



Bringing your events to life

Progressive Hors d'oeuvre Menu



9204 Waukegan Rd.

Morton Grove, IL 60053

847.965.4094

www.cateredbydesign.com

Buffet & Passed Progressive Hors d'oeuvres



You're Choice of any **Six** of the following Hors d'oeuvres
Attractively arranged & served progressively butler style by our staff in formal attire
on appropriate trays with fresh floral garnish during cocktail hour.

How the Progressive Hors d'oeuvre Works

We rotate your selection of passed hors d'oeuvre during the cocktail hour.
This ensures that all your guests will have the opportunity to experience the assortment you've chosen.

Select

**6 Hot and/or Cold Passed Hors d', 3 Buffet Hors d'oeuvre Platters
and Sweet Ending**

Hot Hors d'oeuvres

SEAFOOD

CHESAPEAKE BAY CRAB CAKES

Fresh Jumbo Lump Crabmeat blended with our special seasoning,
Homemade Mustard Sauce, Shallots & Scallions

CRAB RANGOON

Snow Crab Meat blended with Boursin Cheese, wrapped in a Crispy Wonton

SEA SCALLOPS WRAPPED IN BACON

Tender Scallops Dusted with Seasoned Bread Crumbs Wrapped in Bacon (**1.00 per guest additional**)

GULF COAST STUFFED MUSHROOMS

With Succulent Shrimp, Flaky Crab Meat & Herbed Breadcrumbs

LOUISIANA SHRIMP SKEWERS

Gulf Shrimp & Veggies on a Bamboo Skewer brushed with Cajun Butter

LOBSTER MAC & CHEESE

Succulent chunks of sweet lobster, pasta & creamy mascarpone-Cheddar sauce topped with a crunchy crust of bread
crumbs, herb butter & lemon zest. Presented in a Frico cup

SOUP SHOOTERS

TOMATO BASIL SOUP

Garnished with a Chiffinade of Fresh Basil

BUTTERNUT SQUASH SOUP

Drizzled with Apple Cider Crème Fraiche (Seasonal)

WILD MUSHROOM BISQUE

Garnished with Chopped Chervil

SURF & TURF SHOOTER

Decadent Lobster Bisque accompanied by a Mini Beef Brochette (**3.00 per guest additional**)

VEGETARIAN

BRUSCHETTA

Medallion of Casa Nostra Bread topped with Fresh Tomatoes, Fontinella Cheese,
Fresh Basil & Seasoned Virgin Olive Oil, served warm

ARTICHOKE HEARTS AU GRATIN

Filled with Savory Mascarpone Cheese & finished with Parmesan Cheese

SPANAKOPITA

Garden Fresh Spinach, Onions, Cream Cheese & Feta in a Flaky Filo Pocket

VEGETABLE EGG ROLLS

Crisp, Garden Fresh Veggies wrapped in an Authentic Oriental Egg Roll Skin
With Sweet & Sour Sauce for Dipping

PEAR & BRIE PURSE

Pear Jam blended with French Brie Cheese & Slivered Almonds, wrapped in Flaky Filo

STUFFED MUSHROOM CAPS

Fresh Mushroom Cap Stuffed with Red Bell Peppers, Dijon Bread Crumbs & a hint of Sherry Wine

FILO CUPS WITH PORTOBELLO MUSHROOMS

Topped with Creamy Brie

ASPARAGUS WITH ASIAGO

Filo wrapped Asparagus Tips combined with Asiago & Creamy Fontina Cheeses

QUICHE FLORENTINE

Garden Fresh Spinach & Swiss Cheese in a Flaky Pastry Shell

SHITAKE & CREMINI MUSHROOM TAPENADE

In a Phyllo Cup with Chived French Brie Cheese (1.00 per guest additional)

