

ELEVATE YOUR CATERING EXPERIENCE



CATERING MENU

469.677.7004 EXT 1 | www.naborlyprovisions.com
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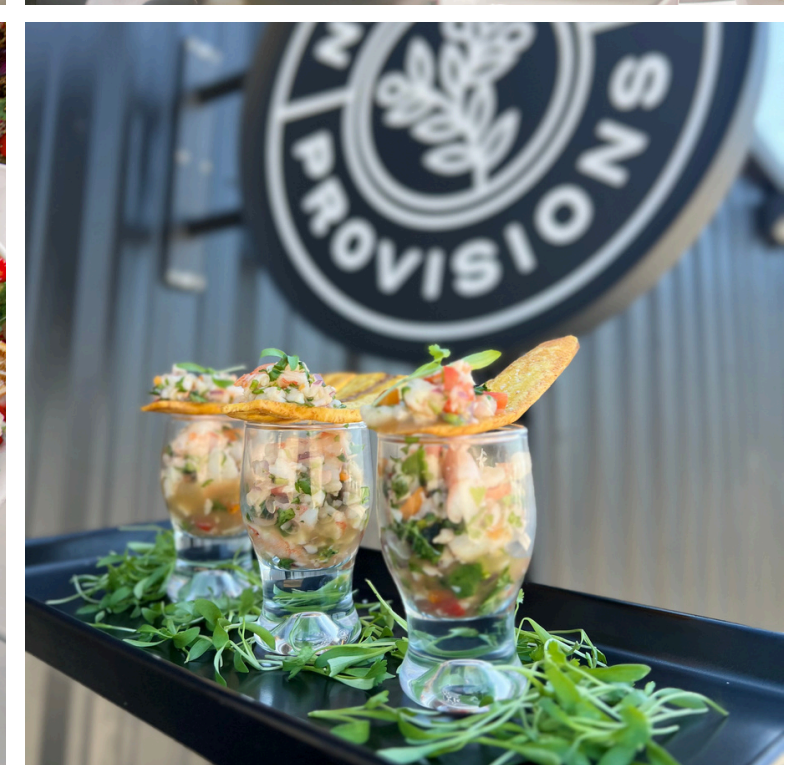
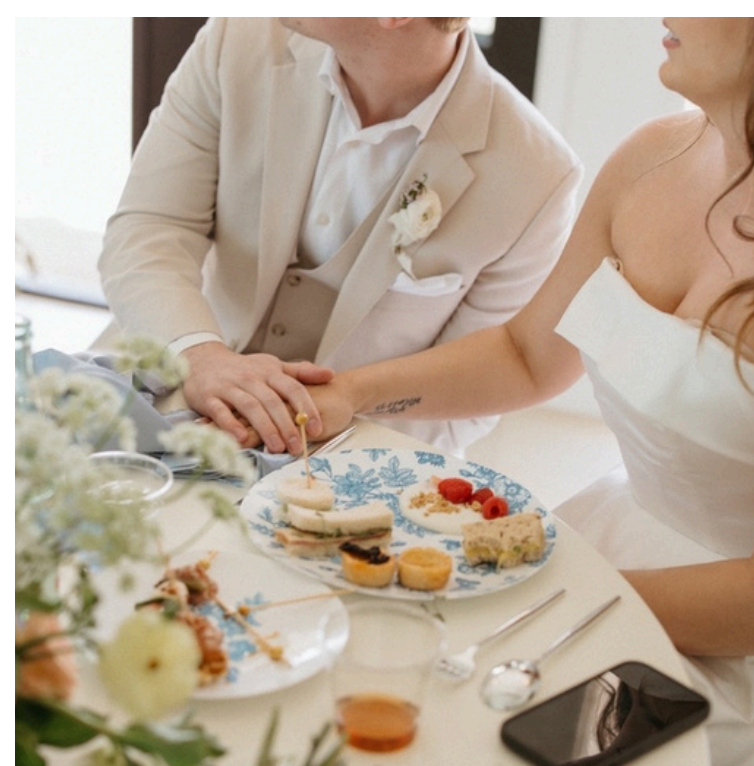
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HORS D'OEUVRES

