



Graduate State College Wedding Menu

125 S. Atherton Street, State College, PA 16801

814 231 2100

graduatehotels.com/statecollege

Wedding Packages Overview

RECEPTION PACKAGES

Silver Brunch Reception \$45/person

Hot & Cold Hors D'oeuvres, Mimosa Toast, Buffet Stations

Gold Cocktail Reception \$45/person

Reception Style Hot & Cold Hors D'oeuvres & Buffet Stations

Platinum Cocktail Reception \$100/person

Five Hours Open Bar, Reception Style Hot & Cold Hors D'oeuvres & Buffet Stations

SERVED DINNER PACKAGES

Opal Package \$45/person

Hot & Cold Hors D'oeuvres, Two Course Served Meal, Service of Wedding Cake/ Dessert

Ruby Package \$55/person

One Hour of Open Bar & Champagne Toast, Hot & Cold Hors D'oeuvres, Two Course Served Meal, Service of Wedding Cake/ Dessert

Emerald Package \$60/person

One Hour of Open Bar & Champagne Toast, Hot & Cold Hors D'oeuvres, Three Course Served Meal, Service of Wedding Cake/ Dessert

Sapphire Package \$75/person

Two Hours of Open Bar & Champagne Toast, Hot & Cold Hors D'oeuvres, Three Course Served Meal, Service of Wedding Cake/ Dessert

Diamond Package \$100/person

Four Hours of Open Bar & Champagne Toast, Hot & Cold Hors D'oeuvres, Three Course Served Meal, Service of Wedding Cake/ Dessert

BUFFET DINNER PACKAGES

Cupid Package \$45/person

Hot & Cold Hors D'oeuvres, Two Course Served Meal, Service of Wedding Cake/ Dessert

Ribbons & Bows Package \$55/person

One Hour of Open Bar & Champagne Toast, Hot & Cold Hors D'oeuvres, Two Course Served & Buffet Meal, Service of Wedding Cake/ Dessert

Satin & Lace Package \$60/person

One Hour of Open Bar & Champagne Toast, Hot & Cold Hors D'oeuvres, Three Course Served & Buffet Meal, Service of Wedding Cake/ Dessert

Pearl & Dove Package \$75/person

Two Hours of Open Bar & Champagne Toast, Hot & Cold Hors D'oeuvres, Three Course Served & Buffet Meal with a Carving Station, Service of Wedding Cake/ Dessert

Moon & Stars Package \$100/person

Four Hours of Open Bar & Champagne Toast, Hot & Cold Hors D'oeuvres, Three Course Served & Buffet Meal with a Carving Station, Service of Wedding Cake/ Dessert

All Wedding Packages Include:

Reception Banquet Room Rental , Up to 5 Hours (Including our Linens, China, Glass & Silverware)

Food Service for Up to 90 Minutes

Cake Cutting & Service of Cake (or other dessert provided)

Dance Floor & DJ Table(s)

Overnight Accommodations for the Bride & Groom on the Night of the Reception

Getting Ready/ Gathering Room for the Bridal Party

Wedding Coordination

Also Available:

Room Blocks for Out of Town Guests

Children's Meals

Special Dietary Meals

Vendor Meals

*Ceremony Space is Available for an Additional Fee

Rehearsal Dinner Space

Morning-After Breakfast/ Brunch Options

RECEPTIONS

Silver Brunch Reception \$45/person
+ \$50 attendant fee

Displayed Presentations:
[Served with Appropriate Accoutrements]

Sliced Fruit Display*

Cheese Display*

Smoked Salmon Display*

Displayed Hors D'oeuvres:

Miniature Quiche

Spanakopita

Apple Brie Puffs

Mimosa Toast*

Omelet Station, Made to Order:

[\$50 Attendant Fee Required]

Eggs, Cheese, Peppers, Mushrooms, Onions & Ham*

Breakfast Buffet:

Home Fries*

Crisp Bacon*

Smoked Sausage*

Breakfast Pastries

Scrambled Eggs*

Cinnamon French Toast with Butter & Syrup

Lunch Buffet:

Spinach Salad Mimosa*

Warm Rolls & Butter

Fresh Seasonal Vegetables*

Grilled Chicken Breast with Orange Champagne

Sauce*

Pasta Primavera with EVOO & Fresh Herbs

Coffee, Decaf & Hot Tea*

Assorted Juices*

Service of Wedding Cake

Gold Cocktail Reception \$45/person
+ \$100 attendant fee

Displayed Presentations:

[served with appropriate accoutrements]
Cheese Display with Fruit Garnish*
Vegetable Crudit *

Displayed Hors D'oeuvres:

Coconut Chicken with Orange Marmalade
Cocktail Franks
Swedish Meatballs
Assorted Miniature Quiche
Fried Ravioli with Marinara

Pasta Station:

[\$50 Attendant Fee Required]
Choice of Two: Penne, Tortellini, Bowtie, Linguini or Spaghetti
Choice of Two: Marinara, Vodka, Alfredo or Garlic Cream Sauce

Carving Station:

[\$50 Attendant Fee Required]
All Served with Appropriate Sauces and Demi Rolls
Choice of Two: Sirloin of Beef, Smoked Pork Tenderloin, Roasted Turkey Breast, Baked Ham or Prime Rib of Beef au Jus*

Dessert Station:

Chocolate Fondue with Rice Krispie Treats[®],
Marshmallows, Pretzel Rods and Angel Food Cake

Coffee, Decaf & Hot Tea*

Service of Wedding Cake

Platinum Cocktail Reception \$100/person
+ \$100 attendant fee

Five Hours of Open Bar [House Brands] & Champagne Toast*

Displayed Presentations:

[served with appropriate accoutrements]
Cheese Display with Fruit Garnish*
Antipasto Display*
Vegetable Crudit *

Displayed Hors D'oeuvres:

Bourbon Chicken Skewers
Tomato & Mozzarella Bruschetta
Pork Egg Rolls with a Honey Ginger Soy Sauce
Apple Brie Puffs

Passed Hors D'oeuvres:

Crab Stuffed Mushrooms
Peppered Sirloin Wrapped Asparagus
Spanakopita

Salad Station:

Iceberg & Romaine Lettuces*, Assorted Dressings*,
Shredded Carrots*, Cucumbers*, Tomatoes* &
Croutons with Warm Rolls & Butter

Pasta Station:

[\$50 Attendant Fee Required]
Choice of Two: Penne, Tortellini, Bowtie, Linguini or Spaghetti
Choice of Two: Marinara, Vodka, Alfredo or Garlic Cream Sauce*

Carving Station:

[\$50 Attendant Fee Required]
[All Served with Appropriate Sauces and Demi Rolls]
Choice of Two: Sirloin of Beef, Smoked Pork Tenderloin, Roasted Turkey Breast, Baked Ham or Prime Rib of Beef au Jus*

Dessert Station:

Chocolate Fondue with Rice Krispie Treats[®],
Marshmallows, Pretzel Rods and Angel Food Cake,
Fresh Strawberries & Fresh Pineapple

Coffee, Decaf & Hot Tea*

Service of Wedding Cake

SERVED WEDDING PACKAGES

Opal Package

\$45/person

Displayed Presentations:

[served with appropriate accoutrements]

Sliced Fruit Display*

Vegetable Crudit *
*

Passed Hors D'oeuvres:

[choose three]

Cocktail Franks

Coconut Chicken with Orange Marmalade

Cocktail Swedish Meatballs

Assorted Miniature Quiche

Tomato & Mozzarella Bruschetta

Apple Brie Puffs

First Course:

[choose one, each served with warm rolls & butter]

Atherton House Salad with Balsamic Vinaigrette*

Caesar Salad

Second Course:

[choose two, served with vegetable & starch]

Pasta Primavera with EVOO & Herbs

Chicken Marsala with Mushroom Sauce*

Saut ed Chicken in a Sundried Tomato Cream Sauce*

Herb Crusted Cod with a Shallot Beurre Blanc*

Broiled Sole with Herb Butter Sauce*

Grilled Sirloin Steak with Roasted Garlic Demi Glace*

Coffee, Decaf & Hot Tea*

Service of Wedding Cake

[for additional entr es, add \$2.50, per person, per
entr e]

