# Cherry Street Haleyon Special Events



#### CATERING SERVICES

Prices are subject to change due to seasonality and availability. These prices do not include gratuity, taxes, or fees. **Catering requests require one month's notice.** 

#### APPETIZERS

Passable Option Available (P) Vegetarian Option (V)

	PER GUEST		PER GUEST
Fruit & Crudité Display (V)	\$3.50	Focaccia Table Bread Service (V)	\$3.00
German Pretzel Bites (V)	\$3.50	Focaccia Butter Board Table Display	\$3.00
Cheesy Chicken Lips (P)	\$4.50	Tomato Basil Caprese (P) (V)	\$4.50
Charcuterie and Antipasto	\$6.25	Basil Pesto Tortellini (P) (V)	\$4.50
Chicken Salad Slider Bar (P)	\$7.50	Shrimp and Grits	\$7.25
Pulled Pork Silder Bar (P)	\$9.00	Shrimp Cocktail (P)	\$10.50
Pork Tenderloin Sliders (P)	\$9.25	Smoked Salmon Endive (P)	\$8.00
Trio Dip Display (Choice of 3)	\$5.25	Mini Crab Cakes (P)	\$11.00
buffalo chicken dip, hummus (V),			

#### SALADS

dip (V), queso (V).

	PER GUEST
Brewpub	\$3.25
Seasonal Harvest	\$4.00
Caesar	\$4,00

#### CARVING STATIONS

pimento cheese (V), spinach & artichoke

	PER GUEST
Carving Station/Chef Fee	\$200.00
Prime Rib	\$25.00
Beef Tenderloin	\$30.00
Brisket	\$23.00
Whole Pig Display	MRKT

Inquire about our Vegetarian and Vegan Options

#### MAINS

	PER GUEST
Lemon Caper Chicken	\$7.50
Chicken Marsala	\$7.50
Dijon Encrusted Pork Tenderloin	\$9.50
Kansas City Puled Pork	\$9.00
Blackened Mahi	\$10.00
Baked Salmon	\$9.00
Shrimp & Grits	\$14.00
Briased Short Ribs	\$20.00
Beef Burgundy	\$24.00
Sea Bass	market
Baked Ziti	\$12.00
Chicken Parmesan *substitute eggplant*	\$9.00
Lasagna	\$10.50
Creamy Alfredo	\$11.00
+Chicken	+\$5.00
+Vegetables	+\$3.00
+Shrimp	+\$6.00

## Cherry Street Haloyon Special Events



#### SIDE ITEMS

	PER GUEST
Vegetable Stir-Fry	\$4.75
Broccoli	\$4.50
Haricots Verts	\$4.50
Pesto & Zucchini Noodles	\$4.50
Parmesan Zucchini Spears	\$4.50
Parmesan Roasted Asparagus	\$5.50
Coleslaw	\$3.50
Rice	\$3.75
Baked Mac & Cheese	\$4.50
Garlic Chive Mashed Potatoes	\$4.50
Mac and Cheese Topping Bar	+\$4.00
Mashed Potato Topping Bar	+\$4.00

#### DESSERTS

	PER GUEST
Brownies	\$3.00
Chocolate Lava Cakes	\$9.50
Seasonal Cheesecakes	\$7.00
Fruit Display	\$3.50
Dessert Assortment	\$6.00

## RENTALS (FLAT FEE/PER PERSON)

	PER GUEST
Upgraded Plastic Plates & Silverware	\$2.75
Melamine Plates, Real Silver, & Napkin	\$5.50
China Plates, Real Silver, & Napkin	\$6.50
Bartender for four hours of service	\$125
Glassware	\$3.50
Bar Trailer with bar package	\$900
Bar Trailer without bar package	\$1200

#### TACO BAR

	PER GUEST
Starter of Cowboy Salad or Chips and	\$35.00
Queso.	
Choice of 2 Mains Santa Fe Chicken,	
Mole Carnitas, Ground Chorizo, Chile-	
lime Grilled Chicken, Blackened Mahi.	
Two Sides Cilantro lime rice and black	
beans.	
Four Toppings: Shredded lettuce,	
Chipotle sauce, sour cream, shredded	
cheese, custom salsa.	
<u>Upgrades</u>	
Chile-Lime Shrimp	\$6.00
Carne Asada	\$10.00
Guacamole	MRKT
Ceviche Station	MRKT

#### OFFSITE N/A BEVERAGES

	PER GUEST
Water Station	\$2.50
Tea & Water Station	\$3.00
Soda, Tea, & Water Station	\$4.00

## OFFSITE BAR PACKAGES PLEASE SEE BAR PACKAGES MENU

	PER GUEST
Bar Extras (Cups, straws, ice, garnishes)	\$5.50
Champagne Toast	\$10
CSB Beer & 2 Wine Varietals	\$30
CSB Beer, 2 Wine Varietals, & 2 Custom	\$40
Cocktails	
CSB Beer, 2 Wine Varietals, Sparkling	\$60
Wine, & 2 Custom Cocktails.	

Customizable for your needs!

