

CATERING MENUS



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 pp++

BREAKFAST BUFFET

Includes Continental Breakfast

Scrambled eggs

Crispy bacon

Grits with white cheddar cheese

Pancakes with maple syrup

\$ 24pp++

CORPORATE BREAKFAST

Fresh seasonal fruit

Muffins & Breakfast Breads

Regular and decaf coffee

\$10 pp++

UPGRADES

Egg Benedict with bacon \$4pp++

Breakfast potatoes \$2pp++

Sausage \$3pp++

Additional beverages available upon request

pp++ indicates per person plus applicable tax and 20% service charge

For offsite events a food and beverage set up fee may apply, please inquire.

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

\$12pp++

BISCUIT STATION

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

\$6pp++

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

[Chef attended]

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

\$10pp++

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 entrées and 1 dessert \$24pp++

Choice of 3 entrées and 1 dessert \$28pp++

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 \$5pp++, prime rib \$9pp++

pp++ indicates per person plus applicable tax and 20% service charge • Additional beverages available upon request • For offsite events a food and beverage set up fee may apply, please inquire.

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

PLATED BRUNCH MENU

For groups of 20 or more

Choice of two \$12 pp++
Choice of three \$14 pp++
Includes Coffee Service

Scrambled eggs on multigrain toast with cheesy grits

Scrambled eggs on white country toast with crispy bacon

Belgian waffle, fresh strawberries, maple syrup

French toast, blueberry compote, maple syrup

Cheesy grit bowl with sausage, mushrooms and spinach

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 20 guests

SAVOURY SENSORY *

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

Cape cod chips \$2pp++

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

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++

Granola and Protein Bars \$5pp++

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

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MORNING OR AFTERNOON BREAKS (SEASONAL)

Minimum of 20 guests

WINTER

Hot chocolate with doughnuts and s'mores
\$1pp++

SUMMER

Chilled peach lemonade with glazed peach and
cardamom scones and peach ice cream \$1pp++

SPRING

Strawberry and açai smoothies with chocolate
covered strawberries and strawberry shortcake
\$1pp++

FALL

Hot apple cider with apple tarts and caramel
apples \$1pp++

FINGER SANDWICHES

20pc minimum of each variety

priced per piece

\$1.25pc++

Cucumber

Egg salad

Pimento cheese

\$2pc++

Smoked salmon, herb cream

Roast beef, Dijon mustard

\$1.50pc++

Chicken avocado salad

Ham, Dijon mustard

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BOXED SANDWICHES

Sandwiches may be 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 \$6.5pp++

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

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

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

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+

pp++ indicates per person plus applicable tax and 20% service charge

**Please note items will not be charged a 20% service charge unless delivery is required*

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LUNCH BUFFET

Choice of one starter and one entree \$14pp++
Choice of one starter and two entrees \$18pp++
Pricing includes rolls and iced tea or 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

pp++ indicates per person plus applicable tax and 20% service charge

Additional beverages available upon request

For offsite events a food and beverage set up fee may apply, please inquire.

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

WORKING LUNCH BUFFET

Choice of Soup & Salad \$12pp++

Choice of Soup or Salad & Sandwich Station \$14pp++

Choice of Soup, Salad & Sandwich \$17pp++

Pricing includes rolls and iced tea or 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

Southern Potato Salad *

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

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Additional beverages available upon request

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PLATED LUNCH MENU

Choice of 2 courses for \$17pp++

Choice of 3 courses for \$22pp++

Pricing includes rolls and iced tea or coffee service

STARTERS

Soup of the day

Or

Mixed green salad, garden vegetables, balsamic vinaigrette *

ENTRÉE

Grilled chicken, roasted sweet potato, bell peppers and red onion, tomato and pepper sauce *

Or

Roasted salmon fillet, lemon, broccoli, herb orzo, creamy ricotta

Vegetarian or beef option on request

DESSERTS

New York cheesecake, berry compote, vanilla whipped cream

Or

Chocolate bundt cake with chocolate sauce and fresh raspberries, cream

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Additional beverages available upon request

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TEA MENU

Minimum of 20 guests

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

pp++ indicates per person plus applicable tax and 20% service charge

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HORS D'OEUVRES AND PLATTERS

COLD *(20 piece minimum)*

Price is per piece

Goat cheese, sundried tomato & bacon balls* \$4pp++

Mini bruschetta with pear, walnuts and creamy ricotta cheese \$3pp++

Rice paper spring roll with pulled duck and shredded vegetables, dipping sauce* \$3pp++

