## APPETIZERS: Trays NOT INCLUDED IN PACKAGES

1. Taco platter w/dippin trays, let, tom, onion, hot sauce, chips,
\$155 (30p)
2. Chips and dip
. $\$ 70$ (16P),
\$30/\$60
3. Mini-meatballs/marinara sauce.
\$45/\$85
4. Fresh Mozzarella sticks. Lg (30 people) \$45/\$80
5. Stuffed Mushrooms. Lg (30 people) \$50/\$85
6. Veggie platter Lg ( 45 people) sm (20 people) \$50/\$80
7. Cheese \& crackers. Lg ( 45 people) sm (20 people) \$55/\$85
8. Bruschetta bread ( 20 people) \$50/\$75
9. Bread sticks with garlic butter. ( 25 people)
10. Calamari. One size up to 35 guests
$\$ 100$
11. Wings, honey or BBQ, garlic parm, teriyaki, hot. \$70/\$135
12. Boneless Wings: honey barb/buffalo/habernera \$70/\$135
13. Fresh cut fruit bowl large tray $\$ 100$. ( 40 people) Sm $\$ 70$ (25 people)
14. Charcuterie Board: cured meats and other meat products paired with different accompaniments, such as toast, fruit, cheese 60 people $\$ 150$, 100 people $\$ 260$, over 130 people $\$ 300$ and up
*Ask about our family-style apps for each table starting at $\$ 55$ per
table. Includes 3 different appetizers.
Dinner Entrees: large for 20 people, half tray for 10 to 12 people
Price includes sterno, rack and trays
You may select three entrees for your special occasion
Note: There is an upcharge for dishes that contain alcohol
15. Chicken Marsala- Italian-American dish of golden pan-fried or oven baked chicken cutlets and mushrooms in a rich Marsala wine sauce. \$60/105
16. Francaise- flour-dredged, egg-dipped, sautéed chicken cutlets with a lemon-butter and white wine sauce. \$60/\$110
17. Picatta- chicken breast cutlets, dredged in flour browned, and served with a sauce of butter, lemon juice, capers, and either stock or white wine. \$60/\$100
18. Chicken Parmigiana $\$ 55 / \$ 105$
19. Penne Alla vodka or add chicken $\$ 35$ - perfectly seared chicken, chunky tomatoes, and the best creamy marinara sauce \$65/\$100
20. Fried or roasted chicken with lemon pepper $\$ 60 / \$ 100$
21. Barbecued chicken great with rosemary and garlic with olive oil and sea salt. Add pasta or ziti salad as a secondary entrée. \$60/\$100
22. Sausage \& peppers $\$ 45 / \$ 85$
23. Pasta and marinara sauce
24. Lasagna
25. Stuffed Shells with ricotta cheese add spinach \$20, $\$ 45 / \$ 80$
26. Meatballs $\$ 50 / \$ 85$
27. Broccoli Rabe with grilled sausage or chicken \$65/\$120
28. Eggplant parmigiana $\$ 40 / \$ 75$, Eggplant Rollatini.
29. Mac and cheese
30. Chicken Tenders.
31. Fries
\$35/\$65
\$45/\$80
\$40/\$75
\$35/\$65
\$55/\$90

SALADS Feeds 25 people per large tray. 10 people per half tray Packages include house or Caesar salad. Other salads may be selected for an additional charge.
Avocado Salad.
Large $\$ 75$
Romaine lettuce, avocado, cucumber, tomato, red onion, Kalamata olives,
House Salad. Large \$60
Chef Salad. Large $\$ 70$
Turkey, roast beef, ham, provolone, boiled eggs, salami, pepperoni Caesar Salad Large $\$ 60$ w/chicken. $\$ 80$

Spanish Dishes and other dishes- many options, please ask. Full trays feed 20, half tray 10 to 12 people

Empanadas. Beef, Chicken, Mac \& Cheese, Pizza \$100
Fried Chicken (variety of pieces) $\$ 100$ (feeds 25)
Arroz con Gandules - Puerto Rican rice, or Arroz con Gandules (Rice with Pigeon Peas) is a classic dish. $\$ 95$ per tray
Pernil pork- Crispy, juicy Puerto Rican Pernil is slow roasted until fall-apart tender. Seasoned with garlic and adobo for maximum flavor and incredible taste! \$150 per tray. * May be upcharge for large head count
Taco Bar $\$ 9$ per person. You'll get everything you need to feed your guests and then some. includes ground meat, tacos, lettuce, tomato, cheese, sauce

Starches (\$75 each large tray feeds 20)

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| :--- | :--- | :--- | :---: |
| 1. | Garlic roasted mashed potatoes | 4.. Macaroni or Potato Salad |  |
| 2. | Herbed roasted potatoes | 5. Sweet Potato with brown |  |
| 3. | sugar | Rice Pilaf |  |

Fish and steak upcharge, add \$3 to \$4 per person

1. Chicken Scampi 4. Salmon
2. Flank Steak 5. Stuffed filet of sole 3. Sliced Roast Beef/gravy and mushrooms $\$ 20$ 6. Prime Rib

