

Rhodes on the Pawtuxet



2025 Wedding Packages

Table of Contents

BAR SERVICES	PAGES 3 - 5
DESSERTS (IN-HOUSE OPTIONS)	PAGE 14
LATE NIGHT SNACKS	PAGE 14
RALPH'S CATERING – THE EXCLUSIVE CATERER FOR RHODES ON THE PAWTUXET	PAGE 3
OUTSIDE CATERERS	PAGE 3
PASSED HORS D'OEUVRES OPTIONS	PAGE 6
PASTA COURSE OPTIONS	PAGE 8
SALAD COURSE OPTIONS	PAGE 7
STARCH ACCOMPANIMENTS	PAGE 8
THE HISTORY OF RHODES ON THE PAWTUXET	PAGE 2
VEGETABLE ACCOMPANIMENTS	PAGE 8
WEDDING PACKAGE 1 – THE TROLLEY STOP: BUFFET & CARVING STATION	PAGE 9
WEDDING PACKAGE 2 – LITTLE FALLS: BASIC SIT-DOWN DINNER	PAGE 10
WEDDING PACKAGE 3 – THE CANOE HOUSE: TRADITIONAL SIT-DOWN DINNER	PAGE 11
WEDDING PACKAGE 4 – THE RIVER'S EDGE: SPECIAL SIT-DOWN DINNER	PAGE 12
WEDDING PACKAGE 5 – LOVERS LANE: ELITE SIT-DOWN DINNER	PAGE 13

The History of Rhodes on the Pawtuxet

Rhodes-on-the-Pawtuxet was formerly an even larger complex of social and recreational buildings, located on the northern bank of the Pawtuxet River in the historic Pawtuxet Village, a beautiful coastal area known for its important contributions to the Revolutionary War (site of the capture and burning of the British ship the HMS Gaspee by colonists in 1772), and natural water access through the Pawtuxet River and Pawtuxet Cove.

In 1872, Thomas H. Rhodes recognized Pawtuxet's recreational appeal when he opened a modest one-story frame pavilion for clambakes and flat-bottomed canoe rentals. "Rhodes-on-the-Pawtuxet," as the operations were soon known, quickly expanded to include facilities for dancing, bowling, rowing, and canoeing.

In 1898, the year of Rhodes' death, various alterations and expansions had been made, and the newly incorporated Rhodes Brothers enlarged the grounds and built a new casino for dancing.

In 1901, a second new, and larger casino was built, as the earlier one had already been outgrown.

Sadly, many of the outbuildings were destroyed by fire in February of 1915, and in August of the same year, the present building, the Rhodes Ballroom, designed in the Classical Revival style by the architect John O'Malley, opened to the public with more than 10,000 guests in attendance.

Rhodes has been the host to many famous bands and entertainers throughout the years, including Frank Sinatra, Nat King Cole, Benny Goodman, Louis Armstrong, Ella Fitzgerald, Artie Shaw, Glenn Miller, Tony Bennett, The McGuire Sisters, Jerry Vale, Tony Abbott, The Beach Boys, Paul Mitchell, Bonnie Raitt, and many more!

Rhodes on the Pawtuxet has recently undergone a restoration, highlighting many of its unique features, including 10,000 square feet of original hardwood floors (considered by many to be one of the finest dance floors in New England), 21' ceilings with unobstructed views, and a beautiful mural of Narragansett Bay, painted by the renowned watercolor artist, Hezekiah A. Dyer. A secret panel, recently discovered, leads to a catwalk and loft with a hidden room, and is thought to have been used during Prohibition. The Rhodes-on-the-Pawtuxet gazebo (also known as the "Trolley Stop", c. 1880), and the statue of Terpsichore (Muse of the Dance) are original to the site.

Rhodes on the Pawtuxet was added to the National Registry of Historic Places in 1978.

Our Exclusive Caterer

Rhodes on the Pawtuxet is pleased to offer Ralph's Catering as their exclusive wedding and special occasion caterer. Boasting over thirty years as a top-rated caterer, Ralph's Catering is fully licensed, and owner-operated, specializing in custom wedding, corporate, and social menus.

The meal is designed by you, with the guidance of a professional and experienced team. We will ensure that all aspects of your dining experience are as you always envisioned them. All menu items are prepared on-site, ensuring that your guests enjoy fresh, hot, delicious food that will exceed your expectations.

