



Hospitality House Packages

Medium platters serve approximately 15-20 people.

Large platters serve approximately 25-30 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, Yogurt & Granola,
Bagels w/ Accompaniments,
Coffee, Tea, Milk**

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

Refreshments

BOTTLED WATER	\$10 PER CASE
ASSORTED CANNED SODA	\$15 PER CASE



Lunch

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

ROTISSERIE ROASTED CHICKEN GF	MED. LRG. \$70 \$90
JUMBO HOT DOGS	\$55 \$75
<i>Includes Sauerkraut, Condiments & Chips</i>	
HAMBURGERS	\$70 \$105
<i>Includes Condiments, Tomatoes, Lettuce, Cheese, Onions & Chips</i>	
BOAR'S HEAD ASSORTED DELI PLATTER	\$100 \$155
<i>Roast Beef, Turkey, Ham, American & Swiss Cheese, Fresh Kaiser Rolls</i>	
CHICKEN TENDERS	\$60 \$90
CHICKEN WINGS GF	\$15/DOZEN
<i>Maple BBQ or Hot. Includes Celery & Bleu Cheese</i>	
ASSORTED WRAP PLATTER	\$50/4-8 PEOPLE \$90/10-15 PEOPLE
<i>(Cut in half or pinwheel style)</i>	
TWO-FOOT LONG SUBS:	
Turkey	\$30
Ham And Cheese	\$40
Italian	\$45
<i>Includes Condiments, Pickles & Chips</i>	
COLD SALADS (PER QUART)	\$15
<i>Pasta Salad, Potato Salad, Coleslaw, or Cheese Tortellini</i>	
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

Desserts

COOKIES & BROWNIES	\$40
<i>Serves Approximately 15</i>	
OCCASION CAKE	\$60
<i>with Personalized Inscription (All Flavors) Serves 35-50 (1/2 sheet)</i>	
ICE CREAM CAKE	\$20
<i>Serves 12 TO 16 (10")</i>	