Cuneo Mansion and Gardens is one of Chicagoland’s most exquisite wedding venues. Bauer’s Catering is honored to be a preferred caterer and your partner in helping you make your wedding dreams come true!

As a family owned and operated company we have built strong relationships with our clients. With 40+ years of food and hospitality experience we specialize in memorable events.

Our passion is working with brides, grooms, and their families in creating their most treasured memories.

Please select your wedding menu from the following Signature Wedding Package
Or, we can create a custom package based on your meal, table setting selections, and specific requirements.

Lastly, part of planning a flawless wedding is putting together a team of professionals who are experienced with the venue - Please ask about our list of preferred vendors.

Thank you for considering Bauer’s Catering for your special day!
Outdoor Cocktail Reception On The Terrace Overlooking the Formal Gardens:

Passed appetizers on silver and artistic trays with fresh floral garnish. Please select four items.

Five Hour Signature Premium Open Bar

Seated Dinner inside the Pavilion:

Complete Table Settings
Your Choice of Gold or Silver Chargers, White Rim China, Glistening Stainless Steel Flatware, Ypsilon Crystalware and Your Choice of White, Ivory or over 50 different Solid Linen Colors and Linen Napkins for Guest Tables.

Floor length linens for guests tables, bridal table, cake table, and all service tables.

Champagne Toast and Wine with Dinner (Please choose 1 Red, 1 White)

Select one-two entrées, one salad (or soup), one vegetable and one starch from the following Menus, or our Chefs and Sales Consultants can help design your menu.

Custom-designed Wedding Cake provided by Oak Mill Bakery presented on Gold or Silver Cake Stand

Gourmet Coffee Station
Featuring Regular, Decaffeinated Roasted Coffee and Hot Tea, Flavored Syrups, Creamers & Sweeteners available from beginning to the end of the evening.

Includes Professional Event Staff: Known for our friendly and attentive service, our Event Captains, Servers, Porters, Bartenders, Executive Head Chefs Assistant Chefs are ready to serve you and your guests! We provide everyone you need to set-up, serve and take-down a six hour event—all in professional and tuxedo attire.

*Starting at $115.00 Per Person (for Beer and Wine Package)
*Starting at $125.00 Per Person (for Premium Bar Package)

Please Note:
*Pricing includes service charge and gratuity. Pricing does not include 7% sales tax. Prices and menus are subject to change and seasonal availability.
*There is a 150 Guest Minimum for Saturday PM Events. There is a 100 Guest Minimum for Friday and Sunday PM Events that are $5.00 off of attached rates. There is a 100 guest minimum for daytime/afternoon events (that end by 4:00 pm) which will be discounted $5.00 per guest.
BEEF

**BEEF TENDERLOIN KABOB**
USDA Choice Tenderloin Cubes with Red Wine Marinade and Sweet Peppers (*pictured on the right)*

**ANCHO CHILE BBQ MEATBALLS**
With Pretzel Rod Skewer

**BLACK & BLEU MINI BURGER**
Black Angus Beef, Gorgonzola Cheese, Caramelized Onion on a Mini Sesame Seed Bun

CHICKEN

**CHICKEN QUESADILLA CORNOCUPIA**
Tomatoes, Red, Yellow and Green Peppers, Onion and Poblano Peppers, Mild Cheddar and Monterey Jack Cheeses, Cilantro and Garlic

