

## A 'la Carte Selections

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Tea  
\$3.95 Per Person

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Tea, Assorted Diet  
and Regular Soft Drinks  
\$4.95 Per Person

Freshly Brewed Regular or Decaffeinated Coffee by the Gallon  
\$40.00 Per Gallon

Assorted Chilled Juices to Include: Orange, Cranberry, and Apple  
\$2.95 Per Bottle

Regular or Pink Lemonade, and Iced Tea  
\$3.95 Per Person

Assorted Diet and Regular Soft Drinks  
\$1.95 Per 12 oz Can

Pellegrino Bottled Sparkling Water  
\$4.00 Per Person

Mirror of Fresh Sliced Seasonal Fruit  
\$3.95 Per Person

Hot Bacon or Sausage, Egg and Cheese on Your Choice of Croissant,  
English Muffin or Bagel  
\$4.95 Per Person

Breakfast Burrito filled with Eggs, Peppers, Onions, Pepper Jack Cheese and Potatoes  
\$8.00 Per Person

Assorted Danish, Muffins or Croissants by the Dozen  
\$24.00 Per Dozen

Assorted Bagels with Cream Cheese by the Dozen  
\$24.00 Per Dozen

Assorted Scones by the Dozen  
\$24.00 Per Dozen

**Above pricing subject to 21% service charge and 7% sales tax**

# **Continental Breaks**

## **Just For Openers**

Assorted Danish, Muffins, Croissants, Scones, and Seasonal Whole Fruit  
Freshly Squeezed Orange Juice, Cranberry and Apple Juice  
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Tea  
\$10.95 Per Person

## **Executive Continental**

Freshly Squeezed Orange Juice, Cranberry and Apple Juice  
Seasonal Sliced Fresh Fruit, Berries, and Bananas  
Assorted Danish, Muffins, Croissants, and Scones  
Bagels and Cream Cheese  
Butter and Fruit Preserves, and Greek Yogurt  
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Tea  
\$14.95 Per Person

## **Healthy Energy Breakfast**

Freshly Squeezed Orange Juice, Cranberry and Apple Juice  
Seasonal Sliced Fresh Fruit, Berries, and Bananas  
Hard Boiled Eggs  
Mixed Berry Parfait with Yogurt and Granola  
Oatmeal with Raisins, Brown Sugar and Walnuts  
Assorted Muffins, Danish and Bagels with Cream Cheese, Butter and Fruit Preserves  
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Tea, and Energy  
Drinks  
\$15.95 Per Person

Above pricing subject to 21% service charge and 7% sales tax

# **Breakfast Selections**

25 Person Minimum for All Buffets  
For Parties of Less Than 25 People a \$3.00 Per Person Charge Will Be Added

**All Breakfast Selections Include:  
Freshly Baked Pastry Assortment, Butter, Preserves  
Freshly Brewed Regular and Decaffeinated Coffee, and Assorted Herbal Tea**

## **Served Breakfasts**

### **All American**

Chilled Fresh Orange Juice  
Fluffy Scrambled Eggs  
Choice Of: Sausage Links, Grilled Ham or Crisp Bacon  
Country Breakfast Potatoes  
\$13.95 Per Person

### **Eggs Benedict**

Poached Eggs Served Traditionally with Canadian Bacon  
On an English Muffin Topped with Hollandaise Sauce  
Served with Country Breakfast Potatoes  
\$14.95 Per Person

### **Steak and Eggs**

Chilled Orange Juice  
6 oz. Strip Steak, Two Scrambled Eggs and Country Breakfast Potatoes  
\$15.95 Per Person

Above pricing subject to 21% service charge and 7% sales tax

# **Breakfast Selections**

*Continued*

## **Buffet Breakfasts**

### **Executive Breakfast Buffet**

(Includes Omelet Bar and Waffle Station)

Chilled Orange, Apple and Cranberry Juices, Skim and Whole Milk, Seasonal Sliced  
Fresh Fruits, Berries and Bananas

Assorted Breads and Pastries, A Variety of Greek Yogurt

Fluffy Scrambled Eggs, (Choice of 3) Bacon, Sausage Links (Turkey or Pork), Ham,  
Scrapple, Taylor Pork Roll, Canadian Bacon, Corned Beef Hash

