

Catering Menu



Bar/ Beverage Options

Coffee and Tea Service
\$10 per person

Soda, Juice, Sparkling, and Still Water Service
\$3 per person

Cash or Consumption Bars

Bartenders \$36 per hour

Premium Cocktails \$11
House Cocktails \$8
Domestic Beer \$6
Imported Beer \$7

House Red and White Wine \$8/glass
\$34/bottle

All non-alcoholic juices and sodas \$3

Catering Menu



Reception Options

Hors D'oeuvres- Passed

- Prosciutto, Parmesan Toasts \$4
- Roasted Red Pepper, Mozzarella, Basil Toasts \$3
- Goat Cheese, Sweet Potato Toasts \$3
- Pate, Grain Mustard, Cornichon Toasts \$4
- Caramelized Onion and Blue Cheese Tarts \$3
- Baked Mussels with Garlic, Spinach, Brioche Crumbs \$5
- Red Wine Braised Short Ribs in Puff Pastry \$4
- Risotto Fritters \$3
- Vegetable Spring Rolls \$3

Hors D'oeuvres - Displayed

- Seasonal Fresh Fruit Display \$6
- Vegetable Crudités with Caper Aioli \$6
- Artisanal Cheeses with Garniture \$10
- Baked Spinach & Artichoke Gratin \$10
- Seasonal Fruit & Cheese Display \$14

Dessert

(\$6 per person)

- Mini Fruit Tarts
- Mini Lemon Tarts
- Mini Meringue Tarts
- Brownie Bites

