

GENERAL INFORMATION

Confirmation & Deposit

To confirm and reserve space for your date, a deposit for a portion of the event cost and a signed contract are required.

Room Rental

Private rentals are available in each of our three venues. Food and beverage packages are additional as well as any other ancillary needs. Rental fees will vary depending on the venue chosen, time and date of event, see page two for basic rates.

Guaranteed Guest Count

A “guaranteed guest count” is due no later than seven business days prior to the day of the scheduled event. Your “minimum amount charged” will be based on this figure, however, should this information not be available, the original estimated attendance will be used for billing purposes. This “guaranteed guest count” cannot be reduced once submitted.

Balance Due

The balance of your payment is due before the start of your event and can be paid by; cash, cashier’s check, money order or major credit card. No personal checks will be accepted. Any additional costs incurred during the event must be paid at the conclusion of the event via cash or credit card.

Entertainment

Our venues can offer the best in entertainment and state of the art sound and lighting system. The facility is equipped to provide complete audio and visual support for live bands, shows or DJ’s, as well as internet capabilities. Production fees apply for rental of in-house equipment, engineers and production manager.

REVOLUTION LIVE RENTAL

Private Event Rental \$5,500 Capacity: 999 220 / sit down; 500 / reception

STACHE RENTAL

Private Event Rental \$5,500 Capacity: 400 120 / sit down; 250 / reception

Completely private events are not typically available Friday or Saturday after 10 pm.

Whiskey Den (upper level) \$1,500 Capacity: 175 50 / sit down; 125 / reception

Or \$3500 minimum food and beverage purchase plus tax and gratuity.

This area is only available during open hours for semi-private parties

AMERICA'S BACKYARD / AREA RENTALS

Completely Private Event \$5,500 Capacity: 1500 300 / sit down; 600 / reception

Completely private events are not typically available Friday or Saturday after 10pm

Balcony (upper level) \$1,500 Capacity:300 80 / sit down; 200 / reception

Stage (ground level) \$1,000 Capacity:150 50 / sit down; 100 / reception

These areas are only available during open hours for semi-private parties

Combination Rental

Combine any two venues \$10,000

Combine all three venues \$14,000

BEVERAGE PACKAGES

Host Bar

Drinks will be charged as consumed and applied to a master tab. This tab is due at the conclusion of your event via credit card or cash. A 20% gratuity will be added. Below is a list of average beverage prices (prices vary in each venue).

House pour cocktails (well brands)	\$6 - 9.00
Well vodka, gin, rum, tequila, bourbon, scotch	
Call cocktails	\$7 - 10.00
Sailor Jerry, Cuervo, Soco, Three Olives/flavors, Cruzan/flavors, Fireball, Jager, Old Crowe	
Premium cocktails	\$8- 11.00
Dewars, Titos, Hendricks, Hypnotic, Jim Beam, Buffalo Trace, Kappa Pisco, Disaronno	
Top Shelf cocktails	\$11-14.00
Casamigos, Ketel One, Jack Daniels, Jameson, Carolans, Patron XO, Goldschlager, Bulleit, Johnny Walker Black, Crown Royal, Makers Mark, Glenlivet, Glenfiddich, Hennessy, Rumplemintz, Grand Marnier	
Red Bull Energy Drink	\$6
Beer – 12 oz bottle, 16 oz cans	\$6-8
House Wine – Red/White	\$5-8

Well Brand, Wine and Draft Beer Bar Package

Includes: draft beer, house wine, soda, juice, bottled water (package not available in Stache)

Two hours	25.00 per person
Three hours	35.00 per person
Four hours	40.00 per person

Premium Bar Package

Includes: well, call and premium brand liquors, draft, domestic and premium bottled beer, house wine, soda, juice, bottled water

Two hours	32.00 per person
Three hours	40.00 per person
Four hours	50.00 per person

Package does not include shots or martinis.

