



A G G A N I S A R E N A



C A T E R I N G M E N U

BREAKFAST

ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED.
ORDERS WITH LESS THAN 10 GUESTS WILL BE SUBJECT TO A SMALL GROUP
FEE. ALL SERVICES ARE PROVIDED ON DISPOSABLE WARE.
ALL BREAKFASTS INCLUDE FRESHLY BREWED COFFEE, DECAF, HOT TEA AND
FRUIT JUICE.

Gluten Friendly GF | Vegetarian V | Vegan VG | Dairy Friendly DF | Nuts CN

DAYBREAK V | \$15.50

Seasonal Whole Fruit,
Assorted Danish House
Made Muffins

AGGANIS HOT BREAKFAST BUFFET \$30.00

Sliced Fruit & Berries
Platter, In-House Baked
European Danishes, House
Made Muffins, Assorted
Individual Greek Yogurts

JUST WAKING UP CN | V | \$20.00

Sliced Fruit & Berries
Platter, In-House Baked
European Danishes, House
Made Muffins, Assorted
Individual Greek Yogurts

BREAKFAST SANDWICHES V \$12.75

Egg, Cheddar Cheese, Croissant
ADD MEAT \$2.25
Apple Wood Smoked Bacon »
Turkey Sausage » Vegan option
available upon request

VEGAN BREAKFAST SCRAMBLE V \$10.00

Red potatoes, Sweet
Potato, Tofu, Kale,
Vegetable Blend

STEEL CUT OATS CN | V \$9.75

Dried Fruits, Fresh Berries,
Brown Sugar, Assorted Nuts,
Honey

FRENCH TOAST CN | V \$12.00

Warm Maple Syrup

TRADITIONAL CAGE FREE SCRAMBLED EGGS \$7.75



ACTION STATIONS

ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED.
ALL SERVICES ARE PROVIDED ON DISPOSABLE WARE.
ALL BREAKFASTS INCLUDE FRESHLY BREWED COFFEE, DECAF, HOT TEA AND
FRUIT JUICE.

Gluten Friendly GF | Vegetarian V | Vegan VG | Dairy Friendly DF | Nuts CN

OMELET STATION GF | \$20.00

Black Forest Ham, Apple Wood Smoked Bacon, Spinach, Red Onions, Mushrooms,
Tomatoes, Bell Peppers, Cheddar Cheese, Swiss Cheese, Cage Free Eggs, Egg Whites

FRENCH TOAST CN | V \$15.50

Topped with Caramelized Banana & Chocolate Hazelnut, Assorted Fruit Toppings
Warm Maple Syrup

A LA CARTE

BY THE DOZEN

Seasonal Whole Fruit
VG | GF \$ 33.00

Fresh Baked Bagel Assortment
with Cream Cheese, Butter & Jellies
V \$ 70.00

House Made Muffins
V \$ 54.00

In-House Baked European Danishes
CN | V \$ 51.00

Assorted Prepackaged Granola Bars
VG \$ 28.00
KIND Bars
VG \$ 90.00

BY THE PERSON

Cold Smoked Salmon Platter, Bagels,
Traditional Garnishes
GF \$ 23.50

Sliced Fruit & Berries Platter
VG | GF \$ 9.75

Assorted Individual Greek Yogurt
V \$ 5.50



SIGNATURE BREAK PACKAGES

ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED.
Gluten Friendly GF | Vegetarian V | Vegan VG | Dairy Friendly DF | Nuts CN

SWEET AND SALTY V \$14.50

House Made Potato Chips,
Four Onion Dip, Ranch Dip,
Pimento Cheese Dip
Assorted Cookies &
Brownies

AFTERNOON HEALTHY VG | CN \$15.50

Roasted Red Pepper
Hummus, Pita Points,
Carrots,
Celery Sticks

RHETT'S SWEET TREATS V \$14.00

Chocolate Chip Cookies,
Rice Krispy Treats, Brownie

ON THE BORDER VG | GF \$8.00

White Corn Tortilla Chips, Pico
de Gallo Salsa,
Classic Guacamole

POPCORN BREAK V | GF \$15.25

Freshly Popped Butter Popcorn
Toppings to include: Old Bay,
Parmesan Cheese, Cinnamon
Sugar



