THE WEDDING MENU
EVENT DINNER PACKAGES
Pricing is based on a 50 adult guest minimum and includes all buffet and service equipment. Smaller events can be serviced, but will incur a surcharge. All Dinner Packages Include Bakery Fresh Breads and Rolls with Butter

DINNER BUFFETS

SIMPLE BUFFET
2 first impressions, 1 salad, 1 chicken entree,
2 accompaniments 22

VINTAGE DINNER BUFFET
2 first impressions, 1 salad, 2 entrees,
2 accompaniments 28

GRAND DINNER BUFFET
3 butlered hors d’oeuvres, 2 first impressions,
1 pre-set salad and breads, 2 entrees,
3 accompaniments 34

ELITE BUFFET
3 butlered hors d’oeuvres, 2 first impressions,
1 pre-set salad and breads, 2 entrees,
3 accompaniments, 1 action station 38

SEATED/SERVED

CLASSIC SEATED DINNER
2 first impressions, 3 butlered hors d’oeuvres,
1 soup or salad, Guest choice of 3 entrees
2 accompaniments. 32

EXQUISITE SEATED DINNER
6 butlered hors d’oeuvres, duo plate including
1 premium entree, 2 accompaniments, chocolate dipped strawberries 38

RECEPTIONS BUFFETS AND STATIONS

HEAVY HORS D’OEUVRES RECEPTION
1 salad, 1 action station, 1 pasta, 6 butlered hors d’oeuvres or first impressions 30

TAPAS AND STATIONS
3 first impressions, soup and salad station,
2 action stations, 3 small plates 38

Pricing is for food and service equipment only.
All china, linen, glassware and beverage selections will be detailed in your proposal.
Staffing need are based on your guest count, venue logistics and details of service and are non-negotiable.
Labor charges will be outlined in your proposal

CATERINGRESERVED.COM  V = VEGETARIAN  N=NUTS  VG= VEGAN  GF=GLUTEN FREE
FIRST IMPRESSIONS

BOUNTFUL FRUIT DISPLAY
Seasonal selections such as cantaloupe, watermelon, honeydew, strawberries, blueberries, blackberries, raspberries, papaya, mango, pineapple and kiwi, elegantly displayed and presented with honey yogurt dip

FARMER’S MARKET VEGGIE DISPLAY
A rustic display of broccoli, cauliflower, carrots, zucchini, squash, rainbow peppers, celery, cucumber, snap peas and grape tomatoes. Presented with green goddess dip

ALL BEEF COCKTAIL MEATBALLS
Presented in your choice of sauce - marinara, barbecue, teriyaki or sweet ‘n spicy Korean

MARYLAND CRAB AND ARTICHOKE FONDUE
A delicious blend of cream cheese, artichoke hearts, jumbo lump crab and seasonings. Served with pretzel bread disks and artisan crackers

CR BISCUIT BAR
Choose 2 house made biscuits - buttermilk, sweet potato, Wisconsin cheddar and chive. Served with bacon fig jam, apricot jam, Virginia apple butter, bacon chive butter, lemon boursin, honey goat cheese, honey butter and Virginia baked ham

DOMESTIC AND INTERNATIONAL CHEESE DISPLAY
Blocks and cubes of sharp cheddar, Swiss, smoked gouda, Manchego, pepper jack and brie presented with decorated brie wheel, dried fruit, sliced baguettes, artisan crackers and parmesan crisps

CLASSIC ITALIAN BRUSCHETTA
Diced vine ripened tomatoes blended with parmesan, garlic, olive oil, balsamic vinegar and cracked black pepper. Served with sliced garlic toasted baguettes

HOT SPINACH & ROASTED PEPPER DIP
A delicious blend of cream cheese, artichoke hearts, roasted red peppers, spinach and seasonings. Served with pretzel bread disks and artisan cracker

