

Table of Contents

BUTLERED HORS D'OEUVRES	3
STATIONARY HORS D'OEUVRES	7
APPETIZERS	10
SALADS	11
SOUPS	12
ENTREES	13
STATIONS	18
VEGETARIAN/VEGAN	20
STARCHES	21
VEGETABLES	22
PREMIXED DRINKS	23



Butlered Hors D'Oeuvres

Priced per 50-100 Pieces

California Roll

Crab, Cucumber, and Spicy Mayo

Black Bean and Avocado Tortilla Cups

Served with a Mango Salsa

Chicken Santa Fe in Phyllo

Spicy Chicken with Roasted Corn Salsa

\$75/\$160

Asian Marinated Beef

Served on a Crispy Fried Wonton

Mozzarella au Frit

Crispy Fried Fresh Mozzarella

Vegetable Egg Rolls

Served with Sweet and Sour Sauce

The Leicester Dog

Sliced All Beef Dog en Croute served with a Dijon Mustard Sauce

\$85/\$160

Spanakopita

Spinach, Feta Cheese, Cream Cheese and Spice wrapped in a Pastry Shell

Mini Profiteroles

Delicate Pastry Shells filled with Gorgonzola, Candied Walnuts and Dried Cranberries

Italian Cocktail Meatballs

Mini Meatballs served with Marinara Sauce

Swedish Cocktail Meatballs

Mini Meatballs served with a Traditional Cream Gravy

Chicken Satay

Lime and Soy marinated Chicken, served with a Thai Peanut Sauce

Vegetable Stuffed Mushrooms

Mushroom Caps with Herb and Garden Vegetable Stuffing

Seafood Stuffed Mushrooms

Mushroom Caps with Maryland Style Crabmeat Stuffing

Mac and Cheese Croquets

Lightly Breaded Housemade Mac and Cheese Bites

\$90/\$170

Coconut Chicken

Coconut Battered Chicken Tenders served with an Apricot Ginger Sauce

Sesame Chicken

Thinly cut Chicken with Sesame served with an Asian Dipping Sauce

Chicken Quesadillas

Chicken, Chili Pepper, Smoked Cheese and Peppers in a Flour Cornucopia

Cheese Quesadillas

Smoked Cheese and Peppers in a Flour Cornucopia

Pork Potstickers

Pork filled Fried dumplings served with a Sesame Ginger Vineagrette

Asian Meatball en Croute

Teriyaki Glazed Pork Meatballs wrapped in Won Ton Pastry served with a Sweet Chili Dipping Sauce

\$95/\$180

Arancini

Ham, Parmesan and Arborio Rice

Ginger Chilled Scallop in a Silver Spoon

with Mandarin Orange and Shaved Scallion

Crab Rangoons

A Blend of Crab meat, Cream Cheese, Scallions and Seasonings.
Served with Sweet and Sour Dipping Sauce

Chicken Empanadas

Southwestern Spiced Chicken, Jack Cheese, and Vegetables wrapped
in Flakey Dough and fried golden brown

Beef Empanadas

Southwestern Spiced Beef, Jack Cheese, and Vegetables wrapped
in Flakey Dough and fried golden brown

