



CELEBRATION RECEPTION

Celebration Reception Packages

Cold Sandwich Buffet: \$17.00

- Sliced Honey Baked Ham (GF)
- Sliced Breast of Turkey (GF)
- Shaved Choice Roast Beef (GF)
- American and Swiss Cheeses (GF)
- Assortment of Breads

YOUR CHOICE OF THREE (3) SIDE ITEMS:

- American Potato Salad (GF)
- Vinaigrette Pasta Salad
- Asian Broccoli Salad
- Macaroni and Cheese (add \$1.50)
- Vegetable Crudit  with Ranch Dip (GF)
- Fresh Fruit Salad (GF)
- Potato Chips (GF)
- Pretzels

Hot Sandwich Buffet: \$17.00

YOUR CHOICE OF ONE (1) HOT MEAT ITEM:

- Shredded Italian Beef (GF)
- Johnsonville Bratwurst (GF)
- All Beef Grilled Hamburger (GF)
- Shredded BBQ Pork (GF)
- Pulled Buffalo Chicken (GF)

(Includes Sandwich Buns and Condiments)

YOUR CHOICE OF THREE (3) SIDE ITEMS:

- American Potato Salad (GF)
- Potato Chips (GF)
- Vinaigrette Pasta Salad
- Pretzels
- Asian Broccoli Salad
- Vegetable Crudit  with Ranch Dip (GF)
- Macaroni and Cheese (add \$1.50)
- Fresh Fruit Salad (GF)

Add an additional meat item for only \$2.00 per person

Cocktail Reception: \$18.00

YOUR CHOICE OF ONE (1) SANDWICH ITEM:

- Miniature Chicken Salad Croissants
- Miniature Egg Salad Croissants
- Ham and Cheese Cocktail Sandwiches
- Turkey and Cheese Cocktail Sandwiches
- Tortilla Pinwheels

YOUR CHOICE OF THREE (3) COLD ITEMS:

- Assorted Cheese & Crackers
- Hummus with Pita Chips
- Bruschetta Olive Tapenade
- Gourmet Deviled Egg Trio (GF)
- Fresh Fruit Display (GF)
- Vegetable Crudit  with Ranch Dip (GF)

YOUR CHOICE OF ONE (1) HOT ITEM:

- Meatballs – Italian with Marinara
- Mini Vegetarian Samosa
- Meatballs – Swedish Brown Sauce
- Miniature Pepperoni Pizza
- Meatballs – Sweet BBQ Sauce
- Miniature Cheese Pizza
- Pork Egg Rolls
- General Tso's Chicken
- Vegetarian Spring Rolls

Add an additional item listed above \$3.00

Italian Buffet: \$16.00

YOUR CHOICE OF ONE (1) PASTA ENTR E:

- Penne Pasta with Meatballs
- Meat Lovers Pasta
- Chicken Broccoli Cavatappi
- Spinach Lasagna

YOUR CHOICE OF ONE (1) SALAD ITEM:

- Italian House Salad
- Fresh Fruit Salad (GF)
- Caesar Salad (includes Italian Bread)
- Garden Salad
- Garlic Bread (add \$1.00 per person)

Add an additional pasta dish for only \$4.00 per person

- Prices are subject to a 20% Administrative Fee and Applicable Taxes.

- Prices are subject to change and are not guaranteed until 14 days prior to your event date.

- Please ask your event specialist on how to lock in your price upon booking your event



STATIONS

Station Menus

A minimum of two (2) station menus for your event to ensure an adequate amount of food for your guests unless accompanied by a dinner menu. (Minimum 40 People)

Hors D'oeuvres Station: \$12.00 per person

YOUR CHOICE OF TWO (2) HOT ITEMS:

- Stuffed Mushroom Caps
- General Tso's Chicken
- Buffalo Chicken Wings Bone-in
- Satay Chicken Skewers
- Spinach Artichoke Dip with Pita Chips
- Mini Pepperoni Pizza
- Meatballs
- Pork Egg Rolls
- Vegetarian Spring Rolls

YOUR CHOICE OF TWO (2) COLD ITEMS:

- Asian Chicken Snow Pea
- Deviled Eggs GF
- Chicken Salad in Phyllo Cup
- Salmon Focaccia
- Vegetable Focaccia
- Assorted Cheese and Crackers
- Honey Goat Cheese Pecan Endive GF
- Fresh Fruit Display GF

Add an additional Hot Item for only \$3.25 per person.

Add an additional Cold Item for only \$2.00 per person

Add a Third Station and get \$5.00 off per person.

The Unconventional Chips

and Dip Station: \$11.25 per person

YOUR CHOICE OF THREE (3) DIPPER ITEMS:

- Tortilla Chips GF
- White Corn Chips GF
- Pita Chips
- Crostini Crisps
- Celery Sticks GF
- Pumpernickel Rounds
- Potato Chips GF
- Baby Carrots GF
- Cauliflower Florets GF
- Green and Red Pepper Strips GF

YOUR CHOICE OF THREE (3) DIP ITEMS:

- Classic Buttermilk Ranch Dressing GF
- Parmesan Ranch Dressing GF
- Sour Cream Onion Dip GF
- Pumpkin Hummus GF
- Traditional Hummus GF
- Pesto Hummus GF
- Goat Cheese and Tomato Dip GF
- Tomato Salsa GF
- Pico De Gallo GF
- Olive Tapenade GF
- Cheddar Cheese Sauce GF

Add an additional Dipper or Dip Item for only \$2.25 per person.

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Station Menus

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The Green Station: \$12.00 per person

YOUR CHOICE OF TWO (2) SALAD ITEMS:

- Classic Caesar Salad
- Italian House Salad
- Greek Salad GF
- Spinach Salad GF
- Parmesan Peppercorn Salad
- Honey Dijon Salad GF

YOUR CHOICE OF TWO (2) ITEMS:

- Raw Vegetables vertically displayed with Ranch Dip GF
- Assortment of Cheese and Crackers
- Pineapple Tree with Fresh Fruit Kabobs GF
- Antipasto Skewer GF

Add an additional Item for only \$3.25 per person.



