

Harvest

"A Complete Reception Package"

"Harvest" is appropriate for September through January events, lunch or dinner receptions, holiday, corporate or theme events. 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, elegant keepsake scroll, cake cutting service, coffee station, and fresh flowers and ferns for the buffet table.
(See page 3 of this booklet for a detailed explanation of "Complete Reception Package")

Meats Carved To Order At The Buffet

- Cidar and herb rubbed turkey breast served with port cranberry chutney
- Apricot mustard glazed baked ham

Gourmet Sides

- Classic sage bread stuffing
- Buttery chive mashed potatoes
- Scrumptious turkey gravy

Citrus Bean Salad

- Crisp green beans, crumbled bleu cheese and bacon laced with citrus vinaigrette

Winter Waldorf Greens

- Maple roasted walnuts, oranges, apples, grapes, pineapple, and red leaf lettuce leaves tossed with a sweet honey yogurt dressing

Bountiful Bread Basket

- Soft dinner rolls with butter
(Great For Dipping!)

Décor

- Holiday poinsettias and fresh pines
or
- Fall décor for display
(Included upon request)

Complete Reception Package Price with Beer, Wine and Champagne

100 Guests & Up	\$56.95 Per Person
65 to 99 Guests	\$58.95 Per Person
50 to 64 Guests	\$3,670.00 Flat Rate Package
35 to 49 Guests	\$3,530.00 Flat Rate Package

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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