



~ 335 Golf Course Road, Berwick, PA 18603 ~ www.lucyskitchenandcatering.com ~

Wedding Packages

All packages include:

- Complementary room set up of tables, Chiavari chairs, favors, place cards, and centerpieces
- Cake and Coffee Service or Station
- Banquet Event Coordinator for event process
- primary linen option (upgrades available upon request)
- Unlimited appetizers for the cocktail hour (choice of five)
- Plated fresh salad course and dinner rolls on every table
- Complementary beverages, including iced tea, water, coffee, and hot tea

We are happy to offer and assemble any customized packages.

Served Dinner

All packages include your choice of three (3) entrées, one starch, and one vegetable

\$43.00 per person

Buffet Dinner

All packages include your choice of three (3) entrées, two starches, and one vegetable

\$42.00 per person

Bar Options Available Upon Request.

Prices above indicate Level One entrée selections.

Prices do not include 20% Service Charge or 6% Sales Tax,
or Facility Fees (see General Information).

Event Coordinator, Toni-Ann Yates (570) 594-8134, toniann@lucyskitchenandcatering.com

~ Appetizers ~

Choice of Five Unlimited Appetizers Included In Wedding Package

***Some Upgrade Fees May Apply**

Cold Hour Devours (may be passed or stationed)

Antipasta Station (Counts as Two Choices): Brushetta, Grilled Vegetables, Italian Meats,
fresh bread sticks and crostini, Assorted Olives, Two Bread Bowls with dips: Choose Three Items *
Shrimp Cocktail (21/25)*
Prosciutto-wrapped Figs with Goat Cheese (Seasonal)*
Prosciutto-wrapped Melon (Seasonal)
Puff Pastry Squares with customized toppings
Turkey Salad Phyllo Cups
Tomato & Fresh Mozzarella Salad
Bruschetta with Crostini (Seasonal)
Assorted Appetizer Wraps
Fresh Mozzarella & Roasted Red Peppers
Crudités of Fresh Vegetables with dip
Assorted Cheese Tray with crackers
Seasonal Fresh Fruit Tray with dip
Cheese & Fruit Board*
Bread Bowls with Dip and Vegetables
Baked Brie with Cranberries and Nuts, wrapped in Puff Pastry

Hot Hours Devours (may be passed or stationed)

Crab-Stuffed Mushroom Caps
Silver Dollar Stuffed Mushrooms*
Mini Swedish Meatballs
Mini Balzano's Italian Meatballs
Spanokopita ~ Spinach & Feta cheese in phyllo triangles*
Sesame Chicken Bites, 3 per person
Mini Quiche, 2 per person*
Fried Ravioli with Marinara dipping sauce
Mini Potato Pancakes with Sour Cream
Mini Beef Wellingtons*
Coconut Shrimp*
Scallops wrapped with bacon*
Mini Crab Cakes*
Sesame Chicken and Pineapple Kabobs
Teriyaki Beef and Pineapple Kabobs
Mini Stromboli with Lucy's Sauce
Spinach and Artichoke Dippers*
Slider buns with mini burgers, pulled pork, roast turkey, or sliced roast beef

~ *Salads* ~

Fresh Garden Salad
Summer Salad (with dried Cranberries, Mandarin Oranges, and Pecans)
Watermelon Salad (on green bed with goat cheese and walnuts)
Fall Salad (with apples or pears, walnuts, and gorgonzola cheese)
Strawberry Spinach Salad (with walnuts and feta Cheese)
Pre-tossed Caesar Salad
Faith Salad

~ *Entrées* ~

Level One Entrees

Italian Roasted Chicken
Stuffed Chicken Breast (with traditional bread or cornbread and cranberry stuffing)
Chicken Francaise
Chicken Marsala
Chicken Parmesan
Panko Chicken
Parmesan Crusted Chicken
Sirloin Tips with Mushrooms
Pot Roasted Beef with Root Vegetables
Beef Top Round
Broiled Salmon (with Dill Cream Sauce)
Roasted Ham
Slow-Roasted Turkey
Eggplant Rollantini
Meat Lasagna

Level Two Entrées

(add \$2.00-4.00 per person, per selection depending on option)

