

## Catering Prices

*Pricing includes; soft beverages, facility rental, service, linens, set up and place settings etc.*

*Prices do not include tax & gratuity*

*Pricing assumes alcohol service at Event Site, if no alcohol at site, \$2 per person added charge for additional Pub Service Labor*

### Appetizer Party

One hot and one cold: \$18 per person

Two hot and two cold: \$25 per person

Three hot and two cold: \$32 per person

(Shrimp cocktail – 25 piece minimum – \$2 per shrimp)

*Times offered are 2pm – 4pm & 7pm – 9pm*

*Please ask the event coordinator for exceptions.*

### Buffet Choice One – 15 guest minimum, not for weddings

Lunch / Brunch (Mid-day menu only)

Sandwich, Soup, Salad, Dessert, soft beverages

\$19

### Buffet Choice Two - Wedding Package

Dinner

Choice of two meats and three side items

\$39

### Buffet Choice Three

Dinner

Choice of two appetizers, two meats, three side items, and one pasta dish

\$47

### Rehearsal Dinner

Choice of two meats and three side items

Special pricing includes soft beverages and assorted desserts

With on-site wedding - \$28

With off-site wedding - \$30

*A Carving Station is available at a \$50 additional charge.*

*Seated table service is available at an additional \$4 charge per person.*

*We will gladly customize menu items to your taste and budget...just ask!*

## Catering Menu Selections

### Appetizers

- Crab Stuffed Mushrooms (market price)
- Meatballs
- Teriyaki – BBQ – Marinara
- Shrimp Cocktail (25 piece minimum) \$1.50 per piece (unless market changes)
- Fresh Homemade Focaccia with Herb-Infused Oil
- Hand-breaded Chicken Wings
- BBQ – Plain – Hot
- Spinach and Artichoke Dip with fresh Pita Chips
- Fruit Presentation
- Vegetable and Dip Tray
- Cheese and Gourmet Cracker Display
- Hummus and Pita Plate
- Hot Blue Crab Dip (minimum 10 guests) market price
- Buffalo Chicken dip with Tortillas

### Entrees

- Chicken Marsala
- Chicken Alfredo
- Lemon Herb Chicken
- Hand Breaded Fried Chicken
- Theresa's Chicken
- Cajun Bronzed Turkey Breasts
- Prime Rib (market price)
- Meatloaf
- Beef Brisket
- Wood-fired Beef Tenderloin (market price)
- Wood-fired Pork Loin
- Baked Lemon and Herb Cod Filet
- Grilled Salmon (choice of finishes)
- Roasted Vegetable Lasagna
- Italian Meat Lasagna
- Pasta
- Pasta with Red Pepper Cream Sauce
- Pasta with Pesto Cream Sauce
- Pasta with Marinara
- Pasta Primavera

### Accompaniments

- Fresh Green Salad
- Roasted Mediterranean Vegetables
- California Blend
- Green Bean Almandine or Homestyle
- Honey & Ginger Glazed Carrots
- Steamed Broccoli Florets
- Garlic Smashed Potatoes
- Roasted Red Skin Potatoes

\*Please note that any items labeled market price will cost a small fee at tasting, and will add an additional fee per person to wedding pricing. Price cannot be guaranteed until the week of the event date.