

ESTABLISHED 2019 AKRON, NY

Specials Events Menu - \$18/person

Proteins

15 - 25 Guests Select 1 protein
25+ Guests Select 2 Proteins
Add additional proteins for \$3/person

Balsamic Rosemary Chicken Breast
Balsamic Rosemary Pork Tenderloin
Balsamic Rosemary Portobello Mushroom
Lemon Roasted Chicken Breast
Lemon Roasted Eggplant
Roast Beef in Au Juis
Pulled Pork with Traditional Barbecue Sauce
Chicken Marsala

Carolina Mustard Chicken
Carolina Mustard Pork Tenderloin
Balsamic Rosemary Salmon - add \$3/person
Orange Glazed Salmon - add \$3/person
Blackened Haddock - add \$2/person
Strip Steak - Market
Smoked Brisket - add \$3/person

Choose Two Sides:

Additional Sides \$2/person

Mashed Russet Potatoes
Mashed Sweet Potatoes
Roasted Red Potatoes
Salt Potatoes
Roasted Red Potato Salad
Lemon Dill Potato Salad
Baked Beans
Tuscan Garlic White Beans
Tri-Colored Quinoa
Macaroni and Cheese

Baked Ziti
Buttered Noodles
Greek Pasta Salad
Roasted Asparagus
Roasted Green Beans with Shallots
Mixed Vegetables
Ginger Glazed Carrots
Coleslaw
Strawberry Poppyseed Coleslaw
Broccoli Salad

Includes House Dinner Rolls and Garden Salad with House Balsamic Vinaigrette Upgrade to a specialty salad for \$3/person

Appetizer Packages

- $1. \ \ Cheese \ and \ Charcuterie \ Board, Fruit \ Platter, and \ Vegetable \ Platter \ \ \$8/person$
 - 2. Cheese and Pepperoni Board and Vegetable Platter \$5/person

Additional Appetizers are listed on our 'Appetizer Menu'

Bar Packages - price/person

<u>Soda Bar</u> - water, coke, diet coke, ginger ale, sprite, soda, tonic, cranberry, iced tea, lemonade 3 hrs - \$10 4 hrs - \$12/person 5 hrs - \$14/person

<u>Beer and Wine Bar</u> - soda bar, Rose, Cabernet Sauvignon, Pinot Grigio, Moscato, Labatts, Big Ditch Hayburner, Mic Ultra

3 hrs - \$20 4 hrs - \$23 5 hrs - \$26

Beer, Wine and Liquor - soda bar, beer and wine bar, Smirnoff Vodka, Bacardi Rum, Jack Daniels, Bombay Gin

3 hrs - \$26 4 hrs - \$30 5 hrs - \$34

Beer, Wine and Liquor upgrades available

Signature Cocktails

1 - add \$3/guest

2 - add \$4/guest

3 **-** add \$5/guest

Pricing includes servers and disposable glassware. Upgrade to glass for \$2.50/person

Extras

Coffee/Tea

Locally Roasted Coffee, Tea, Cream, Sugar and Disposable Cups \$3.00/person

Desserts

Cookie/Brownie Platter \$3.00/person Sundae Station \$7.00/person Cakes and Cupcakes through Sugarmama's Bakery also available

Wait Service

We offer servers for on-site and off-site events at \$55/hour/server

Bar Service - 1 server required for every 50 guests

Buffet Style - 2 servers for first 50 guests, 1 server for every 50 additional guests

Table Service/Family Style- 3 servers for every 50 guests

Rentals

Round Linen Table Covers or Rectangular Linen Table Covers - \$22.00 each
Linen Napkins: \$1.50 each
Colors, Ivory, White or Black

Glasses (water or wine): \$2.50 each
Coffee Mugs: \$1.00 each
Cocktail/Dessert Plates: \$1.00 each

Silverware: Knife, Fork, and Spoon: \$1.50 per set

Paper Plates, Paper Napkins and Plastic Cutlery: \$1.50 per set Chafing Trays with fuel \$15.00 each

Room Rental -

Price includes the use of the space. Food and servers are additional.

Garden Room - Seats 50 guests 1-4 hours - \$400 Each additional hour \$75 <u>Cafe Room</u> - Seats 45 guests 1 - 4 hours - \$350 Each additional hour \$75

50% off room fee with food purchase of \$500+

Both Rooms - Seats 95 guests 1 - 4 hours - \$650 Each additional hour \$125

50% off room fee with food purchase of \$1000+

Fine Print

- All pricing is based on food being served in disposable trays and being picked up from our Café located at 25 Buffalo Street.
 - Delivery is available upon request and pricing varies on location.
 - To reserve a date, a 30% deposit is required. Events exceeding \$1000 will be given a contract to sign and return in addition to the deposit.
 - Final head count and final payment are due 10 days prior to the event.

 Pricing does not include 8% sales tax.