

Twentieth Century Club Reception Package

The menus are based on a minimum of 100 guests with per person price plus tax. The pricing includes venue with tables and chairs, food, service, one bartender and basic equipment (china, silver, water glass, floor length poly custom color linens and linen napkins)

COCKTAIL HOUR

Coconut shrimp served with sweet chile sauce
Skewered spicy buffalo chicken tenders with blue cheese dip

Middle Eastern Display

A selection of classic and creative Middle Eastern offers grilled lamb meatballs and traditional dips to include hummus, baba ghanoush and tzatziki garnished with black olives, carrots and celery sticks and offered with pita bread

BUFFET MENU

Grilled sliced flank steak with red wine sauce

Chicken rolitini stuffed with mushrooms and spinach served with marsala sauce on the side

Mashed potatoes

Rice pilaf

Seasonal vegetable medley seasoned with herb butter

Garden salad with choice of dressing

Assorted freshly baked breads and rolls with butter

\$69.95 per person plus tax

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COCKTAIL HOUR

Teriyaki skewered beef

Chicken satay with peanut sauce

Italian Bruschetta Display

Create your own bruschetta with our toasted Italian crostini brushed with olive oil and herbs and offered with the assorted toppings to include: -
caramelized onions and herb cheese -roasted peppers and goat cheese -
basil seasoned tomato concasse
-pesto marinated mozzarella

BUFFET MENU

Roasted salmon filet with a Dijon and herb crust

Cricket chicken - our signature dish grilled boneless breast of chicken marinated in lime, pommery mustard and brown sugar

Roasted potatoes with rosemary and olive oil

Pasta with garden peas and yellow peppers in a sage cream sauce

Green beans and carrots in Italian olive oil

Spring mix with cherry tomatoes, carrots and cucumber in balsamic vinaigrette

Assorted freshly baked breads and rolls with butter

\$69.95 per person plus tax

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COCKTAIL HOUR

Dijonaise shrimp wrapped in bacon
Swedish meatballs

Cheese and Crudité Display

A lavish display of fine domestic and imported cheeses cascading with fresh seasonal fruits and offered with assorted cocktail crackers
Garden baskets filled with colorful raw vegetables
offered with an assortment of savory dips

BUFFET MENU

Buttermilk fried chicken with a light flour coating

Pulled pork in a tangy barbecue sauce served with miniature kaiser rolls

Baked macaroni and cheese

Whipped sweet potatoes

Grilled seasonal vegetables brushed with balsamic and served at room temperature

Spinach salad with cherry tomatoes, red onion and herbed croutons served with choice of dressing

Assorted freshly baked cornbread with butter

\$69.95 per person plus tax

Additional Equipment & Services

Full Bar **non alcoholic** beverages includes all sodas, waters, mixers, bar glassware, cocktail fruit and ice
\$8.95 per guest

Beer and Wine Bar **non alcoholic** includes all sodas, waters, bar glassware and ice
\$4.95 per guest

Bartending services of \$240.00 per bartender per 75 guests
There is 1 bartender included in the above menu samples

Linen upgrades –call for selection and pricing

Add a 3rd entrée for 8.50 per guest

Liquor must be provided by the client.

BUFFET COFFEE SERVICE

Freshly brewed coffee, decaffeinated coffee and hot water with tea box served with half and half and sweeteners
\$4.00 per person

Additional Food Choices

Wedding cakes start at \$5.00 per guest and are based on your design

ITALIAN ANTIPASTI DISPLAY

A savory baked ricotta torte surrounded by a spectacular display of roasted tricolor peppers, marinated mushrooms and artichoke hearts, pesto marinated mozzarella balls, Italian olives, prosciutto, Sopressata, Genoa salami and cheese filled hot peppers, offered with assorted rustic breads and foccacia

\$7.50 per person

INTERNATIONAL CHEESE DISPLAY

A beautiful array of internationally made cheeses and sliced charcuterie presented garnished with the freshest seasonal fruits and offered with assorted spreads and condiments, accompanied by Italian breads and cocktail crackers

\$5.95 per person

ITALIAN PASTRY DISPLAY

An ever changing selection of miniature cannolis, éclairs, tira misu, fruit tarts, baba rhum, cream puffs, raspberry chocolate cakes, and more

\$6.95 per person

MINIATURE SWEETS

Mini carrot cakes, assorted cheesecakes, chocolate mousse cups, linzer squares, lemon bars, pecan diamonds and more

\$6.50 per person