Camp Oneka
Event Packages
2022

BLŪ STONE
CATERERS

8 Silk Mill Drive Suite 203 | Hawley, PA 18428
570.576.0441 | BluStoneCaterers.com

S/H SETTLERS HOSPITALITY
HOTELS | RESTAURANTS | CATERING | EXPERIENCES

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Welcome to Blu Stone Catering

A special event with Blu Stone Catering is a carefully crafted experience.
Our Event Coordinator will assist you in arrangements with florists, ceremony, photographers, rentals, and more, all to best suit your needs.

Helpful Particulars:

- Blu Stone Catering offers private catering within a 45 minute drive of Hawley, PA. A site visit is included in all packages, to ensure that your event is exactly as you envision.
- A $1000 non-refundable deposit is due within 10 days of booking your event
- Final payment, details, such as menu selection, guest count, and table arrangements are due 14 days in advance of your event.
- Our team will review all necessary timelines with you as needed for your special event.
- Please add 6% sales tax and 22% service for all events catered by Blu Stone Catering.
- For everyone's safety and comfort, we reserve the right to refuse alcohol beverage service to any guest at the function who is not 21 years of age and/or limit the consumption of any guests, as per Pennsylvania Liquor Control Board's guidelines when serving alcohol.

Breakfast and Brunch Menus

All Pricing Excludes Tax & Service

Breakfast Buffet

$24 Per Person (Minimum 25 Guests)

Available until 11am

Assorted Chilled Juices | Whole Fruit | Yogurt Parfait | Bagels | Assorted Danishes
A Selection Jams & Jellies | Butter & Cream Cheese | Scrambled Eggs | Home Fried Potatoes
Crispy Bacon | Buttermilk Biscuits | Farmhouse Sausage

Brunch

$45 Per Person (Minimum 25 Guests)

Available until 3pm

Assorted Chilled Juices | Whole Fruit | Yogurt Parfait | Bagels | A Selection Jams & Jellies | Butter & Cream
Scrambled Eggs | Home Fried Potatoes | Quiche | Pan Seared Salmon | Herb Crusted Chicken Breast
Monte Cristo | Country Scramble | Ancient Grains | Seasonal Greens | Roasted Vegetables

Add on Omelet Station

$10 Per Person | $225 Chef Attended Fee (Minimum 25 Guests)

Eggs | Egg Whites | Assorted Cheeses | Tomatoes | Green Peppers | Olives
Sausage | Spinach | Mushrooms | Ham | Bacon

Add on Crêpe Station

$10 Per Person | $225 Chef Attended Fee (Minimum 25 Guests)

Seasonal Fruits | Whipped Cream | Butter | Assorted Syrups

Beverage Station

$225 Chef Attended Fee

$10 Per Person Per Hour Of Service

Additional Hour May Be Added at $10 Per Person

Select One

Bloody Mary | White Sangria with Seasonal Fruit | Champagne Mimosa Bowl

Add a Carving Station

$225 Chef Attended Fee

Whole Fish | Market Price

Grilled Flank Steak | $12 Per Person

Rotisserie Chicken | $12 Per Person

Lunch & Dinner Buffet

Minimum 25 Guests
All Pricing Excludes Tax & Service
$45 Per Person for Lunch (Available until 3pm) | $55 Per Person for Dinner

Salads

Select One

Caesar Salad

Ancient Grains and Roasted Vegetables

Seasonal Greens

Entrees

For Lunch Select Two | For Dinner Select Three

Penne Primavera
Salmon with Lemon Dill Sauce
Crab Mac Au Gratin
Hanger Steak Chimichurri
Pork Chop with Sweet and Spicy Asian Glaze
Smoked Chicken
Swordfish with Caper, Lemon and Thyme
Crispy Korean Chicken
Grilled Citrus Salmon
Seasonal Vegetable Cassoulet
Roasted Cauilflower Steak with Caper and Anchovy Glaze
Black Linguini Vongole
Rigatoni with Rock Shrimp and Roasted Pepper Cream
Filet and Crab Leg | Add $15 Per Person
Filet with Herb Butter | Add $6 Per Person

Sides

For Lunch Select Two | For Dinner Select Three

Seasonal Vegetable | Crispy Herb Potatoes | Charred Broccoli | Smashed Yukon Gold
Caramelized Carrots | Grilled Asapargus and Pistachio | Couscous Salad | Black Rice Pilaf

Continued on Next Page...