Cinnamon Raisin French Toast with Maple Syrup

Country Breakfast Potatoes, Assorted Dry Cereals

\$16.95 Per Person

### **All American Buffet**

Chilled Orange, Apple and Cranberry Juices, Skim and Whole Milk

Assorted Dry Cereals, Breads and Pastries

Seasonal Whole Fresh Fruit

Fluffy Scrambled Eggs, Bacon Strips and Sausage Links

French Toast with Maple Syrup

Country Breakfast Potatoes

\$13.95 Per Person

### **Omelet Bar**

(\$50 Attendant Fee)

Omelets Made to Order

Prepared and Served by our Chef

\$4.95 Per Person

### **Waffle Station**

(\$50 Attendant Fee)

Warm Maple Syrup

Whipped Cream

\$3.95 Per Person

Choose from a Popular Selection of Fillings and Assorted Fruit Toppings

Above pricing subject to 21% service charge and 7% sales tax

## **Meeting Breaks**

### **Philly Break**

Philadelphia Soft Pretzels with Cheddar Cheese and Mustard  
Popcorn, Potato Chips, Peanuts, Tastykakes, and Italian Water Ice  
Assorted Diet and Regular Soft Drinks, and Stewarts Root Beer  
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Tea  
\$9.95 Per Person

### **Cookie and Brownie Break**

Bountiful Assortment of Fresh Baked Cookies and Brownies  
Whole Milk and 2% Milk  
Assorted Diet and Regular Soft Drinks  
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Tea  
\$9.95 Per Person

### **Theatre Break**

Assorted Candy Bars, Theatre Style Popcorn, and Various Candies  
Pretzel Nuggets and Nachos with Cheese  
Sweet and Salty Chex Mix  
Assorted Diet and Regular Soft Drinks  
\$10.95 Per Person

### **Healthy Energy Break**

Assorted Granola Bars, Nutra Grain Bars, Bananas and Greek Yogurt  
Apple Wedges Served with Nutella and Peanut Butter  
Healthy Bark with Your Choice of Yogurt or Dark Chocolate  
Chef's Choice of Seasonal Fresh Fruit  
Assorted Diet and Regular Soft Drinks  
Bottled Water and Assorted Energy Drinks  
\$10.95 Per Person

**Above pricing subject to 21% service charge and 7% sales tax**

# **Brunch Buffet**

50 Person Minimum

Assorted Fresh Chilled Juices to Consist of Orange, Apple and Cranberry  
Fresh Sliced Fruit and Melon Display

Assorted Pastries, Farm Fresh Scrambled Eggs, Crisp Bacon Strips, Sausage Links,  
Home Fried Potatoes, Cinnamon Raisin French Toast or Pancakes  
Includes Freshly Brewed Regular and Decaffeinated Coffee, Herbal Tea and Iced Tea

**Parfait Bar** – (*\$3.95 Per Person Additional*)

Yogurt, Granola, Seasonal Fruits and Various Nuts

**Smoked Salmon Platter** – (*\$5.99 Per Person Additional*)

Smoked Salmon, Sliced Cucumber, Capers, Herb Goat Cheese, Arugula,  
Cherry Tomatoes, Honey Mustard Sauce, Pumpernickel

## **SALADS**

(Choice of Two)

Caesar Salad

Garden Salad

Cucumber Tomato Salad

Greek Salad

Cheese & Vegetable Display

## **ENTREES**

(Choice of Three)

Poached Salmon or Baked Cod with Lemon Garlic Butter Sauce

Chicken Marsala, Piccata, or Parmesan Chicken

Beef Short Ribs with Caramelized Onion Gravy

Roasted Prime Rib – (*\$3.95 Per Person Additional*)

## **STARCH AND VEGETABLE**

(Choice of Two)

