

ELEGANTÉ CUISINE



Catering & Event Planning

Elegante.net | 847-806-0064

FULL SERVICE 2026

MENU.



About Us



We currently reside in a 15,000 square foot facility in Arlington Heights, IL. Elegaté Cuisine has been serving the Chicagoland area for over 43 years.

Our company was started in 1982 from the family home of Thomas W. Manetti in River Forest, IL. Working from family recipes handed down from generation to generation, Elegaté's first catering menus were created, and have continued to evolve and be refined over the years.

Today, Elegaté cuisine is a comprehensive full-service catering and event planning company, with a team of innovative culinary professionals, event planning experts, and experienced service staff. Our commitment to satisfaction and our relentless quest for improvement have been the secret to our company's success.



After over 43 years, our philosophy has never changed.

At Elegaté Cuisine, our sole goal is to ensure the complete satisfaction and happiness of our customers. Through our meticulous attention to detail, quality, execution and presentation, we always strive to exceed expectations by placing the utmost emphasis on the wants and needs of our clientele.

"Lifetime experiences are created by the company we keep and the food we eat"

A handwritten signature in black ink, reading "Thomas W. Manetti".

QUICK STARTS | 2026

Includes disposable ware, utensils and napkins.
Minimums apply; please ask your sales representative for details.

| | |
|---|--------------------------|
| Continental Breakfast fresh sliced fruit array, muffins, danish and bagels, butter, cream cheeses, and fruit preserves | \$12.65 per guest |
| Continental Breakfast Deluxe fresh sliced fruit array, assorted yogurts, muffins, danish, coffee cake, bagels, butter, cream cheeses and fruit preserves | \$17.25 per guest |
| Oatmeal Bar steel cut oatmeal, brown sugar, cinnamon, raisins, walnuts, 2% milk and seasonal berries | \$9.20 per guest |
| Yogurt Bar vanilla greek yogurt ready for you to enjoy with a selection of the following toppings: granola, fresh diced fruit, strawberry sauce, and honey | \$8.05 per guest |

A La Carte Selections

| | | | |
|-------------------------|-------------------|---|---------------------|
| Breakfast Breads | \$15.55 per loaf | Breakfast Sandwiches | \$6.90 each |
| Bagels – Assorted | \$36.80 per dozen | english muffin with fluffy eggs and american cheese | |
| Danish – Assorted | \$28.75 per dozen | plain | |
| Donuts – Assorted | \$28.75 per dozen | apple wood smoked bacon | |
| Chocolate Croissants | \$30.75 per dozen | sausage patty | |
| Muffins – Assorted | \$29.35 per dozen | Executive Breakfast Sandwiches | |
| Coffee Cake | \$32.20 each | Prosciutto & Egg Bagel | \$8.05 each |
| Granola Bars | \$2.90 each | prosciutto, fried egg, cream cheese, tomato, roasted red | |
| Kind Bars | \$5.20 each | peppers, and arugula on a bagel | |
| Fruit Cups | \$6.05 each | Candied Bacon Egg Ciabatta | \$7.50 each |
| Yogurt Parfaits | \$6.35 each | candied bacon, scrambled eggs, chives, and spicy mayo on | |
| Ham & Swiss Danish | \$6.90 each | a toasted ciabatta | |
| Spinach & Cheese Danish | \$6.90 each | Mini Breakfast Burritos (2 per guest) | \$6.90 each |
| Assorted Greek Yogurt | \$3.45 each | 6-inch flour tortilla with fluffy scrambled eggs and monterey | |
| | | jack cheese served with salsa | |
| | | plain | |
| | | denver style (ham, cheese, peppers & onion) | |
| | | chorizo (cheese and chorizo sausage) | |
| | | Quiche (serves 8 guests) | \$27.60 each |
| | | a baked 8 inch tart with a savory filling thickened | |
| | | with eggs | |
| | | vegetarian (onion, peppers, mushrooms, & cheddar) | |
| | | lorraine (bacon, onion, & swiss cheese) | |

GREAT STARTS BUFFET | 2026

Includes disposable ware, utensils and napkins.
Minimums apply; please ask your sales representative for details.

All Entrées Include:

chilled orange juice; fresh sliced seasonal fruit; assorted muffins, danish, and mini bagels; butter, cream cheese and fruit preserves; your choice of bacon, sausage links, turkey links, or grilled ham; your choice of hash browns, home fries, or potatoes o'brien

Biscuits & Gravy

homemade biscuits with sausage and gravy

Cheese Blintzes

crêpes stuffed with sweet, creamy ricotta cheese with your choice of strawberry sauce or blueberry sauce

Corned Beef Hash with Poached Eggs (1.75)

corned beef hash mixed with potatoes and topped with poached eggs

Crepes

traditional french style crepe filled with a savory or sweet filling

Denver-Style Scrambled Eggs

scrambled eggs cooked with ham, onions, green peppers, and monterey jack cheese

French Toast Casserole

brioche, baked creme anglaise

Huevos Rancheros

fresh eggs baked in our fire-roasted fresh salsa and topped with monterey jack cheese

Scrambled Eggs

light and fluffy scrambled eggs

Italian Frittata

baked egg italian dish with zucchini, ham, mozzarella, and sautéed onion

Make Your Own Breakfast Fajitas (2.30)

scrambled eggs with a mixture of onions, peppers, mushrooms and chorizo sausage, monterey jack cheese; served with flour tortillas and salsa

Mini Egg Burritos (2 per guest)

your choice of plain egg, denver-style or chorizo, bean and egg, wrapped in a mini flour tortilla, served with our fire-roasted fresh salsa and guacamole

Omelet Station (3.45) *chef attendant required

eggs cooked to order with your choice of onions, mushrooms, ham, green peppers, tomatoes, fresh spinach, feta and shredded cheese

Traditional Eggs Benedict (1.75)

poached eggs and canadian bacon on top of an english muffin and dressed with hollandaise sauce

egg whites available upon request (\$2.30 per guest)

| | |
|----------------------|----------------|
| One Entrée | \$18.70 |
| Two Entrées | \$21.85 |
| Three Entrées | \$25.30 |

BRUNCH BUFFETS | 2026

Includes disposable ware, utensils and napkins.
Minimums apply; please ask your sales representative for details.

Brunches include regular and decaffeinated coffee, hot tea, an assortment of apple, cranberry, and orange juice, fresh rolls and butter

Brunch Eleganté

\$35.95 per guest

fresh sliced seasonal fruit with yogurt dip, assorted danish, muffins and mini bagels with butter, cream cheeses, and fruit preserves

Breakfast Entrees:

scrambled eggs
cinnamon french toast casserole

Includes:

bacon
sausage links
home fries
roasted potatoes

Lunch Entrée:

chicken vesuvio bone-in
marinated flank steak

Compliments:

tossed mixed greens with house tarragon dressings
green beans amandine

Dessert Table:

assorted dessert bars and cake squares

Signature Brunch

\$46.30 per guest

fresh sliced seasonal fruit with yogurt dip, assorted danish, muffins and scones,

Breakfast Entrees:

waffles with toppings
omelet station
**chef fee required*

Includes:

bacon
sausage links
home fries
roasted potatoes

Lunch Entrees:

frenched quarter chicken
with fire roasted red pepper sauce
poached salmon with light dill sauce
beef bourguignon

Soup:

pasta e fagioli

Compliments:

traditional caesar salad
seasonal vegetables
rice eleganté

Dessert Table:

tiramisu and cannoli

INVIGORATING BREAKS | 2026

Includes disposable ware, utensils and napkins.
Minimums apply; please ask your sales representative for details.

Executive Breaks

\$11.20 per guest

- I. assortment of cheese and crackers; fresh vegetable crudité with dill dip; mini pretzel twists, parmesan kettle chips, and fresh sliced fruit array
- II. selection of sausages, cheeses, crackers and flatbreads; tri-colored tortilla chips with black bean and corn salsa; fresh vegetable crudité with dill dip and lemon bars
- III. flatbreads and crostinis with tomato bruschetta topping; hot spinach artichoke dip and chocolate-almond biscotti

7th Inning Stretch

\$11.20 per guest

- I. **"Nacho Bar"**
house-fried tortilla chips, beef chili, warm cheese sauce, sliced jalapeno peppers, diced green onions, tomatoes, salsa, guacamole, and sour cream
- II. **"North Sider"**
fresh popcorn, hot pretzels with stone ground mustard, peanuts in the shell, caramel corn, and chocolate chunk cookies
- III. **"South Sider"**
fresh popcorn, mozzarella stuffed breadsticks with marinara sauce, fudge nut brownies, caramel corn, and peanuts in the shell

Health Break

\$11.50 per guest

- I. assorted fruit yogurts, whole fresh fruit, granola, and fruit trail mix
- II. build your own trail mix: whole almonds, peanuts, m&m's, dried bananas, dried apricots, dried cranberries, walnuts, granola, and chocolate chips
- III. baked pita chips, carrots and celery sticks with spicy orange hummus, granola and kind bars, diced fresh fruit with vanilla yogurt and granola

Sweet Tooth Breaks

- I. **"Ice Cream Sundae Break"** **\$8.05 per guest**
french vanilla bean ice cream with toppings to include: chocolate, strawberry, and caramel sauces, fresh whipped cream, m&m's, chopped peanuts, crushed oreos, sprinkles, and maraschino cherries
- II. **"Chocolate Break"** **\$11.50 per guest**
chocolate covered raisins, chocolate covered peanuts, chocolate dipped pretzels, frosted fudge nut brownies, malted milk balls, and m&m's
- III. **"The Chocolate Dip"** **\$13.25 per guest**
pretzel rods, fresh strawberries, cheesecake bars, sugar and chocolate chunk cookies, and biscotti all dipped in semi-sweet chocolate and served with fresh whipped cream

**staff fee recommended*

BEVERAGES | 2026

Includes disposable ware, utensils and napkins.
Minimums apply; please ask your sales representative for details.

