

RECEPTION PACKAGES

PACKAGES INCLUDE:

- Bar and Displayed Hors d'Oeuvres as listed
- Bartenders (1 per 75 guests), Bar Setup, Ice, Bar Glassware, Mixers, Garnish
- Buffet and Bar Tables with Classic Linen in the Color of Your Choice
- Delivery/Setup/Pickup



SILVER PACKAGE

- 3 Pieces Per Person (Hors d'Oeuvres)
- 1 Platter
- 2 Hour Domestic Beer, Wine and Soda Bar Including:
 - MGD, Miller Lite, Beringer Cabernet Sauvignon and Beringer Chardonnay, Sodas and Bottled Water

\$44.50 Per Person OR

\$32.50 Per Person (Soda and Bottled Water Only)

GOLD PACKAGE

- 5 Pieces Per Person (Hors d'Oeuvres)
- 2 Platters
- 2 Hour Full Standard Bar Including:
 - Smirnoff Vodka, Gordon's Gin, J.B. Scotch, Jim Beam Whiskey, Canadian Club Whiskey, Bacardi Rum, MGD, Miller Lite, Beringer Cabernet Sauvignon and Beringer Chardonnay, Sodas and Bottled Water

\$54.50 Per Person OR

\$42.50 Per Person (Soda and Bottled Water Only)

PLATINUM PACKAGE

- 6 Pieces Per Person (Hors d'Oeuvres)
- 3 Platters
- 2 Hour Full Premium Bar Including:
 - Absolute Vodka, Beefeater Gin, Dewar's White Label Scotch, Jack Daniels Whiskey, Canadian Club Whiskey, Bacardi Rum, Heineken, Amstel Light, Beringer Cabernet Sauvignon and Beringer Chardonnay, Sodas and Bottled Water

\$64.50 Per Person OR

\$49.50 (Soda and Bottled Water Only)

ASK US ABOUT UPGRADES:

- Butlers for Passed Hors d'Oeuvres and Cocktail Service
- Cocktail and Highboy Tables and Linens, Chairs
- Creative Action/Chef Stations
- Warm Hors d'Oeuvres passed or displayed
- Catered Plated Dinners and Heavy Hors d'Oeuvres Reception Packages
- Floral
- Entertainment

URBAN *icing*

CAKE + SPACE

Brie & Apricot Tarts
with Brown Sugar & Toasted Almonds

Caprese Salad Skewers
*with Fresh Mozzarella, Basil & Cherry
Tomatoes Drizzled with Balsamic
Reduction*

Picanted Shrimp Lollipops
with Papaya and Sweet Red Pepper

Anitpasto Skewers
*with Fresh Mozzarella, Artichokes,
Kalamata Olives, Cherry Tomatoes,
Lemon-Feta Pesto*

Three Melon Skewers
with Honey Lime Glaze

Tomato Basil Wraps
*with Boursin Cheese, Roasted Red
Peppers, Fresh Basil and Kalamata
Olives*

Smoked Salmon Mousse
*with Crispy Capers and Dill Crème on
Dark Pumpernickle*

Shaved Chicken on Petite
Orange Biscuit
with Yam Butter

Thai Beef Salad
in a Cucumber Cup

Petite Parmesan Puffs
*with Medium Rare Roast Beef,
Roasted Red Peppers and
Horseradish Crème*

Tavern Ham on Petite
Orange Biscuit
with Yam Butter and Currants

Cantaloupe & Prosciutto
with Mint

Raw Sushi Grade Tuna
*Marinated in Soy and Sesame Oil,
Thinly Shaved and Served in a
Cucumber Boat*

Petite Lobster Salad Sandwich
on a Mini Brioche

Smoked Turkey Sandwich
*on Brioche Roll with Mango or
Apple Cranberry Relish*

Lemon Mint Chicken
*Minted Pea Puree and Shaved Asiago
Cheese on a Toasted Crouton*

Lemon Pesto
Chicken Bruschetta
*with Sun Dried Tomatoes and
Provolone Cheese*

Asparagus Spears
Wrapped in Smoked Turkey with Dijon

Sweets
*Lemon Behives,
Caramel Slices
with Coconut Crust & Chocolate
Ganache
Mini S'mores Tarts
Shortbread Cookies Filled
with Passion Fruit Buttercream
Seasonal Fudge
Petite Cheesecakes
Fresh Fruit Tartlets
Chocolate Covered Strawberries*



RECEPTION PACKAGE MENUS

Platters

Vegetable Crudité

with Choice of Creamy Dill Dip, Spinach Dip or Roasted Red Pepper Dip

Domestic Cheese Display

*Accompanied by Fresh Strawberries, Grape Clusters, Dried Apricots,
Carr's Water Biscuits and Sliced Baguette*

Antipasto Platter

*with Cured Ham, Salami, Prosciutto, Fresh Slices of Mozzarella, Provolone,
Roasted Red Peppers & Olives
Served with Sliced Fresh Baguettes*

**\$2.25 per person additional*

Fresh Hummus and Toasted Pita Triangles

Tri Colored Tortilla Chips

with Pico de Gall and Guacamole

Chicago Style Popcorn

Petite Sandwiches

Variety of Mini Sandwiches and Wraps

Inquire about our selections

1.5 pp

Additional menu items and custom menus are always available

