

The entire space is yours, free of charge as long as your event hits a minimum dollar amount. This amount *includes food, drinks, individual tabs, and gratuity.*

The amount varies from \$300-\$800 depending on the event day/time.

Friday-Sunday 11am-4pm: \$500 Friday-Saturday 4pm-2am: \$800

This includes:

- 3 TV's 1 Keno TV 1 84in Projector Sirius XM Radio
- 5 36' Square high top tables (4 people/table)
- 2 30' square low top tables (4 people/table)
- 5 84' circle tables (5-6 people/table)
- Fireplace and couch/lounge seating (10 people)
- LED colored lighting of your choice
- Access to: 4 6ft tables, 10 clear acrylic 8x10 frames
- 2 Propane heaters heated up to 70 F, as needed
- Black table cloths *5 Day Notice Needed

You can decorate 1 hr before your event. **No confetti or glitter is allowed**. We can configure the space however you would like and remove tables/chairs if needed. We will handle the cleaning up!

Capacity:

Seated:50 guests, plus 10 seats around the fireplaceMingling:70 guests**We remove tables/chairs, there is more space for guests to mingle- about 30 seats left

Food Options Available:

1. Appetizer Mingle:

*Not everyone eats everything put out!

Example: If you had 30 guests, we suggest appetizers for 24 guests.

If you had 55 guests, we suggest appetizers for 42 guests.

Choose 1: \$4.80/person Choose 2: \$7.50/person Choose 3: \$9.90/person Photo #1

Choose 4: \$12.80/person **Choose 5:** \$15.90/person

Skewer: Antipasto - Artichoke, Salami, Mozzarella, Cherry Tomato, Olive Skewer: Savory n Sweet - Strawberry, Mozzarella, Cherry Tomato, Basil Skewer: Hawaiian Chicken - Teriyaki Chicken Cubes, Bell Pepper, Red Onion, Pineapple Skewer: Steak Bite - Marinated Steak Tenderloin Cubes, Mushroom cap, Red Onion Egg Rolls: Irish, Buffalo Chicken, Vegetable, Jalapeno Popper, Southern Pulled Pork Chicken Tenders with 2 Dipping Sauces plus Ranch/Bleu Cheese (GF Available +\$.25) Chicken & Waffle Bites served with Honey Butter & Spicy Maple Syrup Jalapeno Popper Dip with tortilla chips Jumbo Buffalo Wings with 2 Dipping Sauces plus Ranch/Bleu Cheese - Photo #1 Jumbo Shrimp Cocktail Soft Pretzels & Beer Cheese Loaded Potato Skins with Ranch & Sour Cream Photo #1 Gyoza with Teriyaki Coconut Shrimp with Tropical Marmalade Chicken Satay with Peanut Chili Sauce Crab Rangoons with Sweet and Sour Sweet & Spicy Bacon Sausages Spinach Pie Bites Photo #1 Spinach & Artichoke Dip - with tortilla chips Brie & Raspberry Phyllo Bites Pigs in a Blanket Thai Lettuce Wraps with Fried Wontons & Lettuce Cups Stuffed Mushrooms with Italian Sausage Chips, Salsa, Guacamole, Queso Sushi: Choose 3 varieties of our small rolls Dip Bar (\$5.50/person): Choose 3 dips

Served with Dippers: Tortilla Chips, Flatbreads, Soft Pretzels, Pita Chips, Wavy Potato Chips, Vegetables (Carrots, Celery, Cucumber)
Hot: Jalapeno Popper, Spinach & Artichoke, Chicken, Bacon & Ranch, Queso
Cold: Michigan Cherry Jalapeno, Spinach, Smoked Whitefish, Salsa & Guacamole, Hummus, Homemade Ranch

2. Mini Menu (starting at \$17/person): A simplified menu of choices for your guests to order from. This is a sit down style of service and we would agree on entrees & sides as options for your guests. Casey's will print a menu for your guests. On this menu there are 5 entrees and 3 sides for your guests to choose from. *This option includes unlimited refills of Soda, Juice, Coffee, Iced Tea and Water.

