3 Pillars Catering

CATERING MENU

1 Kenefick Place Buffalo, New York | ThreePillarsCatering.com | 716.645.3496 | UB-Catering@buffalo.edu

Catering Guidelines

BOOKING

• To book our catering services please email your request to **ub-catering@buffalo.edu** with the following: information date, time, approximate headcount and brief description of event requirements.

• Placeholders are only accommodated for The Center for Tomorrow and the University Club when reserving those spaces.

• Event details/menus must be submitted no later than 10 days prior to the event. For events of 75 people or more, details/menu must be submitted 2 weeks prior.

• Events requesting bar service must book and submit a full menu at least 20 days prior to the date of the event allowing us time to apply for a NYS Liquor License. NYS requires that the menu be submitted as part of the application.

• Adjustments to details and guest count can be made up until 72 business hours prior to events of less than 75 people. For events of 75 people or more adjustments can be made up until 1 week prior. Requests after the deadline will be accommodated based on our availability. You may not decrease your guest count after the deadline. If the final count is not received, the number indicated on the most up to date order will be considered the guarantee. If the signed contract is not returned prior to the delivery date, your order will not be fulfilled.

• For events with a choice menu, clients are to provide a place card indicating the meal selection for each guest. We also request a list of guest names and their corresponding meal selections for the manager overseeing your event.

• Events requested with less than 72 hours notice will only be accommodated based on availability of product, staff and will incur a late booking fee of 20% of the food and beverage bill or $25, whichever is greater.

SERVICE

• Menu items and pricing are subject to change.

• Linen rental is only available with catering orders.

• As a standard, we provide tablecloths for food and beverage tables only. Additional black and blue linen is available to rent for $7 each.

• All Drop Off will be presented on recyclable or compostable products whenever possible.

• Drop Off- Pick Up orders are set up, with melamine platters and drink towers and/or urns. A $50 pick-up fee will be applied to each order.

• Delivery fee for North or South Campus locations is $35. Delivery fee for Downtown or other locations is $50. Orders exceeding $200 will have the delivery fee waived.

• The Service Staff rate is $25 an hour per attendant, with a four-hour minimum. Events of 50 people or more may require service staff based on menu selections. Service staff is there to maintain your food and beverage stations. Our sales team will work with you on how many service staff members will be required for your event based on menu and guest count.

• A 10% gratuity will be added to all staffed events.

PAYMENT

• If you are paying by check, 100% of the payment must be received no less than 7 business days prior to the day of your event.

• If you are paying by credit card, the card will be processed no less than 2 business days prior to your event.

Catering Guidelines

ROOM RESERVATIONS

• When planning an event at the Center for Tomorrow please contact our sales team for booking availability and room set up requirements. Room fee information is based on space and duration of your event and can be provided at the time of booking.

• University Club Conference Rooms may only be booked by reserving them on the UB Space Request System. Once confirmation of the room booking has been cleared our sales team will reach out to confirm your food and beverage details. Conference room A or B carries a room fee of $50 each. When utilizing both A&B the room fee is $100.

• When looking to plan an event in the University Club Dining Room please contact our sales team about availability. This space can only be booked outside of regular business hours and the space layout cannot be customized.

• Three Pillars Catering is not responsible for room or table set-up at any other venue. Our sales team will notify you of the table requirements for your food and beverage. Please arrange the table and chair needs with your facility coordinator.

LIABILITY

• Please note, due to New York Health Code regulations concerning proper storage and temperatures of food, food and beverages may not be removed from the premises following a catering event.

• All stations and buffets may be presented for a maximum of 2 hours.

• Allergy and dietary restrictions are accommodated when possible. Three Pillars Catering food, as well as products we purchase, are prepared in a kitchen where nuts, dairy, etc. are present and cross contamination is possible.

• Any outside food from other vendors or suppliers cannot be served or maintained by our staff.

BAR

• Alcohol service may not exceed three hours in length. NYS Liquor Licenses are time specific and bar services can only operate during the time specified on your event order.

• It is against NYS liquor law to serve guests under the age of 21. All guests must have proper identification. We reserve the right to refuse service to any person for any reason and this is at the discretion of the manager on duty.

• Substantial food must be provided by Three Pillars Catering at all events where alcohol is being served.

• Non-alcoholic beverages must be available for all guests during the entirety of the event. Alcohol consumption is limited to the immediate premise of where it is being served.