SIGNATURE BITES

\$5.50 EACH OR 3 FOR \$15

BIRRIA EMPANADA

Poblano Crema

BACON WRAPPED DATE

Manchego Cheese | Balsamic Reduction

BUFFALO CHICKEN AND CHIVE WAFFLE

Blue Cheese Pipette | Buffalo Sauce
Blue Cheese Crumbles

MINI CRISPY CHICKEN TINGA TACO

Queso Fresco | Pickled Red Onion | Avocado Aioli

MELON PROSCIUTTO

Fresh Mozzarella | Prosciutto
Fresh Basil | Balsamic Reduction

WHIPPED RICOTTA CROSTINI

Fresh Berries | Local Honey

MINI TOSTADA

Black Beans Puree | Queso Fresco | Avocado Crema
Pickled Red Onion | Micro Cilantro

SEASONAL HUMMUS SHOOTER

Crudite

BALSAMIC ROASTED GRAPE CROSTINI

Whipped Goat Cheese | Balsamic Glaze

CHARCUTERIE SKEWER

Salami | Fresh Basil | Mozzarella
Cherry Tomatoes | Cornichons

CARAMELIZED ONION & GRUYERE PUFF PASTRY

GRILLED SHRIMP SKEWER

Chimichurri

BLACK BEAN ZUCCHINI QUESADILLA

Avocado Aioli

CLASSIC DEVILED EGG

Chives | Candied Bacon

CREAMY ELOTE SPOON

Tajin | Queso Fresco | Micro Cilantro

SAVORY WILD MUSHROOM TARTLET

Thyme | Gruyère

BRIE EN CROUTE

Apricot Preserves | Crushed Pistachio

PREMIUM BITES

\$7.00 EACH OR 3 FOR \$20

MINI LOBSTER ROLL

SMOKED SALMON MINI SAVORY CONE

Dill Crème Fraîche

MINI LUMP CRAB CAKE

Remoulade

BEEF BOURGUIGNON PUFF PASTRY

Dijon Aioli

TUNA POKE SESAME CONE

WATERMELON CEVICHE BITE

SLICED TENDERLOIN CROSTINI

Horseradish Aioli | Parmesan Cheese | Capers

JUMBO LUMP CRAB SHOOTER

Heirloom Tomatoes | Champagne Vinaigrette
Creole Seasoning

MINI POTATO BLINI

Dill Creme Fraiche | Petrossian Royal Caviar

SPICY TUNA TARTARE

Wonton Crisp | Sriracha Mayo | Black Sesame Seeds | Scallion





GRAZING A LA CARTE

SMORGASBORD \$16

BOUNTIFUL DISPLAY OF CHEESES

Such As: Aged Gouda | Chèvre | Smoked Cheddar | Brie

CURED ITALIAN MEATS

Such As: Salami | Capocollo | Prosciutto

CLASSIC DIPS

Pimento Cheese | Traditional Hummus

SWEET SPREADS

Seasonal Jams | Local Honey

CRISPS, CRACKERS, CROSTINI, CRUDITE
FRESH BERRIES, DRIED FRUIT, SPICED NUTS



COCKTAIL SANDWICH DISPLAY \$10

| Choice of Two |

MONTE CRISTO

Turkey | Berry Preserves | Herb Cream Cheese
Arugula | Mini Croissant

ROAST BEEF SLIDER

Swiss Cheese | Caramelized Onion Spread
Arugula | Mini Hoagie Bun

HONEY HAM & SWISS

Honey Dijon Aioli | Arugula | Brioche Bun

(Based on 2 Per Person)



TEA BITES \$10

| Choice of Three |

WALDORF CHICKEN SALAD

CUCUMBER & CHIVE CREAM CHEESE

PIMENTO CHEESE ROLLED IN SPICED PECANS

ASPARAGUS PIN WHEEL

HAM & WHITE CHEDDAR WITH PEACH CHUTNEY

CLASSIC EGG SALAD

(Based on 3 Per Person)





