

General Information

We have many packages to customize your event.

Packages start at \$25 per person for food. There is a minimum total spend required. This is based on the date, the day and the time of the event.

- ❖ *All prices are subject to an 8% sales tax, 17% labor fee and 3% admin fee. The fees are in addition to the minimum spend and unfortunately are non-negotiable.*
- ❖ *Gratuity is NOT required but appreciated. The labor fee (not gratuity) covers the staffing of who prepares and maintain your event before, during and after. Our service staff are paid well, but will always welcome “any” additional gratuity for making your event special.*
- ❖ *To hold your date, a \$300 (\$15 processing fee if paid online) non refundable (within reason) deposit is required. \$300 will be deducted from the total bill the day of the event.*
- ❖ *A \$200 Room rental fee (non-negotiable) is required for a private event. Room rental is based on 4 hours (\$75 for each additional hr) Room rental includes standard linens and use of the entire facility and all of its amenities (cake cutting and plating). Special linens are available for a fee. Outside vendor (DJ, Band, videographer, décor, etc.) fee is a flat fee of \$75 per vendor.*
- ❖ *All prices listed are subject to change unless we have received both a \$300 deposit and a signed final agreement.*
- ❖ *We do allow for decorations, However, no taping, stapling, tacking of décor to any walls of the Backroom (See Our Coordinator for Detail). Confetti is subject to a \$50 cleaning fee. Any damages done by negligence, or any other after event fees will be negotiated and taken from the deposit at the end of the event.*
- ❖ *A final count is needed 7-10 days before the event. Then a final count during the event to determine the final count.*

Cocktail Party Menu

Starting at \$24 per person (minimum 25 people)

(\$20 per person Sun-Wed (minimum 20 people)

Additional \$5 per person charge below if minimum is not met.

Includes 3 hour room rental with bartender. \$100 per additional hour.

A charcuterie board and cheese board display plus a choice of 3 stationary appetizers.

Butler passing available for first hour of your event for an additional \$45

Gratuuity not included but always appreciated.

Choose Three Appetizers :

Rolled eggplant parmesan, chicken cordon bleu bites, chicken tenders, mozzarella sticks, pigs in a blanket, stuffed mushrooms, grilled asparagus & Asiago puff pastry, Italian meatballs, assorted mini quiche, Buffalo or Crab dip and chips.

Substitute or Add

Add shrimp cocktail \$2/\$4 per person

Add bacon wrapped scallops \$2/\$4 per person

Add smoked salmon \$2/\$4 per person

Add Mini Sliders chicken or beef \$3/\$5

CASH, OPEN BAR or ON CONSUMPTION OPTIONS AVAILABLE.

The Backroom Breakfast- \$23 per person
Chef's choice of assorted breakfast breads and bagels, butter, cream cheese and seasonal fruit. Fresh scrambled eggs, bacon, sausage links and home-style potatoes. Freshly brewed coffee, assorted teas, orange and cranberry juice.

Additional charges may apply for gluten free options \$

Breakfast Enhancements
\$100 chef fee

Omelet station-\$8
Made to order with your choice of two meats (sausage, bacon, or Canadian ham), vegetables and cheeses.

Waffle Station-\$6
Freshly made waffles with assorted garnishes
Accompanied with warm syrup, butter and whipped cream

Pancake Station-\$6
Cooked to order pancakes with assorted garnishes
Accompanied with warm syrup, butter and whipped cream

Brunch Buffet
Starting at \$38 per person

Includes Caesar salad or house salad served with ranch and Italian dressing, rolls with butter, soda, coffee, assorted tea & juices.

Chef's choice of assorted breakfast breads and bagels, butter, cream cheese and seasonal fruit. Fresh scrambled eggs, bacon, sausage links and home-style potatoes.

Additional charges may apply for gluten free options \$

Choose Two Brunch Entrees

Honey Glazed Ham, Roasted Turkey, Lemon Herb Chicken, Sausage, Peppers & Onions, Chicken Cordon Bleu, Honey Dijon Chicken, Roast Beef with au jus, Salmon Florentine

*Make your Breakfast or Brunch extra special with a **Mimosa Station or Bloody Mary Bar!***

Mimosa Station – \$10 per person

*Chilled Champagne with orange, cranberry and pineapple juice.
Includes fresh cut strawberries, orange and pineapple slices.*

Bloody Mary Bar - \$12 per person

House Mixed Bloody Mary served with crispy bacon, celery, olives, fresh cut lemons and limes.

Add additional items for extra \$

Lunch Buffet

Starting at \$25 per person

Choose hot or cold entrée

Choose both for \$5 extra per person

Additional charges may apply for gluten free options \$

Hot Lunch

Includes Caesar salad or house salad served with ranch and Italian dressing, rolls with butter, soda, coffee, & assorted teas

Choose Two Entrée:

Chicken or eggplant parmesan, chicken cordon bleu, grilled chicken teriyaki, honey dijon or lemon herb chicken, sausage peppers and onions, herb crusted pork loin, salmon florentine, seared ahi tuna, roast beef or sliced steak, spare ribs, shrimp scampi, and vegetable napoleon

Homemade Baked Lasagna w Meat -\$4 extra per person!

