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# BREAKFAST SERVICE

\* Breakfast Service is priced per person with a 6 person minimum.  
Prices do not reflect a 20% service and delivery fee or local taxes.  
Disposables are included, non-disposables are available.

## THE SPECIAL TREAT HOT BREAKFAST SERVICE

Cheddar Cheese Egg Casserole, Applewood Smoked Bacon,  
Fresh Fruit Salad, your choice of either Fluffy Buttermilk  
Pancakes or Thick Sliced Brioche French Toast. Served with  
Butter, Maple Syrup and  
Assorted Juices  
14.00

## CONTINENTAL BREAKFAST

Platter of Breakfast Breads including Artisan Croissants and  
Danish, Assorted Muffins, Bagels and Scones, Fresh Fruit  
Salad, Orange Juice and Fresh Ground and  
Brewed Parisi Coffee  
All of the Above 12.00  
Platter of Breakfast Breads and 2 accompaniments 10.00  
Platter of Breakfast Brea 8.00  
Platter of Breakfast Breads only 6.00

# BREAKFAST A LA CARTE

APPLEWOOD SMOKED BACON  
6.00

PETITE TENDERLOIN 8.00

SAUSAGE LINKS 6.00

THICK CUT HAM 6.00

FRESH FRUIT 4.00

HASH BROWNS 4.00

ROASTED POTATOES 4.00

ENGLISH MUFFIN 3.00

FRESH BAKED BISCUIT 3.00

TOAST

White, Wheat, Sour Dough, Rye 3.00

OMELETTES 8.00

FRITTATAS 8.00

COTTAGE CHEESE 4.00

GRANOLA, FRESH BERRIES &  
YOGURT PARFAITS 4.00

# Live Breakfast Stations

Allow our Catering Professionals to create a personalized Omelet, Frittata or Eggs Benedict Buffet, with all accompaniments, for you and your guests. Prices are quoted per person with a 10 person minimum. Prices do not reflect a 20% service and delivery fee or local taxes.

Disposables are included,  
non-disposables are available.

# PB&J BREAKFAST FAVORITES

\*Breakfast Service is priced per person with a 6 person minimum.  
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## BELGIUM STYLE WAFFLES

Light and airy Belgium style waffles topped with powdered sugar Choose your flavor: plain, blueberry, strawberry, chocolate chip, and bacon 10.00

## BREAKFAST BURRITO

Flour tortilla stuffed with scrambled eggs, hash browns, spicy chorizo, pepper jack cheese and smothered with braised beef green chili served with pico de gallo & sour cream 12.00

## BREAKFAST SANDWICH

Grilled Texas Toast with Two Eggs Over Medium, Cheddar Cheese, Applewood Smoked Bacon, Tomatoes and Spinach 8.00

## SHORT STACK

Stack Two large fluffy buttermilk pancakes served with maple syrup and whipped butter 8.00

## BISCUITS & GRAVY

Two fresh baked biscuits smothered with house-made sausage gravy 10.00  
Topped with 2 eggs 12.00

## BREAKFAST BAGEL

Fresh Baked Bagel, Lox, Cream Cheese, Capers, Cucumber, Tomato and Red Onion 10.00

## FRENCH TOAST

Toast Thick cut brioche dipped in cinnamon egg custard and served with maple syrup and whipped butter 10.00

MINI HAM AND FONTINA ARTISAN CROISSANT 6.00

## SMOTHERED HASH BROWNS

Hash browns smothered with sausage gravy, pepper jack cheese 10.00  
Topped with 2 Eggs 12.00

# Egg Casseroles

Half Pan, Approximately 10 people  
Full Pan, Approximately 20 people

## "B.E.T.A."

Bacon, egg, tomato & topped with fresh avocado  
Half Pan 50.00 Full Pan 95.00

## DENVER

Grilled ham, multi-colored peppers, tomato, red onion & cheddar cheese  
Half Pan 50.00 Full Pan 95.00

## LUMBERJACK

Sausage, grilled ham, bacon, caramelized onions & cheddar cheese  
Half Pan 75.00 Full Pan 145.00

## CRAB FLORENTINE

Blue crab, spinach, Swiss cheese & multi-colored peppers  
Half Pan 75.00 Full Pan 145.00

