



elegancia

All catering items incur 24% production fee and applicable sales tax

Venue Rental Fees

Fees are per event and include rental of Ground Floor, Mezzanine & Mezzanine Patio.

Venue Rental Fee includes 8 hours of total usage, i.e. 2 hours for setup, 5 hours of event time and 1 hour for cleanup. Rental Fee also includes cleaning and restocking of bathrooms. Security is additional and is required.

Venue Rental Fees are priced for Social Events with In-House Catering.

0-150 guests	\$3,000.00
151-200 guests	\$3,500.00
201-250 guests	\$4,000.00
251-300 guests	\$4,500.00
301-350 guests	\$5,000.00
351-400 guests	\$5,500.00
400+ guests	please inquire
Additional Hours	\$400/hr
Unarmed Security	\$500/Security Guard
0-100 guests -	1 Security Guard
101-200 guests -	2 Security Guards
201+ guests -	3 Security Guards

Deposit / Payments

Deposits and all payments are to be made payable to Choura Venue Services .

All payments are non-refundable and non-transferrable.

All Packages Include

Choice of White, Black or Ivory Linens for all Tables, Selection of Napkin Color(s), All China, Glassware & Flatware

Labor

A \$16 per person labor fee will be added to all events. This will include Uniformed, Professional Staff to service your event, rental, setup and breakdown of all tables and your choice of color Chiavari Chairs with Pads

Additional labor fees may apply for live stations, carving stations & bars.

Rentals

Please inquire for pricing on other rental items such as specialty linens, draping, uplighting, AV equipment, etc.

Milestone Packages

Lunch and Dinner Packages

The Ruby

- "The Classic" Menu
- Complimentary Entrée for Guest of Honor
- Fruit Punch -or- Lemonade Station
- Served Champagne & Sparkling Cider Toast
- Cake Cutting & Serving

\$87.00

per person

The Pearl

- "The Sunset" Menu
- Complimentary Entrée for Guest of Honor
- Fruit Punch -or- Lemonade Station
- Unlimited Soft Drinks
- Served Champagne & Sparkling Cider Toast
- Cake Cutting & Serving
- 10" Mirrored Round for Each Guest Table

\$97.00

per person

The Diamond

- "The Diamond" Menu
- Complimentary Entrée for Guest of Honor
- Fruit Punch -or- Lemonade Station
- Unlimited Soft Drinks
- Served Champagne & Sparkling Cider Toast
- Chocolate Fountain with Five Dipping Items
- Cake Cutting & Serving
- 10" Mirrored Round for Each Guest Table
- Chair Covers with Sash -or- Chiavari Chairs
- Additional Event Hour

\$107.00

per person

Appetizers

To Start

Displayed - A la Carte.
\$5.00 per person

Domestic Cheese Platter

Domestic Cheese, Dried Fruit, Roasted Rosemary Nuts, & Assorted Crackers

Gourmet Cheese Platter

Gourmet Cheese, Dried Fruit, & Roasted Rosemary Nuts. Add Assorted Crostinis & Crackers (*Add \$1.50 per person*)

Fruit Platter

Assorted Seasonal Melon & Berries

Vegetable Crudités

Herb Ranch Dip

Antipasto Platter

Assorted Cured Meats, Marinated Artichoke Hearts, Assorted Olives, & Roasted Peppers

Roasted Garlic Hummus

Served with Pita Chips. Add Grilled Vegetables (*Add \$2.00 per person*)

Cold Hors D'oeuvres

Chilled and ready to eat. A la Carte. \$6.00 per person for Tray Passed or \$7.00 per person for Displayed

Antipasto Skewers

Cherry Tomatoes, Olives, Marinated Artichoke Hearts, & Bocconcini Mozzarella

Chopped Heirloom Tomato Salad

Baby Arugula, Crushed Pistachios, Goat Cheese, Basil & Dijon Vinaigrette on Endive Spear [*tray passed only*]

Sesame Crusted Goat Cheese

on Wonton Crisp

Ahi Poke

Tuna, Soy Sauce, Black Sesame Seeds, and Scallions on a Wonton Crisp [*tray passed only*]

