HAPPY HOUR

• 1 hour of 8 passed hors d’oeuvres
• 2-hour open bar

$75 per guest

SIGNATURE HORS D’ŒUVRES:

SHRIMP COCKTAIL SKEWERS
cocktail preserves + horseradish

TUNA POKE
lime + curry

PHILLY SMOKED SALMON
soft pretzel + mustard cream cheese

BLACK TRUFFLE + ARUGULA WRAP

BEET + GOAT CHEESE
angel food crouton

VEGAN MEATBALL + MARINARA

SEARED FILET
asparagus + aioli

PIGS IN BLANKETS
homemade grain mustard,
chow chow relish

2 HOUR OPEN BAR:
one red wine
one white wine
three domestic beers
one signature cocktail

tax, gratuities and facilities fee additional.
**CELEBRATION**

- 1 hour of 10 passed hors d’oeuvres
- + American mezze station
- 30 minutes of passed desserts
- + 2-hour premium open bar

$120 per guest

**SIGNATURE HORS D’ŒUVRES:**

- **SHRIMP COCKTAIL SKEWERS**
  cocktail preserves + horseradish

- **TUNA POKE**
  lime + curry

- **PHILLY SMOKED SALMON**
  soft pretzel + mustard
  cream cheese

- **BLACK TRUFFLE + ARUGULA WRAP**

- **BEEF + GOAT CHEESE**
  angel food crouton

- **AVOCADO TOAST**
  grilled sourdough

- **VEGAN MEATBALL + MARINARA**

- **SEARED FILET**
  asparagus + aioli

- **CHICKEN CHEESESTEAK**

- **PIGS IN BLANKETS**
  homemade grain mustard, chow chow relish

**2 HOUR PREMIUM OPEN BAR:**

- one sparkling wine
- one red wine
- one white wine
- 4 beers (domestic + imported)
- 2 signature cocktails
- full premium liquor selection

**AMERICAN MÉZZE STATION**

**30 MINUTES PASSED DESSERTS**

- cheesecake bites
- mini warm vanilla cakes
- chocolate lollies
- caramel pecan tarts

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MENUS + PRICING ARE SUBJECT TO CHANGE.

tax, gratuities and facilities fee additional.
GRAND RECEPTION

- 1 hour of 10 passed hors d’oeuvres
- 1 hour of American mezze + small plate station
- 30 minutes of passed desserts
- 2-hour premium open bar

$155 per guest

**SIGNATURE HORS D’OEUVRES:**

- Shrimp cocktail skewers
  - Cocktail preserves + horseradish
- Tuna poke
  - Lime + curry
- Philly smoked salmon
  - Soft pretzel + mustard
  - Cream cheese
- Black truffle + arugula wrap
- Beet + goat cheese
  - Angel food crouton
- Avocado toast
  - Grilled sourdough
- Vegan meatball + marinara
- Seared filet
  - Asparagus + aioli
- Chicken cheesesteak
- Pigs in blankets
  - Homemade grain mustard, chow chow relish

**2 HOUR PREMIUM OPEN BAR:**

- One sparkling wine
- Two red wines
- Two white wines
- 4 beers (domestic + imported)
- 3 signature cocktails
- Full premium liquor selection

**1 HOUR COMBINATION**

AMERICAN MEZZE STATION + SMALL PLATE STATION

- [2 proteins, 2 vegetables + 1 pasta]

**30 MINUTES PASSED DESSERTS**

- Cheesecake bites
- Mini warm vanilla cakes
- Chocolate lollies
- Caramel pecan tarts

MENUS + PRICING ARE SUBJECT TO CHANGE.

Tax, gratuities and facilities fee additional.
**STATIONS + DISPLAYS**

*(all pricing is for 1 hour)*

**AMERICAN MEZZE STATION:**
- chilled roast beef
- oil cured tuna crostini
- poached salmon crostini
- cured meats
- local cheeses
- homemade pickles + condiments
- crudités + roasted + grilled vegetables
- trio of dips: tapenade, gruyere + onion, avocado, scallion + jalapeno
- chopped salad + dijon vinaigrette
- bread basket, red pepper olive oil, ranch + plain butter

$30 per guest

**RAW BAR:**
- EAST COAST OYSTERS
- SNOW CRAB CLAWS
- SHRIMP COCKTAIL
- CHILLED CRAB DIP
- SALMON + AVOCADO ROLLS
- SPICY TUNA SASHIMI

$45 per guest

**SMALL PLATES STATION:**

**select:**
- 2 plated proteins
- 2 vegetables + one pasta

$75 per guest

**SMALL PLATES PROTEINS:**
- FILET MIGNON
  - cabernet jus
- FILET MIGNON + BRAISED SHORT RIB DUO
- ROAST PORK LOIN
  - south philly romesco
- ROASTED VEAL TENDERLOIN
  - saffron jus
- ROASTED CHICKEN BREAST + BRAISED LEG
- PEPPER CRUSTED TUNA LOIN
  - earthy sauce
- SEARED SALMON ROULADES
  - dill + caper
- POACHED HALIBUT OR TURBOT
  - [based on availability]
    - parsley lemon + white wine

