TABLE OF CONTENTS

COCKTAIL HOUR DISPLAYS
• PAGE 1

PASSED HORS D’OEUVRES
• PAGE 2

PLATED MENUS
• PAGE 3 • PAGE 4 • PAGE 5

CLASSIC CASINO BUFFET
• PAGE 6

ITALIAN DINNER BUFFET
• PAGE 7

SOUTHERN BUFFET
• PAGE 8

DIAMOND BUFFET
• PAGE 9

STATIONS
• PAGE 10 • PAGE 11 • PAGE 12

BAR PACKAGES
• PAGE 13
<table>
<thead>
<tr>
<th>Display Name</th>
<th>Price per Person</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Crudité Display</td>
<td>$6.00</td>
<td>Assortment of seasonal vegetables served with ranch and flavored hummus</td>
</tr>
<tr>
<td>Artisan Cheese and Charcuterie Display</td>
<td>$7.00</td>
<td>Assortment of domestic cheeses along with Italian meats, crackers, olives &amp; peppers and Dijon mustard</td>
</tr>
<tr>
<td>Fresh Fruit Display</td>
<td>$7.00</td>
<td>Assortment of seasonal fruits served with a whipped strawberry sauce</td>
</tr>
<tr>
<td>Insalata Caprese Display</td>
<td>$8.00</td>
<td>Sliced tomato and mozzarella with fresh basil and balsamic drizzle</td>
</tr>
<tr>
<td>Add a second display above for $3.00 extra per person</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Antipasto Display</td>
<td>$13.00</td>
<td>An array of Italian meats, domestic and imported cheeses, fresh grilled vegetables, marinated artichokes, button mushrooms, olives, roasted tomatoes, oil &amp; vinegar, bruschetta, toasted crostini and crackers</td>
</tr>
<tr>
<td>Shrimp Cocktail Display or Pre-Set</td>
<td></td>
<td>Large shrimp with cocktail sauce and lemon (16/20) - $9.00 per person</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Peel and eat shrimp with cocktail sauce and lemon (21/25) - $7.00 per person</td>
</tr>
</tbody>
</table>
HORS D’OEUVRES

PASSED OR DISPLAYED HORS D’ OEUVRES

EACH SELECTION INCLUDES 50 PIECES

MINI BEEF EMPANADAS - $140.00
FRIED RAVIOLI SHOOTERS WITH MARINARA SAUCE - $100.00
MUSHROOMS STUFFED WITH SAUSAGE AND CREAM CHEESE - $120.00
CHEESE ARANCINI WITH MARINARA SAUCE - $140.00
CRAB RANGOON - $100.00
GRILLED CHEESE AND TOMATO SOUP SHOOTERS - $150.00
SHAVED BEEF ON CROSTINI WITH CREAMY HORSERADISH SAUCE - $150.00
MUSHROOMS STUFFED WITH SHRIMP - $150.00
TOMATO AND BASIL BRUSCHETTA IN PASTRY WITH GOAT CHEESE - $150.00
SHAVED SMOKED BEEF BRISKET ON A BUTTERMILK BISCUIT - $150.00
SCALLOPS WRAPPED IN BACON WITH MAPLE GLAZE - $170.00
CHICKEN SPIEDIE PINEAPPLE SKEWER - $170.00
MINI BEEF WELLINGTON WITH CREAMY HORSERADISH SAUCE - $170.00
MINI ASSORTED QUICHE - $100.00
MINI CORDON BLEU WITH DIJON CREAM SAUCE - $140.00

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX
PLATED MEALS INCLUDE ASSORTED ROLLS WITH HERB WHIPPED BUTTER, SOFT DRINKS, FRESHLY BREWED COFFEE AND HOT TEA.

