

Sample Menu Options

We offer several themed buffets in these price ranges; this is a small selection. Customizable menus over \$30 p.p.

\$15 per person (Brunch)

Parfait Station with fresh fruit, yogurt and housemade granola & Deviled Egg Platter
Individual breakfast tacos with salsa and sour cream, Twisted Taters, French toast casserole, thick cut bacon, mini quiches
Croissants, Bagels, Cream Cheese, Jellies & Butter choice of tuna or chicken salad (For Smoked salmon add \$3.00 per person)

\$15 per person (Tenders & Wraps)

Crudites & Dip, Chips & Salsa, One dip choice (buffalo dip, spinach dip, or hummus)
Chicken Tender Platter with dipping sauces, Pinwheel Wrap Platter, Salad Station with dressing choices, plus homemade chips
Dessert table with fruit tray and cookies

\$15 per person (Italian Theme)

Crudites & Dip, Chips & Salsa, One dip choice (buffalo dip, spinach dip, or hummus)
Chicken Parmesan Pasta, Meatball Sliders, Italian Cobb Salad Station with dressing choices, Breadsticks
Dessert table with fruit tray and cookies

\$20 per person (Southwestern Theme)

Crudites & Dip, Chips & Salsa, One dip choice (buffalo dip, spinach dip, or hummus)
Two hot appetizers (Chicken Quesadilla & Southwestern Egg Rolls)
Taco Bar: Your choice of the two of the following: Ground Beef, Chicken, Shrimp and Grilled Fish with all the toppings (pico, cheese, sour cream, guacamole, etc.) with black beans & rice
Dessert Table with fruit tray & assorted desserts

\$20 per person (Pub Style Theme)

Crudites & Dip, Chips & Salsa, One dip choice (buffalo dip, spinach dip, or hummus)
Two hot appetizers (Stuffed Hot Peppers & Grilled Chicken Skewers or grilled wings (with dipping sauce)
Gourmet Mac n Cheese, Meatball Sliders or Mini Cones, Chicken Tenders with Dipping Sauce, Salad with dressings,
Homemade Chips
Dessert table with fruit tray and assorted desserts

\$20 per person (Mardi Gras)

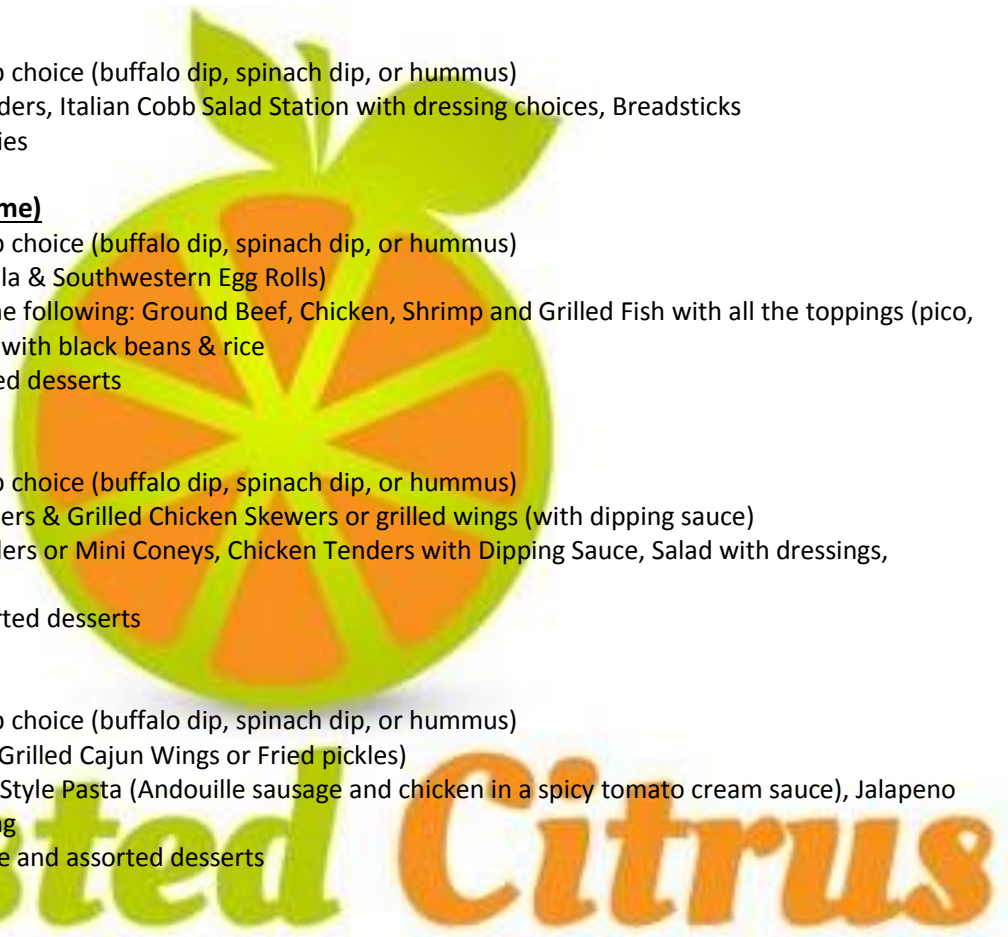
Crudites & Dip, Chips & Salsa, One dip choice (buffalo dip, spinach dip, or hummus)
Two hot appetizers (Po Boy Sliders & Grilled Cajun Wings or Fried pickles)
Gumbo over white rice, New Orleans Style Pasta (Andouille sausage and chicken in a spicy tomato cream sauce), Jalapeno corn bread, Salad Station with dressing
Dessert table with fruit tray, pecan pie and assorted desserts

