

Hors d'oeuvres Packages

Quantity of each hors d'oeuvre will be determined by the Chef

Light

Five pieces total per person

Based on Four selections

Penne Pasta in a chaffing dish - Penne pasta, herb cheese sauce, and grilled vegetables

\$ 12.95

Medium

Eight pieces total per person

Based on Five selections

Penne Pasta in a chaffing dish - Penne pasta, herb cheese sauce, and grilled vegetables

\$ 17.95

Heavy

Eleven pieces total per person

Based on Six selections

Penne Pasta in a chaffing dish - Penne pasta, herb cheese sauce, and grilled vegetables

\$ 22.95

Cold

Deviled Eggs

Tomato Bruschetta

Beef Crostini

Puff Pastry and Seafood

Turkey cheddar pinwheel wraps

Fruit Kabobs

Sesame Tuna

Assorted Canapés (50 piece minimum)

Hot

Mini Portobello stuffed Italian sausage

Sesame Chicken Tenders

Mozzarella cheese sticks

Potato Skins with bacon and cheese

Fried Ravioli with marinara sauce

Chicken Sachets

Grilled Calamari

Chicken Wings

Swedish Meatballs

Spanikopita

Vegetable Egg Rolls

Beef Satay

Chicken Satay

Mini Lorraine Quiche

Mini Spinach Quiche

Miniature Cheese Pizza

Miniature Bleu Cheese and Fig Pizza

Miniature Grilled Vegetable Pizza

*** Upgrade appetizers ~ additional pricing per person ***

Upgrades – service for these appetizers are butler passed

Lobster Potstickers – \$ 3.00

Crab Cakes – \$ 3.00

Tempura Battered Fried Shrimp- \$3.00

Shrimp Cocktail – \$2.75

Lamb Chop – \$ 4.50

Upgrades – below appetizers are stationed

Minimum of 30 people for ordering

Poach Salmon Tray – \$ 100.00

Smoked Salmon Tray – \$110.00

Cheese Tray – \$4.00

Crudités – \$2.25

Grilled Vegetable – \$2.25

Carving Station

Includes au jus, horseradish cream, whole grain mustard, Dijon mustard, and silver dollar rolls

Inside Round- 6.95

Prime Rib – 9.95

Beef Tenderloin – 11.95

Attendant fee – 100.00

Dessert

Standard Sweet Table - \$6.95 per person

European Sweet Table - \$8.95 per person

Assorted Mini Desserts - \$4.50 per person

Fruit Tray - (Minimum 10 people) \$4.00 per person

Coffee – 30.00 per gallon

Beer Wine and Soda Package

One Hour - \$ 10.00 per person
Two Hours - \$ 12.00 per person
Three Hours - \$ 14.00 per person
Four Hours - - \$16.00 per person

Hourly Bar Package

Full service bar with cocktails / cost is based on a per person

Call	Premium	Top Shelf
2 hours \$18.00	2 hours \$20.00	2 hours \$22.00
3 hours \$20.00	3 hours \$22.00	3 hours \$24.00
4 hours \$24.00	4 hours \$26.00	4 hours \$28.00
Each additional hour \$4.00	Each additional hour \$5.00	Each additional hour \$6.00

Bar on Tab

Full service bar
\$50.00 bartender fee per bartender at Lunch / \$100.00 bartender fee per bartender at Dinner
The cost is on a per drink basis and is added to the final bill

~Cash Bar~

Full service bar
\$50.00 bartender fee per bartender at Lunch / \$100.00 bartender fee per bartender at Dinner
Each guest pays for cocktails as they are served
Sodas - \$2.00
Beer - \$4.00
Import Beer - \$5.00
Wine - \$7.00
Call brand with mixer - \$6.00
Call brand on rocks \$7.00
Premium brand with mixer \$8.00
Premium brand on rocks \$10.00
Cordials \$10.00

Beverage Stations Available

Champagne Punch - 45.00 Each Bowl
Orange Juice, Cranberry Juice, Ginger Ale, and Champagne
Non – Alcoholic Punch - 25.00 Each Bowl
Orange Juice, Cranberry Juice, Ginger Ale
Pitchers of Soda – 6.50 each - Coke, Diet Coke, Sprite
Assorted Bottles of Wine – 20.00 each
Mimosa's butler passed – 3.50 each

Call

House Vodka, Smirnoff, Ten High, Jim Beam, House Gin,
Ron Castillo Rum, Seagram's 7, Seagram's VO, Canadian Club, Christian
Brothers, Beefeater, Jose Cuervo Gold, House Scotch,
Bacardi Rum, Malibu Rum, Meyers Dark Rum, Captain Morgan,
Southern Comfort, J&B, Sweet Vermouth, Dry Vermouth
Peach Schnapps, Triple Sec, Amaretto, House Wines,
Four Domestic Beers

Premium

Stoli Vodka, Absolut Vodka, Jack Daniels, Beefeaters, Tanqueray,
Johnny Walker Red Label, Dewars White Label,
Kahlua, Bailey's, Crown Royal, Kettle One
Four Domestic Beers and Two Import Beers

Top Shelf

Grand Marnier, Glenlivet,
Johnny Walker Black Label, Chivas Regal,
Bombay Sapphire, Gentleman Jack
Four Domestic Beers and Four Imported Beers