The Southwestern Estacion: \$15.50 per person

YOUR CHOICE OF TWO (2) MEAT ITEMS:

- Chipotle grilled Chicken Strips GF
- Pulled Buffalo Chicken GF
- Shredded Smoked Beef Brisket GF
- Carnitas Pulled Pork GF

YOUR CHOICE OF TWO (2) SIDE ITEMS:

- Spanish Rice Medley GF
- Refried Beans GF
- Roasted Vegetables GF
- Flame roasted Corn and Black Beans GF
- Flame roasted Peppers and Onions GF
- Beer battered fried Jalapenos
- Quinoa Salad GF
- Vegetable Crudit  with Cowboy Dip GF
- Fresh Fruit Salad GF

The Southwestern Estacion includes: Flour Tortillas, Sour Cream GF, Salsa GF, BBQ Sauce GF, Hot Sauce GF, Shredded Cheese GF, Lettuce GF and Tortilla Chips GF.

Add an additional Meat Item for only \$3.75 per person.

Add an additional Side Item for only \$2.00 per person.

Add a Third Station and get \$5.00 off per person.

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STATIONS

Station Menus

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The Asian Allure Station: \$16.25 per person

YOUR CHOICE OF TWO (2) ITEMS:

- Seared Ahi Tuna encrusted with Black Sesame
- Fried Satay Chicken Skewer
- General Tso's Chicken
- Grilled Thai Shrimp Kabob
- Teriyaki Beef Kabob
- Teriyaki Pork Kabob
- Asian Chicken Stir Fried Noodles
- Hand Rolled Sushi, California Sushi Roll and Spicy Tuna Roll GF
- Asian Duck Flambé
- Beef Wonton

YOUR CHOICE OF TWO (2) SIDE ITEM:

- Pork Egg Rolls
- Vegetarian Spring Rolls
- Pork Pot Stickers
- Vegetable Fried Rice
- Wild Rice Blend with Chopped Mango GF

The Asian Allure Station comes with Wasabi Sauce GF, Soy Sauce, Hot Sauce GF and Sweet & Sour Sauce.

Add an additional Meat Item for only \$4.00 per person.

Add an additional Side Item for only \$2.50 per person.

The Seafood Station: \$23.50 per person

YOUR CHOICE OF THREE (3) ITEMS:

- Shrimp Cocktail GF
- Asian Grilled Shrimp Skewer
- Oysters on the Half Shell GF
- Shrimp Boil
- Steamed Clams GF
- Steamed Mussels GF
- Smoked Salmon GF
- Northwest Smoked Trout GF
- Snow Crab Legs (add \$7.00 per person) GF
- Alaskan King Crab Legs (Market Price) GF
- Seafood Fritter
- Crab Cake
- Seafood Etouffee
- Jambalaya
- Dirty Rice GF

The Seafood Stations includes traditional sauces and accompaniments

Add a Third Station and get \$5.00 off per person.

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Station Menus

A minimum of two (2) station menus for your event to ensure an adequate amount of food for your guests unless accompanied by a dinner menu. (Minimum 40 People)

The Butcher Block Station:

All items are hand carved at the station

- Honey Baked Ham (GF)\$10.00 per person
- Herb Roasted Breast of Turkey
basted with butter (GF)\$11.00 per person
- Loin of Pork stuffed with Sausage,
Peppers and Seasoned Dressing\$10.00 per person
- BBQ Roasted Whole Hog (GF)\$15.00 per person
- Hickory Smoked Beef Brisket (GF)\$13.50 per person
- Bacon Wrapped
Oven Roasted Meatloaf\$10.50 per person
- Oven Roasted Whole
New York Strip Loin (GF)\$16.50 per person
- Oven Roasted Prime Rib of Beef (GF)\$22.50 per person
- Char Grilled Whole Beef Tenderloin (GF) ..\$27.00 per person
- Oven Roasted Leg of Lamb stuffed
with Herb Dressing\$18.00 per person
- Char Grilled Whole Rack of Lamb
with Rosemary Aioli (GF)\$29.00 per person

The Butcher Block Station includes fresh baked cocktail rolls with choice of two (2) accompaniments per carved item: Beef Au Jus (GF), Pork Au Jus (GF), Madeira Sauce, Béarnaise Sauce, Dijon Sauce, Mushroom Sauce, Horseradish Sauce (GF), Balsamic Reduction (GF), Yogurt Mint Sauce (GF) and Cranberry Relish (GF)

Less than 75 People add Carving Fee.

The PMR Bar aka "Potato, Macaroni & Cheese, Risotto Bar": \$10.50 per person

YOUR CHOICE OF ONE (1) STARCH:

- Red Skin Smashed Potatoes (GF)
- Salted Baked Potatoes (GF)
- Purple Whipped Potatoes (GF)
- Whipped Sweet Potatoes (GF)
- Gourmet 3 Cheese Macaroni
- Freshly Steamed Risotto (GF)

YOUR CHOICE OF FOUR (4) TOPPINGS:

- | | |
|--------------------------------------|----------------------------|
| - Bacon Crumbles (GF) | - Broccoli Florets (GF) |
| - Toasted Crumbles of Pepperoni (GF) | - Asparagus Tips (GF) |
| - Toasted Crumbles of Salami (GF) | - Green Peas (GF) |
| - Sautéed Button Mushrooms (GF) | - Jalapeno Rings (GF) |
| - Broccoli Cheese Sauce | - Buttermilk Dressing (GF) |
| - Cheddar Cheese Sauce | - Beef Gravy |
| - Shredded Cheddar Cheese | - Poultry Gravy |
| - Crumbled Blue Cheese (GF) | - Creamy Alfredo Sauce |
| - Chives (GF) | - Sour Cream (GF) |
| - Diced Onions (GF) | - Brown Sugar (GF) |
| - Diced Tomatoes (GF) | - Sugar Glazed Pecans (GF) |
| - Fresh Spinach Leaves (GF) | - Whipped Butter (GF) |

Add an additional starch item for only \$3.00 per person.

