

Party PACKAGE 2027



FOUR HOUR OPEN BAR

Vodka:

~Tito's
~Stolichnaya
~Svedka
~Svedka Flavored:
Cherry/Citron/Clementine/Peach/Vanilla

Gin:

~Tanqueray
~Bombay Sapphire

Tequila:

~Jose Cuervo Gold
~Jose Cuervo Silver

~Whiskeys:

~Jim Beam
~Dewar's White Label
~Johnnie Walker Red
~Crown Royal
~Seagram's 7
~Jameson
~Jack Daniel's

Rum:

~Captain Morgan Rum
~Bacardi Silver
~Flavored Rum:
Coconut/Mango/Myer's Dark

LIQUEURS:

~Irish Cream
~Sambuca
~Hazelnut
~Amaretto
~Coffee
~Peach Schnapps
~Apple Pucker
~Melon
~Southern Comfort

DRAFT BEERS: Michelob Ultra / Yuengling / IPA

WINE: Cabernet Sauvignon / Merlot / White Zinfandel / Chardonnay / Pinot Grigio

SELTZERS: +\$75 PER CASE: Stateside / Surfside / High Noon / Twisted Tea

OPEN BAR - 1 BARTENDER PER 90 GUESTS INCLUDED

COCKTAIL HOUR

CHARCUTERIE BOARD

~Artistic Display of Sliced Mortadella, Genoa Salami, Soppressata, Prosciutto, Roasted Vegetables
~Imported & Domestic Cheeses to include Brie, Goat Cheese, Mozzarella, Havarti
~ Fresh & Dried Fruits, Olives, Nuts, Preserves, Artisanal Crackers

PASTA BAR- CHOICE OF TWO

~Lobster Cream Topped with Sauteed Garlic Shrimp
~Vodka Cream (V)
~Pesto Cream (V)
~Three Cheese Tortellini Alfredo, Broccoli, Sun-dried Tomatoes (V)

BUTLERED HORS D'OEUVRES - CHOICE OF SIX

~Mini Cheesesteak Eggrolls	~Fried Cheese Ravioli
~Ahi Tuna Tartar with Wasabi Aioli on a Wonton	~Chicago Style Beef Franks en Croute
~Demitasse of Tomato and Basil Soup with Mini Grilled Cheese	~Smoked Gouda Mac and Cheese Bites with Buffalo Ranch
~Scallops Wrapped in Bacon	~Fantail Fried Shrimp
~Crispy Sesame Chicken	~Chicken Potstickers with Citrus Soy Dip
~Homemade Bruschetta on Garlic Crostini	

BUFFET INCLUDES:

FIRST COURSE - CHOICE OF ONE

With Rolls and Butter

- ~Colorful Garden – Mixed Greens, Carrots, Cucumber, Grape Tomatoes & Balsamic Vinaigrette
- ~Traditional Caesar – Romaine, Grated Parmesan, Croutons & Caesar Dressing
- ~Northampton Signature – Mixed Greens, Mandarin Oranges, Sun Dried Tomatoes, Feta, Sesame Vinaigrette
- ~Strawberry Fields – Mixed Greens, Sliced Strawberries, Toasted Almonds, Feta, White Balsamic Vinaigrette

ENTREES- CHOICE OF TWO

- ~Hand Carved Honey Mustard Crusted Pork Loin (GF)
- ~Hand Carved Herb Roasted Turkey Breast (GF)
- ~Hand Carved Northampton Roast Beef (GF)
- ~Chicken Bruschetta (GF)
- ~Chicken Francaise
- ~Chicken Marsala (GF)
- ~Chicken Creole (GF)
- ~Chicken Parmigiano
- ~Grilled Mahi Mahi (GF)
- ~Red Pepper Salmon (GF)
- ~Sesame Teriyaki Salmon
- ~Hand Carved Prime Rib of Beef (GF) +\$5 per person
- ~Hand Carved Filet Mignon (GF) +\$8 per person

VEGETARIAN ENTREE - CHOICE OF ONE

- ~Stuffed Shells (V)
- ~Eggplant Parmesan (V)
- ~General Tso Tofu (VG)
- ~Beyond Vegan Bolognese (VG)
- ~Three Cheese Tortellini Alfredo, Broccoli, Sun-dried Tomatoes (V)

VEGETABLE - CHOICE OF ONE

- ~Balsamic Roasted Vegetables
- ~California Medley
- ~Green Beans
- ~Green Beans Almondine
- ~Garlic Roasted Medley of Vegetables

STARCH - CHOICE OF ONE

- ~Fingerling Potatoes
- ~Roasted Garlic Parmesan Potatoes
- ~Smashed Red Bliss Potatoes
- ~Vegetable Rice Pilaf
- ~White Rice
- ~Herbed Stuffing

DESSERT

- ~Mini Dessert Display - Eclairs, Lemon Bars, & Cream Puffs
- Fresh Brewed Coffee, Decaffeinated Coffee & Herbal Tea

CHILDREN'S SERVED ENTREE - \$18 PER PERSON

Chicken Tenders & French Fries

PACKAGE INCLUDES FRESH FLORAL CENTERPIECES

\$115 - FRIDAY AND SATURDAY

\$110 - MONDAY-THURSDAY & SUNDAY

50 GUEST MINIMUM

**SALES TAX AND SERVICE FEE INCLUDED
GRATUITY OPTIONAL**