Crab Stuffed Sole
Crab Stuffed Shrimp
Crab Cakes
Filet Mignon (with Frizzled Onions)
Prime Rib and Au jus
Carved Prime Rib
Carved Beef Tenderloin
Carved Roasted Pork Loin
Stuffed Pork Loin (with Apple Stuffing)
Chicken Cordon Bleu
Chicken Saltimbocca
Champagne Chicken (with Cashews)
Balsamic Glazed Chicken
Chicken Roulade (with Spinach, Mozzarella, and Roasted Red Peppers)

~ *Starches* ~

Penne with Vodka Sauce
Baked Ziti
Roasted Red Potatoes
Red and Sweet Potato Medley
Mashed Red Skin or Golden Yukon Mashed Potatoes
Potato Au Gratin
Twice Baked Potatoes
Rice Pilaf
Risotto
Macaroni and Cheese
Baked Pasta Alfredo
Meat Cappeletti (with Spinach and Tomato)
Cavatelli Pasta (with broccoli, oil and garlic)

~ *Vegetables* ~

Summer Squash Sauté
Glazed Carrots
Sweet Corn
Carrot, Broccoli, and Cauliflower Medley
Buttered or Almandine Green Beans

~ *Special Touches* ~

Intermezzo \$1.50

Cleanse the palate between courses with a light and refreshing sorbet — lemon, orange, or raspberry available.

Pasta Course \$2.50

Try our delicious vodka, savory marinara, creamy alfredo, the meaty Bolognese, or our famous Mr. B's sauce on penne, rigatoni, or farfalle.

Entrée Duets Level One \$3.00

Instead of choosing between them, offer your guests two entrees on one plate for served dinners (with one starch and one vegetable).

Level Two available for \$5.00; Level Three available for \$7.00

~ Homemade Desserts ~

Prices Available Upon Request

**Venetian Dessert Station
(Customized Options Available)**

A gourmet selection of our famous ricotta cookies, biscotti, cannoli, cream puffs, tiramisu in chocolate cups, chocolate éclairs, cheesecakes, tarts, pies, fresh fruit, and other Italian specialty desserts.

**Italian Love Cake
Cannoli Cake
Chocolate Peanut Butter Cake
Banana Walnut Cake
Strawberries and Cream Cake
Orange Creamsickle Cake
Coconut Cake
Chocolate Cake
Vanilla Cake
Cupcakes
Tira Misu
Assorted Pies
Assorted Cheesecakes
Assorted Mini Dessert Trays
Italian Dessert Tray with Cookies, mini Eclairs, Cream Puffs and Cannoli
Cannoli Dip Tray
Our Famous Ricotta Cookies**

*It is our pleasure to make customized desserts to your liking.
Ask for details or more options from our bakery.*

General Information for Lucy's Catering at Rolling Pines

Menu Packages: Packages can be customized to include additional upgrades, or to eliminated options. Menu selection and signed contract are due 14 days before your event.

Guest Count Policy - Final guest count must be guaranteed 14 days prior to the date of your function. No reductions will be accepted after this time. The number charged is based on the function guarantee or the actual number in attendance, whatever is greater. If no final count is given, you will be billed for your highest estimated count as mentioned on contract.

Service and Tax: A 20% service charge and 6% sales tax will be added to your final invoice. No additional fees will be applied for cake cutting and services, coffee pouring, or any other basic services rendered.

Dessert: We offer coffee service after dinner and a coffee station during the event upon your request. Dessert is included in many of our packages, but can be taken out upon request or if providing your own desserts through another bakery at a reduction of \$1.50 per person. No fees will be assessed for providing dessert service of items not made by Lucy's Catering. Lucy's Catering does not make traditional wedding cakes, and therefore does not include a dessert cost in any Wedding Packages.

Children: Meals for children can be customized to include either a "Kids Meal" at \$12.95 per child of any age, or children are welcome to eat from the adult buffet at half price (for children ages 5-12) or at no charge (for children under 5).

Facility Fees and Deposits: A non-refundable deposit is required at the time of booking to hold your date. This is a flat rate depending on room usage and serves as a Facility Usage Fee. Weddings include Cocktail Hour in Upper and Lower Gallery, Reception in Ballroom. **Fee/Deposit is \$1500.00.** Additional hours can be purchased. A 4% credit usage fee is applied to any deposits or payments made over \$250.00. All payments for Facility Usage is made payable to ROLLING PINES directly.

Room Usage/Facility Details: We have room capacity for up to 220 guests in the Ballroom, 64 guests in the Upper Gallery, and 56 in the Lower Gallery, contingent upon layout at Rolling Pines. Facility usage always includes tables, chairs, and china. Weddings are five (5) hour events, all other events are limited to four (4) hours. These event times DO NOT include set up or break down time for the event. CUSTOM OPTIONS ARE AVAILABLE.

