



Longacre House Banquet and Catering Selections

Longacre House
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Welcome to

Longacre House

...and all that awaits you!

Thank you for your interest in Longacre House! We look forward to the opportunity to work with you as you plan your special day!

Longacre House, with its charming and comfortable rooms and beautiful English Garden, is the perfect venue for gatherings of up to 130 guests. -Whether you are planning a social event or corporate meeting, bridal or baby shower, a casual family affair or a lavish wedding reception, we are prepared and eager to take care of the details.

Plan the perfect affair by choosing from our extensive list of menu selections or meet with our Chefs to create a custom menu. Gourmet Express Catering & Event Planning takes great pride in our flexibility, as we work with each client and their individual ideas. Call to speak with one of our event coordinators and make your vision a reality!

We are delighted that you are considering Longacre House for your special event! Sit back and enjoy the moment!

Gourmet Express Catering & Event Planning Group
248-486-5566
www.gourmetexpressevents.com



BREAKFAST SELECTIONS

CONTINENTAL BREAKFAST

Freshly Brewed Regular Coffee & Hot Tea Service
Chilled Orange Juice
Fresh Seasonal Fruit
Assorted Breakfast Pastries & Muffins
Bagels with Fruit Preserves & Cream Cheese
\$14 per person
Served Before 9:30AM

BREAKFAST BUFFETS

Breakfast Buffets include Chilled Orange Juice, Assorted Breakfast Muffins and Freshly Brewed Regular Coffee & Hot Tea Service.

FARM FRESH BREAKFAST

Farm Fresh Scrambled Eggs
Sausage Links
Roasted Breakfast Potatoes
\$17 per person

COUNTRY BREAKFAST

Cheesy Scrambled Eggs
French Toast With Maple Syrup
Crispy Bacon or Sausage Links
Roasted Breakfast Potatoes
\$21 per person

GOODENOUGH BREAKFAST

Veggie Supreme Egg Bake
Belgian Waffle Bar with Assorted Toppings
Crispy Bacon or Sausage Links
Roasted Breakfast Potatoes
\$24 per person

LONGACRE BRUNCH BUFFET

Fresh Cut Fruit & Cheese
Rotini Pasta Salad
Farm Fresh Scrambled Eggs
Crisp Bacon & Sausage Links
Roasted Breakfast Potatoes
Assorted Miniature Quiche with Watercress
Petite Chicken Salad Croissants
Relish Tray
Condiment Service
Freshly Brewed Coffee & Decaf Service
\$29 per person
Minimum of 50 Guests Please
Under 50 Guests Please Add \$8 per person

Fresh Fruit, Yogurt & Granola Parfaits
OR
Fresh Fruit Crepes & Raspberry Sauce
Add \$6 per person
Breakfast Served Before 11:00AM

HEALTHY LUNCHEONS

Healthy Luncheon Plates are Served with Fresh Rolls & Butter
and Freshly Brewed Regular Coffee & Hot Tea Service.

Chicken Salad Croissant with Fresh Fruit

Tender Chicken, Carrots, Celery and Onion
blended with Mayonnaise & Dry Mustard

Romaine Fruit and Nut Salad

with Raspberry Vinaigrette
Crisp Romaine Lettuce, Mandarin Oranges, Grapes, Strawberries,
Raisins, Walnuts, Bermuda Onion & Croutons

Grilled Chicken Caesar Salad

Chopped Romaine Lettuce topped with Grilled Chicken Breast,
Crunchy Baked Croutons & Parmesan Cheese

Traverse City Salad

Grilled Chicken Breast, Red Onions, Tomatoes, Dried Cherries
and Sliced Almonds served on a bed of Fresh Mixed Greens
Served with Raspberry Vinaigrette

\$19 per person
Minimum 35 Guests Please

Add Soup

Baked Potato & Bacon Soup
Swiss Onion Soup
Wedding Soup

Add \$7 per person

Lunch Served Before 2:00pm

LUNCHEON BUFFETS

All Luncheon Buffets include Fresh Rolls & Butter and
Freshly Brewed Regular Coffee & Hot Tea Service.

