



Catering

Memories With You



Holiday Inn El Paso West

900 Sunland Park Drive

El Paso, TX 79922

[Holiday Inn El Paso West \(ihg.com\)](http://HolidayInnElPasoWest.ihg.com)

Holiday Inn El Paso West
900 Sunland Park Drive, El Paso, TX 79922
(915) 833-2900



CONTINENTAL BREAKFAST

Requires no minimum and includes freshly brewed coffee, tea selections, and hot cocoa

THE CONTINENTAL

\$13.00 Per Guest

Orange and Cranberry Juice

Sliced Seasonal Fruits and Berries

Freshly Baked Morning Pastries and Sweet Breads

THE EXECUTIVE CONTINENTAL

\$18.00 Per Guest

Orange and Cranberry Juice

Sliced Seasonal Fruits and Berries

Freshly Baked Morning Pastries and Sweet Breads

CHOICE OF TWO OF THE FOLLOWING

An Assortment of Breakfast Cereals | Bananas, 2% and Skim Milk (Soy and Almond Milk on Request)

Fruit Turnovers

Assorted Bagels | Cream Cheese, Sweet Creamery Butter

Individual Low-Fat Fruit and Greek Yogurts

Fruit Yogurt Parfait | Housemade Granola and Berries

CONTINENTAL BREAKFAST ENHANCEMENTS

Fluffy Scrambled Eggs and Choice of Hardwood Smoked Bacon or

Country Sausage Links (GF) | 10

Egg White Available

Fruit Yogurt Parfait | 9 Housemade Granola and Berries

Steel-Cut Oatmeal (V) | 6 Brown Sugar, Raisins, Nuts, Milk

Chilled Hard Boiled Eggs | 24/Dozen

Assorted Miniature Doughnuts (V) | 7

Breakfast Sandwiches | 7 per Guest

Select Any Two | Can Be Purchased by the Dozen (\$78/dozen)

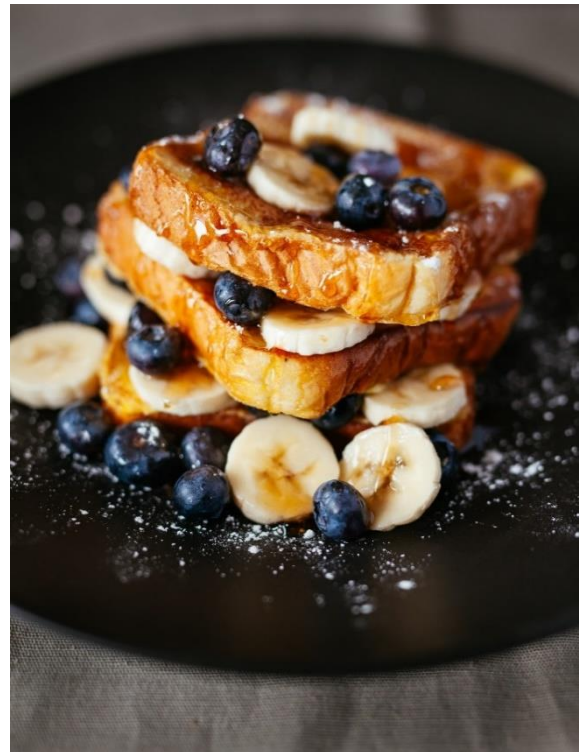
Sandwich Selections

Fresh Baked Croissant | Breakfast Ham, Aged White Cheddar, Folded Egg

Buttermilk Biscuit | Scrambled Egg, Sausage Patty, Pepper Jack cheese

Southwestern Breakfast Burrito | Scrambled Egg, Monterey Jack Cheese, Chorizo, Salsa

Vegetarian Burrito | Scrambled Egg Whites, Spinach, Tomato



V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free

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Prices subject to change without notice

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 **Holiday Inn**
AN IHG® HOTEL

BREAKFAST TABLE

Priced Per Guest. Requires 20 guest minimum and includes freshly brewed coffee, tea selections, and hot cocoa

CLASSIC BREAKFAST BUFFET

\$22.00 Per Guest

Orange and Cranberry Juice

Sliced Melons, Seasonal Fruits and Berries

Freshly Baked Morning Pastries and Breakfast Breads | Fruit Preserves and Butter

An Assortment of Breakfast Cereals | Bananas, Whole, 2% and Skim Milk (*Soy and Almond Milk on Request*)

Individual Low-Fat Fruit and Greek Yogurts (V)

Farm Fresh Scrambled Eggs (GF)

CHOICE OF TWO: (GF)

Applewood Smoked Bacon

Country Sausage Links

Chicken Apple Sausage

Grilled Smokehouse Ham

CHOICE OF ONE: (GF)