Teriyaki Beef Satay

Asian marinated Beef Skewers served with a Thai Peanut Sauce

Sausage Stuffed Mushrooms

Mushroom Caps with Sweet Italian Sausage Stuffing

\$100/\$190

Lobster Mac and Cheese

Elbow Macaroni and Tender Lobster Meat

Mini Chicken Cordon Bleu

Tender Chicken Breast stuffed with Cheese and Ham

Chicken Wellington

French Pastry wrapped Chicken and Mushroom Bites

Andouille Sausage en Croute

Spicy Cajun Style Sausage wrapped in Pastry. Served with a Creole Aioli

\$110/\$210

Mini Crab Cakes

Mini Maryland Style Crab Cakes served with a Cilantro-Lime Aioli

Mini Beef Wellington

French Pastry wrapped Beef and Mushroom Bites

Scallops and Bacon

Skewered Fresh Sea Scallops Wrapped in Bacon

Shrimp Cocktail

Gulf Shrimp served with house made Cocktail Sauce

\$125/\$240

Bacon Wrapped Casino Shrimp

Gulf Shrimp Stuffed with Casino Breading and Wrapped in Bacon

\$135/\$260

Sesame Seared Tuna Sashimi

Served with a Wasabi Aioli

Coconut Fried Shrimp

Coconut battered Shrimp served with an Apricot Ginger Sauce

\$145/\$275

Stationary Hors D'Oeuvres

International Cheese and Cracker Display

With Fresh Fruit Garnishing

\$3.50 Per Person

With Fresh Fruit Added

\$5.00 Per Person

With Vegetable Crudités Added

Served with a Cucumber Dill and a Bleu Cheese Dip

\$5.00 Per Person

With Fresh Fruit and Vegetable Crudités Added

\$7.00 Per Person

Fresh Fruit Display

with Yogurt Dipping Sauce

\$3.00 Per Person

Vegetable Crudités

Served with a Cucumber Dill and a Bleu Cheese Dip

\$3.50 Per Person

Raw Bar

Shrimp Cocktail, Little Neck Clams, Oysters on the Half Shell served over ice
with Cocktail Sauce, Horseradish and Fresh Lemon

Market Price

Mediterranean Display

Hummus, Tabouleh with Imported Olives, Marinated Mushrooms,
House made Pita Chips and Flatbread

\$6 Per Person

Southwest Station

Seasoned Tri Colored Tortilla Chips, served with Queso
and Homemade Pico de Gallo

\$3.00 Per Person

Pizza Table

An Assortment of Brick Oven Style Pizza Squares
\$2.75 Per Person

Buffalo Wings

Deep Fried Party Wings drenched in our signature Cayenne Pepper Sauce
Served with a Blue Cheese or Ranch Dressing
\$3.00 Per Person

Leicester Chips-n-Dip

Fresh Potato Chips tossed with our Signature Seasonings
Served with French Onion, Garden Vegetable or Bacon Scallion Dip
\$2.00 Per Person

Stationary Hors D'Oeuvres

Enchancements

Serves 45-50 People

Bruschetta

Toasted Baguette Slices Served with a Diced Tomato, Shredded Basil, Balsamic Vinegar
Extra Virgin Olive Oil and Minced Garlic Topping

\$60

Savory Cheese Cake

Eight Inch Tomato and Basil Cheese Cake Served with Toasted Baguette Slices

\$70

Spinach and Artichoke Dip

Warm and Creamy. Artichoke mixed with Imported Cheese
Served with Seasoned Pita Chips

\$75

New England Crab Dip

Lump Crab Meat blended with Artichokes and Mixed Cheeses
Served with Seasoned Pita Chips

\$85

Fresh Baked Brie en Croute

Creamy Brie with a Raspberry Almond Filling Baked in a Flaky Pastry Shell

\$125

Grilled and Chilled Vegetables

Seasonal Selection of Grilled Vegetables brushed with Balsamic Dressing

\$210

Antipasto

With Salami, Capicola, Pepperoni, Provolone Cheese, Swiss Cheese,
Roasted Peppers, Marinated Mushrooms and Olives

\$250

Appetizers

Butternut Squash Ravioli

With Sage and Brown Butter Sauce

\$3.75 per person, Included in Grand Package

Sorbet

Sorbet served with Fresh Seasonal Fruit

\$3.50 per person, Included in Grand Package

Penne or Bowtie Pasta

Served with either Marinara or Alfredo Sauce

\$2.75 per person, Included in Grand Package

Tortellini A La Vodka

With Asparagus Tips

\$3.50 per person, Included in Grand Package

Maryland Crab Cakes

Served with a Cilantro-Lime Aioli

\$4.00 per person, Included in Grand Package

Shrimp Cocktail

With Lemon and Cocktail Sauce

\$5.75 per person, Included in Grand Package

Shrimp Scampi Risotto

Sautéed Gulf Shrimp served over Risotto Milanese -
drizzled with a Garlic Lemon Butter Sauce

\$5.50 per person, Included in Grand Package

Lobster Ravioli

Twin Lobster Raviolis, drizzled with a Roasted Tomato Beurre Blanc
and Garnished with fresh Herbs

\$5.50 per person, Included in Grand Package

Salads

Mixed Green Salad

A Blend of Baby Greens drizzled with a Sweet Balsamic Vinaigrette

Garden Salad

A Combination of Lettuce & Market Fresh Vegetables with your choice of Italian or Ranch Dressings

Classic Caesar Salad

Caesar Dressing, Crisp Romaine Lettuce, Parmesan Cheese & Garlic Croutons

Salad Caprese

Fresh Garden Tomatoes, fresh Mozzarella Cheese, and sweet Basil drizzled with an Extra Virgin Olive Oil and Balsamic Reduction
An Additional \$1.25 per person

