



PersonalTouch dining

special events • catering

858-638-0672

www.PersonalTouchDining.com



Complimentary Items & Services

White Dinner & Dessert China

Silverware

Water Glasses & Champagne Flutes

Color-Coordinated Cloth Napkins

Floor Length Linens for the Buffet, Beverage Station, Cake & Carving Station

Fully Decorated Buffet Based on Your Colors & Decor

Cake Cutting & Tray Pass of the Cake

Chill, Cork & Pour Client Provided Champagne/Cider for Toast

Table Numbers & Stands

Easels

Cake Knife & Server

Leftover Food Packaged to Take Home

Beverage Station with Lemonade and Freshly Brewed Regular & Decaf Coffee

Event Diagraming

Rental Equipment Coordination

Coordination with Reception Venue



Additional Items

Event Staff

Dining Table, Place Card, Gifts/Guestbook & DJ Table Linens – Offered to You at Our Cost

18% Service Charge & Sales Tax

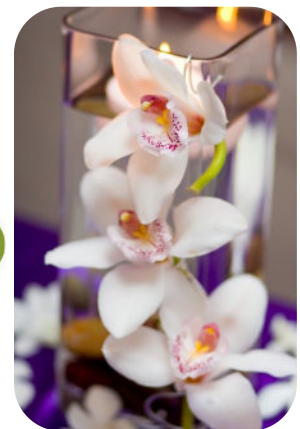
Who We Are...

With over 28 years in the industry, we have become experts in event management and full-service catering for all types of occasions.

Throughout our expansion, we have adhered to the exceptional standards which have distinguished our company since we began.

With our knowledgeable management staff, array of customizable options, experienced culinary team and our close attention to detail, we are confident our "personal touch" will help create the wedding you've been dreaming of!

We look forward to hearing from you!



Gourmet Tray Passed Hors d' Oeuvres

Baked Brie with Warm Apricot Sauce*
 Tomato Basil Bisque Shooters *
 Served with a Grilled Asiago Cheese Point
 Panko Crusted Raviolis with Homemade Marinara *
 Caramelized Pineapple & Jack Quesadillas *
 Topped with Strawberry Cilantro Salsa
 Risotto Fritters with Red Pepper Aioli *
 Tomato Basil Bruschetta with Balsamic Reduction *
 Roasted Red Pepper & Ricotta Crostini*
 Fig Flatbread *
 Spinach & Artichoke Stuffed Mushrooms *
 Poblano Corn & Goat Cheese Quesadilla *
 Thai Chicken Flatbread
 Ahi Poke with Wasabi Cream
 Seafood Ceviche Bites
 Mini Crab Cakes with Sriracha Aioli
 Spicy Chipotle Shrimp Polenta Cakes
 BBQ Chicken Flatbread
 Cajun Shrimp Guacamole Bites
 Brie & Bacon Jam Crostini



BBQ Short Rib Sliders with Feta & Arugula
 Sirloin & Gorgonzola Stuffed Mushrooms
 Applewood Bacon Wrapped Medjool Dates
 Panko Chicken Skewers with Spicy Peanut Drizzle
 Bacon & Caramelized Onion Stuffed Mushrooms
 Mini Beef Sliders with Smoked Gouda & Bacon Jam
 Mini Beef Sliders with Crisp Bacon & Creamed Bleu Cheese
 Mac n' Cheese Bites with Bacon Aioli
 Shrimp & Andouille Sausage Skewers
 Coconut Shrimp with Mango Puree
 Chicken Cordon Bleu Croquettes
 Mini Italian Meatballs with Parmesan
 Chicken & Waffle Bites
 Smoked Salmon on Bagel Round with Dill Mousse
 Chimichurri Beef on Garlic Toasts
 Mini Carnitas Taco with Cilantro & Guacamole
 Lamb Meatball with Tangy Tzatziki Sauce
 Chinese Chicken Wonton Tacos
 Sesame Beef Skewers
*** Vegetarian**

