



MENU

Catering & Private Events



Levy



A warm Nationals

WELCOME

WELCOME to Nationals Park, the Home of the Washington Nationals! Our talented team of event professionals and culinary artists delight in creating and serving traditional District flavors in creative ways to suit your specific wishes. Our menus also include a wide variety of regional and ethnic items, using local ingredients and sustainable sources. Enjoy local Maryland crab straight from the Chesapeake Bay, or Virginia

ham farm raised in the Shenandoah Valley. We delight in offering local D.C. signatures, such as half-smoke sausages and chicken wings smothered in mumbo sauce. Since all our dishes are made from scratch, we are happy to make accommodations for dietary restrictions and allergies. We look forward to making your event truly special and memorable.



Your Chef
VINCE NAVARRETE



Growing up in Miami, Chef Vince Navarrete dreamed of being an architect, and he received his Bachelor of Science in Civil Engineering and a Bachelor of Arts in Architecture at Florida International University. He soon found that his passion lay not at the drafting table but in the kitchen, and enrolled at Johnson & Wales University, where he received a Bachelors of Science degree in Culinary Arts and Food Service Management. After graduating from culinary school, Chef Vince stage with numerous chefs across the United States, gaining experience and deep knowledge in a variety of cuisines. After spending time at various Marriott Hotels & Resorts properties, he joined his alma mater Johnson & Wales University as a practicum instructor. Chef Vince moved to North Carolina to join Compass Group's Eurest Dining Services, working as an Area General Manager, winning the company's Be A Star, 5-Star Unit Award, Compass's most prestigious honor. Chef Vince felt the call of home and returned to South Florida to open Table Catering, a contemporary event company specializing in modern cuisine. Chef Vince joined the Levy Restaurants family at Marlins Park in 2013. Chef Vince has supported several marquee events throughout the country. Most recently oversaw the MLB 2017 All Star Game at Marlins Park. Chef Vince is the Nationals Park Sr. Executive Chef residing in Annandale VA with his wife and three children.

SIGNATURE “DISTRICT” BREAKFAST EXPERIENCE

Breakfast is the most important meal of the day, and we take that very seriously. From our signature cinnamon buns with warm sweetened cream cheese and a bounty of ripe, refreshing fruit to wholesome and hearty hot morning favorites, we will make sure you start your day off right.



SIGNATURE "DISTRICT" BREAKFAST EXPERIENCE

Our signature cinnamon buns with warm sweetened cream cheese, fresh squeezed juice, seasonal fruits, and a coffee selection serves up all the breakfast basics that we're proud to share with our guests

16.00 PER GUEST

Enhance your breakfast experience by adding an array of toasty breakfast sandwiches, premium pastries, and top notch savory and sweet sides.

Served for a minimum of 25 guests.

BREAKFAST BREADS & PASTRIES

A Selection of Fresh Baked Muffins
Mini Bagels and Cream Cheese
Flaky Danish Pastries
Butter Croissants with Jams

CHOOSE TWO 6.00 - CHOOSE THREE 8.00

EGGS, YOGURTS, CEREALS, AND BREAKFAST MEATS

Scrambled Eggs
Grilled Half-Smoke and Hash Brown Casserole
Egg Frittata with Spinach, Roasted Red Pepper and Feta Cheese
Cheddar Grits
Assorted Cereals and Cold Milk
Greek Yogurt (Plain, Fruit, and Lowfat)
Pork Sausage Links
Turkey Sausage
Applewood Smoked Bacon

CHOOSE THREE 13.00

+5.00 per guest for each additional choice

BREAKFAST SANDWICHES

Crispy Fried Chicken and Egg Biscuit
Virginia Ham and Apple Butter Biscuit
Sausage and Egg Croissant
Egg White, Spinach, and Tomato Jam on Bagel
Spicy Sausage, Egg, and Cheese Burrito

9.00 EACH

PLATED BREAKFAST

All of our items are served with warm freshly baked pastries, honey butter, peach preserves, juice and coffee service.

