



the
ALLOY

REHEARSAL DINNERS

BAR PACKAGES

\$175 per bartender fee is charged for all bars.

We recommend (1) bartender per 100 guests; additional bartenders are optional and at the same \$175 fee.

PREMIUM PACKAGE

Tito's Vodka
 Tanqueray Gin
 Bacardi Superior Rum
 Captain Morgan Spiced Rum
 Bulleit Bourbon
 Johnny Walker Red Scotch
 Jack Daniels Whiskey
 1800 Reposado Tequila
 Cointreau
 Courvoisier VS Cognac
 Premium Wine and Beer
 Assorted Sodas, Juices, and Bottled Water

Open Bar Per Person

One Hour _____	\$21.00
Two Hours _____	\$28.00
Three Hours _____	\$35.00
Four Hours _____	\$42.00
Five Hours _____	\$48.00

Host and Cash Bar on Consumption

Premium Liquors _____	\$13.00
Domestic Beer _____	\$8.00
Imported Beer _____	\$9.00
IPA Beer _____	\$10.00
Premium Wine _____	\$13.00
Soda, Bottled Water, and Juices _____	\$4.00

RESERVE PACKAGE

Grey Goose Vodka
 Bombay Sapphire Gin
 Mount Gay Eclipse Rum
 Myers Dark Rum
 Knob Creek Bourbon
 Johnny Walker Black
 Crown Royal Whiskey
 Patron Silver
 Grand Marnier
 Remy Martin VSOP Cognac
 Reserve Wine and Beer
 Assorted Sodas, Juices, and Bottled Water

Open Bar Per Person

One Hour _____	\$23.00
Two Hours _____	\$31.00
Three Hours _____	\$39.00
Four Hours _____	\$44.00
Five Hours _____	\$52.00

Host and Cash Bar on Consumption

Reserve Liquors _____	\$15.00
Domestic Beer _____	\$8.00
Imported Beer _____	\$9.00
IPA Beer _____	\$10.00
Reserve Wine _____	\$15.00
Soda, Bottled Water, and Juices _____	\$4.00

BEER & WINE BAR

Yuengling, Coors Lite, Heineken, Amstel Light, Corona, Sam Adams, House Red and White Wine, Bottled Water and Assorted Sodas

Per Person

One Hour _____	\$18.00
Two Hours _____	\$24.00
Three Hours _____	\$30.00
Four Hours _____	\$36.00
Five Hours _____	\$42.00



Pricing is per person. Please add 24% taxable Service Charge and 6% Sales Tax to all menu prices

Due to inflation and supply chain limitations, pricing, and selections may fluctuate based on market value and availability

Updated
1/24

RECEPTION

A La Carte Hors d'oeuvres.
All items priced per 50 pieces.

Cold Items

- Seared Rare Beef Tenderloin on Crostini, Blue Cheese Aioli
\$200
- Fresh Mozzarella and Roasted Red Pepper Skewer
\$175
- Chilled Gulf Shrimp, Cocktail Dipping Sauce, Lemons
\$325
- Crab and Dill Creme Fresh in Belgian Endive
\$325
- Seared Peppercorn Saku Block Tuna on a Wasabi Cracker, Wasabi Aioli
\$225
- Tomato Bruschetta, Balsamic Fig Vinaigrette
\$125
- Smoked Salmon on Cucumber, Crème Fraiche and Dill
\$200
- Caprese Salad Skewer with Balsamic Reduction (GF)
\$250
- Mediterranean Crudité Bites (GF)
\$175
- Shrimp Ceviche Shooters (GF)
\$300
- Italian Cream Cheese Pinwheels (GF)
\$175

Vegetarian

- Black Bean and Cheddar Spring Roll
\$200
- Brandied Peaches and Brie Puff Pastry
\$175
- Four Cheese Arancini (GF)
\$200
- Quinoa and Zucchini Fritter (GF)
\$200
- Potato Pancakes (GF)
\$150
- Wild Mushroom Profiterole
\$200



