

# CHERRY VALLEY HOTEL & OHIO EVENT CENTER

## CATERING & EVENTS MENU



**CHERRY  
VALLEY  
HOTEL**

2299 Cherry Valley Road  
Newark, OH 43055  
740-788-1200  
[cherryvalleyhotel.com](http://cherryvalleyhotel.com)  
[sales@cherryvalleyhotel.com](mailto:sales@cherryvalleyhotel.com)



## CATERING MENU

### CHERRY VALLEY HOTEL & OHIO EVENT CENTER

We're so excited that you're considering—or have already chosen—Cherry Valley Hotel & Ohio Event Center for your upcoming event. Our inviting spaces and caring team are here to make sure every detail comes together beautifully. Below, you'll find a few helpful details to ensure everything goes smoothly from start to finish.

#### Deposits

*To secure your event date, a deposit is required. This deposit will be applied in full toward your final bill. If your event needs to be canceled, the deposit will be applied toward any applicable cancellation fees.*

#### Guarantees

*Please let us know your final guaranteed guest count at least three (3) business days prior to your event. This number will be considered your minimum and cannot be reduced after that point. If we don't receive your guarantee by that deadline, your expected number of guests will become your guaranteed count, and you'll be billed accordingly.*

#### Menus & Pricing

*Our Catering Team and Executive Chef are happy to help you design custom menus, themed events, or special packages that fit your vision. Final menu selections are due three weeks before your event. Please note, a menu change fee may apply if menu changes are made after ingredients have been ordered or preparation has begun.*

#### Gratuity, Administrative Fee & Sales Tax

*A 10% gratuity and 14% administrative fee will be added to all food, beverage, and meeting room rental charges. The gratuity is distributed among the banquet team, including servers, bartenders, and captains working your event. The administrative fee helps cover event coordination and operational costs and is not a gratuity or tip. For audio/visual charges, a 24% administrative fee applies.*

#### Banquet, Meeting, and Event Rooms

*To best accommodate all our guests, we reserve the right to adjust room assignments if needed. Please follow your confirmed event schedule, as other groups may be using the same rooms before or after your event. If your plans change, let your Catering Sales Manager know — we'll do our best to accommodate you! Please note: decorations, signage, or materials may not be affixed to walls, floors, or ceilings without prior approval.*

#### Audio-Visual Services

*We partner with Audio-Visual Connections to offer the latest in equipment technology, seasoned show technicians, skilled salespeople and unparalleled customer service. Whether you require an extensive production or a simple breakout meeting, AVC will not rest until your event is perfect!*

#### Payment Policy

*The remaining event balance (including room, food & beverage minimums, and other applicable charges) is due 7 days prior to arrival. Accepted forms of payment include ACH, credit card, company check, cashier's check, or cash (no personal checks, please). Failure to make payment by the due date may result in cancellation and the application of standard cancellation fees.*







## CATERING MENU

### BREAKFAST BUFFET

90-Minute Display

#### Signature Continental Breakfast **\$22**

Sliced Fruit, Baked Breakfast Pastries, Muffins, Assorted Individual Yogurts, Coffee, Hot Tea, Orange Juice, Apple Juice, Ice Water

#### Fresh Start Breakfast Buffet **\$26**

Sliced Fruit, Breakfast Pastries, Muffins, Scrambled Eggs, Breakfast Potatoes, Applewood-Smoked Bacon, Coffee, Hot Tea, Orange Juice, Apple Juice, Ice Water

#### Sunrise Breakfast Buffet **\$29**

Sliced Fruit, Breakfast Pastries, Muffins, Scrambled Eggs, French Toast Bake with Seasonal Berries, Breakfast Potatoes, Applewood-Smoked Bacon, and Pork Sausage. Includes Coffee, Hot Tea, Orange Juice, Apple Juice, Ice Water

A minimum of 20 guests is required for hot buffets.  
+\$2 per person if under 20-person minimum.