Beverage Service Packages

based on two hours of service
service staff required

| | |
|---|-------------------------|
| Coffee Service 1: regular & decaffeinated | \$5.45 per guest |
| Coffee Service 2: regular & decaffeinated, gourmet hot tea | \$6.60 per guest |
| Coffee Service 3: regular & decaffeinated, gourmet hot tea, soft drinks, water | \$8.05 per guest |
| Beverage Service 1: assortment of can soda (coke, diet coke, sprite) and carafes of juice- choice of 2 (apple, cranberry, grapefruit, and orange) | \$6.90 per guest |
| Beverage Service 2: assortment of can soda (coke, diet coke, sprite), bottled unsweetened and sweetened ice tea, and bottled juices (cranberry, apple and orange) | \$8.65 per guest |

Bulk Beverages

| | |
|---|---------------------------|
| House Coffee (regular & decaffeinated) | \$29.90 per gallon |
| Gourmet Hot Tea | \$28.75 per gallon |
| Iced Tea | \$28.75 per gallon |
| Infused Water (cucumber, strawberry mint, or lemon) | \$17.25 per gallon |
| Lemonade | \$24.75 per gallon |
| Citrus Punch (non-alcoholic) | \$28.75 per gallon |
| Festive Citrus Punch (alcoholic) | \$40.25 per gallon |
| Fruit Juice by the Gallon | \$17.25 per gallon |
| 2% Milk by the Gallon | \$9.20 per gallon |

A La Carte Beverages

| | |
|----------------------------------|---------------------|
| Assorted Soft Drinks- by the can | \$2.00 each |
| Bottled Juice- 10 oz. | \$3.15 each |
| Ice Mountain Spring Water | \$2.30 each |
| Perrier Sparkling Water | \$4.05 each |
| Pure Leaf Unsweetened Iced Tea | \$4.90 each |
| Pure Leaf Sweetened Iced Tea | \$4.90 each |
| Ice Service- 20# bag | \$10.35 each |

Includes disposable ware, utensils and napkins.
Minimums apply; please ask your sales representative for details.

Broth \$5.45 per guest

Beef Vegetable

beef stock, beans, cabbage, vegetables, potatoes, garlic, and seasonings

Chicken Tortilla

chicken broth with shredded chicken, peppers, onions, tomatoes, cilantro, and tortilla strips

Hearty Chicken Noodle

chunks of chicken, carrots, celery, onions, chicken stock, seasonings, and egg noodles

Italian Wedding Soup

petite meatballs and pasta in chicken stock with onions, carrots, celery, spinach, and pecorino romano cheese

Minestrone

vegetable broth, ditalini pasta, white beans, onion, celery, carrots, cabbage, diced tomato, parsley, and parmesan

Pho Soup

mixed vegetables and beef in a vietnamese style broth

Escarole & White Bean Soup

sautéed escarole, white cannellini beans, prosciutto, and garlic served in vegetable broth

Chicken & Wild Rice Soup

chicken, celery, carrot, onion and wild rice in a chicken broth

Chili \$6.05 per guest

all served with sour cream, green onions, cheddar cheese and oyster crackers

Beef Chili

ground beef, peppers, onions, celery, and tomatoes with chili seasonings

Vegetarian Chili

winter vegetables, garbanzo beans, kidney beans and tomato broth

White Chicken Chili

peppers, garbanzo beans, tomatoes, chili powder, cumin, and chicken

Turkey Chili

pepper, kidney beans, garbanzo beans, tomatoes, chili powder, cumin, and ground turkey

Cream \$5.45 per guest

Baked Potato

potatoes, milk, onion, chicken stock, served with bacon bits, and cheddar cheese

Bisque (\$2.00)

shrimp, crab, or lobster

Cream of Asparagus

asparagus with celery and onions

Cream of Mushroom

celery, onions, and mushrooms

Broccoli Cheddar

fresh broccoli with wisconsin sharp cheddar cheese

Cream of Carrot & Ginger

carrots, ginger, onion, and olive oil in a creamy soup, topped with a drizzle of mozzarella sauce

Cream of Chicken and Wild Rice

chicken, celery, carrots, onion, and wild rice

New England Clam Chowder

clams, potatoes, and vegetables in a white cream base

Tomato Basil

vegetable broth, sundried tomatoes, celery, basil, and onion

Wisconsin Cheddar Ale Soup

aged wisconsin cheddar in a creamy ale infused chicken stock

Chilled \$5.75 per guest

Avocado Cucumber with Crème Fraiche

cucumber, herbs and a hint of spice with bite size avocado pieces, garnished with crème fraiche

Vichyssoise

leeks, garlic, gold potatoes, and cream

Watermelon Gazpacho

watermelon puree, onion, cucumber, garnished with roasted red pepper

Includes dinner rolls, butter and disposable utensils packet.
Minimums apply; please ask your sales representative for details.

Salad Bowls **\$18.95 each**

Chicken Caesar Salad

crisp romaine leaves, marinated grilled chicken breast, seasoned croutons and parmesan cheese; served with caesar dressing

Chopped Salad

chopped iceberg and romaine lettuce with tomatoes, english cucumbers, bacon, ditalini pasta, and gorgonzola cheese; served with a zesty italian dressing

Cobb Salad

chopped iceberg and romaine lettuce topped with marinated chicken breast, tomato, hard-boiled eggs, bacon, avocado, scallions, and crumbled bleu cheese; served with ranch dressing

Greek Salad

romaine lettuce, grilled chicken, tomato, cucumber, feta cheese, kalamata olive, pepperoncini, oregano, topped with a bermuda onion; served with a classic red wine vinaigrette

Harvest Salad

mixed greens, diced green apples, cranberries, red grapes, and walnuts; served with a citrus vinaigrette

Southwest Chicken Salad

chopped romaine and iceberg lettuce with char-grilled chicken breast, diced red peppers, black beans, roasted corn, cilantro, tomato and scallions; topped with corn tortilla strips and homemade ranch dressing

Thai Salad

shredded napa cabbage, iceberg, and romaine topped with chicken, roasted peanuts, edamame, carrots, english cucumber, bean sprouts, cilantro, and rice noodles; served with a ginger-lime vinaigrette



SANDWICH BOXED LUNCHES | 2026

Includes kettle chips, choice of one compliment, one dessert, mustard and mayonnaise packets and disposable utensils packet. Minimums apply; please ask your sales representative for details. Refer to the compliments and desserts page.

Sandwich Box Lunches **\$17.25 each**

Chicken Focaccia Sandwich

balsamic-marinated grilled chicken with provolone cheese, leaf lettuce, and fresh sliced tomatoes, on a pesto toasted focaccia roll

Four Corners

four assorted sandwich wedges, one wedge of the following: roast beef & cheddar, turkey & muenster, ham & provolone, corned beef & swiss; topped with lettuce, sliced tomato, on a fresh kaiser roll

Grilled Vegetable Ciabatta

grilled vegetables with seasonings, olive oil, herbs, and salt and pepper in a ciabatta roll

Hummus Club Sandwich

chick-pea blend layered with sliced tomato, onions, arugula, cucumbers, and alfalfa sprouts served club style on multigrain bread

Sub Cuisine

french bread layered with turkey, ham, salami, cheddar and swiss cheese, shredded lettuce, tomato, onion, oil, vinegar, and italian spices

West Coast Turkey Sub

turkey, avocado spread, sprouts, cucumber, and tomato on french bread

Zesty Roast Beef Sandwich

sliced roast beef, red onions, tomatoes, and arugula layered on a toasted kaiser roll with a zesty horseradish cream sauce

Mix and Match Sandwich

\$14.65 each

choose one of each of the following: meat, cheese and bread to make your own sandwich served with lettuce, sliced tomato, mustard, mayonnaise, and a dill pickle spear

Salads

Tuna
Egg
Almond Chicken

Meats

Roast Beef
Ham
Corned Beef
Turkey
Bacon

Cheeses

Muenster
American
Swiss
Cheddar
Provolone

Breads

Sliced White
Multi-Grain
Country French
Marble Rye
Ciabatta
Croissant
Gluten Free Wrap \$1.15
Gluten Free Roll \$1.75



WRAP BOX LUNCHES | 2026

Includes kettle chips, choice of one compliment, one dessert & disposable utensils packet. Minimums apply. please ask your sales representative for details. Refer to the compliments and desserts page.

Wrap Box Lunches

\$18.40 each

Buffalo Chicken Wrap

crispy chicken tenders tossed in buffalo sauce, shredded lettuce, sliced tomato, celery, and ranch dressing wrapped in a flour tortilla; with ranch dressing for dipping

Grilled BBQ Chicken Wrap

grilled chicken, tangy bbq sauce, sharp cheddar cheese, lettuce, tortilla strips, and a touch of ranch wrapped in a spinach tortilla; with a barbeque ranch sauce for dipping

Chicken Club Wrap

grilled chicken breast, crisp applewood bacon, lettuce, sliced tomatoes, swiss cheese, and mayonnaise, in a whole wheat tortilla; with ranch dressing for dipping

Falafel Wrap

traditional falafel with hummus spread, tomato and lettuce in a whole wheat tortilla wrap; with tzatziki sauce for dipping

Grilled Vegetable Wrap

red pepper, carrots, portobello mushroom, zucchini, squash, cherry tomatoes, olive oil, and garlic, in a whole wheat tortilla; with balsamic dressing for dipping

Italian Deli Wrap

deli-sliced ham, mortadella, genoa salami, and capicola with provolone cheese, onions, sliced tomatoes, lettuce, and pepperoncini, topped with italian dressing and wrapped in a flour tortilla; with red wine vinaigrette for dipping

Steak and Bleu Wrap (2.30)

thinly sliced skirt steak, leaf lettuce, grape tomatoes, and crumbled bleu cheese, wrapped in a flour tortilla; with balsamic dressing for dipping

Thai Chicken Lettuce Wrap

sliced sesame-ginger grilled chicken with shiitake mushrooms and mandarin orange slices wrapped in crisp lettuce leaves tossed with spicy ginger-lime vinaigrette; with spicy ginger-lime vinaigrette sauce for dipping

Turkey Avocado Wrap

sliced turkey breast with avocado, spinach, radish, feta cheese, and house tarragon dressing wrapped in a honey wheat tortilla; with house tarragon dressing for dipping



EXECUTIVE BOX LUNCHES | 2026

Includes disposable utensils packet.
Minimums apply. please ask your sales representative for details.

Ahi Tuna Wrap

\$22.45 per guest

sliced ahi tuna, horseradish sauce, arugula and a cherry tomato-lemon relish in a tortilla;
paired with quinoa salad, roasted corn salad and lemon square

Beef Tenderloin Torpedo

\$25.30 per guest

slow-roasted, medium-rare beef tenderloin on italian bread with; roasted garlic, mayonnaise, lettuce, tomato, and our house tarragon dressing;
paired with red skin potato salad, kettle chips and a pecan bar.

