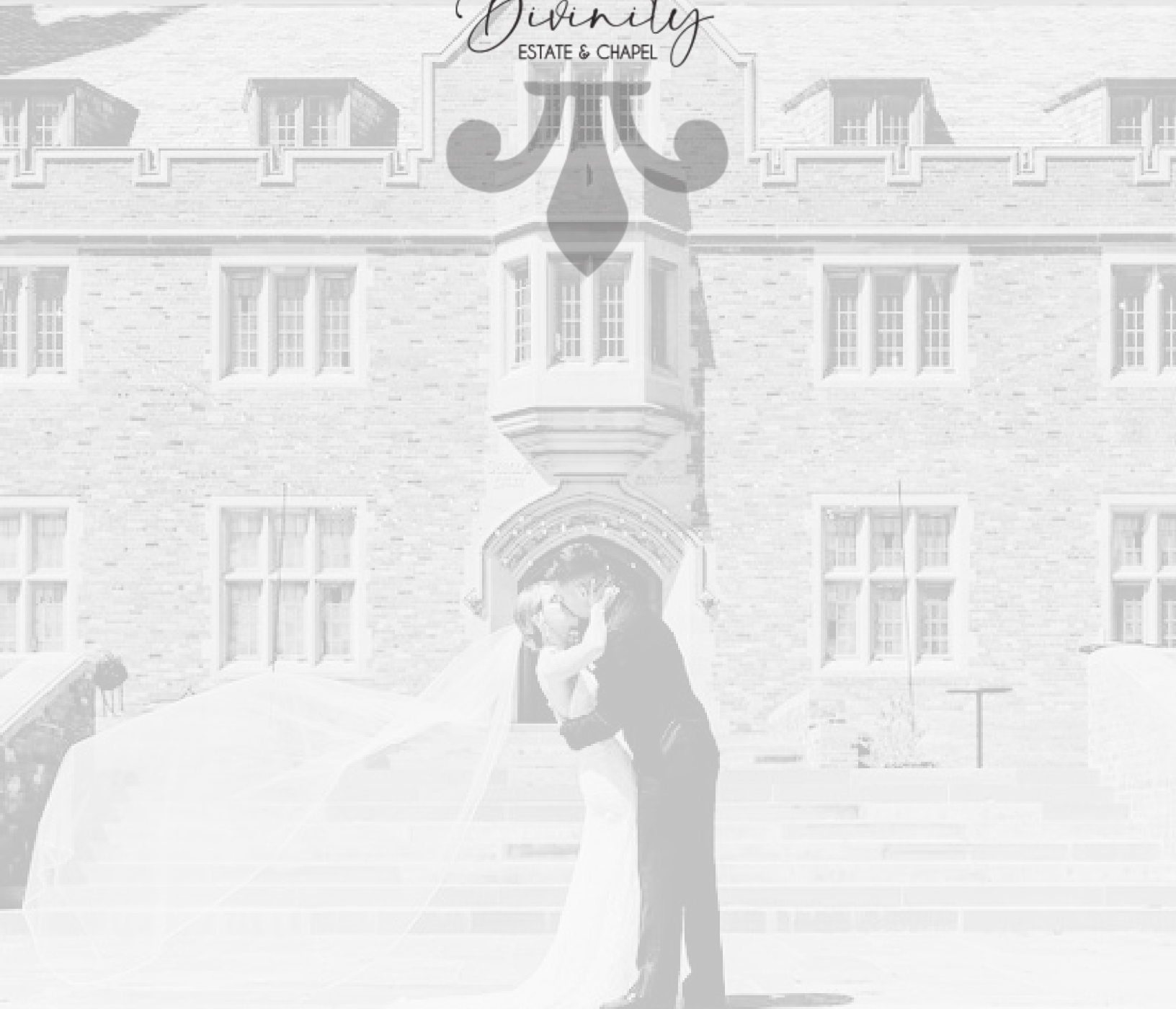




*Divinity*  
ESTATE & CHAPEL



1100 SOUTH GOODMAN ST. ROCHESTER NY 14620

*Congratulations!*

YOU'VE FOUND THE PERFECT PLACE FOR YOUR SPECIAL DAY,  
NOW LET US DO THE PLANNING. FROM START TO FINISH,  
WE'RE HERE TO HELP!