Praline Brioche French Toast with pecan and brown sugar topping, served with vanilla infused maple syrup, breakfast sausage, and berry garnish.

20.00

Frittata served with turkey sausage and crispy hash browns.

23.00

Flat Iron Steak with scrambled eggs and breakfast potatoes.

28.00

ALL DAY BREAKS

Fuel up with fresh fruit, satisfy your sweet tooth with delectable baked goods, or conquer your craving for something crunchy with gourmet nachos. Customize your snack break selections to suit any time of day.



ALL DAY BREAKS

Savory, sweet, and everything in between--craft the perfect snack break with a completely customized menu built around the array of items below.

7TH INNING STRETCH

Flavored gourmet popcorns including traditional butter, rosemary and Parmesan, truffle and sea salt, Chesapeake-seasoned, and Cracker Jacks

Ballpark peanuts

Mini pretzel nuggets served with 3 dips: spiced stout mustard, jalapeño beer cheese and chocolate peanut butter

Fresh seasonal fruits and berries

16.00 pp

CREATE YOUR OWN ENERGY MIX

choose 5

Dried papaya and pineapple

Pretzel twists

Banana chips

Granola

Salted roasted peanuts

Dried Cranberries

Yogurt raisins

Unsalted roasted almonds

9.00 pp

GOURMET NACHO & SALSA BAR

Zesty beef chili, spicy queso sauce, crispy corn tortilla chips and our house salsa verde, pico de gallo and salsa rojo. Served with sour cream, jalapeños and Signature hot sauces *8.00 pp*

GARDEN FRESH CRUDITÉ OF VEGETABLES

Chef's colorful selection of the freshest market vegetables Served with buttermilk ranch dip, traditional hummus, fresh basil pesto, crackers and breadsticks *9.00 pp*

SEASONAL FRESH FRUIT PLATTER *10.00 pp*

MAKE YOUR OWN MARKET SALAD

Let us bring the farmer's market to you. We've selected the freshest picks of the season so you have all the right ingredients to create a sensational salad that is simply perfect--and personalized just for you.



MAKE YOUR OWN MARKET SALAD

Build your own salad and our action chef will toss it with your favorite house-made vinaigrette. All salads are served with old world sliced breads and crackers.

31.00 PER GUEST

Extra toppings can be added for an additional cost. Served for a maximum of 100 guests.

GREENS

choose two

Mixed Baby Greens
Romaine Lettuce
Iceberg
Baby Spinach
Kale and Field Greens Blend

PROTEINS

choose two

Grilled Chicken
Roast Sirloin of Beef
Roast Turkey
Pesto Grilled Rock Shrimp
Applewood Bacon
Herb-Roasted Salmon +2.00

+5.00 per guest for each additional choice

CHEESE

choose two

Blue Cheese
Cheddar Cheese
Parmesan Cheese
Feta Cheese

+2.00 per guest for each additional choice

TOPPINGS

choose four

Shredded Carrots
Cucumbers
Dried Cranberries
Grape Tomatoes
Sweet Peppers
Broccoli
Cauliflower
Black Olives
Red Onions
Black Beans
Chopped Eggs
Toasted Almonds
Croutons

+2.00 per guest for each additional choice

DRESSINGS

choose two

Creamy Parmesan
Blue Cheese
House-Made Buttermilk Ranch
Balsamic Vinaigrette
Honey Mustard Vinaigrette
House-Made Red Wine Vinaigrette

+2.00 per guest for each additional choice

CHEF'S BEST BOX LUNCHEs

These lunches, expertly crafted by our culinary team, are chef tested and guest approved. Our out-of-the-box take on lunch delivers luscious local flavors, high quality ingredients, and easily customized offerings that will please even the most particular palates.



CHEF'S BEST BOX LUNCHES

Choose from a lineup of chef favorites to build creative lunches featuring mouthwatering gourmet sandwiches, crisp farm-fresh salads, crunchy sides, and sweet treats.

