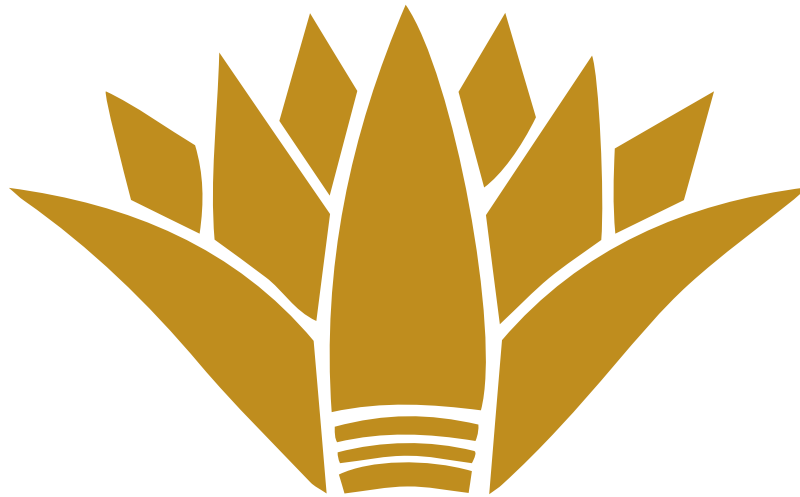


# 2018 Banquet Menu



## BLOSSOM HEATH INN



324 East Street  
Rochester, MI 48307  
Phone: 248-608-0690  
[www.koshcatering.com](http://www.koshcatering.com)

Kim Renteria Dix

24800 Jefferson Ave.

St. Clair Shores, MI 48080

Phone: 586-771-0511

[www.blossomheathinn.com](http://www.blossomheathinn.com)

[lauren@blossomheathinn.com](mailto:lauren@blossomheathinn.com)

 [Facebook.com/blossomheathinn](https://www.facebook.com/blossomheathinn)

# Table of Contents

---

Policies, Procedures & Payment Schedule .....	3
Breakfast Menu.....	4
Meeting Snacks .....	5
Deli Lunches .....	6
Buffet Selections .....	7
Plated Selections.....	8
Entrée Salads.....	9
BBQ Menu Selections.....	10
Pig Roast Selections .....	11
Mix and Match BBQ Menu .....	12
Hors D'oeuvres .....	13
Delectable Desserts.....	14
Beverage Services.....	15

# Policies, Procedures & Payment

## Room Rental

- Use of the Blossom Heath Inn Fireside Room is limited to 4 hour event window not inclusive of any setup or breakdown time at a rental rate of \$350.00 plus tax. This fee includes white table linens, tables, chairs, and room setup with teardown.
- Use of the Blossom Heath Inn Ballroom is limited to 4 hour event window not inclusive of any setup or breakdown time at a rental rate of \$500.00 plus tax. This fee includes white table linens, tables, chairs, and room setup with teardown.

## Room Capacities

- The maximum capacity of the Fireside Room is 100.
- The maximum capacity of the Main Ballroom is 250.

## Kosch Policies

- By agreeing to Kosch catering your event, you authorize Kosch to photograph your event and utilize these photos in various marketing media including but not limited to its website, bridal websites, and marketing materials.
- A minimum food and beverage order of \$500.00 is required to utilize the Fireside Room before any taxes and/or service fees that may apply.
- A minimum food and beverage order of \$1000.00 is required to utilize the Ballroom before any taxes and/or service fees that may apply.
- All prices and menu selections are subject to change without notice due to uncontrollable market conditions.

## Deposit

- A \$350 plus tax non-refundable room rental fee is required to secure the services of Kosch at the Blossom Heath Inn Fireside Room. This is separate from any food and beverage purchase. Accepted payment types include cash, check or any major credit card.
- A \$500 plus tax non-refundable room rental fee is required to secure the services of Kosch at the Blossom Heath Inn Ballroom. This is separate from any food and beverage purchase. Accepted payment types include cash, check or any major credit card.

