



## CLASSIC EVENTS

# *Catering and More...*

*We love to Laugh, Celebrate Life and Prepare Glorious Foods.  
Our philosophy is to create wonderful food while creating  
Merry moments and treasured memories*

*Acqua, Events @ the Foundry, Marquis de Lafayette  
& Shea's Seneca Banquets & Events*



*Acqua Banquets 716.874.5400  
Events @ the Foundry 716.240.9693  
Marquis de Lafayette 716.427.5540  
Shea's Seneca Banquets & Events 716.427.5542*

[www.classicevents.buffalo.com](http://www.classicevents.buffalo.com)

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# RISE & SHINE



“One should not attend even the end of the world without a good breakfast.”

— Robert A. Heinlein, *Friday*



### PLATTERS

#### **Fresh Fruit Platter \$5.95**

A selection of sliced cantaloupe,  
Honeydew melon, pineapple and assorted berries

#### **Smoked Salmon Platter \$9.95**

Sliced, smoked Norwegian salmon served with assorted  
bagels and vegetable cream cheese, sweet  
Red onions, capers and vine ripened tomatoes

#### **Yogurt Parfaits \$3.95**

Creamy Yogurt with honey drizzle, crunchy granola,  
assorted fresh berries

### BREAKFAST SANDWICHES

#### **The Big Muffin \$8.95**

Smoked country bacon, egg, American cheese on English  
muffin, fresh seasonal fruit

#### **Ham it-up \$9.95**

Virginia ham, egg, cheddar cheese on English muffin  
Fresh seasonal fruit

#### **Chorizo Potato Taquito \$8.95**

Flour tortilla filled with scrambled egg, potato, chorizo  
sausage, peppers and cheddar cheese. Rolled and deep  
fried accompanied with salsa and sour cream.  
Fresh seasonal fruits

### ADDITIONAL BREAKFAST ENHANCEMENTS

**Breakfast meats  
(ham, bacon or sausage)**

**\$2.50**

**Omelet Station  
\$6 (add chef's fee)**

**Belgian waffle Station, whipped cream, berries  
\$5**

**French toast or Pancakes with warm syrup  
\$3**

**Fruit or Savory Crepes  
\$4**

**Avocado Toasts  
\$4**

**Eggs Benedict  
\$5**

**Assorted Whole fruits  
\$3**

**Oatmeal & Berries (brown Sugar, Granola)  
\$4**

### BUFFETS

#### **The Continental.....\$11.95**

Assorted Juices coffee and tea service  
Pastries, muffins, bagels, croissants & quick breads,  
accompanied with jams, jellies & creamery butter  
Add Fresh Fruits \$1.50 per person

#### **Good Morning Brunch Buffet..... \$17.95**

Assorted sweet rolls, quick breads, Coffee Cakes,  
Orange juice, coffee & tea service, Fresh Fruits, bacon,  
sausage or ham, home-fried potatoes, egg entrée,  
fluffy pancakes with warm syrup.

#### **Gotta Love Brunch Buffet..... \$23.95**

Assorted juices, coffee & tea, pastries, muffins, bagels,  
croissants, quick breads, accompanied with jams,  
jellies & creamery butter, fresh fruits, home-fried  
potatoes, bacon, hand-carved ham, (roast beef or  
turkey also available) silver dollar pancakes, egg  
entrée (scrambled, frittata, breakfast casserole or  
strata), roasted asparagus, penne pasta with choice of  
a la vodka, marinara, pesto or alfredo sauce

#### **The Breakfast Grazing Table.....\$19.95**

Whole Fruits, Fresh berries, Assorted baked goods,  
Sliced meats & cheeses, Dried fruits, Nuts, Hard-boiled  
eggs, Mini quiches, Fresh waffles, Butter, whipped  
cream, Syrups, Breads and spreads

### PLATED BREAKFAST

#### **Traditional Plated breakfast.....\$15.95**

Choice of fruit cup or yogurt parfait, assorted sweet  
rolls, quick breads, Danish & croissants,  
Orange juice, coffee & tea service, bacon, sausage or  
ham, home-fried potatoes, egg entrée

#### **Benedict it-up.....\$16.95**

Choice of fruit cup or yogurt parfait, assorted sweet  
rolls, quick breads, Danish & croissants,  
Orange juice, coffee & tea, eggs benedict, home-fried  
potatoes & asparagus

#### **Fabulous French! .....\$15.95**

Choice of fruit cup or yogurt parfait, assorted sweet  
rolls, quick breads, Danish & croissants,  
Orange juice, coffee & tea, brioche bread dipped in  
egg, dusted with cinnamon-sugar, grilled and served  
with warm maple syrup. Bacon or sausage

# SALADS & SOUPS



ALL COMPOSED LUNCHEON SALADS COME WITH FRESH BAKED ROLLS & BUTTER AND CHEF'S DESSERT

**Traditional Cobb Salad .....\$16.95**

Crisp Greens with Chicken, Bacon, Tomatoes, Eggs, Crumbled Blue Cheese & Avocado

**Caesar.....\$14.95**

Chopped Romaine, Parmesan Croutons with Traditional Caesar Dressing

Add grilled chicken \$3                      Add Steak \$4

Add shrimp \$4                                      Add salmon \$4

**Classic Souvlaki .....\$16.95**

Grilled Flatiron or Chicken Breast on a bed of Crisp Romaine with Kalamata Olives, Cucumbers, Red Onion, Tomatoes, Feta and Pita

**The Tex Mex... \$16.95**

Chimichurri Flatiron or Chicken Breast. Mixed Greens, Sweet Peppers, Black Beans, Pico de Gallo, Cheddar Cheese & Avocado Ranch Dressing

**Shrimp Chop-Chop \$17.95**

Grilled Shrimp, Romaine, Tomato, Cucumber, Chick Pea, Corn, Carrot & Cabbage. Champagne Vinaigrette.

**Julienne.....\$17.95**

Smoked turkey, Virginia-style ham, cheddar, Swiss cheese, hard boiled eggs, tomatoes and European cucumbers atop mixed lettuces with a creamy ranch dressing

**Strawberry Fields Forever.....\$16.95**

Baby Spinach, Candied Pecans, Goat Cheese, Black Pepper Strawberries & Poppy Seed dressing

**Add A Cup of Soup.....\$3.95**

Traditional wedding soup, chicken noodle, tomato-basil, cream of mushroom, onion, butternut squash bisque, clam chowder, beef vegetable, loaded potato, hot pepper, cheeseburger & much more!

