

Hors D'oeuvre Buffet Packages

All options priced by the piece

Recommended serving per person without dinner buffet 8 pieces per person

Recommended serving per person with dinner buffet 3 pieces per person

Minimum of 25 pieces per item

Bruschetta: \$1.50 Crostini topped with fresh tomato, onion & basil. Drizzled with balsamic glaze and topped with parmesan cheese.

Caprese Skewers: \$2.00 Fresh mozzarella, basil, tomatoes, drizzled with a balsamic glaze.

Stuffed Mushrooms: \$2.50 Button mushrooms stuffed with cheddar cheese.

Spring Rolls: \$2.50 Mini vegetarian spring rolls with bok choy cabbage, carrots, onions, bean sprouts, mushrooms, green beans with soy sauce.

Hanky Panky: \$2.50 Crostini topped with chorizo cheese mix.

Burger Sliders: \$3.00 Beef with American cheese on a bun served with lettuce and tomato.

BBQ Sliders: \$3.00 Pulled pork topped with coleslaw.

Hors D'oeuvre Platter Options:

\$80.00 each. All options served as a platter portion

(Estimated serving of 20-25 people per platter)

Big Pretzel bites: served with dipping sauce

Fresh Vegetable Crudité: Peppers, cucumber, tomatoes, broccoli or cauliflower, carrots and celery. Served ranch dipping sauce.

Fresh Fruit Platter: Pineapple, honeydew, and cantaloupe, garnished with an assortment of berries.

Cheese & Cracker Board: Assortment of cheese and crackers.

Buffet Dinner Packages

All dinner buffets include non-alcoholic beverages, garden salad, rolls and butter.

Children age 8 and under are charged \$6.00 to eat from the buffet. We also have children's menus available upon request.

Sailboat Package \$25 per person

Choose two entrees:

Chicken Piccata, Chicken Parmesan, Chicken Marsala, Chicken Breast with white wine cream, Lemon roasted white fish, Roasted pork loin, Beef Pot Roast, Ham with brown sugar glaze eggplant cannelloni, Caprese stuffed portabella

Choose one vegetable:

Flash fried green beans, Seasonal vegetable medley or Roasted cauliflower

Choose one starch:

Roasted red skins, Scalloped, Garlic mashed, Cheddar mashed, Baked, Mac & Cheese, Potato Pancakes

\$4 per person for additional starch or vegetable

\$7 per person for additional entrée

Add soup to any package for \$5 per person

Cruiser Package \$30 per person

Choose two entrees:

Chicken Piccata, Chicken Parmesan, Chicken Marsala, Chicken breast with white wine cream, Lemon roasted wild caught Salmon, Braised short ribs, Beef tips burgundy, Chicken paprikash, Roasted pork loin, Beef Pot Roast, Ham with brown sugar glaze, eggplant cannelloni, Caprese stuffed portabella

Choose one vegetable:

Flash fried green beans, Roasted cauliflower, Braised kale, Seasonal vegetable medley, Grilled asparagus, Roasted brussels sprouts.

Choose one starch:

Roasted red skins, Scalloped, Garlic mashed, Cheddar mashed, Potato pancakes, Mac & Cheese, Baked Ziti, Penne pesto with roasted vegetables

FAQ:

- ☞ Our Lock 44 Room holds 45 people. The room has its own access to our patio. However, we do not block off outdoor space for any events.
- ☞ We require a \$200.00 deposit to hold the room for your date and time. The day of your event the \$200.00 is deducted from the final bill. No date is guaranteed until deposit is taken.
- ☞ We do not personal checks. The final payment will be due the day of your event.
- ☞ Room rental is \$100.00 per hour, with a two hour minimum. Included in that price are choice of linens, black or white tablecloths, and a variety of colored napkins.
- ☞ Final head count will be due 10 days prior to your event.
- ☞ Final contract details will be due 10 days prior to event.
- ☞ Our guests can arrive 30 minutes early to decorate or set up any AV equipment that is required.
- ☞ We do allow for you to bring in your own desserts. Staff members may be asked to cut any cakes.
- ☞ Due to health and sanitation code restrictions, we can only allow buffet to be out for a maximum of 2 hours.