24.00 PER BOX

GOURMET SANDWICHES

choose two

Roast Turkey with brie, Baby Spinach, Caramelized Onions and cranberry Apricot Jam on a Multi-Grain Roll

Chicken Breast Torta Sandwich with Spicy Aioli, Chipotle Jack Cheese, Lettuce, Cilantro and Tomatoes

Garlic and Herb-Roasted Sirloin with Onion Jam, Spring Mix and Horseradish Aioli Served on Grilled Flatbread

Virginia Smoked Ham and Swiss on a Croissant with Lettuce, Tomatoes and Dijonnaise

Spicy Quinoa and Sweet Chili Wrap with Carrots, Tomatoes, Lettuce, Feta and Edamame Hummus

FARMER SALADS

choose one

Vegetarian Greek Salad with Chopped Romaine, Feta, Kalamata Olives, Red Onions, Cucumber and House-made Greek Dressing

Apple Pear Salad with Mixed Field Greens, Candied Walnuts, Dried Cranberries, Crumbled Blue Cheese and Apple Cider Vinaigrette

Vegan Harvest Grain Salad with Roasted Vegetables, Dried Fruit, Quinoa, Baby Greens and House-made White Balsamic Dressing

Add Chicken to Any Salad for 2.00

WHOLE FRUIT & CHIPS

choose two

Assorted Whole Fruit

Veggie Chips

Kettle Chips

Vegetable Pasta Salad

Granola Bar

DESSERTS

choose one

Chocolate Brownie

Chocolate Chip Cookie

Oatmeal Raisin Cookie

PLATED MEALS

Fresh, house-made, and packed with the best local flavors, our premier array of innovative entrées are sure to impress your guests. Let our chefs make your meal memorable with a menu showcasing the finest ingredients in delectable dishes.



PLATED MEALS

Our freshly prepared entrées are hand-crafted and served with signature rolls and sweet cream butter. Round out your entree option with gourmet salads and desserts.

ENTRÉES

Chicken

Pesto Marinated Chicken Breast with Parmesan Risotto, Haricot Vert and Tomato Basil Garnish **32.00**

Rosemary Lemon Chicken Marinated with Rosemary, Lemon and Garlic with Mushroom Wild Rice Pilaf **30.00**

Wild Mushroom and Boursin Stuffed Chicken Breast with Chive Potato Purée, Seasonal Vegetables and Pan Jus **34.00**

Beef

Braised Short Ribs with Garlic Parmesan Polenta and Cabernet Reduction **38.00**

Pan-Seared Tenderloin of Beef with Smoked Sea Salt, Fingerling Potatoes, Bistro Vegetables and Red Wine Demi **56.00**

Pork

Bacon Wrapped Pork Tenderloin with Roasted Red Pepper Mac and Cheese, Roasted Leeks and Apple Mustard Demi Glaze **36.00**

Seafood

Maryland Style Crab Cake with Remoulade, Grilled Lemon Asparagus and Old Bay Roasted Potatoes **56.00**

Pan-Seared Salmon with Roasted Yukon Gold Potatoes, Creamed Spinach and Leeks with Lemon Caper Beurre Blanc **41.00**

Duet Entrée Selection

Grilled Petite Filet and Pesto Shrimp with Haricot Vert and Roasted Fingerling Potatoes **60.00**

SALAD

Baby Lettuce Salad with Tomatoes, Cucumbers, Carrots, Black Olives, Feta, Aged Balsamic Vinaigrette or Ranch **6.00**

Caesar Salad with Crisp Romaine, Shaved Parmesan, Garlic Croutons and Creamy Caesar Dressing **7.00**

Baby Spinach Salad with Berries, Golden Raisins, Goat Cheese, Toasted Almonds and Balsamic Dressing **8.00**

Wedge Meets Cobb with Iceberg, Watercress, Gorgonzola, Cheddar, Bacon, Tomatoes, Hard Eggs and House-made Avocado Ranch **8.00**