*All sandwiches & Wraps served with choice of  
fresh Fruit or Salad and Chef's Dessert*

## **LUNCHEON SANDWICHES**

### **Club it up**

*Turkey, bacon, Swiss with lettuce, Tomato, Mayo*

*\$16.95*

### **The Carver's Table**

*Choice of hand-carved ham, turkey or roast beef with lettuce & tomato*

*\$15.95*

### **Tuna**

*White albacore tuna salad with celery, sweet onion and a touch of pickle relish on a toasted roll*

*\$15.95*

### **Portobello**

*Grilled Portobello mushroom, roasted peppers, tomatoes and field greens with Provolone cheese, pesto*

*\$15.95*

### **Caprese**

*Vine ripened tomato, fresh mozzarella, field greens, basil, balsamic glaze, pesto mayo on baguette*

*\$15.95*

### **WRAPS**

#### **Chimi Chimi Chicken**

*Grilled Chicken Breast, field greens, tomato, Cheddar cheese, Chipotle-Tomato mayo*

*\$16.95*

#### **Asparagus and Quinoa**

*Grilled asparagus, Hummus, Goat Cheese and Quinoa Salad*

*\$15.95*

#### **BLT**

*Crisp Bacon, Shredded Lettuce, Tomato Jam & Garlic Mayo*

*\$15.95*

#### **It's Greek to me**

*Marinated chicken or beef, lettuce, tomato, onion, peppers, black olives, feta, Greek vinaigrette*

*\$16.95*

*All Sandwiches Served with  
Fresh Fruit or Mixed Greens,  
Choice of Iced Tea or Lemonade,  
Chef's Dessert & Coffee & Tea Service*



# *Let's Do Lunch!!*

**Chicken Francaise.....\$19.95**

*Batter Dipped with Lemon-butter Sauce*

**Chicken Marsala.....\$19.95**

*Stuffed with Cheese, Mushroom-Marsala Sauce*

**Tuscan Chicken.....\$19.95**

*Airline Breast with Roasted Tomato & Spinach Cream Sauce*

**Chicken Florentine.....\$19.95**

*Boneless Chicken Breast Stuffed with Spinach & Ricotta Cheese, Mornay Sauce*

**Shrimp & Scallop Brochette.....\$20.95**

*Scampi Sauce*

**Crab & Shrimp Cakes.....\$22.95**

*Served with Classic Remoulade Sauce*

**Pan Seared Salmon.....\$22.95**

*Asian Chili Glaze*

**6 oz Filet of Sirloin..... \$22.95**

*Cabernet Jus*

**12 oz. Strip Steak .....\$26.95**

*Herb Butter Medallion*

**Hand-carved Beef Tenderloin.....\$26.95**

*Port Jus*

**Beef Stroganoff .....\$19.50**

*Served over Egg Noodles*

**Pepper Steak.....\$19.50**

*Red & Green Red Bell Peppers & Onions Served Over Fluffy Rice*

**3-cheese Ravioli.....\$19.50**

*Meatball & Marinara-basil Sauce*

**Lasagna...\$19.50**

*Choose from Eggplant Lasagna or Three-Cheese*

**Portobello Mushroom Stack..... \$19.95**

*Layered Grilled Vegetables & Tomato Essence*

**Vegetable Wellington.....\$19.95**

*Assorted Vegetables Encased in Flaky Puff Pastry*

**Stuffed Acorn Squash.....\$19.95**

*Curried Quinoa & Roasted Vegetables. Carrot Ginger puree*

*Additional Luncheon Entrees are available-inquire within*

**Sandwich Buffet****\$18.95**

Assortment of sandwiches and wraps

Choice of side salads:

Caesar salad, Garden salad, Marinated 3 bean salad, Cole slaw, macaroni salad, orzo-feta & raisin salad, potato salad, fruit salad, Asian noodle salad, tomato-cucumber salad..

**The Deli Platter****\$18.95**

Ham, turkey, roast beef, salami, tuna salad, assorted cheeses

Relish tray

Choice of 2 salads:

Caesar salad, Garden salad, Marinated 3 bean salad, Cole slaw, macaroni salad, orzo-feta & raisin salad, potato salad, fruit salad, Asian noodle salad, tomato-cucumber salad. Accompanied with Rolls and Breads, Condiments assorted fresh baked cookies

**Buffalo's Best****\$19.95**

Assorted Gourmet Pizzas, Buffalo style seasoned

Chicken wings (Mild, Medium, Hot or BBQ)

Celery, Carrots, Blue Cheese

Mini Beef on Weck Sliders & Seasoned Fries

Garden Salad

Assorted Baked Cookies

**The Luncheon Grazing Table****\$19.95**

Whole and Sliced fruits, Dried Fruits, Nuts, Fresh Crudités, Dips, Grilled Vegetables, Select Meats & Cheeses, Olives, Marinated Artichokes, Country Breads, Crackers, Breadsticks, Hummus & Pretzels

**The Carver's Table****\$18.95**

Hand-carved Roast beef, Turkey, Glazed Ham, Loin of Pork accompanied with Rolls and Condiments  
Beef Tenderloin & Prime Rib (Additional up-charge)

Relish tray

Choice of 2 salads,

Caesar salad, Garden salad, Marinated 3 bean salad, Cole slaw, macaroni salad, orzo-feta & raisin salad, potato salad, fruit salad, Asian noodle salad, tomato-cucumber salad. Assorted cookie platter

**The Rivermist Buffet****\$23.95**

Includes Mixed Green or Caesar Salad,

Rolls & Butter

One Seasonal Vegetable

Choice of Rice, Potato or Pasta (*choose 2*)

Choice of 2 entrée selections

Chef's Dessert, Coffee and Tea Service

**Buffet Entrée Selections**

Hand-carved Roast beef, Turkey, Glazed Ham or Loin of Pork

Chicken Marsala, Picatta or Francaise

Filet of Salmon

Chicken, Vegetable or Beef Stir Fry

Wild Mushroom Stuffed Pork Loin

Southern Fried Chicken

Slow Cooked Pot Roast

Pepper Steak with rice

Coffee & Tea Service and Chef's Dessert

(*please inquire about starch & vegetable selections*)







# BOXED LUNCH

*All Boxed Lunches Include Chips, Whole Fruit & Chef's Dessert  
Paper Napkins & Disposable Flatware*

## **SANDWICHES**

### **The Carver's Choice..... \$15.95**

Choice of hand-carved turkey, roast beef, ham, tuna salad, chicken salad, cheese, lettuce, tomato & mayo/mustard