Add additional topping for only \$2.00 per person.

Add a Third Station and get \$5.00 off per person.

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Station Menus

A minimum of two (2) station menus for your event to ensure an adequate amount of food for your guests unless accompanied by a dinner menu. (Minimum 40 People)

Taste of Italy Station: \$12.00 per person

YOUR CHOICE OF TWO (2) PASTAS:

- Penne
- Angel Hair
- Farfalle (Bowtie)
- Linguini
- Rotini
- Conchiglioni (sea shells)
- Wheat Spaghetti
- Gluten Free Spaghetti (GF)
- Cheese Tortellini
- Potato Gnocchi
- Portabella Ravioli

YOUR CHOICE OF TWO (2) SAUCES:

- Marinara – Sauce of fresh Tomatoes, Olive Oil, Garlic and Basil (GF)
- Alfredo – Cream Sauce with Italian Cheeses
- Vodka Cream Sauce – Tomato Sauce, Vodka, Italian Herbs and Heavy Cream (GF)
- Aglio e olio – Garlic, Olive Oil, Butter and Parsley (GF)
- Bolognese – Meat Sauce (GF)
- Frutti di mare – Seafood Sauce (GF)
- Pesto – Oil, Grated Cheese, Pine Nuts, Basil and Garlic
- Vongole – Chopped Clams with Onions, Clam Broth, Olive Oil, Butter, Parsley and Garlic (GF)
- Carbonara – Italian Bacon Cream Sauce

The Taste of Italy Station includes fresh grated Parmesan Cheese (GF), crushed Pepper Seeds (GF) and your choice of Italian Bread, Garlic Bread or Ciabatta Bread. Your Event Specialist can advise on how to best match sauce with the type of pasta.

Add an additional pasta and sauce for only \$3.50 per person
Add a Third Station and get \$5.00 off per person.

ENHANCEMENTS TO THE TASTE OF ITALY STATION:

- Grilled Chicken Strips (GF) \$3.00 per person
- Italian Meatballs \$3.00 per person
- Italian Sausage Ala Creole (GF) \$3.00 per person
- Eggplant Parmesan \$3.00 per person
- Sautéed Baby Shrimp Scampi (GF) \$4.00 per person
- Braised Beef Bracholi \$6.00 per person
- Grilled Vegetables (GF) \$3.00 per person

The Oriental Noodle Bowl Station: \$14.00

per person

YOUR CHOICE OF TWO (2) NOODLES:

- Rice Noodles (GF)
- Egg Noodles
- Ramen Noodles
- Lo Mein Noodles
- Udon Noodles

YOUR CHOICE OF TWO (2):

- Steamed Baby Shrimp (GF)
- Tender Strips of Beef (GF)
- Shredded Pork (GF)
- Shredded Chicken (GF)

The Noodle Bowl Station includes:

Pan Sautéed Oriental Vegetables (GF), Water Chestnuts (GF), Snow Peas (GF), Cilantro Ribbons (GF), Soy Sauce, Sriracha (GF) and your choice of Beef (GF), Hot & Sour, or Chicken Consommé (GF)

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Station Menus

A minimum of two (2) station menus for your event to ensure an adequate amount of food for your guests unless accompanied by a dinner menu. (Minimum 40 People)

The Tailgate Station: \$14.50 per person

YOUR CHOICE OF TWO (2) SLIDER

SANDWICHES

- BBQ Pulled Pork Sliders
- Char Grilled Black Angus Burgers
- Buffalo Chicken Sliders
- Asian Chicken Sliders
- Asian Duck Breast Sliders
- Italian Beef Sliders
- Italian Meatball Sliders
- BLT Sliders
- Crab Cake Sliders
- Quinoa Veggie Sliders

YOUR CHOICE OF TWO (2) SIDE ITEMS:

- Macaroni and Cheese
- American Potato Salad ^{GF}
- Creamy Cole Slaw ^{GF}
- Asian Broccoli Salad ^{GF}
- Vinaigrette Pasta Salad
- French Fries (on-premise only)
- Potato Barrels
- Fried Onion Straws
- Vegetable Crudit  with Ranch Dip ^{GF}
- Seasonal Fresh Fruit ^{GF}

The Tailgate Station Includes: Sandwich Rolls, Condiments, Diced Tomato ^{GF}, Diced Onion ^{GF}, Pickle Chips ^{GF}, Shredded Cheese ^{GF} and Lettuce ^{GF}.

Mini Grilled Sandwich and Soup Station: \$13.75 per person

YOUR CHOICE OF TWO (2) SANDWICHES:

- Grilled Cheese Toasties
- Grilled Cheese Quesadillas
- Grilled GYRO
- Philly Cheese Steak
- Tuna Melt
- Italian Focaccia Triangles

YOUR CHOICE OF ONE (1) SOUP:

- Tomato Basil Soup ^{GF}
- Gazpacho Vegetable Soup ^{GF}
- Italian Wedding Soup

Add a Third Station and get \$5.00 off per person.



