



SOMETHING CLASSIC

THE ART OF CELEBRATION



HORS D'OEUVRES MENU

EXCELLENCE. ENTERTAINMENT. ENVIRONMENT.

SMALL PLATES

BUTLERED OR PLACED | 4 DOZEN MINIMUM OF EACH | CHEF(S) REQUIRED FOR ASSEMBLY

TAPAS MENU

SPICED LAMB CHOP. CUCUMBER YOGURT. WARM SPICED OLIVES * - 4
JAMON SERRANO. AGED MANCHEGO. FIG PRESERVES - 4
FRIED EGGPLANT. HONEY. ROSEMARY - 2.5
JAMÓN & CHICKEN CROQUETAS. ROMESCO - 2.5
GAMBAS AL AJILLO. SHRIMP. GARLIC SAUTE. OLIVE OIL - 5
STEAMED BEER CLAMS. CHORIZO. AJO BUTTER * - 4.5
PULLED LAMB TAGINE. DRIED APRICOTS. COUS COUS. NATURAL JUS - 3.5
MOORISH CHICKEN KEBOBS. HONEY. CINNAMON. CAYENNE. HUMMUS. PITA - 3
MED SALAD. GREEN MELON. MINT. FETA. HEIRLOOM TOMATOES - 3
SEARED SCALLOP. POTATO PUREE. FINO BUTTER SAUCE * - 8
CREME CARAMEL. CANDIED ORANGE PEEL. SYRUP - 2.5

OH, SO SOUTHERN

NC HARKER'S ISLAND OYSTER. STRAWBERRY CHAMPAGNE MIGNONETTE * - 2.5
SOUTHERN ZEN. GEECHIE BOY MILLS SHRIMP & GRITS. ASIAN SPOON - 2.5
GARDEN SHOTS. MASON JAR. CAROLINE BLEU CHEESE - 2
SHE-CRAB SOUP SIPPERS. SHERRY. CHIVES - 2.5
PETITE CHICKEN & WAFFLES. PEACH MAPLE SYRUP. PECAN DUST - 2
THOMASVILLE TOMME. APPLE BUTTER. TOAST - 2.5
BLUE CRAB TOAST. GREEN ONION - 3
BUTTERMILK FRENCHED FRIED CHICKEN. PICKLED CUCUMBER - 3
SHRIMP PO BOY SLIDER. AIOLI. PICKLE. TOMATO. HOT PEPPER SAUCE - 4
CAROLINA SHRIMP COCKTAIL SHOOTER. HEIRLOOM TOMATO GAZPACHO - 3.5
PAN FRIED SWEET POTATO LATKES. COLLARD GREENS. PEPPER RELISH - 3
EASTERN GLAZED PULLED PORK BBQ CAST IRON SKILLET. CREAMED CORN - 3
CLASSIC CHICKEN PIE. ROSEMARY. LEEKS - 5
SUMMER SALAD. WATERMELON, FETA. GREEN CHILE. MINT. BALSAMIC REDUCTION - 2.5
BEEF TENDERLOIN TOAST. HORSERADISH CREAM. FRIED LEEKS * - 3.5
SWEET POTATO BISCUIT. FRIED GREEN TOMATO. PEPPER RELISH - 2.5
MASON JAR. BANANA PUDDING. VANILLA WAFER - 3
SALTED CARAMEL APPLE HAND PIES - 2.5
WARM PEACH COBBLER. CAST IRON SKILLET - 3

LA VIE EN ROSE

POACHED SALMON. SPINACH. CAPERS. CHABLIS. BUERRE. DILL * - 4
POTATO & LEEK SOUP SIPPER. BACON - 2
PETITE FRENCH ONION SOUP. GRUYERE TOAST - 3
FRIED CHEVRE BUTTON. ROASTED BEETS. BALSAMIC GLAZE - 2.5
HAM & GRUYERE CREPES. DIJON - 3.5
FRENCHED POULET. ROASTED LEEKS. DIJON PEPPERCORN CREAM - 2.5
TUNA NICOISE TARTINE. OLIVE OIL TUNA. OLIVE TAPENADE. EGG - 2.75
SALMON RILLETTE. CORNICHONS. ONION PRESERVE. DIJON. GRILLED TOAST * - 3
BEET CURED SAUMON FUME. CAPERS. CUCUMBER. RED ONION SALAD * - 3
DUCK FOIE GRAS MOUSSE. GRILLED TOAST. APRICOT PRESERVES - 2.5
CHOCOLATE POT DE CREME - 2.5
CLASSIC CREME BRULEE - 3

