



## Private Event Menus

### BAR BITES

- Grilled Cheese Bites - \$125 (order of 50 pieces)
- Mozzarella Sticks with Marinara - \$60 (order of 50 pieces)
- Fry Mix – French Fries & Sweet Potato Fries - \$50 per pan
- Chicken Tenders with Honey Mustard - \$90 (order of 50 pieces)
- Jumbo Chicken Wings – Tossed in your choice of Buffalo, Honey Barbecue or Sweet Chili Sauce - \$75 (order of 50 pieces)

### SLIDERS

- (All selections served on mini brioche slider buns)**
- Mini Cheeseburgers - \$60 (order of two dozen pieces)
- Grilled Chicken and Bacon - \$75 (two dozen pieces)
- Pastrami with Swiss Cheese and Spicy Mustard - \$75 (two dozen pieces)
- Brisket of Beef with Coleslaw - \$75 (two dozen pieces)

### APPETIZERS

- Assorted Vegetarian Quiche Bites - \$200 (100 pieces)
- Mini Crab Cakes with Spicy Aioli - \$250 (100 pieces)
- Southwest Chicken Taquitos - \$125 (50 pieces)
- Fried Calamari with Spicy Marinara - \$150 per pan
- Teriyaki Chicken Skewers - \$100 (50 pieces)
- Seasoned Shrimp Skewers - \$150 (50 pieces)
- Vegetable Spring Rolls with Sweet Chili Sauce - \$100 (50 pieces)
- Cocktail Meatballs in a Smoky Marinara Sauce - \$150 (50 pieces)
- Mini Cocktail Franks in Puff Pastry - \$100 (order of 100 pieces)
- Buffalo Cauliflower with Ranch Dressing - \$150 per chafing pan

### DISPLAY PLATTERS

- Hummus, Sliced Pita Bread, and Fresh Sliced Vegetables - \$60
  - Vegetable Crudite Display with Ranch Dip - \$75
- All Items Served Buffet Style, Sales Tax and 20% Gratuity Will Be Added**

**LUNCH OR DINNER BUFFET**  
(minimum 25 guests required)

**Please select three (3) entrees from the following selections:**

Chicken Marsala  
Chicken Teriyaki  
Penne Primavera  
Eggplant Parmesan  
Shrimp Alfredo  
Traditional Baked Ziti  
Salmon Fillet Medallions  
Roast Loin of Pork with Applesauce  
Sweet Italian Sausage & Peppers  
Fresh Roast Tom Turkey with Cranberry Sauce  
Marinated Sliced Steak with Roasted Onions  
Andouille Sausage, Shrimp & Chicken Jambalaya

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**All Buffets Also Include:**

Roasted Yukon Gold Potatoes  
Seasonal Vegetable Medley  
Mixed Greens Garden Salad with Choice of Dressings  
Basket of Dinner Bread Rolls and Butter

**\$35 per person plus sales tax and 20% gratuity**

*Dessert Buffet Available for Additional Charge*

Assortment Displayed Including New York Cheesecake,  
Mississippi Mud Cake and Carrot Cake  
Coffee and Assorted Teas Available

**\$6 per person plus sales tax and 20% gratuity**

**HOSTED BAR PACKAGES**  
**(Private events only - no shots, mixed drinks only)**

**Beer, Wine, and Soda Bar**

Assorted Bottled Beers, Red and White Wines, Sodas, Juice

\$12 per person – 1 hour

\$23 per person – 2 hours

\$30 per person – 3 hours

**House Liquors, Beer, Wine, and Soda Bar**

House Brand Liquors, Assorted Beers, Red and White Wines, Sodas, Juice,  
and Mixers

\$16 per person – 1 hour

\$27 per person – 2 hours

\$35 per person – 3 hours

**Name Brand Liquors, Beer, Wine, and Soda Bar**

Name Brand Liquors (e.g. Tito's, Bacardi, Tanqueray, Jose Cuervo, Jameson,  
Jack Daniels, Dewars), Craft Bottled and Can Beers, Wines, Sodas, Juice

\$22 per person – 1 hour

\$39 per person – 2 hours

\$48 per person – 3 hours

**Premium Brand Liquors, Beer, Wine, and Soda Bar**

Premium Brand Liquors (e.g. Ketel One, Bombay Sapphire, 1800 Reposado,  
Bulleit, Crown Royal, Glenmorangie), Craft Beers, Wines, Sodas, Juice

\$27 per person – 1 hour

\$44 per person – 2 hours

\$52 per person – 3 hours

**Please note, sales tax and 20% gratuity will be added  
to any bar package**