\$25 per person (Island Theme)

Crudites & Dip, Chips & Salsa, One dip choice (buffalo dip, spinach dip, or hummus)
Two hot appetizers (Coconut Shrimp, Mini Cubans & Grilled jerk wings (with dipping sauce)
Fish Tacos, Mojo Chicken or Chimichurri Steak, Confetti Rice, Caribbean Cobb Salad with Crab Ranch Dressing
Dessert Table with tropical fruit dip & Key Lime Cupcakes

\$25 per person (Sliders, Smashers & Smores)

Crudites & Dip, Chips & Salsa, One dip choice (buffalo dip, spinach dip, or hummus)
Two hot appetizers (Stuffed Hot Peppers & coconut shrimp (with dipping sauce)
Slider Bar with all the fixings (Choose 3) Crab cake, pulled pork, cheeseburger, chorizo patty, turkey patty, black bean patty or portabella mushroom.
Smasher Bar: "Smashed Potato" with all the traditional fixings
Smore Bar: Make your own smores with a selection of flavored marshmallows, chocolate squares, crackers & cookies, plus a menu for fun & creative pairings!



Appetizer & Dessert Buffet from \$20 per person.

Please select up to 6 different appetizers. Please note, some selections are an additional per person charge. Dessert Table includes fresh fruit and assorted pastries. Smore Bar can be added for \$3.00 per person.

Standard Selections

Vegetable Tray with Dressings

Cheese Tray with Crackers

Hot Spinach, Artichoke, and Parmesan Dip, Served with Tortilla Chips

Homemade Potato Chips with French Onion Dip

Hummus, Served with Pita Triangles

Chorizo Queso Dip with Tri-colored Tortillas

Buffalo Chicken Dip with Tortilla Chips

Vegetarian Quesadillas with Spinach, Caramelized Onions, and Peppers

Mini Quiches

Mini Potato Pancakes, Served with Sour Cream, Chives, and Applesauce

Spinach and Artichoke Wontons

French Bread Bruschetta with Balsamic Drizzle

Baked Brie with Raspberry Topping Served with French Bread Slices, Apple Slices, and Crackers

Tortellini Skewers with Grape Tomatoes, Fresh Basil, and Mozzarella

Traditional Deviled Eggs

Avocado Bacon Deviled Eggs

Chicken Quesadillas with Cheeses, Salsa, and Sour Cream

Chicken & Spinach Braid

Grilled Chicken Wings with Bleu Cheese & Celery

Southwestern Spicy Chicken Skewers

Hand Breaded Chicken Tenders with Dipping Sauces

Southwestern Chicken Egg Rolls

Cocktail Franks in Pastry, with Deli Mustard

Grilled Jalapeno Poppers

Sweet & Spicy Meatballs

Pinwheel Platter – Roast Beef with Roasted Red Peppers and Provolone & Baja Turkey with Pepperjack Cheese, Guacamole and Pico De Gallo, & Italian Meat and Cheese

Crab Stuffed Mushroom Caps with Bernaise Drizzle

Coconut Shrimp with Orange Marmalade

Italian Sausage Stuffed Peppers

Additional Charge Selections

Mini Beef Burger or Pulled Pork Sliders (Add \$1.50 per person)

Steakhouse Bruschetta – Steak, Sauteed Mushrooms & Onions, Bleu Cheese Crumbles (Add \$2 per person)

Asparagus Spears Wrapped with Sliced Roast Beef & Horseradish Drizzle (Add \$2 per person)

Bacon Wrapped Shrimp Poppers (Add \$2 per person)

Mini Maryland Crab Cakes with Remoulade Sauce (Add \$2.00 per person)

Smoked Salmon Bagel Crisp with Creme Fraiche, Capers, Onions, and Dill (Add \$2.00 per person)

Hot Maryland Seafood Dip with Backfin Crab Meat, Cream Cheese, and Old Bay Seasoning, Served with French Bread (Add \$1 per person)

Grilled & Chilled Cilantro Lime Shrimp (Add \$2 per person)

Bar Options

All non alcoholic drinks are included in the per person food price. Alcoholic beverages can be handled in the following ways:

Cash Bar: Host must decide in advance on beer & wine or full liquor options. The following are estimates based on host selections:

- Domestic Beer Bottles: \$3
- Premium Beer Bottles: \$4.50
- House Wines: \$5-\$6 per glass
- Premium Wines: \$7-\$8 per glass
- Well Cocktails: \$5-\$6 each
- Premium Cocktails: \$6-\$8 each
- Top Shelf Cocktails: \$8+

3 Hour Open Host Beer & Wine Bar: \$12.00 per person - 2 domestic beer choices, 3 premium beer choices, 2 red wine choices, 2 white wine choices plus our tailgate punch. Additionally, we will be happy to serve your bottled beer.

3 Hour Open Full Bar: This option can range between \$15-\$20 per person depending on the bar brands that are selected. Due to our responsible serving policy, no “shots” are offered as part of the open bar.

\$15 per person includes well bar selections of vodka, rum, tequila, gin, whiskey plus mixers to make standard cocktails.

\$17.50 per person includes premium bar brands like the following: Absolute Vodka, Bacardi or Captain Morgans Rum, Cuervo Tequila, Beefeater Gin, Jim Beam Whiskey, Buffalo Trace Bourbon plus mixers for cocktails.

\$20 per person includes top shelf bar brands like the following: Grey Goose Vodka, Bacardi Gold and Captain Morgan Rum, Patron Tequila, Bombay Sapphire Gin, Crown Royal Whiskey, Woodford Reserve Bourbon plus a selection of mixers for cocktails.



Twisted Citrus