

Parties

MIX & MINGLE

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APPETIZER & RECEPTION

STEP 1

- Your Menu -

*select as few or as many items as you like
Price Ranges from \$40 to \$85 p.p*

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 Spring Rolls : Crab Cakes : Tacos

Open Bar

- BEVERAGES -

STEP 2

- Select Your Drinks Package -

Beverages priced by the hour, 3 Hour Minimum.

Limited Open Bar \$12 : Premium Open Bar \$14
Just Soft Drinks with Tea and Coffee \$5

PREMIUM OPEN BAR

All Top Shelf Cocktails & Martinis
Hand Crafted Mixed Drinks : Bottled Beers
Premium Wine & Bourbon Selection

BEER

312 : STELLA : STONE IPA
REVOLUTION ANTI HERO : ALLAGASH WHITE
GUINNESS : PERONI : LAGUNITAS : MILLER LITE

WINE

French Chardonnay & Rose : Italian Pinot Grigio
New Zealand Sauv Blanc : Argentinian Malbec
California Cabernet : Merlot : Pinot Noir

WITH SOFT DRINKS & ZERO PROOF BEERS



LIMITED OPEN BAR

LIMITED PREMIUM OPTIONS & SOFT DRINKS

COCKTAILS, MIXED DRINKS & MARTINIS

BEERS : 312 : MILLER LITE

RED & WHITE WINE

Chardonnay : Pinot Grigio : Cabernet : Pinot Noir

STEP 3

Email or Call to Confirm Your Reservation