

## Beer Wine and House Spirits

Beer & Wine Option Available\*

\$60 | Person for Two-Hours

\$25 | Person each Additional Hour

**INCLUDES ALL BEERS, HOUSE WINE, CHAMPAGNE, HOUSE SPIRITS, BOTTLED WATER, & SOFT DRINKS**

### BOTTLED BEER

Amstel Light  
 Brooklyn Lager  
 Budweiser  
 Corona  
 Heineken  
 Stella Artois

High Noon  
 White Claw  
 Coors Light  
 Angry Orchard  
 Goose Island

### HOUSE WINE

Seasonal availability of red and white selections.

## Standard Spirits

Select Standard Option Available\*

\$70 | Person for Two-Hours

\$30 | Person each Additional Hour

**INCLUDES ALL BEERS, UPGRADED WINES, CHAMPAGNE, MID-LEVEL BRANDS, BOTTLED WATER & SOFT DRINKS**

### VODKA

Absolut  
 Stol  
 Tito's  
 Ketel  
 One

### WHISKEY|BOURBON

Crown Royal  
 Jack Daniel's  
 Jameson  
 Bulleit Bourbon & Rye  
 Maker's Mark

### TEQUILA

JAJA  
 Espolon  
 Del Maguey  
 Altos  
 Teremana

### SCOTCH

Dewar's

### GIN

Bombay  
 Tanqueray

### RUM

Bacardi  
 Captain Morgan  
 Malibu

## Premium Spirits

Select Premium Option Available\*

\$80 | Person for Two-Hours

\$35 | Person each Additional Hour

**INCLUDES ALL BEERS, UPGRADED WINES, PREMIUM BRANDS, BOTTLED WATER, RED BULL & SOFT DRINKS**

### VODKA

Belvedere  
 Grey Goose  
 Ciroc

### WHISKEY|BOURBON

Woodford Reserve  
 Knob Creek  
 Four Roses

### TEQUILA

Patron  
 Don Julio  
 Casamigos  
 Il Legal

### SCOTCH

Glenlivet  
 Glenmorangie  
 Johnnie Walker Black  
 Macallan 12

### GIN

Hendrick's  
 Monkey 47  
 Malfy

- > ALL PACKAGES REQUIRE A TWO-HOUR MINIMUM AND AT LEAST THIRTY PARTICIPANTS
- > SHOTS & DOUBLES ARE NOT INCLUDED IN ANY PACKAGE
- > HOUSE OR CUSTOM SPECIALTY COCKTAILS MAY BE ADDED TO ANY PACKAGE FOR AN ADDITIONAL COST

\*Please Inquire with your Sales Manager For Pricing

# Savory

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Choice of 5 - \$35 per person  
Choice of 6 - \$41 per person  
Choice of 7 - \$45 per person  
(4-5 pieces per guest, per hour)  
GF - Gluten Free | V - Vegan  
NF - Nut free | VG - Vegetarian

## MEAT:

Prime Beef Sliders *smoked mozzarella, yuzu mayo* NF

Pigs in the Blanket *honey mustard sauce* NF

Beef Empanadas NF

Spicy Korean Beef *cucumber and yogurt sauce* GF · NF

Steak Tartare *in savory cup* NF

Veal Dumplings *steamed or seared chipotle mayo* NF

## CHICKEN:

Asian Style Chicken Kebabs GF · NF

Chicken Quesadillas *chipotle mayo* NF

Chicken Meatballs GF · NF

Smoked Chicken Skewers GF · NF

## SEAFOOD:

Smoked Salmon Pinwheels NF

Coconut Shrimp *sweet chili sauce* GF

Tuna Tartar GF · NF (By Request)

Mini Crab Cakes *mustard aioli* NF

Creamy Shrimp Salad NF



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Choice of 7 - \$45 per person  
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GF - Gluten Free | V - Vegan  
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Cheese Arancini **NF · VG**

Spinach & Cheese Empanadas **NF · VG**

Red & Yellow Tomato Bruschetta **V · NF · GF** (By Request)

Kale Vegetable Dumpling **VG · NF · V**

Vegetable Spring Rolls **VG · NF · V**

Caprese Skewers **V · NF · GF**

Black Truffle Mac & Cheese Tartlets **NF · VG**

Trio of Hummus Cups *garlic roasted pepper, pumpkin* **VG · NF · V**

Classic Deviled Eggs **GF · VG · NF**





**BUFFET 1**

CHOICE OF - 1 SALAD, 1 PASTA, 1 ENTREE, 1 SIDE & 1 DESSERT - \$45 PER PERSON

**BUFFET 2**

CHOICE OF - 1 SALAD, 1 PASTA, 2 ENTREES, 2 SIDES & 1 DESSERT - \$55 PER PERSON

*Salad*

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**Tuscan Kale and Apple Salad**

