



LIGHTHOUSE COVE

# Event Menus



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# Breakfast

**Choose four hot items — \$24**

**Choose five hot items — \$28**

All breakfast buffet packages include coffee, tea, & juice station, fresh breads & pastries, fresh fruit display

## Mains

Applewood Smoked Bacon  
Shoulder Bacon  
Roasted Sage Sausage  
Chicken Sausage  
Scrapple  
Taylor Ham

Buttermilk Biscuits  
with Sausage Gravy  
Pecan French Toast  
with Maple Syrup  
Buttermilk Pancakes  
with Maple Syrup

## Eggs

Scrambled Eggs  
Egg White Frittata

## Sides

Assorted Quiche  
Crispy Potato Hash  
Cheese Blintz  
Corned Beef Hash

Buffet packages for under 25 individuals are subject to \$250 upcharge

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# Brunch Stations

All Stations require one Chef Attendant per 125 guests at \$125.

## Waffle Station \$8

Fresh Belgium Waffles made to order with Strawberries, Blueberries, Chocolate Chips, Fresh Whipped Cream, Whipped Butter, Syrup, Sugar-free Syrup

## Avocado Toast Flights \$15

Fresh Toasted Baguettes, Whipped Avocado Spread, Caprese with fresh Mozzarella & Balsamic, Smoked Salmon with Cucumber & Feta, Crab Bruschetta with Chilled Jalapeño

## Omelet Station \$12

Fresh omelets made to order with Bacon, Sausage, Ham, Bell Peppers, Mushrooms, Baby Spinach, Roma Tomatoes, Sweet Onion, Cheddar Cheese

*Add Crab & Old Bay omelets for \$4 per person*

## Bagel & Lox Bar \$15

House Cured Lemon-Dill Salmon with Capers, Red Onions, Hardboiled Egg, Ripe Tomatoes, Scallions, Cream Cheese, N.Y. Style Bagels

## Continental Breakfast \$15

Assorted Cereals with Milk, Fruit & Greek Yogurts, Homemade Granola with Fresh Toppings, Seasonal Whole Fruit, Fresh Pastries, Toasted Breads with Whipped Butter, Peanut butter, Assorted Jams, Coffee, Tea, Chilled Juices

## Healthy Start \$16

Build your own Parfait Bar with Homemade Granola, Fruit & Greek Yogurts, Assortment of Granola Bars, Seasonal Sliced & Whole Fruit, Fresh Pastries, Assorted Fresh Baked Scones, Hard Boiled Eggs, Apple-Cinnamon Oatmeal, V8 Juice, Coffee, Tea, Chilled Juices

*Add Assorted Cold Pressed Juices & Protein Smoothies \$10 per person*



# Breaks

**All Breaks are priced per person per hour**

**Bavarian Pretzel Sticks \$10**  
Trio of Mustards, Cheese Dipping Sauce

**At the Movies \$10**  
Buttered Popcorn, Caramel Corn, Twizzlers, Reece's Pieces, Mini Chocolate Bars

**Cookies & Brownies \$10**  
Assortment of Cookies, Fudge Brownies, Blondies, Whole Fruits

**Nacho Bar \$14**  
Fresh Fried Tortilla Chips, Nacho Cheese, Pico de Gallo, Guacamole, Sour Cream, Cheddar Cheese, Lettuce, Onions, Diced Tomatoes, Jalapeños, Salsa Verde, Assorted Hot Sauces

**Grotto's Pizza Break \$14**  
Enjoy an Eastern Shore favorite with Famous Grotto's Pizza. Classic Cheese, Pepperoni & Vegetable Blanco  
*\*Additional Toppings Extra*

**Ice Cream Break \$14**  
Hand Dipped Ice Cream with Chopped Walnuts, Broken Reece's Cups, Crushed Oreos, Gummies, Sprinkles, Cherries, Fresh Whipped Cream  
*\*Chef Attendant required \$125*

