



General Information/ Hotel Policies & Procedures

Prices on menus do not include applicable 20% Service Charge Plus 6.25% State Tax.

Prices are subject to change; however they are guaranteed three months prior to each event.

To assure prompt service, please select one entrée for all attendees. If a split menu is required different colored tickets are required for all split menu (two entrées) functions. There is a \$2.00 surcharge on the lesser priced entrée with a split menu. Final Counts for each entrée are due three days prior to event. Guaranteed number of attendees is due three business days prior to event. You will be charged for this number even if fewer guests attend. The hotel will prepare for 5% over the guarantee.

Non-refundable deposits are required for all social functions. Prepayment is required of all social groups. If estimated balance exceeds \$1000, 50% is due one month prior to the event. Final payment is seventy-two hours prior to the event by cash or bank check.

Corporate events requiring direct billing privileges must complete a credit application at least six weeks prior to event. If direct billing is not approved, payment is due three business days prior to arrival.

Menu selections, AV equipment and room set-up should be submitted to the hotel at least two weeks prior to each event.

The hotel reserves the right to move any assigned function rooms. However, we guarantee adequate space for set up and requirements and number of attendees listed on contract. If number of attendees or set up requirements change, please check with hotel as soon as possible for adjustments in room size. Last minute changes in set up may require a \$75.00 change of set up fee.

Liquor service regulations are strictly adhered to for all events, overnight guest rooms and suites.

A complete outline of Banquet Policies will be attached to your function contract.

15 Middlesex Canal Park Road Woburn, MA 01801 Phone 781-935-8760 Fax 781-933-0491

All Food & Beverage Prices Subject to 20% Administrative Fee and 6.25% Tax



Morning Breaks

Morning Coffee

Assorted Danish and Muffins accompanied by an array of Preserves and Sweet Butter
Freshly Brewed Regular Coffee, Tea, Decaffeinated Coffee
\$9.95 per person

The Continental

Assorted Chilled Juices
Individual Yogurts with Granola
Assorted Danish and Muffins accompanied by an array of Preserves and Sweet Butter
Freshly Brewed Regular Coffee, Tea, Decaffeinated Coffee
\$11.95 per person

Coffee Station

Freshly Brewed Regular Coffee, Tea, Decaffeinated Coffee
\$3.25 per person

A La Carte

Freshly Brewed Regular Coffee, Tea, Decaffeinated Coffee	\$39.00 per gallon
Individual Chilled Juice (based on consumption; minimum of 10)	\$2.95 each
Assorted Danish and Muffins	\$30.00 per dozen
Bagels with Cream Cheese	\$3.25 per person
Assorted Individual Yogurt	\$3.25 per person
Bottled Water (based on consumption; minimum of 10)	\$2.50 each
Whole Fresh Fruit	\$1.95 each
Fresh Seasonal Sliced Fruit	\$4.00 per person

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Breakfast Menu

Plated Banquet Breakfast

Freshly Squeezed Orange Juice
Breakfast Potatoes

Fluffy Scrambled Eggs (substitute Eggbeaters for \$1.00 additional per person)
with choice of:

Crisp Bacon, Grilled Ham or Sausage Links	\$13.95 per person
Sirloin Breakfast Steak	\$17.95 per person

Texas French Toast or Buttermilk Pancakes served with choice of Bacon, Ham or Sausage	\$14.95
Strawberry Cream Cheese Stuffed French Toast served with choice of Bacon, Ham or Sausage	\$13.95

All plated breakfast served with an assortment of Danish, Muffins and Fruit Breads
Sweet Butter & Preserves, Freshly Brewed Regular Coffee, Tea, Decaffeinated Coffee

Bountiful Buffet Breakfast

Minimum 25 people

Assorted Chilled Juices
Fresh Sliced Fruit Tray
Assorted Yogurt with Granola
Cold Cereals with 2% milk
Breakfast Potatoes
Fluffy Scrambled Eggs
Bacon, Sausage Links or Ham Steak

Selection of one:

Buttermilk Pancakes, Fruit Filled Crepes or Texas French Toast

An Assortment of Danish & Muffins and Fruit Breads
Sweet Butter & Preserves
Freshly Brewed Regular Coffee, Tea, Decaffeinated Coffee
\$18.95 per person

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Brunch Selection

Minimum of 50 people

Assorted Chilled Juices
Seasonal Sliced Fresh Fruit
Assorted Pastries, Muffins and Bagels with Cream Cheese

Tossed Garden Salad or Caesar Salad
Potato or Rice Pilaf

Hot Dishes

Selection of four

Eggs Florentine	Quiche du Jour
Scrambled Eggs	Seafood Newburg
Texas French Toast	Meat or Vegetable Lasagna
Cheese Omelet	Ham Steak Hawaiian
Crisp Bacon & Sausage	Chicken Marsala
Fruit Filled Crepes	London Broil
Buttermilk Pancakes	Broiled Scrod

Chef's Selection of Assorted Desserts
Freshly Brewed Regular Coffee, Tea, Decaffeinated Coffee
\$23.95 per person

Brunch Additions

Minimum of 50 people

Roast Steamship Round of Beef (minimum 100)	\$495.00
Roast Prime Rib of Beef (serves 140)	Market Price
Roast Whole Turkey (serves 40)	\$175.00
Roast Pork Tenderloin(serves 40)	\$155.00
Omelets Cooked to Order	\$2.95 per person
Smoked Salmon Mirror	\$275.00 per display
Chef's Fee	\$75.00 per station

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Plated Luncheon

Selection of One

Mixed Green Salad with Choice of Dressing
Traditional Caesar Salad
Soup du Jour

Entrees

Wild Rice Chicken \$18.50
Boneless Breast filled with Wild Rice and topped with an Herb Supreme Sauce

Roasted Pork Tenderloin \$18.95
Served with a Homemade Pork Gravy

Grilled Filet of Salmon \$19.95
Served with Dill Sauce

Broiled Scrod \$18.95
Broiled and served with Lemon Butter

Bourbon Glazed Grilled Chicken \$17.95
Grilled and topped with a Bourbon Barbecue Glaze

Chicken Piccata \$18.50
Lightly Sautéed and topped with a Lemon Caper Sauce

Chicken Parmigiana with Penne Pasta \$18.95
Served with Garlic Bread

Homemade Lasagna \$16.95
Served with Garlic Bread

Stuffed Shells \$17.95
Served with Garlic Bread

Sliced London Broil \$19.95
Marinated and served with Bordelaise Mushroom Sauce

Marinated Steak Tips \$18.95
Marinated and Charbroiled

All Plated Luncheon Entrees include Seasonal Vegetable, Rice or Potato,
Rolls & Sweet Butter, Chef's Selection of Dessert
Freshly Brewed Regular Coffee, Tea, and Decaffeinated Coffee

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Plated Light Luncheon Fare

All Light Lunches include Beverage and Dessert

Chef's Salad \$13.95

Mixed Greens with Julienne Ham and Sliced Roasted Chicken, American and Swiss Cheese, Tomato Wedges, Black Olives and Hard Boiled Eggs with your choice of Dressing

Chicken Caesar Salad \$13.95

Crisp Romaine Lettuce, Grated Parmesan Cheese, Croutons, Grilled Chicken Tossed with Traditional Caesar Dressing

Shrimp Caesar Salad \$15.95

Fresh Romaine Lettuce, Croutons, Grated Parmesan Cheese Tossed with Traditional Caesar Dressing

Cobb Salad \$15.95

Baby Field Greens, Crisp Hearts of Romaine, fresh Roasted Chicken, Cherry Tomatoes, Avocado, Smoked Bacon, sliced Red Onion, Eggs and crumbled Blue Cheese

Salmon Salad \$15.95

Fresh Greens, Tomatoes, Red Onions, Peppers, Black Olives, Cucumbers, Feta Cheese Topped with Grilled Salmon

