

DINNER
PACKAGES

877-888-3766 | VERNONDOWNS.COM
RT.5 & 31, VERNON, NY 13476

VERNON DOWNS
Casino • Hotel
Racing & Entertainment

A graphic element of the logo consisting of a series of horizontal lines of varying lengths, arranged in a semi-circular pattern that tapers to the right.



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VEGETABLE CRUDITÉ DISPLAY

\$4.75 PER PERSON

ASSORTMENT OF SEASONAL VEGETABLES SERVED WITH HOMEMADE DIPPING SAUCES

ARTISAN CHEESE AND CHARCUTERIE DISPLAY

\$4.75 PER PERSON

ASSORTMENT OF DOMESTIC AND IMPORTED CHEESES ALONG WITH ITALIAN MEATS, CRACKERS AND HOMEMADE DIJON MUSTARD

FRESH FRUIT DISPLAY

\$4.75 PER PERSON

ASSORTMENT OF SEASONAL FRUITS SERVED WITH A VARIETY OF HOMEMADE DIPPING SAUCES

INSALATA CAPRESE DISPLAY

\$4.75 PER PERSON

TOMATO AND MOZZARELLA SKEWERS WITH FRESH BASIL AND BALSAMIC DRIZZLE

ADD A SECOND DISPLAY ABOVE FOR **\$2.00 EXTRA PER PERSON**

CANAPE DISPLAY

\$5.75 PER PERSON

PICO DI GALLO, WELSH RAREBIT, SPINACH AND ARTICHOKE DIP, TZATZIKI DIP, ROASTED RED PEPPER HUMMUS AND SMOKY BACON HORSE RADISH DIP SERVED WITH TORTILLA CHIPS AND CROSTINI

ANTIPASTO TABLE DISPLAY

\$5.75 PER PERSON

PROSCIUTTO, GENOA SALAMI, PROVOLONE, ASIAGO CHEESE, ARTICHOKE HEARTS, ROASTED RED PEPPERS, ROMA TOMATOES AND CHERRY PEPPERS WITH BALSAMIC VINAIGRETTE

ADDITIONAL DISPLAYS

SEAFOOD COLD DISPLAY

MARKET PRICE (INCLUDES 100 PIECES OF EACH ITEM)

LITTLE NECK CLAMS, OYSTERS ON THE HALF SHELL AND STONE CRAB CLAWS

SEAFOOD HOT DISPLAY

MARKET PRICE (INCLUDES 100 PIECES OF EACH ITEM)

CLAMS CASINO, OYSTER BIENVILLE AND AUSTRALIAN GREEN LIP MUSSELS AU GRATIN

SHRIMP COCKTAIL DISPLAY

MARKET PRICE (QUANTITIES OF 50 EACH ORDER)

SMALL SHRIMP (26/30) MEDIUM SHRIMP (21/25) LARGE SHRIMP (16/20) JUMBO SHRIMP (8/12)

PRICE DOES NOT INCLUDE A 20% SERVICE CHARGE OR 8.75% NYS SALES TAX

PASSED HORS D'OEUVRES

EACH SELECTION INCLUDES ONE PIECE PER PERSON

TIER 1

\$150.00 PER ITEM

FRIED RAVIOLI SHOOTERS WITH MARINARA SAUCE
SMOKED GOUDA ARANCINI WITH MARINARA SAUCE
VEGETABLE SPRING ROLLS WITH THAI CHILI SAUCE
MUSHROOMS STUFFED WITH SAUSAGE AND CREAM CHEESE
BOURBON GLAZED CHICKEN SATAYS
ANDOUILLE SAUSAGE AND CHEESE PUFFS

TIER 2

\$175.00 PER ITEM

RED PEPPER JELLY AND CHEESE CUPS
BUFFALO SPRING ROLLS WITH CREAMY BLUE CHEESE SAUCE
CHICKEN FLAUTAS WITH FUNDIDO SAUCE
BEEF AND BLEU PASTRY CUPS WITH CREAMY HORSERADISH SAUCE
MUSHROOMS STUFFED WITH SHRIMP
TOMATO AND BASIL BRUSCHETTA