Apple Pear Salad with Mixed Field Greens, Candied Walnuts, Dried Cranberries, Crumbled Blue Cheese and Apple Cider Vinaigrette. **8.00**

Cherry Tomato and Bocconcini Mozzarella Salad with Wild Baby Arugula and Pesto Vinaigrette **7.00**

Grilled Romaine Salad with Mandarin Orange, Shaved Fennel, Parmesan and Citrus Vinaigrette **7.00**

DESSERTS

Pretzel Crusted Caramel Cheesecake with Caramel Sauce **8.00**

New York Style Cheesecake with Butter Cookie Crust and Berry Compote **8.00**

Individual Cherry Crisp in Tart Shell with Oatmeal Walnut Topping **7.00**

Flourless Chocolate Cake with Raspberry Sauce **8.00**

Carrot Cake with Cream Cheese Frosting and Toasted Walnuts **8.00**

Blueberry and Peach in Mini Pie Crust with Cinnamon Whipped Cream **8.00**

SMALL BITES & BREAKS



SMALL BITES & BREAKS

All passed hors d'oeuvres require additional staffing. Please inquire with your Catering Sales Manager for details.

HORS D'OEUVRES

Chicken

Chicken and Jack Cheese Quesadilla with Avocado Crema **5.00 each**

Mini Chicken & Waffle Stack with Spicy Maple Syrup **5.00 each**

Spicy Flame Grilled Chicken Skewer with Peri Peri Aioli **5.00 each**

Mini Nashville Hot Chicken Biscuit Slider with Orange Soda Slaw **6.00 each**

Beef

Gourmet Burger with Truffle Aioli **6.00 each**

Hoisin Short Rib Satay with Sweet Chili Garlic **7.00 each**

Beef Wellington with Horseradish Cream **6.00 each**

Mini Hot Dog with Traditional Condiments **6.00 each**

Pork

Sweet and Sassy Pork on Steamed Bao Bun with Pickled Vegetables **5.00 each**

Fennel Sausage Stuffed Mushroom **4.00 each**

Seafood

Seared Sesame Tuna Wonton Served with Wakame Salad and Wasabi Cream **9.00 each**

Mini Maryland Style Crab Cake with Lemon Aioli **8.00 each**

Chili-Garlic Shrimp Satay with Lime and Mint Sauce **7.00 each**

Classic Fisherman's Wharf Style Shrimp Shooter with Lemon Horseradish Cocktail Sauce **7.00 each**

Vegetable

Mini Grilled Portobello Slider with Pepperjack, Field Greens, Garlic Aioli on Wheat Bun **6.00 each**

Pear and Roquefort Phyllo **5.00 each**

Arancini with Marinara Sauce **6.00 each**

Tomato Basil Crostini **4.00 each**

Whipped Ricotta with Olive Tapenade Crostini **5.00 each**

Spinach and Mushroom Quesadilla with Pico de Gallo **5.00 each**

Greek Feta Skewer with Watermelon and Cucumber-Mint Relish **5.00 each**

SMALL PLATES

Additional Chef Attendant Fees apply.

Bourbon BBQ Pork Tenderloin with horseradish mashed and dried fruit compote **8.00 each**

Smoked Tri-Tip with sweet pepper relish, crispy brussels sprouts and cholula onions **7.00 each**

Mediterranean Lamb Chop with falafel over Moroccan couscous salad and tzatziki **12.00 each**

Brie, Roasted Pear and Apple Stuffed Chicken with warm grain salad and drizzled with local honey **11.00 each**

Peppercorn Crusted Duck Breast with cherry chutney, sweet potato puree and grilled asparagus **10.00 each**

Seared Scallop with brown butter beurre blanc and sweet potato risotto **11.00 each**

Crab Cake with crunchy slaw and Old Bay aioli **11.00 each**

Buffalo Strip Loin with local blueberry demi glaze, haricot vert and garlic mashed potato **10.00 each**

