



fresh. simple. homemade.

WEDDINGS





NOT YOUR TYPICAL CATERERS

We take pride in our recipes always being fresh, simple and homemade. Our chefs aim to create a menu that will exceed your expectations. We have perfected the featured menus our clients rave about, but we also enjoy stepping away from our list and working with you to provide a unique and innovative menu.

Choosing a caterer is one of the most important aspects that go into planning a memorable wedding day. The food and service should reflect your style, and be presented professionally.

You can count on Flair of Country to customize a fresh menu that matches your taste.

WE ARE COMMITTED TO QUALITY. SO, WE PREPARE OUR RECIPES FRESH WITH OUR MOBILE KITCHENS.

We aren't your "typical" caterers. Our founders, Corey and Mindi, established Flair of Country with the intentions of changing the culinary palette of our clients. Our menus expand to offer a variety of different options; whether you are looking for a formal dinner for your wedding or a BBQ in your backyard – we have the menu for you. Our concept revolves around always providing fresh food for our clients. Our mobile kitchens allow us to serve every meal straight out of the oven regardless of where your event takes us. This is where Flair of Country stands out above the rest.

Flair of Country's two mobile kitchens were custom designed by Corey and Mindi to establish our concept, unique menus prepared on site. They are completely self-reliant with their own refrigeration, water, propane and electric. This allows Flair of Country to cater events in unique locations or venues without a commercial kitchen.



EXCLUSIVE CATERING AT



AS WELL AS THE PREFERRED CATERER AT MOST VENUES IN THE JOHNSTOWN AREA

Featured MENUS

The following are our most popular menus, but are by no means your only option. We have featured these in order to give you a starting point and an idea on a price per person. Please explore the pages following these suggested menus, where we list our full formal, barbecue and hors d'oeuvres menus. This is where you can mix and match items to create the menu you are craving.

Once you have a menu in mind, we would love to create a proposal for you with a breakdown of items and services.

Option 1: Southern Hospitality

This option features buffet style dinner service on china-like disposable plastic plates & bowls, water service & real flatware.

Hors D'oeuvres

Bacon Wrapped Bleu Cheese Stuffed Dates

Crab Stuffed Mushrooms

Charcuterie Board

Assorted smoked and cured meats, cheeses, crackers, mustards & jams

Tomato Bruschetta Served with toasted baguettes

Salad

Fresh Berry Salad

Mixed greens with seasonal fruits and berries, almonds and feta cheese - Served with poppyseed and raspberry vinaigrette dressings (seasonal menu item)

Entrées

Almond Crusted Chicken with Cranberries & Brie

Juicy chicken breast with toasted, crushed almonds, stuffed with cranberries and brie cheese

Cedar Plank Salmon

Grilled on a cedar plank and brushed with honey dill glaze

Roasted Rosemary Red Potatoes

White Wine Green Beans

Vegetable Farfalle Pasta

Services Included:

Buffet service on china-like disposable plastic plates & bowls

Water service at each table

Linen napkins & real flatware

Dressed buffet & Hors D'oeuvre tables

Staff provided for duration of dinner

On-site mobile kitchen

Complimentary cake cutting service

Plated dinner for the happy couple

\$29⁹⁵ Per Person

100 Person Minimum
Tax & Gratuity Not Included

Option 2: Big City Classic

This option features buffet style dinner service on china-like disposable plastic plates & bowls, water service & real flatware.

Hors D'oeuvres

Smoked Meat & Cheese Platter

Served with crackers & mustards

Bacon Wrapped Shrimp

Fresh Fruit Salsa Served with toasted cinnamon tortilla chips

Salad

Autumn Salad

Mixed greens, pears, dried cranberries, pumpkin, sunflower and chia seeds, feta cheese, tomatoes and red onions - Served with Flair of Country's maple dijon dressing and balsamic vinaigrette (seasonal menu item)

Entrées

Beef Strip Loin

Seasoned and roasted to medium rare, and accompanied by horseradish

Chicken Bruschetta

Panko breaded chicken breast topped with fresh spinach, homemade tomato bruschetta, balsamic glaze and shredded parmesan cheese

Roasted Garlic Mashed Potatoes

Roasted Vegetables

Vegetable Farfalle Pasta

Services Included:

Buffet service on china-like disposable plastic plates & bowls

Water service at each table

Linen napkins & real flatware

Dressed buffet & Hors D'oeuvre tables

Staff provided for duration of dinner

On-site mobile kitchen

Complimentary cake cutting service

Plated dinner for the happy couple

\$27⁹⁵ Per Person

100 Person Minimum
Tax & Gratuity Not Included

Option 3: Farmer's Daughter

This option features buffet style dinner service on china-like disposable plastic plates & bowls, plastic flatware & paper napkins.

