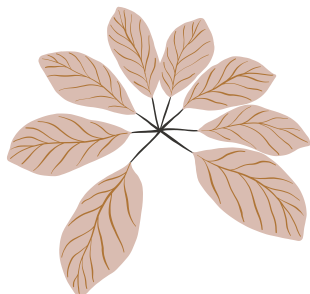
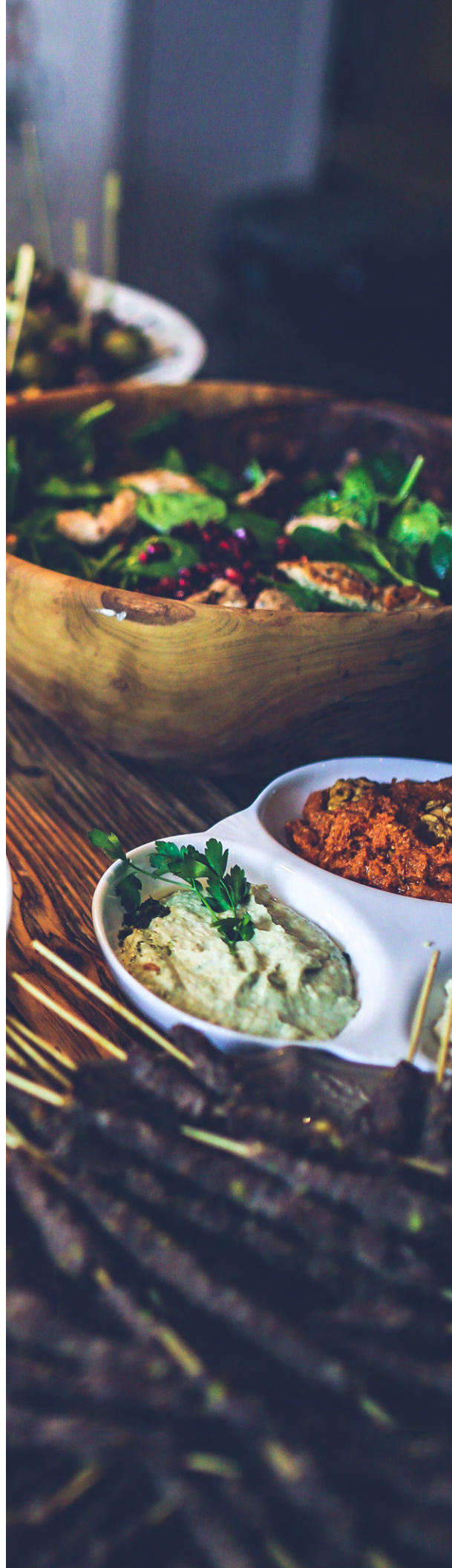


WEDDINGS & SPECIAL EVENTS



www.blusagecatering.com 703.451.2798



EVENT DINNER OPTIONS

Pricing is based on 100 adult guests. Events that do not meet the minimum may be subject to a surcharge.

ELEGANT DINNER BUFFET

Your guests will enjoy a formal dinner featuring your choice of (1) salad, (2) entrees, and (3) sides (choose from accompaniments or vegetarian pasta) 26

DUO-ENTRÉE SEATED DINNER

Seated dinners are the most formal of affairs. Choose (1) Soup or Salad, (2) Entrees to be paired and (2) Accompaniments to be served to your guests tableside 30

FESTIVE STATIONS

Station Buffets are a fun and interactive way of serving your guests. Innovative and delicious stations provide guests an abundance of fresh food selections

(2) Stations 30 (3) Stations 35

STATIONS & MINI PLATES

Looking for culinary wow? Choose any two of our Interactive Chef attended Stations and any (5) Mini Plates 38

CLASSIC RECEPTION

For the hosts that prefer amingling atmosphere – this is for you! A festive buffet featuring a combination of your choice of (7) hors d'oeuvres and (1) station 32

FAMILY STYLE SEATED DINNER

Your guests are Served tableside In White Tuscan Style Platters and Bowls. Our Staff will replenish as you pass your Delights around the table. Tuscan Bread Baskets with Seasoned Olive Oil Included.