THESE PACKAGES ARE BEAUTIFULLY CRAFTED BY OUR EXPERTS, HOWEVER,  
WE ARE HAPPY TO CUSTOMIZE ONE TO MAKE YOUR DAY UNIQUELY YOU!

*our gift to you...*

**BOOK YOUR WEDDING AT ANY OF OUR LOCATIONS & RECEIVE 10% OFF**  
YOUR ENGAGEMENT PARTY, STAG PARTY, BRIDAL SHOWER,  
BACHELORETTE PARTY, REHEARSAL DINNER, OR DAY AFTER BRUNCH  
AT ANY OF OUR LOCATIONS!



\*\*IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US. ALLERGEN INFORMATION  
FOR MENU ITEMS IS AVAILABLE. ASK AN EMPLOYEE FOR DETAILS

# The Divinity

PLATED \$215 PER PERSON

## **BAR SERVICE**

5 HOURS PREMIUM LEVEL OPEN BAR  
BOTTLE OF PREMIUM RED & PREMIUM WHITE WINE WITH DINNER  
CHAMPAGNE TOAST  
TWO SIGNATURE COCKTAILS  
SELECTION OF DOMESTIC BEER, CRAFT BEER, & WINE

## **HORS D'OEUVRES**

CHARCUTERIE TABLE (ASSORTED MEATS, CHEESES, NUTS, FRUIT, BREAD, & CRACKERS)  
VEGETABLE CRUDITE  
OYSTER BAR  
SHRIMP COCKTAIL & CRAB CLAW DISPLAY  
MONROE'S PEI MUSSELS  
SHRIMP ALEXANDER  
CLAMS CASINO  
FOUR HAND PASSED HORS D'OEUVRES

## **SALAD - CHOICE OF:**

HEIRLOOM CAPRESE, CHOPPED ITALIAN SALAD, CRANBERRY BLOSSOM,  
ARUGULA & APPLE, PETITE WEDGE, CAESAR SALAD OR SPINACH SALAD

FRESH ROLLS & FOCACCIA BREAD  
SERVED WITH GARLIC BUTTER & DIPPING OIL

## **ENTREE SELECTION - CHOICE OF FOUR:**

8 OZ PRIME FILET & 9 OZ LOBSTER TAIL  
FILET OSCAR  
LOBSTER CRUSTED BONE-IN STRIP STEAK OR PORTERHOUSE  
WILD CAUGHT PECAN CRUSTED SALMON  
CHILEAN SEA BASS  
PAN SEARED AHI TUNA  
PAN SEARED SCALLOPS WITH CITRUS BROWN BUTTER  
FRENCH VEAL CHOP  
DUCK BREAST  
RACK OF LAMB  
LOBSTER MAC & CHEESE  
GOAT CHEESE, RICOTTA, & ASPARAGUS STUFFED CHICKEN BREAST  
CHICKEN CUTLET WITH TRUFFLE CREAM SAUCE  
CHICKEN CORDON BLEU

## **SWEETS DISPLAY - CHOICE OF EIGHT**

THREE TIER WEDDING CAKE  
FRESH FRUIT  
COFFEE & TEA BAR  
INCLUDING CAPPUCCINO, ESPRESSO, REGULAR & DECAF COFFEE

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# The Nathaniel

PLATED \$175 PER PERSON

## **BAR SERVICE**

5 HOURS PREMIUM LEVEL OPEN BAR  
BOTTLE OF PREMIUM RED & PREMIUM WHITE WINE WITH DINNER  
CHAMPAGNE TOAST  
TWO SIGNATURE COCKTAILS  
SELECTION OF DOMESTIC BEER, CRAFT BEER, & WINE

