



RIVERFRONT
Events

COCKTAIL PARTY PACKAGES



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HORS D'OEUVRES

BUTLERED HORS D'OEUVRES



Tier 1 • Choose 4 • \$18 Per Person | Tier 2 • Choose 6 • \$22 Per Person | Tier 3 • Choose 8 • \$26 Per Person
Pricing is Intended to Mix & Match. Hors D'oeuvres are Priced Per Person to be Butlered for a One-Hour Duration.
All Pricing is Subject to a 22% Service Charge. Pricing & Availability are Subject to Change Without Notice.

COLD

- Goat Cheese Stuffed Dates
Toasted Almonds, Sherry Honey, Chives
- Sun-Dried Tomato & Pub Cheese
Roasted Garlic-Crostini, Scallions
- Roasted Corn & Avocado Salsa
Corn Crisps, Red Pepper-Cilantro Relish
- Ahi Tuna Poke
Seaweed, Seasonal Fruit, Wonton Crisp, Togarashi
- Shrimp Cocktail *Cocktail Sauce*
- Smoked Salmon *Sliced Cucumbers, Lemon-Dill Crème Fraiche*
- Mini Avocado Toasts *Arugula, Tomato, Sourdough*
- Brie Crostini *Strawberries, Basil, Honey, Toasted Brioche*
- Tomato, Basil & Mozzarella Skewers *Aged Balsamic Reduction*
- Lobster Deviled Eggs *Maine Lobster, Parmesan Crisp, Snipped Chives +\$2 Per Person*



HOT

- Confit Pork Belly *Hoisin Glaze, Chili Crisp, Scallion*
- Buffalo Chicken Spring Rolls *Whipped Bleu Cheese, Celery*
- Garlic Toast Meatballs *Marinara, Parmesan, Basil*
- Fried Goat Cheese *Panko, Fig Jam, Chives*
- Steamed Shrimp Gyoza *Chili-Soy Reduction, Scallions*
- Beef Tenderloin-Pineapple Skewers
Soy-Ginger Glaze, Toasted Sesame Seeds
- Seared Bourbon Shrimp *Thai Chili Glaze*
- Lamb Merguez Meatball
Harissa-Tomato Jam, Goat Cheese Mousse, Cilantro
- Jumbo Lump Crab Stuffed Mushrooms *Old Bay Remoulade*
- Chicken Quesadillas *Chipotle Crema, Cilantro*
- Seasonal Vegetable Quesadillas *Chipotle Crema, Cilantro*
- Grilled Cheese *Roasted Garlic-Tomato Bisque*
- Cheesesteak Egg Rolls *Cherry Pepper Aioli, Toasted Sesame Seeds*
- Shaved Beef Tenderloin Crostini *Caramelized Onions, Horseradish Crema, Chives +\$1 Per Person*
- Bacon Wrapped Scallops
Toasted Panko, Peppered Maple Syrup +\$2 Per Person



**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Butlered Hors D'oeuvres • Hors D'oeuvres | 4

A group of people are gathered at a party, smiling and holding drinks. The background is filled with warm, bokeh lights. The word "STATIONS" is overlaid in large, white, bold, sans-serif capital letters across the center of the image. The overall atmosphere is festive and social.

STATIONS

COCKTAIL STATIONS



Pricing is Intended to Mix & Match.
Packages are Priced Per Person for a One-Hour Display.
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THE GARDEN STATION 10

(Choose Three)

Baby Spinach Salad

Bacon, Mushrooms, Eggs, Gorgonzola & Apple Cider Vinaigrette

Greek Salad

Romaine, Olives, Tomatoes, Cucumber, Feta, Pepperocinis & Greek Vinaigrette

Chopped Salad

Romaine, Carrots, Tomatoes, Corn, Cucumbers & Garlic-Herb Ranch

Traditional Caesar Salad

Romaine, Seasonal Croutons, Shaved Pecorino & House Caesar Dressing

POTATO BAR 10

Whipped Yukons & Roasted Fingerlings, Green Onions, Sour Cream,
Roasted Garlic Butter, Jack-Cheddar, Horseradish, Bourbon-Peppercorn Sauce,
Applewood Smoked Bacon & Gorgonzola

