



Silver Package

\$25 per person (minimum 50 people)

Hors D'oeuvres (*select one*)

Vegetable shots: carrots, celery and grape tomatoes with house made dill dressing in a shot glass
Hummus shots: roasted red pepper hummus in shot glass topped with grilled crostini
Spinach & artichoke dip in shot glass topped with house made pita chips
Mini quiche
Smashed mini baked potatoes

Buffet Dinner (*select one*)

Grilled chicken in boursin cheese sauce
Grilled chicken in creamy white wine sauce
Chicken skewers with sweet Polynesian sauce
Roasted turkey breast slices with blackberry Dijon sauce
Roasted turkey breast slices with boursin cheese sauce
Roasted pork loin slices in a pepper jelly glaze

Sides:

Garlic mashed potatoes
Corn in creamy butter sauce
Southern green beans

Bread:

Fresh yeast roll

Beverages:

Unsweet tea, sweet tea and lemonade

Dishes, utensils and drinkware are not included in pricing.

There is a \$75.00 additional charge for cake cutting. Please discuss this at the time of booking to secure the service. *Plates and flatware for cake/dessert are an additional cost.*



The Luau

\$25 per person (minimum 50 people)

Hors D'oeuvres

Blue and yellow corn chips with fresh made pineapple salsa

Buffet Dinner

Grilled Huli Huli Chicken

Slow smoked, hand pulled, Kalua pork

Sauces:

Huli Huli sauce

Sweet and thick BBQ sauce

Sides:

Hawaiian Fried Rice

Hawaiian Macaroni Salad

Caribbean Slaw

Bread:

Hawaiian sweet rolls

Beverages:

Unsweet tea, sweet tea and lemonade

Dishes, utensils and drinkware are not included in pricing.

There is a \$75.00 additional charge for cake cutting. Please discuss this at the time of booking to secure service.



Gold Package

\$35 per person (minimum 50 people)

Hors D'oeuvres (*select one*)

Vegetable shots: carrots, celery and grape tomatoes with house made dill dressing in a shot glass
Hummus shots: roasted red pepper hummus in shot glass topped with grilled crostini
Spinach & artichoke dip in shot glass topped with house made pita chips
Mini quiche
Smashed mini baked potatoes
Italian meatballs in tomato sauce
Buffalo chicken bites
House made pimento cheese baked tartlets

Buffet Dinner (*select one*)

Grilled chicken in boursin cheese sauce
Grilled chicken in creamy white wine sauce
Chicken Marsala
Roasted turkey breast slices with blackberry Dijon sauce
Roasted turkey breast slices with boursin cheese sauce
Ham steaks in a bourbon glaze
Roasted pork loin slices in a pepper jelly glaze
Herb crusted pork loin slices
Burgandy beef tips with egg noodles
Cheese ravioli in tomato sauce

Sides:

Garlic mashed potatoes
Corn in a creamy butter sauce
Southern green beans

Bread:

Fresh yeast roll

Beverages:

Unsweet tea, sweet tea and lemonade

Dishes, utensils and drinkware are not included in pricing.

There is a \$75.00 additional charge for cake cutting. Please discuss this at the time of booking to secure service.



Platinum Package

\$40 per person (minimum 50 people)

Hors D'oeuvres (*select two*)

Vegetable shots: carrots, celery and grape tomatoes with house made dill dressing in a shot glass
Hummus shots: roasted red pepper hummus in shot glass topped with grilled crostini
Spinach & artichoke dip in shot glass topped with house made pita chips
Mini quiche
Shrimp cocktail
Smashed mini baked potatoes
Italian meatballs in tomato sauce
Buffalo chicken bites
Monte Cristo sliders
House made pimento cheese baked tartlets

Buffet Dinner (*select one*)

Grilled chicken in boursin cheese sauce
Grilled chicken in creamy white wine sauce
Chicken Cordon Blue
Roasted turkey breast slices with blackberry Dijon sauce
Roasted turkey breast slices with boursin cheese sauce
Pulled Pork with bbq sauce
Ham steaks in a bourbon glaze
Roasted pork loin slices in a pepper jelly glaze
Herb crusted pork loin slices
Smoked brisket slices*

Lasagna

Sides:

Rice pilaf
Squash casserole
Baked Zucchini in garlic butter sauce

Bread:

Fresh yeast roll

Beverages:

Unsweet tea, sweet tea and lemonade (*coffee upon request*)

Dishes, utensils and drinkware are not included in pricing.

