



*Menu*

Be Creative Catering

The Inn at Oneonta - 7729 Mary Ingles Hwy. Melbourne, KY 41059  
(859) 586-4201 - [www.theinnatoneonta.com](http://www.theinnatoneonta.com)

Be Creative Catering - 1928 Petersburg Rd. Hebron, KY 41048  
(859) 586-4201 - [www.becreativecatering.com](http://www.becreativecatering.com)

# Buffets

**All Buffets are based on a minimum of 25 guests and include:**

Your choice of four selections from the accompaniment menu, assorted artisan breads and rolls, whipped butter, condiments to compliment entrees, and elegant heavy weight disposable dinnerware.

-Add an elegant china package starting at \$3.00 per guest.

-Add a second entrée to any buffet for an additional \$4.00 per guest to the higher priced entrée, unless noted otherwise.

-All catered events are subject to staffing charges and/or delivery charges.

**Stations, Plated and Family Style options customized upon request.**

## **Hand Carved Entrée Options:**

### **-Hand Carved Slow Roasted Prime Rib: \$19.00**

Seasoned with our signature spice rub and slowly roasted to optimal tenderness. Served with a hot Au Jus and creamy horseradish sauce.

### **-Hand Carved Beef Brisket: \$19.00**

Slow smoked and served with BBQ sauce and creamy horseradish sauce.

### **-Hand Carved Whole Slow Roasted Strip Loin: \$20.00**

Seasoned with our signature spice rub and slowly roasted to optimal tenderness. Served with a hot Au Jus and creamy horseradish sauce. (Leaner Choice Than the Prime Rib)

### **-Hand Carved Whole Beef Tenderloins: \$24.00**

Rolled in our signature spice rub, seared and slowly roasted to optimal tenderness. Served with a hot Au Jus and creamy horseradish sauce.

### **-Hand Carved Flank Steak: \$19.00**

Marinated and grilled with thinly sliced red onions.

### **-Hand Carved Roasted Breast of Turkey: \$16.00**

Slow roasted all white meat turkey breast.

### **-Hand Carved Slow Roasted Top Round Roast Beef: \$15.00**

Seasoned with our signature spice rub and slowly roasted to optimal tenderness. Served with a hot Au Jus and creamy horseradish sauce.

### **-Hand Carved Boneless Pork Loin: \$15.00**

Marinated and slow roasted. Topped and served with baked apples.

### **-Hand Carved Sugar Glazed Ham: \$15.00**

Baked with our signature sugar and fruit juice blend.

**Other Entrée Options:**

**-Sliced Top Round of Beef in Gravy: \$13.00**

Seasoned with our signature spice rub and slowly roasted to optimal tenderness and served in our rich homemade brown gravy.

**-Sliced Turkey in Gravy (All White Meat): \$14.00**

Slow roasted all white meat turkey breast served in our rich homemade turkey gravy.

**-Stuffed Pork Chops: \$15.00**

Hand cut center loin chop stuffed with our homemade signature celery and sage stuffing.

**-Beef Tips and Noodles: \$13.00**

Extra lean beef tips slow simmered in homemade brown gravy with wide egg noodles.

**-Pulled Pork BBQ: \$13.00**

Homemade pork bbq, slow roasted and pulled off of the bone served in our signature bbq sauce.

**-Creative Signature Meatloaf: \$13.00**

Classic homemade favorite with a creative twist. Made from USDA ground round, tomatoes, onions, and our signature spice blend.

### **Chicken Entrée Options:**

**-Creative Signature Chicken: \$14.00**

Grilled chicken, marinated in our signature sauce, topped with parmesan cheese, a slice of roma tomato, provolone cheese, and a blend of Italian seasonings.

**-Italian Marinated Chicken: \$13.00**

Grilled chicken marinated in our signature sauce and a blend of Italian seasonings.

**-Classic Chicken Piccata: \$14.00**

Breaded Chicken topped with classic Piccata sauce consisting of butter, mushrooms, lemon, and capers.

