

Minimum of 25 guests

Ice is customarily included, however certain events may have an additional fee for ice

# Special Occasion Package One \$64.00 per person

## The Vineyard Bar Package

A wine, beer and soft drink bar open throughout the evening (maximum of 4 hours). House red wine, house white wine, house blush wine, Coor's Light, MGD, Heineken, soft drinks, bottled Nantucket juices, and bottled water

## Stationary Hors d'oeuvres Display (1 hour)

Select 2

Dip Platter: Artichoke parmesan dip, con queso dip, spinach dip, hummus and assorted tortilla and pita chips Hummus Platter: Traditional, red pepper, white bean hummus with pita bread, pita chips and lemon rosemary flatbread Mediterranean Platter: Hummus, tabouli, grape leaves, tzatziki, roasted eggplant, baba ghanouj and served with pita bread, pita chips and crackers

Crudités of vegetables display: marinated baby carrots, cauliflower buds, broccoli florets, squash, zucchini, snow peas, medley of julienne bell peppers, asparagus, grape tomatoes and sliced cucumbers with choice of spinach or artichoke parmesan dip

Fruit Display: Fresh melon, grapes, berries, pineapple and strawberry grand marnier dip
Bruschetta Display: grilled baguette slices rubbed with garlic, sea salt and olive oil and accompanied by three bruschetta toppings: spicy olive cucumber; basil, tomato and garlic; sundried tomato pesto relish

## **First Course**

Your choice of salad

Wire basket filled with assorted dinner rolls and lemon rosemary flatbread with french butter balls and sun dried tomato

### **Second Course**

Select your choice of chicken entrée
Accompanied by your choice vegetable and starch
Regular coffee and decaffeinated coffee with cream, sugar, spenda and stevia

### **Third Course**

Wedding cake individualized to your specifications: choice of design, cake type and filling



Ice is customarily included, however certain events may have an additional fee for ice *Minimum of 25 guests* 

Special Occasion Package Two \$70.00 per person

# The Vineyard Bar Package

A wine, beer and soft drink bar open throughout the evening (maximum of 4 hours). House red wine, house white wine, house blush wine, Coor's Light, MGD, Heineken, soft drinks, bottled Nantucket juices, and bottled water

### Butler passed hors d'oeuvres (1 hour)

Select 3 from our hors d'oeuvres selection below:

Camembert and fig tart with port wine reduction

Artichoke lemon red pepper cups

Red curry cashew chicken salad in a crispy wonton basket

Serrano wrapped asparagus with lemon oil

Shrimp cocktail

Filet of beef with spinach, blue cheese and roasted garlic

Tuna tar tare spoons with cilantro avocado crème and tortilla crisp

BLT cherry tomato

Corn muffin stuffed with avocado and tomato salsa with a tortilla triangle tuile

Fingerling potato with camebert cheese, truffle oil and spring onion

Wild mushroom phyllo sachels

Caribbean beef meatball

Potstickers with soy ginger sauce

Curry crusted shrimp with coconut lime cream

Beef empanda with cilantro lime cream

Brie, dried pineapple and onion quesadillas

Moroccan chicken satay with mango chutney

#### **First Course**

Your choice of salad

Wire basket filled with assorted dinner rolls and lemon rosemary flatbread with french butter balls and sun dried tomato butter

### **Second Course**

Select your choice of chicken entrée Accompanied by your choice vegetable and starch

# **Third Course**

Wedding cake individualized to your specifications: choice of design, cake type and filling House blend and decaffeinated coffee with cream, sugar, spenda and stevia



Ice is customarily included, however certain events may have an additional fee for ice *Minimum of 25 guests* 

Special Occasion Package Three \$77.00 per person

# Kahn's Bar Package

A fully stocked bar will be open throughout the evening (maximum of 4 hours) featuring the following premium-brand liquors: Bombay Gin, Cruzan Aged Light, Sauza Silver, Svedka Vodka, Jim Beam, Dewars, Kilbeggan, Canadian Club, Martini and Rossi Dry and Sweet Vermouth, Bailey's, DiSaronno Amaretto, Kamora, Triple Sec, Peachtree Schnapps, Sweet and Sour Mix, Bloody Mary Mix, Coor's Light, MGD, Heineken, Amstel Light, house red wine, house white wine, house blush wine, cranberry juice, orange juice, soft drinks, soda water, tonic water, bottled water, and fruit garnish