Turmeric Rice

Roasted Red Bliss Potatoes

Vegetable Rice Pilaf

Garlic Mashed Potatoes

Vegetable Medley

Green Beans Almondine

Roasted Zucchini and

Squash with Red Peppers

## **DESSERT**

Assorted Cakes and Pies

\$27.95 Per Person

**Above pricing subject to 21% service charge and 7% sales tax**

# **Lunch Buffets**

25 Person Minimum

For Parties Less Than 25 People a \$3.00 Per Person Charge Will Be Added

All Lunch Buffets Served with Rolls, Butter

Assorted Diet and Regular Soft Drinks

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Tea, and Iced Tea

## **Philly Pheast**

Caesar Salad

South Philly Cheesesteak, Pepperoni & Cheese Stromboli, Assorted Hoagies

Sausage, Peppers and Onions, French Fries, Pasta Salad

Soft Pretzels and White Cheese Sauce, Assorted Tastykakes

\$19.95 Per Person

## **Deli Buffet**

Choice of Seasonal Sliced Fresh Fruit or Chef's Soup of the Day

Sliced Roasted Turkey, Ham, Roast Beef, Salami, Tuna Salad and Chicken Salad

Sliced Swiss, Provolone, American and Cheddar Cheeses

Fresh Lettuce, Sliced Tomatoes, Onion, Dill Pickle Spears and Olives

Spicy Mustard, Mayonnaise and Horseradish

Homemade Potato Salad and Kettle Potato Chips

Assorted Breads, Rolls and Flavored Wraps

Assorted Cookies and Brownies

\$19.95 Per Person

## **Tri-State**

Tossed Seasonal Greens, Pasta Salad and Fresh Fruit Salad

Choice of Grilled Breast of Chicken: Bourbon Chicken, Garlic Chicken with Lemon and

Artichoke, or Chicken Parmesan

Sliced London Broil with a Shallot and Red Wine Reduction

Baked Rigatoni

Chef's Selection of Starch and Vegetable

Chef's Selection of Dessert

\$22.95 Per Person

**Above pricing subject to 21% service charge and 7% sales tax**

# **Lunch Buffets**

*Continued*

25 Person Minimum

For Parties Less Than 25 People a \$3.00 Per Person Charge Will Be Added

All Lunch Buffets Served with Rolls, Butter

Assorted Diet and Regular Soft Drinks

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Tea, and Iced Tea

## **Touch of Italy**

Italian Wedding Soup

~ Or ~

Caesar Salad, Fresh Tomato and Mozzarella Salad, or Greek Salad

(Choice of (3) Entrees)

Tuscany Chicken, Chicken Picatta, Chicken Parmesan, Fettuccine Alfredo,

Baked Rigatoni, Lasagna, Salmon with Tomato Vinaigrette, Shrimp Fra

Diavolo, Italian Crusted Cod, Italian Beef (Flank Steak), Veal Saltimbocca,

Pork Chop Italiano

Chef's Selection of Starch and Vegetable

(Choice of Dessert)

Tiramisu, Cannoli, Italian Rum Cake, Ricotta Cheesecake

\$22.95 Per Person

## **Little Mexico**

Chicken Tortilla Soup

Chicken Enchiladas

Choice of Beef or Chicken Fajitas

(Choice of (3) Tacos)

Pork Carnitas, Beef Barbacoa, Shredded Chicken, Fish with Cilantro

Served with Lime Wedges, Diced Onions, Flour Tortillas, Corn Tortillas, Picked Red

Onions, and Cabbage Slaw

(Choice of (3) Sides)

Mexican Street Corn, Refried Beans

Mexican Red Rice, Cilantro & Lime Rice, Black Beans

(Choice of Dessert)

Churros, Tres Leches, Flan, Sopaipillas

\$19.95 Per Person

**Above pricing subject to 21% service charge and 7% sales tax**



## **Served Lunch Selections**

All Lunch Entrees to Include: Garden Salad with House Dressing, Fresh Baked Rolls with Butter, Chef's Selection of Dessert, Assorted Diet and Regular Soft Drinks, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Tea and Iced Tea

### **Fettuccine Alfredo**

Fettuccine Pasta Tossed in a House Made Alfredo Sauce  
Add Chicken: \$1.99 or Shrimp \$3.99  
\$17.95

### **Crab Stuffed Filet of Flounder**

Jumbo Lump Crabmeat with White Wine Lemon Butter Sauce  
\$20.95

### **Grilled Pork Chop**

10 oz. Grilled Pork Chop Topped with Apples and Sage with Apple Cider Pan Sauce  
\$19.95