Grilled Tuna Nicoise Salad

\$24.45 per guest

yellow fin tuna, potatoes, olives, egg, green beans and boston lettuce mixed with champagne vinaigrette;
paired with garlic bread and raspberry fluff salad

Milano Chicken Sandwich

\$20.40 per guest

chicken breast stuffed with spinach, sun-dried tomatoes, and aged provolone cheese topped with pesto and arugula on a ciabatta roll;
paired with tomato mozzarella salad, fresh fruit and cannoli.

Nova Salmon Sandwich

\$24.15 per guest

smoked salmon with slices of red onion and tomato on a fresh toasted sesame bagel, spread with chive-accented cream cheese;
paired with asian glass noodles, kale salad and cheesecake bar

Portobello Sandwich

\$19.25 per guest

grilled marinated portobello mushroom, topped with provolone cheese, sliced tomato, spring mix, and basil mayonnaise on focaccia;
paired with pasta salad, fresh fruit salad and a raspberry cheesecake bar



Includes disposable ware, utensils and napkins.
 Minimums apply; please ask your sales representative for details.
 Refer to the compliments and desserts page.

Select Buffets

includes homemade kettle chips, pickles, pepperoncini,
 black and green olives and choice of three side compliments.

Executive Express

\$21.55 per guest

build your own sandwich; choose five from the following: sliced turkey, ham, roast beef, corned beef, salami, egg salad, and tuna salad. Includes sliced cheddar, swiss, muenster and american cheese; sliced bread and rolls, tomatoes, lettuce, mustard and mayonnaise

The Corporate

\$20.70 per guest

fresh baked rolls served with leaf lettuce, sliced tomatoes and your choice of three of the following: roast beef, ham, turkey, egg salad, tuna salad and almond chicken salad served with your choice of swiss, cheddar, provolone and muenster cheese

The Board Room

\$20.15 per guest

choose three of the following wraps: chicken club, roast beef and cheddar, turkey avocado, grilled vegetable, chicken caesar, tuna salad, falafel or buffalo chicken. served with horseradish sauce, tomato chipotle vinaigrette, and three fruit salsa on the side

Italian Sub Elegante

\$21.30 per guest

freshly baked french loaf, smoked ham, capicola, mortadella, genoa salami, provolone cheese, shredded lettuce, sliced tomatoes, marinated onions, and italian vinaigrette

Signature Buffets Package

The Field and Coop

\$37.40 per guest

marinated charbroiled chicken breast and seasoned beef tenderloin beautifully arranged with: roasted garlic bulbs, grilled asparagus, roasted tomatoes, portabello mushrooms, fried onion strings, torpedo rolls, shrimp farfalle salad, orzo pasta salad. whole-grain mustard, tomato-chipotle vinaigrette, horseradish cream, and bbq sauce served on the side. new york style cheesecake with raspberry sauce for dessert.

Panini Platter

\$21.85 per guest

choose two of the following paninis served on hearty italian sliced bread served with tomato basil soup, kettle chips and cannoli.
caprese—roasted peppers, mozzarella, tomato, basil, and olive oil
chicken milanese—chicken cutlet with sautéed spinach, provolone cheese, and sundried tomato pesto
turkey—roast turkey, swiss, tomatoes, and spicy mayo
italian— fresh mozzarella, prosciutto, capicola, tomato, roasted pepper, and pesto spread

Caesar Salad

romaine lettuce, homemade croutons, parmesan cheese, with caesar dressing

Caprese Salad (1.75)

mixed greens, fresh ciliegine, cherry tomatoes, and fresh basil tossed in extra virgin olive oil with a balsamic reduction

Creamy Cole Slaw

shredded cabbage, carrots, mayonnaise, sugar and seasonings

Fresh Fruit Salad

an assortment of fresh seasonal fruit

Fresh Spinach Salad

fresh baby spinach, eggs, red onion and bacon with warm bacon dressing

Kale Salad (2.30)

mixed baby kale, mandarin oranges, goat cheese and walnuts dressed in a citrus maple vinaigrette

Macaroni Salad

elbow pasta in a creamy dressing with fresh parsley, peppers, onions, celery and cheddar cheese

Marinated Vegetables

seasoned vegetables tossed with sundried tomatoes and a balsamic vinaigrette

Orzo Pasta Salad

orzo pasta tossed with vegetables, feta cheese, oil, vinegar, and seasonings

Pasta Primavera Salad

fusilli pasta mixed with broccoli, carrots, olives, tomatoes, zucchini, cauliflower, and peppers with a light vinaigrette

Quinoa Salad (1.75)

quinoa, arugula, dried cranberries, grape tomatoes tossed in a lemon and olive oil dressing, topped with parmesan cheese

Red Skin Potato Salad

quartered new potatoes mixed with sour cream, mayonnaise, dijon mustard, dill, celery, eggs, and seasoning

Roasted Corn Salad

fire roasted corn, red peppers, black beans, red onions, and jalapenos with a cilantro-lime vinaigrette

Thai Salad (1.75)

shredded napa cabbage, topped with roasted peanuts, edamame, carrots, english cucumber, bean sprouts, cilantro, rice noodles and fried wontons, drizzled with a ginger-lime vinaigrette

Tossed Mixed Greens

mixed greens topped with shredded carrots, radishes, red cabbage, cherry tomatoes and sliced cucumber with our house tarragon dressing

Dessert**Assorted Cake Squares**

available in banana, carrot, chocolate, and red velvet

Assorted Brownies

frosted brownies and fudge nut brownies

Assorted Cookies

chocolate chip, oatmeal raisin, peanut butter, and sugar

Chef's Assorted Bars

cheesecake swirl bars, oreo cheesecake bars, lemon bars, and raspberry bars

Assorted Trifles

english strawberry trifle (1.75)
tiramisu trifle (1.75)

HOT BUFFET PACKAGE | 2026

Includes disposable ware, utensils and napkins.
Minimums apply; please ask your sales representative for details.

| | |
|---|--------------------------|
| Bella Italia antipasto salad, eggplant penne norma, chicken vesuvio with roasted potatoes, italian grilled vegetables with garlic bread sticks and tiramisu for dessert <i>pairing: minestrone soup</i> | \$22.50 per guest |
| Lunch in Versailles caesar salad, tenderloin tips bourguignon with egg noodles, chicken francese, dauphinoise potatoes, green beans amandine, french bread and butter, with assorted mini pastries for dessert <i>pairing: roasted mushroom soup</i> | \$25.50 per guest |
| La Fiesta tortilla chips with pico de gallo, guacamole, cheese enchiladas, chicken enchiladas and steak tacos with shredded monterey jack cheese, lettuce, tomato, salsa, sour cream and flour tortillas, spanish rice, refried beans, jalapeno cheddar corn muffins and churros <i>pairing: chicken tortilla soup</i> | \$26.50 per guest |
| Southern Lights barbeque beef brisket, country fried chicken, mashed potatoes, traditional country gravy, southern style green beans, grilled corn and jicama salad fresh baked biscuits and butter, served with peach cobbler and fresh whipped cream for dessert <i>pairing: corn chowder soup</i> | \$26.50 per guest |
| Summer Winds grilled all beef hot dogs, bratwurst with grilled onions and 1/3 pound steak burgers, served with baked beans, sliced assorted cheese tray, pasta primavera salad, cole slaw, watermelon slices, buns and condiment bar; served with assorted cookies for dessert | \$23.00 per guest |
| Shanghai Night black pepper steak, steamed cod fish with ginger and soy, chinese napa salad with crystal noodles, szechuan style wrinkled string beans served with mango pudding <i>pairing: pho soup</i> | \$22.50 per guest |
| Soup and Salad Bar choice of two soups and a salad bar to include: tossed greens, tomatoes, shredded carrots, garbanzo beans, artichoke hearts, sliced beets, cucumbers, radishes, hard-boiled egg wedges, shredded cheddar cheese, bacon bits, croutons and oyster crackers, also includes oil and vinegar, your choice of two dressings and fudge brownies for dessert <i>(Add chicken, ham, or turkey for \$2.05 more)</i> | \$19.75 per guest |
| Taco Bar ground beef, shredded chicken, soft flour tortillas, hard corn shells, mexican rice, and borracho beans, with shredded cheddar cheese, pico de gallo, lettuce, sour cream, salsa, and cinnamon chips for dessert (add guacamole for \$2.60 more) <i>pairing: chicken tortilla soup</i> | \$19.75 per guest |
| Potato Bar baked russet potatoes, shredded cheddar, sour cream, scallions, bacon bits, whipped butter and chili; choice of beef, turkey, or vegetarian includes tossed mixed green salad with house dressing <i>(sweet potatoes available upon request)</i> | \$16.25 per guest |

Includes disposable ware, napkins and utensils.
Minimums apply; please ask sales representative for details.

Backyard Basics

\$23.00 per guest

1/3 pound steak burgers, bratwurst with sauerkraut, and all beef hot dogs, sliced cheese, buns, condiment bar; bruschetta pasta salad, old fashioned mustard potato salad, fresh corn on the cob, kettle chips; served with watermelon slices and assorted cookies

Bronze Barbeque

\$27.00 per guest

1/3 pound steak burgers, all beef hot dogs, baby back ribs, and bone-in barbeque chicken, sliced cheese, buns, and condiment bar; with cole slaw, baked beans, fresh corn on the cob, kettle chips, served with fresh fruit salad and assorted dessert bar

Seared Silver

\$33.50 per guest

1/3 pound steak burgers, bratwurst with sauerkraut, baby back ribs, and barbeque chicken; served with honey mustard, bleu cheese, caramelized onions, sliced cheeses, fresh tortilla chips, chili con queso, salsa, tortellini florentine salad, cole slaw, au gratin potatoes, fresh corn on the cob; served with fruit kabobs and apple cobbler with fresh whipped cream

Gold Grill **chef fee required*

\$44.60 per guest

marinated ribeye steak with mushrooms and onions, beer can chicken, tossed garden salad with house dressing, grilled vegetable tray with balsamic dressing, redskin potato salad, borracho beans, corn on the cob, fresh rolls and butter; served with watermelon slices, assorted fruit pies, and marble squares

Platinum Picnic **chef fee required*

\$54.65 per guest

grilled 10oz New York strip steak and jerk chicken kabobs with red onion, peppers and pineapple, kale salad, tomato mozzarella salad, corn on the cob, grilled asparagus, baked potatoes with sour cream and chives and garlic bread; served with watermelon slices, fresh sliced seasonal fruit array and bread pudding with a whiskey sauce

Includes disposable ware and utensils. Chef attendant fee required.
Minimums apply; please ask your sales representative for details.