Club Wrap \$13.95

Turkey, Tuna, Roast Beef or Chicken Salad with Romaine, Tomato, Bacon and Mayonnaise Wrapped in a Flour Tortilla served with Potato Salad or Pasta Salad garnished with fresh Fruit

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Luncheon Buffets

Deli Roll Up

Mixed Green Salad with Choice of Dressing
Penne Pasta Salad or Potato Salad

Selection of four

Thanksgiving Day Rollup
Turkey, Stuffing & Cranberry Sauce

Buffalo Chicken Rollup

Buffalo Style Chicken Tenders, Shredded Lettuce, Diced Tomatoes with Blue Cheese Dressing

Pesto Chicken & Roasted Tomatoes Rollup

Broiled Chicken with Pesto Sauce & Roasted Tomatoes

Vegetarian Rollup

Eggplant, Roasted Red Peppers & Mozzarella Cheese

Greek Salad & Chicken Rollup

Classic Greek Salad topped with Broiled Chicken

Sliced Portabella Rollup

Grilled Balsamic Marinated Portabella Mushrooms with Horseradish Sauce

Tuscan Roll Up

Chicken or Turkey, Sun Dried Tomatoes, Roasted Red Peppers,

Artichoke Hearts Roll Up

Artichoke Hearts, Mozzarella Cheese, Balsamic Vinaigrette

Monte Cristo Roll Up

Turkey, Ham, Swiss Cheese with Russian Dressing

Roast Beef Roll Up

Roast Beef, Swiss Cheese, Caramelized Onions with Horseradish Sauce

California Roll Up

Mixed Greens, Alfalfa Sprouts, Roasted Peppers, Artichoke Hearts,
With Light Cream Cheese

Individual bags of Potato Chips and Pretzels
Assorted Cookies and Brownie and Individual Assorted Sodas
\$19.95

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Build Your Own Deli Buffet

Minimum of 25 people

Selection of Three

Soup du Jour, Tossed Garden Salad or Caesar Salad
Cole Slaw, Pasta Salad, Potato Salad or Fresh Fruit Salad

Roast Beef, Sugar Cured Ham & Breast of Turkey
Sliced American, Swiss and Cheddar Cheeses
Lettuce, Sliced Tomatoes and Onions, Kosher Pickles,
Mustard and Mayonnaise
Assorted Breads & Rolls
Assorted Homemade Cookies and Brownies

Assorted Sodas

\$18.95 per person

Pizza Buffet

Selection of one

Soup du Jour, Tossed Garden Salad or Caesar Salad

Cheese, Pepperoni and Vegetable Pizza
Homemade Cookies and Brownies

Assorted Sodas

\$15.95

Hot Luncheon Buffet

Minimum of 25 people

Selection of two

Caesar Salad, Mixed Green Salad with choice of Dressing,
Soup du Jour, Seasonal Fruit Salad

Selection of two

Chicken Marsala sautéed with Marsala Wine, Mushrooms, Onions and Imported Prosciutto
Chicken Piccata with a Light Lemon Sauce and Capers
Broiled Scrod topped with Fresh Breadcrumbs
Roast Sirloin of Beef with a Mushroom Sauce
Chicken, Ziti and Broccoli
Roast Pork Loin with Rosemary Glaze

Chef's Selection of Seasonal Vegetables and Potato or Rice
Warm Baked Rolls and Sweet Butter

Assorted Dessert Tray

Freshly Brewed Regular Coffee, Tea, Decaffeinated Coffee

\$23.95 per person

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Specialty Breaks

Just Beverages

Freshly Brewed Regular Coffee, Tea, Decaffeinated Coffee
Iced Tea and Individual Assorted Sodas
\$4.95 per person

Homemade Favorites

Freshly Baked Homemade Cookies & Brownies
Freshly Brewed Regular Coffee, Tea, and Decaffeinated Coffee
2% Milk and Bottled Water
\$8.95 per person

Take Me Out to the Ballgame

Individual packages of Popcorn, Peanuts and Cracker Jacks
Warm Soft Pretzels with Spicy Mustard
Cold Lemonade & Iced Tea
\$8.95 per person