*almonds, cranberries, pumpkin seeds, champagne mustard dressing* GF · VG · V

**Caesar Salad**

*pecorino croutons, anchovy dressing* NF · VG

**Southwest Quinoa Salad**

*roasted vegetables, tomatoes, charred corns, black beans* NF · GF · VG · V

**Grilled Vegetable Salad** NF · GF · V



*Pasta*

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(GF Pasta by request)

**Wild Mushroom Ravioli** NF · VG

**Cavatelli Bolognese** NF

**Chicken Alfredo Linguine** NF

*creamy sauce with pecorino cheese*

**Penne Alla Vodka** NF · VG

*fresh tomato, basil extra virgin olive oil*

**Seafood Bucatini** NF

*salmon, shrimps, clams, caper sauce*

**BUFFET 1**

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**BUFFET 2**

CHOICE OF - 1 SALAD, 1 PASTA, 2 ENTREES, 2 SIDES & 1 DESSERT - \$55 PER PERSON

*Entree*

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**Chicken Fajita** *mixed bell peppers, charred onions, jalapenos, flour tortilla and sour cream sauce* **NF**  
(GF by request)

**Roasted Salmon** *citrus and dill sauce* **NF · GF**

**Roasted Filet of Beef** **NF · GF**

**Eggplant Parmesan** *mozzarella cheese, basil marinara*

**Braised Beef Ragout** *with winter vegetables* **NF · GF**

**Miso Glazed Cod** **GF**

**Organic Boneless Chicken Breast** *creamy mustard sauce* **NF**

**Vegetable Lasagna** *mushrooms, seasonal vegetables, fresh mozzarella cheese* **NF · VG**

*Sides*

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**Fingerling Potatoes** *rosemary, thyme, garlic* **NF · GF · VG · V**

**Mixed Vegetables** *cauliflower, broccoli, peppers*

**Garlic Mashed Potato**

**Haricot Vert Garlic Olive Oil** **NF · GF · V**

*Sweets*

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Mini Cupcakes

Mini Cheesecakes

Assortments Macaroons

Vegan Berry Cake

Pistachio Cannoli



INTERNATIONAL & DOMESTIC CHEESE BOARD

•\$250 | •\$350

- Chef's selection of Three Cheeses, grapes, olives, assorted crackers **NF · V · VG** (By Request)
- Chef's selection of Five Cheeses, grapes, olives, assorted crackers **NF · V · VG** (By Request)

CHARCUTERIE

•\$250 | •\$350

- Chef's selection of three cured meats, olives, assorted crackers **NF · GF** (By Request)
- Chef's selection of five cured meats, olives, assorted crackers **NF · GF** (By Request)

LARGE CHEESE & MEAT COMBO

\$650

Chef's selection of five cheeses, five cured meats, grapes, olives, assorted crackers **NF · GF** (By Request)

CRUDITES

\$175

Sliced & whole raw vegetables, balsamic vinaigrette & ranch dressing **NF · GF · VG · V** (W/ Balsamic Sauce)

CHICKEN LOLLIPOPS

30 PCS | \$125

honey sriracha sauce **NF · GF** (By Request)



## Pasta Station

Your Choice of (3) Pastas | \$20 per person

Pasta Station *(Gf available upon request)*

Penne alla Vodka **NF**

Cheese Tortellini In Creamy Sauce **NF**

Wild Mushroom Ravioli **NF · VG**

Garganelli Pomodoro Sauce **NF · V**

Cavatelli Bolognese **NF**

Seafood Bucatini *salmon, shrimps, clams, caper sauce* **NF**

## Sliders Station

Your Choice of (2) Burgers | \$22 per person

Prime Beef Sliders *smoked mozzarella, yuzu mayo* **NF**

Crispy Chicken Sliders *chipotle mayo* **NF**

Pulled Pork Sliders *house made BBQ sauce, coleslaw* **NF**

Short Ribs Sliders *spicy mayo, cheese sauce* **NF**

Vegetarian Sliders *roasted seasonal vegetables, pesto aioli* **NF · V**

Ham & Cheese Sliders **NF**

## Taco Station **NF · GF**

Your Choice of (2) Tacos | \$22 per person

Birria (beef)

Pulled Pork

Roasted Chicken

Fish

Vegetarian

All tacos Accompanied with corn tortilla, pico de gallo, guacamole and chips

## Sushi Roll Station

\$24 per person

Please inquire for available selections