Top Shelf Bar Package

Includes: well, call, premium, super, select brand liquors, craft cocktails (Stache only), draft beer, domestic and premium bottled beer, house wine, soda, juice, bottled water

Two hours	41.00 per person
Three hours	54.00 per person
Four hours	66.00 per person

Soda Package Unlimited soft drinks, bottled water and juice.

Three hours	6.00 per person
Four hours	8.00 per person

Advance Drink Tickets & Cash Bar

Advance drink tickets may be purchased. A \$150.00 fee per bartender and or cocktail server may apply.

*Add 20% employee service charge and 6% State sales tax.
These packages are only available for groups of 25 or more.*

HORS D'OEUVRES

Vegetarian

- *Mini Vegetable Spring Rolls
- *Julienne Vegetable Shots with your choice of Ranch or Hummus
- *Endive Petals stuffed with Bleu Cheese
- *Brie with Raspberries En Croute
- *Deep Fried Mac-n-Cheese Lollipops
- *Risotto and Gorgonzola Croquettes
- *Grilled Cheese Triangles on Texas Toast over a shot of Tomato Basil Soup
- *Caprese Wands Drizzled with Balsamic Glaze
- * Spinach & Artichoke Rangoon
- *Bruschetta on a Crostini
- *Crispy Garlic Brussel Sprouts with Sriracha Aioli

Poultry

- *Teriyaki Glazed Chicken Satay
- *Hawaiian Chicken Brochettes
- *Smoked Chicken Quesadilla Cornucopia with a dollop of sour cream
- *Chicken and Waffles
- *Coconut Chicken with Sweet Thai Chili Sauce
- *Buffalo Chicken Sliders with Bleu Cheese
- *Jack Daniels BBQ Chicken Sliders with Cole Slaw
- *Honey Bourbon Glazed Lollipop Chicken
- * Mini Turkey Club on Baguette
- * Turkey Meatballs in Cranberry Sauce

Seafood

- *Mini Crab Cakes with Tandoori Aioli
- *Butternut Squash Soup topped with Crab Meat
- *Coconut Shrimp with Sweet Thai Chili Sauce
- *Mexi-Cali Shrimp in a Corn Tortilla Cup
- *Tropical Shrimp Ceviche and Plantain Chips
- *Cocktail Shrimp with a shot of Marie Rose Sauce
- *Pancetta Wrapped Sea Scallops
- * Scallop Ceviche
- *Salmon Mousse served on Cucumber Slices
- *Mini Mahi Mahi Tacos with Lime Slaw & Avo-crema
- *Seared Tuna on Oriental Spoon with Soy
- *Endive Petals stuffed with Dill Baby Shrimp Salad
- *Mini Bagels with Cream Cheese and Lox

Meat

- *Franks-N-Beer, Franks in a Blanket with shot of Beer
- *Orange Sesame Beef Satay
- *Sweet & Spicy Cocktail Meatballs
- *Angus Burger Sliders with Chipotle Ketchup
- *Beef Tenderloin Slider with Bleu Cheese and Merlot au Poivre Demi Glaze
- *Sausage Stuffed Mushrooms
- *Pulled Pork Sliders (Mojo or BBQ) topped with Crispy Onion Straws
- *Baby Lamb Chops with Mint Pesto
- *Churrasco Chimichurri Beef on Crostini
- *Mini Rubens

\$16 per person – Choose 4 items (1 Vegetarian, 1 Poultry, 1 Meat, 1 Seafood)

\$21 per person – Choose 5 items (2 Vegetarian, 1 Poultry, 1 Meat, 1 Seafood)

\$25 per person – Choose 6 items (2 Vegetarian, 3 Poultry and/or Meat, 1 Seafood)

All items are served on a buffet table. Hors d'oeuvres may be passed butler style by adding servers at \$150 each

*All prices above do not include the customary 20% employee service charge and 6% State sales tax.
These packages are only available for groups of 50 or more.*