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SUMMIT PRESENTATION

Summit Presentation Package

Package price: \$41.00 per person

(Under 75 people add \$6.00 per person)

The Boardwalk:

YOUR CHOICE OF THREE (3) ITEMS
PASSED BUTLER STYLE

- Shrimp Shooter (GF)
- Chicken Salad in Phyllo Cup
- California Sushi Roll (GF)
- Gourmet Deviled Eggs (GF)
- Salmon Focaccia
- Vegetarian Focaccia
- Asian Chicken Snow Pea
- Olive Tapenade Bruschetta
- Brie in Phyllo Cup, Pecan, Bacon, Raspberry
- Honey Goat Cheese Pecan Endive (GF)

The PMR Bar aka "Potato, Macaroni & Cheese, Risotto Bar":

YOUR CHOICE OF ONE (1) STARCH:

- Red Skin Smashed Potatoes (GF)
- Gourmet 3 Cheese Macaroni
- Freshly Steamed Risotto (GF)

YOUR CHOICE OF FOUR (4) TOPPINGS:

- Bacon Crumbles (GF)
- Toasted Crumbles of Salami (GF)
- Sautéed Button Mushrooms (GF)
- Shredded Cheddar Cheese (GF)
- Chives (GF)
- Diced Tomatoes (GF)
- Asparagus Tips (GF)
- Green Peas (GF)
- Beef or Poultry Gravy
- Sour Cream (GF)
- Whipped Butter (GF)

The Salad Bowl:

YOUR CHOICE OF TWO (2)

- Classic Caesar Salad
- Italian House Salad
- Spinach Salad (GF)
- Mixed Malibu Greens (GF)
- Vegetable Crudité with Ranch Dip (GF)
- Fresh Fruit Display (GF)

Chef's Chopping Block:

YOUR CHOICE OF TWO (2) CARVED MEATS (GF)

- Herb Roasted Breast of Turkey Basted with Butter (GF)
- Loin of Pork Stuffed with Sausage, Peppers and Seasoned Dressing
- Hickory Smoked Beef Brisket (GF)
- Oven Roasted Whole New York Strip Loin (GF) – (add \$5.00 per person)
- Oven Roasted Prime Rib of Beef (GF) – (add \$9.00 per person)
- Char Grilled Whole Beef Tenderloin (GF) – (add 9.00 per person)
- Char Grilled Whole Rack of Lamb (GF)
with Rosemary Lamb Jus Reduction – (add \$9.00 per person)

The Chef's Chopping Block includes fresh baked cocktail rolls
and choice of two (2) accompaniments per carved item:

Beef Au Jus (GF), Pork Au Jus (GF), Madeira Sauce, Béarnaise Sauce,
Dijon Sauce, Mushroom Sauce, Horseradish Sauce (GF), Balsamic
Reduction (GF), Yogurt Mint Sauce (GF), Cranberry Relish (GF) and
Hollandaise Sauce

Sweet Treats:

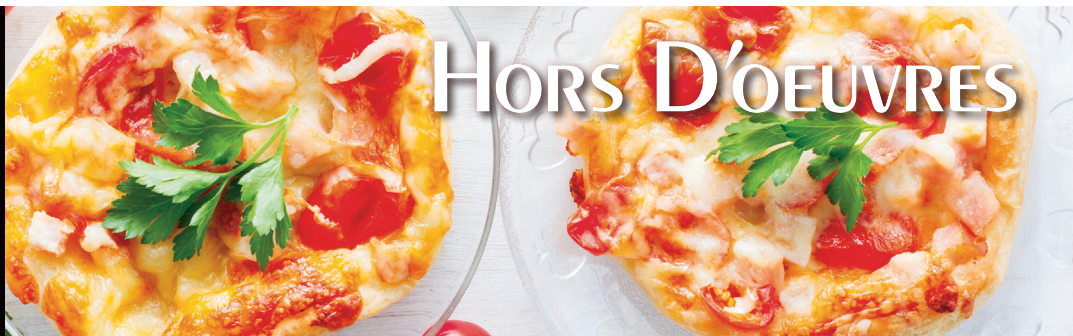
YOUR CHOICE OF THREE (3) ITEMS:

- Chocolate Covered Strawberries (GF)
- Raspberry Mousse Shots (GF)
- Mini Cheese Cake
- Chocolate Mousse Shots (GF)
- Key Lime Shots (GF)
- Crème Brulee Shots (GF)
- Chocolate Cake
- Strawberry Cake

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HORS D'OEUVRES

Ala Carte

Per 100 Pieces

Served Hot Per 100 Pieces

CHICKEN

Bacon wrapped Jalapeno Chicken Bite	\$220.00
Buffalo Chicken Wing Bone-in	\$210.00
Buffalo Chicken Wing Boneless	\$195.00
Breaded Chicken Tender	\$325.00
General Tso's Chicken	\$200.00
Sweet and Sour Chicken Skewer	\$225.00
Satay Chicken Skewer	\$225.00
Smoked Chicken Quesadilla.....	\$225.00

MEATBALLS

Italian Meatball with Marinara Sauce.....	\$140.00
Swedish Meatball with Sour Cream Sauce.....	\$140.00
Sweet and Sour Meatball with Pineapple	\$140.00
Panko Parmesan Meatball.....	\$140.00
Sweet BBQ Meatball	\$140.00
Asian Glaze Meatball.....	\$140.00
Andouille Sausage Meatball with Brie Sauce.....	\$185.00
Chicken Meatball with Orange Sauce.....	\$185.00
Buffalo Chicken Meatball with Bleu Cheese	\$185.00
Chicken Meatball with Mushroom Sauce.....	\$185.00

This menu can only be purchased for Pick-Up Orders or added to a Dinner Menu, Picnic Menu, Brunch Menu or Reception Package.

CHEF'S FAVORITES

Seafood Fritter with Crab and Shrimp.....	\$250.00
Buffalo Shrimp with Bleu Cheese	\$240.00
Chipotle Shrimp®.....	\$240.00
Bacon wrapped Shrimp.....	\$310.00
Bacon wrapped Scallop	\$410.00
Crabmeat Stuffed Mushroom Cap	\$260.00
Italian Sausage and Cheese Mushroom Cap..	\$260.00
Creamy Seafood Dip with Crostini (per pan)..	\$315.00
Bacon wrapped Water Chestnuts	\$200.00
Italian Sausage Ala Creole (per pan) ®	\$250.00
Italian Sausage Wellington	\$225.00
Pork Egg Roll	\$215.00
Pork Pot Sticker	\$205.00
Mini Pepperoni Pizza.....	\$215.00