LA DOLCE VITA

MARINATED OLIVES. PRESERVED LEMON. BAY LEAF - 2
HEIRLOOM TOMATO & BASIL BRUSCHETTA - 2
FRIED EGGPLANT. RICOTTA. ROASTED PEPPER FONDUE - 2.5
FRIED SQUASH BLOSSOMS. RICOTTA (SEASONAL) - 3
GREEN MELON CUBES. PROSCIUTTO FLOWER. AGED BALSAMIC - 2.5
LAMB OSSO BUCCO. SAFFRON RISOTTO - 3.5
CRISPY FRIED. CHICK PEAS. VOLCANO SALT. MEDITERRANEAN SPICES - 2
PORK POLPETTI. GORGONZOLA BAROLO FONDUE - 3
ROASTED MONKFISH. SPICY PUTTANESCA. CRISPY CAPERS - 3.5
BLISTERED TOMATOES. WARM GOAT CHEESE CAKE. BASIL PUREE - 2
TOMATO & OLIVE BRAISED LAMB MEATBALL. POLENTA - 3

SOUTH PACIFIC

TOKYO MARTINI. SEAWEED SALAD. SPICY SESAME TUNA. WONTON CHIPS * - 6.5
PETITE BAMBOO STEAMER POT. PORK DUMPLING. SESAME SCALLION SOY SAUCE - 2.5
FRIED DUCK WINGS. SPICY SWEET CHILI SAUCE - 3
CHICKEN KATSU. PONZU DIPPING SAUCE - 2
CHAO SHOU. SZECHUAN CHICKEN WONTONS. PEANUT CHILI SAUCE - 2.5
HOISIN SESAME BEEF MEATBALLS. SCALLIONS - 2
VIETNAMESE SHRIMP SPRING ROLLS - 3
BASIL. MINT. RICE NOODLES. PLUM SAUCE
BBQ LACQUERED SALMON. WILTED SPINACH. MISO BROTH * - 4.5
PORK BELLY BAHN MI SLIDERS. MARINATED CUCUMBERS. KIMCHI. SRIRACHA - 3.5

SOUTH OF HERE

BEEF BRISKET EMPANADA. CHIMICHURRI SAUCE - 3
COFFEE BRAISED SHORT RIB SKILLET. GRILLED MEXICAN CREAMED CORN - 3.5
OAXACAN STREET TACO - 3
SPICED LAMB. PICO DE GALLO. LIME CREMA. PICKLED ONION. CILANTRO
RED SNAPPER PERUVIAN CEVICHE * - 4
LOLLA ROSSA. AJI LIMO. RED ONION. PARSLEY. LIME
NARANJA MOJITO SORBET - 2.5
MUDDY RIVER RUM. RAW SUGAR CANE. CANDIED ORANGE. MINT
PORK RIBEYE CARNITA. MAYAN CHAYA BROWN BUTTER * - 4
PEPPER RELISH. TWICE FRIED PLANTAINS. LIME INFUSED GREEN RICE
SHRIMP CEVICHE COSMO. CUCUMBER. ONION. GARDEN TOMATO. CILANTRO. LIME * - 5
TUNA CRUDO. AVOCADO CRUDO. CHILIES * - 4
BARBADOS RUM GLAZED CHICKEN. SUGAR CANE SKEWER. AVOCADO. COCONUT RICE - 3
GRILLED MAHI MAHI. RAINFOREST YUCA CHIPS. PINEAPPLE SALSA * - 3.5
MARGARITA STRAWBERRIES - 3.5
MEXICAN WEDDING COOKIES. PECANS. COCONUT FLAKES. LIME ZEST
CINNAMON DUSTED CHURRO. CARAMEL CREME - 2.5
MEXICAN HOT COCOA. HOUSE MASHMALLOW - 2.5
WATERMELON REFRESCANTE. CUCUMBER. LIME - 2

