

TRAY PASS

ONE HOUR RECEPTION

Select 4 items | Must be paired with a Buffet Menu

Select 4 items | Must be paired with a Bar Package

TWO HOUR RECEPTION

Select 6 items | Must be paired with a Bar Package

AVOCADO TOAST 🥑

Diced tomatoes, shallots, basil, citrus vinaigrette

DEVILED EGGS 🍳

Creamy, classic deviled eggs with bacon bits

CRISPY ORANGE SHRIMP SKEWERS 🍤

Crispy shrimp, orange glaze, red bell peppers, sesame seeds

BUFFALO CHICKEN TOAST

Pulled Buffalo chicken, sliced cucumber, cheddar cheese

SHRIMP LOUIE LETTUCE CUPS 🍤

Sauteed shrimp, bell pepper, hard boiled egg, green onion, 1000 island

ASIAN SALAD CUPS* 🥑

Thin noodles, cabbage, romaine, shredded carrots, red pepper, mandarins, cilantro, green onion, sesame dressing

MINI CHEESEBURGER SLIDERS

American cheese, cheddar cheese, tomato, mustard aioli

TEMPURA ZUCCHINI STICKS

Baked tempura zucchini, house dipping sauce

*Gluten sensitive option available upon advanced request



Vegetarian



Vegan



Gluten Sensitive

THE VICTROLA

TEMPTATIONS

SPINACH ARTICHOKE DIP

Fontina and Parmesan cheeses, tortilla chips

TOTCHOS

*Tater tots, shredded pork, white queso,
pico de gallo, green onion*

VEGETARIAN OPTION AVAILABLE UPON ADVANCED REQUEST

SLIDERS

CHEDDAR BURGER SLIDERS

Bibb lettuce, signature sauce, brioche bun

FRIED CHICKEN BLT SLIDERS

*Crispy boneless chicken breast, tomatoes, bibb lettuce,
bacon, dijon mustard, brioche bun*

BEYOND BURGER SLIDERS*

Vegan cheese, lettuce, tomato

PASTAS

CHICKEN PENNE ALLA VODKA

*Crushed tomato cream sauce,
parmesan*

VEGETARIAN OPTION AVAILABLE UPON ADVANCED REQUEST

PASTA PRIMAVERA

Seasonal vegetables, olive oil

DESSERTS

CHOCOLATE MOUSSE

Rich and airy chocolate mousse, cocoa powder

BANANAS FOSTER BREAD PUDDING

Chocolate chunks, toffee sauce, caramelized banana

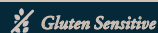
**Gluten sensitive option available upon request*



Vegetarian



Vegan



Gluten Sensitive

THE EMPORIUM

TEMPTATIONS

SPINACH ARTICHOKE DIP

Fontina and Parmesan cheeses, tortilla chips

TOTCHOS

Tater tots, shredded pork, white queso, pico de gallo, green onion

VEGETARIAN OPTION AVAILABLE UPON ADVANCED REQUEST

ROASTED BRUSSELS SPROUTS

Charred Brussels sprouts, jalapeño mayo, cotija cheese, ancho chili powder

VEGAN OPTION AVAILABLE UPON ADVANCED REQUEST

SALAD

ASIAN CHOPPED SALAD*

Cabbage, romaine, shredded carrot, red pepper, mandarins, cilantro, green onion, crispy wonton strips, citrus vinaigrette

VEGAN OPTION AVAILABLE UPON ADVANCED REQUEST

SIDE

MASHED POTATOES

Creamy mashed red skin potatoes

SLIDERS

CHEDDAR BURGER SLIDERS

Bibb lettuce, signature sauce, brioche bun

FRIED CHICKEN BLT SLIDERS

Crispy boneless chicken breast, tomatoes, bibb lettuce, bacon, dijon mustard, brioche bun

PASTAS

PASTA PRIMAVERA

Seasonal vegetables, olive oil

MACARONI & CHEESE

Three cheese sauce, parmesan, sharp cheddar cheese

MAINS

CHICKEN PARMESAN*

Penne pasta, breaded chicken, marinara, mozzarella

MISO GLAZED SALMON

Rice, mushrooms, bok choy, red pepper, green onion, snow peas, miso glaze, sesame seeds

BEYOND BURGER*

Vegan cheese, lettuce, tomato

DESSERTS

CHOCOLATE MOUSSE  BANANAS FOSTER BREAD PUDDING  CHOCOLATE CRÈME BRÛLÉE 

*Gluten sensitive option available upon request



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THE AIRSHIP

TEMPTATIONS

SPINACH ARTICHOKE DIP 🌱 ✂️

Fontina and Parmesan cheeses,
tortilla chips

TOTCHOS ✂️

Tater tots, shredded pork, white queso,
pico de gallo, green onion

VEGETARIAN OPTION AVAILABLE UPON ADVANCED REQUEST

RED HOT CHOCOLATE WINGS ✂️

Flash fried, hot chocolate sauce,
sesame seeds, green onion

SALAD

ASIAN CHOPPED SALAD*

Cabbage, romaine, shredded carrot,
red pepper, mandarins, cilantro,
green onion, crispy wonton strips,
citrus vinaigrette