### **Club Wrap.....\$16.95**

Turkey, bacon, Swiss with lettuce, Tomato, Avocado

### **Buffalo's Best..... \$16.95**

Buffalo's Traditional Beef on Weck, four Sicilian grilled chicken wings, celery carrots, blue cheese, whole fruit and Chef's dessert

### **Cobb Salad.....\$16.95**

Marinated grilled chicken, Bacon, Tomatoes, Eggs, Crumbled Blue Cheese, chopped greens, avocado & ranch dressing, mini baguette, chef's dessert

### **Southwestern**

Grilled marinated chicken or beef, grilled corn, roasted tomato, blistered peppers, grilled onions, black beans, chimichurri drizzle, corn bread, whole fruit, lemon bar

### **It's Greek to me**

Marinated chicken or beef, lettuce, tomato, onion, peppers, black olives, feta, Greek vinaigrette  
\$16.95

*Additional menu options are available- please inquire!*





*"A first-rate soup is more creative than a second-rate painting."*

**Abraham Maslow**

## Soups

New England or Manhattan clam chowder

Tomato-Basil Cream Bisque

Cream of Onion Soup

Ginger-orange Butternut Squash

Traditional Wedding Soup

Chicken Noodle

Cheese and Broccoli

Split Pea Soup

Loaded Potato

Hot Stuffed Pepper

Gazpacho



## *Classic Events Hors d'oeuvre Displays...*

### **Fresh Fruit Display.....\$4.95**

*Fresh Cantaloupe, Honeydew, Watermelon, Grapes and Assorted Berries*

### **Assorted Cheese Display.....\$5.95**

*Imported and Domestic Cheeses, Fresh Berries and Grapes, Accompanied with Crackers*

### **The Artisan Display.....\$7.25**

*Imported Cheeses, Dried Fruits, Fresh Berries, Nuts, French Baguette, Salamis*

### **Crudités Display.....\$4.25**

*A display of Garden-Fresh Vegetables, Accompanied with assorted dips*

### **Bountiful Epicurean Display.....\$6.25**

*Imported and Domestic Cheeses, Fresh Vegetables, Dips, Seasonal Fruits. Artisan Breads, Assorted Olives and Crackers*

### **Bruschetta.....\$5.25**

*Hummus, Olive Tapenade, Tomato-Basil, and Corn & Black Bean Salsa and Warm Artichoke Dip.*

*Accompanied with Fresh Baked Crostini's & Nacho Chips*

### **Dips & Spreads.....\$6.95**

*Our favorite House-made dips (choice of 2 hot & 2 cold of the following dips)*

*Spinach-artichoke, Buffalo Chicken, Stuffed Pepper Dip, Crab Rangoon, Rubeen Dip, French Onion, Assorted Hummus, Classic Rye Bread Bowl, Crack Dip accompanied with Crostini's, Pita Points and Nacho Chips*

### **The Grazing Table...Market price**

*Gorgeous & Fabulous! The Grazing table trend started in Australia and we're happy that we're able to bring it to you! A bounty of the freshest of vegetables, cheeses, meats, breads, dips, fruits, nuts, chips & sweets.*

### **Antipasto Station.....\$9.95**

*Select Meats, Imported Cheeses, Grilled Vegetables, Roasted Peppers, Marinated Artichokes, Marinated Mushrooms, Garbanzo Beans, Scallions and Assorted Olives on a Bed of Romaine*

### **Charcuterie.....\$8.95**

*Assorted Sausages, Meats and Cheeses, Accompanied with Cornichons, Mustards, Olives, Country Breads and Crackers*

### **The Bacon Station.....\$8.95**

*Bacon prepared A Variety of Ways- Traditional, Jack & Coke, Sugar and Praline Bacon, Twice Cooked Jerk Bacon, Peppered Bacon Knots, Bacon Jam w/Crostini and Cheesy Bacon Biscuit Bombs- Served Hanging On our House-made Bacon Bar*

## *Classic Events Hors d'oeuvre Displays continued...*

### **Nacho Nacho..... \$6.95**

*Crisp Tortilla chips with Warm Nacho cheese, Warm Black Beans, Jalapenos, Guacamole, Salsa & Sour Cream*

*Add Seasoned Chicken, Beef or Pork..... \$2.00*

### **Fresh Seafood.....Market price**

*Fresh Raw Bar with Choice of Crab Legs, Clams, Oysters, Mussels, Ceviche, lobster and Shrimp*

### **Sushi Display..... Market price**

*Assorted Sushi &/or Sashimi, Accompanied with Soy, Ginger & Wasabi*

### **Shrimp Cocktail Bowl..... \$8.95 per person**

*Traditional Cocktail Sauce, Fresh Lemons*

### **The Pretzel Bar.....\$6.95**

*Fresh Baked Soft Pretzels, Pretzel Nuggets, Pretzel Rods & Flavored Pretzel Pieces accompanied with Warm Cheese, Honey-mustard, Dijon Mustard and Chunky Blue Cheese*

### **Chips & Dips.....\$5.25**

*House-made Potato Chips, Root Vegetable Chips, Potato Sticks accompanied with Ranch Dressing, Bison Brand Dip, Blue Cheese Dip, Honey-mustard, Bacon-ranch Dip*

### **Popcorn Station.....\$5.95**

*An Array of 5-Seasoned Popcorns*

*(May Include Cheese, Traditional, Caramel, Buffalo Wing, Dill Pickle, Parmesan-garlic, Cheddar Cheese, Salt & Vinegar, Chocolate Covered)*





