



## HAPPY HOUR

- 1 hour of 8 passed hors d'oeuvres
- 2-hour open bar

\$75 per guest

### **SIGNATURE HORS D'OEUVRES:**

**SHRIMP COCKTAIL SKEWERS**  
cocktail preserves + horseradish

**TUNA POKE**  
lime + curry

**PHILLY SMOKED SALMON**  
soft pretzel + mustard cream cheese

**BLACK TRUFFLE + ARUGULA WRAP**

**BEET + GOAT CHEESE**  
angel food crouton

**VEGAN MEATBALL + MARINARA**

**SEARED FILET**  
asparagus + aioli

**PIGS IN BLANKETS**  
homemade grain mustard,  
chow chow relish

### **2 HOUR OPEN BAR:**

- one red wine
- one white wine
- three domestic beers
- one signature cocktail



## CELEBRATION

- 1 hour of 10 passed hors d'oeuvres + american mezze station
- 30 minutes of passed desserts
- 2-hour premium open bar

\$120 per guest

### SIGNATURE HORS D'OEUVRES:

**SHRIMP COCKTAIL SKEWERS**  
cocktail preserves + horseradish

**TUNA POKE**  
lime + curry

**PHILLY SMOKED SALMON**  
soft pretzel + mustard  
cream cheese

**BLACK TRUFFLE + ARUGULA WRAP**

**BEET + GOAT CHEESE**  
angel food crouton

**AVOCADO TOAST**  
grilled sourdough

**VEGAN MEATBALL + MARINARA**

**SEARED FILET**  
asparagus + aioli

**CHICKEN CHEESESTEAK**

**PIGS IN BLANKETS**  
homemade grain mustard,  
chow chow relish

### AMERICAN MEZZE STATION

#### 30 MINUTES PASSED DESSERTS

cheesecake bites  
mini warm vanilla cakes  
chocolate lollies  
caramel pecan tarts

### 2 HOUR PREMIUM OPEN BAR:

one sparkling wine  
one red wine  
one white wine  
4 beers (domestic + imported)  
2 signature cocktails  
full premium liquor selection



## GRAND RECEPTION

- 1 hour of 10 passed hors d'oeuvres
- 1 hour of american mezze + small plate station
- 30 minutes of passed desserts
- 2-hour premium open bar

\$155 per guest

### SIGNATURE HORS D'OEUVRES:

**SHRIMP COCKTAIL SKEWERS**  
cocktail preserves + horseradish

**TUNA POKE**  
lime + curry

**PHILLY SMOKED SALMON**  
soft pretzel + mustard  
cream cheese

**BLACK TRUFFLE + ARUGULA WRAP**

**BEET + GOAT CHEESE**  
angel food crouton

**AVOCADO TOAST**  
grilled sourdough

**VEGAN MEATBALL + MARINARA**

**SEARED FILET**  
asparagus + aioli

**CHICKEN CHEESESTEAK**

**PIGS IN BLANKETS**  
homemade grain mustard,  
chow chow relish

**1 HOUR COMBINATION  
AMERICAN MEZZE STATION +  
SMALL PLATE STATION**

[2 proteins, 2 vegetables + 1 pasta]

**30 MINUTES PASSED DESSERTS**

cheesecake bites  
mini warm vanilla cakes  
chocolate lollies  
caramel pecan tarts

### 2 HOUR PREMIUM OPEN BAR:

one sparkling wine

two red wines

two white wines

4 beers (domestic + imported)

3 signature cocktails

full premium liquor selection

## STATIONS + DISPLAYS

[all pricing is for 1 hour]

### AMERICAN MEZZE STATION:

chilled roast beef  
 oil cured tuna crostini  
 poached salmon crostini  
 cured meats  
 local cheeses  
 homemade pickles + condiments  
 crudités + roasted + grilled vegetables  
 trio of dips:  
 tapenade  
 gruyere + onion  
 avocado, scallion + jalapeno  
 chopped salad + dijon vinaigrette  
 bread basket, red pepper olive oil,  
 ranch + plain butter

\$30 per guest

### RAW BAR:

EAST COAST OYSTERS  
 SNOW CRAB CLAWS  
 SHRIMP COCKTAIL  
 CHILLED CRAB DIP  
 SALMON + AVOCADO ROLLS  
 SPICY TUNA SASHIMI