SALAD

Select One

Caesar Salad

Tossed Garden Salad
Choice of Dressing

Salad Upgrade

Romaine Fruit & Nut Salad
served with Raspberry Vinaigrette
Add \$3 per person

ENTREES

Select One or Two

Baked Italian Herb Chicken Breast

Chicken Piccante with White Wine, Lemon,
Garlic, Capers & Artichoke Hearts

Baked Chicken Breast
with Sundried Tomato Pesto

Sirloin Tips with Roasted Beef Gravy

Baked Salmon
with Citrus Sauce & Capers

Baked Lasagna
(Meatless Available)

Pasta Primavera

Served with Choice of Red or White Sauce
& Fresh Parmesan

Portobello Ravioli
with Wild Mushroom Sauce

POTATO AND RICE

Select One

Roasted Rosemary Redskins

Baby New Potatoes

Garlic Mashed Potatoes

Potatoes Gruyere

Herb Rice Risotto

VEGETABLE

Select One

Blended Seasonal Vegetables

Buttered Corn

Green Beans Almondine

Roasted Asparagus with Olive Oil

Tarragon Baby Carrots

One Entree \$22 per person

Two Entrees \$27 per person

Minimum of 35 Guests Please

****ENTREE UPGRADES AVAILABLE UPON REQUEST****

PLATED LUNCHEONS

All Plated Luncheon Entrees are served with Tossed Garden Salad or Caesar Salad, Wild Rice or Rosemary Roasted Redskins, Blended Seasonal Vegetables, Fresh Rolls & Butter and Freshly Brewed Regular Coffee & Hot Tea Service.

ENTREE

Choice of One

Chicken Florentine with Spinach, Cheese and Wild Rice Stuffing

Baked Italian Herb Chicken Breast with Parmesan

Baked Chicken Breast with Sun Dried Tomato Pesto

Chicken Piccante with White Wine, Lemon, Garlic & Artichoke Hearts

Chicken Strudel with Dill Hollandaise

Tenderloin Tips Bordelaise

Parmesan Crusted Salmon with Lemon Garlic Butter

Portobello Stuffed Ravioli with Wild Mushroom Sauce

Vegetarian Lasagna with Garlic Cream Sauce

\$29 per person

Minimum of 35 Guests Please

HORS D'OEUVRES

The following menus are available for one hour of service and only in conjunction with a dinner menu.

Jumbo Shrimp and hot Hors D'oeuvres packages include 6 total pieces per guest. Additional charges apply for Hors D'oeuvres packages ordered for extended time periods.

Server Passed Canapes

Assorted Toast Points and Crackers, with Seasoned Spreads & Assorted Toppings
\$10 per person

Hors D'oeuvres

HERITAGE PACKAGE

Individually Wrapped Spinach Pies
Bacon Wraps with Ginger BBQ Sauce
Miniature Eggrolls with Sweet & Sour
Romano Meatballs Madagascar
\$16 per person

JUMBO SHRIMP COCKTAIL

Chilled Jumbo Shrimp
Served with Fresh Lemon and
Spicy Cocktail Sauce
\$18 per person

LONGACRE PACKAGE

Beef Saté with Peanut Sauce
Miniature Chicken Strudel
Vegetable Stuffed Mushrooms
Spinach Artichoke Dip with Crackers
\$20 per person

SPICER PACKAGE

Caesar Marinated Chicken Skewers
Individually Wrapped Baked Brie
with Raspberry
Miniature Beef Wellington
Crab Stuffed Mushrooms w/Lobster Sauce
\$22 per person

Hors D'oeuvres Presentations

MIDDLE EASTERN DISPLAY

Tabouli, Hummus,
Roasted Marinated Vegetables,
Olives & Pita Bread
\$14 per person

CRUDITÉ DISPLAY

Artfully arranged Display of Seasonal
Fresh Fruits, Imported and Domestic
Cheese served with Crackers, Cold Marinated
Vegetables & Fresh Cut Vegetables.
Served with Garden Dip
\$14 per person

CHARCUTERIE BOARD

Bacon Wrapped Asparagus,
Chorizo, Capicola, Peppered Salami,
Andouille Sausage, Mediterranean Olives
Served with Toast Points
\$18 per person

SEAFOOD DISPLAY

Cold Smoked Salmon with Carpaccio,
Cold Shrimp Cocktail
with Lemon & Spicy Horseradish Sauce,
Crab Dip with Garlic Toast Points
\$24 per person

MAIN COURSE HORS D'OEUVRES BUFFETS

The following menus are designed to be served as a Main Course Buffet and include Assorted Crackers, Garlic Toast Points and Freshly Brewed Regular Coffee & Hot Tea Service.

