

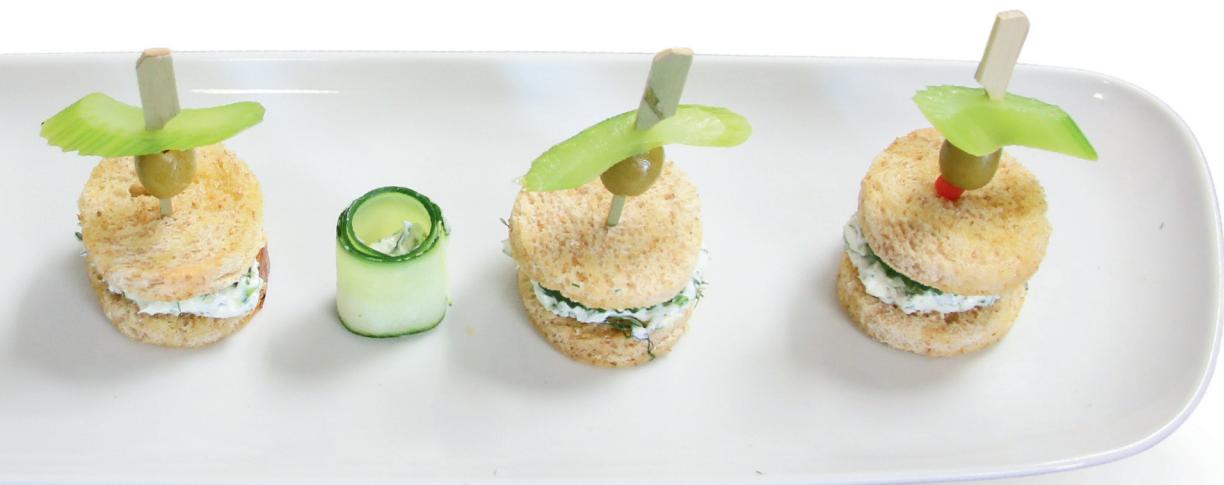


Catering & Event Planning

Elegante.net | 847-806-0000

HORS D'OEUVRES &
COCKTAIL RECEPTION 2026

MENU.



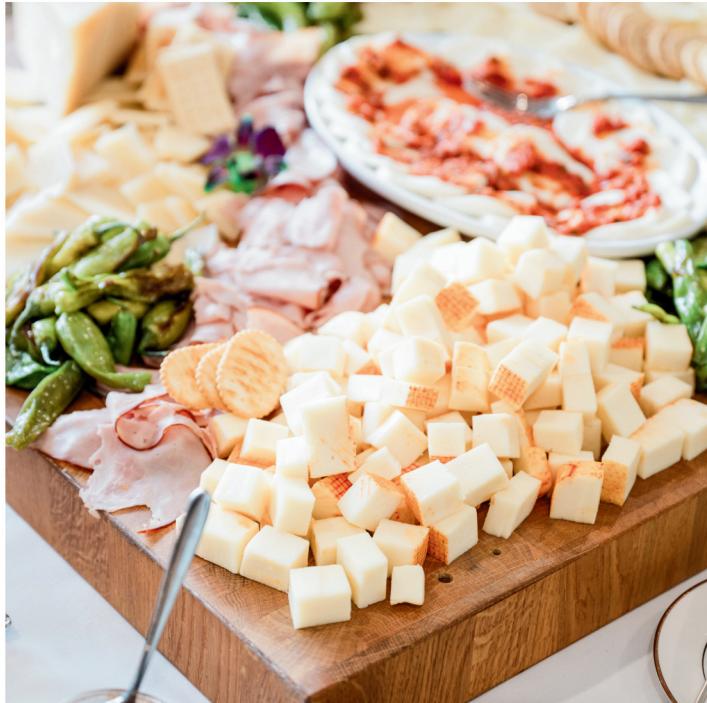
About Us



We currently reside in a 15,000 square foot facility in Arlington Heights, IL. Eleganté 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, Eleganté's first catering menus were created, and have continued to evolve and be refined over the years.