**VEGETABLE + POTATO SIDE DISHES:**
- POTATO PURÉE
- ROASTED FINGERLINGS + ONIONS
- POTATO GRATIN
- PEAS, FAVAS + ASPARAGUS
- BROCCOLI + BROCCOLINI,
  - GARLIC + OLIVE OIL
- CREAMED SPINACH
- SPINACH + WILD MUSHROOMS
- CURRY SCENTED CAULIFLOWER
- ROASTED ASPARAGUS

**PASTAS, ETC:**
- MACARONI + CHEESE
- BAKED PENNE
  - parmesan, marinara + mozzarella
- GARGANELLI
  - roast pork, broccoli rabe + long hots
- PENNE
  - wild mushroom + spinach
- PASTA WITH PESTO
- CASTLE VALLEY MILLS CHEDDAR GRITS

**DOVER SOLE**
- parsley lemon + white wine
  - [+6 per guest]

**LOBSTER TAIL + CLAW**
- lobster reduction [+18 per guest]

**RACK OF LAMB**
- tapenade [+12 per guest]
**VEGETARIAN/VEGAN:**

- CHILLED CORN SOUP SHOOTER
  [seasonal]
- GREEN TOMATO GAZPACHO
  peas + grapefruit
  [seasonal]
- CRISP CHEESE ARANCINI, TRUFFLE + SOY SABAYON
- WHIPPED RICOTTA TOAST, BABY BASIL
- MAITAKE + GARLIC AIOLI
- TRUFFLE CAULIFLOWER POPPER
- VEGAN SLIDERS
  spicy mayo

**SEAFOOD:**

- CRISPY CRAB DUMPLING
  spicy old bay seasoning
- SALMON TARTARE
  avocado + scallion
- STEAMED SCALLOP + BACON SHUMAI
- OYSTERS ON THE HALF SHELL
  chive crème fraiche, american caviar + champagne mignonette
  [+2 per guest]
- LOBSTER MAC AND CHEESE
  [+4 per guest]

**MEAT/POULTRY:**

- CRISP HAM AND MUSHROOM ARANCINI
  gruyere + caramelized onion dip
- COCONUT/PEANUT CHICKEN SKEWERS
- STEAK TATAKI
- BEEF CHEESESTEAK
- NACHOS
  short rib philly cheesesteak, cheddar whiz + cherry pepper
  [or aged cheddar + jalapeno]
- COCKTAIL REUBEN
- LAMB LOLIPPOP CHOPS
  harissa
  [+6 per guest]
- BEEF BURGER SLIDER
  [add cheese/bacon]
  [+1.5 per guest]
BEVERAGES

NON-ALCOHOLIC
$10 per guest/hour
ASSORTED SOFT DRINKS, JUICE, COFFEE + TEA

DELUXE BAR
$25 per guest/1 hour
$45 per guest/2 hours
$60 per guest/3 hours
ASSORTED SELECTED RED + WHITE WINES
PINOT GRIGIO, CHARDONNAY + MALBEC

DOMESTIC + IMPORTED BOTTLED BEER

ASSORTED LIQUORS
TITO’S
BOMBAY BACARDI
JOSE CUERVO
DEWAR’S
CANADIAN CLUB
SEAGRAM’S VO
JIM BEAM

SOFT DRINKS, JUICE, COFFEE + TEA

PREMIUM BAR
$30 per guest/1 hour
$55 per guest/2 hours
$70 per guest/3 hours
SOMMELIER-SELECTED SPARKLING, RED + WHITE WINE
CHOICE OF:
PROSECCO
SAUVIGNON BLANC
CHARDONNAY
PINOT NOIR
CABERNET SAUVIGNON

DOMESTIC + IMPORTED BOTTLED BEER

WINE + BEER
$20 per guest/1 hour, $15 per guest for each additional hour
SOMMELIER-SELECTED PINOT GRIGIO OR CHARDONNAY + MALBEC

DOMESTIC + IMPORTED BOTTLED BEER

ASSORTED SOFT DRINKS, JUICE, COFFEE + TEA

WINE PAIRINGS
Our sommelier will be happy to hand-select wines to pair with each of your offerings. Please inquire for pricing.

WINE PAIRINGS

PREMIUM LIQUORS, WHISKEYS + CORDIALS
GREY GOOSE
BELVEDERE
HENRIX’S
BOMBAY SAPPHIRE

BACARDI
APPLETON ESTATE
PATRON SILVER
MACALLAN 12YR

MAKER’S MARK
CROWN ROYAL
AMARETTO DISARONNO
KALUA

GRAND MARNIER
SMITH WOODHOUSE PORT

ASSORTED SOFT DRINKS, JUICE, COFFEE + TEA