

breakfast menu



breakfast buffets

(minimum 20 guests) All served with coffee or hot tea

Rise & Shine \$15

seasonal fresh fruits & berries, farm fresh scrambled eggs, applewood smoked bacon, breakfast potatoes and assorted muffins & breakfast breads, with sweet cream butter & fruit preserves

Hearty Start \$17

seasonal fresh fruits & berries, granola, vanilla greek yogurt, farm fresh scrambled eggs, french toast, applewood smoked bacon, breakfast sausage, breakfast potatoes and assorted muffins,, with sweet cream butter & fruit preserves

Up & At It \$18

build your own buffet, choose 2 from each of the categories below

entrees

scrambled eggs with cheese
sausage and cheese burritos
bacon or sausage and egg sandwiches
meat or vegetarian egg bake
biscuits with country style gravy
oatmeal with brown sugar and raisins
hard boiled eggs

meats

applewood smoked bacon
breakfast sausage
honey ham

sides

assorted sliced fruit
granola bars
muffins
breakfast breads
bagels
greek yogurt with granola and berries

potatoes

shredded hash browns
hash brown bake
breakfast potatoes

On Broadway Continental \$10

no per person minimum

seasonal fresh fruits and assorted muffins & breakfast breads with sweet cream butter & fruit preserves, *add any of the below options for \$2 each*

scrambled eggs
hard boiled eggs

vanilla greek yogurt with granola and berries
oatmeal with brown sugar and raisins

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breakfast menu



plated breakfast entrees

accompanied by a muffin and served with coffee or hot tea, add fresh fruit for \$2/plate

Farm Fresh \$11

farm fresh eggs with breakfast potatoes and choice of applewood smoked bacon, sausage or smoked ham

Egg Strata \$12

meat or vegetarian egg strata with breakfast potatoes

Garden Start \$14

farm fresh scrambled eggs with spinach, tomatoes, mushrooms & chevre, with breakfast potatoes and choice of applewood smoked bacon, sausage or smoked ham

bakery items

per dozen

Muffins	\$35
Assorted bagels with cream cheese & fruit preserves	\$32
Assorted breakfast breads with fruit preserves	\$27
Cinnamon rolls	\$36
Caramel rolls	\$36
Assorted Sandy's Donuts	\$38

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lunch menu



working lunch buffets

minimum 30 guests unless otherwise noted, all served with coffee or tea

Metro New York Deli \$16 (a scaled version is available for groups less than 30)

soup du jour, romaine heart salad with bleu cheese & buttermilk ranch dressing, potato salad, assorted deli meats, assortment of cheeses, classic condiments, multi grain & flatbread, kettle chips and assorted cookies *add chicken salad, egg salad or tuna salad \$2*

Soup, Salad & It's a Wrap \$17 (a scaled version is available for groups less than 30)

soup du jour, romaine heart salad with bleu cheese & buttermilk ranch dressing, greek salad, kettle chips and warm apple crisp with fresh whipped cream
(select two options)

Buffalo chicken wrap with crisp romaine, crumbled bleu cheese and buttermilk ranch

Grilled marinated tofu & garden vegetable wrap with california greens and chipotle hummus

Turkey, bacon & avocado wrap with jack cheese, crisp romaine and garlic ranch dressing

Chicken salad wrap with seasonal fixings

Build Your Own Burger Bar \$16

hamburger, grilled chicken, buns, bacon, grilled onions, jalapenos, assortment of cheeses, classic condiments, potato salad, baked beans, coleslaw, kettle chips and assorted cookies

Street Taco Truck \$20

sante fe salad, grilled seasoned chicken, broiled garlic cilantro skirt steak, seasoned pinto beans, spanish rice, fresh pico de gallo, guacamole, warm flour & corn tortillas, cumin dusted tortilla chips, classic condiments and cinnamon sugar churros