Ruby Package

\$55/person

One Hour Open Bar [House Brands] & Champagne
Toast

Displayed Presentations:

[served with appropriate accoutrements]

Cheese Display with Fruit Garnish*

Vegetable Crudit *
*

Passed Hors D'oeuvres:

[choose four, from this or any lesser package]

Pepper Beef Wrapped Asparagus*

Spanakopita

Tempura Chicken with Pineapple Ginger Sauce

Smoked Salmon on a Cucumber Chip*

Pork Egg Rolls with Honey Ginger Soy Sauce

Crab Stuffed Mushroom Caps

First Course:

[choose one, each served with warm rolls & butter]

Atherton House Salad with Balsamic Vinaigrette*

Caesar Salad

Fresh Fruit Salad*

Italian Wedding Soup

Second Course:

[choose two, served with vegetable & starch]

Eggplant Parmesan

Saut ed Chicken in a Lemon Butter Sauce*

Roasted Chicken with Prosciutto & Sage Cream*

Pork Tenderloin with Sundried Cherry Sauce*

Crab Stuffed Fillet of Sole with Shallot Beurre Blanc

Grilled New York Strip with Caramelized Onion Demi
Glace*

Coffee, Decaf & Hot Tea*

Service of Wedding Cake

[for additional entr es, add \$2.50, per person, per
entr e]

Emerald Package

\$60/person

One Hour Open Bar [House Brands] & Champagne
Toast

Displayed Presentations:

[served with appropriate accoutrements]

Cheese Display with Fruit Garnish*

Vegetable Crudit *

Passed Hors D'oeuvres:

[choose five, from this or any lesser package]

Miniature Beef Wellington

Spicy Pork Pot Stickers with Sweet Soy Sauce

Brie & Mixed Berry Compote on a Crostini

Gorgonzola Mushroom Tarts

Spicy Beef Satay with Thai Peanut Sauce*

Twice Baked New Potatoes with Bacon*

First Course:

[choose one, each served with warm rolls & butter]

Atherton House Salad with Balsamic Vinaigrette*

Sunshine Salad with Strawberries, Oranges, Walnuts

& Raspberry Vinaigrette*

Tri-Colored Tortellini with a Basil Pesto

Second Course:

Sorbet with Mint Leaf Garnish*

Third Course:

[choose two, served with vegetable & starch]

Spinach & Cous Cous Stuffed Tomato with Grilled
Tofu*Prosciutto & Basil Stuffed Chicken with a Port Wine
Sauce

Chicken Cordon Bleu*

Smoked Pork Tenderloin with Roasted Tomato

Chutney*

Grilled Mahi Mahi with a Mango Glaze*

Grilled Ahi Tuna with a Tropical Fruit Salsa*

Filet Mignon with a Caramelized Onion Demi Glace*
Coffee, Decaf & Hot Tea*
Service of Wedding Cake
[for additional entr es, add \$2.50, per person, per
entr e]**Sapphire Package**

\$75/person

Two Hour Open Bar [House Brands] & Champagne
Toast

Displayed Presentations:

[served with appropriate accoutrements]

Cheese Display with Fruit Garnish*

Fruit Display*

Vegetable Crudit *

Passed Hors D'oeuvres:

[choose five, from this or any lesser package]

Crab Rangoons with Plum Sauce

Smoked Chicken with Apricot Chutney on Brioche

Sopressata & Mozzarella Crostini

Snow Peas Stuffed with Boursin Cheese*

Crimini Mushroom Skewers*

Mini Crab Cakes with Citrus Aioli

First Course:

[choose one]

Cheese Manicotti with Marinara

Drunken Mushrooms

Tomato & Mozzarella Bruschetta with Balsamic
ReductionLobster Ravioli

Second Course:

[choose one, each served with warm rolls & butter]

Atherton House Salad with Balsamic Vinaigrette*

Greek Salad with Olives, Tomatoes, Feta Cheese and
Herb Vinaigrette*Chesapeake Crab Bisque*

Third Course:

[choose two, served with vegetable & starch]