SALAD
CHOICE OF ONE

HOUSE SALAD
MIXED GREENS, TOMATOES, CUCUMBERS, CARROTS, HERB CROUTONS WITH A BALSAMIC VINAIGRETTE DRESSING

SPECIALTY SALADS
$2.00 ADDITIONAL PER PERSON

VERNON SALAD
MIXED GREENS, TOMATOES, CUCUMBERS, CRUMBLY BLEU CHEESE, WALNUTS, HERB CROUTONS AND A BALSAMIC VINAIGRETTE DRESSING

SPINACH SALAD
FRESH BABY SPINACH, CARAMALIZED RED ONION AND BACON DRESSING

WEDGE SALAD
WEDGE OF ICEBERG LETTUCE, TOPPED WITH CHERRY TOMATOES AND DICED BACON, DRIZZLED WITH CREAMY BLEU CHEESE DRESSING

ENTRÉES
YOU MAY SELECT THREE ENTRÉES AND ONE VEGETARIAN OPTION

FETTUCCINI ALFREDO WITH CHICKEN
$26.00 PER PERSON - THIS OPTION DOES NOT INCLUDE SIDES
FETTUCCINI PASTA TOPPED WITH FRESH GRILLED CHICKEN IN A CREAMY ALFREDO SAUCE

VEGETABLE PASTA PUTTANESCA
$25.00 PER PERSON
ZUCCHINI NOODLES, FRESH TOMATOES, KALAMATA OLIVES AND RED ONIONS
ADD SHRIMP $6.00

CHICKEN FRANCAISE
$26.00 PER PERSON
SAUTÉED CHICKEN BREAST IN A DELICATE WHITE WINE LEMON BUTTER SAUCE

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX
<table>
<thead>
<tr>
<th>PLATED MENUS</th>
<th></th>
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</thead>
<tbody>
<tr>
<td><strong>CHICKEN ROMANO</strong></td>
<td><strong>$27.00 PER PERSON</strong></td>
</tr>
<tr>
<td>BREADED CHICKEN BREAST TOPPED WITH HOUSE MADE BRUSCHETTA, FRESH MOZZARELLA CHEESE AND FINISHED WITH A WHITE WINE CREAM SAUCE OR HOUSE MARINARA SAUCE</td>
<td></td>
</tr>
<tr>
<td><strong>CHICKEN SALTIMBOCCA</strong></td>
<td><strong>$27.00 PER PERSON</strong></td>
</tr>
<tr>
<td>CHICKEN BREAST LAYERED WITH PROSCIUTTO, MOZZARELLA CHEESE AND SPINACH IN A MUSHROOM MARSALA SAUCE</td>
<td></td>
</tr>
<tr>
<td><strong>STUFFED HADDON</strong></td>
<td><strong>$32.00 PER PERSON</strong></td>
</tr>
<tr>
<td>BAKED HADDON STUFFED WITH CRAB AND TOPPED WITH A GARLIC CITRUS BUTTER SAUCE</td>
<td></td>
</tr>
<tr>
<td><strong>ENCRACTED SALMON</strong></td>
<td><strong>$32.00 PER PERSON</strong></td>
</tr>
<tr>
<td>SALMON ENCRUSTED WITH DIJON TOPPED WITH A FRESH DILL CREAM SAUCE</td>
<td></td>
</tr>
<tr>
<td><strong>PRIME RIB OF BEEF AU JUS (12 OZ)</strong></td>
<td><strong>$38.00 PER PERSON</strong></td>
</tr>
<tr>
<td>PRIME RIB WITH A SIDE OF AU JUS</td>
<td></td>
</tr>
<tr>
<td><strong>FILET MIGNON (8 OZ)</strong></td>
<td><strong>$42.00 PER PERSON</strong></td>
</tr>
<tr>
<td>FILET SERVED ON TOP OF A GARLIC CROSTINI WITH A MUSHROOM DEMI-GLACE</td>
<td></td>
</tr>
<tr>
<td><strong>SIRLOIN FILET (10 OZ)</strong></td>
<td><strong>$40.00 PER PERSON</strong></td>
</tr>
<tr>
<td>GRILLED SIRLOIN FILET TOPPED WITH GARLIC BUTTER</td>
<td></td>
</tr>
<tr>
<td><strong>DUET WITH SHRIMP</strong></td>
<td><strong>$48.00 PER PERSON</strong></td>
</tr>
<tr>
<td>FILET MIGNON (5 OZ) PAIRED WITH MARINATED GRILLED SHRIMP ON A CROSTINI TOPPED WITH A PESTO AIOLI</td>
<td></td>
</tr>
</tbody>
</table>

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX
VEGETABLE OPTIONS

CHOICE OF ONE
- ROOT VEGETABLES
- SAUTÉED GREEN BEANS WITH WHITE WINE GARLIC BUTTER
- VEGETABLE MEDLEY WITH BROCCOLI, CAULIFLOWER AND RED PEPPERS
- ZUCCHINI, SQUASH, RED PEPPERS, BROCCOLI RABE