Please contact Rhodes on the Pawtuxet directly to select your wedding menus (Rhodes on the Pawtuxet is an authorized representative for Ralph's Catering.). We will be happy to assist you in planning and coordinating your special day, from inception to completion.

Outside Caterers

For parties that wish to supply their own outside licensed caterer, a \$2500.00 outside catering / kitchen fee will be charged, in addition to the full venue fee. Outside caterers will be required to provide a certificate of insurance listing Rhodes on the Pawtuxet, Inc. as additional insured certificate holder, for a minimum of \$1,000,000.00, a copy of their valid food safety certification, and a copy of their catering license. Outside caterers are required to provide their own kitchen staff and wait staff, china, glassware (for the guest tables) and silverware. Rhodes on the Pawtuxet will provide glassware for all bar services for the event.

Prior written approval by Rhodes on the Pawtuxet is required in advance of the event. The Caterer agrees to leave the kitchen and dish room area (if used) cleaned and sanitized at the conclusion of the event. Trash bags must be securely closed and brought to the dumpster (Rhodes on the Pawtuxet, Inc. provides) immediately following event conclusion. A \$500.00 cleaning fee will be charged if the kitchen is not left in the condition that it was found, or if trash and debris are not properly removed.

Bar Services

Rhodes on the Pawtuxet offers a full-service bar on premise, with all of your favorite selections.

To stay in compliance with state and local liquor laws, and to ensure the safety of our Guests and Employees, ALL BEVERAGES MUST BE PROVIDED BY RHODES ON THE PAWTUXET. Outside beverages are not permitted on our premises at any time.

Guests must be 21 years of age to purchase and consume alcoholic beverages. Proper ID is required.

Rhodes on the Pawtuxet includes the use of the bartenders for the event. We accept cash, credit / debit, and Apple pay. All open (or "host") bars (consumption or beverage packages) are subject to a 21% Administrative Fee, 7% Rhode Island State Sales Tax, & 1% Local Food & Beverage Sales Tax.

Hosted Beverage Packages

Subject to 21% Administrative Fee & Applicable Taxes

***PER VENUE POLICY: All liquors must be served over ice or with a mixer.**

NON-ALCOHOLIC BEVERAGES

Sodas, Juices, Bottled Water, Flavored Seltzers, Shirley Temples, Lemonade

\$10.00 per person (entire event)

BEER, WINE, & SODA

Domestic & Imported Beers, Red & White House Wines, & Non-alcoholic Beverages

\$14.00 per person for the 1st hour or \$27.00 per person for 5 hours

CALL BRANDS

A SELECTION OF OUR MOST POPULAR CALL BRAND LIQUORS

Domestic & Imported Beers, Red & White House Wines, & Non-alcoholic Beverages

\$17.00 per person for the 1st hour or \$31.00 per person for 5 hours

TOP SHELF BRANDS

A SELECTION OF OUR MOST POPULAR TOP SHELF LIQUORS

Cordials, Domestic & Imported Beers, Red & White House & Premium Wines, & Non-alcoholic Beverages

\$20.00 per person for the 1st hour or \$37.00 per person for 5 hours

PREMIUM BRANDS

A SELECTION OF OUR MOST POPULAR PREMIUM LIQUORS

Cordials, Domestic & Imported Beers, Red & White House & Premium Wines, & Non-alcoholic Beverages

\$24.00 per person for the 1st hour or \$43.00 per person for 5 hours

Welcome Beverages

*Offered to Guests upon arrival

Subject to 21% Administrative Fee & Applicable Taxes

***Special Orders Available - Please ask your Sales Representative for details & pricing**

House Champagne (Served in Flutes) - \$3.00 per Adult

House Prosecco (Served in Flutes) - \$4.00 per Adult

Pink Lemonade (Served by the Gallon) - \$35.00

Iced Tea (Served by the Gallon) - \$35.00

Signature Beverages by the Gallon

SERVES 32 GUESTS PER GALLON

**Subject to 21% Administrative Fee & Applicable Taxes*

****Special Orders Available – Please ask your Sales Representative for details & pricing***

Champagne Punch – \$100.00 per Gallon

Mimosas – \$125.00 per Gallon

**Seasonal - Apple Cider Mimosas - \$150.00 per Gallon*

Bellinis – \$150.00 per Gallon

Red or White Sangria – \$175.00 per Gallon

Call Margaritas (Jose Cuervo) – \$150.00 per Gallon

Top Shelf Margaritas (Patron) - \$200.00 per Gallon

Premium Margaritas (Casamigos) - \$225.00 per Gallon

Cape Codders (Tito's) - \$175.00 per Gallon

Cape Codders (Grey Goose or Ketel 1) - \$200.00 per Gallon

Whiskey Sour Punch (Makers Mark) - \$175.00 per Gallon

**Seasonal - Spiked Apple Cider (Jameson) - \$200.00 per Gallon*

Toasting Beverages

***Your Choice of Toasting Beverage is included in all Wedding Packages**
House Champagne Toast – House Wine Toast – Non-alcoholic Sparkling Cider