Chicken Breast Stuffed with Crab Imperial with
Lobster Sauce*

Seared Duck Breast with Vanilla Brandy Sauce*

Mixed Grille- Chicken, Sirloin & Shrimp Skewer

Chilean Sea Bass with Citrus Butter*

Filet Mignon with Black Truffle Demi Glace*

Petite Filet Mignon & Crab Cake
Coffee, Decaf & Hot Tea*
Service of Wedding Cake
[for additional entr es, add \$2.50, per person, per
entr e]

* = Gluten Free Options

Diamond Package

\$100/person

Four Hour Open Bar [House Brands] & Champagne
Toast

Displayed Presentations:

[served with appropriate accoutrements]

Cheese Display*

Fruit Display*

Vegetable Crudit *
*

Passed Hors D'oeuvres:

[choose five, from this or any lesser package]

Coconut Shrimp with Pina Colada Dipping Sauce

Prosciutto Wrapped Melon*

Deviled Eggs*

Smoked Salmon Mousseline Canape

Clams Casino*

Lobster Puffs

First Course:

[choose one]

Petite Crab Cakes with Citrus Aioli

Cocktail Shrimp with Tomato Jam*

Chilled Smoked Trout with Citrus Salsa on Greens*

Roasted Vegetable Strudel with Tomato Coulis*
*

Second Course:

[choose one, each served with warm rolls & butter]

Atherton House Salad with Balsamic Vinaigrette*

Organic Greens with Dried Cranberries, Pecans, Bleu

Cheese & White Balsamic Vinaigrette*

Seafood Bisque with Cr me Fraiche*
*

Third Course:

[choose two, served with vegetable & starch]

Chicken Oscar*

Cornish Hen with Andouille Stuffing & Wild

Mushroom Cream Sauce

Seared Rack of Lamb with Cherry Demi Glace*

Jumbo Crab Cakes with Sundried Tomato Remoulade

Beef & Lobster Napoleon*

New York Strip with Shrimp & Scallops in a Parmesan

Cream Sauce*
*

Coffee, Decaf & Hot Tea*

Service of Wedding Cake

[for additional entr es, add \$2.50, per person, per
entr e]

* = Gluten Free Options

BUFFET WEDDING PACKAGES**Cupid Package**

\$45/person

Displayed Presentations:

[served with appropriate accoutrements]

Sliced Fruit Display*

Vegetable Crudit *
*

Passed Hors D'oeuvres:

[choose three]

Cocktail Franks

Coconut Chicken with Orange Marmalade

Cocktail Swedish Meatballs

Assorted Miniature Quiche

Tomato & Mozzarella Bruschetta

Apple Brie Puffs

Served First Course:

[choose one, each served with warm rolls & butter]

Atherton House Salad with Balsamic Vinaigrette*

Caesar Salad

Buffet Second Course:

[choose two, served with vegetable & starch]

Cheese Tortellini with Olives, Sundried Tomatoes &

Basil Pesto

Chicken Cacciatore*

Lemon Pepper Chicken*

Grilled Rosemary Marinated Pork Loin*

Baked Haddock Almandine with Citrus Butter*

Beef Bourguignon*

Beef Stroganoff

Coffee, Decaf & Hot Tea*

Service of Wedding Cake

[for additional entr es, add \$2.50, per person, per
entr e]

Ribbons & Bows Package \$55/person

One Hour Open Bar [House Brands] & Champagne
Toast

Displayed Presentations:
[served with appropriate accoutrements]
Cheese Display with Fruit Garnish*
Vegetable Crudit *
* = Gluten Free Options

Passed Hors D'oeuvres:
[choose four, from this or any lesser package]
Pepper Beef Wrapped Asparagus*
Spanakopita
Tempura Chicken with Pineapple Ginger Sauce
Smoked Salmon on a Cucumber Chip*
Pork Egg Rolls with Honey Ginger Soy Sauce
Crab Stuffed Mushroom Caps

Served First Course:
[choose one, each served with warm rolls & butter]
Atherton House Salad with Balsamic Vinaigrette*
Caesar Salad
Fresh Fruit Salad*
Italian Wedding Soup