The Spa Break

Fresh Tropical Fruit Tray including Kiwi, Mangos, Passion Fruit
Individual Yogurts, Granola Bars and Trail Mix
Iced Tea and Bottled Water
\$9.95 per person

It's Just Chocolate

Chocolate Fudge Brownies and Chocolate Chip Cookies
Chocolate Covered Strawberries and Hershey Candy Bars
Freshly Brewed Coffee, Tea and Decaffeinated Coffee
\$10.95 per person

"City Slicker"

Beef Jerky, Cashew and Macadamia Nuts, Dried Fruit, Trail Mix
Freshly Brewed Coffee, Tea and Decaffeinated Coffee
Assorted Sodas and Bottled Water
\$10.95 per person

Enhance Your Own Break

Freshly Brewed Regular Coffee, Tea, Decaffeinated Coffee	\$39.00 per gallon
Bottled Water	\$2.25 each
Assorted Soda	\$2.00 each
(based on consumption; minimum of 10)	
Fresh Cookies or Brownies	\$36.00 per dozen
Fruit and Cheese Tray	\$4.00 per person
Granola Bars	\$1.95 per person

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Executive Meeting Packages

Minimum of 25 people

The New Englander

\$37.95 per person

The Continental Break

Freshly Chilled Juices

Individual Yogurts with Granola

Assorted Danish and Muffins accompanied by an array Preserves and Sweet Butter

Freshly Brewed Regular Coffee, Tea, Decaffeinated Coffee

Mid-Morning Refresh

Freshly Brewed Regular Coffee, Tea, Decaffeinated Coffee

Hot Luncheon Buffet

Mixed Green Salad with choice of Dressing

Warm Rolls and Sweet Butter

New England Clam Chowder

Yankee Pot Roast

Broiled Scrod

Chef's Selection for Seasonal Vegetables and Potato or Boston Baked Beans

Apple Pie and Boston Crème Pie

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

Afternoon Break

Freshly Baked Homemade Cookies & Brownies

Freshly Brewed Regular Coffee, Tea, and Decaffeinated Coffee

2% Milk and Bottled Water

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Executive Meeting Packages

Minimum of 25 people

The Fenway

\$34.95 per person

The Continental Break

Freshly Chilled Juices
Individual Yogurts with Granola
Assorted Fruit Breads accompanied by an array of Preserves and Sweet Butter
Freshly Brewed Regular Coffee, Tea, Decaffeinated Coffee

Mid-Morning Refresh

Freshly Brewed Regular Coffee, Tea, Decaffeinated Coffee

Fenway Park Buffet

Selection of Three

Soup du Jour
Tossed Garden Salad or Caesar Salad
Cole Slaw, Pasta Salad, Potato Salad or Fresh Fruit Salad
Fenway Franks and Mini Hamburgers served with all the Fixings
Assorted Homemade Cookies and Brownies
Freshly Brewed Regular Coffee, Tea and Decaffeinated Coffee
Assorted Sodas

Take Me Out to the Ballgame

Individual packages of Popcorn, Peanuts and Cracker Jacks
Warm Soft Pretzels with Spicy Mustard
Cold Lemonade & Iced Tea

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Executive Meeting Packages

Minimum of 25 people

Little Italy

\$32.95 per person

The Continental Break

Freshly Chilled Juices
Individual Yogurts with Granola
Assorted Danish and Muffins accompanied by an array Preserves and Sweet Butter
Freshly Brewed Regular Coffee, Tea, Decaffeinated Coffee

Mid-Morning Refresh

Freshly Brewed Regular Coffee, Tea, Decaffeinated Coffee

Italian Buffet

Traditional Caesar Salad with Fresh Parmesan Cheese
Minestrone Soup

Chicken, Ziti and Broccoli
Linguini with Homemade Meatballs
Garlic Bread
Tiramisu and Assorted Biscottis
Freshly Brewed Regular Coffee, Tea and Decaffeinated Coffee
Iced Tea with Lemon