....Lunch & Dinner Buffet Continued

Dessert

Select One

Double Chocolate Cake or New York Style Cheesecake

Ask about our Custom Cakes

Beverages

Coffee, Tea and Iced Tea Included
Add on Bar Packages Available

Buffet Menu Add Ons

25 Per Person Minimum, Must be Purchased with Buffet Menu

Taco Stand

$12 Per Person

Soft and Hard Taco Shells, Seasoned Beef, Chicken, Tomatoes, Pico de Gallo, Shredded Lettuce, Shredded Cheese, Sour Cream, Guacamole and Black Olives

Slider Station

$12 Per Person

Beef Sliders Served with Assorted Cheeses, Lettuce, Tomatoes, Onions, Pickles, Assorted Spreads and Brioche Buns

Build Your Own Salad Station

$12 Per Person

Self Served Salad Bar Set with Spring Mix Lettuce, Spinach, Kale, Tomatoes, Onions, Cucumbers, Black Olives, Peas, Croutons, Carrots, Broccoli, Chickpeas, Hard Boiled Eggs, Green Peppers, Mushrooms, Corn, Ham, Diced Turkey, Bacon Bits, Ranch, Italian, French, Bleu Cheese and Vinaigrette Dressings

Add a Carving Station

$225 Chef Attended Fee

Whole Fish | Market Price
Grilled Flank Steak | $12 Per Person
Rotisserie Duck | $12 Per Person

Open Bar

$40 Per Person | 3 Hour Open Bar Premium Liquors
Add On An Additional Hour of Open Bar for $10 Per Person
All Pricing Excludes Tax & Service

Premium Brands of Liquor Include

Tito's, Stolichnaya, New Amsterdam, Beefeater, Gordon's
Jack Daniels, Windsor, Jim Beam, Dewar's, Johnnie Walker Red
Montezuma, Captain Morgan, Don Q, RumHaven

Premium Brands of Wine

A Selection of Red and White

Beer

Coors Light, Corona Extra, Lionshead Pilsner, Yuengling Lager, Heineken Zero

Upgrade to Top Shelf

Top Shelf Liquors	Add $5 per person
Top Shelf Liquors & Cordials	Add $8 per person

Top Shelf Brands of Liquor

Grey Goose, Ketel One, Bombay Sapphire, Tanqueray
Myers Dark Rum, Chivas Regal, Johnnie Walker Black, Jameson,
Crown Royal, Makers Mark, Cuervo Gold, Patron Silver

Top Shelf Brands of Cordials

B & B, Courvoisier VS, Sambuca Romano, Kerrygold Irish Cream,
Southern Comfort, Grand Marnier, Amaretto Di Saronno, Drambuie,
Tia Maria, Chambord

Craft Beer

See Page 12

Wedding & Special Occasions

Minimum 50 Guests
All Pricing Excludes Tax & Service
$150 Per Person for Buffet | $165 Per Person for Plated

Includes Three Hour Open Bar

Sparkling Toast

Passed Hors D'Oeuvres

Select Three Passed Hors D'Oeuvres (Page 10)

Stationary Displays

All Included
Crudite Variety | Local Cheese | Local Charcuterie

Salad Station

All Included
If Plated Select One, House Baked Rolls Are Included
Crisp Caesar Salad
Cucumber Tomato Salad
Broccoli Salad
House Baked Rolls

Sides

Select Two
Seasonal Vegetable
Crispy Herb Potatoes
Charred Broccoli
Smashed Yukon Gold
Caramelized Carrots
Grilled Asaparagus and Pistachio
Couscous Salad
Black Rice Pilaf

Continued on Next Page...