Buffet Second Course:
[choose two, served with vegetable & starch]
Balsamic Portabellas with Herb Cous Cous*
Chicken Picatta*
Honey Roasted Chicken with Arugula & Tomato
Medley*
Smoked Pork Loin with Balsamic Cream Sauce*
Seared Cod with a Roasted Tomato Fennel Sauce*
Coquille St. Jacques*
Roasted Sirloin of Beef with a Peppercorn Demi
Glace*
Rosemary Strip Steak with a Red Pepper Puree*

Coffee, Decaf & Hot Tea*

Service of Wedding Cake

[for additional entr es, add \$2.50, per person, per
entr e]

Satin & Lace Package \$60/person

One Hour Open Bar [House Brands] & Champagne
Toast

Displayed Presentations:
[served with appropriate accoutrements]
Cheese Display with Fruit Garnish*
Vegetable Crudit *
* = Gluten Free Options

Passed Hors D'oeuvres:
[choose five, from this or any lesser package]
Miniature Beef Wellington
Spicy Pork Pot Stickers with Sweet Soy Sauce
Brie & Mixed Berry Compote on a Crostini
Gorgonzola Mushroom Tarts
Spicy Beef Satay with Thai Peanut Sauce*
Twice Baked New Potatoes with Bacon*

Served First Course:
[choose one, each served with warm rolls & butter]
Atherton House Salad with Balsamic Vinaigrette*
Sunshine Salad with Strawberries, Oranges, Walnuts
& Raspberry Vinaigrette*
Tri-Colored Tortellini with a Basil Pesto

Served Second Course:
Sorbet with Mint Leaf Garnish*

Buffet Third Course:
[choose two, served with vegetable & starch]
Cheese Ravioli with e Roasted Tomato Fennel Sauce
Saut ed Chicken with a Wild Mushroom Sauce*
Chicken Fricassee*
Cilantro Lime Pork Loin with a Black Bean Salsa*
Grilled Mahi Mahi with Pineapple & Plantain
Chutney*
Seafood Newburg with Rice*
Roasted Sirloin of Beef with a Tomato Ginger
Vinaigrette*
Balsamic Beef Tenderloin with a Roasted Garlic Jus*

Coffee, Decaf & Hot Tea*

Service of Wedding Cake

[for additional entr es, add \$2.50, per person, per
entr e]

Pearl & Dove Package \$75/person
+ \$50 attendant fee

Two Hour Open Bar [House Brands] & Champagne
Toast

Displayed Presentations:
[served with appropriate accoutrements]
Cheese Display*
Fruit Display*
Vegetable Crudit *
*

Passed Hors D'oeuvres:
[choose five, from this or any lesser package]
Crab Rangoons with Plum Sauce
Smoked Chicken with Apricot Chutney on Brioche
Sopressata & Mozzarella Crostini
Snow Peas Stuffed with Boursin Cheese*
Crimini Mushroom Skewers*
Mini Crab Cakes with Citrus Aioli

Served First Course:
[choose one]
Cheese Manicotti with Marinara
Drunken Mushrooms
Tomato & Mozzarella Bruschetta with Balsamic
Reduction
Lobster Ravioli

Served Second Course:
[choose one, each served with warm rolls & butter]
Atherton House Salad with Balsamic Vinaigrette*
Greek Salad with Olives, Tomatoes, Feta Cheese and
Herb Vinaigrette*
Chesapeake Crab Bisque*

Buffet Third Course:
[choose two, served with vegetable & starch]
Chipotle Mango Glazed Vegetable Kabobs with
Macadamia Nut Rice*
Grilled Chicken Breast with Tomato Saffron Cream
Sauce*
Pork Tenderloin Fra Diablo*
Seafood Creole with Rice*
Salmon Saltimbocca with Fresh Fruit Salsa*
Veal Gruyere*
Medallions of Beef Tenderloin with a Wild Mushroom
Sauce*
Sirloin of Beef with Bordelaise Sauce*

Continued....