### **Grilled Salmon**

Slow Grilled Salmon Filet With a Tomato Vinaigrette  
\$20.95

### **Chicken Marsala, Chicken Parmesan, Chicken Franchise, or Chicken Piccata**

Boneless Chicken Breast Prepared Your Way  
\$19.95

### **Grilled Sirloin Steak**

8 oz. Sirloin with an Avocado Compound Butter  
\$20.95

### **Queen Cut Prime Rib**

Slow Roasted Prime Rib with Au Jus and Creamed Horseradish  
\$22.95

### **EZ Express Menu**

Served In Your Meeting Room or Private Room

Each Guest Will Choose From Our Express Menu Which Features:

Grilled Chicken Caesar Salad, The Club, Chicken Sandwich, Center Square Classic Burger, Philly Cheesesteak Wrap, Crab Cake Sandwich, or a Classic Reuben.

Includes Choice of French Fries, Chips or Sliced Fruit

Dessert and Beverage

*Maximum 20 People ~ \$16.95 Per Person*

**Above pricing subject to 21% service charge and 7% sales tax**

## **Served Dinner**

All Dinner Entrée's Include Garden Salad with House Dressing or Seasonal Fresh Fruit Cup  
Fresh Baked Rolls, Chef's Choice of Dessert, Assorted Diet and Regular Soft Drinks, Freshly Brewed Regular and  
Decaffeinated Coffee, Assorted Herbal Tea and Iced Tea

### **Pastabilities**

Pasta Primavera, Fettuccini Alfredo, or Butternut Squash Ravioli  
Add Chicken: \$1.99 or Shrimp: \$3.99  
\$22.95

### **Pan-Seared Chicken Piccata, Marsala, Franchise or Parmesan**

Boneless Breast of Chicken Prepared Your Way  
\$27.95

### **8 oz. Filet Mignon & Jumbo Stuffed Shrimp**

Served with Au Jus and Drawn Butter  
\$34.95

### **Crab Stuffed Filet of Flounder**

Jumbo Lump Crabmeat with a Creamy Lemon Butter Sauce  
\$28.95

### **Roast Prime Rib of Beef**

Aged Prime Rib, Slow Roasted and Served with Au Jus and Creamed Horseradish  
\$29.95

### **Crab Cakes**

Homemade Lump Crab Imperial Lightly Seasoned Served with Citrus Remoulade Sauce  
\$29.95

### **Filet of Salmon or Mahi-Mahi w/ Mango Salsa**

Served with Herb Garlic Butter  
\$30.95

### **8 oz. Filet Mignon**

Served with Au Jus and Frizzled Onion Garnish  
\$32.95

### **Grilled Pork Chop**

14 oz. Pork Chop with Apples and Sage in an Apple Cider Pan Sauce  
\$28.95

Above pricing subject to 21% service charge and 7% sales tax

# **Themed Dinner Buffets**

**50 Person Minimum**

For Parties Less Than 50 People a \$3.00 Per Person Charge Will Be Added

**All Dinner Buffets Includes Freshly Baked Rolls and Whipped Butter  
Assorted Diet and Regular Soft Drinks, Freshly Brewed Regular and Decaffeinated Coffee, Assorted  
Herbal Tea and Iced Tea and Chef's Selection of Dessert**

## **Beach Blanket**

Barbeque Chicken Quarters, Baby Back Ribs, Smoked Brisket  
Cole Slaw, Potato Salad, Baked Beans and Corn on the Cobb  
Freshly Baked Corn Bread, Warm Apple Cobbler, Sliced Watermelon  
Homemade Lemonade  
\$27.95 Per Person

## **Picnic in the Park**

Crisp Garden Salad with House Dressing  
Barbeque Chicken Quarters, Charbroiled Cheeseburgers and Hamburgers,  
All Beef Hot Dogs with Sauerkraut, Sliced Tomatoes, Onions and Lettuce  
Macaroni Salad, Corn on the Cobb and French Fries  
Apple Pie, Cookies and Brownies  
\$26.95 Per Person