....Weddings and Special Occasions Continued

Entrees

Select Two

Oven Roasted Salmon Topped with Scallions and a Carrot Ginger Yogurt Sauce
Sliced Hangar Steak with Chimichurri Sauce Served with Garlic Butter
Vegetable Paella with Chef's Selection of Fresh Vegetables Mixed with Spanish Seasoning and Paella Rice
Smoked Chicken with Mango Glaze
Korean Style Pork Chop
Scallop and Shrimp Gratin
Red Snapper Livornese
Grilled Chicken with Spinach, Garlic, Tomatoes and Feta Cheese
Cornish Game Hen with Cranberry and Red Brie Gastrique
Halibut Onion Sous Vide with Olives and Chorizo
Flank Steak with Cabernet Demi Glaze and Caramelized Onions
Crispy Duck Szechuan Style

Add a Carving Station

$225 Chef Attended Fee

Whole Fish | Market Price

Grilled Flank Steak | $12 Per Person

Rotisserie Chicken | $12 Per Person

Wedding Cake Included in Package

Custom Wedding Cake

Beverages

Add on Bar Packages Available

Bar Upgrades Available
3 Hour Open Bar
Coffee, Tea and Iced Tea Included

Passed Hors D'Oeuvres

All Pricing Excludes Tax & Service.
Must Purchase a Food Service Package
Select Three | Additional Selections $5 Per Person Per Selection

Mini Crab Cakes with Remoulade Sauce
Bacon Wrapped Scallops
Veggie Spring Rolls with Sweet Chile Sauce
Tomato Bruschetta on Crostini
Spinach and Cheese Stuffed Mushrooms
Roasted Apple Brie Grilled Cheese
Mini Cocktail Franks with Mustard
Spanakopita Bites
Spicy Cauliflower Bites with White Remoulade
Cajun Chicken Salad in Phyllo Cups
Tomato Mozzarella and Basil Skewer
Mac and Cheese Bites
Arancini of Tomato and Mozzarella

Premium Passed Hors D'Oeuvres

All Pricing Excludes Tax & Service
Priced Per Piece, $8 Per Piece

Umami Shrimp Skewers
Spicy Tuna Tartare
Oyster Florentine
Sliced Filet Crostini
Swordfish Brochette
Signature Crab Cakes

Open Bar Includes

3 Hour Open Bar Included in Package with Premium Liquors
Add On An Additional Hour of Open Bar for $10 Per Person
All Pricing Excludes Tax & Service

Premium Brands of Liquor Include

Tito's, Stolichnaya, New Amsterdam, Beefeater, Gordon's
Jack Daniels, Windsor, Jim Beam, Dewar's, Johnnie Walker Red
Montezuma, Captain Morgan, Don Q, RumHaven

Premium Brands of Wine

A Selection of Red and White

Beer

Coors Light, Corona Extra, Lionshead Pilsner, Yuengling Lager

Upgrade to Top Shelf

Top Shelf Liquors	Add $5 per person
Top Shelf Liquors & Cordials	Add $8 per person

Top Shelf Brands of Liquor

Grey Goose, Ketel One, Bombay Sapphire, Tanqueray
Myers Dark Rum, Chivas Regal, Johnnie Walker Black, Jameson,
Crown Royal, Makers Mark, Cuervo Gold, Patron Silver

Top Shelf Brands of Cordials

B & B, Courvoisier VS, Sambuca Romano, Kerrygold Irish Cream, Southern Comfort
Grand Marnier, Amaretto Di Saronno, Drambuie, Tia Maria, Chambord