SIDE OPTIONS

CHOICE OF ONE
- OVEN ROASTED RED POTATOES
- CLASSIC RISOTTO
- CREAMY WILD RICE
- SKIN ON GARLIC MASHED POTATOES
- RICE PILAF

DESSERT

CHOICE OF ONE
- CARROT CAKE
- CHOCOLATE FUDGE CAKE
- CHEESECAKE
- CHOCOLATE STRAWBERRY MOUSSE CUP CHOCOLATE MOUSSE LAYERED WITH FRESH SLICED STRAWBERRIES

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX
CLASSIC CASINO BUFFET

$34.00 PER PERSON

**SALADS - CHOICE OF ONE**
- CRISP GARDEN SALAD WITH BUTTERMILK RANCH AND ITALIAN DRESSING
- CAESAR SALAD WITH ASIAGO CHEESE AND HERB CROUTONS
- BOWTIE PASTA SALAD FRESH SLICED CUCUMBERS, ONIONS, AND DILL TOSSED IN A VINEGRETTE WITH BOWTIE PASTA

**SIDE**
- OVEN ROASTED POTATOES
- RICE PILAF

**VEGETABLES - CHOICE OF ONE**
- SAUTÉED GREEN BEANS
- ZUCCHINI, SQUASH AND ROASTED RED PEPPERS
- SAUTÉED SLICED CARROTS WITH BUTTER AND HERBS

**PASTA - CHOICE OF ONE**
- BAKED ZITI MARINARA
- BOWTIE PASTA WITH VODKA SAUCE
- CAVATAPPI WITH ALFREDO SAUCE

**ENTRÉES - CHOICE OF THREE**
- ITALIAN MARINATED CHICKEN BREAST
- CHICKEN CORDON BLEU
- ITALIAN SAUSAGE WITH PEPPERS AND ONIONS
- ITALIAN MEATBALLS IN MARINARA
- HERBED PORK LOIN SLOW ROASTED
- BEEF TIPS SERVED WITH A MUSHROOM BROWN GRAVY SERVED WITH WILD RICE
- BALSAMIC FLANK STEAK TOPPED WITH ROASTED TOMATOES, MOZZARELLA CHEESE, AND BASIL OIL

**DESSERT - CHOICE OF ONE**
- CHOCOLATE AND STRAWBERRY MOUSSE CUPS
- FLOURLESS CHOCOLATE CAKE
- COCONUT CAKE
- CARROT CAKE WITH CREAM CHEESE FROSTING

INCLUDES ASSORTED ROLLS WITH HERB WHIPPED BUTTER, SOFT DRINKS, FRESHLY BREWED COFFEE AND HOT TEA.

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX
ITALIAN DINNER
BUFFET

INCLUDES GARLIC BREAD STICKS, SOFT DRINKS, FRESHLY BREWED COFFEE AND HOT TEA

THE ITALIAN DINNER BUFFET

$36.00 PER PERSON

SALADS – CHOICE OF ONE
CRISP GARDEN SALAD WITH BUTTERMILK RANCH AND ITALIAN DRESSING
CAESAR SALAD WITH ASIAGO CHEESE AND HERB CROUTONS
PASTA SALAD
CAPRESE SALAD

SIDE
OVEN ROASTED POTATOES
RISOTTO

VEGETABLES - CHOICE OF ONE
SAUTÉED GREEN BEANS IN A GARLIC WHITE WINE BUTTER SAUCE

ENTRÉES – CHOICE OF THREE
PASTA BOLGNESE WITH CAVATAPPIS
CHICKEN PARMESAN
Eggplant Rollatini or Parmesan
CHICKEN MARSALA
BAKED MEATBALLS WITH MARINARA SAUCE
BAKED ZITI MARINARA
CHEESE TORTELLINI WITH ASIAGO CREAM SAUCE OR PESTO CREAM SAUCE
BALSAMIC FLANK STEAK WITH ROASTED TOMATOES, MOZZARELLA CHEESE, AND BASIL OIL