Oven Roasted Breakfast Potatoes | Fresh Herbs

Hash Browns

Further Enhance your Brunch by adding a Carving Station for \$5.00 per guest and Attendant Fees

BREAKFAST TABLE ENHANCEMENTS

Farm Fresh Egg Omelet** | 18

Cheddar and Swiss Cheeses, Diced Smokehouse Ham, Sliced Mushrooms, Diced Bell Peppers, Chopped Sweet Onions, Spinach Leaves, Bacon, Salsa

Made to Order Pancakes ** (V) | 16

Maple Syrup, Honey Whipped Butter, Powdered Sugar, Mini Chocolate Chips, Walnuts, Banana Slices, Blueberries, Fruit Compote

Steel-Cut Oatmeal (V) | 6

Brown Sugar, Dried Fruits, Raisins, Nuts, Milk

Made to Order Smoothies** | 7

Unsweetened Plain and Vanilla Yogurt
1% Regular, Soy and Almond Milks
Seasonal Fresh Fruits and Berries and Bananas
Carrots, Kale, Spinach, Avocado, Cucumber
Flax Seed, Old Fashioned Oats, Cinnamon, Nutmeg, Ginger, Peanut Butter

**** Requires an Attendant | 150**

One Attendant Per 50 Guests

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BREAKS & BEVERAGE

Priced Per Guest, Requires No Minimum

HOT BEVERAGES | Freshly Brewed Coffee & Tea Selection (*Soy and Almond Milk on Request*)

CARBONATED BEVERAGES | Coke's Collection of Soft Drinks, Bubly Sparkling Water, and Bottled Water

BEVERAGE SERVICE

90 Minute Beverage Service

Hot Beverages | 13

Carbonated Beverages | 4

Enhanced Beverages | 6

Hot and Carbonated Beverages | 17

Hot and Enhanced Beverages | 19

Half Day Beverage Service

Based on Four Hours of Service

Hot Beverages | 20

Carbonated Beverages | 6

Enhanced Beverages | 9

Hot and Carbonated Beverages | 26

Hot and Enhanced Beverages | 29

All Day Beverage Service

Refreshed Throughout the Day

Hot Beverages | 33

Carbonated Beverages | 10

Enhanced Beverages | 15

Hot and Carbonated Beverages | 43

Hot and Enhanced Beverages | 48

ENHANCED BEVERAGE SELECTIONS

Please Select Four

Coke Collection of Soft Drinks, Bubly,
and Bottled Water

Tropicana Fruit Juices

Gatorade | G2

Starbucks Frappuccino

Lipton Pure Leaf Iced Teas

Red Bull Regular, Sugar Free and

Tropical

Izze Carbonated Fruit Juices

Naked Brand Fruit Smoothies

Coconut Water

Icelandic Sparkling and Still Water

AM BOOST

Prices Based on 90 Minutes of Service

Select up to 3 | 14

Select up to 5 | 19

Designer Trail Mix Station | Raisins, Granola, Sunflower Seeds, Almonds, Mixed Dried Fruits, Nuts, Banana Chips

Assorted Granola and Energy Bars (V)

Fruit Yogurt Parfait | Granola and Berries (V)

Buttery Crumbly Coffee Cake

Display of Fresh Baked Breakfast Breads and Muffins

Season's Picked Fresh Whole Fruit (VE)

Sliced Melons, Seasonal Fruits and Berries (VE, GF)

Housemade Trail Mix Cookie Bar (V)

Warm Cinnamon Rolls | Cream Cheese Frosting (V)

Fruit and Brie Skewers (V, GF)

Scones | Raspberry Preserves (V)

PM RECHARGE

Prices Based on 90 Minutes of Service

Select up to 3 | 17

Select up to 5 | 23

Individual Bags of White Cheddar Popcorn, Cracker Jacks (V)

Season's Picked Fresh Whole Fruit (VE, GF)

Sliced Melons, Seasonal Fruits and Berries (VE, GF)

Toasted Pita Chips | Hummus Trio (V)

Fiesta Chips | Salsa, Guacamole (V, GF) | Warm Con Queso | Add 2

Petite Four Trio (V)

Theater Style Candy Bars

Housemade Trail Mix Cookie Bar

Premium Mixed Nuts, Dried Fruits, Wasabi Peas, Cocktail Pretzels

Lemon Tart Bars

Decadent Fudge Brownies and Blondies (V)

Crudité Display | Buttermilk Ranch Blue Cheese Dips (V, GF)

Assorted Bags of Potato Chip, Pretzels, Vegetable Chips

Warmed Ballpark Pretzels | Honey and Stone Ground Mustards (V) | Warm Cheddar Dip | Add 2

Assorted Home Baked Cookies (V)