Hors D'oeuvres

Smoked Meat, Cheese & Vegetable Platter

Fresh Fruit Salsa - Served with cinnamon tortilla chips

Entrées

Whiskey Marinated Pork Tenderloin

Grilled Garlic Lime Chicken Pieces

Roasted Garlic Mashed Potatoes

Roasted Vegetables

Vegetable Farfalle Pasta

Garden Salad

Services Included:

Buffet service on china-like disposable plastic plates & bowls
Disposable flatware & paper napkins
Dressed buffet & Hors D'oeuvre tables
Staff provided for duration of dinner
On-site mobile kitchen
Plated dinner for the happy couple

\$21.49 Per Person

100 Person Minimum

Tax & Gratuity Not Included

Option 4: Grassroots

This option features buffet style dinner service on china-like disposable plastic plates, plastic flatware & paper napkins.

Hors D'oeuvres

Smoked Meat, Cheese & Vegetable Platter

Fresh Fruit Salsa - Served with cinnamon tortilla chips

Entrées

Brown Sugar Roasted Pork Loin

Grilled House Chicken Pieces

Roasted Rosemary Potatoes

Grilled Vegetables

BBQ Pit Salad

Services Included:

Buffet service on china-like disposable plastic plates
Disposable flatware & paper napkins
Dressed buffet & Hors D'oeuvre tables
Staff provided for duration of dinner
On-site mobile kitchen
Plated dinner for the happy couple

\$18.95 Per Person

100 Person Minimum

Tax & Gratuity Not Included

Option 5: Say "I do" with BBQ!

This option features buffet style dinner service on china-like disposable plastic plates, plastic flatware & paper napkins.

Hors D'oeuvres

Smoked Meat, Cheese & Vegetable Platter

Fresh Fruit Salsa - Served with cinnamon tortilla chips

Entrées

Applewood Smoked Pulled Pork Sandwiches

Grilled BBQ Chicken Pieces

Homemade Macaroni & Cheese

Grilled Vegetables

Garden Salad

Services Included:

Buffet service on china-like disposable plastic plates
Disposable flatware & paper napkins
Dressed buffet & Hors D'oeuvre tables
Staff provided for duration of dinner
On-site mobile kitchen
Plated dinner for the happy couple

\$18.49 Per Person

100 Person Minimum

Tax & Gratuity Not Included

Formal MENU

When choosing your menu,
we suggest selecting:

- 2 Entrée Items
- 1 Vegetable
- 1 Potato
- 1 Pasta
- 1 Salad



GF - Gluten Free
DF - Dairy Free
V - Vegetarian
P - Pescatarian

Beef Entrées

Charred Beef Tenderloin (Filet Mignon) GF - DF - Available as Carving Station

Accompanied with fresh horseradish

Prime Rib of Beef GF - DF - Only Available as Carving Station

Accompanied with fresh horseradish

Garlic & Pepper Crusted Strip Loin GF - DF - Available as Carving Station

Accompanied with fresh horseradish

Italian Steak Braciola

Beef flank, stuffed with fresh spinach and parmesan cheese and served with red wine tomato sauce and farfalle pasta

Chicken Entrées

Chicken Bruschetta

Panko breaded chicken breast topped with fresh spinach, homemade tomato bruschetta, balsamic glaze and shredded parmesan cheese

Grilled Chicken Pieces GF (Upon Request) - DF

Boneless chicken pieces, marinated in our garlic lime or house marinade

Chicken Cordon Bleu

Panko breaded chicken breast rolled with smoked ham and swiss cheese with a creamy dijon sauce

Almond Crusted Chicken with Cranberries & Brie

Chicken breast breaded with toasted almonds, stuffed with cranberries and brie cheese and drizzled with a cranberry reduction

Chicken Piccata

Chicken cutlet baked in white wine lemon butter sauce with capers and fresh herbs