Craft Beer

See Page 12

Open Bar Upgrades

Craft Beer Selection*

Market Price

1911 Hard Cider
Allagash White
Angry Orchard Crisp Apple
Blue Moon Belgian White
Flying Fish Hazy Bones
Founders All Day IPA
Great Lakes Edmund Fitzgerald Porter
Heineken
Ithaca Flower Power
Lagunitas IPA
Modelo
New Belgium Fat Tire
New Trail Broken Heels
Ommegang Witte
Sam Adams Boston Lager
Sam Adams Seasonal
Stella Artois
Truly Hard Seltzer
Victory Prima Pils
Yards Philly Pale Ale

Not Listed Here? Interested in Pairing Your Beer with Your Menu?
Ask Our Malt Maven for a Consult!

Wedding & Event Cakes

Customize Your Cake with the Following Selections and More

All Pricing Excludes Tax & Service

Cake Flavors

Select One and Add One Additional Flavor for $1 Per Person

White, Yellow, Chocolate, Lemon, Marble, Carrot, Red Velvet

Fillings

Select One

Chocolate Mousse, Oreo Cookie, Vanilla Custard, Cream Cheese,
Flavored Buttercream (Mocha, Chocolate, Vanilla, Salted Caramel, Espresso)

Cakes, Filling and Soaks - Upgrades*

Add $1 Per Person

Gourmet Fillings (Cannoli, Fresh Fruit, Chocolate Truffle, Lemon Curd, Nutella)
Liquor Soaks (Bailey's, Rum, Amaretto, Whiskey, Kahlua)
Cakes (Funfetti, Chocolate Chip, Banana)

Decorations - Upgrades*

*Additional Fees Apply

Fondant, Fondant Texture, Sugar Flowers, Topsy Turvy, Beaded and Sprinkled Tiers,
Quilting, Geode, Metallics, Birch Tree, Multiple Flavors
Ombre Frosting, Ombre Cake, Hand Painted Details

Need Some Inspiration? Ask to See Our Cake Book!

Suggested Combinations

Add $2 Per Person

Lemon Chiffon Cake, Lemon Curd, Whipped Cream Frosting
Yellow Cake, Rum Soak, Cannoli Filling, Vanilla Buttercream
Banana Cake, Bourbon Banana Filling, Salted Caramel Buttercream
Chocolate Cake, Grand Marnier Soak, Chocolate Truffle Filling, Burnt Orange Buttercream
Chocolate Cake, Espresso Soak, Chocolate Ganache Filling, Mocha Buttercream

Add a Little Something Extra

Customized Sugar Cookie Favors (Wrapped with Bow) | $6 Per Piece
Inquire About Our Custom Groom's Cake Options | Priced Accordingly
Themed Cupcakes (With Fondant Figurine) | $5 Per Piece
Customized Sugar Cookies (Served Buffet Style) | $5 Per Piece

Gorgeous Floral

Settlers Hospitality's In-House Florist
Settlers Hospitality Couples Receive a 10% Discount on Wedding Florals

Intimate Package | $375

Personal Bouquet | Boutonniere | Centerpiece

At the Arbor Intimate Package | $750

Personal Bouquet | Boutonniere | Arbor Floral Spray

And Beyond

At Gorgeous Floral we believe each wedding should be unique; unique to you, your style and your budget. We would love to meet with you in person to discuss your wedding floral needs. If that is not possible, a phone or virtual meeting works too! We will then create an estimate unique to your wedding. A $100 deposit is required, and final payment is due two weeks before the big day. We cannot wait to collaborate!

Packages Starting At $1500

Wedding Party Additions to Consider

Flower Crowns | Corsages | Head Table Florals

For Your Information

Gorgeous Floral specializes in event design. We would love to work with you to create a unique look on your big day! To enhance the florals or combine with your personal décor, we have items to rent.

Wedding Decor Options To Consider

Candlelight of Various Types | Décor Elements | Table Garlands | Escort Table Arrangements
Signage Sprays | Cake Flowers | Additional Ceremony Pieces | Bespoke Centerpiece Options