### BREAKFAST HANDHELDS

Offered in one-dozen minimum per selection

#### Croissant Sandwich **\$8 each**

Bacon, Fried Egg, Cheese

#### Breakfast Burrito **\$8 each**

Flour Tortilla, Scrambled Eggs, Cheddar Cheese, Sausage, Home Fries, Salsa

#### Veggie Breakfast Burrito **\$8 each**

Scrambled Eggs, Cheddar Cheese, Home Fries, Sautéed Peppers & Onions, Salsa

#### Breakfast Roll-Up **\$4 each**

Sausage Link Rolled in Pancake Batter, Maple Syrup

### ENHANCEMENTS

#### Individual Greek Yogurt **\$3 each**

#### Yogurt Parfait **\$6 each**

Vanilla Yogurt, Fresh Fruit Compote, Granola, Sliced Almonds

#### Yogurt Bar Station **\$8 per person**

Vanilla and Fruit Yogurts, Granola, Berries, Honey, Chia Seeds, Sliced Almonds

#### Hard-Boiled Eggs **\$32 per dozen**

Served with Salt, Pepper, and Everything-Bagel Seasoning

#### Assorted Scones **\$28 per dozen**

Fruit Preserves, Butter, Cream Cheese

#### Biscuits & Gravy **\$5 per person**

Homestyle Sausage Gravy

#### Oatmeal **\$5 per person**

Milk, Brown Sugar, Cinnamon, Candied Nuts, Chocolate Chips, Seasonal Dried Fruit

#### Quiche **\$6 each**

Individual Florentine or Lorraine Quiche

#### Omelet Station **\$12 per person**

Eggs, Cheeses, Mushrooms, Spinach, Bell Peppers, Green Onions, Tomatoes, Ham, and Bacon  
Max 50 people | \$150 Chef Fee

#### Avocado Toast Bar **\$9 per person**

Assorted Bread, Avocado Spread, Tomato, Diced Egg, and Seasoning (50 guest maximum)



Gluten Free



Vegetarian



Vegan





## CATERING MENU

### BREAKS & REFRESHMENTS

90-Minute Display

#### Hydration Station

**Half-Day \$14 per person**

**Whole Day \$18 per person**

*Iced Water, Infused Water, Coffee, Hot Tea, Iced Tea, Soda, Bottled Water*

#### Chips & Dips **\$10 per person**

*Kettle chips with French Onion Dip  
Tortilla Chips with Guacamole and Salsa*

#### At the Movies **\$12 per person**

*Popcorn, Flavored Toppings, Mini Candies*

#### Ballpark **\$14 per person**

*Pretzel Bites with Cheese Sauce, Mini Corn Dogs, Mustards, Nachos, and Cracker Jacks*

#### Mediterranean Break **\$17 per person**

*Hummus, Vegetable Crudit , Assorted Olives, Warm Spinach Artichoke Dip, Baked Pita*

#### Make Your Own Trail Mix **\$17 per person**

*Granola, Raisins, Chocolate Candies, Nuts, Dried Fruit*

#### Farmer's Market **\$18 per person**

*Domestic Cheeses, Dried Fruits, Nuts, Fresh Berries & Grapes, Honey, Crostini & Crackers, Vegetable Crudit , Ranch and Bleu Cheese*

### SWEET TOOTH

#### Brownies & Blondies **\$26 per dozen**

#### Dessert Bars **\$26 per dozen**

#### Fresh-Baked Cookies **\$36 per dozen**

*Assortment of Chocolate Chip, Oatmeal Raisin, Peanut Butter*

### A LA CARTE ITEMS & REFRESHMENTS

#### Coffee **\$55 per gallon**

*Starbucks Pike Place*

#### Decaf Coffee **\$55 per gallon**

#### Hot Tea **\$55 per gallon**

#### Iced Tea **\$30 per gallon**

#### Lemonade **\$30 per gallon**

#### Bottled Water **\$4 each\***

#### Assorted Sodas **\$4 each\***

#### Bottled Juices & Teas **\$5 each\***

#### Energy Drinks **\$7 each\***

*Red Bull & Celsius*

#### Candy Bars **\$4 each\***

#### Trail Mix **\$4 each\***

#### Bagged Chips **\$4 each\***

#### Bagged Pretzels **\$4 each\***

#### Granola Bars **\$4 each\***

#### KIND Bars **\$6 each\***

*\*Charged based on consumption*





## CATERING MENU

### LUNCH BUFFETS

All buffets Include Iced Tea and Water

#### **Southwestern Buffet** 🌮 🌮

**\$38**

**Salad:** Mixed Greens with Roasted Corn, Black Beans, Bell Peppers, Cilantro-Lime Vinaigrette, Buttermilk Ranch Dressing