Assorted Granola and Energy Bars (V)

Designer Trail Mix Station | Raisins, Sunflower Seeds, Mixed Dried Fruits, Mixed Nuts, Pretzels, M&Ms (V)

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PLATED LUNCH

Plated Luncheons Require a Minimum of 10 Guests
All Plated Luncheons Include Three Courses, Artisanal Bread
and Sweet Butter and Iced Tea

FIRST COURSE

Please Select One

- Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Garlic Herb Toast Points, Caesar Dressing
- Garden Salad** (V, GF) | Baby Lettuces and Spinach, Tomato, Cucumber, Carrot, Choice Of Ranch, Balsamic or Blue Cheese
- French Onion** | Gruyere Cheese en Crouete
- Tomato Bisque** (V) | Oregano Pastry

MAIN COURSE

Please Select One Hot or Cold Entrée

Chilled Entrées

Flatiron Steak Salad | 18

Spring Green Mix and Frisee, Fried Onions, Smoked Goat Cheese, Roasted Tomato, Pickled Radish, Merlot Vinaigrette

Cobb Salad (GF) | 16

Smoked Turkey, Cured Ham, Chopped Bacon, Tomato, Egg, Blue Cheese Crumble, Buttermilk Vinaigrette

Grilled Chicken Caesar Salad | 16

Sliced Chicken, Romaine Hearts, Shaved Parmesan-Reggiano, Garlic Herb Toast Point, Caesar Dressing

Hot Entrées

Includes Chef's Choice of Seasonal Vegetable

Oven Roasted Chicken | 18

Herb Smashed Potatoes, Lemon and Roasted Garlic Sauce

Habanero and Lime Glazed Airline Breast (GF, DF) | 20

Tri Color Quinoa Pilaf

Seared Salmon (GF) | 21

Creamy Polenta, Brown Butter Cream Sauce, Fried Capers

Southwest Pan Seared Skirt Steak (GF, DF) | 24

Yukon Gold Garlic Mashed Potato, Grilled Asparagus, Black Bean Corn Salsa, Chimichurri Sauce

Vegetarian Entrées

Please Select One

Wild Mushroom and Kale Risotto (VE, GF) | 16

Sautéed Kale, Brown Butter Toasted Pine Nuts, Parmesan

Roasted Mushroom and Ricotta Baked Manicotti | 18

FINAL COURSE

Please Select One (V)

Chocolate Decadence Cake | Milk Chocolate Buttercream, Caramel Sauce

Red Velvet Cake | Brown Butter Cream Cheese Frosting

COLD BUFFET TABLE

Priced Per Guest, Requires a Minimum of 20 Guest, and Includes Iced Tea.

ARTISAN SANDWICH BUFFET

\$18.00 Per Guest

Chef's Seasonally Inspired Soup

Mixed Greens (GF) | Tomato, Carrot, Cucumber, Herb Vinaigrette

Shaved Prime Roast Beef Sandwich on Ciabatta | Smoked Cheddar, Horseradish Aioli

Oven Roasted Turkey Breast and Swiss on Whole Wheat Oat Bread | Spinach and Basil Pesto, Roasted Tomatoes

Desserts (V)

Lemon Pound Cake

FARMERS MARKET STAND

\$20.00 Per Guest

Chef's Seasonally Inspired Soup

Fingerling and Sweet Potato Salad (V) | Fingerling Potatoes, Sweet Potatoes, Red Onion, Celery, Red Bell Pepper, Grain Mustard, Yogurt Dressing

Vegetable Salad (V) | Balsamic Roasted Portabella Mushrooms, Grilled Asparagus, Marinated Artichoke Hearts, Fresh Parmesan

Greens (GF) | Romaine Hearts, Chopped Iceberg, Baby Greens

Toppings | Grape Tomatoes, Red Onion, English Cucumber, Peppers, Pecans, Parmesan, Gorgonzola, Smoked Bacon, Eggs, Herbed Croutons

Proteins (GF) | Marinated and Grilled Sliced Roasted Chicken Breast, Flank Steak

Dressings | Buttermilk Ranch and Creamy Caesar Dressings, House Vinaigrette

Dessert (V)

Seasonal Fruit Crisp

NEIGHBORHOOD DELI

\$22.00 Per Guest

Chef's Seasonally Inspired Soup

Garden Salad | Mixed Seasonal Greens, Radicchio, English Cucumber, Roma Tomatoes, Carrots, Shredded Red Bell Peppers, Sliced Radish, Herbs, Champagne Vinaigrette

Pesto Marinated Cheese Tortellini Salad (V) | Farm Fresh Vegetables

Prime Rib Wrap | Shaved Roast Beef, Smoked Cheddar, Arugula, Horseradish Aioli

Turkey Club Wrap | Avocado, Bacon, Lettuce, Tomato, Garlic Mayo, Whole Wheat Wrap

Caprese Wrap | Fresh Mozzarella, Sliced Tomatoes, Basil Chiffonade, Balsamic Vinaigrette, Sun-Dried Tomato Wrap

Housemade Chips (V)

Homemade Coleslaw (V)

Dessert (V)

Layered Chocolate Cake

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HOT BUFFET TABLE

Priced Per Guest, Requires a Minimum of 20 Guest and Includes Iced Tea.

