



the belamar

Catering Menus

Breakfast

THE CONTINENTAL

Fresh Orange Juice

Assorted Muffins, Danishes and Croissants

Seasonal Sliced Fruit Platter

Premium Coffee Bean Coffee and A Selection of Teas by Tea Forte

\$19 per person

THE CONTINENTAL REFRESH

Fresh Orange Juice and Apple Juice

Assorted Muffins, Danishes and Croissants

Seasonal Sliced Fruit Platter

Assorted Fruit Yogurts

Assorted Bagels and Cream Cheese

Premium Coffee Bean Coffee and A Selection of Teas by Tea Forte

\$23 per person

THE AMERICAN SUNRISE

Fresh Orange Juice and Apple Juice

Assorted Muffins, Danishes, and Croissants

Seasonal Sliced Fruit Platter

Assorted Fruit Yogurts

Assorted Cereal, Granola, and Milk

Assorted Bagels and Cream Cheese

Fluffy Scrambled Eggs, Applewood Smoked Bacon, and Roasted Breakfast Potatoes

Premium Coffee Bean Coffee and A Selection of Teas by Tea Forte

***Minimum of 25ppl.**

\$29 per person

THE AMERICAN INDULGE

Fresh Orange Juice and Apple Juice

Assorted Muffins, Danishes and Croissants

Seasonal Sliced Fruit Platter

Assorted Seasonal Whole Fruit

Assorted Fruit Yogurts

Granola & Berries Yogurt Parfait Cups

Assorted Cereal, Granola and Milk

Assorted Bagels and Cream Cheese

Fluffy Scrambled Eggs, Applewood Smoked Bacon, Sausage Links, and Roasted Breakfast Potatoes

Steel Cut Oatmeal, Bananas, Walnuts, Dry Cranberries

Grilled Tomatoes and Pesto

Premium Coffee Bean Coffee and Selection of Teas by Tea Forte

***Minimum of 25ppl.**

\$34 per person

*\$135 Setup fee will apply to buffets for less than 25 guests

Additions

OMELET STATION

Custom Made to Order

Create Your Own Omelet or Egg Dish with A Variety of Fresh Cheeses, Vegetables, and Meats

\$12 per person

\$135 per attendant (1 attendant per 50 people required)

Minimum of 25ppl.

WAFFLE STATION

Custom Made to Order

Berries, Assorted Nuts, Syrup, and Whipped Cream toppings

\$10 per person

\$135 per attendant (1 attendant per 50 people required)

Minimum of 25ppl.

EXTRAS

(To be added to the buffet menu of your choice)

Flavored Coffee Syrup (*vanilla, hazelnut, caramel*)

Fresh Whipped Blueberry Cream Cheese

Granola & Berries Yogurt Parfait Cups

Applewood Smoked Bacon

Sausage Links

Fluffy Scrambled or Hardboiled Eggs

Mini Cheese Omelets

\$4 per person

Egg Whites Scrambled

Candied Walnuts and Berries French Toast

Ricotta and Blueberry Pancakes

\$5 per person

Cheese and Sausage Breakfast Sandwiches

Steel Cut Oatmeal (*bananas, walnuts, dry cranberries*)

Eggs Benedict with Homemade Hollandaise Sauce

Peeled Shrimp

Crab Cakes

\$6 per person

Cold Cuts (*sliced Meats & Cheeses*) Served with Crackers

Salmon Lox with Sliced Tomatoes, Red Onions, Bagels & Cream Cheese

\$10 per person

Brunch

BRUNCH BUFFET

Fresh Orange Juice and Apple Juice
Assorted Muffins, Danishes and Croissants
Seasonal Sliced Fruit Platter
Granola & Berries Yogurt Parfait Cups
Fluffy Scrambled Eggs
Applewood Smoked Bacon & Sausage Links
Roasted Breakfast Potatoes
Premium Coffee Bean Coffee
Selection of Teas by Tea Forte

\$29 per person

AFTERNOON TEA

MINI SANWICHES

Curry Chicken, Celery Herb Mayo, Butter Croissant
English Cucumber, Mint Cream Cheese, Black Sesame Seed Wheat Toast
Roasted Turkey, Cranberry Spread, Toasted Brioche
Smoked Salmon, Dill Cream Cheese, Bagel Chips
Egg, Watercress, Ciabatta

\$33 per person

SWEET THOUGHTS

Orange Scone
Assorted Jam and Honey Butter
Mini Fruit Tart
Chocolate Covered Strawberries
Raspberry Mousse Cup
Lemon Squares

\$33 per person

Minimum of 25ppl.

