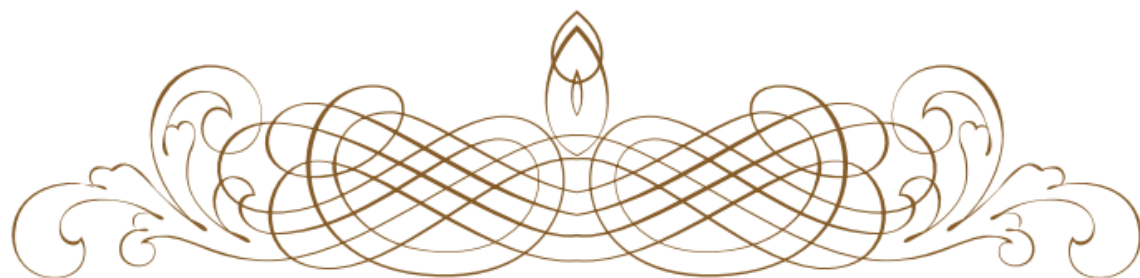


STRATER



CATERING & EVENTS



Break Packages

Beverages

Included with all breaks

Regular & Decaffeinated Coffee • Hot Tea Selection • Assorted Soft Drinks • Iced Tea

\$10/person

Inclusive of tax & gratuity

Choice of:

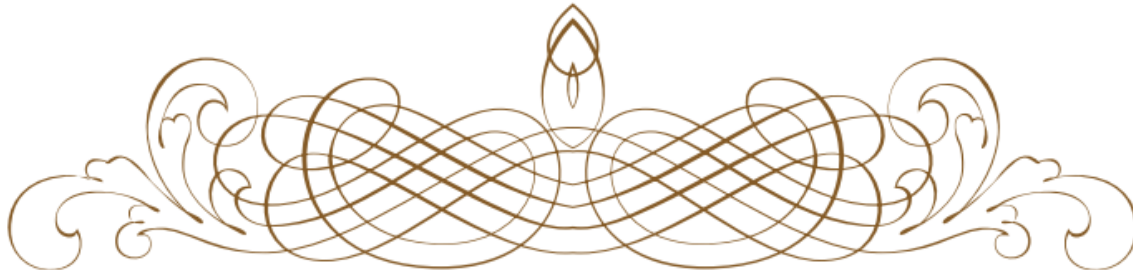
Granola or Trail Mix Served with fresh fruit cups

Chips & Salsa Served with chocolate chip cookies

\$13/person

Inclusive of tax & gratuity

Wraps Assortment of wraps, served with chips



Beverage Package

\$8/person

Inclusive of tax & gratuity

Package is based on 4 hours of consumption

Beverages

Regular & Decaffeinated Coffee • Hot Tea Selection • Assorted Soft Drinks • Iced Tea

Banquet Bar Options

Open Bar *\$65 bartender fee*

Well @ \$17/person

Vodka, Whiskey, Gin, Rum, Tequila

House Chardonnay & Cabernet

Call @ \$20/person

Tito's, Jack Daniel's, Bombay Sapphire, Bacardi Silver, Suerte Blanco, Bulleit Rye, Dewar's

Ecco Domani Pinot Grigio, Ava Grace Chardonnay, Parducci Pinot Noir, Edna Valley Merlot

Premium @ \$26/person

Grey Goose, Wild Turkey 101, Empress, Breckenridge Spiced Rum, Casamigos Blanco, Chivas 12

Ecco Domani Pinot Grigio, Ava Grace Chardonnay, Parducci Pinot Noir, Edna Valley Merlot

All packages include choice of 4 beers:

Domestic Beer: Budweiser, Bud Light, Coors, Coors Light, Michelob Ultra & Miller Lite

Craft & Import Beer: Ska Brewing, Becks, Stella Artois, Cidre, Modelo

Hosted or Cash Bar *\$100 bartender fee*

Well Liquor @ \$6 each

Vodka, Whiskey, Gin, Rum, Tequila

Call Liquor @ \$8 each

Tito's, Jack Daniel's, Bombay Sapphire, Bacardi Silver, Suerte Blanco, Bulleit Rye, Dewar's

Premium Liquor @ \$10 each

Grey Goose, Wild Turkey 101, Empress, Breckenridge Spiced Rum, Casamigos Blanco, Chivas 12

Wine (choose no more than 4)

Chardonnay – Ava Grace \$9/glass

Pinot Grigio – Ecco Domani \$8/glass

Sauvignon Blanc – Oyster Bay \$9/glass

Rosé – Seaglass \$8/glass

Merlot – Edna Valley \$9/glass

Pinot Noir – Meiomi \$12/glass

Malbec – Camilla \$9/glass

Chardonnay – Sonoma Cutrer \$13/glass

Riesling – Hogue \$9/glass

Moscato – Cavit \$8/glass

Cabernet Sauvignon – Josh Cellars \$10/glass

Pinot Noir – Parducci \$9/glass

Zinfandel – Bogle \$9/glass

All options include choice of 4 beers @ \$6 each:

Domestic Beer: Budweiser, Bud Light, Coors, Coors Light, Michelob Ultra & Miller Lite

Craft & Import Beer: Ska Brewing, Becks, Stella Artois, Cidre, Modelo



*All menus can be customized.

