

Parties

MIX & MINGLE

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APPETIZER RECEPTION

CHARCUTERIE

Smoked & Cured Meats : Pickles
Cornishons : Mustard : Rustic Bread

CHEESE BOARD & CRUDITÉS

Selection of Hard & Soft Cheeses
Grapes, Fresh Fruit : Vegetable Crudités

CANAPES & CROSTINIS

Classic Bruschetta : Garlic Shrimp
Smoked Salmon Cream Cheese & Capers
Roasted Red Pepper Hummus : Olive Tapenade
Fig & Brie Crostinis : Mushroom & Ricotta
Honey Whipped Goat Cheese, Dried Fruit

APPETIZERS & HORS D'OEUVRES

Sliders : Steakhouse : Beef Brisket
Pesto Grilled Chicken
Cocktail Meatballs : Tomato Bacon Jam
Italian Sausage Stuffed Shells
Fried Calamari : Garlic Shrimp
Heirloom Mozzarella Capresi
Shrimp Cocktail : Ceviche Avocado
Smoked Salmon Cream Cheese
Deviled Eggs : Mini Quiches
Mini Crab Cakes : Mini Tacos
Crispy Mini Spring Rolls

- Build Your Own Menu \$40 to \$85 p.p -

Open Bar

DRINKS PRICED BY THE HOUR

- 3 HOUR MINIMUM -

Limited Open Bar \$14 : Premium Open Bar \$16
Just Soft Drinks with Tea and Coffee \$5

PREMIUM OPEN BAR

Top Shelf Cocktails & Martinis
Hand Crafted Mixed Drinks : Bottled Beers
Select Wines & Spirits : After Dinner Drinks

BEER

312 : STELLA : STONE IPA
REVELUTION ANTI HERO : ALAGASH WHITE
GUINNESS : PERONI : LAGUNITAS : MILLER LITE

WINE

Chardonnay : Pinot Grigio : Rose : Sauv Blanc
Cabernet Sauvignon : Pinot Noir : Malbec

INCLUDES SOFT DRINKS & ZERO PROOFS

PERONI : CORONA : GUINNESS



LIMITED OPEN BAR

LIMITED PREMIUM OPTIONS

COCKTAILS : MIXED DRINKS & MARTINIS

BEERS : 312 : MILLER LITE

RED & WHITE WINE

Chardonnay : Pinot Grigio : Cabernet : Pinot Noir

Soft Drinks Tea & Coffee

- Select Your Drinks Package -