*\$135 Setup fee will apply to buffets for less than 25 guests

à la carte

SNACKS

- Fresh Seasonal Whole Fruits - **\$32 per dozen**
- Assorted Breakfast Pastries **\$38 per dozen**
- Assorted Bagels and Cream Cheese **\$40 per dozen**
- Assorted Fruit Yogurt **\$48 per dozen**
- Fresh sliced Fruit Platter (serves 12) **\$98**
- Chocolate Chip Cookies **\$36 per dozen**
- Brownies **\$36 per dozen**
- Belamar Chips, Sweet and Sour Sauce **\$6 per person**

DRINKS

- Premium Coffee Bean Brewed Coffee or Decaffeinated Coffee **\$63 per gallon**
- Tea Forte Assorted Herbal Teas **\$63 per gallon**
- Bottomless Mimosas **\$14 per person**
- Still or Sparkling VOSS Water **\$4 each**
- Freshly Squeezed Orange Juice **\$6 per pitcher**
- Apple or Cranberry Juice **\$3 per pitcher**
- Iced Black Tea **\$45 per gallon**
- Lemonade **\$ per gallon**
- Red Bull **\$6 each**
- Bottled Water **\$4 each**
- Sparkling Water **\$6 each**
- Assorted Soft Drinks **\$4 each**

LUNCH AND DINNER ENHANCEMENTS

- Hummus, Pita and Vegetables **\$4.00 per person**
- Homemade Chicken Noodle Soup **\$4.00 per person**
- Fruit Skewers **\$5 per person**
- Fruit and Berries Tart **\$5 per person**
- Strawberry Short Cake **\$7 per person**
- Mexican Chocolate Tart **\$7 per person**
- Caramel Bread Pudding **\$7 per person**

Breaks

STATIONS

Choice of 3 - \$15

Choice of 4 - \$19

BRUNCH ME

Fresh Sliced Fruit

Whole Fruit

Fruit Skewers

Kellogg's Cereal Bars

Assorted Yogurt

Granola and Berries Parfait

SNACK TIME

Vegetable Crudités

Cheese Platter

Tortilla Chips, Salsa, Guacamole

Trail Mix

Assorted Popcorn

Spinach and Artichoke Dip

Belamar Chips with Sweet and Sour Dip

SWEET TOOTH

Chocolate Chip Cookies

Mini Cup Cakes

Chocolate Fondue and Dippables

Candy Bars

Brownies

Root Beer Floats

Cold Lunch Buffet

DELI

Sliced Oven Roasted Turkey, Sliced Grilled Chicken, Smoked Black Forest Ham
Provolone, Cheddar, Muenster and Swiss Cheeses
Assorted Breads to include Ciabatta, Wheat, White and Whole Grain
Sliced Tomatoes, Butter Lettuce, Pickles, Red Onions, Olives and Condiments
Garden Salad with Champagne and Raspberry Vinaigrettes
Sliced Seasonal Fruits
Belamar Chips with a Sweet and Sour Sauce
Chocolate Chip Cookies & Brownies

\$35 per person

WRAPS AND SANDWICHES

Assorted Sandwiches to include:
Turkey Club
Tuna Sandwich
Chicken Caesar Salad Wrap
Grilled Vegetables and Avocado Wrap
Blackened Chicken Sandwich
Garden Salad with Champagne and Raspberry Vinaigrettes
Sliced Seasonal Fruits
Belamar Chips with a Sweet and Sour Sauce
Chocolate Chip Cookies & Brownies

\$37 per person

Buffet lunches to include artisanal bread, iced tea and chocolate chips cookies

Minimum of 25ppl.