Butternut squash and kale macaroni and cheese with Parmesan crust **7.00 each**

MEDITERRANEAN DIPS & SPREADS

Whipped Lemon Feta, Roasted Garlic Hummus, Eggplant & Red Pepper Spreads. Served with house-made pita chips & seasonal vegetables. **14.00 pp**

INTERNATIONAL CHEESE DISPLAY

Chefs Selection of International Cheeses, served with orange blossom honey, fresh seasonal berries, dried fruit garnish, sliced breads, crackers and bagel chips **14.00 pp**

ENZO'S PIZZA

Hand-made Traditional Margherita, Cheese, Pesto Chicken and Pepperoni Pizzas **17.00 pp**

DISTRICT WING SAMPLER

Classic Buffalo, Old Bay, Honey BBQ, and Mambo Wings served with blue cheese and ranch, carrots and celery. Choice of boneless or traditional wings. **16.00 pp**

TASTE OF THE BALLPARK RECEPTION

Stadium Popcorn, Cracker Jack, Pretzel Bites with Spicy Queso, Mini Hot Dogs, Spicy Italian Mini Sausage, Mini Tavern Burger with American Cheese & Secret Sauce, Garden Fresh Vegetables.

Served with Traditional Condiments & Breads.

28.00 PER GUEST



CHEF ATTENDED FAVORITES

Interact with our culinary stars at our chef attended stations to compliment your reception!
Served for a minimum of 50 guests with applicable attendant fees.

CEDAR-PLANKED HONEY MUSTARD SALMON

15.00 PP

PEPPERCORN GRILLED NEW YORK STRIP

Served with rosemary demi, horseradish
sauce & artisan rolls

28.00 PP

ROASTED TURKEY BREAST

Served with cranberry and apricot chutneys,
herb aioli and artisan rolls

20.00 PP

FISH TACOS

Grilled Mahi Mahi with pickled green papaya
carrot cucumber slaw, and passion fruit pico
de gallo served on warm tortillas

24.00 PP

RAW BAR

A selection of the freshest available chilled
seafood customized to your liking. Served
with artisan crackers, horseradish cocktail
sauce, lemon aioli, rémoulade sauce and
specialty hot sauces

MARKET PRICE

TEXAS STYLE SMOKED BRISKET

Served with our signature barbecue sauce,
crispy onion straws, and mini onion rolls

22.00 PP

ALL DAY CHEF'S TABLES



DESIGN-YOUR-OWN

Create a unique menu for your private event! Our customizable menu allows you to select the best menu to fit your taste. We are happy to accommodate any dietary needs upon request.

49.00 PP

SALADS

choose two, additional choice 8.00 pp

Arugula and Strawberry Salad with frisee, toasted almonds, camembert wedge with a balsamic vinaigrette

Spinach and Apple Salad, toasted walnuts, chèvre cheese and red onions with a cider vinaigrette

Chopped vegetable salad with mixed greens, olives, artichokes and Gorgonzola cheese with red wine vinaigrette

Caesar salad with crisp romaine, Parmesan and garlic croutons with creamy Parmesan dressing

Southern salad with baby field greens, assorted berries, spiced pecans and blue cheese with white balsamic vinaigrette

ENTREES

choose two, additional choice 8.00 pp

Maple-glazed turkey with cranberry apricot chutney and sage gravy

Peppercorn-crusted New York Strip sirloin with rosemary demi and horseradish cream

Mustard-glazed Niman ranch pork loin with spicy fruit chutney and bourbon jus

Slow-roasted prime rib with natural jus and horseradish cream

Grilled salmon with lemon bierre blanc

Roasted Lemon – garlic chicken with natural jus

PASTA

choose one, additional choice 6.00 pp

Penne pasta with spicy marinara, Asiago cream, fresh basil and shaved Parmesan

Rigatoni pasta with tomato-basil sauce, spinach and ricotta cheese

Wild mushroom risotto with fresh herbs and Parmesan garlic broth

Orecchiette Primavera with seasonal fresh vegetables, lemon and herbs

SIDES

choose one, additional choice 6.00 pp

Au gratin potatoes with four cheeses and fresh thyme

Loaded mashed potatoes with smoked bacon, sour cream, chives, Cheddar and scallions