## 10 Days Prior to Your Event and Final Billing

- The final headcount, payment and any menu adjustments must be made no later than 10 days before your event date. This guest count will be considered your minimum guarantee. Late payments may result in a \$250 late payment fee added to your event and the event can be cancelled without refund.
- We will try to accommodate any changes within the 10 day time period if possible.
- Final billing will reflect the actual number of guests served or the guaranteed minimum head count, whichever is greater.

## Additional Fees

- All prices are subject to 6% state sales tax and 21% service charge.
- Groups requesting exemption from state sales tax must submit a tax exempt certificate (Michigan Dept. of Treasury Form 3372) upon confirming their catering with a deposit. Failure to submit this document prior to the event date will result in the sales tax being applied without refund.
- Gratuity to staff is not included in the total cost of this proposal unless noted and is not mandatory.

# Breakfast Menu

## Classic Continental

- Fresh Baked Muffins
  - Assorted Pastries
  - Bagels and Cream Cheese
  - Assorted Donuts
  - Fresh Fruit Salad
  - Chilled Fruit Juice
  - Signature Blend Coffee
  - Assorted Herbal Teas
- \$10.50 per guest

## Early Bird Breakfast Buffet

- Fluffy Scrambled Eggs
  - Sausage
  - Crispy Bacon
  - Fresh Fruit Salad
  - Bagels with Spreads
  - Country Fried Potatoes
  - Chilled Fruit Juice
  - Signature Blend Coffee
  - Assorted Herbal Teas
- \$17.50 per guest

## Donut Assortment with Coffee

\$4.75 per guest

## Signature Pancake Bar

Pancakes flipped to order!

- Toppings include:
    - Strawberries
    - Blueberries
    - Apple Compote
    - Chocolate Chips
    - Maple Syrup
    - Strawberry Syrup
    - Butter
    - Whipped Cream
  - Country Fried Potatoes
  - Chilled Fruit Juice
  - Signature Blend Coffee
  - Assorted Herbal Tea
- \$10.50 per guest  
\$110 chef attendant fee required

## Brunch Menu

Saturdays Available 9am-1pm  
9am-4pm All Other Days

- Ham and Cheese Strata
- Country Sausage Link
- Crisp Bacon
- Cinnamon French Toast
- Fresh Baked Breakfast Pastries
- Roasted Redskin Potatoes
- Chicken Picatta
- Mixed Greens Salad
- Seasonal Medley
- Assorted Cookies, Brownies and Mini Pastries
- Assorted Chilled Juices
- Fresh Brewed Coffee
- Decaffeinated Coffee
- Assorted Herbal Teas

\$26.50 per guest

Brunch Additions

Champagne for Mimosas (\$2.25 per guest)  
Bloody Mary Bar (\$4.25 per guest)

## Granola and Trail Mix with Coffee

\$5.50 per guest

## Fresh Omelet Station

Omelets made to order!

- Omelet options include:
    - Chopped Baby Spinach
    - Feta Cheese
    - Tomato
    - Mushrooms
    - Onions
    - Green Peppers
    - Hickory Smoked Ham
    - Sharp Cheddar
  - Country Fried Potatoes
  - Chilled Fruit Juice
  - Signature Blend Coffee
  - Assorted Herbal Tea
- \$13.75 per guest  
\$110 chef attendant fee required  
*An egg substitute is available  
for an additional \$1.25 per guest*

# Meeting Snacks

Assorted Fresh Cut Seasonal Fruit ..... \$4.25 per guest  
Selection of in season Fruit

Assorted Whole Fruits ..... \$2.50 each  
Red Delicious Apples, Navel Oranges, Bananas

Imported and Domestic Cheeses ..... \$4.50 per guest  
Selection of Hard and Soft Cheeses served with a Medley of Crackers

Crisp Seasonal Vegetable Crudités ..... \$3.75 per guest  
Selection of in season Vegetables served with a House Made Ranch Dip

