## Breakfast Banquets

### Continental Breakfast $11.75
Orange Juice, Coffee/Tea, Fresh Baked Danish and Croissants, Accompanied with Jelly & Butter
Add Fresh Fruits $2.00 per person

### Wurlitzer Breakfast $16.75
Fresh Fruit Cup / Fresh Baked Danish & Croissants / Orange Juice / Crisp Applewood Bacon
Breakfast Potatoes
Eggs (Scrambled or Frittata)
Coffee / Tea Service (Plated or Buffet)

### Arnold’s re-Treat $18.75
Fresh Seasonal Fruit Cup / Assorted Fresh Baked Danish & Croissants / Orange Juice /
Coffee/ Tea / Eggs Benedict & Breakfast Potatoes. (Plated or Buffet)

### Brunch Buffet $21.75
Orange Juice, Coffee/Tea, Fresh Baked Danish & Croissants, Accompanied with Jelly & Butter
Fresh Seasonal Fruits / Breakfast Potatoes / Crisp Applewood Bacon / **Choice of:** Hand-carved Honey-Glazed Ham / Herb-encrusted Roast Beef or Oven-Roasted Turkey with Rolls/Condiments. Egg Entrée (Scrambled or Frittata) / Seasonal Vegetable / Penne Pasta with **Choice of:** Vodka Sauce / Mariana Sauce / Pesto Cream Sauce or Alfredo Sauce

### Breakfast Enrichments (per person) $2.50
- Country Sausage Links
- Apple-wood Bacon
- Breakfast Potatoes
- Yogurt Parfait
- French Toast & Syrup – add $1.00
- Belgian Waffles – add $2.50
- Omelet Station – add $3.50
- Smoked Salmon & Bagels – add $3.50

*Minimums may apply depending on availability. Please call to inquire within.*
**Lunch Banquets**

All Plated Lunch Selections Include:
- Choice of House or Caesar Salad
- Rolls & Butter or Enhanced Olive Oil
- Entrée with Potato & Vegetable
- Dessert Selection
- Coffee & Tea Service
11:00 AM - 3:00 PM

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Chicken Marsala</td>
<td>$19.50</td>
</tr>
<tr>
<td>Topped with Cheese, Mushrooms &amp; Marsala Wine Sauce</td>
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<tr>
<td>Chicken Francaise</td>
<td>$19.50</td>
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<tr>
<td>Batter-dipped Boneless Breast of Chicken with Lemon-Butter Sauce</td>
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<tr>
<td>Chicken Wurlitzer</td>
<td>$19.50</td>
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<tr>
<td>Boneless Chicken, Italian Breadcrumbs, Roasted Banana Peppers &amp; Tomatoes</td>
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<tr>
<td>Chicken a la King</td>
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<tr>
<td>Chicken Breast, Red Pepper &amp; Peas in a Cream Sauce with Puff Pastry</td>
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<tr>
<td>Chicken Cordon Bleu</td>
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<tr>
<td>Stuffed with Ham &amp; Cheese, Apricot-Mango Buerre Blanc</td>
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<tr>
<td>Marinated Jerk Chicken</td>
<td>$19.50</td>
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<tr>
<td>Grilled over Coconut Basmati Rice with Fresh Pineapple Salsa</td>
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<tr>
<td>Chicken Florentine</td>
<td>$19.50</td>
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<tr>
<td>Stuffed with Spinach &amp; Ricotta Cheese</td>
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<tr>
<td>Grilled Marinated Pork Chop</td>
<td>$20.50</td>
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<tr>
<td>Caramelized Onion &amp; Apple Chutney</td>
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<tr>
<td>Seared Pork Tenderloin</td>
<td>$20.50</td>
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<tr>
<td>Blue Berry, Port Wine Reduction</td>
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<tr>
<td>Roast Pork Loin</td>
<td>$20.50</td>
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<tr>
<td>Spinach, Polenta, and Asiago with Roasted Peppers</td>
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<tr>
<td>Pan-seared Salmon</td>
<td>$22.50</td>
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<tr>
<td>Brown Sugar Spice Rub</td>
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<tr>
<td>Grilled Sea Bass</td>
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<tr>
<td>Ginger Glaze</td>
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<tr>
<td>Maryland Crab Cakes</td>
<td>$22.50</td>
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<tr>
<td>Spicy Remoulade Sauce</td>
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<tr>
<td>Char-grilled Shrimp &amp; Scallops</td>
<td>$24.50</td>
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<tr>
<td>Basmati Rice with white wine-lemon butter sauce</td>
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<tr>
<td>Beef Bourguignon</td>
<td>$19.50</td>
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<tr>
<td>Served over Egg Noodles</td>
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<tr>
<td>Grilled Filet of Sirloin</td>
<td>$23.50</td>
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<tr>
<td>with Demi-Glace</td>
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<tr>
<td>Petite Filet Mignon</td>
<td>$26.50</td>
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<tr>
<td>with Port Wine Reduction</td>
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<tr>
<td>Tenderloin Kabobs</td>
<td>$26.50</td>
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<tr>
<td>with Tzatziki &amp; Cous Cous Royale</td>
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<tr>
<td>New York Strip Steak</td>
<td>$28.50</td>
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<tr>
<td>with Mushroom Bordelaise</td>
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<tr>
<td>Eggplant Roulade</td>
<td>$19.50</td>
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<tr>
<td>Breaded Eggplant, Ricotta, Mozzarella and Marinara</td>
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<tr>
<td>Vegetable Wellington</td>
<td>$19.50</td>
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<tr>
<td>Sautéed Vegetables with Herbs &amp; Butter Wrapped in Puff Pastry</td>
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<tr>
<td>Portobello Napoleon</td>
<td>$19.50</td>
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<tr>
<td>Layered Grilled Vegetables with Tomato Coulis</td>
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</tbody>
</table>