APPETIZER PLATTERS

Starters

All platters are priced per person

Fresh Vegetable Crudité Display

Your choice of Ranch or Bleu Cheese dressing

\$3.50 pp

Florentine Artichoke Dip in Bread Bowl

Served with Tri-color Corn Chips and Crackers

\$3.50 pp

Fresh Fruit Platter

In-season fruit, beautifully displayed and served with honey yogurt

\$5 pp

Fresh Mozzarella, Tomato, Basil and Balsamic Glaze

\$5 pp



Mediterranean Platter

Hummus, Tzatziki, Roasted Red Peppers, Cucumber, Kalamata Olives and Marinated Tomatoes served with Warm Pita Triangles

\$5 pp

International Cheese Board

An assortment of domestic and imported cheeses with Bread & Crackers

\$6 pp

Spicy Crab Dip, Smoked Fish Dip, or Salmon Mousse

Served with Tri-color Corn Chips and Crackers

\$7 pp

Ceviche de Camarones Tropicale

Served with Tri-color Tortilla or Plantain Chips

\$7 pp



Soup Shots

A selection of 2 soups served in shot cups

Gazpacho * Vichyssoise * Cool Cucumber * Asparagus * Corn Chowder * Shrimp Bisque * Tomato Basil

\$6 pp

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These packages are only available for groups of 50 or more.*

DISPLAY AND ACTION STATIONS

Antipasto Display

A bountiful display of Brie, Goat Cheese, Swiss, Cheddar, Italian Deli Meat, Artichokes, Olives, Sundried Tomatoes, Rustic Breads and Crackers

Cold Mediterranean Display

Mounds of Plain and Flavored Hummus, Tzatziki, Baba Ganoush, Carrots, Cucumbers, Kalamata Olives, Marinated Roasted Vegetables, Feta, Warm Pita Triangles and Crostini

The Mediterranean Griddle

Spanakopita, Risotto and Gorgonzola Croquettes, Crab Cakes, Baby Lamb Chops
mint pesto and tandoori aioli

Slider Station

Choose three of our famous sliders: Angus Burger topped with ketchup, mustard, and a pickle, Bacon & Ranch Cheeseburger, Jack Daniels BBQ Chicken topped with Slaw, Buffalo Chicken Sliders, Mojo Pork with Crispy Onions, Beef Tenderloin with Bleu Cheese Crumbles & Merlot Demi-glaze
Thick Cut Chips and Warm Bleu Cheese Drizzle

Quesadilla Grill

Quesadillas hot off the grill. Choose 2: Chicken, Steak, Pork or Shrimp with Fresh Vegetable Toppings on a Flour Tortilla with Melted Cheddar-jack Cheese served with pico de gallo and sour cream.

Build Your Own Taco/Nacho Bar

Choose 2: Ground Beef, Seasoned Chicken Breast, Pork, Shrimp, or Mahi Mahi (grilled, blackened or fried)
Substitute Tuna, Crab, Short Rib or Steak – add \$3 pp
Served with Shredded Lettuce, Chopped Tomatoes, Chopped Onions, Black Beans, Corn, Shredded Cheddar or Melted Cheese Topping, Warm Flour Tortillas, Tri-color Corn Chips, Salsa, Sour Cream and Avo-creama.

Flatbread Station

Choose two flatbreads: Spinach, Artichoke and Goat Cheese * BBQ Pork, Caramelized Onion, and Jack Cheese * Chimichurri Steak and Provolone * Grilled Chicken and Feta with Balsamic Glaze Drizzle * Zucchini with Caramelized Red Onion and Mozzarella * Pesto Chicken with Sun-Dried Tomatoes and Parmesan * Steak Fajita with Colby-Jack Cheese, Peppers and Onions
with your choice of tri-colored Rotini Pasta Salad (cold) or Cheese Tortellini Pasta Rosa (hot)

Risotto Station

Creamy risotto served with a selection toppings: Rock Shrimp * Diced Ham * Bacon * Onion
* Sun-dried Tomato * Mushrooms * Sweet Peas

