

## BAR PACKAGE CONTENTS

The following packages have been designed to complement any event! From our simplest Soda Package to our "full service" Premium Package, we offer something for everyone. Each package is priced per passenger and includes unlimited service for the indicated bar items for the duration of your event. Please ask your Event Planner for beverage package pricing.

### **SODA AND JUICE PACKAGE**

*Includes unlimited Soft Drinks and Fresh Juices. This package is great for school and senior groups looking for a non-alcoholic alternative.*  
Lunch \$6<sup>00</sup> | Dinner \$8<sup>00</sup> per person

### **NON-ALCOHOLIC FROZEN MOCKTAILS**

*Add a little fun with this package. Includes the above along with Specialty Frozen Drinks.*  
Lunch \$15<sup>00</sup> per person | Dinner \$17<sup>00</sup>

### **BEER, WINE AND JUICE PACKAGE**

*Includes the above package plus an assortment of Bottled Water and Fresh Juices. Also included are a variety of Domestic and Imported Bottled Beers and our fine House Wines (Chardonnay, Merlot, Cabernet Sauvignon, Pinot Grigio and White Zinfandel).*  
Lunch \$20<sup>00</sup> | Dinner \$24<sup>00</sup>

### **CALL BRAND PACKAGE**

*Includes the above packages plus a variety of Domestic & Imported Bottled Beers, House Wines & our House Liqueurs & Cordials.*  
Lunch \$26<sup>00</sup> | Dinner \$30<sup>00</sup>

### **PREMIUM BRAND PACKAGE**

*Includes the above packages plus our Top Shelf Liquors, Cordials, Ports, Cognacs and Armagnacs. Also included are Frozen Drinks, such as Strawberry Daquiris and Piña Coladas.*  
Lunch \$30<sup>00</sup> | Dinner \$34<sup>00</sup>

## HORS D'OEUVRES

**FRUIT, VEGETABLE AND CHEESE DISPLAY** \$9<sup>00</sup>

**CHEF'S SELECTION OF HORS D'OEUVRES** \$8<sup>00</sup>

*\*Allow our chef to prepare a variety of hot and cold hors d'oeuvres to be butlered to your guests*

**PREMIUM PACKAGE** \$11<sup>00</sup>

**Cold items:**

Fresh Cherry Tomato with Mozzarella and Basil on Crostini,  
Grilled Asparagus Wrapped in Prosciutto with Sun Dried Tomato Cream Cheese and  
Cucumber Wheels with Herbed Goat Cheese and Baby Shrimp

**Hot items:**

Vegetable Spring Rolls with Sweet and Sour Sauce, Mini Monte Cristo,  
Toasted Phyllo with Smoked Salmon and Chives, Mini Shepherd's Pie and Coquilles St. Jacques

**DELUXE PACKAGE** \$15<sup>00</sup>

**Cold items:**

Chilled Spiced Shrimp with Red Pepper Aioli,  
Grilled Asparagus Wrapped in Prosciutto with Sun Dried Tomato Cream Cheese and  
California Sushi Rolls with Wasabi Soy Sauce

**Hot items:**

Maryland Crab Cakes drizzled with Lemon Garlic Aioli,  
Beef Wellington with Horseradish Cream, Lobster Cobbler, Veal Saltimboca,  
Brie and Raspberry Purses and Toasted Phyllo stuffed with Spinach and Boursin Cheese

*Prices are per person and do not include taxes and fees. Prices and item availability are subject to change.*