



## **Breakfast Displays**

**MINIMUM OF 25 PEOPLE**

### **CONTINENTAL BREAKFAST \$16**

Assorted Danish, Muffins & Bagels served with  
a Trio of Cream Cheese  
Seasonal Fresh Fruit Display *gf*  
Assorted Fruit Juices  
Freshly Brewed Coffee Bar

### **HOT BREAKFAST \$24**

Scrambled Eggs *gf*  
Country Style Breakfast Potatoes *gf*  
Applewood Bacon or Pork Sausage Links *gf*  
Cinnamon French Toast, Belgium Waffles or Pancakes  
Seasonal Fresh Fruit Display *gf*  
Assorted Fruit Juices  
Freshly Brewed Coffee Bar

### **ENHANCEMENTS**

(priced per person)

Omelette Station **\$10 *gf***  
Assorted Bagels and Cream Cheese **\$4**  
Quiche Lorraine **\$6**  
Yogurt Parfaits **\$3 *gf***  
Smoked Salmon Display **\$8 *gf***  
Mixed Green Salad with Ranch and Italian Dressing **\$3 *gf***  
Chicken Salad on Mini Croissants **\$4**  
Mimosa Bar **\$10**  
Bloody Mary Bar **\$12**

applicable sales tax and 20% service fee additional, prices subject to change



# Brunch Menu

MINIMUM OF 25 PEOPLE

## CLASSIC BRUNCH \$28

Options can be substituted, pricing may vary

**Scrambled Eggs *gf***

**Chicken Salad on a Mini Croissant**

**Penne Pasta with Asiago & Sun-Dried Tomatoes**

**Mixed Green Salad with Ranch and Italian Dressing *gf***

**Yogurt Parfaits *gf***

**Fresh Fruit Cocktail *gf***

**Fresh Muffins & Assorted Danish**

**Freshly Brewed Coffee Bar**

## ENHANCEMENTS

*(priced per person)*

Quiche Lorraine **\$6**

Herb Roasted Bone-In Chicken with Chef's Selection of Vegetables **\$9**

Smoked Salmon **\$8 (*gf*)**

Chicken Parmigiana or (Piccata *gf*) **\$6**

Country Style Breakfast Potatoes **\$2 *gf***

Tomato Bisque Soup **\$3**

Assorted Tortilla Pinwheels **\$6**

(Smoked Salmon Wrap with Dill, Cream Cheese, Capers and Red Onions on a Spinach Tortilla.  
Southwestern Wrap with Cream Cheese, Cilantro, Green Onions, Tomatoes, on a Tomato Tortilla.  
Turkey Wrap with Bacon, Tomatoes, Lettuce, Truffle Mayonnaise on a Flour Tortilla.)

Domestic & Imported Cheese Display **\$8 *gf***

Fresh Vegetable Crudite Display **\$5 *gf***

Tuna Tartare on Wontons with Honey Sriracha and Mango Relish **\$5**

Crab Salad on Belgium Endive **\$6 *gf***

Bacon, Sausage, Ham **\$2.5 *gf***

Cookies & Brownies **\$3**

## REFRESHMENTS

Soft Drink Station **\$2**

Mimosa Bar **\$10**

Bloody Mary Bar **\$12**

Assorted Fruit Juice Display **\$4**

Sycamore Lane Wine Bar **\$9**

Sparkling Wine Punch Tower **\$160** (serves approx. 50)

Non-Alcoholic Punch Tower **\$90** (serves approx. 50)

applicable sales tax and 20% service fee additional, prices subject to change



# Lunch & Dinner Buffets

**MINIMUM OF 25 PEOPLE**

All Buffet Options include Coffee and Soft Drinks.