MEDITERRANEAN MEZZE
A classic display of roasted red pepper hummus, garlic & feta dip and tabbouleh. Served with toasted pita points and fresh vegetable dippers

MAC N CHEESE MARTINI STATION
Creamy mac ‘n cheese presented with bacon bits, chives, sun dried tomatoes and crispy onions served in martini glasses

BUTLERED HORS D’OEUVRES

BEEF, PORK AND LAMB

Baby lamb chops with fresh mint pesto GF
Pulled pork BBQ atop mini corn muffins with Napa slaw
Teriyaki beef satay with honey sriracha dip
Korean pork mini taco with sweet onion slaw
Balsamic fig, bacon and goat cheese atop flatbread round
Tenderloin crostini with sun dried tomato mousse Italian antipasto skewers
Mini lamb burger in pita bun with tzatziki
Mini spicy beef empanada
Mini beef wellington with pesto dollop
Chorizo and pepper jack empanada
Black angus mini cheeseburgers
**BUTLERED HORS D’ŒUVRES**

**POULTRY**
- Mini chicken and waffles
- Spicy chicken salad atop sweet cornbread muffins
- Mexican chicken lollipops with tortilla crust and fresh guacamole GF
- Tandoori chicken satay with cucumber yogurt dip GF
- Vietnamese spring roll with chicken, glass noodles, black mushrooms and duck sauce
- Chicken ropa vieja empanada with cilantro crema
- Thai chicken satay with zesty peanut sauce GF, N
- Chicken and Monterey jack flautas with southwest dip
- Jerk chicken salad in mini plantain tart GF
- Chicken Marrakesh lollipop
- Chicken cashew spring roll with duck sauce

**VEGETARIAN**
- Three cheese macaroni bite V
- Mushroom, herb and Swiss tart V
- Mini vegetable samosa V
- Roasted tomato, basil and mascarpone arancini with fresh basil marinara dip V
- Mini artisan grilled cheese with sharp cheddar and VA apple butter V
- Mini artisan grilled cheese round with pesto and provolone V
- Roasted butternut squash soup shot with crème fraîche V
- Boursin cheese piped red & purple potato cups V
- Caprese skewer with balsamic drizzle V
- Belgian endive spoons with gorgonzola mousse, pear & walnuts V, N
- Fried edamame dumplings with ponzu sauce V
- Mini vegetarian spring rolls with duck sauce V
- Blue cheese & hazelnut filled mushroom caps V
- Spanakopita V
- Spicy tomato soup shot with Parmesan stick V
- Caramelized pear and mascarpone on parmesan crisp V

**SEAFOOD**
- Cheddar bacon grit cake topped with shrimp in tasso gravy GF
- Mini Maryland crab cakes with cajun remoulade
  - Jumbo scallops wrapped in bacon GF
  - Prosciutto wrapped sambuca shrimp GF
  - Jumbo shrimp cocktail with zesty cocktail sauce GF
- Mini fish taco with cilantro lime slaw
- Belgian endive spoons with crab corn salad GF
- Clam chowder soup shot with oyster cracker
- Seared ahi tuna atop wonton chip with wasabi cream
- Mini potato cup with smoked salmon and chive cream dollop GF
- Lobster and avocado salad on plantain tart GF
- Lobster, bacon and corn fritters with jalapeno honey aioli
- Red snapper ceviche in mini martini GF

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DINNER MENU OPTIONS

SOUPS
Creamy butternut squash V
Lobster bisque
Spicy tomato bisque V
Cauliflower w/ Gruyere V
Pumpkin soup with sherry V
Catering Reserved minestrone
New England clam chowder

SALADS

SPINACH THREE BERRY SALAD
baby spinach, strawberries,
blackberries, raspberries, candied pecans, feta cheese
and sweet lemon poppyseed dressing V, N, GF

DRESSED UP CAESAR
romaine lettuce, asparagus tips, teardrop tomatoes,
shaved parmesan, homemade croutons with
house caesar dressing V