## **Hula Hula**

Crisp Garden Salad with House Dressing  
Fresh Seasonal Fruit  
Polynesian Style Spare Ribs, Hawaiian Chicken Breast, Pulled Pork  
Island Style Teriyaki Beef Skewers, Mahi Mahi w/ Pineapple Mango Salsa  
Vegetable Egg Rolls, Steamed Seasoned Rice and Stir Fry Vegetables  
Chef's Dessert Display: Coconut Cake, Pineapple Upside Down Cake  
\$28.95 Per Person

## **Southern Hospitality**

Crisp Garden Salad with House Dressing  
Deep-Fried Chicken, Smothered Grilled Pork Chops with Onion Gravy, and Fried Whiting  
Potato Salad or Macaroni Salad, Baked Macaroni & Cheese or Mashed Potatoes & Gravy  
Collard Greens or String Beans  
Cornbread, Buttermilk Biscuits and Peach Cobbler  
\$28.95 Per Person

**Above pricing subject to 21% service charge and 7% sales tax**

# Custom Dinner Buffet

**50 Person Minimum**

For Parties Less Than 50 People a \$3.00 Per Person Charge Will Be Added

**Dinner Buffet Includes Freshly Baked Rolls and Whipped Butter**

**Assorted Diet and Regular Soft Drinks, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Tea and Iced Tea and Chef's Selection of Dessert**

## Salads

*(Choose Two Selections)*

Seasonal Fresh Fruit

Pasta Salad

Macaroni Salad

Fresh Mozzarella and Tomato Salad

Potato Salad

Display of Garden Greens

Greek Salad

Caesar Salad

Cole Slaw

## Starch and Vegetables

*(Choose Two Selections)*

Garden Fresh Vegetable Medley

Green Beans Almandine

Collard Greens

Roasted Asparagus

Roasted Brussels Sprouts with Balsamic

Glaze

Zucchini & Squash

Honey Glazed Carrots

Lima Beans

Wild Rice Pilaf

Lime & Cilantro Rice

Jasmine Rice

Mashed Potatoes

Roasted Red Bliss Potatoes

Scalloped Potatoes

Baked Macaroni & Cheese

Whipped Sweet Potato Casserole

Roasted Fingerling Potatoes

## Entrée's

*(Choose Three Selections)*

Fried Chicken

Penne A La Vodka

Pasta Primavera

Fettuccini Alfredo

Baked Rigatoni

Butternut Squash Ravioli

Smoked Brisket

Lasagna

Oriental Beef and Broccoli

Flounder Florentine

Salmon with Tomato Vinaigrette

Sliced Pork Loin

Chicken Parmesan

Barbeque Chicken Quarter

Bourbon Chicken

Sliced Top Round

Chicken Piccata, Marsala or Franchise

\$31.95 Per Person

Above pricing subject to 21% service charge and 7% sales tax

# **Hors D' Oeuvres**

## **50 Person Minimum**

For Parties Less Than 50 People a \$3.00 Per Person Charge Will Be Added

All Items Are Butler Passed

The following are Available on a Per Person Basis at \$13.95 Per Person for the First Hour

And An Additional \$5.95 Per Person For Each Additional Hour

An Additional Surcharge of \$3.50 Per Person Will Apply for Hors D' Oeuvres When Not Followed by a  
Planned Meal

### **Choice of Five**

Chicken Quesadilla Cones	Reuben Spring Rolls	Black Bean Southwest Roll
Chicken Teriyaki Skewers	Peking Duck Roll	Crispy Asparagus
Vegetable Spring Rolls	Vegetable Potsticker	Franks In A Blanket
Chicken Cordon Bleu Bites	Premium Chicken Potsticker	Vietnamese Meatball Skewer
Assorted Mini Quiche	Artichoke Beignet	Beef Wellington
Spanakopita	Honey Sriracha Chicken Meatball	

### **Upgraded Hors D' Oeuvres – Choice of Five**

The Following are Available on a Per Person Basis at \$16.95 Per Person the first Hour

