

Cocktail Hour**Appetizer Grazing Table**

- 3 Kinds of Cheese
- A Variety of Crackers
- Garnished with Fresh Fruit
- Vegetable Crudit 
- House Fried Maine Potato Chips
- Onion Dip
- Buttermilk Ranch Dip

Dinner**Buffet Meal**

- Autumn Harvest Salad with Local Hydroponic Greens, Roasted Butternut Squash, Local Apples, Dried Cranberries, Candied Pepitas + Apple Cider Vinaigrette
- Dinner Rolls
 - Butter
- Petite Filets of Beef w/Demi Glace Sauce
- Braised Chicken Marsala
- Garlic Mashed Potatoes
- Maple Glazed Rainbow Carrots

Dessert**Beverage Station**

- Coffee Regular
- Coffee Decaf
- Creamers, Sweeteners, Stirrers
- Disposable Hot Cups

Dessert

- Assorted Gourmet Donut Wall Display
 - Sweetheart Cake (*provided by the client*)

Other Details**Premium Disposable Dinnerware**

- Appetizer Plates - White EcoSense Round 6"
- White Cocktail Napkins
- Dinner Plates - White EcoSense Round 10"
- Silver Cutlery w/Linen-like Napkin Rolls
- Dessert Plates - White EcoSense Round 6"
- Dessert Forks - Silver
- Shatterproof Mason Jars for Water Goblets

Labor/Catering Staff: ~4 staff onsite for up to 8 hours.

On-site cooking.

Service includes stationed apps, water goblets filled once prior to reception, waste management until departure, self served buffet dinner, table bussing of disposable dinnerware. *Additional labor fees for real china.*

For an additional \$250 staff will stay for additional time to bussing dessert, bar ware and help break down your decor (just nothing requiring ladder work) and bring trash to dumpster.

* Menu items can be substituted for same priced or different priced options - we are happy to customize this menu for your vision!