

APPETIZERS

	HALF	FULL		HALF	FULL
Mozzarella Sticks	50	100	Boneless Wings	70	140
Baked Clams	70	140	Choice of: Buffalo, BBQ, Sweet Chili, Mango Habanero, Garlic Parmesan, Scarpariello		
Mussels	60	120	Stromboli	50	100
Marinara, Garlic White Wine, Fra Diavolo			Choice of: Pepperoni & Cheese, Spinach & Cheddar, Buffalo Chicken, Italian Combo, Eggplant Parmigiana		
Fried Calamari	70	140	Shrimp Cocktail	4.50/piece	
Regular, Kung Pao, Buffalo, Hot Cherry Peppers			Coconut Shrimp	75	150
Pigs in a Blanket	60	120	Mini Crab Cakes	100	200
Eggplant Rollatini	70	140	Mini Vegetable Spring Rolls	55	110
Eggplant Parmigiana	65	130			
Mini Meatballs	60	120			
Arancini Siciliana	60	120			
Grilled Artichokes	70	140			
Chicken Fingers	55	110			
Flatbread Pizzas	50	100			
Choice of Up to 3: Plain Cheese, Margherita, Chicken Vodka, Sausage & Broccoli Rabe, Cajun Chicken, Pepperoni & Hot Honey					
Grandma Pizzas	50	100			
Choice of Up to 3: Traditional, Chicken Vodka, White Truffle & Spinach, Sausage & Broccoli Rabe, Chicken Scarpariello, Pepperoni & Hot Honey					
Fried Zucchini	50	100			
Chicken Wings	70	140			
Choice of: Buffalo, BBQ, Sweet Chili, Mango Habanero, Garlic Parmesan, Scarpariello					

SALADS

	HALF	DEEP		HALF	DEEP
Mixed Greens.....	40	90	Arugula	45	100
Classic Caesar.....	40	90	Bocconcini	50	110
TriColor.....	40	90	Macaroni Salad	45	100
Chopped Twenty Two	40	90	Potato Salad	45	100
Baby Spinach	40	90	Tri Color Pasta Salad.....	45	100
Baby Kale.....	45	100	Cole Slaw	45	100

SIDES

	HALF	FULL		HALF	FULL
Parmesan Truffle Fries	45	90	Mixed Vegetables & Potatoes	45	90
Regular French Fries	40	80	String Beans, Carrots, Roasted Potatoes		
Sautéed Broccoli.....	45	90	Seasoned Diced Potatoes.....	45	90
Sautéed Spinach	45	90	Roasted Potatoes	45	90
Sautéed String Beans	45	90	Mashed Potatoes.....	45	90
Broccoli Rabe.....	45	90	Potato Croquettes.....	45	90
Seasoned Grilled Vegetables..	45	90			
Eggplant, Zucchini, Carrots, Roasted Peppers, Asparagus & Broccoli					

DESSERTS

1 POUND GOOD FOR APPROX 10 PEOPLE				
Fruit Platter ..Sm 70 Med 90 Lg 120				
Brownie Platter	20	/lb	David's Chocolate Chip Brownie	\$3.50/Piece
Cookie Platter	20	/lb	Minimum of 10	
Assorted Pastry Platter	20	/lb	Coffee/Tea Set Up.....	\$3.75/Person
Assorted Cannoli Platter	20	/lb	Minimum of 25 People Includes: Cambro, Coffee, Hot Water Milk, 1/2 & 1/2, Assorted Sugar, Assorted Tea Bags, Honey, Lemons, Cups, Lids & Stirrers	
Mini Tiramisu	20	/lb	Coffee Set Up	\$2.75/Person
Fresh Baked David's Cookies	\$2.00/piece		Minimum of 25 People Includes: Cambro, Regular Coffee, Milk, 1/2 & 1/2, Assorted Sugar, Cups, Stirrers, & Lids	
Minimum of 15 Pieces Choose From: Chocolate Chip, Red Velvet, M&M, Sugar, Oatmeal Raisin			Box of Joe	\$36.50/Box
			Serves 8-12 People Coffee (Served in Disposable Container), Milk, 1/2 & 1/2, Assorted Sugar, Stirrers, Cups & Lids	