## **HORS D'OEUVRES**

CHARCUTERIE TABLE (ASSORTED MEATS, CHEESES, NUTS, FRUIT, BREAD, & CRACKERS)  
VEGETABLE CRUDITE  
FRESH FRUIT  
SHRIMP COCKTAIL DISPLAY  
SIX HAND PASSED HORS D'OEUVRES

## **SALAD - CHOICE OF:**

HEIRLOOM CAPRESE, CHOPPED ITALIAN SALAD, CRANBERRY BLOSSOM,  
ARUGULA & APPLE, PETITE WEDGE, OR SPINACH SALAD

FRESH ROLLS & FOCACCIA BREAD  
SERVED WITH GARLIC BUTTER & DIPPING OIL

## **ENTREE SELECTION**

### **SURF & TURF**

**MEAT SELECTION:** BONE-IN NY STRIP STEAK, PRIME BEEF TENDERLOIN, PORTERHOUSE,  
OR BONE-IN APPLE & CRANBERRY STUFFED PORK CHOP, OR HONEY GLAZED AIRLINE CHICKEN

**SEAFOOD:** 9 OZ. LOBSTER TAIL, AHI TUNA, SHRIMP SCAMPI, SHRIMP FRENCH,  
LOBSTER MAC & CHEESE, PAN SEARED SCALLOPS, OR PAN SEARED CHILEAN SEA BASS

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

## **SWEETS DISPLAY - CHOICE OF TEN**

COFFEE & TEA BAR  
INCLUDING CAPPUCCINO, ESPRESSO, REGULAR & DECAF COFFEE



PLATED \$148 PER PERSON

FAMILY STYLE \$158 PER PERSON

### **BAR SERVICE**

5 HOURS PREMIUM LEVEL OPEN BAR  
BOTTLE OF PREMIUM RED & PREMIUM WHITE WINE WITH DINNER  
CHAMPAGNE TOAST  
TWO SIGNATURE COCKTAILS  
SELECTION OF DOMESTIC BEER, CRAFT BEER, & WINE

### **HORS D'OEUVRES**

CHARCUTERIE TABLE (ASSORTED MEATS, CHEESES, NUTS, FRUIT, BREAD, & CRACKERS)  
VEGETABLE CRUDITE  
FRESH FRUIT  
SHRIMP COCKTAIL DISPLAY  
SIX HAND PASSED HORS D'OEUVRES

### **SALAD - CHOICE OF:**

HEIRLOOM CAPRESE, CHOPPED ITALIAN SALAD, CRANBERRY BLOSSOM,  
ARUGULA & APPLE, PETITE WEDGE, OR SPINACH SALAD  
FRESH ROLLS & FOCACCIA BREAD  
SERVED WITH GARLIC BUTTER & DIPPING OIL

### **ENTREE SELECTION**

**BEEF:** BONE-IN NY STRIP STEAK, PRIME BEEF TENDERLOIN, PRIME RIB, OR PORTERHOUSE  
(GORGONZOLA CREAM SAUCE, SEASONAL COMPOUND BUTTER, DEMI GLACE, HORSERADISH CREAM SAUCE)  
ADD MUSHROOMS & ONIONS \$2 PER PERSON

**CHICKEN:** SPINACH & ARTICHOKE STUFFED AIRLINE CHICKEN BREAST, CHICKEN MILANESE,  
CHICKEN CUTLET WITH TRUFFLE CREAM SAUCE, CHICKEN FRENCH, CHICKEN CORDON BLEU,  
OR GOAT CHEESE AND RICOTTA STUFFED PROSCIUTTO WRAPPED CHICKEN BREAST

**SEAFOOD:** CHILEAN SEA BASS, PAN SEARED SCALLOPS, WILD CAUGHT SALMON WITH LEMON DILL BUTTER,  
PAN SEARED HALIBUT WITH CITRUS SAUCE, SPICY SHRIMP FRA DIAVOLO, OR SHRIMP & BROCCOLI SCAMPI

**VEGETARIAN:** MANICOTTI WITH MARINARA, VODKA, OR WILD MUSHROOM CREAM SAUCE,  
VEGETABLE NAPOLEAN, LOBSTER OR WILD MUSHROOM RAVIOLI, OR ARTICHOKE FRENCH