*\$135 Setup fee will apply to buffets for less than 25 guests

Hot Lunch Buffet

SALAD

Mixed Greens, Tear Drop Tomatoes, Carrots, and Mushrooms
Baby Spinach, Walnuts, Tomatoes, Red Onions, and Feta Cheese
Butter Lettuce, Roasted Vegetables, and Goat Cheese
Potato Wedge Salad, Celery, Carrots, Peas, and Whole Grain Mustard
Fresh Mozzarella, Sweet Basil, Heirloom Tomatoes, and Green Beans
Organic Mix, Candied Almonds, Sliced Apples, and Gorgonzola
Caesar, Romaine Heart, Garlic Herb Croutons, and Homemade Dressing

ENTRÉES

Grilled Marinated Chicken Breast with Herb Cream Sauce
Chicken or Beef Fajitas served with Tortillas
Chicken Parmesan with Marinara Sauce
Stir Fried Chicken or Beef
Ricotta Cheese Tortellini with Wild Mushrooms
Vegetable Lasagna
Grilled Salmon with Cajun Cream - *add \$2*
Pan seared Mahi-Mahi with Soy Ginger Marinade - *add \$3*
Grilled New York Steak with Demi-Glaze - *add \$4*

PICK ONE

Choice of One Salad and One Entree
Chef's Choice of One Starch and Seasonal Vegetables
\$39 per person

PICK TWO

Choice of Two Salads and Two Entrees
Chef's Choice of one Starch and Seasonal Vegetables
\$43 per person

Buffet lunches to include artisanal bread, iced tea and chocolate chips cookies

Minimum of 25ppl.

Plated Lunch

QUINOA SALAD

Mixed Greens, Roasted Corn, Avocado, Cucumbers, Sautéed Mushrooms, Red Onions, Crunchy Carrot Chips, Champagne Vinaigrette

BLACKENED CHICKEN SALAD

Butter Lettuce, Candied Walnuts, Bleu Cheese, Dried Cranberries, Champagne Vinaigrette

SALMON COBB SALAD

Mixed Greens, Feta Cheese, Bacon, Hard Boiled Egg, Avocado, Diced Tomatoes, Asparagus, Raspberry Vinaigrette

FISH AND CHIPS

Tempura Battered Cod, Tartar Sauce, Shoestring Fries

HERB GARDEN PASTA

Sautéed Mushrooms, Baby Vegetables, Spinach, Creamy Tomato Sauce

OR

Choice of Chips, Fruit or Cole Slaw

CRISPY TOFU AND PORTOBELLO MUSHROOM SANDWICH

Avocado, Lettuce, Tomato, Spicy Aioli on a Toasted Whole Wheat Roll

GRILLED CHICKEN PANINI

Tomato, Pesto, Provolone Cheese, and Bacon on Grilled Ciabatta

STEAK SANDWICH

Horseradish, Sour Cream, Lettuce, and Tomatoes on Sourdough Bread

Pre-Selected 10 days in advance

\$28 per person

Lunches to include artisanal bread, iced tea and Chef's choice of dessert

Plated Lunch

SALAD (SELECT ONE)

Mixed Greens, Tear Drop Tomatoes, Hearts of Palm, and Sliced Mushrooms
Fresh Mozzarella, Sweet Basil, Heirloom Tomatoes, Green Beans, and Crispy Parmesan
Organic Mix, Candied Almonds, Sliced Apples, and Gorgonzola
Caesar, Grilled Romaine Heart, Garlic Herb Crostini, and Homemade Dressing

ENTRÉE (SELECT THREE)

Pan Seared Soy Ginger Marinated Tofu *with Roasted Herb Potatoes, Spinach, Tear Drop Tomatoes*
Pappardelle Pasta *with Steamed Baby Vegetables, Roasted Tomatoes, Shaved Parmesan*
Grilled Herb Marinated Chicken *with Baby Vegetables, Potato Medley, Lemon Scented Chicken Jus*
Pan Seared Chicken *with Roasted Vegetables Risotto Cake, Creamy Tomato Sauce*
Pan Seared Atlantic Salmon *with Dungeness Crab Risotto Cake, Pinot Noir Reduction - add \$4 pp*
Ginger Crusted Mahi-Mahi *with Wasabi Flavored Mashed Potatoes, Ponzu Sauce - add \$6 pp*
Grilled New York Steak *with Herb Roasted Potatoes, Demi-Glaze - add \$8 pp – add Petite Lobster – MP*