PASTA

	HALF	FULL		HALF	FULL
Spaghetti and Mini Meatballs	60	120	Rigatoni Eggplant	65	130
Cheese Ravioli	55	110	Diced Eggplant, Zucchini & Fresh Mozzarella		
Cavatelli Bolognese	65	130	Rigatoni Pesto.....	65	130
Homemade Lasagna.....	80	150	With Sun-Dried Tomatoes		
Tortellini Alfredo	60	120	Rigatoni With Ground Sausage	65	130
Orecchiette	65	130	With Ground Sausage, Escarole & Cherry Tomatoes		
With Broccoli Rabe & Sausage			Cavatelli	65	130
Rigatoni Porcini	65	130	With Broccoli, Grilled Chicken, Garlic & Oil		
Penne alla Vodka	65	130	Cavatelli with Shrimp.....	75	150
Whole Wheat Penne.....	55	110	Diced Shrimp, Spicy Sausage, Crushed Tomatoes, Baby Spinach, Garlic & Olive Oil		
Linguini alla Vongole	75	150	Homemade Gnocchi.....	65	130
Money Bag Pasta	70	140	With Tomato Sauce & Fresh Mozzarella		
With Peas & Pink Sauce			Baked Macaroni & Cheese..	60	120
Lobster Ravioli	75	150	Penne Marinara	50	100
Baked Ziti	65	130	Rigatoni Pomodoro	60	120

SANDWICHES

Mini Finger Sandwiches: Small \$60.00 Medium \$90.00 Large \$120.00	
Assorted Wrap Platters: Small (6 Cut in 3) Medium (9 Cut in 3) Large (12 Cut in 3)	
3 Foot Round Heros: Approximately 25 - 2.5" Slices Per Hero	
Assorted Paninis: Half Tray (3 Cut in 4) Full Tray (6 Cut in 4)	
Mini Finger Sandwiches	
Small \$60.00 Medium \$90.00 Large \$120.00	
Choice of: Italian Combo American Combo Fried Eggplant, Mozzarella & Spinach Chicken Cutlet, Mozzarella & Roasted Peppers Grilled Chicken, Mozzarella & Broccoli Rabe Grilled Chicken, Arugula, Roasted Peppers & Balsamic	
Mini Finger Steak Sandwiches	
Small \$84.00 Medium \$126.00 Large \$168.00	
Sliced Steak with Gorgonzola Cheese & Crispy Onions	
Chicken Cutlet Hero	\$90.00
with Roasted Peppers & Fresh Mozzarella	
3 Foot Round Hero	
Fried Eggplant Hero	\$90.00
with Spinach & Fresh Mozzarella	
3 Foot Round Hero	
Grilled Chicken Hero	\$90.00
with Broccoli Rabe & Fresh Mozzarella	
3 Foot Round Hero	
Chicken Arugula Hero	\$90.00
Grilled Chicken, Arugula, Roasted Peppers & Balsamic	
3 Foot Round Hero	
Hercules Hero	\$90.00
Chicken Cutlet, Fresh Mozzarella, Cheddar Cheese, Bacon & BBQ Sauce	
3 Foot Round Hero	