# The Art of the Hors d'oeuvres

## Signature Hors d'oeuvres...

<b>Roasted Scallop on Wonton Crisp</b>	<b>\$3.95</b>
<i>Sweet Carrot-ginger puree</i>	
<b>Hickory Smoked Salmon on Blini</b>	<b>\$2.95</b>
<i>With Crème fraîche &amp; Capers</i>	
<b>Lobster Mac and Cheese</b>	<b>\$3.95</b>
<i>Served in Mini cast Iron Pan</i>	
<b>Crinkle Cut Fries</b>	<b>\$3.25</b>
<i>Warm Cheese Sauce and Bacon Lardons in Paper Cone</i>	
<b>Mini Taco</b>	<b>\$3.25</b>
<i>Accompanied with Mini Margarita</i>	
<b>Bloody Mary Shrimp Shooter</b>	<b>\$2.95</b>
<b>Chicken &amp; Waffle</b>	<b>\$2.95</b>
<i>Chicken Fritter &amp; Waffle Stick w/Sriracha Maple Glaze</i>	
<b>Steak Carpaccio &amp; Fried Quail Egg</b>	<b>\$3.95</b>
<i>Served in Asian Spoon</i>	
<b>Cheese Dreams</b>	<b>\$2.95</b>
<i>with Fire Roasted Tomato Soup</i>	
<b>Traditional Mini Fish &amp; Chips</b>	<b>\$3.50</b>
<i>Served in Newspaper Cone</i>	
<i>*add a bottled signature drink</i>	
<b>Seared Scallop on Zucchini Cake</b>	<b>\$2.95</b>
<i>With Jalapeno Corn Crema</i>	
<b>Spicy Tuna Tartar Cornet</b>	<b>\$3.25</b>
<i>Wasabi Sauce</i>	
<b>Bacon Wrapped Shrimp</b>	<b>\$3.50</b>
<b>Seared Beef on Potato Waffle</b>	<b>\$3.50</b>
<i>Arugula &amp; Horsey Sauce</i>	
<b>Grape leaf Cigar Served in Ashtray</b>	<b>\$3.95</b>
<i>sitting on a Glass of Smokin' Bacon Bourbon</i>	
<b>Maryland Crab Cakes</b>	<b>\$3.25</b>
<i>Spicy Remoulade Sauce</i>	
<b>Short Rib Sliders</b>	<b>\$3.25</b>
<i>Mini Herb Biscuits</i>	
<b>Caprese Fork</b>	<b>\$2.95</b>
<i>Tomato, Mozzarella, Pesto &amp; Balsamic Glaze</i>	
<b>Crab Louis</b>	<b>\$3.25</b>
<i>Avocado &amp; Remoulade Served In Spoon</i>	
<b>Steak Frites</b>	<b>\$2.95</b>
<i>Frites wrapped in Filet Mignon, Dijon Aioli</i>	
<b>Charcuterie Board</b>	<b>\$3.25</b>
<i>Select Meats &amp; Cheeses displayed on Clip Board</i>	
<b>Firecracker Shrimp</b>	<b>\$3.50</b>
<i>Atop Asian Sesame Noodles, Asian Take-out container</i>	
<b>Buffalo Chicken Fritter</b>	<b>\$2.95</b>
<i>served with Blue cheese and Hot Sauce Pipette</i>	
<b>Caesar Salad Cornet</b>	<b>\$2.95</b>
<i>Caesar Salad in Cheese Tuile Cornet</i>	

## Vegetarian Hors d'oeuvres

<b>Assorted Bruschetta's</b>	<b>\$2.95</b>
<i>Tapenade, Tomato-basil, Hummus,</i>	
<b>Gourmet Pizzettas</b>	<b>\$2.95</b>
<b>Caesar Salad in Cheese Cornet</b>	<b>\$2.95</b>
<b>Brie &amp; Raspberry Pillows</b>	<b>\$2.95</b>
<b>3-Cheese Tartlets</b>	<b>\$2.95</b>
<i>With Caramelized Onion</i>	
<b>Edam me Dumpling</b>	<b>\$2.75</b>
<i>With Sweet Chili Dipping Sauce</i>	
<b>Trio of Soup Shooters</b>	<b>\$2.95</b>
<i>Tomato, Beet-Orange, Gazpacho &amp; Vichyssoise</i>	
<b>Mushroom Purses</b>	<b>\$2.95</b>
<b>Spanakopita</b>	
<b>Asian Summer Rolls</b>	<b>\$2.95</b>
<i>With Sweet Chili Sauce</i>	
<b>Vegetarian Sushi Roll</b>	<b>\$3.25</b>
<b>Beet &amp; Goat Cheese</b>	<b>\$2.95</b>
<i>With Arugula in Pastry Cup</i>	
<b>Savory Quiches</b>	<b>\$2.95</b>
<b>Mini Tomato Caprese</b>	<b>\$2.95</b>
<i>With Balsamic Glaze Pipette</i>	
<b>Potato Latke</b>	<b>\$2.95</b>
<i>With Apple Chutney</i>	
<b>Spinach Balls with Tzatziki Sauce</b>	<b>\$2.95</b>
<b>Vegetable Tempura</b>	<b>\$2.95</b>
<i>Curry Dipping Sauce</i>	
<b>Stuffed Mushrooms</b>	<b>\$3.25</b>
<b>Scallion Pancake</b>	<b>\$2.50</b>
<i>With Asian Dipping Sauce</i>	
<b>Grilled Vegetable Kabobs</b>	<b>\$2.95</b>
<i>With Greek-Feta Dipping Sauce</i>	
<b>Pear, Blue &amp; Candied Walnuts</b>	<b>\$2.95</b>
<i>Served in Endive Boat, Balsamic Glaze</i>	
<b>Chevre Crostini</b>	<b>\$2.95</b>
<i>Roasted Red Pepper, Basil &amp; Pine Nuts</i>	
<b>Caramelized Onion &amp; Blue Crostini</b>	<b>\$2.95</b>
<b>3-Cheese Grilled Cheese Sandwiches</b>	<b>\$2.95</b>
<b>Black Bean and Cheese Quesadillas</b>	<b>\$2.50</b>
<i>With Sour Cream and Salsa</i>	
<b>Rosemary Biscuit w/ Olive Tapenade</b>	<b>\$2.50</b>
<b>Goat Cheese Artichoke Hearts Fritter</b>	<b>\$2.95</b>
<b>French Onion Boulee</b>	
<i>caramelized Onion, Gruyere Cheese Sauce</i>	
	<b>\$2.95</b>

## *Meat Hors d'oeuvres*

<b>Thai Chicken or Beef Satay</b>	<b>\$2.95</b>
<i>with Spicy Dipping Sauce</i>	
<b>Mini Rueben</b>	<b>\$2.95</b>
<b>Pot Stickers</b>	<b>\$2.50</b>
<i>With Spiced Hoisin Glaze (Pork, Chicken or Vegetarian)</i>	
<b>Curried Chicken Salad in Pate Choux</b>	<b>\$2.95</b>
<b>Bacon Wrapped Stuffed Dates</b>	<b>\$3.25</b>
<i>Stuffed with Gorgonzola</i>	
<b>Thai Beef Salad in Savory Cup</b>	<b>\$2.95</b>
<b>Maple Glazed Crispy Bacon</b>	<b>\$2.95</b>
<b>Beef Wellingtons</b>	<b>\$2.95</b>
<i>Mushroom Duxelle &amp; Puff Pastry</i>	
<b>Shaved Tenderloin on Herb Crostini</b>	<b>\$3.25</b>
<i>Horseradish Sauce, Arugula</i>	
<b>Pork Tenderloin on Crostini</b>	<b>\$2.95</b>
<i>With Apple-Jalapeno Chutney</i>	
<b>Bacon Wrapped Chicken Satays</b>	<b>\$2.95</b>
<i>With Brown Sugar-Chili Glaze</i>	
<b>Lamb Lollipop</b>	<b>\$3.95</b>
<i>With Mustard Dipping Sauce</i>	
<b>Asian Chicken Cakes</b>	<b>\$2.95</b>
<i>With Cilantro-Lemon Aioli</i>	
<b>Gourmet Pizzas (meat)</b>	<b>\$2.25</b>
<b>Chicken Cordon Blue</b>	<b>\$2.95</b>
<i>Ham, Swiss &amp; Breadcrumb Crust</i>	