Hot Items

- Franks in Puff Pastry, Dijon Mustard Dipping Sauce
\$125
- Breaded and Fried Cheese Ravioli, Red Pepper Marinara Dipping Sauce
\$150
- Spinach and Fetta Cheese in Phyllo Dough
\$150
- Mini Vegetable Spring Rolls, Horseradish Orange Marmalade Dipping Sauce
\$150
- Indonesian Chicken Satay, Spicy Peanut Dipping Sauce
\$175
- Macademia Nut Chicken Skewers, Sweet and Spicy Thai Glaze
\$175
- Coconut Chicken, Warm Horseradish Orange Marmalade Dipping Sauce
\$175
- Sesame Chicken, Honey Mustard Dipping Sauce
\$175
- Andouille Sausage in Puffed Pastry, Pommery Mustard Dipping Sauce
\$175
- Chicken Quesadilla Triangles
\$175
- Scallops Wrapped in Bacon
\$250
- Philadelphia Cheesesteak Spring Rolls, Spicy Ketchup Dipping Sauce
\$200
- Mini Crab Cakes, Old Bay Tartar Dipping Sauce
\$300
- New Zealand Lamb Chops, Mango Mustard Dipping Sauce
\$400
- Buffalo Chicken Spring Roll
\$200
- Chicken Tinga Soft Tacos
\$175
- Carolina Pulled Pork and Corn Bread
\$175
- Arepas with Chorizo and Manchego
\$175
- Thai Peanut Marinated Chicken Satay (GF)
\$175
- Mini Stuffed Potato Skins with Vermont Cheddar and Applewood Smoked Bacon (GF)
\$200
- Crab Rangoon
\$200
- Salmon Satay with Miso Glaze (GF)
\$300

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RECEPTION

Display Stations
(All stations are designed for one hour service)

Gourmet Cheese Display _____ \$17

Domestic and imported cheeses, dried fruit and nuts, assorted crackers, and flat breads

Vegetable Crudité _____ \$12

Fresh seasonal vegetables s/w parmesan peppercorn and sun-dried tomato dips

Bruschetta _____ \$13

Tomato, onion and basil bruschetta, sundried tomato and kalamata olive tapenades
s/w garlic crostini and grilled pita

Assorted Fresh Fruit and Berry Display _____ \$15

Mediterranean _____ \$18

Variety of hummus, tzatziki, feta cheese, roasted red peppers, marinated artichokes and mushrooms, grilled eggplant, stuffed grape leaves, roasted tomatoes served with cured Italian meats, and a variety of imported cheeses. Grilled pita chips and French baguettes

