



The Quality Inn
Event and Banquet Center



Welcome, and thank you for considering the Quality Inn
Event and Banquet Center for your Special Occasion needs.

Whether you're planning a shower, reunion, birthday party,
work conference or any other private event, the staff of the Event and Banquet Center
promise an experience unlike any other.

From our professionally decorated spaces and Chef prepared dining
options to our Platinum Award winning guest rooms and on site parking,
the Event and Banquet Center is large enough to host even the biggest groups
but small enough to focus
on the details.

Located in picturesque Franklin, Pennsylvania and near to downtown, shopping, the
Barrow Civic Theatre, art galleries, the Allegheny River, Oil Creek and the Trailways
Bike Path, the Quality Inn Event and Banquet Center has more than just great food
and service to offer.

Find us online at: www.QualityInnEventandBanquetCenter.com

or at

www.facebook.com/TheQualityInnEventCenter

Ready to start planning?

Contact the Event Coordinator, Aly Johanson

814-437-3031 ext. 255

or by email at:

qieventsandbanquets@gmail.com



Breakfast, Brunch and Breaks

Continental Breakfast...6.95

*Fresh Breakfast Pastries and Danishes
Juices, Regular and Decaffeinated Coffee, and Hot Tea*

Banquet Style Breakfast...8.95

*Scrambled Eggs, Choice of Sausage, Bacon, or Ham
and Breakfast Potatoes
Juices, Regular and Decaffeinated Coffee, and Hot Tea*

Breakfast Buffet...10.95

(minimum of 50 Guests)

*Fresh Breakfast Pastries, Scrambled Eggs, Sausage or Bacon,
Breakfast Potatoes, and Hot Biscuits with Country Gravy
Juices, Coffee and Tea Included*

Brunch Buffet...15.95

(minimum of 50 Guests)

*Seasonal Fruit, Scrambled Eggs, Sausage or Bacon, Home Fries,
Two Entrees, Potato and Vegetable Sides, Two Salads,
and Rolls with Butter
Juices, Coffee, and Tea Included*

Please Note: A 20% Service Fee and 6% Sales Tax will be Added





Basic Beverage Service...1.50
Regular and Decaf Coffee and Hot Tea

Basic Beverage Service Plus Iced Tea...1.75

Basic Beverage Service Plus Soda...2.25

Basic Beverage Service Plus Iced Tea and Soda...2.75

Basic Beverage Service with Iced Tea and Soda
Plus Snacks...4.75

Basic Beverage Service with Iced Tea and Soda
Plus Snacks and Cookies or Brownies...6.50

Basic Beverage Service Plus Slice of Pie...5.00

Basic Beverage Service with Iced Tea and Soda
Plus Slice of Pie...7.50

Soda with Refills...1.50

Breakfast Beverage Service...4.00
Regular and Decaf Coffee, Hot Tea, and Juices

Breakfast Beverage Service Plus Fruit or Pastries...5.75

Breakfast Beverage Service Plus Fruit AND Pastries...8.00





Luncheon Choices

Deli Buffet...13.95

(minimum of 20 Guests)

Deli Fresh Cold Cuts :

Roast Beef, Turkey, and Ham

Cheese Tray with Swiss, American and Provolone

Assorted Breads and Rolls, Deluxe Toppings Tray including Lettuce, Tomato, Onion,
Mayonnaise and Mustard,
and Basic Beverage Service Plus Iced Tea

Comes with Choice of Salad

Tossed Salad

Potato Salad

Pasta Salad

Cole Slaw

or Macaroni Salad

Add an Additional Salad Selection for...1.00 pp

And Choice of Dessert

Ice Cream

Sherbet

Sheet Cake

Carrot Cake

Apple Pie

or Cherry Pie

Serve Chicken Salad or Tuna Salad with the Deli Buffet...1.50 pp

If the 20 Guest Minimum is not met a \$25 surcharge will be added to the Invoice

Please Note: A 20% Service Fee and 6% Sales Tax will be Added





Hot Luncheon Buffet...15.95

(minimum of 50 Guests)

Includes Choice of Two Entrees:

Rigatoni with Italian Sausage

Chicken Stir Fry

Creamed Chicken & Biscuits

Chicken Parmesan

Meatloaf with Gravy

Baked Swiss Steak

Beef Tips with Buttered Noodles

Pasta Primavera

Roast Turkey with Stuffing

Stuffed Shells

Garden Fresh Salad with Assorted Dressings, Rolls and Butter and
Basic Beverage Service Plus Iced Tea

