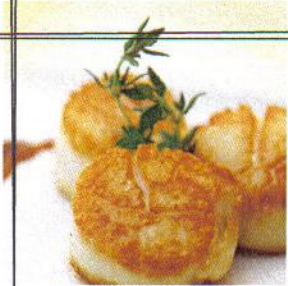




decadent *catering*

YOUR EVENT. OUR OBSESSION



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Cold Passed Hors d'oeuvres

Chicken Caesar Salad on Parmesan Crisp

Fajita Spiced Chicken on Crusty Bread

Chicken Chipotle Salad on Endive

Asparagus Tips Wrapped with Prosciutto and Herb Goat Cheese

Beef Carpaccio in Miniature Parmesan Taco

Beef Carpaccio with Caramelized Red Onion and Watercress Aioli

Grilled Shrimp Bruschetta Served with Cilantro Lime Butter

Tuna Tartar Filled Wonton Cone Served with a Wasabi Topping

Smoked Salmon on Pumpernickel Toast Point with Fresh Dill Aioli

Smoked Salmon and Crème Fraiche on Sweet Corn Griddle Cake

California Rolls with Wasabi Aioli and Pickled Ginger

Seared Sea Scallop, Pesto and Red Pepper Aioli on Crostini

Miniature Profiterole Filled with Crab Salad

Lump Crab Salad Atop a Cucumber Round

Spicy Lobster Spring Roll, Hot and Sweet Mango Salsa

Fig and Caramelized Onion Served on a Goat Cheese Crostini

Grilled Polenta Bruschetta with Basil Chiffonade

Caprese Skewers, Baby Mozzarella, Cherry Tomato and Balsamic Essence

Vegetarian Spring Roll, Sweet and Spicy Dipping Sauce

Roman Style Bruschetta, Drizzled with Balsamic Essence

Decadent Catering



Stationary Hors d'oeuvre Items (1)

*Assorted Display of Imported Cheeses and Fresh Fruit
with Toasted Nuts and Italian Breads*

*Assorted Display of Domestic Cheeses with Gourmet Crackers
and Artisan Breads*

Seasonal Fresh Sliced Fruit and Berries with a Cool Yogurt Dipping Sauce

*Herb Crostini with Assorted Gourmet Tapenades to Include
Sundried Tomato, Olive, Garlic and Lemon Artichoke*

*Italian Potato Chips
Served with Gorgonzola Fondue*

*Tortilla Chips
with Fresh Marinated Salsa and Chive Sour Cream*

*Pita Chips
Toasted Pita Chips with Assorted Dips to Include
Garlic Hummus and Tabuli*

*Seasonal Vegetable Crudités
Dips to Include Roasted Red Pepper Aioli and Ranch*

*Fresh Petite Gourmet Vegetables
Baby Yellow Squash, Asparagus Tips, Radishes, Snap Pea Pods, and Red and Yellow
Cherry Tomatoes. Dips to Include Cucumber Yogurt and Pesto Sour Cream.*

*Antipasto Platter
Assorted Italian Cured Meats, Marinated Artichoke Hearts, Balsamic Mushrooms,
Cannelloni Beans, Olives, Vodka Infused Cherry Tomatoes
Home Baked Italian Breads*

*Grilled Vegetable Antipasto
Grilled Zucchini and Summer Squash, Eggplant, Asparagus, Red and Yellow Peppers,
Beef Steak Tomatoes, and Red Onion. Drizzled with Balsamic Essence.*

*Jumbo Chilled Shrimp
Served with a Blood Orange Dipping Sauce*



Stationary Hors d'oeuvre Items (2)

*Italian Focaccia Pizza or Assorted Wood Grilled Pizza's
Mini Tuscan Grilled Gourmet Pizza Bites:*

Margarita

*Mozzarella, Parmesan and Asiago Cheese with Fresh Basil and Plum Tomato
Drizzled with Balsamic Essence*