Homemade Favorites

Freshly Baked Homemade Cookies & Brownies
Freshly Brewed Regular Coffee, Tea, and Decaffeinated Coffee
2% Milk and Bottled Water

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Plated Dinner Menu

All Dinners served with One Starter (Additional Starter \$3.50/pp)

Chef's Selection of Seasoned Accompaniments,
Warm Rolls & Sweet Butter, a Selection from our Dessert Menu
Freshly Brewed Regular Coffee, Tea, and Decaffeinated Coffee

Starters

Selection of One

Fresh Fruit Cup
Tossed Green Salad
Caesar Salad
Spinach Salad with Mushrooms, Red Onions, Bleu Cheese and Roasted Walnuts
Iceberg Wedge with Crumbled Bacon and Blue Cheese Dressing
Mixed Baby Greens with Roasted Walnuts, Raspberries and Raspberry Vinaigrette
Tortellini in an Asiago Cream Sauce
Ziti with Puttanesca Sauce
Ziti with Bolognese Sauce
New England Clam Chowder
Italian Wedding Soup
Minestrone Soup

Entrees

Selection of One

Chicken Saltimbocca - \$25.95
Chicken Sautéed in a Wine-Sage Sauce topped with Prosciutto and Mozzarella Cheese

Chicken Marsala \$25.95
Boneless Chicken Breast Sautéed in Marsala Wine with Mushrooms, Shallots and Imported Prosciutto

Boston Scrod - \$24.95
Broiled and Served with Seasoned Crumbs

Baked Tilapia \$24.95
Topped with a Lemon Cello Glaze

Roasted Rosemary Pork Tenderloin - \$24.95
Served with a Homemade Pork Gravy

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Entrees (continued)
Selection of One

Chicken Piccata - \$24.95
Lightly Sautéed and Topped with a Lemon Caper Sauce

Broiled Filet of Salmon - \$25.95
Served with a Honey-Balsamic Glaze

Wild Rice Chicken - \$24.95
Boneless Breast filled with Wild Rice and Topped with an Herb Supreme Sauce

Chicken Cordon Bleu - \$25.95
Stuffed with Swiss Cheese and Ham, Topped with a Supreme Sauce

Prime Rib of Beef - \$29.95
Roasted and Served with Au Jus and Horseradish Sauce

Filet Mignon and Shrimp - \$36.95
Petite Filet and Twin Stuffed Shrimp

Filet Mignon (10 oz) - \$32.95
Grilled and Served with Bordelaise Sauce

Grilled New York Sirloin (12 oz) - \$29.95
Served with Sautéed Mushrooms

Sliced London Broil - \$26.95
Marinated and Topped with a Mushroom Gravy

Roast Tenderloin of Beef - \$32.95
Served with Traditional Bearnaise Sauce

Baked Stuffed Shrimp \$27.95
Stuffed with Crabmeat Stuffing

Grilled Swordfish \$27.95
Served with Cucumber Relish

All Food & Beverage Prices Subject to 20% Administrative Fee and 6.25% Tax



Dinner Buffet Menu

Minimum 50 people

Starters

Selection of Two

Tossed Garden Salad, Caesar Salad, Penne Pasta Salad, Fresh Fruit Salad
Spinach Salad, Tortellini Salad, Italian Wedding Soup, Minestrone Soup

Hot Dishes

Selection of Two

Chicken Vodka Penne	Broiled Scrod
Shrimp Vodka Penne	London Broil
Chicken Cacciatore	Broiled Salmon
Tenderloin Steak Tips	Chicken Cordon Bleu
Chicken Piccata	Chicken Marsala
Seafood Newburg	Penne Carbonara
Beef Burgundy	Chicken Ziti & Broccoli with Alfredo Sauce

Selection of one:

Italian Green Beans
Glazed Carrots
Butternut Squash
Seasonal Vegetables
Broccoli au Gratin
Summer Squash & Zucchini

Selection of one:

Oven Roasted Potatoes
Authentic Rice Pilaf
Au Gratin Potatoes
Wild Rice Medley
Garlic Mashed Potato
Delmonico Potatoes

