Light Hors D’oeuvres Reception

**Hors D’oeuvres Display**
Selection of Imported & Domestic Cheeses, Gourmet Crackers, Grissini, Fresh Strawberries and Grapes, Nuts and Crisp Seasonal Vegetables served with House-made Ranch Dressing

**Passed Or Stationery Hors D’oeuvres**
Your Choice of *three* Hors D’oeuvre Selections

**Dessert Buffet**
Assortment of Bite-Sized Desserts

Coffee, Decaf and Hot Tea Station

*$28 per person*

Medium Hors D’oeuvres Reception

**Hors D’oeuvres Display**
Selection of Imported & Domestic Cheeses, Gourmet Crackers, Grissini, Fresh Strawberries and Grapes, Nuts and Crisp Seasonal Vegetables served with House-made Ranch Dressing

**Passed Or Stationery Hors D’oeuvres**
Your Choice of *three* Hors D’oeuvre Selections

**Carving Station**
Minimum of 50 guests is required for an on-site carver.
Less than 50 guests will incur a $100 carving fee, or offered pre-made sandwiches.

Your Choice of *one* from our complete list of Carving Stations
Served with Small Dinner Rolls

**Dessert Buffet**
Assortment of Bite-Sized Desserts

Coffee, Decaf and Hot Tea Station

*$38 per person*

Please see our complete items list of hors d'oeuvres & Carving Stations.
*An 8.75% Sales Tax and 21% Service Charge will be applied to all food and beverage*
Heavy Hors D’oeuvres Reception

**Hors D’oeuvres Display**
Selection of Imported & Domestic Cheeses, Gourmet Crackers, Grissini, Fresh Strawberries and Grapes, Nuts and Crisp Seasonal Vegetables served with House-made Ranch Dressing

**Passed Hors D’oeuvres**
Your Choice of **four** Hors D’oeuvre Selections

**Carving Station**
Minimum of 50 guests is required for an on-site carver.
Less than 50 guests will incur a $100 carving fee, or offered pre-made sandwiches

Your Choice of **two** from our complete list of Carving Stations
Served with Small Dinner Rolls

**Dessert Buffet**
Assortment of Bite-Sized Desserts
Coffee, Decaf and Hot Tea Station

**$48 per person**

**Carving Stations**

**Herb & Garlic Encrusted Prime Rib** *
Horseradish Cream Sauce

**Roasted Beef Tri-Tip** *
Signature Bourbon BBQ Sauce

**Rosemary Brined Pork Tenderloin**
Seasonal Chutney

**Roasted Leg of Lamb** *
Mint Demi

**Herb Roasted Turkey Breast**
Cranberry-Orange Sauce

* $5.00 per person surcharge added.

Please see our complete items list of hors d’oeuvres.
*Prices are subject to 8.75% Sales Tax & 21% Service Charge.*
Hors D’oeuvre Reception Enhancements

Grilled Vegetable Platter
Seasonal Display of Grilled & Marinated Vegetables
served with a Lemon Thyme Sauce
$5.50 per person

Mediterranean Platter
Hummus, Baba Ganoush, Tzatziki with Fresh Pita
Garnished with Olives & Pickled Vegetables
$7.50 per person

Salmon Platter
Smoked or Chilled Poached Salmon served with Capers, Red Onion,
Chopped Egg, Lemon, Cucumber & Dill Crème Fraiche
$9.00 per person

Antipasti Platter
Assorted Meats, Cheeses, Olives, Peppers and Roasted Garlic
served with Sliced Bread & Crackers
$10.50 per person

Sushi & Sashimi Platter
Fresh Tuna, Salmon, and Vegetarian Selections
Pickled Ginger, Wasabi & Soy
$10.50 per person

An 8.75% Sales Tax and 21% Service Charge will be applied to all food and beverage
Passed or Stationery Hors D’oeuvres
Hors D’oeuvres Included in Packages or offered A la Carte
(Pricing includes 2 pieces per person, per hors d'oeuvre)

WARM

Fried Vegetable Spring Rolls sweet chile sauce $3.25
Mini Beef Wellington truffle herb aioli $4.25
Coconut Prawn Tempura curry dipping sauce $4.75
Mini Crab Cakes gingered sriracha aioli $4.50
Mushroom Profiteroles mushroom duxelle, puff pastry $3.25
Mini Grilled Cheese brie cheese, caramelized onion, sourdough $3.25
Mushroom Pate fresh herbs, mini phyllo cup, goat cheese mousse $3.25

Skewers
$3.75 (any type)

Chicken Satay Thai chili peanut sauce
Marinated Beef horseradish cream
Tomato-Mozzarella fresh basil