**Mediterranean \$14**  
Assortment of Hummus, Fresh Tapenade, Tomato Bruschetta, Toasted Crostini, Imported Cheese, Roasted Vegetables

**At the Ballpark \$15**  
Nathans All Beef Hot Dog Slider, Cheeseburger Slider, Caramel Popcorn, Accoutrements

**Fruit & Smoothie Bar \$16**  
Granny Smith Apples, Clementine, Bananas, Yogurts, Granola Bars, Trail Mix, Fruit Smoothies

**Boardwalk Adventure \$18**  
Hand Cut French Fries, Funnel Cake Fries, Fishers Caramel Popcorn, Fried Oreo Churro, Dolly's Saltwater Taffy

# Breaks

**All Beverage breaks are priced per person**

**Coffee and Tea** All Day \$12 | ½ Day \$8 *Four hour max*

Freshly Brewed Coffee, Assorted Tea  
with Hot Water, Lemons and Honey

**Assorted Beverages** All Day \$15 | ½ Day \$10 *Four hour max*

Assortment of Soft Drinks, Bottled  
Water, Lemonade and Iced Tea

**Elite Beverages** All Day \$18 | ½ Day \$14 *Four hour max*

Includes all the offerings of the Assorted  
Beverage Package, and Coconut Water,  
Assorted Gatorade, Celsius Energy,  
Starbucks Cold Brew, and Assorted  
Olipop Soft Drinks

**Beverage Break by Consumption** \$7

Assortment of Soft Drinks, Powerade & Bottled Water

**All-In Beverage Package** \$24

Freshly Brewed Coffee, Assorted Tea with Hot Water, Lemons and Honey  
Assortment Soft Drinks, Bottled Water, Lemonade and Iced Tea

All Day Elite Add: \$4



# Lite Lunch Menu

Includes Freshly Brewed Coffee, Hot Tea selections, Freshly Brewed Iced Tea, and Homemade Chips, One Choice of Soup or Salad, and Assorted Cookies.

*Priced per Person.*

## Deli Platter \$30

Honey Applewood Smoked Ham, Oven Roasted Turkey, Roast Beef, Leaf Lettuce, Fresh Tomato, Smoked Provolone, American Cheese, Swiss Cheese, Shaved Onion, Mayo, Mustard, Potato Salad, Sliced Pickles, and Assorted Breads

## Mixed Greens Table \$30

Greens: Chopped Romaine, Baby Spinach, Local Spring Mix

Toppings: Heirloom Tomatoes, Cucumbers, Ruby Red Onion, Carrots, Croutons, Cheddar Cheese, Parmesan Cheese, Feta Cheese, Hard Boiled Eggs, Grilled Chicken, Smoked Ham, Crispy Tofu, Crumbled Bacon, Blueberries & Strawberries, Toasted Nuts

Dressings: Ranch, Balsamic, Citrus Vinaigrette, Caesar

Add: Choice of Tuna Salad or Egg Salad

## Artisan Paninis \$35

Oven Roasted Turkey with Melted Swiss, Roasted Red Peppers, Baby Spinach, Cranberry Aioli, and Toasted Ciabatta

Applewood Smoked Ham with Melted Gouda, Farm Tomato, Sautéed Onion, Creole Mustard, and Toasted Sourdough

Caprese Melt with Fresh Mozzarella, Fresh Greens, Farm Tomato, Pesto Aioli, and Toasted Ciabatta

## Classic Wraps \$35

Homemade Chicken Salad with Candied Walnuts, Cranberries, Fresh Celery, Red Onion, Leaf Lettuce, and Sundried Tomato Tortilla

Lime-Cilantro Shrimp with Corn Relish, Shaved Romaine, Sharp Cheddar, Chipotle Aioli, and Southwest Tortilla

Power Vegetable with Grilled Portobello, Roasted Red Pepper Hummus, Spring Squash, Red Onion, Baby Spinach, Balsamic Reduction, and Garden Vegetable Tortilla