Potato or Frites Bar

Choose from Mashed Idaho Potatoes, Mashed Sweet Potatoes, Butter, Chives, Gravy, Bacon Bits, Melted Cheddar, Steamed Broccoli, Brown Sugar, Fried Onion Straws and Sour Cream
OR

French Fries, Sweet Potato Fries, Onion Rings, Gravy, Bacon Bits, Melted Cheddar, Sour Cream, Cinnamon Sugar, Malt Vinegar, Ketchup, Ranch Dressing and Truffle Oil

Carving Station

Choose 2: Glazed Ham, Tender Roast Turkey Breast, Beef Roast, Pork Loin, London Broil, Roasted Leg of Lamb, Salmon, or Broiled Fish each served with an accompaniment and bread.

Asian Station

Choose 2: Chicken, Shrimp, Steak, Tofu
With Stir Fry Vegetables, Noodles, Jasmine Rice,
Gluten Free Soy Sauce and Teriyaki
Cooked at table and served in oriental take-out boxes
with fortune cookies.
(printed fortunes may be customized at an additional cost)



A Taste of Italy

Choose One Pasta: Penne, Fusilli, Rigatoni, Gnocchi, Farfalle (bowtie), Shells, Fettuccine, Tortellini, Ravioli
Choose Two Sauces: Marinara, Alfredo, Pesto, Garlic & Oil, White Wine Sauce, Vodka Sauce
Choose Two Proteins: Chicken, Shrimp, Meatballs, Sausage
Cooked at the table with fresh vegetable ingredients and served with rustic breads

Caribbean Station

Choice of Mojo Pulled Pork, Jerk Chicken or Cubanitos (mini Cuban sandwiches)
Black Beans, White Rice and Sweet Plantain

Backyard BBQ

Jack Daniels BBQ Chicken, Country Potato Salad, Cole Slaw,
Root Beer Baked Beans, and Cornbread



Paella

A mouth-watering combination of chicken and fresh seafood
(calamari, shrimp, mussels & clams)
mixed with rice, green and red bell peppers, onions,
garlic, green beans, peas & hot peppers
Prepared as a cooking display in front of guests,
vegetarian option available

\$17 per person for the first station
add \$13 for 2nd/add \$9 for each additional
2 hour service

Peel and Eat Shrimp

Cascading from a Lighted Ice Sculpture served with Cocktail Sauce and Lemon
(add logo for \$100)

Raw Bar

U-peel-m Shrimp, King Crab Legs, Blue Point Oysters on the Half Shell
and Mussels chillin' on ice

Sushi Bar

Interactive Sushi Bar with sushi chef preparing at the table

Market Price

Sushi Display

A combination of Sushi Rolls and Sashimi displayed on a Sushi Boat.
Choice of White or Brown Rice, served with soy sauce, ginger and wasabi

\$200 per boat (approximately 100 pieces per boat)



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SIMPLE ELEGANCE PACKAGE ONE

Salads

(choose 1)

Caesar Salad * Fresh Tossed Garden Salad with choice of two dressings *

Traditional Greek Salad * Chef Salad * Spinach Salad with warm Bacon Dressing

Entrees

(choose 2)

Lemon Chicken Piccata * Chicken Marsala * Stuffed Shells * Blackened Chicken Pasta with Vegetables * Pasta

Primavera * Grilled Mahi Mahi topped with Tropical Fruit Salsa * Eggplant Parmagiana * Teriyaki Beef or

Chicken * Beef Tips with a Mushroom Demi Glace

Accompaniments

(choose 2)

Garlic Red Skin Mashed Potatoes * Creamy Mashed Potatoes * Roasted Red Potatoes * Glazed Carrots * Garlic

Broccoli * Vegetable Medley * Stir Fry Snow Peas and Peppers * Sweet Yellow Summer Corn * Mashed Sweet

Potato * Rice Pilaf * Penne Pasta with Alfredo or Marinara

\$32 per person

Add 4 Starters for an additional \$12 per person

See page 4 (one from each category)

