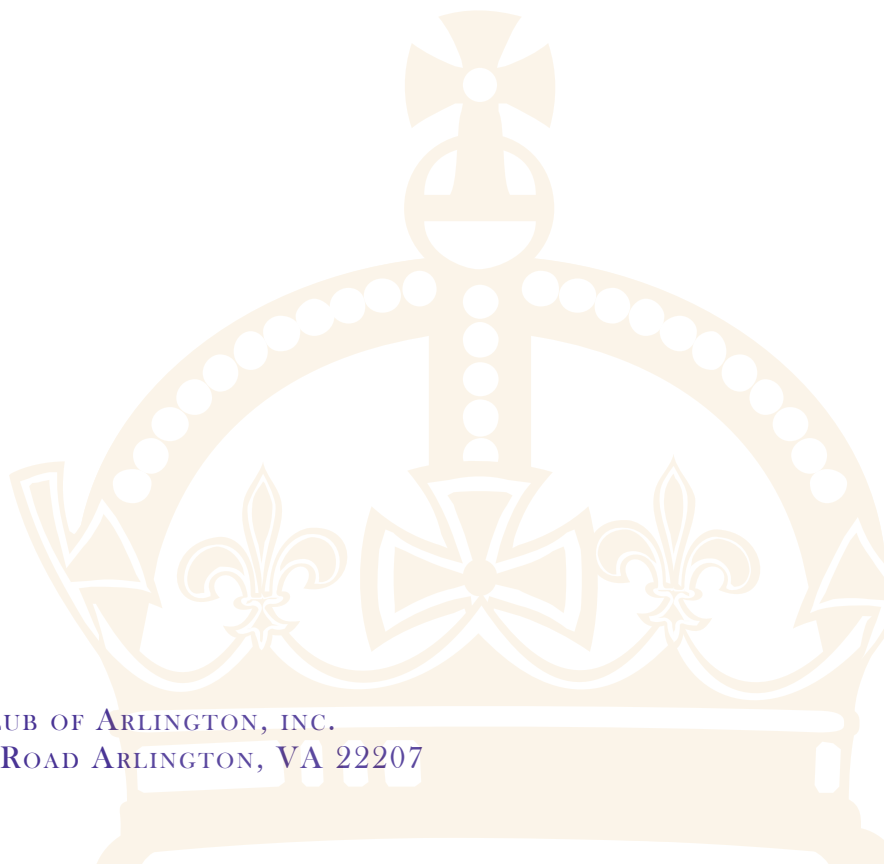




COLUMBUS CLUB



Catering Selections



COLUMBUS CLUB OF ARLINGTON, INC.
5115 LITTLE FALLS ROAD ARLINGTON, VA 22207



Venue Rental Fees

MAIN BALLROOM

\$5,000.00 for 5 hours of Rental*

*WITH OUTSIDE CATERER \$6,000.00

Comfortably seats up to 350 people

PARADISE BALLROOM

\$2,500.00 for 4 hours of Rental*

*WITH OUTSIDE CATERING \$3,500.00

Comfortably seats up to 120 people

BARBECUE PAVILION

\$500.00 for 3 hours of Rental

Includes the usage of Grounds and Sporting Courts

Swim at the pool for the posted Guest rates

Venue rental fees are subject to 6% Virginia State Tax

Extended Hours

MAIN BALLROOM

\$500.00 PER HOUR

PARADISE BALLROOM

\$500.00 PER HOUR

Schedule of Payments

Rental of the mansion is exclusively reserved for members of the Knights of Columbus Edward Douglass White Council.

Please contact our *Event Coordinator* at **703-536-9656**, extension **311** for details. A non-refundable deposit is due immediately to secure your event date. An additional payment of 50% the final invoice is due at the signing of the contract, typically executed 2 weeks after securing your date.

The final balance is due 15 days prior to the event. A 20% gratuity, 6% sales tax and 4% Arlington County Food tax is added to all food & beverage orders. Menu prices are subject to change and are not confirmed until 15 days prior to your event.

The Event

With the exception of the wedding cake, the Columbus Club does not allow any outside food or beverage to be brought into the function space.

Final guarantee is due 15 days business days prior to your wedding. Columbus Club does not permit the removal of leftover food or beverage from the premises. We would be pleased to help coordinate your special requests. Do not hesitate to ask and we will assist in any way possible!

Columbus Club is pleased to provide an array of amenities to make your event an extraordinary experience!

A sample of our offerings can be found below:

Enhancements

· PREMIUM LINENS

In a variety of colors

PRICING TO BE QUOTED ON SELECTION

· CHAIR COVERS

\$3.50 PER CHAIR COVER

· PREMIUM CHINA, GLASSWARE & SILVERWARE

PRICING TO BE QUOTED ON SELECTION

KIDS MEALS

· *Chicken Tenders, French Fries & Vegetables*

\$8.00 PER CHILD aged 12 & Under

We can accommodate Dietary Needs, please inquire for specifics.

