



**Woodstone Country Club &
Lodge** 3777 Dogwood Road
Danielsville, PA 18038
484-623-2905 Direct Line
610.760.2777 ext. 202
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September 2018



Our Wedding Packages

Include the following:

- ◇ Wedding Specialist Services
 - ◇ Maitre'd Service
- ◇ Food Tasting for up to 6 People
 - ◇ 1 Hour Cocktail Hour
 - ◇ 4 Hour Reception
- ◇ Served Dinner or Stations
- ◇ Cake Cutting Service for Wedding Cake
 - ◇ Wedding Cake
 - ◇ Champagne Toast
- ◇ Selected Bar Packages
- ◇ Private Room for Cocktail Hour for Bridal Party
 - ◇ Honeymoon Suite
 - ◇ Floor Length Linens
 - ◇ Matching Napkins White or Ivory
 - ◇ Table Overlay White or Ivory
 - ◇ Table Numbers
 - ◇ Mirrors & Votives
 - ◇ Centerpieces
 - ◇ White Spandex Chair Covers

September 2018

22% Service Charge and 6% State Tax will be additional



Touch of Class Wedding Package

Cold Displayed Hors D'oeuvre

Lavish Display of Assorted Cheeses, Fresh Fruits and Vegetables
Crackers and Dips

Salad

Garden Spring Mix Salad

Choice of 2 Dressings :

Balsamic Vinaigrette, Raspberry Vinaigrette, French, Russian, Ranch, Italian
Served with Rolls and Butter

Select Two Entrees

Woodstone Sirloin Steak with Mushroom, Onion Demi Sauce
Chicken Marsala with a Wild Mushroom Sweet Rosemary Marsala Sauce
Chicken Picatta sautéed in a Lemon White Wine Sauce
Pine Nut and Herb Crusted Salmon Baked and Served with a Lemon Champagne Sauce
Pasta Primavera Served with a Garlic Olive Oil Sauce

3rd Entrée Selection Incurs \$3 per person upcharge

Choice of Starch

Garlic Smashed Redskins, Roasted Red Bliss with Herbs or Rice Pilaf

Choice of Vegetable

Green Beans or Vegetable Medley

Dessert

Wedding Cake Included

**Speak to Wedding Specialist for complete details*

Beverages

4 Hour Beer (Draft Beer-Yuengling Lager, Bud Light, Miller Lite and Birch Beer)

Wine (Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel)

and **Soda Bar**

Coffee, Tea and Decaf

\$78.00 per person

22% Service Charge and 6% State Tax will be additional

September 2018



Simply Elegant Wedding Package

Cold Displayed Hors D'oeuvre

Lavish Display of Assorted Cheeses, Fresh Fruits and Vegetables, Crackers, Dips

Choice of 3 Butlered Hors d'oeuvres

Assorted Spring Rolls~ Franks in Puffed Pastry~ Mini Assorted Quiche~ Chicken Quesadilla~
Pepperoni Pizza Rolls ~ Swedish or Italian Meatballs

Select One Salad

Garden Spring Mix Salad

Traditional Caesar Salad with Toasted Croutons

Choice of Two Dressings

Balsamic Vinaigrette, Raspberry Vinaigrette, French, Russian, Ranch, Italian
Rolls and Butter

Select Two Entrées

Breast of Chicken Stuffed with Herb Bread Stuffing Topped with a Chicken Supreme Sauce

Chicken Marsala with a Wild Mushroom Sweet Rosemary Sauce

Chicken Picatta Sautéed in a Lemon White Wine Sauce

Pasta Primavera Served with a Garlic Olive Oil Sauce

Pine Nut and Herb Crusted Salmon Baked and Served with a Lemon Champagne Sauce

Broiled Stuffed Flounder Florentine Stuffed with Spinach and Parmesan Cheese Served
with a Garlic Cream Sauce

Woodstone Sirloin Steak with Mushroom, Onion Demi Glaze

3rd Entrée Selection Incurs \$3.00 per person upcharge

Select One Starch

Garlic Smashed Redskins, Roasted Red Bliss with Herbs or Rice Pilaf

Select One Vegetable

Green Beans , Vegetable Medley, Honey Glazed Carrots or Zucchini Squash Medley

Dessert:

