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SERVICES & GUIDELINES

Services & Guidelines

All food and beverages must be provided by Local Eat, Drink, Celebrate, with the exception of wedding cake.

Attendance Guarantee

Menu choices are due thirty (30) days prior to your event. Final attendance guarantee is due ten (10) business days prior to the event. After the final guarantee is provided, you may add a reasonable number (ten or under) of additions to your group. The head count may not be reduced after the final guarantee. Be sure to include any vendors you need to provide meals for in your final count.

Food and Bar Minimums

Food and Bar minimums exclude tax and service charge. Food and Bar minimums exclude rental fees.

Venue and Ceremony Rental Fees

Venue rental- Brunch: \$300 (three hundred) , Supper: \$500.00 (five hundred)

Deposits and Billing

A non-refundable deposit in the amount \$500.00 (five hundred) is required in full to hold event space. Full payment (less any charges incurred during the event) is due ten (10) business days prior to the event along with your final head count. Any outstanding balances are due at the end of the event to be paid in full. A valid credit card must be on file as security,

We accept cash, major credit cards and personal checks within 14 (fourteen) business days of your event.



Wedding Ceremony

The fee to get married on the grounds is \$250+tax (two hundred fifty) with an additional set up and break down fee of \$100. This includes white folding chairs. If additional chairs are needed above our inventory, they must be rented from an outside company. We will be happy to arrange the rental for you and add that amount to your bill. We recommend hiring or providing a director for the ceremony.

A list of professional coordinators can be furnished upon request.

Decorations

Decorations are an important factor in creating ambiance and setting the mood for your guests. To maintain the facilities in excellent condition, stringent guidelines govern the use, placement, installation and removal of decorations or furniture. Please, no nails, tacks or tape to be used on ceilings or walls. Charges will be assessed for damage to venue property.

Alcohol Policy

In accordance with state law, alcoholic beverages will not be served to any guest under the legal drinking age. All bars must be manned by venue staff, who reserve the right to refuse beverage service to any guest who appears intoxicated or cannot produce proper identification. Identification will be requested of any guest of questionable age. Venue policy prohibits consumption of shots. No alcohol may be brought in or taken from the event by any guest.



Pricing

All food & beverage prices are subject to a service charge of 20% (twenty percent) and sales tax of 8% (eight percent) for food, beer, and wine and 13% (thirteen percent) for liquor. Menu prices are subject to change up to (ninety) 90 days prior to your event, due to fluctuations in food costs and product availability. Menu prices listed are per person.

Audio Visual Services

Limited audio visual equipment is available for rent by the venue. Equipment not in our inventory is available through a local AV Company. We can provide contact information for outside vendors. upon request.

Cancellation

Cancellation fees will be applicable based on the terms prepared in the original contract for each function.

Local Eat, Drink, Celebrate will not assume responsibility for damage or loss of any merchandise, decorations or articles left in the venue prior to, during or after a private function.



BRUNCH BUFFETS

MINIMUM 30 GUESTS

INCLUDED IN ALL BRUNCH BUFFETS:

ASSORTED DANISH, MUFFINS, AND CROISSANTS
BUTTER AND FRUIT PRESERVES
SLICED SEASONAL FRESH FRUIT
ORANGE, PINEAPPLE, AND CRANBERRY JUICE,
LOCALLY ROASTED BENJAMIN'S BAKERY COFFEE,
ASSORTED TEAS

OPTION ONE:

SCRAMBLED EGGS
NEUSKE SMOKED BACON
COUNTRY SAUSAGE PATTY
SWEET POTATO HASH
GEECHIE BOY GRITS

\$19 per person

ADD BISCUITS

~SAUSAGE GRAVY & SMOKED MUSHROOM GRAVY~

\$4 per person

PRICE INCLUDES FRESH BREWED ICED TEA & SODAS
ALL EVENTS ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES



BRUNCH BUFFETS
OPTION TWO ~ B.Y.O. BREAKFAST
MINIMUM 30 GUESTS

INCLUDED IN ALL BRUNCH BUFFETS:

ASSORTED DANISH, MUFFINS, AND CROISSANTS
BUTTER AND FRUIT PRESERVES
SLICED SEASONAL FRESH FRUIT
ORANGE, PINEAPPLE, AND CRANBERRY JUICE,
LOCALLY ROASTED BENJAMIN'S BAKERY COFFEE,
ASSORTED TEAS

SELECT ONE:

SCRAMBLED EGGS
MINI CHEESE OMELET

SELECT ONE:

CRISPY COUNTRY HAM
NEUSKE SMOKED BACON
COUNTRY SAUSAGE PATTY
CHICKEN AND APPLE SAUSAGE LINKS (ADDITIONAL \$2 PER PERSON)

SELECT ONE:

SWEET POTATO HASH
GEECHIE BOY GRITS

\$16 per person

PRICE INCLUDES FRESH BREWED ICED TEA & SODAS
ALL EVENTS ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGE



BRUNCH BUFFETS
OPTION THREE ~ CONTINENTAL BREAKFAST
MINIMUM 20 GUESTS

CONTINENTAL BREAKFAST:

ASSORTED DANISH, MUFFINS, AND CROISSANTS
BUTTER AND FRUIT PRESERVES
SLICED SEASONAL FRESH FRUIT
ORANGE, PINEAPPLE, AND CRANBERRY JUICE,
LOCALLY ROASTED BENJAMIN'S BAKERY COFFEE,
ASSORTED TEAS

\$12 per person

CONTINENTAL ADD-ONS:

BUILD YOUR OWN YOGURT PARFAIT \$3

~VANILLA YOGURT, FRESH BERRIES, HONEY AND GRANOLA~

BREAKFAST MEAT, EGG AND CHEESE SANDWICHES \$5

~WITH CHOICE OF HAM, BACON, SAUSAGE, AND CROISSANT WRAP OR BUN~

PRICE INCLUDES FRESH BREWED ICED TEA & SODAS
ALL EVENTS ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES



BRUNCH BUFFETS

OPTION FOUR ~ CARVING STATION

MINIMUM 30 GUESTS

CARVING STATION- CHOOSE ONE:

BROWN SUGAR GLAZED HAM AND ASSORTED MUSTARDS
TOP ROUND BEEF WITH CREAMY HORSERADISH AND AU JUS
OMELET STATION
*~WITH COUNTRY HAM, NEUSKE BACON, COUNTRY SAUSAGE,
CHEDDAR CHEESE, PEPPERS, MUSHROOMS, ONIONS, AND TOMATOES~*

INCLUDED:

SLICED FRESH FRUIT DISPLAY
SCRAMBLED EGGS OR MINI CHEESE OMELETS
SWEET POTATO HASH
GEECHIE BOY GRITS
ASSORTED DANISH, MUFFINS, AND CROISSANTS
BUTTER AND FRESH FRUIT PRESERVES
ORANGE, PINEAPPLE, AND CRANBERRY JUICES
LOCALLY ROASTED BENJAMIN'S BAKERY COFFEE
ASSORTED TEAS
\$40 per person

ENHANCEMENTS:

YOGURT, BERRIES, HONEY, AND GRANOLA **\$5**
SAUSAGE OR SMOKED MUSHROOM GRAVY & BISCUITS **\$5**
BAGELS & CREAM CHEESE **\$3**
NEW SOUTH WAFFLES, WARM SYRUP, FRUIT TOPPINGS, WHIP CREAM **\$5**
SMOKED SALMON, CREAM CHEESE, BAGELS, ONIONS, CAPERS & LEMON **\$8**

PRICE INCLUDES FRESH BREWED ICED TEA & SODAS
ALL EVENTS ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES



LUNCH

BOX LUNCHES

MINIMUM 20 GUESTS

CHOOSE ONE:

