

Catering Menu



Breakfast Buffets

HOT BREAKFAST

LAND RUN

Fresh sliced seasonal Fruit, cheesy scrambled eggs, crisp Applewood bacon, sausage links, diced breakfast potatoes, buttermilk biscuits, and country pepper gravy

GOOD MORNING

Fluffy Belgian waffles or buttermilk pancakes served with maple syrup, whipped cream, sliced bananas, fresh berry compote, chocolate chips, Nutella, chopped pecans & whipped butter. Served with grilled ham slices & fresh fruit salad

BREAKFAST BURRITO BAR

Warm tortillas, scrambled eggs, crumbled chorizo, sausage, fresh pico de gallo, cheddar cheese, salsa, sliced jalapenos & sour cream. Served with sautéed breakfast potatoes.

BRUNCH

Fresh baked sliced quiche—ham & cheddar or spinach & swiss. Served with fresh fruit salad, sliced honey ham & flakey croissants with butter & jellies

CONTINENTAL

CLASSIC CONTINENTAL

Fresh Fruit salad and assorted sliced breakfast breads served with butter

HEALTH NUT **VG**

Citrus fruit salad, assorted individual fruit yogurts, honey oat granola & whole raw almonds

OH, WHAT A BEAUTIFUL MORNING

Fresh cut seasonal fruit, sausage egg sandwich on buttermilk biscuit

BAKERY FAVORITES **VG**

House baked berry scones, assortment of mini muffins, bite sized assorted danish and fresh whole fruit

Boxed Lunches

Each boxed lunch is served with kettle chips, pickle spear, condiment packets & fresh baked cookie

HAM AND CHEDDAR CHEESE

Thin sliced honey ham & mild cheddar cheese
Served on a hoagie bun with lettuce & tomato
on the side

TURKEY AND SWISS

Thin sliced baked turkey breast & Swiss cheese
served on a hoagie bun with lettuce & tomato
on the side

ROAST BEEF & CHEDDAR

Sliced roast beef served & sharp cheddar
cheese served on an onion roll with lettuce &
tomato on the side

GARDEN VEGGIE **VG**

Ciabatta bread piled high with provolone
cheese, fresh spinach, pickles, banana peppers
with tomato served on the side. Dressed with
herb aioli

CHICKEN CAESAR WRAP

Sliced grilled chicken, romaine lettuce, diced
tomatoes and parmesan cheese tossed with
Caesar dressing in an herb tortilla wrap

THE COBB WRAP

Sliced grilled chicken, Applewood smoked
bacon, sliced Swiss & cheddar cheese,
chopped romaine, diced tomatoes and
cucumber on a herb tortilla wrap. Served with
buttermilk ranch dressing

GRILLED ASPARAGUS & HUMMUS WRAP

Grilled asparagus spears, baby spinach,
shredded carrots, sliced cucumbers with
roasted red pepper hummus on a flour tortilla

SALADS

GRILLED CHICKEN SALAD

Sliced grilled chicken breast served on a bed of
mixed greens with sliced cucumbers, shredded
cheese, cherry tomatoes, sliced onions & herb
croutons. Served with ranch dressing on the
side

BABY SPINACH SALAD

Baby spinach leaves tossed with crumbled
goat cheese, candied pecans, dried berries &
fresh sliced strawberries. Served with a side of
balsamic vinaigrette

Lunch Buffets

6oz entrée. Garden salad, dinner rolls & butter included on most

OUR FAMOUS PULLED PORK

Served with sesame seed buns, hand cut coleslaw, cowboy baked beans, our trio of house made BBQ sauces & chocolate chunk brownies

GRILLED CHICKEN BREAST

Continental chicken breast topped with herb reduction sauce. Served with wild rice Pilaf, sautéed seasonal vegetables & Italian cream cake

LASAGNA

Homemade beef marinara lasagna
Served with Tuscan style sautéed vegetables, warm garlic knots and luscious lemon bars