Crab salad tartlet \$4pp++

Grilled chicken with dill, avocado and scallion on cucumber rounds* \$3pp++

Smoked salmon on marbled rye, dill cream, pickled red onion \$4pp++

Chicken liver pate on crouton, port wine jelly \$2.5pp++

Anti-pasta skewer \$2.5pp++ *

HOT *(20 piece minimum)*

Price is per piece

Crispy mozzarella ravioli, marinara \$2.5pp++

Spanakopita – spinach and cheese filo parcels \$4pp++

Mini dill and lemon crab cakes \$4pp++

Spicy shrimp and grit cakes * \$4pp++

Lemon and herb marinated chicken skewers* \$2.5pp++

Cordon blue balls \$2.5pp++

Beef Empanadas \$3.5pp++

Black bean and chorizo falafel, lime crema* \$3pp++

PLATTERS *(Based on 20 guests)*

Price is per platter

Chicken liver pate with a port wine jelly, melba toasts \$60pp++

Seasonal hummus with flatbreads \$50pp++

Pimento Cheese with selection of crackers and flatbreads \$55pp++

Crudities selection, hummus and ranch* \$50pp++

Grilled asparagus with sweet balsamic and olive oil* \$60pp++

Roasted beef tenderloin, baguette, mustards, horseradish crème \$250pp++

Poached salmon filet, lemon herb sauce, red onion, capers and melba toasts \$150pp++

Cold smoked salmon, dill spread, marbled rye, pickled red onion \$200pp++

Grilled & Roasted Seasonal Vegetables \$120pp++

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

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

Poached shrimp (4#), cocktail and remoulade sauce, lemon* \$140pp++

Fruit- selection and seasonal sliced fruit and berries, yoghurt honey sauce* \$60pp++

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

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

Cupcakes- freshly baked and frosted \$80pp++

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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 \$30pp++

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

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

Pricing includes rolls and iced tea or 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

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

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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 iced tea or coffee service

SALADS

Mixed greens, garden vegetables, balsamic vinaigrette *

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

Arugula, parmesan, hazelnuts, lemon & olive oil dressing *

Baby spinach, red onion, red pepper, goat cheese, roasted tomato, Italian vinaigrette *

DESSERT

Selection of brownies, cookies and pound cake

NY cheesecake with cream and strawberries

Chocolate torte with roasted hazelnuts *

Almond and seasonal fruit tart with vanilla cream

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 *

pp++ indicates per person plus applicable tax and 20% service charge

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 iced tea or coffee service

SOUPS

Tomato parmesan, basil pesto *

She crab, chives (seasonal)

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, Parmesan salad with hazelnuts, lemon olive oil dressing *

BLT chopped salad with corn, basil green goddess dressing *

ENTRÉES[^]

Salmon Fillet, fresh herb orzo, asparagus, sugar snap peas, lemon, feta sauce

Market Fish, white beans, zucchini, fennel and artichoke, salsa verde *

Chicken Breast, smokey bacon creamed corn roasted tomatoes, arugula salad *

CAB Beef Tenderloin, potato parmesan croquette, baby spinach, with a mushroom, caramelized onion and brandy sauce (Additional \$4pp++)

Pork Loin, pumpkin ravioli, kale, toasted hazelnuts, brown butter jus

DESSERTS

Chocolate peanut butter cheesecake, Belgium chocolate sauce, peanut brittle

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

Chocolate torte, roasted hazelnuts, salted caramel sauce *

‘Crème brûlée’ tart, macerated strawberries

Greek yogurt panna cotta, lemon blueberry sauce, sugar cookie

pp++ indicates per person plus applicable tax and 20% service charge

Additional beverages available upon request ^Vegetarian option available

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

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 & 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

\$10pp++

ANTIPASTO STATION

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

\$8pp++

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

\$8pp++

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++

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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 tomato basil and alfredo sauces

or Alfredo Sauce

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

\$9pp++

FRITES STATION

Greek frites with feta dipping sauce

Sweet potato frites, candied jalapeno, sriracha lime mayo

Plain frites with sea salt & ketchup

Choose one \$6pp++ Choose two \$8pp++

All three \$10pp++

MASHED POTATO STATION *

Creamy mashed potatoes

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

BBQ pulled pork slider with fennel & apple slaw

Fried chicken slider, Alabama white sauce, pickles, potato chips

\$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

\$9pp++

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++

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Additional beverages available upon request

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SPECIALTY STATIONS (CONTINUED)

For groups of 50 or more

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 \$7pp++

CANDY BAR

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

The possibilities are endless...