Decoration Policy and Personal Items: Room access will be provided the day of the event only. Basic set up and event preparation is provided as part of the 20% service charge. This includes all set up of tables and chairs, linens, china, and can be extended to centerpieces, place cards, and favors upon request. Any additional decoration is the responsibility of the client. If the client is unavailable to decorate or set up additional items, or would request more extensive decor, Lucy's Catering staff shall be responsible for any further services at an hourly rate agreed upon prior to the finalization of the contract. In this case, all items must be dropped off to Rolling Pines prior to 24 hours in advance of the event, and Lucy's Catering or Rolling Pines are not responsible for any loss or damage to property during this time. Clients are also welcome to arrange a third party access to the event site by arrangement through the Catering Coordinator.

Linens: Primary linens are included in all packages, which offers 90" tablecloths (chair length) in White or Ivory, and colored napkins for guest tables, as well as floor length linens for all service tables. Upgrades and additional rentals are available and can vary according to head count, style of meal presentation, number of supplemental tables needed, overlays, chair covers, sashes, etc. Linen upgrade estimates will be included in contract and can be altered up until one week prior to event.

Food Policy: Lucy's Catering will prepare the appropriate amount of food based on the final head count given for an event. Any left over food will remain the property of Lucy's Catering; however, leftover items may become property of the client if a waiver of responsible food handling may be signed and dated before leaving the premises. Anyone who fails to sign a waiver may not leave with any food, regardless of the number of guests in attendance. No food can be brought into the facility by any outside caterers or by individuals without the consent and approval of Lucy's Catering.

Alcohol and Bar Arrangements: Bar arrangements and specifics can be arranged through the Catering Coordinator. Rolling Pines holds a fully compliant Pennsylvania State Liquor License and is confined by state restrictions and guidelines. Packages with pricing and custom options are available upon request. Rolling Pines provides bartenders and all services, including some special requests as needed. No liquor is allowed on site that is not provided by Rolling Pines. Bartenders are permitted to leave a tip jar on the bar during the event, unless otherwise specifically arranged with the Catering Coordinator. Cash and consumption bars for events with less than 75 guests are required to provide a \$100 minimum intake, clients are responsible for difference if this minimum is not met, as indicated on Part B (Liquor Services) on catering contract.

Bar Options Available Upon Request.

For More Information, Questions, or Booking Information, please contact
Event Coordinator, Toni-Ann Yates at (570) 594-8134 or
toniann@lucyskitchenandcatering.com

Lucy's Catering

Located at Rolling Pines Golf and Banquet Facility
335 Golf Course Road, Berwick, PA 18603
www.lucyskitchenandcatering.com

OFF SITE CATERING MENU

Hot Buffet Packages

All packages include:

salad, bread, water, iced tea, and coffee.

We are happy to offer and assemble any customized packages.

Option 1

One Entree, One Starch, One Vegetable
Dinner ~ \$19.95 Lunch ~ \$15.95

Option 2

One Entrée, Two Starches, One Vegetable
Dinner ~ \$21.95 Lunch ~ \$17.95

Option 3

Two Entrées, Two Starches, One Vegetable
Dinner ~ \$24.95 Lunch ~ \$21.95

Option 4

Three Entrées, Two Starches, One Vegetable
Dinner ~ \$28.95 Lunch ~ \$24.95

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Prices above indicate Level One entrée selections. Prices do not include fees.

(plated options depending on venue amenities)

Event Coordinator, Toni-Ann Yates (570) 594-8134
toniann@lucyskitchenandcatering.com

~ Appetizers ~

Added to Packages A La Carte

with the prices and quantities adjustable at your request.