“Big Easy” Buffet

\$51.50 per guest

seafood gumbo, sausage and chicken jambalaya, boiled shrimp in the shell served with cocktail sauce and lemons, blackened salmon steaks, homestyle crab cakes, tossed salad with peppery vinaigrette, redskin potato salad, caramelized onions, southern-style green beans, fresh sliced fruit array, cheeseboard with crackers, jalapeno cheddar biscuits and bananas foster

Hawaiian Luau Buffet

\$47.75 per guest

sweet & sour pork tempura, tropical chicken marinated & served with apples and mango chutney, kona barbecue baby back ribs, with pineapple flambé, hawaiian shrimp salad, four bean salad, tri-colored cole slaw, eggplant and pepper salad, fried rice, polynesian stir fry vegetables, fresh tropical fruit display and cheeseboard with crackers

Latin Flair Buffet

\$44.00 per guest

quesadilla station; taco station with fish, pork, steak, and chicken; mini beef and potato empanadas and mini vegetable empanadas, black beans, spanish rice, diced tomato, shredded lettuce, jalapeños, onion, chips and salsa, guacamole and cheese, with churros and dessert empanadas

Windy City Buffet

\$38.75 per guest

chopped salad, corn on the cob, tater tots, your choice of sausage, pepperoni or vegetable deep dish pizza, italian beef served with sweet peppers and giardiniera, chicago style hot dog with “the works”, grilled italian sausage served with peppers and onions and a mixture of caramel, cheese and original popcorn

Asian Flair Buffet

\$33.75 per guest

mixed greens tossed in a ginger dressing, sautéed bok choy in a garlic and ginger soy sauce, pork fried rice, jumbo shrimp stir fry with mushrooms in a garlic sauce, beef with broccoli in a garlic and peanut oil sauce, and green tea mousse for dessert

HOT BUFFETS | 2026

Includes your choice of 3 accompaniments with bread service.
Includes disposable ware and utensils.
Minimums apply; please ask your sales representative for details.
Refer to accompaniments page.

Poultry Entrées

Chicken Breast Champagne

lightly floured chicken breast seasoned, sautéed and served with a sauce of rich chicken stock, cream and champagne

Chicken Marsala

chicken breast sautéed and served with a savory marsala and mushroom sauce

Chicken Parmesan

breaded chicken breast, seasoned, pan-fried and finished in the oven with mozzarella cheese and marinara sauce

Chicken Picatta

lightly floured chicken breast sautéed with a white wine lemon caper sauce

French Cut Quarter Chicken \$2.30

herb crusted french cut chicken topped with a fire roasted red pepper sauce

Home-style Fried Chicken

tender, seasoned, bone-in chicken; breaded and deep fried until golden brown

Peach Salsa-Que Chicken

grilled chicken with fresh sliced peaches, chopped cilantro, and red peppers

Roasted Bone-In Chicken

grecian, barbeque, vesuvio, or rotisserie style bone-in chicken

Roast Turkey Breast

roasted sliced turkey breast with a pan gravy sauce

Stuffed Chicken Asiago (\$2.00)

boneless chicken breast stuffed with spinach, pine nuts, sun-dried tomatoes, and asiago cheese, finished with a light tomato beurre blanc

Beef Entrées

Barbeque Beef Brisket

slow-cooked beef brisket in a tangy barbeque sauce

Beef Tenderloin Tips (\$2.30)

tenderloin tips sautéed with butter and garlic, simmered in brandy, finished with a flavorful demi-glace, presented with egg noodles

Braised Beef Short Ribs (\$12.65)

slow cooked with port wine demi and roasted onions

Herb Meatloaf

ground beef mixed with herbs and seasonings topped with a sundried tomato sauce or pan gravy

Italian Beef on Hoagie Rolls

thinly sliced roast beef with sweet peppers and au jus, served with hoagie rolls and giardiniera on the side

London Broil (\$2.90)

marinated with soy, worcestershire sauce, green onion, and garlic. served with a rich mushroom demi-glace

Pepper Steak

with bell peppers, tomatoes, onions, ground pepper, natural juices, and soy; served over white rice

Ropa Vieja (\$2.90)

skirt steak braised with peppers, onions, and sofrito, served with cuban black beans and rice

Swedish Meatballs with Egg Noodles

meatballs in a traditional brown and sour cream sauce garnished with parsley and sitting atop a bed of egg noodles

Yankee Pot Roast

slow cooked beef rounds with fresh vegetables and seasonings

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|----------------------|----------------|
| One Entrée | \$19.25 |
| Two Entrées | \$23.00 |
| Three Entrées | \$27.00 |

*Includes your choice of 3 accompaniments with bread service.
Includes disposable ware and utensils.
Minimums apply; please ask your sales representative for details.
Refer to accompaniments page.*

Pork Entrées

Cranberry and Ginger Seared Pork Loin

apple cider brined pork loin seared and dressed with a cranberry glaze

Pulled BBQ Pork with Potato Rolls

slowly cooked pulled pork served with a tangy barbeque sauce

Roast Pork Florentine (\$2.00)

slow roasted pork loin stuffed with garlic and spinach stuffing, served with a dijon sauce

Sliced Honey Dijon Glazed Ham

honey dijon glazed ham served with a citrus walnut sauce

Sage Apricot Pork Tenderloin (\$1.75)

pork tenderloin with sautéed apricot, sage, and white onion blended into a rich sauce

Pasta Entrées

Baked Lasagna: Meat, Cheese or Spinach

classic homemade lasagna baked to perfection

Baked Ziti with Sausage

baked ziti pasta with pepper cream sauce, sausage, peppers and onions topped with mozzarella cheese

Cavatappi Rustico

grilled italian sausage in a sun-dried tomato cream sauce

Eggplant Penne Norma

penne pasta tossed in a tomato and olive oil basil sauce with eggplant and mozzarella

Fettuccini Alfredo (Shrimp \$2.90)

fettuccini topped with your choice of grilled chicken or shrimp with a creamy alfredo sauce

Penne Asiago

penne pasta in a sun-dried tomato cream sauce

Ricotta & Spinach Ravioli

ravioli filled with fresh spinach and ricotta cheese with marinara sauce

Seafood Entrées

Bourbon Smoked Salmon

char-grilled smoked salmon with a bourbon honey glaze

Fish Tacos

grilled marinated cod with shredded slaw, pico de gallo, red onion, and guacamole in flour tortillas

Parmesan Crusted Tilapia

breaded with parmesan cheese and pan-seared then topped with a lemon wine sauce

Poached Salmon

fresh salmon poached in white wine with a light creamy dill sauce

Vegetarian Entrées

Artichoke, Potato & Portobello Casserole

sliced potato, artichokes, and portobello mushrooms, layered and topped with goat cheese

Eggplant Parmesan

breaded eggplant pan-fried with marinara and baked with mozzarella cheese

Portobello Stack

portobello, red pepper, red onion, zucchini, squash, and spinach in a smoked tomato sauce

Roasted Vegetable & Quinoa Harvest Medley

roasted vegetables, yukon potatoes, quinoa topped with a creamy tahini dressing

Stuffed Peppers

risotto, onion, celery, sweet potatoes, cheese, and parsley in a tomato sauce stuffed in sweet peppers

Stuffed Portobello

portobello mushrooms stuffed with hummus, sautéed spinach, topped with diced red peppers and mozzarella cheese

One Entrée
Two Entrées
Three Entrées

\$19.25
\$23.00
\$27.00

PREMIUM BUFFETS | 2026

*Includes your choice of three accompaniments with bread service.
Includes disposable ware and utensils.
Minimums apply; please ask your sales representative for details.
Refer to accompaniments page.*

Choose one of the following entrées:

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| Aged Beef Tenderloin <i>*chef fee required</i> served with béarnaise sauce and red wine reduction | \$45.25 per guest |
| Leg of Lamb <i>*chef fee required</i> roasted with a dijon crust, caramelized shallots and rosemary infused demi-glace | \$50.25 per guest |
| Moroccan Lamb Shank seasoned lamb shank on a bed of couscous, dried apricot, and dried figs | \$52.75 per guest |
| Prime Rib of Beef <i>*chef fee required</i> with au jus and horseradish cream | \$54.25 per guest |
| Rock Cornish Game Hen seasoned with fresh herbs then roasted in a white wine shallot sauce; glazed with an orange balsamic reduction | \$45.25 per guest |
| Seafood and Mushroom Risotto <i>*chef fee required</i> shrimp, calamari, mushroom, zucchini, and green peas | \$46.50 per guest |
| Sausage Stuffed Rack of Pork bone-in pork loin crusted with a garlic-spiced rub and stuffed with smoked sausage | \$42.50 per guest |

Also includes your choice of one of the following entrées:

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| Citrus Encrusted Salmon salmon coated with a sweet citrus blend, topped with toasted orange zest, brown sugar, and maple glaze | French Cut Chicken herb crusted french cut chicken, topped with fire roasted red pepper sauce |
| Citrus Glazed Tuna Steak (\$2.90) served with three fruit salsa | Grilled Branzino seasoned with basil, lime and ginger |
| Macadamia Mahi Mahi macadamia nut crusted and accented with a mango chutney | Pork Short Ribs braised short rib topped with a mediterranean ragout |
| Marinated Skirt Steak grilled skirt steak marinated overnight in lime, orange, garlic, and mexican lager | Stuffed Chicken Asiago boneless chicken breast stuffed with spinach, pine nuts, sun-dried tomatoes, and asiago cheese, finished with a light tomato beurre blanc |
| Osso Bucco braised veal shanks in red wine, vegetables, and tomatoes | Shrimp Scampi served with linguine pasta in a lemon butter sauce |

PLATED ENTREES | 2026

*For full-service events, staffing and rental costs are additional.
Please ask your sales representative for details.
Includes your choice of three accompaniments with bread service.
Refer to accompaniments page.*

