

BAR PRICING

BUNDLED OPEN BAR

House Brand Level (soda included)

1 Hours Full Bar.....	\$8
3 Hours Full Bar.....	\$18

Call Brand Level (soda included)

Includes One Selection of Imported/Seasonal Beer.

1 Hours Full Bar.....	\$10
3 Hours Full Bar.....	\$24

Bartender rate is included with bundled open bar pricing. This is a flat rate price including beer, wine, and liquors.

20% service fee is added to all bar services.

Bar prices are per legal age adult.

CASH & CONSUMPTION BAR PRICING

BEER

Domestic.....	\$4
Import/Seasonal.....	\$5

WINE

House Wine per Glass.....	\$5
House Wine per Bottle.....	\$22

Please tell your coordinator what varietals you would like in advance.

ALCOHOLIC DRINKS

Single Liquor Drinks (House).....	\$5
Single Liquor Drinks (Call).....	\$6

NON-ALCOHOLIC DRINKS

Soda.....	\$2
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Bartender rate for cash & consumption bars is \$125 per bartender/bar set up. Minimum of two hours is required for all bars.

Cash bars are set up for guests to pay for their own drinks. Consumption bar is based upon actual consumption with the host paying at the conclusion of the event.

Revised 3/1/2017

CUSTOM BAR SERVICE

Specialty beers can be added to any bar service in full case increments. Contact our coordinator for specific pricing and brand availability. See our extensive wine list for premium wines by the bottle. Specialty or Signature cocktails / drinks can be added to bars on consumption / host pays basis.

HOUSE BRAND BEER

Yeungling Lager
Miller Light

IMPORTED & SEASONAL

Heineken	Sam Adams Lager
Corona	Tröegs
Stella Artois	Sam Seasonal

WINE {House Brands}

White : Chardonnay, White Zinfandel
Red : Merlot, Cabernet Sauvignon,
Champagne
(Upon Request, Sold by full bottle only)

20% taxable service fee is added to all bar services.

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HORS D'OEUVRES ~ FOR EVENTS WITH A SIT-DOWN DINNER

STATIONARY Prices are subject to a 20% service fee & state sales tax

- **HUMMUS, SALSA & CROSTINI BAR** – Chef's Selection of Grilled Vegetables, Assorted Salsas, Dips, Hummus, Tapenades, Whole Grain Flatbreads, Crackers, Focaccia & Gourmet Chips \$8
- **CHEESE STATION** – Chef's Selection of Assorted Local and International Cheeses Served with Breadsticks, Sliced Baguettes, Crackers, Dried Fruits, Toasted Pecans, Olives, Mustard \$8*
- **WHIPPED POTATO STATION** – Petite Cups of Buttery Whipped White Potato and/or Sweet Potato with an Assortment of Toppings \$6-\$8**
- **FRUIT & YOGURT DIP** – Fresh Cut Fruit with Yogurt \$6
- **DESSERT STATION** – Gourmet Brownies, Mini Cheesecakes, Lemon Bars, & Apple Crumb Bars \$8
- **SEAFOOD STATION** – Chilled Jumbo Shrimp, Little Neck Clams, Maryland Crab Fingers, and Fried Oysters (market price)**
- **CRUDITÉS & DIPS STATION** – Assorted Farmer's Market Vegetables with Savory Dips \$6*
- **SLIDER STATION** – Assorted Sliders with Cheeses & Garnishes. Two Selections Included: Pulled Pork, Beef Burgers, Popcorn Chicken \$8**
- **FONDUE STATION** – Smoked Gouda Fondue with Sliced Baguettes, Broccoli, Cauliflower, Pretzel Rods, Pastry Twists, Celery & Grape Tomatoes \$7*
- **TACO STATION** – With Ground Beef, Shredded Chicken, Soft Tortillas, and Assorted Toppings \$8
- **MAC & CHEESE STATION** – Served with Smokey Stewed Tomatoes & Assorted Toppings \$8**

PASSED / BUTLERED ~ Minimum Order of 20

STANDARD SELECTIONS

Three ~ \$9, Four ~ \$12, Five ~ \$15

Upgraded options may be substituted for the pricing listed below.

- Brie and Raspberry in Phyllo*+\$1
- Seasonal Bruschetta
- Spinach & Artichoke Spread on Baguette Crostini
- Spanakopita* +\$1
- Crispy Vegetarian Spring Rolls*
- Crostini of Goat Cheese, Pesto, & Sundried Tomato
- Asparagus in Phyllo & Cheese +\$1*
- Sesame Chicken
- Mini Chesapeake Bay Style Lump Crab Cakes +\$2
- Seafood Rangoon +\$1
- Chilled Jumbo Shrimp +\$2*
- Bacon Wrapped Sea Scallops +\$2**
- Franks in a Blanket
- Assorted Mini Quiche

*Minimum Order of 35 **Minimum Order of 50

- Meatballs – Orange-Bourbon, Stroganoff, Asian Sweet & Sour
- Shaved Grilled Filet of Beef Crostini +\$1
- Potstickers
- Chicken Satay +\$2
- Mini Chicken Cordon Bleu**
- Corn Dog Nuggets
- Corn Fritters
- Grilled Cheese & Tomato Soup Shooters+\$6*
- Pricing is based upon one hour of service.
- Hors d'Oeuvres may be ordered in addition to any dinner or luncheon menu or as part of a larger Cocktail Party menu.

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