Slider Bar _____ \$16

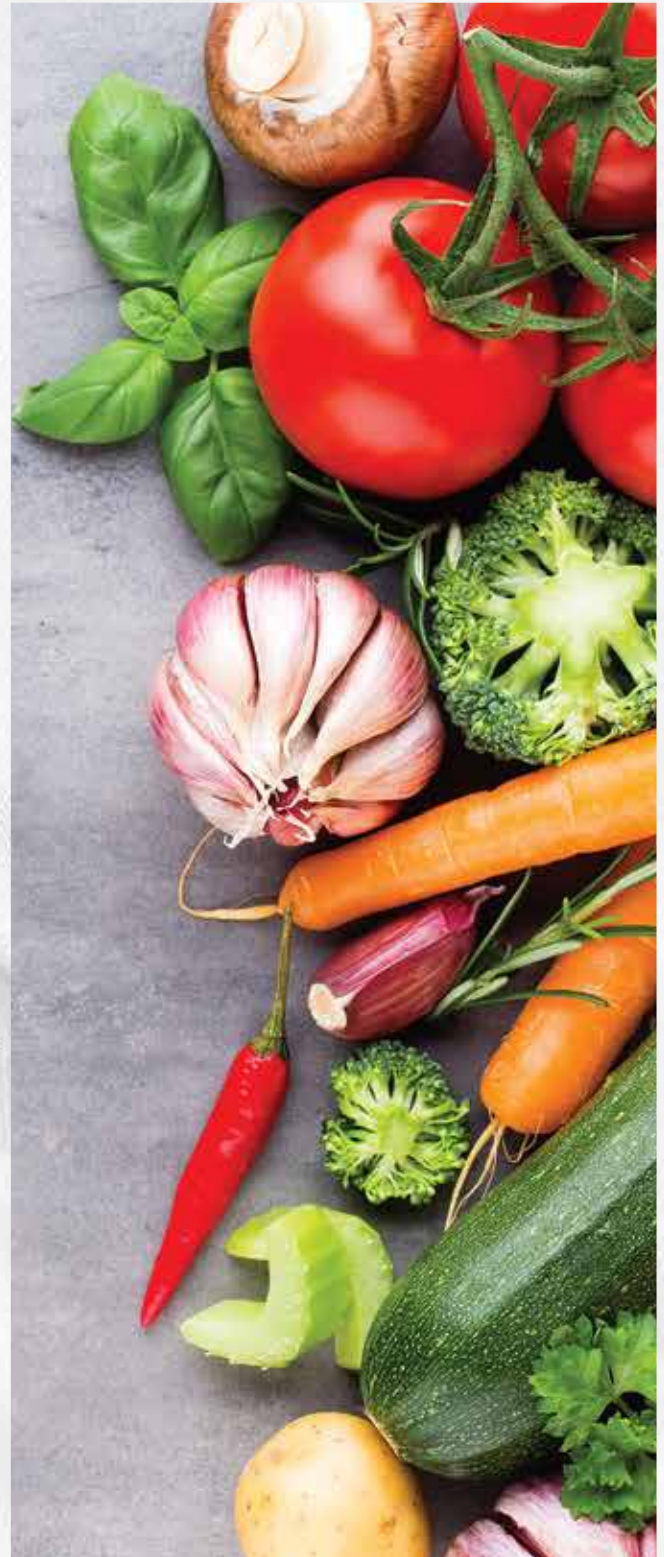
Classic beef, pulled pork, grilled chicken
American cheese, lettuce, tomato, fried onions, ketchup, barbecue

Taco Time _____ \$16

Build your own tacos complete with flour and corn tortillas

Hamburger and chicken

All seasoned with southwestern seasonings and accompanied with sour cream, guacamole, pico de gallo, shredded cheddar cheese, lettuce



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RECEPTION STATIONS

Risotto Station _____ \$15

(Select two ingredients)

Wild mushroom, asparagus tips, roasted seasonal vegetables, sun dried tomatoes,

Grilled chicken, broccoli, parmesan cheese

(Add shrimp **\$5**)

Pasta Station _____ \$16

(Select two pastas)

Penne, bowtie, tri-color tortellini, or wild mushroom ravioli

(Select two sauces)

Tomato basil, alfredo, roasted red pepper puree, vodka cream, lemon parmesan

Ingredients:

Grilled chicken strips, asparagus tips, shrimp

Stir Fry Station _____ \$18

(Select two Items)

Hunan beef, chicken, shrimp, tofu

Served with soy sauce and mixed Chinese vegetables

Served with pork or vegetable fried rice

Fortune cookies

Posh Mashed Potato Station __ \$16

Peruvian purple, roasted yukon gold and sweet potatoes

Served with the following Ingredients:

Shredded cheddar cheese, bacon bits, wild mushrooms, broccoli, chives, creamy butter, sour cream, cinnamon, brown sugar, roasted sweet pecans, miniature marshmallows, fried onion strings

Mac & Cheese Station _____ \$15

Gemelli and cappelletti

Served with white cheddar and gruyere cheese

Mushrooms, grilled chicken, bacon, roasted onions, bell peppers, herb breadcrumbs, crumbled cotija cheese, charred tomato sauce and gravy

Asian Dumpling Station _____ \$16

Vegetable, pork & vegetable, lemon grass & chicken

Sweet & sour, honey soy with scallions and sesame garlic dipping sauces

Vegetable fried rice

Fortune cookies

Display Stations may be presented as Action Stations. Add **\$175** attendant fee

Viennese Display _____ \$16

Cake pops, lemon bars, Profiteroles, assorted dessert shooters, miniature cheesecakes



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THE ALLOY DINNER BUFFET

Our buffets include chef's choice of accompanying starch, seasonal vegetable, rolls and butter
Regular and decaffeinated coffee, specialty teas and assorted sodas.