VEGETARIAN

Pesto & Pine Nut Mushroom Cap.....	\$230.00
Three Cheese Mushroom Cap	\$230.00
Spanakopita Triangle.....	\$260.00
Vegetarian Spring Roll	\$285.00
Mini Vegetarian Samosa	\$180.00
Mini Cheese Pizza	\$180.00
Spinach Artichoke Dip with Pita Chips (per pan)	\$250.00
Vegetarian Fritter with Remoulade.....	\$200.00

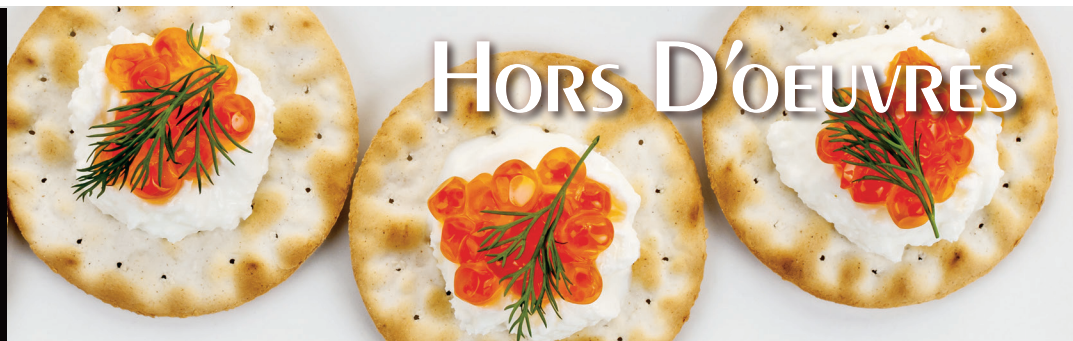
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HORS D'OEUVRES



Ala Carte

Per 100 Pieces

Served Cold Per 100 Pieces

SEAFOOD & SUSHI

Salmon Focaccia	\$275.00
Chilled Shrimp with Cocktail Sauce. (GF)	\$240.00
Shrimp Salad in Phyllo Cup	\$180.00
California Sushi Roll. (GF)	\$285.00
Spicy Tuna Sushi Roll. (GF)	\$285.00
Shrimp Sushi Roll (GF)	\$285.00
Ahi Tuna Wonton Crisp	\$400.00

VEGETARIAN

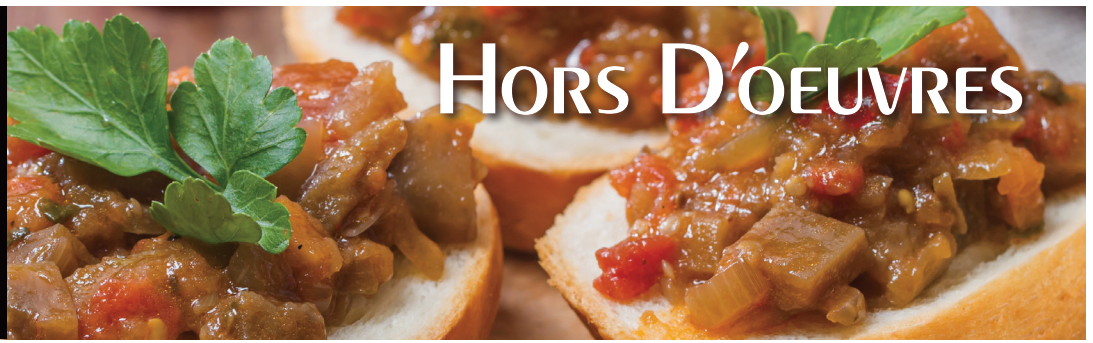
Vegetarian Sushi Roll (GF)	\$285.00
Vegetarian Focaccia	\$285.00
Honey Goat Cheese Pecan Endive (GF)	\$190.00
Caprese Tortellini Skewer	\$290.00
Classic Deviled Egg (GF)	\$175.00
Deviled Egg with Jalapeno (GF)	\$175.00
Vegetarian Antipasto Kabob. (GF)	\$325.00
Bruschetta Olive Tapenade Canape	\$150.00
Mini Egg Salad Croissant	\$275.00
Mini Tuna Salad Croissant	\$275.00
Fresh Fruit Kabob (GF)	\$375.00

SANDWICHES & MORE

Italian Focaccia Triangle	\$375.00
Mini Ham Croissant	\$275.00
Mini Turkey Croissant	\$275.00
Ham Cocktail Sandwich	\$275.00
Turkey Cocktail Sandwich	\$275.00
Turkey and Bacon Pretzel Bun	\$375.00
Beef and Swiss Pretzel Bun	\$375.00
Tortilla Pinwheel	\$250.00
Asian Chicken Snow Pea	\$175.00
Prosciutto Melon Canape (GF)	\$250.00
Antipasto Salami Kabob (GF)	\$375.00
Chicken Sriracha Cucumber (GF)	\$275.00
Chicken Salad in Phyllo Cup	\$325.00
Deviled Egg with Bacon (GF)	\$225.00

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HORS D'OEUVRES

Ala Carte

Per Person

Served Hot Per Person

CHEF'S FAVORITES

Seafood Fritters with Crab and Shrimp.....	\$4.00
Buffalo Shrimp with Bleu Cheese (3 pieces)	\$5.75
Chipotle Shrimp (3 pieces) ^{GF}	\$5.75
Crabmeat Stuffed Mushroom Caps	\$4.50
Italian Sausage and Cheese Mushroom Caps ..	\$3.75
Creamy Seafood Dip with Crostini.....	\$4.25
Bacon wrapped Water Chestnuts	\$3.75
Italian Sausage Ala Creole ^{GF}	\$3.75
Italian Sausage Wellington	\$3.75
Pork Egg Rolls	\$3.75
Pork Pot Stickers	\$3.75
Mini Pepperoni Pizzas.....	\$3.50

