

CATERING MENUS



A 5% facility fee and sales tax will be added to all food and beverage totals. Gratuity not included.

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BREAKFAST BUFFET

For groups of 20 or more

CONTINENTAL BREAKFAST

Selection of assorted cereals

Fresh seasonal fruit

Plain and fruit infused Greek yogurt

Freshly baked breads

Orange and apple juice

Regular and decaf coffee

\$14

BREAKFAST BUFFET

Includes Continental Breakfast

Scrambled eggs

Crispy bacon

Grits with white cheddar cheese

Pancakes with maple syrup

\$ 24pp

UPGRADES

Egg Benedict with bacon \$4pp

Breakfast potatoes \$2pp

Sausage \$3pp

Additional beverages available upon request

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BREAKFAST & BRUNCH STATIONS

For groups of 20 or more

BAGEL STATION

Assortment of bagels accompanied with thinly sliced onions, tomatoes, crispy bacon, sliced smoked salmon, regular and dill cream cheese

\$10pp (\$6pp without smoked salmon)

SOUTHERN BISCUIT STATION

Warm fluffy biscuits accompanied with Pimento cheese, sliced ham, fried chicken, sausage gravy

\$10pp

BISCUIT STATION

Warm fluffy biscuits accompanied with Butters, fruit compotes, honeys and preserves

\$6pp

PANCAKE POPS & SWEET CREPE STATION

Buttermilk pancakes and crepe's served with fresh blueberries and strawberries, chocolate and hazelnut spread, Selection of flavor infused maple syrups

\$10pp

FRUIT & YOGURT STATION

Plump berries, fresh melons, sweet pineapple and an assortment of seasonal fruits accompanied with thick Greek yogurt and local honey

\$7pp

OMELET STATION

Dill goats cheese, button mushrooms, scallion, white cheddar cheese, crispy bacon, fresh tomatoes, spinach, sausage and caramelized onions, Toasted whole grain and white country baguette

\$8pp

SWEET TOOTH STATION

Banana bread, doughnuts, pain au chocolat, cinnamon buns, fresh baked muffins

\$8pp

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BRUNCH BUFFET

For groups of 20 or more

Choice of 2 entrees and 1 dessert \$22++

Choice of 3 entrees and 1 dessert \$26++

Includes Coffee Service

ALL BUFFETS INCLUDE:

Seasonal fresh fruit

Breakfast breads and rolls

Scrambled eggs

Crispy bacon

ENTRÉES

Eggs benedict with country ham and hollandaise

Belgium waffle with blueberry compote

Caesar salad with parmesan, croutons, bacon and soft egg

Chefs inspired soup

Baked shells stuffed with spinach and served with a garlic and herb tomato sauce

Marinated grilled chicken breast on roasted potatoes *

Pork loin on maple roasted sweet potato and caramelized apples *

Salmon with seasonal vegetables and a dill and lemon butter sauce *

Shrimp and Grits

DESSERT

Selection of cookies

Vanilla cupcakes with chocolate frosting

Lemon tarts

Chocolate brownies

UPGRADES

Granola, berry and yoghurt parfait \$4 pp

Sliced smoked salmon with traditional accompaniments \$6 pp

Carvery – ham \$4pp, prime rib \$9pp

Additional beverages available upon request

*Gluten Free (for people with low tolerance to gluten, not intended for celiacs)

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PLATED BRUNCH MENU

For groups of 12 or more

Choice of two \$10 pp
Choice of three \$12 pp
Includes Coffee Service

Scrambled eggs on white country toast
Choice of either crispy bacon or cheesy grits