A LA CARTE SNACKS



SNACKS BY THE DOZEN

Seasonal Whole Fruit

VG | GF \$\$ 33.00

Assorted Prepackaged Snacks \$ 30.00

Gluten Friendly Options are Smartfood Popcorn, Lays
Potato Chips, Dorito's

Assorted Candy Bars \$ 72.00

Plain & Peanut M&M's, Reese's Peanut Butter Cups, Kit
Kat

Montilio's Cupcakes V \$90.00

Chocolate, Vanilla, Carrot, Red Velvet

Assorted Cookies & Brownies V \$ 35.00

Assorted Granola Bars \$ 28.00

Frozen Assorted Ice Cream Novelties \$ 55.00

BEVERAGES

Assorted Soft Drinks \$ 3.50

Bottled Water \$ 4.25

Sparkling Water \$ 4.25

Assorted Fruit Juices \$ 4.25

Energy Drinks \$ 5.00

Lemonade per gallon \$ 50.00

Unsweetened Iced Tea per gallon \$ 45.00

Freshly Brewed Coffee, Decaf and Hot Tea
per gallon \$ 74.00

Selection of Seasonal Fruit & Herb Infused
Water

per gallon \$ 52.00

BOXED LUNCHES

ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED.
ALL SERVICES ARE PROVIDED ON DISPOSABLE WARE
ALL BOXED LUNCHES INCLUDE POTATO CHIPS, APPLE, COOKIE

Gluten Friendly GF | Vegetarian V | Vegan VG | Dairy Friendly DF | Nuts CN



PREMIUM BOXED LUNCH \$30.00

CALI BLT
Applewood Bacon, lettuce, tomato, avocado, sprouted
wheat bread
» GRILLED CHICKEN CAPRESE
Fresh mozzarella, roma tomato, basil pesto, Italian
baguette
» BOSTON BEEF
Caramelized red onions, baby arugula, blue cheese,
pretzel roll

TERRIER BOXED LUNCH \$27.00

» ROASTED TURKEY
Lettuce, Tomato, Provolone, Rustic Hero
» ITALIAN COMBO
Capicola, Genoa Salami, Provolone,
Sun-Dried Tomatoes, Italian Sub Roll
» ROAST BEEF
Cheddar, Lettuce, Red Onion, Italian Sub Roll
» GRILLED VEGETABLE WRAP VG | GF
Cucumber, Roasted Red Pepper, Carrots, Red Onion,
Lettuce, Roasted Red Pepper Hummus, Gluten Friendly
Wrap
» GARDEN GREENS SALAD VG | GF
Grape Tomatoes, Cucumbers, Green Bell Peppers,
Red Onions, Balsamic Vinaigrette
GF Apple
ADD GRILLED CHICKEN \$3.00



DELI & SALAD BUFFET PACKAGE

\$ 33 PER PERSON

Gluten Friendly GF | Vegetarian V | Vegan VG | Dairy Friendly DF | Nuts CN

SANDWICH OPTIONS CHOOSE 3

» ROASTED TURKEY

Lettuce, Tomato, Provolone, Rustic Hero

» ITALIAN COMBO

Capicola, Genoa Salami, Provolone,
Sun-Dried Tomatoes, Italian Sub Roll

» ROAST BEEF

Cheddar, Lettuce, Red Onion, Italian Sub
Roll

» GRILLED VEGETABLE WRAP VG | GF

Cucumber, Roasted Red Pepper, Carrots,
Red Onion, Lettuce, Roasted Red Pepper
Hummus, Gluten Friendly Wrap

» GARDEN GREENS SALAD VG | GF

Grape Tomatoes, Cucumbers, Green Bell
Peppers,
Red Onions, Balsamic Vinaigrette
GF Apple

ADD GRILLED CHICKEN \$3.00

SALAD OPTIONS CHOOSE 1

» GARDEN SALAD

Grape Tomato, Cucumber, Carrots, Red
Onion, Spring Mix Blend

Served with Ranch and Balsamic Vinaigrette

» CAESAR SALAD

Chopped Romaine, Shaved Parmesan,
Crouton

» ASIAN CHOPPED SALAD

Kale Power Blend, Napa Cabbage, Carrots,
Red Onion, Edamame, Cucumber, Baby
Corn, Asian Sesame Vinaigrette

» MEDITERRANEAN SALAD

Grape Tomato, Cucumber, Carrots, Red
Onion, Sundried Tomato, Artichoke Hearts,
Kalamata Olives, Spring Mix Blend, Greek
Dressing

SOUP OPTIONS ADD \$7.00 CHOOSE 1

» BUTTERNUT SQUASH

» NEW ENGLAND CLAM CHOWDER

» VEGETABLE MINESTRONE

» TOMATO BASIL BISQUE



PLATED LUNCH ENTRÉES

ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED. ALL PLATED MEAL FUNCTIONS INCLUDE CHINA
ENTRÉE PRICE INCLUDES GARDEN SALAD, DESSERT, ROLLS AND BUTTER, FRESHLY BREWED COFFEE, DECAF, HOT TEA AND WATER.