BLUEBERRY FETA SALAD
mixed greens, baby spinach, blueberries, feta cheese,
algmonds, slivered red onion and honey-lemon
pappyseed dressing V, N, GF

CHOPPED SALAD
romaine and iceberg lettuce, diced tomato, fresh corn,
cucumber, scallions, aged white cheddar, homemade
croutons and house dressing V

DRIED CHERRY, PEAR AND CANDIED WALNUT SALAD
field greens, sweet pears, dried cherries,
candied walnuts and balsamic
vinaigrette VG, N, GF

DRIED CRANBERRY ALMOND GOAT CHEESE SALAD
baby spinach, dried cranberries, toasted almonds,
goose cheese and cranberry vinaigrette V, N, GF

MOZZARELLA TOMATO CAPRESE
buffalo mozzarella, grape tomatoes,
fresh basil chiffonade, cracked pepper,
olive oil and balsamic vinegar V, GF

ROMAINE, PEACH AND BACON SALAD
romaine lettuce, sliced peaches, smoked
bacon, cucumber, thyme and a
honey lemon vinaigrette GF

COUNTRY GREEK SALAD
romaine lettuce, cucumbers, tomatoes,
fla cheese, Kalamata olives with a
lemon-garlic vinaigrette V

SPINACH, MANDARIN AND ALMOND SALAD
baby spinach, mandarin oranges, sliced almonds,
crisp wonton croutons and
sesame ginger dressing VG, N

CHICKEN ENTREES

CHICKEN CHARDONNAY
sauteed chicken breast in a light
chardonnay reduction with lemon
caper pan jus GF

CHICKEN MILANESE
Parmesan breaded chicken breast
sauted in a tomato, fennel and
mascarpone cheese sauce

CHICKEN PICATTA
lightly breaded and sauteed chicken
breast in a light lemon caper cream sauce

GRILLED TEQUILA LIME CHICKEN BREAST
Tequila lime marinated
chicken breast, grilled and topped with a
refreshing pineapple mango salsa GF

SAUTEED CHICKEN BREAST
lightly floured and sauteed
chicken breast simmering in a delightful
orange, white wine,
shallots and basil reduction

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**CHICKEN ENTREES**

**MUSHROOM GARLIC CHICKEN**
chicken breast sautéed in garlic butter and topped with a tempting mushroom, artichoke, lemon marsala sauce

**CHICKEN PAILLIARDS**
lightly floured chicken breast topped with a light lemon brandy sauce, garnished with fresh parsley

**PECAN BREADED CHICKEN BREASTS**
chicken breast dredged in chopped pecans, flour and seasonings and baked. Topped with a flavorful honey, mustard and bourbon pan jus N

**PARMESAN BREADED CHICKEN CUTLETS**
thin sliced chicken breast in a breadcrumb parmesan crust topped with a mouthwatering balsamic brown butter sauce

**CHICKEN ALA VODKA**
sautéed chicken breast drizzled with a creamy tomato vodka sauce

**CHICKEN ROULADES**
chicken breast filled with artichoke hearts, spinach, Parmesan cheese and chopped almonds and topped with a creamy parmesan sauce N

**CHICKEN DIJON**
sautéed chicken breast in a zesty white wine, cream and dijon reduction GF

**HERB ROASTED AIRLINE CHICKEN**
herb marinated airline chicken breast slow roasted and topped with a delightful pesto sauce GF

**BEEF ENTREES**

**BISTRO FILET MEDALLIONS**
tender medallions of beef, sliced and topped with a savory bordelaise red wine sauce GF

**BLACK PEPPER BISTRO FILET MEDALLIONS**
tender medallions of beef, sliced and drizzled with a bold blue cheese bacon cream sauce GF

**GRILLED BISTRO FILET MEDALLIONS**
grilled beef medallions in a zesty whiskey peppercorn sauce accented with mushrooms and shallots GF

