

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.*
- ❖ *Gratuuity 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 over and beyond exceptional.*
- ❖ *To hold your date, a \$300 non refundable deposit is required. This will be deducted from the total 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.*
- ❖ *All prices listed are subject to change unless we have received both a \$300 deposit and a signed final agreement.*
- ❖ *We do allow table decorations. However, no taping, stapling, tacking of décor to any area of the Backroom (Unless first approved by the coordinator). 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 10 days and a count done that day. This determines the final price. We will charge the minimum amount of guests negotiated by the contract.*
- ❖ *Outside catering is allowed provided the room minimum is met. The Food Caterer must be licensed & insured.*
- ❖ *No outside alcoholic beverages are allowed. We can arrange any special requests, that may or may not include a charge.*

Breakfast

Continental-\$15 per person

Chef's choice of assorted breakfast breads, bagels, butter, cream cheese and seasonal fruit. Freshly brewed coffee, assorted teas, orange and cranberry juice

Add Gravlax for \$4 extra per person

The Backroom Breakfast- \$20 per person

Chef's choice of assorted breakfast breads and bagels, butter, cream cheese and seasonal fruit. Fresh scrambled eggs, smoked bacon or sausage links and home-style potatoes. Freshly brewed coffee, assorted teas, orange and cranberry juice.

Add Gravlax for \$4 extra per person

Breakfast Enhancements

\$100 chef fee plus \$5 extra per person

Omelet station

Made to order with plenty of meats, vegetables and cheeses.

Waffle Station

*Freshly made waffles with assorted garnishes
Accompanied with warm syrup, butter and whipped cream*

Pancake Station

Cooked to order pancakes with assorted garnishes

Accompanied with warm syrup, butter and whipped cream

Brunch Buffet

Starting at \$27 per person

Includes house salad with ranch and Italian dressing, rolls with butter, coffee, tea, soda

Breakfast Entrees

Chef's choice of assorted breakfast breads and bagels, butter, cream cheese and seasonal fruit. Fresh scrambled eggs, smoked bacon or sausage links and home-style potatoes. Freshly brewed coffee, assorted teas, orange and cranberry juice.

Add gravlax for \$4 extra per person

Brunch Entrees

Choose two

Honey Glazed Ham

Roasted Turkey

Lemon Herb Chicken

Rustic Sausage & Rice

Baked Parmesan Whitefish

Chicken Cordon Blu

Honey Dijon Chicken

Roast Beef with au jus

Lunch Buffet

Starting at \$20 per person

Choose hot or cold entrée

Choose both for \$7 extra per person

Hot Lunch

Includes: House Salad with ranch or Italian dressing, fresh rolls and butter.

Coffee, tea, soda included

Choose One Entrée:

Chicken parmesan with penne, sausage peppers and onions, roasted pork loin, grilled chicken teriyaki, mac & cheese, honey dijon chicken, baked whitefish, firecracker salmon, roast beef or sliced steak.

Choose Two Sides:

Seasonal vegetables, pasta w red or white sauce, rice pilaf, roasted red potatoes, garlic mashed potatoes or scallop 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, coleslaw, or egg salad.

Coffee, tea, soda included

Boxed and express lunch options available

Dinner Buffet

Starting at \$28 per person

Includes house salad with ranch and italian dressing, seasonal vegetables, fresh dinner rolls with butter, coffee, assorted teas, and soda.

*Choose Two Hot Entrees':
Add a third for \$5 per person*

Herb crusted pork loin, sliced steak, shrimp pasta, country style spare ribs, firecracker salmon, baked white fish, roast beef with gravy, chicken cordon blu, lemon herb chicken.

Choose Two Sides:

Roasted red potatoes, garlic mashed potatoes, rice pilaf, pasta with white or red sauce, mashed sweet potatoes or scallop potatoes for \$2 extra per person.

Special Requests

We can prepare any food item within reason. Usually with no additional cost. If you would like something that you don't see, please ask us. We will be glad to accommodate.

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.

Family Style Dinner

Starting at \$32 per person

Entrees

Choose two

(choose a 3rd option for \$5 per person)

Chicken Provencal

Honey Dijon Chicken

Stuffed Pork Loin

Chicken Cordon Blu

Parmesan Encrusted White Fish

Firecracker Salmon

Beef Bourguignon

Beef Wellington.

Sliced Filet

Dessert -\$2.50 extra per person on any package

Assorted cheesecakes

Chocolate moose cake

Mini fruit tarts

Special Order

Hors D'Oeuvres

Crudités

Assorted fresh seasonal vegetables served with creamy ranch dressing

\$75 for 25-35 ppl

Cheese Board

Assorted gourmet cheeses, seasonal fruits and select breads

\$125 for 25-35 ppl

-Fresh Fruit Display-

A seasonal medley of fresh fruits

\$100 for 25-35 ppl

Hot Hors D'Oeuvres

Per 50 pieces

Pigs in a Blanket \$65

Mini Chicken Quesadillas \$85

Cordon Blu Bites \$75

Mini Beef Wellington \$125

Assorted Mini Quiche \$95

Spanakopita \$100

Asparagus & Asiago \$95

Wings \$75

Mozzarella Sticks \$65

Chicken Tenders \$75

Swedish Meatballs \$65

Loaded Potato Skins \$65

Bacon Wrapped Scallops \$200

Deviled Eggs \$75

Stuffed Mushrooms \$65

Jumbo Shrimp Cocktail \$175

Special order- Market Price

Chef Action Stations

\$100 Chef fee required

Add these stations to any buffet

Carving Station

\$6 per person

Includes warm rolls with butter

Choose one or Choose two for \$3 per person

Oven Roasted Turkey

Honey Glazed Ham

Roasted Pork Loin

Sliced Steak

Pasta Station

\$6 Per Person

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

Potato Bar

\$4 per person

Choose baked or mashed potatoes with:

Broccoli Florets, Bacon, Chives, Cheddar Cheese, Butter

Taco Bar

\$5 per person

Choose two: Chicken, Beef, Chorizo or Shrimp for \$1 extra per person

All the accompaniments included

Nacho Bar

Nachos, chili and cheese for \$3 per person.

Salsa and sour cream

Open Bar Packages

20% labor fee and Tax is not included

Domestic beer and House wine only! \$13 per person for the 1st hour. \$4.50 per person for each additional hour.

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

One hour

\$16.00 per person

Two hours

\$24.00 per person

Three Hours

\$30.00 per person

Four Hours

\$35.00 per person

Premium liquor, beer and wine,

Add \$2 an hour per person

Consumption bar & Cash bar options available and are subject to a 20% labor fee.

Let us be creative and design a food/drink package tailored for you. Choose a budget of \$50, \$75 or \$100 per person and we'll provide an incredible night for your guests.

\$165 per person- Includes 4 hours Top shelf open bar, champagne toast, shellfish, charcuterie board, aged cheeses, fresh seafood and meats, country salad and dessert. Bottles of white and red wine at the table.