White Fish Ceviche

on Tostada Round

Grilled Peach Crostini

Balsamic Glaze, Goat Cheese & Honey Drizzle

NY Steak Crostini

Caramelized Onions & Gorgonzola Cream

Open Faced NY Steak Sandwich Bite

Arugula & Spicy Aioli

Jumbo Shrimp

Cocktail Sauce & Lemon Wedges *(add \$1.50 per person)*

Grilled Shrimp

Thai Chili Sauce *(add \$1.50 per person)*

Pan Seared Ahi

Cucumber Slice with Japanese Spice, Pickled Onions, & Sriracha Aioli

Fresh Spring Rolls

Green Tea Soba Noodles, Thai Basil, Cucumber, Mint, & Spicy Hoisin

Caprese Skewers

Cherry Tomato, Bocconcini Mozzarella, Fresh Basil, & Basil Pesto

Roasted Artichoke Crostini

Fennel Herb Goat Cheese

Avocado Kale Toast

Lemon, Olive Oil, Salt, & Pepper

Warm Hors D'oeuvres

Warm and ready to eat. *A la Carte.*

\$6.00 per person for Tray Passed or \$7.00 per person for Displayed

Homemade Meatballs

Select One: Teriyaki, Turkey, or Italian

Buffalo Chicken Drumettes

Served with Ranch Dressing

Crispy Chicken Egg Rolls

Served with Sweet + Sour Dipping Sauce

Pork & Shrimp Egg Rolls

Served with Sweet Chili Hoisin Sauce

Chicken Satay

Select One: Served with Spicy Peanut Sauce, Tikka Masala Sauce, or Teriyaki Pineapple

Spanakopita

Flaky Phyllo Stuffed with Spinach & Feta Cheese

Sicilian Stuffed Mushrooms

Sicilian Sausage & Cheddar

Yucatan Beef Empanadas

Served with Avocado Crème

Mini Beef Wellington

Tender Beef Wrapped in Puff Pastry with Sautéed Mushrooms & Shallots Duxelle, & Madera Wine Demi Glaze

Lump Crab Cakes

Served with Cilantro Lime Aioli

Mongolian Beef Skewers

With Grilled Scallions

Short Rib Quesadilla

Served with Chipotle Crème

Soup Shooter

Select One: Tomato Bisque, Butternut Squash, or Mushroom Cream

Angus Beef Slider

Bleu Cheese & Port Wine Pickled Onions *(add \$1.00 per person)*

Tikka Masala Taco

Chicken Tikka Masala, Cilantro & Cucumber Raita *[tray passed only]*

Italian Surf & Turf

Shrimp Scampi and Italian Sausage Bite

Lobster Corndogs

Served with Green Peppercorn Aioli *(add \$1.50 per person)*

Thai Chicken Lettuce Wraps

Asian Inspired Diced Chicken on an Endive Spear *[tray passed only]*

Mini Rolls

Served on Toasted, Homemade Roll. Choice of: Meatball, Philly Cheese Steak, or Lobster with Garlic Butter *(Add \$2.00 per person)*

Main Courses

Served Meals. All entrées include homemade rolls & butter, one gourmet salad, one starch, one vegetable, & one dessert. Beverage service includes coffee, iced tea & iced water. For split menu (*Add \$5.00 per person*). For buffet choose additional salad & entrée (*Add \$5.00 per person*).

The Classic

Choose one.

\$55.00 for Lunch and \$65.00 for Dinner *per person*.

Choose two options for a duet plate (*Add \$5.00 per person*).

Lemon Rosemary Chicken

Bone-in Chicken Breast with Lemon Caper Beurre Blanc

Chicken Parmesan

Parmesan Panko Crusted Chicken Breast with Provolone & Basil Marinara Sauce

Chicken Marsala

Bone-in Chicken Breast with Sautéed Mushrooms, Caramelized Onions, & Marsala Wine Sauce

Beef Brisket

Fork Tender Roasted Beef Brisket with Natural Jus

Spiced Pork Loin

Roasted Poblano Ancho Chile Demi

Asian Inspired Salmon

Shiitake Mushrooms, Bok Choy, & Sweet Soy Reduction (*add \$1.50 per person*)

The Sunset

Choose one.

\$59.00 for Lunch and \$69.00 for Dinner *per person*.

Choose two options for a duet plate (*Add \$7.00 per person*).