TIER 3

\$195.00 PER ITEM

SCALLOPS WRAPPED IN BACON WITH MAPLE GLAZE
CRUNCHY COCONUT SHRIMP WITH WASABI COCKTAIL SAUCE
MARYLAND CRAB CAKES WITH SRIRACHA AIOLI
MINI BEEF WELLINGTON WITH CREAMY HORSERADISH SAUCE
BRIE WITH RASPBERRY AND ALMONDS IN FILLO
BABY LAMB CHOPS WITH MINT DEMI-GLACE
CHICKEN CAPRESE

PRICE DOES NOT INCLUDE A 20% SERVICE CHARGE OR 8.75% NYS SALES TAX

ALL MEALS ARE ACCOMPANIED WITH YOUR CHOICE OF SALAD, VEGETABLE, SIDE, DESSERT,
ASSORTED ROLLS WITH HERB WHIPPED BUTTER, SOFT DRINKS, FRESHLY BREWED COFFEE AND HOT TEA

SALAD

CHOICE OF ONE

VERNON SALAD

MIXED GREENS WITH TOMATOES, CUCUMBERS, RED ONION, ASIAGO CHEESE, HERB CROUTONS AND BALSAMIC VINAIGRETTE DRESSING

CAESAR SALAD

ROMAINE WITH CREAMY CAESAR DRESSING, ASIAGO CHEESE AND HERB CROUTONS

SPINACH SALAD

FRESH BABY SPINACH, RED ONION, BACON, SMOKED BLEU CHEESE AND WARM BACON DRESSING

GREEK SALAD

ROMAINE, KALAMATA OLIVES, FETA CHEESE, RED ONION, TOMATOES AND OREGANO BASIL LEMON VINAIGRETTE DRESSING

SOUP

\$2.00 PER PERSON

PASTA E FAGIOLI

TRADITIONAL LOCAL FAVORITE OF BEANS AND PASTA

CREAM OF BROCCOLI

FRESH BROCCOLI COMBINED WITH CHEDDAR CHEESE IN A RICH CREAMY SAUCE

ITALIAN WEDDING

GREENS, RICE AND MEATBALLS IN CHICKEN BROTH SEASONED WITH OREGANO, GARLIC AND BASIL

SEAFOOD BISQUE

SCALLOPS, SHRIMP AND CRABMEAT IN A RICH AND CREAMY SEAFOOD STOCK SCENTED WITH TARRAGON AND SHERRY

PRICE DOES NOT INCLUDE A 20% SERVICE CHARGE OR 8.75% NYS SALES TAX

PLATED MENUS

ALL MEALS ARE ACCOMPANIED WITH YOUR CHOICE OF SALAD, VEGETABLE, SIDE, DESSERT,
ASSORTED ROLLS WITH HERB WHIPPED BUTTER, SOFT DRINKS, FRESHLY BREWED COFFEE AND HOT TEA

ENTREES

PLEASE SELECT THREE ENTREES AND ONE VEGETARIAN OPTION

GRILLED VEGETABLE AND TOFU SKEWERS

\$21.99 PER PERSON (VEGETARIAN AND GLUTEN FREE)

MARINATED GRILLED VEGETABLES AND TOFU SERVED OVER A BED OF JASMINE RICE

PASTA PRIMAVERA

\$21.99 PER PERSON (VEGETARIAN)

PENNE PASTA TOPPED WITH FRESH VEGETABLES IN A CREAMY GARLIC SAUCE

AUTUMN STUFFED CHICKEN

\$24.99 PER PERSON

CHICKEN BREAST STUFFED WITH APPLE-BREAD STUFFING TOPPED WITH A LIGHT CHICKEN
DEMI-GLACE SAUCE

CHICKEN ROMANO

\$25.99 PER PERSON

CHICKEN BREAST WITH BROCCOLI AND MOZZARELLA CHEESE WITH A WHITE WINE CREAM SAUCE

CHICKEN SALTIMBOCCA

\$26.99 PER PERSON

CHICKEN BREAST TOPPED WITH PROSCIUTTO AND MUSHROOMS IN A RED WINE TOMATO SAUCE
SERVED OVER GREENS

BAKED BOSTON HADDOCK

\$29.99 PER PERSON

FRESH HADDOCK BAKED WITH A PARMESAN CRUST AND TOPPED WITH A WHITE WINE CREAM SAUCE
AND GARLIC BUTTER

FILET OF SALMON

\$30.99 PER PERSON

SALMON WITH CAJUN SEASONING AND TOPPED WITH MANGO SALSA

PRICE DOES NOT INCLUDE A 20% SERVICE CHARGE OR 8.75% NYS SALES TAX

ALL MEALS ARE ACCOMPANIED WITH YOUR CHOICE OF SALAD, VEGETABLE, SIDE, DESSERT,
ASSORTED ROLLS WITH HERB WHIPPED BUTTER, SOFT DRINKS, FRESHLY BREWED COFFEE AND HOT TEA