COLONIAL PACKAGE

Fresh Cut Garden Vegetables with Herb Dip
Maryland Style Crab Dip
Miniature Chicken Caesar Skewers
Shrimp Stuffed Mushrooms with Lobster Sauce
Romano Meatballs with Peppercorn Sauce
\$35 per person

GEORGIAN PACKAGE

Three Tier Fresh Cut Fruit
Cold Mesquite Chicken with Pineapple Glaze
Miniature Beef Wellington
Mini Cheese Ravioli with Stilton Cheese Sauce
Bacon Wrapped Pineapple with Water Chestnuts with Ginger Barbecue Sauce
\$36 per person

VICTORIAN PACKAGE

Cold Vinaigrette Marinated Vegetables with Bleu Cheese
Cold Smoked Salmon with Carpaccio
Crab Dip with Crackers
Vegetable Stuffed Mushrooms with Watercress
Miniature Chicken Brochettes
Miniature Tenderloin Brochettes with Madagascar Sauce
Spinach Artichoke Dip with Garlic Toast Points
\$42 per person

QUEEN ANNE PACKAGE

Crudite Display of Fresh Cut Fruits, Vegetables, Imported & Domestic Cheese
Served with Assorted Dipping Sauces & Crackers
Jumbo Shrimp Cocktail
Sauteed Tenderloin Tips
Individually Wrapped Baked Brie with Raspberry
Miniature Chicken Wellington
Crab Stuffed Mushrooms with Lobster Sauce
\$46 per person

Minimum of 50 Guests Please

Packages Above Available as Strolling Buffet
Add \$7 per person

DINNER BUFFETS

All Dinner Buffets include Fresh Rolls & Butter and Freshly Brewed Regular Coffee & Hot Tea Service.

SALAD

Select One

Caesar Salad

Tossed Garden Salad

Choice of Dressing

Salad Upgrade

Romaine Fruit & Nut Salad
served with Raspberry Vinaigrette

Add \$3 per person

ENTREES

Select Two

Baked Italian Herb Chicken

Chicken Cassolette with Cashews,
Mushrooms & Puff Pastry

Baked Chicken Breast
with Sundried Tomato Pesto

Chicken Piccante with White Wine, Lemon,
Garlic, Artichoke Hearts & Capers

Tenderloin Tips with Madagascar Sauce

Stuffed Lemon Sole with Watercress Sauce

Baked Salmon with Lobster Sauce

Parmesan Crusted Whitefish
with Lemon Garlic Butter

Portobello Stuffed Ravioli
with Wild Mushroom Sauce

Vegetable Lasagna with Garlic Cream Sauce

ENTREE UPGRADES

Herb Encrusted Roast Beef Tenderloin
with Madagascar Sauce

Prime Rib

with Au Jus & Spicy Horseradish Cream

To include Tenderloin or Prime Rib
as one of your two entrée choices,
please add \$7 per person

**Carving Station and Chef Attendant
for Any Entrée Above
\$200**

POTATO & RICE

Select One

Roasted Rosemary Redskins

Baby New Potatoes with Herb Butter

Mashed White or Sweet Potatoes

Potatoes Gruyere

Herb Rice Risotto

Potato Upgrade

Mashed Potato Bar
with Grated Cheese, Chives, Butter,
Chopped Bacon, Sour Cream

Add \$6 per person

VEGETABLE

Select One

Blended Seasonal Vegetables

Buttered Corn

Green Beans Almondine

Roasted Asparagus with Olive Oil

Tarragon Baby Carrots

\$40 per person

PLATED DINNER ENTREES

All Plated Entrees include Fresh Tossed Garden Salad or Caesar Salad, Chef's Potato and Vegetable, Rolls & Butter, Freshly Brewed Regular Coffee & Hot Tea Service.