There is a \$75.00 additional charge for cake cutting. Please discuss this at the time of booking to secure service.



Creative Stations

*(Delivery fee is \$20 per hour including travel to and from venue
and per person costs are based on 50 person minimum)*

All packages are self-serve buffet stations.

Disposable chafing dishes, sterno fuel, and serving utensils are included.

Sweet Tooth Station

\$15 per person

A serve yourself station with brownie bites, jumbo chocolate chip cookies, banana pudding shots, cheese cake bites, a variety of cut fruits with a yogurt dip and chocolate dip.

Nacho Station

\$15 per person

A serve yourself station stocked with tortilla chips, queso blanco, salsa, lettuce, shredded cheese, sour cream, and sliced pickled jalapenos. (add ground beef for \$5 per person)

Pork BBQ Sliders Station

\$15 per person

A serve yourself station stocked with smoked, hand pulled pork on sweet buns, with coleslaw, and bbq sauce.

Taco Station

\$15 per person

A serve yourself station stocked with seasoned ground beef, soft tortillas, shredded lettuce, shredded cheddar cheese, salsa, sour cream and sliced pickled jalapenos.

Pasta Station

\$15 per person

A serve yourself station stocked with bowtie pasta, fettuccini pasta, rotini pasta, alfredo sauce, marinara sauce, herb & butter sauce, red pepper flakes, and grated parmesan.

Rise and Shine Station

\$20 per person

A serve yourself station with sliced bagels, biscuits, banana nut muffins, fruit muffins, cream cheese spread, fruit and yogurt parfaits, bacon slices, sausage and fluffy scrambled eggs.

Chicken Street Tacos

\$18 per person

A serve yourself station stocked with seasoned grilled sliced chicken, flour tortillas, shredded lettuce, shredded cheddar cheese, salsa, sour cream, chopped cilantro and lime wedges.



Beverage Stations

*(Delivery fee is \$20 per hour including travel to and from venue)
(\$200 refundable deposit for equipment)
Drinkware is not included in pricing.*

Warm & Cozy Beverages

\$60 (serves 50)

A serve yourself station with regular coffee, decaf coffee, hot water, apple cider mix, cocoa mix, a selection of tea bags, cinnamon sticks, marshmallows, half & half, sugar, Splenda, and sliced lemons.

Cool Down Beverages

\$80 (serves 50)

A serve yourself station with ice cold strawberry lemonade, cucumber infused water, berry infused water, cold brew iced coffee, fresh strawberry slices, fresh mixed berries, fresh sliced cucumber, lemon slices, and a selection of flavor syrups for coffee.



Hors D'oeuvres

(Delivery fee is \$20 per hour including travel to and from venue and per person costs are based on 50 person minimum)

\$6 per person each

Prosciutto crostini with balsamic glaze
Veggie shots with house made dill dressing
Spinach and artichoke dip shots with pita chips
Tomato bruschetta on grilled crostini
Mini smashed baked potatoes with bacon bits and cheese

\$7 per person each

Artichoke and cheese stuffed mushrooms
Italian sausage and smoked cheddar cheese cube bamboo picks
Assorted Mini quiches

\$8 per person each

Italian meatballs in tomato sauce
Buffalo chicken bites
House made pimento cheese tartlets
Mashed potato martinis topped with bacon bits, shredded cheese and sour cream

\$9 per person each

Roast beef and arugula crostini with horseradish sauce
Smoked salmon dip on crostini
Mini shrimp and grits
Shrimp cocktail minis
Asian Dumplings with dipping sauce
Monte Cristo sliders