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# Reception Stations

**Priced per Person.**

## Garden Vegetable Crudité \$6

Buttermilk Ranch & Port Wine Bleu Cheese Dips

## Fresh Fruit Display \$7

Sliced Seasonal Local Fruit, Berries, and Grapes

## Domestic & Imported Cheese Display \$7

Grapes, Berries, Toasted Nuts, Grilled Fresh Breads, & Gourmet Crackers

## Mediterranean Display \$8

Roasted Red Pepper Hummus, Greek Olive Tapenade, Roasted Garlic Cloves, Italian Bruschetta, Roasted & Grilled Vegetables, Fresh Grilled Breads

## Lighthouse Bruschetta Flight \$10

Toasted Crostini, Extra Virgin Olive Oil, Local Micro Green, Crab & Corn Salsa, Traditional Bruschetta, Italian Sausage  
*(Served Cold)*

## Antipasti Display \$14

Genoa Salami, Imported Ham, Capicola, Soppressa, Artisan Cheeses, Marinated Mozzarella, Grilled Vegetables, Country Olives, Roasted Garlic, and Pickled Peppers



# Reception Stations

**Priced per Person.**

## Spinach & Artichoke Dip \$8

Fresh Baby Spinach, Roasted Artichoke Hearts, Gourmet Cheeses, Sambuca

*Served with Grilled Breads and Veggies*

## Buffalo Chicken Dip \$8

Grilled Chicken Breast, House Buffalo Sauce, Gourmet Cheeses, Bleu Cheese Crust

*Served with Grilled Breads and Veggies*

## Chesapeake Crab Dip \$12

Lump Blue Crab, Dry Sherry, Gourmet Cheeses, Old Bay, Cheddar Crust

*Served with Grilled Breads and Veggies*



# Signature Stations

**Priced per Person.**

## Raw Bar \$22

Local Oysters, Garlic Mussels, Shrimp Cocktail, Blue Crab Claw  
Champagne Mignonette, Cocktail Sauce, Old Bay Remoulade, Moutarde

## Ultimate Raw Bar \$42

Local Oysters, Garlic Mussels, Shrimp Cocktail, Blue Crab Claw, Johan Crab Claws, Lobster Tail, King Crab Legs, Steamed Clams, Mediterranean Octopus Salad, Wakame, Champagne Mignonette, Cocktail Sauce, Old Bay Remoulade, Moutarde

## TACOS & TEQUILA \$34 *\*Bartender Required \$125*

Famous Lighthouse Tacos Paired with Our Classic Flavored Margaritas!  
Pulled Chicken, Slow Roasted Pork, Marinated Flank Steak, Soft Flour Tortillas, Yuzu Cabbage, House Pico de Gallo, Cheddar Cheese, Roasted Tomato Salsa, Sour Cream, Fresh Guacamole  
Classic Margarita, Strawberry Puree, Mango Puree, Tajin and Flavored Salts

## BOURBON & BBQ \$38 *\*Bartender Required \$125*

Our House BBQ Carved to Order Paired with Fine Bourbons & Whiskeys  
House Smoked Brisket, Slow Roasted Pork, Smoked Jalapeño Brat, Toasted Mac n' Cheese, Cole Slaw  
Brioche Slider Rolls, and Accoutrements

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# Hors d'Oeuvres

**Priced per 50 Pieces**

## Poultry

Buffalo Chicken Empanada	\$120
Chicken & Lemon Grass Potstickers with Sweet Chili	\$120
Buffalo Chicken Fritter with Bleu Cheese Dip	\$120
Chicken Cordon Bleu Bites with Dijon Dip	\$120
Jerk Chicken Satay with Malibu Mango Marmalade and Charred Pepper	\$140
Mini Chicken Quesadilla with Pico de Gallo & Lime-Cilantro Sour Cream	\$140
Chili-Lime Kabob with Roasted Bell Peppers	\$160