SMOKED CHICKEN SALAD, LETTUCE, TOMATO ON NEW SOUTH SPENT GRAIN BREAD

ROAST BEEF, CHEDDAR, CARAMELIZED ONION, HORSERADISH MAYO ON NS SPENT
GRAIN BREAD

HAM, GRUYERE, LETTUCE, TOMATO, DIRTY MYRTLE HONEY MUSTARD ON SOURDOUGH

TURKEY, PROVOLONE, LETTUCE, TOMATO, VEGAN AVOCADO MOUSSE ON SOURDOUGH

~ALL SANDWICHES SERVED WITH AN APPLE, CHIPS, AND COOKIE~

\$15 per person

ENTREE SALADS

MINIMUM 20 GUESTS

CHOOSE ONE:

LOCAL BOWL

~GREENS, PICKLED ONION, ROASTED GRAPE TOMATO, ENGLISH CUCUMBER, CARROT, CANDIED
NEUSKE BACON AND PEANUTS, NEW SOUTH SPENT GRAIN CROUTONS, ROASTED GARLIC & LEMON
VINAIGRETTE

CAESAR

~BLACK KALE, ROMAINE, & ROASTED BRUSSELS TOSSED WITH VEGETARIAN CAESAR & NS SPENT
GRAIN CROUTONS, TOPPED WITH PARMIGIANO REGGIANO~

OOH MAMI

~FRESH GREENS, SHAVED CABBAGE, RED ONIONS, RED BELLS, CARROT, MANDARIN ORANGE,
CRISPY WONTONS, OOH MAMI VINAIGRETTE

SPINACH

~SPINACH, RED ONION, DRIED FRUIT, GOAT CHEESE, HOT BACON PECAN VINAIGRETTE~

\$12 (ADD CHICKEN \$5, SHRIMP \$7)

PRICE INCLUDES FRESH BREWED ICED TEA & SODAS
ALL EVENTS ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES



PLATED LUNCH

MINIMUM 25 GUESTS

ALL INCLUDE:

CHOICE OF ONE SALAD, ONE ENTREE, AND ONE DESSERT,
CHEF'S SELECTION OF SEASONAL VEGETABLES,
FRESH BAKED ARTISAN ROLLS AND BUTTER,
LOCALLY ROASTED BENJAMIN'S BAKERY COFFEE

SALADS:

GARDEN SALAD SERVED WITH RANCH
CAESAR

*~BLACK KALE, ROMAINE, & ROASTED BRUSSELS TOSSED WITH VEGETARIAN CAESAR & NS SPENT GRAIN
CROUTONS, TOPPED WITH PARMIGIANO REGGIANO~*

OOH MAMI

*~FRESH GREENS, SHAVED CABBAGE, RED ONIONS, RED BELLS, CARROT, MANDARIN ORGANE, CRISPY
WONTONS, OOH MAMI VINAIGRETTE~*

SPINACH

~SPINACH, RED ONION, GOAT CHEESE, DRIED FRUIT, ROASTED BACON PECAN VINAIGRETTE~

ENTREES:

MAC & CHEESE, ROASTED VEGGIES, RED CHILE CHICKEN or SMOKED PORK-**\$19**

CRAB CAKE, OLD BAY CHIPS, SUPER SLAW, REMOULADE-**\$25**

HOT SMOKED SALMON, CALI MASH, CRISPY BRUSSELS, EVERYTHING CREAM CHEESE-**\$25**

GRILLED FLAT IRON STEAK, SWEET POTATO HASH, CREAMED KALE, BALLIN'DAISE-**\$28**

ROAST BREAST OF CHICKEN, CAVATELLI, GRILLED ASPARAGUS, PAN CREAM SAUCE-**\$24**

BLACKENED GROUPER, GEECHIE BOY GRITS, GRILLED BROCCOLINI, BALLIN'DAISE-**\$30**

CRISPY TOFU, OOH MAMI NOODLES, CRISPY BRUSSELS, OOH MAMI VINAIGRETTE-**\$22**

DESSERTS:

CARROT COCONUT CAKE

PECAN OR FRUIT PIE

KENNY'S KEY LIME PIE

CHERRY COLA FLOAT CAKE

PRICE INCLUDES FRESH BREWED ICED TEA & SODAS
ALL EVENTS ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES



DINNER

PLATED DINNER

MINIMUM 30 GUESTS

ALL INCLUDE:

CHOICE OF ONE SALAD, ONE ENTREE
CHOICE OF: GREEN BEANS, SEASONAL VEGETABLES, OR GRILLED ASPARAGUS
FRESH ARTISAN BAKED ROLLS & BUTTER
ICED TEA & FRESHLY BREWED BENJAMIN'S BAKERY COFFEE

SALADS:

GARDEN SALAD SERVED WITH RANCH
CAESAR
~BLACK KALE, ROMAINE, & ROASTED BRUSSELS TOSSED WITH VEGETARIAN CAESAR & NS SPENT GRAIN CROUTONS,
TOPPED WITH PARMIGIANO REGGIANO~
OOH MAMI
~FRESH GREENS, SHAVED CABBAGE, RED ONIONS, RED BELLS, CARROT, MANDARIN ORGANE, CRISPY WONTONS,
OOH MAMI VINAIGRETTE~
SPINACH
~SPINACH, LETTUCE, DRIED FRUIT, ROASTED BACON VINAIGRETTE~

ENTREES:

MAC & CHEESE WITH RED CHILI CHICKEN. SMOKED PORK, OR ROASTED VEGETABLES **\$22**
DOUBLE CRAB CAKE **\$40**
HOT SMOKED SALMON **\$38**
CONFIT DUCK LEGS **\$26/39**
FRIED SEAFOOD **\$40**
BLACKENED GROUPER **\$40**
BRAISED BONELESS BEEF SHORT RIBS **\$34**
GRILLED FLAT IRON STEAK **\$38**
PAN ROASTED FILET MIGNON **\$42**
OOH MAMI TOFU **\$26**

DESSERTS:

CARROT COCONUT CAKE
PEANUT BUTTER PIE
KENNY'S KEYLIME PIE
CHERRY COLA CAKE

PRICE INCLUDES FRESH BREWED ICED TEA & SODAS
ALL EVENTS ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES



BUFFET MENUS

OPTION ONE: COOKOUT

MINIMUM 30 GUESTS

COLD SELECTIONS (CHOICE OF 2)

GARDEN SALAD SERVED WITH ROASTED GARLIC & LEMON VINAIGRETTE
OUR HOUSE CAESAR SALAD
SWEET POTATO HUMMUS W/ PICKLED VEG & CRUDITE
SUPER SLAW

HOT SELECTION (CHOICE OF 2)

HOT CHICKEN SLIDERS

LOCAL BURGER SLIDERS

PHILLY CHEESE STEAK

HOT DOGS

~CHILI, SLAW, ONION, MUSTARD~

BEER BRAISED BRATS

~PEPPERS, ONIONS, CHEESE, MUSTARD, KETCHUP~

PULLED PORK SLIDERS

RED CHILI CHICKEN TACOS

ACCOMPANIMENTS (CHOICE OF 2)

SMOKED POTATO SALAD

BAKED BLACK BEANS

HOUSE CHIPS

~ SALT & MALT, OLD BAY OR BBQ~

YAM FRIES

~SALT & PEPPER, CAJUN, CINNAMON SUGAR~

\$28 per person

PRICE INCLUDES FRESH BREWED ICED TEA & SODAS
ALL EVENTS ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES



BUFFET MENU - OPTION TWO: BBQ

MINIMUM 30 GUESTS

COLD SELECTIONS (CHOICE OF 2)

SUPER SLAW
SMOKED POTATO SALAD
FRESH FRUIT SALAD
TOMATO, ONION & CUCUMBER SALAD
OOH MAMI NOODLES

SMOKED SELECTIONS (CHOICE OF 2)

SPARE RIBS
BRISKET
PULLED PORK
CHICKEN THIGHS

ACCOMPANIMENTS (CHOICE OF 2)

