

CARSON'S



**Wedding Menu Packages**  
*The Barn at Mannitto*

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# Buffet Comparison

	W H I T E G L O V E	P L A T I N U M	S I G N A T U R E	T R A D I T I O N A L
White or Ivory table linens, napkins, and chair covers for guest tables	X <i>Floor-Length Linens</i>	X <i>Floor-Length Linens</i>	X <i>Floor-Length Linens</i>	X <i>Square Linens</i>
White or Ivory table linens for the bridal, gift, cake, cookie, guest book/registry and buffet tables	X	X	X	X
Cake cut and served at no additional charge	X	X	X	X
Cookies elegantly displayed at no additional charge	X	X	X	X
Sit-down service for head table	X	X	X	X
Head Table decorated with tulle and lights	X			
Full Salad Bar	X	X		
Side Dish Selections	<i>Three</i>	<i>Two</i>	<i>Two</i>	<i>Two</i>
Hot Hors D'Oeuvres	<i>Three</i>	<i>Two</i>	<i>One</i>	
Elegant Cheese and Vegetable Board	X <i>Includes Pepperoni and Ham</i>	X <i>Includes Pepperoni and Ham</i>	X	X

## ***White Glove Includes***



*white or ivory floor-length table linens, white or ivory napkins, white or ivory chair covers, china, silverware, water glasses*



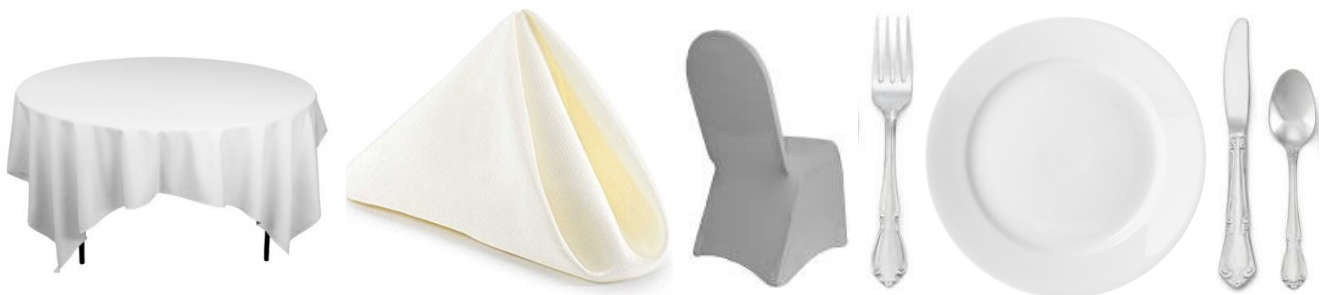
*white or ivory floor-length table linens, white or ivory chair covers, white or ivory napkins, china, silverware*

## ***Signature Includes***



*white or ivory floor-length table linens, white or ivory chair covers, white or ivory napkins, china, silverware*

## ***Traditional Includes***



*white or ivory square table linens, white or ivory chair covers, white or ivory napkins, china, silverware*

*The above equipment is included in your package.  
Other options available to personalize your reception at an additional charge.*

# ***White Glove Buffet***

## ***Hot Hors D 'Oeuvres {Choice of Three}***

Crab Stuffed Mushrooms  
Sweet and Sour Meatballs  
Swedish Meatballs  
Sausage Stuffed Mushrooms  
Hot Sausage Stuffed Banana Peppers  
Mini Quiche  
Bacon-Wrapped Scallops (add \$0.75 per guest)

## ***Elegant Meat, Cheese & Vegetable Board***

Pepperoni, Ham, Pepper Jack, Colby Jack and Cheddar  
Cheeses Accompanied by Carrots, Celery, Broccoli, and  
Cauliflower, Crackers, Ranch and Mustard

## ***Full Salad Bar***

Refreshing Mixed Greens and Romaine with an Array  
of Fresh Toppings, Ranch, Italian and Caesar Dressings

## ***Specialty Salads {Choice of Two}***

Broccoli Salad  
Waldorf Salad  
Potato Salad  
Pasta Salad  
Coleslaw  
Fruit Salad (Add \$1.00 Per Person)

