



### **Breakfast-Served**

Assorted Homemade Pastries, A Selection of Yogurts,  
A Selection of Dry Cereal Served w/2% Milk and Fresh Fruit  
\$10.95

Fluffy, Scrambled Eggs, Golden Hash Brown Potatoes,  
Link Sausage, Bacon, or Ham (Choice of One), Homemade Biscuits, Butter & Jelly,  
Coffee, Tea, Decaf, Milk or Orange Juice  
\$13.25

Fresh Fruit Cup, Eggs Benedict, Golden Hash Brown Potatoes,  
Coffee, Tea, Orange Juice, Decaf or Milk  
\$15.50

Thickly Sliced French Toast with Powdered Sugar, Butter & Syrup,  
Link Sausage, Bacon or Ham (Choice of One),  
Coffee, Tea, Decaf, Orange Juice or Milk  
\$13.75

Home Made Cheese Blintzes Topped with Fresh Fruit,  
Linked Sausage, Bacon or Ham (Choice of One),  
Coffee, Tea, Decaf, Orange Juice or Milk  
\$13.75

Bacon Egg and Cheese Sandwich or Open Face English Muffin Topped with Cheese,  
Canadian Bacon and Fluffed Scrambled Eggs,  
Golden Hash Brown Potatoes,  
Coffee, Tea, Decaf, Orange Juice or Milk  
\$13.25

Elegant Fruit Cup, Cheese Omelet,  
Homemade Biscuits, Crisp Hash Brown Potatoes,  
Coffee, Tea, Decaf, Orange Juice or Milk  
\$13.75

All Prices are on a Per Person Basis  
Add 21% Service Fee to the Above Prices. All Prices Subject to Change



### **Breakfast Buffet**

Fresh Fruit Cup, Fluffy, Scrambled Eggs, Golden Hash Brown Potatoes,  
Link Sausage, Bacon, or Ham (Choice of One),  
Homemade Biscuits, Butter & Jelly,  
Coffee, Tea, Decaf, Milk or Orange Juice  
\$14.50

Juicy Fruit Cup, Fluffy Scrambled Eggs, Golden Hash Brown Potatoes,  
Linked Sausage, Bacon or Ham (Choice of Two),  
Home Made Biscuits and Delicate Danishes, Butter and Jelly,  
Coffee, Tea, Decaf or Milk  
\$15.75

Assorted Cereals, Milk, Oatmeal, Fruit Cup,  
Assorted Muffins, Margarine and Jelly,  
Coffee, Tea, Decaf, Assorted Juices or Milk  
\$12.25

Fruit cup, Scrambled Eggs, Hash Brown Potatoes,  
Link Sausage, Bacon or Ham (Choice of Two),  
Creamed Chipped Beef,  
Biscuits, Muffins, Danish, Butter and Jelly,  
Coffee, Tea, Decaf, Chilled Orange Juice or Milk  
\$17.75

Fruit Cup, Assorted Danish, Scrambled Eggs,  
Hash Brown Potatoes, Linked Sausage, Bacon,  
Cheese Blintzes with Blueberry Sauce,  
Creamed Chipped Beef with Biscuits, Seafood Newburg,  
Roast Top Sirloin of Beef- Carved,  
Southern Fried Chicken, Ham,  
Rice Pilaf, Vegetables Du Jour,  
Coffee, Tea, Decaf, Assorted Fruit Juices or Milk  
\$33.25

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### **Additional Breakfast Suggestions**

|   |         |
|---|---------|
| Bloody Mary's & Mimosas   | \$5.25  |
| Additional Breakfast Meats- Bacon, Ham, Sausage                                 | \$2.75  |
| Cold Cereal- Raisin Bran, Special K, Rice Krispies, Frosted Flakes, Corn Flakes | \$3.25  |
| French Toast or Pancakes  | \$3.25  |
| Smoked Salmon, Bagels, Cream Cheese, Onions and Tomatoes                        | \$16.25 |
| Oatmeal with Raisins and Brown sugar  | \$4.25  |



