

**COFFEE**

Featuring Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas  
Served with Raw Sugar, Equal, Sweet & Low, Half and Half, Milk

\$3 per person for 2 hours or less  
\$5.5 per person for 3 to 5 hours  
\$9 per person for 6 to 12 hours

**COFFEE AND WATER**

Bottled Spring Water

Featuring Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas  
Served with Raw Sugar, Equal, Sweet & Low, Half and Half, Milk

\$4 PER PERSON FOR 2 HOURS OR LESS  
\$6 PER PERSON FOR 3 TO 5 HOURS  
\$11 PER PERSON FOR 6 TO 12 HOURS

**COFFEE, WATER AND SOFT DRINKS**

Bottled Spring Water

Assorted Canned Coke Soft Drinks

Featuring Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas  
Served with Raw Sugar, Equal, Sweet & Low, Half and Half, Milk

\$5 PER PERSON FOR 2 HOURS OR LESS  
\$7.5 PER PERSON FOR 3 TO 5 HOURS  
\$13 PER PERSON FOR 6 TO 12 HOURS

**WATER AND SOFT DRINKS**

Bottled Spring Water

Assorted Canned Coke Soft Drinks

\$4 PER PERSON FOR 2 HOURS OR LESS  
\$6 PER PERSON FOR 3 TO 5 HOURS  
\$11 PER PERSON FOR 6 TO 12 HOURS

Add assorted bottled juices, \$1.5 PER PERSON

**BAR PACKAGE**

Cash and Consumption Bars require one bartender per every 75 guests  
*Please inquire for additional wine selections*

**PLATINUM BAR PACKAGE**

Johnny Walker Black Scotch, Crown Royal, Maker's Mark Bourbon, Grey Goose Vodka  
Bacardi Rum, Tanqueray Gin, Patron Tequila, Triple Sec, Apple Pucker  
Sonoma Cutrer Russian River Ranches Chardonnay, Matua Sauvignon Blanc, Chateau St. Jean Cab,  
Acacia Pinot Noir, Canyon Road White Zinfandel  
Miller Lite, Dogfish Head, Corona, Local Microbrew  
Assorted sodas, juices and bottled water

UP TO TWO HOURS \$22 PER PERSON  
EACH ADDITIONAL HOUR \$5 PER PERSON

**PREMIUM BAR PACKAGE**

Dewar's Scotch, Canadian Club Whiskey, Jack Daniels, New Amsterdam Vodka,  
Captain Morgan Spiced Rum, Bacardi Rum, Tanqueray Gin, Jose Cuervo Tequila, Triple Sec, Apple Pucker  
Canyon Road Chardonnay, Pinot Grigio, Cabernet, Merlot and White Zinfandel  
Miller Lite, Dogfish Head, Corona, Local Microbrew  
Assorted sodas, juices and bottled water

UP TO TWO HOURS \$18 PER PERSON  
EACH ADDITIONAL HOUR \$4 PER PERSON

**WINE AND BEER BAR PACKAGE**

Canyon Road Chardonnay and Cabernet Sauvignon, White Zinfandel  
Miller Lite, Corona, Dogfish Head, Local Microbrew  
Assorted sodas, juices and bottled water

UP TO TWO HOURS \$12 PER PERSON  
EACH ADDITIONAL HOUR \$3 PER PERSON

**SODA AND WATER BAR PACKAGE**

Bottled Spring Water  
Assorted Canned Coke Soft Drinks

UP TO TWO HOURS \$4 PER PERSON  
EACH ADDITIONAL HOUR \$2 PER PERSON

**CONSUMPTION AND CASH BAR PRICING FOR PREMIUM TO PLATINUM**

Specialty Martinis	\$9 / \$11
Cordials	\$9 / \$11
Cocktails	\$7 / \$9
House Wine	\$6 / \$8
Imported Beer	\$5 / \$6
Domestic Beer	\$4 / \$5
Assorted Sodas and Juices	\$3
Poland Springs 8 oz. Bottled Water	\$2

**HOT**

Crispy Risotto and Mozzarella Croquette, Chili Infused Tomato Sauce  
Applewood Smoked Bacon Wrapped Shrimp  
Sea Scallops Wrapped in Bacon  
Sesame Chicken Skewers with Honey Mustard Dip  
\*Flatbread Pizza Florentine with Mushrooms and Truffle Oil  
\*Vegetarian Spring Rolls with Marmalade Dip  
\*Crispy Portobello Fries with Sriracha Ketchup  
Mushroom Caps Stuffed with Veal Sausage and Boursin Cheese  
Mini Cheeseburger Sliders  
Andouille Sausage in a Blanket with Dijon Mustard Dip  
Mini Beef Wellingtons with Blue Cheese  
Baby Crabcakes with Chili Aioli  
\*Spanakopita  
Sriracha and Honey Glazed Chicken Satay

**CHILLED**

Tuna Ceviche with Charred Tomatillo Salsa  
Shrimp Cocktail Skewers with Honey-Chipotle Cocktail Sauce  
\*Caprese Salad Satay  
Seared Duck Breast Canapé with Lingonberry Jam  
\*Vegetable Bruschetta Canapes  
Tomato and Crab Salad in Cucumber Cups  
Asparagus Wrapped in Prosciutto di Parma  
Deviled Eggs with Mushrooms & Truffle Salt

