

***“Customized”
Event Packages
For Every Budget
up to 200+ PPL...***

Company Party
Holiday Party
Cocktail Party
Birthday Party
Bachelorette Party
Engagement Party
Wedding Reception
Graduations
Bar & Bah Mitzvahs
Bridal Showers
Baby Showers
Baptisms
Confirmations
Etc..Etc..Etc..

***We Custom Design & Tailor your Package
around your Budget & Expectations***

FYI-
Average Starting Cost for
3 Hour Event Packages
including Venue, Food, Soda, Coffee & Tea
Starts at \$10 - \$25 per person
(not including tax & gratuity)

**Popular
Styles**

Brunch
Lunch
Dinner
Cocktail Party

Optional Drink Packages

Open Tab: all Ala Carte drinks are tallied on one tab (*bar tab minimum may apply)

Cash Bar: all guests are responsible for there own individual tabs (*bar tab minimum may apply)

3 Hour Unlimited

\$20pp Domestic Beer & Select Wine

\$25pp Well Cocktails, Domestic beer & Select Wine

\$30pp Well Cocktails ,All beer & All Wine

\$45pp OPEN BAR (includes all beer, wine, and top shelf spirits)

(*pricing does not include Martinis,Shots, Tax & Gratuity)

'CUSTOM' CHEF DESIGNED MENUS

Examples of Popular Menu Options

Morning Pastries
Smoked Salmon
Crostini
Avocado Toasts
Applewood Smoked Bacon
Breakfast Sausage
Frittatas
French Toast
Seasonal Fruit

Organic Mixed Green Salad
Baby Arugula & Goat Cheese Salad
Fennel & Orange Supreme

Mediterranean Platter-

(Hummus, Marinated Peppers, Olives, Charcuterie & Artisan Cheeses)
Fig, Honey & Goat Cheese Crostini
Caprese Skewers (Fresh Mozzarella, Grape Tomato & Herbs)
Cocktail Size Bavarian Pretzels
Chicken Satays
Mini Crab cakes
Coconut Shrimp
Steak Skewers
Cocktail Franks
Flat Bread Pizzas
Truffle Grilled Cheese Bites
Quesadillas
Jumbo Party Wings
Boneless Wings
Hummus Vegetable Crudite Platter

Pulled Pork Sliders
Petite Sandwich Station
Poplpettini (mini meatballs)
Taco Station
Cheese Burger Sliders
Sweet Italian Sausage
(w/ caramelized onion & roasted peppers)

Farfalle Pasta Primavera
Baked Ziti
Penne Pomodoro & Basil
Mac & Cheese

Baked Eggplant
'Free Range' Grilled Lemon Chicken
Fried Zucchini
Roasted Beef Brisket
Baked Citrus Salmon

Crispy Brussels Sprouts (almonds, bacon & syrup)
Roasted Red Potatoes
Organic Haricot Vert
Roasted Market Vegetables
Garlic Mash Potatoes

*Desserts, Decorations etc..
furnished upon request*