DESSERT (SELECT ONE)

Assorted Fruit Tart with Citrus Whipped Cream
Mexican Chocolate Tart with Whipped Cream
Raspberry Marble Cheesecake with Chambord Berries
Homemade Lemon Tart with Fresh Berries

\$39 per person

Duo plate with any two proteins

\$65 per person

Lunches artisanal bread, coffee, decaffeinated coffee, assorted herbal tea

**All entrée counts must be given 10 days in advance & place cards with name & entrée selection must be provided.*

Boxed Lunch

SAIL AWAY

Pre-Selected 10 days in advance

One Piece of Fruit, Bag of Chips, Freshly Baked Cookie, Pasta Salad, One Bottled Water or Soda, One Sandwich

SELECT ONE SANDWICH FROM FOLLOWING:

Turkey

Ham

Tuna

Chicken

Vegetarian

\$27 per boxed lunch

Reception

ALL STATIONS WILL BE CONTINUALLY REPLENISHED FOR UP TO A TWO-HOUR DURATION

FRESH FRUIT

Sliced Seasonal Fruits and Berries Platter

Small, serves 25 - \$200

Medium, serves 50 - \$350

Large, serves 75 - \$475

CHEESE

Imported and Domestic Cheese Platter
To Include Gorgonzola, Gruyere, Boursin,
Mozzarella, Muenster, Smoked Gouda,
Cheddar, Swiss, Brie and Goat Cheeses

Small, serves 25 - \$250

Medium, serves 50 - \$400

Large, serves 75 - \$525

CHARCUTERIE

Thin-sliced Meat Platter

To Include Prosciutto, Coppa, Salami,
Pancetta

Served with assorted crackers, mustard,
cocktail onions & cetriolini pickles

Small, serves 25 - \$300

Medium, serves 50 - \$550

Large, serves 75 - \$750

VEGETABLE

Choice of Vegetables Crudité or
Roasted Platter

Small, serves 25 - \$225

Medium, serves 50 - \$375

Large, serves 75 - \$500

SEAFOOD

Oysters, Shrimp Cocktail, Crab Claws
Served with Assorted Sauces and
Mignonettes

Small, serves 50 - \$850

Medium, serves 75 - \$1,125

SUSHI & TEMPURA

Assorted Sushi Rolls

To Include California Rolls, Spicy Tuna,
Salmon and Vegetarian

Small, serves 25 - \$375

Medium, serves 50 - \$700

Large, serves 75 - \$900

Reception

ACTION STATIONS

*One chef per station is required, up to 50 guests
\$135 Service fee per chef*

TEX MEX

Sautéed to Order: Chicken, Beef and Shrimp Fajitas
Assorted Tortillas, Guacamole, Salsa,
Cheese and Sour Cream, Rice and Beans
\$22 per person

GRILLING OUT

Grilled to Order: Beef, Chicken, Shrimp and Vegetables
Pita Bread
Sauces: Demi-Glaze, Lemon Cream, Spicy Aioli, and Cucumber Yogurt
\$24 per person

LITTLE ITALY

Ricotta Cheese Tortellini, Cavatappi and Penne Pastas
Sauces: Tomato Cream, Marinara & Basil Pesto
Shrimp, Sausage, Grilled Chicken and Fresh Vegetables
Served with Parmesan Cheese and Herbed Garlic Bread
\$25 per person

WOK

Chicken, Beef, Tofu and Shrimp Stir Fry
Sautéed to Order with Asian Vegetables, Coconut Rice and Noodles
Served in Chinese Take-Out Boxes
\$21 per person

CREAMY RISOTTO

Shrimp, Shredded Roasted Beef and Chicken,
Broccoli, Sautéed Mushrooms, Asparagus, Sweet Peas, Country Ham,
Roasted Vegetables, Topped with Parmesan Cheese and Fresh Herbs
\$20 per person

MINI BURGER

Grilled to Order: Beef, Chicken, Salmon
Served with Assorted Toppings and Sauces: Caramelized Onions,
Bacon, Cheeses, Lettuce, Tomato, BBQ Sauce, Spicy Aioli,
Cucumber Yogurt, Mayo, Mustards
\$25 per person