FISH & MEAT

	HALF	FULL		HALF	FULL
Pepper Verde Salmon	100	200	Zuppa di Pesce.....	100	200
Seared Salmon with a Peppercorn Cream Sauce			Clams, Mussels, Shrimp, Scallops & Calamari in a Choice of Marinara, Fra Diavolo OR Garlic White Wine Sauce		
Salmon Oreganatta	100	200	Sausage, Peppers & Potatoes	65	130
Stuffed Shrimp	100	200	Stuffed Pork Loin.....	80	160
Stuffed with Crab Meat in a Lemon White Wine Sauce			Stuffed with Spinach, Fontina Cheese & Roasted Peppers		
Shrimp Marinara OR Fra Diavolo	95	190	Boneless Pork Chops.....	80	160
Shrimp Scampi	95	190	Vinegar Peppers & Diced Potatoes in a White Wine Sauce		
Shrimp Parmigiana.....	95	190	Sliced Steak.....	100	200
Shrimp Oreganatta	95	190	Choice of: Red Wine Reduction, Chimichurri		
Branzino Leggero	95	190	Sliced Steak Contadina.....	100	200
with a Pesto Glaze & Lemon White Wine Sauce			Vinegar Peppers, Sauteed Onions & Diced Potatoes in a Lemon White Wine Sauce		
Filet of Sole					
Oreganatta					

CHICKEN

	HALF	FULL		HALF	FULL
Chicken Scarpariello	75	150	Chicken Marsala	75	150
Chicken Martini	75	150	Chicken 22	75	150
Chicken Florentine.....	75	150	Pan-Seared Chicken Breast Topped with Melted Mozzarella & Roasted Peppers in a Lemon White Wine Sauce		
Chicken Parmigiana	70	140	Grilled Chicken	70	140
Chicken Sorrentino	75	150			
Chicken Francese	75	150			

VEAL

	HALF	FULL		HALF	FULL
Veal Parmigiana	85	170	Veal Sorrentino	85	170
Veal Picatta	85	170	Veal Martini	85	170
Veal Marsala	85	170			

SPECIALTY ITEMS

REQUIRES 72 HOURS NOTICE					
	HALF	FULL		HALF	FULL
Mini Beef Empanadas.....	60	120	Shrimp & Grits	90	180
Baby Lamb Chops.....	Market Price		Pulled Pork	70	140
Minimum of 20 Pieces			with Slider Buns on the Side		
Mini Lobster Rolls	Market Price		Rasta Pasta	75	150
Minimum of 20 Pieces			Chicken Quesadillas.....	60	120
Braised BBQ Ribs	100	200	Steak Quesadillas	75	150
Pernil	70	140	BBQ Chicken Legs & Thighs	70	140
Jerk Chicken.....	70	140			
Fried Chicken	75	150	House Made Chips	MED 50 LRG 90	
Arroz con Pollo.....	60	120	With House Made Guacamole & Pico de Gallo		
Arroz con Gandules	45	90			

MISCELLANEOUS

Wire Racks.....	\$5.00/Rack	Paper Goods	\$1.50/Person
Fits (1) Full Tray OR (2) Half Trays		Plastic Plates, Napkins & Utensil Kits	
Sternos & Water Tray Separate		High End Paper Goods ..	\$3.00/Person
Sternos.....	\$1.50/Can	Heavy Duty Chinnet Plates, Napkins & Roll Ups	
2 Cans Needed for 1 Rack			
Full Rack Set Up	\$8.00/Set		
(1) Rack, (1) Water Tray, (2) Sternos			

SAUCES

	PINT	QUART		PINT	QUART
Sauces	10.00	15.00	Salad Dressing	10.00	15.00
Choose From: Tomato, Marinara, Vodka, Porcini, Bolognese, Lemon White Wine, Pesto Sauce			Balsamic Vinaigrette, Caesar, Chive Lime Vinaigrette, White Balsamic, Lemon Vinaigrette		

BEVERAGES

INQUIRE ABOUT FULL BAR SERVICE	
Assorted 2 Liters	5.50
Pepsi, Diet Pepsi, Sierra Mist & Gingerale	
All Catering Orders Include Serving Utensils, Bread & Extra Sauce	
Half Trays Feed Approximately 5-6 People	
Full Trays Feed Approximately 10-12 People	