CRISPY STUFFED POTATO CUP

With a dollop of Sour Cream Topped with Bacon & Fresh Scallion

BOCCONCINI TOSCANO

Fresh Baby Mozzarella atop a pool of Housemade Vodka Sauce; garnished with a Chiffonade of
Fresh Basil & a drizzle of Aged Balsamico Served on a Flair plate (1.50 per guest additional)

FRENCH BRIE WITH RASPBERRY & ALMONDS WRAPPED IN FILO

French Brie Cheese, Raspberry Preserve accented with Slivered Almonds

VEGGIE & JALAPENO CHEESE QUESADILLAS

Scallions, Poblano Peppers, Zucchini, Red Bell Peppers, Jalapeno Cheese & Cilantro
In Flour Tortillas, served with Salsa Rojo

CRISPY POTATO PANCAKES

Served with Green Apple Relish & Sour Cream

CHEESE QUESADILLAS WITH CARAMELIZED ONIONS

With Chef Miguel's Famous Rojo Sauce

WILD MUSHROOM & CRUSHED WALNUT TARTLETTES

Topped with Fresh Goat Cheese & a drop of Truffle Oil (1.00 per guest additional)

GRILLED CHEESE TRIANGLES

Always a Crowd Pleaser

GRUYERE MAC & CHEESE

Served in a Frico cup

MEAT

CHICKEN WELLINGTON

Tender Chicken Breast nestled in Flaky French pastry with a Wild Mushroom & Shallot Duxelle

GRILLED CHICKEN QUESADILLAS WITH CARAMELIZED ONIONS

Served with Chef Miguel's Famous Rojo Sauce

BACON STUFFED MUSHROOMS

Crispy Bacon & Fresh Vegetable Filled Mushroom Caps

THAI CHICKEN SATÉ

Thai Style Chicken Skewers brushed with a Savory & Spicy Peanut Sauce

CHICKEN & PINEAPPLE BROCHETTES

Tender Chicken Breast, Juicy Pineapple Glazed with Sweet & Sour Sauce on a Bamboo Skewer

CHICKEN POTSTICKERS

Served with Garlic Soy Sauce

FIRE ROASTED VEGETABLE & BEEF BROCHETTE

Tender Sirloin with Fire Roasted Veggies brushed with Teriyaki Glaze

THAI BEEF SATÉ

Thai Style Beef Tenderloin brushed with a Savory & Spicy Peanut Sauce

MINI DOGS

Wrapped in a Flaky Puff Pastry with Ketchup & Mustard

CHICKEN CAESAR ROULADES

Flat Bread rolled with Grilled Chicken, Tomatoes, Housemade Croutons & Caesar Mayo

GRILLED CHICKEN & FIRE ROASTED VEGETABLE KABOB

Succulent Chicken with Fire Roasted Veggies brushed with Teriyaki Glaze

BEEF WELLINGTON

Beef Tenderloin nestled in Flaky French pastry with a Wild Mushroom & Shallot Duxelle

SAUSAGE STUFFED MUSHROOMS

Mild Italian Sausage, Seasoned Bread Crumbs & Parmesan Cheese

SOY GLAZED BACON WRAPPED WATER CHESTNUTS

Dusted with Seasoned Breadcrumbs & wrapped with Dry Cured Bacon

BABY LAMB CHOPS DIJONAISE

French Trimmed Baby Lamb Chops encrusted with Dijon Mustard & Seasoned Bread Crumbs

(3.00 per guest additional)

GRILLED TENDERLOIN QUESADILLA

Flour Tortillas with Tenderloin strips, Tri Colored Bell Peppers, Sweet Red Onions & Shredded Chihuahua Cheese, accompanied by Chef Miguel's Famous Rojo Sauce

MINI BBQ MEATBALLS

Meatballs glazed with our very own Tangy BBQ Sauce served on a Pretzel Stick

TWO OUNCE CHEESY BEEF SLIDER

Hand Formed Melt in your Mouth Tender Ground Beef Topped with a Paper Thin Sweet Red Onion Ring Served on a Mini Bun