Carving Station:
[choose one, all served with appropriate
accoutrements & demi rolls]
[\$50 Attendant Fee Required]
Prime Rib of Beef au Jus*
Herb Roasted Turkey*
Honey Baked Ham*
Smoked Pork Loin*
Peppercorn Beef Tenderloin*

Coffee, Decaf & Hot Tea*

Service of Wedding Cake

[for additional entr es, add \$2.50, per person, per
entr e]

Moon & Stars Package \$100/person
+ \$50 attendant fee

Four Hour Open Bar [House Brands] & Champagne
Toast

Displayed Presentations:
[served with appropriate accoutrements]
Cheese Display*
Fruit Display*
Vegetable Crudit *
*

Passed Hors D'oeuvres:
[choose five, from this or any lesser package]
Coconut Shrimp with Pina Colada Dipping Sauce
Prosciutto Wrapped Melon*
Deviled Eggs*
Smoked Salmon Mousseline Canape
Clams Casino*
Lobster Puffs

Served First Course:
[choose one]
Petite Crab Cakes with Citrus Aioli
Cocktail Shrimp with Tomato Jam*
Chilled Smoked Trout with Citrus Salsa on Greens*
Roasted Vegetable Strudel with Tomato Coulis

Served Second Course:
[choose one, each served with warm rolls & butter]
Atherton House Salad with Balsamic Vinaigrette*
Organic Greens with Dried Cranberries, Pecans, Bleu
Cheese & White Balsamic Vinaigrette*
Seafood Bisque with Cr me Fraiche*

...continued

Buffet Third Course:

[choose two, served with vegetable & starch]
Champagne & Balsamic Vegan Stir Fry*
Tequila Chicken with Onions, Peppers & a Tequila
Lime Cream Sauce*
Curried Coconut Mussels*
Shrimp Pizzaloa
Sesame Crusted Ahi Tuna with Ginger Citrus Salsa*
Herb Crusted Leg of Lamb with Rosemary Jus*
Beef Tenderloin with Béarnaise Sauce*

Carving Station:

[choose two, all served with appropriate
accoutrements & demi rolls]
[\$50 Attendant Fee Required]
Prime Rib of Beef au Jus*
Herb Roasted Turkey*
Honey Baked Ham*
Smoked Pork Loin*
Peppercorn Beef Tenderloin*

Coffee, Decaf & Hot Tea*

Service of Wedding Cake

[for additional entrées, add \$2.50, per person, per
entrée]

PACKAGE UPGRADE OPTIONS

Displayed Hot & Cold Hors D'oeuvres

[Price is per 50 piece order.
Suggested 5 pieces per person, per
hour]

Andouille Wrapped Scallops*	\$125
Apple Brie Puffs	\$80
Assorted Finger Sandwiches	\$75
Bacon Wrapped Scallops*	\$125
Beef Carpaccio on Crostini	\$125
Bourbon Chicken Skewers	\$90
Buffalo Wings with Bleu Cheese*	\$75
Cherry Tomatoes with Smoked Salmon Mousseline*	\$110
Chicken Liver Pate with Pistachio*	\$80
Cocktail Franks	\$75
Cocktail Swedish Meatballs	\$75
Coconut Chicken with Orange Marmalade*	\$110
Crab Meat Canapes	\$110
Crab Stuffed Mushrooms	\$125
Curried Beef Skewers*	\$100
Crisp Mozzarella Sticks with Marinara	\$60
Crispy Chicken Tenders with Honey Mustard	\$80
Fried Ravioli with Marinara	\$70
Gorgonzola Mushroom Tarts	\$80
Lobster Cheese Puffs	\$125
Mini Assorted Quiche	\$80
Mini Crab Cakes with Tomato Aioli	\$145
Mini Pork Egg Rolls with Honey Ginger Soy Sauce	\$75
Miniature Beef Wellingtons	\$125
Miniature Fruit Kababs*	\$60
Mushroom Turnovers with Crème Fresh	\$100
Peppered Sirloin Wrapped Asparagus*	\$100
Prosciutto Wrapped Pineapple*	\$65
Spanakopita	\$90
Tempura Chicken with Pineapple Ginger Sauce	\$100
Tomato & Mozzarella Bruschetta	\$75
Tuna Tar Tare on an Asiago Chip*	\$140

**Add \$50 per server for hors
d'oeuvres passed on silver trays.

Cold Displays

[90 minutes of service]