Buffets can be served Family Style for an additional \$5 per person

## **DELI BUFFET**

**\$24 Lunch - \$27 Dinner**

served with

Turkey - Ham - Roast Beef & Salami

Swiss - Cheddar & American

choice of two

Mixed Salad Greens (*gf*) - Italian Pasta Salad - Caesar Salad - Reserve 22 Redskin Dill Potato Salad(*gf*)

Reserve 22 Creamy Coleslaw (*gf*) - Homemade Potato Chips

and

Assorted Cookies and Brownies

## **AMERICAN GRILL**

**\$26 Lunch - \$29 Dinner**

choice of two

Char-Grilled Burgers (*gf*) - Beer Brats with Onions (*gf*) - Marinated Grilled Chicken Breast (*gf*) - BBQ

Pulled Pork

choice of two

Reserve 22 Potato Chips - Reserve 22 Creamy Coleslaw (*gf*) -

Reserve 22 Redskin Dill Potato Salad (*gf*) - Mixed Salad Greens (*gf*) - Tater Tots

and

Assorted Cookies & Brownies

## **SWINGIN' SET**

**\$28 Lunch - \$31 Dinner**

Lemon Pepper Chicken in a Fresh Lemon Juice and Cream Reduction *gf*

Atlantic Salmon with a Dill Lemon Sauce *gf*

Penne Pasta with Asiago and Sun-Dried Tomatoes

Baby Kale Salad tossed with Quinoa, Macadamia Nuts, Broccoli, Snow Peas and a Sesame Ginger and

Soy Vinaigrette

Spring Spinach Salad with Strawberries and Feta *gf*

Fresh Fruit Bowl *gf*

Freshly Baked Bread

Chocolate Cake

Packaged bar options are available in conjunction with buffet options  
applicable sales tax and 20% service fee additional, prices subject to change



# Lunch & Dinner Buffets

**MINIMUM OF 25 PEOPLE**

**All Buffet Options include Coffee and Soft Drinks.**

**Buffets can be served Family Style for an additional \$5 per person**

## **THE DANBY**

**\$29 Lunch - \$32 Dinner**

Sliced Peppercorn Sirloin of Beef with a Port Wine Reduction Sauce, *gf*

Pretzel Crusted Chicken Breast with a Honey Mustard Glaze,  
Macaroni and Cheese,

Tomato and Cucumber Salad with Onions, Feta Cheese, Artichoke Hearts and a Balsamic Vinaigrette *gf*,

Charred Broccoli (*gf*) *or* Corn on the Cob (*gf*)

Freshly Baked Bread  
and Chocolate Cake

## **PIG ROAST AND BUFFET**

**\$31 Lunch - \$34 Dinner**

### **ENTIRE PIG ROASTED ON PATIO**

**Served With:** Split-Top Buns, Grilled Onions, Pickles, BBQ Sauce, Mixed Green Salad (*gf*), Cole Slaw (*gf*)

Potato Salad (*gf*), Baked Beans (*gf*), Corn Bread (*gf*), Cookies and Brownies

## **AT THE GLEN**

**\$33 Lunch - \$36 Dinner**

**choice of:**

Roasted Grecian Chicken with Kalamata Olives, Mushrooms, Marinated Tomatoes and Feta Cheese (*gf*) *or*

Roast Loin of Pork with a Peach Bourbon Glaze *gf*

**and choice of:**

Roast Sirloin of Beef with a Demi Glace *or*

Herb Panko Crusted Crispy Farm Raised Salmon with a Honey Mustard Sauce

**served with** Haricot Verts Green Beans (*gf*), Mashed Potatoes, Mixed Green Salad (*gf*), Freshly Baked Bread and  
Chocolate Cake

## **THE WINCHELL**

**\$46 Lunch - \$51 Dinner**

**choice of:**

Carved Prime Rib of Beef with Au Jus and Horseradish Sauce (*gf*) *or*

Carved Beef Tenderloin with a Cabernet Sauce (*gf*)

**and choice of:**

Chicken Oscar - Roasted Chicken topped with Lump Crab Meat, Asparagus and Hollandaise (*gf*) *or*

**Roasted Atlantic Salmon** with a Dill Lemon Sauce (*gf*) served with Mashed Potatoes, Roasted Broccoli (*gf*), Mixed  
Green Salad (*gf*), Freshly Baked Bread and Chocolate Cake

