

# HORS D'OEUVRES

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

<u>A LA CARTE</u>				
ASSORTED TRAYS	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   \$150			
Crudités   \$120 / \$200	Petite Crab Cakes   \$150			
Tossed Salad w/balsamic dressing   \$120/ \$200	· ·			
Tossed Caesar Salad   \$120 / \$200	• • •			
Caprese Salad   \$150 / \$250				
MIXED PACKAGES				
Per person, based on number of selections:				
3 selections   \$12 4 selections   \$16	5 selections   \$20 6 selections   \$24			
Grilled Vegetables	Cheese and Crackers			
Scotch Eggs	Calamari   +\$1			
Chicken Skewers	Charcuterie Tray   +\$2			
Italian Style Meatballs	Fresh Fruit Display   +\$1			
Crab Dip	Shrimp Tempura   +\$2			
Crudités	Crab Balls   +\$3			
Guacamole & Chips	Bacon Wrapped Scallops   +\$5			



## **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		LUNCH BUFFET		
\$20 per person		\$20 per person		
<u>SALAD</u> :	MAIN DISHES:	<u>SALAD</u> :	MAIN DISHES:	
-Choose 1 selection-	-Choose 2 selections-	-Choose 1 selection-	- Choose up to 2 sandwiches	
Greens with balsamic	Scrambled Eggs & Toast	Greens with balsamic	and one pasta-	
vinaigrette	Strata – Egg & Cheese	vinaigrette		
Caesar Salad	Yogurt Parfait	Caesar Salad	SANDWICHES	
Market Salad with two	Pancakes	Market Salad with	Turkey Croissant	
dressings	French Toast	two dressings	Ham & Cheese Croissant	
Caprese Salad   +\$1.50	Vegetarian Pasta	Caprese Salad   +\$1.50	Seasonal Wrap	
Fruit Salad   +\$1.50	Chicken Orecchiette   +\$3	Pasta Salad	Turkey, Bacon, & Ranch	
	Shrimp Scampi   +\$5	Potato Salad	Wrap	
<u>accompaniments</u>	Glazed Salmon   +\$7	Cole Slaw	Chicken Salad on Rye	
-Choose 2 selections-	Crab Cakes   +\$8			
Applewood Smoked Bacon	Pan-seared Scallops   +\$8	<u>ACCOMPANIMENTS</u>	PASTA	
Grilled Country Sausage		-Choose 1 selection-	Pasta with Red Sauce	
Grits		Chicken Skewers	Pasta with Alfredo	
Muffins		Italian Style Meatballs	Vegetarian Pasta	
Potato Hash		Honey Sriracha	Chicken Orecchiette   +\$3	
Pasta Salad		Glazed Scallops   +\$2	Shrimp Scampi   +\$5	
Crab Balls   +\$2		Shrimp Tempura   +\$2		
Smoked Salmon   +\$4.50		Shrimp Cocktail   +\$2		
		Crab Balls   +\$2		
MIMOSA BAR		NON-ALCOHOLIC BEVERAGES		
\$4 per person		Per person:		
Choice of champagne priced by consumption:		Soft Drinks   \$3		
House Champagne   \$15 per bottle		Fruit Juice Bar with fresh garnishes   \$4		
Premium Champagne   \$25 per bottle			<b>6</b> 1'	



## **DINNER PACKAGES**

Packages include fresh rolls & butter, coffee, and tea.

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

10% gratuity, 5% service change, and 0% sales tax will be added.					
<u>HORS D'OEUVRES PACKAGES</u>		<u>DINNER BUFFET</u>			
Per person, based on selections chosen:		\$35 pp			
3 selections   \$12	SERVED	SOUP & SALAD:	MAIN DISHES:		
4 selections \$16	-Choos	se 1 selection-	-Choose 2 selections-		
5 selections   \$20	Greens w	ith balsamic	Hibachi Steak		
6 selections   \$24	vinaigret	te	Roasted Pork Loin		
Grilled Vegetables	Caesar Sa	alad	Roasted Chicken		
Scotch Eggs	Market S	alad with two	Vegetarian Pasta		
Chicken Skewers	dressings		Chicken Orecchiette		
Italian Style Meatballs	Caprese	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   +\$6		
Cheese and Crackers	ACCOMPANIMENTS:				
Calamari   +\$1	-Choose 2 selections-				
Charcuterie Display   +\$2	Mashed I	Mashed Potatoes			
Fresh Fruit Display   +\$1	Seasonal	Seasonal Risotto			
Honey Sriracha Scallops   +\$4	Yukon Po	Yukon Potatoes			
Shrimp Tempura   +\$2	Green Be	Green Beans			
Crab Balls   +\$3	Brussels	Brussels Sprouts   +\$1			
Bacon Wrapped Scallops  +\$5	Asparagu	Asparagus   +\$1			
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<u>DESSERT OPTIONS:</u>		NON-ALCOHOLIC BEVERAGES			
Assorted Dessert Squares   +\$7			Prices per person		
Janina's Fine Mini Dessert Assortment   +\$9		Soft Drinks	+\$3		
Select up to 4:		Fruit Juice Bar with fresh garnishes +\$4			
fruit tart, crème puff, chocolate éclair, mini-swan crème	puff, opera		- ,		
squares, hazelnut mousse cake, cheesecake, mini mouse					
(chef may make substitutions if availability is limited)					



### **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.