## ITALIAN

Prosciutto, Fresh mozzarella, tomato & basil  
Half Pan 50.00 Full Pan 95.00

## VEGETARIAN

Grilled Asparagus, Spinach, Mushrooms, Sun Dried Tomato & Feta  
Half Pan 50.00 Full Pan 95.00

# Breakfast Beverage Service

## PARISI ARTISAN COFFEE

locally owned and roasted: regular or Decaf 4.00

MILK 4.00

HOT CHOCOLATE 4.00

HOT TEA 4.00

CHOCOLATE MILK 4.00

ORANGE JUICE 4.00

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# SALAD BOXED LUNCH

\*6 Person Minimum, 24 Hrs. requested for delivery. Our Box Lunch Salad Selections are served with fresh baked roll and butter, dessert and a complimentary Coca Cola Beverage. \$12 each. Our salads are also available bowled and paired with your choice of sandwiches, grilled chicken, salmon, shrimp or petite filet to create your own lunch buffet.

## QUINOA SALAD

for the vegan/vegetarian. Served with almonds, onions, cucumbers, red wine vinaigrette

## CORY'S CHICKEN SALAD

Fried or Grilled Chicken with Romaine, Egg, Cheese, Tomato, Avocado, Artichoke Hearts and Whole Grain Honey Mustard

## TRADITIONAL CAESAR

Romaine, Pecorino Romano, Roasted Peppers, Toasted Croutons and Caesar Dressing

## TUSCAN KALE SALAD

Turkish Apricots, Curried Cashews, Shaved Fennel, Red Onion, Parmesan, Apricot Vinaigrette

## TOPPINGS

Grilled Chicken \$3 Grilled Salmon \$5  
Grilled Shrimp \$5 Grilled Petite Filet \$8

## BABY SPINACH AND BERRIES

Strawberries, Blueberries, Candied Walnuts, Red Onion and Raspberry Vinaigrette

## PB&J HOUSE SALAD

Spring Mix, Cucumber, Pecorino Romano, Kalamata Olives, Tomatoes, Pepperoncini and Lemon Romano Vinaigrette

## TRADITIONAL COBB SALAD

Smoked Chicken, Bacon, Romaine, Egg, Cheese, Tomato, Blue Cheese and Buttermilk Herb Ranch

## ARUGULA SALAD

Arugula, Pomegranate Seeds, Toasted Pine Nuts, Apple, Goat Cheese, and Raspberry Vinaigrette

# SANDWICH BOXED LUNCH

\*6 Person Minimum, 24 Hrs. requested for delivery. Our Box Lunch Sandwich Selections are served with chips, dessert and a complimentary Coca Cola Beverage. \$12 each. Our sandwiches are also available plattered and paired with your choice of salad to create your own lunch buffet.

## FAJITA CHICKEN WRAP

Grilled Chicken, Avocado, Bell Pepper Confetti, Blue Corn Tortilla Chips, Cilantro, Pepper Jack Cheese and Tomatoes

## FRESH MOZZARELLA, TOMATO AND BASIL

Fresh Mozzarella, Tomato and Basil with Basil Pesto on Baguette

## SMOKED HAM AND CHEDDAR

Leaf Lettuce, Tomato with Stone Ground Mustard on Multi-Grain

## ROASTED TURKEY BREAST AND SWISS

Cucumber, Sprouts and Tomato with Fresh Herb Aioli on Whole Wheat

## ROAST BEEF AND SMOKED GOUDA

Spring Mix and Tomato with Whole Grain Honey Mustard on Multi-Grain

## GRILLED CHICKEN PESTO SALAD

Grilled Zucchini, Red Pepper, Spring Mix and Tomato on Ciabatta

## THE LAWRENCE

Roast Beef, Hard Salami, Turkey, provolone, lettuce, tomato, Romano Vinaigrette, Pepperoncini on Ciabatta

## SICILIAN SUB

Thin Sliced Proscuitto, Capicola, Pepperoni and Provolone with Tomato and Dijon on Baguette

## PB&J CLUB SANDWICH

Ham and Roasted Turkey Breast, Applewood Smoked Bacon, Havarti, Leaf Lettuce, Tomato on Three Slices of Sourdough with Mayonnaise

## GRILLED VEGETABLE AND HUMMUS

Grilled Portobello, Zucchini, Yellow Squash and Red Pepper with Kalamata Olives, Goat Cheese and Creamy Hummus on Ciabatta