Gluten Friendly GF | Vegetarian V | Vegan VG | Dairy Friendly DF | Nuts CN



TUSCAN PORK TENDERLOIN GF \$32.00

Olive Cured Tomatoes, Olive Tapenade,
Petite Potato Salad,
Yellow Wax Beans, Arugula, Chardonnay
Dijon Dressing

GRILLED SIRLOIN STEAK GF | CN \$49.50

Rainbow Kale, Butternut Squash, Maple
Caramelized Almonds,
Goat Cheese Crumbles, Chimichurri

SESAME TOGARASHI TUNA \$47.00

Rice Noodles, Edamame, Yellow Beets,
Ponzu Orange Vinaigrette

STATLER CHICKEN BREAST GF \$38.50

Fresh Tomato Bruschetta, Green Olives,
Pecorino Pecate,
Basil Infused Balsamic Vinaigrette

DESSERT CHOOSE 1

- » TUXEDO TRUFFLE MOUSSE CAKE
- » STRAWBERRY LAYER CAKE GF
- » SLICED FRUIT & BERRIES VG | GF

PICK N' CHOOSE HOT BUFFETS

LUNCH + DINNER BUILD YOUR OWN

ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED. ALL SERVICES ARE PROVIDED ON DISPOSABLE WARE. ALL BUFFETS INCLUDE FRESHLY BREWED COFFEE, DECAF, WATER STATION, ROLLS AND BUTTER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Gluten Friendly GF | Vegetarian V | Vegan VG | Dairy Friendly DF | Nuts CN

SALAD CHOOSE ONE

GARDEN SALAD

GRAPE TOMATO, CUCUMBER,
CARROTS, RED ONION, SPRING
MIX BLEND
SERVED WITH RANCH AND
BALSAMIC VINAIGRETTE

CAESAR SALAD

CHOPPED ROMAINE, SHAVED
PARMESAN, CROUTON

ASIAN CHOPPED SALAD

KALE POWER BLEND, NAPA
CABBAGE, CARROTS, RED
ONION, EDAMAME, CUCUMBER,
BABY CORN, ASIAN SESAME
VINAIGRETTE

MEDITERRANEAN SALAD

GRAPE TOMATO, CUCUMBER,
CARROTS, RED ONION,
SUNDRIED TOMATO, ARTICHOKE
HEARTS, KALAMATA OLIVES,
SPRING MIX BLEND, GREEK
DRESSING

PROTEIN \$57.00 CHOOSE 2

ROASTED PORK LOIN GF

ARGENTINE SPICE & BROCCOLI
RABE RELISH

HERB GRILLED CHICKEN BREAST DF | GF

ROASTED GARLIC JUS

BEEF BOLOGNESE

RIGATONI, WHIPPED RICOTTA,
EXTRA
VIRGIN OLIVE OIL, CRACKED
BLACK PEPPER

HADDOCK ALA RITZ

ROMA TOMATO, BUTTER, FRESH
HERBS
SMOKED BOURBON

GLAZED TURKEY DF | GF

ORANGE MAPLE MUSTARD
TRI-COLOR ROASTED

CAULIFLOWER VG | GF

BABY KALE, ARUGULA PESTO,
RED BEET VINAIGRETTE

ANCIENT GRAIN STUFFED TOMATO VG | GF

CELERY, CARROT, ONION, RED
BELL PEPPER

P R E M I U M P R O T E I N

\$ 6 8 . 0 0

C H O O S E 2

T O P S I R L O I N D F | G F

B O R D E L A I S E S A U C E

G R I L L E D S A L M O N G F

F I G G A S T R I C , B R O W N B U T T E R

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R E D W I N E D E M I C R A B C A K E S C A J U N

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B R E A S T D F | G F

C I P O L L I N I O N I O N S , B A C O N M U S H R O O M

D E M I

**S T A R C H C H O O S E
O N E**

H E R B R O A S T E D

F I N G E R L I N G

P O T A T O E S V G | G F

S A F F R O N R I C E P I L A F V G

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W H I P P E D Y U K O N

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**V E G E T A B L E C H O O S E
O N E**