Fiesta Snack Break ..... \$5.50 per guest  
Crisp Tortilla Chips accompanied with Fresh Pico De Gallo and Chunky Guacamole

Spinach and Artichoke Dip ..... \$4.25 per guest  
Served with Pretzel Rods and Rye and Pumpernickel Toast

Hummus and Tabbouleh ..... \$3.75 per guest  
Served with Crisp Pita Chips

Hand Tossed Trail Mix ..... \$22.00 per pound  
A Blend of Dried Cherries, Cashews, Peanuts, M&Ms, and Granola  
Minimum 5 pounds

Buttered Popcorn ..... \$2.25 per guest



# Deli Lunches

## Deli Lunch Buffet

- Choice of Soup
- Garden Salad With Choice of Dressing
- Caesar Salad
- Pre-made Sandwiches Include:
  - Sliced Roasted Beef Sirloin
  - Hickory Ham
  - Smoked Turkey
  - Albacore Tuna Salad
  - Condiments
  - Assorted Condiments
  - Assorted Deli Style Breads
- Dill pickles And Olives

\$17.00 Per Guest

## Soup and Salad Buffet

- Choice of Two Soups
- Assorted Selection of Greens
- Grilled Julienned Chicken
- Selection of Fruit and Vegetables
- Variety of Dressings
- Bakery Basket with Butter

\$15.00 Per Guest

## Soup Selections

- Chicken Noodle
- Cream of Broccoli
- Minestrone
- Tomato Bisque

## Classic Deli Delights

- Build your own Sandwich with
  - Fresh Baked Breads
  - Choice of Three Meats
  - Two Cheeses
- Choice of Two Salads from below
- Complete with all of your favorite condiments

\$13.00 per guest

## Boxed Lunches

- One Thick-Stacked Sandwich
- Two Specialty Side Salads
- Kosher Pickle
- Soft Drink
- Cookie
- Disposable Utensils

\$10.00 per guest

*Choice of up to three different sandwiches per order from the meat selections below*

## Deli Meat Selections

- Smoked Turkey Breast
- Medium Roast Beef
- Hickory Smoked Ham
- Lean Corned Beef
- Albacore Tuna Salad
- Signature Chicken Salad

## Cheese Selections

- Monterey Jack
- Baby Swiss
- American
- Sharp Cheddar
- Provolone

## Side Salad Selections

- Dill-Redskin Potato Salad
- Italian Pasta Salad
- Signature Broccoli & Bacon Salad
- Creamy Home-style Coleslaw
- Cheese Tortellini Pasta Salad
- Marinated Artichoke & Tomato Salad
- Garden Salad
- Fresh cut Fruit Salad

Packages include choice of 1 beverage option from below:  
Coffee, Pepsi Products, Lemonade, Party Punch or Iced Tea  
- Additional Beverage Options can be added, see page 14 -

# Buffet Selections

Includes choice of one starch, one vegetable, and one pasta.  
Also includes a mixed greens salad with dressing, fresh bakery basket with butter,  
and up to five random chef selected cold side salads.

## Entrée Selections

- Traverse City Chicken
- Chicken Marsala
- Chicken Florentine
- Chicken Piccante
- Bone-in Butter Crumb Chicken
- Italian Chicken Breast
- Cabernet Mushroom Beef Sirloin .. add \$0.50/guest
- Bistro Style Beef Sirloin ..... add \$0.50/guest
- Stuffed Cabbage
- Herb Encrusted Whitefish
- Tilapia Vera Cruz- Gluten Free
- Grilled Chicken Saltimbocca- Gluten Free
- Vegetarian Stuffed Peppers
- Vegan Paella
- Vegan Tofu Romesco on a bed of Spaghetti Squash

## Premium Entrée Selections

- Roast Prime Rib Au Jus ..... add \$6.00/guest
- Halibut Jardinière..... add \$5.00/guest
- Mediterranean Salmon ..... add \$4.00/guest
- Citrus Soy Glazed Salmon ..... add \$4.00/guest
- Maple Pecan Pork Chops..... add \$3.00/guest
- Apricot and Sage Pork Loin ... add \$3.00/guest
- Fall Spiced Apple Pork Loin.. add \$3.00/guest