Pork Entrées

Whiskey Marinated Pork Tenderloin GF - DF

Tender pork marinated in Flair of Country's sweet whiskey marinade and charred to perfection

Herb Crusted Pork Loin GF - DF - Available as Carving Station

Center cut pork loin, rubbed in fresh herbs and slow roasted

Brown Sugar Roasted Pork Loin GF

Slow roasted pork tenderloin with fresh apples and onions

Applewood Smoked Ham GF - DF

Baked with a sweet pineapple glaze

Other Entrées

Harvest Roasted Turkey Breast GF - DF - Available as Carving Station

Juicy turkey breast seasoned with complementary spices and accompanied with cranberry sauce

Homemade Italian Baked Shells V

Spinach and cheese stuffed pasta baked in marinara sauce

Parmesan-Panko Crusted Tilapia P

Tilapia, crusted with a parmesan-panko topping, baked and served with fresh lemon

Cedar Planked Salmon GF - DF - P

Fresh salmon grilled on cedar planks caramelized with a sweet lemon dill glaze

Vegetables

White Wine Green Beans (Bacon Optional) GF - V

Fresh green beans steamed and tossed in a white wine sauce with sautéed onions and garlic

Roasted Seasonal Vegetables GF - DF - V

Fresh broccoli, cauliflower and carrots lightly seasoned and slow roasted (butternut squash available seasonally in place of carrots)

Grilled Vegetable Medley GF - DF - V

Fresh zucchini, yellow squash and asparagus lightly seasoned and grilled

Honey Glazed Carrots GF - DF - V

Slow roasted carrots drizzled in a sweet honey glaze

Starches

Roasted Red Potatoes with Crushed Rosemary GF - V

Roasted red skin potatoes seasoned with fresh crushed rosemary

Roasted Garlic Mashed Potatoes GF - V

Red skin potatoes smashed with roasted garlic and butter sauce

Creamy Pesto Tortellini V

Cheese stuffed tortellini pasta tossed in a homemade creamy pesto alfredo sauce

Mascarpone Tortellini V

Cheese stuffed tortellini pasta with fresh spinach and blistered tomatoes tossed in mascarpone cheese

Tortellini Marinara V

Cheese stuffed tortellini pasta tossed in a plum tomato sauce

Wild Rice Pilaf DF - V

Perfectly seasoned wild rice with a rich, earthy flavor

Baked Penné V

Al dente penne pasta baked with a mixture of Italian cheeses and marinara sauce - Optional: Add fresh vegetables

Seasonal Ravioli V

A seasonal ravioli stuffed with cheese, pumpkin or butternut squash and drizzled with Flair of Country's homemade pesto sauce

Vegetable Farfalle V

Farfalle pasta with fresh spinach and and blistered tomatoes tossed with a garlic and oil sauce

Salads - Ask for special dietary version for gluten free, dairy free and vegetarian.

Garden

Mixed greens, tomatoes, cucumbers, red onions, cheddar cheese and croutons - Served with our house ranch and Italian dressings

Caesar

Romaine lettuce, black olives, mushrooms, tomatoes, red onions and shredded parmesan cheese - Served with Caesar dressing

Greek

Mixed greens, tomatoes, red onions, cucumbers, black olives, green olives, green peppers, pepperchini and feta cheese - Served with Greek feta and balsamic vinaigrette dressings

BBQ Pit

Mixed greens topped with roasted sweet corn, bacon crumbles, shredded cheese, Texas Toast croutons, tomatoes, cucumbers and red onions - Served with our house BBQ ranch and Italian dressings

Fresh Berry (Seasonal)

Mixed greens, strawberries, blueberries, dried cranberries, almonds, tomatoes, red onions and feta cheese - Served with poppyseed and raspberry vinaigrette dressings

Honeycrisp (Seasonal)

Mixed greens, apples, dried cranberries, walnuts, tomatoes, red onion and feta cheese - Served with our cranberry dijon and poppyseed dressings

Autumn (Seasonal)

Mixed greens, pears, dried cranberries, pumpkin, sunflower and chia seeds, tomatoes, red onions and feta cheese- Served with our maple dijon and balsamic vinaigrette dressings

BBQ MENU

When choosing your menu,
we suggest selecting:

- 2 Entrée Items
- 2 Hot Sides
- 1 Cold Side or Salad



GF - Gluten Free
DF - Dairy Free
V - Vegetarian
P - Pescatarian

BBQ is how we began and it's what we do best! We keep things fresh off the grill and simple with our original recipes and homemade BBQ sauce.