**CHIPOTLE CHICKEN TOSTADA**
Zesty Shredded Chicken, Crispy Corn Tortilla, Avocado and Tomato

**CHICKEN SATAY**
Chicken Strips Marinated in Chili Soy Sauce, Peanut Sauce, Sesame and Cilantro

**CHICKEN PIZZA**
Diced Chicken in Garlic Sauce on Baguette Crostini, Artichokes and Provolone Cheese

DUCK, LAMB & OTHER

**DUCK A LA ORANGE CROSTINI**
Sliced Roast Duck Breast with Sweet Orange Marmalade, Cucumber Relish (*pictured below*)

**ESCARGOT VOL AU VENT**
Wrapped in Bleu Cheese and Nestled in Puff Pastry (*pictured on the right*)

**COLORADO LAMB CHOPS**
Dijon and Herb Crusted with Dried Cherry Sauce

**ASIAN DUCK BAO**
Asian Steamed Buns, Hoisin BBQ Sauce, Duck Confit
Hot Appetizers

**PORK**

**BBQ Bao**
Asian Steamed Bun Filled with Zesty Hoisin Slow Roasted Pork Shoulder

**Chorizo Empanada**
With Pico de Gallo

**Apricot and Water Chestnut**
Dried Apricot Wrapped in Smoky Bacon in Brown Sugar Glaze

**House Made Pate de Campagne**
Country Style—Bacon, Pickled Red Onion, on a Pretzel Crostini

**SEAFOOD**

**Scallops Wrapped in Bacon**
Succulent Gems of the Sea, Wrapped in Maple Bacon With a Panko Crust in Teriyaki Glaze

**Roasted Mini Maryland Crab Cakes**
With Honey Lime Cream and Micro parsley (*pictured above as Starter Course size*)

**Bacon Wrapped Shrimp**
Skewered, with Chipotle Aioli

**VEGETARIAN**

**Artichoke Hearts Parmesan**
Quartered Artichoke w/Garlic Parmesan on Garlic Bread Round

**Mushroom Caps Duxelle**
White Mushroom Filled with Sautéed Onion, Garlic and Cream Cheese (*pictured to the right*)

**Goat Cheese Crostini**
Herb Goat Cheese Served Warm on Crispy Pretzel Baguette

**Apricot Brie Tartlets**
French Brie Cheese Melted with Apricot Puree and Toasted Slivered Almonds

**Pizzaladiera**
Caramelized Onion and Sautéed Mushroom Pizza with Gruyere Cheese

**Fontina Grilled Cheese Panini**
Baguette Sliced Bread with Pesto Sauce

**Spanikopita Tart**
Phyllo Pastry Tart Shell Filled with Feta Cheese, Onion, Garlic and Spices
BEEF TARTAR
Traditional Steak Tartar, Capers, Parsley and Egg on Pretzel Baguette Crostini

SIRLOIN CARPACCIO WRAP
With Arugula, Bleu Cheese, Red Onion and Shaved Fennel

CHICKEN

WALDORF CHICKEN SALAD
Chicken with Grapes, Walnuts, Celery and Poppy Seed Dressing in a Cucumber Cup

GOUGERE
Mini Pastry Filled with Zesty Dijon Chicken Salad

PORK

PROSCIUTTO WRAPPED MELON
Ripe California Cantaloupe Wrapped in La Quercia Prosciutto

CAPRESE BITES
Marinated Grape Tomato, Fresh Mozzarella Pearls, Hawaiian Basil and Prosciutto (pictured above)

SALAMI CORONETTE
With Horseradish Cream

PORK TENDERLOIN CROSTINI
Cabernet Marinated Pork Tenderloin and Boursin Cheese Topped with German Potato Salad (pictured below)
SEAFOOD

TUNA WONTON
Sushi Grade Ahi, Soy Marinated and Seared Rare, with Wasabi Aioli and Teriyaki Glaze on Fried Wonton, Finished with Wasabi Microgreens *(pictured on the right)*

TUNA CONE
Ahi Tuna Tartar, Crispy Wonton Cone, Soy Cilantro, Sesame Seeds and Chili Oil

TUNA CARPACCIO
Italian Inspired with Olive Oil, Basil, Black Olive Served in a Porcelain Spoon

SPICY TUNA ROLL
Sriracha Sauce, Cucumber, Sticky Rice, Red Pepper and Soy

CALIFORNIA ROLL
Surimi, Avocado, Cucumber and Carrot with Soy and Wasabi

SMOKED SALMON BAGUETTE
Pastrami Salmon Served with Dill Sauce, Caper, Red Onion on Garlic Crostini *(pictured on the right)*