Today, Eleganté 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 Eleganté 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"

TEA SANDWICHES | 2026

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



Catering & Event Planning

847-806-0000 | www.elegante.net

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	Gorgonzola Stuffed New Potatoes	\$2.90	baby red potatoes filled with whipped gorgonzola cheese, and crumbled walnuts
Applewood Gorgonzola Roulade	\$2.90	applewood smoked chicken wrapped in prosciutto and gorgonzola cheese garnished with a dried cranberry	Herb Grilled Shrimp Skewers	\$3.75	marinated shrimp with fresh herbs and olive oil
Artichoke Pizza	\$2.60	bite-size french crust filled with goat cheese, ricotta, chopped artichokes, and caramelized red onion	Horseradish Roast Beef Mini Roulade	\$2.90	thinly sliced beef with horseradish cream cheese and rolled around a cornichon pickle
Asparagus Raspberry & Goat Cheese Bouche	\$2.60	asparagus tips, fresh raspberries, and whipped goat cheese in a pastry cup	Hummus Vegetable Shooter	\$3.45	traditional hummus with carrots and celery
Blow Torched Ahi Tuna	\$4.35	served on a crispy wonton with bok choy, slaw, wasabi caviar, and pickled ginger aioli	Iced Shrimp Cocktail	\$3.75	jumbo shrimp with cocktail sauce
Bruschetta Trio	\$2.90	bell pepper bruschetta, zucchini goat cheese bruschetta, and eggplant cherry tomato bruschetta	Marinated Tortellini Skewers	\$2.60	cheese tortellini skewered with olive oil and italian spices
Chicken Caesar "Saladettes"	\$2.90	crostini topped with grilled chicken, lettuce, caesar dressing, and parmesan shavings	Mini Deli Sandwiches	\$3.20	an assortment of deli meats on petite rolls with assorted condiments
Crab and Cucumber Cups	\$3.75	delicate alaskan crab salad perched in a decorative cucumber cup	Peppered Tuna	\$4.35	ahi tuna on belgian endive with wasabi aioli
Deli Spirals	\$2.60	flour tortilla with turkey, ham, and salami with cheddar and swiss cheeses	Prosciutto with Melon	\$2.90	thinly sliced prosciutto wrapped around melon
Deviled Eggs Trio	\$2.60	assortment of deviled eggs consisting of; traditional, bacon and cheese, and sun-dried tomato and basil	Roasted Vegetable Crostini	\$2.90	french baguette crostini with roasted vegetables and goat cheese spread
Fresh Fruit Kabobs	\$3.20	fresh fruit on a skewer	Salmon Amuse Bouche	\$2.90	salmon mousse in a puff pastry cup with creme fraiche and chives
Fresh Mozzarella & Tomato Skewers	\$2.60	fresh mozzarella skewer with cherry tomatoes and fresh basil	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

ELEGANTÉ CUISINE

Catering & Event Planning

847-806-0000 | www.elegante.net

HOT HORS D' OEUVRES | 2026

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

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



Catering & Event Planning

847-806-0000 | www.elegante.net

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, barbecue 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, barbecue 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 chilies, 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.

ELEGANTÉ CUISINE

Catering & Event Planning

847-806-0000 | www.elegante.net

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 Crudité 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


ELEGANTÉ CUISINE

Catering & Event Planning

847-806-0000 | www.elegante.net

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



Catering & Event Planning

847-806-0000 | www.elegante.net

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 Crème Brûlée	\$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
<i>apple, cherry, seasonal</i>	
Whip Cream	\$6.65/slice
<i>banana custard, chocolate cream, strawberry</i>	
Other	\$7.50/slice
<i>boston cream, lemon meringue, turtle</i>	

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
Snicker's 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

 ELEGANTÉ CUISINE

Catering & Event Planning

847-806-0000 | www.elegante.net

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, Tangueary 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**

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

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

Bar Service Only

no beverages included

Four Hours Per Hour After (under 85 guests)	\$490.00 flat rate \$160.00 per hour
--	---

Four Hours Per Hour After (under 85 guests)	\$6.05 per guest \$2.40 per guest
--	--

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 Zealand	\$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 Tempranillo, 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
Meomi Pinot Noir, Appelated, 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 dрапing
photography
red carpet and stanchions
security
stages
tents
transportation
valet parking