Choice of three \$6pp++

Choice of five \$8pp++

Choice of seven \$10pp++

SOUTHERN COMFORT STATION

Traditional shrimp and grits \$9pp++

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

ICE CREAM COOKIE SANDWICHES

Let us create your favorite ice cream cookie sandwich: Choose a cookie, add a sprinkle, Vanilla Bean ice cream filling

Samples:

Rainbow sprinkle chocolate chip cookie

Peanut butter cup cookie with salted peanut crunch

\$8pp++

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Additional beverages available upon request

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GROUP BAR PACKAGES *For parties of 20 or more guests*

For parties of 30 or less, all beverages will be based on consumption. A \$100 bartender fee will apply.

CALL BAR

42 Below Vodka, Bombay Gin,
Bacardi Select Rum, Cuervo Tequila,
Dewars & Jim Beam
House red and white wine
Domestic Bottle Beer Only

FULL BAR

2 Hours \$15pp++
3 Hours \$22pp++
4 Hours \$28pp++

BEER & WINE ONLY

2 Hours \$10pp++
3 Hours \$15pp++
4 Hours \$19pp++

PREMIUM BAR

Ketel One Vodka or Titos Vodka,
Bombay Sapphire Gin, Bacardi
Reserve Rum,
Cuervo 1800 Anejo Tequila, Johnnie
Walker Red & Maker's Mark Bourbon
A selection of Domestic and
Imported Beers
Sommeliers' choice of red and white
wine selection

FULL BAR

2 Hours \$18pp++
3 Hours \$27pp++
4 Hours \$35pp++

BEER & WINE ONLY

2 Hours \$13pp++
3 Hours \$19pp++
4 Hours \$24pp++

TOP SHELF BAR

Grey Goose or Belvedere Vodka, Plymouth Gin,
Patron Silver, Appleton Rum, Johnny Walker Black,
Bullit Bourbon
A selection of Craft Beers
Sommelier's choice of red and white wine

FULL BAR

2 Hours \$24pp++
3 Hours \$34pp++
4 Hours \$40pp++

CRAFT BEER & WINE ONLY

Based on selection, Market Price

HOUSE CHAMPAGNE TOAST

\$3++per person

SIGNATURE DRINKS

Pricing is based on selection and priced per person per hour

BLOODY MARY & BUBBLES BAR

42 Below Vodka and
House Champagne or Prosecco
Other selections available, please inquire for selections and pricing.
2 Hours \$14pp++
3 Hours \$20pp++
4 Hours \$24pp++

NON-ALCOHOLIC DRINK PACKAGE

Includes juices, sodas, tea, coffee
Other beverages available, please inquire for selections and pricing.
2 to 4 hours \$5pp++
5 or more hours \$8pp++

CASH BARS CAN BE REQUESTED

\$100 set up fee for onsite event and
\$150 for offsite event.

*Wines above are available at this special pricing for our group events only, and all wines are subject to availability.
Cash bars can be requested:*

*\$100 set up fee for onsite event and \$150 for offsite event.
pp++ indicates per person plus applicable tax and service charge
For offsite events a food and beverage set up fee may apply, please inquire*

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 Moscato punch

\$7pp++

MICRO BREWS

(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

\$15pp++

SALAD SUPPER*

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

\$15pp++

CALIFORNIA CLASSIC

Seasonal hummus, flatbreads
Carrot and celery sticks with ranch
Shrimp avocado summer roll, sweet chili sauce

\$15pp++

SOUTHERN

Biscuits, pasta salad, deviled eggs and country ham

\$15pp++

PLOUGHMAN'S

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

\$18.5pp++

SALAD & SANDWICH

Mason jar chopped salad with balsamic vinaigrette

Chefs inspired chicken salad sandwich

\$18.5pp++

WINTER WARMER

Bowl of soup

Fillet of beef sandwich with Dijon mustard and arugula

\$20pp++

pp++ indicates per person plus applicable tax and 20% service charge

Beverage Options Available | Please allow 24hr notice

For offsite events a food and beverage set up fee may apply, please inquire.

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