### **Coffee and Beverage Breaks**

Coffee, Tea, Hot Chocolate \$3.25

Assorted Sodas \$2.85

Assorted Chilled Juices- Orange, Grapefruit, Pineapple & Cranberry \$3.75

Coffee, Tea, Assorted Sodas \$5.00

Coffee, Tea, Assorted Juices \$5.00

### **Snack Breaks**

Coffee, Tea, Assorted Danish \$6.50

Coffee, Tea, Milk, Assorted Homemade Cookies \$6.75

Coffee, Tea, Assorted Muffins (Choice of Blueberry or Oatmeal Raisin) \$7.00

Coffee, Tea, Seasonal Sliced Fruit \$7.50

Assorted Sodas, Whole Fruit \$4.25

Assorted Sodas, Coffee, Tea, Whole Fruit \$8.00

Coffee, Tea, Assorted Bagels and Cream Cheese \$8.00

Coffee, Tea, Assorted Juices, Assorted Danish and Muffins \$8.00

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### **Meeting Planner Break Packages**

Breaks include all day beverage service  
Packages consist of the following breakdowns:

#### Early Morning Break

Sliced Fruit (In Season)  
Coffee, Decaffeinated Coffee, Hot Tea and Hot Chocolate

#### Mid-Morning Break

Assorted Breakfast Danish  
Refresh of Coffee, Decaffeinated Coffee, Hot Tea & Hot Chocolate

#### Mid-Afternoon Break

Assorted Soft Drinks  
Selection of Homemade Cookies & Sliced Apples with Caramel & Peanut Butter Sauce  
Coffee, Decaffeinated Coffee, Hot Tea & Hot Chocolate

\$24.00 Per Person

#### Early Morning Break

Sliced Fruit (In Season)  
Hot Oatmeal with sides of Brown Sugar, Raisins & Almonds  
Assorted Dry Cereals with Milk  
Coffee, Decaffeinated Coffee, Hot Tea & Hot Chocolate

#### Mid-Morning Break

Assorted Juices  
Assorted Bagels with Cream Cheese  
Refresh of Coffee, Decaffeinated Coffee, Hot Tea & Hot Chocolate

#### Mid-Afternoon Break

Assorted Sodas  
Ice Cream Bars  
Individual Bags of Dried Fruit  
Coffee, Decaffeinated Coffee, Hot Tea & Hot Chocolate

\$28.00 Per Person

All prices are on a per person basis  
Add 21% service fee to the above prices. All prices subject to change



### **Lite Fare & Cold Luncheons**

All Luncheons are Served with Choice of Hot Coffee, Decaffeinated Coffee, Iced Tea, Rolls and Butter  
A Minimum of 20 Guests

#### **Salads**

##### **Wedges of Melon & Chef's Salad**

Ham, Turkey Breast & Swiss Cheese, Served on a Bed of Lettuce with Egg Wedges, Sliced Tomatoes, Served with your Choice of Dressing \$13.75

##### **Grilled Tuna Steaks**

Grilled Tuna Steaks, Served on Salad Greens, with Sliced Tomato and a Sesame Vinaigrette Dressing \$16.50

##### **Seafood Pasta Salad**

Home Made Seafood Pasta Salad tossed with a Light Vinaigrette Dressing \$14.25

##### **Grilled Chicken Caesar Salad**

Green Romaine Lettuce with House Made Croutons, Shaved Parmesan Cheese, Topped Grilled Chicken Breast \$14.25

##### **Shrimp Salad Supreme**

Fresh Jumbo Shrimp Tossed with Crisp Lettuce, Vine-Ripened Tomatoes, Sliced Egg and Home Made Potato Salad \$19.00

##### **Classic Cobb Salad**

Grilled Chicken Breast, Black Olives, Chopped Egg, Tomatoes, Bacon, Sliced Avocado, Bleu Cheese Crumbles Served on Leafy Greens with your Choice of Dressing \$15.50

##### **Stuffed Tomato**

Vine-Ripened Tomato Filled with your Choice of Our House Made Tuna Salad or Fresh Chunky Chicken Salad, Served on a Bed of Crisp Lettuce \$12.00

#### **Sandwiches**

##### **Upside down Croissant**

Pineapple Coleslaw and Chunky Chicken Salad on a Croissant with Lettuce and Tomatoes Served with Soup Du Jour and House Made Potato Chips \$15.25