Warm Rolls & Sweet Butter
Chef's Selection of Assorted Desserts
Freshly Brewed Regular Coffee, Tea & Decaffeinated Coffee
\$29.95 per person

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Italian Buffet

Antipasto Salad
Garlic Bread
Italian Wedding Soup or Minestrone Soup
Penne Pasta

Choose two of the following \$27.95
Choose three of the following \$29.95

Chicken Scampi, Eggplant Rollatini, Pasta Primavera, Italian Green Beans
Chicken Parmesan, Eggplant Parmesan, Stuffed Shells, Chicken Broccoli & Ziti Alfredo
Cheese Ravioli, Meatballs, Sausage Cacciatore, Baked Scrod, Homemade Lasagna,
Baked Rigatoni with Fresh Mozzarella, Calamari & Mussels Fra Diavolo

Chef's Selection of Assorted Desserts, Freshly Brewed Regular Coffee, Tea & Decaffeinated Coffee

Dinner Buffet Additions

Carving/ Presentation Stations

Chef's fee \$75.00 per Station
Roast Steamship Round of Beef (minimum 100) \$495.00
Roast Whole Turkey (serves 40) \$175.00
Roast Pork Loin (serves 40) \$175.00
Pasta Station \$9.95 per person
Fajita Station \$10.95 per person

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Reception Party

Minimum 50 people

An Array of Assorted Domestic Cheeses & Fruit with Gourmet Crackers

Selection of Four

Buffalo Style Chicken Wings
Sesame Garlic Chicken
Chinese Style Spring Rolls
Scallops Wrapped in Bacon
Mini Crab Cakes
Tomato Crustini
Crab Rangoon

Chicken or Beef Teriyaki Spears
Mini Quiche
Italian Meatballs
Seafood Stuffed Mushrooms
Filo Wrapped Asparagus
Marinated Beef tips
Smoked Salmon on Chips with Crème Fraiche
Spinach & Cheese Stuffed Mushrooms

Spanakopita
Coconut Shrimp
Mozzarella Bites
Chicken Fingers with Sauce
Peking Ravioli
California Rolls

Fajita Station

Sautéed Chicken or Beef
Served with Warm Tortillas
Shredded Cheddar Cheese
Shredded Lettuce
Diced Tomatoes
Fresh Guacamole
Salsa
Peppers and Onions
Sour Cream

Selection of Two Stations Pasta Station

Penne and Angel Hair
Marinara & Alfredo Sauce
Selection of Four
Chicken, Sausage or Shrimp
Mushrooms, Onions, Broccoli
Sun Dried Tomatoes, Bell Peppers
Roasted Peppers, Olives and
Artichoke Hearts

Carving Station

Selection of One
Roasted Whole Turkey
Roast Rosemary Pork
Roast Prime Rib of Beef
Roast Steamship of Beef
(minimum 100)

Includes Warm Rolls and Sweet Butter
Au Jus Sauce/Homemade Gravy

Chef's Selection of Desserts
Freshly Brewed Regular Coffee, Tea & Decaffeinated Coffee

\$31.95 per person

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RECEPTION HORS D'OEUVRES

(Market Fluctuations/Product availability may determine price)

Hot Hors D'Oeuvres (100 pieces)

Mini Crab Cakes	\$225.00
Filo Wrapped Asparagus	\$225.00
Peking Ravioli	\$195.00
Marinated Beef Tips	\$225.00
Crab Rangoon	\$195.00
Stuffed Artichoke Hearts	\$250.00
Seafood Stuffed Mushroom Caps	\$190.00
Coconut Shrimp	\$245.00
Mozzarella Sticks	\$210.00
Chinese Style Spring Rolls	\$190.00
Sesame Garlic Chicken	\$215.00
Spinach & Cheese Stuffed Mushrooms	\$190.00
Scallops Wrapped in Bacon	\$290.00
Chicken Fingers with Sweet & Sour or Honey Mustard Sauce	\$210.00
Spanakopita	\$200.00
Italian Meatballs	\$175.00
Chicken or Beef Brochettes	\$210.00
Mini Quiche	\$190.00
Chicken Teriyaki Spears	\$210.00
Beef Teriyaki Spears	\$250.00

