

PARTIES & EVENTS





party rooms

The new, private Azalea Room has been renovated and beautifully designed to be the perfect space for any party or special event. Comfortably accommodating up to 75 guests and available for 4-hour rentals, the Azalea Room comes complete with a TV for video and slideshows, outdoor patio space and a fully-stocked bar.

The Sparrow's Room is beautifully designed with vaulted ceilings that display stunning exposed wood beams. Complete with a dance floor and fully-stocked bar, it comfortably accommodates up to 100 guests and is available to rent for 4-hours.

AZALEA ROOM | \$350

SPARROW'S ROOM | \$1,250

BEYOND THE BASICS

Please request specific pricing.

Enhance the look and feel of your event by including some of these additional touches.

Specialty Linens | Specialty Chair Covers | Spandex Chair Sashes
Lamour Napkins | Glass Table Chargers with Gold or Silver Detail



hors d'oeuvres

SMALL DISHES

Minimum of three dozen per selection

HOT SELECTIONS *price per dozen*

Beef and Pork Meatballs	\$13
Mini Crab Cakes	\$14
Seasonal Soup Shooters	\$15
Mini Quiche	\$21
Chicken Kabobs	\$24
Beef Kabobs	\$27

COLD SELECTIONS *price per dozen*

Tomato Bruschetta	\$12
Eggplant Caponata Crostini	\$12
Smoked Salmon Crostini	\$15
Deviled Eggs	\$15
Jumbo Shrimp Cocktail	\$22
Chilled Oysters on the Half Shell	<i>Market Price</i>

PLATTER SELECTIONS *price per person*

Sliced Fresh Fruit	\$5
Assorted Charcuterie	\$6
Assorted Artisan Cheeses	\$7

BAR SELECTIONS *price per person*

Mashtini Bar - \$12

Whipped potatoes in a martini glass with choice of toppings
pulled pork | bacon | chicken | cheddar cheese | sour cream | chives | corn | gravy

Mactini Bar - \$12

Mac and Cheese in a martini glass with choice of toppings
pulled pork | bacon | chicken | sausage | cooked peppers | ketchup | spicy mushrooms | black olives

Nacho or Taco Bar - \$12

Nachos or Tacos (soft or crunchy) with choice of toppings
ground beef | chicken | cooked peppers | sour cream | lettuce | tomatoes | cheese | black olives | hot sauce

Child options are available upon request.



entrées

BUFFET STYLE

Served with a plated salad, two starches and two vegetables.

ENTRÉE SELECTIONS

price per person

- One Non-Carved Item and Pasta with Two Sauces - \$25
Penne or Spaghetti with Marinara and Alfredo Sauce
- One Carved Item and One Non-Carved Item - \$35
- One Carved Item and Two Non-Carved Items - \$38

CARVED ITEMS

- Beef Tenderloin
- Hickory Smoked Turkey
- Roasted Prime Rib
- Tuscan Style Roast Pork

NON-CARVED ITEMS

- Braised Pork Shoulder
- Chicken Marsala
- Chicken Parmesan
- Pan Seared Salmon
- Red Wine Braised Beef Short Ribs

STARCHES

- Au Gratin Potatoes
- Garlic Mashed Potatoes
- Herb Roasted Potatoes
- Spanish Rice

VEGETABLES

- Broccoli Rabe
- Collard Greens
- Honey Glazed Carrots
- Green Bean Almondine

Child options are available upon request.



entrées

PLATED & SERVED

50 guests or less. Served with a plated salad.

ENTRÉE SELECTIONS

price per person

Farmers' Market Vegetable Lasagna - \$18
Oven Roasted with Tomato Sauce, Ricotta Cheese and Fresh Herbs

Sage Roast Chicken - \$21
with Butternut Squash, Tuscan Kale and Garlic Chicken Au Jus

Slow Braised Pork Shoulder - \$23
with Cannellini Beans, Olives and Gremolata

Grilled Salmon Ratatouille - \$24
with Pesto and Herb Salad

Oven Roasted Prime Rib
10 ounce - \$24 | 12 ounce - \$27
with Garlic Mashed Potatoes, Creamed Spinach and Au Jus

Blue Cheese Crusted Filet Mignon - \$31
with Garlic Whipped Potatoes, Rapini and Demi Glaze

Child options are available upon request.



Beverages & packages

Choose between Open Bar or Beer & Wine Only options for House and Premium Packages, or choose to utilize the Cash Bar and guests will be charged per drink.

HOUSE PACKAGE

price per person, per hour

BEER & WINE BAR - \$10
domestic beer and house wine

OPEN BAR - \$19
domestic beer, house wine and well liquor

PREMIUM PACKAGE

price per person, per hour

BEER & WINE BAR - \$14
premium beer and wine

OPEN BAR - \$26
premium beer, wine and liquor

CASH BAR

Domestic Beer	\$3 each
Imported Beer	\$4 each
House Wine	\$5 each
Premium Wine	\$7 each
Well Liquor	\$6 each
Premium Liquor	\$8 each
Domestic Keg	\$246 each
Imported Keg	\$300 each

BEER, WINE & LIQUORS

DOMESTIC BEER

Bud Light, Budweiser, Michelob Ultra, Miller Lite, Yeungling

PREMIUM BEER

Beach Hippie IPA, Corona Extra, Dirty Blonde Ale, Heineken, Modelo, Persimmon Hollow, Stella Artois

HOUSE WINE

Copper Ridge Cabernet, Chardonnay, Merlot, Pinot Grigio, White Zinfandel

PREMIUM WINE

Alamos Cabernet, Bogle Vineyards Merlot, Cycles Gladiator Pinot Noir, Ecco Domani Pinot Grigio, Hess Select Chardonnay, Hess Select Sauvignon Blanc

HOUSE LIQUOR

Aristocrat Vodka, Castillo Silver Rum, Kentucky Deluxe Whiskey, McCormick Gin, Pancho Villa Tequila, 100 Pipers Scotch

PREMIUM LIQUOR

Bacardi Rum, Crown Royal Whisky, Dewars Scotch, Ketel One Vodka, Sauza Silver Tequila, Tanqueray Gin



additional services

CAKE CUTTING

One or two tier cutting service - \$50

Two through five tier cutting service - \$100

Please ask for specific pricing for cakes taller than five tiers.

CHAMPAGNE TOAST

\$3 per person

Served champagne or apple cider for a special toast to celebrate the special occasion.

Upon request, additional services are welcome. We are more than willing to accommodate you and help this be a day to you will never forget.