SALMON MOUSSE
Smoked Scottish Salmon Mousse, Tarragon, Served in Red Potato Cup

SMOKED SALMON WRAPPED ASPARAGUS
With Lemon and Fresh Herb Vinaigrette

CUCUMBER CUP WITH SHRIMP
Piped with Dill Boursin Cheese and Topped with Baby Shrimp

SHRIMP CEVICHE
Cilantro, Jalapeno, Tomato on a Crispy Tortilla Chip

SHRIMP COCKTAIL
Zesty Chili Sauce, Lemon Garnish

CAJUN SHRIMP SKEWER
Gulf Shrimp Marinated New Orleans Style

NEW ZEALAND GREEN LIP MUSSELS
On the Half Shell, Topped with Tropical Pico de Gallo *(pictured on the right)*

OYSTERS ON THE HALF SHELL
Blueprint Oysters with Mignonette Sauce (add $1.50 each)
Cold Appetizers

VEGETARIAN

CUCUMBER CUP WITH CORN SALSA
Fire-Roasted Corn & Black Bean Salsa with Crème Fraîche and Cilantro
(pictured on the right)
Piped with Dill Boursin Cheese and Topped with Baby Shrimp

STUFFED CHERRY TOMATO
With Herbed Goat Cheese

FOCCACIA CROSTINI
Topped with Marinated Mozzarella and Tomato Basil Relish

PEPPADEW PEPPERS
Baby Piquante Fruits Filled with Boursin Herb Cheese served on a silver spoon (pictured below)

BRUSCHETTA
Ripe Tomato, Fresh Grated Parmesan, Black Olive Served on Garlic Baguette (pictured below)

ILE DE FRANCE BRIE
Atop Crisp Granny Smith Apple and Cocktail Rye Bread

CROSTINI WITH FETA CHEESE
Caper, Kalamata Olive Tapenade

BABAN GANOUSH
Eggplant Garlic Puree with Roasted Red Pepper, Kalamata Olive on Pita Chip

GAZPACHO SHOOTER
Zesty Tomato Puree with Cucumbers and Avocado

CUCUMBER SOUP SHOOTER
Garnished with Crème Fraîche and Lemon Zest

As of November 2013
2014 Cuneo Mansion Menus—Presented by Bauer’s Catering (847) 816-9900
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You may select a soup or salad with your dinner. If you would like to serve both-soup and salad, it is an additional $4.00 per person for a bowl of soup.

Mesculin Salad
5 Baby Spring Lettuces with Shredded Carrot, Grape Tomatoes, Cucumber Rondelles and Toasted Pine Nuts.
or Seasonal Berries - Strawberry, Blackberries, Raspberries (pictured on the right)
or Dried Cranberries and Crumbled Goat Cheese

with (Please select one salad dressing) Raspberry Vinaigrette, Pear Gorgonzola Vinaigrette, Mango Chardonnay Vinaigrette, Fuji-Apple Vinaigrette or Classic Balsamic Vinaigrette

Insalata Caprese
Vine-ripened tomatoes, Fresh Buffalo Mozzarella, Sweet Italian Basil Drizzled with Balsamic Vinaigrette. Please add $2.00 pp.

Baby Spinach Salad
Tender Baby Spinach Tossed with Ripe Strawberries, Mandarin Oranges and Toasted Slivered Almond with Mango Chardonnay Dressing

Antipasti Salad
Hearts of Romaine, Buffalo Mozzarella, Roma Tomatoes, Roasted Red Peppers, Artichoke Hearts and Black Olives with Balsamic Vinaigrette

French Country Salad
Boston and Bibb Lettuce with Crumbled Bacon, Goat Cheese, Chopped Egg and Croutons with Balsamic Vinaigrette

Classic Caesar Salad
Crisp Romaine Lettuce, Shredded Parmesan Cheese, Sliced Red Onion, Red Pepper, Black Olives & Croutons

Salads are accompanied with an assortment of fresh, hearth-baked bakery dinner rolls which are presented in linen-lined baskets and butter rosettes
You may select a soup or salad with your dinner. If you would like to serve both soup and salad, it is an additional $4.00 per person for a bowl of soup:

**Brandied Cream of Wild Mushroom**
Roasted Wild Mushrooms in a Base of Veal Stock finished with Brandy and Cream

**Tomato Bisque**
With Parmesan Crisp Garni

**Lobster Bisque**
With Crème Fraiche and Brioche Toast Points. Please add $2.00 pp. (pictured above)

**Potato Leek with Frizzled Leeks**
Cream Blended with Sautéed Leeks Yukon Gold Potatoes

**Minestrone**
With Garlic Herb Crostini and Shaved Parmesan

**Cream of Watercress**
With Crème Fraiche

**Gazpacho**
Roasted Ripe Tomatoes, Blended Cucumber, Cilantro and Chilies with Avocado Relish and Tortilla Strips

**Heartland Chicken Soup**
Golden Chicken Broth with Herbs, Carrots, Celery, Onion with a Choice of Rice, Dumpling or Egg Noodles

**Intermezzo:**
A Refreshing Sorbet to Cleanse Your Palate Between Courses, Many Seasonal Flavors Available. Please add $3.00 Per Person.
**Chicken Entrées**

**Bauer’s Olive-Oil Poached Chicken Breast ($125.00 per person)**
Fork Tender, Grade A, 8 oz. Chicken Breast Lightly Poached in Extra Virgin Olive Oil

**Recommended sauces for Olive-Oil Poached Chicken (select one)**
- Veuve Clicquot Champagne Cream Sauce
- Sun-dried Tomato and Artichokes in a Rosemary Cream Sauce (*pictured above*)
- Apple Jack Brandy Demi Glace

**Roasted Organic Chicken Breast ($129.00 per person)**
Harvestland 9 oz Antibiotic and Hormone-free, Pan-Roasted Chicken Breast.

**Recommended sauces for Roasted Chicken (select one)**
- Chimichurri, Parsley, Garlic and Red Pepper Sauce
- Natural Chicken Stock Reduction
- Lemon and Herb Vinaigrette
- Heirloom Tomato and Cucumber Relish (in season)

**Chicken Oscar ($135.00 per person)**
Roasted Chicken Breast with Asparagus, Crabmeat, Topped with Bearnaise Sauce

**Venetian Chicken ($131.00 per person)**
Stuffed Chicken Breast with Artichoke Hearts, Roasted Red Pepper, Spinach Parmesan

**Macadamia Nut Crusted Chicken Breast ($131.00 per person)**
Pan-seared with Chardonnay Tarragon Cream Sauce

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**Pork Entrées**

**Baby Pork Tenderloin ($125.00 per person)**
Grilled, Sliced, Fork-tender with Apple Jack Brandy Sauce (*pictured to the right*)

**BBQ Pork Shank ($145.00 per person)**
Natural Pork with Artisan Rub, Braised in Modena Balsamic Reduction
**Beef Entrées**

**SPICE RUBBED SIRLOIN OF BEEF ($125.00 PER PERSON)**
*WITH CHOICE OF SAUCE:*
Pinot Noir Demi Glace with Wild Mushrooms *(pictured to the right)*  
Bearnaise Sauce  
Sherry or Madeira Wine Demi Glace Reduction  
Bordelaise Sauce (Red Wine Reduction with Fresh Herbs and Mushrooms)  
Horseradish Butter  
Green Peppercorn Cognac Sauce  
Crumbled Bleu Cheese with Port Wine Syrup

**10 OZ. NEW YORK STRIP STEAK (MARKET)**

**6 OZ. USDA FLAT IRON STEAK ($132.00 PER PERSON)**

**12 OZ. RIBEYE STEAK (MARKET)**

**BRAISED BEEF SHORT RIBS ($130.00 PER PERSON)**
Bone-in red wine braised choice beef short rib garnished with crispy onion straws *(pictured below)*