*Choose up to 3 entrees for your selections

Minimums may apply depending on availability. Please call to inquire within.
Lunch Buffets

The Butcher’s Block $18.95
- Choice of One Meat:
  Hand-carved Roast Beef,
  Roast Turkey, Honey-Glazed Ham, or Roast Pork Loin, Beef Tenderloin (up-charge),
  Rolls and Condiments
- Choice of 2 Salads:
  Caesar Salad, Garden Salad (dressing choice), Three Bean Salad, Cole Slaw, Pasta Salad, Potato Salad, Roasted Corn & Black Bean Salad, Seasonal Fruit Salad, Asian Noodle Salad, Tomato-Cucumber Salad
- Chef’s Assorted Desserts
- Coffee/Tea Station

The Wurlitzer Lunch Buffet $21.95
- Includes Assorted Breads & Butter
- Garden Salad or Caesar Salad
- Fresh Seasonal Vegetables
- Rice, Potato or Pasta,
- Choice of One Entrée Selection
- Dessert Selection
- Coffee/Tea Station

Sandwich Buffet $18.95
- Choice of 3 Sandwiches:
  Roast Turkey with Cranberry Aioli
  Turkey Club Wrap
  Roast Beef with Horseradish Aioli
  Chicken Salad Wrap
  Albacore Tuna Salad Wrap
  New York Pastrami Reuben
  Hummus Grilled Vegetable Wrap*
  Caprese Baguette*
  Open Grilled Chicken Souvlaki with Pita
- Choice of 2 Salads:
  Caesar Salad, Garden Salad (dressing choice), Three Bean Salad, Cole Slaw, Pasta Salad, Potato Salad, Roasted Corn & Black Bean Salad, Seasonal Fruit Salad, Asian Noodle Salad, Tomato-Cucumber Salad
- Chef’s Assorted Desserts
- Coffee/Tea Station

The Pasta Bar $18.95
- Choice of 3 Pastas:
  Fettuccine Alfredo*
  Penne Marinara*
  Orecchiette Bolognaise
  Aglio e Olio*
  Paglia e Fieno
  Traditional Cannelloni*
  Traditional Meat Lasagna
  Eggplant Roulade*
- House Salad (dressing of choice) or Caesar Salad
- Rolls and Butter
- Chef’s Assorted Desserts
- Coffee/Tea Station

