

Food & Beverage Menu

bringing Loved ones together for comfort and solace

Our dedicated staff is available to help you host a special gathering to honor your loved one before, during or after the service. Spend time with family and friends and let our professionals organize the details at the location of your choice.

From desserts to appetizers to lunch lightfare and dinner buffet meals, we offer a variety of options suitable for large or small gatherings. All events include food, beverages, delivery, setup, and tear down, two hours of serving staff, tablecloths, tableware, and decor will be supplied. We can provide service at the Mortuary, your church or other religious institution, off-site event space, social hall, or even your home.



Appetizers

Option 1

Bruschetta Display
Toasted Ravioli with Marinara
Antipasto Skewers
Marinara Meatballs
Cannoli
Lemonade & Fruit Punch

Option 2

Vegetable Spring Rolls
Sweet & Sour Sauce
Coconut Shrimp
(3 per person)
Crab Rangoon
Sui Mai Dumpling
Mini Fruit Tarts
Lemonade & Fruit Punch

Option 3

Bacon Wrapped Dates
Beef Wellington Puff
Tomato Balsamic Jam Crostini
Chilled Shrimp Cocktail
(4 pieces per person)
Cocktail Sauce & Lemon Wedges
Mini NY Cheesecake
Lemonade & Fruit Punch

Option 4

Mini Franks in Blankets
Pretzel Bites
Braised Meatballs with BBQ sauce
Spinach & Garlic Dip
Crackers
Display of Cookies
Lemonade & Fruit Punch

Option 5

Mac & Cheese Bites
Stuffed Mushrooms
Lemony Deviled Eggs
Hummus Duo & Pita Chips
Seasonal Vegetable Display
Crackers
Display of Cookies
Lemonade & Fruit Punch

Option 6

Empanadas
Taqitos
Stuffed Jalapeño Poppers **or** Ceviche Cups
Tortilla Chips
Salsa display
Mini Arroz con Leche (*Rice pudding*)
Mini Churro Bites
Lemonade & Fruit Punch



Appetizers

Option 7 *Vegetarian* (Plant Based options upon request)

Spanakopita
Hummus Platter
Cheese Stuffed Tomatoes
Mushroom Tarts
Chocolate Dipped Strawberries
Lemonade & Fruit Punch

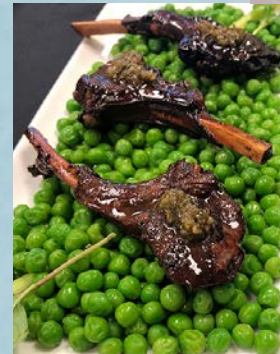
Option 8 *Gluten Free*

Bacon Wrapped Dates
Chicken Skewers
(2 per person)
Antipasto Skewers
Lamb Chop
Mini Mousse Cup
Lemonade & Fruit Punch

Option 9 *Filipino*

Pork BBQ on a Stick
Shanghai Lumpia
Rice **OR** Pancit Bihon
Fruit Display
Leche Flan
Cookies
Lemonade & Fruit Punch

\$995 Serves up to 25 guests
\$1595 Serves up to 50 guests
\$2495 Serves up to 75 guests
\$2995 Serves up to 100 guests



Light Lunch

Option 1

Roast Beef on Focaccia Bread with Spring Mix,
Sundried Tomatoes, Dijon Dressing
Turkey breast, Romaine, Pepper Jack Wrap
Slow Roasted Chicken, Mozzarella, and Vinaigrette
Rustic Potato Salad
Garden Fresh Green Salad
Balsamic and Ranch
Chocolate Brownies
Lemonade & Fruit Punch

Option 2

Mini Sandwich Display *(3 per person)*
with Selections such as Roast Beef, Ham, Turkey & Chicken
Salad
Fresh Seasonal Fruit
Balsamic Vegetable Pasta Salad
Greek, Caesar, or Cobb Salad *(choose 1)*
Display of Cookies
Brownies
Lemonade & Fruit Punch

Option 3

Slow Cooked Pulled Pork Sliders
Macaroni & Cheese
Chicken Tenders
Creamy Potato Salad **or** Coleslaw
Display of Cookies
Brownies
Lemonade & Fruit Punch

Option 4

Cucumber Salad
Greek Salad
Hummus and Pita
Chicken Kabobs
Beef Kabobs
Roasted Seasonal Vegetables
Rice Pilaf
Baklava
Mini Tart Display
Lemonade & Fruit Punch

