

Spirits Lifted

LET'S CELEBRATE EVERYTHING



Minimum of 12 people

ARTISAN CHEESE BOARD

\$24.00 Per Person

- Selection of New England Cheese
- Housemade Fruit Compote, Nuts
- Sliced Breads & Crackers

SEASONAL CHARCUTERIE BOARD

\$34.00 Per Person

- Prosciutto, Salami, Spicy Coppa
- Local Cheese, Mixed Olives, Pickled Vegetables
- Local Jam & Baguettes

MEDITERRANEAN DISPLAY

\$29.00 Per Person

- Grilled Vegetables, Stuffed Grape leaves
- Marinated Artichoke Hearts, Hummus, Tzatziki,
- Tapenade, Pita Chips
- *Minimum of 25 guests

CRUDITES DISPLAY

\$20.00 Per Person

- Fresh Vegetable Crudités
- Preserved Lemon Hummus, Garlic Herb Dip

Pricing subject to a 16% gratuity, 12% taxable administrative fee and 7% sales tax on all food & beverage.
All taxes & fees are subject to change. Please advise catering of any food allergies prior to event.
Please see further Hotel Policies under Event Information.

Priced per Piece
Minimum Order of Twelve Pieces Per Item

CHILLED

- Mini Lobster Rolls
\$14.00
- Goat Cheese Lollipop, Bacon Pistachio Crust
\$7.00
- Deviled Egg with Crispy Prosciutto and Chive
\$6.00
- Seasonal Bruschetta
\$7.00
- Tomato Mozzarella Skewer, Balsamic Reduction
\$7.00
- Prosciutto Wrapped Asparagus, Aged Cheddar & Fig Vincotto
\$8.00
- Jumbo Shrimp with Cocktail Sauce
\$9.00

WARM

- Spanakopita with Olive Tapenade
\$7.00
- White Truffle and Potato Croquette with Roasted Garlic Creme Fraiche
\$7.00
- Mushroom and Goat Cheese Tartelette
\$7.00
- Jumbo Lump Crab Cake, Fennel Apple Slaw
\$9.00
- Baby Lamb Chop, Red Pepper Tapenade
\$11.00
- Vegetable Spring Roll, Hot Mustard, Ginger Soy
\$7.00
- Arancini with Tomato Aioli
\$7.00
- Bacon Wrapped Scallops
\$9.00
- Thai Chicken Satay, Peanut Sauce
\$8.00
- Peppered Beef Skewer, House Steak Sauce
\$9.00

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PASTA STATION**\$28.00 Per Person**

Cheese Tortellini with Roasted Tomato Sauce
Penne with Bacon and Alfredo
Seasonal Ravioli
Warm Focaccia

TACO STATION**\$32.00 Per Person**

Carnitas and Local fish
Red Cabbage and Mango Slaw
Chipotle Aioli, Guacamole
Pickled Onions, Hot Sauce, Shredded Cheese
Flour Tortillas

MEZZE STATION**\$28.00 Per Person**

Roasted Garlic Hummus, Red Quinoa Salad, Tzatziki
Herb Tapenade, Stuffed Grape Leaves
Peppadew Peppers, Assorted Vegetables, Pita Chips

FLATBREAD STATION**\$28.00 Per Person**

-Margherita with fresh tomatoes, mozzarella and basil
-N'duja wuth roasted garlic spinach fig and fontina
-Pesto with artichoke hearts roasted garlic and feta
-White pizza-olive oil, mozzarella, parmesan, fontina cheeses
and oregano

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All bar service requires one bar set up, per 100 guests at \$150 each

HOSTED CONSUMPTION BAR

Final bill will be reflective of actual consumption

Prices below are per drink, unless otherwise noted

Domestic and Imported Beer

\$8.00

House Red and White Wine

Priced per bottle

\$42.00

Select Brand Cocktails

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Jack Daniels

Whiskey, Evan Williams Bourbon, Famous Grouse Scotch, El

Jimador Tequila

\$12.00

Top Shelf Brand Cocktails

Ketel One Vodka, Plymouth Gin, Banks Rum, Jack Daniels

Whiskey, Maker's Mark Bourbon, Johnny Walker Black Scotch,

Milagro Tequila

\$14.00

Martinis

\$16.00

Assorted Soft Drinks, Juices, Water

\$5.50

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SELECT BRANDS PACKAGE BAR

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Jack Daniels
Whiskey, Evan Williams Bourbon, Famous Grouse Scotch, El
Jimador Tequila

House Red and White Wines

Non Alcoholic Beverages

One Hour

Priced per person

\$30.00

Two Hours

Priced per person

\$40.00

Three Hours

Priced per person

\$50.00

Four Hours

Priced per person

\$60.00

Five Hours

Priced per person

\$70.00

TOP SHELF BRANDS PACKAGE BAR

Ketel One Vodka, Plymouth Gin, Banks Rum, Jack Daniels
Whiskey, Maker's Mark Bourbon, Johnny Walker Black
Scotch, Espolon Tequila

House Red and White Wines

Non Alcoholic Beverages

One Hour

Priced per person

\$35.00

Two Hours

Priced per person

\$45.00

Three Hours

Priced per person

\$55.00

Four Hours

Priced per person

\$65.00

Five Hours

Priced per person

\$75.00

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Please contact us to learn more about private dining options

BETTER SORTS SOCIAL CLUB

Better Sorts Social Club takes guests on an experiential journey through a menu of well-crafted, balanced and progressive cocktails. A unparalleled food and beverage experience that nods to the past with the future firmly insight.

