



**SPECIAL
ORDERS
MENU**

Party Servers

Everything For Your Party





HOT BREAKFAST BUFFET

\$12.95pp

Texas Break-Feast Display

Buffet of Scrambled Eggs, Bacon, Sausage, Home Style Potatoes, Country Gravy, and Biscuits, Served with Butter, Honey and Jelly (Includes Orange Juice and Coffee)

Ultimate Breakfast Buffet

Buffet of Scrambled Eggs, Steak, Belgian Style Waffles, Home Style Potatoes and Butter Croissants (Includes Orange Juice and Coffee)



A LA CARTE



OJ and Coffee Display	\$2.00	Oatmeal	\$3.00
White Toast	\$2.00	Buttermilk Pancakes	\$3.00
Wheat Toast	\$2.00	Belgian Style Waffles	\$3.00
English Muffins	\$2.00	French toast	\$3.00
Butter Croissants	\$2.00	Bacon	\$3.00
Buttermilk Biscuits	\$2.00	Sliced Ham	\$3.00
Sautéed Peppers/Onions	\$2.00	Turkey Bacon	\$3.00
Plain or Onion Bagels	\$2.50	Breakfast Sausage	\$3.00
Seasonal Fruit	\$2.50	Creamy Sausage Gravy	\$3.00
Shredded Hash Browns	\$2.50	Scrambled Eggs	\$3.00
Tater Tots	\$2.50	Berry and Granola Parfaits	\$3.00
Home Style Potatoes	\$2.50	Flat Iron Steak	\$5.00



LUNCH PACKAGES

(Lunch includes Lemonade and Sweet Tea)

Option 1: Assorted Pinwheel Sandwiches \$10.00pp

Served with Original Kettle Chips and Assorted Cookies

Option 2: Cold Cut Sandwiches \$12.00pp

Served with Original Kettle Chips, Assorted Cookies, and Condiment Platter

Select 2: Ham and Cheddar, Turkey and Provolone,
Salami and Mozzarella or Roast Beef and Swiss

Option 3: Assorted Sandwiches & Wraps \$14.00pp

Served with Traditional Potato Salad, Zesty Italian
Rotini Pasta Salad, Assorted Cookies and Condiment Platter



LIGHT LUNCH PLATTERS

Quarter Sub Platter \$4pp

Select 2: Ham and Cheddar, Turkey and Provolone,
Salami and Mozzarella or Roast Beef and Swiss

Wrap Platter \$4pp

Wraps of Roast Beef, Ham, Salami and Turkey

Deli Meat Platter \$3pp (Add Bread Platter \$2)

Roast Beef, Ham, Salami and Turkey

Sliced Cheese Platter \$3pp

Swiss, Pepper Jack, Muenster and Sharp Cheddar

Condiment Platter \$2pp

Lettuce, Tomato, Bell Peppers, Dill Pickles, Olives, Banana Peppers, Jalapenos,
Mayo and Mustard

Relish Platter \$2pp

Baby Gherkins, Assorted Olives, Dill Spears, Pepperoncini and Sweet Peppers





BOXED LUNCH PACKAGES

Includes water bottle, side, and your choice of a cookie or brownie

\$15.00pp

The Italian

Genoa Salami, Pepperoni, Ham, Provolone cheese topped with banana peppers, sliced tomato, oil/vinegar and leaf lettuce served on a baguette

Slow Roasted Beef

Premium cut Beef slow roasted to perfection served with Swiss cheese, roasted peppers, onions, leaf lettuce and a horseradish mayo on a kaiser roll

Caesar

Pesto marinated Grilled Chicken Breast, Provolone cheese, sliced Vine Ripe Tomato, Parmesan cheese, Romaine lettuce and a homemade caesar dressing served on a freshly baked ciabatta or wrap

The Cuban

Citrus marinated Pork, Ham, Swiss cheese, pickles, field greens and a dijon aioli served on baguette

Harvest Chicken Salad

Grapes, celery, green onions, Romaine lettuce, mayonnaise and fresh apple slices served on a freshly baked ciabatta