Arugula and Shaved Parmesan Salad

Arugula Greens, Red Grape Tomato, Bermuda Onions and shaved Parmesan Cheese gently tossed with Fresh Lemon and Virgin Olive oil
An Additional \$1.25 per person in each package

Cranberry Gorgonzola Salad

Tender Field Greens topped with Dried Cranberries, Toasted Walnuts, Crumbled Gorgonzola and Champagne Vinaigrette
An Additional \$1.50 per person in each package

Spinach Salad

Tender Baby Spinach, Crumbled Fresh Goat Cheese, toasted Almonds and Fresh Strawberries with a Sweet Balsamic Syrup and Virgin Olive Oil.
An Additional \$1.50 per person in each package

Pear, Walnut and Gorgonzola Salad

Tender Field Greens, topped with thinly sliced D'anjou Pears, toasted Walnuts & crumbled Gorgonzola Cheese drizzled with a Honey, Black Pepper Vinaigrette
An Additional \$1.50 per person in each package

Roasted Beet and Goat Cheese Salad

Roasted Red & Golden Beets, topped with dressed Baby Greens & a crisp Goat Cheese Fritter
An Additional \$1.50 per person in each package

Soups

Italian Wedding Soup

Miniature Italian Meatballs, Baby Spinach & Pasta in an Aromatic Chicken Broth

Butternut Bisque

Butternut Squash Pureéd with Fresh Vegetables and a Hint of Vanilla

Oriental Wedding Soup

A rich Chicken Broth, scented with Asian Aromatics, Sweet Carrots, Snow Peas, Jasmine Rice & tender Chicken Breast Drizzled with Toasted Sesame Oil

Chilled Gazpacho Soup

The perfect Summer soup, a medley of Vegetables and Latin Herbs
Married in a zesty Tomato Broth served cold

Tuscan Onion Soup

Sautéed Sweet Onions and roasted Garlic, deglazed with Marsala Wine and simmered
in a rich Beef Broth, Topped with a Crostini and Italian Cheeses
An Additional \$1.00 per person

French Onion Soup

Caramelized Onions, Garlic Crouton and a Rich Broth Topped with
Gratined Swiss Cheese An Additional \$1.00 per person

New England Clam Chowder

A Northeast Favorite, Tender Cape Cod Clams, Aromatic Vegetables
and New Potatoes Simmered in a succulent Cream Broth
An Additional \$1.00 per person

Poached Strawberry and Champagne Soup

Fresh California Strawberries poached in Champagne and sweet Honey,
Served chilled with a scoop of Lemon Sorbet and Fresh Mint.
An Additional \$1.50 per person

Maine Lobster and Sweet Corn Bisque

Elegant Bisque loaded with Maine Lobster side by side with Native Sweet
Corn Chowder topped With Crème Fraiche and fresh Herbs
An Additional \$2.00 per person

Entrées

Poultry

Included in the Grand Package and Available in All Packages

New England Harvest Stuffed Chicken Breast

Boneless Breast of Chicken stuffed with Our Signature Roasted Apple and Cranberry Stuffing and finished with a Chardonnay Cream Sauce

Chicken St. Germaine

Parmesan Encrusted Breast of Chicken topped with Spring Onions, Tomato Concasse and a Lemon Butter Sauce

Chicken Boursin

Boneless Breast of Chicken, Stuffed with Prosciutto Ham, Creamy Boursin Cheese, Baby Spinach and Roasted Peppers with a Shallot Beurre Blanc Sauce

Traditional Chicken Cordon Bleu

Boneless Breast of Chicken Stuffed with Smoked Ham and Swiss Cheese Topped with a Supreme Sauce

Chicken Balsamic

Garlic Marinated Breast of Chicken, Roasted Button Mushrooms, Baby Spinach and Roma Tomatoes finished with a Balsamic Butter Sauce

Chicken Piccata

Lightly Floured Chicken Breast Sautéed with Lemon, Capers and White Wine

Boneless Breast of Chicken

A Boneless Breast of Chicken Stuffed with Sage Dressing And Topped with Supreme Sauce

Roasted Native Turkey

Tender Slices of Breast Meat with Sage Dressing topped with Giblet Gravy

Chicken Romana

Galantine of Chicken stuffed with Mozzarella Cheese, Baby Spinach, Italian Sausage and Ricotta Cheese with a Roasted Red Pepper Cream Sauce