Outside Catering

MAIN BALLROOM

\$6,000.00

PARADISE BALLROOM

\$3,000.00

Anyone wishing to use outside caterers may do so providing the caterer is licenced, bonded and insured and must provide a certificate of insurance for a minimum of one million dollars. All outside caterers will be responsible for all aspects of your event, including, tables, chairs, china, glassware, flatware, linens, set-up, breakdown, clean-up, and removal of trash. Food must be brought in prepared (our kitchen will not be used) and we will assign a predetermined staging area for the food service.

Silver Wedding Reception Package

INCLUDES

Use of Ballroom for Five Hours
Four Hour Open Bar -Wine, Beer & Soft Drinks
Bridal Suite with Complimentary Champagne
White Linens & Napkins
Room set up to Guest Specifications
Redcoat Wait Staff
Coffee Station or Coffee Service
Cake Cutting
Complimentary Parking
Coat Check (Seasonal)

HORS D'OEUVRES

*Please select one from
hors d'oeuvres selection menu*

FIRST COURSE

Please Select One

- MINESTRONE
- CHICKEN *with* ORZO
- TENDER MIXED MESCLUN GREENS *with* GRAPE
TOMATOES & SLICED RED ONIONS
with BALSAMIC VINAIGRETTE
- CLASSIC CAESAR SALAD

SERVED *with* WARM DINNER ROLL & BUTTER

ENTRÉE

- PRIME RIB OF BEEF
- CHICKEN MARSALA *with* MUSHROOM & WINE SAUCE
- BROILED FLOUNDER *with* LEMON BUTTER SAUCE
- CHEF'S SELECTION *of* SEASONAL VEGETABLE
& POTATO DU JOUR

\$70.00 PER PERSON

Create a Duet Plate from these options
for an additional **\$12.00** per person

*Pricing based on Paradise Ballroom, which seats up to 120 persons.
Packages may be upgraded to the Main Ballroom with an additional \$2,500.00 plus tax.*

Gold Wedding Reception Package

INCLUDES

Use of Ballroom for Five Hours
Four Hour Open Bar -Wine, Beer & Soft Drinks
Bridal Suite with Complimentary Champagne
White Linens, Chair Covers & Napkins
Room set up to Guest Specifications
Redcoat Wait Staff
Coffee Station or Coffee Service
Champagne Toast
Cake Cutting
Complimentary Parking
Coat Check (Seasonal)

HORS D'OEUVRES

*Please select two from
hors d'oeuvres selection menu*

FIRST COURSE

Please Select One

- MINESTRONE
- CHICKEN *with* ORZO
- TENDER MIXED MESCLUN GREENS *with* GRAPE
TOMATOES & SLICED RED ONIONS
with BALSAMIC VINAIGRETTE
- CLASSIC CAESAR SALAD

SERVED *with* WARM DINNER ROLL & BUTTER

ENTRÉE

- BEEF TENDERLOIN SERVED *with* CABERNET REDUCTION
- CHICKEN FLORENTINE STUFFED WITH
BABY SPINACH & BOURSIN
- SEARED PORK TENDERLOIN SERVED *with* A
CITRUS CILANTRO RELISH
- CHEF'S SELECTION OF SEASONAL VEGETABLE
& POTATO DU JOUR

DESSERT

PETTIT FOURS DISPLAY

\$95.00 PER PERSON

Create a Duet Plate from these options
for an additional **\$15.00** per person

*Pricing based on Paradise Ballroom, which seats up to 120 persons.
Packages may be upgraded to the Main Ballroom with an additional \$2,500.00 plus tax.*

Platinum Wedding Reception Package

INCLUDES

Use of Ballroom for Five Hours
Four Hour Open Bar -Wine, Beer & Soft Drinks
Bridal Suite with Complimentary Champagne
Coordinating Colored Floor Length Linens or Overlays
Premium Linen Napkins & Chair Covers
with Coordinating Sashes
Room set up to Guest Specifications
Redcoat Wait Staff
Coffee Station or Coffee Service
Champagne Toast
Cake Cutting
Complimentary Parking
Coat Check (Seasonal)

HORS D'OEUVRES

*Please select three from
hors d'oeuvres selection menu*

FIRST COURSE

Please Select One Soup & One Salad

SOUP

- MINESTRONE
- CHICKEN *with* ORZO
- TOMATO BASIL
- LOBSTER BISQUE

SALAD

- CLASSIC CAESAR SALAD
- TENDER MIXED MESCLUN GREENS *with* GRAPE TOMATOES & SLICED RED ONIONS WITH BALSAMIC VINAIGRETTE
- SPINACH SALAD *with* GOAT CHEESE & SMOKED BACON *with* DIJON VINAIGRETTE
- GREEK SALAD *with* KALAMATA OLIVES, FRESH TOMATOES, CUCUMBERS, OREGANO, & FETA CHEESE *with* OIL AND VINEGAR