Beef Entrées

Smoked Brisket GF (No Roll) - DF (No Roll)

Rubbed with our secret texas style rub then slow smoked for hours over applewood to a very tender and flavorful experience, served with fresh dinner rolls and homemade BBQ sauce

Shredded Barbecue Beef Sandwiches GF (No Bun) - DF (No Bun)

Slow roasted top round beef, shredded with FOC's homemade barbecue sauce and served with fresh rolls and sweet southern slaw

Chicken Entrées

Shredded Barbecue Chicken GF (No Bun) - DF (No Bun)

Grilled chicken breast shredded with FOC's homemade barbecue sauce and served with fresh rolls and sweet southern slaw

Garlic Lime Grilled Chicken GF (Upon Request) - DF

Boneless chicken pieces, marinated in our garlic lime marinade and grilled to juicy perfection

House Grilled Chicken GF - DF

Charred boneless chicken pieces, in our house marinade featuring fresh herbs

BBQ Grilled Chicken GF - DF

Boneless chicken pieces rubbed in our signature chipotle dry rub,

Pork Entrées

Applewood Smoked Pulled Pork Sandwiches GF (No Bun) - DF (No Bun)

Flair of Country's applewood smoked pulled pork served with fresh rolls, homemade BBQ sauce and sweet southern slaw

Pork Ribs GF - DF

Quarter rack of baby back ribs, grilled for a perfect glaze and finished in the oven with our homemade BBQ sauce

Chipotle Rubbed Pork Loin GF - DF

Pork loin rubbed in our signature chipotle dry rub, charred on the grill and finished in the oven with our homemade BBQ sauce

Whiskey Marinated Pork Tenderloin GF - DF

Tender pork marinated in FOC's sweet whiskey marinade, grilled then slow roasted and finished with a

Hot Sides

Homemade Macaroni & Cheese **V**

Classic, comforting homemade macaroni & cheese made with FOC's secret cheese sauce

Cowboy Baked Beans **GF - DF**

Flair of Country's homemade recipe with four varieties of beans and our homemade BBQ sauce

Grilled Potato Salad **GF**

A twist on the classic picnic favorite! Roasted red skin potatoes and caramelized onions tossed in our secret creamy bacon sauce

Grilled Vegetable Medley **GF - DF - V**

Fresh zucchini, yellow squash and asparagus lightly seasoned and grilled

Old Fashioned Corn Bread **V**

Fresh baked Southern style sweet cornbread muffins

Chipotle Corn **GF - V**

Buttery roasted sweet corn seasoned with our signature chipotle seasoning

Chilled Sides

Greek Tortellini Salad **V**

Cheese stuffed tortellini pasta tossed in a homemade Greek dressing with peppers, onions, olives and feta cheese

Fresh Fruit Salad **GF - DF - V**

Fresh cut honeydew, cantaloupe, watermelon, strawberries, grapes and pineapple

Broccoli Salad **GF - V (If No Bacon)**

Fresh cut broccoli, smoked cheddar cheese, bacon, red onion, tomatoes, dried cranberries, tossed in creamy dressing

Creamy Coleslaw **GF - V**

Creamy, crunchy coleslaw made with freshly chopped cabbage and carrots blended with dressing

Fresh Dill Potato Salad **GF - V**

A fresh twist on the classic potato salad, made with red skin potatoes, celery, red onions and our creamy fresh dill dressing

Macaroni Salad **V**

Elbow Macaroni tossed in a homemade mayo based dressing with bell peppers, celery and red onion

Italian Pasta Salad

Farfalle pasta, salami, pepperoni, smoked ham, smoked provolone, green peppers, cucumber, tomatoes, red onion, black olives and parmesan cheese tossed in Italian dressing

Salads

Ask for special dietary version for gluten free, dairy free and vegetarian.

