

Banquet - Beverage Options and Upgrades

Top Shelf Open Bar

Hours: 1- \$16.25 / 2- \$20.00 / 3- \$22.75 / 4- \$25.50 / 5- \$26.50

Beer, Wine & Soft Drinks

Hours: 1- \$12.50 / 2- \$15.25 / 3- \$17.85 / 4- \$18.95 / 5- \$20.00

Master Tab

All beverages are placed onto a check and you pay for what your guests consume. Payment made prior to your departure.

Cash Bar - \$100 bartender fee will apply

Soft Drinks Only - \$4.00 per person for up to 4 hours unlimited

*Note – All prices are subject to NYS sales tax.

– Minimum 30 guests over 21 for Bartender Service. Less than 30 requires \$200 fee.

Add Hors d'Oeuvres Option to any Sit Down, Buffet Package or Cocktail Party

6 Passed Hors d' Oeuvres \$12.00

Pasta Station \$5.50

Stir-Fry Wok Station \$5.50

Hot Chafing Items \$5.50 each

Salumeria & Fresh Mozzarella Display – \$10.00

Butlered Shrimp Cocktail \$250 per 100 pc.

Sushi Roll Display \$300 per 100 pc.

Dinner or Lunch Buffet Carving Board Additions:

Herb Roasted Turkey w/ Pan Gravy & Cranberry - \$6.50

Sliced Roast Beef Top Round - \$6.50

Certified Angus Strip Loin - \$8.25

Roasted Tenderloin of Beef - \$11.95

Prime Rib - \$9.25

Cherry & Clove Baked Ham - \$6.00

Appetizer Additions for Sit Down Dinner:

Penne with Blush Tomato Sauce, **Portobello** Mushroom Bisque, **Fresh Fruit**

Orecchiette w/ Roasted Garlic Cream, **Roasted Sweet Corn** & Tortilla Chowder,

Rigatoni all Buttera (Braised Ground Sweet & Hot Sausage with Tomato & Touch of Cream)

All Prices are subject to applicable NYS Sales Tax