• There is a $65 liquor license fee per bar. In order to secure this license, NYS requires a 20-business day notice. Location/venue map and full menu is required for the application submission. Three Pillars Catering will manage the process of applying and obtaining the liquor license for your event.

LATE ARRIVALS & CANCELLATIONS

• All cancellations of food service should be made no less than 72 hours prior to your event in writing to: ub-catering@buffalo.edu.

• If a cancellation should occur, the client will be charged for any incurred expenses.

• Cancellations made within 24 hours will be charged in full.

Breakfast Fare

Ellicott Spread • *$10 / per person*

Includes: Seasonal Fruit Salad

CHOOSE 3

Muffins
Danish
Assorted Scones
Breakfast Breads with Butter
Coffee Cake Muffin
Croissants with Jam and Butter
Vegan Muffins

3 Pillars Breakfast Buffet • *$11 / per person*

Assorted Pastry, Seasonal Fruit Salad, Scrambled Eggs, Breakfast Potatoes and Choice of Bacon or Sausage

3 Pillars Brunch • *$16 / per person*

Assorted Pastry, Seasonal Fruit Salad and Breakfast Potatoes.

Egg • CHOOSE 1

Egg Shakshuka
Scrambled Eggs
Quiche

Protein • CHOOSE 1

Bacon
Sausage
Ham
Chicken Piccata
Chicken Sausage +$1.50 /per person
Vegan Sausage +$1.50 /per person

Side • CHOOSE 1

Biscuits and White Pepper Gravy
Waffles
French Toast

Salad • CHOOSE 1

Caesar Salad
Seasonal Fields Salad

Breakfast Bags

Select a maximum variety of 4 options to offer your guests.

Can be provided individually bagged or served on platters.

Breakfast Sandwich Wake up Bag

$10.75 / per person

Includes: Egg & Cheese on a Kaiser Roll with choice of Bacon or Sausage, Seasonal Whole Fruit, Yogurt, and Small Bottled Water.

Morning Bagel Wake up Bag

$8.25 / per person

Includes Bagel, Butter, Cream Cheese, Yogurt, and Small Bottled Water.

CHOOSE 1

Plain
Ancient Grain
Everything
Cinnamon Raisin

Morning Muffin Wake up Bag

$8.25 / per person

Includes: Muffin, Butter, Yogurt, and Small Bottled Water.

CHOOSE 1

Blueberry
Chocolate Chip
Seasonal Vegan Selection

Breakfast à la carte

Assorted Donut Holes ..... *$8.00 / per dozen*

Assorted Bagels ..... *$23.50 / per dozen*

Served with Assorted Jams, Butter and Cream Cheese

Breakfast Sandwiches ..... *$51.00 / per dozen*

Breakfast Pizza *(24 slices)* ..... *$37.00 / each*

Breakfast Pizza *with Bacon (24 slices)* ..... *$42.00 / each*

Breakfast Pizza *with Chorizo,Onion and Peppers (24 slices)* .. *$42.00 / each*

Assorted Breakfast Breads ..... *$22.00 / per dozen*

Assorted Muffins ..... *$22.00 / per dozen*

Assorted Mini Muffins ..... *$9.25 / per dozen*

Assorted Danishes ..... *$19.00 / per dozen*

Scones ..... *$25.00 / per dozen*

Croissants *Served with Butter and Jam* ..... *$25.00 / per dozen*

Coffee Cake Muffin ..... *$25.00 / per dozen*

Seasonal Fruit Salad ..... *$42.00 / serves 15*

Hand Fruit ..... *$1.50 / per piece*

Greek Yogurt ..... *$3.50 / each*

Yogurt Parfait ..... *$5.00 / each*

Yogurt Parfait Bar ..... *$5.25 / per person*

Vanilla Yogurt, Granola and Fruit

Assorted Granola Bars ..... *$1.75 / each*

Beverages

$50 pick up fee may apply for carafe or gallon equipment.
*Joe to Go beverages are served in 96oz insulated cardboard containers.