SAUSAGE & PEPPER SKEWER

Medallions of Italian Sausage with Roasted Green, Red & Yellow Peppers

QUICHE LORRAINE

Bacon, Onion, Swiss Cheeses & Eggs blended & baked in a Flaky Pastry Shell

SAVORY CHILI CON CARNE TART

Housemade Beef Chili topped with Queso Fresco, Cheddar & Cilantro in an Crispy Mini Tortilla Shell

Cold Hors d'oeuvres

MEAT

ANTIPASTO SKEWER

Imported Salami, Cappacola, Mortadella & Fresh Mozzarella & Pepperoncini
Arranged on a Knotted Bamboo Skewer & Drizzled with Red Wine Vinaigrette

PEPPERCORN SEARED TENDERLOIN CROSTINI

with Cherry Tomato, & a dollop of Basil Horseradish Aioli (1.00 per guest additional)

HARVEST CHOPPED CHICKEN SALAD

With Apples, Raisins & Pecans Served on Mini Brioche Bun

GRILLED CHICKEN ROULADES

Flour Tortillas rolled with Grilled Chicken, Queso Crema, Sweet Red Bell Peppers,
Shredded Jalapeno Cheese, Fresh Cilantro & Sliced Scallions

HERB CRUSTED SIRLOIN OF BEEF CROSTINI

Topped with Fresh Chervil & Horseradish Aioli

VEGETARIAN

STUFFED CHERRY TOMATOES

Sweet Cherry Tomato filled with Seasoned Mascarpone Cheese

VEGETARIAN CALIFORNIA MAKI ROLLS

Sushi Rice with Nori, Cucumber, Avocado & Sesame; served with Wasabi, Pickled Ginger & Soy Sauce

ARTICHOKE & SUNDRIED TOMATO PITA BREAD TRIANGLES

Brushed with herbed Olive Oil, Sundried Tomato Spread & Marinated Artichoke Hearts

CAPRESE BITE

Fresh Tomato, Bocconcini Cheese & Sweet Red Onion Drizzled
with Fresh Basil Vinaigrette Served on a Baby Brioche Buns

SOUTH OF THE BORDER ROULADES

Flour Tortillas Rolled with Queso Crema, Sweet Red Bell Peppers, Shredded Jalapeno Cheese,
Fresh Cilantro & Sliced Scallions

GREEK SALAD ENDIVE CUP

Chopped Salad of Crisp Iceberg & Romaine Lettuce, Cucumbers, Tomatoes, Kalamata Olives & Feta Cheese tossed
with Herbed Olive Oil & Red Wine Vinegar Dressing encased an Endive Leaf (2.00 per guest additional)

TORTELLINI SKEWERS

Spinach, Tomato & Egg Tortellini's filled with Cheese; skewered with a Trilogy of Sweet Red, Yellow & Green Bell
Peppers; drizzled with Pesto Sauce

MOROCCAN FLATBREADS

Stuffed & Rolled with Grilled Romaine, Yellow Squash, Carrots, Sundried Tomatoes &
Roasted Red Peppers; served with an authentic Green Mole Dipping Sauce

CAPRESE SKEWER

Mini Bocconcini Ball, Sweet Grape Tomato & Black Olive on a Knot Skewer, Drizzled with a Fresh Basil Pesto

TORTILLA WITH AVOCADO RELISH

Avocado Relish & a swirl of Queso Crema served in an Crispy Mini Tortilla Shell

STUFFED PEAPODS

Fresh Crisp Peapods Filled with Seasoned Mascarpone Cheese & Walnuts

ASIAN VEGETABLE & NOODLE SALAD

Presented in a Chinese "To Go" Container with Chopsticks

Tossed with Gingery Soy Dressing

SEAFOOD

FUTOMAKI ROLLS

Nori Seaweed wrapped around Sushi Rice with Kanyo, Salmon Roe, Crabmeat, Radish & Cucumber; served with Wasabi, Pickled Ginger & Soy Sauce