GRAZING A LA CARTE



DIP DUO \$8

| Choice of Two |

CLASSIC HUMMUS
SMOKEY PIMENTO CHEESE
GUACAMOLE
CARAMELIZED ONION
SPINACH ARTICHOKE

INCLUDES CRISPS, CRACKERS, CROSTINI & CRUDITÉ



SKEWER DISPLAY \$10

| Choice of Two |

ITALIAN SAUSAGE
Roasted Bell Peppers

GRILLED CHICKEN PESTO

HERB GRILLED SHRIMP
Citrus Honey Vinaigrette

THAI CHICKEN
Red Coconut Curry

SEASONAL VEGETABLE
Pesto

GRILLED SIRLOIN
Chimichurri

CAPRESE
Fresh Mozzarella | Cherry Tomato
Fresh Basil | Balsamic Glaze

PANZANELLA
Grilled Rustic Bread | Roasted Cherry Tomatoes
Fresh Bocconcini | Mozzarella | Basil Pesto

MELON PROSCIUTTO
Fresh Mozzarella | Prosciutto
Fresh Basil | Balsamic Reduction

(Based on 2 Per Person)





GRAZING PACKAGES

THE NABORLY \$30 PER PERSON

SMORGASBORD

BOUNTIFUL DISPLAY OF CHEESES

Such As: Aged Gouda | Chèvre | Smoked Cheddar | Brie

CURED ITALIAN MEATS

Such As: Salami | Capocollo | Prosciutto

CLASSIC DIPS

Pimento Cheese | Traditional Hummus

SWEET SPREADS

Seasonal Jams | Local Honey

**CRISPS, CRACKERS, CROSTINI, CRUDITE
FRESH BERRIES, DRIED FRUIT, SPICED NUTS**

SKEWER DISPLAY

| Choice of Two |

ITALIAN SAUSAGE

GRILLED CHICKEN PESTO

HERB GRILLED SHRIMP

THAI COCONUT CURRY CHICKEN

SEASONAL VEGETABLE

GRILLED SIRLOIN

CAPRESE

PANZANELLA

MELON & PROSCIUTTO

(Based on 2 Per Person)

SLIDER DISPLAY

| Choice of Two |

MONTE CRISTO

Turkey | Herbed Cream Cheese
Berry Preserves | Arugula | Croissant

HONEY HAM & SWISS

Honey Dijon Aioli | Arugula | Brioche Bun

GROUND BEEF SLIDER

Sharp Cheddar | Butter Leaf Lettuce
Sliced Roma Tomato | Garlic Aioli | Brioche Bun

CAPRESE

Grilled Chicken Breast | Roma Tomato
Fresh Mozzarella | Fresh Pesto | Focaccia

ROAST BEEF SLIDER

Swiss | Caramelized Onion Spread | Arugula | Brioche Bun

SHREDDED PORK SLIDER

Provolone | Pickled Red Onion | Creamy Ranchero Slaw

GROWN-UP GRILLED CHEESE

Gruyère | Peach Chutney

HOT HAM WITH JALAPEÑO JELLY

Sourdough

THE CUBAN

Ham | Shredded Pork | Dijon Aioli | Swiss Cheese
Dill Pickles | Hawaiian Roll

(Based on 2 Per Person)

ADD COLD SALAD DISPLAY FOR \$8 PER PERSON





GRAZING PACKAGES



BRUNCH BUNCH

\$40 PER PERSON

DIP DUO

Pimento Cheese | Seasonal Hummus
Fresh Crudité | Crostini | Crackers

DEVEILED EGG DISPLAY

Chives | Crispy Bacon | Candied Jalapeño
Everything Seasoning
(Based on 2 Per Person)

SEASONAL FRUIT DISPLAY

Berries | Melon | Pineapple
Cantaloupe | Etc.