DESSERT – CHOICE OF ONE
FLOURLESS CHOCOLATE CAKE
DECONSTRUCTED CANNOLI IN A MARTINI GLASS
CHEESECAKE

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX
SOUTHERN BUFFET

$36.00 PER PERSON

SALADS - CHOICE OF ONE
CRISP GARDEN SALAD WITH BUTTERMILK RANCH AND ITALIAN DRESSING
COLE SLAW
MACARONI SALAD
POTATO SALAD

SIDES - CHOICE OF ONE
HOMEMADE MACARONI AND CHEESE
COLLARD GREENS
SALT POTATOES

VEGETABLES - CHOICE OF ONE
SAUTÉED GREEN BEANS
BBQ CORN: SLOW ROASTED CORN KERNELS TOSSED WITH A BBQ RUB AND BUTTER

ENTRÉES - CHOICE OF THREE
BBQ CHICKEN BREAST
FRIED CHICKEN
BBQ PULLED PORK
BEEF BRISKET
SHRIMP CREOLE PASTA WITH SHRIMP, PEPPERS AND ONIONS TOSSED IN PENNE PASTA AND A CREOLE BLUSH SAUCE

DESSERT - CHOICE OF ONE
STRAWBERRY SHORTCAKE CAKE
FLOWLESS CHOCOLATE CAKE
COCONUT CAKE
PECAN PIE
INCLUDES ASSORTED ROLLS WITH HERB WHIPPED BUTTER, SOFT DRINKS, FRESHLY BREWED COFFEE AND HOT TEA.

DIAMOND BUFFET

$38.00 PER PERSON

SALADS - CHOICE OF TWO
- MIXED GREEN SALAD WITH BUTTERMILK RANCH AND ITALIAN DRESSINGS
- CAESAR SALAD WITH ASIAGO CHEESE AND HERB CROUTONS
- CAPRESE SALAD WITH GARDEN TOMATOES, FRESH MOZZARELLA, BASIL, BALSAMIC DRESSING TOSSED WITH MIXED GREENS TOMATO AND CUCUMBER SALAD

SIDES - CHOICE OF ONE
- CLASSIC RISOTTO
- ROASTED FINGERLING POTATOES
- GARLIC SKIN ON MASHED POTATOES
- WILD RICE

VEGETABLES - CHOICE OF ONE
- MIXED ROASTED ROOT VEGETABLES
- BRAISED BRUSSEL SPROUTS
- ZUCCHINI, SUMMER SQUASH AND RED PEPPERS

PASTA - CHOICE OF ONE
- CHEESE TORTELLINI
- RIGATONI
- CAVATAPPI

SAUCE - CHOICE OF ONE
- MARINARA SAUCE
- VODKA SAUCE
- ALFREDO SAUCE
- ROASTED RED PEPPER AND CREAM SAUCE
- PESTO CREAM SAUCE

ENTRÉES - CHOICE OF THREE
- MEDITERRANEAN STIRFRIED CHICKEN WITH FALAFEL, ARTICHOKE, SPINACH, CHARRED TOMATOES, KALAMATA OLIVES AND FETA CHEESE IN A WHITE WINE CREAM SAUCE SERVED WITH COUSCOUS AND FALAFEL
- CHICKEN SALTIMBOCCA TOPPED WITH PROSCIUTTO, MOZZARELLA CHEESE AND SPINACH IN A MUSHROOM MARSALA SAUCE
- PAN SEARED SEA BASS WITH A CITRUS COMPOUND BUTTER
- PAELLA SERVED WITH YELLOW RICE
- RISOTTO WITH FRESH SPINACH, ROASTED RED PEPPERS AND SHRIMP
- STUFFED ROASTED PORK LOIN WITH MUSHROOM AND CARAMELIZED ONION STUFFING
- BEEF TIPS TOPPED WITH A MUSHROOM BROWN GRAVY SERVED WITH WILD RICE
- BALSAMIC FLANK STEAK TOPPED WITH ROASTED TOMATOES, MOZZARELLA CHEESE AND BASIL OIL