CHICKEN ENTREES

Caesar Marinated Chicken Breast

Grilled Caesar Marinated Chicken Breast
with Parmesan Cheese
& Scallions
\$37 per person

Chicken Piccante

Boneless Breast of Chicken with White Wine,
Lemon, Garlic, Artichoke Hearts & Capers
\$38 per person

Chicken Marsala

Tender Breast of Chicken
with Dry Marsala Wine & Fresh Mushrooms
\$40 per person

Chicken Wellington

Sauteed Chicken Breast, Cheese &
Mushrooms wrapped in Puff Pastry
Served with Garlic Thyme Reduction Sauce
\$42 per person

Chicken Roulade

Boneless Breast of Chicken rolled with
Ricotta Cheese & Spinach
Served with Dill Sauce
\$44 per person

BEEF ENTREES

Tournedos of Beef

Fresh Petite Tournedos of Seasoned Beef
served with Bernaise Sauce
\$45 per person

Beef Wellington

Tender Filet of Beef with Mushroom Duxelle
& Bordelaise Sauce
\$46 per person

Herb Encrusted Roast Beef Tenderloin

Beef Tenderloin Roasted Whole & Carved
into Medallions of Beef
Served with Madagascar Sauce
\$47 per person

Roast Prime Rib of Beef

Slow Roasted, Herb Encrusted Prime Rib
of Beef served with Au Jus,
Spicy Horseradish Cream
\$52 per person

PLATED DINNER ENTREES, continued

All Plated Entrees include Fresh Garden Salad or Caesar Salad, Fresh Rolls & Butter, Freshly Brewed Regular Coffee & Hot Tea Service.

Beef, Chicken and Seafood Entrees Include Choice of Chef's Potato and Vegetable.

SEAFOOD ENTREES

Belgium Style Whitefish

Whitefish Filet, lightly Breaded & Baked
Served with Lemon Garlic Butter
& Sauteed Mushrooms
\$39 per person

Garlic Sauteéd Jumbo Shrimp

with Linguine
\$42 per person

Stuffed Lemon Sole

Shellfish or Florentine Stuffed
\$42 per person

Baked Salmon

Salmon Filet served with Watercress Sauce
\$44 per person

PASTA ENTREES

Fettuccine Primavera

Fettuccine tossed with Seasonal Vegetables
& Garlic Alfredo Cream Sauce
Topped with Freshly Ground Pepper
& Parmesan Cheese
\$37 per person
With Chicken Add \$5

Vegetarian Lasagna

Fresh Vegetables layered with Lasagna Noodles,
Parmesan Cream Sauce
and topped with Grated Cheese
\$39 per person

Portobello Stuffed Ravioli

Served with Wild Mushroom Sauce
\$42 per person

ALTERNATE MENUS

VEGAN / VEGETARIAN ALTERNATE

Potato Gnocchi
Sun Dried Tomato Pesto or Parmesan

GLUTEN FREE ALTERNATE

Gluten Free Penne Pasta
with Chicken Breast
Tossed with Fresh Vegetables & Garlic Cream Sauce

CHILDREN'S MENU

Fresh Fruit
Baked Chicken Nuggets served with Ranch Dressing & Ketchup

Baked Macaroni & Cheese

\$18 Lunch / \$24 Dinner
(Children 9 and Under Only Please)

Vegan Modifications Available.

COMBINATION PLATED DINNERS

All Combination Plates are served with Tossed Garden Salad or Caesar Salad,
Choice of Potato & Vegetable, Fresh Rolls & Butter
and Freshly Brewed Regular Coffee & Hot Tea Service.

SPICER DUET

Stuffed Chicken Breast with Spinach, Ricotta Cheese & Dill Sauce
Paired with Garlic Sauteed Jumbo Shrimp with Linguine
\$55 per person

LONGACRE DUET

Chicken Piccante
Paired with Herb Encrusted Roast Beef Tenderloin with Madagascar Sauce
or
Baked Norwegian Salmon with Lobster Sauce
\$60 per person

LATE NIGHT SNACKS

Served Tabled After 9 pm - 1 Hour of Service
The following menus are available only in conjunction with a dinner menu.
Must be ordered in advance.

Hot Pretzels with Assorted Mustards and Cheese Sauce \$6

Nona Ronni's Pizza Rolls \$8

Chili Dog Bar \$9
with Diced Onion & Shredded Cheese and Assorted Toppings

Baked Bacon and Cheddar Potato Skins \$9
served with Sour Cream & Salsa

Minimum of 50 Guests Please

WEDDING SUITE SNACK SELECTIONS

Served to the Bridal and/or Groomsman Suite during early arrival.