914-235-2464 www.Posto22.com  



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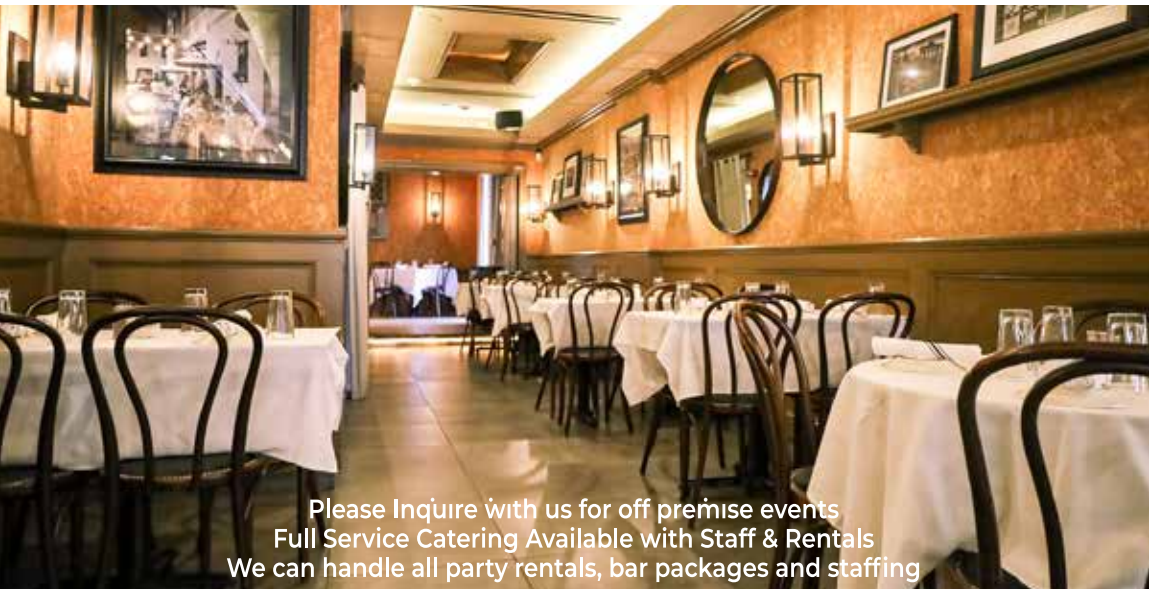
Restaurant & Wine Bar

22 Division Street,
New Rochelle, NY 10801

914-235-2464

CATERING & EVENTS

ONSITE & OFFSITE MENU



Please Inquire with us for off premise events
Full Service Catering Available with Staff & Rentals
We can handle all party rentals, bar packages and staffing

FAMILY STYLE MENU

**PARTIES LIMITED
TO 4 HOURS**

\$60.00 Per Person + TAX (8.375%) + 20% GRATUITY

\$300.00 NON-REFUNDABLE DEPOSIT REQUIRED TO BOOK ALL EVENTS.
VALET PARKING AVAILABLE UPON REQUEST

3.49% Administration Fee applies to all credit card transactions
THE FINAL HEADCOUNT IS DUE 2 DAYS PRIOR TO THE EVENT.
THE CONFIRMED HEADCOUNT WILL BE THE NUMBER CHARGED FOR.

- **Back Room: \$100 Back Room Fee**
20 Adult Minimum / 36 Maximum
 - **Side Room: \$150 Side Room Fee**
Daytime Events: 40 Adult Minimum - Whole Room
Evening Events: 50 Adult Minimum for Room (Bar is NOT PRIVATE)
Evening Events: 60 Adult Minimum for Room & Private Bar
- * All Rooms Equipped with Music Hook Up & TV for Slide Show Display