Chicken Wellington

Boneless Chicken Breast Wrapped in Puff Pastry with Sautéed Mushrooms & Shallots Duxelle, & Madera Wine Demi Glaze

California Chicken

Grilled Chicken Breast with Balsamic Marinated Artichoke Hearts, Roma Tomatoes, Sun Dried Tomato, Kalamata Olives, Capers, Garlic, Toasted Pine Nuts & Fresh Basil

Beef Stroganoff

Braised Filet Mignon Beef Tips, Mushrooms, & Demi Sauce

Bistecca

Grilled Tri Tip with Fresh Lemon, Garlic, Shaved Parmesan, & Tomato Basil Vinaigrette

Red Snapper

Served with Chipotle Cream & Roasted Poblano Chiles

Pistachio Crusted Mahi Mahi

Served with Mango Relish

Coconut Crusted Salmon

Served with Coconut Lychee Cream

Turf and Turf

Chicken Grilled Breast & Herb Crusted Tri-tip with Rosemary Demi

The Diamond

Choose one.

\$67.00 for Lunch and \$77.00 for Dinner *per person* .

Choose two options for a duet plate (*Add \$9.00 per person*) .

Classic Beef Wellington

Filet Wrapped in Puff Pastry with Sautéed Mushrooms & Shallots Duxelle, & Madera Wine Demi Glaze

Braised Short Ribs

Served with Aromatics & Chipotle Honey Jus

Chicken Cordon Bleu

Panko Crusted Chicken Breast with Virginia Ham, Swiss Cheese, & Classic Cheese Mornay Sauce

Chicken Florentine

Roasted Chicken Breast Stuffed with Sautéed Spinach, Artichoke Hearts, and Topped with a Parmesan Cream Sauce

Prime Rib

Served with Green Peppercorn Demi

Filet Mignon

Served with Béarnaise Sauce (MP)

Chilean Sea Bass

Garlic Fennel Rubbed with Blood Orange Beurre Blanc (MP)

Spice Rubbed Halibut

Served with Lemon Cilantro Crema (MP)

Land and Sea

Petite Filet & Pan Seared Shrimp with Demi Glaze

Ribeye

Pan Seared with Thyme, Bellini Onions, & Cabernet Demi (*Only Available for Dinner Service*)

Vegetarian Options

Pasta Primavera

Penne Pasta with Roasted Vegetables and tossed in a White Wine Cream Sauce

Included

Eggplant Parmesan

Parmesan Panko Crusted Eggplant with Provolone & Basil Marinara Sauce

Included

Grilled Portobello Mushroom Cap

Filled with Roasted Vegetables and topped with a Tomato Coulis (*Vegan & Gluten Free*)

Included

Roasted Butternut Squash

Stuffed with Roasted Vegetables and Topped with a Balsamic Glaze (*Vegan & Gluten Free*)

Included

Other Options

Kids Meals

Chicken Strips, Macaroni & Cheese, French Fries, Fresh Fruit & Juice or Milk

\$27.00
per person

Vendor Meals

Chef's Choice

\$32.00
per person

Carving Station Enhancement

Chef Required; additional labor fees apply.

Spice Rub Pork Loin

Ancho Chile Demi & Avocado Corn Relish

\$13.00
additional per person

Turkey Airline Breast

Cranberry Relish & Sage Turkey Gravy

\$13.00
additional per person

Smoked Pitt Ham

Honey Clove Orange Glaze & Ground Mustard Herb

\$13.00
additional per person

Roasted Prime Rib of Beef

Horseradish cream & Au Jus

\$16.00
additional per person

Peppercorn Crusted Beef Filet

Béarnaise & Bordelaise Sauce

\$17.00
additional per person

Pig Lechon

Extra Large 70lb Pig

\$875
per whole

Salad
Select One.