SERVED *with* WARM DINNER ROLL & BUTTER

ENTRÉE

- SLICED BEEF TENDERLOIN *served with* CABERNET REDUCTION OR BÉARNAISE SAUCE
- DIJON CRUSTED FILET OF SALMON
- CHICKEN PICATA *with* CAPERS & LEMON BUTTER WINE SAUCE
- MARYLAND CRAB CAKES
- BUTTERFLIED JUMBO COCONUT SHRIMP
- CHEF'S SELECTION OF SEASONAL VEGETABLE & POTATO DU JOUR

DESSERT

CHOCOLATE COVERED STRAWBERRIES

\$100.00 PER PERSON

Create a Duet Plate from these options
for an additional **\$18.00** per person

*Pricing based on Paradise Ballroom, which seats up to 120 persons.
Packages may be upgraded to the Main Ballroom with an additional \$2,500.00 plus tax.*

A La Carte Dinner Offerings
TO BE SERVED PLATED OR BUFFET STYLE

Starters

SALADS

- TENDER MIXED MESCLUN GREENS WITH GRAPE TOMATOES, SLICED RED ONIONS *with* BALSAMIC VINAIGRETTE
\$4.00 PER PERSON
- SPINACH SALAD *with* GOAT CHEESE, GRATED EGG & SMOKED BACON *with* DIJON VINAIGRETTE
\$5.00 PER PERSON
- GREEK SALAD WITH KALAMATA OLIVES, FRESH TOMATOES, CUCUMBERS, OREGANO, & FETA CHEESE *with* OIL & VINEGAR
\$5.00 PER PERSON
- CLASSIC CAESAR SALAD
\$4.00 PER PERSON

SOUPS

- TOMATO BASIL
\$4.00 PER PERSON
- MINESTRONE
\$4.00 PER PERSON
- CHICKEN WITH ORZO
\$4.00 PER PERSON
- LOBSTER BISQUE
\$5.00 PER PERSON

Side Selections

- OVEN ROASTED RED BLISS POTATOES
\$4.00 PER PERSON
- GARLIC MASHED POTATOES
\$3.00 PER PERSON
- POTATOES AU GRATIN
\$4.00 PER PERSON
- SCALLOPED POTATOES
\$3.00 PER PERSON
- WILD RICE PILAF
\$4.00 PER PERSON
- GREEN BEAN ALMONDINE
\$4.00 PER PERSON
- VEGETABLE MEDLEY
\$3.00 PER PERSON
- SNOW PEAS WITH BABY CARROTS
\$4.00 PER PERSON
- ASPARAGUS
\$5.00 PER PERSON

A La Carte Dinner Offerings
TO BE SERVED PLATED OR BUFFET STYLE

Entrées

- | | |
|---|--|
| · BEEF WELLINGTON
<i>En Crouete with Pate</i>
\$34.00 PER PERSON | · CHICKEN FLORENTINE
<i>Stuffed with Baby Spinach & Boursin</i>
\$28.00 PER PERSON |
| · BEEF TENDERLOIN
<i>Seared with Cabernet Reduction Sauce</i>
\$32.00 PER PERSON | · SLOW ROASTED TURKEY BREAST
<i>Served with Cranberry Sauce & Homemade Gravy</i>
\$28.00 PER PERSON |
| · HOUSE PRIME RIB
<i>Seasoned Au Jus with Horseradish & Chive Cream</i>
\$30.00 PER PERSON | · HERB ROASTED PORK LOIN
<i>Served with Sautéed Apples</i>
\$28.00 PER PERSON |
| · SLICED SIRLOIN
<i>Peppercorn Crust with Seasoned Au Jus</i>
\$28.00 PER PERSON | · HONEYBAKED HAM
<i>Glazed with Honey & Brown Sugar</i>
\$28.00 PER PERSON |
| · FILLET MIGNON
<i>Served with Herb Butter</i>
\$34.00 PER PERSON | · BROILED FLOUNDER
<i>Served with Lemon Butter Sauce</i>
\$28.00 PER PERSON |
| · LEG OF LAMB
<i>Rosemary Roasted, served with Fresh Mint Sauce</i>
\$32.00 PER PERSON | · DIJON CRUSTED SALMON FILET
\$30.00 PER PERSON |
| · CHICKEN MARSALA
<i>Served with Mushrooms & Marsala Wine Sauce</i>
\$28.00 PER PERSON | · PECAN CRUSTED SMOKED TROUT
\$30.00 PER PERSON |
| · CHICKEN PICATTA
<i>Served with Capers & Lemon Butter Wine Sauce</i>
\$28.00 PER PERSON | · MARYLAND CRAB CAKE
\$32.00 PER PERSON |
| · CHICKEN CORDON BLEU
<i>Stuffed with Fontaine Cheese & Ham</i>
\$30.00 PER PERSON | · STUFFED FLOUNDER
<i>With Spinach & Boursin</i>
\$28.00 PER PERSON |