Fruit, Cheese & Vegetable Station

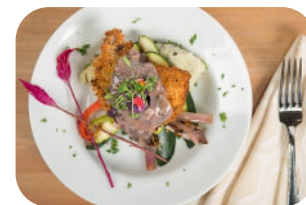
Imported & Domestic Cheeses, In Season Fruits & Berries, Handcrafted Cheese Spreads and Assorted Fresh Vegetables with Ranch Dipping Sauce
 Served with Assorted Sliced Artisan Breads & Gourmet Crackers





Seated Entrees

Choice of Three Gourmet Tray Passed Hors d' Oeuvres



Choice of One Seated Salad

Tender Baby Greens

Candied Pecans, Bleu Cheese Crumbles, Shaved Red Onions & Orange Sesame Dressing
Presented in a Cucumber Ring

Roasted Beet & Mandarin Salad

Roasted Beets, Mandarin Oranges, Goat Cheese, Grape Tomatoes, Toasted Almonds & Champagne Vinaigrette

Watermelon Caprese Stack

Fresh Watermelon, Honeyed Goat Cheese, Spring Mix & Balsamic Reduction

Choice of Two Pre-Selected Entrees

Filet Mignon or Top Sirloin Steak Certified Angus Beef Char-Grilled & Served Medium

Choice of One Enhancement: Bleu Cheese Crumbles, Crushed Peppercorn Sauce,
Sautéed Mushrooms in Demi-Glace, Garlic Butter & Caramelized Onions, Gorgonzola Butter or Rich Balsamic Glace

Braised Beef Short Ribs Slow Roasted in Red Wine Demi-Glace

Roasted Pork Tenderloin Carved & Served with Mustard Jus

Pan-Seared Lamb Chops Finished with Balsamic Reduction

Cornbread Stuffed Pork Chops Topped with Cracked Peppercorn Sauce

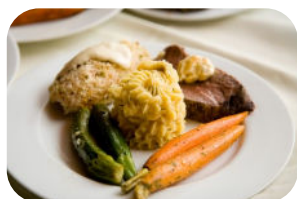
Parmesan Crusted Chicken Topped with Rich Pesto Cream

Rosemary & Panko Crusted Chicken with Tomato Basil Jus

Roasted Garlic & Thyme Crusted Chicken with Chianti Reduction

Lemon Herb Chicken Topped with Lemon Basil Beurre Blanc & Capers

Romano Chicken Stuffed with Sautéed Spinach & Mushrooms



White Seabass Pan Seared with Mediterranean Spices, Blistered Cherry Tomatoes and Presented with Tangy Mustard Beurre Blanc

Grilled Salmon Topped with Tomato Basil Relish

Miso Glazed Salmon Garnished with Green Onions & Sesame Seeds

Herb Crusted Mahi Mahi with Lemon Chardonnay Sauce

Entrees Paired with Fresh, In Season Vegetables & Your Choice of One Side

Goat Cheese Whipped Potatoes
Buttery Chive Whipped Potatoes
Herb Infused Pearl Cous Cous
Truffle Mashed Potatoes

Creamy Parmesan Polenta
Dijon Roasted Fingerling Potatoes
Garlic Risotto

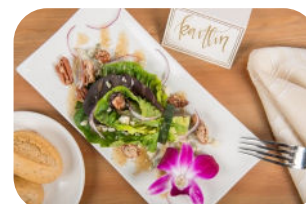
Dual Entrees Available

Vegetarian , Vegan & Gluten Free Entrée Options Available



Included with Menu

Freshly Baked Artisan Rolls & Butter
Lemonade and Regular & Decaf Coffee
Cucumber Infused Iced Water



Classic Menus

Choice of Three Gourmet Tray Passed Hors d' Oeuvres

Traditional

Choice of One Salad

Field Greens with Sweet Grape Tomatoes, Shaved Red Onions, Shredded Carrots, English Cucumbers & Balsamic Vinaigrette

Traditional Caesar with Fresh Cut Romaine Hearts with Shredded Parmesan Cheese, House Made Garlic Croutons & Creamy Caesar Dressing

