



2018-2019

# Special Event Menus

*Featuring Executive Chef Robert Fritts and  
The Historic Carriage House Culinary Team*



717-359-8000 ext. 23  
601 Mason Dixon Road  
Gettysburg, Pennsylvania 17325

# The Links At Gettysburg

## *Event Facility Rental Fee of \$100 per hour Includes:*

- ❖ Reception area in our updated, casually elegant, rustic ballroom with vaulted ceilings and large hardwood dancefloor.
- ❖ Event coordination services with one of our on-site coordinators, including consultation in matters of planning, set-up, and timing, as well as event day coordination.
- ❖ Facility set-up and breakdown.
- ❖ Elegant floor length and overlay table linens in white, ivory, or black and choice of white or ivory napkins.
- ❖ 60" round tables which seat 8- 10 guests and upholstered chairs. All china, flatware, and glassware.
- ❖ Centerpiece group which includes 12 x 12 mirror tile, hurricane vase, glass votives cups with tea lights.
- ❖ White table numbers
- ❖ Food preparation and service by The Carriage House professional culinary team.
- ❖ White glove service by The Links' professional and experienced service staff.
- ❖ Cake cutting service, if needed
- ❖ Outdoor railing lights, lit at dusk.
- ❖ Free, paved parking area and lighted walkways with handicap accessibility.

*All prices are subject to 20% service charge and 6% sales tax. (There is no sales tax charged on alcoholic beverages.)*

# Served Luncheon

*Minimum Count for Served Luncheons is 25*

All Entrees Include Served Fresh Garden or Caesar Salad, and Roll

## Choose Two Options:

**Jumbo Lump Crabcake \$21**

Served on a Bed of Greens with Starch and Vegetable

**Chicken Bruschetta \$18**

Parmesan Crusted Chicken Breast Topped with Fresh Tomato Bruschetta,  
Served with Starch and Vegetable

**5 oz. Filet Mignon with Mushroom Madeira Sauce \$26**

Served with Starch and Vegetable

**Cajun Tilapia Topped with a Pineapple Salsa \$18**

Served with Starch and Vegetable

**Baked Lemon Haddock Filet \$17.50**

Served with Starch and Vegetable

**Cream of Crab or Chef's Soup du Jour \$16**

Served in a Bread Bowl

**Chicken Marsala \$18**

Boneless Chicken Breast Sautéed with Marsala Mushroom Wine Sauce  
And Served over Penne Pasta

**Teriyaki Orange Salmon \$20**

Served with Starch and Vegetable

**Cup of Soup du jour and Roasted Turkey Sandwich Combo \$18**

Served with Chips and a Pickle

# Buffet Luncheon

*Minimum Count of 30 Required*

## Assorted Gourmet Sandwich and Wraps \$16

Croissant Club, Italian Cold Cut, Top Round of Beef, and Albacore Tuna Sandwiches,  
Along with Chicken Salad and Vegetarian Wraps.

Includes Chips, Pickles, and Choice of One Salad: Garden, Caesar, Homemade Pasta, or Potato Salad

Add an Additional Salad \$1.50

Add Soup du jour \$2.50

Add Cream of Crab Soup for \$3.50

## Open House Stations \$17

International Cheese, Fruit, and Vegetable Cascade

Italian Meatballs and Italian Sausage Marinara

Chesapeake Crab Dip or Spinach & Artichoke Dip

Caesar Salad or Garden Salad

## Grilled Seasonal Skewers \$18

Hawaiian Chicken and Teriyaki Beef Skewers

(Shrimp Options available +\$3.50)

Served with Rice Pilaf, Vegetable Stir Fry, and Fresh Garden Salad or Caesar Salad

## Hot Option 1 \$20

Haddock Topped with Hollandaise

Pre-Carved Top Round of Beef with Mushroom Madeira Sauce

Vegetarian Pasta Topped with Marinara or Alfredo Sauce.