Option 5

Chicken Wings
Braised Meatballs with BBQ Sauce
Carrots & Celery Display
with Buttermilk Ranch
Seasonal Trio Dip Display
(Seasonal flavors such as Spinach Garlic, Artichoke, Buffalo, or Tex-Mex)
Crackers and Baguette Slices
Chocolate Cake
Lemonade & Fruit Punch



Light Lunch

Option 6

Pork Carnitas (or Chicken) Taco Bar

(2 per person)

Tortillas, Shredded Cheese, Limes, Jalapeños, Sour Cream

Empanadas

Corn Ensalada

Tortilla Chips

Salsa

Display of Cookies

Lemonade & Fruit Punch



Option 7 *Hawaiian*

Spam Musubi

Chicken Satay

Dumplings

Hawaiian Style Macaroni Salad

Malasadas

Display of Cookies

Lemonade & Fruit Punch



\$1595 Serves up to 25 guests

\$2495 Serves up to 50 guests

\$3295 Serves up to 75 guests

\$3995 Serves up to 100 guests



Full Fare Themed Buffet

Option 1 *BBQ Master Smokehouse*

Tex-Mex Corn Salad
Cornbread & Butter
Smoked Beef Brisket (GF)
14-Hour Slow Cooked Pulled Pork (GF)
Jack Daniel's Sautéed Sweet Apples (V) (GF)
Traditional Macaroni & Cheese (V)
Traditional Smashed Redskins Cheddar & Sour Cream (V) (GF)
Chocolate Cake
Lemonade & Fruit Punch

Plant based entree substitution

BBQ Jack fruit Sliders (GF)

Option 2 *Asian Flair*

Chinese Chicken Salad
Vegetable Egg Rolls (V)
Teriyaki Chicken with Stir Fry Vegetables (GF)
Tropical Garlic Shrimp (GF)
House Fried Rice (V)
Tropical Fruit Display
Display of Mini Desserts
Lemonade & Fruit Punch

Option 3 *Cucina Bella Italiano*

Caprese Salad **or** Caesar Salad (V) (GF)
Chicken Piccata **or** Chicken Marsala (GF)
Three Cheese Baked Penne (V or Can be VE on request)
Roasted Seasonal Vegetables (VE) (GF)
Bread sticks
Fresh Seasonal Fruit
Cannoli
Brownies
Lemonade & Fruit Punch

Plant based entree substitution

Lemony Farfalle Pasta

With asparagus and spring peas served with a lemon wine sauce

Option 4 *Tropical Bliss*

Watermelon, Orange, and Feta Salad
Smoked Chicken with Tropical Fruit Relish (GF)
Tropical Garlic Shrimp (GF)
Sustainably sourced shrimp marinated in a medley of citrus fruit, served in citrus pineapple tequila sauce
Stir Fry Vegetables (VE) (GF)
Seasonal vegetables such as zucchini, Maui onions, carrots, broccoli, and sugar snap peas
Hawaiian Fried Rice (VE) (GF)
Garlic Noodles (VE)
Seasonal Tropical Fruit Display
Chocolate Covered Strawberries (GF)
Lemonade & Fruit Punch



Full Fare Themed Buffet

Option 5 *Cali Fresh*

Artisan Breast of Chicken (GF)
Cremini Mushrooms, Artichokes, Red Peppers, Olives,
Chardonnay Butter Sauce

Maple Glazed Salmon (GF)

Buttery Mashed Potatoes (V) (GF)

Seasonal Roasted Vegetables (VE)(GF)

Romaine and Red Leaf Salad with Avocado, Cherry Tomatoes

Dressing Display (GF)

Specialty Rolls & Butter

Mini Dessert Trio Display

Lemonade & Fruit Punch

Plant based entree substitution

Grilled Portobello Mushroom Caps (GF)

Option 6 *Comfort*

Sage Roasted Turkey **or** Fried Chicken

Hot Sauce Display

Honey Glazed Ham

Roasted Butternut Squash Ravioli (V) **or** Mashed Potatoes (V) (GF)

Mushroom Green Bean Casserole (V)

Fresh Green Salad (VE)

Dressing Display

Specialty Rolls & Butter

Pumpkin Pie

Chocolate Cake

Lemonade & Fruit Punch



Option 7 *French Bistro*

Tuna Niçoise Salad

A hearty beautiful French composed salad with tuna, green beans, hard boiled eggs, tomatoes, olives, red onion, capers, and baby potatoes. Served with a side of Balsamic Dressing and Citrus vinaigrette