### **SWEETS DISPLAY - CHOICE OF TEN**

COFFEE & TEA BAR  
INCLUDING CAPPUCCINO, ESPRESSO, REGULAR & DECAF COFFEE

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# The Highland

PLATED \$135 PER PERSON

FAMILY STYLE \$145 PER PERSON

## **BAR SERVICE**

4 HOURS PREMIUM LEVEL OPEN BAR  
BOTTLE OF RED & BOTTLE OF WHITE WINE WITH DINNER  
CHAMPAGNE TOAST  
TWO SIGNATURE COCKTAILS  
SELECTION OF DOMESTIC BEER, CRAFT BEER, & WINE

## **HORS D'OEUVRES**

CHARCUTERIE TABLE (ASSORTED MEATS, CHEESES, NUTS, FRUIT, BREAD, & CRACKERS)  
VEGETABLE CRUDITE  
FRESH FRUIT  
SHRIMP COCKTAIL DISPLAY  
FOUR HAND PASSED HORS D'OEUVRES

## **SALAD - CHOICE OF:**

CRANBERRY BLOSSOM, ARUGULA & APPLE, PETITE WEDGE, HOUSE SALAD, OR CAESAR SALAD

FRESH ROLLS & FOCACCIA BREAD  
SERVED WITH GARLIC BUTTER & DIPPING OIL

## **ENTREE SELECTION**

**BEEF:** NY STRIP STEAK, BEEF TENDERLOIN, OR RIBEYE  
(GORGONZOLA CREAM SAUCE, SEASONAL COMPOUND BUTTER, DEMI GLACE, HORSERADISH CREAM SAUCE)  
ADD MUSHROOMS & ONIONS \$2 PER PERSON

**CHICKEN:** CHICKEN FRENCH, CHICKEN MILANESE,  
WALNUT CRUSTED CHICKEN, OR CHICKEN CORDON BLEU

**SEAFOOD:** PECAN CRUSTED SALMON, BLACK GROUPER,  
PARMESAN CRUSTED MAHI, OR HADDOCK FRENCH

**VEGETARIAN:** FIVE CHEESE LASAGNA, PENNE ALFREDO WITH BROCCOLI,  
GNOCCHI WITH MARINARA, VODKA, OR AGLIO E OLIO, VEGETABLE VERDITA

## **SWEETS DISPLAY - CHOICE OF EIGHT**

COFFEE & TEA BAR  
INCLUDING CAPPUCCINO, ESPRESSO, REGULAR & DECAF COFFEE

# The Lillac Duo

PLATED \$125 PER PERSON

## **BAR SERVICE**

4 HOURS PREMIUM LEVEL OPEN BAR  
BOTTLE OF RED & BOTTLE OF WHITE WINE WITH DINNER  
CHAMPAGNE TOAST  
TWO SIGNATURE COCKTAILS  
SELECTION OF DOMESTIC BEER, CRAFT BEER, & WINE

## **HORS D'OEUVRES**

CHARCUTERIE TABLE (ASSORTED MEATS, CHEESES, NUTS, FRUIT, BREAD, & CRACKERS)  
VEGETABLE CRUDITE  
FRESH FRUIT  
FOUR HAND PASSED HORS D'OEUVRES

## **SALAD - CHOICE OF:**

CRANBERRY BLOSSOM, ARUGULA & APPLE, PETITE WEDGE, HOUSE SALAD, OR CAESAR SALAD

FRESH ROLLS & FOCACCIA BREAD  
SERVED WITH GARLIC BUTTER & DIPPING OIL

## **ENTREE SELECTION - CHOICE OF ONE + VEGETARIAN/VEGAN OPTION**

DUO OF BEEF TENDERLOIN & CHICKEN CUTLET WITH TRUFFLE CREAM SAUCE

DUO OF BEEF TENDERLOIN OR NY STRIP STEAK & GRILLED SALMON  
ADD MUSHROOMS & ONIONS \$2 PER PERSON

DUO OF CHICKEN & SHRIMP FRENCH

DUO OF CHICKEN PARMESAN & LASAGNA (MARINARA, VODKA, OR ALFREDO SAUCE)