Attendant Breakfast

Fresh Coffee

Fresh Cut Fruit

Breakfast Pastries

Bagels & Cream Cheese

Small (serves 8-10) \$120

Large (serves 14-16) \$180

Afternoon Delight

Lemon Infused Water

Fresh Cut Fruit

Charcuterie Tray with Crackers

Small (serves 8-10) \$135

Large (serves 14-16) \$200

DESSERTS & SWEETS STATIONS

PLATED DESSERTS

Chocolate Mousse
with Fresh Strawberries
\$8 per person

Banana Wellington
with Caramel Rum Sauce
\$9 per person

ICE CREAM SUNDAE BAR

Hand-dipped
Vanilla, Chocolate
and Strawberry Ice Cream

Toppings include:
Hot Fudge, Hershey Chocolate Sauce,
Strawberry Sauce,
Sprinkles, Nuts, Mini M&M's,
Oreo Cookie Crumbs,
Bananas, Strawberries, Fresh Berries,
Whipped Cream
and Maraschino Cherries

\$12 per person
Minimum of 50 Guests Please

SWEETS TABLES

MARVELOUS MINIATURES

Chocolate Eclairs, Lemon Kisses, Peanut Butter
Kisses, Cheesecakes, Brownies, Mocha Kisses,
Cherry Tartlets, Caramel Drops and Chocolate
Dipped Strawberries
\$13 per person

DESSERT SHOOTER STATION

Artfully Displayed Individual
Cheesecakes, Shortcakes, Mousse,
Flans & Seasonal Desserts
\$14 per person

CHEESECAKE BAR

French Style Cheesecake
Toppings Include:
Fresh Strawberries
Bananas
Nuts
Hot Fudge, Hershey Chocolate Syrup
Sprinkles
Chocolate Shavings
Whipped Cream
\$15 per person

FULL SWEETS DISPLAY

Assorted Cookies and Brownies,
Assorted Tortes, Cheesecakes,
Cut Cakes, French Pastries,
Chocolate Dipped Strawberries,
Chocolate Mousse
\$18 per person
Fresh Fruit Add \$5 per person

BEVERAGE SERVICE

Beverage Stations Listed Below Must Be Served in Conjunction with Food Service.

COLD BEVERAGE SERVICE

Iced Tea, Lemonade & Soft Drinks

\$5 per person - 3 hour event

\$6 per person - 5 hour event

HOT CHOCOLATE STATION

Creamy Hot Chocolate

Served with Mini Marshmallows

Toasted Coconut, Chocolate Sauce,
Whipped Cream, Mini Chocolate Chip Cookies,
Cherries & Sprinkles

\$6 per person

HAPPY ENDINGS COFFEE STATION

Freshly Brewed Regular Coffee & Decaf Coffee

Served with Fresh Whipped Cream,

White Chocolate &

Milk Chocolate Shavings,

Cinnamon Sticks, Miniature M&M's,

Nutmeg & Maraschino Cherries

\$8 per person

BAR PACKAGES

House Bar Event Package

House Bar includes: Smirnoff Vodka, Royal Canadian Whiskey, Seagrams Gin, Ten High Bourbon, Lauders Scotch, Castillo Light Rum, Castillo Spiced Rum, House Wines, Import & Domestic Bottled Beer & O'Douls Non Alcoholic Bottled Beer

\$25 per person, 3 Hrs. of Service
\$30 per person, 5 Hrs. of Service

House Bar By The Hour

\$11 per person for the first hour
\$5 per person each additional hour
Wycliff Brut Champagne Toast
\$4 per person

Premium Bar Event Package

Premium Bar includes: Absolut Vodka, Tanqueray Gin, Canadian Club Whiskey, Captain Morgan Spiced Rum, Bacardi Light Rum, Jack Daniels, Dewars White Label Scotch, Sauzu Tequila, House Wines, Import & Domestic Bottled Beer & O'Douls Non Alcoholic Bottled Beer

\$27 per person, 3 Hrs. of Service
\$32 per person, 5 Hrs. of Service

Premium Bar By The Hour

\$13 per person for the first hour,
\$6 per person each additional hour
Wycliff Brut Champagne Toast
\$4 per person

Ultra Premium Bar Event Package

Ultra Premium Bar includes: Grey Goose Vodka, Crown Royal Whiskey, Maker's Mark Bourbon, Captain Morgan Spiced Rum, Bacardi Light Rum, Bombay Gin, Chivas Regal Scotch, Jose Cuervo, Southern Comfort, House Wines, Import & Domestic Bottled Beer & O'Douls Non Alcoholic Bottled Beer