DELI COUNTER

Thin sliced honey baked ham & oven roasted turkey, Swiss cheese, cheddar cheese
Sliced sandwich breads, lettuce, tomato, onion, deli mustard, mayo, chipotle aioli.
served with tri colored pasta salad, individual bags of potato chips, pickle spears & freshly baked cookies

BAKED POTATO BAR

Large Russet potatoes with guest's choice
Toppings to include: butter, sour cream, shredded cheese, bacon bits, diced ham & chopped green onions. Served with broccoli cheese soup and assorted dessert bars

ROASTED PORK LOIN

Slow roasted and sliced pork loin coated with sweet bourbon sauce. Served with broccoli cheese casserole, honey baked carrots & double layer chocolate cake

PENNE PASTA BAR

Penne pasta in zesty marinara sauce & creamy Alfredo sauce. Served with choice of toppings: fresh diced tomato, Parmesan cheese, basil pesto, sundried tomato & homemade meatballs. Served with warm garlic knots & strawberry cheesecake bars

SLIDER BAR

BBQ shredded chicken, mini char grilled hamburgers & house smoked pulled pork with slider buns, BBQ sauce, onions, peppers, pickles. Served with picnic potato salad, BBQ baked beans & freshly baked cookies

CHICKEN MARSALAS

Pan seared chicken breast simmered with marasala wine & mushroom sauce. Served with creamy Parmesan orzo, chef choice seasonal vegetable and tiramisu

GRILL OUT!

Quarter pound char grilled hamburger & all beef franks with buns, lettuce, cheese, onion, tomato and condiments . Served with hand cut cole slaw, baked beans , lay's potato chips and assortment of brownies and blondies

VG Vegetarian

V Vegan

GF Gluten Free

Dinner Buffets

8oz entrée. Served with house salad, assorted dressings, dinner rolls, butter, two dessert choices

CHICKEN FLORENTINE

Grilled continental chicken breast topped with creamy Parmesan spinach sauce. Served with creamy parmesan orzo and Tuscan blend vegetables

ROASTED CHICKEN

Herb roasted chicken breast topped with rosemary pan au jus. Served with garlic whipped potatoes and roasted broccoli spears with red peppers

STUFFED CHICKEN BREAST

Boneless chicken breast stuffed with spinach and cheese. Topped with supreme sauce
Rice pilaf and roasted root vegetables

STUFFED PORKCHOP

Boneless loin chop stuffed with sage & chevre stuffing & baked with Dijon butter sauce & cinnamon apples. Served with whipped sweet potatoes and oven roasted Brussels sprouts with bacon

CHEF CARVED PRIME RIB

Herb encrusted and slow roasted. Expertly sliced by Chef attendant and accompanied with caramelized onion au jus and horseradish cream. Served with a baked potato bar and steamed string bean medley

GRILLED SALMON

Wild salmon grilled topped with lemon dill burre blanc and garnished with grilled lemon slices. Served with long grain wild rice pilaf and grilled vegetable medley

Desserts

Double Layer Chocolate Cake
New York Style Cheesecake with
Strawberry topping
Italian Cream Cake
Shortcake with Berry Compote
Strawberry Splash Cake

Red Velvet Cake
with Chocolate Drizzle
Chocolate Cheesecake

Tiramisu
Lemon Parfait Cake
German Chocolate Cake
Salted Caramel Brownie
Chocolate Pot de Crème

Plated Dinner

SALADS

Mixed Greens Salad

Topped with sliced cucumber, julienne carrots, cherry tomatoes, shaved parmesan cheese.
Served with Balsamic Vinaigrette & Homemade Ranch

Baby Spinach Salad

Topped with candied walnuts, feta cheese & dried cranberries.
Served with raspberry vinaigrette

Lemon Caesar Salad

Chopped romaine, garlic, herb croutons & shaved parmesan
Homemade Lemon Caesar Dressing & grilled lemon slices