Self Serve	per Gallon (12 Cups)	per Joe-to-Go (8 Cups)	per Carafe (6 Cups)
Regular Coffee	$22.50	$17.50	$11.50
Decaffeinated Coffee	$22.50	$17.50	$11.50
Hot Tea	$22.50	$17.50	$11.50
Hot Chocolate	$26.50	$23.50	
Hot Apple Cider *(Seasonal)*	$26.50	$23.50	
Fresh Fruit Juices	$23.50		
Iced Tea	$21.50		
Lemonade	$21.50		
Seasonal Punch	$23.50		
Iced Water	$8.00		
Fruit Infused Water	$10.50		

Individual

Small Bottled Water	$1.60
Large Bottled Water	$2.25
Canned Water	$3.50
Canned Soda	$2.25
Bottled Juice	$3.25
2 Liter Soda	$4.50

Snack Breaks

Ultimate Snack Attack
$14 per person

SNACK • CHOOSE 2:
Cheese and Cracker
Crudités with Ranch Dip
Seasonal Fruit Salad
Onion Dip with Potato Chips
Tomato Basil Bruschetta with Crostini
Hummus Trio with Pita Chips
Chips and Salsa

MAIN PLATE • CHOOSE 1:
Mini Beef on Weck
Assorted Mini Deli Sliders
Turkey, Roast Beef and Caprese
Buffalo Boneless Wings
w/ Carrots, Celery & Bleu Cheese

SWEETS • CHOOSE 1:
Bakery Donut Holes
Assorted Cookies
Brownie Bites

DRINK • CHOOSE 2:
Fruit Infused Water
Iced Tea
Lemonade
Coffee and Tea

Energy Infused Break
$8.25 / per person

Includes: Fruit Salad, Granola Bars, Assorted Yogurts and Bottled Water.

Bakery Platter Break
$8.75 / per person

Includes: Assorted Cookies, Fruit Bars, Brownie Bites, Coffee and Bottled Water.

Cantina Break • *$9.50 / per person*

Includes: Fresh Tortilla Chips, Guacamole, Salsa, Queso, Black Olives, Jalapenos, Sour Cream, Cinnamon Sugar Churros, Lemonade and Fruit Infused Water.

Desserts

Bites /Dozen

Cheesecake $10
Samoas $10
Blondie $10
Brookie $10

Other Sweets /Dozen

Cannoli $30
Assorted Traditional Cookies $8
Lemon Cooler Cookies $12
Royal Cookies $12
Chocolate Chunk Cookies $12
Vegan Chocolate Chip Cookies $20
UB Cutouts $24
Wrapped UB Cutouts $25
Mini UB Cutouts $20
Wrapped Mini UB Cutouts $21

Dessert Bars /Dozen

Brownie $17
S'more $17
Lemon $18
Raspberry Almond $18
Strawberry Cinnamon $18

Celebration Cakes

	HALF SHEET	WHOLE SHEET
Single Layer	$45 / serves 30	$80 / serves 60
Double Layer	$80 / serves 60	$150 / serves 120

Cake Flavors: *Yellow, White, Chocolate, Marble or Carrot*

Frosting: *White Buttercream, Chocolate Buttercream or Chocolate Fudge Icing*

Filling: *(Double Layer Cakes Only) White Buttercream, Chocolate Buttercream, Lemon, Cherry, Raspberry or Strawberry*

Premium Signature
Sandwiches & Wraps

$13.50 / per person

Orders may be individually bagged or served on platters.
Select a maximum of 4 options to offer your guests.
All options include potato chips, wrapped cookie and bottled water.

Gluten free products available upon request.

Rosemary Chicken Salad *Sandwich*
Herb roasted chicken breast salad with lettuce and tomato, smoked paprika and herb aioli served on a croissant.

Caprese *Sandwich*
Fresh mozzarella, spinach, tomato, garlic pesto aioli and balsamic glaze served on ciabatta.

Chicken Caprese *Sandwich*
Grilled chicken breast, fresh mozzarella, spinach and tomato with garlic pesto aioli and balsamic glaze served on ciabatta.

Turkey, Bacon, Cheddar & Ranch *Sandwich*
Turkey, bacon, cheddar cheese, lettuce and tomato with ranch dressing on a kaiser roll.

Southwest Grilled Steak *Sandwich*
Grilled steak, smoked cheddar cheese, lettuce and tomato with chimichurri on ciabatta.

Roast Beef *Sandwich*
Roast beef, caramelized onion, lettuce and tomato with horseradish cream sauce on a kaiser roll.

Banh Mi *Sandwich*
Tofu, cucumbers, mix of pickled carrots, radish and jalapeno, cilantro, mint and arugula with vegan Sriracha on a white roll.