**6 OZ. FILET MIGNON WITH CHOICE OF SAUCE ($143.00 PER PERSON)**

**8 OZ. FILET MIGNON WITH CHOICE OF SAUCE ($153.00 PER PERSON)**

**WHOLE-GRILLED CHOICE BEEF TENDERLOIN—($135.00 PER PERSON)**

**CHEF CARVED FILET-STYLE WITH CHOICE OF SAUCE**

**DUETS:**

**SLICED SIRLOIN OF BEEF WITH CHOICE OF SAUCES:**
ADD CHICKEN ($127.00 PER PERSON)  
ADD SALMON ($130.00 PER PERSON)

**WHOLE-GRILLED CHOICE BEEF TENDERLOIN- CHEF CARVED FILET-STYLE WITH CHOICE OF SAUCE:**
ADD CHICKEN ($132.00 PER PERSON)  
ADD SALMON ($135.00 PER PERSON)  
ADD 3 PCS SHRIMP ($140.00 PER PERSON)  
ADD CHILEAN SEA BASS (MARKET) *(pictured on the right)*

**DUET ENTREES AVAILABLE WITH 6 OZ. FILET MIGNON IN PLACE OF CHEF CARVED BEEF TENDERLOIN,**
**PLEASE ADD $8.00 PER PERSON**
PARMESAN CRUSTED TILAPIA ($125.00 PER PERSON)

ORANGE ROUGHY ($125.00 PER PERSON)

ROASTED NORWEGIAN SALMON ($127.00 per person)

CHILEAN SEA BASS (MARKET) *(pictured on the right)*

CHOICE OF SAUCE FOR FISH ENTREE’S:
Chardonnay Citrus Beurre Blanc
Pinot Noir Beurre Blanc
Champagne Dill Sauce
Pico de Gallo with Mango
Provencal Tomato Relish

SEALED SCALLOPS ($148.00 PER PERSON)
5 U-10 Diver Scallops Seared with Beurre Blanc and Red Pepper Vinaigrette

MARINATED AHI TUNA STEAK ($141.00 PER PERSON)
6 oz. with Soy Chili and Teriyaki Glaze

GRILLED OR PAN ROASTED HALIBUT (MARKET)

BROILED WHITEFISH ($129.00 PER PERSON)
Served with Lemon and Tartar Sauce
Pasta, Vegetarian & Vegan Entrées

Pasta and Vegetarian ($118.00 Per Person)

**JUMBO FLORENTINE RAVIOLI**
Spinach and blend of Italian Cheeses Ravioli with Roasted Red Pepper Tomato Sauce

**Cavatappi Pasta**
With Oven-dried Cherry Tomatoes, Spinach, Portabella Mushrooms and Pesto Garlic Cream Sauce (or available with Garlic Olive Oil)

**Polenta Stack**
Spinach, Roasted Tomato Sauce, Ricotta, Parmesan

**Ricotta Dumpling**
With Butternut Squash, Swiss Chard in Brown Butter Sauce (*pictured above*)

Vegan ($120.00 Per Person)

**Stuffed Portabella Mushroom**
With Ratatouille and Herb Sauce

**Curried Marinated Tofu**
Pita, Carrot Froth, Eggplant Red Pepper and Broccoli

**Asparagus and Mushroom Risotto**
With White Truffle Oil and Herbs

**Artichoke and Mushroom Strudel**
Phyllo Pastry, Braised leeks and Red Pepper
**Vegetables**

**Baby Carrots**
In an Amaretto Brown Sugar Butter Sauce

**Green Beans in a Carrot Ribbon Bundle**
With Diced Red Pepper, Shallots, in Garlic Butter
*With Wax and Yellow Green Beans and Carrot Stick when in Season*