CHICKEN

Bacon wrapped Jalapeno Chicken Bites	\$3.75
Buffalo Chicken Wings Bone-in	\$4.50
Buffalo Chicken Wings Boneless	\$3.75
Breaded Chicken Tenders.....	\$4.50
General Tso's Chicken	\$3.50
Sweet and Sour Chicken Strips	\$4.00
Satay Chicken Skewers	\$3.75
Smoked Chicken Quesadillas.....	\$3.75
Buffalo Chicken Dip with Crostini	\$3.50

MEATBALLS

Italian Meatballs with Marinara Sauce.....	\$3.75
Swedish Meatballs with Sour Cream Sauce	\$3.75
Sweet and Sour Meatballs with Pineapple	\$3.75
Panko Parmesan Meatballs.....	\$3.75
Sweet BBQ Meatballs.....	\$3.75
Asian Glaze Meatballs.....	\$3.75
Andouille Sausage Meatballs with Brie Sauce	\$3.75
Chicken Meatballs with Orange Sauce.....	\$3.75
Buffalo Chicken Meatballs with Bleu Cheese...	\$3.75
Chicken Meatballs with Mushroom Sauce.....	\$3.75

VEGETARIAN

Pesto & Pine Nut Mushroom Caps.....	\$3.75
Three Cheese Mushroom Caps.....	\$3.75
Spanakopita Triangles.....	\$3.75
Vegetarian Spring Rolls.....	\$3.75
Mini Vegetarian Samosas	\$3.25
Mini Cheese Pizzas.....	\$3.25
Spinach Artichoke Dip with Pita Chips	\$3.50
Vegetarian Fritter with Remoulade.....	\$3.75

A minimum of five (5) hot and cold Hors D'oeuvres are required unless accompanied with a dinner, station, or package menu.

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HORS D'OEUVRES

Ala Carte

Per Person

Served Cold Per Person

SEAFOOD & SUSHI

Salmon Focaccias	\$4.00
Whole Smoked Salmon ^{GF}	\$4.00
Shrimp Cocktail (3 pieces) ^{GF}	\$5.75
Shrimp Salad in Phyllo Cups	\$3.75
California Sushi Rolls ^{GF}	\$5.00
Spicy Tuna Sushi Rolls ^{GF}	\$5.00
Shrimp Sushi Rolls ^{GF}	\$5.00

VEGETARIAN

Vegetarian Sushi Rolls ^{GF}	\$5.00
Vegetarian Focaccias	\$3.75
Assorted Cheese and Crackers	\$3.75
Cheeseball and Crackers	\$3.25
Fresh Fruit Display ^{GF}	\$3.75
Vegetable Crudit� with Ranch Dip ^{GF}	\$3.75
Marinated Grilled Vegetables ^{GF}	\$4.50
Spinach Dip with Bread Cubes	\$3.50
Classic Deviled Eggs ^{GF}	\$3.25
Vegetarian Antipasto Kabobs ^{GF}	\$3.75
Deconstructed Bruschetta	\$3.25
Mini Egg Salad Croissants	\$4.00
Mini Tuna Salad Croissants	\$4.00

SANDWICHES & MORE

Italian Focaccia Triangles	\$4.00
Mini Ham Croissants	\$4.00
Mini Turkey Croissants	\$4.00
Ham Cocktail Sandwiches	\$4.00
Turkey Cocktail Sandwiches	\$4.00
Turkey and Bacon on Pretzel Bun	\$4.00
Beef and Swiss on Pretzel Bun	\$4.00
Tortilla Pinwheels	\$3.75
Asian Chicken Snow Peas	\$2.75
Prosciutto Melon Canapes ^{GF}	\$3.25
Antipasto Salami Kabobs ^{GF}	\$3.75
Chicken Sriracha Cucumbers ^{GF}	\$2.75

CHIPS & DIP

Tortilla Chips with Salsa ^{GF}	\$3.50
Tortilla Chips with Cheese Sauce ^{GF}	\$4.50
Pumpkin Hummus with Pita Chips	\$3.50
Pesto Hummus with Pita Chips	\$3.50
Sweet Pepper Hummus with Pita Chips	\$3.50
Traditional Hummus with Pita Chips	\$3.50
Potato Chips with Onion Dip ^{GF}	\$2.75
Pretzels	\$2.75

**A minimum of five (5) hot and cold Hors D'oeuvres
are required unless accompanied with a dinner,
station, or package menu.**

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Ala Carte

Passed Butler Style Per Person

Served Cold Per Person

Shrimp Shooter ^{GF}	\$3.95
Shrimp Salad in Phyllo Cups.....	\$3.00
Ahi Tuna Wonton Crisps.....	\$3.95
Salmon Focaccias.....	\$3.50
California Sushi Rolls ^{GF}	\$4.25
Spicy Tuna Sushi Rolls ^{GF}	\$4.25
Shrimp Sushi Rolls ^{GF}	\$4.25
Vegetarian Sushi Rolls ^{GF}	\$4.25
Chicken Salad in Phyllo Cups.....	\$2.75
Buffalo Chicken in Phyllo Cups.....	\$2.75
Italian Focaccia Triangles.....	\$3.50
Asian Chicken Snow Peas.....	\$2.50
Caprese Tortellini Skewers.....	\$3.00
Honey Goat Cheese Pecan Endive ^{GF}	\$2.75
Gourmet Deviled Eggs ^{GF}	\$2.75
Bruschetta Olive Tapenade Canapes.....	\$2.75
Cheese and Fruit Kabobs ^{GF}	\$3.50
Prosciutto Melon Canapes ^{GF}	\$2.75