## ***Signature Entrees {Choice of Two}***

Carving Station with Tenderloin of Beef Bordelaise and Black Oak Pit Ham  
Chicken Cordon Bleu  
Carson's Signature Stuffed Chicken Breast  
Chicken Romano with Lemon Caper Sauce  
Parmesan-Crusted Chicken with Alfredo Sauce  
Chicken Marsala  
Chicken Saltimbocca  
Crab Stuffed Cod  
English-Style Baked Cod  
Buttermilk Fried Turkey Breast  
Stuffed Pork Chop

## ***Side Dishes {Choice of Three}***

Parsley Red Skin Potatoes  
Roasted Red Skin Garlic Mashed Potatoes  
Butter Brown Sugar Smashed Sweet Potatoes  
Twice Baked Potatoes  
Sea Salt and Olive Oil Fingerling Potatoes  
Creamy Potato Casserole  
Baked Potato Bar (add \$3 Per Guest)  
Feta and Sundried Tomato Mac & Cheese  
Baked Penne in Alfredo Sauce  
Baked Penne in Marinara Sauce  
Penne Primavera  
Wild Rice Pilaf  
Glazed Baby Carrots  
Green Beans Almondine  
Vegetable Medley  
Baked Broccoli with Seasoned Breadcrumbs  
Sweet Buttered Parsley Corn

## ***Beverage Station***

Iced Tea, Lemonade, Coffee, and Fruited Water

## ***Breads Station***

Assorted Sliced Breads and Dinner Rolls with Butter

**\$35.95 per guest**

*Plus 6% Sales Tax & 21% Service Charge*



# Platinum Buffet

## Hot Hors D'Oeuvres {Choice of Two}

Crab Stuffed Mushrooms  
Swedish Meatballs  
Sausage Stuffed Mushrooms  
Hot Sausage Stuffed Banana Peppers  
Mini Quiche  
Bacon-wrapped Scallops (add \$0.75 per guest)  
Sweet and Sour Meatballs

## Elegant Meat, Cheese & Vegetable Board

Pepperoni, Ham, and Cheddar, Pepper Jack, Colby Jack Cheeses accompanied by an Assortment of Fresh Vegetables, Crackers, and Ranch and Mustard Dip

## Full Salad Bar

Refreshing Mixed Greens and Romaine with an Array of Fresh Toppings, Ranch and Italian Dressings

## Specialty Salads {Choice of Two}

Broccoli Salad  
Waldorf Salad  
Potato Salad  
Pasta Salad  
Coleslaw  
Fruit Salad (add \$1.00 per guest)

## Signature Entrees {Choice of Two}

Carving Station w/ Tenderloin of Beef Bordelaise and Black Oak Pit Ham  
Chicken Cordon Bleu  
Carson's Signature Stuffed Chicken Breast  
Chicken Romano with Lemon Caper Sauce  
Parmesan-crusted Chicken with Alfredo Sauce  
Chicken Marsala  
Chicken Saltimbocca  
Crab Stuffed Cod  
English-Style Baked Cod  
Buttermilk Fried Turkey Breast  
Stuffed Pork Chop

## Side Dishes {Choice of Two}

Parsley Red Skin Potatoes  
Roasted Red Skin Garlic Mashed Potatoes  
Butter Brown Sugar Smashed Sweet Potatoes  
Twice Baked Potatoes  
Sea Salt and Olive Oil Fingerling Potatoes  
Creamy Potato Casserole  
Baked Potato Bar (Add \$3 Per Guest)  
Feta and Sundried Tomato Mac & Cheese  
Baked Penne in Alfredo Sauce  
Baked Penne in Marinara Sauce  
Penne Primavera  
Wild Rice Pilaf  
Glazed Baby Carrots  
Green Beans Almondine  
Vegetable Medley  
Baked Broccoli with Seasoned Breadcrumbs  
Sweet Buttered Parsley Corn

## Beverage Station

Iced Tea, Lemonade, Coffee, and fruited Water

## Bread Station

Assorted Sliced Breads and Dinner Rolls with Butter

**\$32.95 per guest**

Plus 6% Sales Tax & 21% Service Charge



# ***Signature Buffet***

## ***Elegant Cheese & Vegetable Board***

Pepper Jack, Colby Jack and Cheddar Cheeses Accompanied by Carrots, Celery, Broccoli, and Cauliflower, Crackers, Ranch and Mustard