Beef Bourguignon

With a red wine and brandy sauce with mushrooms & bacon

Two Hearts Chicken

Sautéed Chicken Breast with Hearts of Palm and Artichoke Hearts in Pinot Sauce

Artisan Au Gratin Potatoes

French Green Beans

Creme Brûlée

French Macarons

Lemonade & Fruit Punch

Plant based entree substitution

Vegan Tomato and Onion Tart

Caramelized sweet onions, heirloom tomatoes, French herbs in a flaky vegan crust

or

Whole Roasted Vegetable and Mushroom Quiche (**Vegetarian**)

Flaky crust with roasted vegetables and sautéed mushrooms with a creamy egg and Gruyere filling

\$1995 Serves up to 25 guests
\$3295 Serves up to 50 guests
\$3995 Serves up to 75 guests
\$4695 Serves up to 100 guests

Full Fare Buffet

Option 8 *Hispanic*

Tinga de Pollo
Carnitas
Tortillas
Corn Ensalada
Cilantro Rice
Salsa display
Beans
Fruit display
Galletas Mixtas
Concha
Lemonade & Fruit Punch

Option 9 *Filipino*

Shanghai Lumpia
Chicken Afritada
Pork Adobo **or** Beef Steak
Rice
Pancit Bihon
Fruit
Maja Blanca and Cookies
Lemonade & Fruit Punch

Option 10 *Hawaiian*

Chicken Satay **or** Spam Musubi
Fried Shrimp
Kalua Pork
Pineapple Chicken **or** BBQ Beef
Rice
Hawaiian Mac Salad
Shrimp Garlic Noodle
Fruit
Malasadas
Cookies
Lemonade & POG
(Passion Orange Guava fruit punch)

Option 11 *Plant Based*

Golden Chop Chop Salad
Beets, corn, yellow squash, cherry tomatoes & garbanzo beans in lemon Dijon vinaigrette
Lemon Dipped Cauliflower
Coconut Curry Tofu
Brown and Wild Rice Medley
Currants, coriander, olive oil and chickpeas
Vegan Pasta with Asparagus and Portabella Mushrooms
Olive Oil and Garlic
Fruit and Berry Oat Crisp
Seasonal Fruit
Vegan Peanut Fudge
Lemonade & Fruit Punch



Full Fare Buffet

Option 12 *Indian Spice Breeze* (Vegetarian)

Vegetable Samosa
Channa Masala

Protein pack scrumptious dish from the Punjabi cuisine. Also known as Choley, it is cooked with silky smooth onion and tomato gravy with chickpeas.

Paneer Jalfrezi

Freshly made Paneer cheese with mixed vegetables in a mild curry

Kashmiri Palao

Basmati Rice sautéed with Saffron, Raisins and mild spices

Paratha

Naan

Raita

Condiment of blended coriander, roasted cumin seeds; mint, cayenne pepper, chaat masala and other herbs and spices

Gulab Jaman

A traditional Indian dessert with countless fans. Simply India's version of donuts immersed in finger-licking warm fragrant sweet syrup

Chai and Coffee



\$1995 Serves up to 25 guests
\$3295 Serves up to 50 guests
\$3995 Serves up to 75 guests
\$4695 Serves up to 100 guests



Visitation Desserts Menus

Option 1

Assorted Cookies
Lemon Squares
Brownie Squares
Beautiful Seasonal Cake Display
Seasonal Fresh Cut Fruit
Lemonade & Fruit Punch

Option 2

Mini NY Cheesecakes
Mini Mousse Cups
French Macarons
Italian Cannoli
Chocolate Dipped Strawberries
Lemonade & Fruit Punch

Option 3

Galletas Mixtas
Concha
Arroz con Leche
Seasonal Fresh Cut Fruit
Lemonade & Fruit Punch

Option 4 *Filipino*

Leche Flan
Mamon
Maja Blanca
Biko
Seasonal Fresh Cut Fruit
Lemonade & Fruit Punch

Option 5

Chocolate Fondue Display
Pretzel Sticks, Marshmallows,
Strawberries, Bananas, Sugar Cookies,
Melon, Pineapple
Lemonade & Fruit Punch