Ham and Smoked Gouda

Ham, sliced Vine Ripe Tomato, Smoked Gouda, field greens and a dijon mustard spread served on a kaiser roll

The Gobbler

Roasted Turkey sliced off the bone, Cheddar cheese, herbed stuffing and a Cranberry Sauce served on a ciabatta

Grilled Chicken and Avocado

Herb Grilled Chicken Breast, avocado slices, crisp bacon, Swiss cheese, leaf lettuce, Vine Ripe Tomato slices and a honey mustard mayo served on a freshly baked ciabatta

Egg Salad

Farm fresh eggs mixed with avocado and cilantro ranch served on iceberg lettuce with crackers, celery and carrot sticks (add tuna for .50)

Caprese

Fresh Mozzarella, house grilled tomatoes, field greens, basil pesto and a balsamic glaze served on a freshly baked ciabatta (add chicken for .50)

Chargrilled Portobello

Portobello mushroom, grilled red peppers and onions, zucchini, lettuce, tomato and a pesto mayo served on freshly baked ciabatta



SIDE ITEMS

\$3.50pp

Creamy Macaroni Salad

Mayo based macaroni salad with hard boiled eggs and fresh chopped vegetables

Zesty Rotini Pasta Salad

Rotini pasta tossed with black olives, pepperoni, bell peppers, onions, pepperoncini and Italian dressing

Traditional Red Potato Salad

Ruby red potatoes tossed with mayonnaise and fresh vegetables

Broccoli Slaw

Broccoli with raisins, shredded carrots, and sunflower seeds tossed in creamy cole slaw dressing

Ambrosia Salad

An old fashioned whipped treat consisting of Mandarin oranges, fresh pineapple, marshmallows and cherries. Topped with toasted coconut and a sweet whipped cream



SALAD SELECTIONS

Add chicken for additional \$2.00 per person
Add shrimp for additional \$3.00 per person

House Salad \$3.00pp

Field Greens blended with sliced carrots, cherry tomatoes, cucumbers, croutons and your choice of two dressings

Caesar Salad \$3.00pp

Romaine lettuce with fresh shredded Parmesan cheese, croutons and a creamy Caesar dressing

Cranberry Citrus Salad \$3.00pp

Spring mix salad with fresh cranberries, wedged Mandarins, candied walnuts and croutons with Raspberry vinaigrette



Italian Salad \$3.75pp

Romaine lettuce served with sliced red onions, Kalamata Olives, cherry tomatoes and a Italian dressing

Strawberry and Walnut Spinach Salad \$4.50pp

Served with sliced strawberries, candied walnuts, Bleu Cheese and a Raspberry drizzle

Greek Salad \$4.75pp

Spring mix salad with Feta cheese, cherry tomatoes, Kalamata Olives, cucumbers, red onion, pepperoncini and Greek vinaigrette



GOURMET SOUPS

\$3pp

Chicken Noodle Soup

Tender diced chicken in a savory chicken broth with noodles and diced vegetables

Broccoli Cheddar Soup

Savory broccoli simmered in a cheddar cream soup

Tomato Bisque

Fresh diced tomatoes simmered with sugar and cream for that sweet smooth finish

Loaded Potato Soup

Savory chunks of potato, crisp bacon and shredded cheddar cheese





CULTURAL MENUS

All Themed Buffets \$20.00pp

(Includes Sweet Tea and Lemonade)

All American Menu

Sliced Beef Brisket
Grilled BBQ Chicken
Traditional Red Potato Salad
Baked Beans with Maple Bacon
House Salad with Ranch and Italian Dressing
Fresh Baked Dinner Rolls

Caribbean Menu

Jerk Chicken on the Bone with Mango Salsa
Citrus Roasted Pulled Pork with Brown Sugar
Hawaiian Fried Rice
Chargrilled Corn on the Cob (finished with brown butter)
Mixed Green Salad with Cilantro and Garlic Ranch
Freshly Baked Sweet Rolls

