



CATERING MENU



BREAKFAST SERVICE

*Breakfast Service is priced per person with a 10 person minimum.

Prices do not reflect service fee or local taxes.

Disposables are included, non-disposables are available.

THE SPECIAL TREAT HOT BREAKFAST SERVICE

Cheddar Cheese Egg Casserole, Applewood Smoked Bacon, Fresh Fruit Salad, your choice of either Fluffy Buttermilk Pancakes or Thick Sliced Brioche French Toast. Served with Butter, Maple Syrup Paris Coffee and Juice
14.00

CONTINENTAL BREAKFAST

Platter of Breakfast Breads including Artisan Croissants and Danish, Assorted Muffins, Bagels and Scones, Fresh Fruit Salad, Orange Juice and Fresh Ground and Brewed Parisi Coffee 12.00
Platter of Breakfast Pastries, Juice and Coffee 8.00
Platter of Breakfast Pastries only 6.00

BREAKFAST A LA CARTE

APPLEWOOD SMOKED BACON	4.00	HASH BROWNS	4.00	OMELETTES	8.00
SAUSAGE LINKS	4.00	ROASTED POTATOES	4.00	FRITTATAS	8.00
THICK CUT HAM	4.00	ENGLISH MUFFIN	3.00	COTTAGE CHEESE	4.00
FRESH FRUIT	4.00	FRESH BAKED BISCUIT	3.00	GRANOLA BERRY PARFAIT	4.00

Live Breakfast Stations

Allow our Catering Professionals to create a personalized Omelet, Frittata or Eggs Benedict Buffet, with all accompaniments, for you and your guests. Imagine a Crepe station, Everything Bacon Station or a Doughnut Station. The possibilities are endless.



PB&J BREAKFAST FAVORITES

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BELGIUM STYLE WAFFLES

Light and airy Belgium style waffles topped with powdered sugar Choose your flavor: plain, blueberry, strawberry, chocolate chip, and bacon 8.00

BREAKFAST BURRITO

Flour tortilla stuffed with scrambled eggs, hash browns, spicy chorizo, pepper jack cheese and smothered with braised beef green chili served with pico de gallo & sour cream 7.00

BREAKFAST SANDWICH

Grilled Texas Toast with Two Eggs Over Medium, Cheddar Cheese, Applewood Smoked Bacon, Tomatoes 6.00

SHORT STACK

Stack Two large fluffy buttermilk pancakes served with maple syrup and whipped butter 8.00

BISCUITS & GRAVY

Two fresh baked biscuits smothered with house-made sausage gravy 10.00

Topped with 2 eggs 12.00

BREAKFAST BAGEL

Fresh Baked Bagel, Lox, Cream Cheese, Capers, Cucumber, Tomato and Red Onion 10.00

FRENCH TOAST

Thick cut brioche dipped in cinnamon egg custard and served with maple syrup and whipped butter 8.00

SMOTHERED HASH BROWNS

Hash browns smothered with sausage gravy, pepper jack cheese 8.00

Topped with 2 Eggs 10.00

Egg Casseroles

Half Pan, Approximately 10 people
Full Pan, Approximately 20 people

“B.E.T.A.”

Bacon, egg, tomato & topped with fresh avocado Half Pan 50.00 Full Pan 95.00

DENVER

Grilled ham, multi-colored peppers, tomato, red onion & cheddar cheese
Half Pan 50.00 Full Pan 95.00

LUMBERJACK

Sausage, grilled ham, bacon, caramelized onions & cheddar cheese
Half Pan 75.00 Full Pan 145.00

CRAB FLORENTINE

Blue crab, spinach, Swiss cheese & multi-colored peppers
Half Pan 75.00 Full Pan 145.00

ITALIAN

Prosciutto, Fresh mozzarella, tomato & basil
Half Pan 50.00 Full Pan 95.00

VEGETARIAN

Grilled Asparagus, Spinach, Mushrooms, Sun Dried Tomato & Feta
Half Pan 50.00 Full Pan 95.00

Breakfast Beverage Service

PARISI ARTISAN COFFEE

locally owned and roasted: regular or Decaf 4.00

MILK 4.00

HOT CHOCOLATE 4.00

HOT TEA 4.00

CHOCOLATE MILK 4.00

ORANGE JUICE 4.00

SALAD BOXED LUNCH

*10 Person Minimum, 24 Hrs. requested for delivery. Our Box Lunch Salad Selections are served with fresh baked roll and butter, dessert and a complimentary Beverage. \$12 each. Our salads are also available plattered and may pair with your choice of sandwich to create a lunch buffet.