MAC N' CHEESE BAR 11

Fontina-Gruyere Bechamel, Shell Pasta, Bacon, Chives, Old Bay,
Hot Sauce, Parmesan, Monterey Jack-Cheddar, Seasonal Roasted Vegetables

Diced Chicken +\$4 Per Person | **Shrimp** +\$5 Per Person | **Lobster** +\$9 Per Person

THE PHILLY 13

Mini Cheesesteaks

Thinly Sliced Beefsteak Topped with House Made Cheese Sauce

Soft Pretzels

House Made Philly Pretzels with Beer Cheese & Mustard Sauce

Hot Dogs

Assorted Toppings Including Ketchup, Mustard & Relish



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COCKTAIL STATIONS (CONT.)



Pricing is Intended to Mix & Match. Packages are Priced Per Person for a One-Hour Display.
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SLIDER BAR 12

(Choose Three)

Pulled Pork

with Carolina BBQ & Crunchy Slaw

Classic Cheeseburger

*with Cooper Sharp American Cheese,
Tomato-Onion Jam, Roasted Garlic Aioli*

Baked Tavern Ham & Cheese

with Gruyere Cheese, Pickles & Dijon Mustard

Southern Fried Chicken

Buttermilk Brined, Lettuce, Pickles & Herb Mayo

Balsamic Portobello

*with Caramelized Onions, Roasted Garlic-Basil Aioli,
Aged White Cheddar & Arugula*

Roasted Turkey

with Swiss Cheese & Cranberry Mayo

Jumbo Lump Crab Cake +\$3 Per Person

with Old Bay Remoulade

Shaved Tenderloin +\$3 Per Person

with Provolone Cheese, Horseradish Aioli & Crispy Shallots

FLATBREAD TRIO 12

Margherita Tomato Sauce, Fresh Mozzarella, Roasted Garlic & Basil

Spinach-Ricotta

with Roasted Garlic Oil, Mozzarella & Parmigiano Reggiano

Pepperoni Tomato Sauce & Mozzarella

PASTA STATION 12

- Rigatoni with Tomato Pomodoro
- Linguini with Creamy Alfredo
- Fusili with Pumpkin Seed Pesto

Toppings Crushed Red Pepper | Pecorino | Basil | Capers |
Pancetta | Sauteed Mushrooms | Roasted Cherry Tomatoes |
Seasonal Vegetables | Fresh Baby Spinach

Chicken +\$4 Per Person | **Shrimp** +\$5 Per Person | **Crab Meat** +\$6 Per Person

**This Station Can Be Transformed into a Chef Attendant Experience.
All Chef Attended Stations are Subject to a \$100 Fee Per 50 Guests.*

LATE NIGHT MUNCHIES 13

Chicken Tenders & Dips

*Hand Breaded Chicken Tenders Served with Buffalo,
Ranch, Honey Mustard & BBQ Dipping Sauces*

Bacon Cheese Fries

*Hand-Cut Steak Fries with Applewood Smoked Bacon,
Aged White Cheddar & Ale Fondue*

Mozzarella Sticks

Marinara



COCKTAIL STATIONS (CONT.)



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STREET CART TACO STATION 14

Choice of 2 Proteins | Marinated Chicken • Ground Beef
Carnitas • Chipotle Shrimp +\$3

Pico de Gallo, Queso Fresco, Sour Cream, Cilantro, Fresh Jalapeño,
Lettuce, Tomato, Flour Tortillas, Salsa Roja, Salsa Verde, Queso Blanco
& Crisp Tortilla Chips

SHRIMP JAMBOREE 18

Jumbo Shrimp Cocktail, Shrimp Scampi, Butterflied Fried Shrimp,
Baked Stuffed Shrimp with Crab Imperial, Cocktail Sauce, Old Bay & Fresh Lemons

ARTISAN TABLE 19

Roasted Garlic Hummus & Tomato Bruschetta
Served with Grilled Bread and Crisps

Selection of Cured Meats, Imported & Domestic Cheeses
Chef's Choice of Seasonal Accompaniments