DUO OF EGGPLANT PARMESAN & HOUSE-MADE CHEESE GNOCCHI  
(MARINARA, VODKA, OR ALFREDO SAUCE)

## **SWEETS DISPLAY - CHOICE OF EIGHT**

COFFEE & TEA BAR  
INCLUDING CAPPUCCINO, ESPRESSO, REGULAR & DECAF COFFEE

# The Strong

BUFFET STYLE \$115 PER PERSON  
FAMILY STYLE \$125 PER PERSON

## **BAR SERVICE**

4 HOURS PREMIUM LEVEL OPEN BAR  
BOTTLE OF RED & BOTTLE OF WHITE WINE WITH DINNER  
CHAMPAGNE TOAST  
TWO SIGNATURE COCKTAILS  
SELECTION OF DOMESTIC BEER, CRAFT BEER, & WINE

## **HORS D'OEUVRES**

CHARCUTERIE TABLE (ASSORTED MEATS, CHEESES, NUTS, FRUIT, BREAD, & CRACKERS)  
VEGETABLE CRUDITE  
FRESH FRUIT  
FOUR HAND PASSED HORS D'OEUVRES

## **PLATED SALAD - CHOICE OF:**

PETITE WEDGE, CRANBERRY BLOSSOM SALAD, HOUSE SALAD, OR CAESAR SALAD

FRESH ROLLS & FOCACCIA BREAD  
SERVED WITH GARLIC BUTTER & DIPPING OIL

## **BUFFET DINNER**

ROASTED GARLIC FINGERLING, MASHED, OR CHEDDAR BACON TWICE BAKED POTATOES

PETITE PENNE PASTA - MARINARA, VODKA, ALFREDO, AGLIO E OLIO, SPICY CALABRIAN SAUCE  
(ADD SAUSAGE, MEATBALLS, OR CHICKEN \$3 PER PERSON)

CHEF'S SEASONAL VEGETABLE

EGGPLANT INVOLTINI OR EGGPLANT PARMESAN

CHICKEN FRENCH, CHICKEN MILANESE, WALNUT CRUSTED CHICKEN,  
HERB ROASTED LEMON CHICKEN (BONE-IN), OR CHICKEN CORDON BLEU

ROAST BEEF AU JUS OR BEEF TIPS WITH MUSHROOMS & ONIONS

CARVED BEEF TENDERLOIN \$8 PER PERSON  
CARVED PRIME RIB \$8 PER PERSON

## **SWEETS DISPLAY - CHOICE OF EIGHT**

COFFEE & TEA BAR  
INCLUDING CAPPUCCINO, ESPRESSO, REGULAR & DECAF COFFEE

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# Package Additions

## **PASTA COURSE | \$5 PER PERSON**

CHOICE OF: PENNE, ORECCHIETTE OR RIGATONI

CHOICE OF: MARINARA, VODKA OR ALFREDO

## **HOUSE-MADE CHEESE GNOCCHI | \$7 PER PERSON**

CHOICE OF: MARINARA, VODKA OR ALFREDO

## **PREMIUM PASTA COURSE | \$7 PER PERSON**

TRUFFLED GOAT CHEESE & WILD MUSHROOM ALFREDO

ROASTED EGGPLANT, ZUCCHINI, & SQUASH TOPPED WITH SHAVED PARMESAN

SPICY CALABRIAN CREAM

## **BRUSCHETTA BAR | \$8 PER PERSON**

(CHOICE OF FOUR : DISPLAYED ON BEAUTIFUL WOODEN BOARDS)