SALMON BAGEL BAR

Plain, Sesame Everything Bagels
Diced Red Onion | Diced Boiled Egg
Capers | Whipped Cream Cheese
Sliced Cucumber | Cornichons

- OR -

BISCUIT BAR

Whipped Butter | Seasonal Jams
Pimento Cheese | Chive Butter | Local Honey

ADD YOGURT PARFAIT BAR FOR \$5 PER PERSON

Greek Yogurt | Granola | Almonds
Chia Seeds | Honey | Assorted Berries | Banana

UPTOWN CHIC

\$55 PER PERSON

DIP DUO

Pimento Cheese | Seasonal Hummus
Fresh Crudité | Crostini | Crackers

GREENS & GRAINS STATION

QUINOA SALAD

Tri Colored Quinoa
Roasted Vegetables
Crumbled Feta
Citrus Vinaigrette

SPINACH SALAD

Candied Walnuts
Grapes | Dates
Gorgonzola
Balsamic Vinaigrette

DISPLAY OF BEEF TENDERLOIN

Chilled OR Hot
Pepper Crusted Tenderloin | Garlic Aioli
Creamy Horseradish | Spinach Pesto
Cocktail Rolls
(Based on 4-5 oz Per Person)

CREAMY GOUDA MAC & CHEESE BAR

Cheddar Cheese | Crumbled Bacon | Chives
- OR -

LOADED WHIPPED POTATO BAR

Shredded Cheddar Cheese | Butter
Crumbled Bacon | Sour Cream | Chives

SOMETHING SWEET

| Choice of One |

Mini Pastries | Assorted Tartlets
Dessert Shooters | Macarons





GRAZING PACKAGES

THE TEXICAN

\$40 PER PERSON

DISPLAY OF CHIPS & DIPS

Smokey Pimento Cheese
Guacamole
Roasted Salsa Rojo

TEX-MEX APPETIZER DISPLAY

Mini Chicken Flautas
Black Bean, Zucchini & Corn Quesadillas
Beef Empanadas
Chipotle Cream | Jalapeño Ranch

STREET TACO STATION

| Choice of One Protein |

Shredded Chicken Tinga | Chipotle Shredded Beef | Carnitas
Mini Flour **OR** Corn Tortillas
Diced Red Onion | Cilantro | Queso Fresco

TRES LECHES SHOOTER

Whipped Sweet Cream | Cinnamon | Berries



TEA TIME

\$25 PER PERSON

TEA SANDWICHES

| Choice of Three |

Waldorf Chicken Salad
Cucumber & Chive Cream Cheese
Pimento Cheese Rolled in Spiced Pecans
Asparagus Pin Wheel
Ham & White Cheddar with Peach Chutney
Classic Egg Salad
(Based on 2 Per Person)

ASSORTED INDIVIDUAL QUICHE

Quiche Lorraine | Quiche Florentine
Sun Dried Tomato Goat Cheese Quiche
(Based on 2 Per Person)

PASTRIES & SCONES

Assortment of Scones | Croissants | Mini Lemon Cakes
Devonshire Creme | Strawberry Jam
(Based on 2 Per Person)





CHEF STATIONS



MINI GRIDDLED SANDWICH STATION \$12

| Choice of Two |

MONTE CRISTO

Turkey | Berry Preserves | Herbed Cream Cheese
Arugula | Challah

GROUND BEEF SLIDER

Sharp Cheddar | Butter Leaf Lettuce
Sliced Roma Tomato | Garlic Aioli

ROAST BEEF SLIDER

Swiss Cheese | Caramelized Onion Spread
Arugula | Mini Hoagie Bun

SHREDDED PORK SLIDER

Provolone | Pickled Red Onion
Creamy Ranchero Slaw | Brioche Bun

HOT HAM WITH JALAPEÑO JELLY

Sourdough

THE CUBAN

Ham | Shredded Pork | Dijon Aioli | Swiss Cheese
Dill Pickles | Hawaiian Roll

GROWN-UP GRILLED CHEESE

Gruyère | Peach Chutney

(Based on 2 Per Person)