Barbecue Chicken

Grilled Chicken, Smoked Gouda Cheese, Bermuda Onions, Scallions and BBQ Sauce

Spinach & Feta

Parmesan and Asiago Cheese, Button Mushrooms and Fresh Tomato

Four Cheeses

Mozzarella, Gorgonzola, Parmesan and Asiago. Topped w/ a Pink Vodka Sauce

Italiano

*Parmesan and Asiago Cheese, Onion, Artichoke Hearts, Prosciutto, and Tomato
Drizzled with Balsamic Essence*



Hot Passed Hors d'oeuvres (1)

Miniature Blackened Beef Tenderloin Topped with Shaved Parmesan and a Sundried Crouton

Balsamic Beef Satay

Balsamic Chicken Satay

Soy Chicken Satay and Sesame Aioli

Thai Marinated Beef Satay and Sugarcane Soy Sauce

Lemon Grass Chicken Satay Served with a Spicy Peanut Dipping Sauce

Filet Mignon Kebab Served with a Red Wine Sauce

Beef Tenderloin and Green Olive Tapenade on a Herb Crostini

Kobe Beef Mini Hamburgers Served with Gourmet Toppings

American Beef Sliders Served with Traditional Toppings

Grilled Popsicle Lamb Chops Served with Cucumber Yogurt

Cuban Chicken Style Spring Rolls Served with Black Bean Salsa

Lemon and Garlic Herb Shrimp Served with Roasted Red Pepper Aioli

Grilled Scallops on Crispy Wonton Chip Served with Wasabi Cream

Pan Seared Scallop Wrapped in Prosciutto Drizzled with Truffle Oil

Miniature Crab Cakes with Caper Aioli

Lobster Frittata with Chive Cream

Pistachio Encrusted Sole, Risotto Cake and Lemon Tomato Aioli

Miniature Clam Stuffies, Chorizo and Bread Crumbs

Grilled Local Oysters with Pancetta, Goat Cheese and Spinach

Gorgonzola and Spinach Stuffed Mushrooms

Decadent Catering



Hot Passed Hors d'oeuvres (2)

***Italian Potato Chips
Served with Gorgonzola Fondue***

Wild Mushroom and Goat Cheese Tartlet with Caramelized Onion

***Cranberry Gorgonzola Puff Pastry
Blend of Cranberries and Gorgonzola Cheese Filled in a Light Pastry Cup
Topped with a Dollop of Goat Cheese and Dried Cranberry***

***Quiche Lorraine
An Assortment of Quiches Including Lorraine, Spinach, Mushroom and Onion with Gruyere Cheese***

***Mushroom, Gorgonzola, Pecan Filo Triangles
Mushroom, Gorgonzola Blue Cheese and a Hint of Pecans Encased in Flaky Filo Dough***

***Vegetable Egg Rolls
Cabbage and Carrots with Asian Seasoning in a Crispy Egg Roll Skin***

Seasonal Soup "Sips" in Demi-Tasse Cups

Bacon Wrapped Sao Marinated Sea Scallops

Seared Sea Scallops with Sweet Chili Sauce and Crème Fresh on a Fried Wonton

***Asiago Cheese, Green Onion, Soft Polenta with Marsala Flavored Wild Mushrooms.
Served in Asian Soup Spoons.***

Mini Tuscan Grilled Gourmet Pizza Bites:

***Margarita
Mozzarella, Parmesan and Asiago Cheese with Fresh Basil and Plum Tomato
Drizzled with Balsamic Essence***

***Barbecue Chicken
Grilled Chicken, Smoked Gouda Cheese, Bermuda Onions, Scallions and BBQ Sauce***

***Spinach & Feta
Parmesan and Asiago Cheese, Button Mushrooms and Fresh Tomato***

***Four Cheese
Mozzarella, Gorgonzola, Parmesan and Asiago. Topped with a Pink Vodka Sauce***

***Italiano
Parmesan and Asiago Cheese, Onion, Artichoke Hearts, Prosciutto, and Tomato
Drizzled with Balsamic Essence***