East India Menu

Baked Marinated Butter Chicken
Spiced Infused Tandoori Salmon
Til Ko Alu Potatoes
Cham Bray Rice
Vegetable Curry
Oven Baked Naan Bread

Latin Menu

Spanish Style oven roasted pulled pork
Grilled Flank Steak with Fresh Chimichurri
Arroz Con Gandules
Deep-Fried Sweet Plantains
House Salad with Italian Dressing
Sliced Cuban Bread with Butter

African Menu

Chicken Biryani
Beef Samosas
Cilantro Rice
Swahili-Style Pilau
Vegetable Medley
Spring Mix Salad
African Chapati

Italian Menu

Chicken Picatta
Mushroom and Herb Risotto
Red Skin Mashed Potatoes
Oven Roasted Asparagus
Caesar Salad
Fresh Baked Dinner Rolls

Asian Menu

Miso Soup
General Tso's Chicken
Mongolian Beef
Vegetable Fried Rice
Spring Mix Mandarin Salad with Ginger Dressing
Fried Vegetable Spring Rolls with Sweet and Sour

West India Menu

Chicken Tikka Masala
Barbadoes Shrimp Curry
Vegetable Rice Biryani
Curried New Potato
Pakora Fritters
Oven Baked Naan Bread

Greek Menu

Pan Seared Chicken with Lemon and Oregano Cream Sauce
Beef Pasticcio
Savory Red Mashed Potatoes
Spanakopita
Greek Salad
Green Beans

Cajun Menu

Blackened Chicken Breast
Cajun Style Roasted Top Round
Red Beans and Rice
Honey Glazed Carrots
Mixed Green Salad
Freshly Baked Dinner Rolls



BUFFET PACKAGE

(Includes Sweet Tea and Lemonade)
Select 6: 2 entrées and 4 sides or A La Carte

\$25pp

Southern Fried Chicken	\$6.75	Penne Alfredo (add chicken)	\$6.00
Sweet BBQ Grilled Chicken	\$6.75	Baked Ziti (add sausage)	\$6.00
Garlic Whiskey Chicken	\$6.75	Mashed Potatoes	\$3.50
Rosemary Garlic Chicken	\$6.75	Potatoes Au Gratin	\$3.50
Chicken Piccata	\$6.75	Parmesan Crusted Potatoes	\$3.50
Beef Brisket	\$9.00	Coconut Jasmine Rice	\$3.50
Sirloin	\$9.00	Rice and Beans	\$3.75
Chimichurri Flank Steak	\$9.00	Cilantro Lime Rice	\$3.50
Flat Iron	\$9.00	Vegetable Medley	\$3.25
Slow Roasted Pulled Pork	\$7.00	Sautéed Green Beans	\$3.25
Sweet Grilled Pork Chops	\$7.00	Honey Glazed Carrots	\$3.25
Caribbean Style Mahi	\$9.50	House Salad	\$3.00
Citrus Glazed Salmon	\$9.50	Caesar Salad	\$3.00
Lasagna Bolognese	\$7.00	Dinner Rolls	\$1.75



STATIONS

Mexican Fiesta Station \$14pp

Choose from the following display of your favorite Mexican inspired dish.
Select 1: Taco, Fajita, Quesadilla or Nahco Station

Little Italy Station \$14pp

Your guests will be able to create their favorite Pasta Dish
at this culinary manned station

Mashed Potato Station \$12pp

Your guests will be able to select from Original Mashed Potatoes or Mashed
Sweet Potatoes served in Martini Glasses, loaded with toppings

Carving Station \$12pp

Station includes assorted breads, butter, and oil for dipping.
Select 1: Prime Rib (\$3pp upgrade), Top Round, Turkey, Ham or Beef Brisket

Mac It Your Way Station \$12pp

Includes bacon, pulled pork, grilled chicken, cheddar cheese, bleu cheese
crumbles, chives, jalapeños, broccoli and crispy onion strings

