

PARTY TRAYS

Serves 20-30/ 30-40/ 40-50

Crudités 50/75/100

Fresh vegetables with variety of dips

Cheese & Fruit 100/140/180

Cheeses, fresh fruit, crackers and savory dip

Antipasto 125/175/225

Marinated meats, vegetables and cheese

Crab Dip 100/140/180

Crackers, pita and fresh vegetables

Garden Salad 60/90/120

Mixed greens, tomatoes, carrots, cucumber, onions (served on side), choice of dressing

HORS D' OEUVRES

Serves (25) Pieces

Philly Cheesesteak Egg Rolls 75

Chipotle aioli

Prosciutto Wrapped Asparagus 40

Peco Romane cheese

Risotto Balls 50

Pesto aioli

Parmesan Chicken Bites 35

Marinara sauce

Caprese 65

Basil, fresh mozzarella, Roma tomatoes, black olives

Mini Crab Cakes 80

Cocktail sauce

Buffalo Wings 30

Flavors available upon request

Boneless Wings 25

Flavors available upon request

Crispy Mozzarella 80

Fire roasted tomato marinara

Crispy Ribs 65

Asian BBQ sauce, cilantro

Chilled Shrimp 50

Cocktail sauce, butter, old bay

Filet Bruschetta 95

Caramelized onions, crispy prosciutto, blue cheese, tarragon butter

**Not all ingredients are listed on the food menu. Please alert the event manager of any food allergies. **

PIZZA

10" Pizzas (5 pies, serves 30 slices)

Cheese 55

Marinara, blend of cheeses

Margherita 60

Pesto, Roma tomatoes, mozzarella, basil

Buffalo Chicken 60

Buffalo sauce, mozzarella, blue cheese crumbles

Short Rib 60

Caramelized onions, sharp cheddar, provolone, spicy BBQ sauce

Prosciutto & Arugula 60

Blend of cheeses, balsamic reduction

****Cauliflower crust substitute \$10 per order Gluten Free****

SANDWICHES & WRAPS

Serves (20) pieces

Chicken Caesar Wrap 90

Grilled chicken, romaine, parmesan and caesar dressing

Buffalo Chicken Wrap 90

Buffalo sauce, ranch dressing, blend of cheeses, lettuce, tomatoes

Grilled Vegetable Wrap 90

Broccoli, roasted red peppers, artichokes, sautéed onions, mushrooms, zucchini, goat cheese or hummus (vegan)

Caprese Panini 90

Pesto aioli, basil, mozzarella, Roma tomatoes

Turkey & Brie Panini 90

Cranberry sauce, applewood smoked bacon

Pesto Chicken Sandwich 90

Mozzarella, garlic spinach, pesto aioli

Cubano Sandwich 90

Marinated pork, black forest ham, swiss, dill pickle, mustard aioli

Short Rib Sandwich 90

Provolone, caramelized onions

BBQ Pulled Pork 90

Apple slaw, cheddar cheeses

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BUILD YOUR OWN BUFFET

(2) Entrees & (2) Sides \$27.95 per person

(3) Entrees & (2) Sides \$32.95 per person

*Unlimited Coffee, Tea, and Soft Drinks
Includes Mixed Greens or Caesar Salad and Rolls*

ENTRESS

Chicken Alfredo Pasta
Chicken Parmesan
Chicken Piccata
Grilled Pork Medallions
Short Rib
Lasagna (meat or pesto vegetable)

PREMIUM ENTREES

add \$3 per person

Roast Beef
Prosciutto Wrapped Chicken
Crab Cakes
Shrimp & Crab Stuffed Portabella Mushrooms
Salmon

SIDES

Roasted Asparagus
Mushroom Cauliflower Risotto
Truffle Mashed Potatoes
Roasted Potatoes
Brown Sugar Glazed Carrots
Broccoli
Green Bean Almondine
Beer Battered Fries
Fresh Cut Fries (add **\$1** per guest)
Truffle Fries (add **\$2** per guest)

DESSERT BUFFET

\$7 per person

White Chocolate Pecan Cheesecake Balls

Caramel drizzle

Cinnamon Churros

Spicy Mexican chocolate, dulce de leche, raspberry dipping sauces

Chocolate Lava Cake

Drizzled with chocolate ganache

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BRUNCH BUFFET

(2) Entrees & (2) Sides \$18.95

(3) Entrees & (2) Sides \$22.95

Unlimited Coffee, Tea, and Juices

Includes Assorted Fruit

ENTREES

Biscuit & Sausage Gravy

Scrambled Eggs

Bistro Skillet

Asparagus, scallions, dill, goat cheese, fried egg, potato hash

or

Chorizo, yellow onion, diced pepper, potato hash, diced tomato, Cotija cheese, fried egg

Croque Monsieur

Ham, gruyere cheese, bechamel sauce

Coconut Pancakes

Blackberry syrup

French Toast

Brown sugar pecan topping, blackberry syrup, whipped cream

SIDES

Sausage

Bacon

Potato Hash

Roasted Potatoes

Roasted Tomatoes

KIDS BUFFET

\$10 per child

(Choose Any 3)

20 guest minimum

Boneless Wings

Macaroni & Cheese

Corn Dogs

Grilled Cheese

Spaghetti

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BEVERAGE MENUS

Consumption

Server/Bartender will keep a running tab of all beverages consumed and add to the final bill.
Options include Soft Drinks, Coffee and Tea, Limited Bar, Full, or Wine Service.

Open Bar Unlimited Packages

Unlimited House Wine, Beer & Premium Liquors (Prices are available upon request).

Cash Bar

Guests may order as they wish on their own individual tabs.

Drink Tickets

You may purchase any number of drink tickets per guest.

Brunch Cocktails

Bottomless \$19 per guest

Mimosa, Bloody Mary & Peach Bellini

Consumption

Mimosa & Peach Bellini (\$7 per drink)

Bloody Mary (\$9 per drink)

Customized Beverage Menu

Customized drink menu available upon request prior to your event.

Mobile Bar Rental

Custom Bar Menu (prices below do not include beverages).

We will provide your own private bartender be solely dedicated to providing drinks for your party. This is strongly recommended for parties held on Friday or Saturday evenings that have 50 or more guests, and any party that chooses to have a cash bar. This is available option to any size party, and can greatly enhance the atmosphere of your event.

Up to 2 hours **\$75**

Up to 3 hours **\$100**