Herb Roasted Statler Breast of Chicken

Herb Marinated, Semi-Boneless Breast of Chicken, Pan Seared and finished With a Chardonnay Reduction and Fresh Herbs
No Extra Charge in the Grand Packages
An Additional \$1.00 per person in all other packages

Chicken Forestiere

Herb Roasted Breast of Chicken, Hardwood Smoked Bacon, French Shallots and Wild Mushrooms, deglazed with Cognac and finished with Cream
No Extra Charge in the Grand Packages
An Additional \$1.00 per person in all other packages

Fish

Included in the Grand Package and Available in all other Packages

Baked Stuffed Fillet of Sole

Delicate Fillet of Sole Stuffed with Spinach and Baby Gulf Shrimp topped with Lemon Butter Sauce

Pan Seared Atlantic Salmon fillet

Market Fresh Atlantic Salmon Fillet, Pan Seared Served with a Ginger Honey Glaze
An Additional \$1.00 per person in all other packages

Gulf Shrimp stuffed with Maryland Blue Crab

Gulf Shrimp Stuffed with a Classic Crabmeat Stuffing
An Additional \$4.00 per person in all other Packages

Pan Seared Halibut Fillet

Market Fresh Atlantic Halibut Fillet, Pan Seared and finished with a Chardonnay Reduction and Fresh Herbs
Market Price

*Available at an Additional Cost in all Packages**

Grilled Swordfish Steak*

Marinated Swordfish Steak, topped with Tropical Fruit Salsa and Citrus Butter Sauce
Additional charge based on Market Price

Meats

Included in the Grand Package and available in all other Packages

Herb Roasted New York Sirloin

Tender Sirloin Marinated with Fresh Herbs, Slow Roasted,
Thinly Sliced and Finished with a Cermini Mushroom Cabernet Sauce,
Cabernet Demi Glace, or a Classic Béarnaise Sauce.

Roast Sirloin Diane

Marinated Sirloin of Beef, Roasted Slowly and thinly sliced, topped
with Sautéed Mushrooms, Shallots and a Madeira Wine Sauce

Roasted Sirloin Au Poive

Tender Sirloin Strip, brushed with whole grain Mustard and encrusted with
Cracked Black Peppercorns, sliced thinly with a Cognac Dijon Cream Sauce

Cranberry Glazed Loin of Pork

Cranberry Glazed Pork Loin, Slow Roasted and Basted
with Sautéed Cinnamon Apples

Veal Marsala

Sautéed Veal Cutlets in a Marsala and Mushroom Sauce
An Additional \$2.00 per person in all other Packages

Veal Piccata

Sautéed Veal Cutlets in a White Wine Sauce with Capers and Lemon
An Additional \$2.00 per person in all other Packages

Grilled Filet of Beef

Prime Cut Filet Mignon wrapped in Applewood Smoked Bacon and
Finished with a Cermini Mushroom Cabernet Sauce, Cabernet Demi Glace
or a Classic Béarnaise Sauce
An Additional \$6.00 per person in all other Packages

Roasted Prime Rib of Beef

Slow Roasted Beef Rib Eye, cooked to Perfection and served with Natural Pan Juices.
An Additional \$4.00 per person in all other Packages

Roasted Rack of Lamb

Tender Spring Lamb with an Herbed Dijon Crust
Additional Charge based on Market Price

Combination Meals

Included in the Grand Package and available in all other Packages

Land and Sea

Sliced Five Ounce Portion of Tender Petite Filet of Beef, Dressed with Choice of Cabernet Demi Glace, Cermini Mushroom Cabernet Sauce, or Béarnaise sauce
Accompanied by Two Baked, Crab Stuffed Gulf Shrimp
An Additional \$3.00 per person in the Romance Package

Roasted N.Y. Sirloin and Pan Seared Herb Roasted Chicken

Slow Roasted Sirloin Strip and Pan Seared Boneless Breast of Chicken with a Caramelized Shallot and White Wine Reduction
An Additional \$2.50 per person in all other Packages

Atlantic Salmon and Roasted N.Y. Sirloin

Pan Seared Atlantic Salmon with Citrus Butter paired with Hand Carved Roasted Sirloin with Mushroom Jus
An Additional \$2.00 per person in all other Packages

Beef Filet and Seared Diver Scallops

Petite Filet of Beef paired with Seared Diver Scallops
Lemon/Tarragon Beurre Blanc sauce
An Additional \$3.00 per person in the Grand Package
An Additional \$7.00 in all other Packages

