



ESTABLISHED 2019  
AKRON, NY

## **Specials Events Menu - Minimum 30 Guests**

### **Appetizer Packages**

**1. Cheese and Charcuterie Board and Crackers, Vegetable Platter with house Ranch and house Hummus, Fruit Platter - \$7.50/person**

**2. Package 1 and two passed Appetizers: - \$12.50/person**

**Select 1: BBQ Meatballs, Maple-Glazed Smoked Pork Belly, Greek Chicken Skewers**

**Select 1: Caprese Skewers, Artisan Pizzettes, Bruschetta, Stuffed Mushrooms, Stuffed Peppers**

*Additional Appetizers available ala cart*

### **Main Entrée - \$26/person**

**Proteins - Select 2 *Additional protein \$5/person***

**Balsamic Rosemary Chicken Breast  
Balsamic Rosemary Portobello Mushroom  
Lemon Roasted Chicken Breast  
Chicken Marsala  
House Smoked Pulled Pork  
Carolina Mustard Pork Tenderloin**

**Balsamic Rosemary Salmon –add \$6/pp  
Orange Glazed Salmon – add \$6/pp  
Mediterranean Grouper – add \$6/pp  
Roast Beef in Au Juis  
Smoked Brisket – add \$10/pp  
Prime Rib Carving Sation – Market**

**Sides – Select 2: *Additional Side \$2/person***

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

**Macaroni and Cheese  
Baked Ziti  
Buttered Noodles  
Greek Pasta Salad  
Roasted Green Beans with Shallots  
Ginger Glazed Carrots  
Coleslaw  
Broccoli Salad**

**Includes House Dinner Rolls and Garden Salad with House Balsamic Vinaigrette**

## **Bar Packages - price/person**

**Bar set up starts at \$250**

**Soda Bar – Water, Coke, Diet Coke, Ginger Ale, Sprite, Soda, Tonic, Cranberry, Iced Tea**

**3 hrs - \$10   4 hrs - \$12/person   5 hrs - \$14/person**

**Beer and Wine Bar – 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**

## **Extras**

### **Coffee/Tea**

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

### **Desserts**

**Cookie/Brownie Platter \$3.00/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**

**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**

**Ceramic Dinner Plates: \$2.50 each**

**Coffee Mugs: \$1.50 each**

**Cocktail/Dessert Plates: \$1.50 each**

**Silverware: Knife, Fork, and Spoon: \$2.50 per set**

**Paper Plates, Paper Napkins and Plastic Cutlery: \$1.75 per set**

**Chafing Trays with fuel \$15.00 each**

**Room Rental – *Price includes the use of space. Minimum 2 hours required***

**Garden Room – Seats 40 guests**

**\$125/hour**

**Cafe Room – Seats 35 guests**

**\$100/hour**

**10% off room fee with food purchase of \$600+**

**Both Rooms – Seats 75 guests**

**\$200/hr**

**10% 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 or gratuity.**