

CAMP ONEKA EVENT PACKAGES 2023



8 Silk Mill Drive Suite 203 | Hawley, PA 18428
570.576.0451 | BluStoneCaterers.com





TABLE OF CONTENTS

Helpful Particulars.....	Page 3
Breakfast and Brunch Menus.....	Page 4
Lunch & Dinner Menus.....	Pages 5 & 6
Open Bar for Lunch & Dinner.....	Page 7
Weddings & Special Occasions.....	Pages 8 & 9
Event Hors D'Oeuvres.....	Page 10
Bar Package.....	Page 11
Open Bar Upgrades.....	Page 12
Wedding & Event Cakes.....	Page 13
Gorgeous Floral.....	Page 14





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 arrangements (i.e. choice of menu, final guest count, napkin color, number of guests at each table) must be made 21 days in advance.
- Final payment is required 14 days prior to the function.
- 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.
- Gratuity is at your discretion



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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



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 Cauliflower 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 Asparagus and Pistachio | Couscous Salad | Black Rice Pilaf

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



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, Seagrams, 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, Bailey's Irish Cream,
Grand Marnier, Amaretto Di Saronno, Drambuie, Kahlua, 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 Asparagus and Pistachio

Couscous Salad

Black Rice Pilaf

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

Continued on Next Page...





...Weddings and Special Occasions Continued

ENTREES

SELECT TWO

Salmon Oven Roasted and 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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



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, Seagrams, 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, Bailey's Irish Cream, Grand Marnier
Amaretto Di Saronno, Drambuie, Kahlua, 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? Intersted 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 (INCLUDED)

SELECT ONE

Mocha Cake | Orange Dreamsicle | Chocolate Truffle
Lemon Chiffon | Very Vanilla | Red Velvet Carrot (Cream Cheese Filling and Cinnamon Buttercream)

CAKE FLAVOR UPGRADES

ADD \$1 PER PERSON

Tiramisu | Black Forest | Cannoli | Italian Rum | Banana Cake
Strawberry Shortcake | Gianduja | Pistachio | Hibiscus | Coconut | Ginger Pear

Don't see your favorite flavor here? Ask your coordinator for a custom flavor.
Final celebration cake pricing will be determined after a consultation with our pastry chef.

ADD A LITTLE SOMETHING EXTRA

Custom Sugar Cookies | \$7 each
4 Assorted Truffles in a Box | \$14 each
4 Assorted Caramels in a Box | \$12 each
Mini Jar of Hot Cocoa Mix | \$8 each
Packaged House Made Marshmallow | \$6 each
(Choose from Vanilla or Bourbon Marshmallow)

Don't see it here? Ask your event coordinator for additional availability.
Have Our Pastry Chef Create a Cake to Match Your Invitation! | Priced Accordingly

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



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