Gold Hour Devours

- Antipasta Station (choose three: Brushetta, Grilled Vegetables, Italian Meats, fresh bread sticks and crostini, Assorted Olives, Two Bread Bowls with dips) \$6.95 per person
- Shrimp Cocktail (21/25), 2 per person, \$2.50
- Prosciutto-wrapped Figs with Goat Cheese (Seasonal), 2 per person, \$2.50
- Prosciutto-wrapped Melon (Seasonal), 2 per person, \$2.00
- Puff Pastry Squares with customized toppings, 2 per person, \$1.00
- Turkey Salad Phyllo Cups, 2 per person, \$1.50
- Tomato & Fresh Mozzarella Salad, \$2.00
- Bruschetta with Crostini (Seasonal), Price by Season
- Assorted Appetizer Wraps, 2 per person, \$1.50
- Fresh Mozzarella & Roasted Red Peppers, 2 per person, \$1.75
- Crudités of Fresh Vegetables with dip, \$1.50
- Assorted Cheese Tray with crackers, \$1.75
- Seasonal Fresh Fruit Tray with dip, \$2.00
- Cheese & Fruit Board, \$2.50
- Bread Bowls with Dip and Vegetables, \$1.50
- Baked Brie with Cranberries and Nuts, wrapped in Puff Pastry, \$45.00 (serves 25-30 people)

Hot Hours Devours (hot options may be suggested based on distance traveled)

- Crab-Stuffed Mushroom Caps, 2 per person, \$1.50
- Silver Dollar Stuffed Mushrooms, 2 per person, \$2.50
- Mini Swedish Meatballs, 2 per person, \$1.25
- Mini Balzano's Italian Meatballs, 2 per person, \$1.25
- Spanokopita ~ Spinach & Feta cheese in phyllo triangles, 2 per person, \$2.50
- Sesame Chicken Bites, 3 per person, \$1.50
- Mini Quiche, 2 per person, \$2.50
- Fried Ravioli with Marinara dipping sauce, 3 per person, \$1.50
- Mini Potato Pancakes, 3 per person, \$1.00
- Mini Beef Wellingtons, 1 per person, \$2.50
- Coconut Shrimp, 2 per person, \$3.00
- Scallops wrapped with bacon, 2 per person, \$2.50
- Mini Crab Cakes, 2 per person, \$3.00
- Teriyaki Beef and Pineapple Kabobs, 1 per person, \$2.00
- Sesame Chicken and Pineapple Kabobs, 1 per person, \$2.50
- Mini Stromboli, 2 per person, \$1.50
- Spinach and Artichoke Dippers, 1 per person, \$2.50
- Slider buns with mini burgers, pulled pork, roast turkey, or sliced roast beef, 1 per person, \$2.00

~ *Salads* ~

Fresh Garden Salad
Summer Salad (with dried Cranberries, Mandarin Oranges, and Pecans)
Watermelon Salad (on green bed with goat cheese and walnuts)
Fall Salad (with apples or pears, walnuts, and gorgonzola cheese)
Strawberry Spinach Salad (with walnuts and feta Cheese)
Pre-tossed Caesar Salad
Faith Salad

~ *Entrées* ~

Level One Entrees

Italian Roasted Chicken
Stuffed Chicken Breast (with traditional bread or cornbread and cranberry stuffing)
Chicken Francaise
Chicken Marsala
Chicken Parmesan
Panko Chicken
Parmesan Crusted Chicken
Sirloin Tips with Mushrooms
Pot Roasted Beef with Root Vegetables
Beef Top Round
Broiled Salmon (with Dill Cream Sauce)
Roasted Ham
Slow-Roasted Turkey
Eggplant Rollantini
Meat Lasagna

Level Two Entrées

(add \$2.00-4.00 per person, per selection depending on option)

Crab Stuffed Sole
Crab Stuffed Shrimp
Crab Cakes
Carved Prime Rib
Carved Beef Tenderloin
Carved Roasted Pork Loin
Stuffed Pork Loin (with Apple Stuffing)
Chicken Cordon Bleu
Chicken Saltimbocca
Champagne Chicken (with Cashews)
Balsamic Glazed Chicken
Chicken Roulade (with Spinach, Mozzarella, and Roasted Red Peppers)

~ *Starches* ~

Penne with Vodka Sauce
Baked Ziti
Whole Baby Red Potatoes with Butter and Parsley
Roasted Red Potatoes
Red and Sweet Potato Medley
Mashed Red Skin or Golden Yukon Mashed Potatoes
Potato Au Gratin
Twice Baked Potatoes
Rice Pilaf
Macaroni and Cheese
Baked Pasta Alfredo
Meat Cappeletti (with Spinach and Tomato)
Cavatelli Pasta (with broccoli, oil and garlic)

~ *Vegetables* ~

Summer Squash Sauté
Glazed Carrots
Sweet Corn
Carrot, Broccoli, and Cauliflower Medley
Buttered or Almandine Green Beans
Root Vegetable Au Gratin

~ *Special Touches* ~

(plated options depending on venue amenities)

Intermezzo \$1.50

Cleanse the palate between courses with a light and refreshing sorbet — lemon, orange, or raspberry available.

