



REPAST | MEMORIAL LUNCH

SERVICE FOR 2 HOURS \$38 PER PERSON + 20% SERVICE FEE + 7% SALES TAX (\$48.79 TTL)
BAR OPTIONS FOR 2 HOURS OF SERVICE ADDITIONAL FEE +\$18 BEER + WINE, + \$24 OPEN BAR

BEVERAGES INCLUDED

WATER, SODA, JUICES, COFFEE + TEA

STATIONARY DISPLAY

CHEESES; EXTRA SHARP CHEDDAR, FONTINELLA, PEPPER ASIAGO, DANISH BLEU, SMOKED GOUDA, BRIE
CURED MEATS; PROSCIUTTO, PROSCIUTTO COTTO, SALAMI, SOPPESSATA, MORTADELLA
MARINATED OLIVES, MUSHROOMS, PEPPERS, CAPONATA, MIXED NUTS, PICKLED VEGETABLES
GARDEN FRESH CRUDITÉ, RANCH

BUFFET LUNCH

SOUP

(PICK ONE)

ITALIAN WEDDING SOUP, CARROT GINGER, PASTA
FAGIOLI, CHEDDAR BROCCOLI

SALAD

(PICK ONE)

CLASSIC TOSSED, MIXED GREENS,
CAESAR, FRUIT + NUT

MAINS

(PICK TWO)

TUSCAN ROASTED CHICKEN, ROASTED SLICED TURKEY,
SLICED HONEY GLAZED HAM, CHICKEN MARSALA, CITRUS
GRILLED CHICKEN, BRUSCHETTA CHICKEN

(PICK ONE)

PENNE MARINARA OR POMODORO, RIGATONI VODKA,
MAC + CHEESE, BAKED ZITI

PASTA

SIDES

(PICK TWO)

OLIVE OIL ROASTED POTATOES, MASHED POTATOES, STEAK FRITES, RICE PILAF, SAUTEED GREEN BEANS, BROCCOLI +
CAULIFLOWER, HONEY THYME CARROTS

DESSERT

(PICK ONE)

CHOCOLATE MOUSSE, STRAWBERRY SHORTCAKE, ASSORTED PASTRIES, COOKIES

INCLUDED IN COST

CHINA, GLASSWARE, FLATWARE, HOUSE TABLE LINENS (WHERE APPROPRIATE) + LINEN NAPKINS, TABLES + CHAIRS, TABLE CENTERPIECES/DÉCOR
STAFFING; 1 MANAGER, SERVER/S 1/30 GUESTS, BARTENDER/S 1/30 GUESTS, HOUSE MUSIC AVAILABLE DURING EVENT, BLUETOOTH SPEAKERS AVAILABLE
PODIUM, MICROPHONE OR AUDIO-VISUAL SET UP + \$200, ADDITIONAL SET UP OR DÉCOR \$500 +
CHILDREN; UNDER SIX FREE, 7-12 HALF PRICE, 13+ FULL PRICE