Served with Julienne Vegetables and Mashed Potatoes

Includes a Served Fresh Garden Salad and Fresh Baked Roll

## Design Your Own Hot Buffet

Served with Your Choice of Starch and Vegetable

Includes a Served Fresh Garden Salad and Fresh Baked Roll

**Choice of Two Entrees \$ 21 or Choice of Three Entrees \$ 25**

- Chicken Cordon Bleu Stuffed with Ham and Swiss Cheese, Topped with Dijon Sauce.
- Tuscany Chicken Roulade - Chicken Stuffed with Fresh Basil, Baby Spinach, Garlic, Sundried Tomatoes, Roasted Shallots, and Grated Asiago Cheese. Finished with a Chicken Volute Sauce.
- Hawaiian Rotisserie Bone-In Chicken Breast
- Teriyaki Beef Tips with Sautéed Onions, Peppers, Mushrooms, Served over Penne Tilapia Dill Hollandaise
- Tilapia with Fresh Tomato Bruschetta
- Marinated Salmon available for additional \$4

# Served Dinner

Each Guest Selects One Entrée, Pre-count is Required

*Minimum Count is 25 for Plated Dinners*

Dinners Include a Fresh Garden or Caesar Salad, Choice of Starch and Vegetable,  
and Fresh Baked Bread

## Plan 1 \$ 44

King Cut Prime Rib Au Jus

Carriage House Jumbo Lump Crab Cakes

Mandarin Duck - *Half a Maple Leaf Duck Breast Broiled in a  
Mandarin Orange Infused Teriyaki Glaze.*

## Plan 2 \$ 39

6 oz. Center Cut Filet Mignon *with Mushroom Madeira Sauce*

Chicken Chesapeake - *Grilled Breast of Chicken Topped with Jumbo Lump Crab Imperial*

Fresh Pecan Crusted Haddock

## Plan 3 \$ 37

Brown Sugar Glazed Grilled Delmonico

Tuscany Chicken Roulade - *Chicken Breast with Spinach, Sun-dried Tomatoes, Roasted Red  
Peppers, Garlic, and Basil with Parmesan, Romano, Provolone, and Mozzarella Cheeses,  
Finished with White Wine Cream Sauce and a Balsamic Drizzle.*

Fresh Broiled Teriyaki L'Orange Salmon

## Plan 4 \$ 33

Chicken Cordon Bleu - *Chicken Stuffed with Ham, Swiss Cheese Topped with a Light Dijon Sauce*

Grilled Soy Ginger Marinated Beef Strip Loin, *Thinly Sliced and Drizzled with Herbed Butter*

Tilapia *Topped with Dilled Hollandaise*

## Plan 5 \$ 30

Beef Tips *in Portabella Merlot Demi-glace or Teriyaki with Fire Roasted  
Peppers and Onions over Basmati Rice*

Parmesan Crusted Chicken Breast *Topped with Fresh Tomato Bruschetta*

Broiled Filet of Haddock *with Lemon Essence*

# *Served Combo Dinner Entrée*

One Combination Entrée Selection Served to Entire Group

*Minimum Count is 25 for Served Dinners*

Dinners Include a Fresh Garden or Caesar Salad, Choice of Starch and Vegetable,  
and Fresh Baked Bread

## Chef's Favorite \$45

5 oz. Filet Mignon and Jumbo Lump Crab Cake with Mushroom Madeira Sauce, Served with Choice of  
Starch and Vegetable

## Chicken and Seafood Combo \$36

Parmesan Crusted Chicken Breast Topped with Fresh Tomato Bruschetta and Scallop & Shrimp Sauté  
Served with Choice of Starch and Vegetable

## Holiday Feast \$29

Fresh Roasted Turkey Breast and Baked Sugar-cured Ham  
Served with Roasted Garlic Mashed Potatoes, Green Beans, Cranberry, Sage Bread Stuffing, and  
Homemade Gravy

Customize your Own Combo Meal ~ Select Any Two Entrees to Create a Combo Meal. Price Based on  
Selections.