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| Pies | $\underline{\text { Fruit Bowl }}$ |
| :--- | :---: |
| Cheese-Cake. | Key Lime <br> Chocolate Cake. <br> Coffee Cake <br> Choc chip cookie |
| Tiramisu. <br> Italian Cookie platter. Inquire | Large $\$ 110 / 60 \mathrm{p}$ |
| Dessert Table $\$ 5$ per person |  |
| Assortment of cookies, cupcakes, <br> cake |  |

Breakfast: includes room rental. $\$ 22.00$ per person Scrambled eggs, sausage, bacon, breakfast potatoes, OJ, coffee/tea, craft of water on each table.
Brunch: $\$ 25.99$ same menu as above but add roast beef and gravy, vegetables, fruit, assorted breakfast breads and or muffins, mini yogurt
Finger food option: wings, charcuterie board, mini meatballs, bruschetta bread

Food Allergy: Please let the chef know of any food allergies 5 days prior to your event.

Name:
Address:
Email:

Cell:
Date Requested:

- HOURLY ROOM RENTAL FEES INCLUDE YOUR SERVICE FEE OF \$150 TO BRING YOUR OWN FOOD.
- HOURLY RENTALS Staff will tend to your event with an $20 \%$ service gratuity. Tables and chairs are included but there is a $\$ 10$ table rental for last minute additional table and chair requests.

| Grand (70 guests minimum with food, holds up to go guests) or <br> without food $\$ 300$ per hr. | Loft $\$ 175$ per hr. (sister building) holds up to 70 guests. <br> There is no kitchen provided, BYO chafing trays, racks, sternos |
| :--- | :--- |
| Both rooms Grand \& Crystal: $\$ 425$ per hr. | Rustic room $\$ 225$ per hr., holds up to 80 guests. |
| Crystal $\$ 275$ per hr. holds up to 70 guests | Soda $\$ 1$ per person |

Parties under 35 get three hours, over 35 get four hours with food packages

- Dinner: Package 1 \$26.99 per person/tax/gratuity: hall rental, 2 entrees, 1 vege, salad, bread \& butter along with soft drinks, LEDs
- Dinner: Package 2 \$31.99 per person/tax/gratuity: hall rental, 3 entrees, 1 vege, 1 starch, salad, bread \& butter and soft drinks LEDs
- Dinner Package 3 Both rooms: for over 90 guests $\$ 36.99$ per person/tax/gratuity:

Staff cut and serve cake \& coffee \& tea \$100 $\qquad$ . *We cannot store any dessert/food in our fridge


DYO table décor: $\$ 150$ for 3 set up hours. No outside throne chairs or photo booth permitted but you can rent ours. See add-ons below.
*Bar service fee \$100 and up. Covers bar amenities: lemons, limes, cups, napkins, cherries, olives.
Open bar options: *\$25 per person/4hrs call drinks, *\$30 per person/4hrs top shelf drinks, * $\$ 35$ per person/4hrs Premium drinks CrC bar $\qquad$ Or Runtab $\qquad$ A gratuity of $20 \%$ will apply to all tabs for bar staff.

Champaign toast $\$ 25$ per table $\qquad$ Non-alcoholic toast \$13 per table $\qquad$ —.
*DJ \$150 per hour $\qquad$ Bring own DJ $\$ 20$.

Aux cord to our sound system/mic: \$50 SECURITY DEPOSIT: \$300

## Clean up fee: \$50 (applies to those who bring their own food)

## Add-ons: à la carte

| Photo backdrop $\$ 40$ to $\$ 60$ | Throne Chair $\$ 150$. Rug $\$ 25$ | Photo Booth $\$ 450 / \$ 550$ | Linens $\$ 13$ to $\$ 17$ each |
| :--- | :--- | :--- | :--- |
| Pink Shimmer backdrop $\$ 80$ | Dbl Throne $\$ 225$ | Colored or Dbl linen $\$ 15$ | TV USB visual $\$ 40$ |
| Balloon Arch $\$ 225$ and up | Velvet Bench $\$ 75 /$ Chaise $\$ 40$ | Candy table or Cart $\$ 200+$ | Arcade room $\$ 50$ per hr. |
| Balloon Column $\$ 80 / \$ 150$ | Red ropes $\&$ stanchions $\$ 50$ | White cylinder display $\$ 30$ ea. | 8 Chafing tray, rack \& sternos $\$ 100$ |
| Balloon table bundle $\$ 40$ | Decorated Dessert table $\$ 200+$ | White chairs $\$ 100$ upcharge | Backdrop pole rental /clips $\$ 15$ |
| Master Display 2 arches, balloons, chair, rug, blocks \& detailed décor <br> $\$ 750$ | Baby number dessert table with backdrops, includes cupcake stands, cake <br> stand or platters. $\$ 300$ |  |  |

- Get the Master display and baby number dessert table and receive complimentary elegant style table set up! Save \$700

Total $\qquad$ plus tax $\qquad$ $=$ $\qquad$ Reservation deposit 33\% of total $\qquad$