QUINOA SALAD

for the vegan/vegetarian. Served with almonds, onions, cucumbers, red wine vinaigrette

CORY'S CHICKEN SALAD

Fried or Grilled Chicken with Romaine, Egg, Cheese, Tomato, Avocado, Artichoke Hearts and Whole Grain Honey Mustard

TRADITIONAL CAESAR

Romaine, Pecorino Romano, Roasted Peppers, Toasted Croutons and Caesar Dressing

TOPPINGS

Grilled Chicken \$3 Grilled Salmon \$5
Grilled Shrimp \$5



BABY SPINACH AND BERRIES

Strawberries, Blueberries, Candied Walnuts, Red Onion and Raspberry Vinaigrette

PB&J HOUSE SALAD

Spring Mix, Cucumber, Pecorino Romano, Kalamata Olives, Tomatoes, Peperoncini and Lemon Romano Vinaigrette

TRADITIONAL COBB SALAD

Smoked Chicken, Bacon, Romaine, Egg, Cheese, Tomato, Blue Cheese and Buttermilk Herb Ranch



SANDWICH BOXED LUNCH

*10 Person Minimum, 24 Hrs. requested for delivery. Our Box Lunch Sandwich Selections are served with chips, dessert and a complimentary Beverage. \$12 each. Our sandwiches are also available plattered and paired with your choice of salad to create your own lunch buffet.

GYRO WRAP

Grilled Shaved Chicken, Tzatziki, Lemon, Red Onion, Cucumber, Tomatoes, Feta, Chopped Romaine

FRESH MOZZARELLA, TOMATO AND BASIL

Fresh Mozzarella, Tomato and Basil with Basil Pesto on Baguette

SMOKED HAM AND CHEDDAR

Leaf Lettuce, Tomato with Stone Ground Mustard on Multi-Grain

ROAST TURKEY AND BRIE

Cucumber, Sprouts and Tomato with Fresh Herb Aioli on Whole Wheat

ROAST BEEF AND SMOKED GOUDA

Spring Mix and Tomato with Whole Grain Honey Mustard on Multi-Grain

THAI WRAP

Honey, Sriracha, Ginger, Lime, Soy, Edamame, Cilantro, Green Onions, Asian Slaw, Thai Peanut Sauce

THE LAWRENCE

Roast Beef, Hard Salami, Turkey, provolone, lettuce, tomato, Romano Vinaigrette, Peperoncini on Ciabatta

CHILI LIME CHICKEN WRAP

Mango Salsa, Avocado, Romaine, Cilantro, Queso Fresca

PB&J CLUB SANDWICH

Ham and Roasted Turkey Breast, Applewood Smoked Bacon, Havarti, Leaf Lettuce, Tomato on Three Slices of Sourdough with Mayonnaise

GRILLED VEGETABLE AND HUMMUS

Grilled Portobello, Zucchini, Yellow Squash and Red Pepper with Kalamata Olives, Goat Cheese and Creamy Hummus on Ciabatta

RED ROBIN CATERING

*10 person minimum. Disposables are included. Prices do not reflect service fee or local taxes



THE ULTIMATE RED ROBIN BURGER BAR

Personalized and customized. Freshly grilled burgers and chicken breasts served with all the traditional sides. Bacon, guacamole, cheese, crispy onions, lettuce, tomato, pickles, buns, chips and salsa, and a salad
Per Person 12.00

RED ROBIN SOUP/SALAD/WRAP COMBO

Your choice of 2. Enjoy a combination of a half wrap, one of 5 house soups, and one of any of our signature salads
Per Person 12.00

CHICKEN PARMIGIANO PASTA

Crispy Breaded Chicken served over penne pasta, with traditional marinara sauce and topped with melted mozzarella and parmesan. Served with garlic focaccia bread and fresh garden salad
Per Person 12.00