## *Seafood Hors d'oeuvres*

<b>Shrimp Fritters</b>	<b>\$2.95</b>
<i>Mango-pepper Salsa</i>	
<b>Garlic Shrimp</b>	<b>\$3.25</b>
<i>Coconut Cream Dipping Sauce</i>	
<b>Smoked Salmon on Blini</b>	<b>\$2.95</b>
<i>Crème Fraiche</i>	
<b>Fried Oyster</b>	<b>\$2.95</b>
<i>Jalapeno Tartar Sauce</i>	
<b>Bacon Wrapped Scallops</b>	<b>\$2.95</b>
<b>Oyster Shooters</b>	<b>\$3.50</b>
<b>Crab Cakes</b>	<b>\$3.25</b>
<i>Classics Remoulade Sauce</i>	
<b>Salmon Tartar</b>	<b>\$2.95</b>
<i>English Cucumber Cup</i>	
<b>Shrimp Salad</b>	<b>\$2.95</b>
<i>Pate Choux</i>	

*\*Classic Events Chef's continue to create creative new hors d'oeuvres. Please ask about our newest creations!*



## CLASSIC EVENTS

*Classic Events Believes that  
there's an art to beautiful  
hors d'oeuvres prepared to look as  
good as they taste! All of our  
hors d'oeuvres are prepared using  
the freshest ingredients and  
displayed in attractive whimsical  
butler-passed trays by our  
experienced servers.*

*"your body is not a temple, it's an  
amusement park. Enjoy the ride."*

*— Anthony Bourdain,*

# Dinner Entrees

## DINNER ENTREES

### POULTRY

<b>Chicken Saltimbocca</b>	\$27.95
<i>Stuffed with Prosciutto &amp; Cheese, Lemon -White Wine Sauce</i>	
<b>Chicken Stuffed Roasted Pepper &amp; Goat Cheese</b>	\$23.95
<b>Garlic Chicken Thighs</b>	\$24.95
<i>Caramelized Onion Jus</i>	
<b>Chicken Francaise</b>	\$24.95
<i>Batter Dipped with Lemon Sauce</i>	
<b>Classic's Chicken</b>	\$27.95
<i>Charbroiled Frenched Chicken Breast, topped with Shrimp Hollandaise Sauce</i>	
<b>Grilled Chicken Bruschetta</b>	\$25.95
<i>Frenched Chicken Breast, Tomato &amp; Mozzarella Bruschetta</i>	
<b>Charbroiled Frenched Chicken</b>	\$26.95
<i>Marinated with Lemon, Orange, Garlic &amp; Herbs</i>	
<b>Tuscan Grilled Chicken</b>	\$24.95
<i>Marinated with Balsamic &amp; Fresh Herbs, Tomato Confit</i>	

### PORK

<b>Maple Glazed Grilled Pork Chop</b>	\$24.95
<i>Jalapeno-Apple Chutney</i>	
<b>Wild Mushroom Stuffed Pork Loin</b>	\$26.95
<i>Truffled Pan Jus</i>	
<b>Hoison Glazed Pork Tenderloin</b>	\$26.95
<i>Sweet Chili Sauce, Frizzled Leeks</i>	
<b>Braised Pork Shank Provençale</b>	\$26.95
<i>Tomatoes, Capers &amp; Sweet Peppers</i>	

### BEEF

<b>8oz. Filet Mignon</b>	\$39.95
<i>Béarnaise Sauce</i>	
<b>Herb Encrusted Prime Rib of Beef</b>	\$33.95
<i>Natural Jus</i>	
<b>8oz Filet of Sirloin</b>	\$28.95
<i>Port Jus</i>	
<b>Boursin Stuffed Filet of Sirloin</b>	\$32.95
<i>Peppered Brandy Jus</i>	
<b>14oz Strip Steak</b>	\$38.95
<i>Herb Butter</i>	
<b>Slow Cooked Short Ribs</b>	\$36.95
<b>Root Vegetable Jus</b>	
<b>Mustard &amp; Herb Encrusted Rack of Lamb</b>	\$52.95
<i>Dijon Rouge Jus</i>	
<b>Char Broiled Lamb Chops</b>	\$44.95
<i>Thyme &amp; Pearl Onion Demi</i>	

## SEAFOOD ENTREES

<b>Braised Pacific Cod Casino</b>	\$24.95
<i>Topped with Casino Butter</i>	
<b>Pan Seared Halibut</b>	MP
<i>Fennel Orange Salad &amp; Cauliflower Puree</i>	
<b>Charbroiled Shrimp and Scallops</b>	\$34.95
<i>Served over Linguine with Tomatoes, Asparagus &amp; Roasted Garlic Cream Sauce</i>	
<b>Charbroiled Swordfish</b>	\$28.95
<i>Herb Crust &amp; Red Pepper Coulis</i>	
<b>Baked Dijon Salmon</b>	\$27.95
<i>Dijon/Herb Crust</i>	
<b>Pepper Honey Salmon</b>	\$27.95
<i>Brown Sugar Soy-butter Sauce</i>	
<b>Poached Sea Bass</b>	MP
<i>Preserved Lemon Butter &amp; Crispy Capers</i>	
<b>Lobster Tail</b>	MP
<i>Drawn Butter</i>	
<b>Halibut Italiano</b>	MP
<i>Baked w/Tomato, Spinach &amp; Asiago</i>	

## VEGETARIAN

<b>Asian Vegetable Stir Fry</b>	\$23.95
<i>Over Basmati Rice</i>	
<b>Eggplant Lasagna</b>	\$23.95
<i>3-cheese</i>	
<b>Portobello Mushroom Stack</b>	\$23.95
<i>Grilled Vegetables, Tomato Essence</i>	
<b>Rustic Root Vegetable Tart</b>	\$23.95
<b>Vegetable Wellington</b>	\$23.95
<i>Seasonal Vegetables Baked in Puff Pastry.</i>	
<b>Eggplant Rolatini</b>	\$23.95
<i>Tomato Essence</i>	
<b>Cauliflower "T-Bone"</b>	
<i>Chimi Grilled w/Cilantro/Lime Gremolata</i>	\$23.95
<b>Roasted Acorn Squash</b>	
<i>Stuffed with Quinoa &amp; Curried Vegetables. Carrot Ginger Sauce</i>	

