

# Bar Packages



## Package 1

Draft beer, house wine, juice, soda, coffee

3 hours - \$15pp

Additional hour - \$4pp

## Package 2

House liquors (vodka, gin, scotch, tequila, bourbon, whiskey, rum, vermouth)

Draft and domestic bottled beer, house wine

Juice, soda, coffee

3 hours - \$18pp

Additional hour - \$5pp

## Package 3

Premium & house liquors

Imported & domestic bottled beers

Juice, soda, coffee

Mixers

3 hours - \$21pp

Additional hour - \$6pp

## Cash bar option

Cash bar fee - \$150

Wedding set up - \$2pp

## Additional

Champaign Toast

4oz pour - \$5pp

Keg beer available upon request

Other options available



## Meat Choices

Chicken (available in many preparations) Marsala, French, stuffed, prosciutto wrapped, Mediterranean, grilled	\$10 - \$14pp
Pork tenderloin (available in many preparations) Marinated, grilled, stuffed, prosciutto wrapped	\$12 - \$16pp
Pork tenderloin (brine soaked, roasted)	\$14pp
Ham (maple glazed, spiral)	\$10pp
Roasted turkey (sage, thyme, marjoram, carved)	\$14pp
Beef bourguignon (tenderloin tip, burgundy, shallot, mushroom)	\$15pp
Tenderloin (grilled, rub, horse radish crème fraiche)	\$21pp
Prime rib (carved, au jus)	\$19pp
Salmon (available in many preparations) Grilled, roasted, en papillote	\$14pp
Stuffed haddock	\$12pp

## Hot Options

Pasta (ziti, shells, lasagna, ravioli, cavatelli, papperdelle)	\$8 - \$14pp
Potato (roasted, cakes, mashed, garlic, sweet, au gratin, gnocchi)	\$3 - \$6pp
Rice (pilaf, jeweled, wild, risotto)	\$2 - \$4pp
Alternate starch (Couscous, polenta, quinoa)	\$2 - \$4pp
Vegetable (various types of preparations) Carrot, haricots verts, spinach, Brussel sprouts, broccolini Squash, asparagus, parsnip, ratatouille	\$3 - \$6pp

## Cold Options

Macaroni salad (celery, bell pepper, mayonnaise)	\$2pp
Potato salad (onion, celery, whole grain mustard, mayonnaise)	\$2pp
Coleslaw (cabbage, carrot, mayonnaise)	\$2pp
Quinoa salad (mandarin orange, golden raisin, blood orange vinegar)	\$4pp
Corn & black bean (cilantro, lime, red onion, spicy)	\$3pp
Broccoli & cauliflower (currants, sunflower seed, mayonnaise)	\$3pp
Confetti shrimp salad (bell pepper, red onion, cilantro, lime, mango)	\$5pp
Caprese salad (tomato, fresh mozzarella, basil, balsamic vinegar)	\$4pp
Baby green salad (fruit, nut, cheese, vinegar (several options) olive oil)	\$4pp



## Cold Hor d' Oeuvres

(Priced per 50 pieces)

Bruschetta (artichoke, goat cheese, pink peppercorn)	\$75
Bruschetta (tapenade, goat cheese, roasted red pepper)	\$75
Almond shortbread (stilton, honey, lavender)	\$90
Crostini (tomato, avocado, goat cheese)	\$85
Crostini (walnut, arugula, gorgonzola, pear)	\$85
Caprese (tomato, mozzarella, basil, balsamic vinegar)	\$90
Guacamole stuffed cherry tomato	\$60
Hummus stuffed cherry tomato	\$60
Watermelon with balsamic vinegar	\$60
Prosciutto wrapped melon (port wine reduction)	\$75
Crab salad stuffed snow peas	\$90
Smoked salmon (cucumber, dill, capers, cream cheese)	\$110
Yellow fin tuna (peppercorn mélange, smoked sea salt)	\$90
Confetti shrimp salad (orange, red, yellow pepper, cilantro, lime)	\$90

## Hot Hor d'Oeuvres

(Priced per 50 pieces)

Prosciutto wrapped asparagus	\$90
Profiterole (buffalo chicken, blue cheese celery)	\$90
Profiterole (seafood Newburgh)	\$95
Spanakopita (spinach, feta)	\$90
Fried artichoke (chevre, prosciutto)	\$95
Bacon wrapped scallops	\$105
Crab stuffed mushroom	\$90
Vegetable stuffed mushroom	\$75
Sausage stuffed mushroom	\$75
Beggars purse (brie, pear)	\$90
Spring roll (Asian dipping sauce)	\$100
Pork pot stickers	\$80
Duck pot stickers	\$95
Mini quiche	\$85
Swedish meatballs	\$75
Sweet & sour meatball	\$75
Crab cake	\$110
Chicken satay (peanut sauce)	\$60
Beef satay (spicy Asian sauce)	\$80

## Hor d' Oeuvre Platters

(Prices per 50 people)

Crudités	(display of fresh vegetables and dips) Bell peppers, broccoli, carrot, cauliflower, cherry tomato Cucumber, radish, scallion, sugar peas Blue cheese, hummus, ranch	\$175
Fruit	(display of fresh fruit) Blueberry, cantaloupe, grapes, kiwi, melon, pineapple, Raspberry, strawberry, lemon yogurt, whipped cream, zabaglione	\$200
Shrimp cocktail	(lemons, cocktail sauce)	\$175
Poached Atlantic salmon	(cucumber scales, lemon dill sauce)	\$150
Smoked salmon	(cream cheese, caper, lemon, onion, toast points)	\$175
Grilled vegetables	Artichoke, asparagus, bell pepper, broccolini, cherry tomato Portabella mushroom, summer squash, zucchini	\$160
Antipasto (mélange of Italian)	Artichoke, caper berry, parmesan, salami, sopresatta, olives Tapenade, provolone, feta, prosciutto, roasted garlic, crostini	\$190
Cheese (imported & domestic)		priced by selection
Grilled beef tenderloin (sliced thin)	Black Angus, horse radish crème fraîche	\$205



## Dessert Bites

Mélange of sweet bites	priced by selection
Brownie, lemon bar, macarons, cheesecake, chocolate chip cookie	
Peanut butter cookie, oatmeal raisin cookie, shortbread, biscotti	
Blondie, key lime bar, chocolate cherry chunk cookie, truffle, petit four	