## ***Hot Hors D'Oeuvres {Choice of One}***

Crab Stuffed Mushrooms  
Swedish Meatballs  
Sweet and Sour Meatballs  
Sausage Stuffed Mushrooms  
Hot Sausage Stuffed Banana Peppers  
Mini Quiche  
Bacon-wrapped Scallops (add \$0.75 per guest)

## ***Specialty Salads {Choice of Two}***

Tossed Salad with Ranch & Italian Dressing  
Broccoli Salad  
Waldorf Salad  
Potato Salad  
Pasta Salad  
Coleslaw  
Fruit Salad (add \$1.00 per guest)

## ***Traditional Entrees {Choice of One}***

Signature Stuffed Chicken Breast  
Baked Ham with Apricot and Brown Sugar Glaze  
Homemade Stuffed Cabbage Rolls in Tomato Sauce  
Hot Italian Sausage in Tomato Sauce  
Fried Chicken  
English-Style Cod  
Roast Beef Au Jus  
Buttermilk Fried Turkey Breast  
Stuffed Pork Chop

## ***Signature Entrees {Choice of One}***

Carving Station with Roast Tenderloin of Beef Bordelaise and Black Oak Pit Ham  
Chicken Romano with Lemon Caper Sauce  
Chicken Cordon Bleu  
Chicken Marsala  
Crab Stuffed Cod  
Chicken Saltimbocca

## ***Side Dishes {Choice of Two}***

Parsley Red Skin Potatoes  
Roasted Red Skin Garlic Mashed Potatoes  
Butter Brown Sugar Smashed Sweet Potatoes  
Twice Baked Potatoes  
Sea Salt and Olive Oil Fingerling Potatoes  
Creamy Potato Casserole  
Baked Potato Bar (Add \$3 Per Guest)  
Feta and Sundried Tomato Mac & Cheese  
Baked Penne in Alfredo Sauce  
Baked Penne in Marinara Sauce  
Penne Primavera  
Wild Rice Pilaf  
Glazed Baby Carrots  
Green Beans Almondine  
Vegetable Medley  
Baked Broccoli with Seasoned Breadcrumbs  
Sweet Buttered Parsley Corn

## ***Beverage Station***

Iced Tea, Lemonade, Water, and Coffee

## ***Dinner Rolls***

Dinner Rolls with Butter

**\$26.95 per guest**

*Plus 6% Sales Tax & 21% Service Charge*

# Traditional Buffet

## ***Elegant Cheese & Vegetable Board***

Pepper Jack, Colby Jack and Cheddar Cheeses Accompanied by Carrots, Celery, Broccoli, and Cauliflower, Crackers, Ranch and Mustard

## ***Specialty Salads {Choice of Two}***

Tossed Salad with Ranch & Italian Dressing

Caesar Salad

Greek Salad

Broccoli Salad

Waldorf Salad

Potato Salad

Pasta Salad

Coleslaw

Fruit Salad (add \$1.00 per guest)

## ***Traditional Entrees {Choice of Two}***

Signature Stuffed Chicken Breast

Fried Chicken

Roast Beef Au Jus

Baked Ham with Apricot and Brown Sugar Glaze

Homemade Stuffed Cabbage Rolls in Tomato Sauce

Hot Italian Sausage in Tomato Sauce

English-Style Cod

Baked Penne in Marinara Sauce

Baked Penne in Alfredo Sauce

Buttermilk Fried Turkey Breast

## ***Side Dishes {Choice of Two}***

Parsley Red Skin Potatoes

Roasted Red Skin Garlic Mashed Potatoes

Butter Brown Sugar Smashed Sweet Potatoes

Twice Baked Potatoes

Sea Salt and Olive Oil Fingerling Potatoes

Creamy Potato Casserole

Baked Potato Bar (Add \$3 Per Guest)

