



VIKING ATHLETIC ASSOCIATION BANQUET FACILITY MENU

Thank you for choosing the Viking Athletic Association for your banquet facility needs. Whether it's a wedding, business meeting, family reunion or whatever the occasion, our staff is eager to give you a great experience with our talented culinary team and great service staff. Our banquet room can accommodate up to 100 people and includes a stage and a dance floor.

The packages enclosed are samples of our capabilities. Should you desire something not included in our packages, we will do our very best to accommodate you. The possibilities are endless!

Viking Athletic Association
318 North Adams Street
York, PA 17404
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Chef William Evans
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Club Manager Brittany Jackson
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2026 Banquet Menu Pricing

VIKING ATHLETIC ASSOCIATION BANQUET FACILITY POLICIES



Thank you for considering our banquet facility for your upcoming event.

Our banquet room can accommodate up to **100** guests. Seating is designed to your particular needs.
If a head table is required, the number of guests may decrease, due to available space.

Our banquet room is a non-smoking facility. All smokers must smoke outside.

BANQUET POLICIES

Security Deposit & Cancellation

A \$100.00 security deposit is required to reserve the facilities for the date selected.
Should a cancellation occur, security deposit monies are forfeited.
The Security deposit will be credited towards your final bill.

All functions require a minimum food order. At no time is our banquet facility available for a reunion, get-together, mixers, etc., without minimum food purchase.

Alcoholic Beverages, Food

The Viking Athletic Association operates within the confines of the Pennsylvania Liquor Control Board; as such, no alcoholic beverages may be brought into or taken from the premises. All alcoholic beverages consumed at the Viking Athletic Association must be purchased from our facility. Additionally, no food may be brought into or taken from the club premises.

(Exception: You may bring in cake for special events, e.g., birthdays, weddings, etc.)

Please note: alcoholic beverages from the lounge or downstairs bar are not permitted prior to or during your event.

VIKING ATHLETIC ASSOCIATION BANQUET FACILITY POLICIES



Food/Drink Deposits & Charges

Any balances for food/drinks or increases to head-count MUST be paid the DAY OF THE BANQUET.

Additional Prices & Charges

A house charge of 15% for members and 20% for non-members of entire banquet food/drink cost will be added. A house charge is not gratuity for the servers. It is for labor, room setup, etc. In addition, 6% sales tax will be added to any food/non-alcoholic beverages and 25% gratuity on bill. Sales tax does not apply to alcohol.

There is a \$100 cash bar fee if you need a bartender to set up a full bar for under 40 people.

Room Rental

There will be a room rental fee of \$100 for members and \$300 for non members, and a linen fee based on the amount of tables requiring linens. There will be a fee for centerpieces of \$5 per table. A final guest count must be submitted one (1) week prior to your event. If your number of guests increases, we will try to accommodate the additions and charges will be assessed for additional guests.

Lost & Found

The Viking Athletic Association is not responsible for any items damaged, lost or stolen during an event.

Decorations

Table decorations are permitted. Other decorations are permitted with the express consent of management.
(No confetti or glitter may be used. This includes balloons filled with confetti or glitter. Nothing on walls.)

Liability

The Viking Athletic Association reserves the right to control all private functions; e.g. refusing to serve alcohol to a guest.

We follow all PA LCE rules with gambling, this includes 50/50, raffles, etc. You must have your own games of chance license.

Banquet Hours

When planning, the length of the banquet will be determined (**4 hours maximum**), unless otherwise negotiated. This does not include set up or teardown. If you need set up the day before, there will be a \$50 fee for staff to be present; if you need to come in more than two hours before the event there will be a \$20 fee. If there is a DJ/Wedding Planner/Party Planner and they are present more than one hour after the event, a \$50 fee will be assessed. Monday through Thursday banquets will conclude by 9:00PM, Friday and Saturday by 11:00PM and Sunday by 9:00PM. We appreciate your cooperation in vacating the premises by the contracted time so we begin clean up and set up the banquet room for the following day.

À LA CARTE



APPETIZERS

Jumbo Chilled Shrimp w/ Cocktail Sauce & Lemon
~ \$138.00 / 50 pcs

Panko Fried Crab Cakes with Bistro Sauce
~ \$138.00 / 50 pcs

Meatballs
(Swedish, Marinara, or Oriental)
~ \$50.00 / 50 pcs

Boneless Chicken Bites
(Buffalo or Honey BBQ)
~ \$50.00 / 50 pcs

Coconut Crusted Chicken Strips
~ \$66.00 / 50 pcs

Crispy Pot Stickers
~ \$83.00 / 50 pcs

Fried Shrimp with Cocktail Sauce
~ \$94.00 / 50 pcs

Boom Boom Chicken Bites
~ \$50.00 / 50 pcs

STATIONARY CREATIONS

Seasonal Fresh Fruit ~ \$3.50/pp

A display of fresh fruits, garnished with grapes and seasonal berries, served with creamy Chambord infused yogurt for dipping