French Kiss \$27

spring green mix with sweet peppers, carrots, cucumbers, dried cranberries with toasted walnut-hazelnut vinaigrette, tomato basil soup, peppercorn crusted angus beef with bordelaise sauce, sautéed breast of chicken with mushroom madeira sauce, roasted fingerling potatoes, asparagus and assorted mini cheesecakes

Backyard BBQ \$22

tossed romaine & greens with cucumbers, tomatoes and carrots with house dressings, tart & creamy coleslaw, wisconsin cheddar mac & cheese, house bbq pulled chicken & pulled pork, cane sugar & bacon baked beans, seasoned steak fries, buttery sweet corn, slider buns and cookies and brownies

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lunch menu



chilled entrees

all served with coffee or tea (add soup to any entrée for \$2)

Specialty Wrap \$14

your choice of specialty wrap accompanied by kettle chips and fresh fruit

Buffalo chicken wrap with crisp romaine, crumbled bleu cheese and buttermilk ranch

Grilled marinated tofu & garden vegetable wrap with california greens and chipotle hummus

Turkey, bacon & avocado wrap with jack cheese, crisp romaine and garlic ranch dressing

Chicken salad wrap with seasonal fixings

Deli Sandwich \$14

your choice of deli sandwich accompanied by kettle chips and fresh fruit

Smoked chicken club with avocado, bacon and cheddar cheese

Chicken salad sandwich with seasonal fixings

Sliced angus beef with chipotle mayonnaise on a sourdough baguette

Baked honey glazed ham with honey mustard mayonnaise on focaccia bread

Tostada Salad \$14

romaine lettuce with avocado, tomato, red onion, sour cream, cheddar cheese and fire roasted ranch salsa with fresh bread rolls *add shrimp or chicken for \$2*

Traditional Caesar Salad \$11

romaine lettuce tossed in house caesar and topped with shredded reggiano and croutons with fresh bread rolls *add grilled chicken \$2 add tenderloin medallions \$5*

Cobb Salad \$13

a mix of spring greens and chopped romaine, diced bacon, grilled chicken, alfalfa sprouts, diced tomatoes, olives and bleu cheese with choice of dressing and fresh bread rolls

boxed lunches

served with seasonal fresh fruit, kettle cooked chips, dessert squares and soda or bottled water (select two options) \$16

Grilled chicken on a cheese french baguette

Roasted turkey with cranberry mayonnaise on multigrain bread

Sliced angus beef with chipotle mayonnaise on a sourdough baguette

Baked honey glazed ham with honey mustard mayonnaise on focaccia bread

Marinated balsamic grilled vegetables on ciabatta

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lunch menu



plated lunches

All lunches are accompanied by salad or soup du jour (soup is available for groups under 50), served with chef's selection of starch, choice of vegetable, freshly baked rolls & sweet cream butter, all served with coffee or tea

Garlic Roasted Chicken Breast \$17

with herb jus

Chicken Parmesan \$17

with tomato sauce, mozzarella & parmesan cheese

Paillard of Chicken \$17

stuffed with baby spinach, tomatoes, wild mushroom, garlic and topped with rosemary sauce

Pasta Primavera \$15

with roasted asparagus, bell peppers, wild mushroom and tomato cream sauce

Roasted Vegetable Wellington \$15

with tomato coulis

Angus Beef \$22

with cabernet essence

Pan Seared Walleye \$19

with charred tomato and saffron sauce

Seared Wild Caught Salmon \$19

with citrus pesto

Shrimp Scampi \$19

over linguini noodles

Herb Rubbed Pork Tenderloin \$18

with cinnamon roasted apples

salad choices:

House Salad: spring greens, english cucumbers, fresh berries & walnuts
with raspberry vinaigrette

Garden Salad: tomatoes, radish & julienned carrots with citrus vinaigrette

Caesar Salad: romaine lettuce, shredded reggiano and croutons with caesar dressing

soup choices:

minestrone

roasted tomato basil

chicken & minnesota wild rice

chicken tortilla

cream of mushroom

vegetable choices:

brussels sprouts

honey ginger carrots

bourbon sweet corn

sautéed vegetable blend

asparagus*

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break menu



breaks

Per person

Bagel Bar \$8

fresh fruit display, assorted bagels, with a variety of jams, cream cheese and butter with assorted chilled juices, coffee & hot tea