Poultry

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| Chicken Asiago | \$29.25 |
| boneless breast stuffed with spinach, sun-dried tomatoes, pine nuts, and asiago cheese | |
| Chicken Marsala | \$29.25 |
| sautéed boneless breast with mushroom marsala sauce | |
| Chicken Picatta | \$29.25 |
| sautéed boneless breast with lemon caper sauce | |
| Chicken Wellington | \$34.25 |
| chicken with spinach, duxelles, white wine, cheddar cheese, and wrapped in puff pastry | |
| Duck with Pickled Vegetables | \$41.75 |
| pan seared duck served with pickled seasonal vegetables | |
| French Cut Chicken | \$30.25 |
| herb-crusted french cut chicken topped with a fire roasted red pepper sauce | |
| Grecian Cornish Hen | \$41.75 |
| cornish half hen seasoned with oregano and sliced lemon roasted to perfection | |
| Stuffed Tuscan Quail | \$38.00 |
| quail stuffed with mixed vegetables and drizzled with port wine sauce | |

Beef & Veal

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| Beef Tenderloin Medallions | \$48.50 |
| served with your choice of béarnaise sauce, red-wine reduction, or mushroom demi glaze | |
| Braciolo | \$37.00 |
| tenderized flank steak breadcrumbs and parmesan cheese rolled, braised in marinara sauce | |
| Braised Beef Short Ribs | \$45.75 |
| boneless beef short ribs, slow cooked with port wine demi and roasted cipollini onions | |
| New York Strip Steak | \$56.25 |
| grilled to perfection and served with butter | |
| Petite Filet Mignon | \$59.75 |
| tender filet mignon grilled and topped with red-wine sauce | |
| Rib Eye Steak | \$48.50 |
| 10 oz. ribeye grilled and topped with onion bacon jam | |
| Veal Scaloppini | \$49.50 |
| thinly sliced veal, lightly floured, served with a brown butter caper sauce | |
| Veal Scamorza | \$47.25 |
| breaded veal medallions with smoked mozzarella in a cream sauce | |

Pork

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| Grilled Pork Chop | \$38.00 |
| chipotle and maple glazed bone-in pork chop with grilled pear relish | |
| Pork Loin with Five Spice Apples | \$33.25 |
| soaked in an asian brine overnight, seasoned, seared, and topped with deglazed five spice apples compote | |
| Apricot Sage Pork Tenderloin | \$39.50 |
| pork tenderloin with sautéed apricot, sage, and white onion, blended into a rich sauce | |

PLATED ENTREES | 2026

*For full-service events, staffing and rental costs are additional.
Please ask your sales representative for details.
Includes your choice of three accompaniments with bread service.
Refer to accompaniments page.*

Seafood

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| Braided Atlantic Salmon pan-roasted, hand-braided salmon dressed with a champagne dill cream sauce | \$43.50 |
| Lemon & Pepper Encrusted Cod fresh cod baked with a fresh pepper and lemon coating | \$32.25 |
| Macadamia Mahi Mahi white fish with a macadamia nut crust, accented with a mango chutney | \$39.50 |
| Miso-Marinated Sea Bass filet marinated in mirin rice wine, white miso, and sake, baked then topped with beurre blanc sauce | \$52.25 |
| Parmesan Crusted Tilapia cooked with parmesan cheese and pan-seared, topped with a lemon wine sauce | \$35.75 |
| Zucchini & Shrimp Orecchiette orecchiette baked in garlic, olive oil, and cherry tomato with cubed zucchini and shrimp | \$36.75 |
| Gnocchi & Shrimp house gnocchi in a cherry tomato sauce, shrimp, garlic, and olive oil | \$35.75 |

Duets

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| Frenched Quarter Chicken & Stuffed Shrimp roasted leg and thigh served with saffron sage beurre blanc accompanied by crab stuffed shrimp wrapped in bacon and served with mango relish | \$56.25 |
| New York Strip & Pan Seared Scallops grilled new york strip with herb butter and pan seared scallops with vegetables | \$64.75 |
| Petite Filet Mignon & Grilled Lobster Tail beef filet in a mushroom wine sauce served with grilled marinated lobster tail | \$72.25 |

Vegetarian

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| Mushroom & Asparagus Risotto vegetarian risotto mixed with a hearty blend of mushrooms, carrots, and asparagus | \$33.25 |
| Portabella Mushroom portabella mushroom stuffed with boursin cheese and spinach, garnished with red peppers | \$35.75 |
| Ricotta & Spinach Ravioli ravioli filled with fresh spinach and ricotta cheese with a tomato cream sauce | \$35.75 |
| Vegetable Curry south indian style curry with carrots, peppers, cauliflower, chick peas, sweet potatoes, and spinach, braised in a vegetable coconut milk broth and served with a dill basmati rice | \$34.25 |

Salad Selections

Arugula Salad

arugula, spinach, cranberry, candied walnuts, and crumbled goat cheese tossed in a lemon and olive oil vinaigrette

Caesar Salad

romaine lettuce, parmesan cheese, and seasoned croutons with homemade caesar dressing

Caprese Salad (1.75)

fresh mozzarella, sliced roma tomatoes, and basil tossed in extra virgin olive oil with balsamic reduction atop a bed of mixed greens

Fresh Spinach Salad

fresh baby spinach, eggs, red onion, and crumbled bacon with warm bacon dressing

Harvest Salad

mixed greens, diced green apples, cranberries, red grapes, walnuts tossed in a maple citrus vinaigrette

Kale Salad (2.30)

mixed baby kale, mandarin oranges, goat cheese, and walnuts with a citrus-maple vinaigrette

Spring Greens Salad

spring mix with carrots, tomatoes, and cucumbers with your choice of two dressings

Strawberry Field Salad

baby spinach topped with fresh sliced strawberries, red onions, toasted almonds and goat cheese mixed with berry vinaigrette

Thai Salad (1.75)

iceberg and romaine, shredded napa cabbage, topped with roasted peanuts, edamame, carrots, english cucumber, bean sprouts, cilantro, rice noodles and fried wontons with a ginger-lime vinaigrette

Tossed Mixed Greens

romaine, head and leaf lettuce, tossed with cucumber, carrot, tomatoes, and red cabbage with house tarragon dressing

Dressing Selections

house tarragon, ranch, thousand island, french, bleu cheese, italian, honey mustard, poppy seed, balsamic vinaigrette, red wine vinaigrette, raspberry vinaigrette and champagne vinaigrette

Vegetable Selections

Asparagus Bundles (2.00)

seasoned and grilled to perfection and presented in a carrot ribbon

Baby Carrots & Sugar Snaps (1.45)

blanched baby carrots sautéed with sugar snap peas in a honey butter sauce

Cauliflower Polonaise

steamed cauliflower sprinkled with bread crumb crust

Crispy Brussels Sprouts

roasted brussels sprouts with cherry tomatoes, red onion and applewood bacon tossed in a light honey mustard sauce

Green Beans Amandine

blanched and seasoned green beans, mixed with toasted almonds

Grilled Asparagus (1.15)

lightly seasoned and grilled to perfection

Herb Grilled Vegetables

fresh seasonal vegetables grilled and topped with olive oil and light seasoning

Mixed Julienned Vegetables

yellow squash, zucchini, red peppers, and carrots

Ratatouille (1.15)

eggplant, zucchini, tomatoes, yellow squash, peppers and basil in a stewed tomato sauce

Roasted Confetti Corn

oven roasted corn with peppers, chives and red onion

Roasted Parmesan Tomatoes

tomatoes halved and baked with parmesan cheese

Sautéed Baby Carrots

baby carrots sautéed with peach schnapps

Steamed Broccoli

steamed and seasoned with salt and pepper

Starch Selections

Potatoes

Au Gratin Potatoes

sliced potatoes blanched then baked in a cheese sauce

Baked Potato

roasted potato with sour cream, chives, and butter

Chateau Potatoes

baby red skin potatoes quartered, seasoned, and roasted

Chive Potato Pancakes (1.15)

shredded potato with chives, accompanied with sour cream and apple sauce

Dauphinoise Potatoes

thinly sliced potatoes stacked in a pan and baked with a cream and swiss cheese mixture

Duchess Potatoes

mashed potato seasoned with fresh herbs and cheese piped into a rosette

Roasted Garlic Mashed Red Potatoes

mashed red potatoes with butter, cream and roasted garlic

Rosemary Mashed Yukon Potatoes

mashed yukon potatoes with fresh rosemary, butter, and cream

Traditional Mashed Potatoes

mashed potatoes with butter and cream

Twice Baked Potatoes

potato skins piped with mashed potatoes, bacon, cheese, sour cream, and parsley

Vesuvio Potatoes

potato wedges sautéed and roasted in olive oil, garlic, onions, and oregano, simmered in chicken stock and white wine

Grains

Asparagus Risotto (1.75)

creamy risotto with asparagus tips and butter

Basmati Rice Pilaf

carrots, celery, onions, red pepper, and parsley cooked in a chicken broth

Creamy Polenta

with parmesan cheese

Mediterranean Orzo

sautéed orzo pasta tossed with diced mixed vegetables, spinach, sundried tomatoes, feta cheese and light vinegar

Rice Eleganté

seasoned rice with diced carrot, celery, and onion

Steamed Rice

steamed and seasoned with salt and pepper

Vegetable Couscous

diced carrots, celery, onions, red peppers, and tomatoes

Wild Rice with Fresh Mushroom

wild rice cooked with sautéed mushrooms and onions

Includes paper plates, napkins and utensils.
Minimums apply; please ask your sales representative for details.

50 piece minimum per type

All sandwiches are open faced, decoratively shaped and garnished

Goat Cheese Tea Sandwiches

goat cheese on white bread with sun-dried tomatoes and scallions
\$2.60 per piece

Honey Baked Ham Tea Sandwiches

honey baked ham on rye bread topped with seasoned swiss cheese
\$2.60 per piece

Pistachio Tea Sandwiches

pistachio, chives, and cream cheese on pumpernickel bread
\$2.60 per piece

Cucumber and Dill Tea Sandwiches

cucumber and dill sandwich on whole wheat bread
\$2.60 per piece

Sliced Tomato Tea Sandwiches

sliced tomato with a garlic herb cheese
garnished with chopped basil on grilled sliced bread
\$2.60 per piece

Smoked Salmon Tea Sandwiches

smoked salmon with chive mayonnaise
garnished with dill on toasted bread
\$2.90 per piece

Carrot and Raisin Tea Sandwiches

carrots, raisins with walnuts and cream cheese on cinnamon bread
\$2.60 per piece

Chicken Curry Tea Sandwiches

chicken finely chopped and seasoned with curry mayonnaise on toast point;
Garnished with a celery
\$2.60 per piece

COLD HORS D' OEUVRES | 2026

Includes paper plates, napkins and utensils.
Minimums apply; please ask your sales representative for details.