BACK YARD SALAD

Mixed Greens, Spinach and Romaine Lettuce
Assorted Dressings and your choice of 10 items:
Grilled Chicken, Turkey, Tofu, Ham, Cheddar Cheese, Fresh Mozzarella,
Bleu Cheese, Goat Cheese, Feta Cheese, Parmesan Cheese, Roasted Beets, Vegetables,
Raw Mushrooms, Sautéed Mushrooms, Tomatoes, Carrots, Hearts of Palm, Green Beans,
Mandarin Oranges, Strawberries, Avocado, Baby Zucchini and Squash, Cucumber, Walnuts,
Cashews, Almonds, Dry Cranberries, Red Onions, Sautéed Corn, Boiled Eggs
\$22 per person

Fray Passed Flors d'oeuvres

BY THE PIECE

COLD

Heirloom Tomato, Basil, Fresh Mozzarella on Crostini
Sesame Crusted Tofu on a Sliced Cucumber, Spicy Aioli
Hummus, Roasted Pepper Medley, on Toasted Pita
Goat Cheese and Vegetables Crostini

\$4 per piece

Grilled Asparagus and Artichoke, Burrata Cheese Crostini, Balsamic Drizzle
Grilled Pickled Shrimp, Cocktail Sauce
Blackened Chicken, Guacamole, Cilantro on a Tortilla Crisp
Smoked Salmon, Cream Fraiche and Caviar on Potato Crisp
Seared Ahi, Avocado, Cucumber Slice, Pickled Ginger
Spicy Ahi Tartar, Cucumber Slice, Avocado, Cilantro
Mini Vietnamese Shrimp Roll, Cashew Sauce

\$5 per piece

WARM

Spinach and Feta Cheese Puffs
Fig, Strawberry and Brie Puff Pastry
Caramelized Onions, Blue Cheese and Pear on Puff Pastry
Apple and Brie Empanada, Fig Jam
Herbed Goat Cheese Stuffed Mushroom
Grilled Chicken Skewer, Thai Peanut Sauce

\$4 per piece

Mozzarella Stuffed Meat Ball, Tomato Cream
Mini Burger, Bacon, Gruyere Cheese
Mini Crab Cakes, Spicy Aioli
Salmon Burger, Mint Yogurt
Grilled Salmon Skewer, Sweet and Sour Sauce
Cilantro Rub Grilled Shrimp on Sugar Cane Skewer
Lamb Meat Balls, Mint Pesto
Mini Filet Mignon Wellingtons

\$5 per piece

Dinner

PLATED DINNER

SALAD (SELECT ONE)

Mixed Greens, Tear Drop Tomatoes, Hearts of Palm, Sliced Mushrooms
Quinoa, Baby Spinach, Walnuts, Tomatoes, Feta Cheese
Fresh Mozzarella, Sweet Basil, Heirloom Tomatoes, Green Beans, Crispy Parmesan
Organic Mix, Candied Almonds, Sliced Apples, Gorgonzola
Caesar, Grilled Romaine Heart, Garlic Herb Crostini, Homemade Dressing

ENTRÉE (SELECT THREE)

Sesame Crusted Tofu - *Ginger Roasted Sliced Potatoes, Tear Drop Tomatoes*
Pan Seared Gnocchi - *Wild Mushrooms, Broccolini, Roasted Tomatoes, Shaved Parmesan, Truffle Oil*
Grilled Herb Marinated Chicken - *Vegetables and Potato Medley, Lemon Scented Chicken Jus*
Brie and Asparagus Stuffed Chicken Breast - *Garlic Mashed Potatoes, Roasted Tomato Sauce*
Pan Seared Chicken - *Roasted Vegetables Risotto Cake, Creamy Shrimp Sauce*
Pan Seared Atlantic Salmon - *Dungeness Crab Risotto Cake, Pinot Noir Reduction*
Pan Seared Alaskan Halibut - *Red Pepper Risotto Cake, Sautéed Mushrooms, Citrus Sauce*

Add \$4 per person

Grilled New York Steak - *Herb Roasted Potatoes, Pesto Rubbed Grilled Tomato, Demi-Glaze*