**-Spinach and Artichoke Chicken: \$14.00**

Grilled marinated chicken, topped with our creamy spinach & artichoke sauce.

**-Chicken Parmesan: \$15.00**

Marinated and breaded, topped with zesty pasta sauce and provolone cheese.

**-Mediterranean Chicken: \$14.00**

Grilled marinated chicken, topped with artichoke hearts, capers, roasted red peppers, olive tapenade, and extra virgin olive oil.

**-Chicken Cordon Bleu: \$15.00**

Baked breaded chicken hand stuffed with ham and cheese.

**-Bruschetta Chicken: \$14.00**

Grilled marinated chicken topped with diced tomatoes, red onions and balsamic glaze.

**-Parmesan Crusted Chicken: \$15.00**

Grilled chicken topped with homemade ranch and parmesan cheese.

**-Vegetable Stuffed Chicken: \$15.00**

Baked marinated chicken hand stuffed with shredded garden-fresh vegetables.

**-Fried Chicken: \$15.00**

Farm fresh chicken, hand breaded and fried to golden brown.

\*\*\* Have your own creative chicken dish\*\*\*

Be Creative Catering will work with you to reproduce your favorite chicken entrée for you and your guests to enjoy; just ask how.

### **Pasta Entrée Options:**

All Pasta Entrees include your choice of three selections from the accompaniment menu, garlic bread or dinner rolls and butter and elegant heavy weight disposable dinnerware

#### **-Lasagna Meat or Vegetable: \$12.00**

Homemade lasagna with a garden style tomato sauce, creamy five cheese filling and either garden fresh vegetables, or seasoned ground sausage and beef.

#### **-Tri Color Cheese Tortellini: \$12.00**

Tri-color tortellini shells that are stuffed with Italian cheeses and served in your choice of our signature pasta sauce, or a homemade creamy Alfredo sauce.

#### **-Stuffed Manicotti Shells: \$13.00**

Large manicotti shells hand stuffed with cheese and served in your choice of our signature pasta sauce, Signature meat sauce, or a homemade creamy Alfredo sauce.

#### **-Spaghetti and Meatballs: \$12.00**

Classic dish of spaghetti tossed in our signature pasta sauce with meatballs on the side.

#### **-Perogies: \$15.00**

Potato and Onion Perogies steamed and finished with butter and onions.

#### **-Gnocchi: \$1.00**

Small gnocchi dumplings, steamed and served with your choice of sauce (traditional red, alfredo, pesto cream, mushroom and cream)

### **Fish Entrée Options:**

All Fish Entrees Can be Prepared Your Favorite Way-  
Blackened, Grilled, or Baked

**-Halibut Fillet: \$24.00** (\$9.00 additional when added on as second entrée)

Tender and mild whitefish from the Atlantic Ocean. Also available with our signature citrus and honey glaze.

**-Atlantic Salmon Fillet: \$19.00** (\$6.00 additional when added on as second entrée)

Fresh hand cut fillets from Canadian waters. Available prepared with a classic piccata sauce, pesto cream sauce, or blackened.

**-Icelandic Cod Loins: \$13.00** (\$5.00 additional when added on as second entrée)

Filletted mild and meaty whitefish. Also available beer-battered and deep fried.

**-Tuna Steaks: \$24.00** (\$9.00 additional when added on as second entrée)

Fresh and thick hand cut Yellowfin tuna from the waters around Hawaii. Also available Asian style w/ sesame seeds and sweet soy glaze.

**-Lobster Tail: Market \$** (market price to add on as second entrée)

(Available as a single entrée or as a duet to compliment another entrée selection) Cold water lobster tails from northern Australia. Broiled and served with warm drawn butter.

**-Jumbo Shrimp Skewers: \$14.00 each skewer**

(Available as a single entrée or as a duet to compliment another entrée selection)

4 Pieces of jumbo shrimp marinated in our signature sauce and grilled to perfection.

**-RAW Oysters and Clams on the Half Shell: Market\$** (market price to add on as second entrée)

(Available as a selection on cocktail reception. Additional charges will apply) Seasonal variety of oysters from around the world. Served with cocktail sauce, horseradish, and lemon wheels.

