



## **Tiered Packages** *Minimum 20 Guests Required*

☐ **Tier 1 — \$19.99 per person**

Select 2 Appetizers • 1 Salad • 1 Pasta

☐ **Tier 2 — \$35.00 per person**

Select 2 Appetizers • 1 Salad • 1 Entrée (includes 1 Starch & 1 Vegetable)

☐ **Tier 3 — \$45.00 per person**

Select 2 Appetizers • 1 Salad • 2 Entrées (includes 1 Starch & 1 Vegetable)

☐ **Tier 4 — Custom Package (CYO)**

Build your own menu with Chef Mike for a personalized consultation to design a menu that fits your vision and budget.

## **Appetizer Selections**

☐ Wings — Teriyaki ☐ Buffalo ☐ Peach BBQ ☐ Mango Habanero ☐ Lemon Pepper ☐ Garlic Parmesan ☐ Chipotle Brown Sugar

☐ Chicken Tenders — Teriyaki ☐ Buffalo ☐ Peach BBQ ☐ Mango Habanero ☐ Lemon Pepper ☐ Garlic Parmesan ☐ Chipotle Brown Sugar

☐ Stuffed Mushrooms — ☐ Seafood ☐ Vegetarian ☐ Sausage

☐ Buffalo Cauliflower — ☐ Mild ☐ Hot

☐ Meatballs — ☐ Marinara ☐ Swedish

☐ Tuna Nachos — Seared sesame Ahi tuna, wonton chips, wasabi aioli, teriyaki drizzle

☐ Spinach & Artichoke Dip — Served with tortilla chips

## Salad Selections

- ☐ House Salad — Mesclun greens, red onion, tomato & cucumber
- ☐ Caesar Salad — Romaine, croutons, shaved parmesan
- ☐ Harvest Salad — Mesclun greens, walnuts, gorgonzola, green apple & red onion

All salads served with assorted house-made dressings.

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## Pasta Selections

- ☐ Penne Ala Vodka — Basil, cream & vodka sauce with a touch of marinara
  - ☐ Alfredo — Creamy garlic parmesan sauce
  - ☐ Baked Mac & Cheese — Cavatelli pasta with four-cheese Béchamel
  - ☐ Bolognese
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## Starch Options

- ☐ Garlic Mashed Potatoes
  - ☐ Roasted Potatoes
  - ☐ Herb Butter Rice
  - ☐ Wild Rice Blend
  - ☐ Sweet Potato Mash
  - ☐ Couscous with Herbs
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## Vegetable Options

- ☐ Roasted Asparagus
- ☐ Green Beans with Garlic
- ☐ Honey-Glazed Carrots
- ☐ Roasted Cauliflower
- ☐ Brussels Sprouts
- ☐ Broccoli
- ☐ Seasonal Vegetable Medley
- ☐ Creamed Corn

## Entrée Selections

### Chicken

- ☐ Chicken Parmigiana
- ☐ BBQ Grilled Chicken
- ☐ Buttermilk Fried Chicken
- ☐ Chicken Marsala
- ☐ Chicken Piccata

### Fish (Limit 1)

- ☐ Salmon Teriyaki
- ☐ Baked Cod
- ☐ Ahi Tuna Steak

### Beef (Limit 1)

- ☐ New York Strip
- ☐ Sirloin

### Pork

- ☐ Bone-in Pork Chop
- ☐ Roasted Pork Tenderloin
- ☐ Pork Cutlet

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## Beverage Packages

### Wine & Beer Package — \$16.00 per person/hour

Includes: House Red & White Wine, Domestic & Imported Beer, Soft Drinks & Water

### Standard Open Bar — \$25.00 per person/hour

Includes: House Wine, Domestic & Imported Beer, Well Spirits (Vodka, Gin, Rum, Whiskey, Tequila), Soft Drinks, Juices & Mixers

### Premium Open Bar — \$35.00 per person/hour

Includes: Premium Wines, Domestic/Imported/Craft Beer, Top-Shelf Spirits, Premium Mixers, Juices & Water

*Minimum 2-hour bar service required.*

## **Add-Ons**

**Dessert Package** — \$4 per person

**Coffee & Tea Service** — \$3 per person

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## **Details & Policies**

- Minimum 20 guests required
- 72-hour advance notice required
- Final guest count due 48 hours prior to event
- Pricing based on guaranteed guest count
- Setup and breakdown included
- Chafing dishes and serving utensils provided

*Menu items and pricing subject to change. Seasonal availability may apply.*