Poached eggs on multi grain toast
Choice of either crispy bacon or cheesy grits

Bacon eggs Benedict on white country toast

Belgian waffle, fresh strawberries, maple syrup

French toast, blueberry compote, maple syrup

UPGRADES

Fresh seasonal fruit cup \$4pp

Crispy bacon \$4pp

White cheddar cheese grits \$2pp

Additional beverages available upon request

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MORNING OR AFTERNOON BREAKS

Minimum of 10 guests

THE BREAKFAST BREAK

Fruit compote, granola and greek yogurt
parfaits

Freshly baked banana bread, muffins and
scones

\$8pp

SAVOURY SENSORY*

Freshly roasted and salted mixed nuts - brazils,
pecans, almonds, filberts, cashews, pistachios,
and macadamia nuts 8pp

Chocolate monkey trail mix - banana chips,
natural dried bananas, chocolate covered
bananas, roasted virginia peanuts, honey
roasted cashews, chocolate covered peanuts,
sour tart cherries, and whole cranberries

Power mix - roasted virginia peanuts, light
raisins, dark raisins, dried strawberries, dried
cherries, dried cranberries, and roasted soy
beans

Southern heat mix - spicy hot and delicious
blend of peanuts, pepitas, toasted corn
kernels, flavored sesame and corn sticks

Each trail mix 5pp, choice of two 7pp, choice of
all three 10pp

Cape cod chips 2pp

SWEET, SAVOURY AND SALTY*

Pop corn boxes - Bear crunch popcorn,
caramel corn and sea salt buttered corn 5.5pp

Pretzels – peanut butter filled, yogurt covered
and mini salted 6pp

Cookies - Variety of freshly baked cookies 4pp

Candy & Fudge - Chefs inspired selection 5pp

**Our Sweet, Savoury and Salty Mixes create the
perfect parting gift for any event*

HEALTH KICK

Carrot and celery sticks with peanut butter
and cream cheese 3pp

Sliced fresh fruit with greek yogurt and honey
4pp

Assortment of fruit leathers and energy
squares 5pp

Veggie chips - includes sweet potato, squash,
carrot, green bean, and taro 4pp

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MORNING OR AFTERNOON BREAKS (SEASONAL)

Minimum of 10 guests

WINTER

Hot chocolate with doughnuts and s'mores
11pp

SUMMER

Chilled peach lemonade with glazed peach and
cardamom scones and peach ice cream 11pp

SPRING

Strawberry and acai smoothies with chocolate
covered strawberries and strawberry shortcake
11pp

FALL

Hot apple cider with apple tarts and caramel
apples 11pp

FINGER SANDWICHES

16pc minimum of each variety

1.25pc

Cucumber

Egg salad

Pimento cheese

2pc

Smoked salmon, herb cream

Roast beef, Dijon mustard

1.5pc

Chicken avocado salad

Ham, Dijon mustard

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BOXED SANDWICHES

Sandwiches maybe picked up or delivered

1-10ppl – choice of one sandwich

10-20ppl – choice of two sandwiches

30 or more – choice of three sandwiches

All sandwiches' served with Cape Cod potato chips

Chicken salad with lettuce on country white bread \$6.5

Club sandwich –turkey, bacon, lettuce, tomato and mayonnaise on country white bread \$8.5

Roast beef on wheat with lettuce, tomato, red onion and a whole grain mustard sauce \$8.5

Smoked ham and cheddar on wheat with lettuce, tomato, red onion with mustard and mayonnaise \$6.5

ADD ON

Cookie \$1

Brownie \$1.5

Whole apple, banana or orange \$1

Potato or pasta salad \$2.5

Diet coke, coke, sprite \$1.5

Bottled water \$2

State sales tax will be added to all food and beverage totals. Delivery Fee may apply .