Option 6

Ice Cream Sundae Bar
Assorted Flavors, featuring rich premium ice cream
Toppings- Caramel, Chocolate, Fruit, Nuts, Sprinkles, etc
Sugar and Waffle Cones, and Bowls
Lemonade & Fruit Punch

\$995 Serves up to 50 guests
\$1395 Serves up to 75 guests
\$2495 Serves up to 100 guests



Visitation Snack Menus

Option 7

Hummus Display
Pita Chips
Veggie Platter
Assorted Snack Mix Display
Seasonal Fresh Cut Fruit
Cheese Cube and Cracker Display
Lemonade & Fruit Punch



Option 8

Tortilla Chips
Mild and Spicy Salsa display
Roasted Elote (Corn) Salad
Queso Dip
Guacamole
Black Bean Salad (Cowboy "Caviar")
Lemonade & Fruit Punch



Option 9

Chip Display
Dip Trio Display
(Seasonal flavors such as Spinach Garlic, Artichoke, Buffalo, or Tex-Mex)
Lemony Deviled Eggs
Brownies and Bars Display
Seasonal Fresh Cut Fruit
Lemonade & Fruit Punch



\$995 Serves up to 50 guests
\$1395 Serves up to 75 guests
\$2495 Serves up to 100 guests

Hot Brunch Buffet

Option 1

French Toast Casserole with Pecan Pralines
Real Maple Syrup
Ham and Cheese Mini Quiche
Vegetable Mini Quiche
Applewood Bacon **or** Honey Glazed Ham
Seasonal Fruit
Orange Juice and Coffee

Option 2

Breakfast Sandwich Buffet:

- Ham, egg and cheese on a croissant
 - Bacon, egg, cheddar on an English muffin
 - Spinach, egg, cheese, roasted tomato on baked ciabatta (V)
- Assorted Yogurt Parfaits
Breakfast Potatoes
Seasonal Fruit
Orange Juice and Coffee

Option 3

Breakfast Tacos or Burritos (choose 1 style):

Select one: ham, chorizo, bacon or grilled vegetables

With peppers, egg and cheese

Salsa

Sour Cream

Breakfast Potatoes

Applewood Bacon

(3 per person)

Danish Assortment

Seasonal Fruit

Orange Juice and Coffee

Option 4

Cold Smoked Salmon Display
with capers, cream cheese & mini bagels

Scrambled Eggs with Cheese and Chives

Applewood Bacon

Breakfast Potatoes

Seasonal Fruit

Orange Juice and Coffee

Option 5

Belgian Waffles

Maple syrup, butter, whip cream and berry sauce

Scrambled Eggs with Cheese and Chives

Applewood Bacon

Sausage

Breakfast Potatoes

Seasonal Fruit

Orange Juice and Coffee

\$995 Serves up to 25 guests

\$1595 Serves up to 50 guests

\$2495 Serves up to 75 guests

\$2995 Serves up to 100 guests



Continental Breakfast

Option 1

Danish Bakery Basket Display
Seasonal Fresh Fruit
Bagels

Assorted bagels, plain cream cheese, flavored cream cheese
Orange Juice & Coffee

Option 2

Yogurt Parfait with Fresh Berries
Donut Display
Chocolate and Traditional Croissants
Seasonal Fresh Fruit
Orange Juice & Coffee

Option 3

Yogurt Parfait with Fresh Berries
Mini Quiche
(room temperature)
Chocolate and Traditional Croissants
Muffins
Seasonal Fresh Fruit
Orange Juice & Coffee

Option 4

Free Range Hard-boiled Eggs
Cottage Cheese
Cucumber Coins
Greek Yogurt
Raw Almonds
Organic Mixed Berries
Tiny Cheese

Regular and Decaf Gourmet Iced Coffee Cans
Orange Juice

\$695 Serves up to 25 guests
\$995 Serves up to 50 guests
\$1395 Serves up to 75 guests
\$2495 Serves up to 100 guests



Premium Platters Additions

Our Premium Platter selections are artfully arranged beautifully on trays & designed to be served buffet style.
Offered as an addition only. Must be added to a package.

Grazers Cheese Platter

(\$495 – Serves 50)

Platter of Cheeses, Fresh & Dried Fruits, Nuts, Olives, Italian Meats, Crackers, baguettes, etc.

