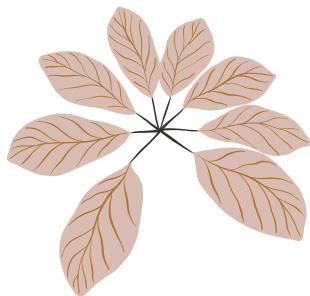


WEDDINGS & SPECIAL EVENTS



www.blusagecatering.com 703.451.2798



LET THE CELEBRATION BEGIN!

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

EPIC CHARCUTERIE BOARD

A Grand selection of Sweet Sopressata, Salami, Assorted Cured Meats, Pepperoni, Grilled Artichokes, Olives, Soft & Hard Cheeses, Nuts, Pepper Drops, Fig Spread Garnished with Fresh & Dried Fruits

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

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

HOT CARAMELIZED FRENCH ONION DIP

Creamy Cheese blended with Guyere, Caramelized Onions, Sherry and Brown Sugar Bacon. Served with Toasted Garlic Baguettes

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

POULTRY

Mini Chicken on Waffle Hearts
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
Spicy Chicken Samosa
Cashew Chicken Spring Roll

MEAT

Baby Lamb Chops with Tzatziki
Pulled Pork Donut Hole Sliders
Seared Steak Blue Cheese Deviled Eggs
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
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 with 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 with Crusty Garlic Toast
- Red Wine Poached Chorizo



EVENT DINNER OPTIONS

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)

DUO-ENTRÉE SEATED DINNER

Seated dinners are the most formal of affairs. Choose (1) Soup or Salad, (2) Entrees to be paired, (1) Vegetarian Entree available upon request and (2) Accompaniments.

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 (3) Stations

STATIONS & MINI PLATES

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

UPTOWN RECEPTION

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

FAMILY STYLE SEATED DINNER

Your guests are served tableside with 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 (3) Entrees

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

Non-Alcoholic Sangria

Paloma Mocktail

Peach Melba Coolers

Mint Julep Lemonade

Strawberry-Blueberry Lemonade

Classic Arnold-Palmers

Pineapple Infused Water

Mixed Berry Infused Water

Cucumber-Mint Infused Water

Agua de Jamaica (Hibiscus Punch)

Sparkling Apple Cranberry Mocktails

Cranberry Cutie

Apple Cider with Cinnamon Sticks

Hot Chocolate

Café au Lait



INTERACTIVE STATIONS

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

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

AROUND THE WORLD BARBECUE

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

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

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.

SLIDER BAR

(CHOOSE 3)

Angus Sirloin Sliders, Whipped Horseradish Crème
Chipotle Honey BBQ Pulled Pork Sliders, Coleslaw

Asian BBQ Pulled Pork, Apple Slaw

Falafel Sliders, Tahini, Cucumber, 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

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

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

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

MEXICO CITY

Chorizo & Manchego Empanadas

Miniature Carnitas Tacos

Carne Asada Street Tacos

Crab & Mango Flautas

Red Snapper Ceviche with Fried Plantain Chips

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

DEVEILED EGG BAR



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

SIRLOIN

FILET MIGNON

BONELESS BEEF SHORT RIBS

Choose your Sauce:

Bordelaise

Sesame Balsamic Reduction

Port Wine Mushroom

Au Poivre with Light Brandy Sauce

Chimichurri



POULTRY

HONEY GLAZED FRENCH CHICKEN

French chicken with honey, soy, red pepper glaze

CHICKEN BREAST PICCATA

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

PECAN CRUSTED CHICKEN

Tender chicken breast rolled in spicy pecans 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

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

CHAMPAGNE CHICKEN

Tender breast of chicken in a light champagne cream sauce



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

Stuffed with Crab and Fennel Broth

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

GROUPE 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

MARYLAND LUMP CRAB SPHERES

Lump crab "spheres" with just enough binding to hold together, Presented with pink remoulade, fresh lemon wheels

MEDITERRANEAN MAHI

Fresh Mahi Mediterranean marinade, fresh lemon wheels





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

Chocolate Covered Fruits, French Pastries, Cake Pops, Cheesecake Drops & Bites, Dessert Shooters, Miniature Fruit Tarts and Pies, Miniature Italian Cannoli. 6" Cake for Slicing

S'MORE LOVIN

Our custom S'mores Station Featuring Marshmallows, Assorted Hershey Bars, Peanut Butter Cups, Strawberry Jam Graham Crackers & Ritz Crackers

ICE CREAM SUNDAE BAR

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

Drippingly sweet donut bar featuring your choice of eight donut flavors presented on custom donut wall

DESSERT CREPE STATION

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

Flambe Station

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

Housemade Tortilla Chips, Queso, Pico de Gallo, Seasoned Ground Beef, Tequila Lime Chicken, Cilantro Crema, Guacamole (Taco Bar Available)

BURRITO BOWL BAR

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

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

Scallion Pancakes, Vegetable Spring Rolls, Chicken Cashew Spring Rolls, Sesame Balls

SLIDER BAR AND FRIES

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

Buttermilk Fried Chicken Breast with Sweet Hot Maple Syrup
Belgian Waffles, Whipped Cinnamon-Honey Butter



OPEN BAR PACKAGE

FULL OPEN BAR

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

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

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

Diet Coke, Coke, Sprite, Mineral Water, Bottled Water, Lemonade. Iced Tea, Acrylic Cups, White Cocktail Napkins, Ice Service.

ITALIAN SODA BAR

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.