Dessert Selections for an additional \$4 per person

Chef's selection of delectable desserts

All menus are buffet service. Plated dinner service is available at an additional cost of \$19.95 per person and include; china, silverware, tables, chairs, basic linen and additional staffing

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A GRAND AFFAIR PACKAGE TWO

Hors D'oeuvres Passed Butler Style

(choose four)

See page 4

Salad

(choose 1)

Caesar Salad * Fresh Tossed Garden Salad with choice of two dressings *

Traditional Greek Salad * Chef Salad * Spinach Salad with warm Bacon Dressing

Entrees

(choose two)

Chicken Cordon Bleu * Stuffed Chicken with Spinach and Sundried Tomatoes * Veal Chop Milanese * Beef Tenderloin Medallions with Mushroom Bordelaise * Petite Filet Mignon with Hollandaise Sauce * Hawaiian Ribeye * Cashew Crusted Grouper * Seared Sea Scallops with Tandoori Aioli * Jumbo Lump Crab Cakes * Bourbon Salmon * Cracked Honey Mustard Glazed Salmon

Accompaniments

(choose two)

Garlic Red Skin Mashed Potatoes * Creamy Mashed Potatoes * Roasted Red Potatoes * Honey and Brown Sugar Glazed Carrots * Lemon Broccoli with Olive Oil * Vegetable Medley * Stir Fry Snow Peas and Peppers * Creamed Spinach with Parmesan * Mashed Sweet Potato * Couscous * Penne Pasta with Alfredo or Marinara * Apple and Breadcrumb Stuffing

Dessert

Chef's selection of delectable desserts

\$48 per person

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Fresh Baked Rolls w/butter or Cornbread
Garden Vegetable Salad with choice of dressing

Entrees *(choose two)*

Tender Pulled Pork or Chicken
Juicy BBQ Chicken Breasts
Marinated Skirt Steak
Center Cut Boneless Pork Chops

Add \$4 per person:

Jack Daniels BBQ Baby Back Ribs
Ribeye Steak
Grilled Shrimp Kabobs

Accompaniments *(choose two)*

Three Potato Salad
Pasta Salad Primavera
Oven Baked Macaroni and Cheese
Bleu Cheese Coleslaw
Cobb Corn
Baked Potato, sweet or regular

Dessert *(choose one)*

Bread Pudding * Fruit Cobbler * Brownies and Cookies

\$28 per person

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Mixed Greens Salad with Citrus Vinaigrette
Banana Bread

Entrees (*choose two*)

Teriyaki Beef or Chicken Kabobs
Coconut Crusted Chicken
Marinated Pulled Pork
Grilled Mahi Mahi with Tropical Fruit Salsa

Add \$4 per person:

Coconut Shrimp
Hawaiian Glazed Shrimp Skewers
Plank Salmon with Grilled Pineapple
Citrus Tuna Kabobs
Market Price: Island Mussels

Accompaniments (*choose two*)

Island Rice
Sweet Potato Mash or Baked Sweet Potato
Fresh Vegetable Medley
Tropical Pineapple and Coconut Slaw
Fresh Fruit Kabobs

Dessert (*choose one*)

Pineapple Upside Down Cake * Key Lim Pie * Coconut Cream Pie

\$28 per person

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Interactive cooking stations are available upon request*

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BAR / BAT MITZVAH, SWEET 16 AND QUINCE TEEN BUFFET PACKAGES

Starters

(choose two)

Petite Franks in a Blanket * Mini Cheese Quesadillas * Mozzarella Sticks * Mini Cheese Pizza Bites * Mini Egg Rolls * Deep Fried Mac 'n Cheese Lollipops * Spanakopita * Falafel *

Entrees

(choose two)

Pizza with your choice of topping * Hot Dogs * Burger and/or Cheeseburger Sliders * Chicken Tenders
Popcorn Chicken * Spaghetti with Marinara * Build your own Tacos or Nachos

Sides

(choose two)

French Fries * Tater Tots * Sweet Potato Fries * Onion Rings * Caesar Salad * Chips with Salsa * Large Warm Pretzels * Mac & Cheese

OPTION: You may substitute a mashed potato or French fry station

Beverage

Includes four hours of unlimited soft drinks, juice and bottled water

\$22 per person

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BAR / BAT MITZVAH, SWEET 16 AND QUINCE ADULT BUFFET PACKAGES

This package is only available when purchased in conjunction with a teen package.