VEGAN OPTION AVAILABLE UPON ADVANCED REQUEST

SIDE

MASHED POTATOES 🌱 ✂️

Creamy mashed red skin
potatoes

SLIDERS

CHEDDAR BURGER SLIDERS

Bibb lettuce, signature sauce,
brioche bun

FRIED CHICKEN BLT SLIDERS

Crispy boneless chicken breast,
tomatoes, bibb lettuce, bacon,
dijon mustard, brioche bun

PASTAS

PASTA PRIMAVERA 🌱

Seasonal vegetables, olive oil

MACARONI & CHEESE 🌱

Three cheese sauce, parmesan,
sharp cheddar cheese

CHICKEN PENNE ALLA VODKA

Crushed tomato cream sauce, parmesan

VEGETARIAN OPTION AVAILABLE UPON ADVANCED REQUEST

MAINS

BRISKET AND WILD MUSHROOM MEATLOAF

Pork and beef meatloaf, mashed potatoes,
baby carrots, mushrooms, gravy,
Tabasco fried onions, green onions

MISO GLAZED SALMON ✂️

Rice, mushrooms, bok choy,
red pepper, green onion, snow peas,
miso glaze, sesame seeds

BEYOND BURGER* 🌱

Vegan cheese, lettuce, tomato

DESSERTS

CHOCOLATE MOUSSE 🌱 ✂️ BANANAS FOSTER BREAD PUDDING 🌱 CHOCOLATE CRÈME BRÛLÉE 🌱

MILKSHAKES

BROWNIE 🌱 STRAWBERRIES & CREAM 🌱 CONFETTI 🌱 ORANGE & CREAM 🌱 ✂️

*Gluten sensitive option available upon request



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FROM THE MILKSHAKE BAR

SERVED IN 16 OZ. SOUVENIR JARS

BROWNIE 🍪

Chocolate ice cream, buttercream, chocolate chips, whipped topping, brownie

STRAWBERRIES & CREAM 🍓

Vanilla ice cream, strawberry sauce, buttercream, mini chocolate pearls, whipped topping, red velvet cupcake

CONFETTI 🍩

Vanilla ice cream, confetti cake, vanilla buttercream frosting, rainbow sprinkles, whipped topping

ORANGE & CREAM 🍊

Orange soft serve, oatmilk whipped topping



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BAR PACKAGES

Groups of 20 or more Guests

HOSTED PLATINUM BAR

BEER

Import / Craft
Corona
Modelo Especial
Stella Artois
Lagunitas IPA
Dogfish 60 Minute IPA

Domestic
Too Chocolate Stout
805 IPA
Bell's Two Hearted
Bud Light
Michelob Ultra
Angry Orchard

WINE

Sea Sun Pinot Noir
Freakshow Zinfandel
St. Hubert-The Stag Cabernet Sauvignon
Banfi Le Rime Pinot Grigio
Bonterra Organic Chardonnay
Matua Rosé

SPIRITS

Rum
Don Q
Meyer's
Sailor Jerry's Spiced Rum

Vodka
Grey Goose
Ketel One
Belvedere

Tequila
Casamigos Blanco
Don Julio Silver

Gin
Hendricks
Bombay Sapphire

Scotch
Glenfiddich 12 Year
Johnny Walker Black

Whiskey
Crown Royal
Jameson
Templeton Rye

Bourbon
Maker's Mark
Buffalo Trace
Woodford Reserve
Bulleit
Knob Creek

Substitutions May Apply

BAR PACKAGES

Groups of 20 or more Guests

HOSTED GOLD BAR

SPIRITS

<i>Gin</i>	<i>Rum</i>
<i>Burnett's</i>	<i>Flor de Cana Gold</i>
<i>Scotch</i>	<i>Vodka</i>
<i>Grant's</i>	<i>Three Olives, Tito's</i>
<i>Whiskey</i>	<i>Tequila</i>
<i>Jack Daniel's</i>	<i>El Jimador</i>
<i>Bourbon</i>	
<i>Old Forrester</i>	

BEER

*Corona, Modelo Especial,
Stella Artois, Lagunitas IPA,
Dogfish 60 Minute IPA,
Too Chocolate Stout, 805 IPA,
Bell's Two Hearted, Bud Light,
Michelob Ultra, Angry Orchard*

WINE

*Sycamore Lane
Cabernet Sauvignon
Chardonnay*

HOSTED SILVER BAR

BEER

*Corona, Modelo Especial,
Stella Artois, Lagunitas IPA
Dogfish 60 Minute IPA
Too Chocolate Stout, 805 IPA,
Bell's Two Hearted, Bud Light,
Michelob Ultra, Angry Orchard*

WINE

*Sycamore Lane
Cabernet Sauvignon
Chardonnay*

HOSTED DRINK TICKETS

Requires minimum purchase of 40 tickets

BEER & WINE

COCKTAILS | BEER | WINE

Substitutions May Apply