## Starch Selections

- Italian Roasted Redskin Potatoes
- Parmesan Whipped Potatoes
- Au Gratin Potatoes
- Scalloped Potatoes
- Twice Baked Potatoes
- Garden Vegetable Rice Pilaf

## Vegetable Selections

- Green Bean Almondine
- Italian Stewed Green Beans
- Seasonal Medley
- Sautéed Zucchini and Squash
- Maple Glazed Carrots
- Broccoli with Carrots and Leeks
- Steamed Asparagus-*seasonal*.. add \$1.00/guest

## Pasta Selections

- Linguine with Garlic Butter
- Mostaccioli with Marinara Sauce
- Tomato and Roasted Garlic Fettucine
- Farfalle Alfredo
- Macaroni and Cheese ..... add \$1.00/guest
- Meat Lasagna ..... add \$1.00/guest
- Vegetarian Lasagna ..... add \$1.00/guest

### 50-125 guests

One Entrée	\$19.75
Two Entrees	\$22.00
Three Entrees	\$24.00

### Over 125 guests

One Entrée	\$18.75
Two Entrees	\$21.00
Three Entrees	\$23.00

Packages include choice of 1 beverage option from below:  
Coffee, Pepsi Products, Lemonade, Party Punch or Iced Tea  
- Additional Beverage Options can be added, see page 14 –

# Plated Selections

---

## Salad with Rolls and Butter

-Select One-

Spring Greens, Dried Cherries, Candied Walnuts, Gorgonzola and Strawberry Vinaigrette

Garden Greens Salad, Cucumber, Tomato, Black Olive, Croutons With Choice of Ranch or Italian

Traditional Caesar-Crisp Romaine, Shaved Parmesan, Red Onion, and Crouton With Creamy Caesar Dressing

## Entrees

Single Entree-Select One-

Duet-Entrée Select Two (both entrees on the same plate)

Traverse City Chicken

Seasoned, floured and sautéed chicken breast served with a light white wine cream sauce and dried cherries rehydrated in mild brandy.

Gluten Free Chicken Saltimbocca

Herb grilled chicken breast with Prosciutto, mozzarella cheese and a classic vermouth and sage sauce.

Herb Encrusted Whitefish

Whitefish encrusted in a selection of herbs and savory breadcrumbs.

Vegan Tofu Romesco

Season and breaded tofu on a bed of oven roasted spaghetti squash topped with a Romesco sauce.

Bourbon Braised Beef Shortrib

## Vegetable

-Select One-

Chef's Seasonal Vegetable Medley

Green Bean Almondine

Maple Glazed Carrots

## Starches

-Select One-

Buttered Parsley Potato

Parmesan Whipped Redskins

Garden Vegetable Rice Pilaf

Single Entree

\$20.00

Duet Entree

\$27.00

Packages include choice of 1 beverage option from below:  
Coffee, Pepsi Products, Lemonade, Party Punch or Iced Tea  
- Additional Beverage Options can be added, see page 14 -



# Entrée Salads

Served with soup and a bakery basket with butter

## Maurice Salad

Crisp iceberg lettuce, julienned ham, turkey and swiss cheese topped with chopped pimiento olives, hard boiled eggs, sweet gherkin pickles dressed with a classic Maurice salad

\$16.75 per person

## Chicken Caesar Salad

Crisp romaine lettuce tossed together with creamy Caesar dressing, shaved parmesan, grape tomatoes, slivered red onion and house croutons topped with grilled julienned chicken breast

\$16.75 per person  
\$19.00 per person with grilled salmon

## Trio Salad

A combination of our signature chicken salad, albacore tuna salad, and creamy cottage cheeses served with crispy flat bread and fresh fruit garnish

\$15.00 per person

## Grilled Skirt Steak Caprese Salad

Spring greens, basil chiffonade, fresh mozzarella, grape tomatoes, and grilled julienned skirt steak tossed with a creamy balsamic vinaigrette

\$19.00 per person

## Pecan Encrusted Chicken Salad

Juicy warm chicken breasts sautéed in a crunchy pecan and garlic flavored coating on a bed of crisp romaine lettuce topped with dried cranberries, mandarin oranges and crumbled blue cheese.