Packaged bar options are available in conjunction with buffet options  
applicable sales tax and 20% service fee additional, prices subject to change



# Lunch & Dinner Buffets

**MINIMUM OF 25 PEOPLE**

**All Buffet Options include Coffee and Soft Drinks.  
Buffets can be served Family Style for an additional \$5 per person**

## **SOUTHWEST TACO BAR**

**\$26 Lunch - \$29 Dinner**

**choice of two**

Carnitas -Chicken - Ground Beef - Shrimp (add \$2 pp) - Skirt Steak (add \$2pp) - Carne Asada (add \$2 pp)

**served with**

Mexican Rice (*gf*) - Refried Beans (*gf*) - Tortilla Chips  
Flour & Corn Tortillas (*gf*) - Shredded Cheese - Lettuce - Tomato - Sour Cream -  
Onion - Reserve 22 Guacamole (*gf*) & Salsa (*gf*)

**and**

Dessert Tacos

## **LITTLE ITALY**

**\$27 Lunch - \$30 Dinner**

Char-Grilled Italian Sausage with Roasted Peppers *gf*

Chicken Piccata with Lemon Butter Capers Sauce *gf*

**served with**

Penne Pasta with Choice of Sauce (Marinara, Asiago Alfredo or Tomato Vodka)  
Green Beans with Red Peppers (*gf*) & Freshly Baked Bread

**and choice of two salads**

Mixed Greens with Ranch and Italian Dressing (*gf*) - Italian Pasta - Antipasto (*gf*) - Caesar

**and**

Chocolate Cake

## **SOUTHERN BACKYARD BBQ**

**\$32 Lunch - \$35 Dinner**

**choice of two**

Reserve 22 BBQ Ribs (*gf*) - Southern BBQ Chicken (*gf*) - Tangy BBQ Brisket

**and choice of two**

Reserve 22 Coleslaw (*gf*) - Reserve 22 Redskin Dill Potatoes (*gf*) - Mixed Green Salad with Ranch and  
Italian Dressing (*gf*) - Caesar Salad - Freshly Sliced Watermelon (*gf*)

**served with**

Baked Beans (*gf*) - Fresh Corn on the Cob (*gf*) - Skillet Cornbread

**and**

Assorted Cookies and Brownies

Packaged bar options are available in conjunction with buffet options  
applicable sales tax and 20% service fee additional, price subject to change



# Plated Luncheon Options

MINIMUM OF 25 PEOPLE

Coffee, Hot Tea & Iced Tea, Choice of Soup (Cream of Asparagus, Cream of Chicken Wild Rice or Tomato Bisque) or Salad (Mixed Green Salad with Vinaigrette or Caesar) included with Plated Luncheons

*If offering more than one entree, splitting fees apply*

*Choice of One*

## **SIGNATURE OFFERINGS \$27**

**Crispy Chicken Sandwich** Panko Crusted with Bacon, Green Onion, Thyme and Cream Cheese served with Reserve 22 Chips

**Reserve 22 Club** with Sliced Turkey Breast, Bacon, Avocado, Tomatoes, Pea Tendrils and Truffle Mayo, served with Reserve 22 Chips

**Maryland Crab Cake Croissant** Jumbo Lump Crab Cakes with Citrus Dijon Vinaigrette served with Reserve 22 Potato Chips

**Spinach Salad with Crumbled Goat Cheese & Fresh Berries** *gf*

**Quiche Lorraine** homemade with Gruyere, Bacon and Onions served with Fresh Fruit

**Nicoise Salad** with Grilled Ahi Tuna, Red Potatoes, Black Olives, Green Beans, Grape Tomatoes, Hard Boiled Eggs and Lemon Garlic Vinaigrette *gf*

**Grilled Chicken Breast Cobb Salad** Egg, Blue Cheese, Applewood Bacon, Avocado and Grape Tomatoes

## **PREMIER OPTIONS**

**Reserve 22 Honey Chicken \$29** *gf*

with Dried Figs, Toasted Walnuts, Roasted Potatoes & Chef's Selection of Vegetables