LUNCH BUFFET

Choice of one starter and one entree \$14++

Choice of one starter and two entrees \$18++

Pricing includes rolls and coffee service

STARTERS

Soup of the day

Crudities selection, hummus and ranch *

Caesar salad – baby gem, crisp bacon, garlic crouton and parmesan, caesar dressing

Mixed green salad with vegetables, balsamic vinaigrette *

ENTRÉES

Cottage pie with carrots and garden peas topped with potato mash

Three cheese ravioli with baby spinach and pine nuts, garlic parmesan cream sauce

Chicken and mushroom pie with crisp filo top

Stuffed shells with tomato and herb sauce

Seared salmon on fresh seasonal vegetables and a lemon butter sauce *

DESSERTS

(add on \$4pp)

Sliced seasonal fruit

Assorted cookies

Chocolate brownies

Vanilla cupcakes with chocolate frosting

Additional beverages available upon request

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WORKING LUNCH BUFFET

Choice of Soup & Salad \$12

Choice of Soup or Salad & Sandwich Station \$14

Choice of Soup, Salad & Sandwich \$17

Pricing includes rolls and coffee service

SOUPS

Chef's creation of the day – let us surprise you

Tomato and basil *

Potato, bacon and cheddar *

SALADS

Caesar salad – baby gem, crisp bacon, garlic crouton and parmesan, caesar dressing

Mixed green salad with vegetables, ranch dressing

Baby spinach salad with toasted nuts, apples and cranberries, pomegranate molasses vinaigrette

Pasta salad with tomatoes, feta, pine nuts and spinach, balsamic vinaigrette

SANDWICH STATION

Selection of rolls and breads with ham, chicken salad, cheddar, tomato, red onion, lettuce, mustard and mayonnaise

DESSERTS

(add on \$4pp)

Sliced seasonal fruit

Assorted cookies

Chocolate brownies

Vanilla cupcakes with chocolate frosting

Additional beverages available upon request

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PLATED LUNCH MENU

STARTERS

Soup of the day

Or

Mixed green salad, garden vegetables, balsamic vinaigrette *

ENTRÉE

Grilled chicken, basil pesto and goat cheese mash *

Or

Roasted salmon fillet, creamy spinach risotto with parmesan *

Vegetarian option on request

DESSERTS

New York cheesecake, berry compote, vanilla whipped cream

Or

Cinnamon pound cake, roasted peach, vanilla whipped cream

Additional beverages available upon request

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HIGH TEA

Minimum of 20 people

Choice of two \$12pp
Choice of three \$15pp
Choice of four \$17pp

Freshly brewed regular and decaffeinated coffee with assorted hot teas

Chocolate brownies

Sweet scones with preserve and cream

Pecan squares

Mini vanilla cupcakes with chocolate frosting

Berry friands (little almond cakes)

Lemon scented Madeleine cookies

Chocolate and hazelnut tarts

Cranberry and orange shortbread

Chocolate truffles

Chocolate covered strawberries

Cucumber finger sandwich

Mini savoury quiche

Additional beverage options available, please ask our Catering Sales Coordinator about what we can offer

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HORS D'OEUVRES AND PLATTERS

COLD *(20 piece minimum)*

Goat cheese, sundried tomato & bacon balls* 4

Mini bruschetta with pear, walnuts and creamy ricotta cheese 3

Rice paper spring roll with pulled duck and shredded vegetables, dipping sauce* 3

Crab salad tartlet 4

Grilled chicken with dill, avocado and scallion on cucumber rounds* 3

Smoked salmon on marbled rye, dill cream, pickled red onion 4

Chicken liver pate on crouton, port wine jelly 2.5

Anti-pasta skewer 2.5

PLATTERS *(Based on 20)*

Chicken liver pate with a port wine jelly, melba toasts 60

Seasonal hummus with flatbreads 50

Blue cheese walnut dip with crisps 55

Crudities selection, hummus and ranch* 50

Grilled asparagus with sweet balsamic and olive oil* 60

Roasted beef tenderloin, baguette, mustards, horseradish crème 250

Poached salmon filet, lemon herb sauce, red onion, capers and melba toasts 150

Cold smoked salmon, dill spread, marbled rye, pickled red onion 200

HOT *(20 piece minimum)*

Crispy mozzarella ravioli, marinara 2.5

Spanakopita – spinach and cheese filo parcels 4

Mini dill and lemon crab cakes 4

Spicy shrimp and grit cakes * 4

Lemon and herb marinated chicken skewers* 2.5

Cordon blue balls 2.5

Beef Empanadas 3.5

Black bean and chorizo falafel, lime crema* 3

PLATTERS *(Based on 20)*

Cheese – selection of European and domestic, accompanied with fresh and dried fruits, nuts, spreads and a selection of crackers and flatbreads 150

