

Happy Hour Packages



TIER 1: \$24/PERSON FOR ONE HOUR

- SEASONAL CHEESE PLATTER - ARTISAN CHEESES, JAMS, FRUITS, CRACKERS
- CRUDITE PLATTER - FRESH, SEASONAL VEGETABLES WITH HUMMUS AND BUTTERMILK RANCH
- BEER, WINE, SODA, INFUSED WATER

TIER 2: \$33/PERSON FOR ONE HOUR - SERVERS INCLUDED

- SEASONAL CHEESE PLATTER - ARTISAN CHEESES, JAMS, FRUITS, CRACKERS
- CRUDITE PLATTER - FRESH, SEASONAL VEGETABLES WITH HUMMUS AND BUTTERMILK RANCH
- 3 PASSED APPETIZERS: CHOOSE FROM HOT & COLD APPETIZERS, FOR SEAFOOD ADD \$5 PER GUEST PER ITEM
- BEER, WINE, SANGRIA, SODA, INFUSED WATER

TIER 3: \$45/PERSON FOR ONE HOUR- SERVERS INCLUDED

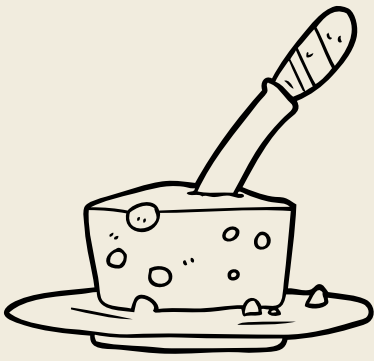
- SEASONAL CHEESE PLATTER - ARTISAN CHEESES, JAMS, FRUITS, CRACKERS
- CRUDITE PLATTER - FRESH, SEASONAL VEGETABLES WITH HUMMUS AND BUTTERMILK RANCH
- 1 STATIONARY APPETIZER: CHOOSE FROM HOT & COLD APPETIZERS, FOR SEAFOOD ADD \$5 PER GUEST PER ITEM
- 5 PASSED APPETIZERS: CHOOSE FROM HOT & COLD APPETIZERS, FOR SEAFOOD ADD \$3 PER GUEST PER ITEM
- BEER, WINE, SANGRIA, FULL OPEN BAR, SODA, INFUSED WATER



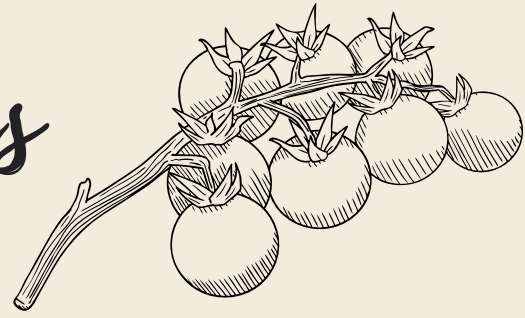
Bar Notes



- WE REQUIRE A MINIMUM OF 25 GUESTS AS WE ARE REQUIRED TO MAKE LARGE PURCHASES FROM OUR DISTRIBUTOR PER STATE LICENSE. EXAMPLE: WE HAVE TO ORDER A MINIMUM OF 5 CASES OF BEER EVERY TIME, ETC.
- BARTENDERS, PLASTIC CUPS, ICE ARE INCLUDED WITH ALL ABOVE PACKAGES, MIXERS ARE INCLUDED AS WELL WITH THE OPEN BAR PACKAGE. IF A CLIENT WOULD LIKE GLASSWARE WE CAN GET QUOTES FOR RENTALS.
- PRICING IS BASED ON ONE HOUR; WE CAN QUOTE FOR ADDITIONAL HOURS IF NEEDED. TYPICALLY IT WILL ADD ANYWHERE FROM \$8-\$14/PERSON.
- OUR STANDARD BEER, WINE, LIQUOR MENU INCLUDES: YUENGLING, SAM ADAMS, BUD LIGHT, APOTHIC DARK, KENDALL JACKSON CHARDONNAY, KETEL ONE VODKA, JOSE CUERVO TEQUILA, JIM BEAM WHISKEY, TANQUERAY GIN. IF A CUSTOMER WOULD PREFER DIFFERENT BRANDS WE CAN QUOTE FOR THOSE CHANGES. TO UPGRADE TO AN ULTRA PREMIUM OPEN BAR (GREY GOOSE VODKA, 1800 TEQUILA, MAKER'S MARK WHISKEY, BOMBAY GIN, DISARONO AMARETTO, AND BAILEY'S IRISH CREAM) ADD \$7 TO TIER 3 PACKAGE PER PERSON.

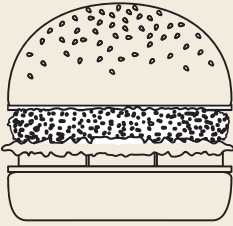


Menu Options



Cold Appetizers

- ANTIPASTO SKEWERS
- BRUSCHETTA (CHOICE OF GARDEN TOMATO, OLIVE, OR ARTICHOKE)
- PROSCIUTTO & MELON SKEWERS
- BLT BITES (PUFF PASTRY, HERBED MAYO, TANGY TOMATO JAM, CANDIED BACON)
- GOAT CHEESE BITES (COATED IN CRUSHED ALMONDS, HONEY DRIZZLE)
- JUMBO SHRIMP COCKTAIL
- SMOKED SALMON CANAPES (WITH DILL AND HERBED CREAM CHEESE)
- CAPRESE SKEWERS (WITH BALSAMIC DRIZZLE OPTIONAL)
- FRUIT SKEWERS
- CROSTINI WITH SEASONAL TOPPINGS
- ROAST BEEF BITES (CROSTINI, ROAST BEEF, CARAMELIZED ONIONS, HORSERADISH)
- SESAME NOODLES IN TAKE OUT BOXES
- CEVICHE CUPS
- PROSCIUTTO CUPS WITH GOAT CHEESE & CARAMELIZED FIGS



Menu Options



Hot Appetizers

- COCKTAIL MEATBALLS (ITALIAN, SWEDISH, HAWAIIAN, BBQ, OR ASIAN)
- STUFFED CLAMS
- VEGETABLE SPRING ROLLS (SWEET CHILI DIPPING SAUCE)
- CRAB CAKES (MUSTARD AIOLI)
- BEER BRAT SLICES (APRICOT MUSTARD AND CARAMELIZED ONIONS)
- STUFFED MUSHROOMS (GOAT CHEESE, SAUSAGE, OR SMOKED GOUDA)
- BAKED CHICKEN WINGS (BUFFALO, SWEET APRICOT, OR BBQ)
- BACON WRAPPED SCALLOPS
- KIELBASA BITES (BBQ OR PINEAPPLE TERIYAKI)
- PEPPER POPPERS (HERBED CREAM CHEESE STUFFING)
- BALSAMIC BEEF STICKS (GARLIC AIOLI DIPPING SAUCE)
- BACON WRAPPED DATES
- MAPLE BACON SKEWERS
- MAC N CHEESE BITES (PLAIN, BACON, OR ROASTED RED PEPPER)
- BRIE BITES (SEASONAL JAM)
- CHICKEN SATAY (COCONUT PEANUT SAUCE)
- CHICKEN & WAFFLE BITES