Buffet Entrée Selections
Hand-carved Roast Beef,
Hand-carved Roast Turkey,
Hand-carved Honey-Glazed Ham,
Hand-carved Roast Loin of Pork,
Hand-carved Beef Tenderloin (up-charge)
Chicken Marsala, Picatta or Francaise
Chicken Wurlitzer
Grilled Jerk Chicken
Stuffed Chicken Florentine or Cordon Bleu
Filet of Salmon or Cod
Polenta, Spinach & Roast Pork Loin
Beef Bourguignon
Chicken ala King with Puff Pastry

Second Entrée Selection Add $3.95

Final Count of all selections must be provided 7 days prior to the event. Gluten free options are available at additional cost.
* Denotes vegetarian option

Minimums may apply depending on availability. Please call to inquire within.
Dinner Soups

$4.25
Seafood Bisque with Puff Pastry Crouton
Tomato-Basil Cream Bisque
Butternut Squash Bisque
Traditional Wedding Soup
Chicken Corn Chowder
Wurlitzer Potato Soup
Roasted Truffle Cauliflower Gazpacho

A la Carte Dinner Salads

Romaine Caesar $7.50
Anchovies, Cheese, Shaved Parmesan,
Caesar Dressing
Field Greens with Roasted Beets* $7.50
Orange Segments, Chevre Cheese,
Citrus Vinaigrette
Bibb lettuce with Poached Pear* $8.50
Candied Walnuts, Maytag Bleu &
Mustard Vinaigrette
Chopped Salad* $8.50
Chopped Romaine, Garbanzo Beans, Tomatoes,
Cucumber, Onion, Carrot, Provolone Cheese,
Balsamic Vinaigrette
Fresh Garden Salad* $6.50
Grilled Pineapple Caesar $8.50
Fresh Pineapple, Romain Lettuce, Asiago
Caprese* $7.50
Beefsteak Tomatoes, Fresh Mozzarella,
Basil, Olive Oil & Balsamic Drizzle
Antipasto $8.50
Select Meats, Cheeses, Olives,
Provolone, Roasted Peppers
Wedge Salad $7.50
Iceberg Lettuce, Smoked Bleu, Heirloom Tomatoes,
Bacon, Bermuda Onions, Cracked Peppercorn
Ranch Dressing

Final Count of all selections must be provided 10 days prior to the event.
Gluten free options are available at additional cost.
* Denotes vegetarian option

Minimums may apply depending on availability. Please call to inquire within.
Hors d’oeuvre Stations

Fresh Fruit Fanfare $4.50
Fresh Cantaloupe, Pineapple, Honeydew, Watermelon, Grapes and Assorted Berries

Cheese Display $5.50
Imported and Domestic Cheeses
Fresh Berries and Grapes
Accompanied with Artisan Breads & Crostini

Gourmand Display* $7.50
Imported and Domestic Cheeses
Fresh Vegetables, Dips, Seasonal Fruits, Artisan Breads, & Assorted Olives

Antipasto $8.50
Assorted Meats, Imported Cheeses, Roasted Peppers, Marinated Artichokes, Marinated Mushrooms, Garbanzo Beans, Scallions and Assorted Olives on a Bed of Romaine

Breads & Spreads* $5.50
Hummus, Olive Tapenade, Tomato-Basil, and Artichoke Accompanied with Fresh Baked Crostini’s & Artisan Breads

Seafood market price
Fresh Raw Bar with Clams, Oysters, & Ahi Tuna, along with Steamed Mussels and Poached Chilled Shrimp

Shrimp Cocktail Bowl market price
Ice Bowl with Traditional Cocktail Sauce, Fresh Lemons

* Denotes vegetarian option

Minimums may apply depending on availability. Please call to inquire within.
Hors d’oeuvres