Salads

Grilled Pear

*Grilled Pear and Gorgonzola or Goat Cheese
with Baby Spinach, Walnuts and Maple Vinaigrette*

Cranberry and Arugula

Baby Arugula, Sunflower Seeds and Cucumber with Raspberry Vinaigrette

Prosciutto and Baby Spinach

Candied Pecans, Shaved Asiago with Apple Vinaigrette

Roasted Vegetable Salad

*Baby Mixed greens, Roasted Zucchini and Summer squash, Carrots,
Cucumber, Red Onion with Balsamic Vinaigrette*

Caesar Salad

Romaine Lettuce with Home Made Caesar Dressing with Garlic Croutons

La Bresaola

*Thin Slices of Valtellina Style Dry Cured Beef. Topped with Arugula, Shaves
of Grana Cheese, Lemon, & White Truffle Infused Olive Oil*

Caprese and Sliced Prosciutto

*Fresh Mozzarella, Sliced Tomato, Fresh Basil & Mixed Greens
Drizzled with Balsamic Vinaigrette Dressing*

Della Casa

Mixed Baby Greens, Chopped Tomato, Cucumber, Carrots, Red Onion & Balsamic Vinaigrette



Sit Down Offerings: Beef and Vegetarian

*Grilled 8oz Tenderloin Topped with Roasted Garlic Butter and Poached Lobster Meat
Served with White Truffle Mashed Potatoes, Grilled Asparagus and Wild Mushroom Demi Glace*

Truffle Mashed Potatoes, Grilled Asparagus and Wild Mushroom Demi

*Grilled 8oz Tenderloin Served with Mashed Potatoes, Zucchini and Summer Squash
Served with a Red Wine Pepper Jelly Sauce*

*Pepper Corn Encrusted 8oz Tenderloin Served Over Fingerling Potatoes and Oven-dried
Tomatoes with Red Wine Demi Glace*

*Candied Balsamic 8oz Tenderloin Served Over a Roasted Vegetable Risotto Cake
Topped with Baby Arugula*

*Filet Mignon di Capri
Grilled 8oz Tenderloin Served with Mashed Potatoes and Sautéed Vegetables. Finished with Your
Choice of a Red Wine Pepper-Jelly Reduction or a Rosemary & Sundried Tomato Cream Sauce*

Grilled Herb Encrusted Sirloin Served with Onion Chutney

Soy Marinated Flank Steak

*Marsala Steak Tips
Grilled Marinated Steak Tips in a Mushroom Cream Sauce*

*Balsamic Steak Tips
Grilled Steak Tips, Marinated in Balsamic, Garlic, and Fresh Herbs*

Sit Down Offering: Vegetarian

*Roasted Eggplant Tower—Ricotta and Mozzarella Chesses and Basil
Served with a Pomodoro and Fresh Herbs Sauce. Layered Eggplant*

*Penne Pasta with Grilled Vegetables , Baby Spinach, Feta Cheese, Sundried Tomatoes, and Olives.
Topped with Croutons.*

Decadent Catering



Sit Down Offerings: Seafood

Rosemary and Garlic Chicken with Oven Dried Tomato Au Jus

Pan Seared Sea Bass with Black Olive Tapenade

Grilled Halibut with Artichoke and Caramelized Red Onion Cream Sauce

*Pan Seared Rare Tuna with Golden Raisins, Roasted Red and Yellow Peppers
in a White Wine Reduction*

Grilled Salmon with a Lime Beurre Blanc

Pistachio Encrusted Sole with Lemon Tomato Aioli

*Lobster Meat and Wild Mushroom Stuffed Gnocchi with Thinly Sliced Prosciutto
in a White Truffle Brandy Cream Sauce*

*Hand Selected Yellow Fin Tuna Steak Grilled Rare, Served Over Truffle Mashed Potatoes
and Asparagus. Finished with a White Wine Golden Raisin and Roasted Pepper Reduction Sauce.*