Garden

Mixed greens, tomatoes, cucumbers, red onions, cheddar cheese and croutons - Served with our house ranch and Italian dressings

Fresh Berry (Seasonal)

Mixed greens, strawberries, blueberries, dried cranberries, almonds, tomatoes, red onions and feta cheese - Served with poppyseed and raspberry vinaigrette dressings

BBQ Pit

Mixed greens topped with roasted sweet corn, bacon crumbles, shredded cheese, Texas Toast croutons, tomatoes, cucumbers and red onions - Served with our house BBQ ranch and Italian dressing

Hors D'oeuvres

GF - Gluten Free | DF - Dairy Free | V - Vegetarian

Suggested Hors D'oeuvre Options

Option 1:

Smoked Meat & Cheese Platter
Vegetable Platter
Fresh Fruit Salsa

Option 2:

Smoked Meat & Cheese Platter
Vegetable Platter
Fresh Fruit Salsa
Pineapple Glazed Kolbassi Bites
Homemade BBQ Meatballs

Option 3:

Charcuterie Board
Vegetable Platter
Spinach and Artichoke
Caprese Salad Skewers
Bacon Wrapped Shrimp
Homemade Tomato Bruschetta

When building your own hor d'oeuvre package, we suggest choosing at least 3 options.

Platters

Smoked Cheese Platter

Assorted Smoked Cheese Including: cheddar, provolone, gouda, and pepper jack with Dijon mustard and assorted crackers

Smoked Meat and Cheese Platter

A selection of locally made smoked Kolbassi's and assorted smoked cheeses served with Dijon mustard and crackers

Italian Meat and Cheese Platter

A selection of pepperoni, salami, ham and assorted Italian cheeses served with olives, pepperoncini, Dijon mustard and crackers

Charcuterie Board

A large display cured & smoked meats, cheeses, breads, crackers, jams and mustards

Vegetable Platter GF - DF (with exception of dip) - V

Fresh cut garden vegetables including carrots, cucumbers, celery, broccoli, cauliflower and cherry tomatoes, served with a vegetable dill dip

Dips

Buffalo Chicken

All white meat chicken, simmered in a spicy buffalo sauce, blended cheeses and buttermilk ranch and served with tortilla chips

Spinach and Artichoke

A warm blend of creamy spinach, tender artichokes, and melted cheeses served with tortilla chips

Homemade Tomato Bruschetta V

Homemade bruschetta made with Chopped Tomatoes, Red Onion, Garlic, Basil and Olive Oil served with toasted baguettes

Fresh Fruit Salsa V

A deliciously sweet salsa made entirely with fresh fruits served with toasted cinnamon tortilla chips

Cheeseballs

Homemade cheeseballs in your choice of Everything Bagel, Honey Dijon or Smokey Bacon-Cheddar served with assorted crackers

Finger Foods

Pulled Pork Sliders

Applewood smoked pulled pork served with two-bite slider rolls, our homemade bbq sauce and sweet southern slaw

Shredded BBQ Beef Sliders

Slow roasted beef top round, shredded with our homemade bbq sauce served with two-bite slider rolls and sweet southern slaw

Shredded BBQ Chicken Sliders

White meat chicken breast slow roasted with our homemade bbq sauce served with two-bite slider rolls and sweet southern slaw

Triple Slider Bar

Sampler of applewood smoked pulled pork, shredded BBQ beef and shredded BBQ chicken served with two-bite slider rolls, our homemade bbq sauce and sweet southern slaw

Garlic Lime Grilled Chicken Skewers GF (Upon Request) - DF

Boneless chicken tenders, marinated in our garlic lime marinade, skewered and grilled to perfection

Wrapped in Bacon

Locally made bacon wrapped around any of the following: shrimp, scallops, asparagus or blue cheese stuffed dates

Lemon Flank Steak Skewers GF - DF

Flank steak marinated in lemon marinade, skewered and grilled to medium-well

Caprese Salad Skewers GF - V

Fresh tomatoes, basil and mozzarella cheese on a bite-size skewer drizzled with either extra virgin olive oil and seasoning or balsamic glaze

Panko Breaded Chicken Dippers

Hand-breaded, baked chicken tenders served with our homemade BBQ sauce, ranch dressing and ketchup

Homemade BBQ Meatballs

Cocktail size, homemade all beef meatballs, seasoned perfectly and tossed in our homemade BBQ sauce

Pineapple Glazed Kolbassi Bites GF - DF

Locally made smoked Kolbassi skewered with fresh pineapple, drizzled in our sweet and tangy pineapple glaze, baked and served hot

Stuffed Mushroom Caps

Fresh mushrooms, hand stuffed with your choice of sausage, crab, seafood or blue cheese & bacon