## Butler passed hors d'oeuvres (1 hour)

Select 3 cold hors d oeuves from our full hors d'oeuvres list Select 3 hot hors d oeuves from our full hors d'oeuvres list

## **Champagne Toast**

A toast with house champagne served to all of your guests

## **First Course**

Your choice of salad

Wire basket filled with assorted dinner rolls and lemon rosemary flatbread with french butter balls and sun dried tomato butter

# **Second Course**

Select your choice of chicken entrée Accompanied by your choice vegetable and starch

## **Third Course**

Wedding cake individualized to your specifications: choice of design, cake type and filling House blend and decaffeinated coffee with cream, sugar, spenda and stevia



Ice is customarily included, however certain events may have an additional fee for ice *Minimum of 25 guests* 

# **Special Occasion Package Four** \$84.00 per person

Minimum of 25 guests

# Kahn's Bar Package

A fully stocked bar will be open throughout the evening (maximum of 4 hours) featuring the following premium-brand liquors: Bombay Gin, Cruzan Aged Light, Sauza Silver, Svedka Vodka, Jim Beam, Dewars, Kilbeggan, Canadian Club, Martini and Rossi Dry and Sweet Vermouth, Bailey's, DiSaronno Amaretto, Kamora, Triple Sec, Peachtree Schnapps, Sweet and Sour Mix, Bloody Mary Mix, Coor's Light, MGD, Heineken, Amstel Light, house red wine, house white wine, house blush wine, cranberry juice, orange juice, soft drinks, soda water, tonic water, bottled water, and fruit garnish

### Butler passed hors d'oeuvres (1 hour)

Select 3 cold hors d oeuves from our full hors d'oeuvres list Select 3 hot hors d oeuves from our full hors d'oeuvres list

### **Champagne Toast**

A toast with house champagne served to all of your guests

# **First Course**

Your choice of salad

Wire basket filled with assorted dinner rolls and lemon rosemary flatbread with french butter balls and sun dried tomato butter

# **Second Course**

Your choice of beef entrée For duo chicken and beef entrée Add \$3.00 per person For duo fish and beef entrée Add \$6.00 per person Accompanied by your choice of vegetable and starch

#### **Third Course**

Wedding cake individualized to your specifications: choice of design, cake type and filling House blend and decaffeinated coffee with cream, sugar, spenda and stevia



Ice is customarily included, however certain events may have an additional fee for ice *Minimum of 25 guests* 

Special Occasion Package Five \$84.00 per person

# Kahn's Bar Package

A fully stocked bar will be open throughout the evening (maximum of 4 hours) featuring the following premium-brand liquors: Bombay Gin, Cruzan Aged Light, Sauza Silver, Svedka Vodka, Jim Beam, Dewars, Kilbeggan, Canadian Club, Martini and Rossi Dry and Sweet Vermouth, Bailey's, DiSaronno Amaretto, Kamora, Triple Sec, Peachtree Schnapps, Sweet and Sour Mix, Bloody Mary Mix, Coor's Light, MGD, Heineken, Amstel Light, house red wine, house white wine, house blush wine, cranberry juice, orange juice, soft drinks, soda water, tonic water, bottled water, and fruit garnish

## Butler passed hors d'oeuvres (1 hour)

Select 3 cold hors d oeuves from our full hors d'oeuvres list Select 3 hot hors d oeuves from our full hors d'oeuvres list

## **Champagne Toast**

A toast with house champagne served to all of your guests

## **Three Station Party**

Select 2 accompaniment and 1 entrée stations Add an accompaniment station \$8.00 per person Add an entrée station \$10.00 per person Add a dessert station \$6.00 per person

OR

#### **Buffet Dinner**

Select your choice of 2 salads, entrées and sides Select your choice of 3 salads, entrées and sides Add \$6.00 per person

