



WEDDINGS | PRIVATE PARTIES | SHOWERS | REUNIONS



HORS D'OEUVRES

(minimum: 25 pieces per option)

Can be passed around or displayed

The number needed often depends on how long the cocktail hour is, the time of day, and if a meal is to be served following the cocktail hour. Please keep these guidelines in mind when estimating quantities:

Younger people eat more than older individuals.

If hors d'oeuvres are served before dinner, guests will consume 4-6 pieces each.

If you are hosting a party with only filling hors d'oeuvres, we recommend that each person consume 15-20 pieces each.

LAND

MINI REUBENS

Made with corned beef, sauerkraut and Swiss cheese
\$3.50/ea.

PUFF PASTRY

Filled with curried chicken salad
\$3.50/ea.

BEEF SATAY

Grilled marinated steak skewers
\$4.50/ea.

POT ROAST SLIDER

Tender pot roast with caramelized onions and Cheddar cheese
\$4.50/ea.

BEEF TARTARE CROSTINI

Drizzled with tuffle oil
\$5.00/ea.

MINI BEEF ON WECK

Served with horseradish sauce
\$5.00/ea.

BEEF ON WECK CROSTINI

Roast beef and horseradish aioli on a toasted crostini with caraway seeds
\$3.50/ea.

LAMB LOLLIPOP

Tender lamb chops served with a mojito glaze
\$5.50/ea.

PULLED PORK POTATO SKINS

Fried potato skins topped with pulled pork, sour cream and green onions
\$3.50/ea.

BACON-WRAPPED DATES

Medjool dates stuffed with blue cheese and wrapped in crispy bacon
\$4.00/ea.

PEPPERONI AND CHEESE MINI PIZZA

\$3.00/ea.

GRILLED CHICKEN MINI TACO

Served with corn salsa and a sriracha aioli
\$3.50/ea.

FIG AND PROSCIUTTO MINI PIZZA

Topped with mozzarella, garlic and oil
\$4.50/ea.

BACON-WRAPPED TATER TOTS

Served with homemade ketchup
\$3.50/ea.

RUMAKI

Chicken livers wrapped in bacon
\$4.00/ea.



MINI CORN DOGS

Served on a stick with mustard
\$3.50/ea.



CHICKEN SATAY

Grilled marinated chicken skewers
\$3.50/ea.



PANKO-CRUSTED CHICKEN SKEWERS

Served with smoked blue cheese
\$4.00/ea.



CARIBBEAN JERK CHICKEN SLIDERS

Grilled jerk chicken topped with pineapple
salsa and a Caribbean aioli
\$4.50/ea.

CHICKEN AND WAFFLES

Fried chicken served between
two waffles and topped with a
bourbon maple glaze
\$3.50/ea.



QUESADILLA BITES

Mini quesadilla triangles filled with
Cheddar cheese, onions and peppers, and
topped with sour cream
\$3.00/ea.

CHICKEN LETTUCE WRAPS

Filled with grilled chicken, white rice,
seaweed salad and pickled onions, and
topped with a cilantro cashew sauce
\$4.50/ea.

8% tax and 20% gratuity will be added to each party

EVENT MINIMUMS

Monday thru Thursday: \$1,000
Friday & Sunday: \$1,500
Saturdays: \$2,000

CEREMONY FEE: \$300

SEA

TUNA NACHOS

Fried wontons topped with seared ahi tuna, Wakami, sweet chili sauce and a wasabi dressing
\$4.00/ea.

TUNA POKE LETTUCE WRAPS

Ahi tuna marinated in a mixture of sesame oil, soy sauce and scallions, and served in a lettuce cup
\$5.00/ea.

CLAMS CASINO

Littleneck clams crowned with a mixture of bacon, peppers, onions, panko and a hint of hot sauce
\$3.50/ea.

CRAB CAKES

Served with mango salsa
\$4.00/ea.

MINI LOBSTER ROLLS

\$5.50/ea.

CRAB CLAWS

Snow crab claws served with a key lime mustard sauce
\$5.00/ea.

MINI SHRIMP TACOS

Butter-poached shrimp with mango salsa and a garlic aioli
\$4.50/ea.

BLOODY MARY SHRIMP SHOOTER

Mini Bloody Mary garnished with shrimp cocktail ~ *contains alcohol*
\$4.00/ea.