Choose (1) Soup or Salad, (3) Accompaniments (2) Entrees 34 (3) Entress 38

All necessary place settings, glassware, flatware, and equipment will be outlined in your personalized proposal based on your personal style. Hundreds of designer and standard linen choices are available for your selection. Staffing will also be included based on guest count, site logistics, and service style

WELCOME BEVERAGES

As your guests arrive for the ceremony, they may enjoy your choice of any of the following refreshing beverages displayed in glass urns. All selections are “non boozy.”

Mock Berry Mojito Coolers

Cucumber Mojito

Peach Bellini

Mint Julep Lemonade

Strawberry-Blueberry Lemonade

Non-Alcoholic Sangria

Peach Melba Coolers

Classic Arnold-Palmers

Pineapple Infused Water

Mixed Berry Infused Water

Cucumber-Mint Infused Water

Cranberry Cutie

Sparkling Apple Cranberry Mocktails

Agua de Jamaica (Hibiscus Punch)

Apple Cider with Cinnamon Sticks

Hot Chocolate

Café au Lait

Select Any 2 - 1.50 Per Person



LET THE CELEBRATION BEGIN!

ANY THREE STATIONED HORS D'OEUVRES INCLUDED

MEZZE DISPLAY

Roasted Pepper Hummus, Garlic Hummus, Mediterranean Olives, Sliced Roasted Peppers, Tzatziki, Dolmaa, Baba ghanoush, Tabouleh, Cubed Feta, Market Veggies, Grilled Pita, Olive Oil & Fresh Parsley

OLD EUROPEAN ANTIPASTO

Assorted cured meats, cheeses and marinated vegetables selected from: sliced Italian soppressata, pepperoni and salami, sharp provolone cheese, Italian-stuffed salami, house-marinated olives with herbs, stuffed queen olives, marinated artichokes, roasted pepper salad, mushrooms a la Greque and homemade flavored cheese spreads

BRUSCHETTA PRESENTATION

Diced vine ripened tomatoes, fresh garlic and onions blended with olive oil and balsamic vinegar and presented with slices of garlic toasted baguettes

SHRIMP & GRITS DISPLAY

Creamy cheddar grits with shrimp perfectly seasoned. Presented in mini martini glasses on glass shelves with sweet corn nuggets

ALL-BEEF MEATBALLS

All beef bite sized meatballs glazed with your choice: fresh basil marinara, honey-chipotle barbecue, sweet chili, spicy diablo

HOT CRAB & ARTICHOKE DIP

Maryland lump crab, artichokes and seasonings blended in a creamy cheese dip and baked until bubbling. Served with garlic toasted pita angles and crackers

SPINACH, ROASTED PEPPER & ARTICHOKE DIP

Fresh baby spinach, roasted red peppers, and artichoke hearts blended in a creamy cheese dip and baked until bubbling.
Served with garlic toasted pita angles and sliced baguettes

VIRGINIA APPLE DIPPING STATION

Gala, McIntosh, Ginger Gold, Jonathan, Honey-crisp & Granny Smith Apples "Cut" to Guest Order and Presented with Caramel Dip, Guyere Fondue, Warm Nut Butter, Toasted Coconut Mallow Cream Cheese Dip

GOURMET CHEESE DISPLAY

Block of domestic and imported cheese elegantly decorated with grapes. Presented with French bread baguettes and crackers

DECONSTRUCTED FRESH FRUIT

An elegant seasonal display of such favorites as watermelon, oranges, cantaloupe, honeydew, mango, pineapple, red & green grapes, blackberries, blueberries, raspberries on Tiered Display



