



1638 East Shore Drive
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FORMAL MENUS

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BRUNCH MENU

Our brunch menu is designed to be a step above the ordinary adding a special touch to your upcoming event. Minimum seven days advance notice. Large group discounts are available.

BRUNCH BEVERAGE PACKAGES

BRUNCH BEVERAGE PACKAGE

Orange juice, local Copper Horse coffee & infused water. \$8.50 per person (Add Decaf Coffee & Assrt Hot Tea + \$1 per)

MIMOSA TABLE

A welcoming display of chilled house bubbly on ice with carafes of orange, cranberry and grapefruit juice with fresh fruit to garnish. \$12.95 per person for a 2 hour brunch

BRUNCH BAR STATION

Includes a self serve station featuring build your own mimosas, freshly mixed bloody mary's and also includes our brunch beverage package. \$17.95 per person

FULL SERVICE BRUNCH BAR PACKAGE

Our team will serve beer, wine, mimosas, bloody mary's. This package also includes a self service bar featuring orange juice, local Copper Horse coffee & infused water. \$19.95 per person for the first hour +2 per person for additional hours

BRUNCH DISPLAYS

FRESH BAKED BOARD

Featuring bagels & spreads, pastries, muffins, scones, cinnamon rolls and seasonal fresh fruit. \$16.95 per person, minimum 50 guests

MORNING BITES BOARD

Bruschetta crostini, bacon jam burger sliders, spinach dip & bagel chips and mini bagels with lox. \$21.95 per person, minimum 50 guests

GOOD START BRUNCH DISPLAY

Build your own Acai bowl station, bagels & spreads, assorted fresh baked goods and seasonal fresh fruit. \$19.95 per person, minimum 50 guests

BRUNCH STATIONS

OMELETTE STATION

Our team will prepare omelettes for your guests with toppings of their choice, including: cheddar, feta, ham, bacon, onions, bell peppers, spinach, tomatoes, mushrooms. \$24.95 per person, minimum 50 guests

WAFFLE STATION

Our team will prepare Belgian waffles for your guests with classic toppings of their choice including: Maple syrup, whipped butter, whipped cream, toasted coconut, chocolate chips, berry compote. \$20.95 per person, minimum 50 guests

EGGS BENEDICT STATION

Our team will prepare poached local eggs and toasted English muffins for both classic and roasted vegetable eggs benedict. \$23.95 per person, minimum 50 guests

Minimum guest count 30 or \$1000 subtotal. Minimum seven day lead time subject to availability.
Menu available for staffed service only. Subject to tax, service fee & gratuity.



BRUNCH MENU

Our chef designed brunch dishes are tastefully presented to impress your guests featuring flavorful brunch classics. Minimum seven days in advance. Large group discounts are available.

BRUNCH PACKAGE 1

Starting at \$41.95, this package includes one beginning, two sides, two mains and one sweet finish.

BRUNCH PACKAGE 2

Starting at \$47.95, this package includes two beginnings, three sides, two mains & one sweet finish.

BRUNCH PACKAGE 3

Starting at \$54.95, this package includes two beginnings, three sides, three mains & two sweet finishes.

SELECTIONS

TO BEGIN

- BAGELS & SPREADS (V)
- ASSORTED PASTRIES (V)
- ASSORTED SCONES & MUFFINS (V)
- YOGURT PARFAIT (V,GF)
- ACAI BOWL (V)
- AVOCADO TOAST (VG)
- SPINACH DIP & BAGEL CHIPS (V)
- BRUSCHETTA CROSTINI (V)
- HUMMUS & PITA (V)
- BACON JAM BURGER SLIDERS
- CHICKEN & WAFFLE BITES
- MINI BAGELS WITH LOX
- ASSORTED TEA SANDWICHES
- SMOKED SALMON BOARD +2
- CHARCUTERIE BOARD +2