3A. Plated Dinner (\$22): 1 protein choice, 1 starch choice, 1 vegetable choice, garlic bread - see below. *This option includes unlimited refills of Soda, Juice, Coffee, Iced Tea and Water.

3B. Dual Plated Dinner (\$27): 2 protein choices, 1 starch choice, 1 vegetable choice, garlic bread - see below. *This option includes unlimited refills of Soda, Juice, Coffee, Iced Tea and Water.

Protein: Lemon Pepper Garlic Chicken Breast, Chicken Parmesan, Teriyaki Chicken Breast with Grilled Pineapple, Steak Bites, Baked or Fried Cod, Italian Parmesan Salmon, Garlic Roasted Beef Tenderloin (+\$2)

Starch: Fries, Mashed Potatoes, Roasted Red Skins, Herbed Rice, Coconut Rice,

Mostaccioli

Vegetable: Asparagus, Broccoli, Green Beans, Zucchini & Tomato Parmesan Bake,

Brussel Sprout & Butternut Squash with Bourbon Maple Syrup

Family Style Additions (+\$2-\$6): Fried Shrimp, Sauteed Mushrooms & Onions, House or

Caesar Salad, Pasta Salad, Onion Rings, Mac & Cheese, Baked Beans

Talk to us! We have made **MANY** menus for guests - if you think it, we can do it!

4. Build Your Own Buffet: Build your own buffet for brunch, lunch, & dinner! Build from our options below and our <u>current menus</u>. Prices on the menu are **NOT** catering prices. This allows us to work together to build a package that is right for you. The buffet can be set up as one long line or in stations throughout the patio space.

Brunch Packages - Available 11am-2pm; minimum 20 people

*These packages include unlimited refills of soda, juice, coffee, and water.

Brunch #1 (\$19): Scrambled Eggs, Choice of 2 Meats (Bacon, Ham, Sausage Links), Breakfast Potatoes, Cinnamon French Toast with sides of Cream Cheese Frosting, Cinnamon Butter, & Maple Syrup

Brunch # 2 (\$25): Appetizer: Fruit Platter with Pineapple Dole Whip, Scrambled Eggs, Choice of 1 Meat (Bacon, Ham, Sausage Links), Chicken and Waffles with sides of Maple Syrup & Cinnamon Butter, Breakfast Potatoes & House Salad with 2 dressings

Brunch # 3 (\$28): Appetizer: Fruit Platter with Pineapple Dole Whip or Vegetable Platter, "Steak & Eggs" - Scrambled & Over Easy Eggs with Marinated Steak Bites, Breakfast Potatoes, Bagel Building Station: 3 Bagel Types, 2 Cream Cheese Spreads, Lox, Cucumber, Red Onion, Tomato, Capers, Avocado, Bacon, Peanut Butter, Honey, Butter, Bananas, Strawberries

Brunch Additions:

Tex-Mex Nacho: \$2/person Chicken and Waffles: \$3.5/person Chicken Salad Wraps: \$3.5/person Steak Bites: \$4.5/person Avocado Crab Boats: \$4.5/person Avocado Toast: \$3.5/person Salads: \$2/person Yogurt Parfaits: \$4/person

Breakfast Burritos: \$5/person Bacon, Ham, Sausage, Vegetable Bagel Building Station: \$7/person 3 Bagel Types, 2 Cream Cheese Spreads, Lox, Cucumber, Red Onion, Tomato, Hard

Boiled Egg, Capers, Avocado, Bacon, Peanut Butter, Honey, Butter, Bananas, Strawberries

Lunch & Dinner Packages - Available 2pm-9pm; minimum 20 people *These packages include unlimited refills of Soda, Juice, Coffee, Iced Tea and Water.