**Fresh Asparagus in a Carrot Ribbon Bundle (Add $1.00 pp)**
Tender Spears with Diced Red Pepper, Garlic Butter

**Rapini**
Broccolli rabe with Garlic Olive Oil

**Fresh Broccoli**
With a Brown Butter Sauce and Seasoned Bread Crumb Topping

**Sugar Snap Peas**
Sautéed with Red Bell Pepper

**Oven Roasted Summer Blend**
Carrots, Broccoli, Cauliflower, Red Pepper and Onion

**Corn Succotash**
With Green Bell Pepper, Tomato, Lima Beans and Peas

**Roasted Brussels Sprouts**
With Bacon and Caramelized Onion

**Roasted Baby Vegetables**
Roasted Baby Pattypan Squash and Zucchini and Carrots (Please add $2.50 pp)

**Sautéed Spinach**
With Garlic and Red Bell Pepper

**Ratatouille**
Eggplant, Red Onion, Zucchini, Yellow Squash, Tomato with Herbs de Provence

**Squash Medley**
Yellow Squash, Zucchini with Red Onion and Red Bell Pepper
**Gratin Dauphinoise**
Thinly Sliced Russet Potatoes Layered with Cream and Parmesan Cheese

**Herb Roasted Red Skin Baby Potatoes**
In Garlic Butter (or with Rosemary and Garlic Butter)

**Garlic Skins-on (or Off) Smashed Potatoes**

**Herb Mashed Potatoes**
With Bacon and Cheddar Cheese

**Au Gratin Potatoes**
Thinly sliced Russet Potatoes Baked in a Blended Sauce of Cheddar & Parmesan Cheese

**Tri-colored Tarragon Roasted Fingerling Potatoes**
With Pimentone Paprika in Herb Butter Sauce

**Polenta**
Potato Cake Flavored with Polenta, Parmesan Cheese and Herbs

**Twice Baked Potato**
*(please add $1.00 per person)*

**Mini Potato Cakes**
Shredded Potato and Onion

**Sweet Potato Puree**
With Bourbon and Brown Sugar

**Warm German Potato Salad**
With Applewood Bacon, Onion and Brown Sugar

**Spaetzle**
Herb Spaetzle (tiny noodles made with flour, eggs, milk, & nutmeg) Sauteed in Herb Butter

**Confetti Rice**
Baby Peas and Julienned Carrots and Red Pepper Chiffonade

**Fall Harvest Rice**
White and Wild Rice with Sautéed Onion, Celery and Dried Cranberries
Kids -ages 3-12, are half price of Adult Menu. 
Kids -ages 12-20 dining from adult menu receive $10.00 off Adult Menu. 
Kids Menu Entrées receive the same appetizer, salad, vegetable and wedding cake as selected for adult menus. 
Kids under 3 are no charge. 
Please choose one selection from the following:

**CHEESE RAVIOLI**
Filled with Ricotta Cheese Topped with shaved parmesan and Marina Sauce, served with Bread Sticks

**MAC AND CHEESE**
Gratinated and served with Bread Sticks

**BREADED CHICKEN TENDERS**
Served with Tater Tots, Ketchup and Ranch Dressing to the side

**CHICAGO STYLE HOT DOG**
Served with Tater Tots, Ketchup and Mustard to the side

**ANGUS HAMBURGER OR CHEESEBURGER**
Served on a Sesame Seed Bun with Tater Tots, Ketchup and Mustard to the side.

**FRENCH BREAD PIZZA**
Cheese or Pepperoni.
**Signature Premium Open Bar Package Includes:**

Ketel One and Absolut Vodkas, Captain Morgan Spice and Bacardi Rums, Bombay Sapphire and Tanqueray Gins, Crown Royal and Jack Daniel’s, Johnnie Walker Red and Dewar’s Scotches, Korbel Brandy, Quervo Gold Tequila, DiSaronna Amaretto and Champagne.

Proudly Serving the Delicious and Eco-friendly* Trinity Oaks as our House Wine:
Champagne, Chardonnay, Pinot Grigio, Cabernet, Pinot Noir and Non-alcoholic Wines.

Choice of One Domestic Beer, One Kraft Beer and Two Imported Beers:
Domestic Beers (choose 1): Miller Lite, Coors Light and Bud Light
Kraft Beers (choose 1): From Chicago: Revolution: Anti-Hero IPA, Blue Moon, Samuel Adams or Leinenkugel’s Summer Shandy
Imported: (choose 2) Heineken, Amstel Light, or Corona
Assorted Mixers and Juices with Coca Cola Soft Drinks, Mineral Waters, and Bar Fruit Garnishes

**Beer and Wine Bar Package Includes:**

Proudly Serving the Delicious and Eco-friendly* Trinity Oaks as our House Wine:
Chardonnay, Pinot Grigio, Cabernet, Pinot Noir and Non-alcoholic Wines. Champagne.