*(Please Select Six Items from Above)*

**\$18 PER PERSON FOR ONE HOUR**

**\$25 PER PERSON FOR TWO HOURS**

\*Vegetarian Selections

**TRADITIONAL STANDARDS TASTING STATION**

Seasonal Fresh Sliced Fruits and Berries  
Domestic and Imported Cheese Display  
Pastry Wrapped Brie with Brown Sugar and Almonds  
Tuscan Grilled Whole Salmon Sides with Panko Dill Crust and a Balsamic Drizzle  
Crusty Breads, Spiced Nuts and Crackers

**MEDITERRANEAN BITES**

(All Vegetarian)

Platter of Grilled Seasonal Vegetables in a Light Balsamic Marinade  
Big Pearl Cous Cous Tabbouleh Style with Tomato, Cucumber, and Fresh Mint  
Meze Platter with Roasted Garlic Hummus, Dolmas, Marinated Olives, and Feta Cheese  
Bruschetta Platter with Italian Tomato Salsa, Smoked Mushroom Spread and Sicilian Caponata  
Served with Crostini and Artisan Breads

**ANTIPASTO**

Chef's Antipasto Platter featuring:  
Prosciutto di Parma, Sicilian Soppressata, Sicilian Soppressatta, Genoa Salami,  
Imported Cheeses, Olives, Roasted Peppers, Grilled Artichoke Hearts  
Caprese Salad with Roma Tomatoes, Fresh Mozzarella, and Basil Leaves  
Traditional Bruschetta with Crostini and Garlic Focaccia Bread

**GLOBAL DIPS**

Roasted Tomato Fondue  
Crab Meat and Artichoke Dip  
French Onion Dip with House Made Potato Chips  
Fresh Guacamole with House Made Tortilla Chips  
Served with Artisan Breads and Crackers

**STREET FARE SLIDER BAR**

BBQ Pulled Pork  
Buttermilk Fried Chicken Sliders with Cole Slaw  
Golden Beet Sliders (vegetarian)  
House Made Potato Chips  
Rolls and Condiments

**\$14 PER PERSON, PER STATION FOR ONE HOUR**  
**\$18 PER PERSON, PER STATION FOR TWO HOURS**

## DINNER BUFFETS

*Please select one Dinner Buffet  
Dinner Buffets require a minimum of 30 guests  
\$36 per person*

### **AMERICAN COMFORT BUFFET**

BLT Chop Salad with Buttermilk Ranch Dressing

Warm Cornbread Muffins and Biscuits

#### **Entrees (Choice of Two)**

Alc Braised Beef Stew with Creamy Mashed Potatoes

Chicken Pot Pie with Vegetables and Puff Pastry Crust

Roasted Turkey Breast with Traditional Stuffing and Rosemary Gravy

Bacon Wrapped Meatloaf with Mushroom Gravy

Entrees Served with Green Bean Casserole with Crispy Fried Onions

Macaroni and Cheese

Fresh Baked Cookies and Brownies

### **THE ROTISSERIE BUFFET**

Baby Iceberg Wedge Salads with Bacon, Shaved Carrots, Tomatoes and Blue Cheese Dressing

#### **Entrees (Choice of Two)**

House Roasted Turkey Breast with Rosemary Sauce

Sliced Bistro Tenderloin of Beef with Cabernet Sauce

Fennel Rubbed Roasted Pork Loin

Entrees Served with Seasonal Fresh Vegetables

Buttermilk White Potatoes

Fresh Baked Rolls and Butter

Warm Berry Cobbler

### **THE TUSCAN DINNER BUFFET**

Chef's Antipasto Platter featuring an array of Cured Meats, Olives, and Cheeses

Caprese Salad with Tomatoes, Fresh Mozzarella Cheese, and Basil Leaves

Arugula Salad with Tomato Compote, Shaved Reggiano Parmesan, and Lemon Vinaigrette

Chicken Marsala with Sauteed Mushrooms and Marsala Wine Sauce

Lemon and Olive Oil Bathed Salmon Fillets with a Capers and Parsley Sauce

Cavatelli Pasta Primavera with Fresh Seasonal Vegetables in a Tomato Basil Sauce

Warm Parmesan Breadsticks

Ricotta Cheesecake

### **THE ORIENT EXPRESS BUFFET**

Baby Greens Salad with Shaved Radishes, Mandarin Oranges and Soy-Shallot Vinaigrette

Grilled Chicken and Beef Satay with Dipping Sauces

Stir Fry Vegetables with Ginger & Bok Choy

Rare Seared Tuna Platter with Asian Cabbage Slaw

Vegetable Fried Rice

Dumplings and Spring Rolls with Soy Sauce and Chili Marmalade

Chinese Fortune Cookies

Lemon Pound Cake

*All Dinner Buffets Include Regular Coffee, Decaffeinated Coffee and Assorted Teas*