*Wedding Cake Included

**Speak to Wedding Specialist for complete details*

Beverage Selection

4 Hour Birch Bar Selection

Draft Beer: Yuengling Lager, Bud Light, Miller Lite and Birch Beer

Wine: Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel

Liquor: Montezuma Tequila, Seagram's 7, Old Grand Dad, Cruzan Rum,
New Amsterdam Vodka, New Amsterdam Gin

Coffee, Tea and Decaf

\$95.00 per person

September 2018

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An Affair To Remember

Select Four Butlered Hors d'oeuvre

*Assorted Bruschetta ~ Chicken Coconut ~ Assorted Spring Rolls
Chicken Satay ~ Mini Assorted Quiche ~ Beef Wellington
Chicken Quesadilla ~ Pepperoni Pizza Rolls ~ Brie and Raspberry en Croute
Mini Crab Cakes ~ Mushroom Caps with Sausage ~ Franks in Puff Pastry ~ Scallops Wrapped in Bacon
Swedish or Italian Meatballs*

Signature Display

Lavish Display of Assorted Cheeses, Fresh Fruits and Vegetables, Crackers and Dips

Select One Salad

Garden Spring Mix Salad or Traditional Caesar

Choice of 2 dressings

Balsamic Vinaigrette, Raspberry Vinaigrette, French, Russian, Ranch, Italian
Rolls and Butter

Select Two Entrees

Chicken Marsala with a Wild Mushroom Sweet Rosemary Marsala Sauce
Chicken Picatta Sautéed in a Lemon White Wine Sauce
Pine Nut and Herb Crusted Salmon Baked and Served with a Lemon Champagne Sauce
8oz Center Cut Filet Mignon Broiled to Perfection Served with a Shallot Demi Glaze
Woodstone Crab Cake Stuffed with Jumbo Lump Crabmeat
4oz Petite Filet Paired with a Jumbo Lump Crab Cake
3rd Entrée Selection incurs \$3.00 per person upcharge

Select One Starch

Garlic Smashed Red Skins, Roasted Red Bliss with Herbs, Rice Pilaf, Duchess Potato,
Duchess Sweet Potato, Twice Baked Potato

Select One Vegetable

Vegetable Medley Bundle~ Green Bean Bundle~
Zucchini Squash Medley with Spinach and Dried Cranberries~
Snow Peas with Red Peppers~ Green Beans Almandine~ Honey Glazed Carrots

Dessert

Vanilla or Chocolate Ice Cream

*Wedding Cake Included

**Speak to Wedding Specialist for complete details*

Beverage Selection

4 Hour Premium Open Bar includes :

Draft Beer: Yuengling Lager, Bud Light, Miller Lite and Birch Beer
Choice of Two Domestic and one Import: Bud, Bud Light, Coors Light, Mich Ultra, Heineken, Corona
Choose Four Wine: Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel, Pinot Grigio, Moscato
Liquor and Cordials: Stoli, Beefeaters, Bacardi, Captain Morgan, Rum Haven, Montezuma Tequila,
Seagram's VO, Dewars, Disaronno, Kahlua, Southern Comfort, Peach Schnapps,
Cointreali, Jim Beam, Bailey's Irish Cream

Coffee, Tea and

Decaf \$123.00 per

person

22% Service Charge and 6% State Tax will be additional

September 2018



2017 Woodstone Country Club Signature Wedding Packages

Include the following:

- ◇ Wedding Specialist Services
 - ◇ Maitre'd Service
- ◇ Food Tasting for up to 6 People
 - ◇ 1 Hour Cocktail Hour
 - ◇ 4 Hour Reception
 - ◇ Served Dinner
- ◇ Cake Cutting Service for Wedding Cake
 - ◇ Wedding Cake
 - ◇ Champagne Toast
 - ◇ 5 Hour Platinum Bar
- ◇ Courtesy Rooms for the Bridal Party
 - ◇ Honeymoon Suite
 - ◇ Floor Length Linens
- ◇ Matching Napkins—Choice of 18 colors
- ◇ Table Overlay—Choice of 12 colors
 - ◇ Table Numbers
 - ◇ Mirrors & Votives
- ◇ Selective Centerpiece Options
 - ◇ Card Box

◇Select Chair Covers & Sashes or Gold Chaivari Chairs
(Speak with a Wedding Specialist for Details)