\*Consuming raw or undercooked products can increase

your chance of a foodborne illness.

# Cookout

All Cookouts Include Dinner Rolls **or** Buns,  
 And Choice of Four Side Dishes from Accompaniment Page  
 All Cookout menus are prepared for a minimum guest count of 50.

Hamburgers, Hot Dogs, Brats, and Metts Buns, Condiments, Tomatoes/Lettuce/Onions/Pickles/Cheese	\$14.00
Marinated Rib Eye Steak Sandwiches	\$16.00
Boneless Pork Chops and Chicken With BBQ Sauce	\$16.00

Marinated Kabobs:

Chicken	\$19.00
Beef	\$20.00
Shrimp	\$21.00

Baby Back Ribs	\$28.00
Flank Steak W Red Onions	\$19.00
10-12oz Rib Eye Steak	\$25.00
Pig Roast	\$18.00

## **Customizable Slider Bars**

**Starting at \$15.00 per guest**

**Choose your Protein(s):**

Ground Beef Burgers, Chicken Breasts, Pulled Pork BBQ w/ Buns.

**Choose your Topping(s):**

American, Cheddar, Swiss, Boursin, Horseradish Havarti, Mozzarella Cheese, Jalapenos, Guacamole, Onions, Pickles, Tomatoes, Chopped Lettuce, Pesto, Mushrooms, Caramelized Onions, Fried Onions, Mayo, Mustard, Ketchup, Truffle Aioli, BBQ Sauce.

**Choose your accompaniments** (from the accompaniment page)

## **Customizable Mexican Flare**

**Starting at \$15.00 per guest**

**Choose your Protein(s):**

Pork Barbacoa, Seasoned Chicken Strips, Seasoned Steak Strips, White Fish

**Choose your Topping(s):**

Flour and Corn Tortillas, Shredded Cheese/Lettuce/Diced Tomatoes/Guacamole/Sliced Jalapenos/Sour Cream/Grilled Peppers and Onions/Cilantro Lime Rice/Black Beans/Pickled Red Onions/Mexican Slaw/Corn Salsa/Traditional Salsa/Pico/Queso/Tortilla Chips



## **Customizable Pasta Bar**

**Starting at \$15.00 per guest**

**Choose your Pasta(s):**

Spaghetti, Rotini, Cavatappi, Penne, Farfalle

**Choose your Sauce(s):**

Traditional Red, Meat, Pesto Cream, Alfredo

**Choose your Protein(s):**

Italian Sausage, Seasoned Chicken Strips, Meatballs, Stuffed Ravioli

Served with Fresh Parmesan Cheese, Choice of Vegetable, Choice of Salad  
Garlic Bread or Dinner Rolls and Butter

## **Customizable Hibachi Station**

**Starting at \$25.00 per guest**

**Choose your Protein(s):**

Chicken, Shrimp, Steak, Salmon

Served with Hibachi Vegetables, White and/or Fried Rice,  
Soy Sauce/Yum-Yum Sauce

Popular add-on items include Sushi, Egg Rolls, Crab Rangoon, and Salad with Ginger Dressing.

# **Vegetarian/Vegan Menu Options**

**Starting at \$14.00 per guest**

**Portobello Mushrooms Stuffed w/ Couscous and Seasonal  
Vegetables (vegan/vegetarian)**

**Rosemary Infused Wild Rice Stuffed Mushroom  
(vegan/vegetarian)**

**Pasta Tossed w/ Olive Tapenade, Tomatoes and Artichoke Hearts  
(vegan/vegetarian)**

**Pasta Tossed w/ Rose Sauce and Grilled Garden Vegetables  
(vegetarian)**

**Farfalle tossed w/ Spinach, Garlic, Tomatoes and Feta  
(vegetarian)**

**Gnocchi w/ Mushroom and Cream Sauce  
(vegetarian)**

# Buffet Accompaniments

## Cold Choices:

### **-Tossed Salad with Assorted Dressings**

Mixed field greens, tomatoes, cucumbers, cheddar cheese, and croutons. Served with homemade ranch, red french, and balsamic vinaigrette dressings.

