

Enhancements

Strawberries (Seasonal) & Lemon Wheels

Cocktail Options

Dinner Wine or Champagne

A variety of wines and champagne are available to accompany your dinner.

Cash Bar Service – Open Bar Service

There are many different options available to you for bar service.

This includes, but is not limited to, open bar for your entire event, open bar for a specified length of time for a specified dollar amount or cash service for all beverages. There is no bar set-up fee unless beverage sales do not exceed \$275.00 therefore the fee would be \$100.00

Open bar is available by consumption & can be capped

Open Cocktail Hour

Open Bar for 4 ½ Hour

Open Bar for Additional Hour

Punch

Non-Alcoholic Punch

Champagne Punch

There are approximately 20 cups per gallon

Menu prices and items subject to change

Please add 20% service charge and 9% meals tax to all food and beverage

Hors D'oeuvres

Domestic & Imported Cheese Board

Elaborately garnished & served with Fresh Fruit and Crackers

Fresh Vegetable Crudités (GF)

With Ranch or Parmesan Peppercorn dressing

Plum Tomatoes with Homemade Mozzarella* (GF)

Dusted with Garden Fresh Basil and finished with Olive Oil

Maple Glazed Scallops wrapped in bacon* (GF)

Served with Lemon Wedges

Chef Selected Assorted Mini Quiche*

Spanakopita*

Spinach, and Feta Cheese Hand Wrapped in Buttered Phyllo Dough

Soft Baked Pretzel Bites

Served with Cheddar Cheese & Honey Mustard sauces

Cocktail Meatballs

Our Homemade Meatballs with Sweet and Sour or Honey BBQ Sauce

Shrimp Cocktail* (GF)

With our Own Shrimp Sauce

Perfectly Grilled Chicken Quesadillas

Filled with Cheddar Jack, Onions & Peppers Served with Sour Cream & Salsa

One of a Kind Baked Italian Crostini's*

Seasoned Crostini topped with Ham, Prosciutto, Salami & Provolone

Finished with our Own Olive Relish & Balsamic Glaze

Our own Panko Encrusted Chicken Tenders

Served with Buffalo, Honey BBQ & Sweet & Sour Sauce

**Can be served Butler Style*

Please add 20% service charge and 9% meal tax to all food and beverage. Menu Items and prices subject to change.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Desserts

Chefs Selection of Assorted Mini Pastries & Sinful Sweets

Vanilla Ice Cream or Chocolate Mousse

Ice Cream Hearts or Chocolate Dipped Strawberries

Dessert Stations

Strawberry Short Cake

Sugared Biscuits, Pound Cake, Strawberry Dessert Topping and Whipped Cream

Fresh Doughnuts

Bakery Fresh Assortment of Donuts

S'mores

Graham Crackers, Marshmallows and Hersey's Chocolate Bars

Cookies

An Assortment of Traditional and House Made Cookies

Fruit Trees

An Elaborate Display of Melons, Strawberries, Grapes, Pineapples and Other Seasonal Fruit