Roasted fingerling potatoes with herb butter and garlic sour cream

Classic creamed spinach with crispy leeks and Parmesan

Haricot Vert with lemon shallot butter

Crispy Brussels Sprouts

GOURMET GREENS & SANDWICHES

40.00 PP

SANDWICHES

choose three, additional choice 8.00 pp

Roasted Turkey with Brie, baby spinach, and cranberry apricot jam served on a multi-grain roll

Chicken Torta with spicy aioli, chipotle Jack cheese, lettuce, cilantro and tomatoes

Prime Rib Roast Beef Sandwich with leaf lettuce, tomatoes, onions, horseradish mayonnaise, cheddar, served on a french roll

Grilled Vegetable Wrap with zucchini, vine-ripe tomatoes, romaine, sun-dried tomato pesto and spinach wrap

Caprese Flatbread with Mozzarella, tomatoes, basil, Kalamata olives, basil aioli

GREENS

choose two, additional choice 8.00 pp

Mixed Berry Salad with candied almonds, goat cheese, field greens and romaine blend with honey citrus vinaigrette

Panzanella Salad with cucumbers, tomatoes, olives, capers, red onions, pepperoncini, grilled bread with red wine vinaigrette

Chopped Vegetable Salad with romaine and spinach, olives, artichokes, Gorgonzola with red wine vinaigrette

Classic Caesar Salad with romaine, shaved Parmesan, garlic croutons with creamy Caesar dressing

BLT Salad with romaine, Cheddar, tomatoes, house-made croutons and with buttermilk dressing

SIDES & SWEETS

choose two

House-made Kettle Chips with Roasted Garlic Parmesan Dip

Seasonal Fresh Fruit Mint Salad

Gourmet Dessert Bars

Jumbo Chocolate Chip Cookies

ALL DAY CHEF'S TABLES

continued



PICNIC AT THE PARK

43.00 PP

ENTREES

choose two, additional choice 8.00 pp

Grilled Beef Burgers with caramelized onions, pickles, tomatoes, lettuce and assortment of cheeses

Ballpark Hot Dogs with traditional condiments and sauerkraut

Spicy Chicken Wings tossed with buffalo sauce, served with blue cheese dressing

Barbecue Chicken Breast with our signature house-made barbecue sauce

D.C. Half-Smokes with sautéed peppers & onions and Italian rolls

Corn Dogs on a Stick served with mustard

SIDES

choose two, additional choice 8.00 pp

Three Cheese Mac

Waffle Fry "Nachos" with chili, cheese sauce, and sour cream

Barbecue Baked Beans with smoked bacon

Eastern Shore Corn Salad with tomatoes, scallions, onions, basil and white wine vinaigrette

Coleslaw with sweet and sour dressing

DESSERTS

choose one

Rice Krispie Treats

Assorted Cookies & Brownies

Assorted Mini Cupcakes



DC SMOKEHOUSE BARBECUE

Get a taste of the DMV with our meltingly tender hickory and oak wood smoked meats served up hand carved and dressed in traditional, mustard, and ancho-spiced sauces. No barbecue is complete without scrumptious sides, and we've put our own spin on the classics.