Greek Salad

Tomatoes, cucumbers, red onions, parsley, Kalamata olives & crumbled Feta cheese on a bed of mixed greens
Served with Greek Style Dressing

Mandarin Salad

Shredded lettuce, red cabbage, mandarin oranges, shredded carrots, sliced green onion & almonds
Served with Sesame Dressing

Caprese Salad

Sliced tomatoes, mozzarella cheese, basil leaves & balsamic reduction

Kale & Brussels Sprouts Salad

Kale, shaved brussels sprouts, sliced almonds, shaved parmesan, sea salt
Served with Tahini Maple Dressing

BLT Wedge Salad

Iceberg lettuce, sliced chives, crumbled bacon, chopped tomatoes & avocado
Served with Bleu Cheese Dressing

Mason Jar Cobb Salad

Romaine lettuce, diced tomatoes, egg, red onion, bleu cheese, shredded cheddar, bacon & avocado
Served with Ranch Dressing

Spinach Salad

Topped with red onion rings, sliced mushrooms, cherry tomatoes & shredded cheddar.
Served with maple bacon vinaigrette

ENTREES

CHICKEN MARSALAS

Pan seared continental chicken breast topped with rich mushroom masalas wine sauce.
Served with herbed mashed potatoes & steamed haricot verts

ROSEMARY GARLIC CHICKEN

Rosemary roasted chicken breast topped with white wine & herb reduction sauce. Served with wild rice pilaf & seasonal grilled vegetables

CHICKEN BREAST PROSCIUTTO

Boneless chicken breast stuffed with gouda cheese and wrapped in prosciutto ham then topped with roasted red pepper sauce. Served with roasted red potatoes & seasonal grilled vegetables

Red Wine Braised Short Ribs

Red wine demi, Roasted Potatoes
Grilled Vegetables

SMOKED PORKLOIN

Tender pork loin topped with sautéed apple bourbon sauce. Served with chive mashed potatoes & steamed broccolini

PAN SEARED TILAPIA

Pan seared tilapia topped with creamy lime sauce, fresh pico de gallo and avocado.
Served with yellow rice & sautéed zucchini medley

Plated Dinner

Continued

ENTREES (Continued)

PAN SEARED SALMON

Topped with herb lemon sauce. Served with creamy parmesan risotto & oven roasted vegetable medley

ROASTED PRIME RIB

Herb roasted prime rib sliced fresh with thyme au jus & cream horseradish. Served with twice baked potato & string bean medley

GRILLED RIBEYE

Flame grilled cooked medium and topped with cowboy butter. Served with fresco whipped potatoes & grilled seasonal vegetables

GRILLED BEEF TENDERLOIN

Tender filet oven roasted and topped with Red wine shallot sauce. Served with parsley potatoes & roasted asparagus

Desserts

Double Layer Chocolate Cake
with raspberry coulis
& whipped cream

New York Style Cheesecake with
fresh berries & caramel sauce

Italian Cream Cake
Coated with pecans
& whipped cream

Trio of Desserts

White Chocolate Shooter
With candy topping & mini
spoon

Lemon Raspberry Tartlet &
Sea Salt Caramel Brownie Bite

Shortcake
with fresh berries & triple sec
cream

Chocolate Mousse Cake
with strawberry sauce & mint

Lemon Parfait Cake
with whipped cream & mint

Coconut Cream Pie
with white chocolate sauce

Apple Cinnamon Cobbler
with cinnamon vanilla sauce

Hot Hors D'Oeuvres

Each order contains 100 pieces.