Petite Filet Mignon and Grilled Jumbo Shrimp

Five oz Grilled Filet Mignon with two Marinated Gulf Shrimp drizzled with Scampi Butter
An Additional \$5.00 per person in the Grand Package
An Additional \$9.00 per person in all other packages

Herb Roasted Breast of Chicken and Seared Atlantic Salmon

Herb Roasted Chicken Breast with Mushroom Jus paired
With Seared Salmon with Citrus Butter
An Additional \$2.00 per person in all other Packages

Baked Haddock and Stuffed Clams

Baked White Fish Topped with Baby Shrimp and Scallops
accompanied by Stuffed Clams Casino
An Additional \$2.00 per person in all other packages

Maine Lobster and Crab Strudel

Baked Maine Lobster Served with Drawn Butter
accompanied by a Lobster and Lump Crab Filled Pastry.
Served with a Plum Tomato Relish and Basil Aioli.
Additional Charge Based on Market Price

Lamb Chop and Grilled Swordfish

Dijon Herb encrusted Lamb Chop paired with Grilled Swordfish Steak
topped with Olive/Tomato Confit
An Additional charge based on Market Price

Stations

Mediterranean

Chicken, Beef and Vegetable Kabobs with Rice Pilaf
Lamb Kabobs available at Market Price
Additional \$6 per person

Italian

Chicken Picatta or Chicken Marsala with Mixed Vegetables
—Substitute Shrimp Scampi for \$4.00 per person
Additional \$6 per person

Asian

Teriyaki Chicken and Beef with Stir Fried Asian Vegetables Served with Fried Rice
—Substitute Stir Fried Shrimp for \$4.00 per person
Additional \$6 per person

Mexican

Chicken and Beef Fajitas served with Pico di Gallo,
Bell Peppers, Onions and Sour Cream. Served with Spanish Rice
Additional \$6 per person

New England Station

New England Pot Roast with Fresh Roasted Vegetables, Garlic Mashed Potatoes,
Pan Fried Seafood Cakes and Accompanied with a Creamy Clam Chowder
Additional \$8 per person

Carving Stations

Roasted Sirloin with Horseradish Sauce and a Cabernet Mushroom Sauce
Fresh Roasted Turkey with Orange Cranberry Chutney and Pan Gravy
Garlic and Herb, or Cranberry Glazed Roast Pork with Sauteed Cinnamon Apples
Bake Virginia Ham with Grilled Pineapple Chutney
Additional \$6 per person each selection

Pasta Station

Choice of Two Pastas (Ziti, Fettuccini, Farfale, or Linguine)
Choice of Two Sauces (Alfredo, Marinara, Ala Vodka, Pesto and Gorgonzola-Amaretto)
Additional \$5 per person

Caesar Salad Station

Crisp Romaine Lettuce, Classic Caesar Dressing, Parmesan Cheese, Garlic Croutons
and Grilled Chicken (Additional \$1.00 For Shrimp Choice)
Additional \$4 per person

Mashed Potato Bar

Roasted Red Bliss and Chef Selected White Mashed Potatoes Piped into Martini Glasses
Accompanied with Butter, Sour Cream, Chives, Bacon, Cheese, Mushrooms and Pan Gravy
Additional \$5 per person

Viennese Table

Mini Pastries, Petit Fours, Mini Eclairs, Assorted Cannolis, Cakes
and Chocolate Dipped Strawberries
Additional \$8 - \$12 per person

Chocolate Fountain

Warm Melted Chocolate Served with Assorted Fruit, Biscotti, Cookies, Pretzel Rods,
Marshmallows, and Cheesecake Bites
Additional \$9 per person

*Vegeterian/*Vegan Options*

Pasta Primavera

Assorted Grilled Vegetables Served over Chefs Choice Pasta
Tossed in a Oil and Garlic Sauce

***Stuffed Portabella Mushroom**

Balsamic Glazed Portabella Stuffed with Sautéed Onions, Baby Spinach,
and Cannellini Beans. Served over a Bed of Cranberry Wild Rice with a Touch
of Marinara Sauce and Garnished with a Balsamic Reduction

Eggplant Parmesan

Thinly Sliced Fried Eggplant Layered with Mozzarella and Marinara Sauce
over Chef's Selection Pasta

***Vegan Fried Rice**

Onions, Ginger, Carrots, Pea Shoots, Cabbage, Broccoli,
and Water Chestnuts Tossed in Asian Style Fried Rice
Topped with Shaved Scallions