CALI MASH (*BLEND OF CAULIFLOWER & YUKON POTATOES*)
CANDIED YAMS
BAKED POTATO BAR
~SOUR CREAM, BACON BITS, SCALLIONS & CHEDDAR~
BAKED BLACK BEANS
SOUTHERN GREEN BEANS
BRAISED KALE
MAC & CHEESE
\$33 per person

**PRICE INCLUDES FRESH BREWED ICED TEA & SODAS ALL EVENTS ARE
SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES**



BUFFET MENU-OPTION THREE: PRIME RIB

MINIMUM 30 GUESTS

COLD SELECTIONS (CHOICE OF 2)

GARDEN SALAD SERVED WITH ROASTED GARLIC & LEMON VINAIGRETTE
OUR HOUSE CAESAR SALAD
ASIAN NOODLE SALAD

HOT SELECTIONS (CHOICE OF 2)

CARVED PRIME RIB*
~AU JUS & HORSERADISH SAUCE~
ROASTED CHICKEN BREAST
~PAN JUS~
GROUPE PICATTA
~LEMON, PARSLEY & BUTTER SAUCE~

ACCOMPANIMENTS (CHOICE OF 2)

CALI MASHED POTATOES
OVEN ROASTED POTATOES
WILD RICES
SEASONAL VEGETABLES
LINGUINI BURRE BLANC

\$39

*attendant fee applies

PRICE INCLUDES FRESH BREWED ICED TEA & SODA
SALL EVENTS ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES



BUFFET MENU - LOW COUNTRY BOIL

MINIMUM 30 GUESTS

CHOOSE:
LOCAL OR CAESAR SALAD

—
BOILED SHRIMP
RED POTATOES
CORN ON THE COB
SMOKED SAUSAGE
\$30 per person

—
~ADD CRAB LEGS \$12.00

~ADD PULLED PORK, BBQ SAUCE, SUPER SLAW & ROLLS \$5 PER PERSON

BUFFET MENU - SEAFOOD FEAST

MINIMUM 30 GUESTS

CHOOSE:
LOCAL OR CAESAR SALAD

—
FRIED/BROILED SHRIMP
FRIED/BROILED SCALLOPS
OYSTERS ON THE HALF SHELL

SUPER SLAW
FRESH CHIPS
~OLD BAY OR SALT & MALT~

\$42 per person
ADD CRAB LEGS \$12.00

**PRICE INCLUDES FRESH BREWED ICED TEA & SODAS
ALL EVENTS ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES**



SPECIALTY STATIONS

**MINIMUM 20 GUESTS/ LESS THAN 20 GUESTS, ADD \$5 PER PERSON
ATTENDANT FEE APPLIES**

CAESAR SALAD

~BLACK KALE, ROMAINE, & ROASTED BRUSSELS TOSSED WITH VEGETARIAN CAESAR & NS SPENT GRAIN CROUTONS, TOPPED WITH PARMIGIANO REGGIANO~

\$10 per person, add chicken \$5, shrimp \$7

POTATO BAR

~WHIPPED POTATOES, BAKED POTATO, BAKED SWEET POTATO, SOUR CREAM, BUTTER, SCALLIONS, BACON, CHEDDAR CHEESE, BROWN SUGAR, CINNAMON, & MINI MARSHMALLOWS ~

\$12 per person

NACHOS

~TORTILLA CHIPS, SEASONED GROUND BEEF, CHEESE DIP, PICKLED JALAPEÑOS, BLACK OLIVES, SOUR CREAM, VEGAN AVOCADO MOUSSE, & PICO ~

\$12 per person

PASTA:

*RICOTTA CAVATELLI, LINGUINI, AND ELBOW MAC
RED SAUCE, MORNAY, ALA TITO'S
ROASTED VEGGIES, SPINACH, CARAMELIZED ONIONS, FRESH AND ROASTED GARLIC, ROASTED RED PEPPERS, SMOKED MUSHROOMS, BLACK KALE, PARMESAN CHEESE, BROCCOLI, AND TOMATOES ~*