Vegetarian

Caprese $2.95  
Tomato, Mozzarella, Basil & Balsamic Glaze

Mini Grilled Cheese $2.95  
with Tomato Soup

Assorted Bruschetta’s $2.50  
Tapenade, Tomato-basil, Hummus, Brie & Raspberry Puffs $2.75  
Mushroom Profiterole $2.75  
Vegetarian Spring Roll $2.50  
Wasabi-Soy Dipping Sauce

Spanakopita $2.75  
Roasted Beet & Goat Cheese $2.75  
With Arugula in Phyllo Cup

Savory Quiches $2.75  
Stuffed Mushrooms $2.75  
Chevre Crostini $2.75  
Roasted Red Pepper, Basil & Pine Nuts

Caramelized Onion & Smoked Gouda Crostini $2.75  
Egg Dipped Artichoke Hearts $2.75  
Roasted Red Pepper Aioli

Twice baked Mini Potato $2.75  
with Bacon & Cheddar

Goat Cheese & Figs Crostini $2.75  
with a dash of chopped pistachios

Seafood

Lobster Mac and Cheese $3.75  
Served in Tasting Spoons

Garlic Marinated Shrimp $3.00  
With Pesto Aioli on Crostini

Spicy Tuna on Sesame Crouton $3.50  
Wasabi Aioli

Maryland Crab Cakes $3.75  
Old Bay Remoulade Sauce

Bacon Wrapped Scallop $3.50  
Seared Scallop on Crostini $3.50  
With Spicy Corn Relish

Bloody Mary Shrimp Shooter $3.00

Shrimp Fritters $3.00

Pineapple Salsa

Smoked Salmon on Cucumber $3.00  
with Dill Cream

Crabmeat Ravigote $3.00  
Pate Choux Pastry

Meat

Mini Chicken Rolled Quesadilla $3.50  
Served with a Margarita tasting

Mini Short Rib Sliders $3.75  
Mini Brioche Rolls

Thai Chicken or Beef Satay $2.50  
With Spicy Dipping Sauce

Buffalo-Style Chicken Satay $2.50  
Mini Rueben $3.00

Mu Shu Chicken Dumpling $2.50  
With Hoison Glaze

Beef Wellingtons $3.00

Sliced Tenderloin on Herb Crostini $3.00  
Caramelized Onions with Gorgonzola Whipped Cream

Lamb Lollipop $5.25  
With Mustard Dipping Sauce

Chicken Cordon Blue $3.00  
Ham, Swiss & Breadcrumb Crust

Minimums may apply depending on availability. Please call to inquire within.
Dinner Entrees

POULTRY

Chicken Florentine $23.50
Oven-Roasted, Stuffed Breast of Chicken with Ricotta & Spinach

Tuscan Grilled Chicken $22.50
Marinated with Balsamic, Fresh Herbs & Tomato Bruschetta

Chicken Marsala $22.50
Pan-seared Breast of Chicken, Mushrooms, Marsala Wine

Chicken Marsala $22.50
Pan-seared Breast of Chicken, Mushrooms, Marsala Wine

Chicken Oscar $25.50
Grilled Breast of Chicken, Topped with Crabmeat, Asparagus & Hollandaise Sauce

Chicken Francaise $22.50
Batter-Dipped and Sautéed with Lemon Sauce

Chicken Saltimbocca $24.50
Stuffed with Prosciutto & Cheese, Fresh Sage, Lemon – White Wine Sauce

Chicken Wurlitzer $24.50
Boneless Chicken, Italian Breadcrumbs, Roasted Banana Peppers & Tomatoes

BEEF

8oz. Filet Mignon $36.50
Red Wine Demi-Glace

Herb Encrusted Prime Rib of Beef au Jus $32.50
Sliced Filet of Sirloin $26.50
Port Demi-Glace

14oz Strip Steak $36.50
Herb Butter Medallion

Slow Cooked Short Ribs $28.50
Roasted Vegetable & Mushroom Jus

Mustard & Herb Encrusted Rack of Lamb $38.50
Mint Infused Jus

Pan-seared Veal Chop Market
Mushroom Bordelaise

Veal Saltimbocca $32.50
Sautéed with Prosciutto & Cheese, Fresh Sage, Lemon – White Wine Sauce