SCALLOPS

Seared day boat scallops wrapped in crispy bacon
\$5.00/ea.

BBQ SHRIMP

Grilled BBQ shrimp wrapped in crispy bacon
\$4.50/ea.

Mini Lobster Puff Pastry

Creamy lobster and seafood medley topped with puff pastry
\$5.00/ea.

Mahi Tacos

Grilled mahi topped with red onion, jalapeño and a chipotle aioli
\$4.00/ea.



GARDEN

CREAMY TOMATO SOUP SHOOTER

Topped with a mini grilled cheese sandwich
\$3.00/ea.

FRIED MAC 'N' CHEESE LOLLI-STICK

Deep-fried, panko-crusteD mac 'n' cheese
served on a stick
\$3.00/ea.

TEMPURA GREEN BEANS

Tempura green beans served
with a garlic aioli
\$3.00/ea.

EDAMAME POT STICKERS

Edamame-stuffed pot stickers drizzled with a
teriyaki glaze
\$4.00/ea.

CAPRESE SKEWERS

Skewers of fresh mozzarella, basil and cherry
tomatoes finished with a balsamic glaze
\$3.50/ea.

CHEESE-STUFFED ARTICHOKE HEARTS

Artichoke hearts stuffed with
mozzarella and Parmesan cheese
\$3.50/ea.

BRUSCHETTA

Traditional tomato bruschetta drizzled with
a balsamic glaze
\$3.00/ea.

MINI PIZZA

Roasted peppers, caramelized onions
OR mushrooms
\$3.50/ea.

INDIVIDUAL TRAYS

FRUIT TRAY \$3.50/pp

CHEESE TRAY \$4.50/pp

FRUIT AND CHEESE TRAY \$7.00/pp

VEGGIE TRAY \$3.50/pp



THEMED PACKAGES

BUFFALO PACKAGE

\$25/pp

Includes all of the following:

Buffalo chicken wings, mini beef on weck and pizza logs.
Served with carrots, celery and creamy blue cheese dip

SNACK PACK

\$31/pp

Includes all of the following:

Spinach artichoke dip served with fried pitas, smoked chicken wing dip with tortillas, clams casino, French onion-stuffed mushrooms, panko-cruste chicken tenders served with a smoked blue cheese dip and bacon-wrapped BBQ shrimp

SUNSET PACKAGE

\$34/pp

Includes all of the following:

Roasted BBQ chicken, lobster mac 'n' cheese, clams casino,
roasted red potatoes and corn succotash
(Includes soda, coffee and tea)

REUNION PACKAGE

\$33/pp *(tax and gratuity included)*

Includes all of the following:

Mini beef on weck – make it a French onion dip +\$2/pp
Chicken wings
Cold veggie platter with a garden dip
Tuna nachos
Chicken wing dip with fried tortilla chips

BRUNCH PACKAGE

\$26/pp

Includes all of the following:

Cinnamon and Vanilla Baked French Toast with Cream Cheese Frosting

Spinach, Tomato and Feta Frittata

Thick Smoked Bacon

Maple Sage Breakfast Sausage

Garlic Parmesan 3 Cheese Scalloped Potatoes

Fresh Fruit

Pastries and Rolls

Chicken Cranberry Salad on a Croissant +\$4/pp

Fried Chicken and Waffles +4/pp

Breakfast Mac 'N' Cheese

Filled with bacon, sausage, onions and peppers +3/pp

(Includes soda, coffee and tea)



ADD A MIMOSA BAR:

\$2/pp + \$30 per bottle of champagne; includes orange juice, raspberry lemonade, cran-pineapple, sliced oranges, strawberries and blueberries

ADD A BLOODY MARY BAR:

\$6/pp and includes Sunset Grill's Bloody Mary mix (alcoholic and non-alcoholic versions) plus olives, lemons, celery, bacon, pepperoncini, horseradish, Tobasco and sriracha sauces, carrots, pickles and cheeses



SHOWER PACKAGE

\$34/pp

Imported Aged Cheese and Cracker Tray

Fruit Tray

(Served upon arrival)

Includes all of the following assorted sandwiches:

Turkey Panini

Smoked turkey, honey mustard and brie on whole wheat bread

Veggie Panini

Tomatoes, roasted red peppers, spinach, fresh mozzarella and pesto on whole wheat bread

