

Corporate Buffet Package: \$72/pp

2 Stationary Hors D'oeuvres

1 Buffet Salad

2 Buffet Entrées

Soft Brioche Rolls

3 Buffet Sides

Dessert/Pastry Bar

***Package Includes:**

Grandale Site Fee, 4-hour time frame for event, 40x40 Tent, Staffing, High End Disposable Plates, Silverware, Napkins, Tables, Chairs, Linens, Non-Alcoholic Beverages and Cornhole Games

***Package Excludes:**

Taxes/Fees, Gratuity, Wine Tastings, Beer/Wine, Additional Tent for parties of 60 or more and Additional Portable Restroom

Enhancements:

Wine Tasting: \$8.00/PP, A 4-Wine Tasting by our Tasting Professional

Beer & Wine: \$9/PP or purchase by the case (suggestions below)

<u>Guest Count</u>	<u>Beer/Wine</u>
0-60	3 cases
61-100	3-4 cases
101-180	5-8 cases
181-300	7-10 cases

Additional Tent for Larger Parties:

40x40 tent = 61 to 100 guests = \$17/PP

40x80 tent = 101 to 180 guests = \$17/PP

40x100 tent = 181 to 300 guests = \$16/PP

Additional Restroom: \$12.00/PP (recommended for parties of 100+)

Stationary Hors D'oeuvres:

- * European Cheese Display with Gourmet Crackers and Baguette
- * Seasonal Fruit and Berry Display
- * Vegetable Crudité with Smoked Blue Cheese Dip
- * Chilled Maryland Crab Dip with Organic Tortillas and Pita Chips

Buffet Salad:

- * Local Spinach tossed in a Creamy Peppercorn Dressing with Cherry Tomatoes, Crumbled Blue Cheese and Caramelized Onions
- * Local Mixed Greens tossed in a Champagne Vinaigrette with Crumbled Goat Cheese, Strawberries and Candied Pecans
- * Green Leaf Lettuce tossed in a Creamy Pesto dressing topped with Grilled Red Peppers, Local Corn and Crispy Tortillas
- * Mesclun Lettuce tossed in an Apple Cider Vinaigrette with Sautéed Apples, Goat Cheese and Walnuts
- * Grandale Caesar Salad with Herb Croutons

Buffet Entrées:

**Served with Soft Brioche Rolls*

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| *Local Pulled Pork Shoulder | *Sliced Flank Steak |
| *BBQ Chicken Quarters | *Salmon: Grilled or BBQ Glazed |
| *Country Fried Chicken | *Seared Mahi Mahi |
| *Smoked Beef Brisket with BBQ | *Free Range Chicken Breast |
| *St. Louis Style Pork BBQ Ribs | *Basil Lime Bistro Filet |
| *Local Grilled Pork Loin Chops | *Italian Sausage and Shrimp over |
| *Poblano & Coffee Beef Tenderloin | Rotini Pasta Tossed in Parmesan |
| | Cream with Sundried Tomatoes, |
| | Mushrooms and Pesto |

Buffet Sides:

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| *American or German Potato Salad | *Sliced Watermelon |
| *American Coleslaw | *Grilled Vegetables |
| *Three Cheese Macaroni and Cheese | *Fingerling Potatoes |
| *Buffet Style Street Corn | *Cucumber & Tomato Salad |
| *Baked Beans topped with Bacon | *Broccolini |
| *Heirloom Tomato & Onion Salad | *French Beans |
| *Herb Cous Cous | *Green Beans w/Balsamic and |
| | Roasted Shallots |

Dessert/Pastry Bar

- *Cookies
- *Brownies
- *Petite Fours
- *Cheesecake
- *Fruit and Berry Display

Non-Alcoholic Beverages:

- *Coke
- *Diet Coke
- *Sprite
- *Lemonade
- *Bottled Water