Breakfast Menu

\$19.00/person

Inclusive of tax & gratuity

Beverages

Regular & Decaffeinated Coffee • Hot Tea Selection
Orange Juice • Apple Juice • Cranberry Juice

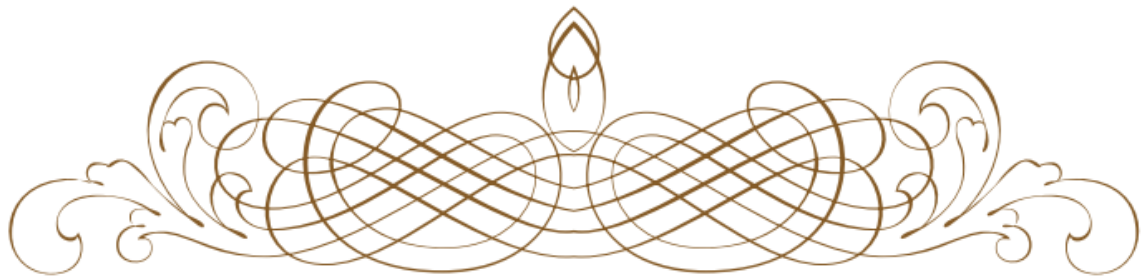
Choice of:

Mahogany Breakfast Two eggs any style, breakfast potatoes, toast & choice of bacon, sausage, or ham.

Yogurt Parfait Served with fresh fruit & granola.

Southwestern Frittata Italian sausage, roasted red pepper, onions, spinach, parmesan & mozzarella cheese baked in a cast iron skillet. Served with choice of toast.

Passion Fruit Stuffed French Toast Served with choice of bacon, sausage, or ham & hash browns



Dinner Menus

\$33.00/person

Inclusive of tax & gratuity

Beverages

Regular & Decaffeinated Coffee • Hot Tea Selection • Iced Tea

Starters

Bread & Butter

Choice of Entree:

Pot Roast Served with garlic mashed potatoes.

Chicken Pot Pie Chicken & vegetables in a creamy sauce,
topped with puff pastry.

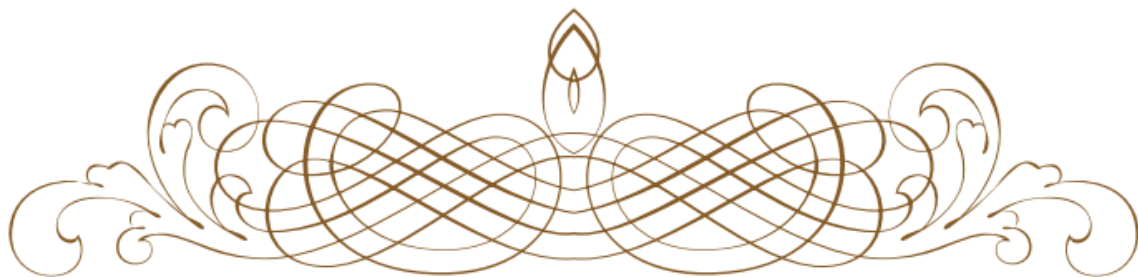
Lasagna Homemade Italian sausage lasagna.

Stuffed Squash Baked acorn squash stuffed with a medley of
colorful local seasonal vegetables.

Coconut Cod Coconut encrusted cod, finished with a spicy orange chutney.

Dessert

Bread pudding in a whiskey sauce.



Dinner Menus

\$50.00/person

Inclusive of tax & gratuity

Beverages

Regular & Decaffeinated Coffee • Hot Tea Selection • Iced Tea

Starters

House Salad Mixed baby greens, cherry heirloom tomatoes, cucumber, red onion, and garlic herb croutons.

Bread & Butter

Choice of Entree:

Flat Iron Steak Grilled & finished with an onion confit.

Ruby Red Trout Finished with a Cajun crawfish creole sauce & served with rice pilaf & seasonal vegetables.

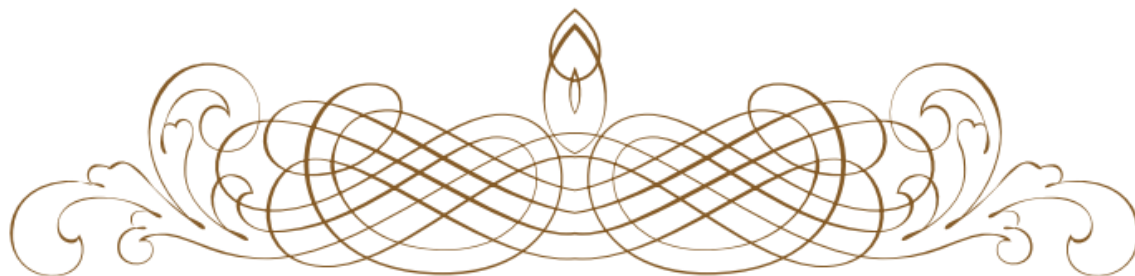
Stuffed Chicken Prosciutto & mozzarella served with pasta.

Salmon Grilled & finished with an orange & bourbon glaze.

Eggplant Parmesan Baked eggplant stuffed with a mascarpone cheese, finished with homemade marinara over linguini.

Dessert

Lemon cheesecake with a raspberry compote.



Dinner Menus

\$62.00/person

Inclusive of tax & gratuity

Beverages

Regular & Decaffeinated Coffee • Hot Tea Selection • Iced Tea

Starters

Gorgonzola Salad Mixed garden greens, Gorgonzola cheese, red grapes, & candied pecans. Served with a raspberry vinaigrette.

Bread & Butter

Choice of Entree:

Filet Mignon Grilled & served with choice of potato & seasonal vegetables.
Finished with a mushroom Bordelaise.

Scallops Pan-seared & served on seafood saffron risotto with seasonal vegetables.

Cioppino Medley of shrimp, lobster, mussels, & clams, served in a spicy marinara broth.

Pork Chop Double boned and pan seared in a sweet chile rub.
Finished with an apple and black currant chutney.

Eggplant Parmesan Baked eggplant stuffed with a mascarpone cheese,
finished with homemade marinara over linguini.

Dessert

Bread pudding in a whiskey sauce.



STRATER
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CATERING & EVENTS

*All menus can be customized.