**SESAME GINGER FLANK STEAK**
grilled flank steak, sliced thin and glazed with a tangy teriyaki mushroom sauce
Grilled Flank Steak - tender sliced flank steak topped with a rich port wine and mushroom reduction GF

**BEEF BOURGIGNON**
Bite size beef tips simmering in a delightful burgundy wine sauce with mushrooms and pearl onions GF

**SIRLOIN STEAKS**
seasoned and grilled to perfection, topped with a delicious madeira green peppercorn sauce GF

**BEEF SHORT RIBS**
boneless beef short ribs slow cooked in red wine until delightfully tender

**FILET MIGNON**
premium tenderloin steak seasoned and grilled, drizzled with a savory bordelaise red wine sauce and served with horseradish cream on the side GF

*Denotes Upgraded Menu Item - Additional $1-$4/person
**Denotes Premium Menu Item - Additional $5-$7/person
**SEAFOOD ENTREES**

**GRILLED SALMON FILLET**  
Fresh grilled salmon filet drizzled with your choice of sauce
- White wine Dijon
- Lemon dill
- Zinfandel butter reduction
- Maple Walnut Crust
- Teriyaki glaze

**MAHI MAHI**  
Fresh mahi mahi filets in a tropical coconut crust with a sunny mango salsa  GF

**JUMBO SHRIMP AND SCALLOP PASTA**  
Sea shell pasta with fresh jumbo shrimp and sea scallops in a wonderful lobster cream sauce

**COSTA RICAN RED SNAPPER**  
Filet of Red Snapper lightly breaded and sauteed with a flavorful tomato onion relish

**SEAFORED CHILEAN SEA BASS**  
Fresh Chilean sea bass filets baked in a tangy Asian glaze and set atop sesame spinach

**BLACKENED SEA BASS**  
Fresh filet of sea bass baked and drizzled with a light orange beurre blanc  GF

**MARYLAND LUMP CRABCAKES**  
Delicious crabcakes bursting with jumbo lump crab and served with a dijon remoulade

**VEGETARIAN/PASTA ENTREES**

**POLENTA AND GRILLED VEGETABLE NAPOLEON**  
Layers of polenta, grilled eggplant, tomato and zucchini, speared with fresh rosemary and topped roasted tomato pasilla sauce  VG

**STUFFED PORTOBELLO MUSHROOMS**  
Portobello mushroom caps filled with quinoa, zucchini, tomato, artichokes, herbs and asiago cheese and baked (remove cheese for vegan option)  V

**VEGETARIAN/PASTA ENTREES**

**ZUCCHINI CAKES**  
Duet of zucchini cakes topped with a creamed lemon spinach and accented with fire roasted tomato  V

**BUTTERNUT SQUASH RAVIOLI**  
Traditional ravioli filled with butternut squash and topped with a delicious brown butter sage sauce  V

**THREE CHEESE TORTELLINI**  
Tri-color cheese filled tortellini with sun dried tomatoes in a tasty pesto sauce  V

**ROASTED PEPPER AND SPINACH PENNE**  
Pasta tubes blended with roasted red peppers and fresh baby spinach in a light cream sauce  V

**MUSHROOM AND ASPARAGUS SHELLS**  
Bite size pasta shells with asparagus tips and baby portobellos in a creamy boursin cheese sauce  V

**ARTICHOKE PISTACHIO Linguini**  
Linguini pasta with artichokes, capers and pistachios and a light lemon butter sauce  V, N

