



SILVER-\$75/PERSON

COCKTAIL HOUR | 2 HOUR D'OEURVES

SALAD | CHOICE OF 1

BUFFET | CHOICE OF 2 ENTREES, 1 VEGETABLE & 1 STARCH

(4) HOUR BEER & WINE BAR PACKAGE & CHAMPAGNE TOAST

GOLD-\$102/PERSON

COCKTAIL HOUR | 3 HOUR D'OEURVES

SALAD | CHOICE OF 1

BUFFET | CHOICE OF 2 ENTREES, 1 VEGETABLE & 1 STARCH

(4) HOUR PREMIUM BAR PACKAGE & CHAMPAGNE TOAST

EMERALD

BUFFET: \$135/PERSON | PLATED: \$155/PERSON

COCKTAIL HOUR | 2 HOUR D'OEURVES & 1 ACTION STATION

SALAD | CHOICE OF 1

CHOICE OF 2 ENTREES, 2 VEGETABLES & 1 STARCH

(4) HOUR SUPER PREMIUM BAR PACKAGE & CHAMPAGNE TOAST



HORS D'OEUVRES

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SPANAKOPITA | MEATBALLS

VEGETARIAN SPRING ROLLS W/ SWEET THAI CHILI

STUFFED MUSHROOMS | BEEF EMPANADAS

COLD

SHRIMP COCKTAIL | FRUIT KABOBS

ROASTED GARLIC HUMMUS PITA CHIPS

DEVILED EGGS | CAPRESE SKEWERS



CAESAR | GARDEN | GREEK

ENTREES

SEARED SALMON WITH SPICY MANGO HONEY GLAZE

FILET MIGNON (6 OZ.) WITH COWBOY BUTTER SAUCE

GRILLED CHICKEN BREAST WITH LEMON GARLIC SAUCE

GRILLED BONE-IN-CENTER CUT (6 OZ.)

GARLIC CREAM RAVIOLI

ACCOMPANIMENTS

Additional Side: \$5/each

ROASTED POTATOES | CITRUS GRILLED ASPARAGUS

ROASTED GARLIC MASHED POTATOES

SAFFRON INFUSED RICE | STEAMED OR SAUTEED BROCCOLI

OVEN-ROASTED BRUSSEL SPROUTS | VEGETABLE MEDLEY

HONEY GARLIC GREEN BEANS



MASHED POTATO BAR

MASHED YUKON POTATOES, BACON, CHEDDAR CHEESE,
SOUR CREAM, SCALLIONS, BUTTER, SWEET POTATO MASH,
CINNAMON SUGAR, MARSHMALLOWS, PECANS, DICED BACON

TACO BAR

CORN & FLOWER TORTILLAS, CHEESE, SOUR CREAM, TOMATOES,
LETTUCE, SPINACH, PICO DE GALLO, GUACAMOLE

MINI SLIDER BAR

HAMBURGERS, BLACK BEAN BURGERS (MARKET PRICE),

AND ASSORTED TOPPINGS

MINI DESSERT BAR

CHEF'S CHOICE OF ASSORTED DESSERTS



Bartender fee \$75/hour. Bar Packages require a bartender for a minimum of 2 hours.

PREMIUM BRAND

DOMESTIC & IMPORT BEERS | WINE | LIQUOR | SODA

PREMIUM BRAND SPIRITS: TITO'S VODKA, TANQUERAY GIN,

CROWN ROYAL CANADIAN WHISKEY, JACK DANIELS TENNESSEE

WHISKEY, JOHNNIE WALKER RED LABEL, HORNITOS PLATA TEQUILA,

CRUZAN AGED RUM

SUPER PREMIUM BRAND

DOMESTIC & IMPORT BEERS | WINE | LIQUOR | SODA

SUPER PREMIUM BRAND SPIRITS: GREY GOOSE VODKA, HENDRICK'S

GIN, CAPTAIN MORGAN BLACK, WOODINVILLE STRAIGHT BOURBON,

WOODFORD RESERVE BOURBON, JOHNNIE WALKER BLACK LABEL,

PATRON SILVER TEQUILA



COFFEE & MACAROON BAR

MACAROONS & COFFEE \$10 PER PERSON

CHICKEN WINGS

BBQ, HOT, MILD, PLAIN. \$4 PER PIECE

PIZZA

CHEESE OR PEPPERONI. \$20

JUMBO PRETZELS

CHEESE OR WHOLE GRAIN. \$12 PER DOZEN

MEATBALLS

MARINARA OR SWEET BBQ. \$4 PER PIECE



\$35 Per Person

CINNAMON BAKED FRENCH TOAST

FRUIT TOPPING, WHIPPED CREAM, WARM SYRUP

SHORT PANCAKES

FRUIT TOPPING, WHIPPED CREAM, WARM SYRUP

FRITTATAS

SPINACH, PEPPER, MUSHROOMS, ONION, SAUSAGE, BACON

HASHBROWN CASSEROLE

FRIED APPLES, SAUSAGE LINKS, OR BACON

SHAKSHUKA

GENTLY POACHED EGGS WITH A CHUNKY TOMATO & BELL PEPPER SAUCE. SERVED WITH BAGUETTE



\$12 Per Person. Bartenders are required for all Spike-It Stations. Bartender Fee is \$75/hour.

MIMOSA BAR

CHAMPAGNE, CHILLED ORANGE JUICE

SIGNATURE DRINK

HAVE IT YOUR WAY, BY THE GALLON

BLOODY MARY BAR

BLEU CHEESE STUFFED OLIVES, CELERY, BACON, HOT SAUCE,

SHRIMP, CHEESE CUBES

TRULY NOT TOO EARLY

Premium Option, \$16 Per Person

ASSORTED TRULY HARD SELTZERS & MIMOSA BAR