



ESTABLISHED 2019
AKRON, NY

Luncheon/Shower Menu - Minimum 30 Guests

Appetizer Package

Cheese and Charcuterie Board and Crackers, Vegetable Platter with house Ranch and house Hummus, Fruit Platter - \$6.50/person

Additional Appetizers available ala cart

Main - \$22/person

Select 2 *Additional selections \$4/person*

Balsamic Rosemary Chicken Breast

Chicken Marsala

House Smoked Pulled Pork

Orange Glazed Salmon – add \$6/pp

Beef on Weck with Horse Radish

Wrap Platter – *Choose 3 - Chicken Salad, Tuna Salad, Hummus and Vegetables, Turkey, Greek Chicken*

Deli Platter – *Ham, Turkey, Roast Beef, Swiss Cheese, Cheddar Cheese, Lettuce, Tomatoes, Mayonnaise and Mustard*

Sides – Select 3: *Additional Side \$2/person*

Mashed Russet Potatoes

Roasted Red Potato Salad

Lemon Dill Potato Salad

BBQ Baked Beans

Tuscan Garlic White Beans

Greek Salad

Beet and Arugula Salad

Strawberry Salad

Fall Harvest Salad

Garden Salad

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

Fruit Salad

Includes House Rolls, Chinette Paper Plates, Napkins, Plastic Cutlery.

Beverage Packages - price/person

May require Bar set up fee

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

3 hrs - \$10 4 hrs - \$12 5 hrs - \$14

Juice Bar - Orange, Apple, Tomato, Passionfruit Juices, Infused Water

3 hrs - \$10 4 hrs - \$12 5 hrs - \$14

Add Titos Vodka and/or Prosecco for \$10/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

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.