Served with poppy seed dressing

\$18.00 per person

## Southwestern Shrimp Salad

Bed of iceberg lettuce, topped with chili rubbed shrimp, roasted corn salsa, fresh avocado, crisp tortillas, and crumbled cotija cheese dressed with chili-lime vinaigrette

\$19.00 per person

## Soup -Select One-

Homestyle Chicken Noodle  
Vegetarian Minestrone  
Lemon Rice Soup  
Cream of Broccoli  
Chicken Tortilla  
Tomato Bisque  
Potato Leek

Packages include choice of 1 beverage option from below:  
Coffee, Pepsi Products, Lemonade, Party Punch or Iced Tea  
- Additional Beverage Options can be added, see page 14 -

# BBQ Menu Selections

## Budget BBQ

\*No Substitutions

- 1/4 lb. Hamburgers
  - All Beef Hot Dogs
  - American Potato Salad
  - Italian Pasta Salad
  - Potato Chips
  - Relish Tray
  - Buns and Condiments
- Over 100 guests: \$12.50 per guest  
Under 100 guests: \$14.25 per guest

## The Michigander

(Michigan Products)

- Dearborn Hot Dogs
  - Detroit Coney Chili
  - Cherry BBQ Glazed Ribs
  - Ranch Style Baked Beans
  - Roasted Potatoes
  - Michigan Apple Waldorf Salad
  - Greek Salad
  - Potato Chips
  - Relish Tray
  - Buns and Condiments
- Over 100 guests: \$18.50 per guest  
Under 100 guests: \$19.75 per guest

## All American Feast

- 1/4 lb. Hamburgers
  - All Beef Hot Dogs
  - BBQ Ribs
  - BBQ Chicken Breast
  - American Potato Salad
  - Italian Pasta Salad
  - Corn on the Cob
  - Potato Chips
  - Relish Tray
  - Buns and Condiments
- Over 100 guests: \$18.50 per guest  
Under 100 guests: \$19.75 per guest

## City Slicker Cookout

- Ray's BBQ Drumsticks
  - Italian Rope Sausage & Peppers
  - Polish Rope Sausage
  - American Potato Salad
  - Italian Pasta Salad
  - Ranch Style Baked Beans
  - Pan Rolls with Butter
  - Buns and Condiments
- Over 100 guests: \$17.25 per guest  
Under 100 guests: \$18.75 per guest

## Memphis Style BBQ

- Smoked BBQ Pulled Pork
  - Marinated Quartered Chicken
  - Hickory Smoked Beef Brisket
  - Ranch Style Baked Beans
  - Corn on the Cob
  - Italian Pasta Salad
  - American Potato salad
  - Onion and Regular Rolls
  - Condiments
- Over 100 guests: \$18.50 per guest  
Under 100 guests: \$19.75 per guest

## Smokin' Bones BBQ

- Dry Rubbed "Naked" Ribs
  - Sauced Ribs
  - Johnsonville Brats
  - All Beef Hot Dogs
  - American Potato Salad
  - Italian Pasta Salad
  - Ranch Style Baked Beans
  - Corn Bread Muffins
  - Relish Tray
  - Buns and condiments
- Over 100 guests: \$19.50 per guest  
Under 100 guests: \$20.75 per guest

## Gourmet Chuck Wagon Grill

- 6 oz Center Cut Choice Bistro Steaks
  - Chicken Kabobs
  - Dill Glazed Grilled Salmon
  - Baked Potatoes
  - Grilled Corn on the Cob
  - American Potato Salad
  - Italian Pasta Salad
  - Pan Rolls with Butter
  - Relish Tray
  - Condiments
- Over 100 guests: \$20.50 per guest  
Under 100 guests: \$22.00 per guest