Pasta Course \$2.50

Try our delicious vodka, savory marinara, creamy alfredo, the meaty Bolognese, or our famous Mr. B's sauce on penne, rigatoni, or farfalle.

Entrée Duets Level One \$3.00

Instead of choosing between them, offer your guests two entrees on one plate for served dinners (with one starch and one vegetable).

Level Two available for \$5.00; Level Three available for \$7.00

~ Homemade Desserts ~

Prices Available Upon Request

**Venetian Dessert Station
(Customized Options Available)**

A gourmet selection of our famous ricotta cookies, biscotti, cannoli, cream puffs, tiramisu in chocolate cups, chocolate éclairs, cheesecakes, tarts, pies, fresh fruit, and other Italian specialty desserts.

- Italian Love Cake**
- Cannoli Cake**
- Chocolate Peanut Butter Cake**
- Banana Walnut Cake**
- Strawberries and Cream Cake**
- Orange Creamsickle Cake**
- Coconut Cake**
- Chocolate Cake**
- Vanilla Cake**
- Cupcakes**
- Tira Misu**
- Assorted Pies**
- Assorted Cheesecakes**
- Assorted Mini Dessert Trays**
- Italian Dessert Tray with Cookies, mini Eclairs, Cream Puffs and Cannoli**
- Cannoli Dip Tray**
- Our Famous Ricotta Cookies**

*It is our pleasure to make customized desserts to your liking.
Ask for details or more options from our bakery.*

Off-Site Catering General Information

Menu Packages: These can be arranged from the Hot Buffet Menu for Lucy's Catering with the Appetizer List to supplement (priced a la carte). Pricing for bills are generally broken down into Appetizers and Meal. Meals generally include iced tea, water, hot tea, coffee, and rolls with butter. Menu selection and signed contract are due 14 days before your event.

Guest Count Policy - Final guest count must be guaranteed 14 days prior to the date of your function. No reductions will be accepted after this time. The number charged is based on the function guarantee or the actual number in attendance, whatever is greater. If no final count is given, you will be billed for your highest estimated count.

Service and Tax: \$20.00 per server, per hour. Level of service determined by head count, style of meal presentation, distance from Lucy's Catering, dishwashing needs, and other service related specifications. Buffets should expect 1 server for every 30 guests; plated meals should expect 1 server for every 20 guests. Service end-times vary by facility: Pump House 12:00am, Caldwell Consistory 11:00pm, Priestly Savage House 11:00pm. Service arrival is estimated for 2-3 hours prior to an event. Staggering staff may also be appropriate.

Drayage: A fee is applied to any off-site catering in order to cover expenses and rentals for a "prep area and kitchen" to be assembled in the venue or on the grounds of the event. Fee is determined by the available resources and amenities on site, number of rentals needed by Lucy's Catering to accommodate client needs, supplies and equipment needed to be packed, transported, unpacked, and returned to storage areas, etc. Drayage may also include linen fees. Estimated Drayage fees for **basic needs** to pre-determined venues include \$150-200 for Pump House, \$100-150 for Caldwell Consistory, \$200-300 for Priestly Savage House. More specific drayage fees are available upon request, and after more information about the event is determined.

Linens: Linen rentals are available through a sub-contractor and can be arranged by the catering coordinator. Linen rentals can vary according to head count, style of meal presentation, number of supplemental tables needed, overlays, chair covers, sashes, etc. Linen estimates will be included in contract and can be altered up until one week prior to event.

China or Disposable Dishware and Cutlery: Rentals of glass dishware and silver cutlery is available through a sub-contractor and price may vary according to head count, style of meal presentation, selections of rentals specifics, etc (appetizer, salad, dinner, dessert plates, water glass, wine, beer, cocktail glasses, number of forks, knives, spoons per guest, coffee cup, saucer, etc). Rental of china does require an increase in the number of servers available in order to accommodate dish washing. Disposable dishware and cutlery is available for purchase in a variety of shapes, colors, qualities, etc. Price estimates will be included in contract and can be altered up to one week prior to event.

Tents and Dance Floors: Rentals of tents and dance floors are available through a third party subcontractor and can be arranged by the catering coordinator. Prices vary based on size needed, whether sides are necessary, lighting, etc. Average estimates range from \$1000.00-2,000.00, but can be less or more based on determining factors.