H E R B R O A S T E D

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P O T A T O E S V G | G F

S A F F R O N R I C E P I L A F V G

| G F

W H I P P E D Y U K O N

P O T A T O E S V

P E A F A R R O R I S O T T O V G

**D E S S E R T C H O O S E
O N E**

N E W Y O R K C H E E S E C A K E

C N

C H E R R Y , S T R A W B E R R Y

M I N I T A R T L E T S

C A N N O L I , L E M O N C U R D

S H O O T E R T R I O

S T R A W B E R R Y , T U X E D O

T R U F F L E M O U S E ,

T I R A M I S U

M I N I C A K E S

C A R R O T , C H O C O L A T E

M O U S S E , R E D V E L V E T

S L I C E D F R U I T &

B E R R I E S V G | G F

HOT BUFFETS

ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED. ALL PLATED MEAL FUNCTIONS INCLUDE CHINA
ENTRÉE PRICE INCLUDES GARDEN SALAD, DESSERT, ROLLS AND BUTTER, FRESHLY BREWED COFFEE, DECAF, HOT TEA AND WATER.

Gluten Friendly GF | Vegetarian V | Vegan VG | Dairy Friendly DF | Nuts CN

SURF AND TURF \$68.00

WEDGE SALAD

BABY ICEBERG, BLUE CHEESE, APPLEWOOD SMOKED BACON, GRAPE TOMATO, CREAMY BLUE CHEESE DRESSING
BRIOCHE ROLLS AND BUTTER

BAKED ATLANTIC COD GF

SAFFRON HERB BUTTER SAUCE

TOP SIRLOIN STEAK GF

PEPPERCORN DEMI

FRENCH LENTILS VG | GF

BRAISED GREENS, ROASTED CIPPOLINI ONION SAUCE

ROASTED FINGERLING POTATOES VG | GF

ASSORTED FRENCH MACARONS



FIESTA \$58.00

CHOPPED ROMAINE VG | GF

PICKLED ONIONS, TOMATOES, BELL PEPPERS, CORN TORTILLA STRIPS, AVOCADO RANCH DRESSING

CHIPOTLE BRAISED BEEF GF

CHICKEN ADOBO GF

CORIANDER CAULIFLOWER VG | GF

CHUNKY CHARRED SALSA ROJA

SPANISH RICE & BEANS VG | GF

SIDES

FLOUR TORTILLAS, QUESO FRESCO, PICKLED RED ONIONS, PICO DE GALLO SALSA, GUACAMOLE, WEDGED LIMES, CILANTRO CREMA, TORTILLA CHIPS

CINNAMON SUGAR CHURROS

NORTH END \$64.50

CAESAR SALAD

CHOPPED ROMAINE, SHAVED PARMESAN, CROUTON
FOCACCIA SQUARES

CHICKEN MARSALA

CREMINI MUSHROOMS, MARSALA,
BRAISED SHORT RIB RAGU
RIGATONI, FRESH MOZZARELLA

SUNDRIED TOMATO RISOTTO CAKES VG | GF | DF

YELLOW PEPPER PUREE

BROCCOLINI VG | GF

OLIVE CURED TOMATOES, ROASTED GARLIC-EXTRA VIRGIN OLIVE OIL PURÉE

CANNOLIS



GOLDEN GREEK \$65.00

MEDITERRANEAN SALAD

GRAPE TOMATO, CUCUMBER, CARROTS, RED ONION, SUNDRIED
TOMATO, ARTICHOKE HEARTS, KALAMATA OLIVES, SPRING MIX
BLEND, GREEK DRESSING

NAAN BREAD

HARISSA GRILLED CHICKEN

CUCUMBER YOGURT

GARAM MASALA ROASTED SALMON

CILANTRO PARSLEY CHIMICHURRI

FALAFEL & LEMON BASMATI RICE VG | GF

CITRUS BRUSSEL SPROUTS VG | GF

HONEY RUM CAKE

H O R S D ' O E U V R E S

BUTLERS ARE AVAILABLE TO PASS ITEMS FOR \$125 FOR TWO HOURS.
MINIMUM 25 PIECES.

