

## **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 and after fees) deposit is required. \$300 deducted from the bill the day of the event.*
- ❖ A \$200 Room rental fee (non-negotiable) is required for a private event. Room rental is based on 3 to 4 hours depending on the style of event (\$75 min 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. Confetti or Confetti Balloons are subject to a \$75 cleaning fee. Any damages done by negligence, will be negotiated and taken from the deposit at the end of the event.*
- ❖ A final count is needed 10 days before the event. Then a final count during the event to determine the final count.*
- ❖ Lunch or Dinner Buffets are a 90 minute service*

## *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 & Cheese board display plus a choice of 3 stationary appetizers for 90 minutes*

*Gratuity is not included but always appreciated*

### *Choose Three Appetizers :*

*eggplant parmesan, chicken cordon bleu bites, chicken tenders, wings, 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 per person subbed /\$4 per person additional*  
*Add bacon wrapped scallops \$2 per person subbed/\$4 per person additional*

*Add smoked salmon \$2 person subbed/ \$4 per person additional*

*Add Mini Sliders chicken or beef \$3 subbed / \$4 additional*

*Butler Passing Available for an Additional Charge*

*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 – \$20 per person***

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

***Bloody Mary Bar - \$22 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, and unlimited 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*

*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*

<i>Pigs in a Blanket \$95</i>	<i>Assorted Mini Quiche \$120</i>
<i>Potato Skins-\$95</i>	<i>Asparagus &amp; Asiago \$120</i>
<i>Chicken or Beef Sliders \$175</i>	<i>Stuffed Mushrooms \$90</i>
<i>Italian Meatballs \$100</i>	<i>Eggplant Stack/Roll Up-\$90</i>
<i>Mini Beef Wellington \$150</i>	<i>Bang Bang Shrimp \$135</i>
<i>Cordon Bleu Bites \$100</i>	<i>Jumbo Shrimp Cocktail \$ Market</i>
<i>Chicken Tenders \$95</i>	<i>Bacon Wrapped Scallops \$ Market</i>
<i>Mozzarella Sticks \$90</i>	<i>Buffalo Dip and Chips(half pan)</i>
<i>Chicken wings -\$95</i>	<i>\$95</i>

*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.*