Sliced Fruit Platter

(\$295 – Serves 50)

Beautiful array of seasonally fresh fruits

Good Morning Platter

(\$295 – Serves 25)

Display of Danish, croissants, chocolate croissants, seasonal breakfast breads & muffins served with butter & jams

Smoked Salmon Platter

(\$295 – Serves 25)

Capers, red onions, cumpers, tomatoes, bagel crisps, cream cheese, etc

Veggie Tray with Dips

(\$195 – Serves 25)

Fresh vegetables sliced every morning and arranged for your event. Served with ranch and Caesar dip.

Dessert Platters

Mini Luxuries Dessert Platter

(\$495 – Serves 50)

Dessert Platter of chocolate mousse cups, lemon curd bars, mini mixed fruit tarts, mini homemade NY cheesecakes, French macrons, chocolate dipped strawberries

Sweet Treats Dessert Platter

(\$495 – Serves 50)

Dessert platter of gourmet brownies and bars, chocolate treats, chocolate dipped strawberries, dipped dried fruits

Cookie and Brownie Platter

(\$195 – Serves 25)

Featuring classic such as chocolate brownies, chocolate chip cookies, oatmeal raisin and seasonal selections of red velvet, white mac nut cookies



Salad Platters

Salad Platters

(\$295 - Serves 25)

"Build your own" served with lettuce and dressing
Offered as an addition only. Must be added to a package.

Cobb-ish Salad Platter

Platter is elegantly composed with roasted chicken, feta, Shredded yellow cheddar, avocado (seasonal), cucumber, apple wood smoked bacon, hard boiled eggs, marinated Heirloom grape tomatoes, pickled red onion, romaine, served with side of mixed baby spring greens with sides of Ranch & house made herb vinaigrette

Greek Salad Platter

Roasted red pepper, olives, shaved Parmesan Reggiano, lemon wedges, sun-dried tomato, marinated artichoke hearts, stuffed grape leaves, served with shredded romaine & classic Greek and Balsamic dressing

Zen Salad Platter

Roasted salmon, haricot vert, baby tomatoes, baby potatoes, hard boiled eggs, capers, with field greens & lemon Dijon Vinaigrette

Fire Roasted Garden Platter

The best in seasonal olive oil grilled and chilled vegetables such as fancy baby carrot, roasted potatoes, butternut squash, zucchini, beets, purple onion, served with complimentary seasonal dips

Tuna Niçoise Platter

Herbed rare ahi tuna, new potato salad, green beans, assorted marinated olives, cherry tomatoes, hard-boiled eggs, seasonal greens, garlic basil aioli and sun-dried tomato dusted crostini

Garden Salad Platter

Cucumbers, tomatoes, green peppers, chives, shredded carrots, seasonal fresh veggies, fresh croutons served with Ranch, Caesar and Balsamic Dressing



Specialty Station Additions

Offered as an addition only. Must be added to a package.

Ice Cream Bar (*\$695 – Serves 25*)

Brings the feeling of an ice cream shop to your event with tradition gelato and sorbetto. 3-4 flavors and a full complement of toppings including nuts, fruits, whipped cream and syrups served in your choice of a cone or cup

Cobbler Station (*\$495 – Serves 50*)

Chef attended cobbler station with flavors such as peach, berry, and apple cobblers. Add an ice cream, fresh fruit and whipped cream. The taste of the south!

Traditional Coffee Station (*\$250 – Serves 50*)

Beautifully appointed to complement your theme using decor and LED votive candles, Colombian regular and/or decaf coffee, cream and assorted sweeteners

Italian Gourmet Coffee Cart (*\$395 – Serves 50*)

What if your favorite coffee shop could come to you? Includes a full menu of favorites such as Espresso and French Press Coffee. All offered with a variety of creamers and non-dairy alternatives as well as sugar and sugar alternatives. Plus, additional toppings, tastes and accents: rock candy, biscotti, cinnamon whipped cream, flavored syrups and chocolate curls. Elegantly presentation creates a real "wow" factor that will wake up any crowd.

Summer Iced Coffee and Iced Chai Tea Cart (*\$395 – Serves 50*)

Regular and Decaf Iced Cold Brew Coffee and Iced Chai Tea, Served with Milk, Creamer, Almond Milk, Sugar and Sugar Substitutes. Served in a Barista style to-go cup with a straw

Beverage Add Ons

Iced Tea (*2 Gallons- \$25*)

Choose either Peach, Raspberry, Unsweetened or Sweet Tea

Soda Assortment (*\$25 per dozen*)



Appetizer Additions

Offered as an addition only. Must be added to a package.

