



Weddings at the Toll House Hotel

*All events are based on a 4-hour catering. For additional hours,
please note that \$420.00 per hour applies.*

Buffet Style Dinner \$130 per guest

Includes coffee/tea

Appetizers

Please choose two (2) of the following. For additional choices add \$7.00pp

- Tomato, Mozzarella, Basil Bruschetta
- Artichoke Beignet & Pesto
- Meatballs with Tomato compote
- Chicken skewer with grilled onion & pepper

Salad

Please choose one (1) of the following. For additional choices add \$7.00pp

- Romaine; Parmigiano Reggiano, Caesar's dressing, herb croutons
- Panzanella; Tomato, onion, cucumber, basil, house bread
- Mixed greens; tomatoes, onions, green beans, balsamic vinaigrette

Main Course

Please choose two (2) of the following. For additional choices add \$10.00pp

- Grilled Mediterranean Branzino; Roasted potatoes, Steamed swiss chard, Lemon Sauce
- Grilled chicken breast; Pistachio, Onion, Au jus
- Lamb Chops, mesquite-grilled with traditional seasonings (*add \$10.00pp*)
- Penne; Tomato sugo, seasonal garden vegetables, pecorino
- Mushroom Ravioli... Sicilian cream, Baby Spinach, Parmigiano-Reggiano (VEG)
- Filet Mignon, mesquite grilled in a veal stock reduction (*add \$15.00pp*)

*A \$200.00 service fee applies to all groups of 20 and less. 9.25 % sales tax and 25% service charge apply to all prices.
Prices are subject to change without notice.*



Sides

Please choose two (2) of the following. For additional choices add \$7.00pp

- Chef's Selection of Seasonal Vegetables
- Lemon Roasted Potatoes
- Caramelized mushrooms

Family Style Dinner \$140 per guest

Includes coffee/tea

Appetizers

Please choose two (2) of the following. For additional choices add \$7.00pp

- Tomato, Mozzarella, Basil Bruschetta
- Artichoke Beignet & Pesto
- Meatballs with Tomato compote
- Chicken skewer with grilled onion & pepper

Salad

Please choose one (1) of the following. Served Individually

- Romaine; Parmigiano Reggiano, Caesar's dressing, herb croutons
- Panzanella; Tomato, onion, cucumber, basil, house bread
- Mixed greens; tomatoes, onions, green beans, balsamic vinaigrette
- Caprese; Tomato, mozzarella, arugula, aged balsamic, pine nuts

Main Course

Please choose two (2) of the following. For additional choices add \$10.00pp

Served in platters

- Grilled Mediterranean Branzino; Roasted potatoes, Steamed swiss chard, Lemon Sauce
- Grilled chicken breast; Pistachio, Onion, Au jus
- Lamb Chops, mesquite-grilled with traditional seasonings *(add \$10.00pp)*
- Penne; Tomato sugo, seasonal garden vegetables, pecorino
- Mushroom Ravioli... Sicilian cream, Baby Spinach, Parmigiano-Reggiano (VEG)
- Filet Mignon, mesquite grilled in a veal stock reduction *(add \$15.00pp)*

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Sides

Please choose two (2) of the following. For additional choices add \$7.00pp

- Chef's Selection of Seasonal Vegetables
- Lemon Roasted Potatoes
- Caramelized mushrooms

Plated Style Dinner \$150 per guest

Includes coffee/tea

Appetizers

Please choose two (2) of the following. For additional choices add \$7.00pp

- Tomato, Mozzarella, Basil Bruschetta
- Artichoke Beignet & Pesto
- Meatballs with Tomato compote
- Chicken skewer with grilled onion & pepper

Main Course

Option 1: Choose 1 (one) entrée for the entire group.

Option 2: Choose 3 options, preorder and provide color coded place cards for each guest. Additional choice: add \$10.00pp

Option 3: Choose 3 options, entrée chosen upon arrival if group is smaller than 15 people. Additional choice: add \$10.00pp

- Grilled Mediterranean Branzino; Roasted potatoes, Steamed swiss chard, Lemon Sauce
- Grilled chicken breast; Pistachio, Onion, Au jus
- Lamb Chops, mesquite-grilled with traditional seasonings (*add \$10.00pp*)
- Fillet mignon: w/ veal stock reduction, potatoes, roasted mushrooms (*add \$15.00pp*)
- Mushroom Ravioli... Sicilian cream, Baby Spinach, Parmigiano-Reggiano (VEG)
- Penne; Tomato sugo, seasonal garden vegetables, pecorino

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Beverage and Bar Packages

- A \$300.00 bar service fee, per bar, is applied to any package that includes hard liquor
- Additional Bartender \$75.00 per hour
(Recommend one bartender for every 50 attendees)

Full Open Bar - 4 Hours

- Premium Well drinks, beer, banquet wine, and soft drinks: **\$60.00pp, each additional hour \$23.00pp**
- Luxury Premium drinks, beer, banquet wine, and soft drinks: **\$72.00pp, each additional hour \$25.00pp**
- Soda Package: **\$15.00pp**

Open Bar - 4 Hours

- Banquet wine, beer, and soft drinks: **\$50.00pp, each additional hour \$19.00pp**

Unlimited for 1 hour of service

- Beer, banquet wine and soft drinks: **\$22.00pp per hour**
- Premium Well cocktails, beer, banquet wine, and soft drinks: **\$25.00pp per hour**
- Luxury Premium cocktails, beer, banquet wine, and soft drinks: **\$30.00pp per hour**
- Non-alcoholic: **\$8.00pp per hour**