Gluten Friendly GF | Vegetarian V | Vegan VG | Dairy Friendly DF | Nuts CN

H O T

CRAB RANGOON, PONZU DIP
\$130.00

PULLED PORK SLIDERS
\$145.00

BACON WRAPPED SCALLOPS
\$180.00

VEGETABLE SPRING ROLLS,
CURRY AIOLI
\$95.00

MINI CRAB CAKES, CITRUS
CAPER AIOLI \$175.00

PEKING STYLE CHICKEN
POT STICKERS, SHANGHAI
BLACK VINEGAR \$100.00

EDAMAME DUMPLINGS,
SWEET THAI CHILI VG
\$105.00

CHICKEN SATAY, THAI
PEANUT SAUCE DF | GF
\$170.00
SPANAKOPITA V \$120.00

FALAFEL, MOROCCAN CARROT
SALAD V \$160.00

C O L D

TOMATO BASIL BRUSCHETTA
V \$95.00

SHRIMP COCKTAIL, SPICY
COCKTAIL SAUCE DF
\$170.00

SASHIMI TUNA, RED GINGER
SOY DF \$175.00

ROASTED BEET HUMMUS,
MANDARIN CHUTNEY, GOAT
CHEESE, TOASTED
ALMONDS, PUMPERNICKEL
CROSTINI CN | V \$90.00

SMOKED SALMON CROSTINI,
CORANDER CHUTNEY AIOLI
DF \$175.00

FIG BALSAMIC PHYLLO
\$162.00

KALAMATA TAPENADE,
FETA, THYME \$85.00
GOLDEN SPICE CHICKEN
TART, YOGURT MINT SAUCE
\$130.00

BEEF BARBACOA
GUACAMOLE BITES, WHITE
CORN TORTILLA CHIP
PICKLED RED ONIONS
\$135.00

WAKAME LUMP CRAB ROLL,
PICKLED GINGER,
GOCHUJANG \$.275.00

RECEPTION STATIONS

BUTLERS ARE AVAILABLE TO PASS ITEMS FOR \$125 FOR TWO HOURS.
MINIMUM 25 PIECES.

Gluten Friendly GF | Vegetarian V | Vegan VG | Dairy Friendly DF | Nuts CN



IMPORTED AND DOMESTIC CHEESE DISPLAY \$12.00

HUMBOLDT GOAT,
MANCHEGO, FONTINA,
MUSTARD,
OLIVES, CROSTINI,
ASSORTED CRACKERS

ANTIPASTI \$14.00

PROSCIUTTO, SALAMI,
CAPICOLA, MUSTARD,
OLIVES, CROSTINI,
ASSORTED CRACKERS



FARM TABLE

\$31.50

FARMERS CRUDITÉ

\$10.00 V

RAINBOW CARROTS,
BROCCOLI, BELL
PEPPERS, CUCUMBERS,
RADISHES,
CAULIFLOWER, CELERY,
GRAPE TOMATOES,
BUTTERMILK RANCH
DRESSING



PASTA ACTION STATION \$28.50

PENNE, CAVATAPPI, AND
GLUTEN FRIENDLY PASTA
TRADITIONAL MARINARA,
ALFREDO AND PRIMAVERA
SAUCES

ADD SEASONAL
RAVIOLI \$6.00

ADD GRILLED
CHICKEN \$3.00
ADD SHRIMP \$7.00
ADD LOBSTER \$24

RECEPTION STATIONS

BUTLERS ARE AVAILABLE TO PASS ITEMS FOR \$125 FOR TWO HOURS.
MINIMUM 25 PIECES.

Gluten Friendly GF | Vegetarian V | Vegan VG | Dairy Friendly DF | Nuts CN

FARM TABLE

\$31.50

FARMERS CRUDITÉ

\$10.00 V

RAINBOW CARROTS,
BROCCOLI, BELL
PEPPERS, CUCUMBERS,
RADISHES,
CAULIFLOWER, CELERY,
GRAPE TOMATOES,
BUTTERMILK RANCH
DRESSING



FRUTTI DI MARE \$85.00

Shrimp, Lobster, Scallops, Crab Legs, Cocktail Sauce, Lemon

MAC AND CHEESE STATION \$27.00

Bacon, Three cheese, Buffalo Chicken

ADD LOBSTER \$24

BAKED POTATO BAR \$22.00

Idaho Russet, Sweet Potatoes, Maple Syrup, Marshmallows, Butter,
Sour Cream, Bacon, Chives, Cheddar

ADD STEAK \$9





CARVING STATIONS

ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED.
ALL SERVICES ARE PROVIDED ON DISPOSABLE WARE.
CHEF ATTENDANTS ARE REQUIRED FOR THESE STATIONS.
THEY ARE CHARGED AT \$150.00 FOR TWO HOURS OF SERVICE.