### **-Classic Caesar Salad**

Chopped romaine lettuce, grated parmesan cheese, croutons, and a creamy Caesar dressing.

### **-Creative Signature Salad**

Mixed field greens, parmesan cheese, hard cooked egg, croutons and a sweet mustard vinaigrette.

### **-Spinach Salad**

Fresh baby spinach, crumbled feta cheese, dried cranberries. Served with homemade ranch and balsamic vinaigrette dressings.

### **-Michelle's Salad**

Mixed field greens with crumbled blue cheese, apple slices, walnuts, and poppy seed dressing.

### **-Caprese Salad**

Sliced mozzarella, tomato and basil drizzled with balsamic glaze (seasonally available).

### **-Freddie Salad**

Romaine lettuce, bacon pieces, diced tomato tossed in our house made ranch dressing.

### **-Beet Salad**

Arugula, sliced beets, walnuts, goat cheese tossed in a balsamic vinaigrette dressing.

### **-Autumn Salad**

Field greens, Boursin cheese crumbles, pumpkin seeds, figs tossed in a citrus vinaigrette dressing

### **-Spring Salad**

Spring mix, gorgonzola, cranberries, candied pecans tossed in a poppyseed dressing

**-Pasta Salad (Signature or Italian)**

Signature: Rotini pasta, homemade ranch dressings, bacon and tomatoes.

Italian: Rotini pasta, tomatoes, cheese, extra virgin olive oil, vinegar, and spices.

**-Fresh Cut Fruit (Tray or Salad)**

Pineapple, melons, grapes, and strawberries. (Other fruits/berries included when in season)

**-Garden Fresh Vegetable Tray**

Garden fresh broccoli, cauliflower, and carrots served with a creamy ranch dip.

**-Cole Slaw**

Fresh shredded cabbage and carrots with a sweet creamy homemade dressing.

**-Potato Salad**

Diced potatoes, onion, celery and spices in a creamy mustard sauce.

**Hot Choices:**

**-Italian Mostaccioli**

Penne pasta, parmesan, provolone, and mozzarella cheeses mixed with a zesty red pasta sauce.

**-Creative Signature Pasta**

Penne pasta, zucchini, yellow squash, minced garlic, mushrooms, roasted red peppers, and parmesan cheese mixed with a white wine, butter sauce.

**-Pesto Pasta**

Farfalle pasta mixed with a creamy homemade pesto sauce.

**-Mediterranean Pasta**

Penne Pasta, artichoke hearts, capers, roasted red peppers, olive tapenade, and extra virgin olive oil.

**-Macaroni and Cheese**

Penne noodle mixed with four cheeses and in a creamy sauce.

**-Spring Couscous**

Traditional couscous with zucchini, yellow squash, minced garlic, mushrooms, roasted red peppers.

**-Roasted Garlic Mashed Potatoes**

Gold mashed potatoes with minced roasted garlic and butter.

**-Mashed Sweet Potatoes**

Sweet potatoes mashed with cream and butter.

**-Candied Sweet Potatoes**

Quartered sweet potatoes with brown sugar and butter.

**-Roasted Parsley Red Skin Potatoes**

Red skinned, golden fleshed potatoes quartered and seasoned with butter, parsley and spices.

**-Celery & Sage Bread Stuffing**

Traditional bread stuffing with onion, celery, butter, sage and other spices.

**-White and Wild Rice**

An assortment of white and wild rice with butter and spices.

**-Corn Pudding**

Sweet and moist Southern classic dish; baked and drizzled with golden honey.

**-Baked Potato**

Fresh baked potato served with butter and sour cream on the side.