***Mild Vegetable Curry**

Roasted Cauliflower, Bell Peppers, Onions, and Carrots Tossed
in a Mild Yellow Coconut Curry Served over White Rice

***Vegetable Pad Thai**

Cabbage, Carrots, Onions, Bean Sprouts, Crushed Peanuts,
Rice Noodles, in a Spicy Brown Sauce

Starches

Risotto

Creamy Parmesan Risotto with fresh Garlic and Herbs

Roasted Red Bliss Potato

Roasted Red Potatoes, Fresh Garlic and Rosemary drizzled
With Olive Oil and Roasted Golden Brown

Garlic Mashed Potato

Tender Potatoes, Poached with Whole Garlic Cloves and mashed Smooth
With Butter and Fresh Cream

Duchesses Potatoes

Creamy Whipped Potato, Lightly seasoned and piped into a Delicate Rosette
and roasted Golden Brown

Delmonico Potatoes

Tender Potato tossed with Cream, Cheddar Cheese and Fresh Herbs
Baked Golden Brown Au Gratin Style

Baked Potato

Roasted Potato coated in Olive Oil, Sea Salt and Cracked Pepper
Served with a side of Sour Cream

Spice Mashed Sweet Potato

Roasted Sweet Potato mashed with Sweet Cream Butter, Vermont Maple Syrup
and a Pinch of Freshly Ground Cinnamon

Baked Stuffed Potato

Fluffy Mashed Potato, Sour Cream, Cheddar Cheese, and Fresh Chives
Stuffed in a Crispy Potato Skin Shell
\$1.50 additional per person

Rice Pilaf

Long Grain Rice and Toasted Orzo sautéed with Aromatic Vegetables,
Herbs and Spices, steamed in a Rich Chicken Broth

Cranberry Wild Rice

Long Grain and Wild Rice with Cranberries and Herbs

Vegetables

Chef's Seasonal Medley

A Delicious selection of Seasonal Vegetables, Cooked Al Dente and Seasoned with Butter, Sea Salt and Cracked Black Pepper

Orange Glazed Carrots

Sweet Baby Carrots tossed with Butter, Brown Sugar, Florida Orange Juice and Fresh Herbs

Green Beans Almondine

Tender Green Beans tossed with Sea Salt, Cracked Pepper and Toasted Almonds
Drizzled with Melted Butter

Butternut Squash

Pureed Butternut Squash seasoned with Cinnamon, Brown Sugar and enriched with Creamy Butter

Peas and Carrots

Sweet English Peas and Diced Carrots tossed with Sea Salt, Butter and Cracked Black Pepper

Steamed Broccoli

Steamed Broccoli Florets Seasoned with a Sprinkle of Sea Salt and a squeeze of Fresh Lemon

Corn and Pepper Trio

Sautéed Sweet Corn tossed with Diced Red and Green Pepper
Drizzled with Sea Salt and Melted Butter

Green Bean Bundles

Tender Green Beans Wrapped
with Red Pepper and Carrot

Steamed Asparagus Bundles

Tender Pencil Asparagus Bundled in a Summer Squash Ring
With Red Pepper Strips and drizzled with Melted Butter

2015 Premixed Drink List

PRE-MIXED BELLINIS, MIMOSAS AND INFUSED WINES

Sold by the gallon with approximately 35-40 drinks per gallon

Bellini • Apple Infused Chardonnay • Midori Mimosa • Kir
Pomegranate Infused Cabernet • Peach Mimosa
Kir Royale • Mimosa • Sangria

\$90

PREMIXED COCKTAILS

Sold by the gallon with approximately 35-40 drinks per gallon

Bloody Mary's • Sea Breeze • Fuzzy Navel
Screwdriver • Sex on the Beach • Cuba Libre

\$90

PREMIXED SIGNATURE MARTINI'S AND COCKTAILS

Sold by the gallon with approximately 35-40 drinks per gallon

Cosmopolitan • Blue Raspberry Martini • Pomatini • Appletini
Chocolate Martini • Lemon Drop Martini • Melon ball • French Martini
Midouri Sour • Daiquiri • Bacardi Cocktail • Margarita
Mojito • Tequila Mojito

\$110

INTERNATIONAL COFFEE STATION

Minimum 25 Servings

Anisette • Amaretto • Black Sambuca • Kahlua
Grand Mariner • Frangelico • Bailey's Irish Cream
Irish Whiskey

\$6 Per Drink