Sweet Treat \$6

assorted fresh baked cookies, specialty bars and brownies with coffee & hot tea

Build Your Own Snack Mix Bar \$12

mixed nuts, m&m's, chocolate chips, pretzels, raisins, craisins and dried fruit with coffee & hot tea

7th Inning Stretch \$12

tortilla chips with salsa, soft pretzels with queso, peanuts, popcorn, snack size candy with assorted soda's

Healthy Choice \$13

garden fresh vegetable crudite with house ranch, fruit and cheese kabobs, chipotle hummus with pita triangles and assorted granola bars with bottled water & juices

break items & snacks a la carte

serves 10

Stone ground tortilla chips & spicy salsa \$25

Chipotle hummus \$30

with pita triangles & veggies

Flavored popcorn \$20

Mixed nuts \$25

Gardettos \$15

Yogurt parfaits with fresh fruit & granola \$40

Soft salted pretzels \$20

with nacho cheese, mustard & ranch

Mini pretzels with ranch \$15

Veggie pizza \$25

Fruit pizza \$28

per serving

Assorted whole fruit \$2

Assorted cut fruit \$3

Assorted chip bags \$2

Granola bars \$3

Assorted fruit yogurts \$3

Assorted full size candy bars \$2

Brownies \$2

Specialty bars \$3

Cookies \$1.5

Gluten free cookies \$2

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hors d'oeuvres menu



Hors d'oeuvres

Hot (priced per 50 pieces)

Potato Bites*	\$ 50
<i>seasoned russet and sweet potato bites</i>	
Candied Bacon	\$ 75
Honey-Stung Chicken Drumsticks*	\$100
Golden Mini Egg Rolls*	\$100
<i>pork or vegetable</i>	
Meatballs*	\$100
<i>BBQ, swedish or oriental</i>	
Buffalo Chicken Drumsticks*	\$100
Chicken Fingers*	\$100
Beer Braised Wisconsin Bratwurst Bites	\$125
<i>wrapped in a puff pastry with spicy whole grain mustard</i>	
Cheddar Black Angus Sliders	\$150
Coconut Shrimp	\$150
<i>with apricot horseradish sauce</i>	
Hoisin Glazed Chicken Satay	\$150
<i>with toasted sesame seeds and peanut sauce</i>	
Bacon-Wrapped Scallops	\$175
Grilled Baby Lamb Chops	\$250
<i>with minted aioli</i>	

Cold (priced per 50 pieces)

Deviled Eggs	\$ 75
Caprese Skewer with Balsamic Drizzle*	\$100
<i>mozzarella, fresh basil & tomato</i>	
Prosciutto wrapped melon*	\$150
Cocktail Sandwiches* <i>choice of two:</i>	\$125
<i>pesto, smoked ham & red peppers roast beef & horseradish aioli grilled vegetables</i>	
Smoked Salmon Pinwheels*	\$150
Smoked Salmon with Crackers	\$150
Jumbo Shrimp with Lemon and Cocktail	\$175

**Available as Late Night Snacks*

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pizza & display trays



display trays

serves approximately 50

Bruschetta Tray	\$ 75
<i>classic mexican olive tapenade</i>	
Garden Fresh Vegetable Crudité*	\$100
<i>with house ranch</i>	
Baby Spinach Dip with Bread*	\$115
Assorted Imported Meat & Cheese with Crackers*	\$150
Imported & Domestic Cheese with Crackers	\$150
Seasonal Fresh Fruit	\$150
<i>with amaretto dip</i>	
Baked Brie En Croute	\$175
<i>baked with brown sugar & walnuts served with sliced baguettes</i>	
Mediterranean Display	\$200
<i>hummus, feta cheese, roasted red peppers, assorted olives, artichokes & pita triangles</i>	
<i>*Available as Late Night Snacks</i>	

pizza

16" pizza serves approximately 8 people, 2 pieces per person square cut traditional cut or square cut (14" gluten free crust available)