Antipasto Skewer **\$3.20**
genoa salami, artichokes hearts, olives, cherry tomatoes, and provolone

Applewood Gorgonzola Roulade **\$2.90**
applewood smoked chicken wrapped in prosciutto and gorgonzola cheese garnished with a dried cranberry

Artichoke Pizza **\$2.60**
bite-size french crust filled with goat cheese, ricotta, chopped artichokes, and caramelized red onion

Asparagus Raspberry & Goat Cheese Bouche **\$2.60**
asparagus tips, fresh raspberries, and whipped goat cheese in a pastry cup

Blow Torched Ahi Tuna **\$4.35**
served on a crispy wonton with bok choy, slaw, wasabi caviar, and pickled ginger aioli

Bruschetta Trio **\$2.90**
bell pepper bruschetta, zucchini goat cheese bruschetta, and eggplant cherry tomato bruschetta

Chicken Caesar "Saladettes" **\$2.90**
crostini topped with grilled chicken, lettuce, caesar dressing, and parmesan shavings

Crab and Cucumber Cups **\$3.75**
delicate alaskan crab salad perched in a decorative cucumber cup

Deli Spirals **\$2.60**
flour tortilla with turkey, ham, and salami with cheddar and swiss cheeses

Deviled Eggs Trio **\$2.60**
assortment of deviled eggs consisting of; traditional, bacon and cheese, and sun-dried tomato and basil

Fresh Fruit Kabobs **\$3.20**
fresh fruit on a skewer

Fresh Mozzarella & Tomato Skewers **\$2.60**
fresh mozzarella skewer with cherry tomatoes and fresh basil

Gorgonzola Stuffed New Potatoes **\$2.90**
baby red potatoes filled with whipped gorgonzola cheese, and crumbled walnuts

Herb Grilled Shrimp Skewers **\$3.75**
marinated shrimp with fresh herbs and olive oil

Horseradish Roast Beef Mini Roulade **\$2.90**
thinly sliced beef with horseradish cream cheese and rolled around a cornichon pickle

Hummus Vegetable Shooter **\$3.45**
traditional hummus with carrots and celery

Iced Shrimp Cocktail **\$3.75**
jumbo shrimp with cocktail sauce

Marinated Tortellini Skewers **\$2.60**
cheese tortellini skewered with olive oil and italian spices

Mini Deli Sandwiches **\$3.20**
an assortment of deli meats on petite rolls with assorted condiments

Peppered Tuna **\$4.35**
ahi tuna on belgian endive with wasabi aioli

Prosciutto with Melon **\$2.90**
thinly sliced prosciutto wrapped around melon

Roasted Vegetable Crostini **\$2.90**
french baguette crostini with roasted vegetables and goat cheese spread

Salmon Amuse Bouche **\$2.90**
salmon mousse in a puff pastry cup with creme fraiche and chives

Sesame Beef Arugula Wrap **\$3.20**
thinly sliced tenderloin wrapped around a sesame pretzel stick with a remoulade sauce

Taco Cup Ceviche **\$3.20**
a tortilla cup filled with white fish ceviche, green salsa, and mango

Thai Lettuce Cups **\$3.45**
chopped chicken with an asian slaw, rolled in lettuce and tied with chive

HOT HORS D' OEUVRES | 2026

Includes disposable ware, napkins and utensils.
Minimums apply; please ask your sales representative for details.

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| Apricot or Raspberry and Brie Kisses | \$2.90 | Gourmet Potato Skins | \$2.90 |
| brie topped with apricot puree or raspberry preserves wrapped in phyllo dough and baked | | baby red potatoes stuffed with cheddar cheese, chives, sour cream, and bacon | |
| Arancini | \$2.90 | Herb Chicken & Brie Tartlets | \$2.90 |
| italian fried risotto ball with pancetta and fontina cheese | | seasoned chicken and brie served in a puff pastry cup | |
| Assorted Mini Quiche | \$2.90 | Italian Sausage Stromboli | \$2.60 |
| baked custard with fillings in a small pie crust | | italian sausage and marinara rolled in a puff pastry topped with mozzarella cheese | |
| Bacon Wrapped Dates | \$2.90 | Macaroni and Cheese Bites | \$2.60 |
| dates stuffed with goat cheese, glazed with brown sugar and topped with crushed almonds | | macaroni and cheese, breaded and fried | |
| Bacon Wrapped Scallops | \$3.45 | Miniature Lamb Chops | \$6.35 |
| seared sea scallops wrapped in bacon | | seasoned and grilled lamb chops with a mint demi glace | |
| Baked Artichoke Reggiano Crostini | \$2.60 | Mini Sliders | \$5.20 |
| marinated artichokes with grated pamesan reggiano cheese and fresh spinach on italian toast round | | black angus beef, bbq pulled pork, or beef brisket on a mini brioche bun | |
| Beef Satay | \$2.90 | Mini Tacos | \$3.75 |
| beef marinated in asian spices served with peanut sauce | | Bite size corn tortilla taco with seasoned beef or chicken topped with fresh cabbage and guacamole | |
| Beef Wellington | \$3.20 | Pork and Shrimp Egg Roll | \$2.90 |
| tenderloin of beef with mushrooms and onion wrapped in a puff pastry | | served with sweet and sour sauce | |
| Brie and Apple en croute | \$3.20 | Pot Stickers | \$2.60 |
| brie wrapped with cinnamon apples and baked | | chicken, pork, or vegetable pot stickers served with a ginger soy dipping sauce | |
| Buffalo Chicken Bites | \$2.60 | Pretzel Bites | \$2.30 |
| boneless chicken tossed in buffalo sauce, served with celery, carrots and bleu cheese dressing | | hot pretzel bites with warm cheese for dipping | |
| Cantonese Barbeque Riblettes | \$2.90 | Ricotta Mozzarella Bites | \$2.60 |
| marinated in soy, ginger, and garlic, brushed with bbq sauce | | fried ricotta and mozzarella bites seasoned with basil | |
| Chicken Empanadas | \$2.90 | Samosa | \$2.60 |
| chicken and cheese blend baked in a pastry crust with salsa | | fried pastry with a savory vegetable and potato filling | |
| Chicken Satay | \$2.90 | Sausage Stuffed Mushroom Caps | \$2.60 |
| chicken marinated in asian spices, skewered, and served with peanut sauce | | filled with a blend of ground beef and italian sausage | |
| Chicken Wings | \$2.60 | Shredded Duck Quesadillas | \$3.45 |
| chicken wings coated in buffalo sauce served with bleu cheese served with celery & carrots | | shredded duck, poached pear, and a cheese mixture grilled in a tortilla with mango chutney | |
| Coconut Chicken Strips | \$2.90 | Spicy Chicken Sesame Drumettes | \$2.90 |
| chicken strips tossed in a coconut batter and served with honey mustard | | mini chicken legs fried and coated with toasted sesame sauce | |
| Crab Cakes | \$3.75 | Spinach & Feta Phyllo Triangles | \$2.60 |
| chopped crab meat and cajun seasonings mixed with garlic bread crumbs and served with remoulade sauce | | spinach, feta, and pine nuts wrapped in phyllo dough | |
| Crab Phyllo Purses | \$3.45 | Stuffed Mushrooms | \$2.60 |
| crab and cream cheese mixture stuffed in phyllo dough | | filled with spinach and cheese | |
| | | Swedish or BBQ Meatballs | \$1.75 |
| | | miniature meatballs in your choice of swedish or bbq sauce | |
| | | Vegetarian Stromboli | \$2.30 |
| | | vegetables and marinara rolled in a puff pastry topped with mozzarella cheese | |

HORS D' OEUVRES PLATTERS | 2026

Includes disposable ware, napkins and utensils.
Minimums apply; please ask your sales representative for details.

Antipasto Display \$9.80 per guest
genoa salami, prosciutto, and capicola; served with marinated artichokes, olives, cherry tomato mozzarella salad and crostini

Chips and Salsa \$5.50 per guest
our homemade tortilla chips accompanied by fire-roasted salsa, and salsa verde
Add authentic fresh guacamole \$3.20 per guest

Chorizo Infused Queso \$4.90 per guest
spicy chorizo cheese dip served with homemade tortilla chips

Fresh Vegetable Crudité \$5.20 per guest
assortment of crisp seasonal vegetables attractively arranged and served with your choice of dill dip, spinach walnut dip, tzatziki sauce or hummus dip

Fresh Sliced Fruit Array \$6.05 per guest
an assortment of fresh sliced seasonal fruit served with your choice of cherry, raspberry, or honey yogurt dip

Grilled Vegetable Platter \$6.05 per guest
zucchini, peppers, asparagus, eggplant, roasted garlic, red onions, tomatoes, and portabella mushrooms with spinach walnut dip

International and Domestic Cheese Board \$7.50 per guest
assortment of imported and domestic cheeses, decorated with fresh fruit garnish and assorted crackers
Add summer sausage for \$1.75 per guest

Smoked Salmon Platter \$56.65 per lb.
sliced smoked nova salmon, chilled, diced red onion, diced egg, capers, chopped parsley and diced cucumber, served with mini bagels, french baguette croutons, cocktail rye squares, and cream cheese

Seafood Platter \$33.65 per guest
fresh seafood including maine lobster, jumbo shrimp, langoustine, oysters, sea snails, jumbo lump crab meat served with cocktail and mignonette sauces

Mini Gourmet Sandwich Platter \$4.60 per roll
Choose three of the following:

Baked Ham and Cheese
deli ham and melted swiss cheese and brown stone ground mustard on a pretzel roll

Cognac Beef Tenderloin (.60)
marinated beef tenderloin and horseradish cream on a pretzel roll

Turkey Avocado
sliced turkey breast, feta, and radish slices with an avocado spinach mixture on french bread

Grilled Veggie Hummus
bell pepper, zucchini, red onion and squash with roasted red pepper hummus on a pita

New Potato Bar \$4.05 per guest
build your own potato skins using red-skin potatoes served with; fresh bacon bits, sour cream, green onions, shredded cheddar cheese and whipped bleu cheese (two potatoes per guest)

Sundried Hummus \$3.75 per guest
chick-pea puree, garlic, and sundried tomato mixed together and served with pita chip

Maki Tray (100 piece) \$3.45 per piece
including spicy salmon (36), tuna & avocado (32), spicy tuna (16) and vegetarian california (16)

Nigiri Tray (50 piece) \$6.65 per piece
including tuna nigiri sushi (20), salmon nigiri sushi (20) and shrimp nigiri sushi (10)

CHEF ATTENDED HORS D' OEUVRES STATIONS 2026

Includes disposable ware, napkins and utensils.
Minimums apply; please ask your sales representative for details.

chef attendant fee required
stations to accompany passed and/or displayed hors d'oeuvres

Carved Baked Ham **\$3.75 per roll**

dijon seasoned baked ham with petite rolls, mayonnaise, dijon mustard and house tarragon dressing

Carved Baked Turkey **\$4.05 per roll**

chef-carved oven roasted turkey with petite rolls, mayonnaise, mustard, house tarragon dressing and tomato-chipotle vinaigrette

Carved Beef Tenderloin **\$7.80 per roll**

chef-carved tenderloin of beef with petite rolls, garlic aioli, horseradish cream & house tarragon dressing

Grilled Cheese Station **\$6.05 per guest**

bacon, tomato, grilled chicken, mozzarella, lettuce, gorgonzola, goat cheese, cheddar cheese, spinach, pesto, and mayo selections; multigrain or white bread

Mac & Cheese Station **\$7.20 per guest**

cavatappi and macaroni pasta, with a selection of cheeses: cheddar jack mix, swiss, or cheddar. topped with bacon, parmesan, buffalo chicken, barbeque pulled pork, shrimp, diced red onion, broccoli, jalapenos, and tomatoes.