Starters

(choose 4)

Choose from page 4 (one from each category)

Salads

(choose 1)

Caesar Salad * Fresh Tossed Garden Salad with choice of two dressings * Traditional Greek Salad * Chef Salad * Spinach Salad with warm Bacon Dressing

Entrees

(choose 2)

Lemon Chicken Piccata * Chicken Marsala * Penne Chicken Alfredo * Stuffed Chicken with Spinach and Sundried Tomatoes * Grilled Mahi Mahi topped with Fruit Salsa * Seared Scallops * Ginger Glazed Salmon * Marinated Skirt Steak * Beef Tenderloin Tips with Merlot Demi-glaze

Accompaniments

(choose 2)

Garlic Red Skin Mashed Potatoes * Creamy Mashed Potatoes * Rosemary Roasted Red Potatoes * Honey and Brown Sugar Glazed Carrots * Lemon Broccoli with Olive Oil * Vegetable Medley * Stir Fry Snow Peas and Peppers * Creamed Spinach with Parmesan * Mashed Sweet Potato * Couscous

Beverages

Includes four hours of unlimited soft drinks, juice and bottled water

\$38 per person

See dessert menu to add a dessert selection

All menus are buffet service. Plated dinner service is available at an additional cost of \$19.95 per person and include; china, silverware, tables, chairs, basic linen and additional staffing

TEEN DAIRY MENU

Appetizers

(choose two)

- *Mini Vegetable Spring Rolls
- *Vegetable Crudite Shots
with your choice of Ranch or Hummus
- *Cheese Pizza Bites
- *Cheese Quesadillas
- *Spinach & Feta in Filo

- *Potato Latkes with Applesauce
- *Falafel with Tahini
- *Deep Fried Mac 'n Cheese Lollipops
- *Mozzarella Sticks
- *Grilled Cheese Triangle
with a shot of Tomato Soup

Dinner Station

(choose two)

Pizza * Pasta * Grilled Cheese on Texas Toast * Fish Tacos * Nacho Station

(choose two)

French Fries* Onion Rings * Macaroni & Cheese * Jumbo Warm Pretzels * Caesar Salad * Chips and Salsa

\$22 per person

ADULT DAIRY MENU

Appetizers

- *Veggie Crudite in a Shot of Hummus
- *Tomato Bruschetta on Crostini
- *Caprese Wands
- *Mini Vegetable Spring Rolls
- *Bread Stuffed Mushroom Caps
- *Potato Latkes with Sour Cream
- *Spinach & Feta in Filo
- *Risotto & Gorgonzola Croquettes
- *Grilled Cheese Triangle & Tomato Soup *Shot

- *Florentine Artichoke Rangoon
- *Margherita Flatbread
- *Salmon Mousse
- *Smoked Salmon & Cream Cheese on Mini Bagel
- *Mini Salmon Cakes
- *Fish Ceviche
- *Smoked Fish Dip & Cracker
- *Seared Sesame Tuna with Soy
- *Mini Mahi Tacos with Lime Slaw & Avo-crema

\$16 per person – Choose 4 items (2 Vegetarian, 2 Seafood)

\$21 per person – Choose 5 items (2 Vegetarian, 3 Seafood)

\$25 per person – Choose 6 items (3 Vegetarian, 3 Seafood)

Hors d'oeuvres may be passed – add \$125 per server

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ADULT DAIRY DINNER BUFFET OPTION

