



– EVENT COLLECTIONS –

our collections are designed for a minimum of 35 guests

- every package includes a Flavored Water, Lemonade, Ice Tea and Coffee Display -

CLASSIC

3 Hors d'Oeuvres &
2 Desserts

ELEGANT

4 Hors d'Oeuvres &
2 Desserts

LEGENDARY

5 Hors d'Oeuvres &
3 Desserts

EPIC

6 Hors d'Oeuvres &
4 Desserts

INSPIRED – prices vary

Our Executive Chef will create an inspired menu to accentuate your event vision whether it be a fun, themed buffet or exquisite soirée

Please find additional information enclosed





CLASSIC - \$16 per guest

please choose up to

3 Hors d'Oeuvres from below &
2 Desserts from the Sweets Menu

Roasted Red Pepper Hummus with Pita Chips
Tortilla Chips with Guacamole & Salsa
Caprese Skewers with Balsamic Reduction
Garden Salad
Caesar Salad
Pasta Salad
Florentine Artichoke Dip with Crostini's & Pita Chips
Fried Ravioli with Marinara
Swedish Meatballs
Pot Stickers with Soy-Ginger Sauce

Prices do not include facility fees, tax, or 20% service charge.
Prices subject to change without notice.



ELEGANT - \$18 per guest

please choose up to

4 Hors d'Oeuvres from below &
2 Desserts from the Sweets Menu

Assorted Finger Sandwiches
Bruschetta with Gorgonzola
Watermelon & Feta Skewers
Vegetable Crudités with Ranch or Bleu Cheese
Baked Brie en Croute with Crackers
Shrimp Fritters with Remoulade
Sausage Stuffed Mushrooms
Boneless Chicken Wings – Hot, BBQ, or Teriyaki
Roasted Red Pepper Hummus with Pita Chips
Tortilla Chips with Guacamole & Salsa
Caprese Skewers with Balsamic Reduction
Garden Salad
Caesar Salad
Pasta Salad
Florentine Artichoke Dip with Crostini's & Pita Chips
Fried Ravioli with Marinara
Swedish Meatballs
Pot Stickers with Soy-Ginger Sauce

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LEGENDARY - \$20 per guest

please choose up to

5 Hors d'Oeuvres from below &
3 Desserts from the Sweets Menu

Shredded Beef Crostini with Ancho Sauce
Fresh Fruit Display
Curried Chicken Salad in Pastry Cups
Sliders 3 Ways
Mini Smoked Chicken Chimichangas
Chicken Cordon Bleu Bites
Assorted Finger Sandwiches
Bruschetta with Gorgonzola
Watermelon & Feta Skewers
Vegetable Cruités with Ranch or Bleu Cheese
Baked Brie en Croute with Crackers
Shrimp Fritters with Remoulade
Sausage Stuffed Mushrooms
Boneless Chicken Wings – Hot, BBQ, or Teriyaki
Roasted Red Pepper Hummus with Pita Chips
Tortilla Chips with Guacamole & Salsa
Caprese Skewers with Balsamic Reduction
Garden Salad
Caesar Salad
Pasta Salad
Florentine Artichoke Dip with Crostini's & Pita Chips
Fried Ravioli with Marinara
Swedish Meatballs
Pot Stickers with Soy-Ginger Sauce

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EPIC - \$22 per guest

please choose up to

6 Hors d'Oeuvres from below &
4 Desserts from the Sweets Menu

Cheese & Meat Board with Gourmet Crackers
Smoked Salmon Display
Chilled Jumbo Shrimp with Cocktail Sauce
Chicken Wings – Hot, BBQ, or Teriyaki
Crab Stuffed Mushrooms
Mini Crab Cakes with Red Pepper Sauce
Shredded Beef Crostini with Ancho Sauce
Fresh Fruit Display
Curried Chicken Salad in Pastry Cups
Sliders 3 Ways
Mini Smoked Chicken Chimichangas
Chicken Cordon Bleu Bites
Assorted Finger Sandwiches
Bruschetta with Gorgonzola
Watermelon & Feta Skewers
Vegetable Crudités with Ranch or Bleu Cheese
Baked Brie en Croute with Crackers
Shrimp Fritters with Remoulade
Sausage Stuffed Mushrooms
Boneless Chicken Wings – Hot, BBQ, or Teriyaki
Roasted Red Pepper Hummus with Pita Chips
Tortilla Chips with Guacamole & Salsa
Caprese Skewers with Balsamic Reduction
Garden Salad
Caesar Salad
Pasta Salad
Florentine Artichoke Dip with Crostini's & Pita Chips
Fried Ravioli with Marinara
Swedish Meatballs
Pot Stickers with Soy-Ginger Sauce

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- SWEETS MENU -

Assorted Fruit Tarts
Assorted Dessert Bars
Tiramisu
Chocolate Éclairs
Strawberry Shortcake
Mini Crème Brule
Fresh Berry Cups with Custard
NY Style Cheesecake
Chocolate Mousse Cake
Chocolate Layer Cake
Carrot Cake
Red Velvet Cake
Chocolate Dipped Strawberries
Chocolate Mousse Cups
Cookies

- ELEVATE THE EVENT -

Cash or Hosted Beer Bar

Pricing Varies

Beer Packages can be designed to fit your needs

Hot Chocolate Station

\$6 per guest

Hot Chocolate & French Vanilla Cappuccino

Caramel Syrup, Peppermint Syrup, Butter Pecan Syrup, Whipped Cream, Sprinkles, Cookies

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