**Entrée:** Tequila Lime Chicken, Marinated Flank Steak, and Grilled Vegetables

**Sides:** Spanish Rice, Refried Beans, Tortilla Chips & Salsa

**Dessert:** Churros with Chocolate and Caramel Sauce

#### **American Classic Buffet** 🍷 🍷 🍷

**\$37**

**Salad:** Mixed Greens & Romaine, Carrots, Cucumbers, Tomatoes, Red Onions, Ranch and Cherry Valley Vinaigrette Dressings

**Entrée:** Lemon-Rosemary Grilled Chicken, Oven Roasted Salmon

**Sides:** Green Beans, Mushroom Risotto, and Roasted Redskin Potatoes

**Dessert:** Assorted Cakes and Pies

#### **Taste Of Italy Buffet** 🍷

**\$35**

**Salad:** Romaine, Croutons, Caesar Dressing, Parmesan Cheese

**Entrées:** Baked Cheese Ziti and Chicken Parmesan

**Side:** Roasted Squash & Zucchini Medley, Warm Bread Sticks

**Dessert:** Tiramisu

#### **New York Deli Buffet**

**\$34**

**Salads:** Cherry Valley Salad Mixed Greens, Red Onions, Cucumbers, Sundried Cherries, Candied Pecans, Goat Cheese, Cherry Vinaigrette Dressing

**Sides:** Kettle Chips, Red Bliss Potato Salad with Mustard Dressing, Fresh Dill, and Scallions

Greek Pasta Salad with Orecchiette Pasta, Cucumber, Tomato, Olives, Peppers, Onions, Pepperoncini, Feta, Oregano Vinaigrette Dressing

**Deli Meats:** Thinly Sliced Roast Beef, Turkey, Baked Ham & Genoa Salami

**Toppings:** Provolone, Cheddar & Swiss Cheeses, Dill Pickle Spears, Leaf Lettuce, Sliced Tomatoes, Banana Peppers

**Assorted Breads:** Pretzel Roll, Whole Wheat Bread, White Bread, and Sourdough

**Condiments:** Mustard, Mayonnaise, Horseradish Mayonnaise, Italian Dressing

**Dessert:** Assorted Freshly Baked Cookies, Brownies, Assorted Pies





## CATERING MENU

### LUNCH BUFFETS

*All buffets Include Iced Tea and Water*

#### **Backyard BBQ Buffet**

**\$38**

**Salads:** Creamy Coleslaw and Garden Greens with Cucumbers, Cherry Tomatoes, Carrots, Red Onions, Ranch and Balsamic Vinaigrette Dressings

**Entrées:** Smoked Pulled Pork, BBQ Chicken Breasts

**Sides:** Macaroni & Cheese, Baked Beans, Street Corn Ribs, and Warm Cornbread

**Dessert:** Cookies & Brownies

#### **Mediterranean Feast Buffet**

**\$38**

**Salad:** Greek Salad with Romaine, Olives, Cucumber, Tomato, Red Onion, Feta, and Lemon-Oregano Vinaigrette Dressing

**Entrées:** Herb Roasted Chicken with Lemon and Garlic, Steak Kabobs, and Roasted Vegetable Penne with Feta

**Sides:** Lemon Herb Rice Pilaf, Roasted Seasonal Vegetables, and Warm Pita with Hummus & Tzatziki

**Dessert:** Baklava

#### **Soup & Salad Buffet\*** 🍲

**\$30**

*\*Maximum 100 guests*

##### **Soup (choose one)**

Tomato Basil, Chicken Noodle, or Minestrone

**Salad Bar:** Mixed Greens & Romaine, Cheddar, Feta, Candied Nuts, Eggs, Carrots, Cucumbers, Tomatoes, Red Onions, Ranch & Balsamic Dressings, Bacon Bits, Craisins, Diced Grilled Chicken

Served with Rolls and Butter

**Dessert:** Freshly Baked Cookies & Brownies

#### **Picnic Lunch To Go**

**\$29**

Choice of Wrap or Sandwich with Chips, Whole Fruit, Cookie, and Bottled Water.

Limit three selections.

