

General Information

We have many packages to customize your event.

Packages start at \$20 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. The labor fee (not gratuity) covers the several staff members who prepare and maintain your event before, during and after. Our service staff is paid a competitive rate, but will always welcome “any” additional gratuity for making your event 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 napkins plus use of the entire facility and all of its amenities. Special colored linens are available for an additional 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 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 other fees will be negotiated and taken from the deposit at the end of the event.*
- ❖ *A final count is needed 10 days before the event and again during the event. This determines the final price (whichever is higher). If the guest count is too low, we reserve the right to charge the minimum spend negotiated on 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 per station 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, Chef's choice of assorted breakfast breads and bagels, butter, cream cheese and seasonal fruit. Fresh scrambled eggs smoked bacon and sausage links with 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

Ba

ked 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, 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 with 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
Custom catering any items available (pick up only)*

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 or lemon herb chicken.

Choose Two Sides:

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

Special Requests

We can prepare any food item within reason. Usually with no additional cost. We specialize in gluten free and can meet any allergy or vegan concerns. 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 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
Chicken Quesadillas \$85
Cordon Blu Bites \$40
Mini Beef Wellington \$125
Assorted Mini Quiche \$95
Spanakopita \$100
Asparagus & Asiago \$95
Jumbo Wings \$75
Mozzarella Sticks \$65
Chicken Tenders \$75
Swedish Meatballs \$65
Loaded Potato Skins \$65
Bacon Wrapped Scallops \$85
Deviled Eggs \$75
Stuffed Mushrooms \$85
Jumbo Shrimp Cocktail \$150
Special order- Market Price*

Chef Action Stations
\$100 Chef fee required per station
Add these stations to any buffet

Carving Station
\$6 per person

Choose one or Choose two for \$3 per person

Oven Roasted Turkey
Honey Glazed Ham
Roasted Pork Loin
Sliced Steak

Tenderloin Filet, Leg of Lamb and Succling carving available.

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. Add shrimp for \$1 extra per person
All the accompaniments included*

Nacho Bar

\$3 per person

Nachos, chili, cheese with salsa and sour cream on the side.

Popcorn Bar

\$3 per person

Gourmet popcorn assortment from "What's Poppin".

Open Bar Packages

Domestic beer and House wine only! \$18 per person for the 1st hour. \$6 per person for each additional hour.

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

One hour

\$22.00 per person

Two hours

\$32.00 per person

Three Hours

\$40.00 per person

Four Hours

\$46.00 per person

*Premium liquor, beer and wine,
Add \$5 an hour per person*

Consumption bar & Cash bar options available

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

Make your event over the top. Top shelf bar, champagne toast, shellfish display, charcuterie board, aged cheeses, entrees of fresh seafood and meat, country salad and house made dessert. All with fine white and red wine at the table.

\$165 per person w/ 4 hours of open bar.