

Festive Occasion

All Inclusive Full Service Buffet Package

Day of reception coordinator/catering manager will execute the time line we help you create for your event

Experienced formally attired staff includes on site chef and reception waiters with head table attendant

1 staff member for every 14 guests, on site for 2 to 3 hour set up, 5 hour reception, 1 hour clean up of reception venue

Carving Station Carved to order by the on site chef (choice of one)

Roasted brandy peppercorn tri tip, chimichurri topping on the side

Rosemary and garlic pork loin, mint tzatziki topping on the side

Chicken Breast Entree (choice of one)

Porcini mushroom chicken, bourguignon sauce • Capresse chicken, basil infused plum tomato sauce, melted cheese

Bistro chicken, creamy lemon wine and caper sauce • Pan Seared Mushroom Chicken Thighs (Gluten Free)

Margarita chicken, cilantro lime honey sauce, pineapple relish

Pasta or Potato Entree (choice of one)

Garlic and chive mash • Penne pasta, vodka tomato cream sauce, crisp proscuitto • Velvety rosemary mash

Napa Cheese tortolini, chardonnay cream sauce • Ravioli, cheese filled, lemon parmesan sauce

Hasselback Potatoes, Thyme Butter (Gluten Free)

Garden Salad (choice of one)

Iceberg lettuce wedge, grape tomatoes, sweet onion, warm bacon, champagne bleu cheese dressing

Frisee salad of greens, goat cheese, dates, candied pecans, maple vinaigrette

Seafood caesar, shrimp, grape tomatoes, romaine lettuce, shaved romano, creamy garlic citrus vinaigrette

Hot Vegetable Side and Breads

Seasonal fresh vegetables, sweet butter served warm • Rustic baguettes, rolls with butter

Unlimited Drinking 4 Hour Hard Liquor, Beer and Wine Bar

Vodka, Gin, Scotch, Bourbon, Whiskey, Rum, Tequila, Brandy

Selection of 3 Domestic Beers • Cabernet and Chardonnay Wines

Champagne and sparkling cider toast served tableside in glass champagne flutes

Mixers, Juices, Sodas, Sparkling and Bottled Water and Fresh Garnish

Wine and Cocktail Glasses, Ice, Bar Set Up and Service with Bartenders

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$14.00 to \$16.00 per person

Bartender, wine glasses, ice, bar set up and service still included in the price

Extras Included

Complete china flatware service for main meal, cake and coffee services

Beverage Station: Cucumber fruit flat water and Mango iced tea

Dining Table Water Service: Water glasses and pitchers for all dining tables

Colored linens of your choice for all dining tables (60 colors to choose from)

White linens and drop skirts for head table, cake, gift, sign-in, beverage and buffet tables

Custom printed menu for each place setting (choice of color) • White folded linen napkin at each place setting

Fresh flower arrangements and decor for buffet display will coordinate with event colors

Cut and serve cake • Coffee station decaf and regular • Buffet, beverage, cake and sweetheart tables if needed

Complete Package Price Per Person Includes Alcohol Bar

There are NO gratuities or service fees added to this price!

Over 100 Guests \$71.95 Includes Alcohol Bar

65 to 99 Guests \$73.95 Includes Alcohol Bar

50 to 64 Guests Flat Rate Package \$4,750.00 Includes Alcohol Bar

Option: If customer supplies beer, wine, champagne toast and signature drink credit \$14.00 to \$16.00 per person

Bartender, wine glasses, ice, bar set up and service still included in the price