HORS D'OEUVRES

Any THREE \$6/ FOUR \$8 / FIVE \$10

POULTRY

Gingered Chicken-Mango Bites
Tandoori Chicken Satay
Chicken Marrakesh Lollipops
Teriyaki Duck & Scallions on Crisp Wonton
Jamaican Jerk Chicken on Plantain
Smoked Jalapeño Chicken Salad on Cornbread
Spicy Chipotle Chicken Cups
Mini Chicken on Waffle Hearts
Spicy Chicken Samosa
Cashew Chicken Spring Roll

MEAT

Mini Sirloin Burgers
Spicy Beef Empanadas
Chipotle Steak Churrasco
Arizona Beef Brochettes with Chile Lime Dip
Arepas with Pulled Pork & Pickled Onion
Manchego Cheese & Chorizo Empanada
Chorizo Stuffed Roasted Potatoes
Beef Tenderloin Crostini with Crispy Onion Curls
Pancetta, Pear & Goat Cheese Crostini
Spiced Pork Tenderloin Croustade
Bacon & Olive Stuffed Mushrooms
Pulled Pork on Grilled Corn Bread Cake
Bacon & Pecan Herbed Goat Cheese Pop
Monte Cristo Bites with Raspberry Chutney



HORS D'OEUVRES

SEA

Mini Fish Tacos

Lump Crab Croquette with Roasted Pepper Aioli
Sea Scallop on a Rosemary-Garlic Polenta Cake
Honolulu Grilled Pineapple & Mahi Mahi Brochette
Smoked Salmon on Potato Pancake
Smoked Salmon & Chive Cream New Potato
Pecanwood Bacon wrapped Scallop
Crab and Corn Salad Cucumber Cup
Jumbo Shrimp Scampi on Mini Fork
Ahi Tuna on Black Sesame Crouton
Spicy Yellow Tomato Bisque with Lump Crab Shooter
Moroccan Salmon Skewers

GARDEN

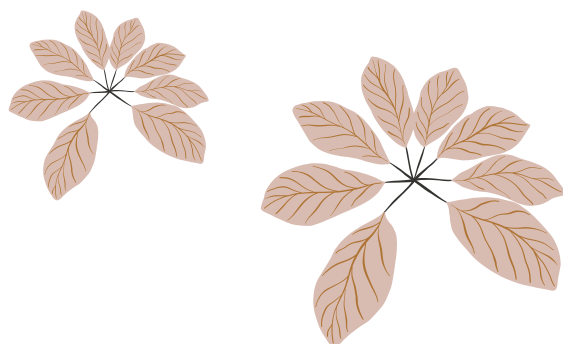
Hearts of Palm & Avocado on Plantain
Red & Purple Potatoes with Boursin
Mini Mozzarella-Tomato Caprese
Watermelon, Fresh Mint & Feta Skewers
Gorgonzola & Hazelnut Filled Mushrooms
Spinach & Artichoke Soufflé Baby Red Potato
Mini Pesto & Provolone Grilled Cheese
Triple Cream Brie Stuffed Driscoll Strawberries
Mushroom Risotto Croquette
Vegetable Samosa
Crispy Asiago Asparagus
Three Cheese Mini Macs
Crustless Zucchini and Basil Mini-Quiches
Gorgonzola & Sweet Onion Croustade
Lemon Chickpea Radish Croustade
Balsamic Fig & Goat Cheese Flatbread
Spicy Yellow Tomato Bisque & Grilled Cheese
Roasted Red Pepper Bisque with Parmesan Crisp
Butternut Squash with Fresh Chervil Shooter
Watermelon & Mango Gazpacho Shooter