And an Additional \$6.95 Per Person for Each Additional Hour

Beef & Cilantro Empanada	Arizona Firecracker Shrimp Roll	Shrimp & Scallop Kabobs
Cuban Cigar	Antipasta Mozzarella	Sausage Stuffed Mushroom
Korean Steak Taco	Vegetable Mediterranean Skewer	Shrimp Cocktail
Brie & Raspberry Purse	Black Pepper Bacon Brussels Sprouts	Shrimp Tempura
Mango Margarita Shrimp	Ratatouille Vegan Phyllo	Mushrooms with Crabmeat
Shortrib Fig & Bleu	Balsamic Tomato Jam Crostino	Bacon Wrapped Shrimp
Candied Apple Pork Belly	Adobo Pineapple Carnitas	Scallop Wrapped in Bacon
Coconut Shrimp		Deluxe Mini Crab Cake

**Above pricing subject to 21% service charge and 7% sales tax**

## **Cold Display Items**

Imported and Domestic Cheese Display  
Served with Fresh Fruit, Crackers and Dijon Mustard  
\$4.95 Per Person

Fresh Vegetable Crudit   
Vegetables of the Season with a Variety of Dips  
\$3.95 Per Person

## **Carving Station**

\$50.00 Chef Fee Applies  
50 Person Minimum

Roast Turkey with Gravy (Serves 40 People)	\$250.00
Pork Loin with Sweet Hoisin Glaze (Serves 40 People)	\$275.00
Virginia Baked Ham (Serves 50 People)	\$275.00
Roast Steamship Round of Beef (Serves 100 People)	\$375.00
Beef Tenderloin with Bearnaise Sauce (Serves 40 People)	\$475.00
Chinese 5 Spice Pork Loin with Sweet Hoisin Sauce (Serves 40 People)	\$275.00

**Above pricing subject to 21% service charge and 7% sales tax**

# **Specialty Stations**

\$50.00 Chef Fee Applies

50 Person Minimum

## **Pasta Station**

Select Two Pastas and Two Sauces

Tortellini, Farfalle, Penne, Linguini, Fettuccini and Spaghetti

Marinara, Alfredo, Pesto, or Bolognese

With Toppings To Include:

Shredded Parmesan, Sun Dried Tomatoes, Diced Tomatoes, Onions,  
Peppers, Broccoli Florets, Sliced Olives, Sliced Mushrooms, Chopped  
Basil, Meatballs, Shrimp, Chicken, or Sausage

\$12.95 Per Person

## **Mini Cheese Steak Station**

Beef and Chicken Steaks Served on Amoroso 3" Rolls

with Your Choice of American Cheese or Cheese Whiz

Chopped Lettuce, Hot & Sweet Peppers, Mushrooms, Pickles, Tomatoes,

Fried Onions, Mayonnaise, Ketchup, and Chipotle Sauce

\$9.95 Per Person

## **Italian Antipasti Station**

Assorted Salami, Prosciutto Ham, Imported Cheeses, Roasted Peppers,  
Roasted Long Hots, Stuffed Cherry Peppers, Broccoli Rabe, Marinated  
Grilled Artichokes, Tomato and Fresh Mozzarella Salad, Grilled Eggplant  
and Italian Sausages

\$11.95 Per Person

## **Martini Mashed Potato Bar**

Mashed Yukon Gold, Garlic or Sweet Potatoes Served in a Martini Glass  
With a Variety of Toppings to Include Bacon, Cheese, Sour Cream, Gravy,  
Caramelized Onions, Chives, Brown Sugar, Marshmallows, and Pecans

\$7.95 Per Person

## **Stir Fry Station**

Choice of Chicken, Shrimp or Beef Stir Fried with Vegetables and  
Traditional Oriental Sauces

\$9.95 Per Person

Above pricing subject to 21% service charge and 7% sales tax

# Beverage Packages

## Cash Bar

All Drinks Sold for Cash Only. Stocked with Call Brand Liquors.  
A \$75.00 Bartender Fee Per Bar is Charged.

## Sponsor Bar

All Charges are Determined by Consumption. Stocked with Call Brand Liquors.  
A \$75.00 Bartender Fee Per Bar is Charged for Parties Under 25 People.

## Open Bar

\$14 Per Person for the First Hour and \$5.00 Per Person Each Hour Thereafter.  
Add \$3.00 Per Person Per Hour for Premium Brand.