And Includes Choice of Potato, Vegetable and Dessert

Potatoes

Vegetables

Desserts

Roasted Redskins

Glazed Carrots

Ice Cream

Parsley Buttered

Green Beans

Sherbet

Potatoes

Almandine

Sheet Cake

or

Vegetable Medley

Carrot Cake

Country Whipped

Or Southern Style

Apple Pie

Potatoes

Green Beans

Or Cherry Pie

Tasty Add-Ons

Add an Additional Salad, Potato, or Vegetable...1.50 pp

Fresh Seasonal Fruit Cup...2.95 pp

If minimum of 50 Guests is not met a \$25.00 Surcharge will be add to the Invoice





Hors D'Oeuvres and Cocktails

Cold Hors D'Oeuvres

(Per 50 Pieces)

Smoked Salmon on Cucumber...105

Salami Coronets...70

Ham Pinwheels...70

Devilled Eggs with Bay Shrimp...105

Jumbo Shrimp Display...Market Price

(Per 50 People)

Fresh Vegetable Tray...75

Seasonal Fruit Tray...85

Domestic Cheese Display...80

Domestic Cheeses and Cured Meats...85

Combined Vegetable, Fruit and Cheese
Display...150

Hot Hors D'Oeuvres

(Per 50 Pieces)

Crab Stuffed Mushrooms...90

Swedish Meatballs...70

Hawaiian Chicken Kabobs...75

Scallops Wrapped in Bacon...95

Petite Franks in Puff Pastry...70

Italian Sausage Bites...70

Egg Rolls...70

Italian Meatballs...70

Tempura Vegetables...75

Sweet and Sour Meatballs...70

Chicken Wings...75

(available in Hot & Spicy, Butter & Garlic,
and Barbeque)

Mini Quiche...80

Mini Crab Cakes...95

Hand Carved Specialties

Hand Carved and Served with Rolls and Relish Tray

Roasted Turkey Breast...150

Whole Sugar Cured Ham...175

Sliced Tenderloin...250

Please Note: A 20% Service Fee and 6% Sales Tax will be Added





Liquor and Bar Options

It is the policy of the Event and Banquet Center to fully stock the Bar for all events and provide a

Bartender for Five (5) Hours at no cost to the guest.

The Guest has the option to run an Open Bar where a tab will be maintained through the night and paid for by the responsible party, or to run a Cash Bar where each guest is responsible for their own drinks.

A \$50 service fee will be assessed if the final Bar Tab is below \$300.

The following brands are available:

Peachtree Schnapps
Green Apple Schnapps
Razmatazz
Skyy Vodka
Canadian Club Whiskey
Seagram's V.O.
Dewar's Scotch
J&B Rare
Bacardi Rum
Seagram's 7
Jack Daniel's Bourbon
Tanqueray Gin
Beefeater Gin
Absolut Vodka
Jim Beam Whiskey

Crown Royal Canadian Whiskey
Disaronno Amaretto
Cuervo Gold
Grey Goose Vodka
Kahlua Coffee Liquor
Saint Brendan's Irish Crème
Chivas Regal Scotch and more!
Mixers
Pepsi Products
Cranberry Juice
Orange Juice
Pineapple Juice
Tonic

Chardonnay, Merlot and White Zinfandel Stocked at Each Event
Additional Brands and Bottles may be purchased.
Please Inquire.
Specialty Punches are available by the Gallon, in N/A and Champagne Varieties
1/2 Keg...\$250.00
1/4 Keg...\$175.00

There is a 20% service fee





Buffet Dinners

*Each Buffet Dinner is served with choice of
Two Salads, Potato, Vegetable, and Dessert, Dinner Rolls
and*

Basic Beverage Service

Salads

Fresh Garden Salad
with Choice of
Dressing
Creamy Cole Slaw
Antipasto Salad
Caesar Salad-1.00 pp

Potato

Country Baked
Potato
Roasted Redskins
Parsley Buttered
Potatoes
Creamy Whipped
Potatoes
Baked Sweet Potato

Vegetables

Glazed Carrots
Green Beans
Almandine
Corn O'Brian
Chef's Vegetable
Medley
Southern Style Green
Beans and Bacon