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# RED ROBIN CATERING

\* 10 person minimum. Disposables are included. Prices do not reflect a 20% service and delivery fee or local taxes

Starters: Includes 2 of the following and an assortment of sodas: Heck Yeah Hummus, Pretzel Bites, Guac, Salsa and Chips, Buzzard Wings or Clucks 6.00

## THE ULTIMATE RED ROBIN BURGER BAR

Personalized and customized. Freshly grilled burgers and chicken breasts served with all the traditional sides. Bacon, guacamole, cheese, crispy onions, lettuce, tomato, pickles, buns, chips and salsa, and a salad  
Per Person 12.00

## RED ROBIN SOUP/SALAD/WRAP COMBO

Your choice of 2. Enjoy a combination of a half wrap, one of 5 house soups, and one of any of our signature salads  
Per Person 10.00

## CHICKEN PARMIGIANO PASTA

Crispy Breaded Chicken served over penne pasta, with traditional marinara sauce and topped with melted mozzarella and parmesan. Served with garlic focaccia bread and fresh garden salad  
Per Person 10.00

## RED ROBIN ASSORTED WRAP TRAY

Assortment of BBQ Chicken, Turkey and Chicken Caesar Wraps with Fiesta Salad and Chips and Salsa  
Per Person 10.00

## ASSORTED SALAD BAR

Trio of assorted salads including the Crispy Chicken Salad, Simply Grilled Chicken Salad, and the Red White and Bleu Salad. Chips and salsa, garlic focaccia bread and assorted dressings  
Per Person 9.00

## CHICKEN FAJITAS

Tender chicken breasts grilled to perfection with a mixture of peppers and onions. Served with guacamole, tortillas, fresh salsa, sour cream, cheddar, chips and salsa  
Per Person 10.00

# BURNT END BBQ BUFFET MENU

\* 10 person minimum. All buffets are served with disposables, pickles, Texas toast and BBQ Sauce. Prices do not reflect a 20% service and delivery fee or local taxes.

## SMOKEY'S FAMOUS BBQ BUFFET

3 meats and 3 sides with a platter of house made chocolate chip cookies  
Per Person 14.00

## STANDARD BBQ BUFFET

2 meats and 2 sides with a platter of assorted cookies 12.00

### MEATS

BBQ Burnt Ends, Hickory Smoked Turkey, Hickory Smoked Beef Brisket, Smoke Sausage, Hickory Smoked Ham  
Slow Smoked Pulled Pork  
Hickory Smoked Ribs (additional \$4.95 per person)

### SIDES

Corn bread, Cheesy Corn, Bake Ranch Style Coleslaw, Texas Toast Cheddar Scalloped Potatoes, Smoked Pit Beans, Sweet and Spicy Slaw

### WINGS & THINGS

Available in Fire, Honey Glaze, Sweet Chipotle Glaze, Plain or mix and match, Served with Celery, Ranch or Bleu Cheese  
Per Dozen 12.00

### AWARD WINNING SAUCES

Original, Thick and Bold, Chipotle, Spicy Southwest, Honey, Fire

# TOUCH OF THE SOUTHWEST

\* 10 person minimum. Disposables are included non-disposables are available. Prices do not reflect a 20% service and delivery fee or local taxes. Allow our Catering Professionals to create a personalized fiesta for you and your guest.

## TRADITIONAL SAMPLER

Tres Enchilada sampler, hard and soft beef and chicken tacos, Rice and Black Beans. Served with a fiesta salad and chips and salsa

Per Person 16.00

## TACO BAR

Choice of crispy or soft taco shells, served with Beef and Spicy Chicken with rice and beans. Served with chips & Salsa

Per Person 12.00

## TEQUILA CHICKEN

Chicken breast smothered with a tequila jalapeno lime cilantro cream sauce. Served with rice, beans, chips and salsa. Served with salad

Per Person 16.00

## SIZZLING FAJITAS

Fajitas Two mesquite-grilled chicken or beef fajitas served with all the accompaniments, rice and beans. Chips & Salsa included.