*Pan Seared Sea Bass, Served Over Lobster Risotto with Saffron Shrimp Broth
Topped with Baby Arugula*

*Fresh Filet of Sole with a Horseradish and Pistachio Bread Crumb Crust Topped with
Sautéed Garlic, Tomatoes and White Wine. Served with Pasta.*

*Grilled Salmon Served Over Sautéed Baby Spinach Topped with a Sauce of Lemon, Caper,
Fresh Tomato, and White Wine Reduction*

*Grilled Salmon Filet Served Over Sundried Tomato Arborio Rice and Finished
with a Lemon and Caper Cream Sauce*

*Classic Fisherman's Stew of Jumbo Shrimp, Scallops, Clams, and Flounder in a Garlic,
Lemon, White Wine and Tomato Broth. Served with Crunchy Garlic Bread*

Decadent Catering



Sit Down Offerings: Lamb, Veal and Pork

Lamb

*Pistachio Encrusted Rack of Lamb Served with Grilled Asparagus, Roasted Potatoes
Finished with Lemon Herb Yogurt.*

*Grilled Rack of Lamb Served with a Red Wine Demi-Glace. Accompanied with Green Beans and
Mashed Potatoes.*

Veal

*Scaloppini of Veal Sautéed with Wild Mushrooms, Garlic and
Fresh Herbs in a Mustard Brandy Cream Sauce. Served with Oven Roasted Potatoes.*

*Scaloppini of Veal Sautéed with Garlic and Fresh Herbs, Topped with Sliced Prosciutto and
Fresh Mozzarella in a White Wine Reduction. Served with Oven Roasted Potatoes.*

*Slowly Braised Veal Shank Served Over Creamy Asiago Cheese Risotto with Natural
Au Jus Reduction*

Sit Down Offering: Pork

*Grilled Portobello Chop
Stuffed with Goat Cheese and Roasted Vegetable Capanata
Served with Garlic Smashed Potato and Grilled Asparagus and Pepper Jelly Reduction*

Decadent Catering



Sit Down Offerings: Chicken

Marinated and Grilled Chicken Breast, Sundried Tomatoes, Fresh Mozzarella, Basil and Roasted Garlic Topped with a Phyllo Dough Triangle and Balsamic Essence.

Marinated and Grilled Chicken Breast, Grilled Vegetables, Fresh Herbs, Asiago Cheese and Served with Pesto Green Salsa. Topped with a Phyllo Dough Triangle .

Marinated and Grilled Chicken Breast, Wild Mushrooms, Caramelized Onions and Goat Cheese. Topped with a Phyllo Dough Triangle.

Scaloppini of Chicken Sautéed with Garlic and Fresh Herbs, Topped with Sliced Prosciutto and Fresh Mozzarella in a White Wine Reduction. Served with Oven Roasted Potatoes.

Grilled Chicken Served Over Baby Spinach, Topped with Fresh Mozzarella and Tomato. Finished with a Balsamic Essence.



Side Offerings

Lobster Mashed Potatoes

Red Bliss Mashed Potatoes

Roasted Garlic Mashed Potatoes

Sweet Potato Mashed

Sweet Potato Fries with Roasted Garlic Aioli

Roasted Tri Color Potatoes

Grilled Asparagus

Haricot Verts Baby Carrots

Roasted Seasonal Vegetables

Green Beans

Green Beans Pomodoro

*Four Cheese Risotto with Spring Vegetables
Served with Rustic Bread*

*Shrimp and Basil Risotto with Asiago Cheese
Served with Basil Aioli and Garlic Crostini*

Sea Scallops and Winter Squash Risotto

Veal Jus Served with Shaved Parmesan

Decadent Catering



ACTION STATIONS

Pasta Stations

*Served in Chafing Dishes, with Freshly Grated Parmesan Cheese,
Focaccia Bread Drizzled with Olive Oil, Sweet Onion and Parmesan Cheese*