BYO Deli Sandwich (\$13):

Served with sides of Cole Slaw & Bagged Chips Also served with a Condiment Tray of Lettuce, Tomato, Red Onion, Pickle Chips

<u>Photo #1 - Photo #2 - Photo #3 - Photo #4 - Photo #5 - Photo #6</u>

Meat Selection (Choose up to 4): Bacon, Chicken Salad, Corned Beef, Ham, Pastrami, Pepperoni, Roast Beef, Ribeye, Salami, Turkey

Cheese Selection (Choose 2): American, Cheddar, Swiss, Provolone, Pepper Jack

Bread (Choose 2): Brioche Bun, Hoagie, Rye, Onion Roll, Whole Oat Grain

Sauce (Choose 3): Dijon Mayo, Garlic Aioli, Honey Mustard, Italian, Mayo, Russian

Game Time (\$15): 1 Salad, Pizza, & Chicken Tenders

Salad: House, Greek, Michigan, Caesar Pizza: - Choose up to 3 variations Feta Bread, Four Cheese, Pepperoni Hawaiian: Ham, Bacon, Pineapple Meat Lovers: Ham, Bacon, Pepperoni Vegetable: Grilled Onions, Mushrooms, Green Pepper

Chicken Tenders: Ranch or Blue Cheese + 2 Dipping Sauces Buffalo, BBQ, Garlic Parmesan, Hot Honey, Honey Mustard, Teriyaki, Sweet Chili

Salad, Half Sandwich, Soup (\$18): 1 Salad, 2 Sandwiches, 1 Soup

Salad (Choose 1): House, Greek, Michigan, Caesar
Sandwiches (Choose 2): Served with a condiment tray of lettuce, tomato, red onion Turkey & Provolone, Roast Beef & Cheddar, Ham & Swiss, Chicken Salad & Provolone Casper Reuben: Turkey, Swiss, Cole Slaw, Russian Dressing New Yorker: Corned Beef, Swiss, Cole Slaw, Russian Dressing Club: Ham, Turkey, Bacon, Mayo +\$.50 Italian: Salami, Ham, Pepperoni, Italian Dressing +\$.50 Beef Cheesesteak: Rib Eye, Grilled Onions, Grilled Mushrooms, Provolone +\$1.00 Chicken Cheesesteak: Chicken, Grilled Bell Pepper, Grilled Onions, Provolone +\$1.00
Soup (Choose 1): Chicken Noodle, Creamy Chicken Tortilla, French Onion, Ham & Bean, Lobster Bisque, Tomato Basil, Tomato Tortellini
*Add Breadsticks or Rolls - \$10.00 / Dozen
Salad, Half Sandwiches, Side (\$18): 1 Salad, 2 Sandwiches, 1 Side
Salad (Choose 1): House, Greek, Michigan, Caesar
Sandwiches (Choose 2): Served with a condiment tray of lettuce, tomato, red onion Turkey & Provolone, Roast Beef & Cheddar, Ham & Swiss, Chicken Salad & Provolone Casper Reuben: Turkey, Swiss, Cole Slaw, Russian Dressing New Yorker: Corned Beef, Swiss, Cole Slaw, Russian Dressing Club: Ham, Turkey, Bacon, Mayo +\$.50 Italian: Salami, Ham, Pepperoni, Italian Dressing +\$.50 Beef Cheesesteak: Rib Eye, Grilled Onions, Grilled Mushrooms, Provolone +\$1.00 Chicken Cheesesteak: Chicken, Grilled Bell Pepper, Grilled Onions, Provolone +\$1.00 Side (Choose 1): Housemade Chips, Individual Bagged Kettle Chips, Fry Choice, or Breadsticks

Nacho Bar: Tortilla Chips, Refried Beans, Tomatoes, Red Onion, Black Olives, Jalapeno, Shredded Lettuce, Salsa, & Queso

Taco Bar: Corn and Flour Tortillas, Refried Beans, Tomatoes, Red Onion, Black Olives, Jalapeno, Shredded Lettuce, Salsa, & Mixed cheese *Add Guacamole \$.75 / Person

Nacho/Taco Bar Protein:

Ground Beef \$8 / Person Shrimp \$10 / Person

Shredded Chicken \$9 / Person Diced Steak \$11 / Person

Mac & Cheese Bar (\$11): Homemade creamy Mac & Cheese - topping choices Grilled Chicken, Bacon, Scallions, Grilled Mushrooms, Grilled Onions, Jalapenos, Tomato, Broccoli, Fried Onion *Add Steak Bites or Fried Shrimp +\$2

