

COCKTAIL PARTY PACKAGES **MENU OPTIONS**

Deli Bar - \$13 per guest

Deli Meats - Choose Two

Smoked Turkey Honey Ham Chicken Breast Roast Beef

Deli Cheese Slices - Choose Two

Swiss Provolone American Cheddar Pepper Jack

Sandwich Condiments - Shredded Lettuce, Tomato Slices, Red Onion Slices, Banana Peppers, Dill Pickle Slices Mayonnaise and Mustard

Assorted Sandwich Breads

Individual Bags of Plain or BBQ Chips

Fresh Vegetables with Ranch Dill Dip

Salads - Choose Two

Potato Salad Cole Slaw Caesar Salad
Garden Salad with French & Italian Dressings
Champagne Pasta Salad Mixed Fresh Fruit Salad

Desserts (Chef's Choice) - Choose One

Assorted Cookies
Assorted Brownie Bites
Assorted Cheesecake Bites



When taste counts, count on us.

Open Bar - \$18 per guest

Deli Meats – Choose Two

Smoked Turkey Honey Ham Chicken Breast Roast Beef

Deli Cheese Slices – Choose Two

Swiss Provolone American Cheddar Pepper Jack

Sandwich Condiments - Shredded Lettuce, Tomato Slices, Red Onion Slices, Banana Peppers, Dill Pickle Slices Mayonnaise and Mustard

Assorted Sandwich Breads

Individual Bags of Plain or BBQ Chips

Chicken Wings – Choose Two

Hot Mild Jerk Hawaiian Teriyaki
Honey BBQ Lemon Pepper

Meatballs – Choose One

Honey BBQ Sweet & Sour

Specialty Dips served with Crispy Tortilla Chips – Choose One

Creamed Spinach & Artichoke Cilantro Lime Salsa
Chunky Mild or Hot Salsa

Salads – Choose Two

Potato Salad Cole Slaw Caesar Salad
Tossed Salad with French & Italian Dressings
Champagne Pasta Salad Mixed Fresh Fruit Salad

Desserts (Chef's Choice) – Choose One

Assorted Cookies Assorted Brownie Bites
Assorted Cheesecake Bites

Fondue Feast - \$25 per guest

Garden Fresh Salads - Choose One

The House Salad – A mixture of crisp romaine & iceberg lettuce, shredded carrots, grape tomatoes, julienne cucumbers and seasoned croutons with Ranch and Italian dressings.

Caesar Salad – Crisp romaine lettuce tossed in Caesar dressing, shredded parmesan cheese and topped with garlic croutons.

Spring Mix Salad – Mixed baby greens, shredded carrots, grape tomatoes and feta cheese crumbles with Champagne Pecan Vinaigrette dressing.

Spinach Mushroom Salad – Fresh baby spinach, sliced white mushrooms, grape tomatoes, bacon bits, sliced boiled egg with Vidalia Onion and Red Wine Vinaigrette dressings.

Cheese Fondue – Choose One

Fiesta Cheese Fondue – Aged white Mexican cheese with jalapeno peppers, salsa and lager beer.

Cheddar Florentine – Aged cheddar cheese with chopped spinach and garlic.

Cheese Trio – Aged sharp cheddar, Swiss and bleu blended with white wine, garlic and sautéed onions.

Skewered Entrées – Choose Two

~Grilled Chicken, Lemon Rosemary Chicken

~Beef Satay, Teriyaki Beef

~Tequila Lime Shrimp, Old Bay Shrimp

~Grilled Pork, Spicy Pork

~Grilled Vegetables, Lemon Pesto Vegetables (vegetables are chef's choice)

*All entrées are served with crisp fresh vegetables; broccoli, cauliflower, baby carrots and celery sticks.

Chocolate Fondue Finale

The Classics - \$6 per guest (choose one), \$11 per guest (choose two)

Milk Chocolate

White Chocolate

Dark Chocolate

The Specialties - \$8 per guest (choose one), \$15 per guest (choose two)

PB & C - Milk chocolate swirled with crunchy peanut butter.

Peppermint - White chocolate topped with peppermint candy bits.

Camp Fire - Milk Chocolate topped with marshmallow crème and graham cracker crumbs.

Gone Bananas - White Chocolate topped with chopped bananas and swirls of caramel.

Pecan Cluster - Milk chocolate topped with chopped pecans and swirls of caramel.

*All chocolate fondues are served dippers; strawberries, pineapple, bananas, pretzels, marshmallows and buttery pound cake bites.



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