

BUTLERED HORS D 'OEUVRES

(Total Eight)

- 2 hours \$40.00
- 3 hours \$50.00

Choose Four

- Cilantro-lime marinated shrimp skewers
- Crispy bite-sized crab cakes with a wasabi mayo dip
- Tuna tartare on wonton crisps
- Coconut shrimp skewers
- Beef tenderloin crostini
- Teriyaki beef sprinkled with sesame seeds
- Asian Beef skewers ginger soy marinade
- Glazed pineapple kielbasa bites
- Mini quiche

Choose Four

- Spanakopita puff pastry spinach and feta filling
- Chipotle honey glazed chicken skewers
- Caprese skewers with balsamic drizzle
- Shrimp pot stickers
- Teriyaki marinated chicken skewers
- Mini organic chicken bites
- Vegetables pot stickers
- Bite size focaccia pizettes
- Mediterranean bruschetta, kalamata olives, capers tomato and basil
- Cocktail meatballs

Tax included

BANQUET BUFFETS

- Buffet for 2 hours \$40.00
- Buffet for 3 hours \$50.00
- Coffee and Tea Service \$10.00
- Dessert Table \$10.00

PASTA *(Choose One)*

- Penne Primavera with roasted shallots, zucchini, squash, carrots julienne and plum tomatoes.
- Bowtie Pasta cream sauce
- Orecchiette alla vodka
- Farfalle with roasted vegetables, fresh herbs in wine sauce

ORGANIC CHICKEN *(Choose One)*

- Five Spiced Chicken tenderloin with shredded carrots and toasted sesame seeds
- Ancho Pepper rubbed chicken
- Chicken Scaloppini lemon broth with artichoke hearts and roasted peppers
- Chicken Breast, capers, red onions and fresh tomatoes

SEAFOOD WILD CAUGHT *(Choose One)*

- Grilled Salmon Filet Mango and pineapple salsa
- Lemon Walnut crusted Cod Filets
- Balsamic Glazed Salmon
- Mediterranean Cod with roasted tomatoes

Tax included

MEAT FARM RAISED (*Choose One*)

- Tuscan Sliced Steak classic combination of beef, drizzled with olive oil, salt, cracked black pepper and rosemary
- Filet of Beef with Madeira wine sauce
- Beef Steak with whiskey mustard sauce
- Grilled Top Sirloin Filet with italian salsa verde

SALADS (*Choose One*)

- Organic baby greens with citrus vinaigrette
- Ketch Chopped Salad
- Classic Caesar Salad

SIDES (*Choose One*)

- Sautéed Veggies
- Rice Vegetable Combo
- Roasted Potatoes with Rosemary

Tax included

BEVERAGES

Beer and Wine Package

- 2 Hours \$40.00
- 3 Hours \$55.00

White Wine: Sauvignon Blanc, Chardonnay

Red Wine: Cabernet Sauvignon, Merlot

Beers: Brooklyn Lager, Sam Adams, Goose Island, Shock Top, Stella, Long Trail IPA, Warsteiner, Apocalypse IPA

Soft Drinks: Club Soda, Ginger Ale, Sprite, Coke, Diet Coke

Premium Bar Sommelier's Package

- 2 Hours \$50.00
- 3 Hours \$70.00

On the Rocks or Mixed

Vodka: Grey Goose, Tito's, Absolut, Ketel One, Belvedere

Gin: Hendricks, Bulldog, Bombay Sapphire, Tanqueray

Rum: Bacardi Superior, Captain Morgan, Malibu

Scotch/Whiskey: Johnnie Walker Black, Johnnie Walker Red, Jameson, Jack Daniels, Dewars

Bourbon: Makers Mark, Bulleit Rye, Bulleit Bourbon

Tequila: Patrón, Don Julio, Jose Cuervo

Non-Alcoholic Beverages

- 2 Hours \$15.00
- 3 Hours \$20.00

Soft Drinks: Club Soda, Ginger Ale, Sprite, Coke, Diet Coke, Orange Juice, Cranberry Juice

Tax included

PACKAGE A

Beer and Wine Package + Hors D 'Oeuvres

- 2 Hours \$60.00
- 3 Hours \$75.00

White Wine: Sauvignon Blanc, Chardonnay

Red Wine: Cabernet Sauvignon, Merlot

Beers: Brooklyn Lager, Sam Adams, Goose Island, Shock Top, Stella, Long Trail IPA, Warsteiner, Apocalypse IPA

Soft Drinks: Club Soda, Ginger Ale, Sprite, Coke, Diet Coke

BUTLERED HORS D 'OEUVRES

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- Teriyaki beef sprinkled with sesame seeds
- Asian beef skewers ginger soy marinade
- Glazed pineapple kielbasa bites
- Mini quiche

