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Breakfast, Brunch & Lunch Menus

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Breakfast Selections

CONTINENTAL BREAKFAST BUFFET

\$14.50/per person (up to 2 hours of event time) +22% service charge (minimum service charge of \$75) & 6% sales tax Minimum 20 guests required

Fresh Seasonal Fruit
Assorted Breakfast Pastries
Orange Juice
Freshly brewed regular & decaffeinated coffees, hot tea

HOT BREAKFAST BUFFET

\$18.50/per person (up to 2 hours of event time) +22% service charge & 6% sales tax Minimum 20 guests required

Scrambled Eggs, Breakfast Potatoes, Apple-smoked Bacon
Fresh Seasonal Fruit
Assorted Breakfast Pastries
Orange Juice
Freshly brewed regular & decaffeinated coffees, hot tea

BREAKFAST SANDWICH ADD-ON OPTION

Additional \$6/per person

Breakfast Sandwiches consisting of scrambled egg, bacon slices, cheddar cheese on an English Muffin



Brunch Selections

BRUNCH BUFFET

\$28.50/per person (up to 2 hours of event time) +22% service charge & 6% sales tax Minimum 20 guests required

Assorted Breakfast Pastries
Fresh Seasonal Fruit Display
Breakfast Potatoes with Peppers & Onions
Breakfast Sausage Links

Smoked Salmon with Herbed Cream Cheese, Bagels, Diced Red Onion & Capers Cucumber Salad - Diced Cucumbers, Tomatoes, Red Onions, Feta Cheese, Dill Vinaigrette

Choose One Salad

Garden Salad - Shaved Carrots, Onions, Peppers, Cherry Tomatoes, Cucumbers, Cheddar Cheese & Lemon Vinaigrette

or

Panzanella Salad - Tomatoes, Grilled Ciabatta Croutons, Onions, Mixed Greens, Shaved Cured Egg Yolks & White Balsamic Vinaigrette

Choose One Egg Dish

Mushroom Bacon Spinach Frittata

or

Spinach Mushroom Goat Cheese Quiche

or

Scrambled Eggs Topped with Cheddar Cheese



Lunch Selections

SANDWICH BUFFET

\$16.50/per person (up to 2 hours guest time) +22% service charge (minimum service charge of \$75) & 6% sales tax

Minimum 20 Guests

Choose One Sandwich and One Side Dish, Includes Cookie Display, Add Additional Sandwich for \$2/PP, Add Additional Side for \$1/PP

Chicken Salad

Freshly Made Classic Style Chicken Salad

Turkey Breast

Sliced Turkey Breast, Lettuce, Tomato, Peppercorn Aioli

Spiral Ham & Cheese

Sliced Ham, Sliced Cheese, Lettuce, Dijonaise

Italian

Sliced Salami, Pepperoni, Lettuce, Tomato,
Onion & Olive Oil Drizzle

Mozzarella & Tomato

Freshly Sliced Mozzarella, Sliced Tomatoes, Greens & Pesto

The Club

Choice of Sliced Chicken Breast, Turkey or Ham, with Sliced Tomatoes, Bacon, Lettuce, Mayonnaise

Roast Beef

Medium-rare Sliced Roast Beef, Lettuce, Onions, Horseradish Mayonnaise

Sides (Choose One): Cole Slaw Pasta Salad Individual Bag Chips Mixed Greens Salad with a Vinaigrette Roasted Red Potato Salad Caesar Salad

BOXED LUNCH

\$16/per person \$50 Delivery Charge Within 15 Miles Minimum 20 Guests

One Sandwich Selection
Whole Fruit
Cole Slaw or Bag of Chips or Pasta
Salad or Roasted Red Potato Salad
Bottled Water
Freshly Baked Cookie



Lunch Selections

HOT LUNCH BUFFET

\$24/per person (up to 2 hours guest time) +22% service charge & 6% sales tax Minimum 20 guests

Your choice of salad: Mixed Greens with Italian Vinaigrette or Caesar Salad, Rolls & Butter

Entrees (Choose Two):

(add additional entree for \$5/per person)

Pork Loin

Rubbed with Rosemary, Finished with Dijon Demi Glace

Slow-Roasted Sliced Beef Brisket (+\$4/PP)

Served with BBQ Sauce

Boneless Braised Beef Short Rib (+\$4/PP)

Finished with Rich Demi Glace

Pulled BBQ Pork

Roasted Pork Butt, Hand-pulled, Mixed with BBQ

Traditional Meatballs

Tossed with a Homemade Marinara Sauce

Pasta Primavera

Penne tossed with Roasted Vegetables & Marinara

Grilled Chicken Breast

With a Choice of Mushroom Au Jus, Alfredo or Dijon Cream Sauce

Grilled Atlantic Salmon

Served with a Maple Ginger Glaze

Slow-Roasted Turkey Breast

Choice of Rosemary Au jus or Dijon Cream Sauce

Teriyaki Beef

With Sesame Seeds & Green Onions

Beef Stroganoff with Egg Noodles

Served in a Rich Sauce with Mushrooms & Shallots

Sides (Choose Two):

Roasted Zucchini, Squash, Red Onions, Olive oil & Sea Salt

Grilled Asparagus with Roasted Red Pepper, Balsamic Reduction, served room
temperature

Marinated Vegetables - Broccoli, Carrots, Cauliflower, roasted and served room temperature

Lemon Scented Green Beans with Shaved Carrots Rice Pilaf
Creamy Mashed Potatoes Creamy Mac & Cheese

Chilled Italian Pasta Salad Rosemary Scented Red Potatoes





Dessert, Beverages & Additional Options

DESSERTS

\$6/per person

Peanut Butter Pie
Traditional Cheesecake
Brownie & Cookie Display
Chocolate Layer Cake
Fresh Fruit Display
Lemon Layer Cake

BEVERAGES

Bottled Waters/Assorted Sodas \$2.50/PP Coffee/Tea \$3.00/PP

ADDITIONAL OPTIONS

(These fees are waived for events held at Stock's on 2nd and Carley's Ristorante)

Upscale disposable plates, flatware, paper napkins: \$2/per person

China plates, stainless flatware, linen napkins: \$4/per person

Tablecloths: \$12/each