



## BAR MENU

### Hosted Bar

Domestic Beer	\$4.25
Imported Beer	\$4.75
House Wine	\$5.50
Select Brand Liquors	\$6.50
Premium Brand Liquors	\$7.00
Cordials	\$8.00
Bottled Waters	\$3.50
Soft Drinks	\$3.00
Bloody Mary's	\$125.00 per gallon
Champagne Punch	\$155.00 per gallon
Mimosas	\$155.00 per gallon

(Each gallon serves 20-25 servings)

### Cash Bar

Domestic Beer	\$4.50
Imported Beer	\$5.00
House Wine	\$5.75
Select Brand Liquors	\$7.00
Premium Brand Liquors	\$7.50
Cordials	\$8.00
Bottled Waters	\$3.50
Soft Drinks	\$3.00

### Package Pricing

Per hour, Open Bar

\$18.00 per person per hour for the first hour

\$10.00 per person for second hour

\$6.00 per person for third hour

*There will be a \$90.00 bartender charge up to a (4) hour duration on all cash bars.  
An Additional Bartender fee of 90.00 will apply for groups over 100 people.*

*All Food and Beverage Items are Subject to Tax and Service Charge, Currently 19% and 7%, Respectively.*



## **HORS D'OEUVRES**

For an Afternoon Reception, it is recommended that you order 7-10 pieces per person (per hour). For an Evening Reception, it is recommended that you order 12-15 pieces per person (per hour). A Butler fee of \$75.00 will apply for each item that is passed.

### **COLD HORS DOEUVRES**

(Priced per 100 Pieces)

Cherry Tomatoes filled with Cream Cheese and Crumbled Bacon  
\$300.00

Grand Marnier infused Chocolate Covered Strawberries  
\$450.00

Cucumbers topped with Salmon Mousse  
\$275.00

Assorted Fruit Kabobs with Yogurt Dipping Sauce  
\$325.00

Assorted Mini Tea Sandwiches  
\$275.00

Shrimp Cocktail  
\$475.00

Assorted Canapés  
\$275.00

Asparagus Wrapped in Prosciutto  
\$300.00

Tomato and Garlic Bruschetta  
\$300.00

Whole Poached Salmon  
Market price

Vegetable Crudités with Dip  
\$300.00 (serves 50)  
\$325.00 (serves 100)

Imported and Domestic Cheese Display  
\$275.00 (serves 50)  
\$375.00 (serves 100)



## HOT HORS D'OEUVRES

(Priced per 100 Pieces)

Baked Brie en Croute with French Bread  
\$250.00 (serves 100)

Coconut Chicken with Mango Chutney  
\$400.00

Swedish Meatballs  
\$375.00

Crab and Shrimp Au Gratin in Phyllo Cups  
\$475.00

Baked Puff Pastry with Brie and Raspberry  
\$375.00

Mushroom Caps Stuffed with Crab Meat  
\$475.00

Barbecued Chicken in Phyllo Cup  
\$400.00

Teriyaki Marinated Beef Kebobs  
\$425.00

Coconut Beer Shrimp  
\$500.00

Shrimp or Scallops wrapped in Bacon  
\$500.00

Mini Crab Cakes with Creole Remoulade  
\$500.00

Lollipop Lamb Chops with Creamy Cucumber Dipping Sauce  
\$525.00

Artichoke and Spinach, Hot Crab and Assorted Hummus Dips served with Pita  
\$400.00

Lobster Medallions on Toast Rounds Decorated with Crème Fraiche and Caviar  
\$625.00

Mushroom Caps Stuffed with Sun Dried Tomatoes, Spinach and Parmesan  
\$375.00

*All Food and Beverage Items are Subject to Tax and Service Charge, Currently 7% and 19%, Respectively.*



## CARVING STATIONS

All Carving Items are Served with Assorted Rolls and Condiments.

A \$75.00 carver fee will apply (two hour duration)

Roasted Breasts of Turkey  
\$275.00  
Serves 35  
(25 person minimum)

Honey Baked Ham  
\$325.00  
Serves 60  
(25 person minimum)

Steamship of Round of Beef  
\$450.00  
Serves 120

Tenderloin of Beef  
\$225.00  
Serves 20

## ADDITIONAL STATIONS

(50 person minimum)

**Shrimp and Grits**  
(2 hour duration)  
\$17.95 per person

**Martini Mashed Potato Bar**  
(2 hour duration)  
\$8.95 per person

### **Pasta Station**

(2 hour Duration)

Ravioli and Tortellini accompanied by Fresh Tomato Sauce and Parmesan Pesto Cream. Accompaniments include: White Wine, Olive Oil, Parmesan Cheese, Chopped Garlic, Fresh Herbs, Crushed Red Pepper, Artichoke Hearts, Sun Dried Tomatoes, Roasted Peppers & Crumbled Bacon

\$17.95 per person

(\$75.00 attendant fee required- 2 attendants are required if the attendance is above 100)

### **Chilled Seafood Display**

An Assortment of Fresh Shucked Oysters on the Half Shell, Steamed Shrimp, Marinated Mussels and Crab Claws with Oyster Crackers, Lemons, Cocktail Sauce and Remoulade Sauce

\*\* Cold Seafood Display Includes the Following: 7 pieces of Shrimp, 5 Mussels, 4 Crab Claws and 3 Oysters per person

Please note limits on amounts

Market Price

(50 person minimum)



## Tea Time

Seasonal Fruits Topped with Fresh Whipping Cream Served in Martini Glasses

A Display of:

Thinly Sliced Smoked Salmon

Served with Party Rye, Cream Cheese, Capers, Diced Eggs, Red Onion

Garnished with Fresh Dill

Miniature Tea Sandwiches to Include:

Open Faced Tomato with Cream Cheese and Crumbled Bacon

Cream Cheese, Pineapple and Chopped Nuts

Chicken Salad

Cucumber Sandwiches

Assorted Scones with Clotted Cream and Jam

Lemon Bars, Assorted Petit Fours, Phyllo Swans Filled with Flavored Whipped Cream

Assorted Tea, Coffee and Lemonade

\$28.95 per person