Chili Bar (\$12): Homemade Chili - topping choices Scallions, Fresh Onion, Jalapenos, Tomato, Avocado, Cheddar Cheese, Sour Cream, Tortilla Chips *Add Cornbread Muffins or Cheddar Biscuits \$14 / Dozen

Ball Park (\$15): Grilled All Beef Hot Dogs, Beer Bratwurst, Poppy Seed Hoagies & Traditional Hot Dog Buns, Grilled Bell Pepper, Fresh Onion, Relish, Spicy Mustard, Regular Mustard & Ketchup, Baked Beans, Potato Salad (cold or hot), & Choice of: Housemade Chips or Fry Choice: Regular, Curly, Sweet Potato, **Onion Rings +\$.50**

Southern Meal (\$21): BBQ Pulled Chicken or Pork Sliders, Marinated Grilled Chicken Breast, Cole Slaw and Fried Onions as slider toppers, Mac and Cheese, Baked Beans, & Cornbread Muffins with Honey Butter

Full Buffet #1 (\$23-\$26): Choose 1 of each Category Below

Wrap: Blackened Chicken Caesar, Club, Buffalo Chicken, Italian

Slider: Served with a condiment tray of Lettuce, Tomato, Red Onion, Pickle Chips

Cold Options:

Turkey & Provolone, Roast Beef & Cheddar, Ham & Swiss, Chicken Salad & Provolone Hot Options:

Honey Mustard Chicken, Buffalo Chicken, Pulled BBQ Pork, Corned Beef, Beef & Cheese Slider, Beef Cheesesteak

Pasta: Cold: Greek Pasta Salad, Pesto Pine Nut Tortellini - Hot: Mac & Cheese, Mostaccioli, Salad: House, Michigan, Caesar, Cobb, Greek, Berry Poppy Seed

Side: Housemade Chips, Breadsticks, or Fry Choice: Regular, Curly, Sweet Potato Onion Rings +\$.50

Full Buffet #2 (\$31-\$33): Choose 2 Appetizers, Choose 1 of Other Categories Below **Appetizer:** Choose 2 from the appetizer mingle list above Wrap: Blackened Chicken Caesar, Club, Buffalo Chicken, Italian Slider: Served with a condiment tray of Lettuce, Tomato, Red Onion, Pickle Chips **Cold Options:** Turkey & Provolone, Roast Beef & Cheddar, Ham & Swiss, Chicken Salad & Provolone Hot Options: Honey Mustard Chicken, Buffalo Chicken, Pulled BBQ Pork, Corned Beef, Beef & Cheese Slider, Beef Cheesesteak Pasta: Cold: Greek Pasta Salad, Pesto Pine Nut Tortellini - Hot: Mac & Cheese, Mostaccioli, Salad: House, Michigan, Caesar, Cobb, Greek, Berry Poppy Seed Side: Housemade Chips, Breadsticks, or Fry Choice: Regular, Curly, Sweet Potato Onion Rings +\$.50 Entree Buffet#1 (\$32-\$36): Choose 1 of Categories Below Entree: Steak Bites, Fried Cod, Lemon Pepper Garlic Chicken Breast, Teriyaki Chicken Breast, Chicken Parmesan, Chicken Piccata, Italian Parmesan Salmon, Garlic Roasted Beef Tenderloin (+\$2)

Pasta: Cold: Greek Pasta Salad, Pesto Pine Nut Tortellini - Hot: Mac & Cheese, Mostaccioli, **Salad:** House, Michigan, Caesar, Cobb, Greek, Berry Poppy Seed -

Side: Housemade Chips, or Fry Choice: Regular, Curly, Sweet Potato, Onion Rings, Mashed Potatoes, Roasted Red Skins, Herbed Rice, Coconut Rice

Vegetable: Asparagus, Broccoli, Green Beans, Zucchini & Tomato Parmesan Bake,

Brussel Sprout & Butternut Squash with Bourbon Maple Syrup

Bread: Dinner Rolls

Entree Buffet#2 (\$39-\$42): Choose 2 Appetizers, Choose 1 of Other Categories Below **Appetizer:** Choose 2 from the appetizer mingle list above