DESSERT - CHOICE OF TWO
- CHOCOLATE FUDGE CAKE, CHEESECAKE WITH BERRY COMPOTE, VANILLA LAYERED COCONUT CAKE

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX
BUFFET ACTION STATION PACKAGE - CHOICE OF THREE STATIONS

$42.00 PER PERSON

PASTA STATION - ACTION STATION
Penne, Cavitappi and Bowtie Pasta
Alfredo Sauce, Marinara Sauce and Vodka Sauce
Sausage or Meatball, Grilled Chicken, Broiled Shrimp, Mushrooms, Roasted Broccoli, Caramelized Onions, Roasted Tomatoes, Grilled Vegetables, and Shaved Parmesan
Assorted Breads

TACO STATION
Flour Tortilla and Nacho Chips
Slow-Cooked Beef Brisket, Shrimp, Grilled Chicken and Taco Meat
Fire Roasted Peppers, Onions, Chopped Lettuce, Jalapeno Peppers, Shredded Cheese, Pico de Gallo, Smashed Avocado with Lime, Sour Cream

ASIAN STATION
Pork Fried Rice, Dumplings with Sweet and Sour Sauce, and Asian Vegetable Stir Fry with Shrimp and Chicken, Beef and Broccoli

MACARONI AND CHEESE BAR
Homemade Macaroni and Cheese Featuring New York Sharp White Cheddar, Bacon, Pepperoni, Shrimp, Popcorn Chicken, Beef Brisket, Broccoli, Tomatoes, Onion Petals, and Hot Sauce

POTATO BAR (SERVED IN MARTINI GLASSES)
Mashed or Sweet Potatoes - Upgrade to Both Options for $2.00 Extra Per Person
BEEF CHILI, BUTTER, SOUR CREAM, CHEDDAR CHEESE, BACON, PICO DE GALLO, CRISPY ONION PETALS, SCALLIONS, STEAMED BROCCOLI, SAUTÉED MUSHROOMS, AND BEEF GRAVY

RISOTTO STATION - ACTION STATION
Classic Arborio Risotto with Grilled Chicken, Shrimp, Italian Sausage, Peas, Mushrooms, Grilled Asparagus, Tomatoes, Grilled Vegetables, Gorgonzola, Parmesan, Roasted Tomatoes, Roasted Red Peppers and Shaved Parmesan

SLIDER STATION
Mini Hamburgers and Portobello Veggie Burgers, Mini Hawaiian Buns, Avocado, Sautéed Mushrooms, Bacon, Caramelized Onions, Jalapeños, Cheddar Cheese, Sliced Pickles and Homemade Potato Chips

DESSERT - CHOICE OF ONE
Cheesecake with Berry Compote
Assorted Mousse Cups
Coconut Cake
Carrot Cake with Cream Cheese Frosting

INCLUDES A GARDEN SALAD, DESSERT, FRESHLY BREWED COFFEE AND HOT TEA.
ADDITIONAL STATIONS

STATION CAN BE ADDED TO ANY PLATED MEAL OR BUFFET. THIS IS A ONE-HOUR SERVICE.

ROASTED TURKEY BREAST CARVING STATION - $7.00 PER PERSON
SERVED WITH GRAVY AND CRANBERRY SAUCE

HERB PORK TENDERLOIN CARVING STATION - $7.00 PER PERSON
SERVED WITH PORK AU JUS

STEAMSHIP ROAST OF ANGUS BEEF CARVING STATION - $8.00 PER PERSON
SERVED WITH BEEF GRAVY

PRIME RIB CARVING STATION - $9.00 PER PERSON
SERVED WITH HORSERADISH SAUCE

ROAST TENDERLOIN OF BEEF CARVING STATION - $9.00 PER PERSON
SERVED WITH HERB BUTTER SAUCE AND HORSERADISH SAUCE

ANTIPASTO STATION - $6.00 PER PERSON
FIELD GREENS, PROSCIUTTO, GENOA SALAMI, PROVOLONE, ASIAGO CHEESE, ROASTED RED PEPPERS, ROMA TOMATOES, AND CHERRY PEPPERS SERVED WITH BALSAMIC VINAIGRETTE, PEPPERONI, OLIVES AND MARINATED ARTICHOKE

HOT DOG CART - $6.00 PER PERSON
HOT DOGS, BUNS AND SERVED WITH RELISH, KETCHUP AND MUSTARD
ADD $.50 EACH FOR SAUERKRAUT, ONION SAUCE, CHILI OR CHEESE SAUCE