**Black Forest Ham Sandwich** - Swiss, Lettuce, Tomato, Brioche Bun

**Smoked Turkey Breast Sandwich** - Cheddar, Lettuce & Tomato, Ciabatta Bun

**Chicken Salad Wrap** - Chicken Salad, Grapes and Celery, on a Whole Wheat Wrap

**Mediterranean Wrap** - Hummus, Spinach, Tomato, Cucumber, Olives, Feta, Spinach Wrap

**Portobello Sandwich** - Red Peppers, Greens, Balsamic Dressing, Brioche Bun

**Chicken Caesar Wrap** - Parmesan, Romaine, Caesar Dressing, Grilled Chicken, Flour Wrap

Includes Condiments and Napkins

*A minimum of 20 guests is required for all lunch buffets. +\$5 per person if under 20-person minimum*





## CATERING MENU

### PLATED LUNCH OR DINNER

Plated Entrées include: Freshly Baked Rolls and Butter, Iced Tea, Ice Water, \*Freshly Brewed Coffee & Decaf. (\*Coffee is added with dinner)

#### Entrées

(Select one, or two for +\$5, three for +\$7) special dietary accommodations are not subject to this fee.

#### Grilled Pork Chop 🍷

Cherry BBQ Sauce, Roasted Red Skin Potatoes, Asparagus

Lunch/Dinner  
\$45/\$52

#### Filet of Beef 🍷

Herb Butter, Boursin Mashed Potato, Asparagus

\$51/\$58

#### Bourbon-Braised Short Rib 🍷

Boursin Mashed Potato, Asparagus

\$49/\$56

#### Garlic Herb Chicken Breast 🍷

Mushroom Risotto, Broccolini

\$39/\$46

#### Grilled Atlantic Salmon 🍷

Tarragon Butter, Wild Rice Pilaf, Asparagus

\$43/\$50

#### Charred Strip Steak 🍷

Cognac Peppercorn Demi, Boursin Mashed Potato, Asparagus

\$49/\$56

#### Roasted Chicken Breast

Lemon Thyme Butter, Saffron Rice and Broccolini

\$39/\$46

#### Crab Cakes

Spicy Remoulade, Saffron Rice, Asparagus

\$49/\$56

#### Cremini Mushroom & Roasted Vegetable Kabobs 🍷 🍷

Polenta Cake, Broccolini

🍷 \$41/\$48

#### Mushroom Ravioli 🍷

Citrus Cream Sauce, Asparagus

\$41/\$48

#### Pepper-Crusted Sirloin Filet 🍷

Rosemary Jus, Boursin Mashed Potato, Asparagus

\$51/\$58

#### Salads

(select one)

#### Mixed Greens

Romaine, Spinach, Spring Mix, Carrots, Cucumbers, Cherry Tomatoes, and Croutons with Ranch and Balsamic Vinaigrette Dressing

#### Caesar Salad

Chopped Romaine, Shaved Parmesan, and Garlic Croutons, Caesar Dressing

#### Cherry Valley Salad

Spring Mix, Red Onions, Cucumbers, Sun-Dried Cherries, Candied Pecans, Goat Cheese, and Cherry Vinaigrette Dressing

#### Desserts

(select one)

#### New York-Style Cheesecake 🍷

Fresh Berries

#### Flourless Chocolate Cake 🍷 🍷

Vanilla Sauce and Strawberry Compote

#### Chocolate Layer Cake 🍷

Whipped Cream and Brandied Cherries

#### Key Lime Tart 🍷

Whipped Cream and Raspberry Coulis

For a more elegant touch, please ask about our selection of floor length tablecloths and napkin selections.

#### Chiavari Chairs

\$5 per chair

#### Uplighting

\$75 per light





## CATERING MENU

### DINNER BUFFET

Served with Freshly Baked Rolls and Butter, Freshly Brewed Coffee, Decaf, Iced Tea, and Ice Water

**\$60 Two Entrées**

**\$67 Three Entrées**

#### Entrées

##### **Lemon Thyme Grilled Chicken Breast**

*Citrus Velouté*



##### **Chicken Rigatoni**

*with Roasted Red Pepper Marinara*

##### **Stuffed Chicken**

*Spinach, Bacon, and Sharp Cheddar Cheese With Riesling Sauce*

##### **Apricot Rosemary Pork Loin**

*Dijon Sauce*

##### **Roast Turkey Breast**

*Cornbread Dressing & Gravy*

##### **Beef Brisket Braised**

*Braised in Bourbon and Stout Jus*

##### **Sliced Sirloin**

*Red Wine Sauce and Braised Shallots*

##### **Braised Short Ribs**

*Horseradish-Scallion Cream*

##### **Mushroom Ravioli**

*Tomato Cream Sauce*

##### **Blackened Salmon**

*with Pineapple Cilantro Salsa*

For a more elegant touch, please ask about our selection of floor length tablecloths and napkin selections.

