



LICKITY SPLIT FORMAL CATERING

PRICE LIST

FORMAL BUFFET

LEVEL 1

\$37pp

Two Appetizers
Two Entrees
Two Sides
Two Desserts
Two Drinks

LEVEL 2

\$33pp

Two Appetizers
One Entree
Two Sides
Two Desserts
Two Drinks

LEVEL 3

\$12pp

- Mix and match wraps and sandwiches
- Artfully displayed on trays or tiered stands
- Choose from 5 popular flavor combinations
- Add on chips and pickles for an extra \$2pp
- Veggie tray and a la cart items available

VENUE RENTAL

DOWN UNDER

- \$100/hr (or \$50/hr if using Lickity Split food)
- Seating up to 40
- Suitable for ages 12+
- Available October - March

MAIN RESTAURANT

- \$100/hr (or \$50/hr if using Lickity Split food)
- Seating up to 50
- Available year-round, only on Sundays
- Handicapped accessible

MUSEUM

- New Holland Historical Society Museum
- Rental fee is your donation to the museum
- Located on the second floor of building
- Elevator available

Lickity Split | Restaurant, Ice Cream Truck & Events
209 E Main St • New Holland, PA
717.354.4986 • www.LickitySplit.info





FORMAL CATERING MENU

APPETIZERS

Pretzel Bites

warm pretzel nuggets served with mustard or cheese

Cuban Spears

dill pickles, ham, Swiss cheese, and dipping mustard

Rubinson's Pinwheels

chicken salad, raisins, and almonds rolled up

and sliced in a soft tortilla

Maple Bacon Crack

crispy crescent dough topped with sweet maple bacon

Mini Cheese Balls

rolled in nuts and served with pretzels

Veggie Tray

served with a ranch dipping sauce

Glazed Kielbasa

Meatballs

Pesto Tortellini Skewers

Bacon Wrapped Stuffing

Mini Fiesta Stuffed Peppers

MAIN ENTREES

Roasted Turkey Breast

Chicken Bacon Ranch

Gene Wenger's Baked Ham Loaf

Pulled Roast Beef

French Onion Chicken

Pulled Pork

Sliced Ham

SIDE DISHES

Creamy Mashed Potatoes

Parmesan Potatoes

Ranch Potatoes - ranch, cheese, bacon

Glazed or Parmesan Carrots

Baked Corn

Herbed Peas

Brown Buttered Noodles

Macaroni and Cheese

BBQ Baked Beans

Roasted Broccoli

Toasted Almond Green Beans

Salad - house salad or seasonal

Toasted Brussel Sprouts

Cole Slaw

DESSERTS

Chocolate Cake with Peanut Butter Frosting

served with ice cream

Fruit Platter

with marshmallow cream dip (can be an appetizer too)

Snickerdoodle Apple Cobbler

served with ice cream

Pellman's Cheesecake

plain or with strawberry, raspberry, or caramel topping

Pellman's Keylime Pie

Lemon Olive Oil Cake

Apple Cider Donut Cake

Chocolate Chip Pie

BEVERAGES

Choose up to three:

Spring Water

Unsweetened Iced Tea

Sweetened Iced Tea

Lemonade

Strawberry Lemonade

Holiday Punch

Coffee (regular, decaf, or both)

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Catering Manager: Tara Harting, LTJKCharting@gmail.com



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SIMPLE CATERING

PLATTER OF WRAPS

12.00 each

Mix and match wraps or sandwiches artfully displayed on trays. Choose up to 4:

Roast Beef Wrap

roast beef, swiss or cheddar, barbecue sauce, lettuce

Chicken Salad Wrap

*made with tender chicken breast, lettuce, tomato
add almond slices and raisins for +.50pp*

Turkey Bacon Ranch Wrap

*roasted turkey, american cheese, bacon, lettuce,
tomatoes, and ranch dressing*

Italian Wrap

*provolone cheese, capicola ham, hard salami,
parmesan cheese, oregano, oil, lettuce and tomato*

Ham & Cheese Wrap

ham, provolone, honey mustard, lettuce

Veggie Wrap

*provolone, cucumbers, onion, lettuce, tomatoes, and
ranch dressing V*

BOXED MEALS

13.00pp

Individually boxed meals containing:
Wrap, chips, and pickle

Choose from the list of popular wrap options listed above or contact our Catering Staff for other sandwich options.

A LA CARTE ITEMS

- Charcuterie cups (cheese cubes, meat skewer, fruits, pretzel stick) – 4.00 per person
- Cookie or other seasonal baked goods – 1.00 per person **or** whole pies/cakes available for purchase
- Homemade coleslaw – 1.25 per person
- Kettle cooked chips and dill pickles – 2.00 per person
- Kettle cooked chip large bag serves 16 – 7.00 per bag
- Dill pickles – .35 per person
- Veggie platter – price varies based on party size and seasonal pricing
- Fruit platter with marshmallow dip – price varies based on party size
- Homemade soup – price varies based on soup selection
- Drink dispensers (pick 3): Sweet tea, Unsweetened tea, Lemonade, Filtered water – 2.00 per person
- Coffee & fixings: 2.00 per person
- On-site service from our staff for duration of event – price varies based on party size and time frame



VENUE RENTAL

VENUE RENTAL - DOWN UNDER

- \$100/hr (or \$50/hr if using Lickity Split food)
- Seating up to 40
- Suitable for ages 12+
- Not handicapped accessible
- Available October – April

VENUE RENTAL - MAIN RESTAURANT

- \$100/hr (or \$50/hr if using Lickity Split food)
- Seating up to 50
- Anytime on Sundays or after 7pm on Mon-Sat
- Handicapped accessible
- Available year-round

FORMAL CATERING

- Appetizers, Main Entrees, Side Dishes, Desserts, and Drinks
- Contact our Catering Manager, Tara Harting, for availability at: Ltkcharting@gmail.com

DESSERTS

- Ice cream sundae with toppings bar – 7.00pp
- Pre-order homemade speciality cakes, pies, or cookie trays from Lickity Split's in-house baker