RED ROBIN ASSORTED WRAP TRAY

Assortment of BBQ Chicken, Turkey and Chicken Caesar Wraps with Fiesta Salad and Chips and Salsa
Per Person 10.00

ASSORTED SALAD BAR

Trio of assorted salads including the Crispy Chicken Salad, Simply Grilled Chicken Salad, and the Red White and Bleu Salad. Chips and salsa, garlic focaccia bread and assorted dressings
Per Person 10.00

CHICKEN FAJITAS

Tender chicken breasts grilled to perfection with a mixture of peppers and onions. Served with guacamole, tortillas, fresh salsa, sour cream, cheddar, chips and salsa
Per Person 12.00

BURNT END BBQ BUFFET MENU

*10 person minimum. All buffets are served with disposables, pickles, bread and BBQ Sauce. Prices do not reflect service fee or local taxes. Linen, Staff, Rentals Available.

STANDARD BBQ BUFFET

2 meats and 2 sides with a platter of assorted cookies
1/3 meat. \$12pp

SMOKEY'S FAMOUS BBQ BUFFET

3 meats and 3 sides with a platter of house made chocolate chip cookies. 1/3 meat. \$14pp

THE ROYAL BBQ BUFFET

1/2 lb. per person 3 meats and 3 sides with a platter of house made chocolate chip cookies. 1/2 lb meat. \$16pp

WINGS & THINGS

Available in Fire, Honey Glaze, Sweet Chipotle Glaze, Plain or mix and match, Served with Celery, Ranch or Bleu Cheese Per Dozen 12.00

MEATS

BBQ Burnt Ends, Hickory Smoked Turkey, Hickory Smoked Beef Brisket, Smoke Sausage, Hickory Smoked Ham, Slow Smoked Pulled Pork
Hickory Smoked Ribs (additional \$4.95 per person)

SIDES

Corn bread, Cheesy Corn, Bake Ranch Style Coleslaw, Texas Toast Cheddar Scalloped Potatoes, Smoked Pit Beans, Sweet and Spicy Slaw

AWARD WINNING SAUCES

Original, Thick and Bold, Chipotle, Spicy Southwest, Honey, Fire

THE ULTIMATE BBQ EXTRAVAGANZA

Includes one of our highly trained Pitmasters and a mobile smoker unit with an on-site catering staff for up to a 4-hour service. Service includes set up, breakdown, and clean up. Linen available. All buffet and service ware are provided. 100 person minimum. Choose from 3 of our award winning smoked meats at 1/2 lb per person, with 3 sides. \$20pp



TOUCH OF THE SOUTHWEST

*10 person minimum. Disposables are included non-disposables are available. Prices do not reflect service fee or local taxes. Allow our Catering Professionals to create a personalized fiesta for you and your guest.

TRADITIONAL SAMPLER

Tres Enchilada sampler, hard and soft beef and chicken tacos, Rice and Black Beans. Served with a fiesta salad and chips and salsa
Per Person 16.00

TACO BAR

Choice of crispy or soft taco shells, served with Beef and Spicy Chicken with rice and beans. Served with chips & Salsa
Per Person 12.00

TEQUILA CHICKEN

Chicken breast smothered with a tequila jalapeno lime cilantro cream sauce. Served with rice, beans, chips and salsa. Served with salad
Per Person 16.00

SIZZLING FAJITAS

Fajitas Two mesquite-grilled chicken or beef fajitas served with all the accompaniments, rice and beans. Chips & Salsa included.
Per Person 12.00

TRIO ENCHILADA BAR

Beef, Chicken and Cheese Enchiladas with rice and beans, served with Chips & Salsa
Per Person 14.00

BURRITO BAR

Build your own burritos with shredded beef and spicy chicken along with all the standards. Served with rice, beans, chips & salsa
Per Person 12.00

TEQUILA CHICKEN PASTA

Ziti with grilled chicken, and a tequila jalapeno lime cilantro cream sauce, peppers, onions and Caciotta cheese. Served with salad
Per Person 14.00



PLATED DINNER OPTIONS

*Dinner entree includes choice of salad, bread service
Price based per person and does not include service fee or sales tax.