Tossed Green Cucumber, Tomato, Carrot, Ranch & Balsamic Dressing	<i>Included</i>
Arugula Cranberries, Walnuts, Gorgonzola Cheese & Balsamic Vinaigrette	<i>Included</i>
Spinach Smoked Bacon, Mushrooms, Goat Cheese, & Caramelized Onion Bacon Vinaigrette	<i>Included</i>
Panzanella Cucumbers, Tomato, Slivered Red Onions, Fresh Basil, Croutons, & Creamy Basil Dressing	<i>Included</i>
Orzo Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus, & Homemade Pesto	<i>Included</i>
Angel Hair Pasta Olives, Capers, Tomatoes, & Roasted Tomato Vinaigrette	<i>Included</i>
Antipasto Chopped Romaine, Roasted Peppers, Marinated Artichokes, Assorted Cured Meats, Provolone Cheese, Olives, & Italian Dressing	<i>Included</i>
Potato Salad Red Potatoes, Capers, Smoked Bacon, Scallions, & Sweet Pickled Relish	<i>Included</i>
Caesar Chopped Romaine, Croutons, Shaved Parmesan, & Caesar Dressing	<i>Included</i>
Spanish Caesar Sweet Corn, Tomato, Cilantro, Pepitas, Cotija Cheese, & Creamy Parmesan Cilantro Dressing	<i>Included</i>
Black Bean Grilled Corn, Tomatoes, Queso Fresco, & Spicy Honey Lime Vinaigrette	<i>Included</i>
BLT Romaine, Smoked Bacon, Candied Walnuts, Tomatoes, & Avocado Vinaigrette	<i>Included</i>
Spinach + Melon Diced Watermelon, Pickled Red Onions, Toasted Pumpkin Seeds, Feta Cheese, & Citrus Vinaigrette	<i>Included</i>
Green Tea Soba Noodle Bok Choy, Shiitake Mushrooms, Fresh Mint, & Sweet Soy Vinaigrette	<i>Included</i>
Spinach Citrus Salad Spinach, Red Onions, Mandarin Orange, Toasted Pecans, Sesame Seeds, Feta Cheese with Orange Marmalade Vinaigrette	<i>Included</i>
Boston Wedge Diced Tomato, Scallion, Bacon, Blue Cheese Crumbles, & Ranch Dressing	\$1.50 <i>additional per person</i>

Caprese

Field greens, Bocconcini Mozzarella, Cherry Tomatoes, Fresh Basil, & Balsamic Vinaigrette

\$1.50

additional per person

Deconstructed

Romaine Lettuce, Pickled Onion, Candied Pecans, Bleu Cheese Crumbles, Heirloom Tomatoes & Bleu Cheese Dressing

\$1.50

additional per person

Classic Cobb

Romaine, Avocado, Smoked Ham, Bleu Cheese Crumbles, Tomatoes, Bacon, Egg, & Buttermilk Ranch

\$1.50

additional per person

Starch

Select One.

Brown Rice

Included

White Jasmine Rice

Included

Wild Rice Pilaf

Included

Roasted Red Potato

Included

Scalloped Potatoes

Included

Sweet Potato

Included

Butter Quinoa

Included

Couscous

Included

Roasted Garlic Mashed Potatoes

Included

Cauliflower Mash

Included

Vegetable
Select One.

Vegetable Medley	<i>Included</i>
Ratatouille	<i>Included</i>
Baby Carrots	<i>Included</i>
Grilled Zucchini	<i>Included</i>
Grilled Bok Choy	<i>Included</i>
Spicy Green Beans	<i>Included</i>
French Green Beans	<i>Included</i>
Root Vegetable Hash	<i>Included</i>
Roasted Brussel Sprouts w/ Pancetta & Balsamic Glaze	\$1.00 <i>additional per person</i>
Roasted Asparagus	\$1.00 <i>additional per person</i>

Perfectly Packaged Buffets

All packages include homemade rolls and butter, coffee, iced tea & iced water. Please note, the Eats & Sweets Package only does not include homemade rolls and butter.

South of the Border

Lunch

\$53.00

Dinner

\$61.00

Salads – Included

- Black Bean - Grilled Corn, Tomatoes, Queso Fresco, & Spicy Honey Lime Vinaigrette
- Mexican Chopped Salad - Mixed Greens with Jicama, Radishes, Tomatoes, Crispy Tortillas Strips & Spicy Chipotle Dressing

Entrées – Select Two

- Beef or Chicken Fajitas - Marinated with Cilantro, Lime, Toasted Cumin, Caramelized
- Onions, & Mixed Peppers *(Add \$4 per person for Shrimp)*
- Chicken Enchilada Casserole - Slow Roasted & Shredded with Mexican Spices,
- Homemade Red or Green Sauce, & Cheese
- Pollo Asado - Marinated Chicken with Garlic, & Fresh Herbs
- *(Add \$3 per person for Carne Asada)*

