

Beverage Options and Upgrades

Top Shelf Open Bar

Hours: 1- 10.50 / 2- 14.50 / 3- 16.50 / 4- 19.50 / 5- 21.50

Beer, Wine & Soft Drinks

Hours: 1- 10.00 / 2- 12.00 / 3- 13.00/ 4- 14.00/ 5-16.00

Master Tab

All beverages are placed onto a check and you pay for what your guests consume. Payment made prior to your departure.

Subject to Service Charge & Tax

Cash Bar - \$125 bartender fee will apply

Soft Drinks Only - \$7 per person for up to 4 hours unlimited

Overtime - \$300.00 each additional hour

*Note – All prices subject to 20% service charge and sales tax.

Add Hors d'Oeuvres Option to any Sit Down, Buffet Package or Cocktail Party

Crudite & Cheese Display with Olives, Peppers & Flat Bread 7.50

6 Passed Hors d' Oeuvres 8.00

Pasta Station 4.00

Stir-Fry Wok Station 5.00

Hot Chafing Items 4.00 each (minimum of 2)

Salumeria & Fresh Mozzarella Display – 8.00

Butlered Shrimp Cocktail \$200 per 100 pc.

Sushi Roll Display \$200 per 100pc.

Dinner or Lunch Buffet Carving Board Additions:

Herb Roasted Turkey w/ Pan Gravy & Cranberry - \$5

Sliced Roast Beef Top Round - \$5

Certified Angus Strip Loin - \$6

Roasted Tenderloin of Beef - \$9

Prime Rib - \$7

Cherry & Clove Baked Ham - \$5

Sit Down Lunch or Dinner Appetizer Additions \$4.00

Penne with Blush Tomato Sauce, **Portabello** Mushroom Bisque, **Fresh Fruit**
Orcchiette w/ Roasted Garlic Cream, Roasted **Sweet Corn** & Tortilla Chowder,
Rigatoni Buttera (Braised Ground Sweet & Hot Sausage with Tomato & Touch of Cream)