CAMPO LINDO FARMS CHICKEN

Potato Pave, Seasonal Vegetable Medley, Rustic Pan Sauce
24.00

PAN SEARED SEA SCALLOPS

saffron orzo, vegetables, crab, beurre blanc, orange gastrique
32.00

14OZ STRIP LOIN

Wild Mushrooms, Roasted Onions, Vermont Cheddar twice baked potato
46.00

14 OZ PRIME RIB

Loaded Baked Potato, Butter Braised Green Beans, Wild Mushrooms in a Pan Jus Butter
42.00



MAPLE LEAF FARMS DUCK

Port Wine Demi, Garlic and Thyme Wild Mushrooms, Goat Cheese Dijon Potato Gratin. 28.00

GRILLED SALMON

Lyonnais Potatoes, Cipollini Onions and Broccoli, Meyer Lemon Buerre Blanc. 32.00

GRILLED BEEF TENDERLOIN

Bruleed Potatoes and Seasonal Vegetables in a Cabernet Thyme and Cracked Pepper Butter
6 oz Tenderloin 34.00 8 oz Tenderloin 40.00

BLACK PEPPER BOURBON BRAISED SHORT RIB

Loaded Potato Cake with Red Chili Brussel Sprouts 28.00

AHI TUNA

Hazelnut brown butter, crispy brussel leaves, quinoa, cherries.
36.00

OPTIONAL

Duet Entree – Additional 6.00 Per person
Add Black Tiger Guf Shrimp 9.00 per person
Add Oscar Style with King Crab and Béarnaise 10.00

Hors D' Oeuvres

Priced by the dozen. 2 Dozen Minimum of each selection

HOT

PETITE CRAB CAKES
with red pepper cream 44

BEEF TENDERLOIN SKEWERS
with pomegranate glaze 40

CRISPY PHYLLO
stuffed with wild mushroom, spinach & feta 26

MINI GRILLED CHEESE
with shots of tomato soup 34

BACON WRAPPED SCALLOP
with truffle honey 40

GRILLED LAMB POPS
with fresh spinach and pomegranate reduction 36

TRUFFLED MUSHROOM POTATO CUPS
with goat cheese 28

BACON WRAPPED DATES 28

GRILLED SHRIMP LOLLIPOPS
with jalapeno beurre blanc 32

BLACKENED SHRIMP
with lemon butter 32

BACON WRAPPED ASPARAGUS
with goat cheese fondue 28

MINI BEEF TENDERLOIN SANDWICHES
with wild mushrooms & roasted tomato jam 48

BEEF TENDERLOIN
chiffonade romaine, tomato, roasted red peppers, thai chili
sauce 38

SLICED DUCK BREAST
spiced jam and shaved manchego on toast round 40

POTATO SKINS
with bacon, cheddar, and creme fraiche 28

BEEF TENDERLOIN RUMAKI
pineapple hoison, bacon wrapped, jack cheese 36



COLD

SMOKED SALMON
on Crostini with lemon creme fraiche and dill 33

MOZZARELLA
Basil Wrapped tomato on a skewer with balsamic glaze 28
B.L.T CROSTINI
apple wood smoked bacon, red wine vinaigrette and lemon
aioli 32

TRIO OF BRUSCHETTA 28
BEEF CARPACCIO
goat cheese, tomato, capers, truffle oil, arugula 32

CHILLED CRAB SALAD
with avocado in edible spoons 36

DEVEILED EGG
topped with caviar 28

WARM PROSCIUTTO & BRIE
with truffle honey 32

PEPPERED BEEF CRUDO
on herb pumpernickel with horseradish creme 38

CHILLED SHRIMP
with bloody mary cocktail 44

LITTLE SHOTS OF GAZPACHO
with cucumber & jicama 24

ASSORTED SUSHI
wasabi, ginger 48

CAPRESE CUPS
phyllo, tomato, balsamic, mozzarella, basil
SMOKED SALMON CUCUMBER ROLL
lemon 30

SMOKED SALMON BLINI
creme fraiche, dill 32
COMPRESSED WATERMELON
feta, balsamic 28