Flat Bread Station \$10pp

Select 2: Tuscan Chicken and Pesto, Hawaiian Pork Lover, Margherita,
BBQ Chicken and Smoked Gouda or Mediterranean Veggie

Slider Station \$8pp

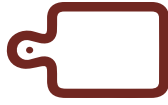
Select 1: Chimichurri, Blackened Fish, Caprese or Pulled Pork

Bruschetta Station \$8pp

Includes Shrimp, Steak, Chicken, various Toppings and Spreads

Soup and Panini Station \$8pp

Select 1: Tomato Bisque and Grilled Cheese, Split Pea and BLT, Broccoli
Cheddar and Turkey Provolone, or French Onion and Roast Beef



APPETIZER PACKAGE

\$11pp

Includes Seasonal Fruits, Cheese, Vegetable Platter, Lemonade, Sweet Tea and 2 selections from our appetizer list (Includes \$2pp-\$4pp)

APPETIZER A LA CARTE

\$2pp

Fresh Salsa and Warm Dip

Dips are served with crunchy tortilla chips. Select between warm queso and spinach and artichoke dip

Vegetable Crudité Platter

Served with ranch sauce. Selections based on season

Assorted Fruit Platter

Selections based on season

Roasted Red Pepper Hummus

Served with savory Pita chips

Pinwheel Sandwiches

A combination between 1) Ham and cheese rolled in a spinach wrap with lettuce and mayo. 2) Turkey and Provolone cheese rolled in a sun dried tomato wrap with Romaine lettuce and Pesto

Southern Style Deviled Eggs

Mustard Remoulade with mayo, deviled egg and a pickle relish

Pimento Cheese Sandwich

Grated Cheddar Cheese, Diced Pimiento, Minced jalapeños, mayo and cream cheese base

Award Winning Mango Chicken Canapés

Oven roasted chicken breast, diced and served in a crunchy phyllo shell, topped with our fresh home made mango salsa

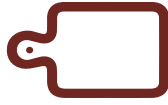
New Potato

Baby Red skin potatoes with a herb cream cheese filling and a roasted red pepper puree

Cucumber and Cream Cheese Cups

Lightly salted cucumber base with a herb cream cheese and sophisticated dill garnish





APPETIZER A LA CARTE

\$3pp

Tomato and Basil Bruschetta

Tomatoes mixed with Parmesan Cheese and a balsamic glaze served on a toasted crostini

Assorted Cheese Platter

Cubed Smoked Gouda, Pepper Jack, Havarti, Sharp Cheddar, Swiss and Colby Jack Cheese served with Gourmet Crackers

6 Layer Taco Dip

Layers of sour cream, refried beans, salsa, ground beef, crisp lettuce, and shredded cheese. Served with tortilla chips

Ham and Cheese Croquettes

Cheddar cheese and sweet brown sugar ham coated with savory bread crumbs and deep fried. Served with our special zesty sauce

Sausage Stuffed Mushrooms

White Button Mushrooms stuffed with mild Italian sausage and topped with Mozzarella Cheese. Vegetarian option available

Spanish Empanadas

Select 1: beef, chicken, sausage, shrimp, vegetarian or guave

Vietnamese Style Fresh Rolls

Crunchy vegetables wrapped in steamed rice paper and served with peanut sauce and sweet n spicy sauce

Caprese Skewer

A skewer of Cherry Tomato, basil and Mozzarella with a balsamic glaze

Potato Skins

Fully loaded baked potato with cheese, bacon, sour cream and chives

Three Cheese Tortellini

Made to savor with rich cheeses and a creamy ala vodka sauce

Chicken Wings

Select 1: Buffalo, Teriyaki, Honey Jalapeno BBQ, Hawaiian BBQ, Hot n Spicy or Garlic Parmesan

Hand Rolled Meatballs

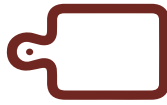
Select 1: Marinara, Hawaiian BBQ or Marsala

Chicken Tenders

Crisp-fried boneless tenders. Served with barbecue, Bleu Cheese, ranch, honey mustard or buffalo sauce