Gluten Friendly GF | Vegetarian V | Vegan VG | Dairy Friendly DF | Nuts CN

CARVED PORK LOIN DF | GF \$25.50

Chimichurri, Mini Brioche

HONEY GLAZED HAM \$22.00

Apple Cherry Chutney

CARVED CITRUS GLAZED TURKEY \$28.00

Orange Maple Mustard, Honey Corn Bread

CARVED TOP SIRLOIN \$30.00

Horseradish Crème, Crispy Onion, Mini Brioche

CARVED BEEF TENDERLOIN \$38.00

Guinness Stout and Orange Demi-glace

CARVED PRIME RIB QUEEN \$46.00

Au Jus, Horseradish Sauce

CARVED CORNED BEEF BRISKET \$30.00

Sauce Mary Rose

CARVED RACK OF LAMB \$49.00

Berry Rosemary Mint Sauce



DESSERT STATIONS

ALL PRICES ARE PER PERSON UNLESS OTHERWISE NOTED.
ALL SERVICES ARE PROVIDED ON DISPOSABLE WARE.

Gluten Friendly GF | Vegetarian V | Vegan VG | Dairy Friendly DF | Nuts CN

ASSORTED SHOOTERS

per dozen \$70.00

Tiramisu, Strawberry Layer Cake, Tuxedo
Truffle Mousse Cake **ASSORTED MINI**

DESSERTS

per dozen \$ 110.00

Macarons, Jackie's Raspberry Layer,
Cannoli's, Cake Bites

MINI MACARON ASSORTMENT

per dozen \$40.00

CINNAMON SUGAR CHURRO WITH CHOCOLATE SAUCE

per dozen \$45.00

ICE CREAM SUNDAE BAR

per dozen \$35.00



BEVERAGE SERVICE

OUR ON-SITE PERSONNEL MUST DISPENSE ALL BEVERAGES. BARTENDERS ARE STAFFED ONE (1) PER 125 GUESTS FOR CASH BARS AND ONE (1) PER 75 GUESTS FOR HOSTED/TICKET BARS.

BARTENDERS ARE CHARGED AT \$150.00.

ALL SERVICES ARE PROVIDED ON DISPOSABLE WARE.

ALL LOCAL TAXES AND FEES APPLY. PRICING IS SUBJECT TO CHANGE.

HOSTED CONSUMPTION BAR

SPIRITS

STANDARD SPIRITS

\$10.00

PREMIUM SPIRITS

\$12.00

BEER

DOMESTIC BEER \$9.00

PREMIUM BEER \$10.00

NON-ALCOHOLIC BEER

\$8

WINE BY THE

GLASS

STANDARD WINE \$9.00

PREMIUM WINE \$11.00

NON-ALCOHOLIC

ASSORTED SOFT DRINKS

\$3.50

BOTTLED WATER/SPARKLING

WATER \$3.50

ASSORTED FRUIT JUICES

\$4.25

OPEN BAR PACKAGES

STANDARD BEER

AND WINE OPEN

BAR PER PERSON

ONE HOUR \$28.00

TWO HOURS \$36.00

THREE HOURS \$45.00

BEER, WINE, AND SPIRITS OPEN BAR

ONE HOUR \$34.00

TWO HOURS \$42.00

THREE HOURS \$50.00

PRICES ARE SUBJECT
TO A 18% ADMIN FEE
AND A 7% ALCOHOL
TAX.



B E V E R A G E S E R V I C E

OUR ON-SITE PERSONNEL MUST DISPENSE ALL BEVERAGES. BARTENDERS ARE STAFFED ONE (1) PER 125 GUESTS FOR CASH BARS AND ONE (1) PER 75 GUESTS FOR HOSTED/TICKET BARS.

BARTENDERS ARE CHARGED AT \$150.00.

ALL SERVICES ARE PROVIDED ON DISPOSABLE WARE.

ALL LOCAL TAXES AND FEES APPLY. PRICING IS SUBJECT TO CHANGE.

C A S H B A R

S P I R I T S

STANDARD SPIRITS \$11.00

PREMIUM SPIRITS \$13.00

B E E R

DOMESTIC BEER \$10.00

PREMIUM BEER \$11.00

NON-ALCOHOLIC BEER \$8

W I N E B Y T H E G L A S S

STANDARD WINE \$11.00

PREMIUM WINE \$13.00

N O N - A L C H O L I C

ASSORTED SOFT DRINKS

\$4.25

BOTTLED WATER/SPARKLING

WATER \$4.25

ASSORTED FRUIT JUICES

\$4.50

E V E N T P L A N N I N G

FOOD & BEVERAGE ORDER SPECIFICATIONS

TO ENSURE THE PROPER PLANNING OF YOUR EVENT, WE REQUEST THAT ALL FOOD AND BEVERAGE SPECIFICATIONS BE RECEIVED IN WRITING BY OUR OFFICE NO LESS THAN 5 BUSINESS DAYS PRIOR TO THE DATE OF YOUR FIRST SCHEDULED SERVICE.