\$45 per guest

### SMALL PLATES STATION:

*select:*

*2 plated proteins*

*2 vegetables + one pasta*

\$75 per guest

#### small plates proteins:

**FILET MIGNON**  
 cabernet jus

**FILET MIGNON +  
 BRAISED SHORT RIB DUO**

**ROAST PORK LOIN**  
 south Philly romesco

**ROASTED VEAL TENDERLOIN**  
 saffron jus

**ROASTED CHICKEN BREAST +  
 BRAISED LEG**

**PEPPER CRUSTED TUNA LOIN**  
 earthy sauce

**SEARED SALMON ROULADES**  
 dill + caper

**POACHED HALIBUT OR TURBOT**  
 [based on availability]  
 parsley lemon + white wine

**DOVER SOLE**  
 parsley lemon + white wine  
 [+6 per guest]

**LOBSTER TAIL + CLAW**  
 lobster reduction [+18 per guest]

**RACK OF LAMB**  
 tapenade [+12 per guest]

#### vegetable + potato side dishes:

POTATO PURÉE

ROASTED FINGERLINGS + ONIONS

POTATO GRATIN

PEAS, FAVAS + ASPARAGUS

BROCCOLI + BROCCOLINI,  
 GARLIC + OLIVE OIL

CREAMED SPINACH

SPINACH + WILD MUSHROOMS

CURRY SCENTED CAULIFLOWER

ROASTED ASPARAGUS

#### pastas, etc:

MACARONI + CHEESE

BAKED PENNE  
 parmesan, marinara + mozzarella

GARGANELLI  
 roast pork, broccoli rabe + long hots

PENNE  
 wild mushroom + spinach

PASTA WITH PESTO

CASTLE VALLEY MILLS CHEDDAR GRITS

## ALTERNATE HORS D'OEUVRES

### SEAFOOD:

**CRISPY CRAB DUMPLING**  
spicy old bay seasoning

**SALMON TARTARE**  
avocado + scallion

**STEAMED SCALLOP + BACON SHUMAI**

**OYSTERS ON THE HALF SHELL**  
chive crème fraiche, american caviar +  
champagne mignonette  
[+2 per guest]

**LOBSTER MAC AND CHEESE**  
[+4 per guest]

### MEAT/POULTRY:

**CRISP HAM AND MUSHROOM ARANCINI**  
gruyere + caramelized onion dip

**COCONUT/PEANUT CHICKEN SKEWERS**

**STEAK TATAKI**

**BEEF CHEESESTEAK**

**NACHOS**  
short rib philly cheesesteak,  
cheddar whiz + cherry pepper  
[or aged cheddar + jalapeno]

**COCKTAIL REUBEN**

**LAMB LOLIPOP CHOPS**  
harissa  
[+6 per guest]

**BEEF BURGER SLIDER**  
[add cheese/bacon]  
[+1.5 per guest]

### VEGETARIAN/VEGAN:

**CHILLED CORN SOUP SHOOTER**  
[seasonal]

**GREEN TOMATO GAZPACHO**  
peas + grapefruit  
[seasonal]

**CRISP CHEESE ARANCINI, TRUFFLE + SOY SABAYON**

**WHIPPED RICOTTA TOAST, BABY BASIL**

**MAITAKE + GARLIC AIOLI**

**TRUFFLE CAULIFLOWER POPPER**

**VEGAN SLIDERS**  
spicy mayo



## BEVERAGES

### NON-ALCOHOLIC

\$10 per guest/hour

ASSORTED SOFT DRINKS, JUICE,  
COFFEE + TEA

### DELUXE BAR

\$25 per guest/1 hour

\$45 per guest/2 hours

\$60 per guest/3 hours

SOMMELIER-SELECTED RED +  
WHITE WINES

pinot grigio, chardonnay + malbec

DOMESTIC + IMPORTED  
BOTTLED BEER

ASSORTED LIQUORS

tito's  
bombay  
bacardi  
jose cuervo  
dewar's  
canadian club  
seagram's vo  
jim beam

SOFT DRINKS, JUICE, COFFEE + TEA

### PREMIUM BAR

\$30 per guest/1 hour

\$55 per guest/2 hours

\$70 per guest/3 hours

SOMMELIER-SELECTED SPARKLING,  
RED + WHITE WINE

choice of:  
prosecco  
sauvignon blanc  
chardonnay  
pinot noir  
cabernet sauvignon

DOMESTIC + IMPORTED BOTTLED BEER

PREMIUM LIQUORS, WHISKEYS +  
CORDIALS

grey goose  
belvedere  
hendrick's  
bombay sapphire

bacardi  
appleton estate  
patron silver  
macallan 12yr

maker's mark  
crown royal  
amaretto disaronno  
kahlúa

grand marnier  
smith woodhouse port

ASSORTED SOFT DRINKS,  
JUICE, COFFEE + TEA

### WINE + BEER

\$20 per guest/1 hour, \$15 per guest for  
each additional hour

SOMMELIER-SELECTED PINOT GRIGIO OR  
CHARDONNAY + MALBEC

DOMESTIC + IMPORTED BOTTLED BEER

ASSORTED SOFT DRINKS, JUICE,  
COFFEE + TEA

### WINE PAIRINGS

Our sommelier will be happy to  
hand-select wines to pair with each of  
your offerings.

Please inquire for pricing.