Choice of One Entrée

Pecan Crusted Chicken Presented with Bourbon Cream Sauce

Herbed Chicken Baked in Herb-Laced Panko Crumbs Topped with Gruyere Cheese Sauce

Chicken Caprese with Fresh Mozzarella & Roma Tomatoes Drizzled with Olive Oil & Garnished with Fresh Basil

Choice of One Side

Wild Rice Pilaf
Oven Roasted Parmesan Potatoes
Garlic & Chive Whipped Yukon Gold Potatoes

Includes

Freshly Baked Artisan Rolls with Butter
Fresh, In Season Vegetable



Mexican

Choice of One Salad

Spicy Spinach Salad with Crisp Bacon, Goat Cheese, Shaved Sweet Onions & Creamy Smoked Chipotle Dressing

Mexican Caesar Salad with Roasted Peppers, Crisp Tortilla Strips, Cotija Cheese & Cilantro Pepita Dressing

Roasted Corn Salad with Roma Tomatoes, Black Olives, Cheddar Cheese, Lettuce & Creamy Smoked Chipotle Dressing

Taco Bar

Choice of Two: Carnitas, Carne Asada or Pollo Asado Served on Warm Tortillas
Includes a Variety of Taco Toppings

Includes

Cilantro Lime Rice or Spicy Spanish Rice
Spicy Pinto Beans, Black Beans or Traditional Refried Beans
House Made Tortilla Chips & Salsa
(Taco Bar Not Available for Family Style Service)

Italian

Choice of One Salad

Field Greens with Sweet Grape Tomatoes, Shaved Red Onions, Shredded Carrots, English Cucumbers & Balsamic Vinaigrette

Caesar Salad with Fresh Cut Romaine with Shredded Parmesan Cheese, House Made Sourdough Garlic Croutons & Caesar Dressing

Choice of One Entrée

Chicken Parmesan Topped with Fresh Mozzarella Cheese & Rich Marinara Sauce
Chicken Marsala Sautéed in a Sweet Marsala Wine Sauce with Sliced White Mushrooms

Grilled Vegetable, Meat or Four Cheese Lasagna

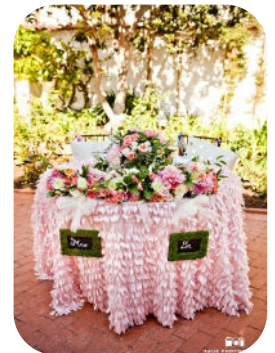
Side Dish

Trio of Pasta Served with Marinara & Tarragon Sauce or Parmesan Cream Sauce

Includes

Freshly Baked Artisan Rolls with Butter
Fresh, In Season Vegetable

All Classic Menus Include a Beverage Station with Lemonade and Regular & Decaf Coffee
Cucumber Infused Iced Water at the Dining Tables



Special Entrée Option Available for Vegan & Vegetarian Guests

Chic Buffet

Choice of Three Gourmet Tray Passed Hors d' Oeuvres

Choice of One Salad

Field Greens with Sweet Grape Tomatoes, Shaved Red Onions, Shredded Carrots, English Cucumbers & Balsamic Vinaigrette

Traditional Caesar with Fresh Cut Romaine Hearts, Shredded Parmesan Cheese, House Made Garlic Croutons & Creamy Caesar Dressing

Spring Greens with Sweet Grape Tomatoes, Shredded Carrots, Wonton Croutons & Orange Sesame Vinaigrette

Strawberry Salad with Tender Spinach, Goat Cheese, Toasted Almonds & Strawberry Vinaigrette

Choice of One Entree

Citrus & Oregano Marinated Grilled Tri-Tip with Creamed Horseradish, Au Jus and Sweet Corn, Tomato & Cilantro Relish