(Buffets are prepared for a minimum 25 guests)

Special dietary requirements such as gluten free, nut and other allergies may be addressed with your planning contact. Additional charges may apply

Salads (select one)

Mixed Green Salad

Carrots, tomato, cucumber, balsamic dressing

Classic Caesar Salad

Crispy Romaine, shaved parmesan, croutons, creamy Caesar dressing

Greek Salad

Romaine lettuce, olives, feta cheese, cucumber, tomato, onion, oregano vinaigrette

Field Greens Salad

Spring greens, raisins, candied walnuts, crumbled goat cheese, raspberry vinaigrette

Spinach and Quinoa Salad

Fresh spinach, quinoa, tomato, cucumber, white wine vinaigrette

Baby Kale Salad

Apples, raisins, crispy chickpeas, poppyseed dressing

Side Salad (select one)

Red skin potato salad, grilled vegetable and tofu salad, Orzo pasta salad, broccoli salad

Entrées (select two | additional selections \$5 each)

Chicken Saltimbocca

Seared breast of chicken, prosciutto, fresh sage, aged provolone, garlic cream sauce

Roast Pork Loin

Roasted garlic & sage calvados sauce

Maple-Bourbon Glazed Salmon

Smokey sweet & savory glaze

Chili-Lime Grilled Salmon

Roasted sweet corn cream

Braised Beef Short Ribs

Red wine demi-glaze

Sliced Sirloin of Beef

Peppercorn brandy sauce

Cheese tortellini [vegetarian]

Wild mushrooms, parmesan cream sauce

Chicken Marsala

Sautéed boneless chicken breast, mushroom marsala sauce

Honey Garlic Glazed Chicken

Sweet & savory glaze

Chicken Gardiniere

Boneless breast of chicken, pancetta country vegetables, white wine sauce

Dessert

Chef's assorted desserts

\$48

Carving Station Add-on Options

(\$175 attendant fee)

Roasted Pork Loin _____ \$10
Maple-dijon sauce

Honey Roasted Ham _____ \$10
Pineapple & cherry sauce

Roast Turkey Breast _____ \$12
Pan gravy, cranberry relish

Top Round of Beef _____ \$12
Red wine & rosemary gravy

Prime Rib of Beef _____ \$18
Roasted garlic au jus, horseradish cream

Whole Beef Tenderloin _____ \$24
Smoked bacon jam, blue cheese cream

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THEMED DINNER BUFFETS

Our buffets include regular, decaffeinated, specialty teas and assorted sodas.

(Buffet are prepared for a minimum 25 guests)

****Special dietary requirements such as gluten free, nut and other allergies may be addressed with your planning contact. Additional charges may apply****

Taste of Italy _____ \$46

Classic Caesar Salad

Crispy Romaine, shaved parmesan, croutons, creamy Caesar dressing

Antipasto Display

Grilled and roasted vegetables, marinated olives, cured meats and cheese

Garlic Bread

Penne Pasta Pomodoro

Italian Oven Roasted Vegetables



Entrées (select two | additional selections \$5 each)

Chicken Marsala

Sautéed boneless chicken breast, mushroom marsala sauce

Chicken Saltimbocca

Seared breast of chicken, prosciutto, fresh sage, aged provolone, wild mushroom chicken glaze

Chicken Cacciatore

Braised chicken, tomato, onions, peppers, herbs, white wine sauce

Snapper Puttanesca

Tomato, caper, olive, garlic, herbs, white wine sauce

Shrimp Scampi

Classic garlic butter sauce

Braised Beef Ragu

Italian soffrito, tomato, herbs, red wine

Veal Parmesan

Breaded veal cutlets, tomato sauce, mozzarella, parmesan

Dessert

Profiteroles

Cannolis

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THEMED DINNER BUFFETS

Southern Country _____ \$46

Mixed Green Salad

Shredded cheddar cheese, croutons, tomato, cucumber, carrots, red onions

Creamy buttermilk ranch and vinaigrette dressings

(select one)

Classic Cole Slaw or

Old Fashion Potato Salad

(select one)

Hush Puppies, Corn Bread or

Roasted Sweet Potato Wedges

Includes:

Baked Beans

Baked Mac & Cheese

Sauteed Green Beans with Ham and Onions

Entrées (select two | additional selections \$5 each)

