



CATERING MENU

Cocktail Reception Packages

HORS D'OEUVRES OPTIONS

(combination of passed and plated)

TIER ONE

\$35⁺⁺ PER PERSON

Choice of 3:

Chicken Satay Skewers
Raspberry-Brie Philo Wraps
Spanakopita Triangles
Pretzel Bites
Stuffed Mushrooms
Truffle Deviled Eggs

TIER TWO

\$45⁺⁺ PER PERSON

Choice of 3:

Chicken Cordon Blue Bites
Lamb Meatballs
Crab Cake Bites
Prosciutto Wrapped Shrimp
Beef Wellington
Fig & Prosciutto Crostini

TIER THREE

\$65⁺⁺ PER PERSON

Choice of 3:

Bacon Wrapped Scallops
Mini Filet Wellingtons
Duck Wontons
Smoked Salmon Crostini
Venison Lollipops
Tempura Lobster

ENHANCEMENTS

CHARCUTERIE BOARDS

Assorted Cured Meats & Artisan Cheeses, Boursin, Caper Berries, Seasonal Jam, Olives, Asiago Crostinis
SERVES 15-20 \$250 | SERVES 30-40 \$450 | SERVES 40-50 \$600

SHRIMP COCKTAIL

Old Bay Poached Shrimp, House Cocktail sauce, Lemon

SMALL (serves 10-15) \$200 | MEDIUM (serves 20-25) \$325 | LARGE (serves 30-40) \$520

ASSORTED FRUIT PLATTER

SMALL (serves 10-15) \$99 | MEDIUM (served 20-30) \$199 | LARGE (serves 35-50) \$299

DESSERT ASSORTMENT

Assortment of Petit Fours, Mini Cheese Cakes, Brownie Bites & House Baked Cookies (passed or plated)

SMALL (serves 10-15) \$100 | MEDIUM (served 20-30) \$250 | LARGE (serves 35-50) \$499

Anglers CLUB

CATERING MENU

Bar Packages

BEER & WINE OPEN BAR \$25 ++ per person, for 2 hours, + \$10/additional hour

selection of domestic beers & Somm selected white and red wines plus one bartender

SPIRITS PACKAGES

all spirits packages include one bartender along with complimentary soda, lemonade, and water

We recommend one bartender per 75 people

TIER ONE

\$35 ++ per person, for 2 hours
+\$10 each additional hour

Brands

Smirnoff Vodka
Tanqueray Gin
Mi Campo Tequila
Bacardi Rum
Jack Daniels Whiskey
Jim Beam Bourbon

TIER TWO

\$40 ++ per person, for 2 hours
+\$12 each additional hour

Brands

Tito's Vodka
Bombay Sapphire Gin
Teremana Tequila
Captain Morgan Rum
Jameson Whiskey
Maker's Mark Bourbon

TIER THREE

\$45 ++ per person, for 2 hours
+\$14 each additional hour

Brands

Grey Goose Vodka
Hendricks Gin
Patron Tequila
Papa's Pilar Rum
Crown Royal Whiskey
Angel's Envy Bourbon

CASH BAR SETUP FEE \$250++

Guests pay for their own drinks, we bring the bar setup which includes full liquor open bar, complimentary sodas, drink mixers, sparkling waters, and bottled waters. Cocktails range from \$5-\$15 per order.

BAR ENHANCEMENTS

MIMOSA BAR

Sparkling wine, juice assortment, fresh berries | \$20-35/person (price depends on type of sparkling wine)

CUSTOM SPECIALITY COCKTAIL

Let us help customize a special cocktail in honor of your event | price varies

BOURBON FLIGHTS OR BOURBON & CIGAR BAR

Variety of different Bourbons to sample. Optional cigar bar upgrade | price varies

N/A BEVERAGE PACKAGES

SODA, COFFEE, TEA \$5/person

GOURMET COFFEE STATION \$5/person

Coffee, hot chocolate, assorted creamers

BAR SERVICE FEES

BARTENDER FEE \$75/hour per bartender

COCKTAIL SERVER FEE \$50/hour per server



CATERING MENU

Buffett & Plated Menu Options

TIER ONE

\$65⁺⁺ buffet | \$75⁺⁺ plated

Choice of House or Cesar Salad
Bread Service

Choice of 2 Entrees:

Garlic Herb Roasted Chicken
Bison Bolognese
Shrimp & Grits
Braised Short Ribs
Pork Loin with Apricot Glaze
Filet Tips with Mushroom Demi

Choice of 2 sides:

Roasted Seasonal Vegetables
Garlic Broccolini
Pork Belly Collard Greens
Boursin Mashed Potatoes
Bacon Mac N' Cheese

TIER TWO

\$80⁺⁺ buffet | \$90⁺⁺ plated

Choice of House or Cesar Salad
Bread Service

Choice of 2 Entrees:

Boursin Stuffed Chicken
Madeira Chicken w/ Mushrooms
Shrimp Scampi
Pork Chop with Apple Chutney
Blackened Salmon w/ Cajun Cream
New York Strip