Dijon Roasted Pork Loin Presented with White Wine Mustard Cream Sauce

Miso Glazed Salmon Garnished with Green Onions & Sesame Seeds

Herb Crusted Mahi Mahi Topped with Lemon Chardonnay Sauce

Choice of One Entree

Pecan Crusted Chicken Presented with Bourbon Cream Sauce

Parmesan Crusted Chicken Presented with Garlic Cream Sauce

Herbed Chicken Baked in Herb-Laced Panko Crumbs & Topped with Gruyere Cheese Sauce

Sundried Tomato Chicken Pan Seared & Served with Creamy Sundried Tomato Basil Sauce

Mediterranean Chicken Pan Seared with Mediterranean Spices, White Balsamic, Rosemary, Basil & Thyme
Topped with Kalamata Olives, Sundried Tomatoes and a Lemon Butter Sauce

Rustic Chicken with Cheddar & Jack Cheeses, Bacon and Sliced Scallions

Grilled Vegetable Lasagna with Layers of Lasagna Pasta, Italian Squash, Mushrooms,
Sweet Red Bell Peppers, Fresh Spinach & Rich Herb Marinara

Choice of One Side Dish

Garlic & Chive Whipped Yukon Gold Potatoes
Wild Rice Pilaf

Rice Steeped with Parsley & Sundried Tomatoes
Oven Roasted Parmesan Potatoes

Included with Menu

Fresh, In Season Vegetables

Freshly Baked Artisan Rolls with Butter

Cucumber Infused Iced Water at the Dining Tables

Beverage Station with Lemonade and Freshly Brewed Regular & Decaf Coffee

Special Entrée Option Available for Vegan & Vegetarian Guests



Couture Buffet

Choice of Three Gourmet Tray Passed Hors d' Oeuvres

Choice of Two Salads

- Balsamic Grilled Asparagus Salad** with Spring Greens, Crisp Romaine Hearts, Italian Zucchini, Crumbled Feta & Sundried Tomato Vinaigrette
- Fresh Fruit Salad** with Chilled Melons, Seasonal Berries & Orange Mint Dressing
- Chopped Bleu Salad** with Iceberg Lettuce, Gorgonzola Crumbles, Tomato, Shaved Red Onions, Croutons,, Crisp Bacon, Cracked Black Pepper, Creamy Bleu Cheese Dressing & Chive Garnish
- Cranberry & Pecan Salad** with Tossed Greens, Dried Cranberries, Candied Pecans, Gorgonzola Crumbles & Balsamic Vinaigrette
- Spicy Spinach Salad** with Crisp Bacon, Goat Cheese, Shaved Sweet Onions & Smoked Chipotle Dressing
- Blueberry Almond Salad** with Spring Greens, English Cucumbers, Grape Tomatoes & Balsamic Vinaigrette
- Strawberry & Walnut Salad** with Sliced Strawberries, Candied Walnuts, Feta & Strawberry Vinaigrette
- Beet & Dried Fig Salad** with Goat Cheese & Champagne Vinaigrette

Choice of Two Entrees

- Herb Roasted Beef Tenderloin** Hand Carved & Served Medium Rare
Accompanied by Our Unique Creamed Horseradish Sauce with Whole Grain Mustard & Pan Glaze Au Jus
- White Seabass** Pan Seared with Mediterranean Spices, Blistered Cherry Tomatoes and Presented with Tangy Mustard Beurre Blanc
- Seared Salmon** with Blistered Tomatoes & Mustard Chive Sauce
- Lemon Tarragon Chicken** Fresh Herb & Garlic Marinated Chicken Breast Roasted with Lemon, Tarragon and Roma Tomatoes
- Mushroom Chardonnay Chicken** Topped with Sautéed Mushrooms, Onions & Chardonnay Cream Sauce
- Chicken Involtini** Stuffed with Spinach, Bacon & Bleu Cheese
Topped with White Wine Cream Sauce



- Cornbread Chicken** Stuffed with Monterey Jack Cheese & Baked in Parmesan Panko Crumbs
Topped with Parmesan Herb Cream Sauce

- Roasted Marinara Chicken** Stuffed with Ricotta, Spinach & Garlic
Topped with Rich Marinara Sauce

