

# COCKTAIL EVENT

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*\$49 per person*

## **A P P E T I Z E R S**

Choose Four

Chicken Empanadas	House Made Tenders
Mac & Cheese Pops	Fried Mozzarella
Beef Sliders	Scallops & Bacon
Buffalo Chicken Eggrolls	Nosh Broccoli

## **P L A T T E R S**

Choose One

Spinach & Artichoke Dip  
Mediterranean Crudite  
House Gaucamole

## **F L A T B R E A D S**

Choose Two

Margherita  
Chicken, Bacon, & Ranch  
Shrimp  
Buffalo Chicken  
Spinach & Artichoke

# BUFFET EVENT

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*\$59 per person*

## **SALADS**

Choose One

120 Wedge

Caesar

Mixed Greens

## **VEGETABLES**

Choose One

Nosh Broccoli

Brussel Sprouts

Chef's Vegetable Medley

## **STARCHES**

Choose One

Mashed Potato

Rice Pilaf

Roasted Sweet Potato

Loaded Mash

## **ENTREES**

Choose Two

Salmon

Shrimp

Short Rib

Roasted Chicken

Chicken Parmesan

# BRUNCH EVENT

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*\$39 per person*

## **S A L A D S**

Choose One

120 Wedge

Caesar

Mixed Greens

## **B R E A K F A S T**

Choose Three

Bacon

Scrambled Eggs

Home Fries

Sausage

Waffles

Hash Browns

Salmon Frittata

Croissant

## **L U N C H**

Choose Two

Smoked Salmon Crostini

Mini Sliders

Beef Skewer

Bruschetta

Buffalo Chicken Eggrolls

Fruit Bowl

Pesto Chicken Sandwich

Seasonal Veggies

## **L U N C H**

Choose Two

Espresso +\$2 each

Mimosa Bar +\$4 each

Cappuccino +\$3 each

Juice Bar

Latte +\$3 each

Coffee & Tea

# EVENT ADD-ONS

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## APPETIZERS

Cheese Board- \$150 per platter

Cured Meats- \$150 per platter

Mediterranean Crudite- \$140 per platter

Popcorn Shrimp- \$140 per platter

Fried Calamari- \$140 per platter

Seafood Plateau- \$350 per platter

## PIZZA BREADS

1/2 Platter- \$100

Full Platter- \$200

Margherita

Spinach & Artichoke

Buffalo Chicken

Chicken, Bacon, & Ranch

## WINGS

(2) Dozen

Buffalo

Cajun Butter

BBQ

Sweet Chili

## PASTA STATION

\$100/Tray

Mac & Cheese

Marinara

Alfredo

120 Diavolo

Vegetarian

## DESSERT PLATTER

\$150/Tray