

Buffet Package

PRICING

\$45PP + TAX + 20% GRATUITY

two-hour event, (3) dinner rolls, choice of salad, (3) entrees with accompaniments, soft drinks, coffee & tea

add unlimited beer & wine +20pp

add unlimited beer, wine, mixed drinks +25pp

menu & headcount due 2 weeks prior to event

final payment due 1 week prior

\$250 non-refundable deposit to book & secure your date & time

ENHANCEMENTS

passed Hors d'oeuvres | \$10pp • artisanal charcuterie

board | \$7pp • shrimp cocktail | \$5pp • additional

tray of food | \$5pp • raw bar | \$15pp • carving station

| turkey \$7pp | steak \$9pp

PASTA

penne any style

alla vodka | primavera | alfredo

tortellini al fresco

tri color tortellini, pesto cream sauce, heirloom cherry tomatoes, baby spinach, caramelized onions, prosciutto, basil

rigatoni bolengese

classic italian meat sauce, plum tomato sauce, ricotta, cheese, sweet peas, fresh basil, roasted red pepper

STEAK

burgundy sliced steak

steak, onions, mushrooms, roasted peppers, burgundy wine sauce

argentinian steak

marinated sirloin, spanish rice, onions, chimichurri sauce

steak au poivre

grilled sirloin steak, caramelized onions, roasted red pepper, peppercorn cognac cream sauce

CHICKEN

chicken francaise

egg-battered chicken breast, lemon butter sauce

caprese chicken

grilled chicken breast, melted mozzarella, tomato bruschetta, aged balsamic reduction, fresh basil

drunken chicken

italian breaded chicken cutlet, vodka sauce, mozzarella, cherry tomato, fresh basil, hot honey drizzle

SEAFOOD

dijon salmon

dijon cream sauce, scallions, tomatoes

cajun shrimp

blackened shrimp, yellow rice, chorizo sausage, cherry tomato, roasted red pepper, scallion, cajun cream sauce

salmon florentine

baby spinach, roasted peppers, light lemon wine sauce

Cocktail Package

PRICING

\$70PP + TAX & 20% GRATUITY

three-hour event, unlimited beer & wine, (4) passed appetizers, (3) entrees, dinner rolls, salad, soft drinks, coffee & tea
\$80pp for beer, wine & mixed drinks

children \$15pp [12 & under], chicken fingers & fries

menu & headcount due 2 weeks prior to event

final payment due 1 week prior

\$250 non-refundable deposit to book & secure your date & time

HOR D'OEUVRES

swedish meatballs, fried mozzarella moons, warm

pretzel bites, boneless buffalo wings, crab stuffed

mushrooms, coconut shrimp, bbq short rib crostini,

tomato & mozzarella skewers, goat cheese bruschetta,

pigs in a blanket, spanakopita, chicken potstickers

PASTA

penne any style

alla vodka | primavera | alfredo

tortellini al fresco

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rigatoni bolengese

classic italian meat sauce, plum tomato sauce, ricotta, cheese, sweet peas, fresh basil, roasted red pepper

STEAK

burgundy sliced steak

steak, onions, mushrooms, roasted peppers, burgundy wine sauce

argentinian steak

marinated sirloin, spanish rice, onions, chimichurri sauce

steak au poivre

grilled sirloin steak, caramelized onions, roasted red pepper, peppercorn cognac cream sauce

CHICKEN

chicken francaise

egg-battered chicken breast, lemon butter sauce

caprese chicken

grilled chicken breast, melted mozzarella, tomato bruschetta, aged balsamic reduction, fresh basil

drunken chicken

italian breaded chicken cutlet, vodka sauce, mozzarella, cherry tomato, fresh basil, hot honey drizzle

SEAFOOD

dijon salmon

dijon cream sauce, scallions, tomatoes

cajun shrimp

blackened shrimp, yellow rice, chorizo sausage, cherry tomato, roasted red pepper, scallion, cajun cream sauce

salmon florentine

baby spinach, roasted peppers, light lemon wine sauce

Wedding Package

PRICING

\$125PP + TAX & 20% ADMINISTRATIVE FEE

four hour event, cocktail hour + 3 hour reception
unlimited beer, wine & mixed drinks + (5) passed hors d'oeuvres
+ full dinner buffet & occasion cake included
children \$15pp [12 & under], chicken fingers & fries

EVENT ENHANCEMENTS:

ceremony musician: \$200/hour

reception DJ: \$800

carving station: \$10pp

ceremony fee (30 min): \$500 (includes ceremony chairs)

menu & headcount due 2 weeks prior to event

final payment due 1 week prior

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ENHANCEMENTS

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tray of food | \$5pp • raw bar | \$15pp • carving station

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STEAK

burgundy sliced steak

steak, onions, mushrooms, roasted peppers, burgundy wine sauce

argentinian steak

marinated sirloin, spanish rice, onions, chimichurri sauce

steak au poivre

grilled sirloin steak, caramelized onions, roasted red pepper, peppercorn cognac cream sauce

CHICKEN

chicken francaise

egg-battered chicken breast, lemon butter sauce

caprese chicken

grilled chicken breast, melted mozzarella, tomato bruschetta, aged balsamic reduction, fresh basil

drunken chicken

italian breaded chicken cutlet, vodka sauce, mozzarella, cherry tomato, fresh basil, hot honey drizzle

SEAFOOD

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salmon florentine

baby spinach, roasted peppers, light lemon wine sauce