Domestic and Imported Cheese ~ \$4.25/pp

An array of cheeses gathered from all parts of the world, beautifully displayed, garnished with grapes and strawberries, served with mustard for dipping, assorted crackers and toasted french bread

Fresh Garden Crudites ~ \$3.50/pp

Crisp Garden Vegetables artfully arranged, highlighted with tomatoes, cucumbers and olives, served with buttermilk ranch dip

Grilled Vegetables ~ \$4.50/pp

Assortment of grilled vegetables, chilled and served with cusabi dipping sauce

Spinach and Artichoke Dip ~ \$3.00/pp

Vegetarian offering starting with a creamy blend of baby spinach and artichoke hearts laced with Romano cheese and fresh herbs, baked to a golden brown, accompanied by assorted bread, crostinis and crackers

Buffalo Chicken Dip ~ \$3.00/pp

Cream cheese blended with chicken, diced celery, onions and tangy buffalo sauce, topped with crumbled blue cheese and baked to perfection, accompanied by assorted bread crostinis and crackers

Chesapeake Crab Dip ~ \$4.25/pp

A rich creamy dip seasoned with Old Bay, loaded with Maryland crabmeat baked to a golden brown, accompanied by assorted bread, crostinis and crackers

DINNER PACKAGES



**Choice of Starter (Soup or Salad), Two (2) Main Entrees, One (1) Vegetable & One (1) Starch
Coffee, Iced Tea and Dessert are included
Buffet Style or Served Dinner**

STARTERS

Homemade Soups

Tomato Basil Bisque
Italian Wedding
Cream of Broccoli
Ham & Bean
Chicken Corn
Cream of Crab (+\$2)

Salads

Fruit Cup
Tossed Garden Salad
Caesar Salad
Seasonal Signature Salad (+2)

VEGETABLES

Buttered Green Beans
Garden Medley
Brown Sugar Glazed Carrots
Broccoli Florets

STARCHES

Roasted Red Skin Potatoes
Whipped Sweet Potatoes
Buttered Mashed Potatoes
Scalloped Potatoes

ENTRÉES

Pan Selections

Tier 1
\$28.00/pp
Roast Beef w/ Gravy
Turkey w/ Gravy
Broasted Chicken
Ham w/ Pineapple Sauce
Chicken Supreme
Pork Loin w/ Port Wine Glaze

Tier 2
\$31.00/pp
Pork Schnitzel with Lemon-Wine Sauce
Broiled Haddock (New Eng., Parm., Potato, Lemon Pep.)
Chicken Marsala
Hazelnut Chicken w/ Apple Cream
Chicken Bruschetta w/ Pesto Cream
Braised Beef Tips w/ Red Wine Demi

Tier 3
\$35.00/pp
Crab Cakes w/ Butter Sauce
Apricot Salmon w/ Butter Sauce
Chicken Fernando w/ Supreme Sauce
Haddock Delmarva
New York Strip w/ Red Wine Demi
Prime Rib w/ Au Jus
Swordfish Piccata

DESSERTS

Strawberry Cheesecake
Triple Chocolate Cake
Peanut Butter Cake
Apple Crumb Pie
Peanut Butter Pie
Seasonal Fruit Cup
Fresh Baked Cookie Assortment
Ice Cream Sundae Bar (+\$2)

CHEF'S DINNER STATIONS



**Must choose a minimum of Three (3) Stations
Coffee, Iced Tea and Water included**

**Salad Station
\$6.00/pp**

(Please choose one of the following salads)

Caesar Salad ~ Tossed Garden Salad ~ Seasonal Salad

All salad stations accompanied with Fresh Baked Rolls & Butter

Carving Station

\$16.00/pp

(Choice of 2)

Honey Ham w/ Pineapple Glaze
Brown Sugar Rubbed Pork Loin w/ Apple Glaze
Slow Roasted Turkey Breast w/ Cranberry Glaze
Prime Rib w/ Au Jus & Horseradish Cream
Roasted Garlic Bistro Tender w/ Cabernet Demi

Potato Station

\$7.00/pp

(Choice of 1)

Whipped Potatoes

Cheddar Cheese
Butter
Chopped Bacon
Sour Cream
Salsa
Green Onions

Mashed Yams

Butter
Brown Sugar
Marshmallow Cream
Honey Butter

Baked Potatoes

Butter
Cheddar Cheese
Bacon
Sour Cream
Green Onions

CONTINUED ON NEXT PAGE

CHEF'S DINNER STATIONS



Slider Station

**\$14.00/pp
(Choice of 2)**

Pulled Pork ~ Cheeseburger ~ Crab Cake ~ Seafood Salad

Served With:

Shredded Lettuce, Plum Tomato, Pickle, American Cheese, Tartar Sauce, Mayonnaise, Mustard, BBQ Sauce & Potato Rolls

Italian Pasta Station

\$17.00/pp

Pastas (Choice of 2)