## DUET ENTRÉES

<b>Filet of Sirloin &amp; Shrimp</b>	\$33.95
<b>Filet of Sirloin &amp; Lobster Tail</b>	MP
<b>Filet Mignon &amp; Shrimp</b>	\$47.95
<b>Filet Mignon &amp; Lobster</b>	MP
<b>Filet Mignon &amp; Sea bass</b>	MP
<b>Filet Mignon &amp; Stuffed Chicken</b>	\$46.95

### *All of Classic Event*

#### *Dinner Entrees include:*

*Choice of Classic Mixed Greens Salad  
Assorted Fresh Baked Rolls & Creamery Butter  
Chef's Starch & Seasonal Vegetable  
Chef's Dessert  
Coffee & Tea Service*





## **PASTA**

### **Scallop & Shrimp Pernod**

*Tomatoes, Fresh Basil, Pernod Cream Sauce*

\$27.95

### **Potato & Asiago Gnocchi**

*With Sundried Tomato Cream Sauce*

\$24.95

### **Lobster Ravioli**

*Lobster Sauce*

\$28.95

### **Butternut Squash Ravioli**

*Brown Butter & Sage Sauce*

\$24.95

### **Penne Pasta with Bolognese Sauce**

\$24.95

### **Farfalle with White Wine Garlic Sauce**

*Tomatoes, Black Olives, Fresh Herbs, Feta*

\$23.95

### **Papperdelle**

*Buttered Peas, Roasted Garlic and Fresh Herbs*

\$23.95

#### ***Dinner Entrees include:***

*Choice of Classic Mixed Greens Sal*

*Assorted Fresh Baked Rolls & Creamery Butter*

*Chef's Starch & Seasonal Vegetable*

*Chef's Dessert & Coffee & Tea Service*

# Dinner Buffets

## **On The Lighter Side Buffet**

**\$21.95 per person**

Traditional Caesar or Classic Mixed Green Salad  
Assorted Rolls and Creamery Butter  
Choice of Oven Roasted Potato or Pasta  
One Entrée Selection  
Chef's Dessert  
Coffee & Tea Service

## **Our Traditional Evening Buffet:**

**\$32.95 per person**

Includes Choice of Salad  
Choice of 2 Starches  
Choice of Vegetable  
2 Entrée Selections  
Chef's Dessert  
Coffee & Tea Service

## **Buffet Menu Options:**

### **Salads:**

The Classic Mixed Greens House Salad or Our Traditional Caesar Salad with Parmesan Croutons

### **Vegetables**

Mélange of vegetables, Green beans, Honey glazed carrots. Cauliflower Au Gratin, Asian stir-fry, Sweet & Sour cabbage, Sautéed Broccolini, Peas & Pearl Onions, Green Bean Casserole, Roasted Brussels sprouts, Roasted Root Vegetables

### **Starches**

Pasta with Alfredo, Basil-Marinara, Creamy Pesto, Pomodoro, Gorgonzola Cream, Sundried Tomato, a la Vodka Sauce or Macaroni & Cheese  
Potatoes: Oven Roasted Reds, Mashed Potatoes, Smashed Potatoes, Parley-butter Boiled Potatoes, Seasoned French Fries, Twice Baked, Au Gratin & Scalloped

### **Buffet Entrée Selections**

#### **The Carver's Table**

Hand-carved Roast beef, Turkey, Glazed Ham or Pork Loin.

Accompanied with Assorted Rolls & Condiments

*Enhance Your Buffet with Prime Rib, Cedar Planked Salmon & Whole Roasted Tenderloin for an additional up-charge.*

### **Chaffered Items:**

Chicken Marsala, Picatta or Francasise  
Pan Seared Salmon with Whiskey Maple Sauce, or Soy Butter Sauce  
Chicken, Pork or Beef Stir Fry  
Slow Cooked Pot Roast  
Italian Pepper Steak  
Wild Mushroom Stuffed Pork Loin  
Oven Roasted Chicken Pieces or Southern Fried Chicken  
Lasagna Bolognese  
Sliced Roast Beef & Jus  
Turkey with Stuffing

Coffee & Tea Service

**Chef's Dessert**

# Station to Station

**\*A minimum of 3 or more stations must be chosen when ordering**

## **Salad Station** **\$6.95**

Chopped Romaine and Mixed Greens Accompanied with Tomatoes, Shredded carrots, Cucumber, Croutons, Olives, Cheese, Red onion, Pumpkin Seeds, Craisins & Assorted Dressings

Add Chicken, Beef or Shrimp for upcharge

## **Small Plate Salad Station** **\$7.95**

Small Plate Salads Served in a variety of Glasses & Plates, displayed on a decorated Metro Rack

Choice of 4 of the following: Caesar with Breadstick, Beet & Goat Cheese, Caprese, Chop-chop, Mixed Greens, Bibb with Apple & Blue Cheese, Cucumber with Sour Cream

## **The Potato-tini bar** **\$7.95**

Puree of Potatoes in Martini Glasses & Potato Skins Accompanied with House-made Salsas, Sour Cream, Fresh herbs, Bacon Bits, Gravy, Tapenade, and Fried Onions Whipped butter, Grated & Crumbled Blue Cheeses

## **The Baked Potato Bar** **\$7.95**

Russet Baked Potatoes accompanied with House-made Salsas, Sour Cream, Fresh herbs, Bacon Bits, Gravy, Tapenade, and Fried Onions Whipped butter, Grated Cheeses

## **South of the Border** **\$8.95**

Soft and Hard Taco Shells  
Seasoned Ground Beef & Chicken, Shredded lettuce, Cheese, Chopped Tomatoes, Onion, Black Beans, Salsa, Sour Cream, Guacamole & Salsa  
Accompanied with Mexican Rice, Nacho Chips & Warm Cheese

## **Authentic Mexicano** **\$10.25**

Chorizo & Queso Frescoe, Grilled Vegetables & Shrimp & Roasted Red Pepper Quesadillas, Chicken Mole, Rice and Beans, Salsa, Sour Cream & Guacamole

## **Fajitas Station** **\$9.95**

Soft Taco Shells with Sizzling Seasoned Chicken & Beef, Sautéed Peppers & Onions, Cheese, Sour Cream, Salsa