DISPLAY OF BEEF TENDERLOIN \$22

SLICED PEPPER CRUSTED TENDERLOIN

Garlic Aioli | Creamy Horseradish | Spinach Pesto
Cocktail Rolls

Served Chilled as Display OR Served Hot Carving Style

MEXICAN TOSTADA STATION \$14

4" Crispy Tostada Shells

Choice of One Protein

Chicken Tinga
Blackened Shrimp
Shredded Beef

Choice of One Topping

White Bean Puree | Black Bean Puree

Toppings

Queso Fresco | Micro Cilantro
Pickled Red Onion | Buttermilk Cilantro Drizzle

(Based on 2 Per Person)

MEXICAN STREET TACO STATION \$14

| Choice of One Protein |

Shredded Chicken Tinga
Shredded Beef
Carnitas

Choice of One Tortilla

Mini Flour Tortillas | Mini Corn Tortillas

Toppings

Queso Fresco | Diced Red Onion | Cilantro | Lime

(Based on 2 Per Person)

TEX-MEX APPETIZER DISPLAY \$15

MINI CHICKEN FLAUTAS

BLACK BEAN & SAUTÉED ZUCCHINI QUESADILLAS

SHREDDED BEEF EMPANADAS

Chipotle Crema | Jalapeño Ranch

(Based On 4 Bites Per Person)



CHEF STATIONS

RAVIOLI OR GNOCCHI STATION

Mini Plate \$12 | Entree \$24

PASTA

| Choice of One |

Seasonal Ravioli
Gnocchi

PROTEIN

| Choice of One |

Grilled Chicken
Sliced Italian Sausage

SAUCES

| Choice of Two |

Light Lemon Butter
Pesto Cream
Creamy Asiago
Pomodora

TOPPINGS

Sun-Dried Tomatoes | Cherry Tomatoes
Shaved Asparagus | Spinach | Micro Basil
Freshly Grated Grana Padana

MAC & CHEESE BAR \$10

CREAMY GOUDA MAC & CHEESE

TOPPINGS

Shredded Cheddar | Crispy Crumbled Bacon | Chives

Add Shredded Brisket for \$5.00 Per Person

LOADED WHIPPED POTATO BAR \$10

WHIPPED YUKON GOLD POTATOES

Shredded Cheddar Cheese | Salted Butter
Crispy Crumbled Bacon | Chives | Sour Cream

- OR -

SWEET WHIPPED POTATOES

Brown Sugar | Cinnamon Butter | Candied Pecans

BRAISED BEEF & CHEESY GRITS \$14

SLOW BRAISED BEEF

Aged Gouda Grits | Crispy Potato Spirals
Micro Basil

MEDITERRANEAN STATION \$16

SERVED IN SOFT PITA BREAD OR AS A BOWL

PROTEIN

| Choice of One |

Herb Roasted Chicken Breast
Greek Meatballs

TOPPINGS

Cherry Tomatoes | Sliced Cucumber | Sliced Red Onion

SAUCES

Tzatziki
Classic Hummus

POKE BOWL BAR

Mini Plate \$14 | Entree \$25

PROTEINS

| Choice of Two |

Spicy Tuna
Salmon
Tofu

(3 oz Portion)

CHOICE OF WHITE OR BROWN RICE

TOPPINGS

Mixed Greens | Sliced Carrots | Edamame | Cucumbers
Crushed Red Pepper | Sliced Avocado | Toasted Pepitas
Seaweed Salad | Fresh Cilantro