JUMBO SHRIMP SHOOTER

Jumbo Gulf Shrimp served in a puddle of Cocktail Sauce garnished with a Fresh Lemon Triangle & Sprig of Chive Served in a Shot Glass (**1.00 per guest additional**)

THINLY SLICED SCOTTISH SMOKED SALMON ROUND

With Wasabi & Red Onion on a Fresh Zested Seedless Cucumber

TORTILLA WITH SHRIMP CEVICHE

Housemade Shrimp Ceviche & Lime Crema served in an Crispy Mini Tortilla Shell

PEPPADEW CEVICHE

Succulent Gulf Shrimp tossed with a Peppadew Salsa topped with Chopped Avocado served in a Flat Bottomed Spoon (**1.00 per guest additional**)

PUMPERNICKEL WITH FRESH SHRIMP

Pumpernickel Toast with Chive Cream Cheese, Fresh Shrimp & Dollop of Cocktail Sauce

SMOKED SALMON CROSTINI

Smoked Salmon Rose topped with Wasabi Sour Cream

CALIFORNIA MAKI ROLLS

Sushi Rice with Nori, Cucumber, Avocado, Crabmeat & Sesame; served with Wasabi, Pickled Ginger & Soy Sauce

WRAPPED ASPARAGUS

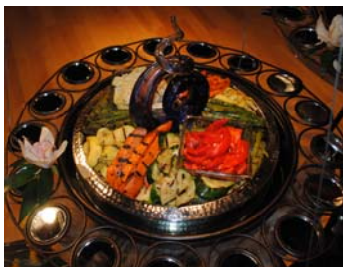
Asparagus Tips wrapped with Smoked Salmon & a hint of Chive Cream Cheese

GRILLED & CHILLED SHRIMP SKEWER

Marinated in a Tangy Red Pepper Sauce Topped with a dollop of Pesto Sauce (**1.50 per guest additional**)

SHRIMP STUFFED POTATOES

Whole Poached Shrimp and Scallion Sour Cream stuffed in a skin on Creamy Baby Red Potato Half



Bringing your events to life™



HORS D'OEUVRE PLATTERS

(Choose Three)

GRILLED VEGETABLE

Asparagus Spears, Carrots, Zucchini, Yellow Squash, Red Peppers & Marinated Artichoke Hearts artistically arranged & drizzled with Balsamic Vinaigrette Dressing

INTERNATIONAL CHEESE BOARD

Exquisite Array of Imported & Domestic Cheeses, Provolone, Fontinella, Mild Cheddar, Swiss, Jalapeno garnished with Red Grapes served with assorted Crackers & Flatbread

MEDITERRANEAN PLATTER

Includes Hummus, Tomato Basil Bruchetta Relish & Roasted Garlic Red Pepper Spread
Served With Pita Triangles & Crostini

ANTIPASTO

Lavish assortment of Italian Cold Cuts & Cheese, Cracked Olive Salad, Pepperoncini, Marinated Artichoke Hearts, Garnished with Roasted Red Peppers & Sliced Casa Nostra Bread

THE LITTLE DIPPER

Our Famous Chicken & Albacore Tuna Salad served with Soft Pita Triangles

VEGETABLE CRUDITÉ

Overflowing with Fresh Vegetables Broccoli & Cauliflower Floweret's, Carrots, Celery Sticks, Sliced Zucchini, & garnished with Radish Rosettes Served with Creamy Herb or Cucumber Dill Dip

CHILLED WHOLE POACHED SALMON

With a Seafood Stuffing, Served with Sliced Cucumber, Diced Red Onions, Lemon Wedges, Dill Sauce, Gourmet Wafers & Flat Bread

PETITE SANDWICH ARRANGEMENT

Breast of Turkey, Smoked Ham, Albacore Tuna & Roast Beef on Petite Fresh Baked Rolls accompanied by Dijon Mustard, Honey Mustard & Whipped Horseradish Sauce