SIDES

- MIXED GREENS SALAD (VG,GF)
- SPINACH & GOAT CHEESE SALAD (V)
- STRAWBERRY CRUNCH SALAD (V)
- HICKORY BACON (GF)
- BREAKFAST SAUSAGE (GF)
- TURKEY SAUSAGE (GF)
- ROSEMARY HERB POTATO WEDGES (VG,GF)
- CLASSIC GRIDDLED HOME FRIES (VG,GF)
- SWEET POTATO MASH (VG,GF)
- GREEN BEAN ALMONDINE (VG,GF)
- HOUSE BAKED CROISSANTS (V)
- ROSEMARY FOCACCIA & BRUSCHETTA OIL (V) + 1

MAINS

- SPINACH & FETA FRITTATA (V,GF)
- BACON, ONION, CHEDDAR FRITTATA (GF)
- QUICHE LORRAINE
- GARDEN VEGETABLE QUICHE (V)
- WESTERN EGG SCRAMBLE (GF)
- MEDITERRANEAN EGG SCRAMBLE (GF)
- VEGAN TOFU SCRAMBLE (VG,GF)
- CINNAMON FRENCH TOAST (V)
- STRAWBERRY RICOTTA FRENCH TOAST (V)
- NUTELLA BANANA FRENCH TOAST (V)
- MALTED VANILLA WAFFLE (V)
- SHRIMP & GRITS (GF)
- WALDORF CHICKEN SALAD SANDWICHES
- SAUSAGE GRAVY & BISCUITS
- MAPLE WALNUT GLAZED CHICKEN (GF)
- HONEY GLAZED SPIRAL HAM (GF)
- APPLE ROASTED TURKEY BREAST (GF)
- MAPLE DIJON ATLANTIC SALMON (GF)
- OMELETTE STAFFED STATION + 12
- WAFFLE STAFFED STATION +9
- EGGS STAFFED STATION + 12

SWEETS

- FRESH FRUIT BOARD (VG,GF)
- RASPBERRY SORBET (VG,GF)
- CINNAMON ROLLS (V)
- FRESH BAKED FRUIT PIES (V)
- CHOCOLATE CROISSANT (V)
- CREME BRULEE CHEESECAKE (V)

Minimum guest count 30 or \$1000 subtotal. Minimum seven day lead time subject to availability. Staffed service may be subject to tax, service fee & gratuity.



HORS D'OEUVRES

Hors d'oeuvres may be added to or purchased separately from our formal packages with the starting price of \$7.50 per person. Many selections are available both passed or stationary. Minimum one week lead time subject to availability.

COLD

SHRIMP COCKTAIL

Jumbo tiger shrimp, hint of lemon, cocktail sauce

CAPRESE BITES (V,GF)

Cherry tomato, fresh mozzarella, fresh basil, sea salt

FIG COMPOTE APPLE ROUNDS (VG,GF)

Local apple slice, sweet fig compote, cinnamon brown sugar

ROASTED RED CUCUMBER ROUND (VG,GF)

Sliced cucumber, roasted red pepper hummus, fresh herbs

AHI TUNA CUCUMBER ROUND (GF)

Sushi grade tuna, sesame ginger, cucumber round +\$2

RASPBERRY BRIE BITE (V)

Flaky pastry, raspberry compote, creamy brie

SWEET POTATO ROLL (VG,GF)

Hand made maki roll, sweet potato, avocado

TENDERLOIN CROSTINI

Crispy baguette, marinated beef tenderloin, herbed goat cheese +\$2

CRANBERRY BRIE CROSTINI

Prosciutto ham, mild brie, cranberry thyme compote

STRAWBERRY BALSAMIC CROSTINI (V)

Ricotta cheese, fresh strawberries, crispy baguette, balsamic drizzle

BRUSCHETTA CROSTINI (V)

Crispy baguette, tomato salad, balsamic drizzle

WATERMELON SKEWER (V,GF)

Watermelon, whole milk mozzarella, infused honey

PESTO TORTELLINI SKEWERS (V)

Cheese pasta, fresh parmesan, basil pesto

BLACKBERRY SKEWER (V,GF)

Fresh ripe blackberries, smoked NY cheddar

HOT

BITE SIZE CRAB CAKE

Maryland style lump crab cake, lemon, dijon remoulade

SMOKED GOUDA ARANCINI (V)

