

LOVE AT FIRST BITE

Catering



Since 1982 ♦ Huntington Beach, California

(714) 375-5566 • Fax (714) 375-5568 • www.LAFBcatering.com

Hors d'Oeuvres

TRAY-PASSED

EACH SELECTION SERVES 2 PIECES PER PERSON

\$2. per person

- Asparagus Crepe Wraps
- Poppyseed Chicken Bouchee Cups
- Andouille Sausage Puffs
- Brie Tartlet w. Mango or Pear
- Artichoke Risotto Cakes w. Manchego Cheese
- Red Creamer Potatoes w. Gorgonzola, Bacon, & Caramelized Onion
- Moroccan Chicken Skewers
- Chicken Cilantro Empanadas

\$3. per person

- Crab-Stuffed Artichokes
- Mediterranean Cucumber Cups
- Mini Beef Wellingtons w. bearnaise
- Crab-Stuffed Endive
- Quail Egg & Chorizo-Stuffed Baby Potatoes
- Pear & Gorgonzola Crostini
- Pecan & Chevre -Stuffed Figs (seasonal)
- Pulled Pork Sliders
- Chimichurri Beef Skewers
- Lamb & Apple Skewers
- Chili Garlic Edamame
- Olive & Feta Shooters
- Prosciutto-Wrapped Asparagus
- Salmon Pinwheels
- Mini Crab Cakes w. Cajun Sauce
- Asian Stuffed Mushrooms
- Teriyaki Beef Skewers

\$5. per person

- Bacon-Wrapped Scallops or Shrimp
- Sun-Dried Tomato & Parmesan Shooters
- Tenderloin Crostini w. horseradish chive sauce
- Assorted Sushi
- Santa Fe Eggrolls
- Clams Casino
- Heirloom Tomato & Burrata Crostini
- Crab Claws w. Key Lime Cocktail Sauce
- Shrimp Scampi Skewers
- Smoked Salmon Blinis
- Traditional Shrimp Cocktail
- Roasted Red Potatoes w. Caviar
- Crab Cake Sliders w. Wasabi Caper Sauce & Daikon Sprouts
- Garden Sliders w. Baby Bellas, Swiss, Roma Tomato, & Herb Aioli

DISPLAYED

EACH SELECTION PRICED PER PERSON

CASCADING FRUIT.....\$2.25

Fresh honeydew, cantaloupe, watermelon, sliced pineapple, juicy grapes, strawberries and kiwi.
With seasonal variations.

GOURMET CHEESE.....\$4.95

Honey pistachio-rolled Chevre, Havarti, Port-Wine & Sage Derby & wedges and cubes. Garnished with rosemary Marcona almonds & berries.
Served with rustic bread & gourmet crackers.

ANTIPASTO.....\$4.95

fire-roasted vegetables, artisan cheeses, tapenade spreads and cured meats, garnished with rosemary Marcona almonds & olives.

VEGETABLE CRUDITÉS.....\$1.95

Garden-picked button mushroom, bell pepper, carrot, zucchini, jicama, radish, cucumber and tomato.
Served with ranch or spinach dips.

MEDITERRANEAN HUMMUS.....\$4.25

hand-made hummus: roasted red pepper, cilantro & eggplant flavors. Served with variety of pickled vegetables & olives. Includes crackers, pita or crostini.

BAKED BRIE EN CROUTE.....\$2.25

Choose fig, pear or raspberry baked in flaky pastry.

SEAFOOD.....\$23.50

Creatively iced: jumbo shrimp, crab claws, smoked salmon, & slipper lobster tails. Served w. cocktail & cajun sauces and lemon wedges.

SHRIMP PINEAPPLE TREE.....\$4.95

Served with cocktail sauce and lemon wedges.

SPINACH & ARTICHOKE DIP.....\$2.25

Creamy parmesan dip baked with breadcrumb crust
Served with French baguettes and gourmet crackers.

SOUP SHOTS.....