## **Includes Onsite Grilling**

Packages include choice of 1 beverage option from below:  
Coffee, Pepsi Products, Lemonade, Party Punch or Iced Tea  
- Additional Beverage Options can be added, see page 14 –

# Mix and Match BBQ Menu

## The Bare Bones

- One Entrée Selections
- Two Hot Sides
- Two Cold Sides
- Assorted Potato Chips
- Relish Tray of Pickles and Olives
- Appropriate Condiments  
\$12.00 per guest

## Double Trouble

- Two Entrée Selections
- Two Hot Sides
- Two Cold Sides
- Assorted Potato Chips
- Relish Tray of Pickles and Olives
- Appropriate Condiments  
\$14.25 per guest

## The Trifecta

- Three Entrée Selections
- Two Hot Sides
- Two Cold Sides
- Assorted Potato Chips
- Relish Tray of Pickles and Olives
- Appropriate Condiments  
\$16.75 per guest

## Hog Heaven

- Four Entrée Selections
- Two Hot Sides
- Two Cold Sides
- Assorted Potato Chips
- Relish Tray of Pickles and Olives
- Appropriate Condiments  
\$19.00 per guest

## Entrée Selections

- All Beef Hot Dogs
- Italian Sausage with Peppers and Onions
- Polish Sausage with Kraut
- 1/4 lb. Hamburgers
- 1/4 lb. Veggie Burgers
- Bone-in BBQ Chicken
- BBQ Chicken Breast (add \$.50/guest)
- Marinated Chicken Kabobs (add \$1.00/guest)
- Southern Pulled Pork (add \$1.50/guest)
- Smoked Pork Spareribs (add \$2.00/guest)
- Texas Style Beef Brisket (add \$2.00/guest)
- Marinated Steak Kabobs (add \$2.50/guest)
- 12oz New York Strip Steaks (add \$3.00/guest)
- Grilled Atlantic Salmon (add \$3.00/guest)

## Hot Side Selections

- Ranch Style Baked Beans
- Pint-size Corn Cobs with Dill Butter
- Steamed Seasonal Vegetables
- Roasted Redskin Potatoes
- Cheddar Whipped Potatoes
- Candy Whipped Sweet Potatoes
- Braised Collard Greens
- Creamy Scalloped Potatoes (add \$1.00/guest)
- Cheesy Au Gratin Potatoes (add \$1.00/guest)
- Baked Macaroni & Cheese (add \$1.00/guest)

## Cold Side Selections

- Creamy Coleslaw
- Sweet Vinaigrette Coleslaw
- American Potato Salad
- Dill Redskin Potato Salad
- Macaroni Salad
- Italian Pasta Salad
- Smokehouse Potato Salad
- Fresh Cut Fruit Salad
- Garden Salad with Dressing
- Caesar Salad
- Marinated Mushroom and Onion Salad
- Sweet Corn Bread Muffins
- Marinated Bean Salad
- Cheese Tortellini Pasta Salad (add \$1.00/guest)
- Broccoli with Bacon Salad (add \$1.00/guest)
- Apple Waldorf Salad (add \$1.00/guest)

## **Includes Onsite Grilling**

Packages include choice of 1 beverage option from below:  
Coffee, Pepsi Products, Lemonade, Party Punch or Iced Tea  
- Additional Beverage Options can be added, see page 14 –

# Hors D'oeuvres

---

## Hors D'oeuvres Package Selections \*

### Starter's Package

Two Hot and Two Cold Selections  
 One Hour of Service  
 \$13.00 per person

### Lighter Side Package

Four Hot and Four Cold Selections  
 Two Hours of Service  
 \$19.75 per person

### Butler Style Package 1

Tray Passed  
 Two Hot and Two Cold Selections  
 One Hour of Service  
 \$16.50 per person