One Topping Pizza \$15

Pepperoni
Sausage
Cheese
Mushroom

Specialty \$18

Hawaiian
Supreme
Veggie
Meat Lovers
BBQ Chicken
Chicken, Bacon & Ranch
Eggs & Bacon Breakfast
Eggs & Ham Breakfast

Toppings additional \$1 each

Bacon, chicken, canadian bacon, ham, sausage, green pepper, pineapple, mushroom, onion, black olive, tomato, jalapeno, green olive, spinach

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dinner menu



dinner entrees

Choice of soup or salad, and vegetable, with freshly baked breads & sweet cream butter, all served with coffee or tea

Golden Fried Boneless Breast of Chicken \$25

stuffed with marinated tomatoes, fresh smoked mozzarella & baby spinach with roasted garlic sauce with oven roasted potatoes

Sautéed Lemon Reggiano Chicken \$22

with capers & garlic parsley sauce with sweet potato mash

8 oz. Manhattan Steak \$24

with creamy peppercorn sauce with roasted rosemary potatoes

8 oz. Angus Filet Mignon \$34

with wild mushroom veal demi jus with roasted rosemary potatoes

Roasted Angus Prime Rib of Beef \$30

with natural jus, horseradish cream with garlic mashed potatoes

Grilled Angus Tenderloin Medallions \$35

with pistachio peppercorn crust, wild mushroom cabernet veal jus with roasted fingerling potatoes

Stuffed Pork Chop \$24

with a sweet apple glaze with sweet potato mash

Grilled Marinated Wild Caught Salmon \$29

with pineapple salsa with saffron rice

Pan Seared Walleye \$27

with charred tomato & saffron relish with wild rice

Baked Lobster \$34

8 to 10 oz. tail in garlic butter sauce with garlic mashed potatoes

Petite Angus Filet Mignon & Garlic Shrimp \$38

in a burgundy wine reduction and red skin mashed potatoes

Tournedos of Beef & Baked Herb Chicken \$35

in a white wine & rosemary basil essence with reggiano potato puree

Penne with Broccoli & Diced Tomatoes \$22

with reggiano cream*

Vegetable Wellington \$22

with roasted tomato cream asparagus

Stuffed Mushroom Cap \$20

portobello mushroom cap stuffed with seasonal fixings and topped with a signature sauce*

Children meals \$9

mac & cheese

mini cheeseburger with fries

chicken strips with fries

Vegetables: brussels sprouts, honey ginger carrots, bourbon sweet corn, sautéed vegetable blend or asparagus *no choice of vegetable side for vegetarian dishes

Salads: garden salad with tomatoes, radishes & julienned carrots with choice of dressing
spring mix green salad with fresh berries & walnuts with raspberry vinaigrette
romaine lettuce with parmesan reggiano & croutons with caesar dressing

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dinner menu



dinner buffets

(minimum 30 guests) All served with coffee or tea

Tuscan Sun \$27

minestrone soup, traditional caesar salad with herbed croutons & shaved parmesan cheese, garden fresh sautéed blend vegetables, traditional lasagna, sautéed breast of chicken with marsala sage sauce, bread sticks and tiramisu

The Sante Fe \$27

chicken tortilla soup, sante fe salad, chicken & beef fajitas, sautéed peppers, onions, black olives & jalapenos, flour & corn tortillas, sour cream, guacamole & spicy salsa, roasted refried beans, spanish rice, beef chimichangas and cinnamon sugar churros

Backyard BBQ \$27

tossed romaine & greens with cucumbers, tomatoes and carrots, house dressings, tart & creamy coleslaw, potato salad, wisconsin cheddar mac & cheese, house bbq pulled chicken & pulled pork, bbq beef ribs, cane sugar & bacon baked beans, seasoned steak fries, buttery sweet corn, slider buns, warm corn bread and cookies and brownies