Chicken Caesar *Wrap*
Grilled chicken, romaine lettuce, parmesan cheese with Caesar dressing in a tortilla wrap.

Tuna Salad *Wrap*
Tuna salad, red onion, bread and butter pickles, lettuce, tomato and mayonnaise in a tortilla wrap.

Grilled Vegetable & Hummus *Wrap*
Grilled zucchini, yellow squash, mushroom, onions, lettuce, tomato and red pepper hummus in a tortilla wrap.

Premium Signature Salads

$13.50 / per person

Orders may be individually bagged or served on platters. Select a maximum of 4 options to offer your guests. All options include potato chips, wrapped cookie and bottled water.

Gluten Free products available upon request.

Protein can be added to any salad for an additional charge.

Grilled Chicken Breast Strips ..... $2.50 / per person
Blackened Salmon ..... $4.00 / per person
Blackened Shrimp ..... $4.00 / per person
Grilled Steak ..... $8.00 / per person
Grilled Portabella Strips ..... $3.00 / per person

Caesar Salad

Fresh romaine lettuce, shaved parmesan cheese, and croutons with Caesar dressing.

Buffalo Cobb Salad

Romaine lettuce, avocado, tomato, egg, bacon, and smoked bleu cheese with Buffalo ranch dressing

Spring/Summer - Seasonal Fields Salad (Available March - August)

Field greens, strawberries, blueberries, chevre, candied walnuts and strawberry white balsamic vinaigrette.

Fall/Winter - Seasonal Fields Salad (Available September - February)

Field greens, roasted butternut squash, beets, feta, candied pecans, craisins and apple cider vinaigrette.

Chopped Wedge Salad

Iceberg lettuce with tomatoes, crumbled bacon, pickled red onion, and bleu cheese dressing.

Mediterranean Roasted Vegetable Quinoa Salad

Field greens, roasted vegetables, quinoa, black olives, cucumber, diced tomatoes and herb vinaigrette.

Greek Pasta Salad

Olives, pepperoncini, cucumber, tomato, feta, farfalle pasta with Greek dressing

Classic Lunch

$10.75 / per person

Orders may be individually bagged or served on platters.
Select a maximum of 4 options to offer your guests.
All options include potato chips, wrapped cookie and bottled water.

Gluten Free products available upon request.

Sandwiches

Served with lettuce and tomato on a a kaiser roll
with mayo and mustard on the side.

Ham & Swiss Sandwich
Turkey & Cheddar Sandwich
Roast Beef & Provolone Sandwich

Salad

House Salad

Field greens, cucumbers, and tomato
with balsamic dressing.
Add Grilled chicken breast strips +$2.50

3 Pillars Lunch Buffet

Buffet includes entree(s), starch, vegetable, salad, rolls, butter, assorted dessert bites, iced tea and fruit infused water.

Buffets require a 20 guest minimum. Buffets with more than 30 guests may require a server at an additional charge.

Buffets are served with eco-friendly silverware, plates, cups and napkins. China upgrade with linen, china, glassware and flatware is available for an additional $7 per guest, plus cost of service staff.

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1 Entrée Choice • *$20 / per person*

2 Entrée Choices • *$24 / per person*

Entrée:

Brisket
Chicken Parmesan with Marinara
Eggplant Parmesan with Marinara
Herb Grilled Chicken Breast with Tomato Caper Relish
Salmon Filet with Lemon Beurre Blanc
Chana Masala
Beef Meatballs with Marinara

Salad • CHOOSE 1:

House Garden Salad
Classic Caesar Salad

Starch • CHOOSE 1:

Whipped Potatoes
Roasted Baby Red Potatoes
Vegetable Primavera Pesto Pasta
Basmati Rice
Cavatappi with Red Sauce

Bountiful Buffet

Buffets include eco-friendly silverware, plates, cups and napkins.
China upgrade is an additional $7 per person, plus cost of service staff.

Buffalo's Best • *$21 / per person*

Chiavetta's Chicken, sliced roast beef with kimmelweck rolls, potato pierogies with caramelized onions & sour cream, Buffalo cobb salad with bleu cheese and balsamic dressings, coleslaw, loganberry cheesecake and fruit infused water.

Backyard BBQ • *$21 / per person*

Grilled chicken and ribs. Served with potato salad, potato chips, cookie/ brownie platter and fruit infused water.