##### **Turkey Croissant**

A Croissant with Slow Roasted Turkey Breast, Lettuce and Tomato, Topped with Cranberry Sauce Served with House Made Potato Chips \$15.75

##### **Meatball Submarine**

Homemade Meatball Submarine Topped with Provolone Cheese \$16.50

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### Hot Luncheons

All Luncheons are Served with Appetizer, Choice of Vegetable, Starch and Dessert, Roll and Butter  
All Luncheons are Served with Choice of Hot Coffee, Decaffeinated Coffee, Iced Tea

#### **Appetizers- Choice of One**

Soup du Jour, Fresh Seasonal Fruit

~OR~

#### **Salads- Choice of One**

Garden Salad, Caesar Salad, Mix Baby Greens with Choice of Dressing

### Seafood

#### **Almond Crusted Flounder**

Broiled Flounder Smothered in Toasted Almonds and Meuniere Sauce \$21.00

#### **Baked Salmon**

Baked Salmon Topped with Dill Champagne Sauce \$17.00

#### **Maryland Crab Cakes**

Maryland Style Crab Cake Sandwich Served with Tarter Sauce Market price

#### **Seafood Pasta**

Steamed Vegetables, a Mixture of Fresh Shrimps and Scallops Tossed in Fettuccini and a Creamed Sauce \$20.00

### Beef

#### **London Broil**

London Broil Drizzled with Mushroom Sauce \$21.00

#### **Sweet or Sour Beef**

Ripened Fruit Slices with Lemon and Lime Yogurt Sauce, Slow Roasted Top Sirloin of Beef with Burgundy Mushroom Sauce \$21.00

#### **Beef Forestiere**

Strips of Beef Filet Tossed with Mushrooms, Tomatoes and Red Onions \$22.00

#### **Beef Bourdelaise**

Slices of Top Beef Round Drizzled with Bourdelaise Sauce \$21.00

### Chicken

#### **Orange Chicken**

Perfectly Cooked Chicken Breast Topped with Cognac Orange Sauce \$17.00

#### **Fare Occasion**

Lightly Sautéed Chicken Breast, \$17.00

#### **Thanksgiving Time**

Slices of Slow Roasted Turkey Breast, Cranberry Sauce \$16.50



**Stir Fried Melody**

Grilled to Perfection Teriyaki Chicken Served Over Steamed Rice, Topped with Stir Fry Vegetables \$17.00

**Bar-B-QT**

Grilled Chicken Breast Tossed in a Smoky Barbeque Sauce Served as a Sandwich with Crisp Green Lettuce and Vine Ripened Tomatoes \$17.00

**Chicken Sonoma**

Boneless Chicken Breast Stuffed with Spinach, Ricotta Cheese and Sun Dried Tomatoes in a Cream Sauce, \$22.00

**Lemon Peppered Chicken**

Chicken Breast Marinated in Lemon, Glazed with Garlic and Pepper Sauce \$16.25

**Chicken Parmesan**

Boneless Chicken Breast Smothered in a Seasoned Tomato and Red Wine Sauce Topped with a Mixture of Mozzarella and Parmesan Cheeses Baked to Perfection \$22.00

**Chicken Penne Pasta**

Chicken Breast Tossed in Pesto Sauce over Penne Pasta \$18.50

**Chicken Piccata**

Tender Chicken Breast Sautéed with Parmesan Cheese and Fresh Herbs, Topped with a Lemon Caper Cream Sauce Served Over Pasta \$20.00

**Pork**

**Oven Roasted Pork Loin**

Madeira Sauce Over an Oven Roasted Loin of Pork \$17.00

**Vegetarian Options**

**Veggie Delight**

Steamed Vegetables, Grilled Tomato Topped with Grated Cheese \$17.00

**The Tuscan**

Grilled Eggplant, Smothered in Provolone Cheese, Sautéed Peppers and Onions on an Italian roll with a Roasted Garlic Spread, Served with a side of Pasta Salad, \$22.00