PEACH & BURRATA

TRADITIONAL TOMATO, ARTICHOKE, OLIVE

3 OLIVE WITH PINE NUTS

SPINACH ARTICHOKE

PROSCIUTTO, ARUGULA & MOZZARELLA

WHITE BEAN & TOMATO

PESTO, TOMATO & MOZZARELLA

SHAVED ZUCCHINI & AVOCADO

WILD MUSHROOM & GOAT CHEESE

CAPONATA & GARLIC

CREAM CHEESE & SHRIMP

CREAM CHEESE & TOMATO JAM

WILD MUSHROOM & ONION JAM

RICOTTA & ZUCCHINI

SOPPRESSATA, SHAVED PARMESAN & RICOTTA

BRIE CHEESE, FIG & HONEY

SMOKED SALMON & CREAM CHEESE WITH FRESH DILL

PUREED PEA & PROSCIUTTO

CRANBERRY, BRIE & PROSCIUTTO WITH BALSAMIC GLAZE

STEAK & BLUE CHEESE

AVOCADO & FETA

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# Hors D'oeuvres

## **STATIONARY DISPLAYS**

ANTISPASTO  
SIGNATURE CHEESEBOARD  
VEGETABLE CRUDITE  
SPECIALTY VEGETABLE CRUDITE  
FRESH FRUIT  
CHARCUTERIE TABLE  
*(ASSORTED MEATS, CHEESES, NUTS, FRUIT, BREAD, & CRACKERS)*

## **HAND PASSED SELECTION**

ARTICHOKES FRENCH  
ASPARAGUS ROLLS  
BACON-WRAPPED STUFFED JALAPEÑOS  
BRIE EN CROUTE WITH RASPBERRY  
BUFFALO CHICKEN SPRING ROLL  
CHICKEN FRENCH BITES  
CLAMS CASINO  
COCONUT SHRIMP  
CRAB CAKES WITH REMOULADE SAUCE  
CUBAN ROLLS  
CURRIED CHICKEN BITES  
EGGPLANT INVOLTINI  
FIG AND MASCARPONE IN FILO CUPS  
GOAT CHEESE & HONEY PHYLLO TRIANGLES  
HERB CRUSTED LOLLIPOP LAMB CHOPS  
MINI ARANCINI  
MINI MUSHROOM TRUFFLE ARANCINI  
MINI ROASTED TOMATO, BASIL & MASCARPONE ARANCINI  
MINI HOUSE-MADE MEATBALLS *(MARINARA OR VODKA SAUCE)*

## **HAND PASSED, CONTINUED**

MINI PIGS IN A BLANKET  
MINI POTATO CROQUETTES  
MINI QUICHE  
PEI MUSSELS IN GARLIC WINE SAUCE WITH FENNEL  
PETITE BEEF WELLINGTON  
SAUSAGE ROLLS  
SCALLOPS WRAPPED IN BACON  
SHRIMP ALEXANDER  
SPANAKOPITA  
SPINACH AND ARTICHOKE ROLLS  
STUFFED MUSHROOMS  
SWEDISH HOUSE MADE MEATBALLS  
SWEET POTATO PANCAKES WITH CRÈME FRAICHE  
THAI SPRING ROLLS  
WALNUT CRUSTED CHICKEN BITES  
MINI DUCK SLIDERS (+\$3PP)  
MINI LAMB SLIDERS(+\$3PP)  
  
BEEF TARTARE  
BEEF TENDERLOIN ON TOAST  
BRUSCHETTA  
FRUIT KABOBS WITH CREAM DIP  
FRESH MOZZARELLA, SALAMI, TOMATO & BASIL  
GUACAMOLE WITH HOUSE CHIPS  
SMOKED SALMON MOUSSE TARTLET  
JUMBO SHRIMP COCKTAIL (+\$4PP)

## MINI DESSERTS

FLOURLESS CHOCOLATE TORTE  
FRENCH MACARONS  
CARROT CAKE BITES  
COCONUT CAKE BITES  
CHEESECAKE BITES  
PINEAPPLE BARS  
CHOCOLATE DIPPED COCONUT MACAROONS  
RASPBERRY BARS  
NAPOLEONS  
MINI FRUIT TARTS  
CREAM PUFFS  
CANNOLI  
CHOCOLATE MOUSSE  
CRÈME BRULEE  
GOURMET BROWNIE BITES  
PEANUT BUTTER TARTS  
LEMON BARS  
CHOCOLATE COVERED STRAWBERRIES (+\$3 PP)  
SPECIALTY BRIDAL STRAWBERRIES (+\$4 PP)