MEDLEY OF WRAPS

(Choose Three Wraps)

Grilled Chicken Caesar Crisp Romaine, Grilled Chicken, Tomato & Housemade Croutons With Creamy Caesar Dressing

Orchard Tuna Salad Wrap - With Granny Smith Apples & Dried Cranberries topped With Tomato & Crisp Lettuce

Grilled Chicken & Sautéed Fresh Spinach Wrap With Mango Salsa

Turkey Club Wrap With Bacon, Lettuce & Tomato With Roasted Tomato Mayonnaise

Caprese Wrap With Tomatoes, Fresh Mozzarella, Sweet Red Onions & Basil Oil

Zen Vegetarian Wrap With Grilled Zucchini, Yellow Squash, Carrots, Asparagus & Hummus

BAKED FRENCH BRIE WITH APRICOTS

Apricot preserve & Pecans wrapped in a Puff Pastry Masterpiece Displayed on a Silver Tray with Gourmet Wafers

BAKED FRENCH BRIE WITH RASPBERRY EN CROUTE

Raspberry Preserves accented with Slivered Almonds wrapped in Puff Pastry Masterpiece Displayed on a Silver Tray with Gourmet Wafers

SWEET ENDING

Assorted Homemade Cookies

Biscotti, Double Chocolate Chip, Oatmeal Raisin & Melt in Your Mouth Fancy Butter Cookies

CONTINENTAL COFFEE & HERBAL TEA SERVICE

Included with Progressive Hors d' Menu

Freshly Brewed Dark Roasted Columbian Regular & Decaffeinated Coffee, Assorted Tazo Teas, Signature Sweeteners, Lemon Wedges & Cream

Progressive Hors d'oeuvre Menu

Designed for 50 Guests or More

Pricing Information

0.00 Per Guest



UPGRADED HORS D'OEUVRE PLATTERS

JUMBO SHRIMP COCKTAIL DISPLAY

Three Jumbo Gulf Shrimp per guest served with Cocktail Sauce garnished with a Fresh Lemon Triangle & Sprig of Chive Served in a Designer Bowl **(0.0 per guest)**

SNOW CRAB CLAWS (MARKET)

With Cocktail Sauce and Lemon Garnish

NIGIRI-ZUSHI – AHI TUNA, SALMON & PRAWN

(Three Pieces per guest)

The Freshest of Seafood Delicately Placed over Hand Molded Su-Meshi With Wasabi, Ginger & Soy Sauce for dipping **(0.0 per guest)**

GRILLED & CHILLED BEEF TENDERLOIN

Sliced Tenderloin of Beef beautifully displayed, served with Gourmet Mustards & Fresh Baked Hinged Rolls **(0.00 Each Makes 24 Petite Sandwiches)**

STATIONS

Uniformed Chef Attended

SMASHED  **POTATO BAR**

Stemmed Glass Waiting For Your Creation

RED SKINNED MASHED & WHIPPED RUBY RED YAMS

Top your masterpiece with any of the following:

Sharp Cheddar, Parmesan Cheese, Crumbled Bacon, Whipped Butter, Sour Cream,
Baby Marshmallows, Brown Sugar, Chives, Scallions & Chunky Pico de Gallo

0.00 Per Guest

Uniformed Chef Attended

Peppadew  **Ceviche Margarita** **Station**

Succulent Gulf Shrimp tossed with a Peppadew Salsa
Garnished with Chopped Avocado & Lime
Served in a Stem Glass with a Homemade Tortilla Crisp
0.00 Per Guest

FROMAGE STATION 

ELEVATIONS OF CHEESE

Exquisite Array of Imported & Domestic Cheeses Displayed on Granite Palettes

Brie, Monchego, Fontinella, Morbier, Gorgonzola and Cheddar garnished with Red Flame Grapes & Berries
served with assorted Crackers, Flatbread, Fig & Raspberry Preserves