**Lasagna (Veggie or Meat)**

House Made Lasagna Choice of Vegetarian or Meat, Garlic Bread \$16.50

**Homemade Quiche**

Homemade Quiche-Chef's Choice \$16.25

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### Luncheon Buffets

Luncheon Buffets Require a Minimum of 50 people

All Luncheons are Served with Choice of Hot Coffee, Decaffeinated Coffee, Iced Tea, Rolls and Butter  
There Will Be a \$3.00 Service Charge Per Person For Less Than 50 people

Mandarin Orange Salad,  
Garden Salad,  
Medley of Vegetables,  
Sliced Roast Beef,  
Grilled Chicken Breast,  
Flounder Almondine,  
Dill Garlic Potatoes,  
Delicious Assorted Cakes and Pies  
\$25.50

Chicken Salad,  
Tuna Salad,  
Garden Salad  
Antipasto Salad  
Potato Salad,  
Assorted Breads  
Assorted Condiments  
Potato Chips  
Assorted Desserts  
\$24.75

Sliced Roast Beef  
Corned Beef  
Ham  
Turkey Breast  
Salami  
American & Swiss Cheese  
Potato Salad & Coleslaw  
Lettuce, Tomato & Onion  
Potato Chips  
Assorted Cookies  
\$17.95

Garden Salad  
Fruit Cup  
Coleslaw  
Maryland Fried Chicken Breast  
Beef Tips Sautéed in Burgundy Mushroom Sauce  
Fettuccini  
Fresh Vegetables  
Assorted Cakes & Pies  
\$24.75

Pizza Buffet  
Minestrone Soup  
Caesar Salad  
Variety of 6" pizzas  
Assorted Desserts  
\$21.00

Pasta Buffet  
Tortellini & Linguini  
Alfredo Sauce  
Marinara sauce  
Pesto Sauce  
Garlic Bread  
Parmesan cheese  
Assorted Cakes & pies  
\$20.00

Baked Potato Bar  
w/ All Fixings  
Chili, Sour Cream, Chives  
Bacon bits, Grated Cheese, Broccoli  
Assorted Desserts  
\$16.25

Fajita Buffet  
Flour Tortillas  
Grilled Strips of chicken & Beef  
Onion, Lettuce & Tomato  
Black Olives  
Sour Cream & Guacamole  
Shredded Cheese  
Tortilla Chips & Salsa  
Assorted Cakes & Pies  
\$20.00

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## Side Dishes

### Starches

Baked Potato  
Baked Stuffed Potato  
Roasted Garlic Mashed Potatoes  
Mashed Sweet Potatoes  
Au Gratin Potatoes  
Roasted Red Bliss with Rosemary  
Wild Rice  
Rice Pilaf Saffron Rice

### Vegetables

Asparagus  
Snow Peas  
Roasted Vegetable Medley  
Fresh Green Beans with Pine Nuts  
Fresh Broccoli  
Sautéed Carrots with an Orange Glaze  
Peas with Shitake Mushrooms  
Steamed Vegetable Medley: Carrots, Broccoli, and Cauliflower

### Salad Dressing

Ranch  
Italian  
Thousand Island  
Bleu Cheese  
House Vinaigrette

### Dessert

Assortment of Homemade Desserts Including Cakes, Pies, Cobblers, Cookies and More  
Assortment of Gourmet Cookies  
Belle's Bread Pudding w/Drunk Raisins & Crème Anglaise  
Pecan Pie w/Bourbon Cream Sauce  
Lemon Sherbet with Melba Sauce  
Chocolate Mousse w/Sugar Cookie Served in a Martini Glass  
New York Style Cheese Cake  
Vanilla Bean Ice Cream  
Key Lime Pie w/Toasted Pecan & Graham Crust



### **Dinner Plated**

All Entrees are Served with Choice of Appetizer, Salad, Starch, Vegetable  
All Entrees are Served with Choice of Hot Coffee, Decaffeinated Coffee, Iced Tea, Rolls and Butter

**Appetizers- Choice of One**  
Soup du Jour, Fresh Seasonal Fruit

**Salads- Choice of One**  
Garden Salad, Caesar Salad, Mix Baby Greens with Choice of Dressing

### **Chicken**

|   |         |
|---|---------|
| <b>Herb Chicken</b><br>Lightly Sautéed Chicken Breast in a Home Made Lemon Herb Sauce | \$24.25 |
| <b>Chicken Cordon Bleu</b><br>Chicken Cordon Bleu                                     | \$29.00 |
| <b>Sage Chicken</b><br>Breast of Chicken Filled with Sage Dressing                    | \$29.25 |