Feta and Sundried Tomato Mac & Cheese

Wild Rice Pilaf

Glazed Baby Carrots

Green Beans Almondine

Vegetable Medley

Baked Broccoli with Seasoned Breadcrumbs

Sweet Buttered Parsley Corn

## **Beverage Station**

Iced Tea, Lemonade, Water, and Coffee

## **Breads & Rolls**

Assorted Sliced Breads and Dinner Rolls with Butter

Two Entrées **\$21.95** per guest

*Plus 6% Sales Tax & 21% Service Charge*





# Sit-Down



## **Salads**

Spring Mix, Caesar, or Spinach Salad

## **Entrees {Choice of Two}**

### **Tier 1 Selections \$32.95 per guest**

Carson's Signature Stuffed Chicken Breast  
Sliced Roast Beef Au Jus  
Baked Ham with Apricots and Brown Sugar Glaze  
Stuffed Pork Chop  
English-Style Cod or Cod Almondine

### **Tier 2 Selections \$33.95 per guest**

Chicken Marsala  
Chicken Cordon Bleu  
Sliced Roast Pork Loin with Orange Marmalade Glaze  
Crab Stuffed Cod

### **Tier 3 Selections \$35.95 per guest**

Chicken Romano  
Tenderloin Beef Tips with Portobello Mushrooms in Bordelaise Sauce  
Veal Romano  
Chicken Saltimbocca

### **Tier 4 Selections \$39.95 per guest**

Roast Sliced Tenderloin of Beef Bordelaise  
Jumbo Shrimp Scampi served Over Wild Rice  
Grilled Chicken Breast with One Crab Cake with Remoulade Sauce  
Grilled Salmon Fillet with Creamy Dill Sauce

### **Vegetarian Selections \$32.95 per guest**

Eggplant Parmesan  
Vegetarian White Lasagna  
Pasta Primavera  
Baked Penne Marinara

## **Side Dishes {Choice of Two}**

Parsley Red Skin Potatoes  
Roasted Red Skin Garlic Mashed Potatoes  
Butter Brown Sugar Smashed Sweet Potatoes  
Twice Baked Potatoes  
Sea Salt and Olive Oil Fingerling Potatoes  
Creamy Potato Casserole  
Wild Rice Pilaf

## **Vegetables {Choice of Two}**

Glazed Baby Carrots  
Green Beans Almondine  
Vegetable Medley  
Baked Broccoli with Seasoned Breadcrumbs  
Sweet Buttered Parsley Corn

## **Soup {Choice of One}**

**{Additional \$3.00 per Guest}**

Italian Wedding, Cream of Broccoli, Vegetable

## **Beverage Station**

Iced Tea, Lemonade, Water, and Coffee

## **Dinner Rolls**

Dinner Rolls with Butter

## ***Sit-down Includes***



*white or ivory floor-length table linens, white or ivory napkins, white or ivory chair covers, china, silverware, water glasses*

## ***Sit-Down Hors D'Oeuvres Package (Optional)***

*Hot Hors D'oeuvres are butler passed with the sit-down package at no additional charge*

### ***Elegant Cheese & Vegetable Board***

Pepper Jack, Colby Jack and Cheddar Cheeses Accompanied by Carrots, Celery, Broccoli, and Cauliflower, Crackers, Ranch and Mustard

### ***Hot Hors D'oeuvres {Choice of Two}***

Crab Stuffed Mushrooms  
Swedish Meatballs  
Sausage Stuffed Mushrooms  
Hot Sausage Stuffed Banana Peppers  
Mini Quiche  
Bacon-wrapped Scallops (add \$0.75 per guest)  
Sweet and Sour Meatballs

**7.00 per guest**

*Plus 6% Sales Tax & 21% Service Charge*

# Stations

*Stations are priced per person*

## **Bruschetta and Crostini Station \$7.95**

Oven roasted tomato bruschetta and hot & sweet pepper bruschetta, served with our oven toasted crostini.

## **Antipasto Station \$9.95**

Fresh prosciutto wrapped melon, balsamic roasted red peppers and olives, tomato, basil and fresh mozzarella platter with extra virgin olive oil. A selection of domestic and imported artisan cheeses with breads and crackers, salted nuts, fresh and dried fruit.