◇Uplighting

September 2018

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Signature Wedding Packages

Signature Display of Hors D'oeuvres

Lavish Display of Assorted Cubed Cheeses with Fruit Garnish
Signature Bruschetta Display and Vegetable Crudité with Dipping Sauces

Select Six Butlered Hors D'oeuvres

Crab Stuffed Mushrooms, Coconut Chicken, Assorted Spring Rolls
Chicken Satay , Mini Assorted Quiche, Beef Wellington
Chicken Quesadilla, Pepperoni Pizza Rolls, Mini Crab Cakes, Mushroom Caps with Sausage
Franks in Puff Pastry, Scallops Wrapped in Bacon, Swedish or Italian Meatballs

Select One Salad

Garden Spring Mix Salad, Traditional Caesar or
Mix of Baby Greens, with Sliced Strawberries, Candied Pecans and Goat Cheese

Choice of Two Dressings

Balsamic Vinaigrette, Raspberry Vinaigrette, French, Russian, Ranch, Italian
Rolls and Butter

Select Three Entrees

Poultry Entrees

Chicken Marsala with a Wild Mushroom Sweet Rosemary Marsala Sauce
Chicken Francaise Sautéed Egg Battered in a Lemon White Wine Sauce
Chicken Magazine Sautéed and Covered with Jumbo Lump Crab Meat in a Garlic Dijon Cream Sauce
Stuffed Chicken Breast Al Forno Filled with Fresh Mozzarella Cheese, Roasted Red Peppers, Sautéed
Spinach Served with a Cream Sauce
Chicken Cordon Bleu Stuffed with Ham, Swiss Cheese Served with Chicken Supreme Sauce
Breast of Chicken Stuffed with Herb Bread Stuffing Served with a Chicken Supreme Sauce

Seafood Entrees

Pine Nut and Herb Crusted Salmon Baked and Served with a Lemon Champagne Sauce
Woodstone Crab Cake Stuffed with Jumbo Lump Crabmeat
Crab Stuffed Flounder Rouladen Served with a Garlic Cream Sauce
Jumbo Shrimp Stuffed with Crab Meat Served in a Scampi Butter

Beef Entrées

8oz Center Cut Filet Mignon Broiled to Perfection Served with a Shallot Demi Glaze
Beef Tenderloin with Roasted Red Peppers, Spinach Topped with Fontina Cheese
Grilled 12oz New York Strip Steak Topped with Burgundy Mushrooms
Slow Roasted Prime Rib of Beef Served with Au Jus

4th Entrée selection incurs \$3.00 per person upcharge



Signature Wedding Packages

Select One Starch

Garlic Smashed Red Skins, Roasted Red Bliss with Herbs, Rice Pilaf,
Duchess Potato, Duchess Sweet Potato, Twice Baked Potato

Select One Vegetable

Vegetable Medley Bundle, Green Bean Bundle, Zucchini Squash Medley,
Snow Peas with Red Peppers, Green Beans Almandine, Honey Glazed Carrots

Dessert

Vanilla or Chocolate Ice Cream

Wedding Cake Included

Speak to Wedding Specialist for complete details

Chocolate Fountain

Served With:

*Oreos, Strawberries, Seasonal Fruit,
Marshmallows, Graham Crackers,
Biscotti, Nutter Butters, Pretzel Rods*

Beverage Selection

5 hours Platinum Open Bar Includes

Draft Beer: Blue Moon, Bud Light, Miller Lite and Birch Beer

Choice of Three Bottled Domestic and One Bottled Import:
Bud, Bud Light, Yuengling Lager Light, Mich Ultra, Heineken, Corona, IPA

Choose Five Wines: Cabernet Sauvignon, Merlot, Chardonnay,
White Zinfandel, Pinot Grigio, Moscato

Liquor and Cordials– Kettle One, Tanqueray, Bacardi, Capt Morgan, Malibu,
Jose Cuervo Gold Tequila, Jack Daniels, Crown Royal, Chivas Regal, Amaretto Di Saronno, Kahlua, Bailey
Irish Cream, Courvoisier, Makers Mark, Cointreau, Hennessy, Peach Schnapps