Choice of House or Caesar Salad
Assorted Breads & Butter
Entrée with Potato & Vegetable
Coffee & Tea Service

Minimums may apply depending on availability. Please call to inquire within.
**PORK**

- Maple Glazed Grilled Pork Chop  
  Caramelized Onion-Apple Chutney  
  
  $22.50

- Roast Pork Loin  
  Spinach, Polenta & Cheese  
  
  $22.50

- Miso Glazed Pork Tenderloin  
  Blue Berry-Port Wine Reduction, Fried Onions  
  
  $23.50

- Braised Pork Shank  
  Red Wine & Caramelized Onion Sauce  
  
  $22.50

**SEAFOOD**

- Pan Seared Halibut  
  Apple-Onion and Cognac Compote  
  
  $36.50

- Shrimp Scampi with Linguini  
  
  $28.50

- Char-grilled Shrimp and Scallops  
  Basmati Rice with Mushrooms, Asparagus & Garlic Cream Sauce  
  
  $34.50

- Caribbean Jerk Marinated Grouper  
  Fresh Pineapple Salsa  
  
  $36.50

- Pan-Seared Salmon  
  Brown Sugar Spice Rub  
  
  $23.50

- Pan-Seared Chilian Sea Bass  
  Lemon-Thyme Risotto  
  
  $39.50

- Lobster Tail  
  Market  
  
  Drawn Butter

**VEGETARIAN**

- Asian Vegetable Stir Fry with Basmati Rice  
  
  $22.50

- Eggplant Roulade  
  Breaded Eggplant, Ricotta Cheese, Mozzarella & Marinara  
  
  $22.50

- Portobello Mushroom Napoleon  
  Grilled Vegetables & Tomato Coulis  
  
  $22.50

- Vegetable Wellington  
  Sautéed Vegetables with Herbs & Butter Wrapped in Puff Pastry  
  
  $22.50

- Wild Mushroom & Asparagus Risotto  
  
  $22.50

- Stuffed Poblano Pepper with Mixed Vegetables  
  
  $23.50

- Squash Ravioli with Roasted Root Vegetables  
  
  $21.50

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*Final Count of all selections must be provided 10 days prior to the event. Gluten free options are available with possible additional costs.*

*Minimums may apply depending on availability. Please call to inquire within.*
Dinner Buffets

A Capella Buffet: $21.50
- Caesar or Mixed Green Salad
- One Starch Selection
- One Vegetable Selection
- One Entrée Selection
- Dessert Selection
- Coffee/Tea Station

Orchestral Buffet: $29.50
- Caesar or Mixed Green Salad
- Two Starch Selections
- Two Vegetable Selections
- Two Entrée Selections
- Dessert Selection
- Coffee/Tea Station

Buffet Menu Options:

Vegetables
- Green Bean Medley / Honey & Brown Sugar Glazed Carrots / Cauliflower Au Gratin /
- Sautéed Broccoli Rabe / Roasted Brussels Sprouts / Roasted Root Vegetables /
- Broccoli, Cauliflower & Carrot Medley

Starches
- Penne with Alfredo, Marinara, Pesto Cream, Bolognese or Vodka Sauce / Macaroni-n-Cheese
- Oven Roasted Red Skin Potatoes / Mashed Potatoes / Smashed Herbed Potatoes / Potatoes Anna
- Parsley-buttered Potatoes / Seasoned French Fries / Rice Pilaf / Herbed Wild Rice

Buffet Entrée Selections

Butcher’s Block ($75 Chef’s Carving Fee)
- Hand-carved Roast Beef / Oven-Roasted Turkey / Honey-Glazed Ham or Herb Roasted Pork Loin
- accompanied with Condiments & Assorted Sandwich Rolls on Request

Up Grades: at an Additional Up-Charge (Market Price)
- Roast Leg of Lamb / Prime Rib / Tenderloin of Beef

Chaffered Entrées:
- Chicken Wurlitzer, Marsala, Picatta, Francaise, Florentine or Oven Roasted Chicken
- Pan-Seared Filet of Salmon with Brown Sugar Spice / Oven-roasted Cod with Lemon-Butter
- Oven-Roasted Pot Roast / Beef Bourguignon / Roast Pork Loin with Polenta & Spinach
- Lasagna Bolognese / Eggplant Roulade / Roast Turkey with Stuffing

Minimums may apply depending on availability. Please call to inquire within.
**Dinner Stations**

A Station Party is a Crowd Pleaser! A Minimum of Three Stations Ordered.