Crisp risotto ball, smoked cheese, pomodoro sauce

SAUSAGE HAVARTI STUFFED MUSHROOM

Roasted mushroom cap, Italian sausage, havarti cheese

SPINACH STUFFED MUSHROOM (VG)

Sauteed spinach & garlic, grains, fig balsamic

MEATBALL BITES

House meatballs, marinara, shaved parmesan

TWICE BAKED BABY REDS (GF)

Petite potato halves, NY cheddar, bacon

SPINACH ARTICHOKE BITES (V)

Flaky phyllo dough, creamy spinach dip, roasted tomato

LAMB LOLLIPOP (GF)

Bone in lamb, rosemary infused honey +\$4

TENDERLOIN SKEWER (GF)

Beef tenderloin, charred grape tomato, fig balsamic glaze

KOREAN STEAK SKEWER

Bulgogi marinade, sesame ginger glaze

ANDOUILLE SHRIMP SKEWER (GF)

Jumbo tiger shrimp, andouille sausage +\$1

BACON WRAPPED SCALLOPS (GF)

Tender seared scallops, hickory bacon +MRKT

VEGAN SCALLOP (VG,GF)

Trumpet mushrooms, miso vinaigrette, micro cilantro +\$1

LOBSTER MAC & CHEESE

Five cheese mac, lobster, herb panko +\$3

PETITE BEEF WELLINGTON

Beef tenderloin, mushrooms, buttery pastry +\$1

CHICKEN KOFTA SKEWER

Mediterranean chicken, grape tomato, red onion +\$1

PIGS IN BLANKETS

Mini frank, puff pastry dough

Minimum guest count 30 or \$750 subtotal. Minimum one week lead time subject to availability.

Menu available for staffed service only. May be subject to tax, service fee & gratuity.



PLATTERS

Our platters start at \$3.50 per person

SEASONAL FRUIT PLATTER (VG,GF)

Chef's selection of seasonal fruits.

VEGETABLE CRUDITE (V,GF)

A classic mix of fresh cut vegetables and dips

ARTISAN CHEESE BOARD (V)

Chef's selection of cheeses, dried & fresh fruit, spreads, nuts & assorted crackers +\$2

SMOKED SALMON DISPLAY

Cedar smoked salmon side, herb cream cheese & charred baguette +\$4

CHARCUTERIE BOARD

Imported cured meats, artisan cheeses, dried & fresh fruit, spreads, nuts & charred baguette +\$4

ANTIPASTO DISPLAY

A colorful blend of imported cured meats & marinated vegetables +\$4

VEGAN MEZE PLATTER (VG,GF)

Mediterranean style display featuring beet hummus, tabouli, dolmades, falafel & assorted vegetables +\$3

GRAZING TABLES

ARTISAN GRAZING TABLE

An elegant, full table display featuring the chef's selection of assorted cheeses, cured meats, fresh & pickled vegetables, fresh & dried fruits, spreads & breads. \$13.95 per person (100 person minimum)

THE TASTING TABLE

Our artisan grazing table with your choice of two hors d'oeuvres displayed on the table as well.
\$18.95 per person (100 person minimum)

SWEET TREATS GRAZING TABLE

Wow your guests with an expansive display of assorted desserts including Purity Ice Cream.
Starting at \$13.95 per person. (100 person minimum)

STATIONARY STATIONS

Our stationary stations packages feature discounted selections of hors d'oeuvres and platters elegantly displayed for guests to help themselves.

HORS D'OEUVRES PACKAGE 1

Your choice of two hors d'oeuvres and two platters to build a custom station \$19.95

HORS D'OEUVRES PACKAGE 2

Your choice of three hors d'oeuvres and one platter to build a custom station \$22.95

HORS D'OEUVRES PACKAGE 3

Your choice of four hors d'oeuvres and one platter to build a custom station \$31.95

Minimum guest count 30 or \$750 subtotal. Minimum one week lead time subject to availability.
Menu available for staffed service only. May be subject to tax, service fee & gratuity.



STANDING RECEPTIONS

Plan your next social gathering with one of our standing reception packages, designed to make planning your event a breeze. Minimum 15 days notice required for events with alcohol to apply for NYS catering liquor permit. Recurring event and large group discounts are available.

