





OPTION I

25 Guests - \$1,060 | 40 Guests - \$2,070

- Chicken Salad or Egg Salad Croissants
- Turkey & Provolone or Ham & Swiss on Hoagie Rolls
- Fresh Fruit Bowl
- Vegetable Platter w/Spinach Dips
- Cookie Platter

OPTION 2

25 Guests - \$1,185 | 40 Guests - \$2,320

- Caesar Salad
- Garlic Bread
- Baked Ziti
- Cheesecake Bites

OPTION 3

25 Guests - \$1,480 | 40 Guests - \$2,905

- Tossed Salad
- Chicken Marsala
- Garlic Mashed Potatoes
- Vegetable Medley
- Brownies & Lemon Squares

OPTION 4

25 Guests - \$1,715 | 40 Guests - \$3,380

- Mixed Greens w/Strawberries, Almonds, Red Onions & Balsamic Dressing
- Mangrove Snapper in Brown Butter Sauce
- Prime Rib Carving Station w/Au Jus & Horseradish Sauce
- Rice Pilaf
- Vegetable Medley
- Key Lime Pie Shooters

OPTION 5

25 Guests - \$1,600 | 40 Guests - \$3,130

- Caesar Salad
- Dinner Rolls w/Butter
- Penne Ala Vodka
- Chicken Parmesan
- Sliced Roast Beef
- Vegetable Medley
- Cookies & Brownies

OPTION I

25 Guests - \$1,050 | 40 Guests - \$1,613

- Spicy Warm Crab Dip w/Sourdough Bites
- Honey Bourbon Chicken Skewers
- Tropical Fruit Bruschetta w/Toast Points
- Brownies & Lemon Bites

OPTION 2

25 Guests - \$1,050 | 40 Guests - \$1,613

- Brie & Bacon Jam Phyllo Bites
- Fruit & Cheese Platter
- Antipasto Skewers
- Hot Meatballs (Choose Oriental, Sweet & Sour or Marinara)
- Cheesecake Bites

OPTION 3

25 Guests - \$1,050 | 40 Guests - \$1,613

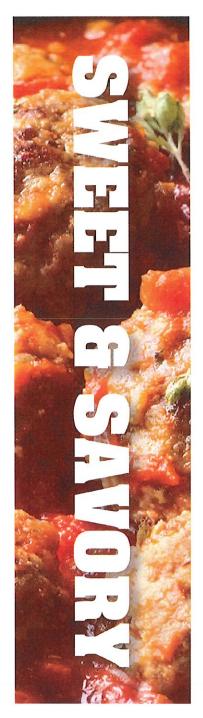
- Chicken Salad Croissants
- Fresh Vegetables & Spinach Dip
- Potato Salad
- Turkey & Provolone on Hoagie Rolls
- Lemon Squares

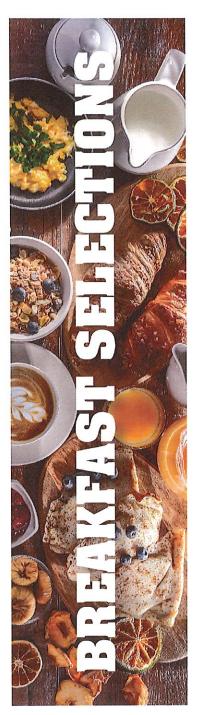
OPTION 4

25 Guests - \$1,110 | 40 Guests - \$2,175

- Salmon Cucumber Bites w/Crème Fraiche & Dill
- Fruit & Cheese Platter
- Caprese Skewers
- Hot Meatballs (Choose Oriental, Sweet & Sour or Marinara)
- Brie & Bacon Jam Phyllo Bites
- Cheesecake Bites

All menu packages (unless otherwise noted) include iced tea, lemonade & water, delivery of food, beverages, disposable plates, acrylic glasses, set-up, service staff & clean up. Vegan & gluten free options are available. Pricing available upon request.





OPTION I

25 Guests - \$775 | 40 Guests - \$1,498

- Assorted Pastries
- Assorted Muffins
- Fresh Fruit Bowl
- Orange Juice
- Cranberry Juice
- Regular & Decaf Coffee

OPTION 2

25 Guests - \$1,080 | 40 Guests - \$2,115

- Egg Bake (Choose From Sausage & Cheese, Spinach & Caramelized Onion or Ham, Peppers & Cheese)
- Bacon & Sausage
- Breakfast Potatoes
- Assorted Pastries
- Orange Juice
- Cranberry Juice
- Regular & Decaf Coffee

Eating is not merely a material pleasure.
Eating well gives a spectacular JOY to LIFE
and contributes immensely to goodwill and
companionship.

-ELSA SCHIAPARELLI

OPTION I

25 Guests - \$1,110 | 40 Guests - \$2,175

- Cheese & Fruit Platter
 (Assorted Meats, Assorted Cheeses, Dried Fruits, Fresh Fruits, Fresh Vegetables, Dips, Crackers, Nuts, Pepperoncini, Sweet Gherkins)
- Mini Beef Wellingtons w/Mustard
 Cream Sauce

OPTION 2

25 Guests - \$1,110 | 40 Guests - \$2,175

- Cheese & Fruit Platter
- Chicken Skewers (choose Honey Bourbon or Satay)
- Antipasto Skewers

OPTION I

25 Guests - \$1,050 | 40 Guests - \$2,060

- Caprese Pasta Salad
- Potato Salad
- Antipasto Skewers
- Sliders (Choose Pulled Pork, Baked Ham & Swiss or California Chicken)

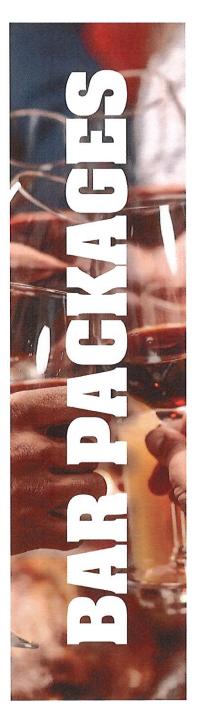
OPTION 2

25 Guests - \$1,110 | 40 Guests - \$2,175

- Pulled Pork
- Baked Beans
- Colesiaw
- Mini Hawaiian Rolls
- Cookie Platter

All menu packages (unless otherwise noted) include iced tea, lemonade & water, delivery of food, beverages, disposable plates, acrylic glasses, set-up, service staff & clean up. Vegan & gluten free options are available. Pricing available upon request.





OPTION I

25 Guests - \$945 | 40 Guests - \$1,245

- Choice of Domestic Beers
 Michelob Ultra, Coors Lite, Miller Lite, Bud Light
 & Yeungling
- Choice of 2 Red & 2 White Wines
 Pinot Grigio, Chardonnay, Moscato, Riesling,
 Pinot Noir, Cabernet Sauvignon, Merlot

OPTION 2

25 Guests - \$1,070 | 40 Guests - \$1,450

- Choice of Domestic & Imported/Craft Beers
 Michelob Ultra, Coors Lite, Miller Lite, Bud Light & Yeungling Modelo, Blue Moon, Sierra
 Nevada, Goose Island IPA, Corona, Landshark, Sam Adams, Sweetwater 420 IPA
- Choice of 2 Red & 2 White Wines & Sparkling Wines
 Pinot Grigio, Chardonnay, Moscato, Riesling, Pinot Noir, Cabernet Sauvignon, Merlot
 Prosecco, Champagne, Sparkling Moscato

Beer/Wine brands can be changed. Non-alcoholic toasts are available.