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WELSH RAREBIT. TOASTS. GLOUCESTER CHIVE BUBBLY - 2.5
GREEN COCONUT CURRY SHRIMP SPOONS - 2.5
CHEDDAR ALE SOUP SIPPERS - 2.5
BEEF WELLINGTON. DECONSTRUCTED SPOON * - 3
LAMB SHEPHERD'S PIE. CAST IRON SKILLETS - 4
BLARNEY BANGER BOBS. SINGLE MALT MUSTARD - 2.5
FLASH FRIED POTATO CHALICE. CREME FRAICHE. CAVIAR. CHIVES - 2.5
ENGLISH FISH & CHIPS - 5
NEWSPAPER CONES. MALT VINEGAR. BLACK & TAN SHOOTERS
SCOTTISH KILTIE. SMOKED SALMON. HORSERADISH CREAM. FARM EGG - 2.5
TOMATO GLAZED "MEATLOAF" CUPCAKES. MASHED POTATO "ICING" - 2.5
BITTERSWEET CHOCOLATE DIPPED BACON - 2

FIG & MARSCAPONE BUNDLES. BALSAMIC REDUCTION - 2.75
ARTICHOKE HEART STUFFED WITH TRIO OF SAVORY CHEESES - 2.5
WILD MUSHROOM PIZZETTE (SERVES 3-4) - 12
ROASTED GARLIC. PARMIGIANNOREGGIANO
PETITE PROSCIUTTO PANINI - 5
FRESH MOZZARELLA. ROASTED PEPPERS. BALSAMIC PAINT
CHAR-GRILLED CHICKEN. ROSEMARY SKEWER - 4
ROCKET LETTUCES. CANDIED ORANGE PEEL. CITRUS VINAIGRETTE
DEAN MARTINI - 4
ARUGULA COSMO. HEIRLOOM TOMATOES. MOZZARELLA. BASIL VINAIGRETTE
APEROL SPRITZ — PROSECCO WITH APEROLE (BLOOD ORANGE & RHUBARB LIQUOR) - 5
PISTACHIO GELATO. CHOCOLATE CONE. CHOCOLATE POP ROCKS - 4
CHOCOLATE ESPRESSO TART. MASCARPONE CREMA - 2.5
LEMONCELLO JELLO SHOOTERS - 3

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

LARGE PLATES

THE GAUCHO STATION

BRAZILIAN GRILLED SKEWERS
PICANHA BEEF * - 3 CHURASCO CHICKEN - 2.5
LINGUICA SAUSAGE - 3.75
CHIMICHURRI & SALSA PICANTE

THE CARVING TABLE

ROSEMARY BEEF TENDERLOIN * - 250 (15-20)
CROISSANTS, ROLLS, HORSERADISH & HONEY MUSTARD
SAUTE OF WILD MUSHROOMS & ROASTED GARLIC - 35
WARM ZINFANDEL DEMI GLAZE - 30

ROSEMARY ROASTED LEG OF LAMB * - 165 (15-25)
TZATZIKI, MINT SAUCE, BLISTERED TOMATOES, ROLLS

HOUSE-RUBBED PASTRAMI 9 - 300 (40-50)
PRETZEL ROLLS, MUSTARDS, RUSSIAN, SAUERKRAUT
SESAME SEARED TUNA LOIN * - 6
SPICY MAYONNAISE, SEAWEED SALAD, WONTONS

SPANISH SERRANO CARVING BOARD - 6
FEATURING JAMON IBERICO
PAN CON TOMATE
GRILLED FARM BREAD, TOMATO, GARLIC, OLIVE OIL

SCANDINAVIAN SALMON GRAVLOX * - 175 (30-40)
ABSOLUT CITRON - DILL - PICKLED RED ONIONS - CAPERS
DILLED CUCUMBER POTATO SALAD
HORSERADISH SAUCE - LAVOSH - BROWN BREAD
OPTIONAL POLISHED ICE SLAB, SNOW - 350