Choice of One Domestic Beer, One Kraft Beer and Two Imported Beers:
Domestic Beers (choose 1): Miller Lite, Coors Light and Bud Light
Kraft Beers (choose 1): From Chicago: Revolution: Anti-Hero IPA, Blue Moon, Samuel Adams or Leinenkugel’s Summer Shandy
Imported: (choose 2) Heineken, Amstel Light, or Corona
Assorted Mixers and Juices with Coca Cola Soft Drinks, Mineral Waters, and Bar Fruit Garnishes

*Trinity Oaks plants one tree for every bottle of wine consumed!

**Martini Bar:**

Add a Martini Bar to Signature Bar Package
$8.00 per guest for the first hour,
$5.00 per guest for additional hour.

Featuring:
Cosmopolitan Martinis, Chocolate Martinis and Appletinis
Enhance your Martini Bar experience
with an Ice Luge for $500.00+ each

Or

Create A Customized Ice Sculpture (pricing based on design)
Please Note:

**5 HOUR BAR MINIMUM FOR FRIDAY, SATURDAY AND SUNDAY PM EVENTS**

**Bartender Fee:** Bartenders are included in the Signature Wedding Package Price. We will staff 1 Bartender per 100 guests. Additional charge of $175.00 per Bartender required for Specialty Cocktail Stations or as requested by client.

**Product Upgrade Fee:** Upgrades or Additional Liquors may be added to any bar package pricing—to be discussed with Catering Manager, and is based on availability.

**Please note** that per venue’s liquor license:
- Shots, or Long Island Ice Teas are not allowed with any of our bar options.
- Bottles of Wine or Alcohol must be served by our staff (we are not allowed to leave bottles on the table.)
- All liquor must be purchased through the venue’s caterer. No outside liquor is allowed.
- We also reserve the right to discontinue service at any time.
- We require I.D. for all guests. Failure to provide legal I.D. prohibits service to that guest.
Love is such a sweet thing, so dazzle your guests with an array of tantalizing treats—presented on elegant silver trays—our tables are dressed to perfection with floor length linens.

**Sweet Table**

**3 Pieces assorted mini sweets per person—$5.00 PP**

Chef’s Selection from an assortment of:
- Mini Eclairs, Mini Crème Puffs, Mini Fruit Tartlets, White & Dark Chocolate Mousse Cups,
- Assorted Mini-Cheesecakes (Plain, Amaretto, Bailey’s Irish Cream, Cherry, Chocolate, Key Lime, Pumpkin,
- Grand Marnier, Raspberry, Strawberry, Turtle or White Chocolate),
- Mini Swans, Petite Tiramisu, Mini Baklava, Mini Hazelnut Squares, Assorted Petit Fours,
- Mini French Macaroons, Petite Crème Brulee Tarts

**Pastry Display**

4 Pieces Per Person—$8.75 PP
- Mini Eclairs, Mini Cream Puffs, Mini Fruit Tartlets, Assorted White and Dark Chocolate Mousse, Assorted Cakes, PLUS Strawberry Tree

**Deluxe Pastry Display**

6 Pieces Per Person—$12.75 PP
- Mini Eclairs, Mini Cream Puffs, Mini Fruit Tartlets, Assorted White and Dark Chocolate Mousse, Chocolate Dipped Strawberries, Assorted Cakes. PLUS Strawberry Tree OR Pineapple and Grape Tree

**Assorted Fresh Fruit Display**

An array of Seasonal fruit, Melons and Berries—$4.00 PP

(If added to the Sweet Table, it is an additional—$2.00 PP)
Chocolate Fountain...

You can never have too many sweet things!
Our Chocolate Fountain with Gourmet Milk Chocolate indulges your sweet tooth. Pair it with a Sweet Table, or stand-alone, your guests will be delighted. Choose between two dippable package options.