# Dinner Buffet

*Minimum Count of 30*

Includes Served Fresh Garden or Caesar Salad, Homemade Baked Bread, and Dessert (see below)

## Plan 1 \$44

- Prime Rib Au Jus Carving Station
- Chicken Cordon Bleu - *Chicken Breast, Lightly Breaded and Stuffed with Ham and Swiss and Topped with a Light Dijon Cream Sauce*
- Carriage House Shrimp and Scallops Newburg Sautéed and Tossed with Roasted Red Pepper Rice Pilaf
  - Roasted Garlic Mashed Potatoes
- Fresh Steamed Seasonal Medley of Vegetables

## Plan 2 \$40

- Beef Tips in Portabella Merlot Demi-glace over Basmati Rice
- Chicken Tuscany Roulade - *Stuffed with Fresh Spinach, Roasted Red Peppers, Portabella Mushrooms & Parmesan Cheese, and Finished with a Light Balsamic Sauce*
  - Fresh Atlantic Salmon with Teriyaki Glaze
    - Roasted Garlic Mashed Potatoes
    - Lemon Zest Julienne Vegetables

## Plan 3 \$35

- Top Round of Beef Roulade, *Stuffed with Fresh Spinach, Shallots, Garlic, White Wine, Sundried Tomatoes and Asiago Cheese*
- Chicken Jean Marie - *Chicken Breast Sautéed with Sun-dried Tomatoes, Fresh Parmesan, Basil, and Olive Oil, Tossed with Penne Pasta*
  - Broiled Haddock Filet with Hollandaise Sauce
    - Roasted Garlic Mashed Potatoes
  - Roasted Red Pepper and Garlic Green Beans

## Plan 4 \$32

- Fresh Roasted Turkey Breast and Cranberry Sauce
  - Baked Sugar-cured Ham
  - Roasted Garlic Mashed Potatoes
    - Green Beans
- Sage Bread Stuffing and Homemade Gravy

## Dessert Options:

- Cookies and Brownies
- Assorted Petite Confections to Include Cookies
  - Upscale Petite Confections
    - Sheet Cake

# *Entrée Accompaniments*

## Vegetable Selections

Select One:

- Grilled Zucchini and Squash
- Haricot Vert Green Beans
- Country Green Beans
- Dilled Baby Carrots
- Green Beans Amandine
- Italian Vegetable Blend (+\$1.00)
- Asparagus w/ Lemon Essence (+\$1.00)

## Starch Selections

Select One:

- Herb Roasted Potatoes
- Wild Rice Pilaf
- Garlic Mashed Potatoes
- Mashed Sweet Potatoes with Brown Sugar
- Roasted Baby Bakers
- Italian Risotto (+\$1.00)
- Twice Baked Potatoes (+\$1.00)

## Dressing Selections

House Tomato Vinaigrette, Caesar, Ranch, Balsamic Vinaigrette, Hot Bacon Dressing

## Upgraded Salad Selections ~ Add \$2.75 Per Guest

- Cobb Salad with Toasted Pine Nuts, Bacon, and Crumbled Bleu Cheese
- Strawberry, Spinach, and Vidalia Onion with Vidalia Onion Dressing
  - Blueberry and Toasted Pecans on Hearts of Romaine
  - Caprese Salad

## Vegetarian/Vegan Entrée Options

- Vegetarian Pasta ~ Julienne Vegetables over Penne Pasta
- Portabella Mushroom Sauté ~with Sun-dried Tomatoes, Roasted Red Peppers, and Spinach, Tossed over Fettuccini
- Tortellini Marinara or Vegetable Lasagna ~ served with fresh baked Garlic Bread

## Children's Meals     \$14.50

- Chicken Tenders, Mac and Cheese, and Fruit
- Penne Pasta with Red Sauce and Fruit

## Vendor Meals     \$25

*Please provide a meal for each vendor and all assistants on property during your event.*

- Hot Entrée ~ Choose from Your Selected Entrees.