### Call Brands

Whiskey	Canadian Club
Vodka	Smirnoff
Gin	Beefeaters
Rum	Bacardi
Bourbon	Jim Beam
Scotch	Dewars
Domestic Beer	Bud or Coors Light, Budweiser, Yuengling
Imported Beer	Corona, Heineken
House Wine	Merlot, Zinfandel & Chardonnay by Vendange

### Premium Brands

Whiskey	Crown Royal
Vodka	Absolut
Gin	Tanqueray
Rum	Captain Morgan
Bourbon	Jack Daniels
Scotch	Chivas Regal
Domestic	Bud or Coors Light, Budweiser, Yuengling
Imported	Corona or Heineken
House Wine	Merlot, Zinfandel & Chardonnay

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# **Beverage Packages**

*Continued*

## **Beer, Wine and Soda Beverage Station**

House Wines, Assorted Soft Drinks, Bud Light or Coors Light, Budweiser and Yuengling  
\$9.00 Per Person for the First Hour and \$4.00 Each Additional Hour  
\$3.50 Per Person / Per Hour for Guests Under the Age of 21

## **Mimosas**

Choice of Orange Juice, Peach Juice, or Cranberry Juice  
\$4.00 per Glass  
\$20.00 per Pitcher  
\$40.00 per Gallon

## **Carafes of Wine**

\$15.00 Per Carafe – Merlot, Zinfandel and Chardonnay by Nathanson Creek

## **Wine Service**

\$6.00 Per Person for the First Hour and \$3.00 Per Person Each Additional Hour  
Merlot, Zinfandel and Chardonnay by Vendange

## **Celebration Toast**

\$2.95 Per Person – Champagne  
\$1.95 Per Person – Sparkling Apple Cider

## **Non-Alcoholic Self-Service Beverage Station**

\$4.00 Per Person / Per Hour  
Fruit Punch, Assorted Soft Drinks and Juices

**Other Upgraded Wine Selections Are Available Upon Request at an Additional Charge**

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# Audio Visual Equipment

## Computers & Accessories

Laptop Computer	\$175.00
Wireless Presenter	\$35.00
VGA Distribution Amplifier	\$75.00

## Projectors & Plasmas

2500 Lumen XGA Projector	\$220.00
3000 Lumen XGA Projector	\$300.00
5800 Lumen SXGA Projector	\$400.00

32" LCD TV/Monitor	\$285.00
42" LCD TV/Monitor	\$395.00

(Call for larger LCD/TV Monitors)

## Audio

Wired Hand Held Microphone	\$25.00
Wireless Hand Held Microphone	\$125.00
Wireless Lavalier Microphone	\$125.00
4 Channel Mixer	\$40.00
6 Channel Mixer	\$60.00
8 Channel Mixer	\$80.00
2 Speaker Sound System	\$250.00
4 Speaker Sound System	\$350.00
CD Player	\$40.00
Powered Speaker	\$125.00
Table Top Microphone Stand	\$10.00
Full Standing Microphone Stand	\$10.00

## Presentation Equipment

Document Camera	\$150.00
Overhead Projector	\$40.00
Slide Projector	\$40.00
Flip Chart w/ Pad and Markers	\$75.00
Flip Chart Easel Only	\$35.00
Additional Pads	\$45.00
Artist Easels	\$20.00

42" AV Cart	\$35.00
54" AV Cart	\$45.00

## Screens

6' Tripod Screen	\$40.00
8' Tripod Screen	\$50.00
10' Cradle Screen	\$100.00
9x12 Fast Fold Screen	\$150.00
8x8 Fast Fold Screen	\$130.00
Black Velour Dress Kit 9x12	\$75.00
Black Velour Dress Kit 8x8	\$65.00

## Video

VGA Distribution Amp	\$75.00
DVD Player	\$40.00
Camcorder w/ Tripod	\$175.00

## Technician Time

Monday-Friday 7am-5pm	\$85.00/HR
Monday-Friday after 5pm	\$127.50/HR
Saturday-Anytime	\$127.50/HR
Sunday-Anytime	\$170.00/HR

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