Wine & Champagne Selections

**Subject to 21% Administrative Fee & Applicable Taxes*

****Special Orders Available – Please ask your Sales Representative for details & pricing***

House Wine Varietals (Canyon Road Vineyards) - \$25.00 per Bottle

Chardonnay – Sauvignon Blanc – Pinot Grigio

Moscato – White Zinfandel

Cabernet Sauvignon – Merlot – Pinot Noir

J. Roget Champagne - \$25.00 per Bottle

LaMarca Prosecco - \$30.00 per Bottle

Passed Hors d'oeuvres

Assorted Grilled Pizzas

Assorted Bruschetta

Caprese Skewers

Seafood Stuffed Mushrooms

Sausage Stuffed Mushrooms

Spinach & Feta Stuffed Mushrooms

Toasted Ravioli

Spring Rolls with Dipping Sauce

Miniature Crab Cakes

Cocktail Franks in a Blanket

Panko Crusted Chicken Tenders with Dipping Sauce

Mac & Cheese Shooters

Eggplant Crostini with Gorgonzola

Eggplant Crostini with Shredded Parmesan

Specialty Passed Hors d'oeuvres

*Please add \$3.25 per person, per hors d'oeuvres selection

Scallops wrapped in Bacon with Balsamic Glaze

Thinly Sliced Filet of Beef Crostini with Creamy Horseradish Sauce

Asparagus Wrapped with Prosciutto

Shrimp Wrapped with Prosciutto

Shrimp Wrapped with Bacon

Clams Casino

Teriyaki Beef Tenderloin Skewers

Sesame Crusted Shrimp

Sesame Crusted Salmon

Shrimp Cocktail Shooters

Salad Course Options

***Choice of 1 Salad Option included in all Wedding Packages**

TRADITIONAL TOSSED SALAD

Romaine & Iceberg Lettuces, Tomatoes, Cucumbers, & Olives
Dressed with our House-made Balsamic Vinaigrette Dressing

MIXED GREENS SALAD

Mixed Field Greens, Tomatoes, Cucumbers, & Olives
Dressed with our House-made Balsamic Vinaigrette Dressing

CLASSIC CAESAR SALAD

Crisp Romaine with Croutons and Shaved Parmesan
Tossed in a Creamy Caesar Dressing

***NEWPORT SALAD**

Mixed Field Greens with Craisins, Walnuts, & Gorgonzola
Dressed with our House-made Balsamic Vinaigrette Dressing

***Please add \$2.00 per person**

***THE WEDGE SALAD**

Crisp Wedge of Iceberg Lettuce topped with Diced Tomatoes and Bacon
Dressed with a Creamy Bleu Cheese Dressing

***Please add \$2.00 per person**

***CAPRESE SALAD**

Sliced Tomatoes and Fresh Mozzarella and Basil presented on a Bed of Mixed Greens
Dressed with our House-made Balsamic Vinaigrette Dressing

***Please add \$2.00 per person**

***RALPH'S AUTUMN SALAD**

Baby Spinach with Craisins, Goat Cheese, and your choice of Fresh Pears or Apples
Dressed with our House-made Balsamic Vinaigrette Dressing

***Please add \$2.00 per person**

***CLASSIC ANTIPASTO SALAD**

Prosciutto, Salami, Cappicola, Pepperoncini, Roasted Peppers, and Sharp Provolone
Presented over Mixed Greens