Add On Spring Rolls for \$4.00 Per Person

ASIAN INSPIRED STATION

Mini Plate \$12 | Entree \$24

PROTEIN

| Choice of One |

Sesame Soy Chicken
Asian Chili Shrimp

TOPPINGS

Chopped Carrot | Grilled Onion | Zucchini
Mushrooms | Edamame

VEGETABLE FRIED RICE | WHITE RICE

SAUCES

Teriyaki | Soy | Ginger Sauce



CHEF STATIONS

TASTE OF THE WORLD

\$38 PER PERSON

Enjoy a Variety of Our Most Popular Mini Plate Chef Stations

RAVIOLI OR GNOCCHI STATION

PASTA

| Choice of One |

**Seasonal Ravioli
Gnocchi**

PROTEIN

| Choice of One |

**Grilled Chicken
Sliced Italian Sausage**

SAUCES

| Choice of Two |

Light Lemon Butter | Pesto Cream | Creamy Asiago | Pomodora

TOPPINGS

Sun-Dried Tomatoes | Cherry Tomatoes | Shaved Asparagus
Spinach | Micro Basil | Freshly Grated Grana Padana

ASIAN INSPIRED STATION

PROTEIN

| Choice of One |

Sesame Soy Chicken | Asian Chili Shrimp

TOPPINGS

Chopped Carrot | Grilled Onion | Zucchini | Mushrooms | Edamame

VEGETABLE FRIED RICE | WHITE RICE

SAUCES

Teriyaki | Soy | Ginger Sauce

MEXICAN STREET TACO OR TOSTADA STATION

| Choice of One Protein |

Shredded Chicken Tinga | Shredded Beef | Blackened Shrimp

Choice of One Tortilla

Mini Flour Tortillas | Mini Corn Tortillas

Toppings

Queso Fresco | Diced Red Onion | Cilantro | Lime

(Based on 1 Per Person)



BUFFET

Buffet Includes Choice of One Salad, One Classic OR One Premium Protein, One Starch, and One Vegetable | Also Includes Artisan Bread & Butter

PROTEIN

CLASSIC \$30

Lemon Rosemary Chicken

Blackened Chicken Breast

Cajun Cream Sauce

Seared Chicken

Poblano Cream Sauce

Citrus Glazed Pork Loin

Chipotle Pork Tenderloin

PREMIUM \$40

Airline Chicken Breast

Dijon Cream Sauce

Slow Braised Beef

Red Wine Demi-Glaze

Sliced Beef Tenderloin

Peppercorn Cream Sauce

VEGETABLE

Sautéed Seasonal Vegetables

Sautéed Haricots Verts with Slivered Almonds

Glazed Whole Petite Carrots

Grilled Broccoli with Lemon Zest

STARCH

Garlic Whipped Potatoes

Baked Gouda Macaroni & Cheese

Herb Roasted Baby Potatoes

Roasted Butternut Squash with Sage Brown Butter

Sweet & Savory Whipped Sweet Potatoes

Quinoa Pilaf with Bell Peppers & Peas

Wild Rice Pilaf

SALAD

GARDEN SALAD

Romaine Lettuce | Cherry Tomato | Shredded Carrot

Sourdough Croutons | Ranch Dressing

SOUTHWESTERN SALAD

Romaine & Spinach | Black Beans | Charred Corn | Green Chilies

Diced Tomato | Avocado Ranch

BERRY-LICIOUS

Mixed Greens | Candied Pecans | Feta Cheese | Strawberries

Blueberries | Balsamic Vinaigrette

BLUE CHEESE WEDGE

Iceberg Wedge | Bleu Cheese Crumbles | Shredded Carrots

Crispy Bacon | Diced Tomato | Blue Cheese Dressing

HARVEST

Mixed Greens | Dried Cranberries

Crumbled Goat Cheese | Pistachios | Herb Vinaigrette





B U F F E T

GOING GREEK \$25

CLASSIC GREEK SALAD

Romaine & Iceberg Lettuce | Sliced Cucumber
Cherry Tomato | Shaved Red Onion
Kalamata Olives | Feta Cheese | Lemon Vinaigrette