Mashed Potato Bar **\$7.80 per guest**

creamy mashed potatoes, whipped butter, sour cream, scallions, bacon bits, barbeque pulled pork, buffalo chicken, shredded cheddar, horseradish, buttered corn and gravy

Pasta Station **\$9.80 per guest**

cavatappi and tortellini pasta, sautéed by our chef; sauté ingredients include: garlic, peas, mushrooms, olives, chicken, peppers, italian sausage and parmesan cheese; with your choice of three sauces: marinara, alfredo, pesto, aglio é olio, bolognese, or vodka

Quesadilla Station **\$9.80 per guest**

roasted vegetable mix, diced chicken breast, steak, green chillies, green onions, jalapeños, cheddar jack cheese, folded in a warm tortilla, served with sour cream and salsa

Risotto Station **\$8.35 per guest**

creamy risotto with a choice of add-ins to include; shrimp, calamari, mushroom, zucchini, and green peas

Slider Station **\$5.20 per guest**

all beef burgers with your choice of: american, cheddar, bleu cheese crumbles, or gouda cheese; lettuce, tomatoes, red onion, caramelized onions, pickles, bacon, ketchup, mustard, mayonnaise and truffle aioli

Stir Fry Station **\$10.35 per guest**

seasoned chicken breast and steak strips, stir-fried by our chef with a selection of fresh cut asian vegetables, garlic, fresh ginger and cashews, fried rice and glass noodles; choice of two sauces: sweet and sour, teriyaki, spicy orange or spicy peanut

Stone Flatbread Pizza **\$6.35 per guest**

choose from the following:

margherita style;
pesto, chicken and grilled vegetables;
barbeque chicken with smoked buffalo mozzarella;
goat cheese with roasted red and yellow peppers;
prosciutto, arugula, & tomato with balsamic reduction

Sushi Station **Market Price**

choose from a variety of favorites such as spicy tuna roll, california roll, rainbow roll, and more to be rolled by an experienced sushi chef. ask your sales representative for a complete list of sushi options.

RECEPTION PACKAGES | 2026

Includes disposable ware, utensils and napkins.
Minimums apply; please ask your sales representative for details.

Reception I

equivalent to seven pieces per guest

Passed Hors D'oeuvres

four pieces per guest

Thai Lettuce Cup

chopped chicken with an asian slaw, rolled with lettuce and tied with a chive

Zucchini Goat Cheese Bruschetta

toasted crostini with fresh tomatoes, zucchini and goat cheese

Sausage Stuffed Mushroom Caps

mushroom caps filled with a blend of ground beef and italian sausage

Beef Satay

beef marinated in asian spices skewered and served with peanut sauce

Displayed Platters

Fresh Vegetable Crudit  with Dill Dip

fresh assortment of crisp seasonal vegetables with your choice of dill or spinach dip

Chips & Salsa

*homemade tortilla chips accompanied by fire-roasted salsa, salsa verde
and our chef's special guacamole*

Sliced Fresh Fruit Array

served with raspberry yogurt dip

Sweets

Chocolate Dipped Strawberries

Lemon Squares

\$36.80 per guest

RECEPTION PACKAGES | 2026

Includes disposable ware, utensils and napkins.
Minimums apply; please ask your sales representative for details.

Reception II

equivalent to ten pieces per guest

Passed Hors D'oeuvres

six pieces per guest

Fresh Mozzarella & Tomato Skewers

fresh mozzarella skewer with cherry tomatoes and fresh basil

Chicken Satay

chicken marinated in asian spices skewered and served with peanut sauce

Horseradish Roast Beef Mini Roulades

thinly sliced beef with horseradish cream cheese and rolled with a cornichon

Deviled Eggs

hard-boiled eggs sliced in half, with a creamy egg mixture

Pork Pot Stickers

traditional with ginger soy sauce

Beef Negimaki

green onion tips wrapped in tender beef with a teriyaki glaze

Carving Station & Platters

Mini Sandwich Platter

*baked ham and cheese, cognac beef tenderloin, turkey avocado and
grilled veggie hummus*

Grilled Vegetable Tray

*including zucchini, peppers, asparagus, eggplant, roasted garlic, red onions,
tomatoes, and portobello mushrooms with a spinach walnut dip*

Imported and Domestic Cheese Display

garnished with fruit and served with crackers

Sweets

Pineapple Tree with Fruit Skewers

Chocolate Fondue

*served with strawberries, marshmallows,
cheesecake squares and pound cake squares*

\$41.70 per guest

RECEPTION PACKAGES | 2026

Includes disposable ware, utensils and napkins.
Minimums apply; please ask your sales representative for details.

Reception III

equivalent to fourteen pieces per guest

Passed Hors D'oeuvres

eight pieces per guest

Beef Wellington

tenderloin of beef with mushrooms and onions wrapped in a puff pastry

Spicy Chicken Sesame Drumettes

Mini chicken legs fried and coated with toasted sesame sauce

Shredded Duck Quesadillas

shredded duck, poached pear and cheese mixture grilled in a tortilla

Crab Cakes

chopped crab meat and cajun seasonings mixed with garlic bread crumbs and served with remoulade sauce

Gorgonzola Stuffed New Potatoes

baby red potatoes scooped, baked and filled with a whipped gorgonzola cheese then dusted with crumbled walnuts

Arancini

italian fried risotto rounds with a mixture of pancetta and fontina cheese

Deviled Eggs Trio

assortment of deviled eggs consisting of traditional, bacon and cheese and sun-dried tomato and basil

Carving Station & Platters

Carved Beef Tenderloin

béarnaise sauce and red wine reduction

Carved Baked Ham

dijon seasoned baked ham with petite rolls, mayonnaise, dijon mustard and house tarragon dressing

Imported and Domestic Cheese Display

garnished with fruit and served with crackers

Antipasto Display

including french bread, capicola, genoa salami, sopressata, fresh mozzarella, provolone, olives, artichokes and sun-dried tapenade

Grilled Vegetable Tray

including zucchini, peppers, asparagus, eggplant, roasted garlic, red onions, tomatoes and portobello mushroom with spinach walnut dip

Sweets

French Pastries
Chocolate Covered
Strawberries

Fruit Tarts
Chocolate Mousse Cups

\$56.10 per guest

DESSERTS | 2026

Includes paper plates, napkins and utensils.
Minimums apply; please ask your sales representative for details.

Bars and Cake Squares

| | |
|------------------------|--------|
| Assorted Cake Squares | \$2.90 |
| Banana Cake Squares | \$2.90 |
| Butterfinger Bars | \$2.90 |
| Carrot Cake Squares | \$2.90 |
| Cheesecake Swirl Bars | \$2.90 |
| Chef's Assorted Bars | \$2.90 |
| Chocolate Cake Squares | \$2.90 |
| Lemon Squares | \$2.90 |
| Oreo Cheesecake Bars | \$2.90 |

Miniature Pastries

| | |
|---------------------------------------|--------|
| Assorted Mini French Pastries | \$4.35 |
| Cannoli | \$4.35 |
| Cheesecake | \$4.35 |
| Cream Puffs | \$4.35 |
| Éclair | \$4.35 |
| Fresh Fruit Tartlets | \$4.35 |
| Mocha Éclair | \$4.35 |
| Mini Kolacky | \$4.35 |
| Mousse Cups | \$4.35 |
| Napoleon | \$4.35 |
| Petit Fours | \$4.35 |
| Rum Balls | \$4.35 |
| Tartlets | \$4.35 |
| <i>apple, cherry, key lime, lemon</i> | |
| Tiramisu Trifle | \$5.45 |

Brownies

| | |
|--------------------|--------|
| Brownies | \$2.90 |
| Frosted Brownies | \$2.90 |
| Fudge Nut Brownies | \$2.90 |

Cookies

| | |
|-------------------------|---------|
| Assorted | \$2.00 |
| Chocolate Chip | \$2.00 |
| Chocolate Chunk | \$2.00 |
| Oatmeal Raisin | \$2.00 |
| Peanut Butter | \$2.00 |
| Sugar | \$2.00 |
| Assorted Butter Cookies | \$40.55 |

Other Desserts

| | |
|--------------------------------------|--------|
| Chocolate Covered Strawberries | \$4.05 |
| Chocolate Mousse | \$4.05 |
| Tiramisu | \$6.45 |
| Chocolate Truffles | \$5.20 |
| Chocolate Tuxedo Strawberries | \$4.35 |
| Cobbler (apple, peach, cherry) | \$4.35 |
| English Strawberry Trifle | \$4.35 |
| Ice Cream | \$3.45 |
| Ice Cream Bars (assorted) | \$3.75 |
| Strawberry Mousse | \$4.05 |
| Rum Bread Pudding | \$4.05 |
| Turnovers (apple, cherry, pineapple) | \$4.35 |
| White Chocolate Mousse | \$4.35 |

Gluten Free

| | |
|------------------------|--------|
| Rice Krispy Treats | \$5.20 |
| Chocolate Chip Cookies | \$5.20 |
| Sugar Cookies | \$5.20 |
| Brownies | \$5.20 |

DESSERTS | 2026

Includes paper plates, napkins and utensils.
Minimums apply; please ask your sales representative for details.