*Penne Pasta Served with Artichokes, Oven Roasted Tomato Tossed
with a Thyme and Parmesan Butter Sauce*

Penne Pasta Served with Grilled Chicken and Radicchio in a Pesto Cream Sauce

*Sweet Italian Sausage, Roasted Bell Peppers and Onions in an Arrabbiata Sauce.
Served with Farfalle Pasta.*

*Spinach Ravioli Stuffed with Ricotta. Topped with Fresh Pomodoro Sauce
and Baby Arugula.*

Lobster Ravioli Topped with a Basil Lobster Cream Sauce

Portobello Tortellini with a Prosciutto and Wild Mushroom Cream Sauce.

Ricotta Gnocchi Baked in a Pink Vodka Sauce

Mushroom Tortellini Topped with an Asiago Cream Sauce

Penne Pomodoro Simmered in a Fresh Tomato Basil Sauce

Penne Pasta Served in a Spicy Tomato Sauce

Farfalle Served in a Pink Vodka Sauce

Linguini Served in a Pesto Cream Sauce

Risotto Stations

Four Cheeses Risotto with Spring Vegetables Served with Rustic Bread

Shrimp and Basil Risotto with Asiago Cheese Served with Basil Aioli and Garlic Crostini

Sea Scallops and Winter Squash Risotto

Decadent Catering



Pastas (1)

Penne Pasta in a Freshly Made Pink Vodka Sauce with Parmesan Cheese

*Priest-Stranglers Fresh Pasta Sautéed with Grilled Spicy Lamb Sausage,
Garlic, Fresh Herbs, Tomato Sauce and Parmesan Cheese*

*Pockets of Pasta Stuffed with Portobello and Other Wild Mushrooms
with Prosciutto and Mushrooms in a Cream Reduction*

*Bow Tie Pasta with Portobello and Other Wild Mushrooms
with Prosciutto and Mushrooms in a Cream Reduction*

*Ravioli Filled with Spinach and Ricotta Sautéed with Arugula,
Chopped Tomato, Garlic, Olive Oil, White Wine and Finished with Asiago Cheese*

Lobster Stuffed Ravioli and Two Jumbo Shrimp in a Vodka and Cream Pink Sauce

Fresh Pasta Tossed with a Classic Veal and Beef Bolognese. Finished with Pecorino Cheese.

Pockets of Pasta Stuffed with Pumpkin in a Pesto, Fresh Tomato, Parmesan and Cream Sauce

Fresh Pappardelle Pasta with Chicken, Italian Sausage and a Spiced Tomato Sauce

*Lobster Meat, Roasted Red Pepper and Goat Cheese Stuffed Gnocchi with Baby Spinach and Thinly
Sliced Prosciutto in a Brandy Cream Sauce*

Ricotta Gnocchi Baked in a Pink Vodka Sauce Topped with Asiago Cheese

Your Choice of Pasta with Garlic, Basil, Chopped Fresh Tomatoes and Olive Oil

Decadent Catering



Pastas and Vegetarian (2)

Basil Infused Fresh Pasta with Oven Dried Tomatoes and Sautéed Spinach in a Pomodoro Sauce, and Topped with Black Pepper Mascarpone.

***Sacchetti Pasta Stuffed with Prosciutto and Provolone Cheese
Served in a Sage and Pine Nut Cream Sauce***

***Arborio Rice Tossed with Wild Mushrooms, Herbs, Tomato,
White Truffle Infused Olive Oil and Parmesan Cheese***

***Arborio Rice Tossed with Lobster Meat, Jumbo Shrimp, Scallops, Clams,
in a White Wine and Tomato Broth. Served with Crunchy Garlic Bread.***

***Penne Pasta with Grilled Vegetables , Baby Spinach, Feta Cheese, Sundried Tomatoes, and Olives.
Topped with Croutons.***