TASTE OF ITALY

\$18.00 Per Guest

Chef's Seasonally Inspired Soup

Romaine and Frisee Caesar | Shaved Parmesan, Focaccia Croutons, Caesar Dressing

Roasted Tomato and Mozzarella Panzanella Salad (V)

Chicken Puttanesca (GF) | Olives, Tomato, Lemon, Garlic

Baked Rigatoni | Italian Sausage, Red Pepper, Wild Mushroom, Ricotta

Garlic Knots | Marinara (V)

Seasonal Sautéed Vegetables (VE)

Desserts (V)

Assorted Cannoli

BACKYARD COOK OUT

\$24.00 Per Guest

Chef's Seasonally Inspired Soup

Romaine Lettuce Salad | Grilled Corn, Baby Tomatoes, Pickled Red Onion, Avocado, Jack Cheese, Corn Bread Croutons, Bacon Ranch and House Vinaigrette Dressings

Garden Salad (V, GF) | Baby Lettuces and Spinach, Tomato, Cucumber, Carrot, Choice Of Ranch, Balsamic or Blue Cheese Dressing

8-Hour House Smoked Brisket of Beef (GF) | Sweet Baby Ray's Country Style Sauce

Smoked Pulled Pork Shoulder (GF) | Serrano Mustard Barbecue

Homemade Coleslaw (V, GF)

Potato Wedges (VE, GF)

Mini Corn on the Cobb (GF)

Desserts (V)

Warm Peach Crisp

CUCINA

\$28.00 Per Guest

Frijoles Charros (GF) | Pinto Bean Soup, Queso Fresco, Pico de Gallo

Romaine Salad (V, GF) | Charred Corn, Pickled Onion, Cotija Cheese, Spicy Buttermilk Vinaigrette

Roasted Red Pepper, Bean and Quinoa Salad (VE, GF) | Citrus Vinaigrette

Barbacoa Veracruz | Chayote Squash, Roasted Poblanos, White Bean, Maize

Adobo Spiced Mahi (GF) | Tequila and Lime

Achoite Marinated Chicken (GF) | Chimichurri Sauce

Grilled Squash | Kale, Golden Raisins, Pepitas and Ancho Chili Vinaigrette

Desserts (V)

Cinnamon Churros | Mexican Spiced Chocolate Sauce

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GRAB AND GO LUNCH

Lunches are served in an Eco-Friendly Box with Condiments.

BOXED LUNCH TO GO

\$18.00 Per Box

Dine In or Deconstructed Fee | 6

All Lunches Include the Following:

Choice of:

Homemade Coleslaw
Whole Grain Mustard Potato Salad (GF)
House made Potato Chips

Seasonal Hand-Picked Whole Fruit
Freshly Baked Chocolate Chip Cookie
White Cheddar Popcorn

ENHANCED BEVERAGES

Priced Each

Assorted Coke Products & Bottled Waters | 4

Gatorade | G2 | 6

Starbucks Frappuccino | 6

Lipton Pureleaf Iced Teas | 6

Kickstart Energy Drink | 6

Red Bull Regular, Sugar Free and Tropical | 6

Izze Carbonated Fruit Juices | 6

Naked Brand Fruit Smoothies | 6

Coconut Water | 6

Icelandic Sparkling and Still Water | 4

SANDWICH SELECTION

Groups Up To 25 Guests, Select Two Sandwiches

Groups Over 25 Guests, Select Three Sandwiches

Black Forest Ham on Baguette | Gruyere, Lettuce, Tomato, Spicy Mustard

Shaved Prime Roast Beef Sandwich on Ciabatta | Smoked Cheddar, Horseradish Aioli

Oven Roasted Turkey Breast and Swiss on Whole Wheat Oat Bread | Spinach and Basil Pesto, Roasted Tomatoes

Prime Rib Wrap | Shaved Roast Beef, Smoked Cheddar, Arugula, Horseradish Aioli

Turkey Club Wrap | Avocado, Bacon, Lettuce, Tomato, Garlic Mayo, Whole Wheat Wrap