APPETIZERS - CHOICE OF 2

Add \$4 per person for each additional appetizer

- Baked Clams**
with marinara sauce
- Hot Antipasto**
+ \$5.00 /person
baked clams | fried calamari | eggplant rollatini & rice balls
- Rice Balls**
with marinara sauce
- Fried or Kung Pao Calamari**
- Assorted Flatbread Pizzas**
- Mini Meatballs**
- Eggplant Rollatini**
- Coconut Shrimp**
- Assorted Crostini**
tomato & mozzarella
bruschetta | sliced steak
with gorgonzola & crispy onions
- Caprese**
fresh mozzarella | sliced tomato | roasted peppers | olive oil | balsamic glaze

SALADS - CHOICE OF 1

Mixed Greens

shaved parmesan | kalamata olives | cherry tomatoes | balsamic vinaigrette

Twenty Two

chopped mixed greens | tomatoes | roasted peppers | cucumbers | black olives | balsamic vinaigrette

Caesar

romaine | shaved parmesan | garlic croutons | homemade caesar dressing

Tricolor

arugula | endive | radicchio | shaved parmesan
cherry tomatoes | kalamata olives | balsamic vinaigrette

Arugula

dried cranberries | walnuts | pecans | roasted pine nuts | crumbled goat cheese | balsamic vinaigrette

BRUNCH PARTY MENU

**PARTIES LIMITED
TO 4 HOURS**

\$65.00 Per Person + TAX (8.375%) + 20% GRATUITY

\$300.00 NON-REFUNDABLE DEPOSIT REQUIRED TO BOOK ALL EVENTS.
VALET PARKING AVAILABLE UPON REQUEST

3.49% Administration Fee applies to all credit card transactions
THE FINAL HEADCOUNT IS DUE 2 DAYS PRIOR TO THE EVENT.
THE CONFIRMED HEADCOUNT WILL BE THE NUMBER CHARGED FOR.

- **Back Room: \$100 Back Room Fee**
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Daytime Events: 40 Adult Minimum - Whole Room
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APPETIZERS - CHOICE OF 3

Add \$4 per person for each additional appetizer

BREAKFAST

Mini Muffins,

Kuni Croissants

& Bagels

served with cream cheese,
butter & jelly

French Toast Sticks

Belgian Waffles

Assorted Fritattas

bacon, egg & cheese |
spinach & feta

Fresh Fruit Salad

Bacon, Egg & Cheese Stromboli

Mini Berries & Cream

Mini Yogurt & Granola Parfaits

Mini Avocado Toast

LUNCH

Fried Calamari

Kung Pao Calamari

Assorted Flatbread Pizzas

Zucchini Fritti

Rice Balls

with marinara sauce

Grilled Artichokes

Bruschetta

tomato | fesh mozzarella |
red onion

Eggplant Rollatini

Cold Antipasto

Caprese

fresh mozzarella | sliced
tomato | roasted peppers |
olive oil | balsamic glaze

SALADS - CHOICE OF 1

Mixed Greens

shaved parmesan | kalamata olives | cherry tomatoes | balsamic vinaigrette

Twenty Two

chopped mixed greens | tomatoes | roasted peppers | cucumbers | black olives | balsamic vinaigrette

Caesar

romaine | shaved parmesan | garlic croutons | homemade caesar dressing

Tricolor

arugula | endive | radicchio | shaved parmesan
cherry tomatoes | kalamata olives | balsamic vinaigrette

Arugula

dried cranberries | walnuts | pecans | roasted pine nuts | crumbled goat cheese | balsamic vinaigrette

COCKTAIL PARTY MENU

**PARTIES LIMITED
TO 4 HOURS**

\$75.00 Per Person + TAX (8.375%) + 20% GRATUITY

\$300.00 NON-REFUNDABLE DEPOSIT REQUIRED TO BOOK ALL EVENTS.
VALET PARKING AVAILABLE UPON REQUEST

3.49% Administration Fee applies to all credit card transactions
THE FINAL HEADCOUNT IS DUE 2 DAYS PRIOR TO THE EVENT.
THE CONFIRMED HEADCOUNT WILL BE THE NUMBER CHARGED FOR.

