



SPECIAL EVENT MENU 2024

BANQUET PACKAGES

*Includes all items listed – customization available
Vegetarian options available by request
All options served with real plates and silverware*

Heritage Specialty Dinner:

Pick Two Entrees:

Sliced Prime Rib with Fresh Aus Jus and a Demi Glaze, Grilled Salmon with Orange Basil Beurre Blanc, or Grilled Chicken Thighs with a Picatta or Cacciatore Sauce

Pick Three Sides: Mashed Potatoes, Risotto, Cranberry Wild Rice, Seasonal Vegetables, or Garden Salad

Served with Dinner Rolls

\$55 per person*

Jamaican Craze:

Jamaican Jerk Chicken, Grilled Tilapia with Chimichurri Sauce, Coconut Shrimp

Pick Two Sides: Rice & Beans, Vegetable Mix,

Tropical Salad, or Fried Plantains

\$42 per person*

Italian Feast:

Pick Two Entrees: Meat Lasagna, Grilled Chicken Alfredo, Pasta Cavatappi w/Italian Sausage, Spaghetti Bolognese, or Eggplant Parmesan

Served with Caesar Salad and Garlic Bread

\$42 per person*

Mexican Fiesta:

Carne Asada and Chicken Fajitas

Served with Flour Tortillas, All Toppings, Spanish Rice,

Black Beans, and a Southwest Corn Salad

Add Guacamole for +\$3 /person or Queso Cheese for +\$2 /person

\$40 per person*

Pasta Bar:

Pick Two Meats: Meatballs, Grilled Chicken, Italian Sausage (or +\$3 /person for Sauteed Shrimp)

Pick Two Sauces: Marinara, Alfredo, Pesto, or Spicy Vodka

All Served with Linguine Noodles, Caesar Salad, and Garlic Bread

\$38 per person*

**Tax & Gratuity Not included in Prices*



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BANQUET PACKAGES CONT.

Barbeque Party:

BBQ Chicken Breast and BBQ Pulled Pork (or +\$6 /person for Ribs)
Pick Three Sides: Baked Beans, Potato Salad, Coleslaw, Macaroni & Cheese,
Cinnamon Baked Applesauce, or Fresh Seasonal Fruit
Served with Dinner Rolls and Fresh Pickles
\$36 per person*

Nacho Bar Station:

Tortilla Chips, Taco Beef, Shredded Chicken
Queso Cheese, Salsa, Sour Cream
Add Guacamole for +\$3 /person
\$20 per person*

Dessert Options:

Can be added to any option for \$7.50 per person
Cheesecake with variety of Sauces, Tiramisu, 6 Layer Chocolate Cake, Flourless Chocolate Cake, Bavarian
Cream filled Churros with Chocolate or Caramel Dipping Sauce, or a variety of Fresh Baked Pie Flavors
Other Options Available by Request

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APPETIZERS

All appetizer options served with plastic plates and silverware

Gourmet Cheese & Cracker Platter **\$120**
Seasonal assortment with Entertainment Crackers
(GF Crackers available)

Fresh Fruit Tray
Seasonal Mixed Fruit

Small Tray (40 people)	\$60
Large Tray (60 people)	\$75

Vegetable Tray
With Hummus or Ranch

Small Tray (40 people)	\$60
Large Tray (60 people)	\$75

Bruschetta **\$65**
With Roma Tomato, Fresh Basil, & Balsamic Glaze per 3 dozen

Caprese Skewers **\$75**
With Balsamic Glaze per 3 dozen

Chicken Wings & Drumettes **\$85**
Choice of traditional Buffalo, BBQ, Sweet and Spicy,
Garlic Parmesan, or Salt & Pepper. per 3 dozen
Served with Ranch or Blue Cheese

Meatballs **\$75**
In Classic Cream Sauce or Marinara Sauce per 4 dozen

Asian Vegetable Spring Rolls **\$60**
Hand-rolled, with a Sweet Thai Chili Sauce per 3 dozen

Italian Garlic Bread **\$50**
A Savory Favorite per 3 dozen

Shrimp Cocktail **\$100**
With house-made Cocktail Sauce per 3 dozen

Coconut Shrimp **\$100**
With Sweet Thai Chili Sauce per 3 dozen

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APPETIZERS CONT.

Crab & Shrimp Stuffed Mushrooms

Baby Bella stuffed with mixture of Crab & Shrimp
Topped with Parmesan Cheese

\$85
per 3 dozen

Pulled Pork Sliders

Includes Buns & Pickles

½ Pan **\$75**
Full Pan **\$150**

Macaroni & Cheese

With a creamy house-made Cheese Sauce

½ Pan **\$45**
Full Pan **\$90**

Add Bacon +\$10 or +\$15

Stuffed Bell Peppers

With Ground Beef & Rice

Topped with Shredded Provolone

½ Pan **\$40**
Full Pan **\$70**

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EVENT EXTRAS

**Use of AV Equipment Available
A charge may apply depending on AV needs**

Add Carving Station \$50

Cake Cutting Fee \$1/person

Linens Available upon request \$9/per tablecloth \$2/ per napkin

Soft Drinks Included (Pepsi Products, Iced Tea & Lemonade)

**Coffee Station or Hot Chocolate Station \$30/station
Hot Tea and Hot Apple Cider Available by Request**

Pitchers of Juice \$20/pitcher

Special dietary needs are gladly accommodated

**Banquet room fee of \$50 + \$50 per hour for use of room
All day rental of banquet room \$500 flat fee**

\$1,000 closure fee to rent entire restaurant with a minimum spend on food of \$500

Up-charge fees may apply for furniture removal from room

23% Service Fee added (3% given to kitchen staff)

Pricing and item availability subject to change.

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SPECIAL EVENT MENU 2024

OFF-SITE CATERING

All listed food options as well as custom menu options available for off-site catering

Delivery Fee

\$50 for 5-mile radius from restaurant

\$100 for more than 5-mile radius

Staff Fee

\$100 per staff member for 4 hours

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