



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

- 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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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

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 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

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 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

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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 Gyo
- 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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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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Dessert Packages

The Jungle: \$6.00 per person

- Pineapple Tree (GF)
 - Fruit Skewers (GF)
 - Fruit Yogurt Dip (GF)
 - Chocolate Covered Strawberries (GF)
 - Frozen Chocolate Covered Bananas (GF)
- (Minimum 75 guest required)

Tremendous Trio: \$6.00 per person

YOUR CHOICE OF THREE (3) ITEMS:

- Raspberry Mousse Shot (GF)
- Chocolate Mousse Shot (GF)
- Crème Brulee Shot (GF)
- Chocolate Covered Strawberries (GF)
- S'mores
- Miniature Cannoli
- Miniature Cheesecake
- Chocolate Covered Fruit Kabobs (GF)

The Soda Shoppe: \$7.00 per person

YOUR CHOICE OF THREE (3)

- Root Beer Floats (GF)
- Coke Floats (GF)
- Vanilla Malts
- Chocolate Malts
- Black Cow (GF)
- Brown Cow (GF)
- Chocolate Milkshake (GF)
- Vanilla Milkshake (GF)
- Strawberry Milkshake (GF)

The Deconstructed Sundae Bar: \$4.75 per person

YOUR CHOICE OF TWO (2) ICE CREAMS:

- Chocolate (GF)
- Vanilla (GF)
- Strawberry (GF)
- Mint Chocolate Chip (GF)

YOUR CHOICE OF FOUR (4) TOPPINGS:

- Chocolate Syrup (GF)
- Caramel Syrup (GF)
- Butterscotch Syrup (GF)
- Fresh Cut Strawberries (GF)
- Crushed Pineapple (GF)
- Fresh Cut Banana Slices (GF)
- Mini Chocolate Chips (GF)
- Oreo Cookie Crumbles
- Rainbow Sprinkles (GF)
- Chopped Nuts (GF)
- Maraschino Cherries (GF)
- Whipped Cream (GF)

The Chocolate Fountain Station:

75 to 99 Guests (GF).....	\$6.50 per person
100 to 199 Guests (GF).....	\$5.50 per person
200 or more Guests (GF).....	\$4.50 per person

YOUR CHOICE OF ONE (1) BELGIAN CHOCOLATE:

- Milk Chocolate
- Dark Chocolate
- 50/50 Blend of Milk & Dark Chocolate

YOUR CHOICE OF SIX (6) DIPPING ITEMS:

- Strawberries (GF)
- Bananas (GF)
- Pineapple (GF)
- Rice Krispy Treats
- Marshmallows (GF)
- Peanut Butter Cookies
- French Toast Sticks
- Donut Holes
- Crème Puffs
- Pretzel Rods
- Cherries (GF)

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Dessert Packages

The Flambé French Crêpe Station: \$7.00 per person

A French dessert consisting of a crêpe, which is a French pancake, topped with a sauce of caramelized sugar and butter, orange juice, and orange Curaçao liqueur. We start with hand rolling the crêpe filled with a pastry crème and mascarpone cheese. Our chef adds butter and sugar to a flambé pan until it caramelizes. A mixture of fruit and berries is put into the flambé pan and finished with orange juice and orange liqueur. The pan is ignited on fire to burn off any excess alcohol. The amazing mixture is drizzled over the crêpe and topped with whipped cream. (Minimum of 75 guests required)

The Flaming Coffee Station ^{GF}: \$6.00 per person

The flaming coffee station is a great way to impress your guests and serves as a tasty after dinner drink as well. Your guests have a choice of regular or decaffeinated coffee. We start by having your guest select their coffee type along with their favorite Cordial such as Amaretto, Kahlua or Irish Crème. Our Chef pours the Cordial into a glass and ignites the glass on fire which warms the glass. The coffee is then poured into the glass and "Voila". Your guest may top off their coffee with Whipped Cream, Flavored Creamers and add Cinnamon Sticks or Cherries as they like. (Minimum of 75 guests required)

The Delectable Dessert Table: \$6.00 per person

YOUR CHOICE OF THREE (3) DESSERT ITEMS:

- Double Chocolate Layer Cake
- Strawberry Layer Cake
- Carrot Cake
- German Chocolate Cake
- Coffee Cake Assortment
- Cherry Cheesecake
- Blueberry Cheesecake
- Chocolate Drizzle Cheesecake
- Chocolate Mousse ^{GF}
- Raspberry Mousse ^{GF}
- Chocolate Peanut Butter Mousse ^{GF}

Add an additional dessert for only \$1.75 per person.

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The Bananas Foster Station ^{GF}: \$7.00 per person

Fresh cut bananas and vanilla ice cream topped with a sauce made from butter, brown sugar, cinnamon, dark rum, and banana liqueur. The butter, sugar and bananas are cooked, and then ignited on fire for the WOW effect! The bananas and sauce are then served over the ice cream. (MINIMUM OF 75 GUESTS REQUIRED)

The Donut Bar:

75 to 99 Guests	\$6.00 per person
100 to 199 Guests	\$5.00 per person
200 or more Guests	\$4.00 per person

INCLUDES: Cake Donuts

YOUR CHOICE OF TWO (2) COATINGS:

- Chocolate - Vanilla - Honey Glaze
- Blueberry - Lemon

YOUR CHOICE OF SIX (6) TOPPINGS:

- Rainbow Sprinkles
- Chocolate Sprinkles
- Shredded Coconut ^{GF}
- Chopped Peanuts ^{GF}
- Mini Marshmallows ^{GF}
- Oreo Crumbles
- Fruit Loops
- Graham Crackers
- Bacon Crumbles ^{GF}

YOUR CHOICE OF TWO (2) DRIZZLE:

- Raspberry - Chocolate - Carmel

Assorted Miniature Dessert Station: \$7.00 per person

YOUR CHOICE OF FOUR (4) MINIATURE DESSERTS:

- Assorted Cookies
- Chocolate Fudge Brownies
- Rice Krispy Treats
- S'mores
- Granny Apple Bars
- Almond Raspberry Bars ^{GF}
- Chocolate Dipped Cream Puffs
- Chocolate Dipped Strawberries ^{GF}
- Chocolate Dipped Pretzel Rods
- Chocolate Covered Fruit Kabobs ^{GF}
- Pecan Chunk Bar
- Lemon Bar
- Miniature Cannoli
- Miniature Cheesecake
- Crème Brulee Shots ^{GF}
- Raspberry Mousse Shots ^{GF}
- Chocolate Mousse Shots ^{GF}

Add an additional miniature dessert for only \$2.00 per person.

Ala Carte

Dessert Items per Dozen:

Assorted Cookies	\$10.50
Chocolate Fudge Brownies	\$10.50
Rice Krispy Treats.....	\$10.50
S'mores.....	\$32.00
Granny Apple Bars.....	\$36.00
Pecan Chunk Bars.....	\$36.00
Lemon Bars	\$34.00
Almond Raspberry Bars (GF)	\$48.00
Miniature Cannoli.....	\$30.00
Miniature Cheesecake	\$28.00
Crème Brulee Shots (GF)	\$19.00
Raspberry Mousse Shots (GF)	\$19.00
Chocolate Mousse Shots (GF)	\$19.00
Chocolate Dipped Cream Puffs.....	\$18.00
Chocolate Dipped Strawberries (GF)	\$30.00
Chocolate Dipped Pretzel Rods.....	\$18.00
Chocolate Covered Fruit Kabobs (GF)	\$44.00

Fruit Cobbler per Pan:

Apple Cobbler - Serves 10 to 15	\$65.00
Cherry Cobbler - Serves 10 to 15.....	\$65.00
Apple Crisp - Serves 20 to 25.....	\$55.00

Deluxe Coffee Station: \$2.50 per person

INCLUDES:

- Mini Chocolate Chips (GF) - Flavored Creamers (GF)
- Cinnamon Sticks (GF) - Sugar (GF)
- Whipped Cream (GF) - Cherries (GF)

Desserts Items per Piece:

Apple Crisp.....	\$3.25
Double Chocolate Layer Cake	\$4.50
Strawberry Layer Cake.....	\$4.50
Orange Kist Cake.....	\$4.50
Lemon Kist Cake	\$4.50
Carrot Cake.....	\$4.00
German Chocolate Cake.....	\$4.00
Cherry Cheesecake.....	\$4.00
Blueberry Cheesecake	\$4.00
Chocolate Drizzled Cheesecake	\$4.00
Crème Brulee Cheesecake.....	\$8.00
Tiramisu.....	\$5.00
Chocolate Mousse (GF)	\$4.00
Raspberry Mousse (GF)	\$4.00
Chocolate Peanut Butter Mousse (GF)	\$4.00
Chocolate Truffle Bomb.....	\$7.50
Boston Cream Bomb.....	\$7.50
Coffee Cake Assortment.....	\$4.75
Cheesecake Assortment	\$4.75

Pies – Six (6) Cut or Eight (8) Cut:

Apple Pie.....	\$25.00
Cherry Pie	\$29.00
Blueberry Pie	\$29.00
Pumpkin Pie	\$29.00
Key Lime Pie.....	\$36.00
Sugar Cream Pie.....	\$25.00
Banana Cream Pie.....	\$29.00
Coconut Cream Pie	\$29.00
Chocolate Cream Pie.....	\$30.00
Pecan Pie	\$36.00

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Chocolate Fountain & Donut Bar

The Chocolate Fountain:

75 to 99 Guests \$6.75 per person
100 to 199 Guests \$5.75 per person
200 or more Guests \$4.75 per person

CHOICE OF ONE (1) BELGIAN CHOCOLATE:

- Milk Chocolate (GF)
- Dark Chocolate (GF)
- 50/50 Blend of Milk & Dark Chocolate (GF)

CHOICE OF SIX (6) DIPPING ITEMS:

- Strawberries (GF)
- Bananas (GF)
- Pineapple (GF)
- Rice Krispy Treats
- Marshmallows (GF)
- Peanut Butter Cookies
- French Toast Sticks
- Donut Holes
- Creme Puffs
- Pretzel Rods
- Cherries (GF)



The Donut Bar:

75 to 99 Guests \$6.50 per person
100 to 199 Guests \$5.50 per person
200 or more Guests \$4.50 per person

Includes: Cake Donuts

CHOICE OF TWO (2) COATINGS:

- Chocolate - Lemon
- Blueberry - Honey Glaze
- Vanilla

CHOICE OF SIX (6) TOPPINGS:

- Rainbow Sprinkles
- Chocolate Sprinkles
- Shredded Coconut (GF)
- Chopped Peanuts (GF)
- Mini Marshmallows (GF)
- Oreo Crumbles
- Fruit Loops
- Graham Cracker Crumbles
- Bacon Crumbles

CHOICE OF TWO (2) DRIZZLES:

- Raspberry - Caramel - Chocolate



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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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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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