Tortes, Pies & Cheesecakes

European Layer Tortes \$7.50/slice

Banana Fudge
Cannoli
Carrot Cream Cheese
Chocolate Mousse
German Chocolate
Lemon Mousse
Tiramisu

Traditional Layer Tortes \$9.20/slice

Black Forest
Cookies and Cream
Devil's Food Fudge
Lemon Supreme
Raspberry
Red Velvet
Strawberry Preserve
Strawberry Whipped Cream

Premium & Plated Desserts

Baked Alaska \$10.10
Bananas Foster Flambé* \$9.20
Cappuccino Mousse \$8.95
Chocolate Crême Brulee \$10.10
Chocolate Flourless Cake \$10.35
Gran Marnier Mousse \$10.35
Mixed Berry Tart \$9.80
Passion Fruit Mousse \$10.35

9" Pies

Fruit \$6.05/slice
apple, cherry, seasonal

Whip Cream \$6.65/slice
banana custard, chocolate cream, strawberry

Other \$7.50/slice
boston cream, lemon meringue, turtle

9" Cheesecakes \$7.75/slice

Amaretto
Chocolate
Chocolate Chip
Marble
Mocha Truffle
Raspberry Swirl
Turtle
New York \$6.90/slice

Poached Pears \$9.20
Poached Pears en Croute \$10.35
Snickers' Pie \$9.80
Strawberries Romanoff* \$9.50
White Chocolate Pistachio \$11.50
Crepes with Warm Fruit Compote \$9.80

Desserts Stations

Chocolate Fountain \$11.25 per guest

choose dark, milk, or white chocolate and then select four sweets for dipping: pound cake, marshmallows, biscotti, graham crackers, pretzels, fresh pineapple, strawberries or bananas

S'mores Station \$10.35 per guest

roast your own marshmallows and create your perfect s'more with graham crackers and milk chocolate

*chef fee required

BAR PACKAGES | 2026

Includes disposable cups, cocktail napkins and bar condiments.
Minimums apply; please ask your sales representative for details.

Select Brands Liquor Package

Includes 2 domestic beers (Miller), 2 white wines, 2 red wines, Absolut vodka, Bacardi light rum, Christian brothers brandy, Jim beam whiskey, Dewars white label scotch, Beefeaters gin, Jose cuervo (gold), coke, diet coke, sprite, and bottled water.

| | |
|--------------------|--------------------------|
| Two Hours | \$29.65 per guest |
| Three Hours | \$33.95 per guest |
| Four Hours | \$39.10 per guest |

Premium Brands Liquor Package

Includes 2 domestic beers (Miller), 1 import beer, 2 White Claws, 2 white wines, 2 red wines, Grey Goose vodka, Absolut vodka, Captain Morgan, Bacardi light rum, Makers Mark, Crown Royal, Jack Daniels, Johnnie Walker Black, Tanguerary gin, Beefeaters gin, Patron Silver, Jose cuervo (gold), Chambord, coke, diet coke, sprite, and bottled water.

| | |
|--------------------|--------------------------|
| Two Hours | \$38.55 per guest |
| Three Hours | \$43.70 per guest |
| Four Hours | \$50.05 per guest |

Wine Service with Lunch or Dinner

chardonnay, sauvignon blanc, pinot grigio, riesling, merlot, cabernet sauvignon, pinot noir, moscato, prosecco, j roget brut. **\$15.55 per guest**

Beer, Wine and Soda Package

Includes 2 White Claws, 2 domestic beers (Miller), 1 import beer, house varietal wines to include chardonnay, pinot grigio, pinot noir, cabernet sauvignon, coke, diet coke, sprite, club soda, and bottled water., pinot noir, cabernet

| | |
|--------------------|--------------------------|
| Two Hours | \$22.15 per guest |
| Three Hours | \$25.30 per guest |
| Four Hours | \$29.05 per guest |

Craft Beer, Wine and Soda Package

Includes beer, wine, and soda package plus blue moon, samuel adams, and revolution anti-hero.

| | |
|--------------------|--------------------------|
| Two Hours | \$25.90 per guest |
| Three Hours | \$29.65 per guest |
| Four Hours | \$34.25 per guest |

Soda Package

coke, diet coke, sprite, lemonade and bottled water

| | |
|--------------------|--------------------------|
| Two Hours | \$15.55 per guest |
| Three Hours | \$19.30 per guest |
| Four Hours | \$23.30 per guest |

*a bartender fee will be additional
Non-Alcoholic available upon request*

Bar Service Only

no beverages included

| | |
|--------------------------|---------------------------|
| Four Hours | \$490.00 flat rate |
| Per Hour After | \$160.00 per hour |
| <i>(under 85 guests)</i> | |

| | |
|--------------------------|-------------------------|
| Four Hours | \$6.05 per guest |
| Per Hour After | \$2.40 per guest |
| <i>(under 85 guests)</i> | |

House Wines

| | |
|--|---------|
| Silver Gate Chardonnay, California | \$43.75 |
| Silver Gate Sauvignon Blanc, California | \$43.75 |
| Silver Gate Pinot Grigio, California | \$43.75 |
| Silver Gate Cabernet Sauvignon, California | \$43.75 |
| Silver Gate Pinot Noir, California | \$43.75 |
| Standford Sparkling Wine, California | \$48.25 |

Superior Wines

| | |
|--|---------|
| Simi Dry Rose, Sonoma | \$57.50 |
| Barone Fini Pinot Grigio, Valdadige Italy | \$43.75 |
| Oyster Bay Sauvignon Blanc, New Zeland | \$43.75 |
| Josh Craftsman Chardonnay, Hopland, California | \$43.75 |
| Folie a Deux Pino Noir, Sonoma | \$67.75 |
| Seven Falls Merlot, Wahluke Slope Washington | \$42.55 |
| Joel Gott Cabernet, North Coast | \$58.75 |
| Terrazas Malbec, Argentina | \$49.50 |
| Campo Viejo RSV Tempernillo, Spain | \$47.10 |

Prestige Wines

| | |
|---|---------|
| Gerard Bertrand Cotes de Rose Rose, South of France | \$62.00 |
| Ruffino "Il Ducale" Pinot Grigio, Friuli, Italy | \$69.00 |
| Ferrari Carano Chardonnay, Sonoma | \$62.00 |
| Kim Crawford Sauvignon Blanc, New Zealand | \$65.50 |
| Terra D Oro Chenin Viognier, West Virginia | \$40.25 |
| Kung Fu Girl Riesling, Washington State | \$43.75 |
| Meiomi Pinot Noir, Appellated, California | \$78.25 |
| Skyside Cabernet Sauvignon, Sonoma | \$81.75 |
| Rutherford Hill Merlot, Napa Valley | \$94.25 |
| Luigi Bosa Reserve Malbec, Mendoza | \$67.75 |
| Ferrari Carano Siena | \$82.75 |
| Conundrum Red Blend, California | \$71.25 |

Reserve Wines

| | |
|---|----------|
| Whispering Angel Rose, Provence | \$82.75 |
| Terlato Pinot Grigio, Friuli Italy | \$71.25 |
| Robert Mondavi Chardonnay, Napa | \$71.25 |
| Cloudy Bay Sauvignon Blanc, New Zealand | \$105.75 |
| Chateau De Sancerre, Loire Valley | \$109.25 |
| Chateau St Michelle "Eroica" Riesling, Washington | \$66.75 |
| Sanford "Fountain Hills" Pinot Noir | \$73.75 |
| Joel Gott Pinot Noir, Oregon | \$58.75 |
| Markham Merlot, Napa Valley | \$85.00 |
| Prisoner, Napa Valley | \$131.00 |
| Monsanto, Chianti Classico Rsv, Italy | \$101.25 |
| Unshakled Red, California | \$85.00 |

Sparkling/ Champagne/Prosecco

| | |
|-------------------------------------|----------|
| Chandon Brut, California | \$82.70 |
| Moet & Chandon Imperial, California | \$209.25 |
| Veuve Clicquot Yellow Label, France | \$226.5 |
| Bertrand Jefferson Brut, France | \$66.75 |
| Avissi Prosecco, Veneto, Italy | \$48.25 |
| Clicquot Rose, Champagne | \$269.00 |
| Rotari Brut, Trentino, Italy | \$59.75 |
| Gratien Meyer Cremant Rose, France | \$59.75 |

Sake

| | |
|--------------------------|---------|
| Ty Ku Coconut 330 | \$35.75 |
| Ty Ku Cucumber 330 | \$35.75 |
| Ty Ku White 330 | \$35.75 |
| Ty Ku Black 330 | \$50.75 |
| Shimizu no Mai Pure | \$41.50 |
| Shimizu no Mai Pure Dawn | \$41.50 |
| Shimizu no Mai Pure Dusk | \$49.50 |
| Gekkeikan Plum Wine | \$47.25 |
| Gekkeikan Black and Gold | \$51.75 |

RENTALS & SERVICE STAFF | 2026

Please call your sales representative for pricing
All staffed events have a 4 hour minimum

Buffet and Serving Items

stainless steel chafing dishes
disposable chafing dishes, upgraded plastic
silverware & plates, china plates,
glassware, and flatware

Chairs

white contour plastic folding chair
white wood formal garden chair
black metal stack chairs
versailles chiavari chairs with lattice backs

Coffee Items

coffee satellite, 1.5 gallon
55 cup farberware
chrome coffee urn, 25 cup
chrome coffee urn, 50 cup

Linens

variety of linen colors, patterns and sizes available,
call for information

Tables

banquet tables-wood top-6ft x 30"
banquet tables-wood top-8ft x 30"
wood top high boys
cabaret tables
classroom tables- 6ft x 18
classroom tables- 8ft x 18
serpentine tables
36" round
48" round
60" round
66" round

Service Staff

bartender
buffet attendant
captain/supervisor
cashier
chef
coat room attendant
cook
host
"day of" attendant
server

Additional Rentals and Services

audio visual
casino equipment
centerpieces
entertainment
event planning/design
floral design
invitations
jump houses
lighting
lounge furniture
outdoor games
picnic tables
pipe and draping
photography
red carpet and stanchions
security
stages
tents
transportation
valet parking