## **Pasta Station \$15.95**

This chef-attended station features Delallo penne and angel hair pastas, marinara and alfredo sauces with a wide selection of toppings: chicken, crabmeat, shrimp, sausage, onions, mushrooms, garlic, peppers, tomatoes and broccoli.

## **Fajita, Taco and Quesadilla Station \$14.95**

Start with a flour tortilla or hard taco shell and begin to create your own favorite Mexican treat from a selection of grilled chicken, grilled steak, seasoned ground beef, grilled shrimp, refried beans, roasted corn, tomato salsa, black bean salsa, guacamole, sour cream, shredded lettuce, chopped tomatoes, Monterey jack cheese, black beans and red rice.

## **Raw Bar \$13.95**

Fresh oysters, clams, steamer clams, steamed mussels, shrimp bowl, crab claws and jumbo lump crab salad served with our home made cocktail sauce and herbed tartar sauce.

## **Mac & Cheese Bar \$8.95**

Create your own gourmet mac & cheese! Start with our homemade mac & cheese and select from a variety of toppings to make it your own!

## **Carving Station \$16.95**

Chef-attended carving station of roasted turkey breast, beef tenderloin and pork tenderloin with chutneys, sauces and warm crusty rolls.

## **Slider Station \$9.95**

Mini burgers with artisan cheeses, caramelized onion, bacon and a host of other toppings, crab cake sliders with authentic remoulade or roasted red pepper aioli, miniature gourmet hot dogs with custom relish, pulled pork with hand cut slaw accented with garlic and asiago house made kettle chips.

## **Comfort Food Station \$13.95**

All the comforts of food with a gourmet twist . . . Try our feta and sundried tomato mac and cheese, or our buttermilk fried chicken drumettes. How about a medallion of roast turkey with a stuffing cupcake filled with mashed potatoes? The bourbon braised spareribs melt in your mouth.

***\*A minimum of 3 stations are required\****



# Stations

*Stations are priced per person*

## **Mashed Potato or Mashed Sweet Potato Station \$8.95**

Picture steaming mashed sweet potatoes topped with caramelized ginger, brown sugar, shredded pineapple, sugared pecans and clove infused butter. Need we say more?

## **New York Steakhouse Station \$19.95**

Slow roasted tenderloin or grilled porterhouse, slow roasted pork tenderloin, creamed spinach and baked potato bar with savory toppings are complimented by a full array of house-made specialty steak sauce.

## **Baked Potato Bar \$8.95**

It all starts with a baked russet or oven roasted yam – then the fun begins as guests choose from an array of gourmet and savory toppings which include cheeses, herb infused butters, caramelized onions, bacon, fresh chives, steamed broccoli or cauliflower, lobster or crabmeat, chili, sour cream and a whole host of other delicious offerings.

## **Chopped Salad Station \$6.95**

Watch as chefs chop a mixture of greens, cheeses, fruits, and vegetables to create your ultimate salad blend with your choice of dressing and accents like crispy wonton strips or rice noodles.

## **Salad-tini Station \$7.95**

Mixed greens, artisan cheeses, nuts, fruits, vegetable accompaniments shaken, not stirred together in martini shakers with the dressing of your choice and served up in a martini glass.

## **Pittsburgh Station \$14.95**

Pittsburgh specialties of pierogis, mini chipped ham BBQ sandwiches, kielbasa and sauerkraut, stuffed cabbage rolls, and Klondike bars.

## **Brownie/Martini Sundae Bar \$7.95**

This attended station offers guests the choice of two ice cream flavors and a wide selection of toppings sure to please all ice cream lovers!

***\*A minimum of 3 stations are required\****

## **Stations include**



*white or ivory floor-length table linens, white or ivory napkins, china, silverware*

# **Premiere Picnics** {priced per person}

## **Great Steak Escape \$31.95**

12 oz. New York Strip Steak and Homestyle BBQ Chicken

## **Bob's K-Bobs \$25.95**

Beef Kabobs and Tender Chicken Kabobs marinated and seasoned then grilled to perfection.