Per Person 12.00

## TRIO ENCHILADA BAR

Beef, Chicken and Cheese Enchiladas with rice and beans, served with Chips & Salsa

Per Person 14.00

## BURRITO BAR

Build your own burritos with shredded beef and spicy chicken along with all the standards. Served with rice, beans, chips & salsa

Per Person 12.00

## TEQUILA CHICKEN PASTA

Ziti with grilled chicken, and a tequila jalapeno lime cilantro cream sauce, peppers, onions and Caciotta cheese. Served with salad

Per Person 14.00

# PLATED DINNER OPTIONS

\*Dinner entree includes choice of salad, bread service

Price based per person and does not include sales tax and 20% gratuity

## WOOD OVEN ROASTED PORK LOIN

Yukon Gold Potatoes, Spoonleaf Spinach, with Lemon Caper Butter 25.00

## GRILLED SALMON

Potato Puree, Grilled Jumbo Asparagus with a Chardonnay Shrimp Creme with Chive Butter 32.00

## GRILLED BEEF TENDERLOIN

Garlic Whipped Potatoes and Seasonal Vegetables in a Cabernet Thyme and Cracked Pepper Butter  
6 oz Tenderloin 38.00 8 oz Tenderloin 44.00

## ORECCHIETTE PASTA

Tomatoes, Basil and a White Wine Cream  
Vegetarian 20.00 Chicken 22.00  
Sautéed Shrimp or Beef 24.00

## OPTIONAL

Duet Entree - Additional  
Per person 6.00

## CAMPO LINDO FARMS CHICKEN

crispy potatoes roasted garlic, chilies, and caper berries 24.00

## PAN SEARED SEA SCALLOPS

Champagne Lobster Sauce, Potato Puree, and Sweet Leek Asparagus Compote 38.00

## 14OZ STRIP LOIN

Wild Mushrooms, Roasted Onions, Herb Whipped Potatoes 46.00

## 14 OZ PRIME RIB

Loaded Baked Potato, Butter Braised Green Beans, Wild Mushrooms in a Pan Jus Butter 44.00

# Hors D' Oeuvres

*\*Price based on 50 guests and does not include sales tax and 20%. Prices valid for events held in 2015*

## HOT

PETITE CRAB CAKES  
with red pepper cream 275.00

BEEF TENDERLOIN SKEWERS  
with pomegranate glaze 250.00

CRISPY PHYLLO  
stuffed with wild mushroom, spinach & feta 210.00

MINI GRILLED CHEESE  
with shots of tomato soup 210.00

BACON WRAPPED SCALLOP  
with truffle honey 225.00

GRILLED LAMB POPS 300.00

LAMB LOIN  
with fresh spinach and pomegranate reduction 300.00

TRUFFLED MUSHROOM POTATO CUPS  
with goat cheese 180.00

BACON WRAPPED DATES 180.00

GRILLED SHRIMP LOLLIPOPS  
with jalapeno beurre blanc 200.00

BLACKENED SHRIMP  
with lemon butter 275.00

BACON WRAPPED ASPARAGUS  
with goat cheese fondue 180.00

VIETNAMESE SPRING ROLLS  
with sweet and sour sauce 180.00

MINI BEEF TENDERLOIN SANDWICHES  
with wild mushrooms & roasted tomato jam 300.00

BEEF TENDERLOIN  
chiffonade romaine, tomato, roasted red peppers, thai chili  
sauce 240.00

SLICED DUCK BREAST  
spiced jam and shaved manchego on toast round 280.00

POTATO SKINS  
with bacon, cheddar, and creme fraiche 180.00

## COLD

SMOKED SALMON  
on Crostini with lemon creme fraiche and dill 210.00

MOZZARELLA  
Basil Wrapped tomato on a skewer with balsamic glaze  
180.00

B.L.T CROSTINI  
apple wood smoked bacon, red wine vinaigrette and lemon  
aioli 200.00

TRIO OF BRUSCHETTA 180.00

BEEF CARPACCIO  
, goat cheese, oven dried tomato, capers, truffle oil, arugula  
260.00

CHILLED CRAB SALAD  
with avocado in chinese spoons 210.00

DEVILED EGG  
topped with caviar 180.00

FRUIT SHOOTER  
with mint wrapped grape 180.00

WARM PROSCIUTTO & BRIE  
with truffle honey 200.00

PEPPERED BEEF CRUDO  
on herb pumpernickel with horseradish creme 240.00

CHILLED SHRIMP  
with bloody mary cocktail 275.00

LITTLE SHOTS OF GAZPACHO  
with cucumber & jicama 150.00

# DISPLAYS

## ASSORTED SUSHI DISPLAY

wasabi, pickled ginger, and a citrus dipping sauce  
sushi rolls to consist of california rolls, spicy tuna rolls, and  
shrimp rolls  
350.00