Sides – Included

- Mexican Rice
- Refried, Pinto, or Black Beans with Queso Fresco
- Corn or Flour Tortillas
- Homemade Salsa
- Sour Cream

Dessert – Select One

- Tres Leches Cake
- Churros with Caramel

Mambo Italiano

Lunch

\$53.00

Dinner

\$61.00

Salads – Select Two

- Orzo - Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus, & Homemade Pesto
- Angel Hair Pasta - Olives, Capers, Tomatoes, & Roasted Tomato Vinaigrette
- Caesar Salad - Chopped Romaine, Croutons, Shaved Parmesan, & Caesar Dressing
- Antipasto Salad - Chopped Romaine, Roasted Peppers, Marinated Artichokes, Assorted Cured Meats, Provolone Cheese, Olives, & Italian Dressing

Entrées – Select Two

- Chicken or Eggplant Parmesan - Parmesan Panko Crusted Chicken Breast or Baked Eggplant with Provolone & Basil Marinara Sauce
- Bistecca - Grilled Tri Tip with Fresh Lemon, Garlic, Shaved Parmesan & Tomato Basil Vinaigrette (*Add \$1.25 per person*)
- Penne Pasta - Italian Sausage, Caramelized Onions, Roasted Peppers, & Rustic Basil-Alfredo Sauce
- Pasta Primavera - Garlic Butter Sautéed Seasonal Vegetables & White Wine Cream Sauce

Sides – Included

- Vegetable Ratatouille - Grilled Zucchini, Peppers, Asparagus, & Roasted Baby Carrots Seasoned with Garlic-Basil Butter
- Fettuccine Olio di Burro - Pasta Tossed with Butter, Fresh Italian Parsley, Extra Virgin Olive Oil and Parmesan Cheese

Dessert – Included

- Coconut Macaroons & Mini Cannolis

The Cowboy

Lunch

\$53.00

Dinner

\$61.00

Salads – Included

- Classic Cobb - Romaine, Avocado, Smoked Ham, Bleu Cheese Crumbles, Tomatoes, Bacon, Egg, & Buttermilk Ranch
- Cole Slaw - Shredded Napa Cabbage, Apples, Toasted Pecans, Fresh Citrus, & Spicy Dijon Vinaigrette

Entrées – Select Two

- Oven Fried Chicken
- Smoked Pork Spare Ribs - Featuring the Choura Signature Rub BBQ Brisket - Glazed with BBQ Sauce & Orange Zest
- Tri Tip - Marinated with Fresh Herbs, Garlic, & Lemon (*Add \$1.25 per person*)

Sides – Select Two

- The Mash - Yukon Gold Potatoes with Roasted Garlic, Sour Cream, & Scallions Corn on the Cob - Grilled with Smokey Chipotle Butter
- Mac + Cheese - Elbow Pasta with Farmhouse Cheddar, Crispy Pancetta, Fresh Chives, & Crispy Bread Crumb Crust
- Baked Beans - Slow Baked with Caramelized Onions, Brown Sugar, & Smoked Bacon

Dessert - Included

- Apple Pan Doude

Live Cooking Stations

Chef Required; additional labor fees apply. Minimum 25 people.

All Live Stations open for 90 minutes only.

Lunch - 2 Station Minimum | Dinner - 3 Station Minimum

Mashed Potato Bar

\$15.00

per person

Select Two

- Red Bliss Mash
- Cheddar & Chive Mash
- Wasabi Mash
- Garlic Mash
- Sweet Potato Mash

Select Two

- Garlic Chive Butter Shrimp (*Add \$1.50 per person*)
- Shredded Rotisserie Chicken
- Beef Short Ribs
- Sautéed Mushrooms
- Chili
- BBQ Brisket

Includes All

- Sharp Cheddar
- Smoked Bacon Bits
- Sour Cream
- Whipped Butter
- Blue Cheese Crumbles
- Shoe-String Onions
- Scallions

Mac n' Cheese Martinis

\$15.00

per person

Select Two

- Cheddar Cheese Sauce
- White Cheddar
- Brown Ale Bacon Cheddar
- Swiss Chive Roasted Garlic

Select Two

- Shredded Rotisserie Chicken
- Chili
- BBQ Brisket
- Sautéed Mushrooms
- Beef Short Ribs

Includes All

- Sharp Cheddar
- Sour Cream
- Smoked Bacon Bits
- Scallions
- Shoe-String Onions