Served in shot glasses with mini garlic crostini

Butternut Apple Bisque,

Spicy Pumpkin

or Tomato Bisque.

1 SOUP = \$2.50 ◆ 2 SOUPS = \$3.75

3 SOUPS = \$4.75

CUSTOMIZED

Special Event Packages

CHOOSE YOUR SERVICE-STYLE:

DROP-OFF SERVICE	BUFFET SERVICE	SIT-DOWN SERVICE
Disposable napkins, acrylic plates, & utensils	Disposable napkins, acrylic plates, & utensils	Standard china, silverware & linen napkin
Delivery Staff: set-up buffet equipment and display food then come back after your event or next day to pick-up equipment	Service Staff: will set-up buffet equipment and display and replenish food & beverage while attending to guests and bussing tables	Service Staff: will set tables and maintain guests refreshments, serving each course to guests and bussing tables of all china.

ALL MENU PACKAGES INCLUDE:

BUFFET TABLES and LINENS

Table drapes in choice of available colors.

FLORALS for FOOD & BEVERAGE STATIONS

coordinated with event colors

the fine print:

Sales Tax and 20% Service Charge applicable on all orders.

Service and/or delivery staff included for up to six (6) event hours, plus set-up & breakdown

Some venues may require additional staff. Gratuities not included and appreciated.

50% deposit required at booking; final payment and confirmed guest count required 10 days prior to event date.

Love At First Bite Catering accepts cash, checks or major credit cards.

Credit card payments will incur a 3.5% surcharge.



the *Serendipity*
PACKAGE

Select 1 SALAD:

CRISP GARDEN
with ranch & italian

WATERMELON

with feta, mint & raspberry vinaigrette.

CUCUMBER SESAME

with soy sesame dressing.

CLASSIC CAESAR

with parmesan, egg, onion, & garlic croutons

MIXED BABY GREENS

with bleu cheese, peppered pecans &
raspberry vinaigrette.

BABY SPINACH & MANDARIN

with strawberries, roasted almonds &
poppy-seed dressing.

TRI-COLOR HEIRLOOM TOMATO

with fresh herbs & spiced vinaigrette.

Select ENTRÉE DUET:

CHICKEN VERONIQUE

with champagne cream & grapes.

AMARETTO-GLAZED HAM

APRICOT CHICKEN

CHICKEN PICCATA

LEMON CAPER TILAPIA

LEMON-HERB CHICKEN

SEARED LEMONGRASS CHICKEN or TOFU

with coconut curry infusion.

CARVED ROAST BARON OF BEEF

with au jus & horseradish chive sauce.

Select 2 ACCOMPANIMENTS:

GARLIC MASHED RED ROSE POTATOES

with peppercorn gravy

RICE PILAF

HERBED COUSCOUS

GREEN BEANS ALMONDINE

GLAZED CARROTS

ZUCCHINI & CARROTS

with garlic herb butter

Includes:

FRESHLY-BAKED ROLLS or
BAGUETTES with butter

&

DELUXE COFFEE SERVICE

freshly-brewed Starbuck's coffees and
assorted teas with flavored syrups and
creams, chocolate shavings, cinnamon sticks
& nutmeg.

# OF GUESTS	DROP-OFF SERVICE	BUFFET SERVICE	SIT-DOWN SERVICE
50-74	\$23.95	\$31.75	\$46.95
75-99	\$22.95	\$30.75	\$45.75
100+	\$21.95	\$29.75	PLEASE INQUIRE



the *Love Actually*
PACKAGE

Select 1 SALAD:

PEAR & GORGONZOLA

with toasted walnuts

& balsamic vinaigrette

ROASTED BEET & CHEVRE

on a bed of frisée

TUSCAN SPINACH

with white beans, sun-dried tomato, olive,

& balsamic vinaigrette

FRENCH QUARTER

with peppered pecans, & goat cheese

ANTIPASTO

with buttermilk ranch & italian

Select ENTRÉE DUET:

GRILLED MAHI MAHI

with roasted bell peppers

CILANTRO-LIME SHRIMP

skewered & grilled

SUMMER SQUASH LASAGNA

with italian cheeses & classic marinara

TOFU PICCATA

toasted with zesty lemon caper sauce

STUFFED CHICKEN BREAST

with creamed sun-dried tomato or spinach

ROASTED SHANGHAI TRI-TIP

carved fresh

Select 2 ACCOMPANIMENTS:

WILD RICE

with sautéed mushroom

ROMAN FARFALLE

with artichoke hearts, capers & roma tomato

Au GRATIN POTATOES

LEMON GARLIC BROCCOLINI

GRILLED ASPARAGUS

BAKED BUTTERNUT SQUASH

with apples & maple syrup

MARINATED FRESH VEGGIES

Includes:

FRESHLY-BAKED ROLLS,

BAGUETTES, or GARLIC BREAD

&

STARBUCK'S COFFEE SERVICE

freshly-brewed Starbuck's coffees and
assorted teas with flavored syrups and
creams, chocolate shavings, cinnamon sticks
& nutmeg.

# OF GUESTS	DROP-OFF SERVICE	BUFFET SERVICE	SIT-DOWN SERVICE
50-74	\$29.50	\$38.50	\$52.25
75-99	\$27.95	\$36.95	\$50.95
100+	\$26.50	\$35.50	PLEASE INQUIRE



The Ever After

PACKAGE

Select 1 SALAD:

GRILLED ROMAINE WEDGE

with applewood-smoked bacon, corn, toasted walnuts & bleu cheese dressing

NIÇOISE

with salmon

GREEN GODDESS

with cucumber, chickpea, & artichoke

ARUGULA & GRILLED PEACH

(seasonal)

with blueberries, feta, marcona almonds, & honey balsamic vinaigrette

SPRING

with roasted beet, asparagus, goat cheese, & candied pecans

Select ENTRÉE DUET:

VEGETABLE STUFFED SALMON

with lemon dill sauce

CRAB-STUFFED CHICKEN

with mushroom roquefort sauce

SHRIMP SCAMPI

with bell peppers & angel hair pasta

PORTOBELLO CHICKEN

with provolone cheese & marsala wine

ROASTED PRIME RIB of BEEF

with au jus & horseradish chive sauce.

Select 2 ACCOMPANIMENTS:

BABY VEGETABLES

sunburst squash, baby carrots, & zucchini

GINGERED SNOW PEAS

FIRE-ROASTED VEGETABLES

ROASTED SPAGHETTI SQUASH

with basil, tomato, & parmesan

BAKED JACKET POTATOES

with sour cream, bacon crumbles & chives

ROASTED VEGGIE COUSCOUS

ORGANIC RICE, GRAIN & LENTIL MEDLEY

Includes:

FRESHLY-BAKED ROLLS, BAGUETTES, GARLIC BREAD, BREADSTICKS, HERB-FOCCACIA, or OLIVE BREAD

&

STARBUCK'S COFFEE SERVICE

freshly-brewed Starbucks' coffees and assorted teas with flavored syrups and creams, chocolate shavings, cinnamon sticks & nutmeg.

# OF GUESTS	DROP-OFF SERVICE	BUFFET SERVICE	SIT-DOWN SERVICE
50-74	\$39.50	\$47.25	\$58.50
75-99	\$37.50	\$45.25	\$56.95
100+	\$35.25	\$42.95	PLEASE INQUIRE

Brunch

PLEASE INQUIRE ABOUT PRICING FOR MULTIPLE STATIONS.

EGGS BENEDICT STATION

Served with rosemary roasted potatoes, fresh fruit platter, orange juice & coffee.

Requires Action Chef for an additional charge.

\$13.75 PER PERSON

FRENCH TOAST OR WAFFLE BAR

Served with maple syrup, butter, powdered sugar, fresh berries, hickory-smoked bacon, fresh fruit platter, orange juice and coffee.