**Chicken Piccata \$29**

with Angel Hair Pasta and Vegetables

**Spinach Stuffed Chicken \$30** *gf*

with Seasonal Vegetables and Roasted Potatoes

**Mediterranean Chicken \$29** *gf*

Grilled Chicken Breast with Quinoa, Heirloom Tomatoes, Bell Peppers, Kalamata Olives, Mushrooms and a Grecian Vinaigrette

**Eggplant Roulade** rolled with Spinach and Boursin Cheese served with Pasta Marinara **\$29**

**Wild Mushroom Fettuccine \$29**

Wild Mushroom blend with Goat Cheese, Scallions and Wild Mushroom Cream Sauce

**Penne Pasta \$29**

With Asiago Cheese and Sun-Dried Tomatoes

**Panko Crusted Baked Cod \$31**

with Lemon Aioli, Rice Pilaf and Chef's Selection of Vegetables

**Teriyaki Grilled Salmon \$32** *gf*

with Jasmin Rice, Pea Pods and Peppers

**Prime Grade 6 oz. Filet of Sirloin \$36**

with Truffle Butter, Onion Strings, Garlic Mash & Chef's Selection of Vegetables

## **DESSERT**

*(choice of one)*

**Gelato - Fresh Fruit - Ice Cream Sundae - Chocolate Cake**

***Outside Cakes from licensed vendors may be substituted for no charge.***

Packaged bar options are available in conjunction with plated luncheons applicable sales tax and 20% service fee additional, prices subject to change



## **PLATED DINNER OPTIONS**

### **MINIMUM OF 25 PEOPLE**

**Coffee, Hot Tea & Iced Tea, Choice of Soup (Cream of Asparagus, Cream of Chicken Wild Rice or Tomato Bisque) or Salad (Mixed Green Salad with Vinaigrette or Caesar) included with Plated Dinners**

*If offering more than one entree, splitting fees apply*

*Choice of One:*

**Eggplant Roulade \$31**

rolled with Spinach and Boursin Cheese, served with Pasta Marinara

**Seared Atlantic Salmon \$35**

with Wild Mushrooms, Blistered Tomatoes and toasted Faro

**Reserve 22 Honey Chicken \$31 *gf***

with Dried Figs, toasted Walnuts, Rice Pilaf & Chef's Selection of Vegetables

**Mediterranean Chicken \$32 *gf***

with Quinoa and Peppers, Mushrooms & Kalamata Olives

**Penne Pasta \$29**

with Asiago Cheese & Sun-Dried Tomatoes

**Wild Mushroom Fettuccine \$29**

Wild Mushroom blend with Goat Cheese, Scallions and Wild Mushroom Cream Sauce

**Panko Crusted Baked Cod \$31**

with a Lemon Aioli, Rich Pilaf & Chefs Selection of Vegetables

**Chef Tom's Pork Chops \$34**

Twin 6oz. Boneless Pork Chops with an Andouille Bread Crust and Creole Mayonnaise served with Cajun Rice & Roasted Vegetables

**8 oz. Pork Loin \$30 *gf***

with an Apply Brandy Demi Glace, Mashed Potatoes & Chef's Selection of Vegetables

**8 oz. Prime Grade Filet of Sirloin \$45 *gf***

with Truffle Butter, mashed Potatoes & Chef's Selection of Vegetables

**12 oz. Prime Rib \$47**

with an Au Jus Horseradish Cream, Mashed Potatoes & Chef's Selection of Vegetables

**8 oz. Filet Mignon \$65 *gf***

Angus Beef with Cabernet Butter, Onion Strings, Mashed Potatoes & Grilled Asparagus

### **DESSERT**

(choice of one)

**Gelato - Fresh Fruit - Ice Cream Sundae - Chocolate Cake**

***Outside cakes from licensed vendors may be substituted for no charge.***

Packaged bar options are available in conjunction with plated dinners

8% sales tax and 20% service fee additional, prices subject to change



## Hors D'oeuvres

### SELECT THREE

ONE HOUR UNLIMITED - \$18 PER GUEST

TWO HOUR UNLIMITED - \$25 PER GUEST

THREE HOUR UNLIMITED - \$29 PER GUEST

All options can be purchased based on 50 piece increments

### HOT

Vegetable Spring Rolls

Cocktail Meatballs

Arancini Balls

Bacon Wrapped Scallops *gf*

Coconut Shrimp

Mini Crab Cakes

Buffalo Chicken Wings *gf*

BBQ Chicken Flatbread

Margherita Flatbread

Buffalo chicken Crostini

Asparagus Wrapped in Phyllo

Stuffed Mushroom Caps

Mini Sandwich Grinders

Chicken Skewers with Peanut Sauce *gf*

Beef Skewers *gf*

Chicken Quesadilla

### COLD

Bruschetta

Caprese Skewers *gf*

Reserve 22 Honey Mascarpone Crostini

Asian Napa Chicken on Mini Wontons

Tuna Poke on Wonton Chips *gf*

Mini Avocado Toast

Assorted Deli Pinwheels

(Smoked Salmon Wrap with Dill, Cream Cheese, Capers and Red Onions on a Spinach Tortilla.

Southwestern Wrap with Cream Cheese, Cilantro, Green Onions, Tomatoes, on a Tomato Tortilla.

Turkey Wrap with Bacon, Tomatoes, Lettuce, Truffle Mayonnaise on a Flour Tortilla.)

**Greek Pita Chips (Tomato, Cucumber, Tzatziki and Feta)**

**Crab Salad on Belgium Endive *gf***

Package bar options are available in conjunction with hors d'oeuvres options

applicable sales tax and 20% service fee additional, prices subject to change





## **Hors D'oeuvres**

**ALL OPTIONS CAN BE PURCHASED BASED  
ON 50 PIECE INCREMENTS**

### **HOT**

- Vegetable Spring Rolls \$110
- Cocktail Meatballs \$80
- Arancini Balls \$110
- Bacon Wrapped Scallops \$160 *gf*
- Coconut Shrimp \$110
- Mini Crab Cakes \$160
- Buffalo Chicken Wings \$100 *gf*
- BBQ Chicken Flatbread \$90
- Margherita Flatbread \$90
- Buffalo Chicken Crostini \$110
- Phyllo Wrapped Asparagus \$100
- Stuffed Mushroom Caps \$110
- Steak Sliders \$275
- Links Sliders \$165
- Mini Sandwich Grinders \$165
- Beef Skewers \$125 *gf*
- Chicken Skewers with a Peanut Sauce \$100 *gf*

### **COLD**

- Bruschetta \$75
- Caprese Skewers \$90 *gf*
- Reserve 22 Honey Mascarpone Crostini \$90
- Asian Napa Chicken on Mini Wontons \$90
- Assorted Deli Pinwheels \$75
- Crab Salad on Belgium Endive \$110 *gf*
- Tuna Poke on Mini Wontons \$125 *gf*
- Mini Avocado Toast \$90

Package bar options are available in conjunction with hors d'oeuvres options  
applicable sales tax and 20% service fee additional, prices subject to change



## **Upgrades**

### One Hour Unlimited Additions

#### **DISPLAYS**

(Displays are an addition to enhance your lunch or dinner)

Fresh Vegetable Crudite Display *(gf)* **\$5 per guest**

Domestic & Imported Cheese Display *(gf)* **\$8 per guest**

Mediterranean Hummus Platter *(gf)* **\$4 per guest**

Chilled Gulf Shrimp Display *(gf)* **\$10 per guest**

Charcuterie Board **\$10 per guest**

Fresh Fruit Display *(gf)* **\$3 per guest**

Assorted Flatbreads **\$6 per guest**

Chips, Reserve 22 Salsa *(gf)* and Fresh Guacamole *(gf)* Display **\$4 per guest**

Traditional Bruschetta **\$3 per guest**

Bruschetta Trio w/Traditional, Wild Mushroom & Artichoke **\$5 per guest**

#### **STATIONS**

(Stations are an addition to enhance your lunch or dinner. If offered separately must have minimum of 3 choices)

##### **Salad Bar**

Spring Spinach Salad with Strawberries and Feta *(gf)* - Links Salad with Mixed Greens, Tomatoes, Cucumbers *(gf)*, Croutons - Classic Caesar Salad - **\$8 per guest**

##### **Pasta Bar**

\*\* Penne Pasta with Italian Sausage, Asiago Cheese Sauce, Spinach, Bell Peppers and Garlic Bread

\*\* Penne Pasta with Classic Marinara and Meatballs

\*\* Penne Pesto with Sundried Tomatoes - **\$10 per guest**

##### **Loaded Mashed Potato Bar**

Mashed Yukon Gold Potatoes, Sour Cream, Whipped Butter, Chives, Diced Bacon, Shredded Cheddar Cheese, Caramelized Onions, Diced Tomatoes, Truffle Butter and a Cabernet Demi Glace - **\$10 per guest**

##### **Mac & Cheese Bar**

\* Classic Mac and Cheese

\*\* Pepper Jack Mac with Andouille Sausage

\*\* Smoked Mozzarella Mac with Bacon - **\$10 per guest**

##### **Slider Bar** (choose two)

Reserve 22 Links Sliders,

Pulled Pork Slider or Buffalo Chicken Sliders - **\$11 per guest**

##### **Nacho Bar**

Hot Queso, Spiced Beef, Chili, Black Olives, Lettuce, Tomatoes, Salsa, Guacamole, Jalapeno, Sour Cream - **\$10 per guest**



# Dessert Menu

MINIMUM OF 25 PEOPLE

## SWEET TABLE DISPLAY

\$9 per guest

French Macaroons, Eclairs, Cream Puffs, Mini Chocolate Cakes, Mini Vanilla Cakes, Cannoli's, Mini Tarts

## NOTHING BUNDT CAKES

\$40 per dozen

Bundtinis (Bite-Sized Bundt Cakes)



## ELI'S CHEESECAKE

\$6 per guest

NY Style Cheesecake with a Raspberry Drizzle and Fresh Fruit

## GOURMET CUPCAKES

\$36 per dozen

Oreo, Lemon, Mango, Strawberry, Vanilla Bean, Chocolate Fudge, Carrot or Red Velvet

## TWO LAYERED SHEET CAKE

Half Sheet Cake (serves approx. 50 guests) \$100

Full Sheet Cake (serves approx. 90 guests) \$150

Vanilla, Chocolate or Marble

## CHOCOLATE CHIP COOKIES & BROWNIES

\$3 per guest

*Outside desserts may be brought in from licensed vendors and may be substituted for Reserve 22 desserts for no charge. Outside desserts from a licensed vendor in addition to Reserve 22 desserts, are subject to \$1.50 per person cake servicing fee.*



# Drink Packages

**MINIMUM OF 25 PEOPLE  
PRICED PER PERSON**

**COFFEE STATION \$1.50**

**SODA STATION \$2**

**BLOODY MARY STATION \$12**

**MIMOSA STATION \$10**

**NON-ALCOHOLIC PUNCH TOWER \$90**

**SPARKLING WINE PUNCH TOWER \$160**

## **STANDARD BEER, WINE & SOFT DRINK PACKAGE \$16**

2 Hour Self Serve Beer, Wine & Soft Drink Open Bar  
Each Additional Hour \$5

Includes: Budweiser, Bud Light, Coors Light, Miller Lite & one IPA  
House Wine: Pinot Grigio, Chardonnay, Cabernet Sauvignon & Merlot