## **Classic Country Ribs & Chicken \$27.95**

Farmland USDA St. Louis Pork Ribs smothered with BBQ Sauce and grilled to perfection, served with Fresh Cut Chicken Breast marinated with garlic and a blend of spices.

## **All American Barbecue \$23.95**

15-hour Pulled Pork Tenderloin or our Famous Baked Chicken with a Tangy BBQ Sauce and All Beef Hamburgers and Hot Dogs with the fix'ens.

## **Pig Roast Extravaganza \$31.95**

Roasted Pig, Fried or BBQ Chicken, Kielbasa and Sauerkraut, Baked Beans, Rolls, and Texas Corn Bread

### **Salads**

Fruit Salad  
Tortellini Romano  
Classic Potato Salad  
Broccoli Salad  
Macaroni Salad  
Crunchy Cole Slaw  
Pasta Salad  
Waldorf Salad  
Tossed Salad  
Caesar Salad  
Greek Salad  
Spinach Salad

### **Sides (one)**

Parsley Red Skin Potatoes  
Roasted Red Skin Garlic Mashed Potatoes  
Butter Brown Sugar Smashed Sweet Potatoes  
Twice Baked Potatoes  
Sea Salt and Olive Oil Fingerling Potatoes  
Creamy Potato Casserole  
Wild Rice Pilaf  
Feta and Sundried Tomato Mac & Cheese  
Glazed Baby Carrots  
Green Beans Almondine  
Vegetable Medley  
Baked Broccoli with Seasoned Breadcrumbs  
Sweet Buttered Parsley Corn



# Traditional Picnic

## **Elegant Cheese & Vegetable Board**

Pepper Jack, Colby Jack and Cheddar Cheeses Accompanied by Carrots, Celery, Broccoli, and Cauliflower, Crackers, Ranch and Mustard

## **Entrées {Choice of Two}**

Italian Sausage with Buns  
Pulled Pork Barbecue with Buns  
Italian Roast Beef with Buns  
Kielbasa & Sauerkraut with Buns  
BBQ Chicken  
Fried Chicken  
Baked Rigatoni with Meat Sauce  
Stuffed Shells  
Stuffed Cabbage Rolls  
Boneless Chicken Breast  
All Beef Hot Dogs with Buns  
USDA Choice Hamburgers with Buns

## **Salads {Choice of Two}**

Fruit Salad  
Tortellini Romano  
Potato Salad  
Broccoli Salad  
Macaroni Salad  
Crunchy Cole Slaw  
Pasta Salad  
Waldorf Salad  
Tossed Garden Salad  
Caesar Salad  
Greek Salad  
Spinach Salad

## **Side Dishes {Choice of One}**

Parsley Red Skin Potatoes  
Roasted Red Skin Garlic Mashed Potatoes  
Butter Brown Sugar Smashed Sweet Potatoes  
Twice Baked Potatoes  
Sea Salt and Olive Oil Fingerling Potatoes  
Creamy Potato Casserole  
Baked Potato Bar (Add \$3 Per Guest)  
Feta and Sundried Tomato Mac & Cheese  
Wild Rice Pilaf  
Glazed Baby Carrots  
Green Beans Almondine  
Vegetable Medley  
Baked Broccoli with Seasoned Breadcrumbs  
Sweet Buttered Parsley Corn

## **Beverage Station**

Iced Tea, Lemonade, Fruited Water, and Coffee

## **Breads & Rolls**

Dinner Rolls with Butter

**\$21.95 per person**

*Plus 6% Sales Tax & 21% Service Charge*

## **Picnic Buffets Include**



*white or ivory square table linens, white or ivory napkins, white or ivory chair covers, china, silverware*

# ***Enhancements***

**Additional Hors D'Oeuvres - *Pricing as Listed***

**Family Style Service - *\$4.00 Per Guest Added to Any Buffet***

**Additional Buffet Entrée - *\$3.00 Per Guest***

**Additional Buffet Side Dish - *\$2.00 Per Guest***

**6% Tax and 21% Service Charge Will Be Added to all Menu Packages. *Service Charge Covers Set-Up, Clean-Up, and Staffing!***

# Hors D'Oeuvres

## Chilled Displays

{Price per person}

### Cheese & Veggie Display \$4.50

display of domestic cheeses and fresh vegetables served with crackers, spicy mustard and ranch dip