Action Chef recommended for additional charge.

\$9.25 PER PERSON

BREAKFAST STRATA

Select sausage or vegetable, served with hickory-smoked bacon, fresh fruit platter, orange juice and coffee.

\$10.50 PER PERSON

OMELETS-TO-ORDER

Choose from an array of savory fillings, served with rosemary roasted potatoes, hickory-smoked bacon & sausage,

fresh fruit platter, orange juice and coffee.

Requires Action Chef for an additional charge.

\$14.50 PER PERSON

SWEET & SAVORY CRÊPES

Our crêpes are made from scratch and filled with your choice of toppings: confetti eggs, ham, Hollandaise sauce, shredded cheddar cheese, bacon, blueberries, strawberries, raspberries, and chocolate mousse.

Includes orange juice & coffee.

Requires Action Chef for an additional charge.

\$11.50 PER PERSON

SUPREME SALAD STATION

Choice of four salads (2 with meat; 2 without):

California Chicken, Oriental Chicken, Chicken Caesar, Cajun Chicken & Fusilli, Santa Fe Chopped Chicken. Spring, Roasted Chopped Vegetable, Harvest, Roasted Beet & Chevré, or Multigrain Lemon-Kale,

Served with rosemary focaccia, olive loaf and baguettes with butter.

\$13.95 PER PERSON

Lunch & Lighter Fare

INCLUDE 2 ACCOMPANIMENTS, FOR A MINIMUM OF 20 GUESTS

PALM-SIZED SANDWICHES

Assortment of oven-roasted turkey, ham, roast beef, cashew chicken salad & veggie sandwiches.

Served on fresh baked rolls or croissants with lettuce & cheese (serves 2 per guest).

\$9.75 PER PERSON

GOURMET SANDWICH WRAPS

Choose from an assortment: Baja Steak, Fried Chicken, Thai Chicken, Spicy Hummus, Grilled Veggie or California.

Each is wrapped in fresh, flavored tortillas.

\$11.75 PER PERSON

CARVED MEAT SANDWICH STATION

Whole roasts of turkey, ham and roast beef are carved on-site and served with lettuce, tomato, onion, mustard, mayonnaise, Dijon and our "almost famous Ace LaBrake's BBQ Sauce." Requires Carving Chef for an additional charge.

\$15.25 PER PERSON

Accompaniments

SELECT 2 FOR LUNCH MENUS

Red Rose Potato Salad • Greek Bow-Tie Pasta Salad
Tossed Garden Salad • Pesto Pasta Salad
Citrus Baby Green Salad • Cobb Salad
Chopped Italian Salad • Assorted Chips
Angel Hair & Marinated Artichoke Salad
Spinach & Mandarin Orange Salad
Relish Platter • Edamame Salad
Hummus with Pita Bread
Harvest Salad with Raspberry Vinaigrette
Chinese Chicken Salad • Asian ColeSlaw
Italian Pasta Salad • Caesar Salad
Mediterranean Cucumber Salad
Macaroni Salad • Watermelon Salad
Fresh Seasonal Fruit

Action Stations

YOUR GUESTS ARE SURE TO LOVE THE VARIETY AND ATMOSPHERE OF TRAVELLING FROM STATION TO STATION.

CREATE YOUR OWN SATELLITE BUFFETS, OR LET US SELECT FOR YOU. - WE RECOMMEND 3-4 STATIONS;

PRICES AND PORTIONS WILL BE ADJUSTED ACCORDINGLY.

ACTION CHEFS ARE AVAILABLE FOR AN ADDITIONAL CHARGE, WHERE NOT ALREADY REQUIRED & INCLUDED.

PACIFIC RIM #1

Jasmine rice or Asian noodles with choice of marinated grilled meats, fresh vegetables, and a selection of specialty sauces. All served in Chinese to-go containers with chopsticks and fortune cookies.

Action Chef required & included.

