

the BAR MENU

Premium Brand Open Bar Package

Tito's & Grey Goose (vodka), Bombay Sapphire (gin), Captain Morgan (spiced rum), Jack Daniels (whiskey)
Woodford Reserve (bourbon), Dewar's (scotch), Southern Comfort plus House Brands Liquor
Bottled Beer, Draft Craft Beer, House Red, White, Rose Wine, Various Mixers, Soft Drinks

2 hours \$18 per person

3 hours \$20 per person

4 hours \$22 per person

House Brand Open Bar Package

Stoli (vodka), Beefeater (gin), Bacardi (rum), Seagram's 7 (whiskey), Jim Beam (bourbon)
Bottled Beer, Draft Craft Beer, House Red, White, Rose Wine, Various Mixers, Soft Drinks

2 hours \$15 per person

3 hours \$18 per person

4 hours \$20 per person

Beer, Wine & Non-Alcoholic Package

Bottled Beer, Draft Craft Beer, House Red, White, Rose Wine, Soft Drinks

2 hours \$10 per person

3 hours \$15 per person

4 hours \$18 per person

Additions to Bar Packages

Seasonal Sangria \$6 per person

Mimosa Station \$6 per person

Bloody Mary Bar \$6 per person

Champagne Toast \$3 per person

Non-Alcoholic Beverages (per hour)

Assorted Soft Drinks \$2.50 per person

Lemonade, Iced Tea & Infused Waters \$4 per person

Coffee & Tea Station \$2.50 per person

International Coffee Station \$6.50 per person

Hot Chocolate Station \$4 per person

Consumption Prices

You are welcome to pay for only what is consumed throughout your event

Draft Beer \$4 per pint (some exclusions)

House Wine \$6 per glass

Bottled Beer \$4-5 per bottle

Soft Drinks \$2.50 per glass

Tax & Administrative Fees Apply. Bartender Fees May Apply

the FOOD MENU

Hors d'Oeuvres

Mediterranean Board

Wood-Fired Chicken Skewers, Balsamic Reduction, Pesto
Crispy Parmesan, Chicken, Tomato Jame, Basil
Shaved Beef Crostini, Herb Salad, Pickled Onion
Beef Tips, Roasted Garlic, Herbs, Crushed Red Pepper, Tomato
Crab Cakes, Remoulade
Wood-Fired Wings
Vegetable Skewers
Individual Mac & Cheese
Grilled Cheese & Tomato Bisque Shooters
Wood-Fired Shrimp, Dipping Sauces
Gazpacho Shrimp Shooters

Hors d'Oeuvres Stations

Chili Bar
Pasta alla Route
Potato Bar
Wood-Fired Wing Bar
Pressed Sandwich & Soup Station
Cheese Fondue
Carving Station
Bourbon & Bacon Station

Dessert Stations

Mini Assorted Dessert Shooters
House-Made Cookie & Milk Bar
S'mores Station
Pie Bar
Chocolate Buffet

Tax & Administrative Fees Apply

the PIZZA & TACOS

Pizzas

Pizza Navona ... Crushed Tomatoes, Fresh Mozzarella, Sea Salt, Basil

Mr. Bill ... Meatball, Fennel Salami, Tomato, Mozzarella

Cheese Puddle ... Roasted Garlic Ricotta, Caciocavallo, Fresh Mozzarella, Pecorino

Sausage ... Hot Pickled Peppers, Roasted Garlic Oil, Onion, House-Made Sweet Italian Sausage, Pecorino, Mozzarella

Arugula & Lemon ... Arugula Pesto, Lemon, Fennel, Red Onion, Caciocavallo, Horseradish Crumb

Garlic & Rabe ... Whipped Ricotta, Roasted Garlic Oil, Blistered Tomato, Broccoli Rabe, Mozzarella, Pecorino

Mushroom & Egg ... Whipped Ricotta, Roasted Garlic Oil, Fire Roasted Mushrooms, Mozzarella, Pecorino, Fried Egg

Roasted Eggplant & Fennel ... Charred Fennel, Goat Cheese, Chili Oil, Basil

Mushroom Pizza ... Tomato, Marinated Mushrooms, Charred Shallot Gremolata, Mozzarella, Basil

Tacos

Pork Carnitas ... Tajin, Tomato & Charred Pineapple Salsa, Pickled Fresno, Shaved Onion, Cilantro

Chorizo ... Pork Lard, Salsa Verde, Shaved Onion, Cotija Cheese, Cilantro

Chicken ... Adobo, Lime Juice, Corn Salsa, Pickled Shallot, Shaved Onion, Cotija, Cilantro, Cumin Crema

Hanger Steak ... Adobo, Lime Crema, Shaved Onion, Cilantro

Mushroom ... Lime Crema, Salsa Verde, Shaved Onion, Cilantro

Seasoned with Taco Seasoning, Coriander, Cumin, Charred Onion & Garlic, Shallot

Additions

Baby Green Salad ... White Balsamic Vinaigrette, Red Onion, Shaved Pecorino

Caesar Salad ... Shaved Focaccia Croutons, Pecorino Romano, Creamy House Dressing

Chips with Salsa Rojo, Salsa Verde, or Queso

Tax & Administrative Fees Apply