

BEVERAGE OPTIONS



HOSTED CONSUMPTION BAR

With this option, each drink is charged to the host of the function at the prices shown below.

➤ Super Premium	\$8.00
➤ Premium Brands	\$7.00
➤ Call Brands	\$6.00
➤ House Wines	\$6.00
➤ Imported & Premium Beer	\$4.50
➤ Domestic Beer	\$3.50
➤ Soft Drinks	\$2.00
➤ Bottled Water	\$3.00

CASH BAR

This option allows guests to purchase their own beverages.
Each drink is sold individually at the prices shown above.

SPONSORED PACKAGES

This option allows the host to provide unlimited beverages at a fixed price.
Two-hour minimum applies.

Domestic Beer, Wine & Soft Drinks

\$14 / First two hours
\$4 / Each additional hour

Imported & Domestic Beer, Wine & Soft Drinks

\$16 / First two hours
\$5 / Each additional hour

Call Brands

\$20 / First two hours
\$6 / Each additional hour

Premium Brands

\$22 / First two hours
\$7 / Each additional hour

**** \$50 bartender fee, per bartender, applies to above options.***

**** All Beverage Packages subject to 20% gratuity and state sales tax.***

HORS D'OEUVRES



COLD

Served by the dozen

- Jumbo Shrimp Cocktail, vodka infused cocktail sauce \$27
- Fresh Fruit \$35
- Smoked Salmon Cauliflower Crudités \$32
- Meat & Cheese Tray \$26
- Grilled Scallops, Tai Chile Sauce \$25
- Classic Tomato Bruschetta, Balsamic Drizzle \$22
- Cranberry Walnut, Goat Cheese Pinwheels \$26
- Crab Salad, Wonton Cups \$35.00
- Fresh Fruit Martinis with Mango Yogurt \$38
- Chocolate Mousse \$36

HOT

Served by the dozen

- Sausage Stuffed Mushrooms \$26
- Lump Crab Stuffed Mushrooms \$32
- Crab Croquettes, Mango Remoulade \$36
- Tempura Portobello Mushrooms \$28
- Buffalo Shrimp \$36
- Herbed Pork Loin Crostini, Dijon Sauce \$30
- Shaved Beef Sandwichs, Horseradish & Dijon Sauce \$32
- Salmon Cake, Cruda Salsa \$34

** All food and beverage is subject to 20% gratuity and state sales tax.*

HORS D'OEUVRES



DISPLAYS

Minimum of 50 People

International Meat & Cheese Display \$8

Imported and Domestic Meat & Cheese Display, Assorted Crackers

Fresh Fruit Display \$6

Pineapple, Melon, Berries and Chef's Selection of Seasonal Fruit with Creamy Yogurt Dressing

Grilled Vegetable Platter \$6

Zucchini, Yellow Squash, Mushrooms, Broccoli, Cauliflower, Celery, Eggplant, Red Peppers, Tomatoes, served with Blue Cheese & Ranch Dressing(s)

Antipasto Platter \$9

Sliced Prosciutto, Salami, Fresh Mozzarella, Roasted Vegetables, Pepperoncini's, Olives & Assorted Breads

Smoked and Cured Salmon Display Market Price

Smoked and Cured Salmon with capers, Lemon, Parsley, Dark Rye Toast Points

Wrap Tray \$8

Assorted Wraps to Include: Waldorf Chicken with Wheat Tortilla, Filet Mignon & Cucumber Avocado with Sundried Tomato Tortilla, Tuna & Cucumber Avocado with Wheat Wrap, Cranberry Chicken & Goat Cheese with Wheat Wrap, Grilled Vegetables with Sundried Tomato Wrap

PACKAGES

Intimate Gatherings

Choice of Two Hors D'Oeuvres \$12

Festivities with Flair

Choice of Six Hors D'Oeuvres \$30

** Prices are per person*

** All food and beverage is subject to 20% gratuity and state sales tax.*

STATION PACKAGES



*Package includes the following Stations:
Carving, Salad Risotto and Sweet Splurges*

CARVING STATION

Select One

Herb Crusted Beef Tenderloin \$11

Beef Tenderloin with Mustard and Black Peppercorn

Garlic Pepper Roasted Prime Rib of Beef \$10

Prime Rib of Beef with Horseradish

Honey Glazed Ham \$7

Glazed Ham

Herb Roasted Pork Loin \$7

Herbed Pork Tenderloin

SALAD STATION

\$5

Romaine Tossed with Parmesan, Croutons and Classic Caesar Dressing
Iceberg Wedge with Blue Cheese Dressing, Blue Cheese Crumbles, Bacon, Tomato & Red Onion
Mixed Field Greens, Tomatoes, Onions, Cucumbers & Carrots Topped with a Choice of Dressing

RISOTTO STATION

\$14

Spring Peas and Sautéed Shrimp
Confit of Duck with Apricot and Pearl Onions
Wild Mushrooms, Asparagus Tips, Ripe Tomatoes

SWEET SPLURGES STATION

\$8

Fresh Fruit, Chocolate Fountain, Assortment of Pastries, Variety of Cookies, and Coffee Service

** Prices are per person*

** \$50 Chef Attendant fee two hour minimum, does not include gratuity*

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