EVENT MENU

BEVERAGE & BAR

Select one from below
(Service for up to 4 hours)*

PLATINUM BAR PACKAGE
Johnnie Walker Black Scotch, Crown Royal, Maker's Mark Bourbon, Grey Goose Vodka, Bacardi Rum, Tanqueray Gin, Patron Tequila, Triple Sec
Chardonnay and Cabernet Sauvignon Wine from Dreaming Tree
Michelob Ultra, Bud Light, Budweiser, Corona, Saint Arnold Seasonal
Assorted Coca Cola Sodas, Juices and Spa Water
Up to 2 hours | $26.00 per person
Up to 3 hours | $31.00 per person
Up to 4 hours | $36.00 per person

PREMIUM BAR PACKAGE
Dewar's Scotch, Jack Daniel's Whiskey, Tito's Vodka, Captain Morgan Spiced Rum, Lone Star Gin, Jose Cuervo Tequila, Triple Sec
Chardonnay and Cabernet Sauvignon Wine from Trinity Oaks by Trinchero Family Estates
Michelob Ultra, Bud Light, Budweiser, Corona
Assorted Coca Cola Sodas, Juices and Spa Water
Up to 2 hours | $22.00 per person
Up to 3 hours | $26.00 per person
Up to 4 hours | $30.00 per person

WINE AND BEER BAR PACKAGE
Chardonnay and Cabernet Sauvignon Wine from Trinity Oaks by Trinchero Family Estates
Michelob Ultra, Bud Light, Budweiser, Corona
Assorted Coca Cola Sodas, Juices and Spa Water
Up to 2 hours | $16.00 per person
Up to 3 hours | $19.00 per person
Up to 4 hours | $22.00 per person

SODA AND WATER PACKAGE
Bartender NOT required
Assorted Coca Cola Sodas, Juices and Spa Water
Up to 2 hours | $4.00 per person
Each additional hour | $2.00 per person

*Selecting a bar package requires a bartender at $150 for up to 4 hours. 1 bartender is required for every 75 guests.
HORS D’OEUVRES

Small yet exquisite bites, Hors D’oeuvres can be butler passed, displayed or combined with choices from our Appetizer Stations menu.

Passer fee of $60 per passer for 1 hour of service.
1 passer per 30 guests is recommended.
(Service for up to 1 hour)

SILVER
$3.25 per Hors D’oeuvre

**FRIED GREEN TOMATOES**
Fried Green Tomatoes with Pimento Cheese

**POT STICKERS**
Chicken Pot Stickers with a Sweet Chili Dipping Sauce

**RISOTTO FRITTER**
Parmesan Risotto Fritter with a Roasted Red Pepper Dipping Sauce

**MAC N’ CHEESE FRITTER**
Macaroni and Cheese with Garlic Herb Breadcrumbs

**VEGETABLE PINWHEEL**
Herbed Goat Cheese Spread with Pickled Red Onion, Carrot and Bell Pepper

GOLD
$4.25 per Hors D’oeuvre

**CAPRESE SKEWER**
Tomato, Mozzarella, and Artichokes with a Basil Balsamic Reduction

**DEVILED EGG**
Nashville Hot Chicken with a House Pickle

**EMPAÑADA**
Beef and Cilantro Empanada with Chipotle Aioli

**CHEESEBURGER SLIDER**
American Cheese with Russian Dressing

**ROASTED VEGETABLE CROSTINI**
Red Bean Puree with Marinated Tomatoes, Zucchini, Squash and Goat Cheese

PLATINUM
$6.50 per Hors D’oeuvre

**CRAB SHOOTER**
Creole Crab with Roasted Corn and Bell Peppers

**BACON WRAPPED SCALLOPS**
Pan Seared Scallops Wrapped in Applewood Smoked Bacon with Honey Mustard Dipping Sauce

**TENDERLOIN SLIDER**
Coffee and Guajillo Rubbed Beef Tenderloin, Tomato Chutney and Moody Blue Cheese

**PORK BELLY SKWER**
Sweet Chili, Green Onion and Toasted Sesame Seed

**CHICKEN AND WAFFLES**
Fried Chicken on a Mini Waffle with Sage and Vanilla Syrup and Candied Jalapeño

APPETIZER STATIONS

(Service for up to 1 hour)

SEASONAL VEGETABLE DISPLAY
$8.00 per person
- Heriloom Carrots
- Cucumber Slices
- Sliced Bell Peppers
- Broccoli
- Celery
- Cherry Tomatoes
  Served with Tarragon Buttermilk Ranch Dipping Sauce

DOMESTIC CHEESE DISPLAY
$8.00 per person
- Pepper Jack
- Swiss
- Cheddar
- Chef’s Choice Cheese
  Served with Grapes, Seasonal Berries, Grilled Naan and Crackers

MEDITERRANEAN ANTIPASTO
$10.00 per person
- Assortment of Cured Meats
- Domestic and International Cheeses
- Hummus
- Assorted Olives
  Served with Grilled Naan