**ZUCCHINI NOODLES**  
Sautéed with pesto, garlic, tomatoes, basil, Parmesan, lemon and olive oil V N

**CARVING STATIONS**

**FLANK STEAK**  
Mesquite grilled and served with chimichurri sauce  GF

**TOP ROUND OF BEEF**  
Herb roasted and presented with horseradish cream, balsamic onions and au jus  GF

**PRIME RIB OF BEEF**  
Slow cooked to perfection and served with raw horseradish and au jus  GF

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CARVING STATIONS

**TENDERLOIN OF BEEF**
Country Dijon crusted and grilled, served with demi glace, white wine and shallot reduction GF

ROAST TURKEY BREAST
Roasted and presented with cranberry orange compote  GF

HERB ROASTED PORK LOIN
Herb marinated and roasted pork loin served with balsamic fig sauce

VIRGINIA BAKED HAM
Baked and presented with pineapple relish  GF

SIDES

Red skin potato mash
Smashed purple potatoes with roasted garlic, boursin cheese and chives
Potato & leek gratin with gruyere cheese
Herb roasted red potatoes
Roasted fingerling potatoes
Tri-color fingerling potato coins
Greek lemon potato wedges with oregano
Couscous with golden raisins and pine nuts
Creamy parmesan Orzo
Mediterranean orzo pasta with grilled veggies, feta and pesto
Quinoa pilaf with pine nuts, onions and parsley
Wild rice & toasted pecan pilaf
Saffron rice with pine nuts
Basmati rice
Jasmine rice
Creamy mac 'n cheese
*Lobster mac ‘n cheese
Roasted asparagus with shallots and lemon butter
Roasted asparagus with garlic and feta
Roasted brussel sprouts with shallots, lemon and parmesan

ACTION STATIONS
available for cocktail hour, dinner or late night snacks!!

CHEF MANNED PASTA STATION
Penne and orecchiette pastas, Parmigiana alfredo and fresh tomato marinara, garlic olive oil, chicken breast strips, Italian sausage rounds, sautéed shrimp, spinach, artichokes, mushrooms, tomatoes, Parmesan cheese and breadsticks

CHEF MANNED WOK STATION
Fried rice and lo mein noodles, snow peas, mung bean sprouts, bamboo shoots, water chestnuts, mushrooms, broccoli, scallions, sesame ginger beef and chicken strips, Chinese take-out boxes and chopsticks

GRILLED QUESADILLA STATION
GRILLED TO ORDER
Grilled flour tortillas with guest choice of tequila lime chicken or steak, caramelized Spanish onion, mushrooms, fire roasted peppers, avocado & cheddar jack cheese, homemade tortilla chips, guacamole, fresh tomato salsa

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ACTION STATIONS

GRILLED CHEESE STATION - GRILLED TO ORDER
Cheddar, provolone, Swiss cheeses, black forest ham, prosciutto, sliced pickles, pesto, sliced tomato, apple butter, classic white bread, wheat bread and rye bread

MACARONI AND CHEESE MARTINI STATION
Creamy macaroni, diced ham, applewood smoked bacon crackles, asparagus tips, French fried onions, sun dried tomatoes, green chilis, jalapenos, martini glasses

MARTINI MASHED POTATO BAR
Mashed yukon gold potatoes, martini glasses, applewood smoked bacon crackles, cheddar cheese, sour cream, chives, caramelized onion and basil pesto - martini glasses

SLIDER STATION (CHOOSE 3)
Mini Smokehouse Burgers - angus beef sliders, smoked cheddar, bacon, bbq sauce, fried onions and pretzel roll
Mini Pulled Pork Sliders - bbq pulled pork, traditional slaw and Hawaiian roll
Mini Greek Chicken Sliders - Greek spiced chicken breast, feta cheese, lettuce, tomato, Greek vinaigrette and brioche roll
Mini Cuban Sliders - sliced mojo pork, ham, swiss, sliced pickle, mustard and Hawaiian roll
Caprese Sliders - mozzarella, tomato, basil, parmesan pesto, balsamic glaze and French roll
*Mini Crabcake Sliders - tartar sauce and brioche bun
*Mini Beef Tenderloin - onion confit, horseradish aioli and brioche bun