ULTIMATE HOT DOG CART - $8.00 PER PERSON FOR 2 MEATS OR $9.00 PER PERSON FOR ALL 3 MEATS
SAUSAGE WITH PEPPERS AND ONIONS, KIELBASA OR BRATS. INCLUDES HOT DOGS, BUNS AND SERVED WITH RELISH, KETCHUP AND MUSTARD

PIZZA STATION - $8.00 PER PERSON
CHEESE PIZZA, PEPPERONI PIZZA, GARLIC PIZZA AND HAWAIIAN PIZZA SERVED WITH RANCH, BLUE CHEESE AND WING SAUCE

LATE NIGHT STATION - $9.00 PER PERSON
MINI MEATBALL SLIDERS AND MINI PULLED PORK SLIDERS WITH WAFFLE FRIES, CHEESE SAUCE, PICKLES, KETCHUP AND PARMESAN CHEESE

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX
DESSERT STATIONS

STATION CAN BE ADDED TO ANY PLATED MEAL OR BUFFET.

CUPCAKE DISPLAY - $5.00 PER PERSON
ASSORTED CUPCAKES DISPLAYED ON A THREE OR FIVE TIER TOWER

MOUSSE MARTINI BAR - $5.00 PER PERSON
CHOCOLATE AND STRAWBERRY MOUSSE PIPED INTO MARTINI GLASSES

ICE CREAM STATION - $8.00 PER PERSON
VANILLA, CHOCOLATE AND STRAWBERRY ICE CREAM SERVED WITH WHIPPED CREAM, HOT FUDGE, CARAMEL SAUCE, STRAWBERRY TOPPING, SPRINKLES, CHOPPED PEANUTS, AND CHERRIES

CHEESECAKE STATION - $7.00 PER PERSON
SLICED CHEESECAKES AND ASSORTED MINI CHEESECAKES SERVED WITH WHIPPED CREAM, STRAWBERRY SAUCE, CHOCOLATE SAUCE, CARAMEL SAUCE AND WARMED BERRY COMPOTE
BAR PACKAGES

HOUSE BRAND BAR
$10.00 PER PERSON FOR THE FIRST HOUR AND $9.00 PER PERSON EACH ADDITIONAL HOUR
HOUSE BRAND LIQUOR WITH MIXERS
WINES – CABERNET SAUVIGNON, CHARDONNAY, WHITE ZINFANDEL, MERLOT AND RIESLING
BOTTLED BEER – CHOICE OF FIVE – UTICA CLUB, BUDWEISER, BUD LIGHT, LABATT’S BLUE, BLUE LIGHT AND COORS LIGHT

PREMIUM BRAND BAR
$12.00 PER PERSON FOR THE FIRST HOUR AND $11.00 PER PERSON EACH ADDITIONAL HOUR
LIQUOR – TITO’S, ABSOLUTE CITRON, ABSOLUTE VANILLA, ABSOLUTE MANDARIN, SMIRNOFF RASPBERRY, TANQUERAY, BACARDI, CAPTAIN MORGAN, MALIBU, JOSE CUERVO, JAMESON, JACK DANIELS, SOUTHERN COMFORT, CANADIAN CLUB, SEAGRAM’S 7, DISARONNO AMARETTO, KAHNUA, BAILEY’S IRISH CREAM AND FIREBALL WHISKEY
WINES – CABERNET SAUVIGNON, CHARDONNAY, WHITE ZINFANDEL, MERLOT, MOSCATO AND RIESLING
BOTTLED BEER – CHOICE OF FIVE – UTICA CLUB, BUDWEISER, BUD LIGHT, LABATT’S BLUE, BLUE LIGHT, COORS LIGHT, HEINEKEN, YUENGLING AND MICHELOB ULTRA

LIMITED BAR
$8.50 PER PERSON FOR THE FIRST HOUR AND $7.00 PER PERSON EACH ADDITIONAL HOUR
WINES – CABERNET SAUVIGNON, CHARDONNAY, WHITE ZINFANDEL, MERLOT AND RIESLING
BOTTLED BEER – CHOICE OF FIVE – UTICA CLUB, BUDWEISER, BUD LIGHT, LABATT’S BLUE, BLUE LIGHT AND COORS LIGHT

CASH BAR
$50.00 BARTENDER FEE

TAB OR CONSUMPTION BAR
18% GRATUITY WILL BE ADDED TO THE END TOTAL

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX