

# Menu Selections

## Appetizer Selections

*All Hot or Cold Hors d'oeuvres are displayed on an Appetizer Table*

### Cold

Caprese Kabob (\$1.50 upgrade)  
*(Fresh mozzarella, cherry tomato, and basil drizzled with olive oil and balsamic glaze)*  
Seasonal Veggie Tray  
Assorted Cheese & Crackers  
Chips & French Onion Dip  
Chips & Salsa  
Fresh Seasonal Fruit Tray  
Hummus & Homemade Pita Chips  
Shrimp Cocktail (\$2.50 upgrade)  
Lox Platter (\$3.00 upgrade)  
*(Fresh lox served with baguette bites, capers, and dill)*

### Hot

Chicken Strips with sauce (\$2.00 upgrade)  
BBQ Chicken Wings (\$2.00 upgrade)  
Pretzel Bites with warm Cheddar Fondue  
Mozzarella Sticks with Marinara sauce  
Assorted Puff Pastries  
*(Kosher Pigs in a Blanket, Spinach & Feta, Roasted Red Pepper & Parmesan, Mushroom & Ricotta, and Four Cheese & Jalapeno)*  
Grilled Cheese Quarters  
*Add Hot Tomato Soup Miniatures (\$1.25 upgrade)*

*\*Additional Menu Selections Available Upon Request*

## Main Entrées

*Mexican Beef served with Shredded Lettuce, Diced Tomatoes, Diced Onions, Shredded Cheese, Salsa, Sour Cream, and Soft Taco Shells*

*\*Shredded Chicken substitute available (\$1.25 upgrade)*

*\*Guacamole available (\$1.00 upgrade)*

BBQ Pulled Pork or Pulled Chicken Sliders s

Tilapia (\$4.50 upgrade)

*Fresh tilapia served in a white wine cream sauce*

Taco Supremo Bar

Chicken Piccata (\$4.50 upgrade)

*Boneless chicken breast served with capers, artichokes, mushrooms, and a lemon wine sauce*

Chicken Florentine

*Pan seared chicken breast accompanied by pasta in a rich white wine cream sauce*

Fettuccine Alfredo served in White Parmesan Cream Sauce

*Add Chicken (\$3.00 upgrade)*

*Add Shrimp (\$3.25 upgrade)*

Lasagna with Italian Sausage Marinara

Six Cheese Lasagna - Vegetarian

Mostaccioli with House Made Marinara Sauce

*Italian Sausage or Meatless Marinara Available*



\*6% food tax will be added on to food and beverage totals as well as a 20% gratuity

# Salad and Side Dish Selections

## Salad Selections

Paradise Park House Tossed Salad

Served with a variety of dressings

Gourmet Greek Salad

Full Salad Bar

*\$1.50 upgrade (No upgrade charge for Island Package)*

Romaine and Iceberg mix served with a variety of toppings and dressings to create a “Build-Your-Own” salad bar

## Side Selections

Artisan Macaroni and Cheese

White Cheddar and Asiago Blend

Classic Macaroni and Cheese

Steamed Mixed Veggies

Home-style Potato Salad

Hot Baked Parmesan Breadsticks

## Dessert Selections

Custom Event Cake

Chocolate or Vanilla half sheet cake expertly decorated to match any theme

Fudge Brownie Bites

Freshly Baked Cookies

Chocolate Chunk Cookies and/or Sugar Cookies

Miniature Cheesecake Bites

Cherry, Pineapple, Blueberry, Lemon Coconut, and Peanut Butter Nut\* (\*optional)

Ice Cream Sundae Bar

Vanilla Ice Cream cups served with M&Ms, Heath, Oreos, Chocolate Chips, Butterscotch Chips, Sprinkles, Chocolate Sauce, Caramel Sauce, and Whipped Cream

\$4.50 each

Outside Cake Service Fee

Includes cake cutting, serving, plates, napkins, etc.

\$0.50 per guest



\*6% food tax will be added on to food and beverage totals as well as a 20% gratuity

# *Additional Dessert Selections*

---

*The following desserts will be served in increments of twelve*

## **New York Style Cheesecake Bites**

(Chocolate Cappuccino, Silk Tuxedo, New York Style, Chocolate Chip, Lemon Raspberry,  
And Amaretto Almond)

\$18 per dozen

## **Chocolate Covered Strawberries**

(Milk Chocolate, Dark Chocolate, or White Chocolate)

\$28 per dozen

## **Assorted Miniature Mousse Shots**

(Dark Chocolate, Crème Caramel, Cappuccino, and Raspberry Lemon)

\$24 per dozen

## ***Dessert Bars & Upgrades***

### ***Chocolate Fountain***

#### **Semi Sweet Chocolate Fountain**

Served with: Rice Krispies Treats, Marshmallows, Strawberries, Bananas, and Pretzel Sticks

\$7.75 per person

### ***Sweets Table***

Assortment of: Brownie Bites, Cookies, Chocolates, and Candies served with  
treat bags to take to-go

\$10.50 per person

\*Minimum 50 guests for Dessert Bar options

\*6% food tax will be added on to food and beverage totals as well as a 20% gratuity

# *Beverage Service*

## *Soda Service:*

Includes unlimited soft drinks for the duration of the bar service  
\$2.50 per person

\$155 bartender and bar service set up

## *Drink Tickets :*

Includes any beer on tap, premium wine, or premium cocktail  
\$6.75 ea.

## *Premium Beverage Service Includes:*

### *Vodka*

Tito's, Peach, Raspberry, Swedish, & Citron  
Absolut

### *Liqueur*

Kahlua & Disaronno Amaretto

### *Tequila*

1800 Silver & Jose Cuervo Gold

### *Whiskey*

Tennessee Honey, Jack Daniel's Old No. 7,  
Fireball Cinnamon, & Seagram's Seven

### *Dekuyper Schnapps*

Peachtree, Blueberry, & Tropical

### *Rum*

Captain Morgan, Malibu Coconut, & Bacardi

### *Gin*

Tanqueray

### *Scotch*

Chivas Regal

### *Bourbon*

Bullet

### *Draft Beer*

Miller Lite  
Blue Moon  
Alaskan Amber Ale  
Samuel Adam's Boston Lager  
Samuel Adam's (Seasonal)  
Leinenkugel's Summer  
Shandy

### *White Wines*

Chardonnay  
Riesling  
Pinot Grigio  
Moscato

### *Red Wines*

Pinot Noir  
Cabernet Sauvignon  
Malbec  
Shiraz

### *Kosher Wines*

Kosher wine available upon request  
*Priced per bottle*

## *A La Carte*

### **Hot Chocolate Bar**

Hot chocolate & Coffee served with mini marshmallows, chocolate sauce, caramel sauce, whipped cream, creamers, cinnamon sprinkles, peppermint sticks, and sprinkles

\$4.95 per person