Choose Two Sides:

Seasonal vegetables, mac & cheese, pasta w red or white sauce, rice pilaf, baked beans, roasted red potatoes, garlic mashed potatoes or twice baked potatoes (\$2 extra per person)

Cold Lunch

A platter of freshly sliced ham, turkey, and roast beef. Assorted cheeses, sliced breads, lettuce, tomato and onion. House salad with ranch and Italian dressing.

Accompanied with your choice of one side: Potato salad, macaroni salad, orzo salad, coleslaw, or egg salad.

Coffee, tea, soda included

Dinner Buffet
Starting at \$37 per person

Includes Caesar salad or house salad served with ranch and italian dressing, seasonal vegetables, fresh dinner rolls with butter, an assortment of mini desserts with coffee, assorted teas and soda.

Choose Three Hot Entrees:
Add an additional entree for \$5 per person

Chicken or eggplant parmesan, chicken cordon bleu, grilled chicken teriyaki, honey dijon or lemon herb chicken, sausage peppers and onions, herb crusted pork loin, salmon florentine, seared ahi tuna, roast beef or sliced steak, spare ribs, shrimp pasta, and vegetable napoleon
Homemade Baked Lasagna w Meat -\$4 extra per person

Choose Two Sides:
Mac & cheese, pasta w red or white sauce, rice pilaf, baked beans, roasted red potatoes, garlic mashed potatoes
twice baked potatoes, truffle fries or Brussel sprouts (\$2 extra per person)

Plated Lunch and Dinner also available
Starting at \$40 per person

Includes your choice of 2 entrees (vegetarian entree available as a third option at no additional charge) Salad course, choose between our house or classic Caesar salad. Dinner rolls and dessert.

Special Requests

We can prepare almost any food items. If you would like something that you don't see, just ask us. We will be glad to accommodate for an additional cost.

In addition, our culinary team can create "themed" food buffets including Italian, Caribbean, Mexican, Southern style, Japanese, BBQ and more. All will make your event extra special.

Hors D'Oeuvres

-Crudités-

Assorted fresh seasonal vegetables served with creamy ranch dressing

\$75 for 25-35 ppl

-Cheese Board-

Assorted gourmet cheeses, garnished with seasonal fruits and fresh breads

\$125 for 25-35 ppl

-Charcuterie Board-

Assorted meats, olives, crackers, roasted peppers, stewed cherry tomatoes and

Gherkin pickles. \$165 for 25-35 ppl

-Fresh Fruit Display-

A seasonal medley of fresh fruits. \$100 for 25-35 ppl

-Fresh Tomato and Mozzarella-

Sliced fresh mozzarella, tomatoes, basil & drizzled with balsamic glaze

\$130 for 25-35 ppl

-Bruschetta-

Tomato, basil, garlic, balsamic, shredded parmesan on garlic toast points

\$100 for 25-35 ppl

Hot Hors D'Oeuvres

Per 50 pieces

Pigs in a Blanket \$95

Potato Skins-\$95

Chicken or Beef Sliders \$175

Italian Meatballs \$100

Mini Beef Wellington \$150

Cordon Bleu Bites \$100

Chicken Tenders \$95

Mozzarella Sticks \$90

Chicken wings -\$95

Assorted Mini Quiche \$120

Asparagus & Asiago \$120

Stuffed Mushrooms \$90

Eggplant Stack-\$90

Bang Bang Shrimp \$135

Jumbo Shrimp Cocktail \$ Market

Bacon Wrapped Scallops \$ Market

Buffalo Dip and Chips \$95

Chef Action Stations
\$100 Chef fee required

Add these stations to lunch or dinner buffet
Cocktail style subject to differ in pricing

Carving Station

\$5 per person

Choose one

Choose two for additional \$3 per person

Oven Roasted Turkey

Honey Glazed Ham

Roasted Pork Loin

Sliced Steak

Pasta Station

\$8 Per Person

Includes two pasta, two meats, two sauces and
plenty of vegetables and cheeses.

Build your own stations-

Taco Bar

\$8 per person

Choose two: Chicken, Beef, Chorizo or Shrimp for \$1 extra per person
Soft tortilla shells & All the accompaniments included

Nacho Bar

\$6 per person

Tortilla chips, beef or chicken
All the accompaniments included

Potato Bar

\$5 per person

Choose baked or mashed potatoes with:
Broccoli Florets, Bacon, Chives, Cheddar Cheese, Butter

Dessert –

Chocolate chip cookie platter

\$75 for half tray (50 ct)

\$150 for full tray (100 ct)

Desserts starting at \$5.00 per person

(Choose up to 2)

Assorted cheesecakes

Chocolate mousse cake

House made chocolate mousse-GF

Mini fruit tarts

Brownies-GF

Special Order

Gourmet Chocolate fountain-25 ppl minimum

\$8 per person

Seasonal fruit

Marshmallows

Rice Krispie treats

Brownies

Open Bar Packages
20% labor fee and Tax is not included

Call liquor, domestic beer, house wine, bottled soda.

One hour

\$16.00 per person

Two hours

\$22.00 per person

Three Hours

\$27.00 per person

Four Hours

\$30.00 per person

*Premium liquor, beer and wine,
Add \$2 per hour per person*

Domestic beer and House wine only!

\$13 per person for the 1st hour.

Two hours per person- \$18.00

Three hours per person-\$23.00

Four Hours per person-\$27.00

Champagne toast- \$2.00 per person

Saratoga sparkling or flat water available

*Bottled wine per table available. Consumption bar & Cash bar
options available and are subject to a 20% labor fee.*