



MENU

DRINK SELECTIONS • OPEN BAR PACKAGES

Top Shelf...\$20 per person per hour*

(Grey Goose, Johnnie Walker Red, Ketel One, Makers Mark, etc.)

Premium...\$15 per person per hour*

(Stoli, Absolut, Jack Daniels, etc.)

Standard (House Liquor)...\$12 per person per hour*

~ All open bar packages have a 2 hour minimum and a 20 person minimum ~

Discounted rate for open bar events over 3 hours

- All open bar packages include the following: Beer (Import & Domestic), Premium Wine, Soft Drinks, Juices, and Red Bull.
- All open bar packages do NOT include the following: Shots, Doubles, Cosmos, and Martinis.
- Optional: There is a one time charge of \$5 per person to include shots, and a one time charge of \$10 per person to include Shots, Cosmos, and Martinis.

FOOD SELECTIONS

PREMIUM HORS D'OEUVRES

FREE per person for One Hour (Choice of 3)

\$10.00 per person per hour for Additional Hours*

Southwestern Nacho Platter
Baked tortilla chips with nacho cheese, fresh salsa, black beans, jalapenos, & sour cream

Chipotle Ranch Chicken Quesadilla Rolls
Served with sour cream and fresh salsa

Homemade Hummus with
Roasted Garlic
Served with warm Pita Bread

Katwalk's Three Cheese Pizza
Served with 3 delicious cheeses

Spinach and Artichoke Dip
Served with baked corn chips

Beer Battered Chicken Tenders
Served with honey mustard dipping sauce

Fresh Salsa and Blue Corn Chips

Classic Buffalo Wings
Spicy wings served with blue cheese dipping sauce

Nacho Cheese Fries

EXECUTIVE HORS D'OEUVRES

\$18.00 per person per hour (Choice of 5)*

Grilled Filet Mignon
With Horseradish Cream on Toast

Martini Olive Puff

Shrimp Paella with Chorizo

Wild Mushroom
In Phyllo Pastry

Mini Maryland Crab Cakes
With Jalapeno Salsa

Shrimp Fiesta Tortilla

Jumbo Shrimp

Snow Crab Cigar

Hot & Spicy Asian Spring Rolls

With Tequila Lime Cocktail Sauce

Clams Casino Pastry

Stuffed Mushroom
With Roasted Garlic and Breadcrumbs

PREMIUM EVENT PACKAGE

*\$20.00 per person**

Salad (Choice of 1): Garden Salad/Caesar Salad

Entrées (Choice of 3):

Chicken Francese • Chicken Marsala • Chicken Ala Rustico • Chicken Pesto • Chicken Parmigiana • Veal Marsala
Veal Milanese • Veal & Peppers • Veal Parmigiana • Shrimp Scampi • Shrimp Marinara • Shrimp Parmigiana
Fried Calamari

Side Dishes (Choice of 3):

Grilled Vegetables • Sauté Spinach • Sauté Broccoli • Portabella Mushrooms • Penne Marinara
Penne Ala Vodka • Eggplant Rollatini

**Price does not include sales tax and gratuity*

Other food selections available, please call with your request.

MENU (cont.)

STATIONARY ENTERTAINER PLATTERS*

*Each Platter serves 10 people
FREE Assortment of Breads with Platters*

SALADS

Mixed Greens - \$55.00 • Caesar Salad - \$55.00 • House Salad - \$55.00

SIDES

Garlic Bread (6 feet) - \$15.00 • Mozzarella Sticks - \$35.00 • Broccoli Rabe - \$42.00 • Sauté Spinach - \$42.00
Sauté Broccoli - \$42.00 • Zucchini Sticks - \$42.00 • Eggplant Rollatini - \$50.00 • Grilled Vegetables - \$50.00
Portabella Mushrooms - \$50.00 • Rice Pilaf - \$70.00 • Garlic Mashed Potatoes - \$70.00
String Beans Vinaigrette - \$70.00 • Snap Peas with Baby carrots in Maple Butter - \$70.00

ENTRÉES

Penne Ala Vodka - \$80.00 • Fettuccini Alfredo - \$80.00 • Baked Ziti - \$80.00 • Vegetable Lasagna - \$80.00
Chicken Parmigiana - \$100.00 • Chicken Marsala - \$100.00
Chicken Francese - \$100.00 • Veal Marsala - \$115.00 • Veal Parmigiana - \$115.00
Veal Milanese - \$115.00 • Shrimp Scampi - \$115.00 • Shrimp Parmigiana - \$115.00
Fried Calamari - \$115.00 • Blackened Cajun Salmon - \$190.00 • Braised Beef/Broccoli - \$180.00

INDIVIDUAL ENTERTAINER PLATTER

Crudites - \$5.95 per person*

Seasonal Vegetables decoratively presented with herb dip

Cheese and Fruit Platter - \$8.95 per person*

Assorted Gourmet cheeses artfully arranged with assorted crackers and flat breads

Antipasta - \$9.95 per person*

Delicious Assortment of smoked meats, gourmet cheeses, and vegetables

Asian Platter - \$11.95 per person*

Hot and Spicy Asian Spring Rolls, Vegetable and Shrimp Egg Rolls, Tandoori Chicken Satays and Asian Crab Straws

DESSERT

Chocolate Covered Strawberries - \$6.95 per person*

Artfully decorated with milk chocolate and white chocolate

Petit Fours - \$8.95 per person*

Beautiful bite size pastries, cookies and elaborately decorated cakes

Gourmet Cookie Platter - \$75.00 per platter

Beautiful mix of bite size gourmet cookies

Premium Coffee and Tea - \$2.50 per person

House Blend, Decaf or Flavors

**Price does not include sales tax and gratuity*

Other food selections available, please call with your request.