SPECIAL EVENTS

THERE ARE SEVERAL "SPECIAL EVENTS" THAT REQUIRE ATTENTION TO COMPLEX DETAILS. THESE INCLUDE, BUT ARE NOT LIMITED TO, EVENTS FOR MORE THAN 500 PEOPLE, AND VIP FUNCTIONS. THESE FUNCTIONS TYPICALLY REQUIRE CUSTOMIZED MENUS. IN ADDITION TO LOGISTICAL PLANNING, SPECIALTY EQUIPMENT AND ADDITIONAL LABOR MAY BE NEEDED TO SUCCESSFULLY ORCHESTRATE SUCH EVENTS. AS A RESULT, WE REQUIRE SPECIFICATIONS BE CONFIRMED NO LESS THAN 14 BUSINESS DAYS PRIOR TO YOUR EVENT. EVENTS REQUIRING EXTRAORDINARY USE OF EQUIPMENT AND CHINA WILL INCUR CHARGES.

FLOOR PLANS FOR CATERING FUNCTIONS

YOUR SALES PROFESSIONAL WILL REVIEW BOTH THE GUEST SEATING ARRANGEMENTS (FLOOR PLAN) AND THE "BEHIND THE SCENES" LOGISTICS TO ENSURE AMPLE SPACE HAS BEEN CONSIDERED, MAKING APPROPRIATE RECOMMENDATIONS FOR BOTH AREAS TO CREATE THE BEST POSSIBLE GUEST EXPERIENCE. OFTEN, LARGE EVENTS REQUIRE CATERING (DISHING, SERVING, CLEARING) TO TAKE PLACE IN AREAS THAT ARE NOT COMMONLY DEDICATED TO THAT PURPOSE. IN THESE INSTANCES, THE CUSTOMER AND THE ARAMARK SALES PROFESSIONAL WILL DISCUSS EFFECTIVE SOLUTIONS (SUCH AS PIPE AND DRAPE) TO MASK FOOD SERVICE STAGING AREAS FROM THE GUEST'S VIEW. THE COSTS FOR ADDITIONAL EQUIPMENT SUCH AS THIS, WHICH SHOULD BE PROVIDED BY THE CUSTOMER'S DECORATING COMPANY, WILL BE THE RESPONSIBILITY OF THE CUSTOMER. ADDITIONALLY, AS SAFETY IS ALWAYS IMPORTANT, ARAMARK RESERVES THE RIGHT TO SPECIFY FLOOR PLANS AND LAYOUTS OF ALL SETUPS, SEATING TABLES, SERVING STATIONS AND LIKE ITEMS TO ENABLE SAFE AND EFFICIENT SERVICE TO YOUR EVENT. THIS INCLUDES RESERVING NECESSARY SPACE DEDICATED TO BOTH BACK OF HOUSE AND FRONT OF HOUSE AREAS. THIS ALSO INCLUDES SERVICE AREAS, BREAKDOWN AREAS AND FRONT OF HOUSE SERVICE AISLE WAYS. THESE DETAILS WILL BE REVIEWED WITH OUR FACILITY AND CUSTOMERS PRIOR TO DEVELOPING FINAL FLOOR PLANS.

TAXES & FEES

ADMINISTRATIVE FEE AND TAX

ALL FOOD AND BEVERAGE ITEMS ARE SUBJECT TO A 18% ADMINISTRATION FEE AND APPLICABLE SALES TAX, CURRENTLY AT 7%. ALL ALCOHOLIC BEVERAGES ARE SUBJECT TO A 7% STATE LIQUOR TAX. IN SOME AREAS, THE ADMINISTRATIVE FEE MAY BE SUBJECT TO APPLICABLE SALES TAX. THE ADMINISTRATIVE CHARGE IS NOT INTENDED TO BE TIP, GRATUITY OR SERVICE CHARGE FOR THE BENEFIT OF SERVICE EMPLOYEES AND NO PORTION OF THIS ADMINISTRATIVE CHARGE IS DISTRIBUTED TO EMPLOYEES.

LABOR FEES ARE SUBJECT TO APPLICABLE SALES TAX, CURRENTLY AT 7%.

CHINA SERVICE

ALL PLATED MEAL FUNCTIONS (BREAKFAST, LUNCH, AND DINNER) ARE SERVED WITH CHINA AND GLASSWARE, UNLESS OTHERWISE SPECIFIED BY THE CUSTOMER. IF A CLIENT WOULD LIKE TO UPGRADE ANY OF THOSE SERVICES PREVIOUSLY MENTIONED, A CHINA CHARGE OF \$6.00 PER PERSON APPLIES IN ADDITION TO APPLICABLE LABOR CHARGES TO MEET THE STAFFING RATIO REQUIREMENTS. FOR ANY CHINA BAR SERVICES THAT ARE NOT ACCOMPANIED BY FOOD, THE CLIENT MUST HIRE WAIT STAFF TO BUS GLASS WARE. STAFFING REQUIREMENTS FOR CHINA BARS ARE ONE (1) WAIT STAFF PER 200 GUESTS IN ADDITION TO THE REQUIRED BARTENDERS.