Dinner rolls / butter

Salad

(choose one) Caesar Salad * Garden Salad - romaine, carrots, tomatoes, cucumbers, 2 dressings * Mediterranean Salad - mixed greens, tomatoes, olives, cucumbers, feta, balsamic dressing * Spinach Salad - spinach, dried cranberries, pine nuts, goat cheese, raspberry dressing

Entrees

(choose one) Salmon Cakes with Tandoori Aioli * Grilled Salmon in Garlic Butter * Poached Salmon Fumet with Dill Yogurt Sauce * Sesame Crusted Tuna * Grilled Mahi Mahi topped with fruit salsa * Herb Crusted Halibut

Accompaniments

(choose two) Penne ala Vodka * Tri-color Cheese Tortellini in Cream Sauce * Bowtie Pasta Rosa with sundried tomato & artichokes * Rice Pilaf * Cous-cous * Mushroom Risotto * Mashed Potatoes * Rosemary Roasted Potatoes * Whipped Sweet Potatoes * Grilled Asparagus * Roasted Vegetable Medley * Creamed Spinach * Stir Fry Green Beans * Parmesan Roasted Brussel Sprouts

\$28 per person

Served buffet style using premier plastic disposable tableware and reflection utensils.
China, silverware, cloth napkins and glassware add \$10 per person

All menus are buffet service. Plated dinner service is available at an additional cost of \$19.95 per person and include; china, silverware, tables, chairs, basic linen and additional staffing

DAIRY COOKING/DISPLAY STATIONS

Asian Station

Vegetable Egg Rolls * Stir Fry Vegetables * Jasmine Rice and Noodles * Fortune Cookies * Teriyaki and Gluten Free Soy Sauce*
Served in Oriental Take-Out Boxes
(Sushi Boat of Nigiri, Spicy Tuna Rolls, and Spicy Salmon Rolls can be added at \$200)
(printed fortunes may be customized at an additional cost)

A Taste of Italy

Caesar Salad
Pasta * Sun-Dried Tomatoes * Artichokes * Red Peppers * Mushrooms * Peas * Broccoli
Pesto * Marinara Sauce * Alfredo Sauce

Mediterranean Display

Chick Pea Hummus * Black Bean Hummus * Roasted Pepper Hummus * Tzatziki * Carrots * Cucumbers * Kalamata Olives * Marinated Roasted Vegetables * Feta * Warm Pita Triangles * Crostini

Potato Martini Bar

Guests are given a martini glass which they can fill with their own creation
Mashed Potatoes * Mashed Sweet Potatoes * Butter * Chives * Gravy * Cheddar Cheese * Steamed Broccoli Florets * Brown Sugar * Fried Onion Straws * Sour Cream

Frites Bar

French Fries * Sweet Potato Fries * Onion Rings * Gravy * Melted Cheddar * Sour Cream * Cinnamon Sugar * Malt Vinegar * Ketchup * Ranch Dressing * Truffle Oil

Taco/Nacho Bar

Choose One: Grilled Mahi Mahi or Fried Cod
Served with: Lime Slaw * Chopped Tomatoes * Shredded Cheddar or Melted Cheese Topping
* Black Beans * Corn * Onion * Lime Wedges
* Warm Flour Tortillas * Tri-Color Corn Chips
* Sour Cream * Avocado Crema

Sandwich Grille

Choose One:
Grilled Cheese on Texas Toast served with Tomato Basil Soup
Portabello and Mozzarella Panini served with Cream of Potato Soup
Eggplant Caprese Panini served with Gazpacho Soup
Tuna Melt served with French Onion Soup
Fish and Chips – Fried Cod Fish Sandwich served with French Fries

A Taste of Italy

Choose Two:
Spinach, Artichoke and Goat Cheese * BBQ Pork, Caramelized Onion, and Jack Cheese * Chimichurri
Steak and Provolone * Grilled Chicken and Feta with Balsamic Glaze Drizzle * Zucchini with Caramelized Red Onion and Mozzarella * Pesto Chicken with Sun-Dried Tomatoes and Parmesan * Steak Fajita with Colby-Jack Cheese, Peppers and Onions
Served with your choice of hot or cold Pasta Primavera

