

Please Fill Out the Party Package Form First with your Date, Time + Details. Our Event Planner will then call you to Confirm or Customize Your Party Package.

Cocktails

Open Bar

A Limited Open Bar for 3 Hours is \$25 p.person
A Premium Open Bar for 3 Hours is \$30 p.person

Premium Open Bar

BEER

All Imported and Domestic Bottled Beers

WINE

Chardonnay, Pinot Grigio, Rose, Sauvignon Blanc
Pinot Noir, Malbec, Cabernet Sauvignon

COCKTAILS

All Premium Liquor, Any Mixed Drinks & Martinis

NON ALCOHOLIC

Soft Drinks, Tea and Coffee, Filtered Water

Limited Open Bar

BEER

Goose Island 312 Bottled Beer
Miller Lite Bottled Beer

WINE

Italian Pinot Grigio ~ French Chardonnay
Californian Pinot Noir and Cabernet Sauvignon

NON ALCOHOLIC

Soft Drinks, Tea and Coffee, Filtered Water

COCKTAILS

Any Mixed Drinks or Martinis made to order with
speed bar liquors, Little Gem Cocktails Included
– or –

Tea, Coffee + Unlimited Soft Drinks \$9 p.person

Hors d'oeuvres

Passed & Plated

Choose Any or All of these Delicious Hot and Cold
Hors d'oeuvres to Customize Your Party Package.

Appetizers Mix and Mingle

CHARCUTERIE

selection of smoked & cured meats
dijon mustard pickles cornishons, rustic bread

CHEESE BOARD & CRUDITÉS

local and international cheeses, fresh fruit + nuts
vegetable crudités with dips, french bread, crackers

CANAPES & CROSTINIS

Avocado w/Garlic Shrimp : Bacon Jam Crostinis
Brie, Fig & Honey : Olive Tapenade
Smoked Salmon, Herb Cream Cheese & Capers
Blueberry + Goat Cheese : Prime Rib w/Horseradish
Strawberry + Bleu Cheese : Buffalo Chicken Crostini

Bite Sized : Spinach Artichoke Wontons

Hawaiian Chicken Satay : Fried Mac n' Cheese
Bacon Wrapped Scallops : Tuna Tartar Cones
Zucchini Parmesan Crisps : Vegan Spring Rolls
Hummus Trio : Caprese Skewers : Vegan Tacos
Rainbow Vegetables : Assorted Mini Quiches

SHRIMP COCKTAIL : CRAB CAKES

SMOKED SALMON CUCUMBER WEDGES

DEVILED EGGS, GOAT CHEESE, CANDIED WALNUTS

SKEWERS : PRIME RIB of BEEF w/CHIMICHURRI

FILET MIGNON ROQUEFORT, SPANISH MEATBALLS

BBQ or HONEY MUSTARD CHICKEN SKEWERS

PRIME RIB SLIDERS : PULLED PORK SLIDERS

Dinner

Open Bar

Add a 3 Hr Limited Open Bar for \$25 per person
Add a 3 Hr Premium Open Bar for \$30 per person

guests enjoy all these appetizers

Hors d'oeuvres

Garlic Toasted French Baguette
Fig & Honey Drizzled Brie Crostini's
Smoked Salmon Cucumber Wedges

Salad

House Mixed Field Greens
champagne vinaigrette

Main Course

guests enjoy a choice of entree

Angus Hanger Steak Cabernet Demi
roast potatoes, cauliflower, peas, carrots

Pan Seared Salmon Filet
ratatouille, baby arugula pesto

Slow Roasted, Boneless Half Chicken
rosemary roast potatoes, carrots, chicken jus

Vegetarian Risotto
seasonal fresh vegetables, crispy onion topping

Dessert

Lemon Cheese Cake with Blueberry Sauce
Godiva Chocolate Mousse ~ Creme Brûlée

This Menu is \$65 p.person exclusive of tax and gratuities
35 Guests w/Open Bar Has Exclusive Private Party Venue