***Lightly Breaded and Topped with House Made Marinara, Mozzarella and
Parmesan Cheese. Served with Pasta.***

****Pasta Dishes with Meat Can Be Made Vegetarian Upon Request***



Pacific Rim Stations

Sweet and Sour Chicken Served with Steamed Rice

Vegetable Stir Fry Served with Steamed Rice

BBQ Pork Fried Rice

*Singapore Noodles – Angel Hair Pasta, Shrimp, BBQ Pork and Curry
Kung Pao Beef Served with Steamed Rice*

Shrimp and Vegetable Stir Fry

American Grill Attended Stations

Tomato Basil

Bell Pepper Bisque with a Basil Crème Fraiche,

Roasted Vegetable Soup

New England Clam Chowder

Grilled Corn Chowder

Miniature Grilled Sandwiches

Cheese Burgers with Chipotle Ketchup

Prosciutto, Fresh Mozzarella, Basil, and Balsamic Essence on Grilled Italian Bread

Grilled Sirloin, Sundried Tomato Pesto, with Baby Arugula on Focaccia

Roasted Vegetables and Feta Cheese Wrap

*Roasted Turkey with Cheddar and Bacon on Grilled Pannini
Pork, Ham, Swiss Cheese and Pickle On Griddle Crusty Bread*

Decadent Catering



Pizza Stations

Pepperoni with Mozzarella and Pomodoro Sauce

Margarita with Fresh Tomato and Mozzarella Topped with Basil and Balsamic Essence

Spinach and Feta with Parmesan and Asiago Cheeses Topped with Button Mushrooms and Tomato

Trio Wild Mushrooms, Grilled Onion, Sundried Tomato, and Asiago Cheese

Chilled Seafood Stations

Seafood Served with Appropriate Sauces and Lemon

*Whole Side of Apple Wood Smoked Norwegian Salmon
Served with Caper Aioli and Brioche Points*

Little Neck Clams on Ice

Local Oysters on the Half Shell – Wasabi Caviar

Gulf Shrimp on Ice Served with a Spicy Cocktail Sauce and Lemon Aioli

Deluxe “U12” Jumbo Shrimp on Ice Served with Chili Lime Aioli and Cocktail Sauce

Alaskan King Crab Leg Served with a Rosemary Lemon Butter Cream Sauce

Stone Crab Claws

Lobster Medallions Served in a Roasted Garlic Lemon Cream Sauce

Southwestern Shrimp Martini with Avocado Tomato Salsa

*Seafood Cocktail Consists of Jumbo Shrimp, Crab Claws, Lobster Medallions
Served with a Rosemary Lemon Butter Cream Sauce*

Sushi Rolls Consists of California Roll and Spicy Crab Roll

Sushi Stations

Decadent Catering



South of the Border Stations

Cold

Pico de Gallo Served with Tri Colored Tortilla Chips Per Bowl

Guacamole Served with Tortilla Chips

Fajita Salad - Grilled Marinated Chicken, Red Onion, Bell Peppers, Tomatoes, Lettuce, Jack and Cheddar Cheeses. Served with a Crispy Tortilla.

Hot

Fajitas - Marinated Chicken Breast and Marinated Flank Steak Grilled, Sliced into Strips and Served with Guacamole, Grated Cheddar Cheese, Sautéed Onions Bell Peppers Salsa, Sour Cream and Flour Tortillas

Soft Tacos - Barbecued Beef Brisket, Lettuce, Tomato, Onions, and Grated Cheddar Cheese

Grilled Fish with Citrus Salad with the Option of Add-Ons

Spicy Pork and Chili Empanadas, Blue Corn, Green Chili and Jack Cheese Tamales with a Tomato Chipotle Sauce, Shredded Beef Tamales with a Chili Sauce

Black Bean Chili Dip Consists of Ground Beef, Onions, Peppers, Corn, Tomatoes, Ancho Chili, and Shredded Cheese Served with Tri-Colored Tortilla Chips