Dressed with our House-made Balsamic Vinaigrette Dressing

***Please add \$3.25 per person**

***Baskets of Rolls & Butter are served to every Table**

Pasta Course Options

***Choice of 1 Pasta Course Option included in all Wedding Packages EXCEPT for the Little Falls Package**

Penne – Rigatoni – Farfalle – Shells – Cavatelli - Cheese Tortellini

Specialty Pasta

*Please add \$2.25 per person

Cheese Ravioli - Stuffed Shells - Manicotti

Pasta Sauce Options

Marinara – Meat - Pink Vodka – Alfredo – Pesto - Creamy Pesto

Starch Accompaniments

***Choice of 1 Starch Accompaniment included in all Wedding Packages**

Oven Roasted Red Bliss Potatoes - Red Bliss Mashed Potatoes

Mashed Sweet Potatoes - Oven Roasted Sweet Potatoes

Rice Pilaf - Wild Grain Rice – Polenta

Vegetable Accompaniments

***Choice of 1 Vegetable Accompaniment included in all Wedding Packages**

Grilled Seasonal Vegetables - Fresh String Beans – String Beans Almondine

Glazed Carrots – Broccoli with Lemon and Garlic – Peas and Mushrooms

Specialty Vegetable Accompaniments

*Please add \$2.00 per person

Grilled Asparagus – Sautéed Broccoli Rabe

Package 1: The Trolley Stop

\$96.50 per person

*Subject to 21% Administrative Fee & Applicable Taxes

Artisanal Cheeses, Fresh Seasonal Fruits and Jams

Served with Crackers and Breads

Two Hot Passed Hors d'oeuvres

*Additional hors d'oeuvres may be added for an additional charge

Toasting Beverage

Salad Course – Individually Plated and Served

Baskets of Rolls & Butter served to every Table

PASTA STATION

Select Two (<100 Guests) – Select Three (100> Guests)

CARVING STATION

Select Two (<100 Guests) – Select Three (100> Guests)

Oven Roasted Turkey served with Gravy and Cranberry Sauce

Maple Glazed Baked Ham with Pineapple

Stuffed Pork Florentine with Spinach, Prosciutto, and Mozzarella Stuffing

Oven Roasted Prime Rib of Beef Au Jus

Roast Beef served with Brown Gravy

Choice of Starch Accompaniment

Choice of Vegetable Accompaniment

Coffee, Decaffeinated Coffee, & Tea

We are happy to cut, plate, and serve your Wedding Cake or other Bakery Dessert at no additional charge.

PLEASE NOTE:

Special dietary requests (Gluten-free / Vegetarian, / Children's Meals) will be accommodated with advance notice. Please be aware that all food and beverage products served at Rhodes on the Pawtuxet may contain nuts and other common food allergens. Our exclusive caterer, Ralph's Catering, makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies, and every effort is made to instruct our food and beverage preparation staff on the severity of food allergies, but please be aware that there is always a risk of contamination, as all food items are prepared onsite in a common kitchen area. Please also note that there is also a possibility that manufacturers of the commercial foods and beverage mixers we use could change the formulation at any time, without notice. Customers concerned with food allergies need to be aware of this risk.

Package 2: Little Falls

\$65.00 per person

*Subject to 21% Administrative Fee & Applicable Taxes

CHOICE OF 1:

Artisanal Cheeses, Fresh Seasonal Fruits and Jams

Served with Crackers and Breads

OR

Two Hot Passed Hors d'oeuvres

*Additional hors d'oeuvres may be added for an additional charge

Toasting Beverage

Salad Course - Individually Plated and Served

Baskets of Rolls & Butter served to every Table

***PLEASE NOTE: This package does not include a Pasta Course**

PLEASE SELECT 2:

***Split Entrée Counts must be received 2 weeks in advance of the event**

Chicken Parmigiana (Mozzarella & House Sauce)

Chicken Marsala (Mushroom & Marsala Wine Sauce)

Baked Stuffed Breast of Chicken with Apple Bread Dressing

Baked Scrod with Lemon Butter Crumbs

Portabella Mushroom Stack

Eggplant Parmigiana (Mozzarella & House Sauce)

Choice of Starch Accompaniment

Choice of Vegetable Accompaniment

Coffee, Decaffeinated Coffee, & Tea

We are happy to cut, plate, and serve your Wedding Cake or other Bakery Dessert at no additional charge.

PLEASE NOTE:

Special dietary requests (Gluten-free / Vegetarian, / Children's Meals) will be accommodated with advance notice. Please be aware that all food and beverage products served at Rhodes on the Pawtuxet may contain nuts and other common food allergens. Our exclusive caterer, Ralph's Catering, makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies, and every effort is made to instruct our food and beverage preparation staff on the severity of food allergies, but please be aware that there is always a risk of contamination, as all food items are prepared onsite in a common kitchen area. Please also note that there is also a possibility that manufacturers of the commercial foods and beverage mixers we use could change the formulation at any time, without notice. Customers concerned with food allergies need to be aware of this risk.