STANDING RECEPTION PACKAGE 1

Starting at \$24.95, this package features our premium non alcoholic beverage offerings and light food offerings.

Food: Vegetable crudite, artisan cheese platter and choice of one hors d'oeuvre

Drink: Two hours of our magnificent mocktail bar, assorted sodas, lemon water, lemonade, unsweetened iced tea

STANDING RECEPTION PACKAGE 2

Starting at \$27.95, this package features our premium non alcoholic beverage offerings and light food offerings.

Food: Choice of two hors d'oeuvres

Drink: Two hours of our magnificent mocktail bar, assorted sodas, lemon water, lemonade, unsweetened iced tea

STANDING RECEPTION PACKAGE 2

Starting at \$31.95, this package features beer & wine, simple non alcoholic beverages and light food offerings.

Food: Vegetable crudite, artisan cheese platter and choice of one hor d'oeuvre

Drink: Two hours of beer and wine bar, assorted sodas, lemon water, lemonade, unsweetened iced tea

STANDING RECEPTION PACKAGE 4

Starting at \$35.95, this package features beer & wine, simple non alcoholic beverages and a full hors d'oeuvres menu

Food: Artisan cheese platter and choice of three hors d'oeuvres

Drink: Two hours of beer and wine bar, assorted sodas, lemon water, lemonade, unsweetened iced tea

STANDING RECEPTION PACKAGE 5

Starting at \$45.95, this package features beer & wine, local spirits, simple non alcoholic beverages and a full hors d'oeuvre menu

Food: Artisan cheese platter and choice of three hors d'oeuvres

Drink: Two hours of beer and wine bar, local spirits package, assorted sodas, lemon water, lemonade, unsweetened iced tea

STANDING RECEPTION PACKAGE 6

Starting at \$54.95, this package features beer & wine, local spirits, simple non alcoholic beverages and our grazing table, full hors d'oeuvres menu and dessert

Food: Grazing table, choice of three hors d'oeuvres and our cookie and brownie board

Drink: Two hours of beer and wine bar, local spirits package, assorted sodas, lemon water, lemonade, unsweetened iced tea

Minimum guest count 30 or \$1000 subtotal. Minimum one week lead time subject to availability.

We reserve the right to refuse service to any guest being served alcohol. Menu available for staffed service only. May be subject to tax, service fee & gratuity.



FORMAL BUFFET DINNERS

Our buffet packages feature our chef designed dishes presented beautifully. Discounts are available when combining these packages with bar service & station packages. Minimum ten days notice required. Large group discounts are also available.

FORMAL BUFFET PACKAGE 1

Starting at \$64.95, this package includes one platter display, salad, bread, two entrées & two sides.

FORMAL BUFFET PACKAGE 2

Starting at \$74.95, this package includes one platter display, two hors d'oeuvres, salad, bread, two entrées & two sides.

FORMAL BUFFET PACKAGE 3

Starting at \$84.95, this package includes two platter displays, three hors d'oeuvres, salad, bread, three entrées & two sides.

SELECTIONS

ENTREES

ROSEMARY CHICKEN (GF)

French cut herb chicken, pomegranate seeds

JALAPEÑO HONEY CHICKEN (GF)

French cut seared chicken breast, jalapeño infused honey

GEORGIA PEACH CHICKEN (GF)

French cut roasted chicken breast, grilled peaches, fresh herbs

PRIME RIB AU JUS (GF)

Peppercorn crusted delmonico, au jus, horseradish aioli

FILET MIGNON (GF)

Char-grilled petite cut, burgundy shallot compound butter +\$4

WILD MUSHROOM TOP FILET (GF)

Filet style sirloin, mushroom ragu, burgundy reduction

APPLE SAGE PORK TENDERLOIN (GF)

Tender sliced pork, local apple glaze, fresh sage

LEMON CAPER SALMON (GF)

Atlantic salmon, fresh lemon, herbs, capers

PINEAPPLE CITRUS MAHI MAHI (GF)

Flame grilled Mahi steak, fresh pineapple salsa

LUMP CRAB CAKE

Maryland style crab cake, dijon remoulade

EGGPLANT ROLLETES (V)

Breaded eggplant, ricotta, fresh basil, house red sauce

RATATOUILLE (VG,GF)

Artfully arranged sliced vegetable rounds, traditional provencale sauce

Minimum guest count 30 or \$1000 subtotal. Minimum two week lead time subject to availability.

