

SAMPLE HOUSE PARTY MENU

3 PASSED HORS D'OEUVRES

BRUSCHETTA WITH FRESH MOZZARELLA

COCONUT FRIED SHRIMP WITH PINEAPPLE DIPPING SAUCE

MUSHROOM CAPS FILLED WITH BOURSIN CHEESE

FRUIT AND CHEESE DISPLAY

WITH ASSORTED CRACKERS

COFFEE RUBBED BEEF TENDERLOIN CARVING STATION
WITH SILVER DOLLAR ROLLS AND PERFECT CONDIMENTS

ASSORTED MINI DESSERTS

BARTENDER SET UP FEE

THIS INCLUDES ALL BAR FRUIT, MIXERS, AND GLASSWARE

37.50 PER PERSON

OFFSITE CATERING FEE

250

HOURLY WAIT STAFF

25/HOUR

CHEF'S CHARGE

35/HOUR

ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE AND 7.725% SALES TAX
PRICES SUBJECT TO CHANGE