CHIPS & DIPS
$10.50 per person
- Spinach & Artichoke Dip
- Mexican Fiesta Dip
- Queso Fondue with Chorizo
  Served with Tortilla Chips

In order to satisfy the appetite of your guests, we recommend the following:

**PRE-DINNER DRINK RECEPTION**
Three Hors D’oeuvre selections per person

**STAND-ALONE COCKTAIL PARTY**
Three Hors D’oeuvre selections and three Appetizer Stations per person
BUFFETS**

$35.00 per person, Select one from below
(Service for up to 1.5 hours)

COMING HOME FOR THE HOLIDAYS

HOUSE CHOPPED SALAD
Greens, Tomatoes and Cucumbers with Ranch and Italian Dressing

ROASTED MIXED VEGETABLES

GARLIC MASHED POTATOES

CIDER-BRINED ROASTED TURKEY

WHOLE ROASTED SIRLOIN STEAK
Bacon Onion Jam

SEASONS GREETINGS

GRILLED PEAR AND GORGONZOLA SALAD
Greens, Grilled Pears, Bacon and Crumbled Gorgonzola with Walnut Vinaigrette Dressing

CITRUS GREEN BEAN ALMANDINE

SWEET POTATO CASSEROLE
Pecan Crust

MAPLE PECAN CHICKEN BREAST

SEARED SALMON WITH OVEN-ROASTED TOMATOES AND CAPERS

CLASSIC BISTRO LIGHTS

BABY SPINACH SALAD
Spinach, Pickled Heirloom Carrots, Egg and Crispy Mushrooms with Aged Sherry Vinaigrette

ROASTED BRUSSELS SPROUT HASH

ROASTED FINGERLING POTATOES

PAN-SEARED WHITE FISH WITH LEMON BUTTER SAUCE

WINE-BRAISED SHORT RIB

RECEPTION STATIONS*

$44.00 per person, Two Stations
(Service for up to 1.5 hours)

$56.00 per person, Three Stations
(Service for up to 1.5 hours)

GIFTS OF THE SEASON

CRANBERRY-ORANGE SALAD
Field Greens, Cranberries, Orange Supreme and Spiced Walnuts with Poppy Seed Dressing

HERB-MARINATED TOMATO RISOTTO

ROASTED MIXED VEGETABLES

HERB-ROASTED PORK LOIN WITH HONEY MUSTARD GLAZE

OVER THE RIVER

SIMPLE GREENS
Baby Greens, Cucumbers and Grape Tomatoes with Champagne Vinaigrette Dressing

ROASTED BABY POTATOES AND PEARL ONIONS

GINGER GLAZED BABY CARROTS

GRILLED SKIRT STEAK WITH CHIMICHURRI AND CRISPY ONIONS

CHRISTMAS COTTAGE

CAPRESE SALAD
Marinated Tomatoes, Fresh Buffalo Mozzarella, Baby Arugula and Croutons with Olive Oil and Balsamic Dressing

CREAMY PARMESAN POLENTA

ROASTED GARLIC AND LEMON BROCCOLI

CHICKEN CACCIATORE

HAPPY NEW YEAR

WEDGE SALAD
Iceberg Wedge, Bacon, Pickled Red Onion and Grape Tomatoes with Blue Cheese Dressing

GARLIC MASHED POTATOES

CRISPY BRUSSELS SPROUTS

HERB-ROASTED CHICKEN WITH CITRUS GLAZE

**INCLUDES Fresh Baked Bread Basket, Spa Water and Unsweetened Iced Tea

*INCLUDES Spa Water and Unsweetened Iced Tea
DESSERT STATIONS

$7.50 per person, Select one from below
(Service for up to 1 hour)

BUILD YOUR OWN S’MORES
• Graham Crackers
• Hershey Chocolate Bars
• Marshmallows
• Hot Cocoa

JINGLE BELL BITES
• Chocolate Chip Cookies
• Rice Krispies Treats
• Assorted Mini Donuts

‘TIS THE SEASON
• Double Chocolate Bread Pudding with Candied Nuts
• Bourbon Apple Crisp
• Gingerbread Trifle Cake

HOLIDAY DELIGHTS
• Brownies
• Petit Fours
• Cream Puffs

SANTA’S TREATS
• Hot Cocoa with Marshmallows
• Holiday Cookies

HOT BEVERAGE STATIONS

Select one from below
Up to 1 hour | $6.00 per person
Each additional hour | $2.00 per person

SIGNATURE COFFEE
• Freshly Brewed Coffee
• Assorted Hot Herbal Tea
• Monin Flavored Syrups
• Whipped Cream
• Cinnamon Shaker
• Rock Candy Sugar Sticks

HOT CHOCOLATE
• Whipped Cream
• Marshmallows
• Cinnamon Shaker

All food and beverage is subject to a 22% service charge and 8.25% tax; prices are subject to change. Each event requires specific staffing; additional fees may be necessary to meet the needs of the event.

Taste will determine the number of staffing required for your event based on the confirmed number of guests. Food & Beverage items include china and glassware. Standard black or white house linens included with purchase of Reception Stations or Buffet. Upgraded linen or color scheme is available upon request.