Chicken Salad on Mini Croissants

Substitute:

Philly Steak and Cheese Panini

Thinly sliced prime rib with caramelized onions and American cheese +\$2/pp

CHOICE OF PASTA

Creamy Pesto Penne

Penne pasta served with sun-dried tomatoes and roasted asparagus

Parmesan and Asiago Pasta

Roasted red peppers, spinach, and artichokes bathed in a Parmesan and Asiago cheese sauce that is served over penne pasta

Penne Alla Vodka

Penne pasta in a creamy vodka tomato sauce

Tortellini Salad

Tortellini, arugula, sun-dried tomatoes and roasted red peppers tossed in a pesto sauce

Garden Salad

(Includes soda, coffee and tea)

ADD A MIMOSA BAR:

\$2/pp + \$30 per bottle of champagne; includes orange juice, raspberry lemonade, cran-pineapple, sliced oranges, strawberries and blueberries

FRENCH SHOWER

\$36/pp

Includes all of the following:

Imported Aged Cheese and Cracker Tray

Fruit Tray

(Served upon arrival)

Pear, Walnut and Gorgonzola Salad

Field greens mixed with dried cranberries, pears, red onions, walnuts and Gorgonzola, and tossed with a poppy seed dressing

Chicken and Asparagus Crepes

Served with béchamel sauce

Ham and Cheese Stuffed Crepes

Ratatouille

Roasted onions, zucchini, tomatoes, eggplant, and peppers

Add:

Steak Crepe

Filled with a filet, caramelized onions, mushrooms, goat cheese and a blueberry balsamic glaze +\$7/pp

(Includes soda, coffee and tea)

ADD A MIMOSA BAR:

\$2/pp + \$30 per bottle of champagne used; includes orange juice, raspberry lemonade, cran-pineapple, sliced oranges, strawberries and blueberries

BRIDAL PACKAGE

\$200 for up to 6 people (\$25/pp over 6)

Includes:

2 bottles of champagne and orange juice for mimosas

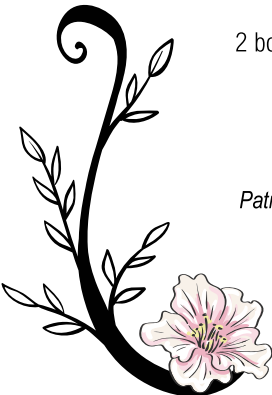
Bottled water

Fresh fruit

Cheese and crackers

Light pastries

Patrons can use the space prior to the event to get ready



MINI ITALIAN PACKAGE

\$28/pp

Chicken Cutlets or Herb-Roasted Chicken

(substitute Veal Cutlets for +\$3/pp)

Fresh grilled vegetables

CHOICE OF PASTA

Pasta Marinara (meatballs +\$3/pp)

Penne Alla Vodka

Penne pasta bathed in a creamy vodka tomato sauce

Creamy Pesto Penne

Penne pasta with sun-dried tomatoes and roasted asparagus

Salad of mixed greens, tomatoes, cucumbers, red onions and croutons that is dressed with a balsamic vinaigrette; garlic bread served on the side
(Includes soda, coffee and tea)

ITALIAN PACKAGE

\$33/pp

Imported Aged Cheese and Cracker Tray

(Served upon arrival)

Chicken Cutlets or Herb-Roasted Chicken

Meatballs

Served with red sauce

Vegetable Stack

Eggplant, zucchini, tomatoes, roasted peppers and mozzarella cheese stacked and baked into individual towers

Garlic bread

CHOICE OF PASTA

Creamy Pesto Penne

Penne pasta with sun-dried tomatoes and roasted asparagus

Penne Alla Vodka

Penne pasta in a creamy vodka tomato sauce

Pasta Marinara

Salad of mixed greens, tomatoes, cucumbers, red onions and croutons that is dressed with a balsamic vinaigrette; garlic bread served on the side
(Includes soda, coffee and tea)

STATIONS

(Choose 3 or more stations if their food is meant to serve as your main entrée)