SPINACH & ARTICHOKE DIP **VG**

Served with garlic pita points

SOUTHWEST TORTE **VG**

Mini quiche filled with jack cheese, corn, black beans and green peppers

BACON WRAPPED SCALLOPS **GF**

Served with Bourbon sauce

MINI BAKED BRIE PUFF **VG**

Topped with raspberry marmalade

ITALIAN SAUSAGE SKEWER **GF**

With bell peppers, pearl onion & marinara sauce

SPINACH, FETA, ARTICHOKE & SUNDRIED TOMATO DIP **VG**

Served with grilled pita points

MINI BEEF WELLINGTON

With mushroom duxelle & baked in puff pastry

BAKED MINI CHICKEN KABOBS

White meat chicken skewered with pineapple green peppers. Served with mango pineapple chutney

MINI MAC & CHEESE BITES **VG**

Elbow macaroni baked with sharp Cheddar & Colby cheeses

MINI CRAB CAKES

Served with Cajun remoulade sauce

MINI FLATBREAD PIZZA **VG**

Goat cheese, basil pesto & sun dried tomato

LOADED MINI POTATOES

Stuffed with sharp Cheddar, sour cream, bacon bits & chopped chives

TOASTED RAVIOLIS **VG**

Breaded herb and cheese ravioli. Served with marinara dipping sauce

LEMON GARLIC SHRIMP

2 Medium shrimp brushed with garlic butter & served with lemon pepper aioli

EMPANADAS

Chicken & cheese or spicy beef with salsa cream

SWEDISH OR ITALIAN MEATBALLS **GF**

Topped with chopped parsley

STUFFED MUSHROOMS **VG**

with herb & cream cheese filling

BEEF SATAY **GF**

Ginger garlic marinated grilled sirloin strips. Served with spicy peanut dipping sauce

SHREDDED PORK

In a tomato fillo cup with smoky onion marmalade

BUFFALO CHICKEN DIP

Zesty & creamy dip made with chicken, cheese & buffalo sauce. Served with tortilla chips & celery sticks

CAJUN CRAB DIP

Lump blue crab meat mixed with cream cheese and Old Bay seasoning. Served with toasted rounds

MINI QUICHE BITES

Spinach & Feta OR Ham and Cheddar

BACON WRAPPED DATES

Stuffed with cream cheese

SOUTHWEST CHICKEN EGGROLL

With roasted corn, black beans & Monterey jack cheese. Served with avocado ranch

MINI PRETZEL DOGS

Served with spicy yellow mustard

SALMON CAKES

Served with lemon dill aioli & wasabi sour cream

HOUSE STUFFED MUSHROOMS **VG**

Stuffed with bleu cheese, apples & Parmesan topped with toasted pecans

PHYLLO WRAPPED ASPARGUS

Asparagus tips wrapped in phyllo dough with blended Asiago & Fontina cheeses

GRILLED STUFFED JALAPENOS

Grilled Jalapenos stuffed with bacon, cream cheese, cheddar cheese, green onions & lime juice.

CRAB STUFFED MUSHROOMS **GF**

Cold Hors D'Oeuvres

Each order contains 100 pieces.

FRESH ASPARAGUS **GF**

Wrapped in Prosciutto Ham

DOLLAR ROLL SANDWICHES

Smoked Turkey & Swiss and Honey Ham & Cheddar.
Served with deli mustard & mayo

SMOKED CHICKEN CROSTINI

Diced smoked chicken tossed with black bean & roasted corn salsa on a toasted round

CHIVE INFUSED GOAT CHEESE **GF**

Served on Parmesan tuile

CUCUMBER CANAPES **GF**

Piped with vegetable cream cheese

SEARED TUNA CRISP **GF**

With wasabi aioli & black sesame seeds

FRUIT & CHEESE SKEWERS **VG GF**

Served with honey yogurt dipping sauce

CHILLED COCKTAIL SHRIMP **GF**

Served over ice with cocktail sauce & lemon

CRAB AND AVOCADO TOAST

Sweet crabmeat with fresh mint and lime juice, and avocado. Served on toasted round

ANTI PASTO SKEWER **GF**

Marinated mushroom, cherry tomato, salami, artichoke heart and olive served on skewer

BRIE CROSTINIS **VG**

Topped with a fresh berry and candied pecans

CLASSIC BRUSCHETTA **VG**

Served with toasted rounds

CAPRESE SALAD SKEWERS **VG GF**

Cherry tomato, fresh basil leaf, and mozzarella pearl on a skewer with balsamic reduction