Cold Hors D'Oeuvres (100 pieces)

Iced Shrimp Cocktail	\$350.00
Domestic Fruit & Cheese Tray (serves 50)	\$2.95 per person
International Fruit & Cheese Tray (serves 50)	\$3.50 per person
Crudit� (Raw Vegetables with Dip)	\$4.00 per person
California Rolls	\$225.00
Smoked Salmon on Chips with Cr�me Fraiche	\$250.00
Tomato Crustini	\$195.00

Snacks Bar

Potato Chips with Dip, Pretzels, Nachos, Popcorn or Mixed Nuts \$15.00 per pound

Carving/Presentation Stations

Chef's Fee \$75.00

Roast Steamship Round of Beef (minimum 100) \$495.00

Roast Whole Turkey (serves 40) \$175.00

Roast Pork Loin (serves 40) \$175.00

Pasta Station - \$9.95 per person

Selection of Two Pastas, Sauces and Assorted Toppings

Fajita Station - \$10.95 per person

Chicken and Beef with Onion and Peppers, Warm Tortillas and Assorted Toppings

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Dessert Selection Menu

Chocolate Fudge Cake

Carrot Cake

Raspberry Chocolate Cake

Plain Cheesecake served with Strawberries

Ice Cream Sundaes

Vanilla Ice Cream with Chocolate or Strawberry Sauce and Whipped Cream

Spumoni

Pistachio, Cherry and Chocolate layered Ice Cream

Tartuffo

Chocolate Flavored Ice Cream Truffle with a Black Cherry and Almond Center

Tiramisu

\$2.95 per person additional

Viennese Pastry Display

A Deluxe Assortment of French Miniature Pastries, Eclairs, Cream Puffs and Tarts

\$5.75 per person additional

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BEVERAGE SERVICE

Call Brands

Smirnoff Vodka, Beefeaters Gin, Barcardi, Singleton Scotch, Seagram 7, Meyers Dark Rum, Malibu Rum, Jim Beam, Southern Comfort, Canadian Club

Premium Brands

Absolut, Captain Morgan, Tangueray Gin, Dewar's Scotch, Kahlua, Ketel One, Johnnie Walker Red, Ouzo, Cuervo Gold, Baileys Irish Cream, Jack Daniels, Irish Mist, Tia Maria

Deluxe Brands

Grey Goose, Makers Mark 90, Crown Royal, Wild Turkey, Lagavulin Scotch, Chambord, Glenlivet, Sambuca Romano, Remy Martin, Johnnie Walker Black, Grand Marnier, Couvoisier, Chivas Regal, Belevedere, Bombay Sapphire, Di Saron Amaretto

Host Package Bars

Beer, Wine & Soda only	\$ 9.95	first hour
	\$11.95	second hour
	\$13.95	third hour
	\$15.95	fourth hour
House Brands, Call Brands, Beer & Wine	\$11.95 for first hour; \$4.00 each additional hour	
Call Brands, Premium Brands, Beer & Wine	\$13.95 for first hour; \$5.00 each additional hour	
Premium Brands, Deluxe Brands, Beer & Wine	\$15.95 for first hour; \$6.00 each additional hour	

	Host Bar (per drink)	Cash Bar (per drink)
House Brands	\$4.75	\$5.00
Call Brands	\$5.25	\$5.50
Premium Brands	\$5.75	\$6.00
Deluxe	\$7.50	\$7.50
House Wine	\$6.25	\$6.50
Domestic Beer	\$4.25	\$4.50
Imported Beer	\$5.25	\$5.50
Assorted Sodas	\$2.00	\$2.00

All bars include Chardonnay, Cabernet Sauvignon, Merlot & Pinot Grigio Wines, as well as Domestic & Imported Beers, Assorted Soda & Mixes

There is a \$50.00 bartender charge per 120 guests
Open bars cannot exceed fours hours, cash bar has a five hour limit

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