## **Grits & More** **\$9.95**

House-made Grits served with Choice of Sautéed Shrimp, Short-rib, BBQ Pulled Chicken, and Cheddar Cheese

## **Biscuits & Gravy** **\$7.95**

Fresh Made Biscuits with Traditional Southern Gravy Fresh Fruit Skewers

## **That's Corny** **\$7.95**

Grilled Corn on the Cob with Cheese & Herbs, Corn Salad & Corn Chowder

## **The Burger bar** **\$9.95**

Grilled Short rib Beef Burgers accompanied with Ketchup, Assorted Mustards, Sweet Relish, Dill Pickle Slices, Mayo, House-made Special Sauce, Lettuce, Tomato and Onion served with Fresh-made Chips

## **Just Fries** **\$7.95**

Crinkle Cut Fries, Shoe String Fries & Tator Tots accompanied with Chili, Warm Cheese Sauce, Frizzled Onions, Bacon Bits, Cheese Curds, Gravy and Parmesan – garlic, Spicy Ketchup

## **The Bacon Bar** **\$10.95**

House-smoked Bacon prepared 3 ways- Candied, Hickory Smoked, BBQ, Bacon on a Stick, Chocolate Covered Bacon or Praline accompanied Fresh Country Breads and Spreads

## **Hot Diggity Dog** **\$8.95**

Traditional Sahlen's Hot Dogs Prepared Grilled, Wrapped in Bacon and Corn Dogs accompanied with Chili Sauce, Ketchup, Relish, Hot Sauce, Chili, Warm Cheese, Pickles, Relishes & Mustards

## **Frito Bandito** **\$7.95**

Personal Bags of Fritos & Nachos accompanied with Warm Cheese, Chili, Chopped Tomatoes, Shredded Lettuce, Jalapenos, Sour Cream, Salsas and Guacamole



## *Stations Continued....*



### **Paella** **\$9.95**

*Chef Manned -Traditional & Vegetable Paella  
served in mini Paella Pans  
Additional \$75.00 Chef's Fee*

### **Rice Bowl** **\$9.95**

*Build Your Own Rice Bowl- white and brown Rice  
accompanied with Shrimp, Chicken, Pork, Beef Sprouts,  
Scallions, Snow Peas, Carrots, Peppers, Black Beans, Sauces*

### **Grilled Cheese** **\$9.95**

*"Made to order" Grilled Cheese featuring assorted cheeses,  
tomatoes, herbs and bacon  
Accompanied with Cream of Tomato Soup  
Chef Manned -Additional \$75.00 Chef's fee*

### **Peking Duck** **\$10.95**

*Authentic Peking Duck served in Mu Shu Pancakes with  
Hoisin Sauce & Scallions, Steamed Pork Dumplings, Fried  
Rice*

### **Pizza, Pizza** **\$8.95**

*Assorted Fresh Baked Pizzas with Various Toppings  
Accompanied with Choice of Traditional Caesar or Classic  
Mixed Green Salad*

### **Mac & Cheese** **\$6.95**

*3-Cheese and Creamy Velveeta Mac & Cheese  
Accompanied with Bacon Bits, Fresh Herbs, Sautéed  
Mushrooms, Chopped Tomatoes, Truffle Oil & Fried Onions  
Chef-manned made to order- \$75.00 to order*

### **Buffalo's Best Charlie's Butcher Block** **\$10.95**

*Chef-manned Carver on Stainless table- 2-door cooler stocked  
with slaw and potato salad in "to go" containers*

### **Sliders & Fries** **\$10.25**

*All-Beef & Chicken Sliders with all of the toppings,  
accompanied with fries, & ketchup*

### **The Carver's Table** **\$14.95**

*Carving Station with choice of...  
Glazed Ham, Herb Encrusted Pork Loin, Roast Beef,  
Oven-roasted Turkey  
Prime Rib & Beef Tenderloin add up-charge*

### **Pasta Station** **\$7.95**

#### **Choose 2 pastas & 2 sauces**

*Penne, Potato Gnocchi, Tortellini or Farfalle Pasta  
Sauces- Marinara, Pomodoro, Gorgonzola Cream,  
Sundried Tomato, Alfredo, Pesto or A la Vodka,  
Butternut Squash, Creamy Garlic  
Accompanied with Garlic Bread  
(chef-manned "pasta to order" also available)*

### **Lettuce Wraps** **\$9.95**

*Shredded Chicken, Beef & Shrimp, Cellophane  
Noodles, Shredded Carrots, Bean Sprouts, Mushrooms  
and Lettuce Leaves with Spicy Thai Sauces- Peanut,  
Red Chili, Kung Pao*

### **A Taste of the South** **\$10.95**

*Southern Fried Chicken, Mac & Cheese, Sautéed  
Garlicky Greens & Corn Bread*

### **Kaiser Town** **\$9.95**

*Grilled Kielbasa Sausages, Slow Cooked Sauerkraut,  
Potato Pancake, Applesauce, Mustards & Rye Bread*

### **A Taste of India** **\$9.95**

*Vegetarian Samosas, Butter Chicken, Aloo Gobi, Naan  
Bread*

### **Thai** **\$9.95**

*Pad Kee Mao, Thai Basil Chicken, White Rice & Thai  
Cucumber Salad*

### **Asian Liaison** **\$10.95**

*General Tso's Chicken, Beef & Broccoli or Vegetable  
Stir Fry accompanied with White, Stir-fried or Brown  
rice  
Mu Shu Dumplings with Hoisin Glaze & Fortune  
Cookies*

**Classic Events Chef's Small Plate Station**  
**Customize Small Plates with our Chef for a fun,**  
**interactive station for your guests.**  
**Additional fee required for "chef-manned"**

## *The Grand Finale...*

### *Dessert*

#### **BAR NONE**

**\$6.95**

Assortment of Fudge Brownies, Walnut Brownies, Blondies, Magic Bars & Lemon Bars

#### **THE COOKIE BAR**

**\$5.95**

Cookie Jars Filled with Chocolate Chip, Chocolate Chunk, Chocolate, M&M, Peanut Butter and Sugar Cookies

#### **ASSORTMENT OF MINIATURES**

**\$6.95**

Assorted Miniatures including Cream Puffs, Bar Cookies, Traditional Cookies, Mini Tartlets, Mini Parfaits

#### **POPCORN**

**\$5.95**

Choice of 3-flavored Popcorns Plus the Traditional Choose from Parmesan-garlic, Caramel, Buffalo Style, Truffle, Zesty Cheddar, White Cheddar, Nacho Add Cotton Candy.... \$3.00

