

BEFORE & AFTERS

DISPLAYS

Gourmet Pizza Bites

Assorted Pizzas with House made Marinara and Pesto with Pancetta, Bacon, Pepperoni, Cheese, Tomatoes, and More

\$6.45 per guest

Raw Bar

Shrimp, Crab Claws, Oysters, Sweet Chili Sauce, Cocktail Sauce, Mustard & Hot Sauce

\$12.95 per guest

Charcutier Platter

Cured Meats, Cheeses, Roasted Red Peppers, Crackers, Crostini, and Pita Chips, assorted Chocolates, Nuts, Fruits, Pickled Vegetables

\$15.79 per guest

Martini Mashed Potato Bar

(GF)

Homemade Smashed Redskin Potatoes, Sour Cream, Chives, Smoked Bacon, Butter, Shredded Cheese & Beer Cheese

\$5.95 per guest

Martini Mac & Cheese Bar

Elbow Macaroni, French Fried Onions, Smoked Bacon, Diced Ham & Tomatoes

\$5.45 per guest

Short Rib Sliders

Make Your Own Slider.

Includes Slider Buns, Crispy Onions, and Homemade Garlic Aioli

\$10.15 per guest

Mini Sliders

SELECT ONE:

Burger: Buns, Cheese, Lettuce, Tomatoes, Assorted Condiments

Pulled Pork: Buns, Onion Straws, 3 different BBQ Sauces
Chicken: Buns, Spicy Maple Drizzle, White Cheddar Cheese Spread, Pickles

\$4.95 per guest

Taco Bar

Featuring Seasoned Ground Beef, Grilled Chicken, Shredded Lettuce, Shredded Cheese, Tomatoes, Sour Cream, Hard & Soft Taco Shells,

Tri Colored Chips and Salsa

\$8.10 per guest

Fajita Bar

Grilled Chicken and Beef Strips on Flour Tortillas with Shredded Cheese, Sour Cream, Sautéed Peppers and Onions, Jalapenos, Salsa, Guacamole and Tri-Colored Corn Chips

\$9.95 per guest

Hot Sandwich Bar

Hot Roast Beef or Hot Turkey in Gravy with Biscuits

and Whipped Potatoes

\$9.85 per guest

Lobster Mac & Cheese

Lobster Mac and Cheese Served in Small White Ramekins

\$8.35 per guest

Baked Potato Bar

(GF)

Baked Potatoes, Sour Cream, Chives, Smoked Bacon, Butter, Shredded Cheese with a Garden Salad

\$10.13 per guest

Staffing Fee will be applied. All pricing is subject to change. Custom Pricing for under minimums or dinner pricing. The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of a food borne illness

Pricing effective 2025 Subject to Change

BEFORE & AFTERS

CHEF MANNED STATIONS

Stir Fry Station

(GF OPTIONS)

Chicken, Shrimp, Asian Vegetables, Rice, and Asian Noodles with Szechuan Sauce and Sweet & Sour Sauce
\$7.90 per guest

Mussels Station

(GF OPTIONS)

Mussels in Garlic and White Wine served with Homemade Crostini
\$8.68 per guest

Pasta Station

Made to order Penne Pasta with your choice of 2 Sauces and 1 Meat
(Meatballs, Sausage, or Chicken)
\$7.90 per guest

Scallop Station

Served with Pineapple Salsa and Plum Wasabi Drizzle
\$15.10 per guest

Pierogi Station

Cheese & Potato Pierogi with your choice of Smoked Sausage, Sour Cream, Smoked Bacon, Cheeses and Onions Sautéed in Butter
\$7.65 per guest

Carving Station

(GF OPTIONS)

(SERVED WITH MINIATURE ROLLS AND SAUCES, MINIMUM OF 100 GUESTS)
SELECT ONE:

Oven Roasted Turkey Breast with Sage & Butter: \$5.25 per guest

Whole Roasted Cajun Pork Loin: \$5.25 per guest

Top Round of Beef: \$5.25 per guest
plus a chef staffing fee per selection



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LATE NIGHT BITE

POPCORN BAR

Fresh Popped Popcorn accompanied by Mini M&M's, White Chocolate Chips, Peanuts, Pretzels and Mini-Marshmallows as well as Assorted Shaker Toppings including Bacon Cheddar, Chocolate, Nacho Cheese, Jalapeno, Ranch, White Cheddar, Caramel and Kettle Corn

\$3.95 per guest

NACHOS

Fresh Tri-Colored Tortilla Chips served with Warm Cheese Sauce and Salsa

\$4.25 per guest

HOT PRETZELS AND CHEESE

Soft-Pretzel Bites with Beer Cheese, Queso, and Grainy Mustard

\$4.65 per guest

COOKIES & MILK

Chocolate Chip Cookies with White and Chocolate Milk

\$3.65 per guest

S'MORES BAR

Build your own S'more with an Assortment of Chocolates, Marshmallows and Graham Crackers Roasted on Sternos with Wooden Skewers

\$5.25 per guest



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