



Be Creative Catering

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

Be Creative Catering - 1928 Petersburg Rd. Hebron, KY 41048
(859) 586-4201 - 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.

Plated and Family Style options customized upon request.

Hand Carved Entrée Options:

-Hand Carved Slow Roasted Prime Rib: \$21.00

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: \$21.00

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

-Hand Carved Whole Slow Roasted Strip loin: \$22.00

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: \$25.00

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: \$21.00

Marinated and grilled with thin sliced red onions.

-Hand Carved Roasted Breast of Turkey: \$18.00

Slow roasted all white meat turkey breast.

-Hand Carved Slow Roasted Top Round Roast Beef: \$17.00

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: \$17.00

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

-Hand Carved Sugar Glazed Ham: \$17.00

Baked with our signature sugar and fruit juice blend.

Other Entrée Options:

-Sliced Top Round of Beef in Gravy: \$14.00

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): \$16.00

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

-Stuffed Pork Chops: \$17.00

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

-Beef Tips and Noodles: \$14.00

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

-Pulled Pork BBQ: \$14.00

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

-Creative Signature Meatloaf: \$14.00

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: \$15.00

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: \$14.00

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

-Classic Chicken Piccata: \$15.00

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

-Spinach and Artichoke Chicken: \$16.00

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

-Chicken Parmesan: \$16.00

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

-Mediterranean Chicken: \$16.00

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

-Chicken Cordon Bleu: \$17.00

Baked breaded chicken hand stuffed with ham and cheese.

-Bruschetta Chicken: \$16.00

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

-Parmesan Crusted Chicken: \$16.00

Grilled chicken topped with homemade ranch and parmesan cheese.

-Sun Dried Tomato and Goat Cheese Topped Chicken: \$17.00

-Seasoned chicken breast topped with sun-dried tomatoes, goat cheese and basil

-Vegetable Stuffed Chicken: \$17.00

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

-Fried Chicken: \$16.00

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: \$15.00

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: \$15.00

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: \$14.00

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: \$14.00

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

-Perogies: \$16.00

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

-Gnocchi: \$16.00

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: \$27.00 (\$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: \$21.00 (\$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: \$16.00 (\$5.00 additional when added on as second entrée)

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

-Tuna Steaks: \$Market Price (single entrée or added as a second entrée option)

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 Price (single entrée or added as a second entrée option)

-Cold water lobster tails boiled and served with warm drawn butter.

-Jumbo Shrimp Skewers: \$Market Price (single entrée or added as a second entrée option)

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

-RAW Oysters and Clams on the Half Shell: \$Market Price (single entrée or added as a second entrée)

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	\$17.00
Marinated Rib Eye Steak Sandwiches	\$20.00
Boneless Pork Chops and Chicken With BBQ Sauce	\$20.00

Marinated Kabobs:

Chicken	\$21.00
Beef	\$22.00
Shrimp	\$24.00

Baby Back Ribs	\$30.00
Flank Steak W Red Onions	\$22.00
10-12oz Rib Eye Steak	\$26.00
Pig Roast	\$20.00

Customizable Slider Bars

Starting at \$18.00 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 \$18.00 per guest

Choose your Protein(s):

Carnitas Pork, Beef Barbacoa, Seasoned Chicken Strips, Seasoned Steak Strips

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/Tortilla Chips

Customizable Pasta Bar

Starting at \$18.00 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 \$28.00 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 \$16.00 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.

-Stone- Ground Cheese Grits

Rich and creamy grits mixed with butter and a blend of cheeses.

--Roasted Garlic Mashed Potatoes

Gold potatoes mashed with minced roasted garlic and butter

Get creative and customize a Mashed Potato Bar with toppings! (priced upon request)

-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.

Get creative and customize a Baked Potato Bar with toppings! (priced upon request)

-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.

-Broiled 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: \$100 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: \$85 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: \$85 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: \$100 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

(Elegant 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	\$17.00
With Five Additional Selections	\$18.50
With Six Additional Selections	\$20.00

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

- Pretzel Bites W/ Beer Cheese
- 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)
- 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

Below you will find additional suggestions (priced upon request)

- *Smoked Salmon Display w/ Pita Slices
- *Fig and Goat Cheese Flatbread
- *Mini Shrimp and Grits
- *Buffalo Chicken Potato Skins W/ Ranch
- *BBQ Chicken Potato Skins W/ Cheddar Cheese
- *Smoked Salmon Crisps
- *Fig and Goat Cheese Flatbread Bites
- *Pastry Wrapped Asparagus with Balsamic Drizzle
- *Mini Chicken and Waffles
- *Waffle Fries
- *Sauerkraut Balls

-*Beef Tenderloin with Boursin Cheese on Crostini with W/ Caramelized Onion

-*Mini Grilled Cheese and Tomato Bisque Shooters

*Baked Cheese Ravioli with a Shot of Marinara

-*Smoked Mozzarella in Philo Dough

-*Assorted Tartlets

-* Pesto Wrapped Goat Cheese Balls

-*Feta and Herb Cheese Puffs

-*Tomato Bisque Soup Shooters

-*Pot Stickers w/ Ginger Soy Sauce

-*Candied Bacon

-*Whipped Feta w/ Assorted Breads

-*Mini Stuffed New Potatoes

-*Ahi Tuna Spoons

-* Mini Chicken Biscuits w/ Hot Honey

-*Empanadas

*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, Goat Cheese, Crackers - \$6.00 per guest
- Fresh Cut Fruit and Seasonal Berries, Hard and Soft Cheeses, Smoked Meats, Almonds, Dried Fruits, Crackers, Crostini Bread - \$8.00 per guest
- Antipasto Platter- Artichoke Hearts, Roasted Red Peppers, Ham Cubes, Pepperoni, Olives, Hummus, Mozzarella, Pita Slices, Bread Sticks - \$10.00 per guest
- Chefs Choice Passed Hors D'oeuvres- six or seven bite size food options, hand selected by your chef to fit the season - \$10.00 per guest
- Customizable Charcuterie Board- Starting at \$11.00 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 Bisau Shooters and Chicken Sliders
- Mini Chicken and Waffles
- Mini Taco Bar Station
- Pulled Pork BBQ Sliders with Cole Slaw and Saratoga Chips with BBQ Sauce
- Pretzel Bites W/Beer Cheese
- 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.

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	Buffalo Trace Bourbon

*High Noon Selzer available W/ Premium Bar Package

Bar Package	4 Hour Bar Service	5 Hour Bar Service
Beer and Wine	\$18.00	\$22.50
Beer, Wine, and House Liquor	\$20.00	\$25.00
Beer , Wine and Premium Liquor	\$24.00	\$30.00

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, hot tea
- 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 \$4.00
- Gourmet Brownies \$4.00
- Assorted Gourmet Desserts \$7.00
- Homemade Fruit Cobbler \$4.00 With Vanilla Ice Cream \$6.00
- Triple Chocolate Cake \$7.00
- Raspberry Swirl Cheesecake \$7.00
- Turtle Cheesecake \$7.00
- Cheesecake Bar with Toppings (Strawberry, Cherry, Dark Chocolate and Caramel Sauces, Pralines and Oreo Pieces) \$9.50
- House Made Ricotta Donuts with 3 Seasonal Dipping Sauces \$10.00
- House Made Key Lime and Lemon Bars \$7.00
- House Made Chocolate Mousse Topped with Raspberries \$9.00
- Customize an Ice Cream Bar or Ice Cream Sandwich Bar (priced upon request)

Minimum order of 25 for all dessert items.



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 and/or Remove items in tent (when possible) \$75 per hour and priced upon request.

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