**-Twice Baked Potatoes (+\$.75/person)**

Potato halves with cheddar cheese, bacon, and chives piped and browned in the shell.

**-Sour Cream Potatoes**

Sliced white potatoes with a creamy cheddar cheese sauce.

**-Seasoned Green Beans**

Green beans seasoned with onions and pork drippings.

**-Green Bean Casserole**

Green beans, cream of mushroom soup and topped with fried onions.

**-Grilled Garden Vegetables**

Garden fresh zucchini, squash, mushrooms, roasted red peppers and garlic.

**-Steamed Brussel Sprouts (+\$1.50 per guest)**

Brussel sprouts steamed and tossed with balsamic and bacon.

**-Steamed Asparagus (+\$1.50 per guest)**

Fresh whole asparagus spears with extra virgin olive oil and spices.

**-Steamed Broccoli**

Fresh broccoli crowns with butter and spices.

**-Steamed Vegetable Medley**

Fresh broccoli, cauliflower, and carrots served with butter and spices.

**-Buttered Sweet Yellow Corn**

Sweet whole kernel corn served with butter and spices.

**-Glazed Baby Carrots**

Fresh baby carrots glazed with butter and brown sugar.

**-Creative Company Carrots**

Fresh baby carrots mixed with a creamy horseradish and spices.

**-Homemade Baked Beans**

Homemade pork-based beans with brown sugar and spices.

# Plated and Family Style Menus

**Below are a couple of popular plated meal options. Plated meals are customized individually for each client, and we look forward to working together to create a meal that speaks to you!**

**Plated Example # 1: \$92 per guest includes the following:**

- Chefs Choice Passed Hors d'oeuvres, Displayed Assortment of Fresh Cut Fruit, Seasonal Berries, Chunk Cheese, Goat Cheese, Smoked Meats and Crackers
- Plate Served Salad of your choice, with Warm Dinner Rolls and Butter
- Beef Tenderloin with Demi Glaze and Atlantic Salmon with Pesto Cream Sauce
- Grilled Asparagus and Roasted Garlic Smashed Potatoes
- China
- Pre-Set Water
- Poured Red/White Wine during Dinner Service
- 5 Hour Bar with Bottled Beer, Wine, Premium Liquor, Soft Drinks, Bottled Water and Coffee
- Disposable Drinkware at Bar
- Staff

**Plated Example #2: \$78 per guest includes the following:**

- Chefs Choice Passed Hors d'oeuvres
- Plate Served Salad of your choice with Warm Dinner Rolls and Butter
- Prime Rib with Au Jus and Spinach and Artichoke Chicken
- Grilled Garden Vegetables and Mashed Sweet Potatoes
- China
- Pre-Set Water
- 5 Hour Bar with Bottled Beer, Wine, Premium Liquor, Soft Drinks, Bottled Water, Coffee
- Disposable Drinkware at Bar
- Staff

**Nothing says let us celebrate with family like a family style meal. Let's work together to create a menu for your special event. Here are a couple examples of Family Style Menus, which are served on platters and bowls, passed around at your table, between guests. It is a fun and engaging way to have dinner!**

**Family Style Example #1: \$78 per guest includes the following:**

- Displayed Hors d'oeuvres with Fresh Cut Fruit, Seasonal Berries, Assorted Hard and Soft Cheeses, Grilled Cheese and Mini Tomato Soup Shooters, Pigs in a Blanket and Mini Corn Dogs
- Dinner with Fried Chicken, Pulled Pork BBQ, Buns, Parsley Red Skin Potatoes, Seasoned Green Beans, Cole Slaw, Assorted Warm Dinner Rolls and Butter
- China
- Pre-Set Water
- 5 Hour Bar with Bottled Beer, Wine, House Brand Liquor, Soft Drinks, Bottled Water, Coffee
- Disposable Drinkware at the Bar
- Staff