Banquet Station Offerings
CHEF ATTENDANT **\$125** PER HOUR

Carving Station Offerings

• BEEF TENDERLOIN
Served with Cabernet Reduction Sauce
\$32.00 PER PERSON

• HOUSE PRIME RIB
Seasoned Au Jus with Horseradish Cream
\$30.00 PER PERSON

• SIRLOIN TOP ROUND OF BEEF
Peppercorn Crust with Seasoned Au Jus
\$28.00 PER PERSON

• HONEYBAKED HAM
Glazed with Honey & Brown Sugar
\$28.00 PER PERSON

• SLOW ROASTED TURKEY BREAST
Served with Cranberry Sauce & Homemade Gravy
\$28.00 PER PERSON

• LEG OF LAMB
Rosemary Roasted, served with Fresh Mint Sauce
\$32.00 PER PERSON

• HERB ROASTED PORK LOIN
Served with Sautéed Apples
\$30.00 PER PERSON

Specialty Station Offerings

PASTA STATION
Penne Pasta and Cheese Filled Tortellini
Assorted Julienne Vegetables
Chicken, Mini Meatballs, Sausage
Tossed with Traditional Alfredo or Marinara
Served with Pecorino Romano
\$21.00 PER PERSON

SALAD STATION
Selection of Tender Mesclun Greens,
Baby Spinach, Chopped Romaine
Fresh Cherry Tomatoes, Diced Cucumbers, Sliced Red
Onions, Diced Egg, Sliced Carrots, Diced Celery, Sliced
Mushrooms, Kalamata Olives, Black Olives, Feta, Pecorino
Romano, Shredded Cheddar Cheese
Choice of Dressings
\$18.00 PER PERSON

SLIDER STATION
Mini Hamburger, Mini Mahi-Mahi Burgers,
Mini BBQ Chicken Burgers
With choice of Sliced American Cheese,
Sliced Cheddar Cheese, Sliced Swiss Cheese
Lettuce, Tomato, Red Onion, Cole Slaw, Pickles
Topped with choice of Ketchup, Mustard,
Tartar Sauce, BBQ Sauce
\$28.00 PER PERSON

MASHED POTATO STATION
Herbed Mashed Potatoes with Whipped Butter,
Sour Cream, Fresh Chives, Applewood Smoked Bacon,
& Grated Cheese
\$21.00 PER PERSON

Bar Service

HOSTED CONSUMPTION BAR OR CASH BAR **PRICED BY THE DRINK**

DRAUGHT BEER

- MILLER LITE
\$5.00
- YUENGLING
\$5.00
- STAR HILL SEASONAL/IPA
\$5.00
- GOOSE ISLAND IPA
\$5.00

The Columbus Club will do our best to accommodate special beer requests

WINE

- PINOT GRIGIO
\$6.00
- CHARDONNAY
\$6.00
- CABERNET SAUVIGNON
Canyon Road
\$6.00
- MERLOT
\$6.00
- TOTTS BRUT CHAMPAGNE
\$3.50
- CHAMPAGNE WITH BERRIES
\$4.00
- PROSECCO
\$5.00

MIXED DRINKS

SETUP FEE

\$3.00 PER PERSON

INCLUDES:

- BARTENDER
- JUICES
- TONIC WATER
- CLUB SODA
- BAR FRUIT AND CONDIMENTS

Liquor to be provided by Guest

SOFT DRINK

\$3.00

- SPARKLING APPLE CIDER
\$1.75

Luncheon Offerings

TO BE SERVED BUFFET STYLE
Offered weekdays between 12:00pm-3:00pm

CHOICE OF ONE ENTRÉE

- SLICED SIRLOIN

Peppercorn Crust with Seasoned Au Jus

\$18.00 PER PERSON

- CHICKEN MARSALA

Served with Mushrooms and Marsala Wine Sauce

\$18.00 PER PERSON

- SLOW ROASTED TURKEY BREAST

Served with Cranberry Sauce and Homemade Gravy

\$18.00 PER PERSON

- HERB ROASTED PORK LOIN

Served with Sautéed Apples

\$18.00 PER PERSON

- HONEYBAKED HAM

Glazed with Honey & Brown Sugar

\$18.00 PER PERSON

- BROILED FLOUNDER

Served with Lemon Butter Sauce

\$18.00 PER PERSON

CHOICE OF TWO SIDES

- OVEN ROASTED RED BLISS POTATOES

- GARLIC MASHED POTATOES

- POTATOES AU GRATIN

- SCALLOPED POTATOES

- WILD RICE PILAF

- GREEN BEAN ALMONDINE

- VEGETABLE MEDLEY

- SNOW PEAS *with* BABY CARROTS

- ASPARAGUS

CHOICE OF ONE DESSERT

- NEW YORK CHEESECAKE

- PECAN PIE

- APPLE PIE

- FLOURLESS CHOCOLATE TORTE

SERVED WITH:

WARM ROLL & BUTTER, TENDER MIXED MESCLUN

GREEN SALAD *with choice of dressing*

REGULAR COFFEE, DECAFFEINATED COFFEE, HOT TEA,

ICED TEA, LEMONADE

Luncheon Buffet Offerings
TO BE SERVED BUFFET STYLE
Offered weekdays between 12:00pm-3:00pm

Deli Buffet

THINLY SLICED VIRGINIA HAM, ROAST TURKEY,
ROAST BEEF, & CHICKEN SALAD

Served with Fresh Assorted Rolls, Cheese Tray & Condiments

CHOICE OF ONE SIDE:

POTATO SALAD, PASTA SALAD
OR TENDER MIXED MESCLUN GREEN SALAD

PICKLE SPEARS

POTATO CHIPS

ASSORTED MINI DESSERTS

REGULAR COFFEE, DECAFFEINATED COFFEE, HOT TEA,
ICED TEA, LEMONADE

\$15.00 PER PERSON

Hot Buffet

CHOICE OF TWO ENTRÉES:

HONEYBAKED HAM, SLOWED ROASTED TURKEY BREAST,
SLICED SIRLOIN *with* SEASONED AU JUS

WARM ROLL & BUTTER

GARLIC MASHED POTATOES

GREEN BEAN ALMONDINE

TENDER MIXED MESCLUN GREEN SALAD
with choice of dressing

ASSORTED MINI DESSERTS

REGULAR COFFEE, DECAFFEINATED COFFEE, HOT TEA,
ICED TEA, LEMONADE

\$20.00 PER PERSON

Picnic Offerings

FAMILY COOKOUT

HAMBURGERS & HOT DOGS

*Serve with Fresh Rolls, Potato Salad, Coleslaw,
Potato Chips & Sliced Watermelon*

\$14.00 PER PERSON

SOUTHERN BARBECUE

SMOKEY BEEF BARBECUE & SPICY PORK BARBECUE

*Served with Fresh Rolls, Baked Beans,
Coleslaw & Potato Chips*

\$15.00 PER PERSON

FAMILY REUNION

· BARBECUE CHICKEN QUARTERS

\$15.00 PER PERSON

· PORK RIBS

\$17.00 PER PERSON

*Served with Baked Beans, Potato Salad, Coleslaw
& Sliced Watermelon*

ADD ON HAMBURGERS & HOT DOGS

\$5.00 PER PERSON

SUPER COMBO

BARBECUE CHICKEN QUARTERS & BARBECUE RIBS

*Served with Baked Beans, Coleslaw, Potato Salad,
Potato Chips & Sliced Watermelon*

\$20.00 PER PERSON

BIG GRILLER

SIRLOIN STEAKS

*Served with Fresh Rolls, Potatoes Au Gratin,
Corn on the Cob, Salad Greens & Pasta Salad*

\$25.00 PER PERSON

FAJITA FIESTA

CHICKEN & BEEF FAJITA

*Served with Flour Tortillas, Refried Beans, Spanish Rice, Lettuce,
Diced Tomatoes, Salsa & Sour Cream*

\$20.00 PER PERSON

ISLAND LUAU

· TERIYAKI CHICKEN

\$17.00 PER PERSON

· TERIYAKI BEEF

\$20.00 PER PERSON

*Served with White Rice, Polynesian Vegetables, Hawaiian
Potato Salad, & Fruit Salad*

ENHANCEMENTS AVAILABLE TO ALL MENUS:

· FRESH BAKED COOKIE

\$1.75 PER PERSON

· ASSORTED MINI DESSERTS

\$1.75 PER PERSON

PRICING INCLUSIVE OF CONDIMENTS AND PAPER PRODUCTS

Choice of one Beverage: LEMONADE, FRUIT PUNCH OR ICED TEA

Banquet Hors d'oeuvres Offerings

PLATTERS PRICED PER 100 GUESTS OR
230 PIECES PER PLATTER

Chilled Hors d'oeuvres Selections

Poultry

- CHICKEN SALAD STUFFED CHERRY TOMATO
\$200.00

Seafood

- SHRIMP BLOODY MARY SHOOTER
\$250.00
- JUMBO SHRIMP COCKTAIL
\$375.00

Meat

- ANTIPASTO KABOB
\$250.00
- PROSCIUTTO WRAPPED MELON LOLLIPOP
\$200.00

Vegetarian

- DOMESTIC CHEESE & CRACKERS
\$200.00
- CRÈME FRAICHE FILLED NEW POTATOES
topped with Caviar
\$250.00
- COLD CANAPÉ ASSORTMENT
\$300.00
- FRESH FRUIT KABOB
\$225.00
- GOURMET DEVEILED EGG
\$200.00

Chilled Displays

Seafood

- SMOKED SALMON PLATTER
*Smoked Salmon Accompanied by Red Onion, Diced Egg
White, Diced Egg Yolk, Capers &
Pumpernickel Bread*
\$350.00

Meat

- ANTIPASTO PLATTER
*Mortadella, Capicola, Salami, Provolone Cheese, Green
Olives, Black Olives, Pepprocini, &
Red Pepper Strips served with Focaccia Breads*
\$400.00

Vegetarian

- INTERNATIONAL CHEESE BOARD
*European & Domestic Cheese served with Grapes
& Mixed Berries, Sliced Baguette & Assorted Crackers*
\$500.00
- CRUDITÉS
*Assortment of Fresh Vegetables served
with choice of Dressing*
\$200.00
- ROASTED VEGETABLE PLATTER
*Assortment of Roasted Asparagus, Bell Peppers,
Mushroom, Squash, & Zucchini*
\$225.00

Banquet Hors d'oeuvres Offerings
PRICED PER 100 PIECES

Hot Hors d'oeuvres Selections

Poultry

- COCKTAIL SWEET & SOUR CHICKEN KABOBS
\$200.00
- CHICKEN & CHEESE QUESADILLA CORNUCOPIA
\$250.00
- CHICKEN DRUMMETS
\$225.00
- DUCK FILLED PHYLLO BEGGAR'S PURSE
with APRICOT PRESERVES and AGED BRANDY
\$275.00
- CHICKEN SATAY **GF**
\$275.00
- CHICKEN TANDOORI
with a NORTH INDIAN SPICE MARINADE **GF**
\$275.00
- THAI PEANUT MARINATED CHICKEN SATAY **GF**
\$275.00
- CHICKEN EMPANADA *with FIRE ROASTED VEGETABLES*
\$200.00
- HOLIDAY TURKEY BISCUIT *with STUFFING and CRANBERRY*
\$200.00
- PULLED JERK CHICKEN SANDWICH
on a SWEET POTATO BISCUIT
\$250.00
- CHICKEN CORDON BLEU PUFF PASTRY *with*
SMOKED HAM *and* SWISS
\$250.00
- CHICKEN *and* WAFFLE STACK *with* CHIPOTLE AIOLI
\$200.00
- CHICKEN TERIYAKI POTSTICKER
\$200.00

Seafood

- CRAB RANGOON
\$215.00
- MINI CRAB CAKES
\$250.00
- BUTTERFLIED JUMBO COCONUT SHRIMP
\$300.00
- BACON WRAPPED SCALLOPS
\$250.00
- CLAM CASINO *served in SHELL*
\$250.00
- CRAB DIP
\$250.00
- MAINE LOBSTER *with* SHERRY LACED NEWBURG SAUCE
in a PHYLLO TRIANGLE
\$375.00
- MAUI SHRIMP ROLL *with* CHILI PASTE, COCONUT MILK
and WHOLE FRESH CILANTRO
\$300.00
- ATLANTIC CAUGHT WILD SALMON SATAY
with a LIME and CILANTRO MARINADE **GF**
\$350.00
- MAINE LOBSTER PUFF PASTRY *with*
SHERRY NEWBURG SAUCE
\$300.00
- CLAMS CASINO *on the HALF SHELL*
\$300.00
- COCONUT SHRIMP
\$250.00
- LOBSTER BISQUE BOULE
\$250.00

