

2014 All Inclusive

Rental package for the beautiful Grand Ballroom of the Sherman Street Event Center, includes security, cleanup, rental items (tables, chairs, linen, china, glassware & flatware), service staff, buffet-style dinner, and hosted bar service (beer, wine, well cocktails & soft drinks).

Menu Ideas

Choice of 3 Passed Appetizers

Potstickers
Apple and Feta Tartlets
Buffalo Empanadas
Coconut Chicken Bites
Caprese Skewers
Sausage Stuffed Mushrooms
Watermelon, Blue Cheese & Basil Skewers
Goat Cheese Boursin on an Endive Petal
Deviled Eggs Garnished With Caviar
Petite Quiche

Choice of 2 Side Dishes

Fresh Green Beans Amandine or Farmier
Broccoli
Sautéed Garden Vegetables
Asparagus with Lemon Zest
Roasted Root Vegetables
Garlic Mashed or Oven Roasted Potatoes
Apricot Wild Rice Pilaf
Sweet Potato Oven Fries
Quinoa with Veggies
Roasted butternut Squash
Wilted Greens

Preset Salad

offered with homemade rolls & dairy fresh butter
Choose from
Salad of Mixed Greens *with fresh pears, gorgonzola, sugared walnuts & aged balsamic*
Traditional Caesar
Strawberry Spinach *with feta, red onion & poppy seed dressing*

Choice of Single Entrée

Additional Entrees \$8
Chicken Angelique
New York Strip Loin Carving Station
Buffalo Flank Steak Carving Station
Herb Crusted Roast Pork Loin Carving Station
Molasses Glazed Salmon
Southern Italian Pasta Sautee Station
Grilled Talapia with Mango Salsa
Shish Kabobs (\$2 upcharge)
Garlic Butter Shrimp Skewers (\$4 upcharge)
Tracy's Famous Lamb Chops (\$5 upcharge)
Beef Tenderloin (\$7 upcharge)
Crab Cakes with Lemon Aoli (\$7 upcharge)

Dessert

Michael's Chocolate Cake (Gluten Free- \$3 extra)
Chocolate Mousse with Raspberry Coulis
Bread Pudding with Bourbon Sauce
Michael's Homemade Cheesecake
Fresh Berries in Pernod

Many more choices available to enhance menus, beverages, linens, and décor

Starting at \$80 per guest plus tax and gratuity