COLD

Tuna Tartare wasabi aioli, wonton crisp $4.25
Chilled Prawn cocktail sauce $3.50
Smoked Salmon rye toast, lemon crème Fraiche $3.50
Buffalo Mozzarella tomato, basil, balsamic reduction on crostini $3.75

An 8.75% Sales Tax and 21% Service Charge will be applied to all food and beverage
Bar Service Options

Hosted Bar – Based on Consumption

All beverages (or those selected to be hosted) served at the bar(s) are billed based on consumption and added to the master bill. Individual beverage pricing is as follows;

House Brand Liquors ($6.00-$6.50), Call Brand Liquors ($7.00-$7.50), Premium Brand Liquors ($8.00-$8.50),
Super Premium Liquors ($9.00-$9.50), Beer ($4.00-$6.00), Soft Drinks ($1.75), Juices ($2.50),
Bottled Water ($2.00-$3.75)

Upon request, the host can set a dollar limit for the bar tab.
Guests are charged cash for their beverage once the limit has been reached.

Hosted Hourly Bar
Level of hosted beverages to be selected by the host.

Hosted Hourly Bar Packages (per person pricing listed)

<table>
<thead>
<tr>
<th></th>
<th>One Hour</th>
<th>Two</th>
<th>Three</th>
<th>Four</th>
<th>Five</th>
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</thead>
<tbody>
<tr>
<td>Beer, House Wine &amp; Champagne, Soda, Juice</td>
<td>$12.00</td>
<td>$18.00</td>
<td>$24.00</td>
<td>$29.00</td>
<td>$35.00</td>
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<tr>
<td>House Brand Liquor (well)</td>
<td>$14.00</td>
<td>$22.00</td>
<td>$29.00</td>
<td>$36.00</td>
<td>$42.00</td>
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<tr>
<td>Vodka - Seagram’s • Gin - Gordon’s • Scotch - Grants • Rum - Castillo • Tequila - Matador • Whiskey - Old Crow</td>
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<tr>
<td>Call Brand Liquor</td>
<td>$18.00</td>
<td>$25.00</td>
<td>$32.00</td>
<td>$39.00</td>
<td>$45.00</td>
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<tr>
<td>Vodka - Absolute, Stoli • Gin - Bombay, Beefeater • Scotch - Dewars, Johnny Walker Red • Tequila - Sauza Hornitos</td>
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<tr>
<td>Whiskey - Seagram’s 7, Jameson, Jack Daniels • Rum - Captain Morgan, Bacardi Light, Meyer’s</td>
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<tr>
<td>Premium Brand Liquor</td>
<td>$20.00</td>
<td>$28.00</td>
<td>$36.00</td>
<td>$43.00</td>
<td>$49.00</td>
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<tr>
<td>Vodka - Ketel One • Gin - Bombay Sapphire, Tanqueray • Scotch - Chivas Regal, Johnny Walker Black • Rum - Bacardi 151</td>
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<tr>
<td>Whiskey - Knob Creek Bourbon, Makers Mark, Crown Royal • Brandy - Hennessey VS • Tequila - Herradura Silver</td>
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<tr>
<td>Super Premium</td>
<td>$22.00</td>
<td>$30.00</td>
<td>$38.00</td>
<td>$45.00</td>
<td>$52.00</td>
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<tr>
<td>Vodka - Grey Goose, Belvedere, Hangar One • Gin - Hendricks’s, Tanqueray 10 • Scotch; Glenlivet 12yr, Dewer’s 12yr</td>
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<tr>
<td>Rum – 10 Cane • Whiskey - Woodforde Reserve, Gentlemen Jack • Tequila – Herradura Reposado, Patron Silver</td>
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</tbody>
</table>

Hosted Tickets Bar
Host provides tickets to guests, which are valid for one beverage from bar(s).
The appropriate fee is then charged to the master bill for each ticket used.
Guests are charged cash for their beverage if they do not have a ticket.

No Host or Cash Bar
Guests pay cash/credit card for all drinks ordered at the bar(s).
Sparkling

Cupcake Prosecco $28
Stella de Notte Prosecco $39
Domain Chandon Sparkling $44

Whites

Jade Chardonnay $28
Chalone Chardonnay $28
Sterling Sauvignon Blanc $32
Torre de Luna Pinot Grigio $28
Kung Fu Riesling $32

Reds

Chalone Pinot Noir $28
Chalone Cabernet Sauvignon $28
Jade Merlot $28
Jade Cabernet Sauvignon $28
Mark West Pinot Noir $28
Uppercut Cabernet Sauvignon $44
Tortoise Creek Merlot $32

Prices are subject to 8.75% Sales Tax & 21% Service Charge.