Meats – Pate, prosciutto, cured sausage and salami, accompanied with mustards, pickles, chutney and a selection of crackers and flatbreads 120

Poached shrimp (4#), cocktail and remoulade sauce, lemon* 140

Fruit- selection and seasonal sliced fruit and berries, yoghurt honey sauce* 60

Chocolate- chocolate truffles, chocolate brownies, chocolate and sea salt tarts, double chocolate cookies, strawberries \$80

Cookies- chefs whim of a selection of cookies \$40

Cupcakes- freshly baked and frosted \$60

Additional beverages available upon request

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COOK OUT MENU

Choice of one bread, two salads, two meats, one side dish and one desserts \$30++

Choice of two bread, two salads, two meats, one side dish, two desserts \$40++

Choice of two breads, two salads, three meats, one side dish, two desserts \$50++

Pricing includes rolls and coffee service

BREAD

Corn bread

Garlic bread

Selection of bread rolls

SALADS

Southern style potato salad*

Mixed leaf salad with seasonal vegetables,
balsamic dressing*

Seasonal slaw*

Pasta salad with tomatoes, bell peppers, corn,
chipotle ranch dressing

MEATS

Pork ribs

Bratwurst sausages

Certified angus NY steak*

Marinated chicken*

Pulled pork with our bbq sauce*

SIDES

Corn on the cob with a chili lime butter*

Baked beans

Baked potato with sour cream and scallion*

DESSERTS

Apple pie with vanilla scented cream

Cup cake selection

Fresh seasonal fruit salad*

Cookie selection

Additional beverages available upon request

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DINNER BUFFET MENU

For groups of 20 or more

Choice of one salad, two entrée, one dessert \$30pp

Choice of two salad, two entrée, two dessert \$40pp

Choice of two salad, three entrée, two dessert \$50pp

Pricing includes rolls and coffee service

SALADS

Mixed greens, garden vegetables, balsamic vinaigrette *

Caesar- Baby gem, garlic croutons, parmesan, bacon, Caesar dressing

Arugula, blue cheese, cranberry, sherry vinegar vinaigrette

Baby spinach, apple, toasted pecans, aged cheddar, maple cider vinaigrette *

ENTRÉES

Cheese filled shells with tomato and basil sauce, parmesan

Three cheese ravioli, blue cheese, sundried tomato, pine nuts, garlic cream sauce

Grilled chicken with asparagus and new potatoes, lemon parmesan sauce *

Roasted salmon, fresh seasonal vegetables, herb butter *

Braised beef short rib, horseradish chive sour cream mash, jus

Pork loin, sweet potato, roasted brussel sprouts, bacon garlic cream sauce *

DESSERT

Selection of brownies, cookies and pound cake

NY cheesecake with cream and strawberries

Chocolate torte with roasted hazelnuts *

Salted caramel cream puffs

Almond and seasonal fruit tart with vanilla cream

Additional beverages available upon request

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PLATED DINNER MENU

For groups of 20 or more

Choose one soup or salad, a choice of two entrees and one dessert \$32pp

Choice of a soup and salad, a choice of two entrees, choice of two dessert \$42pp

Choice of a soup, choice of two salads, choice of three entrees, choice of two dessert \$52pp