## Meats

Coney Island Franks in a Blanket with Spicy Mustard	\$100
Mini BLT Canapes with Pesto Aioli	\$110
Chorizo Stuffed Mushrooms	\$110
House Pork Belly Lollipops with Brandied Cherry BBQ	\$120
Philly Cheesesteak Spring Rolls with Sriracha Aioli	\$150
Antipasto Spring Roll with Garlic-Pesto	\$160
Mini Beef Wellington	\$175
Seared Lamb Chops with Cabernet Demi-Glace	\$215
Smoked Beef Tenderloin Crostini with Onion Jam & Horseradish Cream	\$225



# Hors d'Oeuvres

**Priced per 50 Pieces**

## Seafood

Coconut Shrimp with Pineapple-Jalapeño Jam	\$140
Seared Tuna Wontons with Wasabi Cream & Chili Glaze	\$150
Grilled Shrimp Cocktail with Cocktail Sauce	\$150
Maui Shrimp Spring Roll with Ginger Ponzu	\$175
Bacon Wrapped Scallops with Cherry-Maple Glaze	\$175
Jumbo Lump Crab & Chive Deviled Eggs	\$175
Mini Lobster and Avocado Toast	\$200
Mini Crabcakes with Old Bay Remoulade	\$220

## Vegetarian/ Vegan (V)

Tomato Bruschetta Crostini with Balsamic Reduction (V)	\$100
Vegetable Spring Rolls with Sweet Chili (V)	\$100
Tomato & Mozzarella Skewers with Pesto & Aged Balsamic	\$110
Roasted Root Vegetable Kabob with Chimichurri (V)	\$120
Tomato Bisque & Grilled Cheese Shooters	\$120
Raspberry & Brie in Phyllo	\$150
Mini Quesadilla with Roasted Corn & Edamame	\$160
Mozzarella Arancini with Beet-Jalapeño Jam	\$160
Asiago & Asparagus Phyllo	\$160
Eggplant Caponata (V)	\$160
Goat Cheese & Honey Triangle	\$160

# Buffet Menus

*Buffet packages for under 25 individuals are subject to upcharge of \$250*

## Buffet Lunch Options

Two Entrées + One Side - \$55

Two Entrées + Two Sides - \$65

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## Buffet Dinner Options

Three Entrées + Two Sides - \$70

Three Entrées + Three Sides - \$80

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Includes

One Choice of Soup or Salad  
Choice of Dessert.

*Includes Freshly Brewed Coffee, Hot Tea Selections,  
Freshly Brewed Iced Tea, and Artisan Dinner Rolls with  
Whipped Honey Butter*

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# Buffet Inclusions

*Choice of Soup or Salad*

## Homemade Soups

Creamy Tomato Bisque

Italian Wedding

Roasted Red Pepper & Corn  
Chowder

Butternut Squash Bisque

Chicken Tortilla

Maryland Crab - **(\$3)**

Cream of Crab - **(\$4)**

## Fresh Salads

Traditional Garden

*Baby Greens, Heirloom Tomatoes,  
Carrot Ribbons, Sweet Red Onion,  
Cucumbers, Croutons*

Caesar Salad

*Romaine Hearts, Ciabatta Crostini,  
Roasted Garlic, Shaved Parmesan,  
Caesar Dressing*

Strawberry & Spinach

*Baby Spinach, Ripe Strawberries,  
Goat Cheese, Toasted Almonds,  
Citrus Vinaigrette*

Power Up

*Baby Kale and Spinach, Red Onion,  
Goat Cheese Crumble, Fresh  
Blueberries, Quinoa, Walnuts,  
Raspberry Vinaigrette*

# Entreés

Includes freshly brewed coffee, hot tea selections, freshly brewed iced tea, artisan dinner rolls with whipped honey butter, and one choice of soup or salad and dessert