\$17 per person for the first station
add \$13 for 2nd/add \$9 for each additional
2 hour service

*Served buffet style using premier plastic disposable tableware and reflection utensils.
China, silverware, cloth napkins and glassware add \$10 per person*

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DESSERTS

Build Your Own Sundae Bar

Vanilla and Chocolate Ice Cream served in a wafer bowl with whipped cream and
Choice of 6 Toppings:

Hot Fudge * Caramel * Butterscotch * Marshmallow * Peanuts * Rainbow Sprinkles * Chocolate Sprinkles *
M&Ms * Reese's Pieces * Crushed Oreos * Gummy Bears * Strawberries * Pineapple
* Cherries * Chocolate Chips * Peanut Butter Chips * Coconut
\$6 per person



Gourmet Chocolate Fountain

Choice of Milk Chocolate, Dark Chocolate or White Chocolate streaming
from a fountain
(food coloring may be added)
\$850 for each fountain plus \$3 per person for dipping items

Choice of 6 Dipping Items:

*Strawberries * Brownies * Pineapple * Rice Krispie Treats * Donut Holes *
Pretzel Rods * Vanilla Wafers * Pound Cake * Cookies * Biscotti
* Graham Crackers * Marshmallows * Bananas * Cream Puffs *
Oreos * Dried Apricots * Lady Fingers * Macaroons*

Create Your Own S'mores

Roast your own marshmallows and create your very own s'mores
combination with
graham crackers, chocolate chip cookies, Hershey's chocolate, peanut
butter and Nutella
\$5 per person



Gourmet Popcorn

Fill a bag with one or all of 4 popcorn flavors displayed
\$6 per person (minimum 50 people)

Chef's Gourmet Miniatures

A selection of petit fours, tarts, pops and dessert cups all in individual servings
\$6 per person

Dessert Shots (passed)

Liqueur shot recipes designed to taste like a dessert.
Cherry Turnover Shot, Blueberry Muffin Shot, Pineapple Upside Down Shot, Caramel Apple Shot
\$9 per person

Carnival Desserts

Choose from Cotton Candy * Snow Cones * Candy Apples * Funnel Cake
Quoted upon request

Candy Bar

An assortment of 8 candy selections including hard candy,
chocolates and novelty candy
\$6 per person

Coffee Service

Panther Coffee – hot and cold brew iced coffee
\$4 per person
Cappuccino, Latte, Espresso (only available in Stache)
\$6 per person



Espresso, Cappuccino, Coffee Cart served with flavor shots and whipped cream. Price quoted on request.

*All prices above do not include the customary 20% employee service charge and 6% State sales tax.
These packages are only available for groups of 50 or more.*



ICE CARVINGS

Add a personal touch of style and class to any function with an ice carving of your company logo, your guest of honors name or choose from many decorative shapes and designs.

Starting at \$500

Include a luge for a unique way to serve your favorite beverage.

Add \$50

ADDITIONAL SERVICES

MC * Dancers * Photo Favors * Photo Booth * Graffiti Wall * Airbrush Artist * Temporary Tattoos *
Bling Station * Magician * Tarot Reader * Stilt Walker * Juggler * Fire Dancers * Drummers
* Tarot Card Reader/Fortune Teller * Casino Games * Showgirls * Look-alike Impersonators * Local
and National Performers and Bands * Belly Dancers * Burlesque Dancers * Flamenco Dancers * Hip-
Hop Dancers * Video Games * Oxygen Bar * Aerial Performers * Concession Foods *
Lighted Dance Floor * Floating Stage * Costumed Greeters * Living Statue * Living Red Carpet * Living
Food Table * Champagne Chandelier * Water Curtain * Costumed Greeters * Gobo Lights * Theme
Décor * Theme Entertainment
...and much more!