### **Beef**

|   |                    |
|---|--------------------|
| <b>Prime Rib of Beef</b><br>Prime Rib of Beef Au Jus<br>8oz Prime Rib of Beef Au Jus<br>10oz Prime Rib of Beef Au Jus | \$38.50<br>\$40.75 |
| <b>Shrimp and Filet Mignon</b><br>Shrimp Bisque, 8 ounce Filet Mignon with Béarnaise Sauce                            | \$46.25            |
| <b>Top Sirloin</b><br>Roast Top Sirloin of Beef in a House Made Sherry Mushroom Sauce                                 | \$29.75            |
| <b>Petite Filets</b><br>Twin Petite Filets Smothered in Green Peppercorn and Mushroom Sauce                           | \$40.75            |
| <b>New York Strip</b><br>Grilled to Perfection New York Strip with Pommerey Mustard Sauce                             | \$40.75            |



### **Dinner Plated- Continued**

All Entrees are Served with Appetizer, Salad, and Choice of Starch, Vegetable  
All Entrees are Served with Choice of Hot Coffee, Decaffeinated Coffee, Iced Tea, Rolls and Butter

#### **Seafood**

##### **Maryland Crab Cakes**

Sliced Tomato Vinaigrette, Homemade Maryland Lump Crab Cakes Market Price

##### **DP14 Broiled Salmon**

Broiled Salmon with Dill and Lemon \$32.00

##### **Broiled Salmon**

Broiled Salmon with Meuniere Sauce \$29.75

##### **Stuffed Flounder**

Broiled Flounder Stuffed with Crabmeat Market Price

#### **Pasta**

##### **Fettuccini Marinara**

Fettuccini with Red Marinara Sauce and Assorted Vegetables \$23.25

Special Vegetarian Selections Created by our Executive Chef are Available. Please Ask your Catering Manager for More Details.

**\*\*Beef Prices Subject to Change Based on Market Prices\*\***

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1612 N. DuPont Highway, New Castle, Delaware 19720 Phone (302) 428-1000 Fax (302) 428-1440



## Side Dishes

### Starches

Baked Potato  
Baked Stuffed Potato  
Roasted Garlic Mashed Potatoes  
Mashed Sweet Potatoes  
Au Gratin Potatoes  
Roasted Red Bliss with Rosemary  
Wild Rice  
Rice Pilaf Saffron Rice

### Vegetables

Asparagus  
Snow Peas  
Roasted Vegetable Medley  
Fresh Green Beans with Pine Nuts  
Fresh Broccoli  
Sautéed Carrots with an Orange Glaze  
Peas with Shitake Mushrooms  
Steamed Vegetable Medley: Carrots,  
Broccoli, and Cauliflower

### Salad Dressing

Ranch  
Italian  
Thousand Island  
Bleu Cheese  
House Vinaigrette

### Dessert

Assortment of Homemade Desserts Including Cakes, Pies, Cobblers, Cookies and More  
Assortment of Gourmet Cookies  
Belle's Bread Pudding w/Drunk Raisins & Crème Anglaise  
Pecan Pie w/Bourbon Cream Sauce  
Lemon Sherbet with Melba Sauce  
Chocolate Mousse w/Sugar Cookie Served in a Martini Glass  
New York Style Cheese Cake  
Vanilla Bean Ice Cream  
Key Lime Pie w/Toasted Pecan & Graham Crust



### **Dinner Plated**

All Entrees are Served with Choice of Appetizer, Salad, Starch, Vegetable  
All Entrees are Served with Choice of Hot Coffee, Decaffeinated Coffee, Iced Tea, Rolls and Butter