- Boneless & Braised Beef Short Ribs** Slow Roasted in Red Wine Demi-Glace



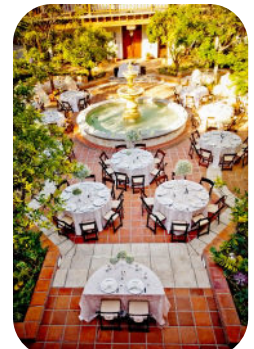
Choice of Two Side Dishes

- Roasted Garlic & Herb Cous Cous
- Applewood Bacon Mashed Potatoes with Caramelized Onions
- White Cheddar Potato Au Gratin
- Fingerling Potatoes Roasted with Garlic & Herbs
- Goat Cheese Whipped Potatoes
- Mushroom Pine Nut Pilaf

Included with Menu

- Fresh, In Season Vegetables
- Freshly Baked Artisan Rolls with Butter
- Cucumber Infused Iced Water at the Dining Tables
- Beverage Station with Lemonade and Freshly Brewed Regular & Decaf Coffee

Special Entrée Option Available for Vegan & Vegetarian Guests



Venice Buffet

Choice of Three Gourmet Tray Passed Hors d' Oeuvres

Choice of Two Salads

Confetti Salad with Penne Pasta, Fresh Vegetables & Balsamic Vinaigrette

Artichoke Salad with Julienned Carrots, Cucumbers, Penne Pasta & Tarragon Vinaigrette

Italian Green Salad with Shaved Red Onions, Kalamata Olives, Feta, Cucumbers, Roma Tomatoes, Peppercorn Peppers & Italian Vinaigrette

Orzo Spinach Salad with Green Onions, Julienned Red Peppers & Balsamic Vinaigrette Dressing

Caesar Salad with Fresh Cut Romaine Hearts Gently Turned with Shredded Parmesan Cheese, House Made Sourdough Garlic Croutons & Caesar Dressing

Pesto Pasta Salad with Tomatoes, Peppers & Kalamata Olives



Chicken Entrée – Choice of One

Chicken Parmesan Topped with Fresh Mozzarella Cheese & Rich Marinara Sauce

Chicken Marsala Sautéed in a Sweet Marsala Wine Sauce with Sliced White Mushrooms & Fresh Herbs

Chicken Florentine Roulade with Sautéed Mushrooms, Garlic, Spinach, Parmesan & Rich Marinara Sauce

Chicken Piccata Sautéed with Capers, Lemon Butter & Fresh Herbs

Choice of One Second Entree

Baked Rigatoni with Italian Sausage, Meat Sauce, Bell Peppers, Ricotta & Mozzarella Cheese

Penne Bolognese with Rich Meat Sauce, Shredded Parmesan & Fresh Herbs

Grilled Vegetable, Sausage or Four Cheese Lasagna

Ravioli al Pomodoro with Vodka Cream Sauce & Shredded Parmesan

Pasta Carbonara with Bow Tie Pasta, Bacon, Peas, Onion, Garlic & Creamy Carbonara Sauce

Choice of One Side Dish

Rosemary Potatoes Oven Roasted with Shredded Parmesan

Trio of Pasta with Marinara & Fresh Tarragon Sauce or Parmesan Cream Sauce

Roasted Garlic Mashed Potatoes

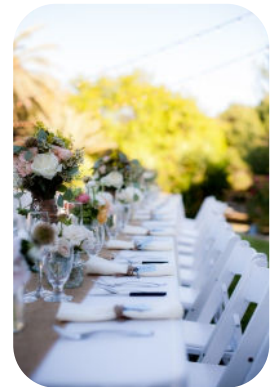
Included with Menu

Fresh, In Season Vegetables

Freshly Baked Artisan Rolls with Butter

Cucumber Infused Iced Water at the Dining Tables

Beverage Station with Lemonade and Freshly Brewed Regular & Decaf Coffee



Optional Upgrade: Cocktail Hour Self-Serve Station with Assorted Italian Breads with Garlic Infused Olive Oil, Balsamic Vinegar & Traditional Basil Pesto Sauce