Entree: Steak Bites, Fried Cod, Lemon Pepper Garlic Chicken Breast, Teriyaki Chicken Breast, Chicken Parmesan, Chicken Piccata, Italian Parmesan Salmon, Garlic Roasted Beef Tenderloin (+\$2)

Pasta: Cold: Greek Pasta Salad, Pesto Pine Nut Tortellini - Hot: Mac & Cheese, Mostaccioli, Salad: House, Michigan, Caesar, Cobb, Greek, Berry Poppy Seed -

Side: Housemade Chips, or Fry Choice: Regular, Curly, Sweet Potato, Onion Rings, Mashed Potatoes, Roasted Red Skins, Herbed Rice, Coconut Rice

Vegetable: Asparagus, Broccoli, Green Beans, Zucchini & Tomato Parmesan Bake,

Brussel Sprout & Butternut Squash with Bourbon Maple Syrup

Bread: Dinner Rolls

Platters: Small 15 ppl | Medium 25 ppl | Large 35 ppl | XL 50 ppl

Can be themed to any occasion with chocolates, small props, and flower colors.

*Although each platter is similar, we use seasonal products and do not guarantee platters to look identical to the photos or previous orders.

Fruit Platter

Strawberry Cream Dip or Pineapple Dole Whip

Small: \$37 Medium: \$58 Large: \$80 XL: \$110 <u>Photo #1 - Photo # 2</u> - <u>Photo #3</u>

Vegetable Platter

Homemade Ranch - Hummus with L, XL

Small: \$32 Medium: \$50 Large: \$72 XL: \$90 Photo #1 Photo #2

Fruit & Vegetable Combo Platter

Homemade Ranch - Strawberry Cream Dip or Pineapple Dole Whip

Large: \$90 XL: \$130

Charcuterie & Cracker Box

Small: \$75 Medium: \$110 Large: \$149 XL: \$199 Photo #1 Photo #2 Photo#3 Photo #4 Example: Brie with Honeycomb, Merlot White, Yellow Sharp Cheddar, Cranberry Goat, Seasonal Gouda, Salami & Peppered Salami, Prosciutto, Thick Cut Pepperoni, Grapes, Oranges, Pomegranate, Dried: Apricots, Cherries, Mango, Pineapple, Raisins, Cream Cheese Cucumbers and/or Sweet Peppers with Everything Bagel Seasoning Candied Almonds, Chocolates, Jam

Cracker Box: 4-5 varieties of crackers/cookies this is on the side to maximize your platter!

5 Foot Table Top - Leveled with blend of fruit, vegetable, and charcuterie

60+ people \$375 - Add 10 more people \$50.00

Sushi Platter

Choose 3-5 varieties of our Small Rolls.

Served with Spicy Mayo, Eel Sauce, Wasabi, Ginger

Small: \$45	Medium: \$64	Large: \$98	XL: \$125
5 Rolls	8 Rolls	12 Rolls	15 Rolls

Al Cart Ordering: 24 Hr Advance Ordering

Breakfast Burritos - \$6 each | 30 or more \$5.50 each

Egg, Mixed Cheese, Protein - 2 oz Sour Cream & Salsa Sausage | Ham | Bacon | Meat Lovers | Veggie (grilled onion, mushroom, tomato, spinach)

Chicken & Waffles - \$5 each | 30 or more \$4.50 each

Sweet Waffles, Chicken Tenders, Scallions - 2 oz Maple Syrup & Cinnamon Butter

Tex Mex Nacho - ½ Pan 8 People \$28 | Full Pan 15 People \$45

Tortilla Chips, Scrambled Egg, Chorizo, Mixed Cheese, Tomato, Onion, Jalapeno, Avocado, Sour Cream & Salsa

Yogurt Parfaits - \$6 each | 30 or more \$5.50 each

9 oz Cups - Layered Greek Vanilla Yogurt, Strawberries, Blueberries, Raspberries, Honey Baked Granola served with Honey