French Riviera \$32

spring mix green salad with sun dried cranberries, toasted walnuts & hazelnut vinaigrette, tomato basil soup, herb peppercorn crusted angus beef with bordelaise sauce, sautéed breast of chicken, with medeira mushroom sauce, roasted potatoes, asparagus and assorted mini cheesecakes

desserts

Chocolate Layer Cake \$6

gluten free \$7

Cream Cheese Carrot Cake \$6

Red Bistro Cake \$5

Angel Food with Fresh Strawberries \$5

Fruit Pies with Whipped Cream \$4

Assorted Mini Mousse Shooters \$6

lemon, lime, raspberry, pumpkin & chocolate

Chocolate Covered Strawberries (50 pieces) \$125

Assorted Bars \$3

Assorted Cheesecakes \$7

Vanilla Bean Ice Cream \$3

with savory additions \$5

Sundae Bar \$7

vanilla & chocolate ice cream, roasted nuts,

maraschino cherries, hot fudge, salted caramel & whipped cream

Assorted Mini Cheesecakes (50 pieces) \$150

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dinner menu



dinner buffets

(minimum 30 guests) served with coffee or tea

Add chef's choice assorted desserts for \$3.00 per person

Single Entrée Buffet \$27

Two Entrée Buffet \$32

Children 11 and under, half the price of adult buffet

choice of two salads, one starch and one vegetable,
served with fresh artisan bread with sweet cream butter

Entrees

- Grilled chicken breast with sun dried fruit & cognac sauce 5 oz
- Sautéed lemon reggiano chicken with meyer lemon & caper butter sauce 5 oz
- Stuffed pork chop with sweet apple glaze 6 oz
- Manhattan steak with wild mushroom sauce 6 oz
- Garlic & herb roasted angus beef tri tips 5 oz (add \$1 more per person)
with caramelized onion & wild mushroom veal demi glaze
- Seared wild caught salmon with pineapple salsa 6 oz (add \$1 more per person)
- Penne with broccoli & tomatoes with reggiano cream 5 oz

Salads 1.5/2 oz

- garden salad with tomatoes, radishes & julienned carrots with choice of dressing
- spring mix green salad with fresh berries & walnuts with raspberry vinaigrette
- romaine lettuce with parmesan reggiano & croutons with caesar dressing
- tricolore pasta, roasted tomatoes, fresh mozzarella & basil in balsamic vinaigrette
- roasted garlic potato salad
- tropical coleslaw, with mandarin oranges and pineapple in a semisweet creamy dressing
- waldorf salad, apples and walnuts in a cinnamon cream

Starch 5 oz

- roasted garlic mashed yukon potatoes
- minnesota wild rice pilaf
- parmesan & herb roasted red potatoes
- citrus brown basmati rice
- mashed sweet potatoes

Vegetable 3.5/4 oz

- garlic haricot vert
- honey ginger carrots
- garden fresh sautéed chefs blend
- bourbon creamed sweet corn
- brussels sprouts
- asparagus*

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stand alone & add on stations



action stations

These stations will add some excitement to your event with a chef preparing the most delicious food right in front of you to satisfy any group and keep them engaged in the process.

\$100 chef fee per 50 people

Pasta Station \$25

caesar salad with fresh grated parmesan and topped with croutons
choice of two pastas: penne | bow tie | tri-colored cheese tortellini
sautéed with selection of: alfredo, marinara & pesto sauces
bay shrimp, grilled chicken, wild mushrooms, garlic, onions, red & green pepper with fresh breadsticks

Fresh Meat Carving Station \$ Market Price

choice of fresh meat, carved to order
garlic & herb roasted angus prime rib of beef | kansas city strip | balsamic and pocollini flank steak | citrus brined turkey | whole clove & champagne ham | five spiced rubbed pork loin

stand alone stations

French Fry Bar \$5

sweet potato & russet herbed fries with assorted flavored salts, ranch dressing, ketchup, mayo & nacho cheese