Pricing includes rolls and coffee service

SOUPS

Tomato parmesan, basil pesto

She crab, chives

Creamy chicken and vegetable

Beef, onion and thyme, cheesy crouton

Chilled gazpacho

SALADS

Caesar salad, parmesan, bacon, garlic croutons, caesar dressing

Baby spinach salad, apple, cranberry, walnuts, pomegranate molasses vinaigrette

Baby mixed leaf salad, garden vegetables, balsamic dressing

Arugula, cremini mushrooms, buttermilk blue, red onion, sherry vinegar, olive oil

BLT chopped salad with corn, basil green goddess dressing

ENTRÉES[^]

Salmon filet, low country hoppin' john, fried okra, gravy

Market fish, miso-glazed corn, crispy potato

Chicken breast, chorizo sweet corn arrancini, red pepper tomato sauce, arugula

CAB Beef tenderloin, garlic potato puree, sundried tomato pesto, spinach (additional \$4pp)

Pork loin, sweet potato and kale gratin, jus

Lamb, balsamic roasted potato and red onion, green bean and feta salad, chimichurri (additional \$4pp)

DESSERTS

Chocolate peanut butter cheesecake, Belgium chocolate sauce, peanut brittle

Cranberry and apple frangipane tart, apple butter, soft whipped cream

Chocolate torte, roasted hazelnuts, caramel cinnamon sauce

'Crème brûlée' tart, macerated strawberries

Greek yogurt panna cotta, lemon blueberry sauce, sugar cookie

Additional beverages available upon request ^Vegetarian option available

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SPECIALTY STATIONS

For groups of 50 or more

CRUDITY STATION *

A selection of fresh vegetables served in individual cups with a ranch dressing

Or

A section of fresh vegetables served with a variety of dipping sauces

\$4pp

CHIPS AND DIPS STATION

Sweet potato and potato chips

Roasted corn and bacon, guacamole, French onion

\$4pp

CHEESE STATION

A variety of domestic and international cheeses ranging from creamy brie's to piquant blues, accompanied with a selection of nuts, fresh and dried fruits, chutneys and or jams, crackers and flatbreads

\$9pp

ANTIPASTO STATION

Sliced meats, selection of domestic and international cheeses, marinated, roasted, grilled and or pickled vegetables, spreads and accompaniments, olives, crisp breads

\$7pp

THE SOUP AND SALAD STATION *

Spring salad mix and baby spinach served with toppings and dressings

Crusty baguettes with your choice of one of our yummy soups: clam chowder, tomato and basil, creamy chicken and vegetable

\$7pp

SEAFOOD STATION *

Oysters on the half shell, poached shrimp, house smoked sides of salmon, mussels steamed in white wine, garlic, lemon and butter

Served with accompanying sauces and condiments

\$17pp (\$12pp without oysters)

PASTA STATION

Cheese filled shells with a tomato basil sauce, Parmesan cheese and pine nuts

Penne pasta in a creamy Parmesan cream sauce with chicken, mushrooms and spinach

\$6pp

Additional beverages available upon request

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SPECIALTY STATIONS (CONTINUED)

For groups of 50 or more

PASTA STATION – CHEF ATTENDED

Enjoy the dazzle and excitement of our Chef preparing a combination of your favorite pasta dishes right before your eyes.

Three cheese ravioli and penne pasta served with your choice of tomato basil

or Alfredo Sauce

Accompaniments: Red bell peppers, red onion, sundried tomatoes, mushrooms, grated Parmesan, blue cheese, country ham, shrimp, grilled chicken

\$9pp

MINI BAKED POTATO STATION *

Choice of one of our twice-baked baby potatoes:

Fire baked potato with garlic soured cream and fiery salsa

Salt and pepper roasted potato with mushrooms, bacon and topped with garlic and herb cheese

Mini baked potato with a selection of self-serve toppings: sour cream, butter, bacon, cheddar and chives

\$6pp

MASHED POTATO STATION *

Creamy mashed potatoes served in a cup

Self-serve accompaniments to include: sour cream, scallions, white cheddar cheese, blue cheese, chives, crispy bacon