45.00 PP

MEATS

choose two

- 12 Hour Brisket with Texas toast
- Pulled Barbecue Pork with onion rolls
- Chili Spiced Turkey Breast with Texas toast
- Beer Can Chicken with buttermilk biscuits
- DC Half-Smoke with sautéed peppers & onions and Italian rolls

add additional choice 8.00 pp

SIDE PLATTERS

choose three

- Southern Coleslaw
- Barbecue Baked Beans with smoked bacon
- Potato Salad
- Southern Baked Beans
- Crispy Fried Brussels Sprouts
- Corn on the Cob
- Three Cheese Macaroni
- Stewed Green Beans
- Mashed Sweet Potatoes

add additional choice 6.00pp

DESSERT

choose one

- Pecan Pie with Whipped Cream
- Warm Bourbon Bread Pudding with caramel sauce
- Peach Cobbler with Fresh Whipped Cream

ALL DAY MEETINGS



ALL DAY MEETING PACKAGE

Our classic all-day meeting package includes beverage service throughout the day with coffee, tea, soda, and bottled water.

53.00 PP

BREAKFAST

Assorted Breakfast Pastries
Seasonal Fresh Fruit
Orange & Cranberry Juice

LUNCH

*Choose 3 Sandwiches
& 2 Salads*

Roast Turkey with brie, baby spinach, caramelized onions and cranberry apricot jam on a multi-grain roll

Chicken Breast Torta Sandwich with spicy aioli, chipotle Jack cheese, lettuce, cilantro and tomatoes

Garlic and Herb-Roasted Sirloin with onion jam, spring mix and horseradish aioli, served on grilled flatbread

Caprese with tomato, fresh Mozzarella, arugula, balsamic glaze on herb foccacia

Apple Pear Salad with mixed field greens, candied walnuts, dried cranberries, crumbled blue cheese and apple cider vinaigrette

Classic Caesar Salad with romaine, shaved Parmesan, garlic croutons with creamy Caesar dressing

Vegetable Pasta Salad with broccoli, plum tomatoes, roasted red peppers, garbanzo beans & feta, tossed in a white wine vinaigrette

AFTERNOON SNACKS

choose two

Gourmet Cookies

Gourmet Brownies & Blondies

Assortment of Stadium Popcorn, Cracker Jack, and Peanuts

House-Made Kettle Chips with French Onion Dip

Garden Fresh Vegetables with Buttermilk Ranch

DESSERTS

Serve up a sweet ending to your event with our suite of showstopping desserts. These desserts are more than just a meal; they're an event! Whether you're in the mood for plated options or chef's table service, we combine picture perfect presentation with dreamy desserts like donuts, sundaes, and more.



DESSERTS

Dazzle your guests with desserts served with flair that let them get in on the action. Choose from our crowd-pleasing options or customize your own distinct dessert experience.

DONUT SUNDAE BAR

Glazed Donuts
Vanilla Bean Ice Cream
Strawberry, Chocolate, and Caramel Sauce
Seasonal Berries
Sprinkles, Cookie Crumbs, Crushed Peanuts
Red Cherries and Whipped Cream

13.00 pp

COOKIES, BROWNIES, AND MILK

Warm Chocolate Chip Cookies
Chocolate Brownies
Ice Cold Milk

10.00 pp

ASSORTED DESSERT SHOOTERS

Red Velvet
Chocolate Mousse
Tiramisu
Strawberry Shortcake
Lemon Blueberry

12.00 pp

HOMEMADE MINI POP TARTS

Cinnamon Brown Sugar
Strawberry
Cherry
Nutella
Blueberry

14.00 pp

CUSTOMIZED COOKIE

Feature your company logo, name or design of choice on a sugar cookie

9.00 each

WARM MINI BELGIAN WAFFLE BAR

Warm Vermont Syrup
Vanilla Bean Ice Cream
Chocolate and Caramel Sauces
Fresh Whipped Cream
Assorted Toppings

12.00 pp

SPECIALTY COCKTAILS

Toast to a great event with our signature cocktails crafted with refreshing flavors, fresh ingredients, and high quality spirits.



SPECIALTY COCKTAILS

Choose a la carte offerings with our creative and classic cocktail selections, or select from one of our hosted bar packages to suit your taste.

BLOODY MARY BAR

Ketel One Vodka, zesty bloody Mary mix, and a smorgasbord of garnishes including celery, pepperoncini, cheeses, sausage and a variety of special sauces.