### Gourmet Display \$4.95

display of domestic cheeses, cubed meats and fresh vegetables served with crackers, spicy mustard and ranch dip

### Premier Display \$5.95

display of domestic cheeses, cubed meats, fresh vegetables and fruit served with crackers, mustard and ranch dip

### Antipasto Display \$9.95

fresh prosciutto wrapped melon, balsamic roasted red peppers and olives, tomato, basil and fresh mozzarella platter with extra virgin olive oil. A selection of domestic and imported artisan cheeses with breads and crackers, salted nuts, fresh and dried fruit

## Customer Favorites

{Price per person}

### Bruschetta Display \$3.25

oven roasted tomato bruschetta and hot & sweet pepper bruschetta served with our fresh oven toasted crostini

### Spinach & Artichoke Dip \$3.50

a creamy mixture of spinach, artichokes and cheeses oven-baked to a golden brown and served with our homemade tortilla chips

### Buffalo Chicken Dip \$3.50

creamy dip with blended cheese, chicken, and buffalo sauce served with our homemade tortilla chips

## Hot Bites

{Price per person}

### Beef or Chicken Kabob \$4

tender cubes of sirloin, red & green peppers and onions on a skewer

### Thai Peanut Chicken Satay \$3.50

chicken tenderloin marinated in a delicious blend of peanuts and Thai spices served on a skewer

### Crab Stuffed Mushroom \$3

a whole mushroom cap filled with a delicious crabmeat

### Mushroom Florentine \$2.50

a whole mushroom cap filled with a blend of spinach, Brie and spices

### Sausage Stuffed Mushroom \$2.50

a whole mushroom cap filled with a delicious spicy Italian sausage

### Spanakopita \$3

flakey triangle phyllo pastry filled with spinach and Feta cheese

### Assorted Mini Quiche \$3

black bean & pepper jack, lorraine, florentine, or three cheese and mushroom

### Crab Cakes \$4

a rich blend of flakey crabmeat and spices, lightly breaded and deep fried. Served with a creamy remoulade

### Bacon Wrapped Scallops \$4

tender sea scallops wrapped in lean bacon

### Hot Sausage-Stuffed Banana Peppers \$3

juicy banana peppers stuffed with our spicy sausage

### Swedish Meatballs \$2

juicy meatballs in a delicious creamy gravy

### Sweet & Sour Meatballs \$2

juicy meatballs in a homemade sweet and sour sauce

## Gourmet Sliders

{Price per 50 sliders}

### Meatball Parm \$90

traditional favorite of a meatball in homemade marinara sauce topped with mozzarella cheese on a mini bun

### Mini Burgers \$100

pint sized versions of gourmet cheeseburgers: smoked bacon & american cheese; caramelized onions & gorgonzola cheese; american cheese & pickle

### Mini Chicago Style Hot Dogs \$100

pint sized versions of the classic comfort food: mustard & Sauerkraut; Mustard, Relish & Onion; Plain

### Philly Style Cheese Steak \$100

shaved beef sirloin, american & mozzarella cheeses with peppers & spices in a mini brioche roll

There is no  
sincerer love  
than the  
love of food.

-George Bernard Shaw



# ***Kid's Menu***

You may choose to order a special kid's meal or have kids eat from your chosen menu

## **Kid's Meals**

Chicken Tenders

Mac & Cheese

Applesauce

**\$10.99** *per kid (0-10 years old)*

## **Kid's Buffet/Sit-Down/Stations**

**Half Price** *(4-10 years old)*

**Free** *(0-3 years old)*

# ***Dietary Restrictions***

You may order a special meal for any guest with a dietary restriction!

*Vegetarian*

*Vegan*

*Gluten Free*

*Dairy Free*

*Salt Free*

*Etc.*

Some items may already fall into these categories!