Caprese Wrap (V) | Fresh Mozzarella, Sliced Tomatoes, Basil Chiffonade, Balsamic Vinaigrette, Sun-Dried Tomato Wrap

Chicken Salad Wrap | Apples, Walnuts, Grapes, Spinach Wrap

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PLATED DINNER

Priced Per Guest, Requires a Minimum of 10 Guests, and Includes Three Courses,
Artisanal Rolls and Creamery Butter, Coffee & Tea Selections

FIRST COURSE

Please Select One

Crisp Caesar Salad | Romaine Hearts, Shaved Parmesan-Reggiano, Herbed Garlic Toast Points, Caesar Dressing

Baby Spinach Salad (V, GF) | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

Wedge of Iceberg (V, GF) | Diced Tomato, Smoked Bacon, Danish Blue, Blue Cheese Dressing

French Onion Soup | Gruyere Cheese en Crôte

Tomato Basil Soup (V) | Oregano Pastry

MAIN COURSE

Please Select One

Includes Chef's Choice of Seasonal Vegetables

Pan Seared Chicken Breast | 22

Vegetable Faro, Lemon Thyme Demi

Chicken Breast Puttanesca (GF) | 24

Tomato, Caper, Olive, Lemon, Garlic Whipped Potatoes

Herb Crusted Filet Mignon (GF) | 30

Roasted Shallot Red Wine Sauce, Sour Cream and Chive Whipped Potatoes

Braised Short Rib | 27

Butternut Squash Faro Risotto, au Jus, Pickled Fennel and Beet Salad

Seared Salmon (GF) | 25

Dill Potato Risotto, Preserved Lemon Béurre Blanc

Citrus Grilled Mahi (GF) | 26

Quinoa Kale Pilaf, Asparagus-Olive Vinaigrette, Roasted Tomato Butter

VEGETARIAN ENTRÉE SELECTION

Please Select One

Roasted Vegetable Romesco (GF) | 18 Roasted Red Peppers, Toasted Almonds, Grape Tomatoes, Minced Garlic, Sherry Vinaigrette

Portabella Mushroom Napoleon | 18 Grilled Eggplant, Roasted Pepper, Goat Cheese Mousse

Squash and Kale Faro Risotto | 16

FINAL COURSE

Please Select One

Chocolate Decadence Cake | Milk Chocolate Buttercream, Caramel

Fruit Tart of the Season | Crème Anglaise, Vanilla Cigarette

Flourless Chocolate Torte (GF) | Berry Coulis, Raspberry Dust

Classic Cheesecake | Raspberry Coulis

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DINNER TABLE

Priced Per Guest, Requires a 20 Guest Minimum, and Includes coffee and tea. Selections and Fresh Baked Rolls & Creamery Butter.

TRADITIONAL BUFFET

\$35.00 Per Guest

Chef's Seasonally Inspired Soup

Mixed Greens (V, GF) | Cucumber, Carrot, Almonds, Fresh Berries, Feta Cheese and Herbed Vinaigrette

Marinated Grilled Vegetables (V) | Balsamic Reduction

Pan Seared West Coast Salmon (GF) | Lemon Chive Beurre Blanc

Herb and Dijon Breaded Chicken | Caramelized Shallot, Marsala

Fresh Seasonal Vegetables (VE, GF)

Slow Roasted Flank Steak** | Natural Jus

Garlic & Rosemary Roasted Potatoes (V, GF)

Desserts

Vanilla Panna Cotta | Fresh Berries, Chantilly Cream

Layered Chocolate Cake | Caramel Sauce

VIVO ITALIANO

\$33.00 Per Guest

Chef's Seasonally Inspired Soup

Caesar Salad | Romaine Hearts, Shaved Parmesan-Reggiano, Herb Garlic Toast Points, Caesar Dressing

Parmesan Crusted Boneless Breast of Chicken | Tomato Sauce

Beef Roulade | Spinach, Roasted Tomato and Mozzarella

Grilled Salmon Puttanesca (GF) | Chopped Tomatoes, Olives, Capers

Herb Roasted Potatoes (VE, GF)

Baked Rigatoni | Marinara, Red Pepper, Wild Mushroom, Ricotta

Marinated and Grilled Vegetables (VE, GF)

Garlic Knots and Marinara (VE)

Desserts

Tiramisu | Espresso-Soaked Lady Fingers, Cocoa, Mascarpone

Lemon Pound Cake | Sweetened Mascarpone, Macerated Berries

CHOP HOUSE

\$38.00 Per Guest

Chef's Seasonally Inspired Soup

Baby Field Greens Salad (V, GF) | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette

BLT Panzanella | Roast Turkey, Smoked Bacon, Avocado, Cherry

Grilled Marinated Bone-In Pork Chop (GF) | Apple Chutney

Tomatoes, Mixed Greens, Chives, Croutons, Arugula Vinaigrette

Baked Potato Bar (GF) | Sour Cream, Smoked Bacon, Chives, Aged

Herb Crusted Sirloin | House Steak Sauce

Cheddar, Soft Butter

Pan-Roasted Atlantic Salmon Fillets (GF) | Lemon Beurre Blanc

Oven Roasted Steakhouse Asparagus (VE, GF)

Desserts

Cheesecake | Cherry and Dark Chocolate

Warm Fruit Crisp | Whipped Sweet Cream

Layered Chocolate Cake | Caramel Sauce, Chocolate Buttercream

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DISPLAYS

Requires a 10 Guest Minimum
Based on Small (40ppl)/Large (100ppl) Platters

ARTISANAL CHEESE | 160/330

Variety of Local, Domestic, and International Cheeses Featuring Haystack Mountain, Jumping Good Goat Farms, Mouco, Grafton Village, Dried Fruits and Nuts, Whole Grain Mustard and Preserves Baguette and Lavosh

CRUDITÉS (V) | 120/220

Seasonal Garden Vegetables
Buttermilk Ranch and Onion Dips
Creamy Hummus and Tapenade
Fresh Flatbread, Crostini and Breadsticks

BREADS AND SPREADS | 100/180

Warm Artichoke, Spinach and Lobster Dip (GF)
Herbed Chevre (GF)
Roasted Red Pepper Dip and Hummus (VE, GF)
Fresh Flatbread, Lavosh and Crostini

SLIDER BAR | 240/420

Three Per Guest

Beef Slider | Smoked Cheddar, Peppercorn Bacon, House Sauce
Pulled BBQ Chicken | Pickled Onions, Buttermilk Biscuit
Smoked Roasted Shiitake | Mozzarella, Roasted Red Pepper

SEASONAL FRUIT TABLE | 160/300

Selection of Tropical and Traditional Fruits and Berries
Yogurt Dip and Honey-Mint Sauce

EUROPEAN ANTIPASTI | 120/220

Cappicola, Genoa Salami, Mortadella, Prosciutto
Fresh Mozzarella, Herbed Chevre, Aged Gouda
Collection of Marinated and Grilled Vegetables and Mushrooms,
Olives, Roasted Tomatoes, Artichoke Hearts
Crostini, Focaccia and Lavosh

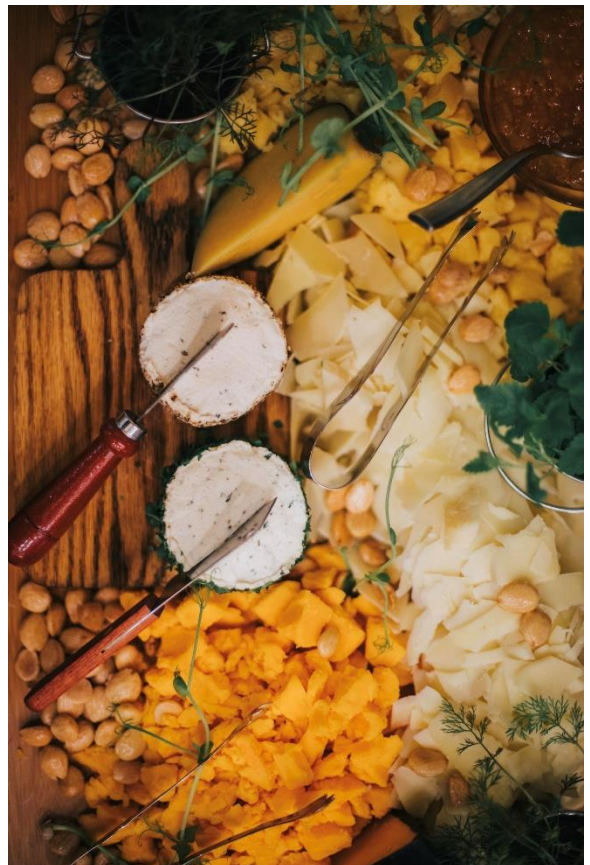
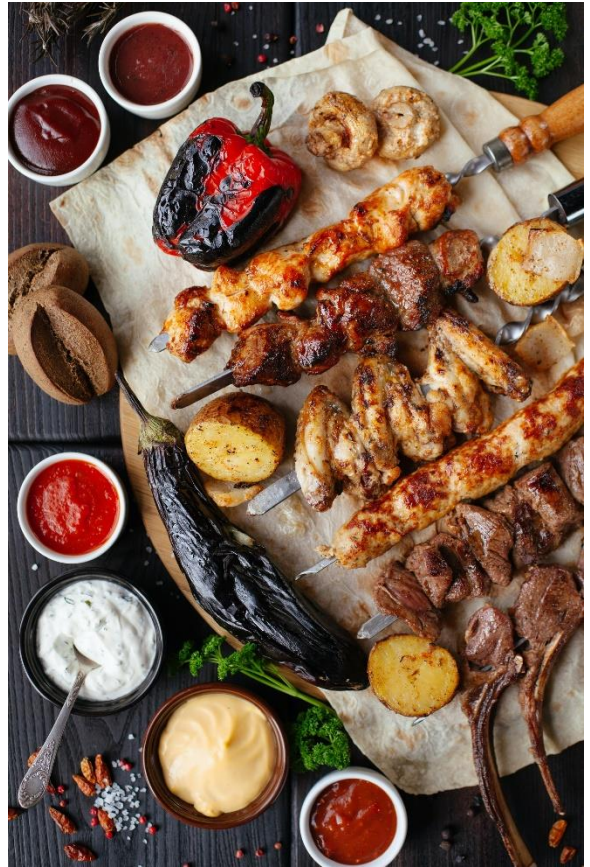
SIGNATURE DESSERT | 140/270