ENTREES

PLEASE SELECT THREE ENTREES AND ONE VEGETARIAN OPTION

PRIME RIB OF BEEF AU JUS (12oz)

\$37.99 PER PERSON

PRIME RIB SERVED WITH AU JUS

FILET MIGNON (8oz)

\$39.99 PER PERSON

FILET SERVED WITH A MUSHROOM DEMI-GLACE

DUET WITH CHICKEN

\$40.99 PER PERSON

FILET MIGNON (5 OZ.) PAIRED WITH AUTUMN STUFFED CHICKEN IN A LIGHT CHICKEN DEMI-GLACE

DUET WITH SHRIMP

\$42.99 PER PERSON

FILET MIGNON (5 OZ.) PAIRED WITH FIVE LARGE GRILLED MARINATED SHRIMP

VEGETABLE OPTIONS

PLEASE SELECT ONE PER ENTRÉE

MIXED ITALIAN VEGETABLES / SAUTÉED GREEN BEANS / HONEY GLAZED CARROTS
SAUTÉED BROCCOLI AND CAULIFLOWER

SIDE OPTIONS

PLEASE SELECT ONE PER ENTRÉE

OVEN ROASTED POTATOES / POTATOES ROMANOFF / CREAMY WILD RICE / TWICE BAKED POTATO

DESSERT

CHOICE OF ONE

TIRAMISU / FLAN WITH CRÈME CARAMEL / FLOURLESS DARK CHOCOLATE CAKE
PLAIN CHEESECAKE WITH STRAWBERRY TOPPING

PRICE DOES NOT INCLUDE A 20% SERVICE CHARGE OR 8.75% NYS SALES TAX

CLASSIC CASINO BUFFET

ALL MEALS ARE ACCOMPANIED WITH YOUR CHOICE OF SALAD, VEGETABLE, SIDE, DESSERT,
ASSORTED ROLLS WITH HERB WHIPPED BUTTER, SOFT DRINKS, FRESHLY BREWED COFFEE AND HOT TEA

CASINO CLASSIC BUFFET

\$25.99 PER PERSON

SALADS - INCLUDES THREE

CRISP GARDEN SALAD WITH A SELECTION OF DRESSINGS
TOMATO CUCUMBER SALAD
ANTIPASTO SALAD

SIDE - INCLUDES ONE

OVEN ROASTED POTATOES

VEGETABLES - CHOICE OF ONE

SAUTÉED GREEN BEANS
HONEY GLAZED CARROTS
MIXED VEGETABLES

PASTA - CHOICE OF ONE

PENNE PASTA WITH MARINARA, VODKA OR ALFREDO SAUCE

ENTRÉE - CHOICE OF ONE

ITALIAN SAUSAGE WITH PEPPERS AND ONIONS OR KIELBASA WITH SAUERKRAUT

ENTRÉE - CHOICE OF ONE

SUNDRIED TOMATO CHICKEN BREAST
BAKED ITALIAN CHICKEN
ARTICHOKE, RED PEPPER, HOLLANDAISE CHICKEN

ENTRÉE - CHOICE OF ONE

BEEF TIPS SERVED WITH MUSHROOMS IN A RICH BROWN GRAVY
PORK LOIN WITH APPLE STUFFING

DESSERT - CHOICE OF ONE

CHOCOLATE AND VANILLA MOUSSE CUPS
ASSORTED MINI CHEESECAKE SHOOTERS
VANILLA CAKE WITH CREAMY CHOCOLATE FROSTING
RED VELVET CAKE WITH CREAM CHEESE FROSTING

PRICE DOES NOT INCLUDE A 20% SERVICE CHARGE OR 8.75% NYS SALES TAX

ALL MEALS ARE ACCOMPANIED WITH YOUR CHOICE OF SALAD, VEGETABLE, SIDE, DESSERT,
ASSORTED ROLLS WITH HERB WHIPPED BUTTER, SOFT DRINKS, FRESHLY BREWED COFFEE AND HOT TEA