Salsa Bar \$5

fresh & warm cumin dusted tortilla chips, fire roasted salsa, guacamole, pinto beans, queso dip & pico de gallo

Potato Bar \$5

triple cream au gratin potatoes, mashed yukon & sweet potatoes served with cheddar cheese, smoked applewood bacon, sour cream, chives & creamy sweet butter

Slider Central \$8 (choice of two)

skirt steak slider, turkey burger, reuben, bbq pulled pork, buffalo chicken, or portabella mushroom served with accompanying condiments

Soup Bar \$14 (choice of two)

chili served with bread bowl, shredded cheddar cheese, sliced jalapenos, chives, sour cream, corn chips & crackers or **loaded baked potato** or **broccoli & cheese soup** served with bread bowl, shredded cheese, applewood smoked bacon, chives, sour cream & crackers *add a tossed salad with choice of dressing for \$3.00/person*

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beverage menu



beverages

Fresh brewed coffee	\$23/gal	\$11/pot	Herbal Teas	\$3/bag
Iced Tea	\$22/gallon	\$11/carafe	Hot Chocolate	\$24/gallon
Lemonade	\$22/gallon	\$11/carafe	Hot Apple Cider	\$24/gallon
Fruit Juice	\$3/bottle	\$13/carafe	Sparkling Cider	\$13/bottle
Soda (Coke products)	\$2/can		Chocolate Milk	\$9/carafe
Bottled Water	\$2/bottle		Skim or 2% Milk	\$9/carafe
Fruit Punch	\$25/gallon			
Raspberry Sherbet Punch	\$140/5 gallons			

adult beverages

alcoholic beverages may vary due to season, must be 21 years of age to consume alcoholic beverages

Beer Domestic \$5

- ◆ Bud Light
- ◆ Budweiser
- ◆ Miller Lite
- ◆ Coors Light
- ◆ Michelob Golden Lite
- ◆ Michelob Ultra
- ◆ O'Doul's

Beer Premium \$5.50

- ◆ Corona
- ◆ Fat Tire
- ◆ Stella Artois
- ◆ Heineken
- ◆ Blue Moon
- ◆ Mike's Hard Lemonade
- ◆ Fargo Brewing Co: Iron Horse, Sod-Buster, Stones Throw, Woodchipper

Top \$6

- ◆ Jack Daniels
- ◆ Jameson
- ◆ Stoli Flavors
- ◆ Absolut

Call \$5

- ◆ Bacardi
- ◆ Bacardi Limon
- ◆ Malibu
- ◆ Captain Morgan
- ◆ Black Velvet
- ◆ Windsor
- ◆ Canadian Club
- ◆ Seagrams 7 & VO
- ◆ Amaretto
- ◆ Peachtree

Superiors \$7

- ◆ Bombay Sapphire
- ◆ Crown Royal
- ◆ Gray Goose
- ◆ Tanqueray
- ◆ JW Red
- ◆ Makers Mark
- ◆ Baileys
- ◆ Kahlua

Wine

Flying Solo (house) G \$6 B \$21

White Blend or Red Blend

Dark Horse G \$8 B \$24

Cabernet, Merlot, Pinot Noir, Red Blend, Chardonnay, Sauvignon Blanc

Champagne by the Bottle

Korbel: Sweet Rose, Sweet Cuvee, Brut B \$23

Prosecco Brut B \$30

Bar Options

Cash Bar Drinks are purchased by the guest, \$300 minimum

Hosted Bar Drinks are purchased by function host. Select any time limit, dollar limit, and/or drink choice limit. All hosted bars are subject to 20% service charge, \$300 minimum

Drink Tickets \$6 drink tickets include: domestic & premium beer, house wine, call and top shelf drinks, non-refundable and subject to 20% service charge

Beer and Wine Station \$75 set up fee, no minimum

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