Side Room: \$150 Side Room Fee 60 Adult Minimum

* Rooms Equipped with Music Hook Up & TV for Slide Show Display

Cocktail Parties are set up with both High Top Tables & Dinner Tables

PASSED APPETIZERS - CHOICE OF 4

Assorted Flatbread Pizzas

Rice Balls

with marinara sauce

Pigs in a Blanket

ketchup | dijon mustard

Mini Beef & Cheese Empanadas

Coconut Shrimp

Stromboli (CHOICE OF 2)

ham & cheese | italian combo |
spinach & cheddar | buffalo chicken

Assorted Crostini

tomato & mozzarella bruschetta
and sliced steak with gorgonzola
& crispy onions

Mini Finger Sandwiches (CHOICE OF 2)

chicken cutlet | mozzarella &
roasted peppers

fried eggplant, mozzarella &
spinach

sliced steak, gorgonzola cheese
& crispy onions

Sausage Broccoli Rabe Spring Rolls

with marinara sauce

PREMIUM PASSED APPETIZERS

Add \$5 per person for each additional appetizer

Baby Lamb Chops

Mini Lobster Rolls

Mini Crab Cakes

Shrimp Cocktail

cocktail sauce | lemons

Pat La Frieda Sliders

ENTRÉES - CHOICE OF 2

Served with Mixed Vegetables & Diced Potatoes

ADDITIONAL ENTRÉE

+ \$5.00 PER PERSON

PASTA

Penne Alla Vodka

prosciutto | shallots | pink sauce

Rigatoni Porcini

porcini mushrooms | shallots |
pancetta | truffle cream sauce

Rigatoni Pomodoro

fresh tomato sauce | onions |
garlic | basil

Cavatelli Bolognese

creamy meat sauce

Rigatoni Eggplant

eggplant | fresh mozzarella |
tomato sauce

Money Bag Pasta

with pink sauce & peas

Orecchiette

broccoli rabe | sausage | garlic & oil

Rigatoni

ground sausage | pink sauce

Cavatelli

broccoli | garlic & oil

Cheese Ravioli

tomato sauce | basil

CHICKEN

Martini

parmesan crust | lemon white wine sauce

Parmigiana

lightly breaded | mozzarella cheese |
tomato sauce

Marsala

mushrooms | marsala wine sauce

Francese

egg battered | lemon white wine sauce

Scarpariello

sausage | potatoes |
hot & sweet cherry peppers |
garlic white wine sauce

Florentine

sautéed spinach | lemon wine sauce |
mozzarella cheese

Chicken 22

mozzarella cheese | roasted peppers |
lemon white wine sauce

ITALIAN FAVORITES

Sausage & Peppers

Eggplant Parmigiana

Stuffed Pork Loin

spinach | roasted peppers |
mozzarella cheese | marsala sauce

Boneless Pork Chops

vinegar peppers | diced potatoes |
garlic white wine sauce

MEAT & FISH

Add \$6.00 per person

Sliced Steak

with red wine sauce

Steak Contadina

with potatoes & vinegar peppers in a garlic
wine sauce

Shrimp Scampi

garlic | lemon | white wine sauce

Shrimp Parmigiana

lightly breaded | mozzarella cheese |
tomato sauce

Pepper Verde Salmon

peppercorn cream sauce

Salmon Oreganata

toasted bread crumbs | lemon |
white wine sauce

WEEKDAY LUNCH MENU

PARTIES LIMITED TO 3 HOURS
AVAILABLE MON-FRI: 11 AM-3PM

\$40.00 Per Person + TAX (8.375%) + 20% GRATUITY

\$300.00 NON-REFUNDABLE DEPOSIT REQUIRED TO BOOK ALL EVENTS.
VALET PARKING AVAILABLE UPON REQUEST

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Evening Events: 60 Adult Minimum for Room & Private Bar
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APPETIZERS - CHOICE OF 1