Food For Your Soul • *$20 / per person*

Fried chicken or hot honey chicken, collard greens with burnt turkey ends, mac and cheese, potato salad, coleslaw, corn muffins, build your own strawberry shortcake and fruit infused water.

Southwest Buffet • *$20 / per person*

Shredded chicken, shredded beef, Spanish rice, black beans, flour tortillas, shredded lettuce, tomatoes, onions, sour cream, cheddar cheese, lime wedges and fresh fried tortilla chips, olives, jalapenos and salsa. Served with mini churros and fruit infused water.

Salad Station • *$18 / per person*

Cobb salad, Caesar salad, Greek pasta salad, pan seared salmon, herb grilled chicken breast (proteins served chilled), fresh fruit salad, rolls with butter, assorted dessert bite platter and fruit infused water.

Garden's Bounty • *$20 / per person*

Field green salad, with grilled seasonal vegetable platter, herb and lemon grilled chicken breast, mustard roasted potatoes, rolls with butter, seasonal fruit tart and fruit infused water.

Plated Classics

China service, linen for seating tables, glassware and flatware are included in the price. All entrees serviced with salad, vegetable, starch and dessert selection of your choice. Includes rolls with butter, coffee and tea station.

Final entree count is due 1 week prior, along with a list of guests' names and their meal selections. A place card for each guest with their meal choice clearly labeled will need to be provided at the time of the event.

Entrées • CHOOSE UP TO 3:

Petite Sirloin *with Mushroom Demi-Glace* ..... $48 / per person

Herb Marinated Airline Chicken Breast..... $38 / per person
with Lemon Herb Chicken jus

Apple Cider Brined Pork Chop ..... $42 / per person
with Apple Cider Glaze

Pan Seared Salmon *with Lemon Beurre Blanc* ..... $44 / per person

Portabella Bruschetta ..... $38 / per person

Salad • CHOOSE 1:

Classic Caesar Salad

House Garden Salad

Vegetable • CHOOSE 1:

Broccolini and Roasted Tomatoes

Roasted Petite Carrots

Haricot Verts

Starch • CHOOSE 1:

Parmesan Risotto

Creamy Cheddar Polenta

Roasted Shallot Mashed Potatoes

Roasted Baby Red Bliss Potatoes *with Garlic and Rosemary*

Desserts • CHOOSE 1:

Traditional Cheesecake

Mini Dessert Plattered for Table to Pass

3 Pillars Dinner Buffet

Buffet includes entree(s), starch, vegetable, salad, rolls with butter, assorted dessert bites, iced tea and fruit infused water.

Buffets require a 20 guest minimum. Buffets with more than 30 guests may require a server at an additional charge.

Buffets are served with eco-friendly silverware, plates, cups and napkins. China upgrade with linen, china, glassware and flatware is available for an additional $7 per guest, plus cost of service staff.

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1 Entrée Buffet • *$26 / per person*

2 Entrée Buffet • *$30 / per person*

Entrées

BBQ Brisket
Chicken Francese
Baked Ratatouille
Herb Marinated Grilled Chicken Breast *with Tomato Caper Relish*
Salmon Filet *with Lemon Beurre Blanc*
Shrimp *Scampi*

Herb Roasted Turkey Breast *+$3*
Roast Beef *+$3*
Prime Rib *+$8*
**Minimum of 30 people for carved options*

Salad • CHOOSE 1:

House Garden Salad
Classic Caesar Salad

Vegetable • CHOOSE 1:

Roasted Petite Carrots
Broccolini and Roasted Tomatoes
Roasted Lemon and Cumin Scented Broccoli and Cauliflower
Haricot Verts

Starch • CHOOSE 1:

Short Grain Saffron Rice Pilaf
Baked Ziti with Arugula, Tomato Sauce, Parmesan and Mozzarella
White Cheddar Mac and Cheese
Roasted Baby Red Bliss Potatoes with Garlic and Rosemary

Reception

Hors d'oeuvres are set up stationary. We recommend offering approximately 5 pieces per person for a light reception and 10 pieces per person for a heavy reception.

