

HORS D'OEUVRES

18% gratuity, 3% service charge and 6% sales tax will be added

<u>A LA CARTE</u>				
<u>ASSORTED TRAYS</u>	50 PIECE PLATTERS			
Portions for up to 30 / 50 guests	Additional pieces may be ordered in increments of 25			
Grilled Vegetables \$120 / \$200	Grilled Wings \$100			
Guacamole & Chips \$120 / \$200	Scotch Eggs \$100			
Calamari \$150 / \$250	Chicken Skewers \$100			
Charcuterie Tray \$180 / \$300	Italian Style Meatballs \$100			
Cheese and Crackers \$120 / \$200	Honey Sriracha Glazed Scallops \$200			
Fresh Fruit Display \$150 / \$250	Shrimp Tempura \$150			
Crab Dip \$120 / \$200	Shrimp Cocktail \$100			
Crudités \$120 / \$200	Petite Crab Cakes \$150			
Tossed Salad w/balsamic dressing \$120/ \$200	Bacon Wrapped Scallops \$250			
Tossed Caesar Salad \$120 / \$200				
Caprese Salad \$150 / \$250				
MIXED PACKAGES				
Per person, based on number of selections:				
3 selections \$12	5 selections \$20 6 selections \$24			
Grilled Vegetables	Calamari +\$1			
Scotch Eggs	Charcuterie Tray +\$2			
Chicken Skewers	Fresh Fruit Display +\$1			
Italian Style Meatballs	Honey Sriracha Glazed Scallops +\$4			
Crab Dip	Shrimp Tempura +\$2			
Crudités	Crab Balls +\$3			
Guacamole & Chips	Bacon Wrapped Scallops +\$5			
Cheese and Crackers				
Shrimp Cocktail				



BRUNCH & LUNCH PACKAGES

Packages include fresh rolls & butter, coffee and tea 18% gratuity, 3% service charge and 6% sales tax will be added

BRUNCH BUFFET \$20 per person		LUNCH BUFFET \$20 per person	
SALAII: -Choose 1 selectionGreens with balsamic vinaigretteCaesar SaladMarket Salad with two dressingsCaprese Salad +\$2Fruit Salad +\$2Fruit Salad +\$2 ACCOMPANIMENTS: -Choose 2 selectionsApplewood Smoked BaconGrilled Country SausageGritsMuffinsPotato HashPasta SaladCrab Balls +\$3Smoked Salmon +\$5	MAIN DISHES: -Choose 2 selectionsScrambled Eggs & ToastStrata - Egg and CheeseYogurt ParfaitPancakesFrench ToastVegetarian PastaChicken Orecchiette +\$3Shrimp Scampi +\$5Salmon with brown sugar glaze +\$8Crab Cakes +\$10	SALADS: -Choose 1 selectionGreens with balsamic vinaigretteCaesar SaladMarket SaladCaprese Salad +\$2Pasta SaladPotato SaladCole Slaw ACCOMPANIMENTS: -Choose 1 selectionChicken SkewersItalian Style MeatballsShrimp CocktailHoney Sriracha Glazed Scallops +\$4Shrimp Tempura +\$2Crab Balls +\$3	SANDWICHES -Choose 1 selectionTurkey Croissant _Ham & Cheese Croissant _Seasonal Wrap _Turkey, Bacon, & Ranch Wrap _Chicken Salad on Rye PASTA -Choose 1 selectionPasta with Red Sauce _Pasta with Alfredo _Vegetarian Pasta _Chicken Orecchiette +\$3 _Shrimp Scampi +\$5



DINNER PACKAGES

Packages include fresh rolls & butter, coffee and tea.

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HORS D'OEUVRES PACKAGE	_	<u>DINNER BUFFET</u>			
Per person, based on selections cho	sen:	\$35 рр			
3 selections \$12	SERVED S	SOUP & SALAD:	MAIN DISHES:		
4 selections \$16	-Choos	e 1 selection-	-Choose 2 selections-		
5 selections \$20	Greens w	ith balsamic	Hibachi Steak		
6 selections \$24	vinaigrette		Roasted Pork Loin		
Grilled Vegetables	Caesar Sa		Roasted Chicken		
Scotch Eggs	Market S	alad with two	Vegetarian Pasta		
Chicken Skewers	dressings		Chicken Orecchiette		
Italian Style Meatballs	Caprese S	Salad +\$2	Shrimp Scampi +\$2		
Crab Dip	Cup Crea	m of Crab +\$2	Salmon with brown sugar glaze +\$4		
Crudités	Bowl Cre	am of Crab +\$4	Shrimp & Chicken Marsala +\$4		
Guacamole & Chips			Crab Cakes		
Cheese and Crackers	ACCOM	ACCOMPANIMENTS:			
Shrimp Cocktail	-Choose	-Choose 2 selections-			
Calamari +\$1	Mashed F	Mashed Potatoes			
Charcuterie Display +\$2	Seasonal	Seasonal Risotto			
Fresh Fruit Display +\$1	Yukon Po	Yukon Potatoes			
Honey Sriracha Scallops +\$4	Green Be	Green Beans			
Shrimp Tempura +\$2	Brussels S	Brussels Sprouts +\$1			
Crab Balls +\$3	Asparagu	Asparagus +\$1			
Bacon Wrapped Scallops +\$5					
DESSERT OPTIONS:		NON-ALCOHOLIC BEVERAGES			
PROPERTY OF LIGHTO-		Prices per person			
Assorted Dessert Squares +\$7		i ilces per person			
Mini Dessert Assortment ~ select up to 4 +\$9		Soft Drinks +\$3			
fruit tart, cannoli, lemon meringue pie, vanilla cake pop, crème puff,		Fruit Juice Bar with fresh garnishes +\$4			
chocolate éclair, red velvet truffle, oreo truffle, p (chef may make substitutions if availability is li	••				



BAR OPTIONS AND PACKAGES

Bar hours must be consecutive with a two-hour minimum Prices do not include 18% gratuity and 3% service charge

FULL OPEN BAR

Host will be charged based on guests' consumption of beer, wine, and spirits

CASH BAR

Guests will be charged individually for their beer, wine, and spirits

BEER & WINE BAR - BY THE GLASS

Host will be charged based on consumption of beer & Proverb Winery house wines only

WINE BAR - BY THE BOTTLE

Wine Bar is set up in event space
Host will be charged based on bottles of Proverb
Winery house wines opened

BEER & WINE BAR PACKAGE

First two (2) hours: \$16 per person Each additional half hour: \$3 per person

10 beers on draft & Proverb Winery house wines

DELUXE BAR PACKAGE*

First two hours: \$18 per person

Each additional half hour: \$5 per person

Faber Vodka
Faber Rum
Faber Silver Tequila
Faber Gin
House Whiskey
10 Beers on Draft
Proverb Winery house wines

PREMIUM BAR PACKAGE*

First two hours: \$22 per person

Each additional half hour: \$6 per person

Tito's Vodka
Bacardi Rum
Captain Morgan Rum
Jack Daniel's Whiskey
Maker's Mark
Crown Royal
Tanqueray Gin
1800 Tequila
10 Beers on Draft
Proverb Winery house wines

*Packages are intended for mixed drinks and do not include shots or up drinks.

The First Post encourages safe and responsible alcohol consumption. Staff members are required to ID guests of questionable age prior to serving alcoholic beverages and to refuse service of alcoholic beverages to any person who, in the restaurant's judgment, appears to be intoxicated. The First Post is the only licensed authority to serve and sell alcoholic beverages on the premises; alcohol is not permitted to be brought on property.