Bagel Building Station - \$7 / Person | Minimum 15 People

3 Bagel Types, 2 Cream Cheese Spreads, Lox, Cucumber, Red Onion, Tomato, Hard Boiled Egg, Capers, Avocado, Bacon, Peanut Butter, Honey, Butter, Bananas, Strawberries

Sliders - 1 Dozen \$39

Honey Mustard Chicken, Fried Chicken, Buffalo Chicken, Hot Honey Chicken, Deli Style: Chicken Salad, Club, Corned Beef, Ham, Italian, Roast Beef, Turkey, Pastrami, Ribeye (+\$4) Above choices served with a Condiment Tray of Lettuce, Tomato, Red Onion, Pickle Chips, & 1 Sauce: Dijon Mayo, Garlic Aioli, Honey Mustard, Italian, Mayo, Russian

BBQ Pulled Pork or Chicken - served with Coleslaw 1 Dozen \$32 Beef & Cheese - served with Pickle Chips & Grilled Onion <u>Photo #1 Photo #2</u> 1 Dozen \$39

Chicken Tenders - Hand Sliced & Breaded at Casey's

Included: Housemade Ranch & Blue Cheese **Choose 2:** Buffalo, BBQ, Teriyaki, Sweet Chili, Honey Mustard, Hot Honey, Garlic Parmesan **50 Tenders - \$85 100 Tenders - \$165 150 Tenders - \$235 200 Tenders - \$30**

Fry Bar - Pick 1 \$35 / Pick 2 \$64

Battered Fries, Curly Fries, Waffle Sweet Potato Fries, Tater Tots, Onion Rings <u>Photo #1 Photo #2</u>

Pasta Dishes - ½ Pan 15 People \$38 | Full Pan 35 People \$68

Cold: Greek Pasta Salad, Pesto Pine Nut Tortellini **Hot:** Mac & Cheese, Mostaccioli

Salad Varieties - ½ Pan 15 People \$35 | Full Pan 35 People \$62

2 Dressings Included, All Cheese On The Side Dressing: Blue Cheese, Caesar, Greek, Creamy Ginger, Honey Mustard, Italian, Ranch, Raspberry Vinaigrette, Russian

House: Mixed Greens, Red Onion, Tomato, Cucumber, Mixed cheese, Croutons
Michigan: Mixed greens, Onion, Tomato, Cucumber, Blue Cheese Crumbles, Feta Cheese, Diced Apples, Dried Cherries, Walnuts <u>Photo #1</u>
Caesar: Romaine, Red Onion, Parmesan Cheese, Croutons
Cobb: Mixed Greens, Red Onion, Tomato, Blue Cheese Crumbles, Feta Cheese, Bacon, Avocado, Boiled Egg <u>Photo #1</u>

Greek: Mixed Greens, Red Onion, Tomato, Cucumber, Feta Cheese, Pepperoncini, Kalamata Olives, Beets **Dijon Mustard Potato Salad** Fruit Salad

Homemade Pizza | 8 Slices / Pizza:

\$14 Feta Bread \$15 Pepperoni \$16 Hawaiian: Ham, Bacon, Pineapple \$16 Meat Lovers: Ham, Bacon, Pepperoni \$16 Vegetable: Grilled Onions, Mushrooms, Green Pepper \$16.50 BBQ Chicken: BBQ Sauce, Red Onion, Chicken, Bacon \$16.50 Islander: Ham, Pineapple, Red Onions, Jalapeños, Sweet Chili Sauce \$17 The Works: Ham, Pepperoni, Red Onion, Black Olives, Mushrooms

Appetizers Per Dozen

Skewer: Antipasto \$24
Skewer: Savory n Sweet \$24
Skewer: Hawaiian Chicken \$26
Skewer: Steak Bite \$28
Egg Roll: Irish Corned Beef \$55
Egg Roll: Buffalo Chicken \$55
Egg Roll: Jalapeno Popper \$48
Egg Roll: Southern Pulled Pork \$55
Coconut Shrimp \$15

Chicken Satay \$24 Loaded Potato Skins \$32 Stuffed Mushrooms \$24 Pigs in a Blanket \$15

Crab Rangoons \$22 Sweet & Spicy Bacon Sausages \$15 Bites: Spinach Pie \$20 Bites: Brie & Raspberry Phyllo \$20 Bite: Chicken & Waffle \$26

Appetizers Per Pan - ¹/₃ Pan 15 People - \$28 | ¹/₂ Pan 30 People - \$48

Soft Pretzels, Beer Cheese, Spicy Mustard Jalapeno Popper Dip

Spinach & Artichoke Dip *Add Crab +\$5

Desserts: We do offer desserts, however you are welcome to bring your own.