Coffee, Tea and Decaf

\$150.00 per person

22% Service Charge and 6% State Tax will be additional

September 2018



Station Package

\$91 per person

Minimum of 40 Guests

Station 1

Assorted Cheeses, Fresh Fruit, Vegetables, Cracker Tray and Dips

Also Includes Your **Choice of Three Butlered Hors d'oeuvre:**

Pizza Rolls
Chicken Quesadilla
Coconut Chicken

Cocktail Franks in Puff Pastry
Swedish or Italian Meatballs
Mushroom Caps with Sausage

Bruschetta
Mini Spring Rolls
Spanakopita

Station 2

Salads – Choice of One

Caesar Salad
Antipasto Salad
Greek Salad
Garden Spring Mix Salad

Choice of Two Dressings:
Balsamic Vinaigrette, Raspberry Vinaigrette,
French, Russian, Ranch, Italian
Rolls and Butter

Station 3

Pasta – Choice of Two

Ziti Primavera
Penne with Blush Vodka Sauce
Cheese Ravioli with Pesto
Farfalle Bolognese

Fettuccine Alfredo
Linguine with White Clam Sauce
Tortellini with Garlic, Tomatoes, Herbs and Olive Oil
Stuffed Shells with Marinara Sauce

Starch—Choice of One

Garlic Smashed Redskins,
Roasted Red Bliss with Herbs, or Rice Pilaf

Vegetable—Choice of One

Green Beans, Vegetable Medley,
or Honey Glazed Carrots

Carving Station—Choice One

Black Oak Ham
Carved Turkey Breast
Top Round of Beef Served with Au Jus

Station 4

Entrée—Choice of One

Sliced Ham Sliced Turkey
Chicken Picatta Chicken Marsala
Flounder Florentine
Mediterranean Stuffed Flounder

Dessert Station

*Wedding Cake Included

**Speak to Wedding Specialist for complete details
Coffee, Tea, and Decaf Coffee*

Beverage Selection

4 Hour Birch Open Bar

Draft Beer-Yuengling Lager, Bud Light, Miller Lite and Birch Beer

Wine-Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel

Liquor and Cordials- New Amsterdam Vodka, New Amsterdam Gin, Cruzan Rum, Seagram 7, Old Grandad, Montezuma Tequila

September 2018

22% Service Charge and 6% State Tax additional



Woodstone Country Club Splendor Libations

Build your own Splendor

Cash or Consumption Bars are subject to \$95 Bartender Fee per 80 guest

ASH SELECTION

DRAFT
Miller Lite
Yuengling Lager
Bud Light

WINE
Cabernet Sauvignon
Merlot
Chardonnay
White Zinfandel

5 HOUR \$ 27
4 HOUR \$ 24
3 HOUR \$ 20
2 HOUR \$ 16
1 HOUR \$ 12

BIRCH SELECTION

DRAFT
Miller Lite
Yuengling Lager
Bud Light

WINE
Cabernet Sauvignon
Merlot
Chardonnay
White Zinfandel

LIQUOR
New Amsterdam Vodka
New Amsterdam Gin
Cruzan Rum
Seagram 7
Old Granddad
Montezuma Tequila

5 HOUR \$ 31
4 HOUR \$ 27
3 HOUR \$ 23
2 HOUR \$ 19
1 HOUR \$ 15

OAK SELECTION

BOTTLED BEER-Choose Three

Bud
Bud Light
Coors Light
Michelob Ultra
Heineken
Corona

DRAFT BEER
Miller Lite
Yuengling Lager
Bud Light

WINE
Choose Four
Cabernet Sauvignon
Merlot
Chardonnay
White Zinfandel
Pinto Grigio
Moscato

LIQUOR
Stoli
Beefeaters
Bacardi
Rum Haven
Captain Morgan
Seagram's VO
Dewar's
Jim Beam
Montezuma Tequila

CORDIALS
Cointreau
Kahlua
Disaronno Amaretto
Baileys Irish Cream
Southern Comfort
Peach Schnapps

5 HOUR \$ 43
4 HOUR \$ 38
3 HOUR \$ 32
2 HOUR \$ 26
1 HOUR \$ 18

MAPLE SELECTION

BOTTLED BEER-Choose Four

Bud
Bud Light
Mich Ultra
Yuengling Lager
Heineken
Corona
IPA

DRAFT BEER
Miller Lite
Bud Light
Blue Moon

WINE
Choose Five
Cabernet Sauvignon
Merlot
Chardonnay
White Zinfandel
Pinot Grigio
Moscato

LIQUOR
Kettle One
Tanqueray
Bacardi
Malibu
Captain Morgan
Jack Daniels
Crown Royal
Makers Mark
Cuervo Gold
Chivas Regal

CORDIALS
Cointreau
Kahlua
Disaronno Amaretto
Bailey's Irish Cream
Hennessy
Courvoisier
Peach Schnapps

5 HOUR \$ 50
4 HOUR \$ 45
3 HOUR \$ 40
2 HOUR \$ 34

Prices include all soda and mixers -- All prices are subject to a 22% service charge

September 2018



Enhancement Stations & Bars

Stations are priced as enhancements to any package.