Food Policy: Lucy's Catering will prepare the appropriate amount of food based on the final head count given for an event. Any left over food will remain the property of Lucy's Catering; however, leftover items may become property of the client if a waiver of responsible food handling may be signed and dated before leaving the premises. Anyone who fails to sign a waiver may not leave with any food, regardless of the number of guests in attendance. No food can be brought into the facility by any outside caterers or by individuals without the consent and approval of Lucy's Catering.

Children: Dinner for children less than 10 years is half price. Children under 3 years are no charge. Special meals for children attending an event can be arranged and built into the menu for your event.

Deposits and Invoices: A non-refundable deposit is required at the time of booking to hold your date. This deposit is either 10% of your estimated bill or \$1000.00, depending on the completion of menu selection at time of deposit collection. Payment in full is due three days prior to your function (in advance if you require).

Alcohol and Bar Arrangements: Bar arrangements and specifics can be arranged through the catering coordinator. Lucy's Catering does not hold a sub-license to sell, distribute, and provide liquor off-site. However, we are happy to refer you to our experienced bartender who can help you select items, quantities, coordinate necessary rentals, etc. Should Lucy's Catering not provide your bartending services, our servers cannot assist in the service or clean up of any bar or bar-related items such as bottles, glasses, trash removal, etc. Lucy's Catering is not responsible for any distribution, monitoring, or liability related to consumption or consumption-related issues.

For More Information, Questions, or Booking Information, please contact
Event Coordinator, Toni-Ann Yates at (570) 594-8134 or
toniann@lucyskitchenandcatering.com

~ Lucy's Catering Appetizer List ~

Pricing A La Carte

(with additional options, prices, and quantities adjustable at your request)

Prices below do not include facility, linen, or service fees.

Gold Hour Devours

- Antipasta Station (choose three: Brushetta, Grilled Vegetables, Italian Meats, fresh bread sticks and crostini, Assorted Olives, Two Bread Bowls with dips) \$6.95 per person
- Shrimp Cocktail (21/25), 2 per person, \$2.50
- Prosciutto-wrapped Figs with Goat Cheese (Seasonal), 2 per person, \$2.50
- Prosciutto-wrapped Melon (Seasonal), 2 per person, \$2.00
- Puff Pastry Squares with customized toppings, 2 per person, \$1.00
- Turkey Salad Phyllo Cups, 2 per person, \$1.50
- Tomato & Fresh Mozzarella Salad, \$2.00
- Bruschetta with Crostini (Seasonal), Price by Season
- Assorted Appetizer Wraps, 2 per person, \$1.50
- Fresh Mozzarella & Roasted Red Peppers, 2 per person, \$1.75
- Crudités of Fresh Vegetables with dip, \$1.50
- Assorted Cheese Tray with crackers, \$1.75
- Seasonal Fresh Fruit Tray with dip, \$2.00
- Cheese & Fruit Board, \$2.50
- Bread Bowls with Dip and Vegetables, \$1.50
- Baked Brie with Cranberries and Nuts, wrapped in Puff Pastry, \$45.00 (serves 25-30 people)

Hot Hours Devours (hot options may be suggested based on distance traveled)

- Crab-Stuffed Mushroom Caps, 2 per person, \$1.50
- Silver Dollar Stuffed Mushrooms, 2 per person, \$2.50
- Mini Swedish Meatballs, 2 per person, \$1.25
- Mini Balzano's Italian Meatballs, 2 per person, \$1.25
- Spanokopita ~ Spinach & Feta cheese in phyllo triangles, 2 per person, \$2.50
- Sesame Chicken Bites, 3 per person, \$1.50
- Mini Quiche, 2 per person, \$2.50
- Fried Ravioli with Marinara dipping sauce, 3 per person, \$1.50
- Mini Potato Pancakes, 3 per person, \$1.00
- Mini Beef Wellingtons, 1 per person, \$2.50
- Coconut Shrimp, 2 per person, \$3.00
- Scallops wrapped with bacon, 2 per person, \$2.50
- Mini Crab Cakes, 2 per person, \$3.00
- Teriyaki Beef and Pineapple Kabobs, 1 per person, \$2.00
- Sesame Chicken and Pineapple Kabobs, 1 per person, \$2.50
- Mini Stromboli, 2 per person, \$1.50
- Spinach and Artichoke Dippers, 1 per person, \$2.50
- Slider buns with mini burgers, pulled pork, roast turkey, or sliced roast beef, 1 per person, \$2.00