\$14 per person, add chicken \$5, add shrimp \$7

SHRIMP & GRITS

~SHRIMP & GEECHIE BOY GRITS STATION WITH ANDOUILLE, BACON, PEPPERS, ONIONS, TOMATO, SHRIMP VELOUTE, CREOLE SAUCE~

\$14 per person

**PRICE INCLUDES FRESH BREWED ICED TEA & SODAS
ALL EVENTS ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES**



CARVING STATIONS

**MINIMUM 20 GUESTS
APPROPRIATE CONDIMENTS AND FRESH ROLLS INCLUDED**

ROAST BREAST OF TURKEY \$12

BAKED SUGAR GLAZED HAM \$12

TOP ROUND OF BEEF \$14

PEPPERED TENDERLOIN OF BEEF \$15

HERBED LEG OF LAMB \$16

SLOW ROASTED PRIME RIB \$16

**PRICE INCLUDES FRESH BREWED ICED TEA & SODAS
ALL EVENTS ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES**



DESSERT OPTIONS TO ADD ONTO BUFFET

CHOICE OF ONE:

GRAN MARNIER CREME BRULEE

CARROT COCONUT CAKE

PEANUT BUTTER PIE

KENNY'S KEY LIME PIE

CHERRY COLA CAKE

FRUIT COBBLER/ PIE

\$5 each per person



HORS D'EOUVRES

MINIMUM 30 GUESTS

COLD

CAPRESE SKEWERS
SMOKED CHICKEN SALAD IN CUCUMBER CUPS
OLIVE TAPENADE CROSTINI
BRUSCHETTA CROSTINI

\$5 per person

PICKLED SHRIMP
OYSTER SHOOTERS
SMOKED SALMON

\$9 per person

HOT

RED POTATOES WITH NEUSKE BACON & SOUR CREAM
BRIE EN CROUTE WITH CARAMEL, PECANS, AND CRASINS
EGGROLLS WITH PONZU AND SWEET CHILI SAUCE
COCKTAIL MEATBALLS OR MINI SAUSAGES
SPINACH AND FETA WRAPPED IN PHYLLO DOUGH
DANK NUGS WITH DIRTY MYRTLE HONEY MUSTARD
FRIED MAC & CHEESE WITH RANCH
SPICY BUFFALO CHICKEN WINGS WITH RANCH
ASSORTED MINI QUICHE

\$8 per person

CRAB STUFFED MUSHROOMS
CHICKEN SATAY WITH PEANUT SAUCE
MINI PETITE CORDON BLEU
BACON WRAPPED SCALLOPS
CRAB RANGOON WITH PONZU AND SWEET CHILE SAUCE

