

# HOTEL ANTHRACITE

CARBONDALE PENNSYLVANIA



## PRIVATE PARTY PACKAGES 2021

25 S Main St, Carbondale, PA 18407  
HotelAnthracite.com | 570.536.6020



SETTLERS  
HOSPITALITY

HOTELS | RESTAURANTS | CATERING | EXPERIENCES

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## **SALADS**

SELECT TWO

**Classic Lemon Pepper Caesar Salad**  
with Garlic Croutons and Parmesan Cheese

**Baby Spinach Salad**  
with Roasted Sweet Potato, Grilled Red Onion, Dried Cranberries  
and Grilled Red Onion Vinaigrette

**Pear and Blue Cheese Salad**  
over Greens with Candied Walnuts and a Champagne Vinaigrette

**Harvest Salad**  
with Greens, Apples, Candied Pecans and Cider Vinaigrette

**Steakhouse Chopped Salad**  
with Iceberg Lettuce, Bacon, Carrots, Onions, Hard Boiled Egg,  
Cheddar Cheese and Buttermilk Ranch Dressing

**Quinoa and Kale Salad**  
with Toasted Pine Nuts and Lemon Scallion Vinaigrette

**Roasted Vegetable Pasta Salad**  
with White Balsamic Vinaigrette

**Roasted Potato Salad**  
with Egg, Onion, and Green Beans in Lemon Caper Vinaigrette

**Antipasto Pasta Salad**  
with Tomatoes, Cucumbers, Red Onion, Pepperoni,  
Roasted Peppers, Fresh Mozzarella, Artichoke Hearts  
and Italian Herb Dressing



## **ENTREES**

SELECT TWO

**Rosemary and Garlic Roasted Boneless Pork Loin**

**Grilled Breast of Chicken**  
with Marsala and Roasted Mushrooms

**Slowed Roasted Pulled Pork**  
with House Made Barbecue Sauce

**Grilled Chicken Breast**  
with Apple-Raisin Chutney

**Sliced Dijon Crusted Pork Loin**

**Honey Brined Chicken Breast**  
with Fire Roasted Red Onion and Balsamic

**Balsamic Grilled Chicken Breast**  
with Tomato-Basil Bruschetta

**Sliced Roasted Turkey Breast**  
with Chutney

**Pan Seared Chicken Breast**  
with Roasted Tomato Sauce

**Chicken Portobello**  
with Sundried Tomato Cream

**Sliced Meatloaf**  
with Tomato Glaze

**Pork Chop Calabrese**  
with Diced Potato, Pepper and Onion Hash

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ENTREES CONTINUED

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SELECT TWO

**Herb Panko Crusted Salmon**  
Seared Red Snapper with Tomato Caper Compote

**Pesto Salmon**  
With Roasted Tomato Cream

**Cavatappi**  
with Roasted Peppers, Broccoli, Caramelized Onions  
and Roasted Garlic Olive Oil

**Penne**  
with Roasted Tomato Sauce, Basil and  
Fresh Mozzarella

**Farfalle**  
with Roasted Garlic Alfredo

**Penne**  
with Sausage Bolognese

**Farfalle Marinara**  
with Parmesan

**Penne a la Vodka**  
with Smoked Bacon

Whether for business, personal celebrations, social,  
educational or more, we're prepared to handle the details  
so you can focus on your event!  
Our packages can be customized for groups of 20 or more.  
Location based on availability.



## **VEGETABLES**

SELECT ONE

**Seasonal Roasted Farmer's Vegetables**

**Bacon Braised Greens**

**Maple Glazed Carrots**

**Sautéed Lemon and Garlic Broccoli**

**Vegetable Ratatouille**

**Stuffed Vegetable**  
with Panko, Herbs and Cheese

**Garlic Green Beans**

**Parmesan Greens**

## **STARCHES**

SELECT ONE

**Butter Whipped Yukon Gold Potatoes**

**Baked Penne**  
with Ricotta and Marinara

**Macaroni and Three Cheese**

**Roasted Tri-Color Potatoes**  
with Garlic and Rosemary

**Roasted Sweet Potatoes**  
with Honey Butter



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STARCHES CONTINUED

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SELECT ONE

**Baked Potatoes**  
with Butter and Sour Cream

**Bourbon Baked Beans**

**Creamy Potato and Cheddar Gratin**

**Baked White Bean**  
with Sausage and Escarole

**Stewed Lentils**  
with Red Wine Reduction

**Private Party Package is \$25 Per Person (tax and gratuity included)**  
**Minimum 20 guests.**

This package includes Choice of Two Salads, One Vegetable, One Starch,  
Two Entrees, Chef's Choice of Desserts, Rolls and Butter.

Includes Coffee, Tea, and Water Service.

**Meal selections, guest count estimate and \$100 deposit taken**  
**at initial reservation. Final payment due at event.**  
**Additional guests charged at per person rate.**