DELECTABLE DIPS

\$12/pp

Kettle Chips with chipotle dip

Spinach Artichoke Dip with fried pitas

Smoked Chicken Wing Dip with tortillas

Crab and Shrimp Dip with grilled crostinis

BACON MAKES IT BETTER

\$14/pp

Sweet Sriracha Bacon

on a stick

Candied Bacon

on a stick

Bacon and Caramelized Onion Grilled Cheese

Smoked Bacon Dip

with chips

Bacon-Wrapped Dates

Medjool dates wrapped in crispy bacon

Bacon-Wrapped BBQ Shrimp

Grilled BBQ shrimp wrapped in crispy bacon +\$3

MINI SEAFOOD STATION

\$34/pp

Includes all of the following:

Chilled Poached Shrimp

with cocktail sauce

Raw Littleneck Clams

with hot sauce and lemon

Raw Oysters

on the half shell with mignonette sauce

Crab Claws

with a key lime mustard sauce

DELUXE SEAFOOD STATION

\$47/pp

Includes all of the following:

Chilled Poached Shrimp

with cocktail sauce

Raw Littleneck Clams

with hot sauce and lemon

Raw Oysters on the Half Shell

with mignonette sauce

Crab Claws

with a key lime mustard sauce

Lobster Tails

Shrimp and Scallop Ceviche

Tuna Poke

CHARCUTERIE STATION

\$14/pp

Imported Aged Cheeses

Cured Meats (prosciutto, soppressata, salami, capocollo and pepperoni)

Various Olives, Pepperoncini and Artichokes

Dried Fruits and Nuts

Grilled Vegetables

Toasted Baguette Crostinis

Bruschetta

Caponata



PASTA BAR

\$15/pp

CHOICE OF 2

Creamy Pesto Penne

Penne pasta served with sun-dried tomatoes and roasted asparagus

Parmesan and Asiago Pasta

Roasted red peppers, spinach and artichokes bathed in a Parmesan and Asiago cheese sauce that is served over penne pasta

Penne Alla Vodka

Penne pasta in a creamy vodka tomato sauce

Butternut Squash Roll-Up +\$3

Lasagna noodles rolled with butternut squash, ricotta and mozzarella cheeses and topped with a garlic sage béchamel sauce

Pasta Marinara

Cheese Stuffed Ravioli

Ravioli bathed in a sun-dried tomato and spinach cream sauce

Add:

Chicken +\$2/pp

Shrimp +\$4/pp

CARVING STATION

\$19/pp

Served with artisan rolls and accompanied sauces

CHOICE OF 2

Stuffed Pork Loin

Pork loin stuffed with goat cheese, candied walnuts, cranberries and spinach, and drizzled with a balsamic glaze

Carved Sirloin

Served with horseradish and au jus

In-house Smoked Brisket

Served with a chipotle BBQ sauce

Porchetta

Slow-roasted pork shoulder seasoned with sage, rosemary and garlic, and served with a garlic aioli

Chicken Roulade

Chicken breast stuffed with roasted red peppers, spinach, and caramelized onions, and served with a sun-dried tomato cream sauce

Substitute:

Rack of Lamb served with a mojito glaze \$12/pp

Prime Rib served with horseradish and au jus \$8/pp

Herb-Crusted Beef Tenderloin served with a balsamic blueberry sauce \$12/pp

Marinated Hanger Steak served with garlic aioli \$4/pp

HOT SEAFOOD STATION

\$29/pp

Garlic-roasted rapini +

CHOICE OF 2

Steamed Clams

in a white wine and garlic sauce

Honey Garlic Glazed Salmon

Japanese Roasted Salmon

with a mango salsa

Shrimp Provençal

Sautéed shrimp with lemon, garlic and shallots

Grilled Mahi

Grilled mahi topped with a lemon cilantro pesto

Substitute:

Grilled halibut with a lemon basil vinaigrette +\$5/pp

CHOICE OF 1

Garlic and Wild Mushroom Risotto

Caprese Risotto

with cherry tomatoes, red onions, basil and mozzarella

Lemon Herb Risotto

with Parmesan

Roasted Sweet Potato Risotto

with brown butter, bacon and fresh herbs

Substitute:

Lobster risotto with saffron, garlic, white wine and fresh herbs +\$3/pp



SLIDER BAR

\$16/pp

CHOICE OF 3

Chicken Parmesan Slider

Chicken Parmesan served with fresh marinara sauce on a mini ciabatta roll

Bourbon Slider

Beef patty with Cheddar cheese and a bourbon glaze

Blue Slider

Beef patty with blue cheese crumbles and caramelized onions

Pot Roast

Pot roast, caramelized onions and Cheddar cheese topped with a horseradish mayo

Caribbean Jerk Chicken

Grilled jerk chicken topped with pineapple salsa and a Caribbean aioli

Grilled Mahi

Grilled mahi topped with pineapple salsa

Fried Haddock

Beer-battered haddock topped with coleslaw and Old Bay tartar sauce

Veggie Slider

Filled with tomatoes, roasted red peppers, spinach, fresh mozzarella and pesto

Beef on Weck

House-roasted beef on a Kimmelweck roll

French Dip

Sliced roast beef with caramelized onion and Provolone cheese,
and served with French onion au jus

Meatball Sliders

Homemade meatballs topped with marinara sauce and herbed whipped ricotta

Chicken and Waffles

Fried chicken served between two waffles and topped with a bourbon maple glaze

Substitute:

Steak & Cheese Thinly sliced ribeye with caramelized onions and melted
American cheese on a toasted roll +\$2/pp

Mini Lobster Rolls +\$4/pp



SOUP AND SALAD BAR

\$12/pp

Mixed greens and romaine lettuce

Toppings:

Onions, tomatoes, cheddar cheese, mozzarella, blue cheese crumbles, sunflower seeds, croutons, garbanzo beans, cucumbers, almonds, cranberries, strawberries and mango

SOUP: (CHOICE OF TWO)

Lobster Bisque

Shrimp Bisque

Clam Chowder

Cream of Mushroom Soup

Tomato Basil Soup

Chicken Noodle

Beans and Greens

+ Artisan bread

MAC 'N' CHEESE

\$12/pp

Cheddar Mac 'N' Cheese

Parmesan Asiago Mac 'N' Cheese

Toppings:

Bacon, caramelized onions, roasted red peppers and artichokes

Add:

BBQ Pulled Pork +\$2/pp

Mac 'N' Cheese Bites +\$2/pp

Langoustines (Baby Lobster) +\$6/pp

Grilled Shrimp +\$4/pp

Grilled Chicken +\$2/pp

BBQ STATION

\$21/pp

House-smoked brisket

House-smoked chicken wings

served with bleu cheese

Mac 'N' Cheese

Grilled Corn On The Cob

with Parmesan and chives

TACO BAR +

\$15/pp

Flour tortillas, fresh corn chips fried in-house, slow-roasted beef and grilled chicken

Add: Grilled shrimp +\$3/pp

Toppings:

Corn succotash, chipotle crème fraîche, pico de gallo, lettuce, onions, cilantro, guacamole, limes, jalapeños, tomatoes, queso fresco and Cheddar

Add: Mexican street corn +\$2/pp

BUILD YOUR OWN LETTUCE WRAPS

\$16/pp

Crisp butter lettuce, romaine, honey garlic flank steak and sesame chili grilled chicken

Add: Cilantro lime grilled shrimp +\$4/pp

Accompaniments:

Garlic cashew cilantro sauce, peanut sauce, hoisin sauce, seaweed salad, rice, coconut curry noodles, pickled red onions, bean sprouts, shredded carrots and shredded cucumbers

SPUD BAR

\$9/pp

French Fries, Sweet Potato Fries, and Tater Tots
Assortment of Dipping Sauces

Twice Baked Potatoes

with sour cream, Cheddar cheese, bacon and chives

Spinach Artichoke Stuffed Potatoes

SUNSET DESSERT STATION

\$7/pp

Fried Oreos

CHOICE OF 2 FLAVORS

Crème Brûlée

Snickers

Strawberry

Peanut Butter Cup

DINNER BUFFET

\$45/pp

Includes: mixed green salad, rolls and butter, coffee, tea and soda

CHOICE OF 2 VEGETABLES

Vegetable Stack

Eggplant, zucchini, peppers and onions and mozzarella stacked and baked in individual towers, and finished with a balsamic glaze

Sweet and Spicy Roasted Cauliflower

Garlic and Parmesan Roasted Asparagus

Roasted Broccoli

with toasted almonds, lemon and Pecorino cheese

CHOICE OF STARCH

Creamy Pesto Penne

Penne pasta with sun-dried tomatoes and roasted asparagus

Penne Alla Vodka

Butternut Squash Roll-up +\$3

Lasagna noodles rolled with butternut squash, ricotta and mozzarella cheeses, and topped with a garlic sage béchamel sauce