Special Entrée Option Available for Vegan & Vegetarian Guests



Vegetarian Buffet



Choice of Three Gourmet Tray Passed Hors d' Oeuvres

Choice of Two Salads

Asian Noodle Salad with Sautéed Napa Cabbage, Shiitake Mushrooms, Matchstick Carrots, Green Onions & Cilantro

Grecian Orzo Salad with Tender Spinach, Black Olives, Feta, Parsley & Lemon Vinaigrette

Roasted Beet Salad with Toasted Walnuts, Bleu Cheese Crumbles, Curly Endive & Red Wine Vinaigrette

Asian Quinoa Chopped Salad with Red Cabbage, Edamame, Bell Peppers, Cucumbers, Carrots, Green Onion, Cilantro & Sesame Ginger Dressing

Watermelon Salad with Mixed Greens, Pine Nuts, Feta Crumbles & Blueberry Balsamic Vinaigrette

Farmer's Market Salad with Tender Greens, Chopped Tomatoes, Sliced Almonds, Roasted Red Peppers, Parmesan & Lemon Herb Vinaigrette

Fresh Fruit Salad with Seasonal Melons, Berries & Citrus Lime Vinaigrette

Choice of Two Entrees

Cheesy Ravioli with Sundried Tomato Basil Sauce

Grilled Vegetable Lasagna with Ricotta, Mozzarella, Grilled Italian Squash, Mushrooms, Sweet Red Bell Peppers & Rich Herb Marinara Sauce

Spicy Linguine Tossed in a Light Wine Wine Butter Sauce with Peppers, Olive Oil, Garlic & Fresh Asiago Cheese

Penne Caprese with Roasted Tomatoes, Mozzarella, Fresh Basil, EVOO & Shredded Parmesan

Veggie Pot Pie Baked with Potatoes, Carrots, Peas, Onion, Thyme, Mushrooms & a Savory White Wine Cream Sauce

Black Bean Enchilada Bake with Goat Cheese, Mushrooms, Roasted Tomatoes & Green Chilies