## Poultry

Chicken Francaise with Lemon-Butter

Chicken Piccata with Capers

Creamy Tuscan Chicken with Roasted Spinach & Tomatoes

Mesquite Baked Chicken with KC BBQ

Chicken Marsala with Roasted Mushroom Sauce

Island Jerk Chicken with Pineapple Salsa

## Pork

Carolina Pulled Pork with Tangy BBQ

Stuffed Pork Loin with Broccoli Rabe and Aged Provolone

Southern Baby Back Ribs with KC BBQ

Hawaiian Chopped Pork with Grilled Pineapple & Soy BBQ

## Beef

Roasted Beef Medallions with Pan Demi

Beef Barbacoa with Roasted Vegetables

Seared Beef Tip Marsala with Roasted Mushroom Sauce

Shaved Top Round with Au Jus

Pepper Steak with Caramelized Peppers & Onions

Grilled Tenderloin with Cabernet Demi-Glace - **(\$5)**



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# Entrées

Includes freshly brewed coffee, hot tea selections, freshly brewed iced tea, artisan dinner rolls with whipped honey butter, and one choice of soup or salad and dessert

## Seafood

Thai Glazed Salmon with Sweet-Spicy Glaze

Seared Salmon with Lemon-Dill Cream

Garlic Shrimp with Roasted Spinach & Tomatoes

Blackened Mahi Mahi with Pineapple Salsa

Lighthouse Cove Crabcakes with Red Pepper Coulis - **(\$5)**

## Pasta

Homemade Beef or Vegetable Lasagna

Pesto Tortellini with Pesto Alfredo

Grilled Chicken Alfredo with Italian Sausage & Roasted Tomatoes

Vegetable Stir-Fry Couscous with Roasted Garlic EVOO

Ultimate Macaroni and Cheese with Toasted Bread Crumbs



# Accompaniments

Select Vegetable and Starch Pairing to compliment your menu

## Vegetables

Vegetable Medley

Lemon-Pepper Green Beans

Country Green Beans

Roasted Brussel Sprouts

Steamed Broccoli

Roasted Ratatouille

Parmesan Encrusted  
Cauliflower

Garlic Asparagus - **(\$2)**

## Starches

Roasted Red Potatoes

Garlic Mashed Potatoes

Wild Rice with Almonds &  
Craisins

Scalloped Potatoes

Cheddar Grits

Maple-Bourbon Sweet Potatoes

French Fries

Parmesan-Truffle Frites



# Dessert

*Select a dessert to compliment your menu*

Triple Chocolate Cake

Coconut Cream Cake

Carrot Cake

N.Y. Cheesecake

Assorted Mini Desserts

GF Chocolate Torte

# Plated Dinner

Includes freshly brewed coffee, hot tea selections, freshly brewed iced tea, artisan dinner rolls with whipped honey butter, and one choice of soup or salad and dessert

## *Choice of Soup or Salad*

### Homemade Soups

Creamy Tomato Bisque

Italian Wedding

Roasted Red Pepper & Corn Chowder

Butternut Squash Bisque

Chicken Tortilla

Maryland Crab - **(\$3)**

Cream of Crab - **(\$4)**

### Fresh Salads

Traditional Garden

*Baby Greens, Heirloom Tomatoes, Carrot Ribbons, Sweet Red Onion, Cucumbers, Croutons*

Caesar Salad

*Romaine Hearts, Ciabatta Crostini, Roasted Garlic, Shaved Parmesan, Caesar Dressing*

Strawberry & Spinach

*Baby Spinach, Ripe Strawberries, Goat Cheese, Toasted Almonds, Citrus Vinaigrette*

Power Up

*Baby Kale and Spinach, Red Onion, Goat Cheese Crumble, Fresh Blueberries, Quinoa, Walnuts, Raspberry Vinaigrette*





# Entreés

*All Plated Dinner Choices are Priced per Person*

## Poultry

Chicken Francaise with Lemon-Butter	\$45
Chicken Piccata with Capers	\$45
Island Jerk Chicken with Pineapple Salsa	\$45
Chicken Marsala with Roasted Mushroom Sauce	\$50
Creamy Tuscan Chicken with Roasted Spinach & Tomatoes	\$55
Chicken Chesapeake with Crab Imperial	\$65