**Appetizers- Choice of One**  
Soup du Jour, Fresh Seasonal Fruit

**Salads- Choice of One**  
Garden Salad, Caesar Salad, Mix Baby Greens with Choice of Dressing

### **Chicken**

#### **Herb Chicken**

Lightly Sautéed Chicken Breast in a Home Made Lemon Herb Sauce \$24.25

#### **Chicken Cordon Bleu**

Chicken Cordon Bleu \$29.00

#### **Sage Chicken**

Breast of Chicken Filled with Sage Dressing \$29.25

### **Beef**

#### **Prime Rib of Beef**

Prime Rib of Beef Au Jus

8oz Prime Rib of Beef Au Jus \$38.50

10oz Prime Rib of Beef Au Jus \$40.75

#### **Shrimp and Filet Mignon**

Shrimp Bisque, 8 ounce Filet Mignon with Béarnaise Sauce \$46.25

#### **Top Sirloin**

Roast Top Sirloin of Beef in a House Made Sherry Mushroom Sauce \$29.75

#### **Petite Filets**

Twin Petite Filets Smothered in Green Peppercorn and Mushroom Sauce \$40.75

#### **New York Strip**

Grilled to Perfection New York Strip with Pommerey Mustard Sauce \$40.75



### **Dinner Plated- Continued**

All Entrees are Served with Appetizer, Salad, and Choice of Starch, Vegetable  
All Entrees are Served with Choice of Hot Coffee, Decaffeinated Coffee, Iced Tea, Rolls and Butter

#### **Seafood**

##### **Maryland Crab Cakes**

Sliced Tomato Vinaigrette, Homemade Maryland Lump Crab Cakes Market Price

##### **DP14 Broiled Salmon**

Broiled Salmon with Dill and Lemon \$32.00

##### **Broiled Salmon**

Broiled Salmon with Meuniere Sauce \$29.75

##### **Stuffed Flounder**

Broiled Flounder Stuffed with Crabmeat Market Price

#### **Pasta**

##### **Fettuccini Marinara**

Fettuccini with Red Marinara Sauce and Assorted Vegetables \$23.25

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## Side Dishes

### Starches

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Baked Stuffed Potato  
Roasted Garlic Mashed Potatoes  
Mashed Sweet Potatoes  
Au Gratin Potatoes  
Roasted Red Bliss with Rosemary  
Wild Rice  
Rice Pilaf Saffron Rice

### Vegetables

Asparagus  
Snow Peas  
Roasted Vegetable Medley  
Fresh Green Beans with Pine Nuts  
Fresh Broccoli  
Sautéed Carrots with an Orange Glaze  
Peas with Shitake Mushrooms  
Steamed Vegetable Medley: Carrots,  
Broccoli, and Cauliflower

### Salad Dressing

Ranch  
Italian  
Thousand Island  
Bleu Cheese  
House Vinaigrette

### Dessert

Assortment of Homemade Desserts Including Cakes, Pies, Cobblers, Cookies and More  
Assortment of Gourmet Cookies  
Belle's Bread Pudding w/Drunk Raisins & Crème Anglaise  
Pecan Pie w/Bourbon Cream Sauce  
Lemon Sherbet with Melba Sauce  
Chocolate Mousse w/Sugar Cookie Served in a Martini Glass  
New York Style Cheese Cake  
Vanilla Bean Ice Cream  
Key Lime Pie w/Toasted Pecan & Graham Crust



### **Hors d'oeuvres**

Served in quantities of 50

- Hot or BBQ Wings-\$65.00
- Shrimp or Crab Poppers-\$75.00
- Spanakopita- Spinach & Feta Wrapped in Filo Dough-\$65.00
- Mozzarella Sticks-\$50.00
- Buffalo or Cordon Bleu Bites\$65.00
- Scallops Wrapped in Bacon-\$75.00
- Mini Crab Cakes-\$75.00
- Petite Quiche-\$75.00
- Pork Pot Stickers-\$75.00
- Andouille Sausage and Smoked Cheddar Stuffed Mushrooms-\$65.00
- Crab Claws with Old Bay Remoulade-\$100.00
- Caramelized Prosciutto and Melon Bites-\$85.00
- Oyster Shooters with Pico De Gallo-\$100.00
- House-made Parmesan Crisps with Fresh Bruschette-\$75.00
- Tuna Sashimi Served on Asian Spoons with Seaweed Salad and Spicy Tuna Sauce-\$100.00
- Rosemary Scented Lamp Chops with Port Wine Glaze-\$125.00
- Filet and Caramelized Onions Served on Focaccia with Saffron Aioli-\$85.00
- Swedish Meatballs-\$50.00