**Chiavari Chairs** - \$5 per chair

**Uplighting** - \$75 per light

#### Salads

(select one)

##### **Mixed Greens**

*Romaine, Spinach, Spring Mix, Carrots, Cucumbers, Cherry Tomatoes, and Croutons. Ranch or Balsamic Vinaigrette Dressing*

##### **Caesar Salad**

*Chopped Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing*

##### **Cherry Valley Salad**

*Spring Mix, Red Onions, Cucumbers, Sun-Dried Cherries, Candied Pecans, Goat Cheese, and Cherry Vinaigrette Dressing*

#### Sides

(select one starch and one vegetable)

##### **Starch Selections**

*Parmesan-Boursin Whipped Potatoes*

*Roasted Potato Medley*

*Maple-Mashed Sweet Potatoes with Goat Cheese*

*Wild Mushroom Risotto*

*Five-Cheese Macaroni & Cheese*

##### **Vegetable Selections**

*Glazed Carrots & Parsnips*

*Sautéed Brussels Sprouts with Bacon and Onions*

*Green Beans With Almonds & Sun-Dried Tomatoes*

*Seasonal Vegetable Sauté*

*Squash Medley*

#### Desserts

Chef's Selection of Assorted Cakes And Pies







## CATERING MENU

### CHEF'S SIGNATURE EXPERIENCE

A crafted dining experience inspired by the rich, warm notes of Kentucky bourbon — blending comfort, indulgence, and southern sophistication.

#### THE BOURBON TABLE

Minimum 25 guests

**\$62**

##### **Baby Greens Salad**

*Mixed Field Greens with Candied Pecans, Dried Cranberries, Roasted Sweet Potatoes, and Bourbon-Honey Vinaigrette Dressing*

##### **Bourbon-Braised Short Ribs**

*Slow-Cooked for Eight Hours in Small-Batch Bourbon and Dark Veal Reduction, Finished with Caramelized Shallots*

##### **Bourbon Maple Glazed Chicken**

*Pan-Seared Chicken Breast with a Maple-Bourbon Glaze, Garnished with Fresh Herbs and Charred Orange*

##### **White Cheddar Mac & Cheese Bar**

*Creamy Boursin and Sharp White Cheddar Sauce, Topped with Smoked Bacon, Toasted Breadcrumbs, Crispy Onions, and Scallions*

##### **Charred Seasonal Vegetables**

*Fire-Roasted Medley of Squash, Peppers, and Asparagus Tossed with Herb Oil and Sea Salt*

##### **Bourbon Pecan Bread Pudding**

*Served warm with Vanilla Anglaise and Candied Pecans*

Served with Freshly Baked Rolls and Butter, Freshly Brewed Coffee, Decaf, Iced Tea, and Ice Water

#### **Add Ons**

##### **Two Batched Bourbon Cocktails**

Old Fashioned  
Manhattan

**\$12**

#### **Make it an Educational Experience**

*Add a Bourbon Master providing expertise in production, tasting, and history, crafting, understanding, and appreciating American bourbon whiskey.*

**\$200**





## CATERING MENU

### DISPLAYS

Serve 25 guests each

#### Artisan Trio Display 🍷 **\$250 per display**

Import & Domestic Cheeses, Fresh Fruit & Berries, Dried Fruit, Grapes, Seasonal Vegetables, Ranch, Hummus, Jams, Spicy Mustard, Toasted Breads & Crackers

#### Cheese Display 🍷 **\$200 per display**

Import & Domestic Cheeses, Grapes, Jams, Toasted Breads & Crackers

#### Vegetable Display 🍷 **\$175 per display**

Seasonal Garden Vegetables with Ranch and Hummus

#### Fruit Display 🍷 **\$175 per display**

Seasonal Sliced Fresh Fruit with Dipping Sauce

#### Mediterranean Display 🍷 **\$225 per display**

Olives, Feta, Hummus, Pita, Fig Jam, Artichokes, Roasted Peppers, Tzatziki

### CARVING STATIONS\*

Added to any buffet meal

Chef Attendant, \$150 per chef per station

#### Herb Tenderloin of Beef **\$27 per person**

Béarnaise and House Steak Sauce and Rolls

#### Bourbon Maple-Glazed Ham **\$14 per person**

Grain Mustard, Apple Chutney, and Rolls.

