

Markers

RESTAURANT

Cocktail Reception I

Choice of four hors d'oeuvres
& one cold appetizer selection

\$19.95

Cocktail Reception II

Choice of four hors d'oeuvres, plus one
from each of the following selections:

pasta, cold appetizer & hot appetizer

\$24.95

Hors D'Oeuvre Selections

- ❑ **Vegetable spring rolls**
Thai glaze dipping sauce
- ❑ **Seared tuna**
*cucumber, spicy seaweed,
pickled ginger aioli*
- ❑ **Chicken satay**
*peanut & coconut dipping
sauce*
- ❑ **Old fashioned hot dogs** *in a
blanket, stone ground mustard*
- ❑ **Beef empanadas**
smoked pepper sauce
- ❑ **Mini cheese quesadillas**
cilantro avocado cream
- ❑ **Beef tenderloin (\$2pp)**
garlic toast, horseradish sauce
- ❑ **Mini crab cakes (\$3pp)**
& remoulade sauce
- ❑ **Jumbo shrimp cocktail (\$4pp)**

Pasta Selections

Penne La Vodka

quill pasta, tomato sauce, vodka, touch of cream, parmesan cheese

Broken Spaghetti

sautéed garlic, olive oil, caramelized onion, sun-dried tomato, peas, shaved pecorino

Mini Cheese Ravioli

sage & butter sauce or traditional tomato sauce

American Mac n Cheese

twisted pasta, three types of cheeses, butter cracker topping

Spicy "Rasta Pasta"

Caribbean spices, julienne vegetables, grated cheese, touch of cream

Cold Appetizer Selections

Fruit & Cheese Platter

*selection of imported & domestic
cheeses, crackers & fruit*

Seasonal Vegetable Crudite

*assortment of fresh vegetable sticks,
chipotle ranch dip*

Hummus and Toasted Pita Platter

*chickpea puree, tahini, warm pita
bread*

Hot Appetizer Selections

Fried Calamari

charred spicy tomato sauce

Teriyaki Beef

sliced sautéed with peppers & onions

Hand-made Dumplings

*chicken, lemongrass, soy ginger,
sweet chili glaze
(vegetarian upon request)*

Buffalo Wings

Made spicy buffalo or bbq style

12 mini cheeseburger sliders \$24

12 mini crispy chicken sliders \$24



Cocktail Packages

House Wines & Draft Beers

A selection of 10 different draft beers and wines to include:
Cabernet Sauvignon, Merlot, Chardonnay, White Merlot and Pinot Grigio.
\$15 per person (additional hours \$7 per person for each hour)

Open Bar

House wines & draft beers as above. House liquors to include: vodka, gin, rum, tequila, whiskey, bourbon, Amaretto, triple sec, flavored rums, flavored vodkas, Crème de cocoa, Crème de Menthe, Blue Curacao.
\$19 per person (additional hours \$9 per person for each hour)

Premium Open Bar

House & premium wines, draft & bottled beers, premium-brand liquors – Absolut, Kettle One, Stolichnaya, Smirnoff, Bacardi, Malibu, Seagrams 7, VO, Jim Beam, Jack Daniels, Dewars, Cutty Sark, Johnny Walker Red, Tanqueray, Beefeater, Hennessy, Remy Martin, Jose Cuervo,
\$23 per person (additional hours \$11 per person for each hour)

Top-Shelf Open Bar

Includes all of above plus top-shelf liquors - Grey Goose, Belvedere, Johnnie Walker Black, Patron, single malt scotches, single barrel bourbons, vintage cognacs, cordials
\$27 per person (additional hours \$13 per person for each hour)

Host Bar

Host will be charged per drink as ordered by guests *

Cash Bar

Guests pay on their own for all beverages *

Note:

** A \$50.00 Bartender Fee applies with a cash or host bar with revenue under \$500.00
Standard Package is 2 hours; extended time is available for additional charge
20% Service Charge and 7% Sales Tax will be added to the total bill*