MINI PLATES

Seared Scallops with Ginger Carrot Puree, Apricot Salsa
Mini Lobster Roll paired with Clam Chowder Shot
Mini Angus Cheeseburger with Five Cheese Mac
Filet Mignon, Horseradish Mashed Potatoes, Crispy Onions
Cherry Glazed Smokey Steak Skewers
Sharp Cheddar Grilled Cheese, Spicy Tomato Soup Shot
Chinese Chicken Salad in Mini Take-Out Boxes
Mini Meatloaf, Yukon Potato Mash, Mushroom Marsala
French Onion Pot Roast, Petite Carrots, Garlic Mashers



Skillet Pot Pie with Mini Biscuit
Coffee Rubbed Beef Medallions with Chili Lime Homefries
Mini Cuban Mojo Pork Tenderloin Cubanos with Plantains
Red Snapper Ceviche
Seared Duck Breast with Sweet Potato Puree
Avocado Crab Mango Salad
Baby Lamb Chops with Wild Mushroom Risotto
Spicy Jumbo Shrimp and Grits
Maple Bourbon Glazed Pork and Mashed Potatoes
Spanish Albondigas, Crusty Garlic Toast
Red Wine Poached Chorizo



INTERACTIVE STATIONS

ASIAN STIR FRY STATION

Guest's choice of sesame-ginger beef strips or Szechuan chicken, bean sprouts, Bok Choy, scallions, mushrooms, water chestnuts, broccoli, teriyaki and hoisin-chili sauces, Lo Mein noodles or fried rice. Presented in Chinese take out boxes with chopsticks. Add shrimp and scallops for an additional charge.

GRILLED QUESADILLA STATION

Flour tortillas grilled with guests' choice of fillings: tequila lime steak and chicken, fire roasted corn, roasted peppers, mushrooms, caramelized onions, tomatoes, cheddar jack cheese, fresh tomato salsa, guacamole chile-laced sour cream.

ITALIAN PASTA STATION

Penne and cheese tortellini, bay shrimp, chicken breast strips, garlic, olive oil, sun-dried tomatoes, broccoli, artichoke hearts, peppers, sautéed spinach, mushrooms, basil pesto, alfredo, shaved parmesan, ciabatta

SPANISH TAPAS

Piquillos Relleno de Marisca,

Roasted Cauliflower and Manchego Handpies with Smokey Tomato Salsa,
Paella with Shrimp, Chicken & Sausage , Patatas
Bravas, Tortilla Espanola Bites and Sliced
Chorizo in Red Wine

SLIDER BAR

(CHOOSE THREE)

Angus Sirloin Sliders, Whipped horseradish crème
Chipotle Honey BBQ Pulled Pork Sliders, Coleslaw
Asian BBQ Pulled Pork, Apple Slaw
Falafel Sliders, Tahini, Cucumbrer, Amba Sauce
Maryland Crab Cake Sliders, Pink Remoulade
Italian Meatball Mozzarella
Pickled Peach Grilled Cheese with Ham
Homemade Potato Chip Station
Homemade chips topped with, scallions, chives, & bleu cheese sauce

RISOTTO BAR

Saffron risotto, pecan-wood
bacon, shaved parmesan, fresh basil,
tomatoes, baby sweet peas, roasted garlic, shiitake mushrooms, sun-dried tomato pesto,
shallots, plantains
Add lobster, shrimp and scallops for an additional charge

MEXICO CITY

Chorizo & Manchego Empanadas
Miniature Carnitas Tacos
Carne Asada Street Tacos
Crab & Mango Flautas
Red Snapper Ceviche with Fried Plantain Chips

MINI MEAT & POTATOES

Beef Medallions, mushroom ragout, whipped horseradish crème;
Tropical Pork Tenderloin, Mango relish, sweet potato ribbons
Parmesan mashed potatoes & amaretto sweet potatoes
Fire Roasted Vegetables

STONEFIRE FLATBREADS

(CHOOSE THREE)

Goat Cheese & Caramelized Onions
Artichoke, Tomato & Spinach
Grilled Shrimp Scampi
Pear, Brie & Bacon
Thai Chicken
Roasted Garlic Chicken & White Herb
Buffalo Chicken
Sausage & Pesto