Add \$5 per person

Grilled Filet Mignon - *White Truffle Mashed Potatoes, Grilled Asparagus, Baby Carrots, Demi-Glaze*

Add \$12 per person

Add Petit Lobster - Market Price

DESSERT (SELECT ONE)

Assorted Fruits and Berries Tart, Citrus Whipped Cream
Mexican Chocolate Tart with Whipped Cream
Raspberry Marble Cheesecake, Chambord Berries
Homemade Lemon Tart with Fresh Berries
Chef's Selections of Cheeses and Seasonal Fruit Plate

\$53 per person

Duo plate with any two proteins

\$69 per person

Plated dinners to include artisanal bread, coffee, decaffeinated coffee, assorted herbal tea

**All entrée counts must be given 10 days in advance & place cards with name & entrée selection must be provided*

Dinner Buffet

MOTHER'S BEACH BUFFET

BASIC

Choice of One Salad
Choice of One Accompaniment
Choice of Two Entrées
Choice of One Dessert
\$55 per person

SALAD

Mixed Greens, Tear Drop Tomatoes, Carrots, Mushrooms
Quinoa, Baby Spinach, Walnuts, Tomatoes, Red Onions, Feta Cheese
Butter Lettuce, Roasted Vegetables, Goat Cheese
Potato Wedge Salad, Celery, Carrots, Peas, Whole Grain Mustard
Fresh Mozzarella, Sweet Basil, Heirloom Tomatoes, Green Beans
Organic Mix, Candied Almonds, Sliced Apples, Gorgonzola
Caesar, Romaine Heart, Garlic Herb Croutons, Homemade Dressing

ENTRÉE

Lemon Chicken with Caperberry Sauce
Pan Seared Chicken Breast, Roasted Onions and Tomato Sauce
Grilled Chicken Breast, Herb Cream Sauce
Sun-Dried Tomatoes Penne, Pesto Sauce
4 Cheese Raviolis, Sautéed Mushrooms, Creamy Tomato Sauce
Ricotta Cheese Tortellini, Wild Mushrooms and Spinach
Pan Seared Potato Gnocchi, Tear Drop Tomatoes and Vegetables
Pan seared Mahi-Mahi, Citrus Reduction
Grilled Salmon, Ponzu Sauce
Beef Stew, Roasted Potatoes, Carrots, Celery, Peppercorn Demi-Glaze
Grilled New York Steak, Cream Fraiche and Demi-Glaze
\$69 per person

PREMIER

Choice of Two Salads
Choice of Two Accompaniments
Choice of Three Entrées
Choice of Two Desserts
\$63 per person

ACCOMPANIMENTS

Jasmine Rice (*Herbs, Wild, Mexican Asian Fried*)
Herb Roasted Potatoes Wedges
Parmesan Roasted Red Skin Potatoes
Mashed Potatoes (*Plain, Garlic, Wasabi or Pesto*)
Baked Mac and Cheese
Baked Au Gratin Potatoes - **add \$2 per person**
Wild Mushrooms Risotto - **add \$2 per person**

DESSERT

Fruits and Berries Tart
Flourless Chocolate Ganache Cake
Mexican Chocolate Tart
Raspberry Marble Cheesecake
Homemade Lemon Tart with Fresh Berries
Cappuccino Mousse Cake
White Chocolate Cheesecake
Tiramisu

Buffet dinner to include artisanal bread, seasonal vegetables, coffee, decaffeinated coffee, assorted herbal tea

Minimum of 25ppl.

*\$135 Setup fee will apply to buffets for less than 25 guests

Dessert

DESSERT STATIONS

CREPES

Chef Required

Crepes Made to Order with Assorted Toppings:

Nutella, Caramel, Raspberry and Chocolate Sauces, Caramelized Bananas, Cinnamon Apples, Strawberries, Almonds, Walnuts, Chocolate Chips, Fresh Whipped Cream, Vanilla Ice Cream

\$17 per person

BANANAS FOSTER

Chef Required

Bananas Foster Made to Order

Brown Sugar Sauce with Cinnamon, Dark Rum and Banana Liqueur

Served with Vanilla Ice Cream

\$19 per person

CHOCOLATE FOUNTAIN

Attendant Required

Choice of Dark, Milk or White Chocolate, served with assorted dippables:

(SELECT FOUR)

Bananas, Strawberries, Melons, Pineapple, Brownies,

Rice Krispy's, Pretzels, Marshmallows, Cookies

\$19 per person

CANDY STORE

Pick One Color:

White, Black, Silver, Gold, Pink, Orange, Yellow, Green, Blue, Purple, Brown, Assorted Or

Pick Your Own Candies (SELECT 7):

Jelly Beans, Swedish Fish, M&M, White or Dark Chocolate Pretzels, Malt Balls, Meringue, Gummy Bears, Sour Gummy Worms, Lollipops, Reese's Pieces, Kit Kat, Taffy, Life Savers, Twizzlers, Skittles, Pop Rocks, Kisses, Starburst, Raisinets, Sour Heads

\$15 per person

MINI DESSERTS

3 selections - \$17; 4 selections - \$19; 5 selections - \$21

Assorted Cupcakes

Berries and Fresh Cream

Chocolate Decadence "Molten" Cake

Seasonal Cheesecake

Lemon Bar, Burnt Italian Meringue

3 selections - \$17 per person; 4 selections - \$19 per person; 5 selections - \$21 per person

Minimum of 25 ppl

\$135 Service fee per chef - one chef per 50 guests

Young Adults

YOUNG ADULT BUFFET

LUNCH

Two Entrees
Two Accompaniments
\$43 per person

DINNER

Two Entrees
Three Accompaniments
\$47 per person

ENTRÉE

Grilled Hamburger
Hot Dogs
Chicken Fingers
Cheese and Pepperoni Mini Pizzas
Chicken OR Beef Kabobs
Chicken OR Beef Tacos, served with Hard Shell Tortillas
Spaghetti and Meat Balls, Marinara Sauce
Cheese Ravioli, Marinara Sauce

ACCOMPANIMENTS

Tortilla Chips and Salsa
Cheese Quesadillas
French Fries
Onion Rings
Sweet Potato Fries
Mac and Cheese
Belamar Chips and Dip
Vegetable Crudité with Ranch Dip
Fresh Fruit Salad
Mixed Greens, Carrots, Tomatoes and Ranch Dressing

ICE CREAM BAR

Chocolate and Vanilla Ice Creams
Chocolate and Caramel Sauces, M&M, Oreo Cookies, Chocolate Chip Cookies,
Rainbow Sprinkles, Whipped Cream and Cherries
Ice Cream Bar Enhancements \$2 each
Root Beer Floats, Fresh Bananas, Strawberry Toppings

ENHANCEMENTS

Passed Hors D' oeuvres
Fruit Skewers
Baked Mac and Cheese Bites
Meat Balls and Cheese Sauce
BBQ Chicken Skewers
Chicken Quesadilla Pockets
\$4 per piece

*\$135 Setup fee will apply to buffets for less than 25 guests

Extras

KIDS MEALS

12 AND UNDER

Includes Fruit Salad, Cookie and Milk or Soda

SELECT ONE:

Chicken Finger and Fries

Macaroni and Cheese

Cheeseburger and Fries

Pasta (Plain or Marinara)