15.00 per person

PROSECCO BAR

Chilled selections of champagne and prosecco, served with freshly squeezed juices and fresh fruit garnish.

15.00 per person

SANGRIA BAR

Sample three sensational sangrias - White, Rosé and Red that provide fresh and fruity fun for everyone.

13.00 per person

LEMONADE WITH A TWIST

Smirnoff Vodka, Fresh squeezed lemonade

13.00 per person

BAR SELECTIONS

Catch up with your guests over a selection of wines and imported and domestic beers, all served by our bar staff.



BAR SELECTIONS

Select your preferred bar package based on our offerings below.
Beverages are billed on consumption unless otherwise noted.

HOSTED DELUXE BAR

COCKTAILS

Featuring Ketel One, Bombay Sapphire, Johnnie Walker Black, Maker's Mark, Bacardi 8, Crown Royal, Patron Silver, Rémy Martin VS, Martini & Rossi Dry and Sweet Vermouth

13.00 per drink

WINE BY THE GLASS

Featuring La Noble Chardonnay, Kim Crawford Sauvignon Blanc, Alfredo Roca Pinot Noir, Raymond Cabernet, Chateau Miraval Cotes de Provence Rosé

9.00 per glass

IMPORTED BEER

7.00 each

DOMESTIC BEER

6.00 each

BOTTLED WATER

3.00 each

SOFT DRINKS

3.00 each

JUICES

4.00 each

HOSTED PREMIUM BAR

COCKTAILS

Featuring Smirnoff, Beefeater, Dewar's, Jim Beam, Bacardi Silver, Canadian Club, José Cuervo Gold, Korbel Brandy, Martini & Rossi Dry and Sweet Vermouth

10.00 per drink

WINES BY THE GLASS

Featuring Woodbridge by Robert Mondavi Chardonnay, Cabernet, Merlot and White Zinfandel

7.00 per drink

IMPORTED BEER

7.00 each

DOMESTIC BEER

6.00 each

BOTTLED WATER

3.00 each

SOFT DRINKS

3.00 each

JUICES

4.00 each

PACKAGE BAR SERVICE

All package bar service includes domestic and imported beer, wine, soft drinks and bottled water.

	2 HOURS	3 HOURS	4 HOURS
DELUXE BRANDS	<i>30.00 pp</i>	<i>36.00 pp</i>	<i>42.00 pp</i>
PREMIUM BRANDS	<i>26.00 pp</i>	<i>31.00 pp</i>	<i>36.00 pp</i>
BEER AND WINE	<i>22.00 pp</i>	<i>26.00 pp</i>	<i>30.00 pp</i>
NON-ALCOHOLIC	<i>6.00 pp</i>	<i>7.00 pp</i>	<i>8.00 pp</i>

CASH BAR OPTIONS ARE ALSO AVAILABLE

Please inquire with your Catering Sales Manager for details.

NON-ALCOHOLIC REFRESHMENTS

We offer a bevy of non-alcoholic beverages to quench thirsts with a culinary twist. Bright, refreshing fruit waters showcase unexpectedly delicious flavor combinations like Rosemary Lime and Watermelon Mint.



NON-ALCOHOLIC REFRESHMENTS

Customize your event with the right beverage services
based on your group from the options below.

ALL NATURAL FRUIT WATERS

choose two

Rosemary Lime

Watermelon Mint

Cucumber Apple

5.00 pp

INDIVIDUAL BOTTLED JUICE

Orange, Cranberry, Apple *4.00 each*

ASSORTED BOTTLED WATER & SODA

3.00 each

SIGNATURE COFFEE & TEA

Coffee and Tea the way you want it. Fresh Brewed specialty coffee and organic teas served with rock-candy stirrers, orange and lemon peels, multiple sugars and sweet heavy cream.

6.00 pp

HOT CHOCOLATE

Delicious warm chocolate with whipped cream, chocolate sprinkles and crushed peppermint.

6.00 pp

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