## Beef

Pepper Steak with Caramelized Peppers & Onions	\$45
Seared Beef Tip Marsala with Roasted Mushroom Sauce	\$45
Grilled Sirloin with Brandy-Peppercorn Sauce	\$50
Churrascaria Sirloin with Chimichurri	\$55
Seared Filet with Cabernet Demi-Glace	\$65

## Pork

Hawaiian Chopped Pork with Grilled Pineapple & Soy BBQ	\$40
Stuffed Pork Loin with Broccoli Rabe and Aged Provolone	\$45
Frenched Pork Chop with Apple Butter	\$55



# Entreés

*All Plated Dinner Choices are Priced per Person*

## Seafood

Thai Glazed Salmon with Sweet-Spicy Glaze	\$50
Blackened Mahi Mahi with Pineapple Salsa	\$50
Lighthouse Cove Crabcakes with Red Pepper Coulis	\$65
Pan Seared Rockfish with Citrus Cream	\$65

## Vegetarian/ Vegan

Portobello Stack with Local Roasted Vegetable & Balsamic Glaze	\$40
Pasta Primavera with Garlic Infused EVOO	\$40
Roasted Vegetable Gnocchi with Roasted Vegetable Demi-Glace	\$45

## Surf & Turf

Seared Filet & Crab Cake with Cabernet Demi-Glace and Citrus Cream	\$90
Seared Filet & Lobster Tail with Cabernet Demi-Glace and Garlic-Lemon Butter	\$110



# Accompaniments

*Select Vegetable and Starch Pairing to compliment your menu*

## Vegetables

Vegetable Medley

Lemon-Pepper Green Beans

Country Green Beans

Roasted Brussel Sprouts

Steamed Broccoli

Roasted Ratatouille

Parmesan Encrusted  
Cauliflower

Garlic Asparagus - **(\$2)**

## Starches

Roasted Red Potatoes

Garlic Mashed Potatoes

Wild Rice with Almonds &  
Craisins

Scalloped Potatoes

Cheddar Grits

Maple-Bourbon Sweet Potatoes

French Fries

Parmesan-Truffle Frites



# Carving Stations

All Stations require one Chef Attendant per 125 guests at \$125.  
Includes Artisan Slider Rolls.

Glazed Ham \$10

Served with Dijon Mustard, Cherry Glaze,  
Brown Mustard Aioli

Garlic Rubbed Top Round \$10

Served with Au Jus, Red Horseradish,  
Horsey Sauce, Grain Mustard

South Philly Roasted Pork \$10

Served with Garlic-Herb Pan Jus

Fried Turkey Breast \$10

Served with Giblet Gravy, Cranberry  
Sauce, Cranberry Aioli

Herb Prime Rib \$15

Served with Au Jus, Red Horseradish,  
Horsey Sauce, Grain Mustard

Cedar Plank Roasted Salmon \$20

Served with Honey-Citrus Glaze

Grilled Beef Tenderloin \$28

Served with Cabernet Demi-Glace

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# Signature Stations

*Priced per Person*

## Pasta Station

\$55

Pastas: Fettuccine, Tortellini, and Cavatappi

Sauces: Black Pepper Alfredo, Homemade Marinara, or Scampi Butter

Sides: Grilled Chicken, Garlic Shrimp, Seared Scallops, Mushrooms, Roasted Red Peppers, Spinach, Heirloom Tomatoes, Roasted Garlic, Parmesan Cheese, Chili Flake, Homemade Garlic Bread

*\*Requires Chef Attendant \$125*

## Southern Comfort

\$65

All Your Southern Favorites! Fried Chicken, Buttermilk Biscuits, Carolina BBQ Pork Sliders, Classic Slaw, Corn on the Cob, Blackened Shrimp & Grits, Homemade Sweet Tea

Waffle Bar Made to Order with Cheddar Cheese, Scallions, Hot Honey, Vermont Maple Syrup