PROTEIN

| Choice of One |

Lemon Herb Roasted Chicken Breast
Greek Meatballs

SIDES

Turmeric Rice
Sautéed Peppers, Zucchini & Onions
Fresh Pita & Classic Hummus

Upgrade to Seared Shrimp or Cubed Sirloin
\$8.00 Per Person

LITTLE ITALY \$25

CLASSIC CAESAR SALAD

Romaine with Parmesan & House Made Croutons
Served with Caesar Dressing

PASTA

| Choice of Two |

Classic Meat Lasagna
Baked Ziti Bolognese
Penne with Grilled Chicken & Pesto Cream Sauce
Bowtie Primavera with Seasonal Vegetables

SIDE

Garlic Butter Breadsticks

FRESH MEX \$25

CHIPS & SALSA

House Made Roasted Ranchero Style Salsa
Corn Tortilla Chips

SOUTHWESTERN CHOPPED SALAD

Chopped Romaine | Baby Kale | Roasted Corn
Black Beans | Pickled Red Onion | Queso Fresco
Cilantro Lime Ranch

TEXICAN STREET TACOS

| Choice of Two |

Shredded Chicken Tinga
Pasilla Pulled Pork
Shredded Beef

Calabacitas:

Mexican Zucchini | Bell Pepper | Mushroom

TORTILLAS

| Choice of One |

Corn Tortillas
Flour Tortillas

TOPPINGS

Red Onion | Queso Fresco | Cilantro | Lime

SIDES

| Choice of Two |

Cilantro Rice
Charro Black Beans
Street Style Corn:

Ranchero Crema | Tajin | Queso Fresco | Cilantro

Upgrade to Fresh Guacamole

- OR -

Caramelized Onion Queso Blanco
\$4.50 Per Person



PLATED

Plated Meals Includes Choice of One Salad, One Classic OR One Premium Protein, One Starch, and One Vegetable | Also Includes Artisan Bread & Butter