**Family Style Example #2: \$92 per guest includes the following:**

- Chefs Choice Passed Hors d'oeuvres
- Dinner with Sliced Beef Tenderloin, Bruschetta Chicken, White and Wild Rice, Grilled Garden Vegetables, and Freddie Salad with Warm Dinner Rolls and Butter
- China
- Pre-Set Water
- Poured Red and White Wine during Dinner Service
- 5 Hour Bar with Bottled Beer, Wine and Premium Liquor, Soft Drinks, Bottled Water, Coffee
- Disposable Drinkware at the Bar
- Staff



# Cocktail Receptions and Stations

All Cocktail Reception Menus are priced out based on a minimum of 50 guests and include:

- Vegetables w/ Ranch Dip, Seasonal Fruits/Berries, Chunk Cheese, Smoked Meat and Crackers.
- Choose from the additional selections below. All Cocktail Reception Menus include:
  - Elegant Heavy Weight Disposable Dinnerware (china packages are available and priced out upon request).
- All catered events are subject to staffing charges and/or delivery fees.

With Four Additional Selections	\$15.00
With Five Additional Selections	\$16.50
With Six Additional Selections	\$18.00

**If using the cocktail reception menu as “dinner by the bite”, add \$3.00 per guest to the above menu pricing.**

## Additional Selection Choices:

- |  |                                 |
|--|---------------------------------|
| -Homemade BBQ on Mini Buns                     | -Mini Shrimp Cocktail Shooters  |
| -Rye Boat with Spinach Dip                     | -Homemade Deviled Eggs          |
| -Warm Spinach and Artichoke Dip                | -Mini Egg Rolls                 |
| -Meatballs                                     | - Bacon Wrapped Water Chestnuts |
| -Chicken Wings (Plain or in Choice of Sauce)   | -Shrimp Cocktail                |
| -Chicken Tenders (Plain or in Choice of Sauce) | -Pigs in a Blanket              |
| -Homemade Hummus W/ Pita                       | - Mini Finger Sandwiches        |
| -Tortilla Chips with Hot Queso Dip and Salsa   | -Fried Mini Crab Cakes          |
| -Five Cheese Stuffed Mushrooms                 | - Ham and Turkey Pinwheels      |
| -Cucumber Slices W/ Boursin Cheese             | -Caprese Skewers                |

- Warm Beer Cheese W/ Pretzel Slices
- Bacon and Cheese Potato Skins
- Mini Assorted Quiche
- Mini Sub Sandwiches
- Mini Chicken Salad Croissants
- Mini Chicken and Cheese Quesadillas
- Hanky Panky
- Bacon, Endive and Tomato Wrap
- Melon/Mozzarella Prosciutto Skewer
- Salami w/ Cream Cheese and Pickle Roll Up
- Mini Cheeseball w/ Pretzel Stick
- Smoked Salmon and Dill Cream Cheese Pinwheels
- Roasted Red Pepper Hummus and Traditional Hummus w/ Pita and Cucumbers
- Chef's Choice Assorted Canapés (Counts as Two Selections)
- Chef's Choice Sushi Rolls (Counts as Two Selections)
- Assorted Homemade Cookies and Gourmet Brownies
- Assorted Gourmet Desserts (Counts as two Selections)
- \*Smoked Salmon Display w/ Pita Slices (Counts as Two Selections)
- \*Fig and Goat Cheese Flatbread (Counts as Two Selections)
- \*Mini Shrimp and Grits (Counts as Two Selections)
- \*Buffalo Chicken Potato Skins W/ Ranch (Counts as Two Selections)
- \*BBQ Chicken Potato Skins W/ Cheddar Cheese (Counts as Two Selections)
- \*Smoked Salmon Crisps
- \*Fig and Goat Cheese Flatbread Bites (Counts as Two Selections)
- \*Pastry Wrapped Asparagus with Balsamic Drizzle
- \*Mini Chicken and Waffles
- \*Waffle Fries
- \*Pigs in a Blanket
- \*Sauerkraut Balls
- Baked Brie W/ Fruit Topping
- Mini Sliders
- Saratoga Chips with BBQ Sauce
- Antipasto Kabobs
- Shrimp Skewers
- Mini Con Dogs
- Mango Shrimp in Endive Leaves
- Fruit/Cheese/Herb Skewer
- Italian Sausage Bites
- Bacon Wrapped Jalapenos
- Veggie Sticks in Ranch Cup