Package 3: The Canoe House

\$103.00 per person

*Subject to 21% Administrative Fee & Applicable Taxes

Artisanal Cheeses, Fresh Seasonal Fruits and Jams

Served with Crackers and Breads

Two Hot Passed Hors d'oeuvres

*Additional hors d'oeuvres may be added for an additional charge

Toasting Beverage

Salad Course – Individually Plated and Served

Pasta Course – Individually Plated and Served

Baskets of Rolls & Butter served to every Table

PLEASE SELECT 2:

***Split Entrée Counts must be received 2 weeks in advance of the event**

Baked Stuffed Breast of Chicken (Choice of Apple Bread OR Wild Rice Dressing)

Chicken Cordon Bleu

Chicken Marsala (Marsala Wine & Mushroom Sauce)

Chicken Picatta (Light Lemon, Wine, & Caper Sauce)

Chicken Capri (Artichoke Hearts, Roasted Red Peppers, & Mushrooms – Garlic, Wine, & Butter Reduction)

Chicken Francaise (Lightly Egg-battered in a Light Lemon & Wine Reduction)

Chicken Parmigiana (Lightly Breaded – House-made Tomato Sauce with Mozzarella Cheese)

Stuffed Veal Rollatini (Ground Sausage, Mascarpone Cheese, & Spinach – Topped with Light Marinara Sauce)

Veal Parmigiana (Thinly Sliced in a House-made Tomato Sauce – Topped with Mozzarella Cheese)

Boneless Pork Loin Chop (Topped with a Sweet and Savory Apple Chutney)

Baked Scrod (Topped with Crab Meat and Ritz Cracker Crumble)

Choice of Starch Accompaniment

Choice of Vegetable Accompaniment

Coffee, Decaffeinated Coffee, & Tea

We are happy to cut, plate, and serve your Wedding Cake or other Bakery Dessert at no additional charge.

PLEASE NOTE:

Special dietary requests (Gluten-free / Vegetarian, / Children's Meals) will be accommodated with advance notice. Please be aware that all food and beverage products served at Rhodes on the Pawtuxet may contain nuts and other common food allergens. Our exclusive caterer, Ralph's Catering, makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies, and every effort is made to instruct our food and beverage preparation staff on the severity of food allergies, but please be aware that there is always a risk of contamination, as all food items are prepared onsite in a common kitchen area. Please also note that there is also a possibility that manufacturers of the commercial foods and beverage mixers we use could change the formulation at any time, without notice. Customers concerned with food allergies need to be aware of this risk.

Package 4: The River's Edge

\$116.00 per person

*Subject to 21% Administrative Fee & Applicable Taxes

Artisanal Cheeses, Fresh Seasonal Fruits and Jams

Served with Crackers and Breads

Three Hot Passed Hors d'oeuvres

*Additional hors d'oeuvres may be added for an additional charge

Toasting Beverage

Salad Course – Individually Plated and Served

Pasta Course – Individually Plated and Served

Baskets of Rolls & Butter served to every Table

PLEASE SELECT 2:

***Split Entrée Counts must be received 2 weeks in advance of the event**

Chicken Saltimbocca

(Prosciutto di Parma, Mozzarella Cheese, & Sliced Portobello Mushrooms in a Light Marsala Reduction)

Baked Stuffed Shrimp (4 – Fresh Jumbo Shrimp with Crabmeat & Ritz Cracker Stuffing)

Baked Stuffed Scrod (Shrimp, Scallops, & Crabmeat with a Lightly Seasoned Ritz Cracker Topping)

Surf & Turf (2 Baked Stuffed Shrimp accompanied by an 8 oz. Sirloin Steak)

12 oz. Grilled Sirloin Steak

12 oz. Roasted Prime Rib of Beef Au Jus

Choice of Starch Accompaniment

Choice of Vegetable Accompaniment

Coffee, Decaffeinated Coffee, & Tea

We are happy to cut, plate, and serve your Wedding Cake or other Bakery Dessert at no additional charge.