SWEET AND SAVORY JOHNNY CAKE STATION
MADE TO ORDER
Maple syrup, butter, blueberries, peach compote, ricotta cheese, cherry tomato & basil salad

RAW BAR - MARKET PRICE
Fresh oysters shucked on site elegantly presented in a kale lined ice bath with mignonette, cocktail sauce, hot sauce, lemon, jumbo iced spiced shrimp cocktail, red snapper ceviche in mini martini glasses

SMALL PLATES

Jumbo sea scallop with parmesan risotto

Mini chicken & waffle plate with pecans and maple syrup

Thai peanut chicken salad in mini chinese takeout box with chopsticks

Vegetarian lo mein in mini chinese takeout box with chopsticks

Crab and avocado cocktail in mini martini with crisp parmesan spoon

Duet of mini fish tacos topped with cilantro lime slaw and served with Spanish rice

Filet mignon atop horseradish mashed potatoes, topped with mushroom ragout

Mini cheeseburger with creamy mac n cheese

Shrimp in tasso cream atop southern creamy garlic grits

Pan roasted duck with dried cherry sauce on creamy polenta

Mini sharp cheddar grilled cheese paired with spicy tomato soup shot

Seared sea scallops atop shaved Brussels Sprouts with bacon crackles and balsamic drizzle

Malaysian beef satay paired with jasmine rice

Grilled Jerk Shrimp atop pineapple fried rice
LATE NIGHT SNACKS - IN A WAFFLE CONE! $5/PERSON

MAC 'N' CHEESE WAFFLE CONE
Southern Style Mac N Cheese Topped with Pulled Pork BBQ & French Fried Onions

CHICKEN AND WAFFLE CONE
Crispy Breaded Chicken Strips Presented in a Waffle Cone Drizzled with Jalapeno Maple Syrup

GOBBLER WAFFLE CONE
Mashed Potatoes Topped with Turkey and Gravy in a Waffle Cone

CHILI WAFFLE CONE
Beef Chili with Beans atop Rice Topped with Cheese, Corn Chips and Sour Cream Presented in a Waffle Cone

TACO SALAD WAFFLE CONE
Taco Meat, Cheese, Lettuce, Pico de Gallo Presented in a Waffle Cone

SWEETIE PIE

S’MORES STATION $4/PERSON
Create your own s’mores using our graham crackers, Hershey’s chocolate bars and marshmallows roasted on bamboo skewers over an open flame. Chef attended fee may apply

MINI WAFFLE DESSERT STATION $5/PERSON
Your choice of traditional, chocolate or whole wheat waffles. Served with maple syrup, vanilla orange maple syrup, whipped cream, milk and white chocolate chips, Nutella, fresh assorted berries, banana slices and shaved almonds

SWEETIE PIE

ICE CREAM SUNDAE BAR $6/PERSON
Rich chocolate ice cream, French vanilla ice cream, fruit sorbets, martini glasses, chocolate syrup, caramel, strawberry sauce, chopped nuts, M&Ms, oreo crumbles, heath bar crunch, whipped cream and rainbow sprinkles - chef attended fee applies

BANANAS FOSTER FLAMBE STATION $5/PERSON
Sliced bananas, brown sugar, rum and butter Flambéed to order and presented in martini glass over French vanilla ice cream - chef attended fee applies

DESSERT CREPE STATION $6/PERSON
French crepes prepared with your choice of fillings: raspberries, strawberries, blueberries, bananas, Nutella, toasted almonds and powdered sugar - chef attended fee applies

CLASSIC SODA FLOAT BAR $6/PERSON
Choose four Stewart’s fountain soda flavors: root beer, orange 'n cream, cream soda, ginger beer, key lime, cherries 'n cream, grape soda, peach soda or birch beer. Served with French Vanilla ice cream and striped paper straws in classic float glasses

