



541-899-1770

### Catering

For reception style functions. These items will feed 20-25 people, and are served buffet style. 18% gratuity will be added to items consumed on premises.

#### Salads

- Italian Pasta Salad** Tri colored Rotelle Pasta tossed with seasonal vegetables, salami, Italian spices, garlic, lemon zest and extra virgin olive oil. . . . . **50.00**
- Red Potato Salad** Tender red potatoes tossed with mayonnaise, dijon mustard, onions, celery, sweet pickle relish and hard boiled eggs (add bacon for an extra \$15.00) . . . . . **50.00**
- Garden Salad** Romaine topped with cucumbers, cherry tomatoes, peperoncinis, cheese, salami and our house-made garlic croutons; served with our own Creamy Italian Blue Cheese Crumble dressing. . . . . **50.00**
- Caesar Salad** Hearts of Romaine with our Caesar dressing, house made croutons and freshly grated parmesan reggiano cheese . . . . . **55.00**

#### Cold Appetizers

- Finger Sandwiches** (Approximately 75). Your choice of meat and cheese or vegetarian prepared on our fresh baked bread . . . . . **45.00**
- Fresh Seasonal Fruit Platter** . . . . . **60.00**
- Fresh Vegetable Platter** Served with ranch style dipping sauce) . . . . . **55.00**
- Antipasta Platter** Imported cured meats and cheeses, marinated vegetables, olives and peppers; served with croutons . . . . . **70.00**
- Deviled Eggs** (approximately 50ct) . . . . . **40.00**

#### Hot Appetizers

- Chicken Wings** (approximately 100). Oven baked with Italian herbs, roasted garlic & olive oil . . . . . **60.00**
- Chicken Wings** (approximately 100). Oven baked with Frank's Hot Sauce . . . . . **60.00**
- Meatballs** (approximately 75). In a dijon mustard cream sauce . . . . . **60.00**
- Meatballs** (approximately 75). In a sweet and sour sauce . . . . . **60.00**
- Pan Pizza** (approximately 100 bite size pieces). with three items of your choice . . . . . **65.00**
- Sautéed Mushrooms** with garlic, sherry and a veal demi-glace reduction sauce . . . . . **55.00**
- Brie En Croute** (Served with assorted crackers) Brie cheese topped with mushrooms and rosemary in a flaky puff pastry or Brie cheese, raspberries and toasted walnuts wrapped in a flaky puff pastry. . . . . **65.00**

#### Whole Desserts

- Cheesecake** (serves 12-16) raspberry Hazelnut, Bailey's Irish cmocha, Peanut butter chocolate, or Plain served with seasonal fruit topping . . . . . **45.00**
- Banana Macadamia Cream pie** with hot fudge sauce (serves 6) . . . . . **30.00**
- Mud Pie** with hot fudge sauce (serves 12-16) . . . . . **50.00**
- Bella Boss Cake** (serves 16) . . . . . **50.00**

Add individual desserts by ordering off our seasonal dessert menu

#### Libations

**Full Cocktail service** is available for onsite functions in our banquet room. We have an extensive selection of wines, available by the glass or bottle, as well as bottled beer and domestic and micro brews on tap. All alcoholic beverage must be served by a licensed server. Beer and soft drinks are available by the pitcher as well as by the glass. 20% gratuity will be added to items consumed on premise.

- Pitchers of Soda, Lemonade or Iced tea** (Includes refills) . . . . . **10.00**
- Coffee** Our own fresh roasted blend from Jacksonville's Good Bean Coffee Company (Includes sugar, sugar substitute and cream (Includes refills) . . . . . **2.50 per person . . . 7.50 per thermos . . . . 75.00** 60 cup percolator (serve yourself )



### **Corkage Fee**

We charge a \$10.00 Corkage fee per bottle if you wish to bring in your own wine

### **Cake Cutting Fee** \$.50 per person

You may bring in your own commercially baked cake. This “cutting fee” includes us providing plates and forks or spoons

### **Gratuity**

18% for items consumed on premise and for outside catered events 10% for items picked up by customer

### **Delivery Fee**

\$25.00 min or 10% whichever is greater (\$50.00 min for weekends) for outside “drop-off” delivery – no service. You must return serving containers and utensils the following day

### **Room Charge**

\$75.00 per hour. Room charge covers set-up, linen, and clean up. Room charge is waived for groups having full dinners or minimum purchase

### **Deposit**

A \$100.00 refundable deposit is required to confirm your reservation. Confirmation on number of guests and menu choices one week prior to your event is requested. A substantial variance (more than 10%) from the number of confirmed guests may be deducted from the deposit

### **For Offsite Catering**

Assorted cans of chilled soda \$1.50 per person

Bottled Water \$1.25 per person