



Displayed/Passed Appetizers

Charcuterie Board with Cheeses, Meats, Condiments and Crackers....\$6.00/per person

Premium Vegetable Display with Assorted Dipping Sauces....\$3.00/per person

Asparagus, Watermelon Radish, Jicama, Sugar Snap Peas, Celery, Carrots, Purple Cauliflower

Fresh Vegetable Bambu Cups with Hummus ...\$2.00/each

Charcuterie Cones with Crackers, Cured Meats and Cheeses\$3.00/each

Goat Cheese Tortes: \$50.00/serves 20-25

Goat Cheese, Dried Cherry & Sugared Pecan or Sun-dried Tomato, Pesto & Goat Cheese

Grilled Vegetable Pinwheels ...\$1.75/each

Grilled Vegetable Skewer...\$1.75/each

Roasted Mushroom Bruschetta\$1.75/each

Mini BLT with Truffled Watercress Aioli....\$1.75/each

Lump Crab Cakes with Mustard Tartar Sauce...MKT

Salmon Cakes with Dill Sour Cream...\$2.00/each

Chilled Duo Shrimp Cocktail Shooter....\$5.00/each

Mini Lobster Tacos with Poblano Crema...\$6.00/each

BBQ Shrimp Salad Tacos...\$4.00/each

Italian Chicken Meatballs\$1.75/each

Marinated Chicken Skewer with Smoked Paprika Aioli....\$2.00/each

Beef Tenderloin Skewer with Tarragon Aioli..\$2.50/each

Sausage and Smoked Gouda Stuffed Mushrooms...\$1.75/each

Vegetable Spring Rolls with Asian Dipping Sauce.....\$1.75/each

Beef Tenderloin Brioche Sliders, Arugula, Red Pepper Relish\$6.00/each

Roasted Turkey on Brioche with Havarti & Arugula....\$3.00/each

Chicken Parmesan Sliders... \$4.00/each

Korean BBQ Sliders\$3.00/each

Mini Short Rib Slider with Creamy Horseradish Sauce...\$4.00/each

Sweet Endings

Berry Crème Brûlée Bars and Salted & Chocolate Carmel Bars\$2.50/each

Blackberry Panna Cotta Bars, Chocolate Mousse Bars with Cocoa Nibs... \$2.50/each

Mini Turtle Brownies, Fruit Filled Cobbler Bars & Lemon Bars...\$2.00/each

Mini Pie Jars & Parfaits ...\$3.00-\$4.00/each

Banana Cream, Chocolate Butterscotch Brownie, Lemon Raspberry, Berries & Zabliogne Cream

Chocolate Charcuterie Board ... \$5.00/per person

Lemon Blueberry Butter Cake Bars with Vanilla Mascarpone ...\$2.50/each



Fireside Buffet

Charcuterie Board with Gourmet Meats, Cheeses & Crustini
Crispy Flatbread Sticks with Olive Spread
Mini BLT with Truffled Watercress Aioli
Orzo Mac and Cheese with Mascarpone & Sweet Peas
Miniature Chicken Tacos with Queso Fresca
Braised Short Rib Sliders with Horseradish Cream Sauce
Goat Cheese, Spinach & Sun Dried Tomato Stuffed Mushrooms
Berry Crème Brûlée Bars & Chocolate Salted Carmel Bars

Price Per Person: \$28.00

Mix and Mingle Buffet

Dried Cherry, Goat Cheese and Sugared Pecan Torte
Crispy Flatbread Sticks with Olive Spread
Harvest Vegetable Board with Assorted Dipping Sauces
Herb Shrimp Cocktail Shooter
Roasted Turkey, Havarti, Arugula on Brioche with Mustard Sauce
Carved Marinated Beef Tenderloin with Brioche Rolls & Creamy Horseradish Sauce
Marinated Chicken Skewers with Smoked Paprika Aioli
Sausage and Smoked Gouda Stuffed Mushrooms
Chocolate Charcuterie Board, Fresh Berries with Zabliogne Cream
& Blackberry Panna Cotta Bars

Price Per Person: \$38.00

Labor and Equipment

Uniformed Banquet Servers @ \$25.00/each per hour
(Estimate 3 hours set up and breakdown time plus event time)
Food and Beverages Minimum \$750.00 for delivery
We are happy to help you with your rental needs
10% Service Charge is applicable to the food and beverage bill
Prices are subject to venue fees, state and local taxes



Specialty Drinks

Chocolate Espresso Martini , Pineapple Vanilla Bean Infused Martini,
Empress French 75, Old Fashioned Cocktails @ \$10.00-\$12.00/each

House Select California Wines/Host Bottle Pricing

Chardonnay, Pinot Grigio, Moscato, Pinot Noir, Cabernet Sauvignon @ \$20.00/btl

Premium House Wines, Chardonnay, Sauvignon Blanc, Moscato, Prosecco,
Pinot Noir & Cabernet Sauvignon @ \$28.00-\$32.00/btl

Additional Selections Available – Please Inquire

Domestic Beer

Budweiser, Bud Light, Miller Lite, Coors Light

Imported/Craft Beer

Corona, Heineken, Stella Artois, Newcastle Brown Ale and Sam Adams
Yeungling, Belles Two Hearted, Oberon & Lagunitas

Cash Bar Pricing

Call Brand Cocktails @ \$8.00/each

Svedka, Vodka/Bombay Gin/CC Whiskey/Jim Beam Bourbon/Dewars Scotch/Bacardi Rum

Premium Cocktails @ \$10.00-\$12.00/each

Kettle One/Grey Goose/Tanqueray/Mc Callon/Glenlivet/Woodford/Crown Royal

Domestic Beer @ \$4.00/ Imported Beer & Craft Beer @ \$5.00

1/2 barrel Domestic Keg @ \$285.00/1/6 barrel Craft Kegs @ \$195.00-\$250.00

California Wines By the Glass @ \$6.00-\$8.00/glass

Assorted Soft Drinks and Fruit Juices @ \$1.00/each

Uniformed Bartenders @ \$30.00/each per hour

(time is calculated for travel, set up, break down and event time)

10% Service Charge is applicable to the food and beverage bill

Prices are subject to state and local taxes, venue fees may apply