ROASTED PORKLOIN

Thin sliced and served on a croustade with cranberry chutney & crumbled bleu cheese

CLASSIC PINWHEELS

Turkey and ham with herb cream cheese or spicy buffalo chicken with shredded cheddar cheese. Served with ranch dipping sauce

GORGONZOLA PEAR CRISP **VG GF**

Baked cheese crisp topped with fresh sliced pear, gorgonzola cheese & toasted pecans

CRUDITE SHOOTER **VG GF**

Fresh sliced vegetables presented in a shot glass with herb dipping sauce

MUSHROOM RAGOUT **VG**

With fresh garlic, cream cheese in fillo shell

CANDIED BACON CANAPES **GF**

Mini blini topped with thin sliced apple, bleu cheese spread & candied bacon

BANH MI FLATBREAD

Smoked pork, cucumber, shredded carrot & cilantro on mini naan bread. Drizzled with jalapeno lime aioli

SMOKED SALMON

With cream cheese, crème fraiche, red onion & lemon zest

BLEU CHEESE TART **VG**

Whipped Bleu cheese served in fillo cup & topped with sautéed leek & garlic

SUNDRIED TOMATO CROUSTAD **VG GF**

Topped with sundried tomato tapenade & mozzarella

BLT BITE

Smokey bacon & cherry tomato on a toasted sough dough round with tarragon aioli

WATERMELON SKEWERS **VG GF**

With feta cheese, mint & balsamic reduction

CHICKEN SALAD BITES

Flaky phyllo cups filled with white meat chicken tossed with celery, diced grapes and pecans

TORTELLINI SKEWERS

Citrus marinated herb and cheese stuffed tortellini. Served with zesty marinara dipping sauce

ASAPRAGUS BEEF ROLL UP

Tender asparagus spear wrapped in thin sliced roast beef with home radish cream

DEVEILED EGGS **VG GF**

Topped with roasted red pepper

SALAMI CORNETS **GF**

Piped with herb cream cheese with a green olive

SANTA FE NINE LAYER DIP **VG GF**

Southwest seasoned cream cheese layered with salsa, black beans, cheese, onions & black olives. Served with fresh tortilla chips

Trays & Displays

Each tray serves 50 guests. Each platter serves 100 guests.

ROASTED BEEF PLATTER

Slow roasted New York strip thin sliced and served with dollar rolls, horseradish cream & stone ground mustard

PORK LOIN PLATTER

Smoked pork loin thin sliced and served with dollar rolls, chipotle aioli & sweet mustard

SMOKED SALMON LOX PLATTER

*1 filet per order—serves approx. 25
Filet of Norwegian smoked salmon accompanied with herb cream cheese, diced red onion, hard boiled egg, capers, lemon wedges & sliced mini bagels

DELI PLATTER

Thin sliced assortment of deli meats and cheeses. Served chipotle aioli, stone ground mustard & dollar rolls

CHARCUTERIE BOARD

Selection of cured Italian meats hard cheeses, marinated olives, artichoke hearts & stuffed piquillo peppers. Served with flat bread and sliced baguette

FRESH TORTILLA CHIP DISPLAY **VG V GF**

Rojo salsa, salsa verde, creamy white queso & fresh pico de gallo. Served with house made tri colored tortilla chips

GARDEN DIP DISPLAY **VG**

Roasted red pepper hummus, creamy basil pesto, olive tapenade & dill ranch dip. Served with gourmet crackers and sliced vegetables

DOMESTIC CHEESE TRAY

Assorted cheeses artfully displayed with fresh fruit garnish & served with gourmet crackers

IMPORTED BRIE EN CRUTE

Pastry wrapped creamy Brie cheese baked golden brown in puff pastry with blackberry marmalade. Served with gourmet crackers