Assorted Truffles, Macaroons, Chocolate Parfaits, Lemon Pound Cake
Bites and Assorted Miniature Pastries
Freshly Brewed Coffee & Tea Selections

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PASSED HORS D'OEUVRES

Hors d'oeuvres may be Displayed or Butler Passed
Priced Per Piece (Minimum of 25 Pieces Per Selection)

CHILLED SPECIALTIES

For \$7

- Truffle and Parmesan Deviled Eggs (V, GF)
- Spicy Crab and Mango Salad on Wonton Chip
- Caprese Skewer | Baby Heirloom Tomato, Basil, Mozzarella, Balsamic Glaze (V)
- Whole Grain Mustard Chicken Salad | Pretzel Cracker, Tart Apple Sweet Chili Relish

For \$8

- Mini BLT | Crisp Bacon, Marinated Tomato, Micro Arugula, Citrus Garlic Aioli, on Brioche Toast Point
- Chili Lime Seared Beef | Poblano Aioli, Micro Cilantro, on Toasted Rye
- Shrimp Gazpacho Shooter (GF)
- Scallop Crudo | Serrano and Orange Vinaigrette, Manchego Chip, Crispy Potato, Micro Beet

PASSED HORS D'OEUVRES PACKAGES

Priced Per Guest | Minimum 25 Guests

4 Pieces Per Guest (Select 2 Cold and 2 Hot) | 30

6 Pieces Per Guest (Select 3 Cold and 3 Hot) | 43

8 Pieces Per Guest (Select 4 Cold and 4 Hot) | 56

Add a Display Table with Your Hors d'oeuvres Package:

Artisanal Cheese Display | Add 19

Crudités | Add 14

Seasonal Fruit | Add 17

HOT SPECIALTIES

For \$7

- Spicy Beef Empanada | Chimichurri
- Chicken Quesadilla | Chipotle Sour Cream
- Coconut Crusted Chicken Satay | Mango Sweet Chili Dipping
- Chicken and Lemon Grass Potsticker | Sweet Chili Soy Dipping Sauce
- Peppadew Goat Cheese Poppers (V)
- Vegetable Samosa | Curried Yogurt Dipping Sauce (V)

For \$8

- Roasted Root Vegetable Kabob | Spicy Hummus (VE, GF)
- Chorizo and Manchego Arepas | Cilantro Lime Cream
- Micro Tostada | Smoked Chicken, Black Beans and Pico De Gallo
- Asian Pork Steamed Buns | Braised Pork Belly, Pickled Vegetables
- Seared Scallop | Sweet Corn Risotto and Pea Shoots

TRADITIONAL BARS

Bartender Fees | \$150 per Bartender For First Three Hours, \$50 Each Additional Hour.
Staffing | One Bar Required for Every 100 Guests

TRADITIONAL BRANDS

Spirits | Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, Jose Cuervo Especial Gold Tequila, Jim Beam Bourbon, Jack Daniels Whiskey, Select Cordials, Martini & Rossi Vermouth

Wine | Drumheller Chardonnay and J Lohr 7 Oaks Cabernet Sauvignon,
J Roget Brut Sparkling

Beer | Coors Light, Bud Light, Michelob Ultra, Heineken, Angry Orchard,
Devils Vienna Lager, Starr Hill Ramble On IPA, Port City Long Black Veil

TRADITIONAL BARS

Package Bar | priced per hour per person

First Hour | 21

Second Hour | 10

Hosted Bar | priced per drink

Mixed Drinks | 10

Imported Beer | 8

Domestic Beer | 7

Wine by the Glass | 10

Cordials | 12

Soft Drinks and Water | 5.50

Cash Bar | priced per drink

Mixed Drinks | 13

Imported Beer | 11

Domestic Beer | 9

Wine by the Glass | 13

Cordials | 16

Soft Drinks and Water | 7

Beer and Wine Bar | priced per hour per person

First Hour | 18

Each Additional Hour | 8

TRADE UP

Select any three (3) spirit brands below to include on your upgraded bar.