# *Enhancements*

## Add-on Hors d'oeuvres – Priced Per Piece

*Minimum Order of One per Guest*

### *Tier One - \$1.50*

- Beef Franks en Croute, (in Sesame Seed French Pastry), Served with Dipping Sauce
- Fried Mac and Cheese Bites
- Bacon Lollipops
- Bite Size Mini Loaded Baked Potato
- Crispy Ravioli with Marinara Sauce
- Tomato and Fresh Basil on Focaccia Bread
- Mushrooms Stuffed with Smoked Gouda, Aged Parmesan, Baby Spinach, Yellow Squash, & Red Onion
- Tomato and Mozzarella Skewers with Fresh Baby Pearl Mozzarella and Grape Tomatoes
- Meatballs in Your Choice of Tuscan, Hawaiian, Carolina, Swedish, or Greek Flavor
- Seasonal Soup Shooters - Chilled Asparagus Crème, Cucumber, Butternut Squash, or Tomato Basil
- Gazpacho - Chilled, Spicy Soup
- Three-Cheese, Olive Tapenade on Ricotta Stuffed Tortellini

### *Tier Two - \$2.50*

- Seasonal Brie Canape
- Crab Imperial Stuffed Mushrooms or Artichoke Hearts
- Bacon Wrapped Shrimp
- Bacon Wrapped Scallops
- Tomato Focaccia with Shrimp and Parmesan
- Coconut Shrimp with Raspberry Thai Sauce
- Chicken Satay with Asian Peanut Sauce
- Smoked Salmon Canape in French Pastry with Dill Cream Cheese
- Chicken and Cheese Quesadilla with Diced Tomatoes and Onions. Served with Salsa, Guacamole, and Sour Cream.
- Mini Sliders - Chicken, Cheeseburger, or Pork Barbecue
- Seared Scallop on Decorative Spoon
- Beef Chimichurri with Black Bean and Corn Salsa on Tortilla
- Dragonfly Shrimp on Tortilla with Spicy Southwest Aioli
- Beef Teriyaki and Portabella Tenderloin
- Caribbean Jerk Pork Skewers with Ginger Pear Chutney
- Carriage House Petite Crab Cakes with our House Tartar Sauce
- Chilled Filet Crostini with Caper Aioli and Fresh Tomato
- Jumbo Shrimp Cocktail Served with Spicy Cocktail Sauce

## Add-on Stationed Hors d'oeuvres – Priced Per Guest

- International Cheese, Fresh Vegetable, and Fruit Cascade, with Gourmet Crackers and Dips - \$6.00
  - Spinach and Artichoke Dip with Seasoned Tortillas and French Bread Baguettes. \$4.50
- Mediterranean Station with Pepperoncini, Olives, Cheeses, and Hummus, Served with Artisan Breads - \$5.00
- Carved Cheese Station - With Three Cheeses: Aged Cheddar, Smoked Gouda, Havarti Dill, or Baby Swiss - \$5.50
  - Hot Chesapeake Bay Crab Dip with Seasoned Tortillas and French Bread Baguettes - \$6.00
  - Smoked Salmon Display Garnished with Coarse Mustard, Grated Bermuda Onions, and Caper Aioli - \$7.00
    - Carved Rack of Lamb with Savory Rosemary Garlic Sauce - \$8.00
- Sesame Seared Scallops and Ahi Tuna with Wasabi Dijon, Lemon Dill Aioli, and Samurai Orange Sauces - \$9.00
  - Blue Point Oyster Station – Oysters on the Half Shell, Oyster Imperial, and Oyster Rockefeller - \$9.00