Cocktail Reception

Premium Open Bar

*Featuring our premium liquors,
Draft, bottled beer & house wines*

Passed Hors D' Oeuvres

A heavy serving of our chef's selection of hot and cold small bites

- *Vegetable Spring Rolls*
- *Seared Tuna*
- *Mini Cheese Quesadillas*
- *Mini Crab Cakes*
- *Old Fashioned Hot Dogs*
- *Mini Cheeseburger Sliders*

Self-Serve Buffet Station

Fruit & Cheese Platter

Selection of imported & domestic cheeses, crackers & fruit

Hummus and Toasted Pita Platter

Chickpea puree, tahini, warm pita bread

Buffalo Wings

Made spicy buffalo or bbq style

Penne a la Vodka

Tube pasta with tomato sauce, vodka, touch of cream

\$50 per person

Does not include state sales tax 7% and a 20% service gratuity

Top Shelf Cocktail Reception

Top Shelf Open Bar

*Featuring our top shelf brand liquors,
draft & bottled beers & house wines*

Passed Hors D' Oeuvres

A heavy serving of our chef's selection of hot and cold small bites

- **Vegetable Spring Rolls**
Thai glaze dipping sauce
- **Seared Tuna**
*cucumber, spicy seaweed, pickled
ginger aioli*
- **Sliced Beef Medallions**
garlic toast, horseradish sauce
- **Mini Cheese Quesadillas**
cilantro avocado cream
- **Mini Crab Cakes**
& remoulade sauce
- **Old Fashioned Hot Dogs**
in a blanket, stone ground mustard
- **Mini Cheeseburger Sliders**
our own special burger sauce

Self-Serve Buffet Station

Fruit & Cheese Platter

selection of imported & domestic cheeses, crackers & fruit

Hummus and Toasted Pita Platter

chickpea puree, tahini, warm pita bread

Buffalo Wings

Made spicy buffalo or bbq style

Penne a la Vodka

quill tube pasta with tomato sauce, vodka, touch of cream

\$55 per person

Does not include state sales tax 7% and a 20% service gratuity

Family Style Package

\$35 per person

*Package pricing includes:
Choice of Appetizers and Entrees Mini Desserts
Soda, Ice tea and Water*

Appetizer Selections *(Choose 3)*

Goat Cheese Salad

*crumbled goat cheese served over mixed greens, tomato, shredded carrot,
and cucumber, topped with a sweet balsamic vinaigrette*

Fried Calamari

*tender deep fried calamari served with our
spicy charred tomato sauce*

Assorted Grilled Vegetable Platter

*chef selected farm fresh vegetables, grilled to perfection
then topped with a warm balsamic wine reduction*

Fresh Mozzarella & Tomato Salad

*hand rolled fresh mozzarella, with vine ripened tomatoes,
fresh basil & extra virgin olive oil*

Pan-fried Dumplings

*Choose either chicken, or pork mixed with lemongrass and
asian vegetables, accompanied by a sweet chili glaze*

Entrée Selections *(Choose 3)*

Sautéed Lemon Chicken

*tender chicken breast, sauteed in garlic, lemon, and white wine,
served with julienne vegetables*

Char-Grilled Hangar Steak

*spice rubbed beef fire grilled, accompanied by a roasted pepper sauce
and our roasted garlic mashed potatoes*

Grilled Mahi Provencal

*delicately grilled Mahi served with a classic sauce of garlic,
tomato, capers, olives and lemon served with seasonal vegetables*

Pan Roasted Atlantic Salmon

*a signature Markers dish, pan roasted salmon served with our house made chickpea falafel,
roasted eggplant & tahini puree, topped with watercress and a mustard oil*

Grilled Shrimp & Garganelli Pasta

*beautifully grilled shrimp over garganelli pasta mixed with
garlic, red peppers, peas, basil & extra virgin oil*

Dessert

Our Chef's selection of mini desserts prepared especially for the table