SWEET CAROLINA

Chicken & Donut Waffles
Shrimp n Lobster Grits
Fried Green Tomato & Fried Pickle Bar with Pimiento
Blackened Catfish Croquettes
Pecanwood Bacon Spoons with Sweet Potato Salad

INSPIRATION FROM INDIA

Spicy Indian Mixed Vegetable Cutlets, Tzatziki Yogurt
Chicken Remshi Kabobs with Mint Chutney
Coconut Baby Lamb Chops
Mirza Ghasemi - Persian Eggplant
Tomatoes, Garlic, Turmeric, Red Chili Flakes, Parsley
Basmati Rice, Herbed Naan Bread

AROUND THE WORLD BARBECUE

Southern Pulled Pork Barbecue
Korean Beef Barbecue
Tandoori Chicken Skewers
Barbecue Sesame Sweet Potatoes
BBQ Chorizo Potato Salad

HOMESTYLE MAC N CHEESE BAR

5-cheese macaroni presented with asparagus tips,
sun-dried tomatoes, Smoked bacon crumbles, french fried onions

SMASHED & MASHED POTATO BAR

Garlic smashed potatoes, red onion confit, broccoli, spinach,
cheddar cheese, bacon, sour cream and chives

NEW ENGLAND RAW BAR

An incredible display of oysters and clams on the half
shell, jumbo iced spiced shrimp, red snapper ceviche. Served with
hot sauce, mignonette, cocktail sauce, lemon wedges
MARKET PRICE



SALADS

BLUSAGE HOUSE SALAD

Iceberg and romaine lettuce tossed with diced tomatoes, cucumbers, carrots, cheddar, roasted corn, onions, home-style garlic croutons, house dressing

TWO HEARTS BEET SALAD

Beets, Hearts of Palm, Sugared Walnuts, Cranberry Goat Cheese, Sugared Pecans, Red Onion, Baby Spinach, Field Greens, Mustard Vinaigrette

STRAWBERRY FIELDS "FOREVER"

Mixed greens, spinach, strawberries, blueberry goat cheese, candied pecans, poppy-seed dressing

ASPARAGUS & ROASTED PEPPER CAESAR

Crisp romaine with asparagus tips, roasted red peppers, parmesan, croutons, classic caesar

GRILLED CAESAR

Grilled Baby Hearts of Romaine, Shaved Parmesan, Salmon Croutons, Creamy Caesar

CRANBERRY MANDARIN PECAN

Baby spinach, dried cranberries, mandarin oranges, candied pecans, goat cheese, white balsamic

GRILLED VEGETABLE SALAD

Grilled squash, zucchini, carrots, mushrooms, roasted peppers, asparagus, purple onions atop greens, balsamic vinegar

PEAR-WALNUT SALAD WITH GORGONZOLA

Field greens, sweet pears, pomegranate seeds, sugared walnuts, gorgonzola cheese, and cranberry citrus vinaigrette

MOZZARELLA TOMATO CAPRESE

Bocconcini mozzarella, grape tomatoes, fresh basil, balsamic, olive oil, cracked pepper

THE ARTICHOKE TOSS

Chopped romaine, artichoke hearts, smoked bacon, yellow and red peppers, bleu cheese, purple onions, and spicy dijon vinaigrette

CHOPPED GREEK

Chopped romaine, purple onions, tomatoes, kalamata olives, red pepper, cucumber, feta, Mediterranean dressing

TRIPLE RED OAK LEAF SALAD

Red oak leaf lettuce, baby spinach, field greens, tart dried cherries, cranberry goat cheese, sugared walnuts, white balsamic vinaigrette

DINNER ENTREES

BEEF & PORK

TOP ROUND

Carved to order and presented with au jus, red onion confit, horseradish crème, grainy mustard, petite rolls

LONDON BROIL

Honey Chili Glazed London Broil (add 4)