### **Hors d'oeuvre Display**

Each Presentation Serves Approximately 30 Guests

- Hummus & Pita Bread-\$65.00
- Artichoke, Crab & Spinach Fondue-\$75.00
- International Cheese Display Served with Fresh Fruit and Fine Crackers-\$75.00
- Fresh Vegetable Crudités Served with Dipping Sauces-\$75.00
- Pate display Served with Garnishes-\$100.00
- Smoked Fish Display Served with Garnishes-\$110.00
- Seafood Raw Bar Display-\$15.00 per person
- Includes: Fresh Oysters, Clams, Crab Claws & Jumbo Shrimp Served with Our Key Lime Cocktail Sauce, Fresh Horseradish and an Assortment of Hot Sauces

All Prices are on a Quantity Basis  
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## **BAR MENU**

We Can Customize Any Bar Package to Suit Your Event Needs or  
Our Mixologist is Available to Help Design and Create the Perfect Bar For You

## **CASH BAR**

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~All Bars Include Assorted Soft Beverages Including Regular and Diet Sodas & Mixers ~

### **~LIQUOR~**

#### **HOUSE - \$5.00/per drink**

McCormick

#### **PREMIUM - \$7.00/per drink**

Grey Goose & Ketel One Vodka, Tanqueray & Bombay Sapphire Gin, Captain Morgan's, Bacardi & Malibu Rum, Patron & Quervo 1800 Tequila, Jack Daniels & Jim Beam Bourbon, Jameson & Crown Royal Whisky, Johnny Walker Red & Glenlivet Scotch

### **~BEER~**

#### **DRAFT - \$3.00/per glass**

Miller Light & Yuengling

#### **DOMESTIC - \$4.00/per bottle**

Budweiser, Budweiser Select, Coors Light, MGD, Michelob Ultra, Miller Light, O'Doul's, Rolling Rock, Sam Adams and Yuengling

#### **IMPORTED & MICRO-BREW - \$5.00/per bottle**

Amstel Light, Corona, Dogfish Head, Guinness, Heineken, Heineken Light, Smithwick's and Stella Artois

### **~WINE~**

#### **HOUSE - \$6.00/per glass**

Calloway

Or Choose a Bottle from the Wine List – Individually Priced



## OPEN BAR

~A Minimum of Twenty Guests is Required for an Open Bar~

All Bars Include Assorted Soft Beverages Including Regular and Diet Sodas & Mixers

**House Bar** Includes: House Liquor, Domestic Bottles & Draft Beer and House Wines

**Premium Bar** Includes: Premium Liquor, Domestic, Imported & Draft Beers and a Selection of Premium Wines

### One-Hour Open Bar

House Bar- \$10.00  
Premium Bar- \$12.00

### Three-Hour Open Bar

House Bar- \$15.00  
Premium Bar-\$17.00

### Additional Hour of Open Bar

House Bar- \$4.95/Per Person  
Premium Bar-\$6.95/Per Person

### Two-Hour Open Bar

House Bar- \$13.00  
Premium Bar-\$15.00

### Four-Hour Open Bar

House Bar-\$17.00  
Premium Bar-\$20.00

## ~MARTINI BAR~

The Southern Belle, Blue Fin, Sour Apple, Cosmopolitan,  
Dirty-Olives, Chocolate-Toffee, Peach-Fellow and More

**HOUSE - \$8.95 Per Person Per Hour**

**PREMIUM - \$12.95 Per Person Per Hour**

## ~BARTENDER FEE~

A Dedicated Bartender for Your Function Requires a Minimum of Twenty Guests,

We Recommend One Bartender for Every 40 Guests

1 to 3 Hours - \$75.00/Per Bartender

4 or More Hours - \$110.00/Per Bartender

Cashier Fee (Cash Bar Only) - \$25.00/Per Cashier

All Pricing is Subject to a 21% Service Charge. A Valid Identification is required and must Be Presented upon Request.

We Reserve the Right to Refuse Service to Those We Deem Unfit to Consume Alcohol.

Prices are Subject to Change