

# ELEGANTÉ CUISINE



*Catering & Event Planning*

Elegante.net | 847-806-0064

WEDDING 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"**

*Thomas W. Manetti*

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**  
asparagus tips, fresh raspberries, and whipped goat cheese in a pastry cup **\$2.60**

**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.

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

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

# 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

<b>One Entrée</b>	<b>\$19.25</b>
<b>Two Entrées</b>	<b>\$23.00</b>
<b>Three Entrées</b>	<b>\$27.00</b>

*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**

portabello, 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:

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

## Also includes your choice of one of the following entrées:

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

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

## Beef & Veal

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

## Pork

<b>Grilled Pork Chop</b>	<b>\$38.00</b>
chipotle and maple glazed bone-in pork chop with grilled pear relish	
<b>Pork Loin with Five Spice Apples</b>	<b>\$33.25</b>
soaked in an asian brine overnight, seasoned, seared, and topped with deglazed five spice apples compote	
<b>Apricot Sage Pork Tenderloin</b>	<b>\$39.50</b>
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

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

## Duets

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

## Vegetarian

<b>Mushroom &amp; Asparagus Risotto</b> vegetarian risotto mixed with a hearty blend of mushrooms, carrots, and asparagus	<b>\$33.25</b>
<b>Portabella Mushroom</b> portabella mushroom stuffed with boursin cheese and spinach, garnished with red peppers	<b>\$35.75</b>
<b>Ricotta &amp; Spinach Ravioli</b> ravioli filled with fresh spinach and ricotta cheese with a tomato cream sauce	<b>\$35.75</b>
<b>Vegetable Curry</b> 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	<b>\$34.25</b>

## 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 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**

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.

<b>Two Hours</b>	<b>\$29.65 per guest</b>
<b>Three Hours</b>	<b>\$33.95 per guest</b>
<b>Four Hours</b>	<b>\$39.10 per guest</b>

## 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.

<b>Two Hours</b>	<b>\$38.55 per guest</b>
<b>Three Hours</b>	<b>\$43.70 per guest</b>
<b>Four Hours</b>	<b>\$50.05 per guest</b>

## 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

<b>Two Hours</b>	<b>\$22.15 per guest</b>
<b>Three Hours</b>	<b>\$25.30 per guest</b>
<b>Four Hours</b>	<b>\$29.05 per guest</b>

## Craft Beer, Wine and Soda Package

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

<b>Two Hours</b>	<b>\$25.90 per guest</b>
<b>Three Hours</b>	<b>\$29.65 per guest</b>
<b>Four Hours</b>	<b>\$34.25 per guest</b>

## Soda Package

coke, diet coke, sprite, lemonade and bottled water

<b>Two Hours</b>	<b>\$15.55 per guest</b>
<b>Three Hours</b>	<b>\$19.30 per guest</b>
<b>Four Hours</b>	<b>\$23.30 per guest</b>

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

## Bar Service Only

no beverages included

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

<b>Four Hours</b>	<b>\$6.05 per guest</b>
<b>Per Hour After</b>	<b>\$2.40 per guest</b>
<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 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 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