&

MEDITERRANEAN DISPLAY

Includes Hummus, Tomato Basil Bruchetta Relish & Roasted Garlic Red Pepper Spread
Served with Pita Triangles & Crostini

0.00 Per Guest

CHICAGO  STOCKYARDS
BACK OF THE YARDS CARVERY

Uniformed Chef Carved

TENDER ROAST TOP SIRLOIN OF BEEF

With Whipped Horseradish Sauce & Gourmet Stone Ground Gourmet Mustards

SLOW ROASTED BREAST OF TURKEY

With Cranberry Chutney & Gourmet Stone Ground Mustards

HERB CRUSTED PORK LOIN

Herb & Spice Rubbed Center Cut Pork Loin Accompanied by Apricot & Apple Chutney
& Gourmet Stone Ground Mustards

(Choice of One)

Served with Fresh Baked Rolls

0.00 Per Guest

PAN SEARED BEEF TENDERLOIN

With Gourmet Stone Ground Mustards & Whipped Horseradish Sauce

0.00 Per Guest

Served with Fresh Baked Rolls

RACK OF BABY LAMB CHOPS DIJONAISE

French Trimmed Encrusted With Dijon Mustard & Seasoned Bread Crumbs

0.00 Per Guest

BUCK TOWN

Sushi



Station

FUTOMAKI MAKI ROLLS

Nori Seaweed wrapped around Sticky Rice with a variety of Fillings

CALIFORNIA MAKI ROLLS

Sticky Rice with a variety of Fillings

VEGETARIAN CALIFORNIA MAKI ROLLS

Sticky Rice with Avocado, Cucumber & Sesame Fillings
With Wasabi, Ginger & Soy Sauce for dipping

0.00 Per Guest

With the addition of

NIGIRI-ZUSHI

Ahi Tuna, Salmon & Prawn Nigiri -Zushi

The Freshest of Seafood Delicately Placed over Hand Molded Su-Meshi
With Wasabi, Ginger & Soy Sauce for dipping

0.00 Per Guest

Uniformed Chef Attended

Asian Persuasion



Salad Creation

Crisp Fresh Spinach & Mixed Greens, Grilled Chicken, Mandarin Oranges, Scallions, Roasted Almonds
Garnished with a Fresh Strawberry on Bamboo Knot Skewer accompanied by
Roasted Sesame & Berry Vinaigrette Dressing
Served in a Stemmed Glass with a Won Ton Crisp
0.00 Per Guest

Salsa



Menu

PACIFICO SHRIMP FAJITAS

Succulent Shrimp Sautéed with Fresh Tomato, Onions & Green Bell Peppers

CHICKEN FAJITAS

Boneless Breast of Chicken Strips Sautéed with Fresh Tomato, Onions & Green Bell Peppers

STEAK FAJITAS

Strips of Beef sautéed with Fresh Tomato, Onions & Green Bell Peppers accompanied by

Sliced Jalapeño Peppers, Sour Cream & Flour Tortillas

(Choose One of the Above)

SOUTH OF THE BORDER ROULADES

Flour Tortillas Rolled with Queso Crema, Sweet Red Bell Peppers, Shredded Jalapeno Cheese,
Fresh Cilantro & Sliced Scallions

THE BEST GUAC & HOMEMADE TORTILLA CHIPS

Stone Ground Tortilla Chips with Miguel's Homemade Guacamole & Chunky South of the Border Pico de Gallo

0.00 Per Guest

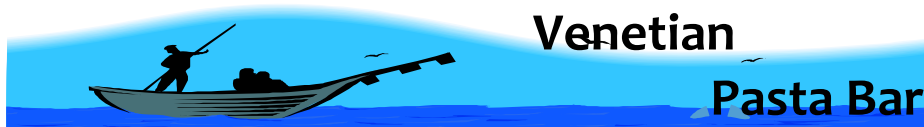
UNIFORMED CHEF ATTENDED

Chopped Tini



Salad Station

Chopped Mixed Greens, Grilled Chicken Breast, Crumbled Feta Cheese, Bacon, Scallions
and Homemade Croutons tossed with Champagne Vinaigrette Dressing Garnished with a Knotted Bamboo Skewer
of Fresh Mozzarella, Cherry Tomato & Black Olive Served with a Crusty Baguette
Served in a Martini Glass
0.00 Per Guest



