

MENU #1



Hors D'oeuvres Display

Quesadilla Station

choice of two: pulled pork, bbq chicken, grilled vegetable, short rib, or wild mushroom brie. accompaniments are pico de gallo, sour cream, hot or mild salsa, queso fresco dip or pepperjack dip

Tuscan Board

marinated olives, roasted red peppers, artichoke confit, fresh mozzarella and cured italian sausage. served with flatbreads and crackers

Toasted Bruschetta Display

served with a trio of toppings: rosemary and creamy goat cheese, sundried tomato boursin and the traditional diced tomato basil fresca. served with fresh breads and crostini

Wing Station

classic mild and hot wings, celery, blue cheese, ranch

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Passed Dessert

Petite Pastries

petit fours, miniature tartlets, cheesecakes, torts, variety of dessert bars

Full Bar Service

coke, diet coke, sprite, bottled water, ginger ale, tonic, club, orange juice, cranberry juice, lemons, limes, cherries, olives, ice

Equipment

all purpose glassware (wine, water, rocks)

high top round guest tables (5)

low cocktail guest tables (5)
based on six guests per table

bar tables

service tables

all linens and napkins in solid colors for bars, guest seating, food station table

mahogany chivari chairs with ivory pad

Included in the package price:

experienced event planner to assist in all stages of coordinating

**may assist with preferred vendor recommendations, as well as liquor, beer, wine, champagne counts and other recommendations*

all necessary trained staff to include on-site supervisor, chefs, servers and bartender

2 hour event

for staffing, deposit & payments information see page 10

Based on a minimum of 100 guests
\$48.45 per guest plus 6% sales tax

Gratuity is at your own discretion
additional charge of \$275 for trucking and insurance