Asparagus & Shallot Quiche Baked in Puff Pastry

Choice of Two Side Dishes

Orzo with Yellow Squash & Pine Nuts

Bleu Cheese Potato Au Gratin

Garlic Cous Cous with Arugula & Pine Nuts

Goat Cheese Whipped Potato Stuffed Portabellas

Saffron & Corn Yukon Gold Mashed Potatoes

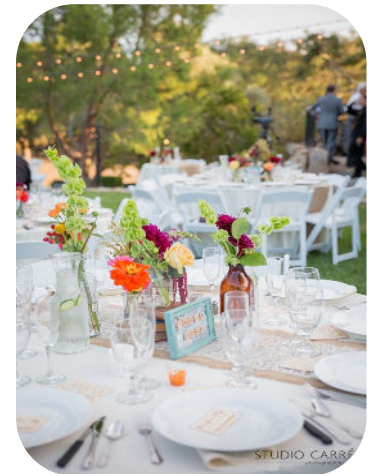
Truffle & Parmesan Whipped Potatoes

Rice Steeped with Parsley & Sundried Tomatoes

Fresh In Season Vegetable Medley

Asparagus Parmesan Risotto

Saffron Spiced Jasmine Rice



Included with Menu

Freshly Baked Artisan Rolls with Butter

Cucumber Infused Iced Water at the Dining Tables

Beverage Station with Lemonade and Freshly Brewed Regular & Decaf Coffee

Many of these Menu Items Can Be Prepared Vegan

Small Plates

Choice of Three Gourmet Tray Passed Hors d' Oeuvres

Barbeque Chicken Flatbread

Paired with a Petite Caprese Salad

Thai Peanut Chicken Satay

Served on Pad Thai Noodles

Smoked Gouda & Bacon Jam Beef Slider

Served with Parmesan Truffle Fries with Sriracha Ketchup

Lobster Mac n' Cheese

Served with Bacon Cheese Bread

Mini Philly Cheesesteak

Accompanied by Home Made Kettle Chips

Spinach & Artichoke Mini Grilled Cheese

Accompanied by Creamy Tomato Basil Bisque

Breaded Fish Tacos

Spicy Sour Cream, Salsa, Cabbage & Lime

San Diego Style Crab Cake

Topped with Guacamole

Served on a Chopped Arugula Salad

Braised Beef Short Ribs in Demi Glaze

Served on Goat Cheese Whipped Potatoes

Blackened Mahi Mahi

Topped with Lemon Béchamel Sauce

Served on Bean Ragout

Bacon Wrapped Pork Tenderloin Skewers

Served on Caribbean Vegetables

Orange-Ginger Chicken

Served with Fried Rice & Wok'd Vegetables
in Chinese Take-Out Containers

Herbed Chicken Roulade

Topped with Chimichurri Sauce
Accompanied by Parmesan Risotto

Carne Asada Street Tacos

Served with Cilantro Onion Mix & Lime

Teriyaki Salmon

Served on Sweet Grilled Pineapple

Buffalo Chicken

Served with Bleu & Broccoli Slaw

Eggplant & Potato Gnocchi

Roasted Garlic, Eggplant, Asparagus, Peppers, Parmesan & Pesto

Adobo Marinated Beef Sirloin

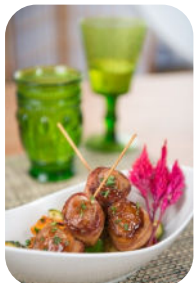
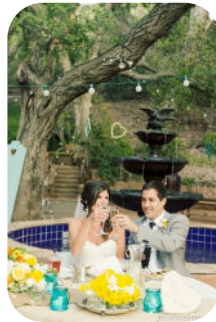
Topped With Roasted Red Pepper Pesto
Paired with Grilled Zucchini, Peppers & Cotija Cheese

Chicken & Waffle

Served with Garlic Butter & Maple Syrup

Filet Medallion

Topped with Heirloom Tomatoes & Bleu Cheese Crumbles
Served on a Bed of Caramelized Onions



Included with Menu

Cucumber Infused Iced Water at the Dining Tables
Beverage Station with Lemonade and Freshly Brewed Regular & Decaf Coffee

Special Entrée Option Available for Vegan & Vegetarian Guests



Desserts

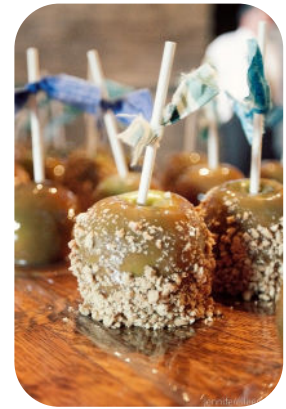


Cake Cocktails

Client's Wedding Cake Served with Vanilla Bean or Chocolate Ice Cream
Includes Whipped Cream, Chocolate Sauce, Caramel Sauce & Cherries

Ice Cream Sundae Station

Creamy Vanilla Ice Cream Topped with Your Choice of Chocolate Sauce, Strawberry Sauce, Nuts, Candies, Sprinkles, Whipped Cream and Cherries



Strawberry Shortcake Station

Freshly Sliced Strawberries on Top of Fresh Pound Cake, with Whipped Cream and Cherries on the Side

Fruit Cobbler À la Mode Station

Choice of Two: Sweet & Tart Cherry Cobbler, Apple Cobbler Oozing with Cinnamon or Authentic Peach Cobbler
Served with Creamy Vanilla Ice Cream

Root Beer Float Station

S'mores Station

Graham Crackers, Marshmallows, Chocolate Bars and Reese's Cups

Chocolate Fountains

Choice of Two: Warm Cascading Dark, Milk or White Chocolate
With Your Choice of 5 Dipping Items: Strawberries, Pineapple, Marshmallows, Pretzels, Donut Holes, Chocolate Chip Cookies, Oreo Cookies, Pound Cake or Rice Crispy Treats