### Butler Style Package 2

Tray Passed  
 Four Hot and Four Cold Selections  
 Two Hours of Service  
 \$24.25 per person

### Hot Hors D'oeuvres

- Whiskey Barbecue Cocktail Meatballs
- Petite Crab Cakes
- Chicken Wellington
- Bacon Wrapped Water Chestnuts
- Crab Rangoon
- Vegetable Spring Rolls
- Cashew Chicken Spring Rolls
- Beef or Chicken Satay
- Mini Mushroom Tarts
- Coconut Chicken
- Spanikopita
- Chevre and Smoked Salmon Puffs
- Miniature Quiche
- Crispy Breaded Chicken Wings
- Chicken Quesadilla Cornucopia
- Kalamata and Asiago Crostini
- Beef Wellington
- Garlic Roasted Asparagus Wrapped in Beef
- Traditional American Mini Burger
- Mini Burger with Boursin and Caramelized Onion
- Hoisin Glazed Mini Turkey Meatballs
- Seared Chorizo and Haloumi Skewers
- Boursin Stuffed Baby Potatoes Wrapped in Bacon
- Candied Tomato Risotto Fritters with Basil Aioli
- Butternut, Pear, and Curry Bisque Shooters
- BBQ Pulled Pork on Herb Focaccia Bread
- Warm Sweet Potato Truffles with Bourbon Pipette
- Caramelized Onion, Bacon, and Blue Cheese Tartlets
- Blue Cheese Stuffed Dates Wrapped in Prosciutto
- New Potato Lollipops Wrapped in Bacon
- Coconut Shrimp (add \$2 per guest)

### Cold Hors D'oeuvres

- Poached Chicken Endive Spears
- Deviled Egg Canapés
- Antipasto Kabobs
- Poached Pear and Chevre on Crackers
- Beef Medallions
- Prosciutto Di Parma with Melon
- Bite Size Red Potatoes
- Spicy Medallions of Pork
- Stuffed Phyllo Cups
- Trio of Hummus with Pita Points
- Pumpkin Hummus with Sweet Potato Chips
- Herb Cheese Stuffed Strawberries
- Mini Beef Tenderloin Sliders with Sriracha Mayo
- Greek Stuffed Cucumber Cups
- Roasted Sweet Pepper and Tomato Bruschetta
- Watermelon Gazpacho with Spicy Shrimp Shooters (add \$1 per guest)
- Classic California Sushi Roll (add \$1 per guest)
- BLT Sushi Roll (add \$1 per guest)
- Cobb Salad Sushi Roll (add \$1 per guest)
- Wonton Crisps with Seared Tuna, Cucumber and Wasabi Cream (add \$1 per guests)
- Jumbo Shrimp Cocktail (add \$2 per guest)
- Cider Poached Shrimp Cocktail with Apple Butter Sauce (add \$2 per guest)

### Cold Hors D'oeuvres Displays

Crisp Vegetable Crudités.....\$3.75 per guest  
 Cheese and Fruit Display.....\$4.25 per guest

### **Additional Information**

Each additional hour add \$3.25 per guest  
 Each additional hors d'oeuvres selection add \$2.25 per guest

# Delectable Desserts

*Indulge in our delicious dessert options!*

## Gourmet Popcorn Station

Caramel, Cherry, and Lime Popcorn elegantly layered in glass jars and served in individual novelty baggies  
\$5.50 per guest

## Warm Cobbler A La Mode

Choose Cherry or Peach with French Vanilla Ice Cream  
\$3.25 per guest

## Chef's Favorite Dessert Table

A selection of Mini Pastries, Cakes, and Tortes chosen by our pastry chef  
\$5.50 per guest

## Novelty Candy Table

Assorted Candies elegantly displayed in glass jars and served in novelty baggies  
Market Price

## Decadent Milk Chocolate Fountain

With up to 6 Different Items to dip  
\$6.50 per guest

## Vanilla Bean Cheesecake

With Strawberry Topping  
\$3.50 per guest

## Traditional Pie Assortment

Assorted seasonal pie slices served with whipped cream  
\$2.95 per guest  
Add Vanilla Ice Cream for an additional  
\$0.50 per guest