\$10 per person

PRICE INCLUDES FRESH BREWED ICED TEA & SODAS

ALL EVENTS ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES



SNACKY HOUR

MINIMUM 20 GUESTS

\$3 PER PERSON

TORTILLA CHIPS

SALSA

GUACAMOLE

QUESO DIP

SWEET POTATO HUMMUS

CRUDITES

PICKLED VEGETABLES

COOKIES

GREEK YOGURT

MIXED NUTS

FRESH BERRIES

BAGELS WITH CREAM CHEESE

BROWNIES

DANISH, MUFFINS, OR CROISSANTS

FRESH CHIPS

\$5 PER PERSON

WARM CIRTUS OLIVES

ROASTED GARLIC AND REGGIANO BOILED PEANUTS

CANDIED BACON & NUTS

TRUFFLE POPCORN

WHOLE FRUIT

TRAIL MIX

PRETZELS WITH MUSTARD

\$6 PER PERSON

SPINACH ARTICHOKE DIP

PIMENTO BEER CHEESE DIP

\$8 PER PERSON

CRAB DIP

PRICE INCLUDES FRESH BREWED ICED TEA & SODAS

ALL EVENTS ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES



DISPLAYS

**ADD TO BUFFET
MINIMUM 20 GUESTS**

FRESH SEASONAL FRUIT

SLICED FRUIT WITH YOGURT DIP AND GRANOLA
\$8 per person

GRILLED CRUDITES

GRILLED AND FRESH SEASONAL VEGETABLES
WITH HOP OIL GREEN GODDESS AND RANCH DRESSINGS
\$8 per person

ANTIPASTA

CHARCUTERIE MEATS & CHEESES
PICKLED VEGETABLES AND OLIVES
MUSTARDS AND JAMS
GOURMET CRACKERS
\$12 per person

**PRICE INCLUDES FRESH BREWED ICED TEA & SODAS
ALL EVENTS ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES**



LATE NIGHT MENU

MINIMUM 20 GUESTS

SLIDER STATION

BUILD YOUR OWN SLIDERS AND HOT DOGS
~WITH CHEDDAR CHEESE, LETTUCE, TOMATO, ONIONS, PICKLES, MUSTARD, MAYO,
KETCHUP, HOUSE CHIPS, AND PICKLED RELISH
\$12 per person

MACARONI & CHEESE

\$14 per person

TACO KIT

BEEF, CHICKEN, PORK, OR ROASTED VEGETABLE
~ WITH CABBAGE, PICKLED ONION, JALAPENO, AVOCADO MOUSSE, AND CHIPOTLE
AIOLI
\$12 per person

ICE CREAM STATION

CHOOSE VANILLA, CHOCOLATE, OR STRAWBERRY
~WITH M&MS, OREOS, BUTTERFINGER, WALNUTS, CHOPPED NUTS, SPRINKLES,
CARAMEL, CHOCOLATE SYRUP, WHIPPED CREAM, AND CHERRIES
\$13 per person

PRICE INCLUDES FRESH BREWED ICED TEA & SODAS
ALL EVENTS ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES



DELI

MINIMUM 20 GUESTS/ UNDER 20 GUESTS ADD \$5 PER PERSON

**HONEY HAM, SMOKED TURKEY BREAST, ROAST BEEF,
CHEDDAR, GRUYERE, PROVOLONE, AND AMERICAN CHEESES
SHAVED LETTUCE, SLICED TOMATO AND ONION, CLAUSSEN
PICKLES, DIRTY MYRTLE HONEY MUSTARD, GARLIC AIOLI,
CREAMY HORSERADISH, TEXAS TOAST, WHOLE WHEAT,
SOURDOUGH, AND NEW SOUTH SPENT GRAIN BREADS
SMOKED POTATO SALAD
MACARONI SALAD
SUPER SLAW
FRESH CHIPS
COOKIES**

\$22 per person

**PRICE INCLUDES FRESH BREWED ICED TEA & SODAS
ALL EVENTS ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES**



BEVERAGE PACKAGES

PREMIUM OPEN BAR

PREMIUM LIQUOR, IMPORTED BEER & DOMESTIC BEER,
HOUSE WINE AND ALL MIXERS

4 HOURS~ \$36

5 HOURS~ \$44

HOUSE OPEN BAR

HOUSE LIQUOR, IMPORTED BEER & DOMESTIC BEER,
HOUSE WINE AND ALL MIXERS

4 HOURS~ \$32

5 HOURS~ \$40

BEER AND WINE BAR

IMPORTED BEER & DOMESTIC BEER, HOUSE WINE AND SOFT DRINKS

4 HOURS~ \$28

5 HOURS~ \$34

HOSTED BAR ON CONSUMPTION

HOUSE BRANDS~ \$7

PREMIUM BRANDS~ \$8

SUPER PREMIUM BRANDS~ \$10

DOMESTIC BEER~ \$4.50

IMPORT BEER~ \$6

HOUSE WINES~ \$7

SOFT DRINKS~ \$2.50

CASH BAR

ALL CASH BARS MUST HAVE A MINIMUM REQUIREMENT OF \$750

ALL 5 HOUR BARS ARE REQUIRED TO PURCHASE FROM THE LATE NIGHT MENU

ALL EVENTS ARE SUBJECT TO APPLICABLE TAXES & SERVICE CHARGES