BARBECUE BUFFET

\$27.99 PER PERSON

SALADS - INCLUDES THREE

GARDEN SALAD WITH A SELECTION OF DRESSINGS
COLE SLAW
MACARONI SALAD

SIDES - INCLUDES SIX

SALT POTATOES
BAKED BEANS
CORN ON THE COBB
HOMEMADE MACARONI AND CHEESE
SLICED WATERMELON
GARLIC CHEDDAR BISCUITS WITH WHIPPED BUTTER

ENTRÉE - CHOICE OF FOUR

BARBECUE PORK RIBS
COUNTRY FRIED CHICKEN
GRILLED BARBECUE CHICKEN
JERK CHICKEN AND PINEAPPLE KABOBS
BARBECUE PULLED PORK
SAUSAGE WITH PEPPERS AND ONIONS
KIELBASA WITH SAUERKRAUT

DESSERT - CHOICE OF ONE

STRAWBERRY SHORTCAKE
ASSORTED MINI CHEESECAKE SHOOTERS
WHITE CHOCOLATE COCONUT BROWNIES
VANILLA CAKE WITH STRAWBERRY FILLING AND LEMON BUTTERCREAM FROSTING

PRICE DOES NOT INCLUDE A 20% SERVICE CHARGE OR 8.75% NYS SALES TAX

DIAMOND BUFFET

ALL MEALS ARE ACCOMPANIED WITH YOUR CHOICE OF SALAD, VEGETABLE, SIDE, DESSERT,
ASSORTED ROLLS WITH HERB WHIPPED BUTTER, SOFT DRINKS, FRESHLY BREWED COFFEE AND HOT TEA

DIAMOND BUFFET

\$31.99 PER PERSON

SALADS - CHOICE OF THREE

CRISP GARDEN SALAD WITH A SELECTION OF DRESSINGS / CAESAR SALAD WITH ASIAGO CHEESE
AND HERB CROUTONS / SPINACH, APPLE AND WALNUT SALAD WITH POPPY SEED DRESSING
TOMATO CUCUMBER SALAD / BROCCOLI SALAD

