

Teen Package

\$60 per teen age 12-17 \$75 per Adult 18+

Five Hour Unlimited Soft Drink Station Choice of Four Displayed Hors d'Oeuvres Choice of Three Dinner Stations Choice of One Dessert Station

Package Includes:

Round Guest Tables with White Floor Length Linen & Napkins Chiavari Chairs in 7 Different Color Options with Cushions Charger Plates in Gold or Silver

Table Numbers

Day of Coordinator

Additional Fees:

Service/Ceremony Fee: \$1,000 Chef Fee: \$100 (certain stations require a chef)

Valet. \$125 (required for all events)

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Security: \$50 per hour 22% Service Charge 7% Tax

Five Hour Unlimited Soft Drink Station

Mocktail Orange crush, Ginger Berry Splash & Assorted Soft drinkS

Displayed Hors d'Oewares Select Four

- ♦ Vegetable Spring Rolls, Sweet & Sour
 - ♦ Pan Fried Mozzarella Shooters
- ♦ Mini Brie in Puff Pastry, Raspberry Coulis
- ♦ Spinach and Cheese Stuffed Mushrooms

- ♦ Chicken Pot Stickers
- ♦ Chicken Empanadas
- ♦ Mini Chicken Quesdillas
- ♦ Pigs in a Blanket, Dijon Mustard

Savory Specialty Stations

Choose Three Savory 4 One Sweet Station
Additional stations at set price below

Fry Bar - \$10 per guest

A Display of Crispy French Fries, Sweet Potato Fries & Truffle Fries with assorted Toppings to include Ketchup, Bacon Bits, Sour Cream, Scallions, Ranch, Bleu Cheese, Nacho Cheese & Cinnamon Sugar Sauce

Pretzel & Hot Dog Bar - \$10 per guest

Warm Soft Pretzels and Beef Hot Dogs Served with Assorted Toppings: Mustards, Ketchup, Onions, Relish, Beer Cheese, Hot Cheddar Cheese, Nutella & Caramel Sauce

Mac & Cheese Bar - \$10 per guest

Featuring, Original, Truffle, Smoked & Bacon Jalapeño Mac & Cheese

Chicken & Waffles Station - \$10 per guest

Crispy Chicken Tenders and Waffles Served with Herb & Honey Butters and Jalapeño & Fruit Jams

Flatbread Pizza Station - \$10 per guest

Cheese and Pepperoni Flatbread Pizza's

Slider Station- \$14 per guest Choice of 2:

An Assortment of Cheeseburger Sliders with

Caramelized Shallots, Baby Greens and Roasted Garlic Aioli, **Southern Style Chicken Tender Sliders** with Sliced Pickles and Honey Mustard Mayo, **Hickory Pulled Pork Sliders** with Sautéed Sweet Onions and Louisiana Sauce and **Crab Cake Sliders** with Arugula and Red Pepper Rémoulade.

Pasta Station - \$8 per guest *Chef Required

Choice of Two Pastas & Two Sauces
Penne, Ziti, Linguine or Farfalle with Pomodoro,
Alfredo, Carbonara, Pesto or A La Vodka
Tossed with Your Choice of Veggies.
Add Chicken \$2 | Add Shrimp \$3 | Add
Combination of Both \$4

Crêpe Station - \$14 per guest *Chef Required

Guest Choice of Chicken or Seafood Crêpes with a Selection of Tomato, Scallions, Cheese, Mushrooms and Spinach in a Light Crème Sauce

Sweet Specialty Stations

Viennese Table - \$12 per guest

A Beautiful Display of Assorted Elaborate Desserts to Include: Macaroons, Bite-sized Brownies, Cupcakes, Cannoli, Cake Pops, Assorted Petit Four, Mini Bombes, Chocolate Covered Strawberries and Mini Shot Glasses Desserts to Include Tiramisu, Key lime and Chocolate Mousse.

Dessert Crêpe Station- \$10 per guest *Chef Required

Crêpes Made to Order with Bananas Foster or Mixed Berries Filling; Served with a Variety of Sauces to Include: Chocolate, Caramel and Raspberry Topped with a Scoop of Vanilla Ice Cream or Drizzled Chantilly Cream.

Sundae Bar \$10 per guest *Chef Required

Vanilla & Chocolate Ice Cream served with Chocolate, Caramel and Strawberry Sauces and a Variety of Toppings.

*If host is providing dessert, there is a \$2.50 per person fee