\$7pp

SLIDER STATION

Minimum order of 20 each

American mini burgers with lettuce, tomato, red onion and cheddar

Pulled pork slider with avocado, caramelized onion and Gouda

Buffalo chicken slider with blue cheese slaw

\$3.5pc

MEXICAN STATION

Corn chips with a variety of dips including guacamole and spicy salsa

Warm flour tortillas, lime grilled chicken, ground seasoned beef, pickled jalapeno's, cheddar, lettuce, Mexican slaw, pico de gallo and sour cream

\$8pp

Additional beverages available upon request

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SPECIALTY STATIONS (CONTINUED)

For groups of 50 or more

ASIAN STATION

Bamboo steamers set over woks and filled with pot sticker dumplings served with an assortment of dipping sauces.

Spicy bang bang shrimp

Edamame with sea salt

\$10pp

CARVERY STATION

Prime rib chef carved served medium with warm baguettes, horseradish cream and fried onion rings \$9pp

Honey glazed ham chef carved served with honey mustard, fresh baked biscuits and creamy cole slaw \$7pp

Herb roasted pork loin chef carved served with brown sugar and brandy roasted apples and warm rolls \$6pp

SOUTHERN COMFORT STATION

Traditional shrimp and grits-served in martini glasses

(martini glasses are subject to a rental fee) \$8pp

Fried green tomatoes and okra with pimento cheese dip \$6pp

CANDY BAR

Create the perfect candy bar with chocolates, sour candy, gummies and more.

The possibilities are endless..

TBD

ICE CREAM

A selection of sprinkles, nuts, candy and sauces with vanilla bean ice cream served in a waffle cone or bowl. Want something a little different, let us customize it for you!

\$8pp

Additional beverages available upon request

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GROUP BAR PACKAGES

TOP SHELF

Ketel One Vodka, Bombay Sapphire Gin, Bacardi Reserve Rum,

Cuervo 1800 Anejo Tequila, Johnnie Walker Black &

Maker's Mark Bourbon

All Beer Including Imports and Draft

Premium Cabernet, Pinot Noir & Chardonnay

\$ 18.00++ PER PERSON FULL BAR

\$13.00++ PER PERSON BEER & WINE ONLY

PREMIUM WELL

42 Below Vodka, Bombay Gin, Bacardi Select Rum,

Cuervo Tequila, Dewars & Jim Beam

House Cabernet & Chardonnay

Domestic Bottle and Draft Beer

\$15.00++ PER PERSON FULL BAR |

\$10.00++ PER PERSON BEER & WINE ONLY

Pricing is based on 2 hours of service

Wines above are available at this special pricing for our group events only.

All wines are subject to availability.

20% service charge and 9% sales tax on beer and wine and 12% tax on liquor added to all beverage totals

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FUN BEVERAGES

SMOOTHIES *(10 or more people)*

Freshly blended fruit and vegetable smoothies- let us make your favorite or enjoy our selection

\$5pp

SODA SHOP *(10 or more people)*

Unique and colorful bottles of sodas and for something a little extra let us add ice cream to make your favorite float

\$4pp/ \$5pp with vanilla ice cream

HOT CHOCOLATE BAR

(10 or more people)

Hot chocolate made with Belgium chocolate and local milk, whipped cream, marshmallows, chocolate shavings, chocolate drizzle, cinnamon and cocoa dust

\$6pp

CREATE YOUR OWN BELLINI *(20 or more people)*

Ice cold champagne with fruit puree's and fresh fruit or let us make your fruit purees into fruit ice cubes to drop into the bubbly goodness on a hot day

\$8pp

AROUND THE WORLD

(20 or more people)

Let the flavors of Spain, England and India tantalize you with Sangria, Pimm's No. 1 and a Mascato punch

\$7pp

MICRO BREW'S

(20 or more people)

Take a journey across the USA to taste some known and obscure ales, pilsners and lagers

Pricing based on micro brew selection

BOURBON OR WHISKY BAR *(based on 50 people)*

Let us delight you with a variety of beautiful handcrafted bourbons or whisky's and don't forget to ask us about cigars!

