

Extras

To enhance your banquet reception we suggest the following additions to your menu:

Food (per person)

Executive Hors d'Oeuvres (one hour) \$10.50

Deluxe Hors d'Oeuvres and Appetizers (one hour) \$7.99

- additional appetizer choices \$2.00 each

Hors d'Oeuvres (one hour) \$5.99

Long bread with imported sharp cheese

With hot mustard \$3.75

Shrimp Platter (serves min. 30-40 per tray) \$100.00

Specialty desserts \$4.99

Lovin's Spoonful Chocolate Cake, Tiramisu, Spumoni, French Chocolate Chambord Cake, Crème Brulee Cheesecake, gourmet Turtle Cheesecake

Beverages (per person)

Open Bar & Premium Brands (1st hour) \$7.95

Each additional hour \$3.95

4 hours open bar & Premium Brands \$16.50

4 hours Beer, Wine, Soda \$10.95

House Wine (per carafe & serves eight) \$15.95

Beer (per pitcher) \$6.95

Soda (per pitcher) \$6.95

Fruit Punch (per gallon & serves 35-40) \$34.00

Wine Punch (per gallon & serves 35-40) \$39.00

Champagne Punch (per gallon) \$39.00

Champagne Toast (per glass) \$3.25

Cash Bar with bartender \$100.00 available by request

Minimum 30 adults and additional charges may apply with cash bar

A very special touch to add for your guests – Hot chocolate and coffee to go with chocolate chip cookies