S'mores Bar (\$5): You will roast your own s'mores on a stick above a small flame/heater. Marshmallows, Graham Crackers: Honey & Chocolate, Chocolate Chip Cookies, Pretzels, Hershey's Bars, Reese's Peanut Butter Cups, Caramel Square Chocolate

Individual Desserts:

Pineapple Upside Down Cake \$2.75 Warm Churro Bundt Cake \$2.75 Churro Sticks with Caramel Sauce for Dipping \$2.00 Cheesecake Egg Rolls with Chocolate and Raspberry Sauce for Dipping \$3.00

3 Inch Cookies: Chocolate Chip, Sugar, Oatmeal Raisin, Birthday Confetti \$.50

Beverage Options:

Non-Alcoholic - \$2 / Person - Unlimited Refills (included in packages)

Cash Bar - Guests pay their own drink tab, we can accommodate up to 75 individual tabs

Cocktail Mini Menu - 2 Drink Tickets per Guest \$10 / Person

2 Gallon Punch - serves 40, 7 oz glasses

Alcoholic - Vodka, Rum, Tequila Based \$85-\$100 Mocktail \$45

Steel Hammered Buckets:

24 Mixed Flavor Seltzers - High Noon, White Claw, Nutrl \$85

24 Domestic Beers - \$74

24 Import Beers - \$84

Variety of Bars - Pricing for 3 Event Hours:

Mimosa Bar - \$7 / Person with Fruit Photo #1 - Photo #2

Flavors (Choose 2): Blackberry Lavender, Blueberry Lemonade, Peach, Pineapple, Pomegranate Cranberry Fusion, Strawberry, Traditional, Island: Mango, Pineapple, OJ

1 Flavor in a Carafe (8 Glasses): \$26

Bloody Mary Bar - \$8 / Person - 1.5oz Tito's pours

Vivo's Bloody Mary Mix from Eastern Market, pickle slices, celery, pepperoni, bacon strips, large green olives, cheddar cheese cubes, lemon, limes, Casey's rim mix *Add jumbo cocktail shrimp +\$1/person

Hot Chocolate & Coffee Bar - Non-Alcoholic \$3 / Person

Hot Coffee, Hot Chocolate, Whipped Cream, Milk Chocolate Syrup, Chocolate Chips, Marshmallows, Shredded Coconut, Crushed Peppermint, Toffee, Crispy Wafers Alcoholic \$7 / Person - Add Stoli Vanilla Vodka, Kahlua Coffee Liqueur, Bailey's Irish Cream

Open Bar + \$4 Add 1 HrBeer and Wine: \$18 / PersonHouse Liquor, Beer, Wine: \$23 / PersonCall Liquor, Beer, Wine: \$25 / PersonTop Shelf/All Inclusive: \$29 / Person

Service:

There is a 19% service and gratuity charge that will be added to your food and beverage cost. I will work with you through the process and a manager will be at Casey's during your event. You will have server(s) dedicated to your event. Cost for staffing your event is as follows:

39 or less guests - 1 Server + .5 Manager 40-70 guests - 2 Servers + .5 Manager

.5 Prep Hrs, ___ Event Hrs, .5 Clean Up Hrs

\$12 x **# hrs** x **# staff**

Our next steps would be deciding sit down service or buffet and a menu to go along with it. Then the food you would like to see pricing for; *I always suggest picking out everything you'd like and adjusting. I'll build you a quote and we can work together from there.*

Feel free to call with questions or planning!

Looking forward to working with you.

Nichole

Casey's: 248-669-5200 - Extension #2 Nicholebrown726@gmail.com