



Specialty Events

Pricing Categories

(vary by staff, bar, and food selections)

Packages Starting at \$45 (all pricing subject to change)

Rehearsal Dinners ◇ Jack and Jill Bashes ◇ Bridal Luncheon ◇ Baby Showers ◇
End of Year Teacher Parties ◇ Class Reunions ◇ Graduations ◇ Corporate Events

Includes: Private Room, Buffet Menu, Staff Service, and Linens

OPEN BAR (per person)

House Option

Includes Beer, Wine, and House Drinks

\$10 per hour (2 hour minimum)

Premium Option

Includes Beer, Wine, and Premium
Drinks

\$15 per hour (2 hour minimum)

+\$10 per person each additional hour

MENU OPTIONS

Fruit and Antipasto Displays

Imported and Domestic Selection of Meats and Cheeses

Seasonal Selection of Fresh Fruits and Melons

Fresh Mozzarella and Tomato with Balsamic Glaze

Salad Selections

Caesar Salad

Mixed Field Green Salad

Venetian Salad

Baby Spinach Salad

Greek Salad

Chafing Dishes

Seafood Selections

Stuffed Sole with Lump Crabmeat Stuffing

Scampi Shrimp and Scallop with Saffron Rice

Salmon Bruschetta

Chicken Selections

Grilled Chicken with Artichokes and Sundried Tomatoes

Herb Roasted Breast of Chicken

Chicken Francaise, Marsala, or Piccata

Pasta Selections

Penne a la Vodka

Penne with Fresh Plum Tomato, Basil, and Garlic

Tri Color Cheese Tortellini in an Alfredo Sauce

Clams Linguine with Red or White Clam Sauce

Dessert

Fresh Brewed Coffee ◇ Tea

Assorted Cakes

Mini Desserts

We can customize any party and event to suit your needs

Please fill out a contact form to inquire more and we will reach out to you.