Choice of 2 sides:

Roasted Seasonal Vegetables
Bacon Brussels Sprouts
Loaded Mashed Potatoes
Truffle Mac N' Cheese
Mushroom Risotto

TIER THREE

\$95⁺⁺ buffet | \$100⁺⁺ plated

Choice of House or Cesar Salad
Bread Service

Choice of 2 Entrees:

Prosciutto Wrapped Prawns (2)
Crab Stuffed Mahi
Bourbon Glazed Salmon
Seafood Risotto
Filet Mignon
Prime Rib

Choice of 2 sides:

Roasted Seasonal Vegetables
Grilled Asparagus
Au Gratin Potatoes
Truffle Mashed Potatoes
Lobster Mac n' Cheese

CUSTOMIZED EXPERIENCES

WINE & SPIRITS DINNER PAIRINGS

Take your dinner party to the next level with a 4-6 course wine or spirits dinner pairing.

SPECIALTY MENUS

Not seeing what you are looking for? We can work with you to create custom menus.

Anglers CLUB

CATERING MENU

Enhancements & Service Fees

ENHANCEMENTS

CHARCUTERIE DISPLAY

Assorted Cured Meats & Artisan Cheeses, Boursin, Caper Berries, Seasonal Jam, Olives, Asiago Crostinis
serves 15-20 \$250 | serves 30-40 \$450 | serves 40-50 \$600

PRIME RIB CARVING STATION \$15/person

Smoked prime rib served with au jus and horseradish cream

PAELLA STATION

Cooked onsite in a large skillet. Shrimp & mussels, saffron rice, green peas, red peppers & onions \$15/person

KIDS MEALS \$12/child (ages 12 and under)

DESSERT ASSORTMENT

Assortment of Petit Fours, Mini Cheese Cakes, Brownie Bites & House Baked Cookies (passed or plated)
SMALL (serves 10-15) \$180 | MEDIUM (served 20-30) \$360 | LARGE (serves 35-50) \$499

CAKE CUTTING FEE \$2/person

SERVICE OPTIONS

CHEF STATION FEE \$150 per hour, per chef

SERVER FEE \$50 per hour, per server

RENTAL OPTIONS

Add rental options to your catering package, prices vary based on item type and quantity

CHINA & SILVERWARE

GLASSWARE & BARWARE

TABLES & CHAIRS

CAKE STANDS & FOOD DISPLAYS

TABLE LINENS & NAPKINS

EVENT DECOR & ACCESSORIES

Anglers CLUB

CATERED DINNER PAIRINGS

Take your dinner party to the next level with a 4-6 course wine or spirits dinner pairing. Our Chef & Sommelier team will lead the way in a personalized dinner pairing experience. Let us know about your own personalized dinner theme or choose from one of the themes below;

STAYCATIONS

FLIGHT TO NAPA

4 course dinner inspired by Napa Valley

Course 1

Smoked Salmon Cornets

Charles Krug, Sauvignon Blanc, St. Helena

Course 2

Grilled Vegetable Panzanella Salad

Mount Veeder Winery, Chardonnay, 2021

Course 3

Red Wine Braised Lamb Shoulder

Stag's Leap Cabernet Sauvignon

Course 5

Lemon Tart

Dolce, Late Harvest Dessert Wine

\$170 per person

(plus tax & gratuity)

FLIGHT TO ITALY

4 course dinner inspired by Italy

Course 1

Crispy Goat Cheese Squash Blossoms

Pinot Grigio

Course 2

Scallop Citrus Risotto

Bianco White Blend

Course 3

6 oz Filet with Truffle Caviar

Sagrantino DOCG

Course 4

Poached Pear with Cinnamon Cream

Chianti

\$150 per person

(plus tax & gratuity)

FLIGHT TO MEXICO

4 Course Tequila Pairing Dinner

COURSE 1

Tropical Ceviche with House Tortilla
Chips

Butterfly Cannon Blue Tequila

COURSE 2

Pulled Pork Taco with Grilled Pineapple
Salsa

Komos Reposado Rosa

COURSE 3

Picanha Steak with Chimichurri Sauce

Casa Dragones Añejo

COURSE 4

Tequila Lime Sorbet

Enemigo Cristal Añejo

\$150 per person

(plus tax & gratuity)

BOURBON TRAIL

4 Course Bourbon Pairing Dinner

Course 1

Maple Goat Cheese Salad w/
Candied Pecans & Maple-Bourbon Dressing

Basil Hayden, Toast, Small Batch

Course 2

Bacon Wrapped Bourbon Poached Shrimp

Blanton's Bourbon

Course 3

Blackened Grouper with House-Made
Pumpkin Ravioli

Eagle Rare, 10 YR

Course 4

Vanilla Bourbon Crème Brûlée

Remus Repeal Reserve Straight Bourbon

\$175 per person

(plus tax & gratuity)