Midnight Snacks

Donuts and Ice Cold Milk
Assorted Donuts with 2% Milk



Peanut Butter & Jelly Sandwiches

Spread on Wonder Bread, Served with Chocolate Milk

Cheese and Pepperoni Pizzas

With Mini Root Beer Floats –

All-American Sliders

Mini Sliders with American Cheese, Secret Sauce, and a Pickle



Desserts

Mini Gourmet Bites

7th Wedding Cake Topper for Cutting



Dessert Shooters

Chocolate or Vanilla Pudding, Lemon Dazzle Cake or Red Velvet Cake

Assorted Cake Pops

Parisian Macaroons

Assorted Donuts

Apple Cranberry Crumble Bars

Chocolate Fudge Brownies

Mini Cannolis

Mini Éclairs

Lemon Bars

S'mores Bars

Four Berry Crumble Bars

Tiramisu Cake

Red Berry Cake



Carrot Cake

Cheese Cake

Full Sized Cupcakes

Vanilla, Red Velvet, Carrot or Chocolate

Freshly Baked Pies

Dessert Empanadas

Churro Shooters

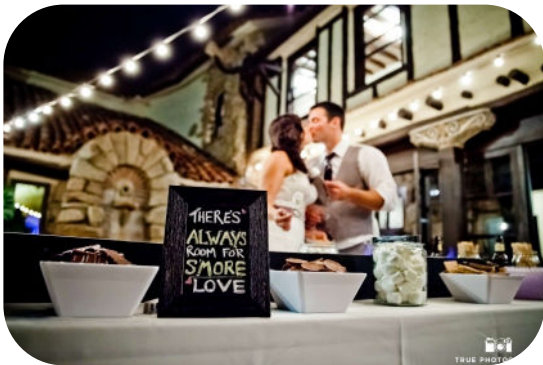
Rice Krispy Treats

Freshly Baked Chocolate Chip Cookies

Peanut Butter Cookies

Milk or Dark Chocolate Covered Strawberries

And More...Call for Full List



Bar Service

Hosted Bar Packages

Moderate

Pinnacle Vodka, Seagram's Gin,
Jim Beam Bourbon, Castillo Silver Rum,
Old Smuggler Scotch, Sauza Giro Tequila,
Two Domestic Beers, Champagne Toast,
House Wine & Assorted Sodas

Premium

Svedka Vodka, Bombay Gin,
Dewar's White Label Scotch,
Jameson Whiskey, Cruzan Rum,
Hornitos Tequila, Two Premium Beer,
Two Domestic Beers, Champagne Toast,
Premium Wine & Assorted Soda

Deluxe

Absolut Vodka, Bombay Sapphire Gin,
Chivas Regal Scotch, Maker's Mark Bourbon,
Bacardi Rum, Casa Noble Silver Tequila,
Two Premium Beers, Two Domestic Beers,
Champagne Toast, Premium Wines
& Assorted Sodas

Hosted Bar Packages Include

House Champagne for Toast, Disposable Cups, Bar Front/Back with Linens, All Setup & Cleanup, Bartender Per Every 100 Guests,
Ice, Containers, Bottled Mineral Water, Appropriate Mixers/Juices & Garnishes and all other Necessary Equipment

Changes and Substitutions Can be Made – May Affect Price

Wine, Liquor and Beer Requests will be Accommodated Based on Availability

Labels are Subject to Substitution with a Product of Equal or Greater Quality

With Adequate Notice, it may be Possible to Exchange Comparable Products at Client's Request

* Hosted Bar Service is charged by the Hour, Not by the Half Hour*



Bartender Service Only

Personal Touch Dining to Serve Client Provided Alcohol

Bartender Price Based on 2 Hour Set Up, Service Time and 1 Hour Clean Up

Bar Front/Back with Linens, Ice, Acrylicware for the Bar and Containers to Chill Beverages