Your bar will also include all tridiagonal spirits, beers, and wine.

Add \$3.00 to the cocktail price | Add \$3.00 to each package bar hour

Vodka | Tito's, Virginia Frost, Cirrus, Mutiny Island, Ketel One

Gin | Eight Shires James City, Commonwealth, Hendrick's, Strange Monkey, Fourth Handle Coastal

Rum | Captain Morgan Original Spice, Malibu, Vitae Spirits Golden Rum, Blackbeard's Point, Mt. Defiance Amber

Bourbon, Whiskey and Rye | Church Bourbon, Reservoir Rye, Filibuster Dual Cask Rye, Caiseal Single Malt, Filibuster Bourbon,
Old Volstead's Straight, John J Bowman Virginia Straight

Scotch | Johnny Walker Black, Dewars White, Glenfiddich

Tequila | 1800 Reposado, 1800 Anejo, Patron Silver, Del Maguey Vida Mezcal, Sr. Stoners Hierba Madura

SIGNATURE COCKTAIL ENHANCEMENT

Enhance your Traditional package or hosted bar by adding any signature cocktail from our signature bar list

SIGNATURE BARS

Bartender Fees | \$150 Per Bartender For First Three Hours, \$50 Each Additional Hour.
Staffing | One Bar Required For Every 100 Guests

ULTIMATE BLOODY MARY BAR

Priced Per Person

First Hour | 15

Additional Hours | 11

Minimum Sales | 300

Poison | Absolut, Tito's Handmade, Mutiny Island, Virginia Frost
Select Two Vodka

Salad | Lemons, Limes, Celery, Cucumber Slices, Kosher Pickle Spears, Green Olives,
Pickled Jalapeños, Pepperoncinis, Marinated Artichoke Hearts, Marinated Pearl Onions

Protein | Bacon, Oysters, Cooked Shrimp, Beef Jerky

Seasoning | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper,
Freshly Ground Black Pepper, Seasoned Salts, Pickle Juice, Olive Brine

Flavor | Tabasco Sauce, Louisiana Hot Sauce, Sriracha, Worcestershire Sauce,
Steak Sauce, BBQ Sauce

MARGARITA COCKTAILS

Priced Per Cocktail | 13

Prices Per Batch (25 Cocktails) | 300

Upgrade Your Traditional Package Bar | Add 3 Per Hour

Berry Berry Margarita | Jose Cuervo Silver, Grand Marnier, Strawberry Puree, Blood Orange Juice, Fresh Lime Juice, Water, Ginger Beer, Strawberry, Blood Orange Wedge

Spicy Pineapple Margarita | 1800 Reposado, Triple Sec, Jalapeno Simple Syrup, Pineapple Juice, Fresh Lime Juice, Water, Ginger Beer, Lime Wedge, Jalapeno Slices

Peach Margarita | Patron Silver, Peach Schnapps, Citrus Sour, Peach Nectar, Fresh Lime Juice, Water, Sugar Rim, Dropped Raspberries, Peach Slices

SPARKLING COCKTAILS

Priced Per Cocktail | 13

Prices Per Batch (25 Cocktails) | 300

Upgrade Your Traditional Package Bar | Add 3 Per Hour

Sweet and Berrilicious | J Roget Brut, Hendricks, Pomegranate Juice, Simple Syrup, Fresh Lemon Juice, Water, Fresh Blueberries, Thyme Sprig

From the Trees | Jaume Serra Cristalino Brut, Triple Sec, Cranberry Juice, Simple Syrup, Fresh Lemon Juice, Water, Fresh Cranberries, Rosemary Sprig

Bubble Jito | J Roget Burt, Tito's, Mint Simple Syrup, Fresh Lime Juice, Water, Mint

Sparkling Pear | Jaume Serra Cristalino Brut, Elderflower Liqueur, Simple Syrup, Fresh Lemon Juice, Water, Sage Leaf

CRAFT BEER EXPERIENCE

First Hour | 16

Additional Hours | 9

Select eight beers from our rotating local selection showcasing the best of the area.
Local beers rotate due to season and brewery availability,
work with your catering manager to review what will be available for your event.

*All pricing is per person, unless noted otherwise. Prices are exclusive of 23% taxable service charge, and all applicable state sales taxes.
Prices subject to change without notice*