- \*Beef Tenderloin with Boursin Cheese on Crostini with Tomato
- \*Mini Grilled Cheese and Tomato Shooters (counts as two selections)
- \*Baked Cheese Ravioli with a Shot of Marinara (counts as two selections)

\*Additional equipment fee and/or additional staffing charges may apply

# Hors d'oeuvres and Late-Night Snacks

## Start your event off right with a Hors d'oeuvre package

- Fresh Cut Fruit and Seasonal Berries, Pepperoni, Chunk Cheese, Crackers - \$5.00 per guest
- Fresh Cut Fruit and Seasonal Berries, Hard and Soft Cheeses, Smoked Meats, Almonds, Dried Fruits, Crackers, Crostini Bread - \$7.00 per guest
- Antipasto Platter- Artichoke Hearts, Roasted Red Peppers, Ham Cubes, Pepperoni, Olives, Hummus, Mozzarella, Pita Slices, Bread Sticks - \$8.00 per guest
- Chefs Choice Passed Hors D'oeuvres- six or seven bite size food options, hand selected by your chef to fit the season - \$8.00 per guest
- Customizable Charcuterie Board- Starting at \$9.00 per guest

## Let's customize a late-night snack to satisfy (ask for pricing)

- Popcorn Bar- Fresh Popped Popcorn with Seasoning Shakers
- Mini Hamburgers Sliders with Waffle Fries and Condiments
- Buffalo Chicken Wings, Celery, Ranch and Potato Skins
- Deluxe Nacho Station with Tortilla Chips, Melted Cheese, Salsa, Guacamole and Jalapenos
- Potato Skins with Cheese, Bacon and Sour Cream and Mozzarella Cheese Sticks with Marinara Sauce
- Mini Grilled Cheese and Tomato Soup Shooters and Chicken Sliders
- Mini Chicken and Waffles and Mini Taco Bar Station
- Pulled Pork BBQ Sliders with Cole Slaw and Saratoga Chips with BBQ Sauce
- Cookies and Milk
- S'mores Bar

(Additional Hors d'oeuvre and late-night snack options can be found under the cocktail reception menu)

# Bar Services

All bar service packages including alcohol also include mixers, garnish, soft drinks, water, coffee, disposable cups and ice and are based on **4 hours** of service. Other service durations and glassware rentals are available. All bar packages are customizable- please ask for pricing.

A minimum of one bartender is required on all events with alcohol.

## **Bottled Beer Selections to include:**

Budweiser, Bud Light, Corona, Blue Moon, Miller Lite, Mic Ultra, Sam Adams and White Claw

## **Wine Selections to Include:**

Cabernet Sauvignon, Chardonnay, Sauvignon Blanc, and Riesling

## **Bar Mixers to include:**

Tonic & Soda Waters, Sweet and Sour, Assorted Fruit Juices, and Soft Drinks

## **House Brand Liquors:**

Jim Beam Bourbon	Seagram's 7 Whiskey
Dewar's Scotch	Smirnoff Vodka
Bacardi Rum	Captain Morgan's Rum
Gilby's Gin	Amaretto

## **Premium Brand Liquors: (served in conjunction with the house brand liquors)**

Jack Daniel's Whiskey	Maker's Mark Bourbon
Tito's Vodka	Canadian Club Whiskey
Tanqueray Gin	

<b>Host Bar</b>	<b>4 Hours of Service</b>	99 or Fewer Guests	100 or More Guests
	Beer and Wine	\$17.00	\$14.00
	Beer, Wine, and House Liquor	\$20.00	\$17.00
	Beer , Wine and Premium Liquor	\$23.00	\$20.00

Let us customize your event with one of the following upgrades:

- Craft Beer Selections
- Coffee Bar- Regular and Decaf coffee station with vanilla, hazelnut and caramel syrups, creamer, sweetener, stirrers, cinnamon and nutmeg shakers, hot chocolate
- Passed Sangria and Champagne with a berry as your guests arrive to your ceremony
- Margaritas, Mojitos or Martini specialty drinks
- Pre-Set Water
- Poured Red and White Wine during dinner service
- Drink Station with cucumber, mint and thyme water and lemonade

We love creating fun and exciting drink ideas, so let's work together to make your event unique!

