



Cold Hors d'oeuvres: (50p)

- Fresh crudité with assorted dips \$127
- Cheeses & Cracker Display \$138
- Fresh Fruit Display \$135
- Assorted Hummus & Pita \$113
- Traditional Bruschetta \$91



Hot Hors d'oeuvres: (100ct)

- Vegetable Spring Rolls \$140
- Raspberry Brie Phyllo \$140
- Chicken Lemongrass Potstickers \$132
- Siracha Chicken Meatballs \$120
- Cocktail Franks en Croute \$92
- Cordon Bleu Skewers \$141
- Spanakopita \$143
- Mini Crab Cakes \$168
- BBQ Chicken Phyllo Cups \$113
- Toasted Ravioli \$122
- Jalapeno Poppers \$119



Stations:

Slider Station: Choice of three: \$8 per person

Cheeseburger Bar, Tomato Mozzarella, Buffalo Chicken, Turkey Club, Italian Sub, Meatball Marinara

Carving Station: Market Price

Top Round of Beef, Prime Rib Au Jus, Honey Glazed Ham, Roasted Turkey, Pork Tenderloin

Cheesesteak Station: \$8 per person

Steak & Chicken, Provolone Cheese, Cheese Whiz, Sautéed Onions, Crispy Bacon, Sliced Jalapenos, Horseradish, Marinara Sauce, & Ketchup

Mashed Potato Bar: \$8 per person

Smashed Garlic Red Skin Potatoes served with choice of Cheddar Cheese, Crispy Bacon, Green Onions, Broccoli Florets, Diced Tomatoes, Sour Cream, & Crispy Onions

Chocolate Fountain Station: \$7 per person

Milk Chocolate flowing with Pretzels, Cookies, Pineapple, Strawberries, Bananas, Marshmallows, & Graham Crackers

S'mores Station: \$6 per person

Toast Marshmallows over the Fire with Graham Crackers, Milk Chocolate Bars, & Peanut Butter Cups

Venetian Sweets Table: \$10 per person

Assortment of Cookies, Cakes, Pies, Éclairs, Cream Puffs, Fruit, & More



House Brand Open Bar:

Liquor: Jack Daniels, Jim Beam, Southern Comfort, Seagram's 7, Windsor, Clan McGregor Scotch, Gordon's Gin, Gordon's Vodka, Smirnoff Vanilla, Smirnoff Raspberry, Christian Brothers Brandy, Apricot Brandy, Bacardi Gold, Calico Jack Spiced, Bacardi Light, Malibu, Sweet/Dry Vermouth, Sloe Gin, Sauza Gold Tequila, Triple Sec, Kapali Coffee, Jacquin Amaretto, Di Amore Sambuca, Razzmatazz, Irish Cream, Melon Liquor, Sour Apple, Peppermint Schnapps, Peach Schnapps

Wine: Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet

Beer: Michelob, Budweiser, Coors Lite, Miller Lite, Yuengling

First Hours: \$10 per person (\$5 each additional Hour)

Premium Open Bar:

House Brands Plus: Makers Mark, Wild Turkey, Crown Royal, Bushmill's Irish Whiskey, Seagram's VO, Chivas Regal, Dewar's, J&B Scotch, Johnnie Walker Black, Tanqueray, Bombay Sapphire, Absolut, Grey Goose, Captain Morgan, Kahlua, Di Saronno Amaretto, Romana Sambuca, Chambord, Frangelico, Bailey's

Wine: Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet

Beer: Michelob, Budweiser, Coors Lite, Miller Lite, Yuengling, Heineken, Corona

First Hour: \$12 per person (\$6 each additional Hour)

Beer/Wine/Soda Open Bar:

Soda: Coke, Diet Coke, Sprite, Ginger Ale

Juice: Orange, Cranberry, Apple

Wine: Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet

Beer: Michelob, Budweiser, Coors Lite, Miller Lite, Yuengling

First Hour: \$8 per person (\$4 each additional Hour)

Mimosa & Bloody Mary Bar:

First Hour: \$7 per person (\$3 each additional Hour)