**Chocolate Fountain Table**
*Based on 20 lbs. of gourmet milk chocolate for up to 200 people*

**Dippable Package A: $10.00 PP**
- Cream Puffs
- Rolled Cookies
- Pretzel Rods
- Marshmallows
- Rice Krispie Treats
- Bananas

**Dippable Package B: $13.00 PP**
- Strawberries
- Cream Puffs
- Pineapple Chunks
- Bananas
- Grapes
- Rolled Cookies
- Marshmallows
- Pretzel Rods
- Rice Krispie Treats
- Dried Fruit

*Prices Include Table, Linen, Silver Trays, Small China Plates, Fork and Paper Napkins. Prices do not include Sales Tax and may be subject to change.*
Make Your Own Sundae Bar

Everyone loves ice cream—why not get it made to order? Pair it with a Sweet Table, or stand-alone, your guests will be delighted.

MAKE YOUR OWN SUNDAE BAR—$6.95 PER PERSON.

Featuring Chocolate and French Vanilla Ice Cream with all the Toppings:
M&M’s,
Oreos,
Chocolate Chips,
Sliced Bananas,
Pineapple & Strawberry Toppings,
Chocolate and Butterscotch Sauces
Topped off with Whipped Cream,
Chopped Nuts and Cherries.

Or consider a Gelato Bar Served from a Custom Ice Sculpture with Your Initials!
Late Night Afterglow…

After the dessert has been served and you’ve danced the night almost away—you may like to keep the party going with some of our favorite late night snacks…

**Mini Buffalo Chicken Sliders**
Served with Ranch dressing

**Mini Bauer’s BBQ Pulled Pork Sandwich**
Served on soft bakery rolls

**Mini Gyro**
Sliced gyro meat, red onion and Tzatziki Sauce

**Mini Reuben**
Succulent and thinly sliced lean corn beef on toasted marbled rye rounds, dressed with sauerkraut, imported baby Swiss and our homemade Thousand Island Dressing

**Mini Crab Cake Sliders**
Served with tangy remoulade sauce

**Mini Pizza**
Pepperoni or Italian Sausage and Mushroom

**French Bread Pizza**
Cheese, Sausage or Pepperoni

**Mini Italian Beef Sandwiches**
Bauer’s Style: Thickened Au Jus with Sliced Red and Green Peppers, Onions and Mushrooms

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<thead>
<tr>
<th>Each</th>
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<tbody>
<tr>
<td><strong>Mini Buffalo Chicken Sliders</strong></td>
<td>$3.95</td>
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<td><strong>Mini Bauer’s BBQ Pulled Pork Sandwich</strong></td>
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<td><strong>Mini Italian Beef Sandwiches</strong></td>
<td>$3.95</td>
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Late Night Afterglow

**MINI CROISSANTS WITH BACON, EGG AND CHEESE**
Each $3.95

**MINI BACON LETTUCE AND TOMATO**
$3.95

**TURKEY BURRITO ROLL-UPS**
Shaved Turkey, lettuce, tomato, cheddar cheese and guacamole
$3.95

**MINI ITALIAN SUBS**
Assorted Meats, Cheese, Lettuce and Cheese
$4.00

**MINI PEANUT BUTTER AND JELLY SANDWICHES**
$3.25

**MINI CHICAGO STYLE HOT DOGS**
Served with Mustard, onion, relish, pickles, sport peppers and celery salt
$3.95

**MINI SLIDERS**
Served with American Cheese, Tomatoes, Raw or Sautéed Onion and Condiments
$3.95

**MINI GRILLED CHEESE SANDWICH WITH OR W/O TOMATO**
Traditional or with Gourmet Cheeses
$3.95

**DEEP FRIED CHICKEN FINGERS**
Served with Ranch, Honey Mustard or BBQ Dipping Sauce
$3.95

**MINI ROAST BEEF SANDWICHES**
Served with Natural Au Jus and Creamy Horseradish Sauce
$3.95

**TRI COLORED CHIPS WITH SALSA AND GUACAMOLE**
$3.50