

Sit Down Menus

"A Complete Reception Package"

"Sit Down Menus" are appropriate for lunch or dinner receptions and private parties. This complete reception package includes our professionally attired service staff until the end of the event, unlimited drinking alcohol bar, champagne and cider toast, unlimited drinking soft bar, linen service, table settings of stem wine, champagne flute, water glass, salad fork, dinner fork, knife, white linen napkin, salad plate, dinner plate, salt and pepper with bread basket, elegant keepsake scroll, cake cutting service and coffee station.

We Recommend Wine On The Tables During Dinner: One Bottle of Pino Grigio and One Bottle of Cabernet with Wine Glasses \$34.00 per table (your regular bar will also remain open)

(See page 3 of this booklet for a detailed explanation of "Complete Reception Package")

Fancy Fair

The Fancy Fair Menus are individual plated meals and are served to each guest at their table.

Fancy Fair - Option #1

Salad Course

Bouquet of green topped with candied pears and walnuts drizzled with honey raspberry dressing with a thin wedge of bleu cheese served with butter crusted baguette bread basket

Main Plated Meal

Cheesy leek rice stuffed chicken medallions topped with brandy reduction served with a crab and spinach filled mushroom surrounded with grilled asparagus almondine

Fancy Fair - Option #2

Salad Course

Shrimp cocktail with merlot sauce garnished with a lemon wedge and celery spear served with a basket of dinner rolls

Main Plated Meal

Prime rib of beef roasted with our authentic dry rub and herb bundles, topped with au jus and garnished with creamed horseradish surrounded with lemony beurre blanc zucchini sticks served with caramelized onion and chive mashed potato

Fancy Fair - Option #3

Salad Course

Iceberg lettuce salad wedge, sliced cucumber and cherry tomatoes smothered with champagne artichoke dressing served with herb focaccia bread basket

Main Plated Meal

Grilled beef and mushroom kabob brushed with whisky peppercorn sauce
Cremolot grilled shrimp kabob with pinot noir butter

Kabob's are crisis crossed on a mounded bed of julienne vegetable fried rice garnished with lemon aioli

Complete Reception Package Price with Beer, Wine and Champagne

80 & UP Guests	Fancy Fair Option #1	\$67.95 Per Person
80 & UP Guests	Fancy Fair Option #2	\$69.95 Per Person
80 & UP Guests	Fancy Fair Option #3	\$71.95 Per Person

(Please Call For Pricing Under 80 Guests)

No Gratuities • No Corkage Fees • No Cake Cutting Fees • Sales Tax To Be Added

“A Complete Reception Package Includes”

Service Staff & Day Of Reception Coordinator

Professionally dressed black & white attired staff of Chef, Assistant Chef, Waiters, & Bartender.
Our “DAY OF” reception coordinator will execute the schedule for
your 2 hour set up, 5 hour reception, 1 hour clean up.
(8 hours included in our per person price)
(Additional hours may be added to extend your reception time)

Butlered Hors d'oeuvre Served Before The Meal

Basil sherry tomatoes & fresh imported mozzarella bruschetta on large garlic crostini
(Additional hors d'oeuvres may be added at an additional charge see page 25)

Unlimited Drinking Alcohol Bar .5 Hours All You Can Drink!

Chardonnay • Cabernet Sauvignon • Bottled Corona served with a lime wedge • Bottled Bud Light

Bar Condiments With Glassware

Champagne & wine glasses, cocktail napkins, ice, and all related bar condiments

Unlimited Drinking Soft Bar

Tropical Fruit Punch, Coke, Diet Coke, 7up and Bottled Water

Champagne & Cider Toast Served Tableside

Champagne and Cider poured to every guest at their table in champagne flute

Custom Linen Service

Colored linens for all dining tables to customize your event (50 colors to choose from)
White linens for cake, gift, sign in, buffet, bar, and head tables
(White table skirts where needed)

Table Settings

Dining tables set with a flatware, custom tuxedo folded white linen napkin with keepsake menu,
champagne flute buffet table furnished with china plates

Elegant Keepsake Scroll

The menu of your choice will be printed on your choice of colored stock and placed at every place setting
with your customized saying and date for guests to take home to remember your special event
(Excluded From Hors d'oeuvre Reception Packages)

Cake Cutting Service

Cutting and passing of the cake, china cake plates, forks and cake napkins included

Coffee Station

Peet's french roast and decaffeinated coffee served with condiments including china coffee cup and saucer

Floral Service

Large fresh floral arrangement and greenery elegantly decorates your buffet

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