#### **Custom Wedding Cake**

Wedding cake individualized to your specifications: choice of design, cake type and filling House blend and decaffeinated coffee with cream, sugar, spenda and stevia



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Special Occasion Package Six \$95.00 per person

### **Connoisseur Club Bar Package**

A fully stocked bar will be open throughout the evening (maximum of 4 hours) featuring the following premium-brand liquors: Hendricks, Cruzan Aged Light, Sailor Jerry, 1800 Silver, Grey Goose Vodka, Maker's Mark, Jack Daniels, Crown Royal, Dewars 12, Kilbeggan, Canadian Club 12 Year, Martini and Rossi Dry and Sweet Vermouth, Bailey's, DiSaronno Amaretto, Kamora, Triple Sec, Peachtree Schnapps, Sweet and Sour Mix, Bloody Mary Mix, Coor's Light, MGD, Heineken, Amstel Light,, house red wine, house white wine, house blush wine, orange juice, cranberry juice, soft drinks, soda water, tonic water, bottled water, fruit garnish, mixed bar nuts and spiced olives

### Butler passed hors d'oeuvres (1 hour)

Select 3 cold hors d oeuves from our full hors d'oeuvres list Select 3 hot hors d oeuves from our full hors d'oeuvres list

#### **Champagne Toast**

A toast with house champagne served to all guests

# **Amuse Bouche**

Your choice of amuse bouche

# **First Course**

Your choice of salad

Wire basket filled with assorted dinner rolls and lemon rosemary flatbread with french butter balls and sun dried tomato

## **Second Course**

Your choice beef and chicken duo entrée Beef and fish duo entrée Add \$3.00 per person Accompanied by your choice of vegetable and starch

### **Third Course**

Wedding cake individualized to your specifications: choice of design, cake type and filling House blend and decaffeinated coffee with cream, sugar, spenda and stevia

# **House Red and White Wine**

Guests will be offered a choice between our selections of house wines throughout the course of the meal



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Special Occasion Package Seven \$102.00 per person

## **Connoisseur Club Bar Package**

A fully stocked bar will be open throughout the evening (maximum of 4 hours) featuring the following premium-brand liquors: Hendricks, Cruzan Aged Light, Sailor Jerry, 1800 Silver, Grey Goose Vodka, Maker's Mark, Jack Daniels, Crown Royal, Dewars 12, Kilbeggan, Canadian Club 12 Year, Martini and Rossi Dry and Sweet Vermouth, Bailey's, DiSaronno Amaretto, Kamora, Triple Sec, Peachtree Schnapps, Sweet and Sour Mix, Bloody Mary Mix, Coor's Light, MGD, Heineken, Amstel Light,, house red wine, house white wine, house blush wine, orange juice, cranberry juice, soft drinks, soda water, tonic water, bottled water, fruit garnish, mixed bar nuts and spiced olives

## Butler passed hors d'oeuvres (1 hour)

Select 3 cold hors d oeuves from our full hors d'oeuvres list Select 3 hot hors d oeuves from our full hors d'oeuvres list

#### **Champagne Toast**

A toast with house champagne served to all guests

# **Amuse Bouche**

Your choice of amuse bouche

#### **First Course**

Your choice of salad

Wire basket filled with assorted dinner rolls and lemon rosemary flatbread with french butter balls and sun dried tomato butter

#### Intermezzo

Your choice of interlude

#### **Second Course**

Your choice beef and chicken duo entrée Beef and fish duo entrée Add \$3.00 per person Accompanied by your choice of vegetable and starch

### **Third Course**

Wedding cake individualized to your specifications: choice of design, cake type and filling. House blend and decaffeinated coffee with cream, sugar, spenda and stevia

#### Mignardise

Choice of a chocolate dipped strawberry or chocolate truffles displayed at each setting

## **House Red and White Wine**

Guests will be offered a choice between our selections of house wines throughout the course of the meal Full length white linens for guest tables and cocktail tables, white napkins, china, glass and silver, and white linens and skirting for bars, food displays, escort card table, cake table and gift table. \$10.00 additional per person