Chicken Asiago Blossoms

Creamy bechamel sauce, white meat chicken, Asiago Cheese and sun-dried tomatoes nestled in fillo dough blossoms

Spinach and Cheese Fillo Cups V

Light, flaky fillo cups filled with creamy spinach and parmesan cheese

Shrimp Cocktail

Delicious wild shrimp cooked until tender, peeled, deveined and chilled - Served with zesty cocktail sauce

Crostini

Served Butler Style Only

Pear and Blue Cheese V

Fresh sliced pears and crumbled blue cheese toasted on a baguette

Tomato Bruschetta with Balsamic Glaze V

A toasted baguette topped with homemade bruschetta, shredded parmesan cheese and a drizzle of balsamic glaze

Peppered Beef Tenderloin DF

Slow roasted pepper crusted beef tenderloin on a toasted crostini drizzled with creamy Dijon sauce

Smoked Salmon and Dill

Fresh, smoked salmon on a toasted baguette crostini with a creamy dill spread



COOKIE TABLE

What's a wedding in Western Pennsylvania without a cookie table? While we do not have an in-house bakery (we'll leave that to your friends and family), Flair of Country offers a unique service.

You provide the sweets and we display them in a professional manner with the use of our platters, linens and disposable plastic plates. There is no need to pull a guests from the party to restock, as our staff will keep the table full all evening. Before our departure, we will pack up your remaining cookies on disposable trays for you to enjoy the rest of the evening and after your big day is over.

COFFEE

Warm up your guests for dessert with our coffee station. This additional service includes fresh brewed regular coffee (decaf available upon request), sweeteners, creamers and disposable cups, lids and stir sticks. This is a self serve set-up, but is not bottomless. We will recommend a number of servings you will need based on number of guests and time of year. This coffee station will be available for as long as we are on site or until it runs out. When our team departs, we will take the coffee station with us.



DINNERWARE PACKAGES



- Paper Plate
- Plastic Flatware
- Paper Napkin



- Plastic Plate
- Real Flatware
- Paper Napkin



- Plastic Plate
- Plastic Flatware
- Paper Napkin



- Plastic Plate
- Real Flatware
- Paper Napkin
- Water Service



CAKE CUTTING

This service is included in our formal wedding packages, however, it can be added to any other package as well. After dinner is over, and your photographer has captured the classic "cake cutting shot," Flair of Country's staff will cut and serve your cake to each guest. Included in this package are disposable plastic plates and forks.

PLAN YOUR CELEBRATIONS WITH US!

BRIDAL SHOWERS, REHEARSAL DINNERS & FARWELL BRUNCHES



Kick off your memorable wedding with the perfect bridal shower, welcome your wedding party & out of town guests with a romantic rehearsal dinner or bid your guests farewell the morning after your wedding with Flair of Country. Whether you are looking for a light brunch or evening soiree, our chefs can create a personalized menu your guests will love.

Flair of Country's Event Facility is the perfect venue to host your friends & family! Book your wedding with us, and receive a **FREE ROOM RENTAL** to use for the event of your choice!

Suggested Bridal Shower Menu

Fresh Fruit Salsa

A sweet blend of strawberries, apples, kiwi and raspberries - Served with cinnamon tortilla chips

Cheeseballs

Everything bagel, honey dijon or smokey bacon-cheddar - Served with gourmet crackers or chips

Seasonal Salad

Choice of fresh berry, bbq pit, autumn, citrus berry or honeycrisp salad

Choice of Two Wraps

Turkey cranberry, turkey bacon ranch, grilled chicken, chicken salad, roast beef, Italian, tuna salad or apple gouda

Homemade Macaroni & Cheese



\$11.99 Per Person

When Hosted at FOC Event Facility
Tax & Gratuity Not Included
40 Person Minimum



Host at Flair of Country's Event Facility

\$95.00 Room Rental Fee for 5 Hour Rental (Including Set-up & Clean-Up)

Private Room

Comfortable Setting for Smaller Parties

Accommodates up to 100 Guests

Indoor & Outdoor Seating

Ample Free Parking

On-Site Catering & Staff

Quality Black Linens Included

Ivory Available at Additional Fee

Located at the Johnstown Airport

Bring Your Own Alcohol

Audio & Video Equipment

Available at Additional Fee