

Party Packages Can Be: Fully Customizable For Your Specific Needs Here Are Some Examples : Contact Us Today for More Choices

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

All wines here + Malbec, Rose, Sauvignon Blanc

COCKTAILS

All Premium Liquor, Any Mixed Drinks & Martinis

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

Absolute Vodka Bacardi Rum Jamesons Whiskey
Jack Daniels Bulliet Bourbon Prosecco Mimosas
Bellinis Bloody Marys & Little Gem Cocktail List

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
vegetables, dips, french bread & crackers

SMOKED SALMON CUCUMBER WEDGES

CRAB CAKES

CANAPES & CROSTINIS

Heirloom Tomato Basil Bruschetta
Honey Drizzled Fig & Brie Crostinis
Salmon, Herb Cream Cheese, Capers

Deviled Eggs

smoked goat cheese, candied walnuts

VEGETABLE CRUDITÉS

Ranch and Bleu Cheese Dips

STEAK SKEWERS

Chimi Churi and Au Jus Glaze

PRIME RIB SLIDERS

PULLED PORK SLIDERS

GRILLED CHICKEN SKEWERS

BBQ or Honey Mustard

CHEF SEASONAL SPECIALS

Desserts : More Menu : Customize : Email Today!

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 Crostinis
Smoked Salmon Cucumber Wedges

Salad

Mixed Field Greens

champagne vinaigrette

Main Course

guests enjoy a choice of entree

Angus Hanger Steak Cabernet Demi

black pepper, roasted cauliflower, peas, carrots

Farrow Island Pan Seared Salmon

ratatouille, baby arugula pesto

Slow Roasted, Boneless Half Chicken

rosemary roast potatoes, carrots, chicken jus

Vegetarian Risotto

zucchini, squash, carrots, crispy onions

Dessert

Lemon Cheese Cake Blueberry Sauce
Godiva Chocolate Mousse ~ Tea & Coffee

VIP Guest Seating : Parties 35+ Exclusive Private Venue
\$65 p.person exclusive of tax and gratuities