GF = Gluten Free V = Vegan

Banquet Hors d'oeuvres Offerings
PRICED PER 100 PIECES

Hot Hors d'oeuvres Selection continued

Meat

- | | |
|--|---|
| · COCKTAIL BEEF & MUSHROOM KABOBS
\$250.00 | · CROQUE MONSIEUR <i>with</i> HAM, TURKEY
<i>and</i> SWISS CHEESE
\$200.00 |
| · LAMB CHOP LOLLIPOPS
\$300.00 | · LAMB GYRO <i>on a</i> MINIATURE PITA
\$225.00 |
| · MEATBALLS
<i>Choice of Polynesian, Marinara or Swedish</i>
\$250.00 | · MINI BALL PARK FRANKS <i>on a</i> PETTITE BUN
\$200.00 |
| · MINIATURE REUBEN OPEN SANDWICHES
\$200.00 | · MINI CUBAN SANDWICH <i>with</i> PORK, HAM,
SWISS AND PICKLES
\$250.00 |
| · PASTRAMI & WHOLE GRAIN MUSTARD SPRING ROLL
\$200.00 | · PHILADELPHIA CHEESE STEAK SPRING ROLL
\$200.00 |
| · QUICHE LORRAINE <i>with</i> APPLEWOOD SMOKED BACON
\$200.00 | · MINI PHILADELPHIA STYLE CHEESE STEAK HOAGIE
\$250.00 |
| · SHEPARD'S PIE <i>with</i> BEEF, VEGETABLES
TOPPED WITH MASHED POTATOES
\$225.00 | · BEEF WELLINGTON PUFF PASTRY
\$275.00 |
| · BEEF SIRLOIN SATAY GF
\$275.00 | · SHORT RIB <i>and</i> ROQUEFORT HAND PIE
\$275.00 |
| · CUMIN LAMB LOLLIPOPS
\$350.00 | · CONEY ISLAND FRANKS STUFFED <i>with</i>
SAUERKRAUT <i>and</i> MUSTARD
\$150.00 |
| · GOAT CHEESE STUFFED DATES WRAPPED
<i>in</i> APPLEWOOD SMOKED BACON
\$275.00 | · MINI FRANKS <i>in a</i> BLANKET
\$150.00 |
| · BEEF EMPANADA <i>with</i> FIRE ROASTED VEGETABLES
\$200.00 | · BULGOGI BEEF DUMPLINGS
\$200.00 |
| · PORK CARNITA <i>with</i> CHIPOTLE PEPPERS EMPANADA
\$200.00 | · PORK DUMPLINGS GF
\$200.00 |

GF = Gluten Free V = Vegan

Banquet Hors d'oeuvres Offerings
PRICED PER 100 PIECES

Hot Hors d'oeuvres Selection continued

Vegetarian

- SPANAKOPITA *with* SPINACH AND GRECIAN FETA
in a PHYLLO TRIANGLE
\$250.00
- VEGETABLE SPRING ROLLS *with* DIPPING SAUCE
\$200.00
- BRIE FILLO *with* RASPBERRY & ALMONDS
\$200.00
- TOMATO BRUSCHETTA
\$150.00
- SPINACH & ARTICHOKE DIP
\$200.00
- ASPARAGUS ROLL UP *with* ASIAGO
AND BLEU CHEESE WRAPPED *in* PHYLLO
\$0.00
- RASPBERRY TOASTED ALMONDS *and* BRIE
in a PHYLLO ROLL
\$0.00
- PEAR *and* BRIE *with* TOASTED ALMONDS
in a PHYLLO BEGGAR'S PURSE
\$275.00
- VEGAN CAPONATA PHYLLO STAR **V**
\$200.00
- VEGETABLE SPRING ROLL (*cocktail size*)
\$0.00
- AGED GRUYERE *and* SUMMER LEEK TART
\$200.00
- FIRE ROASTED RED PEPPER *and*
FRESH GOAT CHEESE QUICHE
\$200.00
- MASCARPONE, BLEU CHEESE,
and CARAMELIZED RED ONION TART
\$250.00

- MEDITERRANEAN RATATOUILLE TART
\$250.00
- MINIATURE VEGETABLE LASAGNA
\$250.00
- ROASTED ROOT VEGETABLE KABOB
with SWEET POTATO, RED BEET, CARROT *and* PARSNIP **V**
\$250.00
- GLUTEN FRIENDLY VEGETABLE EMPANADA **GF**
\$200.00
- GRILLED AMERICAN CHEESE SANDWICH
\$200.00
- CHERRY BLOSSOM TART
\$250.00
- SWEET POTATO PUFF PASTRY FINISHED *with a*
DUSTING OF CINNAMON SUGAR
\$250.00
- QUINOA *and* ZUCCHINI FRITTER **GF**
\$250.00
- MINI STUFFED POTATO SKINS *with* VERMONT CHEDDAR
and APPLEWOOD SMOKED BACON **GF**
\$200.00
- GORGONZOLA, MEDITERRANEAN FIG, *and*
CARAMELIZED ONION *in a* PROFITEROLE
\$275.00
- HUMMUS PASTRY STAR
\$250.00
- POTATO PANCAKES **GF**
\$150.00
- FRENCH ONION SOUP BOULE
\$225.00
- EDAMAME DUMPLING **V**
\$0.00