## Customized Wedding Cake

Starting at \$4.00 per guest

## Sundae Station

Build your own sundae with vanilla ice cream salted caramel gelato, hot fudge, caramel sauce, maraschino cherries, sprinkles, and candy bits  
\$4.50 per guest

## S'more Station

Your guests can roast their favorite camp fire treats! Includes Graham Squares, Marshmallows, Milk Chocolate Squares, and Reese's Peanut Butter Cups  
\$4.50 per guest

## Assorted Novelty Ice Cream Bars

Jolly Rancher Pops, Ice Cream Sandwiches, and Sundae Cones all served in coolers w/ dry ice  
\$2.25 per guest  
Decorative Ice Cream Cart rental available for \$100.00 Rental Fee

## Gourmet Brownies

Heath Bar, M&M, and Fudge  
\$20 per dozen

## Fresh Baked Cookies

Chocolate Chunk, Macadamia Nut, and Oatmeal Raisin  
\$11 per dozen

## Gourmet Jumbo Crispy Rice Treats

- Choice of 2 flavors: Key Lime, Lemon Poppy, S'more, Cookies 'n' Cream, Pumpkin Spiced, and Maple Bacon Waffle Cone  
\$18 per dozen

# Beverage Services

All services include high grade clear disposable cups with glassware available for an additional fee.  
Bartenders included unless stated otherwise.

## Beer and Wine Open Bar

- Premium House Wines:
  - Merlot
  - Cabernet Sauvignon
  - Chardonnay
  - White Zinfandel
- Bud Light and Labatt's
- Pepsi Products
  - \$4.50 first hour
  - \$3.25 each additional hour
  - Minimum 2 hours required

## Well Open Bar

- Gordon's Vodka
- Early Times Bourbon
- Castillo Rum
- Banker's Club Whiskey
- Highland Mist Scotch
- Gordon's Gin
- Hartley's Brandy
- El Toro Tequila
- Peach Schnapps
- Bud Light
- Premium House Wines:
  - Merlot
  - Cabernet Sauvignon
  - Chardonnay
  - White Zinfandel
- Pepsi Products
  - \$6.50 first hour
  - \$4.25 each additional hour
  - Minimum 2 hours required

## Premium Open Bar

- Absolut Vodka
- Crown Royal Whiskey
- Jack Daniels Bourbon
- Bacardi Rum
- Captain Morgan's Spiced Rum
- Dewar's Scotch
- Tanqueray Gin
- Bailey's Irish Cream
- Jose Cuervo Tequila
- Kahlua
- Peach Schnapps
- Bud Light and Labatt's
- Premium House Wines:
  - Merlot
  - Cabernet Sauvignon
  - Chardonnay
  - White Zinfandel
- Pepsi Products
  - \$8.75 first hour
  - \$6.50 each additional hour
  - Minimum 2 hours required

## Bulk Beverages

Includes Ice, Service Containers, and Cups

Coffee Service & all the Fixings	
25 cup Carafe .....	\$40.00
50 cup Carafe .....	\$70.00
100 cup Carafe .....	\$125.00
Fresh Squeezed Lemonade, gal .....	\$15.00
Party Punch w/Rainbow Sherbet, gal .....	\$15.00
Fresh Brewed Iced Tea, gal.....	\$12.00

## Self-Service Open Beverage Station

Selections include: Pepsi Products, Water, Coffee Service, Lemonade, Party Punch, and Iced Tea.

- 1 Beverage Option: \$1.00 per guest per hour
- 2 Beverage Options: \$1.50 per guest per hour
- 3 Beverage Options: \$2.00 per guest per hour

## A La Carte Beverages

12 oz Pepsi Products .....	\$1.50
16.9 oz Bottled Water .....	\$1.75
10 oz Bottled Fruit Juice.....	\$1.75
Gatorade.....	\$2.50