*\*Requires Chef Attendant \$125*

## Mediterranean Experience

\$75

Lite & Refreshing! Explore our Mediterranean Station with Grilled Branzino with Fresh Lemon & EVOO, Lamb Gyro Meatballs with House Tzatziki & Pita, Shrimp Oreganata, Grilled Local Vegetables, Lemon Roasted Potatoes

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# Enhancements

*Priced per Person per hour*

## Sushi Bar Station

*Market  
Price*

Fresh rolled sushi made to order by local sushi chefs, using the freshest ingredients. This station can be added on to the cocktail hour or as a dinner station

Includes: Assortment of Fresh Sushi, Vegetable Fried Rice, Wasabi, Pickled Ginger, Japanese Shoyu

## BOURBON & BBQ

*\$38*

Our House BBQ Carved to Order Paired with Fine Bourbons & Whiskeys

House Smoked Brisket, Slow Roasted Pork, Smoked Jalapeño Brat, Toasted Mac n' Cheese, Cole Slaw Brioche Slider Rolls, and Accoutrements

## Late Night Munchies

### Mini Sliders

*\$10*

Classic Cheese Burgers, Carolina Pulled Pork, Crispy Fried Chicken Bites, French Fries, Spicy Pickles, Citrus Slaw, Ketchup, Mustard, Mayo, BBQ, Assorted Hot Sauces

### Philly Cheesesteaks Sliders *\$10*

Shaved Ribeye with Cooper Sharp, Pulled Chicken with Provolone, French Fries Roasted Mushrooms, Caramelized Onions, Sweet Peppers, Hot Pepper Relish, Ketchup, Mayo

### Grotto's Pizza

*\$14*

Enjoy an Eastern Shore favorite with Famous Grotto's Pizza. Classic Cheese, Pepperoni & Vegetable Blanco

*Additional Toppings Extra*



# Beverage Packages

*Priced per Person per hour  
All Packages include 1 bartender for up to 75 people*

Bloody Mary & Mimosa Bar \$15

House Made Bloody Mary Mix served with Premium Vodkas and toppings including candied bacon, stuffed olives, meats, spicy peppers, crabmeat, and other toppings. Mimosa items include Fresh Squeezed Juice bar, fruit and sparkling wine.

Soda Bar \$8

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Club Soda, Tonic Water, and Bottled Water with Cherries, Oranges, Lemons, and Limes.

The Dewey Crush Bar \$16

Assorted Steel Blu vodka flavors, fresh crushed orange, lemon, lime, grapefruit, pineapple, and watermelon (in season), club soda, and sprite.

Gourmet Lemonade and Cold Brewed Iced Tea \$10

Coke, Diet Coke, Sprite, Ginger Ale, Root Beer, Club Soda, Tonic Water, and Bottled Water with Cherries, Oranges, Lemons, and Limes.

# Beverage Plans

## House Brand Offerings

**Beer:** Budweiser, Bud Light, Michelob Ultra, Coors Light, Yuengling, Miller Lite, Corona Extra, Corona Light, Assorted Draft Beer Selection

**Wine:** House Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

**Spirits:** House Vodka, Orange and Grapefruit flavored Vodka, Whiskey, Scotch, Gin, Tequila, Bourbon, Rum, Spiced Rum, Coconut Rum, Triple Sec

## Premium Brand Offerings

**Beer:** Budweiser, Bud Light, Michelob Ultra, Coors Light, Yuengling, Miller Lite, Corona Extra, Corona Light, Assorted Draft Beer Selection

**Wine:** House Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

**Spirits:** Titos, Stateside, Steel Blu Orange and Grapefruit Vodka, Jack Daniels Whiskey, Dewar's Scotch, Tanqueray Gin, Seagrams VO, Hornitos Tequila, Maker's Mark Bourbon, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Peach Schnapps, Dekuyper Amaretto, Triple Sec

## Ultimate Brand Offerings

**Beer:** Budweiser, Bud Light, Michelob Ultra, Coors Light, Yuengling, Miller Lite, Corona Extra, Corona Light, Assorted Draft Beer Selection, Dogfish Head, High Noon, NUTRL