**Butcher's Block** ($75 Chef's Carving Fee) $10.50
Hand-carved Roast Beef / Oven-Roasted Turkey / Honey-Glazed Ham or Herb Roasted Pork Loin / Accompanied with Condiments & Assorted Sandwich Rolls

*Up Grades: at an Additional Cost (Market Price)*
Rack of Lamb / Prime Rib / Tenderloin of Beef

**Pasta Station** $7.50
Selection of Two Pastas & Two Sauces
Penne, Ravioli, Tortellini or Bucatini Pasta
Marinara, Alfredo, Pesto Cream, Bolognese ($1.00) or Vodka Sauce
Chicken or Shrimp May be Added at Additional Charge

**Salad Station** $5.25
Mixed Mesclun Greens and Romaine Lettuce
Selections of Tomatoes, Carrots, Cucumbers, Croutons, Black Olives, Red Onion, Sun Flower Seeds, Garbanzo Beans, Craisins & Assorted Dressings

**The Asian Station** $8.50
Choice of two: General Tso’s Chicken / Shrimp Kung Pao / Beef & Broccoli
Chicken Dumplings with Hoisin Glaze
White Rice or Fried Rice
Fortune Cookies

**Mexicali Alley** $8.50
Soft and Hard Taco Shells
Seasoned Beef & Chicken / Shredded Lettuce / Cheese / Chopped Tomatoes / Onion Black Beans / Salsa / Sour Cream & Guacamole / Accompanied with Spanish Rice

**Mac-n-Cheese Station** $7.50
Cheddar and Creamy Mac & Cheese
Accompanied with Bacon Bits / Sautéed Mushrooms / Chopped Tomatoes / Broccoli Florets & Fried Onions
Lobster Mac-n-Cheese (Additional $5.00 per person)

*Minimums may apply depending on availability. Please call to inquire within.*
**Mediterranean Station**  $10.50
Marinated Chicken & Beef Kabobs / Yellow Rice / Hummus / Warm Pita, Tzatziki Sauce & Greek Vinaigrette / Cous Cous Salad

**Fowl Ball**  $12.50
Roast Chicken / Fried Chicken / Chicken & Dumplings
Roasted Root Vegetables

**Lazarski Polish Station**  $12.50
Sautéed Pierogi, Grilled Smoked Kielbasa, Golumpki, Sweet & Sour Cabbage, Mustards

**Truckin’ up to Buffalo** ($75 Chef’s Carving Fee)  $10.50
Mini Roast Beef au jus on Weck Rolls / Horseradish / Mayonnaise
Chicken Wings – Hot / Medium / Mild / or BBQ
Bleu Cheese Dressing / Carrots & Celery
Webber’s Mustard Potato Salad

**Slider Station**  $10.50
Beef & Chicken Sliders
Accompanied with Ketchup / Mustards / Chopped Onion / Mayonnaise / Pickles
Served with Seasoned French Fries

**Japanese Sushi Bar**  Market Price
Selection of Sushi, Sashimi and Rolls Served with Soy Sauce / Pickled Ginger and Wasabi
Sushi Chef Available Upon Request (Additional Fee)

**Flatbreads and Bombers**  $10.50
Thin Crust Assorted Pizzas, Italian Assorted and Mini Meatball Bombers
House-made Chips

*Minimums may apply depending on availability. Please call to inquire within.*
Bar Packages

Soft Drinks / Juices / Mixers & Fruit Garnishes

Liquors: Vodka / Gin / Rum / Whiskey / Scotch / Bourbon / Tequila / Triple Sec & Amaretto

Wine: Chardonnay / Pinot Grigio / Rose / Pinot Noir / Cabernet & Riesling

Bottled Beer:
House Package: Labatt’s Blue / Labatt’s Blue Light / Budweiser / Budweiser Light / Corona
Call and Premium Package: Labatt’s / Budweiser / Woodcock Brothers / Big Ditch / Stella Artois

Based on per person.

