



618

Cocktail Party Package

First Hour

Passed Hors d'oeuvres

Stuffed Mushrooms with Fennel Sausage, Broccoli Rabe and Pecorino
Thai Chicken Satays with Lemongrass Peanut Sauce
Chorizo Empanadas, Mango Lime Mojo
Pigs in a Blanket, Golden Mustard
Mini Crab Cakes, Remoulade
Granny's Meatballs, San Marzano Sauce
Spanakopita, Baby Spinach, Grecian Feta
Philly Cheesesteak Spring Roll, Cheese Sauce
Argentinian Beef Skewers, Chimichurri Sauce
*Rosemary and Dijon Lamb Chops, Balsamic Glaze
*Additional \$3 per person

Charcuterie Display

Antipasto with a Variety of Cured Meats, Olives, Stuffed Peppers, Artichokes,
Fresh Mozzarella & Tomato, Marinated Mushrooms, Pickled Vegetables and Roasted Red Peppers
Cheeses From Around the World, Dried Fruits and Nuts, Assorted Crackers
Fresh Garden Vegetable Crudit  with Assorted Dipping Sauces
Tomato and Mozzarella Bruschetta with Homemade Crostini
Mediterranean Display of Hummus, Feta, Stuffed Grape Leaves,
Chickpea Salad and Pita Chips

Pasta Station

Select 2

Penne Vodka, San Marzano Sauce, Cream, Parmesan
Penne with San Marzano Tomato Sauce
Farfalle with Broccoli Rabe, Sausage, Chili Flake, Garlic, Parmesan
*Rigatoni Bolognese, Pork, Veal, Pancetta, Thyme, Pecorino
**Truffle Ricotta Pasta Purses with Kale and Sunflower Seed Pesto
*Additional \$4 per person | **Additional \$8 per person



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Second Hour

Carving Station (1)

Blackberry Fig Glazed Ham
Roasted Turkey Breast, Pecan Remoulade
Adobe Roast Pork Loin, Charred Pineapple Salsa
Sirloin Steak, Chimichurri Sauce
Boneless Lamb Leg, Salsa Verde
Pastrami, Spicy Mustard
*Skirt Steak, Chimichurri Sauce
**Whole Beef Tenderloin, Shallot Cabernet Sauce
*Additional \$10 Per Person | **Additional \$15 Per Person

Cocktail Stations (3)

Tuscany Station

Perfect Mix of Italian Favorites!

Trio of Flatbread Pizza

Cheese, Spinach & Mushroom, Pepperoni

Cheese Tortellini with Shiitake Mushrooms, Peas, Overnight Tomatoes, Cream & Reggiano
Granny's Meatballs, San Marzano Sauce

Asian Station

Wok Presentation of Ginger Honey Chicken, Fried Rice and
Chicken & Vegetable Steamed Dumplings

Slider Station

Griddle Presentation of Beef Sliders

Served with French Fries

With Lettuce, Tomato, Onions, Cheese, Pickles, Ketchup, Mustard, Mayonnaise

Mac and Cheese Station

Four Cheese Mac and Cheese

Assorted Toppings of Bacon, Green Onions, Crushed Ritz Crackers, Mushrooms,
Tomatoes, Peas, Shredded Cheese

Taco Bar

Choice of 2 Proteins: Chicken, Beef or Shrimp Soft Tacos

With Guacamole, Pico de Gallo, Black Bean Corn Salsa, Lettuce, Cheese, Sour Cream, Hot Sauces
Served with Mexican Rice



Popular Station Enhancements

Shrimp and Grits Station \$11 Per Person

Our Famous New Orleans Style BBQ Shrimp with Creamy Cheddar Green Chili Grits

Italian Seafood Station \$13 Per Person

Mussels in Angry Red Sauce, Fried Calamari with San Marzano Sauce,
Shrimp in Lemon Butter Sauce with Herbed Breadcrumbs

Shrimp Cocktail Add On \$12 Per Person

Dessert Buffet

Assorted Mini Mousse Cups, Pastries & Tarts, Mini Cannoli's, Pound Cake,
Chocolate Covered Strawberries, Cookies & Macaroons,
Mini Cheesecake Bites & Fresh Seasonal Fruit

Based on a 4-Hour Room Rental

Beverage Packages Available for Purchase

Coffee, Tea & Soft Drinks \$2.95 per person without Bar Package

\$150 Bartender Fee (Per) Required for Bar Package

Room Requirements

Banquet Room 50 Adult Minimum
75 Adult Minimum Saturday Evening