

Hors D 'oeuvres Menu

2023

Served Hot

Sweet and Sour Cocktail Meatballs	\$95.00
Mini Frankfurters in Puff Pastry	\$95.00
Vegetable Mini Egg Rolls	\$105.00
Mini Quiche	\$95.00
Mushroom Caps with Crab Stuffing	\$170.00
Mushroom Caps with Sausage Stuffing	\$130.00
Shrimp Purses	\$160.00
Jumbo Scallops wrapped in Bacon	\$200.00
Brussel Sprouts wrapped in Bacon	\$120.00
Mini Crab Cakes with Cajun Remoulade	\$200.00
Warm Brie in a Puff Pastry	\$145.00
Coconut Chicken With Raspberry Glaze	\$200.00

Served Chilled

Fresh Vegetables Crudités with Dip	\$125.00
Sliced Fruit Display with Melba Dip	\$165.00
Imported and Domestic Cheese Display	\$165.00
Marinated Grilled Vegetables	\$165.00
Caprese Skewers	\$155.00
Chocolate Covered Strawberries	\$200.00
Chilled Jumbo Shrimp Cocktail	\$250.00
Antipasto Display	\$205.00

*Each item listed above is approximately 50 servings.
We recommend 6-8 servings per guest for a cocktail reception.*

6% sales tax and 20% service charge apply.

Cocktail Bar Menu

Traditional Bar \$8.00 per person per hour

Nikolai Vodka, Seagram's Gin, Castillo Silver Rum, Seagram's 7 Whiskey, Jim Beam Bourbon, Dekuyper Peach Schnapps, Kuty Sark Scotch.

House wines and choice of three house beers.

Premium Bar \$10.00 per person per hour

Absolut Vodka, Tanqueray Gin, Captain Morgan Rum, Bacardi Silver Rum, Jack Daniels Whiskey, Maker's Mark Bourbon, Dekuyper Peach Schnapps, Dewar's Scotch & Crown Royal Canadian Whiskey.

House wines and choice of two house beers. & two premium beers.

House Beers:

Bud Light, Budweiser, Coors Light, Miller Lite, Michelob Ultra, Yeungling

Premium Beers:

Blue Moon, Corona, Dogfish 60 min IPA, Heineken, Guinness, Seasonal Sam Adams, Stella Artois

Private Bar set up \$200 set-up fee. Per Consumption Pricing available at Wunder Bar Pricing.

Champagne and wine service available at per bottle pricing.