TRI-TIP GRILLED BEEF BRISKET - 240 (30-40)
CREAMY JALAPEÑO COLE SLAW, BOURBON BBQ SAUCE
TEXAS TOASTS

OLD DOMINION CARVING BOARD - 295 (40-50)
BONE-IN VIRGINIA CARVING HAM, BOURBON GLAZE
COUNTRY HAM, BISCUITS, CORN BREAD, CROISSANTS
CRANBERY COMPOTE, MUSTARDS, CORN RELISH

HERB MOZZARELLA CARVING BOARD - 5
FOCACCIA POINTS, CANDIED PANCETTA
HEIRLOOM TOMATOES, SALT TASTING

THE TACO CART CHOICE OF TWO - 6

PICO DE GALLO, PICKLED ONION, CILANTRO, CREMA
BEEF SHORT RIBS
SPICED LAMB
DUCK CONFIT, CARAMELIZED ONIONS
PORK CARNITAS
ESPRESSO-CHIPOTLE RUBBED LAMB SHANK
MOJITO PULLED CHICKEN THIGHS
WILD MUSHROOMS, ONIONS & PEPPERS
STRAWBERRY MARGARITA PUSH POPS

THE BISCUIT BAR - 5.5

WARM BUTTERMILK & SWEET POTATO BISCUITS
SAUSAGE GRAVY, SKILLET HAM
GINGERBREAD & HONEY BUTTERS, RASPBERRY JAM

GRILLED CHEESE STATION CHOICE OF TWO - 6

SPICY PIMIENTO CHEESE, FRIED GREEN TOMATO
FRENCH PB&J, PEAR, BRIE & JAMON
SAGA BLEU, BROCCOLI RABE, SAUSAGE,
GRUYERE, PROSCIUTTO, DIJON
CAPRESE, TOMATO, MOZZARELLA, BASIL
BLT, BACON, ARUGULA, TOMATO
BUFFALO BLEU, SPICY CHICKEN, CAROLINA BLEU
BEER CHEDDAR, CARAMELIZED ONION, BACON
CONSIDER TOMATO BISQUE SHOTS

LATE NIGHT MENU

PETITE BBQ SANDWICHES, SLAW, EASTERN SAUCE - 3
POTATO SKINS, CHEDDAR, BACON, SOUR CREAM - 3.25
MAN DIP, SPICY CHICKEN, BLEU, SCALLIONS, TOASTS - 3
BANDITO BAR, QUESO, CHIPS, EL GUAPO GUACAMOLE, SALSA - 4.5
PETITE PEPPERONI PIZZAS, INDIVIDUAL PIZZA BOXES - 3.5
PHILLY CHEESESTEAKS, STEAK, PROVOLONE, PEPPERS, ONIONS, AIOLI - 3
SLOW-ROASTED HONEY CHIPOTLE CHICKEN WINGS - 5
NY HOT DOGS, MUSTARD, GRILLED KRAUT & ONIONS - 4
MEATBALLS, BOURBON BBQ - 3

"MILK & COOKIES" - 3

MILK SHOTS & WARM COOKIES
CHOCOLATE CHIP & RED VELVET

SEOUL FOOD

BAHN MI DUO - 7.5
PETITE BAGUETTES, PORK BELLY, SHRIMP
MARINATED CUCUMBERS, RADISHES, CABBAGES, CHILI SAUCE

KOREAN BBQ - 6.5

SPICY PORK BELLY & BEEF BRISKET
BEAN SPROUTS, KIMCHI,
WILTED SPINACH, SALAD, CHILIES, SRIRACHA

NOT JUST ANOTHER NOSH

LOTSA LATKA LOVE - 6
SWEET POTATO, ZUCCHINI, YUKON GOLD POTATOES
CREME FRAICHE, PEAR COMPOTE, APPLESAUCE
TABLESIDE SAUTE

HERBED FALAFEL - 6

TZATZIKI, PITA, TABOULEH SALAD

THE REUBEN STATION - 6

TABLESIDE DISPLAY, RYE, RUSSIAN, MUSTARD
PASTRAMI *, TURKEY, KRAUT, SWISS

THE CLASSIC KIDDISH - 17

POPPY SEED EGG SALAD
ALBACORE TUNA SALAD
HOUSE MADE MACARONI SALAD
SHERRY CHOPPED LIVER, FARM EGGS
BAGELS, NOVA, WHITEFISH, CREAM CHEESE *
TOMATOS, ONIONS, PICKLES

INDIVIDUAL NOODLE KUGELS - 3

BLINTZES - 5
CHEESE & BLUEBERRY
SOUR CREAM, APRICOT JAM, APPLE BUTTER

PANCAKE STATION - 6

STACKS OF BUTTERMILK PANCAKES
FRESH BLUEBERRIES & STRAWBERRIES
WHIPPED CREAM, WALNUTS, CHOCOLATE CHIPS
RASPBERRY SYRUP, MAPLE SYRUP, PEACH SYRUP

SHORTCAKE BAR - 5

LEMON POUND CAKE SLICES
STRAWBERRIES & BLUEBERRIES
WHIPPED CREAM & CHOCOLATE SYRUP

PIES IN THE SKY - 3 EACH

SALTED CARAMEL APPLE HAND PIES RASPBERRY COBBLERS
PEACH SKILLET COBBLERS BLUEBERRY MASON PIES
PEANUT BUTTER & CHOCOLATE TART LEMON TART

S'MORES BAR - 7.5

HOUSE-CRAFTED MARSHMALLOWS
WALNUT SALTED CARAMEL/ CHOCOLATE BARS
PEANUT BUTTER CUPS
CINNAMON & CHOCOLATE GRAHAMS
PETITE S'MORES CUPCAKES

DESSERT STATION - 5

COCONUT CHOCOLATE MACAROONS, PEANUT BUTTER BROWNIES
TRUFFLES, MYER LEMON TARTS, CHOCOLATE MADELEINES
ESPRESSO BISCUITS, CHOCOLATE DIPPED STRAWBERRIES
WHITE CHOCOLATE PISTACHIO BUNDLES, PETITE CUPCAKES

ICED CAPPUCINO BAR - 4

WHIPPED CREAM, CHOCOLATE SHAVINGS, CINNAMON

ICE CREAM SAMMIE BAR - 6

CHOICE OF TWO EACH ASSEMBLED TABLESIDE
COOKIES:
PEANUT BUTTER, S'MORES,
RED VELVET, GINGER
MEXICAN CHOCOLATE
CHOCOLATE CHIP
I SCREAM:
SALTED CARAMEL
STRAWBERRY, WALNUT
COCONUT, MYER LEMON
CHOCOLATE CHIP

MARVELOUS MIMOSAS - 7

PROSECCO, SPARKLING PEACH NECTAR
PINEAPPLE JUICE, ORANGE JUICE
FRESH BERRIES, PEACHES

MEDITERRANEAN MEZZE - 5

HOUSE - HUMMUS
ROSEMARY INFUSED OLIVES
ROASTED EGGPLANT CAVIAR
MARINATED GIGANTE BEANS
CUCUMBER & MINT TZATZIKI
PITA CRISPS, LAVOSH & SPLIT CARROTS
CONSIDER ADDING:
SPICED LAMB KOFTA - 3.25 EACH
CHICKEN SHISH KEBOBS - 1.50 EACH

THE CROSTINI BOARD - 4.5

OLIVE TAPENADE
GARDEN RATATOUILLE
TOMATO - BASIL SALSA
MARINATED CANNELINI BEANS
ROASTED GARLIC CLOVES, GORGONZOLA
OVER-NIGHT TOMATO DIP, GOAT CHEESE, RICOTTA
ITALIAN TOASTS

SALUMI - 7

PROSCIUTTO DI PARMA, SOPPRASATTO, SPECK
BRASAOLA, OLIVE OIL, LEMON ZEST
PARMIGIANO, OLIVE OIL, PEPPER FLAKE, PARSLEY
OLIVES - PANE

FLATBREADS

EACH SERVES 3-4 GUESTS

MUSHROOMS, PROVOLONE, ROASTED GARLIC - 12
SPANISH AZUL, CARAMELIZED ONIONS, TOMATOES - 12
ROMA TOMATOES, ITALIAN SAUSAGE, MOZZARELLA - 11
EGGPLANT & ZUCCHINI RATATOUILLE - 10
EASTERN NC PORK BBQ, ASHE COUNTY CHEDDAR - 12
CLASSIC BOLOGNESE - 12

WEST COAST RAW BAR

KUMAMATO OYSTERS, CUCUMBER MIGNONETTE * - 250
HALIBUT CAKES, WASABI CUCUMBER AIOLI - 5
CURED ALASKAN SALMON, FRIED CAPERS, LAVOSH * - 5
POTATO CHALICES * - 4
CREME FRAICHE, CAVIAR, CHIVES, BACON
DUNGEONESS CRAB CEVICHE, WONTON CRISPS * - 5
COCKTAIL CRAB CLAWS, CHILE LIME AIOLI - 165 (70)
CALIFORNIA GAZPACHO SHRIMP SHOOTERS - 3

GAZPACHO BAR - 7

DUO OF GARDEN GAZPACHOS
HEIRLOOM TOMATO, YELLOW TOMATO
AVOCADO, CAROLINA SHRIMP, CREME FRAICHE
SCALLIONS, HOT SAUCE, CITRUS VODKA SHOT

NC GOODNESS

CHAPEL HILL CREAMERY BRIE, STRAWBERRIES - 3
ROASTED BEETS, BOSKY CHEVRE, BALSAMIC GLAZE - 4
CRAB CAKES, CAROLINA REMOULADE - 4.5
SWEET POTATO HAM BISCUITS - 2.5
CHEESE ALE FONDUE - 6
HIGHLAND ALE, GRUYERE CHEESE
SOFT PRETZELS, HENDERSONVILLE APPLES
CAROLINA SHRIMP COCKTAIL - 9.5
HORSERADISH COCKTAIL SAUCE
LOCAL ARTISANAL CHEESE BOARD - 6.5
CHEF'S CAROLINA SELECTION
WOODEN CHEESE BOARD, DRIED FRUITS
SOUTHERN PECANS, APPLE BUTTER

SHARING

ROASTED SHOSHITO PEPPERS, SALT - 2
GRILLED VEGETABLES - 3.25
PICKLED GARDEN HARVEST - 2
GRILLED ROSEMARY SKEWERED SHRIMP - 2.75
BEEF CARPACCIO * - 7.5
DRESSED LEMON MICRO GREENS SALAD
LEMON ZEST, TOASTS
STEAMED MUSSELS * - 6
CHABLIS, SHALLOTS, TOMATO, GARLIC, BUTTER
GRILLED FRUIT DISPLAY - 4
CHOCOLATE DIPPED STRAWBERRIES - 125
48 LONG STEMMED STRAWBERRIES

BLOODY MARY BAR - 12

ABSOLUTE VODKA, ZING ZANG
CELERY, CUCUMBERS, DILLY BEANS
PICKLED OKRA, HOT SAUCES, LIME
CRACKED PEPPER, STUFFED OLIVES

OUR MENUS INCLUDE
SERVING PIECES, STAINLESS CHAFERS, WHITE SQUARE PAPER PLATES & COCKTAIL NAPKINS
COCKTAIL PLATES & FORKS ARE AVAILABLE AT AN ADDITIONAL CHARGE

FULL SERVICE MINIMUMS
40 GUEST FOOD MINIMUM FOR EACH ITEM & \$1,200 FOOD MINIMUM, PLEASE

AWARDS & HONORS
WBENC NATIONAL CERTIFICATION
2015 BEST CATERER AWARD - CHARLOTTE MAGAZINE
2013 RESTAURATEURS OF THE YEAR - CHARLOTTE MAGAZINE
JAMES BEARD NOMINATION & SOUTHERN HERITAGE DINNER, NYC
GREEN AWARD - CHARLOTTE BUSINESS JOURNAL/NATIONAL STEVIE AWARD
NC COMPANIES TO WATCH AWARD - EDWARD LOWE FOUNDATION
SMALL BUSINESS OF THE YEAR FINALIST - BUSINESS NC MAGAZINE
ENTERPRISING WOMEN OF THE YEAR AWARD - ENTERPRISING WOMEN MAGAZINE - JILL MARCUS

THE ART OF LIBATION

BAR OPTIONS - UNLIMITED THREE HOUR EVENT
ICE BOWL, SCOOPS,, SODAS, SPARKLING WATER & NAPKINS

CLASSIC WINE BAR
\$13.95 - WITH DOMESTIC BEER

PREMIUM WINE BAR
\$15.95 - WITH CRAFT BEER

CLASSIC FULL LIQUOR BAR
\$17.95 - CLASSIC WINES & DOMESTIC BEER

PREMIUM FULL LIQUOR BAR
\$20.95 - PREMIUM WINES & CRAFT BEER

CLASSIC BRANDS
BUD LIGHT, YUENGLING
WENTE HAYES RANCH CHARDONNAY & CABERNET
SEAGAM'S GIN, SMIRNOFF VODKA, BACARDI SELECT,
DEWAR'S SCOTCH & JACK DANIEL'S BOURBON

PREMIUM BRANDS/CRAFT BEER
CAROLINA BLOND, BLUE MOON, CORONA LIGHT
KENWOOD CHARDONNAY & CABERNET
TANQUERAY GIN, ABSOLUTE VODKA, BACARDI SILVER,
CHIVAS SCOTCH & MAKER'S MARK BOURBON

PARTIAL BAR SETUPS - \$1.5 PER GUEST PER HOUR
FULL BAR SETUPS - \$2 PER GUEST PER HOUR

GLASSWARE - \$0.75 EACH
ICING FEE - \$25.00 PER COOLER OF ICE

SERVICE
SERVERS, BARTENDERS & KITCHEN STAFF - \$25 PER HOUR
CAPTAIN SERVERS & CHEFS - \$35 PER HOUR
FOUR HOUR MINIMUM FOR EACH STAFF PERSON
APPLIES TO TRAVEL, SETUP, EVENT TIME & BREAKDOWN TIME
SERVICE FEE - 15%

COFFEE SERVICE
SEATED COFFEE SERVICE - \$2.5 PER GUEST
REGULAR OR DECAF COFFEE - \$95 - 55 GUESTS
HOT TEA SERVICE - \$75 - 35 GUESTS
SILVER SAMOVARS - \$40 EACH
CHINA CUPS & SAUCERS - \$1 PER GUEST
WHIPPED CREAM & SHAVED CHOCOLATE - \$0.75 PER GUEST

RENTALS
TABLES, CHAIRS, NAPKINS, TENTS & DECOR
COPPER & SILVER CHAFERS - \$40 - \$55 EACH
TABLE LINENS - \$18 - \$25 EACH
CHINA PLATES & FLATWARE - \$0.75 EACH

FLORALS
IN-HOUSE DESIGN TEAM WILL DESIGNS YOUR EVENT
ABUNDANT & VIBRANT SEASONAL FLORALS
SEATING TABLE CENTERPIECES \$40 - \$75 EACH
BUFFET ARRANGEMENTS STARTING AT \$75

ENTERTAINMENT
LET US HELP PLAN THE MUSIC
JAZZ TRIO, SOLO PIANO, STRING QUARTET, BLUEGRASS, BIG BAND, DJ

PAYMENT
\$500.00 NON-REFUNDABLE DEPOSIT WILL SECURE YOUR DATE ON OUR CALENDAR
50% NON-REFUNDABLE DEPOSIT DUE: 90 DAYS PRIOR TO YOUR EVENT
FINAL GUEST COUNT DUE: 5 DAYS PRIOR TO YOUR EVENT
FINAL PAYMENT DUE: 5 DAYS PRIOR TO YOUR EVENT
LOCAL & STATE SALES TAXES ARE ADDITIONAL



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