\$30 per person, 3 Hrs. of Service
\$34 per person, 5 Hrs. of Service

Ultra Premium Bar By The Hour

\$16 per person for the first hour
\$7 per person each additional hour
Wycliff Brut Champagne Toast
\$4 per person

Beer/Wine Event Package

Beer/Wine menu includes: House Wines, Import & Domestic Bottled Beer & O'Douls Non Alcoholic Bottled Beer

\$23 per person, 3 Hrs. of Service
\$26 per person, 5 Hrs. of Service

Beer/Wine By The Hour

\$12 per person for the first hour,
\$7 per person each additional hour
Wycliff Brut Champagne Toast
\$4 per person

Cordials Menu

includes

Grand Marnier, Baileys, Kahlua, Frangelico, Amaretto Di, Hennessy Cognac
Choice of Two \$5 per guest per hour

****All Bar Packages include ice, mixers, condiments, soft drinks & glassware****

**** Bartender's Fee is waived for groups ordering a bar package for over 50 adult guests****

****Bartender fee will be added to any event ordering a cash bar or wine by the bottle****

**\$150 three hour event
\$250 five hour event**

Cash Bar

(Available at House Level Only)

\$6 per Bottled Beer
\$7 per Glass of Wine
\$7 per Mixed Drink

We do not serve shots for your safety. Longacre House and Gourmet Express reserves the right to monitor bar service in compliance with the Michigan Liquor Control Commissions regulations

Bartender fees are included in package price In accordance with the laws of the State of Michigan, Longacre House and Gourmet Express Catering is the only licensee authorized to purchase, sell or service alcoholic beverages on the premises. Alcoholic beverages are not permitted to be brought into the Longacre house nor are they allowed to leave the premises. All prices subjected to change.

WINE BY THE BOTTLE

Must be ordered in conjunction with Cold Beverage Service.
Wine must be ordered in advance.
Bottle totals and labels must be confirmed with final guest count.

WHITE WINE

TIER ONE

Canyon Road Chardonnay
(dry, mildly oaky)

Canyon Road Pinot Grigio
(light, crisp)

Canyon Road Sauvignon Blanc
(light, citrusy)
\$25 per bottle

TIER TWO

Sterling Vintners Chardonnay
(dry, slightly oaky)

Sterling Vintners Pinot Grigio
(crisp, full bodied)

Sterling Vintners Sauvignon Blanc
(dry, citrusy, intense)
\$29 per bottle

TIER THREE

Joel Gott Chardonnay
(dry, full bodied, intense flavors)

Joel Gott Pinot Grigio
(crisp, full bodied)

Joel Gott Sauvignon Blanc
(smooth, slightly citrusy)
\$44 per bottle

RED WINE

TIER ONE

Canyon Road Cabernet
(dry, full bodied)

Canyon Road Merlot
(slightly dry, approachable)
\$25 per bottle

TIER TWO

Kendall Jackson Cabernet
(dry, full bodied, smooth)

Kendall Jackson Merlot
(smooth, full bodied, approachable)

Kendall Jackson Pinot Noir
(light, fruity)
\$29 per bottle

TIER THREE

Joel Gott Cabernet
(big, full bodied)

Joel Gott Merlot
(heavy, full bodied)

Joel Gott Pinot Noir
(light, crisp)
\$44 per bottle

A Bartender Fee Will Be Added To Any Event Ordering Wine By The Bottle

SPECIALTY BAR SELECTIONS

MIMOSA BAR

Beautiful Display of Chilled Prosecco

Served with Orange Juice,
Cranberry Juice and
Strawberry Kiwi Juice

\$11 per person, 3 Hrs. of Service

\$15 per person, 5 Hrs. of Service

BELLINI BAR

Beautiful Display of Chilled Prosecco
& Peach Puree

Served with Fresh Peaches

\$11 per person, 3 Hrs. of Service

\$15 per person, 5 Hrs. of Service

BLOODY MARY BAR

Vodka Mixed with
Our Secret "House Blend"
Spicy Bloody Mary Mix
and Tomato Juice

Garnished with Celery Stalks,
Dill Pickle Spears, Cocktail Onions, Olives

Tabasco Sauce and Lime

\$11 per person, 3 Hrs. of Service

\$15 per person, 5 Hrs. of Service

A Bartender Fee Will Be Added To Any Event Ordering Specialty Bar Selections