Watermelon and Feta Skewers

This light and refreshing skewer is drizzled with a balsamic glaze



APPETIZER A LA CARTE

\$3pp

Popcorn Chicken

Crisp and tasty chicken bites. Served with Barbecue, Bleu Cheese, ranch, honey mustard or buffalo sauce

Fried Ravioli and Marinara Bites

Cheese stuffed raviolis, breaded and fried to perfection. Served with our marinara sauce and Parmesan Cheese

\$4pp

Antipasti Platter

Cubed Salami, Pepperoni, Mozzarella, Provolone, Olives, and Peppers

Nibbler Platter

Assorted Cubed Cheeses, Turkey, Salami, and Ham

Baked Brie and Raspberry

A blend of creamy Brie cheese and fresh Raspberries stuffed and baked in a puff pastry

Mini Sliders

Select 1: Pulled Pork, Hamburger, Grilled Chicken, Blackened Tilapia or Honey Ham

Boneless BBQ Ribs

Served in either a sweet or a bold BBQ sauce

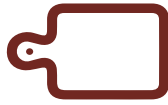
Thai Peanut Chicken Satay Skewer

Thinly sliced chicken marinated in our secret Asian sauce and grilled. Served with a spicy peanut sauce

Bacon Wrapped Meatballs

Fresh rolled meatballs stuffed with Bleu Cheese and wrapped in bacon. Served with Worstershire sauce





APPETIZER A LA CARTE

\$4pp

Bourbon Glazed Mini Chicken Skewers

Mini chicken kabobs basted with our sweet bourbon glaze and grilled to perfection

Beef and Vegetable Kabobs

Tender cubes of Filet Mignon skewered with onions and peppers

Coconut Shrimp

Sweet coconut breaded shrimp served with a fresh Pina Colada sauce

Fresh Ceviche

A mix of white fish, bell peppers, onions, cilantro and other fresh vegetables all marinated together with lemon juice and served with tortilla strips

Tostones Con Pollo

Fried plantains topped with shredded chicken, pico de gallo and shredded cheese

Shrimp Baguettes

Shrimp and cream cheese blend, piped on a toasted French baguette with parsley

Shrimp Cocktail Tray

Large shrimp served on ice with our home made cocktail sauce and sliced lemons

Chicken Lollipops (Upgrade to Lamb for \$1)

Simply Elegant –Rosemary and garlic marinated and served with a chimichurri sauce or a cranberry reduction

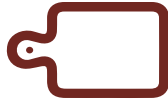
Vegetable Samosas

A savory baked pastry filled with spiced potatoes, onions, peas, lentils, secret spices, and accompanied with a mint cream sauce

Chimichurri Skewers

Juicy grilled steak kabobs with a savory chimichurri sauce drizzled on top





APPETIZER A LA CARTE

\$4pp

Jalapeño and Cheddar Cornbread

Topped with citrus marinated pulled pork and a honey BBQ glaze

Crab Cakes

A rich blend of crab meat, peppers, and spices served with a spicy aioli sauce

Island Chicken Kabobs

Channel your tropical vibe with our flavorful kabobs made of chicken, pineapple, onions, and peppers

Smoked Salmon Cucumber Cups

Thinly sliced Salmon rolled over cream cheese and capers and served on a salted cucumber slice

Southern Style Pulled Pork Canape

A toasted baguette topped with herb cream cheese, citrus pulled pork, and drizzled with honey jalapeño BBQ sauce

\$5pp

Sesame Crusted Tuna

Ahi Tuna served on a crisp wonton chip with a drizzle of sriracha and wasabi

Assorted Sushi Tray (15 guest minimum)

California roll, Salmon roll and spicy tuna roll

Shrimp Skewers

Skewers of grilled shrimp. Pick 1: Cajun Pineapple or Garlic and Herb

Tuna Tartare

Flavorful layers of Tuna marinated in soy sauce, lime juice and secret spices served on a toasted baguette