Parmesan and Asiago Pasta

Roasted red peppers, spinach, and artichokes bathed in a Parmesan and Asiago cheese sauce that is served over penne pasta

Pasta Pomodoro

with in-house marinara made from San Marzano tomatoes

Baked Rigatoni

with fresh mozzarella and ricotta cheese

Coconut Rice

Lemon Herb Risotto with Parmesan

Mac 'N' Cheese

Savory Mushroom and Leek Stuffing

CHOICE OF POTATO

Herb Roasted Potato

Gratin of Regular and Sweet Potatoes

Red Smashed Potatoes

Twice Baked Potato

Baked Potato

CHOICE OF TWO PROTEINS

Chicken Cutlet

Herb-Roasted Chicken

Caribbean Jerk Chicken

Grilled airline chicken breast topped with pineapple salsa

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Porchetta

Slow-roasted pork shoulder seasoned with sage, rosemary and garlic

Bracciole

Rolled flank steak stuffed with herbs and cheese and covered in a red sauce

Carved Sirloin with Au Jus

Stuffed Pork Loin

Pork loin stuffed with goat cheese, candied walnuts, cranberries and spinach, and finished with a balsamic glaze

Javanese Roasted Salmon

Salmon served over coconut rice and grilled asparagus and topped with mango salsa

Seafood Stuffed Haddock

Haddock stuffed with shrimp, lobster, scallops, onions, peppers and panko that is topped with a béchamel sauce and served with mashed potatoes

Substitute:

Carved Prime Rib +\$12/pp

Carved Tenderloin +\$16/pp



SIT DOWN OPTIONS

All dinners include a mixed green salad, rolls and butter, coffee, tea and soda

CHICKEN

Spinach Artichoke Chicken

Grilled chicken breast stuffed with spinach and artichokes that is topped with Provolone cheese and served with mashed potatoes and grilled red peppers
\$29

Caribbean Jerk Chicken

Grilled Caribbean airline breast served over coconut rice and topped with pineapple salsa
\$29

Chicken Parmesan

House-made chicken cutlets topped with marinara and mozzarella cheese and served over linguine with marinara sauce
\$29

Parmesan and Asiago Pasta with Grilled Chicken

Roasted red peppers, spinach, artichokes and grilled chicken bathed in a Parmesan and Asiago cheese sauce that is served over penne pasta
\$31

BEEF

(All beef will be cooked to medium temperature)

Short Rib

Braised short ribs topped with a red wine demi-glaze and served over mashed potatoes
\$41

Italian Stuffed Flank Steak

Flank steak stuffed with spinach, red peppers, garlic and onions that is served over mashed potatoes and accompanied by roasted asparagus and red peppers
\$39

12 Oz Prime Rib

Served with mashed potatoes, roasted asparagus and red peppers
\$39

8 Oz Filet

Served with mashed potatoes, roasted asparagus and red peppers
\$52

8 Oz Sirloin

Served with mashed potatoes, roasted asparagus and red peppers
\$35

PORK

Pork Osso Bucco

Braised BBQ pork shank served over mashed potatoes and topped with grilled pineapple salsa
\$33

Stuffed Pork Loin

Pork loin stuffed with goat cheese, candied walnuts, cranberries and spinach that is served over mashed potatoes and drizzled with a balsamic glaze
\$34

SEAFOOD

Linguine & Clams

Linguini tossed with chopped and whole clams sautéed in a white wine and garlic sauce
\$33

Shrimp and Lobster Mac 'N' Cheese

Butter-poached shrimp and lobster bathed in a creamy cheese sauce
and served over cavatappi pasta
\$35

Javanese Roasted Salmon

Salmon served over grilled asparagus and coconut rice, and topped with mango salsa
\$33

Seafood Stuffed Haddock

Haddock stuffed with shrimp, lobster, scallops, onions, peppers and panko that is topped
with a béchamel sauce and served with mashed potatoes
\$33

Cilantro Lime Shrimp Skewers

Served over coconut rice and grilled asparagus, and topped with mango salsa
\$33

Lobster Seafood Puff Pastry

Creamy bisque of sweet lobster, shrimp and scallops that is served over a pastry shell
\$41

Seafood Lasagna

Lasagna noodles layered with shrimp, scallops, lobster, ricotta and mozzarella cheeses, red
peppers and spinach, and topped with a lobster cream sauce
\$38