\$13.50 per person

PACIFIC RIM #2

Teriyaki beef and chicken satay skewers served with Thai peanut sauce, Asian cucumber salad, vegetable spring rolls, cream cheese & chive wontons, and chicken Pad Thai.

Includes chopsticks and almond cookies.

\$11.75 per person

PASTA BAR

Action Chef sautés personal selections of pastas, vegetables and fresh sauces to create their perfect pasta creation. Served with grated Parmesan and crushed red peppers, garlic bread or baguettes.

Action Chef required & included.

\$13.50 per person

UPGRADE with

CHICKEN, ITALIAN SAUSAGE, AND PROSCIUTTO.

\$15.95 per person

CARVING STATION

Choice of two meat options: roast baron of beef, whole roasted turkey, whole poached salmon or amaretto glazed ham. Served with assorted condiments, fresh baked rolls & butter, plus your choice of two accompaniments.

Action Chef required & included.

\$18.95 per person

Add ROSEMARY RIB ROAST or SMOKED TRI-TIP.

\$6.95 per person

TASTE OF NAPA VALLEY

Cascading display of fresh seasonal fruit with amaretto whipped cream or chocolate sauce, assorted cheeses, baked raspberry brie en croute, grilled vegetables with garlic herb aioli, hot artichoke dip, and fresh baguettes & crackers.

\$12.95 per person

Upgrade to GOURMET CHEESES **\$2.50 per person**

SOUTH OF THE BORDER

Fajita bar includes marinated chicken & steak, cheddar & jack cheeses, lettuce, tomatoes, onions, olives, jalapenos, salsa, sour cream, hand-made guacamole, rice & beans, with tri-color chips & salsa.

\$11.75 per person

Add QUESADILLAS **\$2.25 per person**

MASHED POTATO BAR

Fill your martini glass with your choice of garlic or wasabi mashed red rose potatoes. Top with butter, chives, sour cream, bacon crumbles, assorted cheeses, Marsala mushroom sauce, and Cabernet gravy.

\$6.50 per person

Add GRILLED CHICKEN or STEAK **\$4.50 per person**

SEVEN SEAS

Mouth-watering display includes a jumbo shrimp tree, cocktail crab claws, and oysters on the half shell, all on ice. Accompanied by salmon pinwheels, mini crab cakes, and crab-stuffed endive.

\$24.75 per person

DELUXE MAC-N-CHEESE BAR

Havarti & Parmesan Macaroni and Sharp Cheddar & Gorgonzola Cavatappi served with hickory-smoked bacon bits, grilled vegetables, avocados, green onions, sliced lemon-herb chicken, French fried red onions and toasted garlic breadcrumbs.

\$13.95 per person

Midnight Snacks & NOVELTY STATIONS

YOUR GUESTS ATE DINNER HOURS AGO, YOU'VE ALL ENJOYED THE EVENING'S ENTERTAINMENT AND DANCED THE NIGHT AWAY. BUT WHAT'S THAT GRUMBLING? YOU'RE HUNGRY AGAIN! OFFER THESE TASTY PARTING "GIFTS" TO FINISH THE NIGHT ON A HIGH NOTE.

ITEMS WITH * REQUIRE ACTION CHEF(S) FOR AN ADDITIONAL CHARGE. MINIMUM OF 50 GUESTS

STREET TACOS*

Marinated chicken & steak, onions, cilantro, and salsas rojo & verde with warm tortillas.

\$4.25 PER PERSON

HAMBURGER SLIDERS*

Served on a Hawaiian roll with lettuce, tomato, onions, ketchup, mustard, mayonnaise and our house slider sauce.

\$4.50 PER PERSON

Mini BREAKFAST BURRITOS*

Scrambled eggs, crumbled bacon or sausage, shredded cheese, and salsa in warm tortillas.

\$4.25 PER PERSON

DONUT HOLES or BEIGNETS*

Delicious pastry fried on-site and served with chocolate and raspberry sauces, powdered and cinnamon sugars.