Taco Experience

\$15.00
per person

Select Two

- Carne Asada
- Pollo Asado
- Carnitas
- Barbacoa
- Chorizo

Includes All

- Cheese
- Sour Cream
- Salsa
- Cilantro
- Onion
- Corn -or- Flour Tortillas

Add Spanish Rice & Beans for \$3.00 per person

Chinese "To-Go" Cup

\$15.00
per person

Select Two

- Kung Pao Chicken
- Teriyaki Chicken
- Stir Fry Veggies
- Shrimp (*Add \$1.50 per person*)

Includes All

- Wonton Strips
- Scallions
- Roasted Peanuts
- Toasted Sesame Seeds
- Sriracha
- Soy Sauce

Slider Station

\$15.00
per person

Select Two

- Kahlua Pulled Pork on Hawaiian Roll
- Angus Beef w/ Caramelized Onions & Blue Cheese
- Blackened Chicken w/ Honey Mustard & Swiss
- Southwest Black Bean w/ Pepperjack & Guacamole

Includes All

- Cheddar
- Lettuce
- Tomato
- Onion
- Pickles
- Thousand Island
- Ketchup
- Mustard
- Mayo

By The Sea

\$15.00
per person

Included

- Butter Bowtie Pasta w/ Shrimp Scampi

Toppings

- Crushed Red Pepper Flakes
- Parmesan Cheese

Butcher Shoppe

\$15.00
per person

Included

- Carved Tri-Tip Sliders with Spicy Aioli & Micro Arugula on Toasted Asiago Rolls

Sope Station

\$9.00
per person

Select Two

- Carne Asada
- Pollo Asado
- Carnitas
- Birria
- Ground Beef

Includes All

- Shredded Cheese
- Refried Beans
- Pickled Onions
- Cilantro & Onion
- Shredded Lettuce
- Jalapenos

Tostada Station

\$9.00
per person

Select Two

- Carne Asada
- Pollo Asado
- Carnitas
- Birria
- Ground Beef
- White Fish Ceviche

Includes All

- Shredded Cheese
- Refried Beans
- Pickled Onions
- Cilantro & Onion
- Shredded Lettuce
- Jalapenos

Burrito

\$11.00
per person

Included

- Corn Tortillas

Toppings

- Cilantro & Onions
- Limes

\$11.00
per person

Posole

Included

- Corn Tortillas

Toppings

- Cilantro & Onions
- Limes
- Cabbage
- Radishes

Farmer's Market

\$10.00
per person

Select Three

- Tossed Green | Cucumber, Tomato, Carrot, Ranch & Balsamic Dressing
- Arugula | Cranberries, Candied Walnuts, Gorgonzola Cheese & Balsamic Vinaigrette
- Spinach | Smoked Bacon, Mushrooms, Goat Cheese, & Caramelized Onion Bacon Vinaigrette
- Panzanella | Cucumbers, Tomato, Slivered Red Onions, Fresh Basil, Croutons, & Creamy Basil Dressing
- Orzo | Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus, & Homemade Pesto
- Angel Hair Pasta | Olives, Capers, Tomatoes, & Roasted Tomato Vinaigrette
- Antipasto | Chopped Romaine, Roasted Peppers, Marinated Artichokes, Assorted Cured Meats, Provolone Cheese, Olives, & Italian Dressing
- Potato Salad | Red Potatoes, Capers, Smoked Bacon, Scallions, & Sweet Pickled Relish
- Caesar | Chopped Romaine, Croutons, Shaved Parmesan, & Caesar Dressing
- Spanish Caesar | Sweet Corn, Tomato, Cilantro, Pepitas, Cotija Cheese, & Creamy Parmesan Cilantro Dressing
- Black Bean | Grilled Corn, Tomatoes, Queso Fresco, & Spicy Honey Lime Vinaigrette
- BLT | Romaine, Smoked Bacon, Candied Walnuts, Tomatoes, & Avocado Vinaigrette
- Spinach + Melon | Diced Watermelon, Pickled Red Onions, Toasted Pumpkin Seeds, Feta Cheese, & Citrus Vinaigrette
- Green Tea Soba Noodle | Bok Choy, Shiitake Mushrooms, Fresh Mint, & Sweet Soy Vinaigrette
- Spinach Citrus Salad | Spinach, Red Onions, Mandarin Orange, Toasted Pecans, Sesame Seeds, Feta Cheese, Orange Marmalade Vinaigrette
- Boston Wedge | Diced Tomato, Scallion, Bacon, Blue Cheese Crumbles, & Ranch Dressing
- Caprese | Field greens, Boccaccini Mozzarella, Cherry Tomatoes, Fresh Basil, & Basalbic Vinaigrette
- Deconstructed | Romaine Lettuce, Pickled Onion, Candied Pecans, Bleu Cheese Crumbles, Heirloom Tomatoes & Bleu Cheese Dressing
- Classic Cobb | Romaine, Avocado, Smoked Ham, Bleu Cheese Crumbles, Tomatoes, Bacon, Egg, & Buttermilk Ranch