**Wine:** Conti Di San Bonifacio Pinot Grigio, Kendall Jackson Chardonnay, Carmel Road Cabernet Sauvignon, La Crema Pinot Noir, The Pale Rose

**Spirits:** Grey Goose, Titos, Stateside, Steel Blu Orange and Grapefruit Vodka, Jameson Irish Whiskey, Crown Royal Whiskey, Johnny Walker Black Scotch, Bombay Sapphire Gin, Patron Silver Tequila, Bulleit Bourbon, Bulleit Rye, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Coconut Rum, Peach Schnapps, Amaretto DiSaronno, Bailey's Irish Cream, Kahlua Coffee Liqueur, Cointreau





# Beverage Pricing

Bar Charge \$175 per bartender (1 Bartender per 75 guests)

*Prices are Per Person. The amount charged will be based on the NUMBER of guaranteed Guests*

## Open Bar - Open Bar - Priced Per person

	1 Hour	2 Hours	3 Hours	4 Hours	5 Hours
House Brands	\$22	\$26	\$32	\$38	\$44
Premium Brands	\$27	\$31	\$37	\$43	\$49
Ultimate Brands	\$31	\$35	\$41	\$47	\$53
Premium Beer & Wine	\$17	\$21	\$25	\$29	\$33
Ultimate Beer, Wine & Seltzers	\$21	\$25	\$30	\$35	\$38

*Add Seltzers to Any Open Bar Package - \$3 per hour, per person*

## Cash Bar - Charged to Guests or Direct to Master Account

	Beer Domestic/Import/Craft	Wine	Mixed Drinks	Rocks	Cordials
House Brands	\$7/\$8/\$9	\$9	\$10	\$11	N/A
Premium Brands	\$7/\$8/\$9	\$9	\$11	\$12	\$11
Ultimate Brands	\$7/\$8/\$9	\$12	\$12	\$14	\$12

*Soft Drinks - \$5*

Champagne Toast - \$5 per Person

Champagne Wall - \$1500 (96 pours + 1 refill)



# Audio Visual

<b>ALL DAY AV PACKAGE</b>	<b>\$500</b>
<i>includes: Built in LCD Projector / Screen, 1 HDMI Cord, Podium, 1-Wireless Microphone</i>	
<b>HALF DAY AV PACKAGE</b>	<b>\$250</b>
<i>includes: Built in LCD Projector / Screen, 1 HDMI Cord, Podium, 1-Wireless Microphone</i>	
<i>*Maximum 4 Hours</i>	
<b>A La Carte</b>	<i>Priced Per Item Per Day</i>
<b>In Room LCD Projector/ Screen</b>	<b>\$350</b>
<i>HDMI Cord included</i>	
<b>Wireless Microphone</b>	<b>\$75/each</b>
<i>Lavalier, Freestanding, and Handheld Options available.</i>	
<b>Hardwired Internet</b>	<b>\$100</b>
<i>Limited availability may apply</i>	
<b>Podium</b>	<b>\$75</b>
<i>Wooden Podium with detachable Mic Stand</i>	
<b>Post It Flip Charts</b>	<b>\$35/each</b>
<i>Paper Sheets and Markers Included</i>	
<b>Easels</b>	<b>\$15/each</b>
<b>Extension Cord/ Power Strip</b>	<b>\$35/each</b>
<b>A-Frame Signs</b>	<b>\$25/each</b>
<i>Client Must provide A-Frame Insert</i>	
<b>Shipping Services</b>	<b>\$25</b>
<i>Packages up to 25lbs</i>	
<b>Vendor Setup</b>	<b>\$100</b>
<i>Applies to groups with more than 5 Vendors, Priced per Vendor Setup</i>	
<b>Uplighting</b>	<b>\$50/each</b>
<i>Multi-Colored Floor Lighting Displays</i>	
<b>Meeting OWL 3</b>	<b>\$500</b>
<i>Video Conferencing 360° Camera</i>	
<b>Stage</b>	<b>\$500</b>