\$4.50 PER PERSON

GRILLED CHEESE ACTION STATION*

Grilled cheese sandwiches made by our on-site chef with your choice of cheeses and 4 fillings.

\$4.75 PER PERSON

SILVER DOLLAR PANCAKES*

Silver dollar pancakes, powdered sugar, and thick maple syrup for dipping.

\$3.95 PER PERSON

FRENCH FRY BAR*

Crispy on the outside, tender on the inside, freshly-fried and served with chili, onions, cheese sauce, bacon crumbles, malt vinegar, and sea salt.

\$4.50 PER PERSON

NACHO BAR*

Freshly made tortilla chips served with creamy nacho cheese, black olive slices, jalapenos, onions, salsa, sour cream, crumbled bacon, black beans and guacamole.

\$4.25 PER PERSON

MIDNIGHT MILK & COOKIES

Chocolate chip, chunky peanut butter, white-chocolate macadamia, and oatmeal raisin cookies. Served with fresh milk. Soy and almond milk available upon request.

\$3.75 PER PERSON

S'MORES

Crispy graham squares topped with choice of chocolate: milk, dark, Peppermint Patty or Reese's Peanut Butter Cup. Finished off with a perfectly-toasted marshmallow and another graham square for gooey satisfaction.

\$3.75 PER PERSON

SHORTCAKE

Individual angel food cake slices topped with fresh whipped cream & strawberries or blueberries.

\$3.95 PER PERSON

GOURMET GUACAMOLE*

Choice of 2 flavors,

served with homemade tri-color tortilla chips:

MEXICAN- grilled corn, Cotija cheese & chili powder

MIDDLE EASTERN - pomegranate seeds, pepitas & mint

THAI - fresh grated ginger, coconut milk & cilantro

JAPANESE - chopped edamame, wasabi & sesame oil

B.L.T. - bacon crumbles, romaine lettuce & diced tomato

\$4.75 PER PERSON

OREO BOMB - ICE CREAM SANDWICHES

Vanilla bean ice cream sandwiched between our infamous Oreo Cookie Bombs.

\$4.95 PER PERSON

SOFT - PRETZELS

Fresh-baked whole or bite-size pretzels served with savory cheese sauce and assorted flavored mustards. Got beer?

\$3.75 PER PERSON

GRILLED PIADINAS

Flatbreads grilled on-site with choices of prosciutto, lemon herb chicken, Italian sausage, cheeses, veggies, toppings & drizzle w. pesto, roasted tomato dressing, or garlic oil.

Action Chef required for an additional charge.

\$7.50 PER PERSON

Desserts

TUXEDO-STYLE CHOCOLATE-DIPPED STRAWBERRIES

or

ASSORTED COOKIES, BARS & FRENCH MACAROONS

\$3.50 PER PERSON

CHOCOLATE FOUNTAIN or RIVER

Rich flowing chocolate & choice of 5 dippers:
butter cookies, cream puffs, pretzels,
strawberries, bananas, pound cake,
apple, pineapple, macaroons, éclairs, biscotti,
rice krispy treats, pirouettes,
and cheesecake bites.

Minimum guest count 100;
attendant required for an additional charge.

\$4.95 PER PERSON

PETITE DESSERTS

Miniature fruit tarts, chocolate ganache cakes,
lemon crunch cake, tiramisu, carrot cake,
cheesecake, and black forest cake. Based on
2 petites per person.

\$4.15 PER PERSON

SUNDAE BAR

Vanilla and chocolate ice cream, hot fudge,
strawberry sauce, caramel topping, crushed
Oreo cookies, Heath bar pieces, sprinkles,
cherries, nuts, and whipped cream.

\$4.50 PER PERSON

SHAVED ICE

Includes shaved ice machine,
ice, paper cones, and 3 syrup flavors.
Action Chef required for an additional
charge.