PRIME RIB

Prime rib carved to guest order, presented with horseradish crème, au jus and wild mushroom truffle sauce (add 4)

BEEF BOURGIGNON

French burgundy wine sauce with mushrooms and pearl onions simmering tender beef tips in cast iron pot with crusty garlic toasted French bread display

TROPICAL PORK LOIN

Pork Tenderloin with a tropical sauce of orange juice, ginger and teriyaki accented with mango chutney

PETITE TENDERLOIN MEDALLIONS

LONDON BROIL (+ 4)

SIRLOIN (+ 4)

FILET MIGNON. (+ 10)

BONELESS BEEF SHORT RIBS. (+ 9)

Choose your Sauce:

Bordelaise

Sesame Balsamic Reduction

Port Wine Mushroom

Au Poivre with Light Brandy Sauce

Chimichurri



POULTRY

CHAMPAGNE CHICKEN

Tender breast of chicken in a light champagne cream sauce

CHICKEN BREAST PICCATA

Breast of chicken lightly floured
and sautéed, drizzled with lemon butter cream sauce accented with capers

HONEY GLAZED FRENCH CHICKEN

French chicken with honey, soy, red pepper glaze

PECAN CRUSTED CHICKEN

Tender breast of chicken
rolled in spicy pecans, and then drizzled with a light cream sauce

CHICKEN BREAST WITH POBLANO CHILE STRIPS & CREAM

Sautéed chicken breast, topped
with a robust cream sauce of roasted poblano chiles and sautéed onion

PARMESAN CHICKEN WITH BALSAMIC BUTTER

Parmesan crusted chicken,
baked and topped with mouth watering balsamic butter

FONTINA STUFFED CHICKEN WITH SUN-DRIED TOMATO SAUCE

Chicken breast roulade filled with fontina cheese and sundried tomato,
and drizzled with our tasty sun-dried tomato cream sauce

CHICKEN SALTIMBOCCA

Chicken breast, prosciutto,
spinach, and parmesan cheese, light lemon butter sauce

ARTICHOKE-TOMATO CHICKEN

Marinated and grilled chicken
breast topped with a flavorful artichoke-tomato relish

SUN-DRIED TOMATO & ARUGULA CHICKEN

Grilled chicken breast topped
with a sauté of sun-dried tomatoes, arugula, and mushrooms



SEAFOOD

SALMON

Fresh Atlantic salmon filet prepared your way:

Charred Tomato Salsa
Blackened with Creole Sauce
Lobster Cream Sauce
Red Zinfandel Butter
Teriyaki
Firecracker
Maple Glazed
Honey Siracha

Crab Stuffed with Fennel Broth. (add 2)

VERA CRUZ RED SNAPPER

Flaky red snapper lightly
floured, sautéed and topped with a tomato onion relish.

SIERRA NEVADA ORANGE ROUGHY

Orange roughy marinated in
Sierra Nevada, accented with lime and honey

PENNE PASTA WITH SCALLOPS & SHRIMP

Open faced seashell pasta
tossed with jumbo sea scallops and shrimp in a creamy lobster based sauce

GROUPER ROMESCO

Grouper filet breaded, sautéed
and topped with a sauce of toasted almonds, roasted peppers and garlic

LEMON CAPER ARTICHOKE ROCKFISH

Lemon Caper White Wine Artichoke
Sauce, Broccolini

SZECHUAN SEABASS

Premium sea bass grilled to
perfection and topped with a confetti of shredded carrots, celery and red
cabbage. Sautéed in Szechuan seasonings (add 8)

MEDITERRANEAN MAHI

Fresh Mahi Mediterranean
marinade, fresh lemon wheels (add 6)

MARYLAND LUMP CRAB CROQUETTES

Lump crab "Spheres" with just enough binding to hold together,
Presented with pink remoulade, fresh lemon wheels (add 8 PP)