# Desserts

- Sheet Cakes (choice of chocolate or vanilla) \$3.00
- Homemade Cookies \$3.00
- Gourmet Brownies \$3.00
- Assorted Gourmet Desserts \$5.00
- Homemade Fruit Cobbler \$4.00 With Vanilla Ice Cream \$5.00
- Triple Chocolate Cake \$5.00
- Raspberry Swirl Cheesecake \$5.00
- Turtle Cheesecake \$5.00
- Cheesecake Bar with Toppings (Strawberry, Cherry, Dark Chocolate and Caramel Sauces, Pralines and Oreo Pieces) \$7.50
- House Made Ricotta Donuts with 3 Seasonal Dipping Sauces \$8.00
- House Made Key Lime and Lemon Bars \$4.00
- House Made Chocolate Mousse Topped with Raspberries \$7.00
- Ice Cream Bar with Chocolate, Vanilla and Strawberry Ice Cream, Heath Bar, Crushed Reese Cups, Hot Fudge and Caramel Topping, Whipped Cream, Shaved Coconut, Sliced Berries and Bananas \$7.00

Some desserts may have a minimum order requirement, please ask for details.



## Additional Rentals

Below is a list of our most popular event rentals. We do have a full line of rental items and we are constantly adding unique pieces, so please ask if there is something you are looking for.

<https://theinnatoneonta.com/decor-pieces/>





**-Linens**

Tablecloths:

Lap Length : \$10.00 each

Available Colors: White and Ivory

Full Length: Start at \$18.00 each

Available in 64 standard colors

Spandex: \$32.00 Cocktail Tables / \$40.00 Banquet Tables

Available in Black or White

Basic Linen Napkins: \$0.50 Each

Available in 20 standard colors

Upgraded Napkins: \$1.00 Each

Available in 68 colors

Table Runners: \$15.00 each

Available in 65 standard colors

Chair Sashes: \$1.50 each (installation and/or removal additional)

Available in 60 standard colors

Tent Leg Drapes: \$15.00 per tent leg

Available in different styles

Chair Cushions: \$2.00 each chair

Ivory Only

Specialty Pipe and Drape: \$4.25-\$13.00 per linear foot (installation and/or removal additional)

Available in 8',12',14' heights

Available in 10 standard colors

Available in Shalimar and Scala

**-China (additional staffing charges required)**

Basis China set-up: \$3.00 per person

Includes dinner plate, salad plate, 1 fork, 1 knife, basic linen napkin

Additional China / Glassware:

Dinner / Salad / Dessert / Bread Plate : \$0.75 each plate

Fork / Knife: \$0.50 each piece

Wine Glass: \$0.75 each (quantities of 25)

Water / Soft Drink / Beer Glass: \$0.75 each (quantities of 25)

Rocks Glass: 0.50 each

Champagne Glass: \$0.75 each (quantities of 36)

**-Additional Tent Lighting**

Up Lights: \$25 each / \$250 for 12 lights (enough for tent perimeter) (installed)

Available in 100 colors

**-Tent / Ceremony Accessories**

Hang item in tent (when possible) \$50 per hour including removal

Fabric draping, Chinese Lanterns, Paper poms, Christmas lights, etc.

Whiskey Barrels: \$50 each

Use in place of cocktail tables or as décor at ceremony site or under tent

Harvest Table \$150

Firewood: \$60 Reception only/\$80 Rehearsal Dinner and Reception