<table>
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<tr>
<th></th>
<th>House</th>
<th>Call</th>
<th>Premium</th>
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<tbody>
<tr>
<td>Two-hour Bar</td>
<td>$18.50</td>
<td>$20.50</td>
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<td>Three-hour Bar</td>
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<tr>
<td>Four-hour Bar</td>
<td>$24.50</td>
<td>$28.50</td>
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<tr>
<td>Five-hour Bar</td>
<td>$27.50</td>
<td>$31.50</td>
<td>$39.50</td>
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Cash Bar
Consumption Bar
Soda Package $9.50 per person
Champagne Toast $3.50 per person

Punches
(Bowl Serves Approximately 30 People)
Sparkling Fruit $45.00
Wine $55.00
Mimosa $55.00
Rum $75.00
Mimosa Bar (Consumption) $28.00

Contains variety of fruit juices & fresh fruit garnishes
Minimum of 3 bottles

Additional liquors may be ordered
Shots are prohibited at all functions

Minimums may apply depending on availability. Please call to inquire within.
Catering Guidelines:

Our Catered Events require a non-refundable deposit to hold your event and/or meeting space. This deposit will be applied to your final bill. In the unlikely circumstance that you cancel your event for any reason, your deposit is non-refundable and will be forfeited.

If there is a cancellation by the client, the client will be responsible for the following cancellation fees:

- 25% of estimated charges if cancelled 60 days or less
- 50% of estimated charges if cancelled 30 days or less

Pricing is effective as of ____________________. Prices quoted from the ____________________ menus are subject to comparable increases to meet costs of goods and services at the time of the event if necessary. If pricing does increase due to a proportional increase to meet costs of goods, Wurlitzer Events will agree to modify a menu to fit within your budget. We will guarantee price 30 days in advance of event. ____________________

- During the initial planning of your event we request an estimated number of guests.
- A final guarantee is required ten days before the function. This guarantee is not subject to reduction.
- You will be financially responsible for 100% of your guarantee number or the actual number of guests served, whichever is greater.
- Payment for certain events is required by 48 hours prior to event. Payments may also be made in the weeks and months prior to the event and will show on the final master bill.
- Certified Checks, Money Orders or Cash are required for certain final payments. Credit Card payments may not be accepted for certain functions without consent of management.

Liability for damages to the premises will be charged accordingly if caused during your event. Alcohol consumption is always monitored during an event. We reserve the right to refuse the service of alcohol to any guest that appears to be intoxicated. Alcohol SHOTS of any kind are forbidden.

We will charge an Administration Fee of 20% on food and beverage purchases for all banquets, functions and other events. This fee is NOT distributed to the banquet staff or any staff member providing service to our customers as a gratuity. The Administration Fee is NOT a gratuity NOR is it suggested to be a gratuity. The Administration Fee is the charge for servicing your event and covers the costs associated with food tasting, planning, site tours, logistics, insurance, and other administrative costs. Our banquet staff, including waiters, bartenders and all laborers, work for their wages which exceed NYS minimum wage requirements; thus gratuities are discretionary, but are neither necessary nor expected. This 20% Administration Fee and 8% New York State Sales tax will automatically be added to your invoice.

A labor fee of $18.00 per hour per server will be added to bills for events that require staff levels that are inconsistent to the total food and beverage sales of 20% (Administration Fee). This Labor Fee is NOT a gratuity, NOR is it suggested to be a gratuity. The Labor Fee is NOT dispersed to the banquet staff or any staff member providing service to our customers as a gratuity. If your group is tax exempt, the proper certificate should be submitted in advance of your event.

Thank you for booking your event with us!

Minimums may apply depending on availability. Please call to inquire within.