



All Occasion Packages

Rehearsal Dinner Package

2 – 2.5 Hour Event – Thursday Only – 30 Guest Minimum

(Tax & Service charge are not included in these prices)

Dinner – Buffet Style

Tossed Garden Salad

Cold Cut Platter (Virginia Baked Ham, Turkey Breast, Genoa Salami, Provolone Cheese)

Penne with Meatballs

Oven Roasted Chicken and potatoes

Home Style Brick Oven Assortment of Pizza

Bread, butter, grated cheese & dressing

Coffee & Tea Station

\$21.95 per person

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Extras

- Crudit  Table . . . \$6.95 p.p., add Fruit Platter \$5, add Stuffed Breads \$4, add Bruschetta \$3
- Fish & Chips ... \$1.75 p.p. – Goldfish, Potato Chips, & Chex Mix placed on all guest tables
- Champagne Toast . . . \$4.00 p.p.
- Mimosas ...\$85 per bowl
- Sangria . . . \$90 per bowl
- Bellini . . . \$85 per bowl
- Spiked Punch . . . \$70 per bowl
- Plain Punch . . . \$45 per bowl
- Soda . . . \$8.50 pitcher - Unlimited Soda ... \$4 p.p.
- Pelegrino Water Bottle . . . \$1.25 p.p.
- Punch, Carafes of Wine and Soda Unlimited throughout function ...\$12 p.p. – Upgrade to Wine Bottles \$2
- Wine Bottle . . . \$26 - Wine Carafe . . . \$21 - Bartender Fee (Cash Bar) . . . \$60
- Open Bar . . . \$17 p.p. (Premium Liquor Including: Grey Goose, Jonny Walker’s Black & Red, Kahlua, Madori, Jack Daniels, Jose Cuervo, Etc. Also includes Beer, Wine & Soda.)
- Ultra Premium Open Bar . . . \$5 p.p. addition to open bar (Patrone, Maker’s Mark, Cognacs)
- Dessert Packages Available – Please Inquire