Tuna

8 oz of ahi tuna that is seared and served rare with coconut rice and mango salsa
\$35

Add

6 oz Lobster Tail + \$17/pp

VEGETABLE

Stuffed Mushrooms

Portobello mushrooms that are stuffed with roasted red peppers, spinach, onions,
breadcrumbs and fresh mozzarella, and served with rice and a roasted red pepper coulis
\$29

Cheese Stuffed Ravioli

Topped with a sun-dried tomato and spinach cream sauce
\$31

Butternut Squash Roll-Up

Lasagna noodles rolled up with butternut squash, ricotta and mozzarella cheeses,
and topped with a garlic sage béchamel sauce
\$31

BEVERAGE SELECTION

**OPEN BAR WITH HOUSE BRANDS (INCLUDES LIQUOR, BOTTLE BEER, WINE AND ALL MIXERS)
CHOOSE 2 RED WINES, 2 WHITE WINES AND 3 BRANDS OF BEER**

1 hr. - \$15/pp
2 hr. - \$18/pp
3 hr. - \$21/pp
4 hr. - \$24/pp

**OPEN BAR WITH PREMIUM BRANDS
(INCLUDES LIQUOR, DOMESTIC BOTTLE BEER, HOUSE WINE AND ALL MIXERS)
CHOOSE 2 RED WINES, 2 WHITE WINES AND 3 BRANDS OF BEER**

Premium: Stoli, Absolut, Tanqueray, Bacardi, Jim Beam, Dewars, Johnny Walker Red,
Seagram's VO, Canadian Club (comparable items are available upon request)

1 hr. - \$17/pp
2 hr. - \$21/pp
3 hr. - \$25/pp
4 hr. - \$29/pp

**OPEN BAR WITH TOP BRANDS
(INCLUDES LIQUOR, DOMESTIC BOTTLE BEER, HOUSE WINE AND ALL MIXERS)
CHOOSE 2 RED WINES, 2 WHITE WINES AND 3 BRANDS OF BEER**

Top Shelf: Grey Goose, Bombay Sapphire, Myers, Maker's Mark, Glenlivet, Crown Royal
(comparable items are available upon request)

1 hr. - \$19/pp
2 hr. - \$23/pp
3 hr. - \$27/pp
4 hr. - \$31/pp

UPGRADES

Specialty Beer + \$3/pp
William Hill Wine + \$4/pp

Extended Bar (based on guaranteed count)
+3/pp per hour House Brand
+4/pp per hour Premium Brand
+5/pp per hour Top Brand

BEER & WINE ONLY

DOMESTIC BEER & HOUSE WINE

- 1 hr. – \$13/pp
- 2 hr. – \$15.50/pp
- 3 hr. – \$18/pp
- 4 hr. – \$20.50/pp

CASH BAR OR TAB BAR

- Well drinks \$7
- Call drinks \$8
- Premium drinks \$9
- Top shelf drinks \$10
- Bottled beer domestic \$5
- Bottled beer imported \$6
- Draft beer domestic \$6
- Draft beer imported \$7
- Draft craft beers \$8
- House wine (6 oz glass) \$9
- Soda \$4
- Coffee and tea \$4

(\$100.00 bartender fee)

PUNCH BOWLS:

- Fruit \$4/pp
- Wine \$5/pp

SPECIALTY DRINKS – PRICE UPON REQUEST

- House wine per bottle (Chardonnay, Pinot Grigio, White Zinfandel, Merlot, Cabernet) \$48
- Pitcher of soda \$9 per pitcher
- Coffee/tea/soda \$4/pp

MIMOSA BAR:

- \$2/pp + \$30 per bottle of champagne; includes orange juice, raspberry lemonade, cran-pineapple, sliced oranges, strawberries and blueberries

BLOODY MARY BAR:

- \$6/pp and includes Sunset Grill's homemade Bloody Mary mix (alcoholic and non-alcoholic versions) plus olives, lemons, celery, bacon, pepperoncini, horseradish, Tobasco and sriracha sauces, carrots, pickles and cheeses

RECOMMENDATIONS

PLACES TO STAY

WILSON HOUSE (716)751-9888
WilsonHouseRestaurantandInn.com



LAKE VIEW MOTEL & COTTAGES (716)791-8668
LakeViewMotelandCottage.com



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