## **DELUXE MIXED DRINK OPEN BAR PACKAGE \$23**

2 Hour Call Liquor Open Bar  
Each Additional Hour \$6

Includes Beer, and Wine Listed Above in Addition to Call Liquors to include: Tito's, Tanqueray, Bacardi, Captain Morgan, Tres Agaves, Jack Daniels, Jim Beam, Seagram's 7, Jameson, Dewar's White Label, Disaronno Amaretto, Southern Comfort. Two Additional House Wines to include: House Riesling and Pinot Noir

## **PREMIUM MIXED DRINK OPEN BAR PACKAGE \$28**

2 Hour Premium Liquor Open Bar  
Each Additional Hour \$8

Includes Deluxe Mixed Drink Package in Addition to the following Premium Liquors: Kettle One, Grey Goose, Bombay Sapphire, Patron, Makers Mark, Crown Royal, Knob Creek, Glenlivet, Baileys, Kahlua

***Deluxe and Premium packages require a bartender. A \$100 bartender fee does apply.  
Open bar and tabbed bar options are also available. All liquor subject to substitutions.***



# Cocktail Party

**MINIMUM OF 25 GUESTS**

**COCKTAIL PARTY IS UP TO 3 HOURS IN LENGTH**

Party begins with an appetizer station which will last 90 minutes. An half hour into your event Hors D'oeuvres will be passed for one hour. Cookies and Brownies on display . Coffee available upon request.

**\$41 per person**

## **APPETIZER STATION**

(choose two)

**Fresh Vegetable Crudite Display (gf) - Domestic and Imported Cheese Display (gf) Chips, Homemade Salsa (gf) and Fresh Guacamole (gf) Display - Mediterranean Hummus (gf) Display - Bruschetta Trio with Traditional, Wild Mushroom and Artichoke - Fresh Fruit Display (gf)**

## **HOT HORS D'OEUVRES**

(choose two)

**Cocktail Meatballs - Coconut Shrimp - Stuffed Mushroom Caps - Chicken Skewers with Peanut Sauce (gf) - Beef Skewers (gf) - Buffalo Chicken on Mini Crostini - Arancini Balls - Assorted Flatbreads - Phyllo Wrapped Asparagus - Bacon Wrapped Scallops (gf)**

## **COLD HORS D'OEUVRES**

(choose two)

**Caprese Skewers (gf) - Traditional Bruschetta - Asparagus Wrapped Prosciutto - Reserve 22 Honey & Mascarpone on Mini Crostini - Tuna Poke on Wonton Chips (gf) - Mini Avocado Toast - Crab Salad Belgium Endive (gf) Assorted Deli Pinwheels**

## **INCLUDED**

**Standard Self-Serve Beer and Wine Station**

Miller Lite - Bud Light - Coors Light - Budweiser - and One IPA

**House Wine Station**

Chardonnay - Pinot Grigio - Cabernet Sauvignon - Merlot

**Soft Drinks Upon Request**

*Upgrade party package to include call liquor for an additional \$6 per guest or premium liquor for \$8 per guest*

*\$100 bartender fee required for call and premium packages*

applicable sales tax and 20% service fee additional, prices subject to change

# FOOD & BEVERAGE

## MINIMUMS

Reserve 22 does not have room fees only the food and beverage minimums listed

### **Blue Heron Room**

*Full Room Holds 140 Seated and 250 for Cocktails*

**Monday - Thursday**

Lunch \$1200/Dinner \$2000

**Friday, Saturday & Sunday**

Lunch \$2200/Dinner \$3500

### **Blue Heron North Room or Blue Heron South**

*Space Holds up to 60 seated and 75 for Cocktails*

**Monday - Thursday**

Lunch \$800/Dinner \$1200

**Fridays**

Lunch \$800/Dinner \$1600

**Saturday & Sunday**

Lunch \$1200/Dinner \$1600

### **Blue Heron South Room Plus Private Patio**

*Indoor Space Holds 60 Seated and 75 for Cocktails*

*Outdoor Space Holds an additional 60 Seated and 75 for Cocktails*

**Monday - Sunday**

add an additional \$300 to standard room minimum

### **Private Meeting Space**

*Seats up to 24 people*

**\$600**