## MILK & MINI COOKIES | \$6 PER PERSON

*(INCLUDE WHITE MILK & CHOCOLATE MILK)*

**CHOICE OF 4:** CHOCOLATE CHIP, M&M, SUGAR, TRIPLE CHOCOLATE NUT, OATMEAL RAISIN, MOLASSES, CRANBERRY WHITE CHOCOLATE, OR PEANUT BUTTER

## MINI CUPCAKE BAR \$8.00 | PER PERSON

*ASSORTED MINI CUPCAKES DISPLAYED - SERVE YOURSELF*

**CHOICE OF 4:** STRAWBERRY CRUNCH, COOKIES & CREAM, LEMON BLUEBERRY, CINNAMON BUN, TRES LECHES, BOSTON CREAM, CANNOLI, CHOCOLATE PEANUT BUTTER, CHOCOLATE RASPBERRY, S'MORES, LEMON RASPBERRY, STRAWBERRY SHORTCAKE, COOKIE DOUGH, DULCE DE LECHE, BLACK FOREST, OR CONFETTI

# Sweet Treats

## PIE BAR \$10.00 | PER PERSON

*WHOLE PIES DISPLAYED - SERVE YOURSELF*

**CHOICE OF 4:** APPLE, APPLE CRUMB, PUMPKIN, BANANA CREAM, CHOCOLATE CREAM, CHOCOLATE, BANANA CREAM, PECAN, STRAWBERRY, BLUEBERRY, PEANUT BUTTER, MIXED BERRY, PEACH, SWEET POTATO, LEMON MERINGUE, VANILLA CUSTARD, CHERRY, COCONUT CREAM, PUMPKIN, BOSTON CREAM

## CHEESECAKE BAR \$12.00 | PER PERSON

*WHOLE CHEESECAKES DISPLAYED - SERVE YOURSELF*

**CHOICE OF 4:** TRADITIONAL, CHOCOLATE RASPBERRY, DOUBLE CHOCOLATE GODIVA, PEANUT BUTTER, RED VELVET, BANANAS FOSTER, VANILLA BEAN, KEY LIME, TURTLE, SALTED CARAMEL, PINEAPPLE, CHOCOLATE BROWNIE, CARROT CAKE. COCONUT CREAM, CARAMEL APPLE, TRES LECHES

## CAKE BAR \$8.00 | PER PERSON

*WHOLE CAKES DISPLAYED - SERVE YOURSELF*

**CHOICE OF 4:** VANILLA BEAN, DOUBLE CHOCOLATE, CHOCOLATE CHERRY, BOSTON CREAM, CARROT, BANANA, COCONUT, LEMON CHIFFON, BLACK FOREST, HO-HO, CANNOLI, PEANUT BUTTER TORTE

\*ALL DESSERTS MADE IN-HOUSE THROUGH KATHERINE'S BAKERY

# Spirits

**ONE ADDITIONAL HOUR OF OPEN BAR**  
\$9 / PER PERSON PER HOUR

GREY GOOSE	JOHNNIE WALKER RED
TITO'S	JACK DANIEL'S
BOMBAY SAPPHIRE	JAMESON
BACARDI	MILAGRO
CAPTAIN MORGAN	BAILEY'S
MALIBU	KAHLUA
MAKER'S MARK	DISARONNO



## Wine Selection

### RED

BONANZA CABERNET  
MARK WEST PINOT NOIR

### WHITE & BUBBLES

KIM CRAWFORD SAUVIGNON BLANC  
DR. KONSTANTIN FRANK RIESLING  
LAMARCA PROSECCO

UPGRADED WINE AVAILABLE UPON REQUEST

## Beer & Seltzer

LABATT BLUE  
LABATT BLUE LIGHT  
CORONA  
HEINEKEN  
SELTZER (SEASONAL)