DISPLAYS

ASSORTED SUSHI DISPLAY

wasabi, pickled ginger, and a citrus dipping sauce
sushi rolls to consist of california rolls, spicy tuna rolls, and
shrimp rolls
7.00 per person

HEIRLOOM CRUDITE DISPLAY

seasonal vegetables with creamy herb dip
4.00 per person

MEDITERRANEAN DIPPING DISPLAY

traditional hummus served with feta cheese, Hummus, baba
ganoush, kalamata olives, roasted red peppers, peppadews,
and assorted house made breads and pita bread 4.00 per
person

ASSORTED CHEESE DISPLAY

domestic and imported cheeses served with an assortment of
crackers, artistically displayed
6.00 per person

ASSORTED FRUIT DISPLAY

fresh sliced domestic and tropical fruits with honey almond
yogurt
4.00 per person

ANTIPASTO GRANDE DISPLAY

Assorted meats, cheeses, olives, tapenades, hummus,
babaganoush, fruit, artisan breads, lavosh, crackers. Artistically
Displayed
7.00 per person

CARVING STATIONS

*Price based on 50 guests and does not include service fee or sales tax. Carved On-Site By
Our Chef. Each choice accompanied by artisan rolls, whole grain dijon and horseradish
cream. Attendant fee of \$75 per station

PRIME RIB
of beef 425.00

MISSOURI HAM
Caramelized Honey and Citrus Glazed 350.00

SMOKED BRISKET
Smokey's Award winning 400.00

FILET OF BEEF
Garlic Herb Encrusted Grilled 550.00

TURKEY BREAST
Cracked Pepper and Rosemary Roasted 400.00

CUSTOM CREATED ACTION STATIONS ARE AVAILABLE

Fiesta Bar, Mac N Chz Bar, Burrito Bar, Everything Bacon Bar, German Station, or create your own.



STATIONS

*Specialty Food Stations are our most unique way of dining. They are colorful, fun, and designed with nibbling and mingling in mind. Add a Station to enhance your meal or create a buffet from our options. We suggest 3 to 4 Stations as a minimum depending on your guest's appetite. Price based per 100 guests and does not include sales tax and 20% gratuity

JAPANESE NOODLE BAR

Ginger Pork Shumai, Red Chili Shrimp Dumplings, Udon, Buckwheat Soba, Lemon Grass Soy Broth, Miso Green Onion Broth, Shaved Pork, Shiitake Mushrooms, Scallions, Cooked Eggs, Sprouts, Julienne Carrots, Napa Cabbage, Soy, Sriracha, Sambal
750.00

KILLER SHRIMP BAR

5 Unique Shrimp Dishes, Custom Created by Our Chefs specifically for Your Event or choose from
Pan Sautéed Shrimp, Spanish Shrimp with Sherry Wine, Chorizo Sausage, Roasted Red Peppers, Oregano, Fresno Chilies, Chilled Shrimp with Bloody Mary Cocktail Sauce, Shrimp Skewers with Jalapeno Buerre Blanc, Pan Seared Shrimp with Italian Seasonings over Pasta with Roasted Garlic, Cherry Tomatoes, Basil, White Wine
1000.00

MASHED POTATO BAR

White Potato Puree, Sweet Potato Puree, Apple Smoked Bacon, Herb Roasted Chicken, BBQ Beef, Butter, Sour Cream, Cheddar, Parmesan, Sautéed Wild Mushrooms, Roasted Garlic, Green Onions, Caramelized Onions, Fresh Thyme
800.00

TASTE OF THE MEDITERRANEAN BAR

Grilled Pita, Baguette, Breadsticks & Lavosh Baba Ganoush, Hummus, Assorted Olives, Artichoke Red Pepper Relish, Marinated Tomatoes
700.00

PASTA BAR

Farfalle, Grilled Chicken, Asiago Cream, tomatoes, green onions. Orecchiette with Basil, Tomatoes, Fresh Mozzarella. Lasagna Old World Recipe
1000.00

BAJA CALIFORNIA

Mini Chicken and Fish Tacos, Quesadillas Stuffed with Smoked Chicken, Green Chilies & Pepper Jack Cheese served with Guacamole, Tri Color Chips, Chorizo Queso Fundido, Traditional Mole, Tomatillo Green Chili Salsa, Charred Tomato Salsa, Mango Salsa
700.00

