

## **Special celebration menu packages**

These 4 menu package options have several in package choices as well as some up-grade menu item options.

Please review each package as well as the services and fees then email your questions and or choice along with your event details.

### **Event details to include with your email.**

Your full name, event type, (names of guests of honor ie,, bride/groom) venue name/description and address, approx. Guest count and timeline of the day. (Timeline may be given at a later date if needed)

### **Menu package #1 "Budget minded" package starting @ \$12.00 per person plus fees for 100+ events (events less than 100 add \$1.00 per person to menu**

#### Entrée choices (pick 2 entrées)

Fresh herb baked chicken **or** traditional BBQ chicken

Fresh pineapple baked ham **or** signature pulled pork

#### Hot side dish choices (pick 2 hot sides)

Red skin mashed potatoes

Signature 3 bean bake with bacon and onion

Butter noodles

Sweet kernel corn with seasoned butter

Green beans seasoned with butter and onion

#### Cold side choices (pick 1 cold side)

Garden salad with ranch and Italian dressings

Signature bow tie pasta salad

Creamy cucumber salad with sweet onions

Dinner rolls and butter

#### **Appetizer add on choices for package #1**

**Add on cost = \$2.50pp for 2 choices and \$3.00pp for 3 choices**

Signature spinach dip with dark rye and pretzels

Cheese and cracker platter

Fresh veggies platter

Fresh fruit platter

Hummus with pita and crackers or veggies

**Menu Package #2 "Traditional package" starting at \$15.00 per person plus fees for 100+ events (all events less than 100 add \$1 per person to menu)**

Entrée choices (pick 2 entrées)

Signature grilled chicken breast (garlic and herb **or** lemon pepper)

Signature pork loin (Sweet Teriyaki **or** garlic and rosemary)

Beef choices (pick 1 beef only)

Signature beef tips with sweet onion in traditional gravy

Sunday roast beef with traditional gravy

Homemade meat balls with marinara or mushrooms gravy

Hot side choices (pick 2)

Red skin mashed potatoes (with or without garlic)

Roasted baby reds with rosemary and kosher salt

Cheesy potatoes

Wild rice with fresh herbs

Green beans seasoned with butter and onion

California blend veggies with seasoned butter

Broccoli steamed with sweet cream butter

Cold salad choices (pick 1)

Garden salad with 2 dressing choices

Caesar salad with homemade croutons

Sweet broccoli salad with almonds, dried cherries, red onion and bacon

Dinner rolls and butter

**Appetizer add on choices for package #2**

**Add on cost = \$2.75pp for 1 hot and 1 cold or \$3.50 for 2 cold and 1 hot choice**

Cheese, olive, fruit and cracker platter

Fresh fruit and veggie station (counts as 2)

Cheese ball with fancy crackers (Bacon, cheddar, ham and Swiss or smoked salmon)

Cocktail skewers, 4 kinds (assortment of salami, ham, cheeses, olives, tomatoes and grapes)

Counts as 2 cold choices

Hot choices

Meatballs in signature sweet and zesty sauce

Cocktail sausages in BBQ sauce

Buffalo chicken dip

**Menu package #3 "the BBQ" cost is \$16.00 per person plus an 18% event fee.**

**Entrées included**

Traditional BBQ chicken

Fire grilled tri tip with our signature salsa on the side

**Side dishes included**

3 bean bake with onion and bacon (vegetarian option available)

Red skin potato salad **or** sweet Cole slaw

Fresh garden salad with 2 dressing choices

Garlic bread with fresh garlic and herbs

Coffee cream and sugar

Lemonade and ice water

**Appetizer options: add any appetizer choice from the other menu packages for their item prices.**

**This package includes a good disposable plate, silver and napkin.**

**Package #4 deluxe menu package**

**Add on any cold or hot appetizer from #1 and #2 for \$1.25 per person**

**Deluxe appetizer choices \$2.00 each add on**

Chicken satay (honey mustard or teriyaki)

Stuff mushrooms (sausage)

Signature hot crab dip with crusty breads

Mini shrimp cocktails

Mini cold shrimp and tomato skewers

Caprese salad skewers and Greek salad skewers

Bruschetta

Crostini station \$3.00 per person with 4 topping choices.

**Menu package #4 "Deluxe package" starting at \$18.00 per person plus fees**

Entrée choices (pick 1 chicken and 1 fish or beef)

Chicken cordon bleu (chicken breast, ham and Swiss in a white wine sauce) Gluten free

Chicken Alfredo with butter noodles **or** Chicken parmesan

Baked salmon with lemon oil and herbs

Fresh herb boiled jumbo shrimp served in a seasoned lemon butter

Beef burgundy (slow roasted beef with mushrooms and onion in a dark wine sauce)

Prime beef cooked medium and served with a light broth and horseradish sauce (add \$1.00 per person for a carving station)

**Up-grade to choice beef tenderloin for \$3.00 per person**

Hot sides (pick 2)

Red skin mashed potatoes with or without garlic **or** Baby reds with rosemary and butter

Wild rice with fresh herbs

3 cheese baked ziti

Green bean almandine (green beans, fresh garlic butter and almonds)

Grilled vegetables (sweet peppers, mushrooms, zucchini and onion)

Grilled zucchini with garlic and fresh grated parmesan

Cold sides (pick 1)

Any cold salad from package #1 or #2

Fresh baby spinach or fresh spring mix salad with strawberries, red onion, bacon or walnuts and raspberry dressing

Watercress, fresh mushrooms, feta and balsamic dressing

Dinner rolls and butter

## Beverage packages

### **Beverage package #1 add \$1.50 per person (these beverages are available just until after cake is served)**

Coffee station (hot tea or decaf available for an extra .25 per person) with assorted creams and sugars

Strawberry lemonade or fruit infused ice water

### **Beverage package # add \$3.00 per person (this package is for events who are not having alcoholic beverages) these beverages will be supplied for the entire length of your event.**

Coffee station with assorted creams and sugars also hot water for tea and decaf coffee

Strawberry lemonade, Sweet tea, Ice water. For table water service see service packages.

### **Beverage package #3 (bar service beverage package) add \$5.00 per guest**

Coffee station with hot tea and decaf upon request only

Coke, diet coke and sprite

2 juice flavor choices (OJ, cranberry, pineapple, tomato)

Lemonade and ice water (and all the ice needed for mix drinks)

### **All beverage packages come with plastic disposable cups.**

### **Bartenders are billed at \$20 per hour with a 5 hour minimum plus gratuity. Each bar will require 1 bartender for every 75 guests. Beer and wine only = 1 bartender for every 100-125 guests.**

## **Service packages**

### **Service level #1 "food service only" add 10% to your final bill,**

This service level includes all food prep, delivery and setup. 1 or 2 cooks will stay and monitor the foods and refill as needed. We will clean up buffet table and food holding areas. No guest or appetizer/ beverage service is included in **this level of service and is only available for events who order buffet foods only.**

### **Service level #2 full service catered event with disposable place settings add 15% to your final bill**

This level of service includes all food prep, delivery, monitoring as well as bow tie wait staff to buss tables, monitor/serve appetizers and beverages, cake cutting is available per request. We will clean up all buffet areas and food holding areas as well as bus guest tables as much as possible of disposable dish wear. This service includes ice water to the tables with a water carafe and disposable plastic glasses.

### **Service level #3 full service catered event with glass and silver place settings add 25% to your final bill**

This level service includes all of #2 service plus the handling, setting up, busing, rinsing stacking of glass dishes, this level also includes water to each guest. (Rental of dishes is billed in addition to this service fee or you may rent your own)