Queso Fundido Dip Consists of Monterey Jack Cheese, Poblano Chili, Mushrooms, Jalapeno, Garlic, Green Olives and Onions Served with Tortilla Chips

Decadent Catering



Dessert Stations

Decadent Dessert Extravaganza

Traditional Strawberry Shortcake, Tiramisu in Miniature Chocolate Cups, Chocolate Mousse Cake, Lemon and Key Lime Dessert Bars, Warm Pecan Tart, and Cappuccino Brownies

***Create Your Own Gelato Bar
Chocolate, Strawberry, and Pistachio***

***Toppings
Caramelized Pecans, Toffee Crumble Butterfinger Pieces,
Whipped Cream, Cherries, Chocolate Espresso Sauce, Berry Coulis, and Tropical Fruit Salsa
Served in Martini Glasses***

***Chocolate Fondue
Dark, Milk, and White Chocolate, Strawberries, Pineapple Kebabs, Marshmallows, and
Miniature Rice Krispy Treats***

***Chocolate Fountain Station
Dark, Milk, and White Chocolate, Strawberries, Pineapple Kebabs, Marshmallows,
Miniature Rice Krispy Treats, Coconut Macaroons, and Assorted Biscotti***

Chocolate Fountain Rental

***Grate your Own Dessert Station
Choice of Assorted Decadent Cakes & Pastries***

Tray Passed Petite Desserts by the Dozen

Decadent Catering



Ice Carvings

Customized reproductions of company logo and intricate sculptures to complement your theme.

Performance Carve Stations

*Meats carved to order, served with appropriate sauces and condiments.
Potatoes will be displayed in chafing dishes.*

*Boneless Prime Rib Prepared with a Chili Rub and Horseradish Crusted.
Accompanied by a Red Onion Marmalade and Served with
Potatoes Au Gratin with Smoked Gouda Cheese and Bacon.*

*Slow Roasted Smoked Beef Strip Loin Served with a Crushed Peppercorn Sauce
and Mashed Pesto Potatoes*

*Dijon Crusted Filet Mignon
Served with Crushed Chive Stuffed Baked Potatoes*

*Roasted Beef Tenderloin Served with a Wild Mushroom Demi Glace
and Roasted Garlic Mashed Potatoes*

*Marinated Pork Loin Served with Smoked Chili Au Jus
and Mashed Sweet Potato*

*Bourbon Glazed Ham
Served with Cheddar and Jalapeno Roasted Potatoes*

*Smoked Roasted Turkey Breast
Served with Dijon Rubbed Roasted Potatoes*

*Pistachio Encrusted Rack of Lamb Served with a Herb Yogurt
and Twice Baked Fingerling Potatoes*



Beverage/Bar Options

Onsite Beverage/Bar Service Options

Open Bar — Billed Per Usage

Cash Bar — General Price Range

Mixed Drinks

Imported Beer

Mixed Beer

Wine

Soda/Juice

Offsite Beverage/ Bar Service Options

Open Bar—50 Person Minimum

<i>Options</i>	<i>2 Hour/3 Hour/4 Hour</i>	
<i>Full Open Bar—Well Liquor /Beer/Wine</i>	<i>\$12/guest</i>	<i>\$16/guest</i>
<i>Full Open Bar—Call Liquor/Beer/Wine</i>	<i>\$14/guest</i>	<i>\$18/guest</i>
<i>Full Open Bar—Premium Liquor</i>	<i>> Priced Upon Request <</i>	
<i>Add Select Premium Items to Bar Option</i>	<i>> Priced Upon Request <</i>	
<i>Beer & Wine</i>	<i>\$12/guest</i>	<i>\$14/guest</i>
<i>Soda, Juice, Water</i>	<i>\$ 5/guest</i>	<i>\$ 8/guest</i>

Bar Selections

Examples

Well Liquor

Generic Bar Selections

Call Liquor

Absolute Vodka, Barcardi Rum, Dewers Scotch, Tanquery Gin

Premium Liquor

Grey Goose Vodka

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