\$750

COCKTAILING IT!

(2 to 50 people)

We love to do cocktail classes – either let the expert show you how to mix and then enjoy the result or jump right into a hands-on class and shake your own

Pricing based on cocktail selection

WINE PAIRING *(2 to 150 people)*

The relationship between food and wine is a sensory journey of tastes, flavors, attitudes, feelings and chemistry. Let us pair wine that complements your menu

Pricing based on wine selection

AFTER DINNER

(10 or more people)

Enjoy freshly brewed counter culture coffee with an array of delightful warmers such as baileys, whisky, amaretto, frangelico, kahlua, caramel and vanilla syrups, whipped cream

\$15pp

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PICNIC & POLO PACKAGES

All picnics are for one and include a bottled water.

SIGNATURE CAESAR SALAD

Chopped baby gem with crispy bacon,
parmesan garlic croutons, parmesan cheese,
white anchovies, Caesar salad dressing

\$15

SALAD SUPPER

Baby spinach salad with apple, almonds, goat
cheese, cranberries, pomegranate molasses
vinaigrette and grilled chicken breast

\$15

CALIFORNIA CLASSIC

Sundried tomato hummus, flatbreads
Carrot and celery sticks with ranch
Salmon avocado summer roll, sweet chili sauce

\$15

SOUTHERN

Biscuits, pasta salad, deviled eggs and country
ham

\$15

PLOUGHMAN'S

Crusty baguette, wedge of cheddar, chicken
liver pate, pickles, chutney, sliced ham

\$18.5

SALAD & SANDWICH

Mason jar chopped salad with balsamic
vinaigrette

Chefs inspired chicken salad sandwich

\$18.5

WINTER WARMER

Bowl of soup

Fillet of beef sandwich with Dijon mustard and
arugula

\$20

*Beverage Options Available
Please allow 24hr notice*

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PICNICS & PLATTERS TO GO

ADD A LITTLE SOMETHING!

Mason jar pie – *individual maple bourbon brown butter peach pie* \$8

Cookies \$4

Brownies \$5

Seasonal diced fruit \$6

Chicken liver pate,
grilled bread \$10

Seasonal hummus,
flatbread \$7

Triple cream brie,
grapes, wafers \$12

BEVERAGES

Bottled Water & Soft Drinks \$2

Ice Tea \$2

Lemonade \$2

INVITE SOME FRIENDS *(Serves up to 10 people)*

STARTERS

Caesar salad with croutons, parmesan, bacon,
caesar dressing \$50

Mixed green salad with vegetables and balsamic
vinaigrette \$40

Pimento cheese \$16

Blue cheese and walnut spread \$20

Seasonal hummus \$25

All dips served with flatbread or melba toast

ENTRÉES

Pimento cheese mac and cheese \$50

Sheppard's pie with carrots and peas, potato top
\$80

Meatballs with marinara and pasta \$70

SWEETS

Selection of cookies \$20

Vanilla cupcakes with chocolate frosting \$30

Chocolate brownies \$25

PLATTERS

Crudities selection, hummus and ranch \$25

Grilled asparagus with sweet balsamic and
olive oil \$30

Chicken liver pate \$50

Cheese – selection of European and domestic,
accompanied with fresh and dried fruits, nuts
and spreads \$75

Poached shrimp (2 lbs), cocktail sauce,
remoulade and lemon \$70

Smoked salmon, dill spread, marbled rye,
pickled red onion \$100

Poached salmon filet, lemon herb sauce, red
onion, capers \$75

Roasted beef tenderloin, baguette, mustards,
horseradish crème \$125

Fruit - selection and seasonal sliced fruit and
berries, yogurt honey sauce \$30

All platters served with flatbread or melba toast

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