VEGETARIAN

ZUCCHINI LASAGNA

Thin ribbons of zucchini layered with mushrooms, peppers, onions, ricotta cheese, mozzarella, parmesan, marinara

SPINACH STUFFED TOMATOES

Roma tomatoes filled with a tasty sauté of spinach, onions, mozzarella, sunflower seeds, garlic and nutmeg

GARDEN PORTOBELLOS

Portobello mushrooms spinach, sundried tomato, goat cheese, squash, zucchini, fresh herbs sundried tomatoes

MOZZARELLA CAPRESE PORTOBELLOS

Portobello mushrooms mozzarella, heirloom tomatoes, basil, garlic butter, balsamic, crispy parmesan topper

POLENTA TOWERS

Polenta slices topped with garlic roasted vegetables of eggplant, tomatoes, onions, red and yellow peppers, Light Sundried Tomato Sauce

QUINOA STUFFED POBLANO

Poblano Peppers stuffed with quinoa, tomatoes, chipotle peppers, onions pepper jack, avocado crème

PENNE SCALLOPINI

Shiitake mushrooms, shallots, artichoke hearts, roasted peppers, thyme, capers

ASPARAGUS & MUSHROOM PASTA

Penne, asparagus, porcini mushroom, rich boursin cheese sauce

PASTA WITH SUN-DRIED TOMATOES & ARUGULA

Open faced seashell pasta sautéed with basil olive oil, sun-dried tomatoes, and arugula

ROASTED VEGETABLE TORTELLINI

Pesto and cheese tortellini tossed with roasted onions, squash, zucchini, tomatoes and a light white wine pesto sauce

BUTTERNUT SQUASH OR WILD MUSHROOM RAVIOLI

Traditional ravioli filled with butternut squash or wild mushrooms, topped with a delicious brown butter sage sauce

ACCOMPANIMENTS

Asparagus, Roasted Peppers, Caramelized Onions

Roasted Asparagus, Tomatoes & Feta

Lemon-Garlic Asparagus

Broccolini, Green Beans, Asparagus & Roasted Tomatoes

Green Beans, Almonds, Caramelized Onions

Lemon Butter Green Beans with Parmesan

Baby Carrots Vichy

Yellow Squash, Zucchini & Carrot Medley

Brussel Sprouts, Walnuts, Caramelized Onions

Brussel Sprouts, Baby Potatoes, Bacon

Tri-color Potatoes with Green Beans & Pesto

Garlic Smashed Potatoes

Horseradish Mashed Potatoes

Oven Roasted Red Potatoes

Herbed Fingerling Potatoes

Parsley Butter Red Potatoes

Potato Parmesan Pave

Parmesan Bacon Risotto

Chili Infused Rice

Basil & Pine Nut Wild Rice

Wild Rice Confit

Lobster Mac n' Cheese

Orzo with Spinach & Feta

Artichoke Orzo Pilaf

Orzo with Leeks & Tomatoes

Amaretto Sweet Potatoes, Onions & Almonds

Quinoa with Roasted Almonds & Cranberries

SWEET ENDINGS

VIENNESE TABLE..... 9
Chocolate Covered Fruits, French Pastries, Cake Pops, Cheesecake Drops & Bites, Dessert Shooters, Miniature Fruit Tarts and Pies, Miniature Cake Slices. 6” Cake for Slicing available at an additional charge.

S’MORE LOVIN.....6
Our custom S’mores Station Featuring Marshmallows, Assorted Hershey Bars, Peanut Butter Cups, Strawberry Jam Graham Crackers & Ritz Crackers. Signage Included.

ICE CREAM SUNDAE BAR..... 6
French Vanilla and Chocolate Ice Cream, Hot Fudge, Strawberries, Peanuts, Whipped Cream, Caramel, Heath Bar Crunch, M&M Topping, Oreo Cookie Crumbles & Rainbow Sprinkles.

“DONUT” EAT IT ALL 5
Drippingly sweet donut bar featuring your choice of eight donut flavors presented on custom donut wall.