GF = Gluten Free V = Vegan

Sweet Endings

TO BE SERVED PLATED OR BUFFET STYLE

FRESH BAKED COOKIES

\$1.25 PER PERSON

MINI DESSERT BARS

\$2.00 PER PERSON

NEW YORK CHEESECAKE

\$4.00 PER PERSON

FLOURLESS CHOCOLATE TORTE

\$4.00 PER PERSON

VANILLA ICE CREAM OR SHERBET

\$2.50 PER PERSON

Fruit and Berry Board

*Beautifully arranged Freshly Sliced Fruit
& Fresh Berries Served with Bailey's Infused
Whipped Cream & Warm Chocolate Fondue*

\$5.00 PER PERSON

Candy Table

*Featuring All White Candies Non Pareils, Yogurt
Covered Pretzels, Jelly Beans, Hershey Kisses,
M&M's & White Chocolate Covered Almonds*

with Candy Favor Bags

SELECTIONS MAY BE CUSTOMIZED

\$6.00 PER PERSON

Cupcake Table

*Homemade Vanilla, Chocolate, Carrot Cake,
& Red Velvet Cupcakes Topped with Vanilla,
Chocolate, or Cream Cheese Frosting*

SELECTIONS MAY BE CUSTOMIZED

\$3.50 PER PERSON

Chocolate Fountain

CHOICE OF WHITE, MILK, SEMI-SWEET, OR
DARK CHOCOLATE

ENJOY WITH A CHOICE OF 4 ITEMS:

*Strawberries, Marshmallows, Bananas, Cream Puffs
Dried Apricots, Pineapple, Oreos, Vanilla Wafers*

Rice Crispy Treats, Pretzels

\$12.00 PER PERSON

Viennese Table

CHOCOLATE CAKE

RED VELVET CAKE

CARROT CAKE

LEMON CAKE

STRAWBERRY AMARETTO TORTE

CRÈME BRULÉE CHEESECAKE

SALTED CARAMEL VANILLA CRUNCH CAKE

MINI FRENCH PASTRIES

\$10.50 PER PERSON

Ice Cream Sundae Bar

CHOCOLATE, VANILLA & STRAWBERRY ICE CREAM

SERVED WITH THE FOLLOWING TOPPINGS:

Crumbled Oreos

Peanuts

Chocolate Sauce

Caramel Sauce

Cherries

M&M's

Chocolate Sprinkles

Rainbow Sprinkles

Whipped Cream

\$5.00 PER PERSON

Sweet Endings *continued*

Assorted Miniature Desserts & Petit Fours

ASSORTED EXOTIC PETIT FOURS
\$350.00

ASSORTED MINI DESSERTS
Assorted Mousse Cups, Lemon Bars, Profiteroles, and Cannolis
\$275.00

ASSORTED MINI TARTLETS
*Key Lime, Coconut, Apple Crumb, Lemon, Raspberry,
Salted Caramel, and Pistachio*
\$250.00

BLACK & WHITE PETIT FOURS
\$250.00

MACARON FRENCH CLASSIC ASSORTMENT **GF**
\$300.00

MACARON WINTER ASSORTMENT **GF**
\$300.00

MINI BROWNIE BITE ASSORTMENT
\$175.00

MINI CHEESECAKE ASSORTMENT
\$275.00

MINI CHOCOLATE PASTRY ASSORTMENT
\$200.00

MINI CUPCAKES
\$175.00

Sheet Cakes & Sliceable Strips

DUBLIN
*Chocolate Guinness Ganache Layered with
Guinness Soaked Chocolate Sponge*
\$300.00

LEMON TART
buttery shortbread filled with glazed lemon curd
\$250.00

MARJOLAINE **GF**

*Hazelnut Dacquoise, Vanilla Mousse, Praline Mousse,
and Chocolate Mousse*
\$350.00

OPERA

Espresso Almond Sponge with Ganache and Coffee Butter Cream
\$350.00

SACHER **GF**

Chocolate Cake with Chocolate Glaze and Raspberries
\$200.00

Individual Dessert Cakes

APPLE TARTLET
\$250.00

AUTHENTIC LAVA RICH DARK CHOCOLATE
\$275.00

DOME CAKE **GF**
Chocolate Sabayon, Chocolate Dacquoise, Raspberry Coulis
\$200.00

INDIVIDUAL TIRAMISU **GF**
\$300.00

PEAR TART
\$300.00

PECAN TART **GF**
\$300.00

RASPBERRY & VANILLA CHEESECAKE
\$300.00

RED BERRY MARSCAPONE CAKE **GF**
\$275.00

VANILLA BOURBON
*Layered Sponge with Vanilla Syrup
and Tahitian Vanilla Bean Mousse*
\$300.00