

***“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***

***Average Starting Cost for
3 Hour Event Packages
including Venue, Food, Soda, Coffee & Tea
Starts at \$34.50 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 their own individual tabs (*bar tab minimum may apply)

3 Hour Unlimited

\$24.50 pp Select Beer & Select Wine

\$34.50 pp Well Cocktails, Select Beer & Select Wine

\$54.50 pp OPEN BAR (includes all beer, wine, and top shelf spirits)

A La Carte Pitchers

Red & White Sangria \$40

Brunch cocktails \$40

(mimosa, bellini, bloody mary)

All Draft Beer \$30

(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