INTERNATIONAL CHEESE SAMPLER

For the true cheese lover! Selection of outstanding cheeses from around the world presented in wheels & wedges. Served with gourmet crackers

FRESH FRUIT TRAY **VG GF**

Fresh cut seasonal fruit served with honey yogurt dipping sauce

RELISH TRAY **VG GF**

Assortment of olives, cocktail pickles, cubed Pepper jack cheese, marinated vegetables & sliced carrots & celery

FRESH VEGETABLE TRAY **VG**

Sliced farm fresh veggies served with herb ranch dip

SIGNATURE FRUIT TREE **VG GF**

Pineapple tree skewered with fresh fruit picks. 2 picks per person. Served with raspberry whipped cream

Carving & Trend Stations

Trend Stations

MASHED POTATO-TINIS

Toppings include: sour cream, butter, bacon bits, shredded cheese & fresh chopped chives

Martini Glasses

MAC & CHEESE

White cheddar spiral macaroni and cheese

Served with guest's choice bacon bits, caramelized onion, diced tomatoes, parmesan panko breadcrumbs, bleu cheese crumbles &

Sriracha sauce

QUESADILLA

Guest's choice of grilled fajita chicken or sautéed vegetables prepared with fiesta cheese.

Toppings or add-ins include fresh salsa, salsa verde, pico de gallo & sour cream

SMORES

Marshmallows toasted over an open flame!

Served with all of the traditional favorites including Hershey's chocolate bars and graham crackers

STREET STYLE TACOS

Carne asada served on a mini corn tortilla with choice of diced onions, roasted tomato salsa, sour cream, fresh chopped cilantro & limes

RUSITC B&B

Variety of rustic breads & rolls paired with honey and herb infused butters, sliced hard cheeses and fruit preserves

Carving Stations

Cocktail style portions served with dollars rolls

SEAERED BEEF TENDERLOIN

With horseradish crème, herb au jus and bleu cheese & date compote

ROSEMARY TOP ROUND

With horseradish crème and caramelized onion au jus

SMOKED BEEF BRISKET

With our trio of house made BBQ sauces & caramelized onion

SMOKED PORK LOIN

With chipotle aioli & sweet mustard

HONEY GLAZED SPIRAL HAM

Maple Dijon sauce

ROASTED TURKEY

With sage pan gravy & cranberry orange chutney

Sweet Endings

Each order has 100 pieces

CLASSIC MOUSSE SHOOTERS

Rich chocolate, vanilla & strawberry dessert mousse served in individual shot glasses garnished with whipped cream & mini spoon

CHOCOLATE COVERED STRAWBERRIES

Fresh strawberries dipped in milk chocolate with white chocolate drizzle

CAKE BALLS

Decadent cake coated in milk chocolate. Can be customized to your choice of color

PETIT FOURS

Array of mini cakes filled with creamy icing. Carrot cake, red velvet cake, double chocolate & truffle bon bons

MINI DESSERT BARS

Variety of sweet treats that include toffee crunch blondie, luscious lemon bar, turtle brownie & white chocolate cheesecake bar

MINI CHEESECAKES

Bite sized flavors of chocolate, cherry, pineapple, blueberry, lemon coconut & peanut butter nut

CHEESECAKE POP

Assorted cheesecake pops on a stick. Chocolate tuxedo, Cherry pink cashmere & Toffee top hat

CHOCOLATE ECLAIRS

Chocolate iced Bavarian-filled clair

DESSERT CUPS

Chef's variety of dark chocolate cups and pastry shells filled with fruit and dessert mousses

GOURMET SHOOTERS

- Smores—crushed graham cracker with milk chocolate mousse & topped with toasted marshmallow fluff
- Strawberry Cheesecake—crushed graham cracker with silky cheesecake covered in fresh strawberry sauce & whipped cream garnish
- Salted Caramel—salted caramel brownie drizzled with caramel sauce & topped with whipped cream
- Blueberry Lemon—lemon pound cake with fresh blueberry compote topped with whipped cream