Served Hot Per Person

BBQ Bacon wrapped Shrimp	\$4.25
BBQ Bacon wrapped Scallops	\$5.00
Mini Crab Cakes with Remoulade	\$4.00
Mini Salmon Cakes.....	\$3.75
Seafood Fritters	\$3.50
Bacon wrapped Jalapeno Chicken Bites	\$3.75
Satay Chicken Skewers	\$3.75
Chicken Chorizo Skewers ^{GF}	\$3.50
Beef Wonton Crisp	\$4.00
Andouille Sausage Skewers ^{GF}	\$3.25
Napoleon Puff Pastry.....	\$3.00
Bacon wrapped Water Chestnuts	\$3.25
Spanakopita Triangles.....	\$3.75
Vegetarian Spring Rolls.....	\$3.75
Mini Vegetarian Samosas	\$3.25
Brie in Phyllo Cup, Pecan, Bacon, Raspberry	\$3.75

Hors D'oeuvres by the Tray:	Serves 20 to 25 Guest	Serves 45 to 50 Guest	Serves 90 to 100 Guest
Assorted Cheese & Crackers	\$95.00	\$160.00	\$380.00
Vegetable Crudit� with Ranch Dip ^{GF}	\$95.00	\$160.00	\$380.00
Seasonal Fresh Fruit Display ^{GF}	\$95.00	\$160.00	\$380.00
Marinated Grilled Vegetables ^{GF}	\$125.00	\$250.00	\$450.00
Meat & Cheese Antipasto ^{GF}	\$185.00	\$340.00	\$560.00
Spinach Dip with Bread Cubes	\$100.00	\$200.00	\$390.00
Whole Smoked Salmon ^{GF}	NA	\$185.00	NA
Wheel of Brie Baked in Puff Pastry.....	\$120.00	NA	NA

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Charcuterie Menu

Charcuterie (shar-KOO-ta-REE) is a specific term with origins reaching as far back as 15th century France; literally translated, it means the products of a fancy pork butcher. Modern charcuterie does often include pork, but the definition has widened to reflect a dish served throughout many cultures.

CHARCUTERIE STATION: \$12.50 per person

YOUR CHOICE OF 3 MEATS:

- Capicola (GF)
- Prosciutto (GF)
- Salami (GF)
- Pepperoni (GF)
- Mortadella (GF)

YOUR CHOICE OF 4 CHEESES:

- Sharp Cheddar (GF)
- Fresh Mozzarella (GF)
- Brie (GF)
- Goat Cheese Spread (GF)
- Asiago (GF)
- Smoked Gouda (GF)
- Provolone (GF)
- Pepper Jack (GF)

Charcuterie Station Includes: Pesto Hummus, Olives (GF), Pickle Cornichon (GF), Grapes (GF), Crackers, and Pita Crisp.

CHARCUTERIE BOARD: \$75.00 per board

(Serves 6 to 8 guests at table)

Salami (GF), Pepperoni (GF), Prosciutto (GF), Fresh Mozzarella (GF), Provolone (GF), Smoked Gouda (GF), Olives (GF), Crackers & Crostini



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Ala Carte

Cash Bar per Drink Option:

Soft Drink.....	\$3.00	per glass
Domestic Bottled Beer.....	\$5.00	per bottle
Import Bottled Beer.....	\$6.00	per bottle
Bell's Two Hearted IPA.....	\$7.00	per bottle
White Claw Hard Seltzer.....	\$6.00	per can
High Noon Vodka Seltzer.....	\$6.00	per cans
House Wine.....	\$7.00	per glass
House Mixed Drink.....	\$7.00	per glass
Call Mixed Drink.....	\$8.00	per glass
Top Shelf Mixed Drink.....	\$9.00	per glass

Open Bar – Consumption per Drink:

Soft Drink.....	\$2.00	per glass
Soft Drink – unlimited.....	\$3.00	per guest
Domestic Bottled Beer.....	\$4.50	per bottle
Import Bottled Beer.....	\$5.50	per bottle
Bell's Two Hearted IPA.....	\$6.75	per bottle
White Claw Hard Seltzer.....	\$5.75	per can
High Noon Vodka Seltzer.....	\$5.75	per can
House Wine.....	\$6.50	per glass
House Mixed Drink.....	\$6.50	per glass
Call Mixed Drink.....	\$7.50	per glass
Top Shelf Mixed Drink.....	\$8.50	per glass

Keg Beer 16 Gallon:

MAXIMUM OF TWO (2) DIFFERENT CHOICES:

Miller Lite.....	\$295.00
Coors Light.....	\$295.00
Yuengling.....	\$295.00
Bud Light.....	\$325.00
Budweiser.....	\$325.00
Import or Craft Beer.....	Please ask for quote

House Wine per Bottle 750ml:

Chardonnay.....	\$22.00
Sauvignon Blanc.....	\$22.00
Pinot Grigio.....	\$22.00
Moscato.....	\$22.00
Merlot.....	\$22.00
Cabernet.....	\$22.00

House Champagne per Bottle 750ml:

Brut Semi-Sweet.....	\$22.00
Luccio Moscato Di Asti.....	\$24.00

Bartender Fee is at a rate of \$22.00 per hour per bartender (4 hour minimum per bartender)

Bar-set and tear down requires 2 hours which will be charged at the same rate of \$22.00 per hour.

There is an additional charge of \$175 for Off- Premise Bar Service and a \$600 minimum sale is required.

Security.....\$50.00 per hour

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Packages

Bar Packages are priced per person by the hour. All Bar Packages Include Unlimited Soft Drinks

PARTY PACKAGE:

YOUR CHOICE OF ONE (1) DRAFT BEER:

- Coors Light
- Miller Lite

6 Hours... \$8.00

5 Hours .. \$7.00

4 Hours .. \$6.00

CLUB PACKAGE:

YOUR CHOICE OF ONE (1) DRAFT BEER:

- Coors Light
- Miller Lite

YOUR CHOICE OF FOUR (4) HOUSE WINES:

- Chardonnay
- Sauvignon Blanc
- Pinot Grigio
- Moscato
- Merlot
- Cabernet

6 Hours..... \$23.00 3 Hours..... \$20.00

5 Hours..... \$22.00 2 Hours..... \$18.00

4 Hours..... \$21.00 1 Hour..... \$15.00

You may substitute bottled beer for \$2.25 per person per hour within the Club Package

COCKTAIL PACKAGE:

YOUR CHOICE OF ONE (1) DRAFT BEER

OR BOTTLED BEER OR WHITE CLAW:

- Coors Light
- Miller Lite
- White Claw Hard Seltzer

YOUR CHOICE OF FOUR (4) HOUSE WINES:

- Chardonnay
- Sauvignon Blanc
- Pinot Grigio
- Moscato
- Merlot
- Cabernet

HOUSE BRAND MIXED DRINKS:

6 Hours..... \$29.00 3 Hours..... \$25.00

5 Hours..... \$28.00 2 Hours..... \$23.00

4 Hours..... \$27.00 1 Hour..... \$20.00

Bartender Fee is at a rate of \$22.00 per hour per bartender (4 hour minimum per bartender)

Bar-set and tear down requires 2 hours which will be charged at the same rate of \$22.00 per hour.

