



# Event Catering Menu

Food & Beverage Offerings

2023



# Bar Options

## HOSTED CONSUMPTION BAR

Enables bar beverages to be paid by the host on a consumption basis. Each bar is supplied with the brand of liquor chosen, imported and domestic beer, wine, assorted Coke products, juices, and mixers. Wine charges by the bottle.

Private bar service – 50 guest minimum – \$100 service set-up fee for less than 50 guests.

*Per drink (tax included)*

Bronze Package.....	7
Silver Package.....	9
Gold Package.....	10
Standard Wine.....	8
Coke Products/Juices.....	2.5
Specialty Drinks (Bronze).....	8
Specialty Drinks (Silver).....	10
Specialty Drinks (Gold).....	11

## CASH BAR

Enables bar beverages to be paid by each guest individually at the point of purchase. Each bar is supplied with the brand of liquor chosen, imported and domestic beer, wine, assorted Coke products, juices, mixers and mineral waters. If particular brands are requested, please advise.

*Per drink (tax included)*

Bronze Package.....	7
Silver Package.....	9
Gold Package.....	10
Standard Wine.....	8
Coke Products/Juices.....	2.5
Specialty Drinks (Bronze).....	8
Specialty Drinks (Silver).....	10
Specialty Drinks (Gold).....	11

*We offer specialty cocktails to accommodate special occasions and event themes. Prices may vary based on ingredients.*

*We discourage serving/offering shots during events.*

### Beverage/Attendant Service Fees

Bar arrangements require one bartender per 50 guests

Private Bar Service – 50 guest minimum [\$100 service set-up fee for less than 50 guests]

Service Bartender 20.00 per hour



# Bar Package Options

## Bronze Liquor Package

Nikoli Vodka, Aristocrat Gin, Castillo Rum, Tortilla Tequila, Kentucky Gentleman Bourbon, Famous Grouse Scotch

## Silver Liquor Package

Tito's Vodka, Beefeater Gin, Bacardi Superior Rum, Lunazul Blanco Tequila, Jim Beam Bourbon, Dewar's White Label

## Gold Liquor Package

Ketel One Vodka, Hendrick's Gin, Mount Gay Rum, Milagro Silver Tequila, Maker's Mark Bourbon, Johnnie Walker Black Label

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## Wine Offerings

### Standard Wine Package

Proverb Winery of Modesto, California

*Pick four from the selection below:*

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

### Other Wine Offerings

Corkage Fee - \$20/btl

This allows you the opportunity to bring in wines that are special to you for your special event.

*Your wine will be inventoried and approved 24 hours before your event. Your wine will be stored on the premises for no more than 24 hours before your event and all wine will need to be removed from the premises immediately following your event.*

### Champagne

Offer your guests a champagne toast.  
per 25 guests.....\$50





# Food Packages

All packages are available for a minimum of 30 guests. Non-alcoholic beverages include fountain Coke products, soda water, sweet and unsweet iced tea, and ice water.

## Brunch Buffet

Includes choice of 1 appetizer or salad, scrambled eggs, choice of 2 - bacon, sausage or ham, choice of grits or hash brown patties, biscuits and assorted jams and non-alcoholic beverages. Available before 3PM.

**\$22 / guest**

## Lunch Buffet

Includes choice of 1 appetizer, choice of 1 salad or side, choice of 2 entrees and non-alcoholic beverages. Available before 5PM.

**\$27 / guest**

## Sandwich Spread

Includes choice of 1 salad or side, choice of 2 Sandwiches or Wraps, pickle spears and non-alcoholic beverages.

**\$22 / guest**

## Dinner Buffet

Includes choice of 1 appetizer, choice of 1 salad, choice of 1 side, choice of 2 entrees, dinner rolls and butter and non-alcoholic beverages. Individual plated vegetarian/vegan entrée options available.

**\$33 / guest**

## Cocktail-Style Party

Includes choice of 2 appetizers, choice of 1 display appetizers and non-alcoholic beverages.

**\$16 / guest**

*Prices are subject to state and local taxes and an 8.5% service charge. Menu items, availability, and pricing are subject to change without notice.*





# Event Menu Items

## Appetizers

add one item +\$5.50/guest.  
Limit 5 items total.

### Spanakopita

Spinach and feta cheese layered with phyllo dough, served in bite-size triangles.

### Shrimp Cocktail

Steamed Shrimp with a light Old Bay seasoning and house-made Cocktail Sauce.

### Air-Fried Plantains

Air-fried plantains offer your guests a unique vegetarian option.

### Meatballs

Choice of Italian, Polynesian, or Swedish style all beef meatballs.