Fresh Vegetable Crudités* \$4/person

Celery, Carrot, Broccoli, Cauliflower and other Assorted Seasonal Vegetables, Served with Ranch Dressing

Sliced Seasonal Fruit* \$5/person

Honeydew, Cantaloupe, Pineapple and Fresh Seasonal Berries

Domestic Cheese Display* \$5/person

Imported & Domestic Cheese Display* \$6/person

Garnished with Dried Fruits, Fresh Grapes and Strawberries and other Seasonal Berries, Served with Mustard and Assorted Crackers

Chilled Gulf Shrimp* \$250/100 pieces

Served with Lemon Wedges and Homemade Cocktail Sauce

Bourbon Cured Salmon Display* \$10/person

[Minimum of 40 people]

Served with Capers, Onion, Olives, Citrus Gremolata, Chopped Egg, Tomatoes & Mini Cocktail Breads

Antipasti Display* \$8/Person

Variety of Charcuteries and Grilled Vegetables Served with Hummus, Crackers, Breads & Dips

Assorted Dessert Display \$10/person

Gourmet Treats Including Assorted Tarts, Chocolates, Petit Fours and Cookies, with Coffee, Decaf and Hot Tea Station

Seafood Display* \$25/person

Snow Crab Legs, Stone Crab Claws, Chilled Shrimp with Butter, Lemon & Cocktail Sauce

Specialty Stations

[90 minutes of service]

All stations require a \$50 Chef Attendant Fee.

Steamship Round of Beef* \$7/person

[Minimum of 125 people]

Served with Garlic au Jus, Horseradish, Whole Grain Mustard and Artisan Demi Rolls

Herb Roasted Turkey Breast* \$6/person

Served with Whole Grain Aioli and Artisan Demi Rolls

Peppercorn Beef Tenderloin* \$9/person

Served with Horseradish au Jus, Tomato Chutney and Artisan Demi Rolls

Smoked Pork Loin* \$6/person

Served with Apple Brandy Demi Glaze and Artisan Demi Rolls

Pasta Station \$6/Person

Choice of Two Pastas and Two Sauces:

Pastas: Farfalle, Penne, Tortellini, Ravioli or Orecchiette

Sauces: Alfredo*, Marinara*, Pesto*, Vodka*, Garlic & Oil* or Garlic Cream*

Stir Fry Station* \$10/person

Beef, Chicken & Vegetable Stir-fried with a Variety of Veggies, Sautéed with Sesame Oil and Finished with a Teriyaki Glaze

Chocolate Fondue \$8/person

Hot, Milk Chocolate* with Marshmallows*, Rice Krispie Treats®, Pretzels Rods, Angel Food Cake, Fresh Strawberries* & Pineapple*

Banquet Bars

Cash Bars

Cash Bars: There is a \$50 fee for the first hour and \$25 for each additional hour(s), per bar tender. We recommend one bar tender for every 75 people.

Open Bars

Open Bars: Are Host sponsored and based on consumption or per person, per hour. House Brands will be used for all open banquet bars unless Premium or Top Shelf Brands are specified by the Host. A service fee of \$50 will be applied if a bar bill is less than \$250 in total sales.

Per Consumption:

House Brand Cocktails	\$5- \$6/each
Premium Brand Cocktails	\$6- \$7/each
Top Shelf Brand Cocktails	\$8 & Up/each
Domestic Bottled Beer	\$4/bottle

Imported Bottled Beer \$4.50/bottle

House Wine \$5/glass

Wine Service by Bottle \$60/bottle

Alcoholic Punch \$240/3 gallons
(Minimum of 3 Gallons, Flavors Vary)

Beer by the Keg: Available Upon
Request (Up to 3 Kegs/ event)

Per Hour:

1st Hour House Brands*	\$12/person
2nd Hour House Brands*	\$10/person
3rd Hour House Brands*	\$8/person
4th Hour House Brands*	\$7/person

*Premium Liquors Are Available for an additional \$2/person/hour

*Top Shelf Liquors are Available for an additional \$3/person/hour

*All Guests Ages 21 & Above with Valid ID