#### Citrus Side of Salmon **\$20 per person**

Horseradish Cream and Rolls

#### Roasted Turkey Breast **\$14 per person**

Cranberry Relish, Turkey Gravy, and Rolls

#### Herb Roasted Prime Rib **\$30 per person**

Au Jus, Horseradish Cream, and Rolls

### RECEPTION STATIONS\*

Added to any buffet meal

All reception stations are sold per 25 guests

#### Sliders Station **\$375**

An Assortment of Beef, Vegetarian, and Pulled Pork Sliders served with Kettle Chips, Fried Onions, Cole Slaw, and Pickles

#### Pasta Station **\$400**

Cavatappi Pasta with Alfredo, Pesto, and Marinara Sauces, accompanied by Grilled Chicken, Italian Meatballs, Broccoli, and Parmesan Cheese

#### Asian Station 🍷 **\$375**

Chicken Stir-Fry with White and Fried Rice, Seasonal Vegetables, Soy Ginger Sauce, Teriyaki Sauce and Sweet Thai Chili  
Shrimp +\$100, Steak +\$100

#### Taco Bar **\$450**

Shredded Chicken and Seasoned Beef with Spanish Rice, Pico de Gallo, Guacamole, Sour Cream, Lettuce, Tomato, Jalapeños, and Warm Tortillas

#### Mac & Cheese Station 🍷 **\$350**

Creamy Macaroni with Shredded Cheddar, Bacon, Toasted Breadcrumbs, Blue Cheese Crumbles, Crispy Onions, Mushrooms, and Scallions

#### Potato Station 🍷 **\$400**

Smashed Potatoes and Baked Potatoes with Sour Cream, Bacon, Butter, Chili, Shredded Cheese, and Broccoli

#### Salad Station 🍷 **\$125**

Romaine, Spinach, Spring Mix, Carrots, Cucumbers, Cherry Tomatoes, and Croutons with Ranch and Balsamic Vinaigrette Dressing

\*Carving & Reception Stations

For a full meal, a minimum of three stations must be selected from these two categories





## CATERING MENU

### HORS D'OEUVRES

Pricing shown per 50 pieces

#### Hot Selections

<b>Craftsman Kitchen Meatballs</b> 🍷	<b>\$150</b>
<i>BBQ or Marinara</i>	
<b>Arancini with Pesto Remoulade</b> 🍷	<b>\$150</b>
<b>Spanakopita</b> 🍷	<b>\$150</b>
<i>Feta Cream Cheese</i>	
<b>Chicken Potstickers</b>	<b>\$150</b>
<i>Soy Sauce</i>	
<b>Sesame Chicken Bites</b>	<b>\$175</b>
<i>Sweet Thai Chili Sauce</i>	
<b>Vegetarian / Vegan Spring Rolls</b> 🍷 🌱	<b>\$150</b>
<b>Crispy Guacamole Bites</b> 🍷	<b>\$175</b>
<i>Salsa</i>	
<b>Kimchi Potstickers</b> 🍷	<b>\$150</b>
<i>Sweet Thai Chili</i>	
<b>Thai Basil Grilled Shrimp</b> 🍷	<b>\$200</b>
<b>Fried Cheese Ravioli</b> 🍷	<b>\$150</b>
<i>Marinara</i>	
<b>Coconut Shrimp</b>	<b>\$200</b>
<b>Stuffed Cheese Mushroom Caps</b> 🍷	<b>\$200</b>
<b>Mini Beef Wellington</b>	<b>\$250</b>
<b>Chicken Skewers</b> 🍷	<b>\$225</b>
<i>Garlic-herb aioli</i>	

#### Cold Selections

<b>Grilled Asparagus</b> 🍷 🌱 🍷	<b>\$150</b>
<i>Balsamic Glaze</i>	
<b>Deviled Eggs</b>	<b>\$200</b>
<b>Asparagus Wrapped in Prosciutto</b> 🍷	<b>\$200</b>
<b>Traditional Bruschetta</b> 🍷 🌱	<b>\$150</b>
<b>Watermelon &amp; Feta Crostini</b> 🍷	<b>\$150</b>
<b>Beef Tenderloin Crostini</b>	<b>\$250</b>
<i>Horseradish Crema</i>	
<b>Shrimp Cocktail</b>	<b>\$250</b>
<b>Tuna Tartare Crispy Wonton</b>	<b>\$250</b>