#### **CREAM PUFF**

**\$6.95**

Let your guests interact and Fill their Own Cream Puffs with their Choice of Filling: Chocolate Cream, Raspberry Cream, Whipped Cream, Hazelnut, & Strawberry. Accompanied with Chocolate Sauce

#### **CALL ME CUPCAKE**

**\$6.95**

Assortment of Full Size and Miniature Flavored Cupcakes....also available, have your guest's frost and decorate their own! Assorted Frostings and Décor included

#### **DONUT FLAMBE**

**\$8.95**

*Chef-manned Flambéed*

Warm Glazed Doughnuts accompanied with Assorted Ice Creams, Chocolate & Carmel Sauce, Warm Apple and Cherry Toppings, Assorted Sprinkles  
*Chef's fee \$75*

#### **I SCREAM FOR ICE CREAM**

**\$7.95**

Assorted Ice Cream Station accompanied with Cones, Cups, Chocolate & Caramel Sauce, Sprinkles, Whipped Cream, Chopped Nuts, Cherries and Assorted Crumbled Candied Bar Toppings

#### **THE DESSERT SHOP**

**\$9.95**

Authentic Dessert Case with Choice of Desserts- Cookies, Cupcakes, Mini Tartlets, Whole Cakes & Pies  
Attendant fee \$50.00

#### **THE CANDY BAR**

**\$7.50**

Assorted Candies displayed in Assorted Glass Vessels and Displays (themed colors also available)  
*Priced according to candy selection*

### *Classic Events Sweet Specialties...*

#### **The Parade of Desserts**

**\$8.95**

Waiters parade through the crowd with decadent trays of desserts. May include: S'mores Brownies, Cookies & Milk, Mini Parfaits, Tartlets, Cream Puffs, Cheesecakes, Mini Cupcakes and much more!

#### **Chocolate Dipped Strawberry Tree**

**\$7.95**

Indulge your guests in a beautiful presentation of chocolate dipped strawberries hanging from a tree Accompanied with fresh whipped cream

#### **Hanging Garden of Sweets**

A variety of fun sweet delectables hanging from our innovative display waiting for your guests to pluck down & enjoy!

*Market price*

### *Ala Carte Desserts*

**\$7.95**

Fresh Apple Pie

Chocolate Molten Cake

Profiteroles (whipped cream & Chocolate Sauce)

Mousse filled Chocolate Cup, Berries & Cream

Berry Shortcake

*\$5.95 per person*

Lemon Cake

Hot Fudge Sundae

Brownie Sundae

Pudding Parfait

Cheesecake

Fruit Crisp

### *Add our signature-*

#### **Gourmand Coffee Bar**

*Fresh Brewed Columbian Coffee & Tea*

*Assorted Flavorings, Whipped Cream, Assorted Sugars, Chocolate Shavings*

#### **Cordial Bar**

*Featuring Bailey's Irish Cream, Godiva Liqueur, Frangelico, Porto & Drambuie*

# Beverages



## House Bar Packages

**One- hour \$16**

**Two-hour \$18.50**

**Three-hour \$21.50**

*each additional hour @ \$3.00 per person*

*Please ask your event specialist for a list of featured house-brand liquors*

*Red & White Wines*

*Labatt Blue and Blue Light Bottled Beers*

## Call Bar Packages

**One- hour \$18**

**Two-hour \$20.50**

**Three-hour \$24.50**

*each additional hour @ \$5.00 per person*

*Brands to include Sky Vodka, Captain Morgan Dark Rum, Bacardi White Rum, Seagram's 7 Blended Whiskey, Jim Beam, Jack Daniels Bourbon, Bombay Gin, Southern Comfort, Dewar's Scotch, Peach Schnapps, White & Red Vermouth*

*Red & White Wines*

*Labatt Blue, Blue Light, Heineken & Amstel Light Bottled Beers*

## Premium Bar Packages

**One- hour \$19**

**Two-hour \$24.50**

**Three-hour \$30.50**

*each additional hour @ \$6.00 per person*

*Brands to include Kettle One Vodka, Captain Morgan Dark Rum, Bacardi White Rum, Crown Royal Blended Whiskey, Jim Beam Bourbon, Bullet Bourbon, Tanqueray Gin, Southern Comfort, Johnny Walker Black Scotch, Peach Schnapps, White & Red Vermouth*

*Champagne, Red & White Wines*

*Labatt Blue, Blue Light, Heineken & House Select Craft Beer*

## Soda Packages

**\$10.95**

Unlimited Sodas & Juices

## Wine Pour

**\$32**

Choose from our Estrella CA Selections

*Based on consumption basis per bottle @ \$32 per bottle*

*Additional Selections Available- priced per selection*

**Sparkling Fruit Punch (per 2 gallon)**

**\$38**

**Mimosa Punch (per 2 gallon)**

**\$60**

**Wine or Champagne Punch**

**\$60**

## The Bar...

### Classic Events Beverage Additions

#### Our Classic Bubbly Bar

**\$32**

Display of the Classic Champagne Bubbles accompanied with Assorted Fruits & Berries  
Perfect for any celebration!

*Billed on consumption basis per bottle*

#### Mimosa Bar

**\$34**

More than bubbles! The Mimosa Bar comes complete with champagne, assorted juices, fruits & berries

*Billed on consumption basis per bottle*

#### Bloody Mary Bar

Let your guests create their own unique Bloody Mary using Sky Vodka accompanied with Bloody Mary Mix and all the accouterments -celery sticks, carrot sticks, pepperoncini, lemons, limes, shrimp, pepperoni, cheese, olives, assorted hot sauces, seasonings, fresh herbs.

#### Martini Bar

**\$22**

Assorted Flavored Vodkas accompanied with all of the recipes and all of the fixings for fabulous Martinis, Cosmos & Gimlets. *Garnishments included*

*\$50 Bartender fee*

*Ice Luge Additional*

#### The Chemistry Bar

The perfect chemistry for a fabulous party! Let our mad scientist create an array of classic craft cocktails in our unique chemistry lab bar and serve them up in fun test tubes and beaker glassware

#### Margarita Bar

The Love of Margaritas comes to life with Classic Events Margarita Bar. Large Jars of Flavored Margaritas accompanied with Seasoned Salts, Fresh Fruits & Berries, Herbs and Jalapenos. Choice of 3 flavored Margaritas (*Blueberry, Pineapple-cilantro, Jalapeno, Classic-lime, Mango-orange, Peach, Mango-habanaro*)

#### Cordial Bar

Featuring Bailey's Irish Cream, Godiva Liqueur, Frangelico, Porto & Drambuie  
*additional Liquors Available*