Minimum 50 people

Mashed Potato Bar

\$ 6 per person

Yukon Gold & Sweet Potato~
Blue Cheese~ Butter~ Cheddar Cheese~
Broccoli~ Chopped Bacon, ~Sautéed 'Onions and
Mushrooms~ Brown Sugar~ Marshmallows~
Sour Cream ~ Chives

Mac and Cheese Station

\$ 6 per person

Mac and Cheese ~ Chopped Bacon~
Chopped Ham~ Chives~ Sautéed Onions~
Broccoli~ Stewed Tomatoes
Add Shrimp—\$9 per person
Add Jumbo Lump Crab—\$10 per person
Add Lobster Meat—\$12 per person

Cheese Steak Station

\$ 10 per person

Chopped Chicken and Beef Steak ~ Sautéed
Onions~ Sautéed Mushrooms and Green Pep-
pers~ Banana Peppers~ Pickles~ Cheese Sauce~
Assorted Rolls~ Marinara Sauce~
Lettuce~ Tomato~ Mayo

Risotto Action Station

\$8 per person

Creamy Risotto with Selection of Toppings
Asparagus ~ Cremini Mushrooms ~ Sweet
Peas ~ Oven Roasted Tomatoes ~ Prosciutto,
Basil ~ Roasted Red Pepper ~ Aged Pecorino
Romano Cheese Served with Crusty
Ciabatta Herb Garlic Bread

Pasta Station

\$ 6 per person

Pasta Selection- Select (2)

Cavatelli~ Penne~ Cheese Tortellini~ Linguini

Sauce Selection—Select (2)

Alfredo~ Marinara~ Meat Sauce~ Pesto~ Rosa

Add Chicken \$5 ~ Add Shrimp \$ 9

Carving Stations

Black Oak Ham - \$6

Prime Rib of Beef - \$14

Roasted Turkey Breast - \$7

Roasted Tenderloin of Beef - \$16

Top Round of Beef - \$9

Breads, Rolls and Condiments Included with
all selections

\$95 Carving Fee

Sushi Station

\$ 14 per person

Assorted Sushi Rolls

Fajita & Nachos Stations

\$ 12 per person

Beef~ Chicken ~ Served with Caramelized
Peppers and Onions~ Fresh Pico~ Shredded
Lettuce~ Sour Cream~ Shredded Cheese~
Cheese Sauce ~ Tortilla Shells ~
Corn Tortilla Chips



Rehearsal Dinners

Minimum 20 people

Fajita & Nacho Buffet

\$22 per person

Beef
 Chicken
 Caramelized Peppers and Onions
 Shredded Lettuce
 Sour Cream
 Shredded Cheese
 Fresh Pico
 Cheese Sauce
 Tortilla Shells
 Corn Tortilla Chips

Spanish Rice
 Refried Beans

Dessert

Churros or Fried Ice Cream

Coffee, Tea , Decaf and Iced Tea and Lemonade

Italian Family Feast Buffet

\$25 per person

Garlic Bread Sticks

Choose One Salad

Garden Caesar

Choose Two Entrees

Chicken Cacciatore, Chicken or Eggplant Parmesan
 Mediterranean Stuffed Flounder, Meatballs Marinara,
 Italian Sausage with Green Peppers & Onions

Choice of Pasta

Tortellini Alfredo, Penne Rosa, Stuffed Shells,
 Spaghetti with Marinara, Fusilli Primavera

Choose One Vegetable

Balsamic Roasted Vegetables
 Green Beans and Garlic Saute'
 Parmesan Stewed Zucchini and Squash

Dessert

Italian Rum Cake or Cannolis
 Coffee, Tea, Decaf, Iced Tea and Lemonade

Pizza & Wings Buffet

\$22 per person

An assortment of our gourmet pizzas
 and house specialty wings
 Comes with your choice of Garden or Caesar Salad