## Enhancement Stations and Displays – Priced Per Guest

- Doughnut Station with a Variety of Doughnuts Displayed on a Board - \$4 plus \$25 Display Board Rental
- Late Night Chips, Pretzels and Dips Display – Served with Sour Cream, and Onion and Ranch Dips - \$3.50
- Late Night Tortilla Chips and Dips Display - Fresh Tortilla Chips with Hot or Mild Salsa and Cheese Sauce - \$5
  - Late Night French Fry Station with Ketchup, Cheese Sauce, Chili, Old Bay, Vinegar, etc. - \$6
- Late Night Mashed Potato Bar with Toppings Including Cheese, Vegetables, Sauces, Spices, and Crunchies - \$7
- Late Night Taco Bar with Tortillas, Beef and Chicken, Cheese, Lettuce, Onion, Salsa, Guac, and Sour Cream - \$7
- Pasta Station with Penne and Cheese Tortellini, Marinara and Alfredo Sauces, Pesto and Parmesan Cheese - \$10
- Ice Cream Sundae Station - Vanilla and Chocolate Ice Cream with Hot Fudge and Caramel, Strawberries, Bananas, Cherries, Whipped Cream, Sprinkles, and Nuts - \$6
  - Crème Brulee Station - Caramelized to Order with Crème Fraiche and Fresh Strawberries - \$8
  - Bananas Foster Station – Flamed to Order, with Vanilla Ice Cream, Caramel, and Nuts – \$7.50
- Hot Chocolate Bar - with Mini Marshmallows, Caramels, Mint Sticks, Cinnamon, and Whipped Cream - \$3.50
- *Customized Station of your Choice – Our Chef Will Customize a Station to Your Specifications. The*

*Only Limit is Your Imagination! -Price TBD*

## Dessert Selections – Priced Per Guest

- Cookies and brownies \$3.95
- Assorted Petite Confections to Include Cookies \$3.95
- Upscale Petite Confections \$4.50
- Sheet Cakes \$3.95
- Specialty Cakes [Non-wedding Cakes] \$5.95
- Assorted Cheese Cake Varieties \$7.50
- Ice Cream Sundae Bar [2 flavors] \$7.95
- Italian Gelato Bar [2 flavors] \$8.95
- Smores for Fire Pit \$5.95 (\*Requires Fire Pit Rental)

# The Links Open Bar Beverage Packages

*(All Beverage Package Pricing is Based on Three Hours)*

## Soda & Lemonade Bar - \$3.00 Per Person (\$1.00 Per Person Per Extra Hour)

Unlimited Soft Drinks, Iced Tea, & Lemonade

## Beer, Wine, & Soda Bar - \$22.00 Per Person (\$4.00 Per Person Per Extra Hour)

Unlimited Soft Drinks & Lemonade

Links House Wines

Selection of Two House Beers on Tap

## Links House Bar - \$24.00 Per Person (\$5.00 Per Person Per Extra Hour)

Unlimited Soft Drinks & Lemonade

Links House Wines

Selection of Two House Beers on Tap

Links House Tier Liquor

## Links Premium Bar - \$26.00 Per Person (\$6.00 Per Person Per Extra Hour)

Unlimited Soft Drinks & Lemonade

Links House Wines

Selection of Two House Beers on Tap

Links House Tier Liquor

Links Premium Tier Liquor

*\*Add Top Shelf Tier Liquor for additional \$4.00 Per Person\**

## Links Platinum Bar - \$38.00 Per Person (\$8.00 Per Person Per Extra Hour)

Unlimited Soft Drinks & Lemonade

Links House Wines

Selection of Two House Beers on Tap

Links House Tier Liquor

Links Premium Tier Liquor

Links Platinum Tier Liquor

\*Each bar package includes one bartender. Additional bartenders will be added at a fee of \$75 per bartender for guest counts exceeding 100

# *Alcohol Tiers*

## House Beer on Tap (\$4 by the Glass)

Yuengling Lager, Bud Light, Budweiser, Miller Lite, Michelob Ultra, and Coors Light

## House Wines (\$6 By the Glass)

Pinot Grigio, Chardonnay, Moscato, Riesling, and White Zinfandel  
Cabernet Sauvignon, Merlot, and Pinot Noir

## Links House Liquors (\$6 By the Glass)

Smirnoff Vodka	Cutty Sark Scotch
Smirnoff Lemon	Seagram's 7 Whiskey
Bacardi Rum	Canadian Club Whisky
Parrot Bay Coconut Rum	Jim Beam Bourbon
Captain Morgan Spiced Rum	Sweet and Dry Vermouth
Gordon's Dry Gin	Triple Sec
Jose Cuervo Gold Tequila	Peach Schnapps

## Links Premium Liquors (\$7 By the Glass)

*Includes all House Liquors Plus:*

Absolut Vodka	Southern Comfort
Tito's Vodka	Amaretto Di Saronno
Tanqueray Gin	Frangelico
Dewar's Scotch	Bailey's Irish Cream
Jack Daniels Whiskey	Kahlua

## Links Platinum Liquors (\$8 - 9 By the Glass)

*Includes all House and Premium Liquors Plus:*

Grey Goose Vodka	Jameson Irish Whiskey
Maker's Mark 46 Bourbon	Johnnie Walker Red Scotch
Crown Royal Whisky	

## Additional Bar Service Arrangements

**\*\*Capped Bar-** You may preset a "Cap Amount". Guests will be able to consume a variety of alcohol until your "Cap Amount" is reached.