PLEASE NOTE:

Special dietary requests (Gluten-free / Vegetarian, / Children's Meals) will be accommodated with advance notice. Please be aware that all food and beverage products served at Rhodes on the Pawtuxet may contain nuts and other common food allergens. Our exclusive caterer, Ralph's Catering, makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies, and every effort is made to instruct our food and beverage preparation staff on the severity of food allergies, but please be aware that there is always a risk of contamination, as all food items are prepared onsite in a common kitchen area. Please also note that there is also a possibility that manufacturers of the commercial foods and beverage mixers we use could change the formulation at any time, without notice. Customers concerned with food allergies need to be aware of this risk.

Package 5: Lovers Lane

\$129.00 per person

*Subject to 21% Administrative Fee & Applicable Taxes

Artisanal Cheeses, Fresh Seasonal Fruits and Jams

Served with Crackers and Breads

Four Hot Passed Hors d'oeuvres

*Additional hors d'oeuvres may be added for an additional charge

Toasting Beverage

Salad Course – Individually Plated and Served

Pasta Course – Individually Plated and Served

Baskets of Rolls & Butter served to every Table

PLEASE SELECT 2:

***Split Entrée Counts must be received 2 weeks in advance of the event**

Filet Mignon (Accompanied by a Creamy Béarnaise Sauce)

Baked Stuffed Shrimp (4 – Fresh Jumbo Shrimp with Crabmeat & Ritz Cracker Stuffing)

Surf & Turf (2 Baked Stuffed Shrimp accompanied by Filet Mignon)

Cajun Swordfish (Topped with Fresh Mango Salsa)

Panko Crusted Salmon (Drizzled with Honey Mustard)

Boneless Pork Chop (Stuffed with Broccoli Rabe and Glazed with a Balsamic Reduction)

Pork Tenderloin (Stuffed with Prosciutto Di Parma, Spinach, & Mozzarella Cheese)

Braised Short Rib (Topped with a Tomato Ragù)

14 oz. Grilled Sirloin (Complimented by a Gorgonzola Cream Sauce)

Choice of Starch Accompaniment

Choice of Vegetable Accompaniment

Coffee, Decaffeinated Coffee, & Tea

We are happy to cut, plate, and serve your Wedding Cake or other Bakery Dessert at no additional charge.

PLEASE NOTE:

Special dietary requests (Gluten-free / Vegetarian, / Children's Meals) will be accommodated with advance notice. Please be aware that all food and beverage products served at Rhodes on the Pawtuxet may contain nuts and other common food allergens. Our exclusive caterer, Ralph's Catering, makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies, and every effort is made to instruct our food and beverage preparation staff on the severity of food allergies, but please be aware that there is always a risk of contamination, as all food items are prepared onsite in a common kitchen area. Please also note that there is also a possibility that manufacturers of the commercial foods and beverage mixers we use could change the formulation at any time, without notice. Customers concerned with food allergies need to be aware of this risk.

In-house Dessert Options

*Subject to 21% Administrative Fee & Applicable Taxes

****Special Orders Available - Please ask your Sales Representative for details & pricing***

Vanilla Ice Cream – 3.95 per person

Vanilla Ice Cream topped with Chocolate Sauce – 4.25 per person

Assorted Cookies & Brownies – 5.25 per person

Miniature Dessert Pastries – 6.95 per person

Apple Pie a la Mode - 6.95 per person

Blueberry Pie a la Mode - 6.95 per person

Chocolate Mousse Cake - 7.75 per person

Limoncello Cake - 7.75 per person

Sundae Bar - 7.75 per person

New York Cheesecake - 7.75 per person

Wild Strawberry Cheesecake - 7.75 per person

Tiramisu - 7.75 per person

Molten Lava Cake - 8.00 per person

Crème Brulee - 8.00 per person

Late Night Snacks

*Subject to 21% Administrative Fee & Applicable Taxes

****Special Orders Available - Please ask your Sales Representative for details & pricing***

SLIDER BAR

Burger Sliders - Pulled Pork Sliders - French Fries - Sweet Potato Fries

Shredded Lettuce – Cheese - Sliced Tomato – Onions – Pickles – Ketchup – Mustard – Relish - BBQ Sauce
15.00 per person

GRILLED PIZZA STATION

Assorted Grilled Pizzas (Dairy-free & Gluten-free Options are available)
13.00 per person

CHICKEN TENDER / WING BAR

Chicken Tenders – Buffalo Chicken Wings – Celery Sticks - French Fries
Honey Mustard Sauce – BBQ Sauce – Blue Cheese Dressing – Ranch Dressing
15.00 per person