UNIFORMED CHEF ATTENDED

All Our Pastas Are Made Fresh In Our Kitchen Using Semolina & Durum Wheat Flour

CHOICE OF THREE SIGNATURE PASTAS

Rigatoni – Rotini – Shells

Available **Flavor for above pastas - Plain, Tomato, Herb and Fresh Spinach**

Tri Colored Cheese Tortellini and Mini Raviolis

CHOICE OF THREE HOMEMADE SAUCES

Pomodoro – Marinara – Tomato Basil - Pesto Ala Crème – Bolognese - Absolute Vodka Sauce

Alfredo – Portobello Mushroom Marinara - Broccoli Aglio Olio or

Saffron Cream Sauce with Sweet Peas & Capers

Grated Romano Cheese

CASA NOSTRA BREAD

Hard Crusted Italian Bread Right from the Brick Oven served with Seasoned Olive Oil

0.00 Per Guest

Uniformed Chef Attended

HEAVENLY & HEALTHY

Deconstructed Salad Station

CAESAR

Crisp Romaine



SPINACH

Baby California
Leaf Spinach



FIELD GREENS

Fresh Mesculin Baby Greens
Red Chard, Wild Arugula & Tatsoi

Toppings

Cherry Tomatoes, Hearts of Palm, Cucumbers, Crumbled Feta Cheese, Caramelized Walnuts,
Dried Cranberries, Sweet Red Onions, Crumbled Bacon, Mandarin Oranges, Scallions, Roasted Almonds &
Fresh Sliced Strawberries and Homemade Croutons

Dressings

Roasted Sesame, Champagne Vinaigrette & Creamy Caesar

Warmed Pita Bread

Brushed with Seasoned Olive Oil & Sprinkled with Herbs & Spices

0.00 Per Guest

Optional

4oz -Grilled Chicken Breast 1.50 Per Guest – 5 - Grilled Shrimp 3.00 Per Guest

Services & Equipment Pricing Information

Below are services and equipment that might be needed for your Event. These additional expenses to your menu price will vary based on venue, number of guests and style of service. To make it easier for you to create an overall budget we have calculated some “Ballpark” estimates to assist in determining your total cost.

Service Staff

Average cost depending on Staffing Levels & style of service \$12.00-\$25.00 per guest

Includes all professional Wait staff, Chefs, Bartenders and other Service Personnel, formally attired. Our staff will take care of all food preparation, set-up, service and breakdown of event.

Rentals

Average cost \$10.00-\$25.00 per guest

It's very important to know what equipment is included with venue fee, and what may need to be rented. Rentals Include tables, chairs, serving equipment, china, flatware, glassware, appropriate table appointments to dress your tables and if necessary kitchen, bar, serving & prep equipment

Floor Length Linens

Average cost \$5.00-\$10.00 per guest depending on the type of fabric

All classic solid colored linen are the same price and can be mixed and matched
An endless array of lamour, bengaline, bichon and patterned linens to enhance a look that's all your own are available and quoted upon request.

Misc. Rental

Lounge Furniture, Tenting, dance floor, lighting, props etc. quoted upon request

One Complimentary Tasting

MANY BEVERAGE PACKAGES AVAILABLE

Full Premium Bar Service * Wine, Beer, Soft Drink & Juice Bar * Soft Drink & Juice Bar * Full Mixer Package

All Prices Subject To Current Sales Tax

Prices Subject to Change based upon Market & Seasonal Availability
In the event of a significant market price change, Client will be notified and offered alternative options.

PLEASE CALL FOR PRICING