Add \$4 per person for each additional appetizer

Fried or Kung Pao Calamari

Assorted Flatbread Pizzas

Eggplant Rollatini

Mini Meatballs

Mini Rice Balls

Fried Zucchini

Mozzarella Sticks

Baked Clams

Hot Antipasto

+ \$5.00 /person
baked clams | fried calamari |
eggplant rollatini & rice balls

Cold Antipasto

assorted cheeses | meats |
roasted peppers | olives |
artichokes | crostini

Caprese

fresh mozzarella | sliced tomato |
roasted peppers | olive oil |
balsamic glaze

SALADS - CHOICE OF 1

Mixed Greens

shaved parmesan | kalamata olives | cherry tomatoes | balsamic vinaigrette

Twenty Two

chopped mixed greens | tomatoes | roasted peppers | cucumbers | black olives | balsamic vinaigrette

Caesar

romaine | shaved parmesan | garlic croutons | homemade caesar dressing

Tricolor

arugula | endive | radicchio | shaved parmesan
cherry tomatoes | kalamata olives | balsamic vinaigrette

Arugula

dried cranberries | walnuts | pecans | roasted pine nuts | crumbled goat cheese | balsamic vinaigrette

ENTRÉES - CHOICE OF 2

Served with Mixed Vegetables & Diced Potatoes

ADDITIONAL ENTRÉE

+ \$5.00 PER PERSON

PASTA

Penne Alla Vodka

prosciutto | shallots | pink sauce

Rigatoni Porcini

porcini mushrooms | shallots |
pancetta | truffle cream sauce

Rigatoni Pomodoro

fresh tomato sauce | onions |
garlic | basil

Cavatelli Bolognese

creamy meat sauce

Rigatoni Eggplant

eggplant | fresh mozzarella |
tomato sauce

Money Bag Pasta

with pink sauce & peas

Orecchiette

broccoli rabe | sausage | garlic & oil

Rigatoni

ground sausage | pink sauce

Cavatelli

broccoli | garlic & oil

Cheese Ravioli

tomato sauce | basil

CHICKEN

Martini

parmesan crust | lemon white wine sauce

Parmigiana

lightly breaded | mozzarella cheese |
tomato sauce

Marsala

mushrooms | marsala wine sauce

Francese

egg battered | lemon white wine sauce

Scarpariello

sausage | potatoes |
hot & sweet cherry peppers |
garlic white wine sauce

Florentine

sautéed spinach | lemon wine sauce |
mozzarella cheese

Chicken 22

mozzarella cheese | roasted peppers |
lemon white wine sauce

PANINIS

Grilled Chicken, Eggplant, Tomato &
Mozzarella | Chicken Cutlet, Mozzarella,
Spinach & Vodka Sauce | Grilled Chicken,
Broccoli Rabe & Mozzarella | Chicken or
Eggplant Parmigiana | Chicken Cutlet,
Roasted Peppers & Mozzarella | Fried
Eggplant, Spinach & Mozzarella

ITALIAN FAVORITES

Sausage & Peppers

Eggplant Parmigiana

Stuffed Pork Loin

spinach | roasted peppers |
mozzarella cheese | marsala sauce

Boneless Pork Chops

vinegar peppers | diced potatoes |
garlic white wine sauce

MEAT & FISH

Add \$6.00 per person

Sliced Steak

with red wine sauce

Steak Contadina

with potatoes & vinegar peppers in a garlic
wine sauce

Shrimp Scampi

garlic | lemon | white wine sauce

Shrimp Parmigiana

lightly breaded | mozzarella cheese |
tomato sauce

Pepper Verde Salmon

peppercorn cream sauce

Salmon Oreganata

toasted bread crumbs | lemon |
white wine sauce

BEVERAGES

INCLUDED: Soda | Coffee & Tea

ADDITIONAL OPTIONS

Unlimited House Red & White Wine, Sangria,
Draft & Bottled Beer + \$18.00 PER PERSON

STANDARD OPEN BAR + \$25.00 PER PERSON
Includes Wine & Beer Package (Sorry No Shots)</