

Bridal Party Suites Menu 2024

Beverages

You may only have beer, wine and champagne in the changing rooms if all members of the wedding party are over 21 (bring ID)

Hot Beverages

COFFEE & DECAF AIRPOTS | \$27.50 per suite
Including cream, sugar, sweeteners cups/mugs.
Hot Tea upon request

Cold Beverages 8 pp minimum

Assorted Canned Sodas \$ 2.00 12 oz can
An assortment of coke, diet coke and sprite

Spring Water \$2.00 each
Bottles of spring water

Iced Tea \$ 2.25 per bottle
Bottled iced tea assortments

Assorted Bottle Juices @ \$3.25 pp
Including Orange, Cranberry and Apple juices

Cold Beverage Variety \$2.95 pp
Canned soda, bottled water, iced tea and juices

Snacks

Mango and Black Bean Salsa **G V** \$22.00 serves 8-10
Chopped mango, black beans, tomato, cilantro
served with baskets of tortilla chips

Chunky Guacamole **G V** \$30.00 serves 8-10
Fresh charred corn & roasted red pepper chunky
guacamole served with seasoned tortilla flatbreads

Suites Cheese Board **V** \$35.00 serves 8-10
Sliced domestic cheeses, fresh fruit garnishes, with
nuts, crackers and French bread.

Hummus Tray **V** \$30.00 Serves 8-10
A combination of smooth and creamy garbanzos with
garlic, olive oil, and tahini and a roasted red pepper
hummus paired with handmade pita points

Chips & Pretzels **V** \$25.00 Serves 8-10
Baskets of chips and pretzels

Trail Mix **V** \$27.50 Serves 8-10
Our sweet and salty homemade mix of cashews,
pecans, almonds, sunflower seeds, dried fruit, and
dark chocolate

Serves 8-10 \$ 99.50

Classic Charcuterie

A display of sliced salami and prosciutto
including marinated provolone, olive medley
and nuts. Served with herbed French bread
and Dijon.

Easy & Elegant Wraps

Mini Lettuce Wraps **G** 2 pp, 8 pp minimum
Chicken \$10.95 pp, Shrimp \$14.95 pp

Fresh pickled vegetables with your choice of either
grilled chicken or grilled shrimp and wrapped inside a
leaf of fresh lettuce. This option packs all the flavors
you are looking for without that heavy sandwich feel.

Grilled Mini Pinwheel Wraps
\$8.95 pp 3pp, 8 pp minimum

Bigger than bite-size slices of grilled flatbread wraps,
served cool with a honey mustard dipping sauce.
Selections include ham with grilled pineapple, classic
Rachel, and mushroom Swiss.
(Vegetarian options available upon request)

Sweets and Treats

Cookies and Brownies **May CN** 2 dozen \$30.00
A variety of freshly baked cookies and brownies
baked in smaller sizes

Assorted Mini Desserts **May CN** 2 dozen \$36.00
Cookies, Brownies, Cakes, etc. all baked in miniature

Fresh Fruit Display \$34.00 **G V** serves 8-10
An array of the season's best in-seasons fruits
paired with a lemony yogurt dip

Entree Sandwiches

8 pp minimum

Italian and Turkey Subs \$12.95 pp

A display of large Italian and turkey subs sliced for handhelds with lettuce, tomato, marinated sweet peppers, mayo, extra virgin olive oil and vinegar.

California Club Sandwiches \$11.25 pp

Assortment of

Toasted brioche with - Roast Turkey topped with bacon, baby spinach, Swiss, avocado, and chipotle mayo

Sliced chicken topped with bacon, baby spinach, Swiss, avocado, and chipotle mayo.

Grilled eggplant V topped with baby spinach, Swiss, avocado, and chipotle mayo

Rustic Sandwiches \$10.95 pp

Hearty whole grain rolls stuffed with

Freshly roasted turkey, homemade apple relish and sharp cheddar, Roast beef with spinach, roasted red peppers and blue cheese,

Grilled chicken with caramelized onions, spinach and provolone,

Grilled portabella mushrooms V, fresh mozzarella, tomato and a balsamic reduction.

Side Dishes

8 pp minimum

Luncheon size portions of your favorite side dishes

Pasta Primavera Salad V \$2.95 pp

Penne pasta tossed in herbed Italian vinaigrette, dusted with parmesan cheese and mixed with slivers of fresh veggies

Traditional (well almost) Potato Salad G V \$2.95 pp

White potatoes, celery, a hint of onion, chopped fresh dill tossed in a mayonnaise dressing