## VERTICAL CRUDITE DISPLAY

seasonal vegetables with creamy herb dip  
200.00

## MEDITERRANEAN DISPLAY

traditional hummus served with feta cheese, baba ganoush,  
kalamata olives, roasted red peppers, peppadews, and  
assorted house made breads and pita bread 210.00

## ASSORTED CHEESE DISPLAY

domestic and imported cheeses served with an assortment of  
crackers, artistically displayed  
300.00

## ASSORTED FRUIT DISPLAY

fresh sliced domestic and tropical fruits with honey almond  
yogurt  
300.00

## ANTIPASTO TRAY

Italian meats, assorted olives and cheeses served with Italian  
baguette and olive oil 300.00

# CARVING STATIONS

\*Price based on 50 guests and does not include sales tax and 20% gratuity Carved On-Site By Our Chef. Each choice accompanied by silver dollar rolls, whole grain mustard and horseradish cream. Attendant fee of \$75 per station

## PRIME RIB

of beef 425.00

## FILET OF BEEF

Garlic Herb Encrusted Grilled 550.00

## MISSOURI HAM

Caramelized Honey and Citrus Glazed 350.00

## TURKEY BREAST

Cracked Pepper and Rosemary Roasted 400.00

## SMOKED BRISKET

Smokey's Award winning 400.00

# CUSTOM CREATED ACTION STATIONS ARE AVAILABLE

Fiesta Bar, Mac N Chz Bar, Burrito Bar, Everything Bacon Bar, German Station, or create your own.



# STATIONS

\*Specialty Food Stations are our most unique way of dining. They are colorful, fun, and designed with nibbling and mingling in mind. Add a Station to enhance your meal or create a buffet from our options. We suggest 3 to 4 Stations as a minimum depending on your guest's appetite. Price based per 100 guests and does not include sales tax and 20% gratuity

## JAPANESE NOODLE BAR

Ginger Pork Shumai, Red Chili Shrimp Dumplings, Udon, Buckwheat Soba, Lemon Grass Soy Broth, Miso Green Onion Broth, Shaved Pork, Shiitake Mushrooms, Scallions, Cooked Eggs, Sprouts, Julienne Carrots, Napa Cabbage, Soy, Sriracha, Sambal  
750.00

## KILLER SHRIMP BAR

Pan Sautéed Shrimp, Spanish Shrimp with Sherry Wine, Chorizo Sausage, Roasted Red Peppers, Oregano, Fresno Chilies, Chilled Shrimp with Bloody Mary Cocktail Sauce, Shrimp Skewers with Jalapeno Buerre Blanc, Pan Seared Shrimp with Italian Seasonings over Pasta with Roasted Garlic, Cherry Tomatoes, Basil, White Wine 1000.00

## MASHED POTATO BAR

White Potato Puree, Sweet Potato Puree, Apple Smoked Bacon, Herb Roasted Chicken, BBQ Beef, Butter, Sour Cream, Cheddar, Parmesan, Sautéed Wild Mushrooms, Roasted Garlic, Green Onions, Caramelized Onions, Fresh Thyme  
800.00

## TASTE OF THE MEDITERRANEAN BAR

Grilled Pita, Baguette, Breadsticks & Lavosh Baba Ganoush, Hummus  
Assorted Olives, Artichoke Red Pepper Relish, Marinated Tomatoes  
700.00

## PASTA BAR

Farfalle, Grilled Chicken, Asiago Cream, tomatoes, green onions. Orecchiette with Basil, Tomatoes, Fresh Mozzarella. Lasagna Old World Recipe  
1000.00

## BAJA CALIFORNIA

Mini Chicken and Fish Tacos, Quesadillas Stuffed with Smoked Chicken, Green Chilies & Pepper Jack Cheese served with Guacamole, Tri Color Chips, Chorizo Queso Fundido, Traditional Mole, Tomatillo Green Chili Salsa, Charred Tomato Salsa, Mango Salsa  
700.00