There is an additional charge of \$175 for Off-Premise Bar Service and a \$600 minimum sale is required.

Security.....\$50.00 per hour

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Packages

Bar Packages are priced per person by the hour. All Bar Packages Include Unlimited Soft Drinks

CONNOISSEURS PACKAGE:

- Bottled Domestic Beer
- Bottled Import Beer
- Bell's Two Hearted IPA
- White Claw Hard Seltzer
- High Noon Seltzer

YOUR CHOICE OF FOUR (4) HOUSE WINES:

- Chardonnay
- Sauvignon Blanc
- Pinot Grigio
- Moscato
- Merlot
- Cabernet

CALL BRAND MIXED DRINKS:

6 Hours.....	\$35.00	3 Hours.....	\$28.00
5 Hours.....	\$33.00	2 Hours.....	\$26.00
4 Hours.....	\$32.00	1 Hour.....	\$22.00

You may add Top Shelf Mixed Drinks for only \$2.00 per person within the Connoisseurs Package

Bartender Fee is at a rate of \$22.00 per hour per bartender (4 hour minimum per bartender)

Bar-set and tear down requires 2 hours which will be charged at the same rate of \$22.00 per hour.

There is an additional charge of \$175 for Off-Premise Bar Service and a \$600 minimum sale is required.

Security.....\$50.00 per hour

Signature Drinks: \$7.00 (per drink)

(minimum of 50 required)

- Cosmopolitan
- Lemon Drop Martini
- Flirtini
- Chocolate Martini
- Margarita
- Pink Panther
- White Russian
- Christmas Cookie

Please let your Event Specialist know if you have a favorite drink that is not on our list

Spiked Punch: \$75.00 (per gallon)

(minimum 3 gallons per type of punch)

- Caribbean Rum Punch
- Vodka Fruit Punch
- The Gin Bucket Punch
- Margarita Punch
- Mai-Tai Punch
- Sparkling Mango Peach Mimosa Punch
- Mexican Fruit Sangria
- Holiday Punch
- Hurricane

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Ala Carte

Beverages:

Regular Coffee (Minimum 3 Gallons)	\$30 per gallon
Decaffeinated Coffee (Minimum 3 Gallons)	\$30 per gallon
Fresh Brewed Iced Tea (Minimum 3 Gallons)	\$25 per gallon
Lemonade (Minimum 3 Gallons)	\$20 per gallon
Fruit Punch (Minimum 3 Gallons)	\$20 per gallon
Orange Drink (Minimum 3 Gallons)	\$20 per gallon
Orange, Cranberry, Tomato Juice ...	\$4.50 per serving
Bottled Water 12oz	\$1.50 each
Canned Soft Drinks 12oz	\$2.00 each
Bottled Ice Tea 18oz	\$2.75 each
Bottled Lemonade 12oz	\$3.00 each

Deluxe Coffee Station: \$2.50 per person

Includes:

- Mini Chocolate Chips ^{GF}
- Cinnamon Sticks ^{GF}
- Whipped Cream ^{GF}
- Flavored Creamers ^{GF}
- Sugar ^{GF}
- Cherries ^{GF}



Executive Package: (Per Person)

Half day Four (4) hours	\$6.00
Full day Eight (8) hours	\$8.00

Includes:

- Bottled Water
- Regular Coffee
- Decaffeinated Coffee
- Iced Tea
- Lemonade
- Canned Soft Drinks

*Executive Package is available
Monday thru Friday On-Premise Only

Thirst Quencher Package: (Per Person)

Up to Three (3) hours	\$3.50
Up to Six (6) hours	\$5.50

YOUR CHOICE OF TWO (2):

- Regular Coffee and Decaffeinated Coffee
- Iced Tea
- Lemonade



Breakfast Menus served from 7:00am to 9:00am • Lunch Menus served from 11:00am to 2:00pm

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BEVERAGE

Cold Brew

Brew Bar Bundle:

Per Guest\$3.75 per guest
Per Gallon (Minimum 3 Gallons)\$75 per gallon

Chilled Signature Cold Brew Black Coffee:

- Flavored Syrups:
 - Vanilla
 - Caramel
 - Hazelnut
 - Spiced Brown Sugar
- Half & Half
- Sweet Cocoa Powder
- Sweet Whipped Cream
- Sugar and Sweeteners
- Ground Cinnamon
- Chocolate Drizzle
- Caramel Drizzle

Iced Coffees:

Vanilla Iced Coffee

Cold Brew combined with Milk and Sweet Vanilla Syrup, served over ice.

Per Gallon (Minimum 3 Gallons)\$45 per gallon

Iced Caramel Macchiato Cold Brew

Cold Brew combined with Milk, Caramel, Vanilla Syrup and served over ice with Sweet Whipped Cream and Caramel Drizzle to finish.

Per Gallon (Minimum 3 Gallons)\$50 per gallon

Deluxe Iced Cold Brew

Cold Brew Black Coffee served with flavored Creamers, Sugars and Sweeteners, Sweet Whipped Cream and Half & Half.

Per Gallon (Minimum 3 Gallons)\$30 per gallon



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