Menu available for staffed service only. May be subject to tax, service fee & gratuity.

SIDES

RED SKIN MASHED POTATOES (V,GF)

THYME ROASTED POTATOES (VG,GF)

SEASONAL LOCAL VEGETABLE (VG,GF)

ROASTED BABY BELLA MUSHROOMS (VG,GF)

PETITE CARROTS WITH PISTASHIO PESTO (VG,GF)

WILD LONG GRAIN RICE (VG,GF)

FLAME GRILLED GARLIC BROCCOLINI (VG,GF)

PARMESAN CRUSTED BRUSSELS SPROUTS (V,GF)

ROASTED ASPARAGUS WITH FRESH LEMON (VG,GF)

SALADS

MIXED GREENS SALAD (VG,GF)

BLUEBERRY GOAT CHEESE SALAD (V,GF)

SPINACH & ROASTED PEAR SALAD (V,GF)

BREADS

HONEY WHEAT ROLLS & HONEY BUTTER (V)

RUSTIC BAGUETTE & HERB COMPOUND BUTTER (V)

ROSEMARY FOCACCIA & BRUSCHETTA OIL (V)



PLATED DINNERS

Our plated dinner package starts at \$79.95 and includes one platter display, two stationary hors d'oeuvres, three meal selections, one plated salad & bread. Minimum ten days notice subject to availability. Large group discounts are available.

SELECTIONS

FILET MIGNON (GF)

Searched beef tenderloin served with herb compound butter, roasted asparagus with fresh lemon & garlic mashed potatoes.

NY STRIP STEAK (GF)

House cut NY strip served with smoked garlic thyme compound butter, roasted baby bella mushrooms & thyme roasted potatoes.

GRILLED BONE-IN PORK CHOP (GF)

Marinated in garlic, cilantro & lime, topped with avocado tomatillo sauce & served with mashed potatoes & roasted vegetables.

CHICKEN SALTIMBOCCA (GF)

Pan seared French cut chicken with prosciutto & provolone with a lemon beurre blanc. Roasted potatoes & asparagus on the side.

RACK OF LAMB (GF)

Herb rubbed rack of lamb, glazed with cabernet demi glace, served over garlic rosemary parsnip purée.

SEARED DUCK BREAST (GF)

Hand sliced pan seared duck served with cherry glaze, wild long grain rice & sauteed spinach.

ROSEMARY ROASTED CHICKEN (GF)

French cut roasted chicken breast and white wine reduction, served over creamy polenta & truffled mushrooms.

PARMESAN CRUSTED CHICKEN

French cut baked chicken breast crusted with panko crumb & parmesan, topped with a roasted tomato cream. Served with thyme roasted potatoes & roasted baby bella mushrooms.

CHILEAN SEA BASS (GF)

Pan seared filet topped with chimichurri and citrus field greens served with creamy red pepper polenta.

ATLANTIC SALMON (GF)

Broiled filet topped with charred lemon butter and served with wild long grain rice and roasted garlic asparagus.

EGGPLANT NEOPOLITAN (VG,GF)

Grilled eggplant elegantly layered with roasted peppers, tomatoes and vegan cheese served with house pomodoro sauce

STUFFED SQUASH (VG,GF)

Seasonal squash stuffed with mushroom & rice pilaf topped with roasted red pepper sauce

SALADS

CAESAR SALAD

MIXED GREENS SALAD (VG,GF)

SPINACH & ROASTED PEAR SALAD (V,GF)

BLUEBERRY GOAT CHEESE SALAD (V,GF)

MANDARIN ORANGE & ALMOND SALAD (VG,GF)

BREADS

HONEY WHEAT ROLLS
& HONEY BUTTER (V)

RUSTIC BAGUETTE & HERB COMPOUND BUTTER (V)

ROSEMARY FOCACCIA & BRUSCHETTA OIL (V)

Minimum guest count 30 or \$1000 subtotal. Minimum ten day lead time subject to availability.
Menu available for staffed service only. May be subject to tax, service fee & gratuity.