## SUSHI & CEVICHE BAR

Spicy Tuna Roll ~California Crab Roll ~Smoked Salmon Cream Cheese Roll Tuna Nigiri Sushi ~ Salmon Nigiri Sushi  
~Traditional Hawaiian Poke Panamanian Charred Chili Shrimp Ceviche ~ Citrus Scallop Ceviche Wonton Crisps & Crispy Taro Root Condiments...Wasabi, Pickled Ginger, Citrus Ponzu  
1300.00

## BBQ BAR

Traditional Midwest BBQ Featuring Burnt Ends, Pulled Pork, Smoked Turkey  
Missouri Style Pit Beans, Cheese Corn, Sweet and Spicy Slaw, Texas Toast, BBQ Sauce  
1000.00

## SPANISH PAELLA BAR

Traditional Style, Wood Oven Roasted, Calamari, Shrimp, Clams, Mussels, Chorizo Sausage, Roasted Peppers, Tomatoes, Sweet Peas & Saffron Rice  
Fire Roasted Piquillo Peppers, Crispy Artichokes, Spanish Beans with Sweet Onions, Toasted Garlic & Oregano  
Condiments... Garlic Aioli, Red Pepper Roulli, Grilled Breads  
1050.00

## SOUTH PACIFIC STATION

Vietnamese Spring Rolls, Pork Pot Stickers, Asian Salad with Black Sesame Vinaigrette, Pad Thai Noodles, Sweet & Sour and Ginger Soy Sauce for Dipping 1000.00

## THE DIPPING STATION

Spinach & Artichoke Dip, Traditional Hummus with Feta Cheese, Babaganoush, Toasted Pita and Lavosh, Artisan Breads, Assorted Crackers. 700.00

## THE BUTCHER BLOCK

Mini Slider Sandwiches on a variety of Breads featuring Sliced Beef, Pulled Pork, Smoked Turkey, Assorted Cheeses w/ Basil Mayo & Spicy Mustard, Chipotle BBQ  
675.00

# DINNER BUFFET

\* Dinner buffet includes iced tea, coffee and water service  
Price based per person and does not include sales tax and 20% gratuity

## THE BASIC

House Salad, Two Entrees, Two Sides, Bread Service 34.00

## THE GRAND

House Salad, Two Entree's, Three Sides, Bread Service 36.00

## ENTREE BUFFET CHOICES

HERB & GARLIC ENCRUSTED CHICKEN  
with Natural Pan Jus

CHICKEN, SHRIMP OR BEEF PASTA  
Roasted Tomatoes, Basil, White Wine Cream

WOOD OVEN ROASTED PORK LOIN  
Lemon Caper Butter

GRILLED ATLANTIC SALMON  
Chardonnay Shrimp Creme

PAN SEARED TILAPIA  
Citrus Dill Butter

HICKORY SMOKED BBQ BEEF BRISKET

CAMPO LINDO FARMS CHICKEN

CHICKEN MARSALA, PICATTA, OR PARMESAN,  
FLAT IRON STEAK

## SIDE OPTIONS

FRESH HERB LONG GRAIN AND WILD RICE

WHITE CHEDDAR POTATO GRATIN

POTATO PUREE

CRISPY YUKON GOLD POTATOES

GRILLED ASPARAGUS

BUTTER GLAZED GREEN BEANS  
Sweet Shallots and Toasted Almonds

GRILLED MEDITERRANEAN VEGETABLES

HONEY GLAZED CARROTS

TRUFFLED MAC N CHZ

WHITE CHEDDAR GRITS

BRULEED POTATOES

TWICE BAKED POTATO

# DESSERTS

CHOCOLATE PHYLLO BROWNIE  
Raspberry puree, Vanilla Anglaise  
Per Person 6.00

CHOCOLATE SOUFFLE  
Per Person 6.00

STRAWBERRY SHORTCAKE  
with Chantilly Cream  
Per Person 6.00

APPLE TARTITAN  
Per Person 6.00

NEW YORK/SEASONAL CHEESECAKE  
Per Person 6.00

BROWN BUTTER CAKE  
Per Person 6.00

## DESSERT STATIONS

\*Price based on choice of three options and does not include sales tax and 20% gratuity.  
Your choice of three of the following: \$8 per person

LEMON BARS

FRESH FRUIT TARTS

BROWN BUTTER CAKE BITES

PETITE WHITE CHOCOLATE CHEESECAKES  
Chantilly Creme

PETITE FLOURLESS CHOCOLATE CAKES

DARK CHOCOLATE FUDGE SAUCE

ASSORTED GOURMET COOKIES

CHOCOLATE GANACHE BROWNIE BITES

ASSORTED BABY CAKES

## WEDDING CAKE SERVICE

\*Price based per person and does not include sales tax and 20% gratuity Service includes:  
Professional Cake cutting, & service, china plate, stainless fork, cocktail napkin \$2.50 per  
person

Creative? Have our in house  
Pastry Chef create your dream  
dessert from scratch.