TIERED SWEET BITES $3.50/PERSON
An assortment of tiny treats presented on a tiered display at your coffee station to include mini cream puffs, mini French macarons, carrot cake square, cannoli puff, cappuccino square, caramel pecan brownie, mini eclair, chocolate mousse tart, lemon meringue tart, rum ball, assorted biscotti and more!! 3 pieces per person
# BEVERAGE PACKAGES

## PRE-CEREMONY BEVERAGES
Choose 2 at $2/person
Includes beverage urns, disposable cups & ice
Upgrade to mason jars or glass mugs with striped paper straws - add $1/person

**COLD**
- Infused Waters - blackberry & sage,
- lemon & mint, strawberry & pink grapefruit,
- mango & basil, cucumber & mint,
- lemon & lime, blackberry & mint,
- watermelon & basil, lemon & raspberry

**Tea & Lemonade - southern sweet tea with mint,**
- blackberry iced tea, Arnold Palmer,
- iced tea with lemon, watermelon lemonade,
- raspberry lemonade, strawberry lemonade

- **HOT**
  - Spiced Virginia Apple Cider
  - Traditional hot chocolate, Mexican hot chocolate, toasted coconut hot chocolate, pumpkin spiced white hot chocolate

## CHOICE HOPS, GRAPES AND SPIRITS
4 HOURS AT $28/PERSON
- Stella Artois, Bell’s Two Hearted Ale, Ballast Point
- Sculpin IPA, Dogfish Indian Brown Ale,
- J Lohr Chardonnay, Sauvignon Blanc and
- Cabernet Sauvignon, Grey Goose Vodka, Bacardi
- Light Rum, Captain Morgan’s Spiced Rum,
- Patron Silver Tequila, Crown Royal,
- Maker’s Mark, Dewar’s White, Grand Marnier, Coke,
- Diet Coke, Sprite, Ginger Ale, tonic water, club soda,
- margarita mix, sour mix, orange, cranberry & pineapple juices, grenadine, bottled water, mineral water, lemons, limes, cherries, acrylic cups, bar equipment and ice
- Additional hour $6/person

## HOPS AND GRAPE BAR
4 HOURS AT $15/PERSON
- Miller Lite, Yuengling, Corona, Sam Adams or
- Rebel IPA, House Wines, Coke, Diet Coke, Sprite,
- Ginger Ale, bottled water, mineral water, limes,
- acrylic cups, bar equipment and ice service
- Additional hour $2/person

## HOPS, GRAPE AND SPIRITS
4 HOURS AT $18/PERSON
- Miller Lite, Yuengling, Corona, Sam Adams or
- Rebel IPA, House Wines, Vodka, Rum, Tequila,
- Gin, Scotch, Bourbon, Whiskey, Triple Sec,
- Coke, Diet Coke, Sprite, Ginger Ale,
- tonic water, club soda, margarita mix, sour mix,
- orange, cranberry & pineapple juices, grenadine, bottled water, mineral water, lemons, limes, cherries, acrylic cups, bar equipment and ice service
- Additional hour $4/person

## NON-ALCOHOLIC AND MIXER BAR FOR CLIENT PROVIDED ALCOHOL, $3.50/PERSON
- Coke, Diet Coke, Sprite, Ginger Ale, tonic water, club soda, margarita mix, sour mix, orange, cranberry & pineapple juices, grenadine, bottled water, mineral water, lemons, limes, cherries, acrylic cups, bar equipment and ice

## NON-ALCOHOLIC STATION FOR ALCOHOL FREE EVENT, $5/PERSON

## ALA CARTE
- Freixenet Brut Champagne Toast,
  - includes flute $3.50/person
- Sparkling Cider Toast, includes flute $2.50/person
- Basic Open Bar Glassware $2.75/person
- Ala Carte Glassware - water, wine, champagne, pilsner, martini, margarita $1/ea
- Bar Equipment for Client Provided Alcohol $.50/person
- Ice Service $1.25/person