Hot Hors D'oeuvres

PER DOZEN

Buffalo Boneless Chicken Wings $22.50
with Carrots, Celery Sticks and Bleu Cheese

Chicken and Lemongrass Potstickers $30.50

Asian Style Chicken Satay *with Sweet Chili Sauce* $24.50

Jalapeno Poppers $27.50

Meatballs *(Swedish, Italian or Sweet Thai Chili)* $22.50

Hot Honey Chicken Meatball $22.50

Buffalo Tempura Cauliflower $27.50

Pretzel Cheese Bites *with Hot Honey Sauce* $24.50

Tempura Brussels Sprouts $27.50

Black Cherry Goat Cheese Phyllo $30.50

Crab Cakes *with Spicy Remoulade* $38.50

Jumbo Bacon Wrapped Scallops $40.50

Tempura Shrimp *with Sweet Chili Sauce* $38.50

Curry Vegetable Samosas *with Chutney* $27.50

Spanakopita $30.50

Vegetarian Spring Rolls $27.50

Fried Breaded Mushrooms $27.50

Cold Hors D'oeuvres

PER DOZEN

Assorted Mini Deli Slider $30.75
Turkey, Roast Beef and Caprese

Seared Filet on Crostini *with Horseradish Cream* $36.00

Caprese Skewers *with Balsamic and Basil Oil* $24.50

Thai Chicken Salad Tart $30.75

Fig Jam, Prosciutto, Gorgonzola on Ciabatta $24.50

Antipasto Skewer $24.50
Roasted Tomato, Artichoke Hearts, Kalamata Olives, ciliegine Mozzarella

Poached Pear, Bleu Cheese and Proscuitto Tart $32.50

Shrimp Cocktail ..... Market Price

Flatbread Pizza • Serves 6

PER PERSON

Buffalo Chicken $20.50

Mediterranean Flatbread $18.50

Tuscan Chicken Flatbread $20.50

Steakhouse Flatbread $22.50

Hot Dips

PER PERSON

All hot dips are *served with tortilla chips.*

Spinach Artichoke Dip $3.00

Buffalo Chicken Wing Dip $3.50

Banana Pepper Dip $3.00

Cold Dips

PER PERSON

French Onion Dip *with Potato Chips* $2.50

Hummus Trio *with Pita Chips* $3.00

Tomato and Basil Bruschetta *with Crostini* ... $3.00

Salads • Serves 15

Caesar Salad $32.50

Seasonal Fields Salad $36.50

Chopped Wedge Salad $32.50

Mediterranean Roasted Vegetable Quinoa $34.50

Greek Pasta Salad $32.50

Reception Continued

Cold Displays (Serves 25)

Crudité *with hummus and ranch dip* $43

Seasonal Fruit Display.....$73

Domestic Cheeseboard $66
Pepper Jack, Cheddar and Swiss with Grapes and Crackers

Premium Cheeseboard $120
Aged Gouda, Brie, Gruyere, Buttermilk Bleu, Fontina and Aged Cheddar and Crackers

Grilled Vegetables *with Balsamic Drizzle* $79

Mediterranean Platter $61
Roasted Garlic Hummus, Honey Whipped Feta, Pita Chips and Pickled Vegetables

Pasta Station • Includes Rolls and butter

Add Chicken or Sausage to any Pasta +$4

Vegetable Primavera Pesto .....$140 / serves 20

Baked Ziti *with Arugula, Parmesan, Mozzarella* ..... $145 / serves 20

Carving Station • Includes: Rolls and Condiments

$50 Chef Attendant Fee 1.5 Hours • Small Reception (up to 75 Guests)

$100 Chef Attendant Fee 1.5 Hours • Large Reception (more than 75 Guests)

Herb Roasted Airline Turkey Breast .....$195 / serves 30-35

Slow Roasted Top Round of Beef .....$250 / serves 40-50

Bar Packages

Open Bar Package

House Brand Vodka, Gin, Rum, Whiskey, Scotch, Bourbon,
Beer, Wines, Mixers, Garnish and Nonalcoholic Beverages.

1 hour	$13.50 / per person
2 hours	$16.50 / per person
3 hours	$20.00 / per person

Beer and Wine Package

House Red and White Wines, Beer and Nonalcoholic Beverages.

1 hour	$10.50 / per person
2 hours	$13.50 / per person
3 hours	$16.50 / per person

Additional Offerings

Champagne Toast	$3 / per person
Wine Pour with Dinner ...	$7 / per person

Cash Bar or Consumption Bar

Client must reach a minimum of $300 in sales
or is responsible to pay the difference.

Mixed Drink	$9
Glass of Wine	$8
Domestic & Craft Beer	$8
NA Beverages	$2