GNOCCHI BAR

Featuring Herb Potato Gnocchi, roasted chicken, gorgonzola cream, spinach, spiced walnuts.
Gnocchi with Sage - Browned Butter Sauce.
Gnocchi with Pancetta, Fresh Rosemary & Parmesan Cream
Gnocchi with Basil Pesto, Sundried Tomatoes and Ricotta.
Choose any 3.
800.00

SUSHI & CEVICHE BAR

Spicy Tuna Roll ~California Crab Roll ~Smoked Salmon Cream Cheese Roll Tuna Nigiri Sushi ~ Salmon Nigiri Sushi
~Traditional Hawaiian Poke Panamanian Charred Chili Shrimp Ceviche ~ Citrus Scallop Ceviche Wonton Crisps & Crispy Taro Root Condiments...Wasabi, Pickled Ginger, Citrus Ponzu
1300.00

BBQ BAR

Traditional Midwest BBQ Featuring Burnt Ends, Pulled Pork, Smoked Turkey
Missouri Style Pit Beans, Cheese Corn, Sweet and Spicy Slaw, Texas Toast, BBQ Sauce
1000.00

SPANISH PAELLA BAR

Traditional Style, Wood Oven Roasted, Calamari, Shrimp, Clams, Mussels, Chorizo Sausage, Roasted Peppers, Tomatoes, Sweet Peas & Saffron Rice, Fire Roasted Piquillo Peppers, Crispy Artichokes, Spanish Beans with Sweet Onions, Toasted Garlic & Oregano Condiments... Garlic Aioli, Red Pepper Roulli, Grilled Breads 1050.00

SOUTH PACIFIC STATION

Vietnamese Spring Rolls, Pork Pot Stickers, Asian Salad with Black Sesame Vinaigrette, Pad Thai Noodles, Sweet & Sour and Ginger Soy Sauce for Dipping
1000.00

THE DIPPING STATION

Spinach & Artichoke Dip, Traditional Hummus with Feta Cheese, Babaganoush, Toasted Pita and Lavosh, Assorted olive Tapenades, Artisan Breads, Assorted Crackers.
700.00

THE BUTCHER BLOCK

Mini Slider Sandwiches on a variety of Breads featuring Sliced Beef, Pulled Pork, Smoked Turkey, Assorted Cheeses w/ Basil Mayo & Spicy Mustard, Chipotle BBQ
675.00



DINNER BUFFET

*Dinner buffet includes coffee and water service

Price based per person and does not include service fee or sales tax

THE BASIC

House Salad, Two Entrees, Two Sides, Bread Service 30.00

THE GRAND

House Salad, Two Entree's, Three Sides, Bread Service 34.00

ENTREE BUFFET CHOICES

BRAISED SHORT RIB

YAYAS HOUSE MADE LASAGNA

CHICKEN PICATTA

GRILLED ATLANTIC SALMON

TROUT ALMONDINE

HICKORY SMOKED BRISKET

CAMPO LINDO FARMS CHICKEN

CHICKEN MARSALA

CHICKEN SALTIMBOCCA

CHICKEN PARMESAN



SIDE OPTIONS

FRESH HERB LONG GRAIN AND WILD RICE

WHITE CHEDDAR POTATO GRATIN

POTATO PUREE

CRISPY YUKON GOLD
POTATOES

GRILLED ASPARAGUS

BUTTER GLAZED GREEN
BEANS

GRILLED MEDITERRANEAN VEGETABLES

HONEY GLAZED CARROTS

TRUFFLED MAC N CHZ

WHITE CHEDDAR GRITS

BRULEED POTATOES

TWICE BAKED POTATO

DESSERTS

CHOCOLATE PHYLLO BROWNIE

Raspberry puree, Vanilla Anglaise
Per Person 6.00

STRAWBERRY SHORTCAKE

with Chantilly Cream
Per Person 6.00

NEW YORK/SEASONAL CHEESECAKE

Per Person 6.00



CHOCOLATE SOUFFLE

Per Person 6.00

APPLE TARTITAN

Per Person 6.00

BROWN BUTTER CAKE

Per Person 6.00

SPICED RUM CAKE

Per Person \$6.00

DESSERT STATIONS

* Price based on choice of three options. Ask about our custom created desserts as well.

