



ESTABLISHED 2019
AKRON, NY

Special Events Catering Menu Minimum 30 Guests

Pricing includes professional buffet setup and breakdown, wait service, and disposable plates, napkins and cutlery

Appetizers

Classic Gathering – \$9.50 per person

- Cheese & Charcuterie with Crackers
- Seasonal Vegetable Platter with House Ranch & House Hummus
- Fresh Fruit Platter

Elevated Reception – \$17.50 per person

Includes Classic Gathering plus two passed appetizers

Warm Selection (choose one):

BBQ Meatballs · Maple-Glazed Smoked Pork Belly · Greek Chicken Skewers

Vegetarian / Light (choose one):

Caprese Skewers · Artisan Pizzettes · Bruschetta · Stuffed Mushrooms · Stuffed Peppers

Main Entrée Buffet – \$32 per person

Includes professional buffet setup and breakdown, wait service, disposable plates, napkins and cutlery

Garden Salad with House Dressing and House Dinner Rolls with butter

Proteins – Select Two

(additional protein \$6 per person)

- Balsamic Rosemary Chicken Breast
- Lemon Roasted Chicken Breast
- Herb Roasted Pork Tenderloin
- Chicken Marsala
- Balsamic Rosemary Portobello Mushroom

Premium Protein Upgrades

- Salmon (various preparations) – add \$8/pp
- Mediterranean Grouper – add \$8/pp
- Roast Beef with Au Jus – add \$6/pp
- Smoked Brisket – add \$15/pp
- Prime Rib Carving Station – Market

Seasonal Sides – Select Two

Additional side: \$3 per person

- Creamy Mashed Russet Potatoes
- Whipped Sweet Potatoes
- Traditional Salt Potatoes with Butter & Herbs
- Tuscan White Beans with Garlic & Olive Oil

- Classic Baked Macaroni & Cheese
- Baked Ziti with Marinara & Cheese
- Chef's Selection of Roasted Seasonal Vegetables
- Roasted Green Beans with Shallots
- Ginger-Glazed Carrots

Service Style Options

All Special Events are designed to provide a seamless, elevated dining experience. Service style will be selected during the planning process based on your event vision, guest count, and menu selection.

Buffet Service (*Included*) - *Recommended for weddings, corporate events, and large gatherings.*

Our buffet service offers a relaxed and efficient dining experience while maintaining high standards of presentation and quality. Guests are invited to enjoy a thoughtfully curated menu served by our professional staff, with full setup, service, and breakdown included.

Family-Style Service (*Add \$6 per person*) - *Ideal for hosts seeking a more intimate, elevated atmosphere*

Family-style service is an elevated alternative to buffet dining. Dishes are served directly to each table and shared among guests, creating a warm, communal experience while maintaining a polished presentation.

Plated Dinner Service (*Add \$12 per person*)

Plated dinner service is available for select events and menus and requires additional staffing and coordination. Each course is individually plated and served to seated guests by our service team.

Plated service includes:

- One selected entrée, plus a vegetarian option
- Individually plated salads and entrées
- Enhanced staffing levels and coordinated service timing

Plated service is available for events of 40 guests or more and is offered on a limited basis. Additional staffing may be required based on guest count and event flow

Bar Packages

Pricing per person | Professional bartenders, setup, and disposable glassware included

Bar setup fee begins at \$300

Soda Bar

Water, Coke, Diet Coke, Ginger Ale, Sprite, Soda Water, Tonic, Cranberry Juice, Iced Tea

- **3 Hours** – \$11 per person
- **4 Hours** – \$13 per person
- **5 Hours** – \$15 per person

Beer & Wine Bar

Includes Soda Bar, plus a curated selection of beer and wine:

Rosé · Cabernet Sauvignon · Pinot Grigio

Labatt Blue · Big Ditch Hayburner · Michelob Ultra

- **3 Hours** – \$22 per person
- **4 Hours** – \$25 per person
- **5 Hours** – \$28 per person

Beer, Wine & Liquor Bar

Includes Beer & Wine Bar, plus a classic liquor selection:

Smirnoff Vodka · Bacardi Rum · Jack Daniel's Whiskey · Bombay Gin

- **3 Hours** – \$28 per person
- **4 Hours** – \$32 per person
- **5 Hours** – \$36 per person

Premium liquor upgrades available upon request.

Signature Cocktails

Add a personalized touch with custom signature cocktails.

- **One signature cocktail** – add \$3 per guest
- **Two signature cocktails** – add \$4 per guest

Enhancements & Extras

Coffee & Tea Service

Locally roasted coffee and assorted teas, served with cream, sugar, and disposable cups.

\$3 per person

Desserts

- **Cookie & Brownie Platter** – \$3 per person
- **Custom Cakes & Cupcakes** available through *Sugarmama's Bake Shop*

Room Rental

Minimum 2-hour rental required

Room rental includes **exclusive use of the space, standard table and chair setup, breakdown, and post-event cleaning.**

Garden Room

Seats up to 40 guests
\$125 per hour

North Room

Seats up to 35 guests
\$100 per hour

Both Rooms

Seats up to 75 guests
\$200 per hour

Room Rental Incentive

Receive **10% off a single room rental** with a food purchase of **\$600 or more.**

Receive **10% off both room rentals** with a food purchase of **\$1000 or more.**

Please Note

- Room rental does not include food, beverages, staffing, or rentals

Rentals

Linens

- **Round or Rectangular Linen Table Covers** – \$24 each
- **Linen Napkins** (Ivory, White, or Black) – \$2 each

Tableware & Glassware

- **Water or Wine Glasses** – \$3 each
- **Coffee Mugs** – \$2 each
- **Ceramic Dinner Plates** – \$3 each
- **Cocktail / Dessert Plates** – \$2 each
- **Silverware Set** (knife, fork, spoon) – \$3 per set

Fine Print

- To reserve a date, a 30% deposit is required. Events exceeding \$1,000 will also require a signed contract in addition to the deposit.
- Final head count and final payment are due 10 days prior to the event.
- Pricing reflects collaboration with our Events Coordinator to ensure your event runs seamlessly.
- Prices do not include 8% sales tax or gratuity.