Choose Four

- Spanakopita puff pastry spinach and feta filling
- Chipotle honey glazed chicken skewers
- Caprese skewers with balsamic drizzle
- Shrimp pot stickers
- Teriyaki marinated chicken skewers
- Mini organic chicken bites
- Vegetables pot stickers
- Bite size focaccia pizettes
- Mediterranean bruschetta, kalamata olives, capers tomato and basil
- Cocktail meatballs

Tax included

PACKAGE B

Beer and Wine Package + Hors D 'Oeuvres + Buffet

- 3 Hours \$75.00

White Wine: Sauvignon Blanc, Chardonnay

Red Wine: Cabernet Sauvignon, Merlot

Beers: Brooklyn Lager, Sam Adams, Goose Island, Shock Top, Stella, Long Trail IPA, Warsteiner, Apocalypse IPA

Soft Drinks: Club Soda, Ginger Ale, Sprite, Coke, Diet Coke

BUTLERED HORS D 'OEUVRES

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- Mini quiche

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- Spanakopita puff pastry spinach and feta filling
- Chipotle honey glazed chicken skewers
- Caprese skewers with balsamic drizzle
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- Mini organic chicken bites
- Vegetables pot stickers
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PACKAGE B

(Continued)

PASTA *(Choose One)*

- Penne Primavera with roasted shallots, zucchini, squash, carrots julienne and plum tomatoes
- Bowtie Pasta cream sauce
- Orecchiette alla vodka
- Farfalle with roasted vegetables, fresh herbs in wine sauce

ORGANIC CHICKEN *(Choose One)*

- Five Spiced Chicken tenderloin with shredded carrots and toasted sesame seeds
- Ancho Pepper rubbed Chicken
- Chicken Scaloppini lemon broth with artichoke hearts and roasted peppers
- Chicken Breast, capers, red onions and fresh tomatoes

SEAFOOD WILD CAUGHT *(Choose One)*

- Grilled Salmon Filet Mango and pineapple salsa
- Lemon Walnut crusted Cod Filets
- Balsamic Glazed Salmon
- Mediterranean Cod with roasted tomatoes

MEAT FARM RAISED *(Choose One)*

- Tuscan Sliced Steak classic combination of beef, drizzled with olive oil, salt, cracked black pepper and rosemary
- Filet of Beef with madeira wine sauce
- Beef Steak with whiskey mustard sauce
- Grilled Top Sirloin Filet with Italian salsa verde

SALADS *(Choose One)*

- Organic Baby Greens with citrus vinaigrette
- Ketch Chopped Salad
- Classic Caesar Salad

SIDES *(Choose One)*

- Sautéed Veggies
- Rice Vegetable Combo
- Roasted Potatoes with Rosemary

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PACKAGE C

Premium Bar Sommelier's Package + Hors D 'Oeuvres

- 2 Hours \$70.00
- 3 Hours \$90.00

On the Rocks or Mixed

Vodka: Grey Goose, Tito's, Absolut, Ketel One, Belvedere

Gin: Hendricks, Bulldog, Bombay Sapphire, Tanqueray

Rum: Bacardi Superior, Captain Morgan, Malibu

Scotch/Whiskey: Johnnie Walker Black, Johnnie Walker Red, Jameson, Jack Daniels, Dewars

Bourbon: Makers Mark, Bulleit Rye, Bulleit Bourbon

Tequila: Patrón, Don Julio, Jose Cuervo

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- Asian beef skewers ginger soy marinade
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- Mini quiche

Choose Four

- Spanakopita puff pastry spinach and feta filling
- Chipotle honey glazed chicken skewers
- Caprese skewers with balsamic drizzle
- Shrimp pot stickers
- Teriyaki marinated chicken skewers
- Mini organic chicken bites
- Vegetables pot stickers

Tax included

- Bite size focaccia pizzettes
- Cocktail meatballs

PACKAGE D

Premium Bar Sommelier's Package + Hors D 'Oeuvres + Buffet

- 3 Hours \$90.00

On the Rocks or Mixed

Vodka: Grey Goose, Tito's, Absolute, Ketel One, Belvedere

Gin: Hendricks, Bulldog, Bombay Sapphire, Tanqueray

Rum: Bacardi Superior, Captain Morgan, Malibu

Scotch/Whiskey: Johnnie Walker Black, Johnnie Walker Red, Jameson, Jack Daniels, Dewars

Bourbon: Makers Mark, Bulleit Rye, Bulleit Bourbon

Tequila: Patrón, Don Julio, Jose Cuervo

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