STAFFED STATIONS

Our staffed stations are a great way to add some excitement to your event. Some stations require meal package purchase and can be substituted for entrees or sides for a reduced cost. Combined package and large group discounts are available.

CARVING STATION

Hand carved on site by our culinary team featuring any of these delicious choices:
rosemary garlic prime rib with herb au jus, cranberry thyme roasted turkey breasts, marinated flank steak with mushroom burgundy cream sauce, lemon garlic Atlantic salmon with herb garlic cream sauce, honey ham with apricot chutney
One choice \$20.95 per person / Two choices \$28.95 per person (75 person minimum)

PASTA STATION

Our pasta station includes penne pasta complimented by hearty marinara sauce, served hot for your guests to make their own pasta. Toppings include, meatballs, sauteed mushrooms, minced garlic, grated parmesan, cracked black pepper, sea salt. Side Portion \$15.95 per person / Meal Portion \$22.95 per person (100 person minimum)

PRIMO PASTA STATION

Our primo pasta station includes penne and linguine complimented by hearty marinara sauce, pesto sauce and alfredo sauce served hot for your guests to make their own pasta. Toppings include: grilled chicken, Italian sausage, peppers and onions, grilled shrimp, steamed broccoli, sundried tomato, grated parmesan, minced garlic, cracked black pepper, sea salt
\$29.95 per person (100 person minimum)

BAKED POTATO BAR

Idaho baked potatoes rubbed in kosher salt served hot and ready for your guests to load up. Featuring:
cheddar cheese, sour cream, bacon bits, jalapenos, scallions, whipped butter, cracked black pepper, sea salt
Side \$11.95 per person / Meal \$18.95 per person (100 person minimum)

SLIDER CARVING STATION

Mini brioche rolls with spiral carved honey ham, roast beef au jus and mini crab cakes with horseradish cream sauce, dijon honey mustard and remoulade sauce. \$24.95 per person (100 person minimum)

SMASH BURGER SLIDER STATION

Our culinary team will prepare classic smash burgers on site, allowing them to customize their burger. Featuring freshly smashed grade A beef with american cheese on brioche with self serve toppings including bacon, lettuce, tomato, grilled onions, smash sauce, ketchup and mustard. \$24.95 per person (100 person minimum)

MACARONI AND CHEESE BAR

Cavatappi spiral pasta, scratch made five cheese sauce, pulled pork or pulled chicken, bacon bits, steamed broccoli, panko crumb, crispy onions, BBQ sauce, hot sauce, smoked salt and cracked black pepper
Side Portion \$13.95 per person / Meal Portion \$19.95 per person (100 person minimum)

STREET TACO STATION

Tacos are perfect for standing receptions or a fun way to welcome your guests. Our culinary team will grill tortillas fresh while your guests build their tacos with worldly flavors. Featuring slow cooked shredded chicken, beef barbacoa, calabacitas, pickled red onion, salsa verde, jalapeno ranch, pico de gallo, fresh jalapenos, fresh cilantro
\$23.95 per person (100 person minimum)

Minimum seven day lead time subject to availability. Staffed service subject to tax, service fee & gratuity.



DESSERTS

Let us finish off your event with a sweet treat for your guests. Minimum one week lead time subject to availability. Combined packages, and large group discounts are available.

ASSORTED COOKIE PLATTER

Featuring several varieties of fresh baked cookies. Starting at \$3.50 per person.

COOKIE & BROWNIE BOARD

A tasteful dessert board featuring assorted cookies, brownies and fresh fruit. Starting at \$5.50 per person.

MACARON COOKIE PLATTER

Assorted french style macaroon cookies and seasonal fresh fruit. Starting at \$5.95 per person.

CHOCOLATE CHIP CANNOLI

Classic italian pastry featuring sweet cream ricotta, chocolate chips and powdered sugar. Starting at \$6.95 per person.