# ***Bar Package***

## **All Inclusive Bar Packages**

*Let us provide everything for your bar services!*

## **Non-Alcoholic Beverage Stations**

*Starting at \$1.00 per guest*

## **Signature Cocktail Services**

*Design a custom signature drink that's perfect for your event!*



# Bar Packages

	Beer & Wine	Well	Premier
<b>Beer</b>	<i>2 Domestic Drafts</i>	<i>2 Domestic Drafts</i>	<i>2 Domestic Drafts</i>
<b>Wine</b>	<i>1 Red 1 White 1 Blush</i>	<i>1 Red 1 White 1 Blush</i>	<i>1 Red 1 White 1 Blush</i>
<b>Vodka</b>		<i>Well Vodka</i>	<i>Skyy or Absolut</i>
<b>Gin</b>		<i>Well Gin</i>	<i>New Amsterdam</i>
<b>Rum</b>		<i>Well Rum</i>	<i>Bacardi &amp; Captain Morgan</i>
<b>Whiskey</b>		<i>Well Whiskey</i>	<i>Jack Daniels</i>
<b>Bourbon</b>			<i>Jim Beam</i>
<b>Mixers</b>	<i>Pepsi, Diet Pepsi, Sprite, Ginger Ale, Club Soda, Tonic, Orange Juice, Cranberry Juice</i>	<i>Pepsi, Diet Pepsi, Sprite, Ginger Ale, Club Soda, Tonic, Orange Juice, Cranberry Juice</i>	<i>Pepsi, Diet Pepsi, Sprite, Ginger Ale, Club Soda, Tonic, Orange Juice, Cranberry Juice</i>
<b>Glassware</b>	<i>Wine Glasses &amp; Beer Glasses</i>	<i>Wine Glasses, Beer Glasses &amp; Rocks Glasses</i>	<i>Wine Glasses, Beer Glasses &amp; Rocks Glasses</i>
<b>Pricing</b>	<b>\$16 per guest</b> for 5 hours	<b>\$18 per guest</b> for 5 hours	<b>\$21 per guest</b> for 5 hours



# ***Non-Alcoholic Beverage Services***

## ***Flavored Water Station***

Keep your guests cool with a water station with a variety of flavors, such as cucumber-lemon, raspberry-mint, strawberry-basil, orange-kiwi and blueberry-lime.

***\$1.50 per guest***

## ***Hot Cocoa Bar***

Creamy homemade hot cocoa with marshmallows, chocolate chips, peppermints, caramel chips, peanut butter morsels and whipped cream, with cinnamon sticks and Piroulines for stirring.

***\$2.50 per guest***

## ***“Love is Brewing” Coffee Bar***

Hot regular and decaf coffee with assorted flavors, sweeteners, and toppings, e.g., cinnamon, nutmeg, pumpkin pie spice cocoa powder, flavored creamers, whipped cream, caramel sauce, chocolate syrup, honey and maple syrup.

***\$2.50 per guest***

## ***Mason Jar Apple Cider Station***

Local organic apple cider spiced with our own blend of mulling spices and garnished with sliced apples. Served up in a mason jar for rustic fun.

***\$1.75 per guest***



# Rentals

## Table Linens

Overlays- \$15.00 per table

Runners- \$8.00 per table

## Napkins

Colored napkin- \$1.00

Burlap cutlery holder- \$1.00

Napkin ring- \$1.00

Napkin & ring/holder- \$1.75

## Glassware

Water Glasses- \$0.75

Champagne Flutes- \$0.75

Wine Glasses - \$0.75

Any 2 Glasses - \$1.25

Champagne Bucket- \$20

## Decorations

Centerpiece- \$15.00

Vase- \$10

Wooden slabs- \$2.00

Glass mirrors- \$2.00

Table Numbers- \$2

Antique Window Seating Chart- \$40

Decorative Signs- \$10

Card Holder- \$25

Arch- \$150

## Backdrop

\$300 for first section

\$100 for each additional section

## Wedding Wagon

\$495 for first shuttle

\$295 for each additional shuttle

## Chair Covers

Smooth Spandex Chair Cover  
\$4.00 with sash

Vintage Spandex Chair Cover  
\$4.00 with sash

Sash- \$1.00

Band- \$1.00

Pin- \$0.50

## Photo Booth

3 hour rental- \$595

Includes:

Attendant

Professional lighting

Real Prints on demand

CD of event photos

Choice of backdrop

Customized template