Penne
Cavatappi
Cheese Filled Tortellini
Cheese Ravioli

Sauces (Choice of 2)

Alfredo
Pesto Cream
Marinara
Vodka Sauce

Meats (Choice of 2)

Meatballs
Italian Sausage
Grilled Chicken

Served with Garlic Bread

Wing Station

\$13.00/pp

Choice of Bone-In or Boneless (Choice of 2 Flavors)

Sweet Thai Chili
Mango- Habañero
Sweet Garlic Soy
Buffalo
Hot Honey BBQ

Served with Celery, Carrots, Ranch & Bleu Cheese

Fajita Station

**\$16.00/pp
(Choice of 2)**

Pork Carnitas ~ Pulled Chicken ~ Ground Beef
Sauted Peppers & Onions, Shredded Lettuce, Diced Tomatoes, Diced Onions, Salsa Fresco, Cilantro Rice, Sour Cream & Cheddar Cheese

Served with Warm Tortillas, Hard Shells or Tortilla Chips

DESSERTS

(Choose one of the following Dessert Stations ~ \$7.00/pp)

Fresh Pastry Station

Chef's Choice of
Assorted Fresh Baked Cakes and Pies

Cookies & Brownies

Chef's Choice of
Assorted Fresh Baked Cookies and Brownies

Petite Gourmet Pastry Station (Chef's Choice)

Chocolate Eclairs ~ Cheesecake Bites
Flavored Mousse ~ Cream Puffs

BEVERAGES



Canned Soda

\$2.00/ea

Pitchers of Soda

\$4.00 SM \$7.00 LG

Beer Kegs (Domestic)

Quarter Keg (99-10 oz servings)	Half Keg (198-10 oz servings)
\$180.00/ea	\$290.00/ea

Imported Keg Prices Available Upon Request

Bottled Wine

(8-6oz servings)

Chardonnay	\$38.00
Pinot Grigio	\$38.00
White Zinfandel	\$38.00
Merlot	\$38.00
Cabernet Sauvignon	\$38.00
Lambrusco	\$38.00

Champagne

(per bottle)

Andre	\$28.00
Asti	\$39.00

Punch

(2½ Gallons)

Plain (1 Re- Fill)	\$50.00
Spiked	\$125.00

Berry Punch ~ Whiskey Sour ~ Fuzzy Navel

LUNCHEON PACKAGES



SERVED LUNCH

Choice of One (1) Sandwich or Wrap

Served with Potato Chips, Pickle & Coleslaw or a Salad

\$14.00/pp

Add Soup +\$5.00/pp

Sandwiches & Wraps

Chicken Pesto

Grilled chicken breast crowned with pesto aioli, fresh mozzarella, tomatoes & garlic on a brioche kaiser roll

Classic Club Wrap

A combination of turkey, ham, bacon & American cheese with lettuce, tomato & mayo in a warm tortilla

Tuna Melt

Twin english muffins topped with sliced tomato, tuna salad & cheddar, baked to perfection

Ham & Cheese

Honey baked ham, dill havarti cheese, lettuce, tomato & honey mustard on a baked pretzel roll

Cobb Salad

Grilled chicken, cheddar, blue cheese, chopped egg, tomato, bacon, onion fritz, over crisp greens with buttermilk ranch

Chicken Caesar Salad

Crispy romaine with house made caesar dressing, topped with grilled chicken breast, shaved romano & crunchy croutons

Chef Salad

Bed of salad greens topped with roasted turkey, ham, Swiss, American, grape tomato, cucumber, hard cooked eggs & croutons with a buttermilk ranch dressing

Soups

Tomato Bisque

Italian Wedding

Chicken Corn

Cream of Broccoli

LUNCHEON BUFFET



PACKAGE A

Deli Buffet (\$19.00/pp)

Soup
Ham / Turkey / Roast Beef
American / Swiss
Rolls / Bread (Potato Available)
Sliced Onions / Lettuce / Tomato
Mayo / Mustard
Relish Tray
Coleslaw
Macaroni Salad
Chips / Pretzels
Cookies / Brownies
Coffee / Hot Tea / Iced Tea / Water

Homemade Soups

Choice of One (1)

Tomato Basil Bisque
Italian Wedding
Cream of Broccoli
Chicken Corn
Cream of Crab (+\$2.00)

PACKAGE B

Hot Station (\$22.00/pp)

Soup
Pulled Pork
Hot Roast Beef
Rolls (Potato Available)
Relish Tray / Horse Radish
Sliced Onions / Lettuce / Tomato / Mayo
Chips / Pretzels
Cookies / Brownies
Coffee / Hot Tea / Iced Tea / Water

Choice of One (1) Cold Side

Macaroni Salad
Coleslaw
Potato Salad
Penne Pasta Salad

Choice of One (1) Hot Side

Macaroni & Cheese
Baked Beans

Homemade Soups

Choice of One (1)

Tomato Basil Bisque
Italian Wedding
Cream of Broccoli
Chicken Corn
Cream of Crab (+\$2.00)