Choose (2) Pizzas

Cheese
 Pepperoni
 Sausage
 Veggie White Pizza

Choose (2) Sauces

Mild
 Hot
 Sweet & Sweaty
 Blue Cheese Dip

Dessert

Brownie Sundae with Vanilla Ice Cream
 Coffee, Tea, Decaf, Lemonade, Iced Tea

Philly Buffet

\$20 per person

Choice of Salad

Cole Slaw or Garden Salad

Chopped Chicken and Beef Steak ~ Sautéed Onions~
 Sautéed Mushrooms and Green Peppers~ Banana
 Peppers~ Pickles~ Cheese Sauce~ Marinara Sauce~
 Lettuce~ Tomato~ Mayo~ Steak Rolls
 Served with your choice of : Sautéed Perogies with
 Onions or French Fries

Dessert

Italian Water Ice or Peanut Butter Tandy Cake
 Coffee, Tea and Decaf, Iced Tea and Lemonade

22% Service Charge and 6% State Tax will be additional

September 2018

Before and After Party Menu



Fresh Baked Cookie Platter serves 24
\$18

Sub Lovers Tray
Serves 14-16 for \$80 Serves 10-12 for \$60
24 pieces — 2 ¼” each— Ham & Swiss — Turkey & American—Italian & Provolone
Served with Chips

Wheat or White Wrap Tray
Serves 18-22 for \$75 Serves 10-13 for \$45
Choice of 3
Ham & Swiss, Turkey & Cheddar, Roasted Vegetable & Provolone, or Chicken Caesar
Served with Chips

Cubed Cheese and Fruit Tray
Serves 18-22 for \$80 Serves 13-17 for \$60
Cheddar, Pepper Jack, Colby, and Swiss, garnished with Strawberries and Grapes

Antipasto Tray
Serves 18-22 for \$120 Serves 13-17 for \$90
Provolone, Mozzarella, Salami, Prosciutto, Olives, Artichokes, Roasted Peppers and Tomatoes

Crudité Platter
Serves 24-30 for \$85 Serves 16-20 for \$60
Broccoli Florets, Cauliflower Florets, Celery Sticks, Grape Tomatoes, Green, Yellow, Red Peppers, Baby Carrots.
Served with Roasted Red Pepper Hummus or Ranch Dipping Sauce

Fresh Fruit Tray
Serves 25-30 for \$100 Serves 20-25 for \$80
Beautifully Arranged: Cantaloupe, Honeydew, Pineapple, Grapes and Strawberries

Shrimp Tray
100 Jumbo Shrimp for \$300 60 Jumbo Shrimp for \$180 40 Jumbo Shrimp for \$120

Pizza Option
16” Standard Pie
\$11 for Regular Cheese
\$2 for Additional Toppings
Extra cheese, Pepperoni, Sausage, Mushrooms

All items come served with paper products, napkins, plates and utensils

Subject to 22% Service Charge and 6% Sales

September 2018



Before and After Party Menu

Salads and Hot items

Caesar Salad with Grilled Chicken

Garden Fresh Romaine tossed with Croutons, Grilled Chicken and Grated Parmesan Cheese with a Creamy Caesar Dressing
Serves 8 for \$65

Garden Salad

Garden Spring Mix with fresh vegetables and choice of dressing
Serves 10 for \$40

Caprese Salad

Bed of field greens and romaine topped with mozzarella, tomatoes and balsamic dressing
Side Dish serves 13-15
Serves 8 entrées for \$70

Served in Chafers

Wings

50/\$75—100/\$150

Chicken Quesadillas

50/\$80—100/\$145

Chicken Fingers

50/\$80—100/\$160

Pigs in a Blanket

50/\$75—100/\$135

Mozzarella Sticks with Marinara

50/\$75—100/\$150

Italian Meatballs

50/\$50 — 100/\$100

Swedish Meatballs

50/\$50—100/\$100

Pepperoni Pizza Rolls

50/\$100—100/\$175

Bavarian Soft Pretzel Sticks with Beer

Cheese Dip

50/\$75—100/\$150

Vegetable Spring Rolls

50/\$70—100/\$110

All items come served with paper products, napkins, plates and utensils

Subject to 22% Service Charge and 6% Sales

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