DESSERT CREPE STATION..... 6
Delectable Crepes prepared fresh with your choice of toppings to include Nutella, Raspberries, Blueberries, Strawberries, Bananas, Toasted Almonds and Powdered Sugar.

Flambe Station..... 6
Pizzelle Triangles and Vanilla Laced Ice Cream Topped with Guests Choice of Banana, Peach or Pineapple Flambe Prepared to Order

MIDNIGHT MUNCHIES

NACHO AVERAGE BAR 8
Housemade tortilla chips, queso,, pico de gallo, seasoned ground beef, tequila lime chicken, Cilantro Crema, Guacamole (Taco Bar Available)

BURRITO BOWL BAR. 8
Tequila lime chicken, Steak, Spinach, Spanish Rice, Salsa, Cheddar Cheese, Jalapenos, Chopped Onion, Grilled Corn with Cotija, Lime, Chipotle Sauce, Guacamole, Cilantro Crema

WE TIED THE KNOT PRETZEL BAR 6
Traditional salted pretzel knots, pretzel nuggets and pretzel bread sticks served with beer cheese fondue, Dijon stone ground mustard, sweet hot mustard honey mustard and sweet cinnamon cream cheese

ASIAN "LATE NIGHT" MARKET 9
Scallion Pancakes, Vegetable Spring Rolls, Chicken Cashew SpringRolls, Sesame Balls

SLIDER BAR AND FRIES 8
Angus Beef Sliders & Pulled Pork Sliders served with Parmesan truffle fries in a traditional boat. Sauces include Ketchup, Dijon mustard and Sriracha Ketchup, Honey Barbecue

SWEET HOT FRIED CHICKEN & WAFFLES 8
Buttermilk Fried Chicken Breast with Sweet Hot Maple Syrup
Belgian Waffles, Whipped Cinnamon-Honey Butter



OPEN BAR PACKAGES

(All service times are 4 hours)

FULL OPEN BAR 19
Svedka Vodka, Margaritaville Tequila, Seagram’s Gin, Jack Daniels Bourbon, Blue Chair Bay Rum, Cutty Sark Scotch, Miller Lite, Yuengling, Corona, Sam Adams (or your choice of similar) Diet Coke, Coke, Sprite, Mineral Water, Bottled Water, Tonic Water, Ginger Ale, Soda Water, Sour Mix, Margarita Mix, Orange, Pineapple, Cranberry, Bar Fruit, Bar Equipment, Acrylic Cups & Ice

HOPS & VINO BAR 16
Miller Lite, Yuengling, Corona, Sam Adams (or your choice of similar) Diet Coke, Coke, Sprite, Bottled Water, Mineral Water, Gingerale, Orange, Cranberry, Bar Fruit, Bar Equipment, Acrylic Cups & Ice

FULL NON-ALCOHOLIC MIXER BAR 7
Diet Coke, Coke, Sprite, Mineral Water, Bottled Water, Acrylic Cups, White Cocktail Napkins, Ice Service Tonic Water, Soda Water, Sour Mix, Orange Juice, Grapefruit Juice, Cranberry Juice, Ginger Ale, Lemons, Limes, Cherries.

NON-ALCOHOLIC STATION 5
Diet Coke, Coke, Sprite, Mineral Water, Bottled Water, Lemonade. Iced Tea, Acrylic Cups, White Cocktail Napkins, Ice Service.

ITALIAN SODA BAR 4
Italian Syrups with Pumps by Torani to include Blue Raspberry, Lemon, Pineapple, Watermelon, Pomegranate Strawberry, Sparkling Water, Whipped Cream, 20 oz cups & Themed Straws

All necessary place settings, glassware, flatware, and equipment will be outlined in your personalized proposal based on your personal style. Hundreds of designer and standard linen choices are available for your selection. Staffing will also be included based on guest count, site logistics, and service style.