SIDES - CHOICE OF ONE

CREAMY WILD RICE / OVEN ROASTED POTATOES / OVEN ROASTED SWEET POTATOES WITH HONEY

VEGETABLES - CHOICE OF ONE

MIXED ROASTED VEGETABLES / BROCCOLI AND CAULIFLOWER / ZUCCHINI AND SUMMER SQUASH

PASTA - CHOICE OF ONE

PENNE PASTA / CHEESE RAVIOLI / WILD MUSHROOM RAVIOLI

SAUCE - CHOICE OF ONE

MARINARA SAUCE / ALFREDO SAUCE / CREAMY MARSALA WINE SAUCE / CREAMY PESTO SAUCE

ENTREES - CHOICE OF THREE

MEDITERRANEAN CHICKEN BREAST WITH ARTICHOKE, PROSCIUTTO AND FETA CHEESE TOPPED
WITH A WINE CREAM SAUCE

CHICKEN SALTIMBOCCA TOPPED WITH PROSCIUTTO AND MUSHROOMS IN A RED WINE TOMATO
SAUCE SERVED OVER GREENS

HADDOCK FLORENTINE WITH SPINACH IN A CREAMY WHITE WINE SAUCE

FILET OF SALMON WITH CAJUN SEASONING AND TOPPED WITH MANGO SALSA

SHRIMP SCAMPI SAUTÉED WITH GARLIC, WHITE WINE, HERBS AND LEMON BUTTER
SERVED OVER BOWTIE PASTA

ROASTED PORK LOIN WITH ROSEMARY AND ONION PEARLS TOPPED WITH PORTABELLA GRAVY

BEEF TIPS SERVED WITH MUSHROOMS IN A RICH BROWN GRAVY

DESSERT - CHOICE OF TWO

CANNOLIS AND CREAM PUFFS / FLOURLESS DARK CHOCOLATE CAKE

CHOCOLATE SWIRL CHEESECAKE / PLAIN CHEESECAKE WITH STRAWBERRY TOPPING

PLAIN CHEESECAKE WITH BLUEBERRY TOPPING

VANILLA CAKE WITH CANNOLI FILLING AND BUTTERCREAM FROSTING

PRICE DOES NOT INCLUDE A 20% SERVICE CHARGE OR 8.75% NYS SALES TAX

TO BE ORDERED FOR COCKTAIL HOUR, DURING DINNER OR LATE NIGHT

CARVING STATION

PRICED PER ITEM

ROASTED TURKEY BREAST

\$4.00 PER PERSON

SERVED WITH GRAVY AND CRANBERRY SAUCE

PORK TENDERLOIN

\$4.00 PER PERSON

SERVED WITH GRAVY AND CRANBERRY COMPOTE

OLD FASHION BONE IN HAM

\$5.00 PER PERSON

SERVED WITH GRAVY, BROWN SUGAR SAUCE AND DIJON MUSTARD

STEAMSHIP ROAST OF ANGUS BEEF

\$5.00 PER PERSON

SERVED WITH GRAVY AND PORT WINE SAUCE

ROAST TENDERLOIN OF BEEF

\$7.00 PER PERSON

SERVED WITH GRAVY AND HERB BUTTER SAUCE

PRIME RIB

\$8.00 PER PERSON

SERVED WITH GRAVY, HORSERADISH SAUCE AND AU JUS

PRICE DOES NOT INCLUDE A 20% SERVICE CHARGE OR 8.75% NYS SALES TAX

STATIONS

TO BE ORDERED FOR COCKTAIL HOUR, DURING DINNER OR LATE NIGHT

PASTA STATION

\$5.00 PER PERSON

GARLIC BREAD AND ASSORTED ROLLS, PENNE, FUSILLI AND CHEESE TORTELLINI, MARINARA, ALFREDO AND PESTO CREAM SAUCE, GRATED PARMESAN CHEESE, MUSHROOMS, ROASTED BROCCOLI, PEAS AND CARAMELIZED ONIONS

MASHED POTATO STATION

\$5.00 PER PERSON

MASHED WHITE AND MASHED SWEET POTATOES PIPED INTO MARTINI GLASSES SERVED WITH BUTTER, SOUR CREAM, CHEESE, BACON, SCALLIONS, GRAVY, CANDIED PECANS, MARSHMALLOWS AND BROWN SUGAR

FRENCH FRY STATION

\$6.00 PER PERSON

SEASONED CURLY FRIES, WAFFLE FRIES, SWEET POTATO FRIES SERVED WITH CHEESE SAUCE, GRAVY, BACON, JALAPENOS, SOUR CREAM, CHOPPED ONIONS, MUSTARD AND KETCHUP

PIZZA STATION

\$6.50 PER PERSON

CHEESE PIZZA, GARLIC PIZZA, PEPPERONI PIZZA, HAWAIIAN PIZZA RANCH, BLUE CHEESE AND WING SAUCE

NACHO STATION

\$6.50 PER PERSON

SHREDDED CHICKEN, SEASONED GROUND BEEF, NACHOS, LETTUCE, DICED TOMATOES, SOUR CREAM, SALSA, JALAPENOS, GUACAMOLE AND CHILI CON QUESO

MAC AND CHEESE STATION

\$7.00 PER PERSON

CLASSIC AND THREE CHEESE MACARONI AND CHEESE, POPCORN CHICKEN, PULLED PORK, FRIED ONIONS, TOASTED BREAD CRUMBS AND DICED TOMATOES

LATE NIGHT MUNCHIE STATION

\$8.00 PER PERSON

MINI BEEF SLIDERS, MINI PULLED PORK SLIDERS, MINI HOT DOGS, WAFFLE FRIES, CHEESE SAUCE

PRICE DOES NOT INCLUDE A 20% SERVICE CHARGE OR 8.75% NYS SALES TAX

TO BE ORDERED FOR COCKTAIL HOUR, DURING DINNER OR LATE NIGHT

DESSERT STATION

ULTIMATE DESSERT STATION

\$9.50 PER PERSON

MINI-CANNOIS, MINI-ECLAIRS, FRUIT TARTS, ASSORTED CHEESECAKE SHOOTERS, CHOCOLATE MOUSSE CUPS, FLOURLESS CHOCOLATE CAKE AND PETITE FOURS

CHEESECAKE BAR

\$7.00 PER PERSON

ASSORTED SLICED CHEESECAKES AND ASSORTED CHEESECAKE SHOOTERS SERVED WITH WHIPPED CREAM, STRAWBERRY SAUCE, BLUEBERRY TOPPING, CHERRY TOPPING, CHOCOLATE SAUCE AND CARAMEL SAUCE

