



Hospitality House Packages

Medium platters serve approximately 15-20 people.

Large platters serve approximately 30-25 people.

EPIPUREAN CHEESE BOARD: **\$85 | \$165**
MED. | LRG.
Assortment of Fine Cheeses,
Sliced Meats & Crackers

VEGETABLE CRUDITE PLATTER: **\$65 | \$105**
MED. | LRG.
Assortment of Garden-Fresh **GF**
Vegetables, Served with
Creamy Ranch Dipping Sauce

SUNBURST PLATTER: **GF** **\$85 | \$165**
MED. | LRG.
Cubed Seasonal Fresh Fruit
Served with Chambord Dipping
Sauce



Side Orders

Medium platters serve approximately 10-12 people.

Large platters serve approximately 18-20 people.

TOSSED SALAD **GF** MED. | LRG.
\$25 | \$40

CAESAR SALAD **\$35 | \$50**

ROASTED RED POTATOES **GF** **\$30 | \$45**

SEASONAL VEGETABLES **GF** **\$40 | \$75**

TWO-FOOT LONG GARLIC BREAD **\$12**

FRESH BAKED BREAD **\$15 | \$25**

PEELED & DEVEINED SHRIMP **GF** **\$125**
Approximately 40-45 Pieces

GF = GLUTEN FREE

RENTALS

TABLE	\$20 EACH
CHAIR	\$5 EACH

CHINA, PLATES, SILVERWARE

10 - 20 PEOPLE	\$100
20 - 40 PEOPLE	\$175
60 - 100 PEOPLE	\$375
DISPOSABLE ITEMS 1/2 PRICE	

*China rentals or disposable utensils
are available for purchase.

- Please place your order at least 48 hours in advance to guarantee availability
- Additional items may be available upon request
- An 18% service fee will be added for delivered items.
- All catered items will be presented in aluminium pans. If chafing dishes or other setup needs and rentals are needed please inquire about pricing.
- Private chef charge- \$55.00 per hour (based on availability)
- If staff is required to serve your party, a \$40.00 per hour, per staff person charge will be added to your bill.
- Prices do not include 6% state sales tax



Event Catering

MENU & RATES





Continental Breakfast

8 - 10 PEOPLE	\$150
15 - 20 PEOPLE	\$225
20 - 30 PEOPLE	\$350

INCLUDES:

- Danish
- Fresh Fruit
- Chilled Juices
- Fresh Muffins
- Coffee, Tea, Milk
- Yogurt & Granola
- Bagels w/ Accompaniments



Lunch

Medium platters serve approximately 10-12 people.
Large platters serve approximately 18-20 people.

ROTISSERIE ROASTED CHICKEN ^{MED. | LRG.} **\$70 | \$90** ^{GF}

JUMBO HOT DOGS **\$55 | \$75**
Includes Sauerkraut, Condiments & Chips

HAMBURGERS **\$70 | \$105**
Includes Condiments, Tomatoes, Lettuce, Cheese, Onions & Chips

BOAR'S HEAD ASSORTED DELI PLATTER **\$100 | \$155**
Roast Beef, Turkey, Ham, American & Swiss Cheese, Fresh Kaiser Rolls

CHICKEN TENDERS **\$60 | \$90**

CHICKEN WINGS ^{GF} **\$15/DOZEN**
Maple BBQ or Hot. Includes Celery & Bleu Cheese

TWO-FOOT LONG SUBS:

- Turkey **\$30**
- Ham And Cheese **\$40**
- Italian **\$45**

Includes Condiments, Pickles & Chips

COLD SALADS (PER QUART) **\$15**
Pasta Salad, Potato Salad, Coleslaw, or Cheese Tortellini

CHEESE PIZZA (16") **\$15**

PEPPERONI PIZZA (16") **\$17**



Dinner

Medium platters serve approximately 10-12 people.
Large platters serve approximately 18-20 people.

PENNE A LA VODKA/PASTA PRIMAVERA ^{MED. | LRG.} **\$75 | \$85**

LINGUINI WITH WHITE CLAM SAUCE **\$85 | \$120**

LASAGNA **\$80 | \$120**

SAUSAGE & PEPPERS ^{GF} **\$90 | \$130**

BARBECUE CHICKEN ^{GF} **\$75 | \$95**

CHICKEN PARMESAN **\$80 | \$130**

CHICKEN FRANCAISE **\$80 | \$130**

CHICKEN MARSALA **\$80 | \$130**

BAKED VIRGINIA HAM ^{GF} **\$90 | \$130**

SALMON ^{GF} **\$110 | \$170**

BRAISED BEEF SHORT RIBS **\$90 | \$160**

HOUSE MACARONI & CHEESE **\$65 | \$80**

Catered Breakfast Items

Medium platters serve approximately 10-12 people.
Large platters serve approximately 18-20 people.

SCRAMBLED EGGS ^{GF} ^{MED. | LRG.} **\$35 | \$65**

BACON ^{GF} **\$55 | \$110**

PANCAKES **\$30 | \$45**

POTATO HOMEFRIES ^{GF} **\$30 | \$45**

FRUIT BOWL ^{GF} **\$50 | \$90**

^{GF} = GLUTEN FREE

Desserts

COOKIES & BROWNIES **\$40**
Serves Approximately 15

OCCASION CAKE **\$60**
*with Personalized Inscription (All Flavors)
Serves 35-50 (1/2 sheet)*

ICE CREAM CAKE **\$20**
Serves 12 TO 16 (10")