Shrimp Cocktail Display

(\$125 per tray)

100 shrimps per tray. A crowd favorite that is served with cocktail sauce.

Chicken Wings

(\$150 per tray)

65 pieces, served with Buffalo, BBQ sauce and Ranch.

Chicken Tenders

(\$150 per pan)

40 tenders per pan served with ranch, BBQ sauce, and honey mustard. A great add on for kids or adults looking for something heavier during the event.

Mac & Cheese Bites

(\$150 per pan)

80 bites per pan. If you like mac n cheese (we know you do) you will love these!

Cheesy Spinach Garlic Dip with Chips

(\$95 per bowl- serves about 50 ppl)

Homemade classic that has you going back for more

Toasted Ravioli

(\$125 per pan)

80 raviolis per pan, served with warm marinara sauce this option is especially popular (marinara on side)

Bruschetta

(\$125 per bowl- serves about 50 ppl)

We make every order of bruschetta from scratch using the freshest ingredients. Served with toasted crostini.

Mini Sandwich Platter

(\$595 per tray- serves about 25 ppl)

2 per person with Ham, Turkey, and Roast Beef with sliced cheese. Served with sides of mayo and mustard

Chips with Guacamole and Salsa

(\$195 per bowl- serves about 25 ppl)

A simple classic add-on

Pita Chips with Hummus

(\$125 per pan bowl- serves about 50 ppl)

Protein rich and healthy fat make this a smart choice!



Bar Options

Offered as an addition only. Must be added to a food package.

Beer & Wine Service

Variety of Robert Mondavi Cabernet, Pinot Noir, Chardonnay, and Sauvignon Blanc Wines. Variety of Domestic and Import Beers, includes Bud Light, Lagnitas, Sierra Nevada, Modelo.

Additional fee for brand changes.

Bar service includes Coke, Diet Coke, Sprite, Bottled Water.

- \$1295 Serves up to 25 guests
- \$1495 Serves up to 50 guests
- \$1595 Serves up to 75 guests
- \$1795 Serves up to 100 guests

Champagne Bar

Champagne Bar featuring J. Roget in high end disposable champagne flutes.

- \$1295 Serves up to 25 guests
- \$1495 Serves up to 50 guests
- \$1595 Serves up to 75 guests
- \$1795 Serves up to 100 guests

Wine, Beer & Cheese Service

Elegant Cheese Platter includes an assortment of imported and domestic cheeses such as creamy blue cheese, bright chevre, buttery triple creme Brie, cheddar cheese cubes and dried fruit accents. Includes a baguette and cracker platter.

Variety of Domestic and Import Beers, Variety of Robert Mondavi Red & White Wines

- \$1495 Serves up to 25 guests
- \$2095 Serves up to 50 guests
- \$2995 Serves up to 75 guests
- \$3595 Serves up to 100 guests

Full Bar Service

Liquors such as Absolute Vodka, Jameson Whiskey, Johnny Walker Red Scotch, Bombay Gin, Captain Morgan Rum, or Sauza Tequila Silver, with a variety of cordials and mixers. Variety of Robert Mondavi Cabernet and a variety of Domestic and Import Beers, includes Bud Light, Lagnitas, Sierra Nevada, Modelo.

Additional fee for brand changes.

Tonic, Soda Water, Sweet and Sour, Lime Juice, Grenadine, Cranberry Juice, Pineapple Juice, Orange Juice, Coke, Diet Coke, Sprite, Bottled Water, plastic drink ware, napkins, straws, limes, and ice.

- \$1495 Serves up to 25 guests
- \$1695 Serves up to 50 guests
- \$1895 Serves up to 75 guests
- \$2095 Serves up to 100 guests

Champagne Toast or Shot Toast

(Must be added to other bar service- not available individually)

Champagne Toast: featuring J. Roget, single glass per guest

Shot Toast: Liquors such as Absolute Vodka, Jameson Whiskey, Johnny Walker Red Scotch, Bombay Gin, Captain Morgan Rum, or Sauza Tequila Silver. Single shot per guest.

(Please ask for custom quote and availability of non-stocked brands)

- \$275 Serves up to 25 guests
- \$375 Serves up to 50 guests
- \$450 Serves up to 75 guests
- \$525 Serves up to 100 guests

All services include Liquor Liability Insurance, Licensing, Permitting. Bartenders with current TAM, Sheriff, and Health Card. Must be ordered in conjunction with package from Curator Catering.