Desserts

Ice Cream
Sherbet

Sheet Cake
Carrot Cake

Apple Pie
Cherry Pie

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Choice of Two Entrees...19.95

Additional Entrees \$3 per person

Stuffed Chicken Breast

Beef Tips over Noodles

Swiss Steak

Baked Ziti

Roast Turkey

w/Italian Sausage or

Baked Ham

Meatballs

Stuffed Shells

Chicken Marsala

Slow Roasted Beef

Baked Chicken

Roasted Pork Loin

Baked Canadian White Fish

Hand Carved Prime Rib Buffet

Includes your choice of two salads, potato, vegetable and dessert, any two entrees above, and a Hand Carved, Slow Roasted Prime Rib

25.95 pp

Country Club Sirloin

Includes your choice of two salads, potato, vegetable and dessert, any two entrees above, and a Country Club Sirloin

26.95 pp

Tasty Add Ons

Additional Salad, Potato, or Vegetable Side...1.50 pp

Chef's Soup Du Jour...1.95 pp

Seasonal Fruit Cup ...2.95 pp





Banquet Dinners

*Each Banquet Dinner is served with choice of Salad,
Potato, Vegetable, and Dessert, Dinner rolls and
Basic Beverage Service*

Appetizers

Fresh Melon with Melba
Sauce...2.50 pp
Crudites with Dip...2.50 pp
Shrimp Cocktail...6.95 pp

Salads

Fresh Garden Salad
with Choice of Dressing
Creamy Cole Slaw
Antipasto Salad
Caesar Salad...1.00 pp

Potato

Country Baked Potato
Roasted Redskins
Parsley Buttered
Potatoes
Creamy Whipped
Potatoes
Baked Sweet Potato

Vegetables

Glazed Carrots
Green Beans Almandine
Corn O'Brian
Chef's Vegetable
Medley
Southern Style Green
Beans and Bacon

Desserts


Ice Cream
Sherbet

Sheet Cake
Carrot Cake

Apple Pie
Cherry Pie

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Banquet Dinner Entrees

Choice of One Entrée

(Per 50 People or Less)

Additional Selections may be added for 3.00 per person

Stuffed Boneless Chicken...18.95

Stuffed with our own Seasoned Dressing and topped with a supreme sauce

Roast Turkey...18.95

Sliced Turkey served with a Sage Dressing, Gravy & Cranberry Sauce

Baked Ham with Pineapple Glaze...17.95

Lean cut and juicy baked Ham topped with a Pineapple Glaze

Swiss Steak...17.95

Braised Sirloin Steak served with a rich, brown Vegetable Gravy

Stuffed Pork Chop...18.95

Center Cut Pork Chop stuffed full with Seasoned Dressing and topped in Country Gravy

Roast Top Sirloin...20.95

Sliced Choice Sirloin topped with a rich Mushroom Gravy

Chicken Cordon Bleu...18.95

Boneless Chicken Breast stuffed with Ham and Swiss cheese, lightly breaded and baked to a golden brown. Topped with a superb sauce.

Chicken Romano...18.95

Boneless breast of Chicken dipped in a light Egg wash, Seasoned Flour and Romano Cheese and baked in a Lemon Butter Sauce

Baked of Fried Canadian White Fish...18.95

Fresh Filets served with Lemon Butter or Tarter Sauce

Broiled New York Strip Steak...25.95

Our New York Strip broiled to perfection and garnished with Onion Rings

Roast Prime Rib of Beef...25.95


A generous cut of our slow roasted Prime Rib of Beef served Au Jus

Baked Stuffed Flounder...24.95

Delicate Flounder stuffed with a seasoned Crab Meat dressing and topped with sliced Almonds

Filet Mignon...27.95

A thick and tender 8 oz. cut of choice Filet broiled to Specification and garnished with sliced Marinated Mushrooms





The Quality Inn Event and Banquet Center

Offers:

Free Wi-Fi

On-site Parking

In House Guest Accommodations

Discount Rates for Group Sales

Available Block Booking

Flexible Room Rental Rates

Breakfast, Brunch, Lunch, Dinner and Break Services

and

So Much More!

Contact Event Coordinator, Aly Johanson

by phone at: 814-437-3031 ext. 255

Or by email at: qieventsandbanquets@gmail.com

www.QualityInnEventsandBanquets.com

www.facebook.com/TheQualityInnEventCenter

www.twitter.com/EventsByQI

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