Glizzy Street (Rt Street Dogs)

\$200 attendant fee

\$5.00
per person

Includes

- All beef hotdog wrapped with or without bacon

Toppings

- Grilled Onions, Peppers, and Jalapenos
- Glizzy Sauce
- Ketchup
- Mustard
- Mayo

Sweets

Sweet Tooth

Sweet Tooth Treats

Served or Displayed - A la Carte

\$5.00
per person

- Assorted Dessert Bars - Lemon & Pecan
- Tres Leches Cake
- Gourmet Homemade Pie - Caramel Apple or Chocolate Mousse
- Mini Bundt Cakes - Carrot, Lemon, or Chocolate
- Mini Cupcakes - PBJ, Lemon, Chocolate, Red Velvet, Vanilla or Mint Chocolate Chip
- Individual Fruit Tarts
- Tuxedo Trifle Mousse Cake - Chocolate Cake Layered with Vanilla Mousse and Chocolate Shell
- Cheesecake - Traditional New York with Seasonal Berries or Cookies and Cream with Oreo Crust
- Cinnamon Apple Tart - with Fresh Whipped Cream
- Dolce Italiano - Hazelnut Macaroons & Mini Chocolate Chip Cannolis
- Mini Beignets - Dusted with Cinnamon Sugar or Powdered Sugar
- Churros - with Caramel Sauce
- Chocolate Tartlet - with Salted Caramel
- Petite Fours - *Add \$1.00 per person*

Custom Dessert Bar Displayed.

3 Sweet Tooth Treats

Select options from Sweet Tooth treat list

\$13.00
per person

4 Sweet Tooth Treats

Select options from Sweet Tooth treat list

\$14.00
per person

5 Sweet Tooth Treats

Select options from Sweet Tooth treat list

\$16.00
per person

Sweet Stations

Float Home Station

Attendant Required; additional labor fee applies

\$8.00
per person

Select Two Soda Flavors
(served with Vanilla Ice Cream)

- Root Beer
- Orange
- Grape
- Coke

Churro Station

Attendant Required; additional labor fee applies

\$10.00

per person

Includes All

- Vanilla Ice Cream
- Chocolate Sauce
- Caramel Sauce

Dredging Station

Minimum 25 people.

\$300

rental fee

-

\$12-\$15

per person

Includes

- 20lbs of Belgium Chocolate (choice of dark, semisweet, milk, or white)
- Round, Skirted Table
- Napkins, Mini Plates, & 8in Skewers

Dipping Items

- Choose Three for \$12.00 *per person*
- Choose Four for \$13.00 *per person*
- Choose Five for \$15.00 *per person*

Choice of

- Cheesecake Bites
- Brownie Squares
- Strawberries
- Apples
- Oreo Cookies
- Caramel
- Bananas
- Peanut Butter Balls
- Nutter Butter Cookies
- Shortbread Cookies
- Snicker Pieces
- Pretzel Rods
- Cream Puffs
- Pineapple
- Rice Krispie Treats
- Graham Cracker Squares
- Coconut Macaroons
- Coconut Balls
- Biscotti
- Marshmallows

Hosted Bars

Wet Your Whistle

Limited Hosted Bar

- Limited Hosted Includes:
Domestic & Imported Beer, House Wine, Soft Drinks, and Mineral Water.

\$22
per person

Hosted Bar

- Hosted Bar Includes:
Mixed Cocktails, Domestic & Imported Beer, House Wine, Soft Drinks, and Mineral Water.

\$28
per person