PROTEIN

CLASSIC \$40

Lemon Rosemary Chicken

Blackened Chicken Breast

Cajun Cream Sauce

Seared Chicken

Poblano Cream Sauce

Citrus Glazed Pork Loin

Chipotle Pork Tenderloin

PREMIUM \$50

Roasted Airline Chicken Breast

Dijon Cream Sauce

Sliced Beef Tenderloin

Peppercorn Cream Sauce

Braised Short Rib

Red Wine Demiglace

Pan Roasted Salmon

Lemon Beurre Blanc

Filet Mignon

Béarnaise Sauce

VEGETABLE

Sautéed Seasonal Vegetables

Sautéed Haricots Verts with Slivered Almonds

Glazed Whole Petite Carrots

Grilled Broccolini with Lemon Zest

STARCH

Garlic Whipped Potatoes

Baked Gouda Macaroni & Cheese

Herb Roasted Baby Potatoes

Roasted Butternut Squash with Sage Brown Butter

Sweet & Savory Whipped Sweet Potatoes

Quinoa Pilaf with Bell Peppers & Peas

Wild Rice Pilaf

SALAD

GARDEN SALAD

Romaine Lettuce | Cherry Tomato | Shredded Carrot

Sourdough Croutons | Ranch Dressing

SOUTHWESTERN SALAD

Romaine & Spinach | Black Beans | Charred Corn | Green Chilies

Diced Tomato | Avocado Ranch

BERRY-LICIOUS

Mixed Greens | Candied Pecans | Feta Cheese | Strawberries

Blueberries | Balsamic Vinaigrette

BLUE CHEESE WEDGE

Iceberg Wedge | Bleu Cheese Crumbles | Shredded Carrots

Crispy Bacon | Diced Tomato | Blue Cheese Dressing

HARVEST

Mixed Greens | Dried Cranberries

Crumbled Goat Cheese | Pistachios | Herb Vinaigrette





DESSERT

MINI DESSERTS

\$4 EACH OR 3 FOR \$12

SEASONAL SHORTCAKE SHOOTER

CHOCOLATE MOUSSE SHOOTER

Citrus Zest | Ancho Chile Flakes

BREAD PUDDING SHOOTER

CHEESECAKE SHOOTER

KEYLIME PIE SHOOTER

LEMON CHIFFON MOUSSE SHOOTER

TRES LECHES SHOOTER

BROWNIE BITES

MINI TARTLETS

Fresh Fruit | Chocolate | Key Lime

ASSORTED CHEESECAKE BITES

ASSORTED MACARONS

DESSERT BARS

\$4 EACH

RASPBERRY CRISP

LEMON

PECAN

CHOCOLATE

COOKIES N' CREAM

ASSORTED COOKIES

\$3 EACH

CLASSIC CHOCOLATE CHIP

OATMEAL RAISIN

PEANUT BUTTER

SUGAR

PLATED DESSERTS

\$9 Per Person

NY STYLE CHEESECAKE

Berry Compote

CHOCOLATE MOUSSE CAKE

FRESH FRUIT TARTLET

Key Lime | Berry





BEVERAGES

COFFEE BAR \$6

| Choice of One |

Medium Roast Caffeinated
Decaf Coffee

Creamer | Sweetener Packets
Disposable Coffee Cups

ICED TEA STATION \$3

| Choice of One |

Sweet Iced Tea
Unsweet Iced Tea

Sweetener Packets | Lemons

JUICE BAR \$5

Lemonade | Orange Juice | Cranberry Juice

HOT TEA \$6

ASSORTMENT OF HERBAL TEAS

Earl Gray | English Breakfast | Green

SOFT DRINKS \$2.50

Coke | Diet Coke | Sprite

SIGNATURE BAR PACKAGE

BEER

2 Domestic | 1 Premium

WINE

House Red | House White

SIGNATURE COCKTAILS

2 Batches of Choice

PREMIUM CALL BAR

BEER

2 Domestic | 1 Premium

WINE

House Red | House White

SPIRITS

Tito's Vodka | Jack Daniel's Whiskey
Bacardi Silver | Tanqueray Gin | Dewars Scotch
Espolon Silver Tequila

MIXERS

Coke | Sprite | Diet Coke | Ginger Ale
Cranberry Juice | Orange Juice | Club Soda | Tonic

**All Bar Packages Include Ice, Cooler Rentals, Clear Disposable Cups, Garnishes, Straws, and Napkins*

**Inquire for Bar Pricing*



STAFFING

STAFFING NEEDS VARY BASED ON HEADCOUNT AND SERVICE STYLE

CHEF ATTENDANT

Flat Fee | \$250

PROFESSIONAL SERVER

2 Hour Event | \$175

3 Hour Event | \$210

4 Hour Event | \$245

5 Hour Event | \$280

\$35 Per Additional Hour

BARTENDER

2 Hour Event | \$225

3 Hour Event | \$270

4 Hour Event | \$315

5 Hour Event | \$360

\$45 Per Additional Hour

FEES INCLUDE 2 HOURS PRIOR FOR SETUP AND 1 HOUR POST EVENT FOR CLEAN UP



RENTALS

PLEASE INQUIRE FOR CUSTOM MENU PROPOSALS & FOR OTHER SPECIALTY RENTALS, ETC.

BUFFET CHINA + GLASSWARE

\$8.00 PER PERSON

Classic White Rim China Dinner Plate
Classic White Rim Dessert Plate
Classic Dinner Fork
Classic Dinner Knife
Classic Dessert Fork
Water Goblets (1/Person)

PLATED CHINA + GLASSWARE

\$12.00 PER PERSON

Classic White Rim China Dinner Plate
Classic White Rim China Salad Plate
Classic White Rim Dessert Plate
Bread & Butter Plate
Classic Dinner Fork
Classic Dinner Knife
Classic Salad Fork
Classic Dessert Fork
Water Goblets (1/Person)

DISPOSABLES

\$2.50 PER PERSON

Clear Plastic Cups
Clear Plastic Dinner Plates
Clear Dessert Plates
Clear Cutlery
Napkins

ADDITIONAL RENTALS

PLEASE INQUIRE FOR ALL LINENS, EXTRA TABLE-WARE, GLASSWARE, ETC.

Thank you!