#### Add White Glove Butler Service

*This polished service adds a touch of sophistication creating an unforgettable first impression and an elevated culinary experience for any event.*  
\$50 per attendant, per hour





## CATERING MENU

### HOST BAR PACKAGES

*A \$150 bartender fee applies per bartender*

*4 hour maximum on all bars priced per person, per hour*

#### THE CRAFTSMAN BAR

*\$28 per person - 2 hours*

*\$8 per person, each additional hour*

*New Amsterdam Vodka, New Amsterdam Gin, Bacardi Rum, Captain Morgan Rum, Johnnie Walker Red Scotch, Jim Beam Bourbon, Seagram's 7 Whiskey, Cazadores Blanco Tequila*

*Bud Light, Miller Lite, Budweiser*

*Heineken, Corona, Stella Artois*

*Featured Wine - Proverb*

*White Claw and High Noon Seltzers*

*Mixers, Garnishes, and Soft Drinks*

#### THE SIGNATURE BAR

*\$34 per person - 2 hours*

*\$9 per person, each additional hour*

*Tito's Handmade Vodka, Ketel One Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Spiced Rum, Johnnie Walker Black Label Scotch, Crown Royal Canadian Whiskey, Watershed Bourbon, Patron Silver Tequila*

*Bud Light, Miller Lite, Budweiser*

*Heineken, Corona, Stella Artois*

*Featured Wine - Proverb*

*White Claw and High Noon Seltzers*

*Mixers, Garnishes, and Soft Drinks*

#### THE RESERVE BAR

*\$38 per person - 2 hours*

*\$10 per person, each additional hour*

*Grey Goose Vodka, Tito's Vodka, Hendrick's Gin, Diplomático Reserve Rum, Bacardi Superior Rum, Johnnie Walker Gold Label Scotch, Crown Royal Whiskey, Premium Ohio Bourbon, Makers Mark Bourbon, Casamigos Blanco Tequila and Patrón Reposado Tequila*

*Bud Light, Miller Lite, Budweiser*

*Heineken, Corona, Stella Artois*

*Featured Wine - Proverb*

*White Claw and High Noon Seltzers*

*Mixers, Garnishes, and Soft Drinks*

#### BEER AND WINE BAR

*\$24 per person - 2 hours*

*\$7 per person, each additional hour*

*Bud Light, Miller Lite, Budweiser*

*Heineken, Corona, Stella Artois, Costal Vines House Wine, and Soft Drinks*







## CATERING MENU

### HOST & CASH BAR

A \$150 bartender fee applies per bartender  
4 hour maximum on all bars  
Charged per drink based on actual  
consumption

#### Domestic Beer **\$6**

*Bud Light, Miller Lite, Budwesier, Michelob Ultra,  
Yeungling*

#### Premium Beer **\$7**

*Heineken, Corona, Stella Artois, Estrella, Rhinegeist,  
Sam Adams*

#### Seltzers **\$9**

*White Claw  
High Noon*

#### Featured Wine **\$9**

*Proverb*

#### Mixed Drinks **\$9**

*Wheatley – Vodka  
Corazon Blanco – Tequila  
Jim Beam – Whiskey  
New Amsterdam – Gin  
Captain Morgan – Rum*

#### Premium Cocktails **\$13**

*Titos – Vodka  
Espolon Anejo – Tequila  
Woodford Reserve – Whiskey  
Hendricks – Gin  
Bacardi – Rum*

#### Non-Alcoholic Beverages **\$4**

*All prices include mixers and garnishes.*

### BAR ENHANCEMENTS

\$150 bartender fee

#### **Bloody Mary Bar** **\$10 per person**

*Customize your Cocktail with an Assortment of  
Premium Mixers, Spices, Garnishes, and Hot Sauces*

#### **Mimosa Bar** **\$10 per person**

*Orange, Pineapple, and Cranberry Juices with  
Seasonal Fruit Garnishes and Sparkling Wine*

#### **Champagne Toast** **\$30 per bottle**

*Classic Sparkling Wine toast poured and served for  
guests.*