\$95. TOTAL

CUPCAKES

Triple chocolate, lemon, red velvet,
classic white, chocolate, and carrot.
MINI \$1.75 EACH REGULAR \$2.75 EACH

INDIVIDUAL 3" DESSERTS DISPLAY

Choose 3 styles/flavors: carrot cake,
red velvet cake, tiramisu, triple chocolate
layer cake, chocolate cheesecake, lemon
cheesecake, or raspberry cheesecake.

\$4.50 PER PERSON

Wedding & Special Occasion Cakes

INCLUDE DESSERT TABLE AND LINEN, DISPOSABLE PLATES, UTENSILS &
NAPKINS. TAX AND SERVICE CHARGE NOT INCLUDED

CAKE FLAVORS:

chocolate, classic white, marble, carrot cake,
red velvet, lemon, strawberry, or banana

ICING FLAVORS:

vanilla buttercream, chocolate buttercream,
chocolate fudge, or whipped cream

FILLING SELECTIONS:

Buttercreams: chocolate, vanilla

Mousses: chocolate, raspberry, strawberry,
mocha chip, lemon

Fruit: strawberry, raspberry, lemon

Specialty: chocolate fudge, Oreo,
vanilla custard

CAKE PRICES START AT \$4.50 PER PERSON

Beverage Packages

ALL PACKAGES ARE BASED ON FOUR (4) HOURS OF SERVICE, BASED ON 100 GUESTS.
INCLUDES PORTABLE BAR(S) OR BEVERAGE TABLES, DISPOSABLE DRINKWARE, NAPKINS AND ICE.

PRICES SUBJECT TO CHANGE BASED ON LOCATION REQUIREMENTS.

PLEASE INQUIRE ABOUT EXTENDING SERVICE OR UPGRADING THE PRODUCTS PROVIDED.

SERVICE STAFF, TAX AND GRATUITY ARE NOT INCLUDED.

TOP SHELF BAR

Premium brand liquors, imported and domestic light & regular beers, high-end white & red wines, diet & regular soft drinks, mineral waters, and juices, plus condiments.

\$18.50 PER PERSON

CALL BAR

Mid-level brand liquors, imported and domestic light and regular beers, white and red wines, diet & regular soft drinks, mineral waters, and juices, plus condiments.

\$15.50 PER PERSON

WELL BAR

House brand liquors, domestic light and regular beers, Chardonnay and Merlot or Cabernet wines, diet & regular soft drinks, mineral waters, and juices, plus condiments.

\$11.75 PER PERSON

BEER & WINE BAR

Domestic light and regular beers, Chardonnay and Merlot or Cabernet wines, diet & regular soft drinks and bottled waters.

\$10.50 PER PERSON

Add CHAMPAGNE
& SPARKLING CIDER TOAST
to any package:

No charge for house brand

Ask about upgrades.
Corkage fees may apply.

BELLINI SUPPORT BAR

Your choice of peach, blueberry, strawberry, raspberry, and blackberry purees for client-provided alcohol.

\$3.95 PER PERSON

SOFT-BAR - NON-ALCOHOLIC

Host provides all alcohol. We provide sodas, bottled waters, mineral waters, choice of mixers, juices, bar condiments & fruits, ice & tubs plastic cups, stir sticks, cocktail napkins.

\$5.95 PER PERSON

FLAVORED LEMONADE & ICED TEA

Includes gourmet flavored syrups on the side & beverage dispenser.
Fountain rental additional.

\$1.65 PER PERSON

HOT CHOCOLATE BAR

Served with whipped cream, mini marshmallows, chocolate shavings, peppermint sticks and cinnamon sticks.

\$3.00 PER PERSON

STANDARD COFFEE & TEA

Freshly-brewed regular & decaf coffees, plus hot water and assorted teas served with creamers and sweeteners.

\$1.65 PER PERSON

DELUXE HOT BEVERAGE SERVICE

Freshly-brewed Starbucks coffees and assorted teas served with flavored syrups and creams, chocolate shavings, cinnamon sticks & nutmeg.

\$2.75 PER PERSON