

*Pricing Based on Minimum of 40 Guests.
Sunday–Thursday \$65 Per Person for 2 Hours
Friday \$80 Per Person for 2 Hours , \$85 Per Person for 3 Hours
Saturday \$110 Per Person for 3 Hours , \$125 Per Person for 4 Hours
Applicable sales tax & 20% service charge will be added.*

Bar Service

House-Curated Selection of Beer, Wine,
and Prosecco

One Specialty Cocktail (Selected by Host)
Infused Water & Soft Drinks

*Add \$7 Per Person for Select Bar. Add \$12 Per
Person for Premium Bar*

Stationed Snacks

(Choose 2)

Deviled Eggs Topped with Chives
*Add Lox- +\$2.00 Per Person. Add Caviar Market
Price Per Person*

Kettle Chips Served with Homemade French
Onion Dip

Giant Soft Pretzel Pre-Cut and Served with
Beer Cheese and Yellow Mustard Dips

Maple Glazed Bacon Hometown Bacon with a
Maple Glaze

Giant Flakey Cheese Twists Homemade Puff
Pastry, Cheese, Fresh Herbs

Bigger Bites

(Choose 2)

Pigs in a Blanket
All Beef. Wrapped in a Flaky Dough. Served
with Ketchup and Mustard

Homemade Flatbreads

Hummus Jalapeno Feta, Pumpkin Seeds,
Onion, Cherry Tomato and Olive Oil Drizzle

Pesto Fresh Mozzarella, Sun-Dried Tomatoes,
Olive Oil, Salt and Pepper

Classic Cheese

Hot-Honey Pepperoni Fresh Mozzarella

Sliders

London Broil Roast Beef with Cheddar,
Red Onion & Horseradish Sauce

Turkey Reuben with Swiss Cheese and
Russian Slaw

Salami Lollipops

Baked All Beef Salami, Glazed with Sweet Chili
or BBQ Sauce

Sweets

Mini Dessert Bites

Shookies Cookies and Salted Caramel Bownies