ICE CREAM STATION

\$6.50 PER PERSON

VANILLA, CHOCOLATE AND STRAWBERRY ICE-CREAM SERVED WITH WHIPPED CREAM, SPRINKLES, CHOPPED PEANUTS, CHERRIES, HOT FUDGE, CARAMEL SAUCE AND STRAWBERRY TOPPING

MOUSSE MARTINI BAR

\$5.00 PER PERSON

CHOCOLATE, VANILLA, LEMON AND STRAWBERRY MOUSSE PIPED INTO MARTINI GLASSES

CUPCAKE TOWER

\$3.50 PER PERSON

ASSORTED CUPCAKES DISPLAYED ON A THREE OR FIVE TIER TOWER

PRICE DOES NOT INCLUDE A 20% SERVICE CHARGE OR 8.75% NYS SALES TAX

BAR PACKAGES

HOUSE BRAND BAR

\$9.50 PER PERSON FOR THE FIRST HOUR AND \$8.50 PER PERSON EACH ADDITIONAL HOUR

LIQUOR - MIXERS AND HOUSE BRAND LIQUOR

WINES - CABERNET SAUVIGNON, CHARDONNAY, WHITE ZINFANDEL, MERLOT AND RIESLING

BOTTLED BEER - BUDWEISER, BUD LIGHT, LABATT'S BLUE, BLUE LIGHT AND COORS LIGHT

PREMIUM BRAND BAR

\$11.50 PER PERSON FOR THE FIRST HOUR AND \$10.00 PER PERSON EACH ADDITIONAL HOUR

LIQUOR

GREY GOOSE, TITO'S, ABSOLUTE CITRON, ABSOLUTE VANILLA, ABSOLUTE MANDARIN,
SMIRNOFF RASPBERRY, TANQUERAY, BOMBAY SAPPHIRE, BACARDI, CAPTAIN MORGAN, MALIBU,
JOSE CUERVO, JW RED, JW BLACK, JIM BEAM BLACK, JAMESON, CROWN ROYAL, JACK DANIELS,
SOUTHERN COMFORT, CANADIAN CLUB, SEAGRAM'S 7, DEWAR'S WHITE LABEL,
DISARONNO AMARETTO, KAHLUA, BAILEY'S IRISH CREAM AND FIREBALL WHISKEY

WINES

CABERNET SAUVIGNON, CHARDONNAY, WHITE ZINFANDEL, PINOT GRIGIO, MERLOT, RIESLING, MOSCATO

BOTTLED BEER CHOICE OF FIVE

BUDWEISER, BUD LIGHT, LABATT'S BLUE, BLUE LIGHT, COORS LIGHT, HEINEKEN, CORONA, YUENGLING,
SAM ADAMS AND MICHALOB ULTRA

LIMITED BAR

\$7.50 PER PERSON FOR THE FIRST HOUR AND \$6.00 PER PERSON EACH ADDITIONAL HOUR

WINES

CABERNET SAUVIGNON, CHARDONNAY, WHITE ZINFANDEL, MERLOT AND RIESLING

BOTTLED BEER

BUDWEISER, BUD LIGHT, LABATT'S BLUE, BLUE LIGHT AND COORS LIGHT

CRAFT BEER - \$1.50-\$3.00 PER PERSON BASED ON CHOICE

SELECTION OF LOCAL AND NATIONAL MICRO-BREWERIES BASED ON AVAILABILITY

PUNCH - NON-ALCOHOLIC FRUIT PUNCH - \$19.99 PER GALLON

CHAMPAGNE PUNCH - \$34.99 PER GALLON

PRICE DOES NOT INCLUDE A 20% SERVICE CHARGE OR 8.75% NYS SALES TAX

CHAMPAGNE BAR

\$8.00 PER PERSON FOR A TWO HOUR SERVICE

CHAMPAGNE, ORANGE JUICE, PINEAPPLE JUICE, CRANBERRY JUICE, GRAPEFRUIT JUICE,
LEMONADE AND FRESH CUT SEASONAL FRUIT

MARTINI BAR

\$8.00 PER PERSON FOR A TWO HOUR SERVICE

HAND CRAFTED GIN, VODKA, TROPICAL FRUITS AND A SELECTION OF OLIVES

CASH BAR

\$50.00 BARTENDER FEE BASED ON SINGLE DRINK BAR PRICING

TAB OR CONSUMPTION BAR

A 20% SERVICE CHARGE WILL BE ADDED BASED ON SINGLE DRINK BAR PRICING