

At Quaker Haven, we celebrate God's gift of healthy and delicious food by providing home-cooked meals for groups staying with us at our Dewart Lake Campus.

But...



When we do banquets, the meal is an event all on its own.

With linens, iced goblets, bussed tables & exclusive use of the dining area, we work closely with your banquet leaders to provide a banquet experience that will delight all the senses as it highlights the special people & the momentous occasions of your group.

And... When we cater, the food is hot, on time and always delicious.

In catering we bring the taste and quality of Quaker Haven to the site of your choosing with flexibility and professionalism.



Office Phone:

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Address:

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Syracuse, IN 46567*



QUAKER HAVEN

— A Positive Twist on Camp Food —

Food Services

Rest. Encounter Christ. Respond

2021-2022 meal rates

QUAKER HAVEN

— A Positive Twist on Camp Food —

CATERING

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**BANQUET
MENU**



Off-Site Hospitality
Available

Banquet:

Your menu can either be themed or hand-selected from the list below. Banquets include a salad, 2 entrees, 3 side dishes, dinner rolls, drinks, and one dessert for each guest. **\$15.25**

2 Entrées:

Pulled Pork,
Baked Ham,
Chicken
Marsala,
Chicken
Parmesan,



Fried or Baked Chicken, Roast Beef, Meatloaf, Pot Roast, Baked or Fried Fish, Pasta, Corned Beef & Chicken Francese.

2 Side Dishes: Mashed Potatoes & Gravy, Garlic Mashed Reds, Baked Potatoes & Sour Cream, Potatoes Au Gratin, Twice Baked Potatoes, Seasoned Rice, Buttered Noodles, Green Bean Casserole, Southern Style Green Beans, Roasted Veggies, Broccoli, Carrots, Corn, Peas, Seasonal Fresh Veggies.

Plated Salad or Salad Bar: A colorful, delicious salad is part of every banquet. Choose the style of service to match your occasion.

Cater Service:

Includes most of the menu options, served on good quality disposable place settings. We will provide everything to serve and the wait staff to clear tables and refresh beverages. Catered meals include a tossed salad, 2 entrees, 3 side dishes, dinner rolls, drinks, and one dessert for each guest.

\$15.25



2 Entrées:

Pulled Pork,
Baked Ham,
Baked Chicken,
Roast Beef,
Corned Beef,

Pot Roast, Chicken Francese, Chicken Marsala & Baked Fish.

Ask us about our catered food drops today!

2 Side Dishes:

Mashed Potatoes & Gravy, Garlic Mashed Reds, Baked Potatoes & Sour Cream, Potatoes Au Gratin, Twice Baked Potatoes, Seasoned Rice, Green Bean Casserole, Southern Style Green Beans, Roasted Veggies, Broccoli, Carrots, Corn, Peas, Seasonal Fresh Veggies.

Dessert:

One dessert is expected per person. You may choose up to four kinds of pie or cheesecake (depending on the number of guests), or you can choose a different kind of dessert.



Chef's Choice Banquet or Cater:

Lock in our best price by putting the menu selection into the capable hands of our chef. Using sales and seasonal opportunities, our chefs will provide a delightful menu for the best price possible.

\$14.25

Allergies:

Please keep in mind your guests who may have **allergies or dietary restrictions.**

We are happy to accommodate for allergies and other restrictions, provided that we know about them in advance.



****Final guest count is expected ten days in advance of the event.**

- All meals are served buffet style where seconds are welcome.
- QHC will not cater events where alcohol is being served.
- Final bill will be based on the actual number of guests served or the min. of 40.
- Banquets & Catering are not available from Memorial Day Weekend– Labor Day Weekend.