Seasonal Vegetable Display
Chefs Choice of Grilled and Crudité Vegetables

TASTE OF ASIA 22

Assorted Sushi Display with Pickled Ginger, Wasabi,
Soy Sauce, Sesame Chicken with White Rice

SEASIDE STATION 22

Chesapeake Bay Crab Cakes
Signature Blend of Fresh Blue Crab

Steamed Mussels & Clams
*in a Garlic Wine Sauce, Cocktail Sauce,
Creole Remoulade, Tartar Sauce & Roasted Garlic Aioli*

RAW BAR 18

Variety of Freshly Shucked Oysters, Jumbo Shrimp Cocktail, Chesapeake Bay Clams
on the Half Shell, Fresh Lemons, Cocktail Sauce, Mignonette & Old Bay Seasoning
Chef Attended Optional +150 per 150 Guests



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CHEF ATTENDED STATIONS



All Chef Attended Stations are Subject to a \$150 Fee Per 50 Guests. Pricing is Intended to Mix & Match. Packages are Priced Per Person for One-Hour Display. All Pricing is Subject to a 22% Service Charge. Pricing & Availability are Subject to Change Without Notice.

STIR FRY STATION 16

(Choose Three)

- Gulf Coast Shrimp
- Organic Free-Range Chicken
- Crispy Tofu
- Marinated Flank Steak +\$2 per person

Accompaniments

Jasmine Rice, Lo Mein Noodles, Broccoli, Peppers & Onions, Napa Cabbage, Edamame, Carrots, Teriyaki, Sweet Thai Chili Sauce & Spicy Garlic-Chili Glaze



CARVING STATION 23

(Choose Two)

- Herb Roasted Pork Loin with Mustard Cream
 - Brined Turkey Breast With Shallot Velouté & Cranberry Relish
 - Brown Sugar-Honey Glazed Spiral Ham with Pineapple Salsa
 - Roasted Tenderloin with Black Pepper Port Wine +\$7 per person
 - Slow Roasted Prime Rib with Horseradish Crema & Rosemary Jus +\$9 per person
- Chef's Choice of Seasonal Vegetables & Starch*



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DESSERT STATIONS



Packages are Priced Per Person for One Hour-Display.
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COOKIES & BROWNIES 7

Assortment of Cookies, Brownies & Blondies

CHOCOLATE LOVERS 8

- Chocolate Covered Pretzels & Vanilla Wafers
- Double Layered Chocolate Cake
- Fresh Seasonal Fruit Kabobs & Churros
with Chocolate Dipping Sauce

SUNDAE DESSERT BAR 10

Ice Cream

Vanilla, Chocolate, Strawberry & Mint Chocolate Chip

Accompaniments

Heath Bar, Mini Marshmallows, Peanut Butter Cups, Fudge Brownies, Banana Slices, Fresh Whipped Cream, Chocolate & Caramel Sauce, Sprinkles, Crushed Oreos, Chocolate Chips, Fresh Strawberries & Maraschino Cherries

CHEESECAKE BAR 9

Seasonal Flavors with Chef's Choice of Accompaniments

FRENCH TABLE 9

Assortment of Classic French Desserts Including Macaroons & Tarts

DONUT STATION 9

Assortment of Toppings & Frostings

Toppings: Heath Bars, Mini Marshmallows, Peanut Butter Cups, Sprinkles, Crushed Oreos & Chocolate Chips

Frostings: Strawberry, Chocolate & Vanilla

TIERED DESSERTS 11

Assortment of Mini Cupcakes, Cannoli's, Gluten Free Almond Cakes, Cheesecake, Freshly Baked Cookies, Brownies & Blondies

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A close-up photograph of three wine glasses filled with white wine. The glasses are arranged in a row, with the one in the foreground being the most prominent. The wine is a pale yellow color. The background is blurred, suggesting a bar or restaurant setting. The text "FROM THE BAR" is overlaid in the center of the image in a bold, white, sans-serif font.

FROM THE BAR

A LA CARTE BAR PACKAGES



All A La Carte Bar Packages are Subject to a \$250 Bar Setup Fee.

Includes Soft Drinks, Assorted Juices & Water.

All Pricing is Subject to a 22% Service Charge.

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Individual Cash Bar

Each Individual Guest Pays Their Own Bar Tab.

Hosted Consumption Bar

The Host Pays the Entire Group's Tab on an A La Carte Basis.

Drink Tickets (Bar Options are Priced Per Ticket)

Beer & Wine Only \$8 • Standard Level \$10 • Premium Level \$12

BOTTLED BEER

DOMESTIC BOTTLES 5 *(Choose Three)*

Miller Lite • Coors Light • Budweiser • Michelob Ultra • Yuengling Lager

IMPORTED BOTTLES 6 *(Choose One)*

Corona Extra • Corona Light • Heineken • Stella Artois

SPECIALTY BOTTLES 8 *(Choose One)*

Blue Moon Belgian Wheat Ale • Dogfish Head 60 Minute IPA
Yards Philadelphia Pale Ale • White Claw Seltzer Flavors

NON-ALCOHOLIC BOTTLES 4

• O'Douls

WINE

WHITE BY THE GLASS 10 *(Choose Two)*

Chardonnay • Pinot Grigio • Sauvignon Blanc • Riesling
Rosé • White Zinfandel

RED BY THE GLASS 10 *(Choose Two)*

Pinot Noir • Red Blend • Malbec • Cabernet Sauvignon • Merlot



A LA CARTE BAR PACKAGES (CONT.)



LIQUOR

(Choose Level)

Call Level

New Amsterdam Vodka • Cruzan Rum • Jose Cuervo Silver Tequila
New Amsterdam Gin • Jim Beam Bourbon • Seagram's 7 Whiskey
Dewar's White Label Scotch

Mixed 9 • Rocks 11 • Up 13

Mid-Shelf

Tito's Vodka • Stateside Vodka • Smirnoff Vodka Flavors • Malibu Rum
Captain Morgan Rum • Bacardi Rum • Jose Cuervo Silver Tequila
Beefeater Gin • Jack Daniel's Whiskey • Bulleit Bourbon • Bulleit Rye
Johnnie Walker Black Scotch • Bailey's Irish Cream

Mixed 10 • Rocks 12 • Up 14

Top Shelf

Grey Goose Vodka • Ketel One Vodka • Bacardi Superior Rum
Captain Morgan Rum • Patron Silver Tequila • Jose Cuervo Gold Tequila
Bombay Sapphire Gin • Tanqueray Gin • Jameson Irish Whiskey
Crown Royal Whiskey • Knob Creek Bourbon • Johnnie Walker Black Scotch
Glenlivet 12 Year Scotch • Kahlua Liqueur • Frangelico Liqueur • Bailey's Irish Cream

Mixed 11 • Rocks 13 • Up 15



OPEN BAR PACKAGES



Package Prices come with 1 Bar Set Up and a Second One can be Added for an Additional \$250.

Includes Soft Drinks, Assorted Juices & Water. Packages are Priced Per Person.

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	ONE HOUR	TWO HOURS	THREE HOURS	FOUR HOURS
BEER & WINE <ul style="list-style-type: none"> • Two Red Wines By The Glass • Two White Wines By The Glass • Three Domestic Bottled Beers 	15 <i>per person</i>	20 <i>per person</i>	26 <i>per person</i>	32 <i>per person</i>
STANDARD <ul style="list-style-type: none"> • Two Red Wines by the Glass • Two White Wines by the Glass • Three Domestic Bottled Beers • One Imported Beer • One Specialty Beer • Mid-Shelf Liquors 	20 <i>per person</i>	28 <i>per person</i>	36 <i>per person</i>	44 <i>per person</i>
PREMIUM <ul style="list-style-type: none"> • Three Red Wines by the Glass • Three White Wines by the Glass, • Three Domestic Bottled Beers • One Imported Beer • One Specialty Beer • Top-Shelf Liquors 	25 <i>per person</i>	35 <i>per person</i>	45 <i>per person</i>	55 <i>per person</i>



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