LEMON BARS

FRESH FRUIT TARTS

BROWN BUTTER CAKE BITES

PETITE WHITE CHOCOLATE CHEESECAKES

Chantilly Creme

PETITE FLOURLESS CHOCOLATE CAKES

DARK CHOCOLATE FUDGE SAUCE

ASSORTED GOURMET COOKIES

CHOCOLATE GANACHE BROWNIE BITES

ASSORTED BABY CAKES



WEDDING CAKE SERVICE

Service includes: Professional Cake cutting, & service, china plate, stainless fork, cocktail napkin \$2.50 per person.

BAR SERVICE

HOSTED BAR PACKAGES

HOSTED BAR PACKAGES
ONE BARTENDER IS REQUIRED PER 75
CLEAR PLASTIC WARE SERVICE PROVIDED WITH BAR
SET UP FEE
STANDARD GLASSWARE OR SPECIALTY GLASSWARE
WILL INCUR A
RENTAL FEE
PRICE DOES NOT INCLUDE \$150 BARTENDER FEE,
SALES TAX AND 20% GRATUITY

NON-ALCOHOLIC BAR
Sodas: Coke, Diet Coke, Sprite & Bottled Water,
Lemonade and Iced Tea. Flavored waters available.
2 Hours \$4.00 pp 3 Hours \$5.00 pp 4 Hours \$6.00 pp

HOUSE BEER & WINE BAR
Sodas: Coke, Diet Coke, Sprite & Bottled Water.
Standard Red and White Wine.
Beer Selection: Miller Lite, Bud Light, Coors Light.
2 Hours \$15.00 pp 3 Hours \$20.00pp 4 Hours \$25.00 pp



NEWPORT GRILL

STEAKS, SEAFOOD & COCKTAILS



PREMIUM BEER & WINE BAR
Sodas: Coke, Diet Coke, Sprite & Water.
Premium Red and White Wine.
Beer Selection: Miller Lite, Bud Light, Coors Light & a Selection
of Local Craft Beers
2 Hours \$22.00 pp 3 Hours \$26.00 pp 4 Hours \$30.00 pp

PREMIUM BAR PACKAGE
Sodas: Coke, Diet Coke, Sprite & Water
Premium Red and White Wine.
Beer Selection: Miller Lite, Bud Light, Coors Light & a Selection
of Local Craft Beers
Liquor: Absolut Vodka, Bombay Gin, Bacardi Rum, Jack
Daniels, Dewar's Scotch and Jose Cuervo Tequila
2 Hours \$23.00 pp 3 Hours \$27.00 pp 4 Hours \$31.00 pp.

ULTRA PREMIUM BAR PACKAGE
Ultra-Premium Red Wine and White Wine
Beer Selection: Miller Lite, Bud Light, Coors Light & a Selection
of Local Craft Beers
Liquor: Kettle One Vodka, Bombay Sapphire Gin, Mount Gay
Rum, Chivas Regal Scotch, Crown Royal, Patron
2 Hours \$28.00 pp 3 Hours \$33.00 pp 4 Hours \$38.00 pp

CASH BAR MENU
Cash Bar \$300 Set Up Fee
Standard glassware provided in Bar Set Up
Specialty Glassware may incur a rental fee
Clear plastic ware service for all non- alcoholic beverage service.
Cash bars include all taxes and service charges.

House Red and White Wine \$7.00 each.
Premium Wine \$ 9.00 each, Ultra-Premium Wine \$11.00 each.
House Beer \$5.00 each. Premium Beer \$6.00 each.
Premium Mixed Drinks \$7.00 each. Ultra-Premium Mixed
Drinks \$8.00 each.
Soft Drinks (Coca- Cola products) Bottled Water \$2.00 each.
pp



Email catering@eatpbj.com for more
information.
Visit www.eatpbj.com for further information

EAT TO LIVE.
LIVE TO EAT.
PB&J