Bacon Wrapped Scallops

Seared Sea Scallops wrapped in Apple Wood Bacon and seared to perfection

Soup Shooters

A twist on comfort food. This miniature version of a classic dish is sure to please. (Choice of Corn Chowder, Tomato Bisque, Lobster Bisque, Clam Chowder, Roasted Corn and Cream, Sweet Pea and Bacon or Butternut Squash)

Chicken and Waffle Bites

Miniature waffles topped with bite size fried chicken and drizzled with bourbon syrup



DELIGHTFUL DESSERTS

Ice Cream Social \$6pp

Setup/ Rental: \$100.00

Waffle Bowl or Cup

Ice Cream:

French Vanilla, Chocolate, and Strawberry

Toppings:

Sprinkles, Walnuts, M&M's, Hershey's Kiss, Peanut Butter Cups, Gummy Bears, Maraschino Cherries, Chocolate, Strawberry and Caramel sauce



Chocolate Fountain

\$5pp

Fountain Rental: \$100.00 – Dipping accessories include Chocolate, Fruits, Pretzels and Marshmallows



Popcorn Machine

\$1.50pp

Entertain guests with a life sized Popcorn machine rental. \$150.00 Includes all accessories

Specialty Pies \$19

(Upgrade to a Pie Station for \$150.00 and 8 pie minimum purchase)

Pumpkin - Pecan - Peach - Apple
Key Lime - Lemon Meringue



DESSERT PACKAGE

\$10pp

Assorted Cookies, Fresh Fruit Display, Coffee and 2 selections from our dessert selections



DESSERT SELECTIONS

Fresh Baked Cookies \$2pp

Select 2: Chocolate Chunk, White Macadamia Nut, Oatmeal Raisin, Sugar, Double Chocolate or Peanut Butter

Mini Cupcakes \$2pp

Select 2: Red Velvet with Cream Cheese, Classic Vanilla or Chocolate

Mini Cream Puffs \$2pp

Filled with pastry cream and sprinkled with powdered sugar

Mini Éclairs \$2pp

Filled with Bavarian Cream and dipped in rich Chocolate Ganache

Assorted Mini Cheesecakes \$2pp

Original, Blueberry, Strawberry and Chocolate

Rich Brownies \$2pp

Select 1: Traditional Chocolate, Chocolate with Nuts and Caramel Turtle

Fruit Tarts \$3pp

A sweetened and spiced Ricotta Cheese filling is spooned onto each tart shell, then topped with fresh assorted fruit combinations

Bourbon Truffles \$3pp

Rich Dark Chocolate with Bourbon Ganache.. A chocolate lovers dream

Fruit Kabobs \$4pp

Our colorful fruit kabob proves that everything tastes better served on a stick (selection based on season)

Imported French Macaroons \$4pp

This assortment includes 6 delicious flavors- Raspberry, Chocolate, Vanilla, Pistachio, Coffee and Lemon

Chocolate Lovers Petit Fours \$4pp

A taste sensation to make any occasion memorable- Red Velvet, Double Chocolate, Irish Crème, Coffee Liqueur, Caramel, Cookies 'n' Crème, Royal Chocolate and Royal Vanilla flavors

Coffee Lovers Petit Fours \$4pp

Four rich coffee flavors, Coffee Liqueur, Cappuccino, Irish Crème and French Vanilla. Item may contain almonds or pecans.





DESSERT SELECTIONS

Classy Smore's Shooters \$4pp

Petit cups filled with a Graham Cracker crumble, rich Chocolate Mousse and mini marshmallows

Strawberry Short Cake Shooters \$4pp

Classic sponge cake with whipped cream and topped with Strawberry Compote

Key Lime Cheesecake Shooters \$4pp

Toasted Graham Cracker crumble topped with smooth Key Lime Cheesecake Mousse and finished off with whipped cream and a slice of lime

Tres Leches Shooters \$4pp

A light fluffy cake soaked in three kinds of milk, a must have

Carrot Cake Shooters \$4pp

This Carrot Cake Shooter is moist and flavorful with grated carrots, raisins and layers of delicious cream cheese frosting