### Chicken Quesadilla Bites

Bite-size tortilla pockets stuffed with chicken and cheese.

### Tri-Color Tortilla Chips and Dip Duo

Lightly seasoned tri-color tortilla chips served with a generous portion of house-made guacamole and mango salsa.

### Pretzels and Beer Cheese

Soft pretzel bites served with house-made Guinness Beer Cheese.

### Hand-Breaded Chicken Bites

Hand-breaded chicken tender bites fried to perfection and served with choice of Honey Mustard, BBQ Sauce, or Ranch.

### Bruschetta Bites

Diced tomatoes, basil, parmesan cheese mixed in with balsamic vinaigrette and olive oil in mini phyllo dough cups.

### Crab Croquettes +\$2.00/guest

Bite-size crab cakes hand-breaded in panko crumbs and fried to perfection.

### Charcuterie Cups +\$2.00/guest

Assortment of cubed cheeses and meats, accompanied by fruit and breadsticks with an Italian olive oil drizzle in individual cups.

### Coconut Shrimp +\$2.00/guest

Jumbo shrimp butterflied and breaded with panko and coconut flakes; and fried for a great crunch. Served with a house-made marmalade sauce.

### Bahn Mi Bites +\$2.00/guest

Pulled pork topped with pickled vegetables and fresh cilantro and a Sriracha-honey drizzle.



# Event Menu Items

## Displays

add one display item to package +\$5.50/guest

### Vegetable Crudité

Assortment of seasonal vegetables nicely displayed around house-made herbed hummus.

### Antipasto Display

Assortment of roasted and pickled peppers & veggies, Kalamata olives, green olives, mozzarella cheese balls.

### Chicken Wings

Assortment of jumbo drums and flats tossed in your choice of Buffalo, Caribbean Jerk Dry Rub, Polynesian, or BBQ sauce, and Ranch or Bleu Cheese Dressing on the side.

### Fruit & Cheese +\$2.00/guest

Assortment of seasonal fruits accompanied by cubed cheeses, including Swiss, Provolone, Cheddar, and Colby Jack.

## Salads

add one salad to package +\$6.00/guest

### Caesar Salad

Chopped Romain Lettuce, Grape Tomatoes, Parmesan and house-made Croutons with a side of Caesar Dressing.

### House Salad

Spring mix with Cucumbers, Red Onion, Grape Tomatoes, Shredded Chesse. Served with choice of one dressing - Caesar, Balsamic Vinaigrette, Ranch, Bleu Cheese, or Thousand Island Dressing.

### Caprese Salad +\$2.00/guest

Sliced grape tomatoes, mozzarella balls, and fresh basil tossed in a house Italian herbed oil and vinegar with a balsamic reduction drizzle.

### Potato Salad

Mayonnaise-based dressing with red potatoes and shredded carrots and chopped celery.

### Pasta Salad

Bow-tie pasta, combined with shredded carrots, grape tomatoes, red onions, diced peppers and feta tossed in a house Italian herbed dressing.

### Southern-Style Coleslaw

Shredded cabbage, carrots and green peppers tossed in a slightly sweet, creamy house-made dressing.

### Fresh Fruit Salad +\$2.00/guest

Assortment of seasonal fruits with a light honey drizzle.



# Event Menu Items

## Entrées

add entrée item to package +\$8.00/guest

### Grilled Chicken

Choice of Piccatta, Italian or Polynesian grilled marinated chicken breast. Pairs well with rice or pasta.

### Roasted Pork Loin

Oven roasted pork loin cooked with house seasonings and served with a house-made seasonal chutney.

### Shrimp Scampi Pasta

Peeled shrimp sauteed in a white wine-garlic butter sauce and tossed in al dente pasta and topped with Italian parsley.

### Sliders

Choice of burger, chicken, or pork BBQ on toasted slider rolls and served with toppings and sauces of your choosing.

### Lasagna

House-made beef sauce layered between pasta and ricotta cheese and topped with mozzarella.  
*Vegetarian option available.*

### Chicken & Waffle

Cheddar-Jalapeño (or plain) waffle triangles served with hand-breaded chicken bites, along with honey-sriracha sauce and maple syrup.

### Falafel Gyro

House-made fried falafel balls served in pitas with house tzatziki sauce, arcedian mix, tomatoes, red onions, and cucumbers.

### Stuffed Chicken +\$4.00/guest

Chicken Breast stuffed with Swiss cheese and ham and grilled, served with a chicken alfredo sauce.

### Polynesian Pork Ribeye +\$4.00/guest

Grilled sliced pork ribeye, served with a house Polynesian sauce and grilled pineapple rounds. Pairs well with jasmine rice.