PIE A-LA-MODE

Featuring a tiered display of assorted fresh baked pies and Purity vanilla ice cream. Starting at \$8.50 per person.

PLATED DESSERTS

Elegantly plated personal size cakes with tasteful garnishing. Varieties include NY Cheesecake, Key Lime, Tuxedo Bombe, Tiramisu, Chocolate Trilogly and Lemon Raspberry. Starting at \$10.95 per person.

DONUT WALL

Featuring a vertical display of gourmet donuts both modern and traditional. Starting at \$5.95 per person.

CUPCAKE DISPLAY

An elegant cupcake station featuring rich fluffy cake, scratch butter cream & beautiful decorations. \$7.95 per person.

PURITY ICE CREAM SUNDAE BAR

Includes up to three flavors of ice cream, candy toppings, hot fudge, whipped cream & cherries. Starting at \$8.95 per person.

S'MORES PACKAGE

Graham crackers, marshmallows, Hersheys chocolate, S'mores sticks and use of our propane or wood fire pit. Fire pit rentals are available for off site events. Starting at \$7.95 per person.

SWEET TREATS GRAZING TABLE

Wow your guests with an expansive display of assorted desserts including Purity Ice Cream. This package requires a minimum of 100 guests. Starting at \$13.95 per person.

FAMILY STYLE PETITE DESSERTS

Small platters of assorted petite desserts served at each table for your guests to enjoy. Starting at \$10.95 per person.

Minimum guest count 30 or \$300 subtotal. Minimum one week lead time subject to availability. Menu available for staffed service only. May be subject to tax, service fee & gratuity.



INSPIRATIONAL EXTRAS!

Our collection of unique add ons which are only available with the purchase of other packages. Large group discounts are available.

DURING YOUR EVENT

TRAIL MIX BAR

Your guests can build their own trail mix featuring: roasted almonds, M&M's granola, peanuts, dried fruits, mini pretzels, chocolate chips. Starting at \$9.95 per person staffed service only, minimum 50 guests.

PRETZEL WALL

Features a display of classic Bavarian pretzels and assorted dips. Starting at \$9.95 per person, staffed service only, minimum 75 guests.

ARTISAN PICKLE BAR

Features a display of artisan pickles displayed in oversized mason jars. Starting at \$6.95 per person, staffed service only, minimum 75 guests.

DESSERTS

DONUT WALL

Featuring a vertical display of gourmet donuts both modern and traditional. Starting at \$5.95 per person, staffed service only, minimum 75 guests.

CUPCAKE DISPLAY

An elegant cupcake station featuring rich fluffy cake, scratch buttercream & beautiful decorations. \$7.95 per person, minimum 50 guests.

PURITY ICE CREAM SUNDAE BAR

Includes up to three flavors of ice cream, candy toppings, hot fudge, whipped cream & cherries. Starting at \$8.95 per person, minimum 50 guests.

S'MORES PACKAGE

Graham crackers, marshmallows, hersheys chocolate, S'mores sticks. Fire pit rentals are available for off site events. Starting at \$6.95 per person, staffed service only, minimum 50 guests.

AFTER PARTY

AFTER PARTY CHICKEN WING BAR

We'll setup a buffet featuring boneless and bone in wings, blue cheese and ranch dressing, carrots and celery sticks. Includes bottled water and assorted sodas. Starting at \$13.95 per person drop off only, minimum 30 guests

AFTER PARTY TACO BAR

Featuring two varieties of classic street tacos, corn chips, salsa and guacamole. Includes bottled water and assorted sodas. Starting at \$15.95 per person drop off only, minimum 30 guests.

AFTER PARTY MAC & CHEESE BAR

Scratch mac and cheese with classic toppings. Includes bottled water and assorted sodas. Starting at \$14.95 per person drop off only, minimum 30 guests.

THE NEXT MORNING

HANGOVER CURE DROPOFF

Wake up to an assortment of fresh fruit, breakfast sandwiches, pastries, juices, bottled water and individually packaged advil. Starting at \$21.95 per person, drop off only, minimum 30 guests.

Drop off service may be subject to tax, delivery fee & gratuity. Staffed service may be subject to tax, service fee & gratuity.