**\*\*Cash Bar-** Your guests may pay with cash/credit individually to consume a variety of alcohol.

**\*\*Each of these options will require payment for the following: \$100 Bar Set Up Fee & \$75 Bartender Fee\*\***

## NO OPEN BAR WILL EXCEED FIVE HOURS

*The Links does not serve shots or drinks containing multiple liquors. (Ex: Long Island Iced Tea)*

*For the safety of you and your guests, anyone observed sharing alcoholic beverages with those under 21 will be asked to leave the premises, as well as those under 21 found consuming alcoholic beverages.*

## Additional Enhancements

- Grand Sparkler Exit ----- \$1.50 Per Person
- High Top Cocktail Tables with Linens ----- \$15.00 ea.
- Projection Screen ----- \$30.00
- Professional Carving Station Fee ----- \$50.00
- Outdoor Satellite Bar, Two Hours (Plastic/Cans Only) ----- \$300.00
- Cozy Patio Fire Pit ----- \$150.00
- Outdoor Festival Lighting Under the Tents ----- \$150.00
- Outdoor Paper Lantern Lighting (Choice of Color) ----- \$250.00
- Fireworks Display ----- \$4,000.00+
- Specialty Linens (Chair Covers, Sash, Napkins, Overlays, etc.) ----- \$TBD

# driving directions

## TO THE LINKS PREMIER CLUBHOUSE FOR WEDDINGS & SPECIAL EVENTS

### FROM GETTYSBURG:

Take Route 15 South to Route 134 South (Taneytown Road). Turn left, go approximately four miles and turn right onto Mason-Dixon Road. Follow Mason Dixon Road for approximately one mile, pass Savannah Drive on the right. Take next right into The Links At Gettysburg's main entrance. The Links Premier Clubhouse is two-tenths of a mile ahead on the left. Main entry is through the double glass front doors.

### FROM HARRISBURG:

Take Route 15 South to Route 134 South (Taneytown Road). Turn left, go approximately four miles and turn right onto Mason-Dixon Road. Follow Mason Dixon Road for approximately one mile, pass Savannah Drive on the right. Take next right into The Links At Gettysburg's main entrance. The Links Premier Clubhouse is two-tenths of a mile ahead on the left. Main entry is through the double glass front doors.

### FROM WASHINGTON:

Take Route 270 North. Take Route 15 North toward Gettysburg to Route 134 South (Taneytown Road), turn right, go approximately four miles and turn right onto Mason-Dixon Road. Follow Mason Dixon Road for approximately one mile, pass Savannah Drive on the right. Take next right into The Links At Gettysburg's main entrance. The Links Premier Clubhouse is two-tenths of a mile ahead on the left. Main entry is through the double glass front doors.

### FROM BALTIMORE:

Take Route 795 North/West to Route 140 through Westminster. Remain on Route 140 through Taneytown Turn right on Harney Road approximately one-half mile past square in Taneytown, just past city limits at yellow buildings. Go approximately six miles, just past the town of Harney and turn left onto Mason-Dixon Road. Follow Mason Dixon Road for approximately one mile, pass Savannah Drive on the right. Take next right into The Links At Gettysburg's main entrance. The Links Premier Clubhouse is two-tenths of a mile ahead on the left. Main entry is through the double glass front doors.



The Links At Gettysburg | 601 Mason Dixon Road | Gettysburg, PA 17325 | 717.359.8000  
www.thelinksatgettysburg.com | info@thelinksatgettysburg.com

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