Buttermilk Fried Chicken

Hot honey side

Barbeque Chicken

Glazed with sweet & savory barbeque sauce

Shrimp & Grits

Stone ground grits, white cheddar, sauteed shrimp, andouille sausage, bell pepper, cajun gravy

Southern Fried Flounder

Tartar sauce, fresh lemon

Pulled Pork

Piedmont style barbeque sauce

Baby Back Ribs

Glazed with sweet & savory barbeque sauce

Smoked Beef Brisket

Thinly sliced with sweet & savory barbeque sauce

Dessert

Seasonal Fruit Cobbler with Vanilla Ice Cream

Banana Pudding Shooter



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PLATED DINNER

Our dinners include choice of salad, rolls & butter, chef's seasonal vegetable and starch and dessert
Beverages included are regular, decaffeinated, specialty teas and assorted sodas.
(Plated dinners are prepared for a minimum 15 guests)

Special dietary requirements such as gluten free, nut and other allergies may be addressed with your planning contact. Additional charges may apply

Salads (Select one)

Mixed Green Salad

Carrots, tomato, cucumber, balsamic dressing

Greek Salad

Romaine lettuce, olives, feta cheese, cucumber, tomato, onion, oregano vinaigrette

Field Greens Salad

Spring greens, craisins, candied walnuts, crumbled goat cheese, raspberry vinaigrette

Spinach and Quinoa Salad

Fresh spinach, quinoa, tomato, cucumber, white wine vinaigrette

Baby Kale Salad

Apples, craisins, crispy chick peas, poppyseed dressing

Entrées

Vegetable Ravioli [vegetarian] _____ \$34

Wild mushrooms, parmesan cream sauce

Portobello Stack [vegan] _____ \$34

Grilled portobello mushroom, zucchini, squash, bell pepper, quinoa, roasted tomato coulis

Chicken Marsala _____ \$38

Sautéed boneless chicken breast, mushroom marsala sauce

Honey Garlic Glazed Chicken _____ \$38

Sweet & savory glaze

Chicken Giardiniera _____ \$38

Boneless breast of chicken, pancetta country vegetables, white wine sauce

Chicken Saltimbocca _____ \$38

Seared breast of chicken, prosciutto, fresh sage, aged provolone, garlic cream sauce

Grilled Pork Chop _____ \$36

Roasted garlic & sage calvados sauce

Maple-Bourbon Glazed Salmon _____ \$40

Wild mushroom balsamic glaze



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PLATED DINNER

Chili-Lime Grilled Salmon _____ \$40
Roasted sweet corn cream

Baked Red Snapper _____ \$44
Imperial seafood crusted, saffron cream

Pan Seared Sea Bass _____ \$48
Mediterranean white wine sauce

Braised Beef Short Ribs _____ \$46
Red wine demi-glace

Peppercorn Crusted 10oz NY Strip Steak _____ \$50
Classic steak Diane sauce

Grilled 8oz Filet Mignon _____ \$55
Bordelaise sauce

Combination Entrées

Grilled Chicken & Salmon _____ \$44
Honey garlic glaze

Grilled Petit (5oz) Filet Mignon & Chicken _____ \$48
Wild mushroom demi-glace

Grilled Petit (5oz) Filet Mignon & Salmon _____ \$50
Bordelaise sauce, mustard dill sauce

Grilled Petit (5oz) Filet Mignon & Shrimp _____ \$54
Garlic butter scampi sauce

Grilled Petit (5oz) Filet Mignon & Crabcake _____ \$58
Bordelaise sauce, roasted poblano pepper sauce

Desserts (Select one)

N.Y. style cheesecake on berry coulis, flourless chocolate cake, apple blossom with caramel drizzle, lemon mascarpone cake, carrot cake, Mississippi mud pie



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A romantic dinner table setting with lit candles, wine glasses, and a floral centerpiece. The scene is dimly lit, creating a warm and intimate atmosphere. The table is set with white plates, a folded white napkin, and gold-colored cutlery. Several wine glasses are visible, some containing a light-colored beverage. The centerpiece features greenery and red flowers. The background is softly blurred, showing more of the table and the warm glow of the candles.

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