



Menu



The Inn at Oneonta - 7729 Mary Ingles Hwy. Melbourne, KY 41059  
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Be Creative Catering - 1928 Petersburg Rd. Hebron, KY 41048  
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# Buffets

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

- Your choice of four selections from the accompaniment menu
- Warm dinner rolls and butter
- Elegant heavy-weight disposable dinnerware

## Enhancements Available:

- Upgrade to an elegant china package starting at \$3.00 per guest
- Add a second entrée to any buffet for \$4.00 per guest, based on the higher priced entrée unless otherwise noted

## Additional Information:

- All catered events are subject to staffing and/or delivery charges
- Station-style, plated, and family-style service options are available and 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 and served with a hot Au Jus and creamy horseradish sauce.

### ***-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: \$22.00***

Marinated and grilled with thinly 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 marinated chicken, 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 marinated chicken, 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 CreativeCatering 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: \$ Market Price (single entrée or added as a second entrée option)***

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: \$ Market Price (single entrée or added as a second entrée option)***

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** \$17.00  
Buns/Condiments/Tomatoes/Lettuce/Onions/Pickles/  
Cheese

**-Marinated Ribeye Steak Sandwiches** \$20.00  
\$20.00

**-Boneless Pork Chops and Chicken**  
With BBQ Sauce

**-Baby Back Ribs** \$30.00

**-Flank Steak W Red Onions** \$22.00

**-10-12oz Ribeye Steak** \$26.00

**-Pig Roast** \$20.00

## Marinated Kabobs:

**Chicken** \$21.00

**Beef** \$22.00

**Shrimp** \$24.00

## **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):**

Pork Barbacoa, Seasoned Chicken Strips, Seasoned Steak Strips, Seasoned Ground Taco Meat, 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 \$18.00 per guest

### **Choose your Pasta(s):**

Spaghetti, Rotini, Cavatappi, Penne, Farfalle, Tri-Color Cheese Tortellini

### **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 WildRice 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 July-September)

#### ***-Freddie Salad:***

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

#### ***-Beet Salad:***

Arugula, sliced beets, walnuts, goat cheese served with balsamic vinaigrette and house made ranch dressings

#### ***-Autumn Salad:***

Field greens, Boursin cheese crumbles, pumpkin seeds, figs served with citrus vinaigrette and house made ranch dressings

#### ***-Spring Salad:***

Spring mix, gorgonzola, cranberries, candied pecans, served with poppyseed and house made ranch dressings

#### ***-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

**-Tri color Cheese Tortellini: (+\$2.00 per person)**

Tri-color tortellini shells, stuffed with Italian cheeses and served in choice of Red Sauce or Alfredo Sauce.

**-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 mashed potatoes 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 Menu Examples

The selections below highlight a couple popular plated meal style combinations. All plated menus are thoughtfully customized for each event, and we look forward to collaborating with you to create a meal that perfectly fits your celebration.

### ***-Plated Example # 1 Starts at \$120 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 Starts at \$100 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 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

## Family Style Examples

The Family-style creates a warm and interactive dining experience. A selection of dishes is presented on platters and bowls at each table for guests to pass and share. We will work with you to design a menu that fits your vision and provides a memorable meal for your guests.

### ***-Family Style Example #1 Starts at \$105 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 Starts at \$125 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	\$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.

- 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
- 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 Stacks
- Roasted Red Pepper Hummus and Traditional Hummus w/ Pita and Cucumbers
- Chef’s Selected Assorted Canapés (Counts as Two Selections)
- Chef’s Selected Sushi Rolls (Counts as Two Selections)
- Assorted Homemade Cookies and Gourmet Brownies
- Assorted Gourmet Desserts (Counts as two Selections)
- 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
- Baked Brie W/ Fruit Topping
- Mini Sliders Saratoga Chips with BBQ Sauce
- Antipasto Kabobs
- Shrimp Skewers
- Mini Corn 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
  - \*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
- \*Beef Tenderloin with Boursin Cheese on Crostini W/Caramelized Onion
  - \*Mini Grilled Cheese and Tomato 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 Ricotta 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***

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

- **Fresh Fruit & Cheese Display \$6.00 per guest**  
Fresh cut fruit and seasonal berries served alongside pepperoni, chunk cheese, goat cheese, and assorted crackers.
- **Chef's Selection Charcuterie Display \$10.00 per guest**  
An assortment of artisan hard and soft cheeses, smoked and cured meats, pepperoni, marinated olives, artichoke hearts, roasted red peppers, pickled vegetables, fresh mozzarella, hummus, pita slices, and crisp breadsticks.
- **Chef's Selection Passed Hors d'oeuvres \$10.00 per guest**  
Six to seven seasonal bite-sized selections, thoughtfully chosen by the chef and passed by attendants during your reception.

## ***Desserts***

### **Assorted Dessert Display \$7.00 per guest**

A curated selection of miniature desserts designed to complement your wedding cake, offering guests a variety of sweet options to enjoy throughout the evening.

## ***Late-Night Snacks***

*Let's customize a late-night snack to keep the celebration going. Select one or more options below, or ask us about creating something unique for your event.*

**Pricing available upon request.**

**Popular Options Include:**

- **Popcorn Bar** – Fresh popped popcorn with a variety of seasoning shakers
- **Mini Hamburger Sliders** – Served with waffle fries and classic condiments
- **Buffalo Chicken Wings** – Served with celery and ranch dressing
- **Loaded Potato Skins** – Topped with cheese, bacon, and sour cream
- **Deluxe Nacho Station** – Tortilla chips with melted cheese, salsa, guacamole, and jalapeños
- **Mozzarella Cheese Sticks** – Served with marinara sauce
- **Mini Grilled Cheese & Tomato Bisque Shooters**
- **Mini Chicken & Waffles**
- **Mini Taco Bar Station**
- **Pulled Pork BBQ Sliders** – Served with coleslaw and Saratoga chips
- **Pretzel Bites** – Served with warm beer cheese
- **Assorted Flatbread Pizzas**
- **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 bar service.

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

Budweiser, Bud Light, Corona, Blue Moon, Miller Lite, Mic Ultra, Sam Adams and High Noon

### ***Wine Selections to Include:***

Cabernet Sauvignon, Chardonnay, Sauvignon Blanc, and Moscato

### ***Bar Mixers to include:***

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

### ***House Brand Liquors:***

Jim Beam Bourbon	Canadian Club Whiskey
Dewar's Scotch	Smirnoff Vodka
Bacardi Rum	Captain Morgan's Rum
Gilby's Gin	Amaretto
José Cuervo	

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

Jack Daniel's Whiskey	Tito's Vodka
Buffalo Trace Bourbon	Tanqueray Gin
Maker's Mark Bourbon	

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

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

- Craft Beer selections of your choice
- 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/reception.
- Margaritas, Mojitos. Martini, and other 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
- Chef's Selection of 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

This 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.

### **-Tablecloths:**

- Lap Length: \$10.00 each -Available in White and Ivory
- Full Length: Starts at \$18.00 each
- 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 Cushions:**

\$2.00 each Available in Ivory Only

### **Specialty Pipe and Drape:**

\$4.25-\$13.00 per linear foot (installation and/or removal additional) Available in 8',12',14' heights and 10 standard colors Available in Shalimar and Scala

### **-China Basis China set-up:**

*additional staffing charges required*) \$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

Silver Tone Flatware: \$0.50 each piece

Gold Tone Flatware: \$0.75 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)

**-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 (per table)

**-Firewood:**

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