

Beverage Options and Upgrades

Top Shelf Open Bar

Hours: 1- 14.00 / 2- 18.00 / 3- 21.00 / 4- 25.00 / 5- 28.00

Beer, Wine & Soft Drinks

Hours: 1- 13.00 / 2- 16.00 / 3- 17.00/ 4- 18.00/ 5-21.00

Master Tab - \$125.00 Administrative fee will apply

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

Cash Bar - \$125 Administrative Fee Will Apply

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

Overtime - \$350.00 each additional hour

*Note – All prices are all inclusive

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

Crudite & Cheese Display with Olives, Peppers & Flat Bread 9.00

6 Passed Hors d' Oeuvres 10.00

Pasta Station 6.00

Stir-Fry Wok Station 7.00

Hot Chafing Items 6.00 each (minimum of 2)

Salumeria & Fresh Mozzarella Display – 12.00

Butlered Shrimp Cocktail \$300.00 per 100 pc.

Sushi Roll Display \$200 per 100pc.

Dinner or Lunch Buffet Carving Board Additions:

Herb Roasted Turkey w/ Pan Gravy & Cranberry - \$6

Sliced Roast Beef Top Round - \$6

Certified Angus Strip Loin - \$6

Roasted Tenderloin of Beef - \$12

Prime Rib - \$8

Cherry & Clove Baked Ham - \$6

Sit Down Lunch or Dinner Appetizer Additions \$5.00

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)