### SEASONAL (CHOICE OF ONE)

THREE HEADS THE KIND  
SOUTHERN TIER IPA  
DOGFISH HEAD 60 MINUTE

**ALL WEDDINGS SUBJECT TO A BARTENDER FEE OF \$500**

# Specialty Cocktails

## **APEROL SPRITZ**

APEROL, PROSECCO, CLUB SODA, ORANGE

## **FRENCH 75**

GIN, SPARKLING WINE, LEMON, SIMPLE SYRUP

## **SIGNATURE PALOMA**

TEQUILA, ST. GERMAIN, GRAPEFRUIT, LIME, CLUB SODA

## **MARRY ME MARGARITA + SEASONAL MARGARITA SELECTION**

TEQUILA, TRIPLE SEC, LIME, SIMPLE SYRUP

## **THE WHITE WEDDING**

VODKA, ST. GERMAIN, WHITE CRANBERRY, LIME

## **OLD FASHIONED**

BOURBON, BITTERS, SUGAR, ORANGE, CHERRY

## **MANHATTAN**

WHISKEY, SWEET VERMOUTH, BITTERS, CHERRY

## **WEDDING MULE**

CHOOSE THE SPRIT: TEQUILA, VODKA, SPICED RUM, OR BOURBON  
+ GINGER BEER, LIME

## **ESPRESSO MARTINI**

VANILLA VODKA, ESPRESSO, KAHLUA, BAILEY'S

## **SEASONAL SANGRIA**

### **SPRING**

RIESLING, ST. GERMAIN, VODKA, PINK LEMONADE, ROSEMARY, LEMON

### **SUMMER**

PINOT GRIGIO, ABSOLUT PEACH, PEACH SCHNAPPS, SPRITE, CRANBERRY, ORANGE

### **FALL**

PINOT NOIR, AMARO NONINO, BOURBON, APPLE CIDER

### **WINTER**

MERLOT, GRAN GALA, CRANBERRY, GINGER ALE, CINNAMON, ROSEMARY, ORANGE

# Late Night Snacks

## **MIDNIGHT SNACK | \$9 PER PERSON**

- MINI CHICKEN & WAFFLES WITH MAC 'N' CHEESE
- MONROE'S PLATE
- ASSORTED SLIDERS & SALADS
- MINI GRILLED CHEESE & BATTERED FRIES
- MINI GRILLED CHEESE & MONROE'S FAMOUS CREAM OF TOMATO SOUP

## **MINI PIZZAS FROM SAVASTANO'S (CHOICE OF 3) & WINGS:**

CHEESE	HAM & JALAPENO
CLASSIC PEPPERONI	HOT PEPPER & ONION
TOMATO & ONION	MEATBALL
SPINACH & RICOTTA	CHICKEN WING
PEPPER, ONION, & OLIVE	CHICKEN PARM

## **SOFT PRETZEL BAR - CHOICE OF (2):**

PLAIN, SALTED, JALAPENO CHEDDAR OR CINNAMON SUGAR

**CHOICE OF (3) DIPPING SAUCES:** BEER CHEESE, SWISS FONDUE, NACHO CHEESE, MUSTARD, HONEY MUSTARD, CHOCOLATE, OR CARAMEL

## **FRY BAR - CHOICE OF (2):**

TATER TOTS, BATTERED FRIES, WAFFLE FRIES, OR ONION RINGS

**CHOOSE UP (3) TOPPINGS:** COUNTRY SWEET, CHEDDAR CHEESE, MALT VINEGAR, CHOPPED BACON, KETCHUP, MUSTARD, OR HONEY MUSTARD

## **PREMIUM LATE NIGHT SNACK | \$12 PER PERSON**

- TASTY TACO BAR WITH LOADED NACHOS & DIRTY RICE
- MINI BURGER BAR & BATTERED FRIES

## **QUESADILLA BAR**

**CHOICE OF (2):** CHICKEN, SHRIMP, STEAK, OR VEGGIE  
(CHEDDAR, JALAPENO, BLACK OLIVES, & TOMATO - SALSA & SOUR CREAM)