### Salmon a l'Orange +\$4.00/guest

Seared 4oz salmon fillets covered in our house-made orange glaze with notes of dill and lemon.

### Seared Scallops

Generous sized scallops seared in a balsamic glaze cream sauce or a lobster cream sauce (+\$1.00/guest).  
Fried option available.

### Shrimp & Cheese Grits

Peeled shrimp sauteed in a white wine & balsamic sauce with garlic and diced peppers, served along side our cheddar stone ground grits.



# Event Menu Items

## Side Selections

add side to package +\$5.00/guest

Jasmin Rice

Rice Pilaf

Mashed Potatoes

Kettle Chips

Beer Battered French Fries

Herb Roasted Red Potatoes

Roasted Seasonal Vegetable

Kimchi

Black Beans

Cheese Grits

Tater Tots +\$1.00/guest

Onion Rings +\$1.00/guest

Macaroni & Three Cheese +\$1.00/guest

## Pasta & Sauce Add-On

add Pasta & Sauce to a package +\$7.00/guest

additional sauce +\$3.00/guest

### Sauce

Red Sauce

Pesto Sauce

Herbed Butter Sauce

Alfredo

Red Pepper Cream Sauce

Vegan Pesto Sauce

Beef Red Sauce +\$2.00/guest

### Pasta

Penne

Linguini

Bow Tie

Fettuccini

Spaghetti

Rotini

Angel Hair

## ◆ Add-Ons ◆

Add 1 appetizer item +\$5.50/guest

Add appetizer course to a package (*includes 2 appetizer items*) +\$11.00/guest

Add 1 salad item to package +\$6.00/guest

Add 1 entrée item to lunch/dinner buffet +\$8.00/guest

Add 1 side item to package +\$5.00/guest

Add 1 sandwich/wrap option to package +\$6.00/guest

Add waffle points and syrup to brunch buffet +\$5.00/guest

Add bagel & lox display to package +\$10.00/guest

Add 1 dressing/dipping sauce to package +\$1.00/guest

Add dessert course to a package (*includes 2 dessert items*) +\$11.00/guest

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# Event Menu Items

## — Sandwiches/Wraps —

add sandwich/wrap to package +\$6.00/guest  
All dressing/sauces served on the side for sandwiches

### BLT

Bacon, lettuce, and tomato served on choice of toasted white, wheat, or rye; cut in half and served with mayonnaise on the side.

### Classic Club

Ham, turkey, bacon, swiss, cheddar, lettuce, tomato, and mayonnaise served on choice of toasted white, wheat, or rye, cut into quarters.

### Italian Sub

Ham, salami, and pepperoni with provolone, lettuce, tomato, onion, and banana peppers served on a white sub roll. Cut in half and served cold with mayonnaise and oil & vinegar on the side.

### Corned Beef Reuben

House-made corned beef, swiss, cheddar, and sauerkraut and Russian dressing served on toasted rye; cut in half.

### Sailor Sandwich +\$2.00/guest

New York Deli's classic! Pastrami, swiss, grilled knockwurst served on toasted rye; cut in half and served with spicy mustard.

### Chicken Club Wrap

Choice of grilled or fried chicken, with romaine lettuce, mixed cheese, red onions, bacon crumbles and honey mustard in a flour tortilla. Cut in half.

### Chicken Caesar Wrap

Grilled chicken, with romaine lettuce, shaved parmesan cheese, and Caesar dressing in a flour tortilla. Cut in half.

### Buffalo Chicken Wrap

Fried chicken tossed in buffalo sauce, with romaine lettuce, bleu cheese, tomatoes and ranch dressing in a flour tortilla. Cut in half.

### Veggie Wrap +\$1.00/guest

Grilled portabella, with lettuce, tomatoes, red onions, cucumbers, banana peppers, avocado spread in a flour tortilla. Cut in half.

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# Event Menu Items

## Desserts

You are welcome to use an outside baker. We ask that any cakes/treats be delivered and set up by your preferred vendor. We are only able to hold outside food on our premises no more than 2 hours prior to your event. Plating fees will be applied based on type and number of desserts.

### Dessert Offerings

add dessert course to a package (includes 2 dessert items) +\$11.00/guest  
additional dessert item +\$5.50/guest

Bite-Sized Dessert Bars - Lemon, Raspberry Chocolate, Oreo, Marble Cheesecake  
New York Style Cheesecake  
Bread Pudding  
Gluten Free Brownies  
Chocolate Lava Cake or Pineapple Upside Down Cake +\$2.00/guest