Menu Packages

Minimum 35 Guests

LIGHT HORS D'OEUVRES

FARM FRESH VEGGIE TRAY

Freshly sliced seasonal vegetables served with dill ranch dipping sauce

DOMESTIC CHEESE TRAY

An assortment of cheddar, swiss & pepper jack cheeses artfully arranged & garnished with fresh fruit and gourmet crackers

WARM SPINACH & ARTICHOKE DIP

Served with garlic pita points

DOLLAR ROLL SANDWICHES

An assortment of turkey / swiss & ham / cheddar. Served with deli mustard, mayo & chipotle aioli

TRI COLORED PASTA SALAD

Tossed in zesty dressing & freshly chopped vegetables

CLASSIC BRUSCHETTA

Served with toasted rounds

CHICKEN CROSTINI

Toasted round topped with chilled smoked chicken, roasted corn black bean salsa. Drizzled with chipotle aioli

HEAVY HORS D'OEUVRES

CHEF CARVED TOP ROUND

With horseradish cream, caramelized onion and dollar rolls

BAKED MINI CHICKEN KABOBS

White meat chicken skewers with pineapple & green peppers. Served with seasonal chutney

GARDEN DIP DISPLAY

Roasted red pepper hummus, creamy basil pesto, olive tapenade & dill ranch dip. Served with gourmet crackers and sliced seasonal vegetables

FETA BEUSCHETTA

Served with toasted rounds

RELISH TRAY

Assortment of olives, cocktail pickles, cubed pepper jack cheese, marinated vegetables and sliced carrots

FRUIT & CHEESE SKEWERS

Served with honey yogurt dip

Menu Packages

Minimum 35 Guests

Wedding Day Appetizers

ROASTED BEEF PLATTER

Thin sliced , slow roasted New York strip served with dollar rolls, creamy horseradish & stone ground mustard

MASHED POTATO-TINIS

Homestyle mashed potatoes served with sour cream, butter, bacon bits, shredded cheddar & chopped chives

CRUDITE SHOOTER

Seasonal vegetables served with creamy ranch dip in individual shot glasses

ITALIAN SAUSAGE SKEWER

Grilled Italian sausage presented on a skewer with pearl onion & green pepper with marinara dipping sauce

HERBED CHEESE STRAWS

Baked puff pastry with gruyere cheese, rosemary & thyme

SEASONAL FRUIT TRAY

Fresh sliced fruit of the season served with raspberry whipped cream

Non-Alcoholic Beverage Service

BEVERAGE STATION

Iced Tea, Coffee, Water

ADDITIONAL BEVERAGES

Bottle Water (priced per bottle)

Soda (priced per can)

Lemonade (priced per guest)

Bar Service

UNLIMITED HOST

Prices based on 4 hour event time
50 guest minimum

PREMIUM BEER & WINE (priced per person)

Premium beer, house wine, soda &
Bottled water

PREMIUM FULL BAR (priced per person)

Premium liquor selection, house wine,
Premium beer, domestic beer, soda,
& bottled water

CHAMPAGNE TOAST (priced per bottle)

House Sparkling Wine
Charged on Consumption

TABLE SIDE WINE SERVICE (priced per bottle)

House Red & White Wine
Charged on Consumption

SPECIALTY THEME COCKTAILS (priced per drink)

Charged on Consumption

PROFESSIONAL BARTENDER

4 Hour serve time
One bartender required per 100 guests



Event Service

CASH & HOSTED BAR

BAR SET UP & BARTENDER FEE

ADDITIONAL BARTENDERS / WINE SERVERS

BUFFET SERVICE

1 CAPTAIN PER EVENT

1 SERVER PER 25 GUEST

SEATED SERVICE

1 CAPTAIN PER EVENT

1 SERVER PER 20 GUEST

APPETIZER SERVICE

1 CAPTAIN PER EVENT

1 SERVER PER 30 GUEST