Snickers Shooters \$4pp

Our Chocolate Cake base has layers of Caramel, chunks of Snickers, whipped cream and nuts

Cream Puff Shooters \$4pp

A Puff Pastry with Vanilla Bean Cream, fresh Berries and Powdered Sugar

Éclair Shooters \$4pp

A luscious mixture of Graham Crackers and Pudding to create this mouthwatering Éclair Shooter

Tembleque Shooters \$4pp

Our Tembleque Recipe makes a rich, cool Coconut flavored dessert

Chocolate Mousse Shooters \$4pp

Live the Chocolate Dream with this show stopping Mousse Shooter

Reeses Shooters \$4pp

Moist Chocolate Cake with Peanut Butter and Butter Cream Frosting

Apple Caramel Crumble Shooters \$4pp

Apple Pie with crumble mixture and drizzled in the most amazing Caramel glaze





BEVERAGES

Beverage Package \$2.50pp

Display of Coke, Diet Coke, Sprite, Water

Sweet Tea and Lemonade Station \$1.50pp

Unsweetened tea available

Coffee Station \$1.75pp

We fresh brew both regular and decaf coffee served with sugar and creamer

- Upgrade to Coffee Bar \$1pp includes French Vanilla, Hazelnut, Caramel, and Pumpkin Mixers, White and Chocolate Morsels and Whip Cream
- Add Glazed Doughnuts for \$1.25pp

Hot Tea Display \$1.75pp

A mixed variety of specialty teas. Add on Hot Chocolate \$.25pp

Cookies and Milk \$3.00pp

Pass the sugar! Mini freshly made cookies and shots of rich creamy Milk.

Hydration Station \$1.25

Self service citrus water infused with your choice of:
Strawberry Basil, Cucumber Watermelon,
Blueberry Orange or Lemon Lime Orange.

Mocktail Bar \$350

Choose from an extensive list of non-alcoholic specialty drinks.
Based on 50 guests (additional guests \$4.00pp)

Frozen Drink Bar \$425

Virgin Daiquiris, Pina Coladas, Margaritas, ice cream shakes,
and smoothies of all flavors. Based on 50 guests (additional guests \$4.00pp)

Sangria Station \$250

Interactive Red and White Sangria station served with fresh fruit.
Based on 50 guests - makes 80 servings (additional guests \$5.00pp)





BAR

Bar Service Package \$200

Licensed Bartender to serve alcoholic beverages provided by the client. Includes bartender, bar tools, and bar set up.

Bar Service Add Ons

Beverage Package \$2.50pp
Beverages and Mixers \$5.00pp
(add frozen drinks \$2pp)
Additional Bartender \$35/hr



LIQUOR ADD ONS

Beer and Wine \$10pp

2 Domestic Beer Selections
1 Imported Beer Selection
3 Wine Selections

Liquor, Beer, and Wine \$13pp

2 Domestic Beer Selections
1 Imported Beer Selection
3 Wine Selections
Call Liquor (Premium Liquor \$2pp)

Cash Bar Set Up \$200 and \$30 hr

**Our Cash Bars offer a range of beer, wine, and alcohol
(cash or credit)**

*ASK ABOUT Custom Options





EVENT RENTALS

With over 20,000 square feet our facility houses a huge selection of event rentals

If you can dream it we can deliver it

Tables/ Chairs
Linen & Napkins
Glassware/ China
Cooling/ Heating Units



THINGS TO KNOW

Services are highly unique

Minimum Order of \$150
Pickup Orders Inclusive
One Way Delivery \$29.00
Two Way Delivery \$59.00
Staffed Event \$89.00



TALK TO US

Party Servers has been Serving the entire Orlando & surrounding areas since 1994.

We have staff available for the entire Central Florida & surrounding areas, and can provide everything for your special event.

Our professional bartenders show up with their own equipment and ready to serve.

Party Servers offers a complete range of party services, including catering, setting up the buffet, portion control on the buffet, butler pass, bartending. Keeping everything clean, during and after the party and any other assistance that may be needed.