# BAR SERVICE

## HOSTED BAR PACKAGES

ONE BARTENDER IS REQUIRED PER 80 GUESTS  
BAR SETUP FEE - \$150 PER BAR  
BAR MINIMUMS - \$375 PER BAR (2 HRS); \$150 EACH ADDITIONAL HOUR (PER BAR);  
CASH BAR - \$75 BARTENDER FEE (3 HRS); \$25 EACH ADDITIONAL HOUR (PER BARTENDER);  
STANDARD GLASSWARE PROVIDED ON BAR SETUP. SPECIALTY GLASSWARE MAY INCUR A RENTAL FEE  
CLEAR PLASTIC WARE SERVICE FOR ALL NON-ALCOHOLIC BEVERAGE SERVICE; PRICE DOES NOT INCLUDE SALES TAX AND 20% GRATUITY

### HOUSE BEER & WINE BAR

Sodas: Coke, Diet Coke, Sprite & Water. Wine - Red and White. Beer Selection: Miller Lite, Bud Light, Bud  
2 Hours \$15.00 pp 3 Hours \$22.00pp 4 Hours \$25.00 pp

### PREMIUM BAR PACKAGE

Sodas: Coke, Diet Coke, Sprite & Water Premium White Wine, Premium Red Wine Beer Selection: Miller Lite, Bud, Bud Light, Boulevard Pale Ale & Wheat, Fat Tire  
Liquor: Absolut Vodka, Bombay Gin, Bacardi Rum, Jack Daniels, Dewar's Scotch and Jose Cuervo Tequila  
2 Hours \$22.00 pp 3 Hours \$26.00 pp 4 Hours \$30.00 pp.

### CASH BAR MENU

\$150 setup fee per bar; \$25 per hour per bartender fee; Minimum \$125 each

Standard glassware provided on bar setup Specialty glassware may incur a rental fee; Clear plastic ware service for all non-alcoholic beverage service. Cash bars include all taxes and service charges. House Wine (Red and White) \$7.00 each. Premium Wine \$8.00 each. Ultra Premium Wine \$11.00 each. Domestic Beer \$5.00 each. Premium Beer \$6.00 each. Premium Mixed Drinks \$7.00 each. Ultra Premium Mixed Drinks \$8.00 each. Soft Drinks (Coca-Cola products) Bottled Water \$2.00 each.

### NON-ALCOHOLIC BAR

Coca-Cola products Coke, Diet Coke, Sprite & Water. Lemonade and Iced Tea. Flavored waters available.  
2 Hours \$4.00 pp 3 Hours \$5.00 pp 4 Hours \$6.50 pp

### PREMIUM BEER & WINE BAR

Sodas: Coke, Diet Coke, Sprite & Water. Premium White Wine Premium Red Wine. Beer Selection: Miller Lite, Bud, Bud Light, Boulevard Pale Ale & Wheat  
2 Hours \$22.00 pp 3 Hours \$26.00 pp 4 Hours \$30.00 pp

### ULTRA PREMIUM BAR PACKAGE

Premium White Wine Premium Red Wine Beer Selection: Miller Lite, Michelob Ultra, Bud, Bud Light, Bud Select, Boulevard Pale Ale & Wheat, Fat Tire  
Liquor: Ketel One Vodka, Bombay Sapphire Gin, Mount Gay Rum, Makers Mark, Crown Royal, Patron Tequila  
2 Hours \$25.00 pp 3 Hours \$30.00 pp 4 Hours \$35.00 pp

**paradise diner**



**NEWPORT GRILL**

STEAKS, SEAFOOD & COCKTAILS

**Yayas**  
EUROBISTRO

**RED ROBIN**  
GOURMET BURGERS®

**BURNT END BBQ**  
BBQ, BURGERS & BEER