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## OPEN BAR PACKAGES

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### Deluxe Open Bar:

1 Hour \$28 per guest

2 Hours \$29 per guest

3 Hours \$30 per guest

4 Hours \$31 per guest

### Deluxe Open Bar includes:

Add \$5 per guest to include all top shelf liquors in the deluxe open bar package.

Shots and Long Island Iced teas are not available during an Open Bar.

All bar and call stock liquor is used on

- Martinis
- Manhattans
- Old Fashioneds
- Mixed Drinks
- Domestic beer & Wine
- Blended Drinks

- Absolut
- Bacardi Rum
- Beefeater Gin
- Canadian Club
- Captain Morgan's
- Coffee Liqueur
- Cuervo Tequila
- Dewars
- Early Times Bourbon
- Irish Cream
- J&B Scotch
- J. Baviet Brandy
- Jack Daniels
- Jim Beam
- Parrot Bay Rum
- Seagram's VO
- Seagram's 7 Whiskey
- Southern Comfort
- Smirnoff Vodka
- Tanqueray Gin
- and a variety of cordials.



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## BEER, WINE & SODA BAR

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### Beer, Wine & Soda Bar:

- 1 Hour \$18 per guest
- 2 Hours \$22 per guest
- 3 Hours \$25 per guest
- 4 Hours \$28 per guest

### Juice & Soda Bar:

- 1 Hour \$6 per guest
- 2 Hours \$7 per guest

### Domestic Bottle Beers:

- Bud Light
- Coors Light
- Genuine Draft
- Genuine Draft Lite
- Miller Lite
- O'Douls
- Sharps

### Imported Beers:

(add \$2.00 per person)

- Corona
- Heineken
- Modelo

### Domestic Wines:

- Cabernet
- Chardonnay
- Merlot
- Moscato
- Pinot Grigio
- Riesling
- White Zinfandel



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## MAIN COURSE

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Sliced Roast Beef Au Jus or Italian Beef with Sautéed Green Peppers  
Rosemary, Honey Baked or Vesuvio Style Chicken 1/4's on the Bone  
Oven Fried 1/4 Chicken  
Tenderloin Beef Tips w/ Egg Noodles  
Sliced, Baked Boneless Ham w/ Pineapple Rings  
Sliced Roast Turkey Breast  
Sliced Roast Loin of Pork  
Italian Sausage w/ Green Pepper, Onion & Mushroom  
Breast of Chicken Marsala  
Creamy Garlic Tuscan Chicken  
Polish Sausage w/ Sauerkraut  
Baked Lasagna w/ Meat Sauce  
Five Cheese Lasagna w/ Marinara Sauce  
Vegetable Lasagna w/ White Cream Sauce  
Mostaccioli w/ Meat Sauce or Marinara Sauce  
Breast of Chicken w/ Wine Mushroom Sauce  
Breast of Chicken w/ Honey Mustard Sauce  
Breast of Chicken w/ Sweet & Sour Sauce  
Marinated Grilled Chicken Breast  
Chipotle Chicken Breast (w/ chipotle cream sauce, not too spicy)  
Garlic and Herb Pasta w/ Flame Roasted Vegetables  
London Broil w/ Mushrooms (add \$2 per person)  
Chef-Carved Top Sirloin of Beef Au Jus (upgrade, add \$3 per person)  
Baked Cod (choose Almondine or Greek Style w/ lemon and olive oil) (add \$3 per person)  
Breast of Chicken Florentine Wrapped in Puff Pastry (add \$4 per person)

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## VEGETABLES

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Green Beans Almondine  
Green Beans with Garlic & Bacon Sauce  
Island Blend Vegetable (broccoli, green beans, yellow carrots & red peppers)  
Buttered Sweet Corn  
Mixed (Green Beans, Carrots & Corn)  
California Blend (Broccoli, Cauliflower & Carrots)  
Francais Blend (whole green beans, baby carrots & sliced almonds)

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## STARCHES

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"Real" Mashed Potatoes w/ Gravy  
Oven Roasted Potatoes  
Baby Red Buttered Parslied Potatoes  
Cheesy Au Gratin Potatoes  
Confetti Rice (white rice w/ peas, carrots, celery)  
Egg Noodles

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## SALADS

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Garden Salad w/ assorted dressing packets  
Bow Tie Pasta Salad w/ Broccoli Florets  
Olive (Black & Green Olives, Mushroom, Italian Dressing)  
Baby Red Potato Salad w/ Dill  
Tuna Macaroni Salad  
American Potato Salad  
Cole Slaw  
Three Bean Salad  
Hawaiian (Cocktail fruit salad w/ marshmallows & coconut)  
Jello w/ fruit  
Greek Salad w/tomatoes, green peppers, onions, feta cheese & cucumbers (add \$1.00 per person)  
Broccoli & Raisin Salad (add \$1.00 per person)  
Fresh Fruit Salad (add \$2.00 per person)

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## DESSERTS

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Tollhouse Bars  
Brownies  
Lemon Bars  
Assorted Cookies  
Peanut Butter Balls  
7-Layer Bars  
Chocolate Dipped Strawberries (in season/add \$2.00 each)  
Mini Specialty Sweets - Add 2.50 each

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## COFFEE

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Coffee Station (minimum 35 guests)

Add \$2.00 per person

Includes Regular and/or Decaf Coffee, disposable cups, creamers, sugars & stirrers.