\$17 per person

VENDOR MEALS

Option #1: Box Meal

Choice of Turkey, Ham, Tuna, Chicken or Vegetarian Sandwich/Wrap

Chips, Cookie and Bottled Water

Option #2: Hot Meal

Pasta Primavera, with or without Chicken

Includes Bottled Water

Beverage

SOFT BEVERAGE BAR

Unlimited Non-Alcoholic Beverages

Assorted Soda, Flat and Sparkling Water, Fruit Juices

\$6/person/hour

BEER AND WINE BAR

Unlimited House Wine, Selected Beer, Soft Beverages

Glass Mountain Chardonnay, Glass Mountain Pinot Grigio

Glass Mountain Cabernet, Glass Mountain Pinot Noir

Budweiser, Bud Light, Coors Light, Corona, Guinness, Heineken

Assorted Soda, Flat and Sparkling Water, Fruit Juices

\$12/person/1 hour \$18/person/2 hours \$25/person/3-5 hours

PREMIUM BAR

Unlimited Selected Cocktails, House Wine, Selected Beer, Soft Beverages

Svedka Vodka, Sauza Gold Tequila, Don Q Rum, Beefeater Gin,

Famous Grouse, Jim Beam, Jack Daniels, Seagrams 7

Glass Mountain Chardonnay, Glass Mountain Pinot Grigio

Glass Mountain Cabernet, Glass Mountain Pinot Noir

Budweiser, Bud Light, Coors Light, Corona, Guinness,

Heineken, Blue Moon, Samuel Adams

Assorted Soda, Flat and Sparkling Water, Fruit Juices

\$16/person/1 hour \$26/person/2 hours \$35/person/3-5 hours

CAPTAINS BAR

Unlimited Selected Cocktails, House Wine, Selected Beer, Soft Beverages

Grey Goose, Ketel One, Patron Silver, Bacardi Silver, 10 Cane Rum, Captain

Morgan, Bombay Sapphire, Chivas 12 yr., Seagram's 7, Jameson, Crown Royal,

Knob Creek, Makers Mark, Hennessy VSPO, Malibu, Grand Marnier, Jägermeister,

Kahlua, Baileys, Disaronno, Midori, Johnny Walker Black

Glass Mountain Chardonnay, Glass Mountain Pinot Grigio

Glass Mountain Cabernet, Glass Mountain Pinot Noir

Budweiser, Bud Light, Coors Light, Corona, Guinness,

Heineken, Blue Moon, Samuel Adams

Assorted Soda, Flat and Sparkling Water, Fruit Juices

\$23/person/1 hour \$40/person/2 hours \$55/person/3-5 hours

Beverage

PRICE PER DRINK

Charged on Consumption

Imported Beer **\$6**
Domestic Beer **\$5**
House Champagne **\$8**
House Wine **\$7**
Premium Cocktail **\$11**
Well Cocktail **\$7**
Martini **\$12**
Mojito **\$12**
Cognac **\$9**
Soft Beverage **\$3**
Red Bull **\$5**
Assorted Juices **\$4**
Bottled Water **\$4**

PRICE PER DRINK

Cash Bar

Imported Beer **\$8**
Domestic Beer **\$6**
House Champagne **\$10**
House Wine **\$8**
Premium Cocktail **\$13**
Well Cocktail **\$9**
Martini **\$14**
Mojito **\$13**
Cognac **\$12**
Soft Beverage **\$4**
Red Bull **\$5**
Assorted Juices **\$4**
Bottled Water **\$4**

*One bartender required for every 75 guests
Service Fee of \$135.00 per Bartender.*

Specialty "themed" cocktails can be created for your event. Served from Bar or Butler Passed

Wine List is Available Upon Request
Corkage Fee of \$20.00 per Wine Bottle

Beverage

BLOODY MARY STATION

BOTTOMLESS BLOODY MARYS FOR UP TO 2 HOURS

House Vodka, Bloody Mary Mix
Applewood Smoked Bacon
Pickled Green Beans, Celery, Olives, Asparagus
Tabasco, Horseradish, Black Pepper

\$15 per person

MIMOSA STATION

BOTTOMLESS MIMOSAS FOR UP TO 2 HOURS

Sparkling Wine
Fresh Squeezed Orange Juice
Fresh Strawberries

\$15 per person

COFFEE/ TEA STATION

Still and Sparkling Water, Coffee, Decaffeinated Coffee, Assorted Herbal Teas
Milk, Cream, Honey, Sugar, Lemon Wedges

\$5 per person/hour

FLAVORED WATER STATIONS

CHOICE OF ONE

Raspberry
Lemon/Lime
Pomegranate
Blood Orange
Cherry

\$33 per 3 gallons

FRESH FRUIT INFUSED WATER STATIONS

CHOICE OF ONE

Strawberry Pie- Fresh Strawberries, Cinnamon, Vanilla Syrup
Tropical- Fresh Strawberries, Pineapple, Kiwi, Coconut Syrup
Citrus Mint- Oranges, Lemon, Lime, Grapefruit, Mint, Splash of Lemonade
All Berries- Fresh Strawberries, Raspberry, Blackberry, Blueberry, Raspberry Syrup
Refresh- Cucumber, Lemon, Raspberries, Kiwi, Splash of Ginger Ale

\$53 per 3 gallons