TABLECLOTHS

ALL ROUNDS FOR MEAL FUNCTIONS ARE DRESSED WITH STANDARD NON-FLOOR LENGTH HOUSE LINEN. YOUR SALES PROFESSIONAL WILL BE ABLE TO ASSIST WITH ANY CUSTOM LINEN AND DÉCOR DETAILS AT ADDITIONAL CHARGES. EVENTS THAT REQUIRE TABLECLOTHS IN A ROUNDTABLE SETTING FOR NON-FOOD FUNCTIONS MAY BE CLOTHED FOR \$4.00+ PER STANDARD HOUSE TABLECLOTH. SPECIALTY LINENS, INCLUDING FLOOR LENGTH, WILL BE PRICED AT \$25.00+ PER SPECIALTY TABLECLOTH. ARAMARK IS NOT RESPONSIBLE FOR ANY RECEIVING, PLACING OR COLLECTING NON-ARAMARK LINEN.

CATERING GUIDELINES

GUARANTEES

TO ENSURE THE SUCCESS OF YOUR EVENT(S), IT IS NECESSARY WE RECEIVE YOUR "FINAL GUARANTEE" (CONFIRMED ATTENDANCE) FOR EACH MEAL FUNCTION BY THE FOLLOWING SCHEDULE:

- EVENTS UP TO 300 PEOPLE REQUIRE THE FINAL GUARANTEE THREE (3) BUSINESS DAYS PRIOR TO THE FIRST EVENT.
 - EVENTS BETWEEN 301-599 PEOPLE REQUIRE THE FINAL GUARANTEE FIVE (5) BUSINESS DAYS PRIOR TO THE FIRST EVENT.
 - EVENTS OVER 600 PEOPLE REQUIRE THE FINAL GUARANTEE SEVEN (7) BUSINESS DAYS PRIOR TO THE FIRST EVENT.
- PLEASE NOTE THE ABOVE SCHEDULE EXCLUDES WEEKENDS AND HOLIDAYS.

ONCE THE FINAL GUARANTEE IS DUE, THE COUNT MAY NOT BE DECREASED. FOR PLATED MEAL FUNCTIONS, THE CATERER SHALL BE PREPARED TO SERVE 5% OVER THE FINAL GUARANTEE, UP TO 50 MEALS. CATERER WILL BE PREPARED TO SERVE THE GUARANTEE FOR ALL OTHER MEAL FUNCTIONS. THE CUSTOMER WILL BE BILLED BASED ON THE FINAL GUARANTEE OR THE ACTUAL NUMBER OF MEALS SERVED WHICHEVER IS GREATER. WE WILL MAKE EVERY ATTEMPT TO ACCOMMODATE INCREASES IN YOUR COUNT AFTER THE FINAL GUARANTEE IS DUE, HOWEVER; ANY INCREASE EXCEEDING 7% OF THE FINAL GUARANTEE WILL BE SUBJECT TO A TO A 7% SURCHARGE. IF THE COUNT INCREASES WITHIN THE FINAL GUARANTEE TIMELINE, THE 5% OVERAGE WILL NO LONGER APPLY.

CANCELLATION POLICY

CANCELLATION OF ANY CONVENTION OR INDIVIDUAL EVENT MUST BE SENT IN WRITING TO YOUR SALES PROFESSIONAL. ANY CANCELLATION RECEIVED LESS THAN 60 DAYS OF THE FIRST SCHEDULED EVENT WILL RESULT IN A FEE TO ARAMARK EQUAL TO 25% OF THE ESTIMATED FOOD AND BEVERAGE CHARGES. ANY CANCELLATION RECEIVED LESS THAN 30 DAYS IN ADVANCE OF THE FIRST SCHEDULED EVENT WILL RESULT IN A FEE OF 50% OF THE ESTIMATED FOOD AND BEVERAGE CHARGES. ANY CANCELLATION RECEIVED AFTER THE FINAL GUARANTEE HAS BEEN PROVIDED WILL RESULT IN A FEE EQUAL TO 100% OF THE CHARGES ON THE AFFECTED EVENT ORDER(S).