



COCKTAIL PARTY MENU

Pricing Information

\$95 per adult

Antipasti Display

1 Dinner Station

4 Passed Hors D'oeuvres

\$55 per child (under 16)

Children's Dinner Station

Menu options are subject to change for seasonality

Our package pricing may increase to ensure the continued quality of our service
and to account for rising costs

Package pricing is subject to standard sales tax, a 6% event fee, and a 20% gratuity

Additional Dinner Stations and Hors D'oeuvres are available to add
to any package

Snack Stations can be added to any package for an additional
charge per person

Additional fees may apply for outside catering

ANTIPASTI DISPLAY

A selection of artisanal cheeses, cured meats, roasted red peppers, marinated vegetables, baguette and crackers, honey, roasted garlic oil, olives and mustard

Built for grazing and ready when your guests arrive



CHILDREN'S DINNER STATION

Carrot sticks and celery served with hummus and house made buttermilk ranch

French fries with house cheese wiz

Choose 2:

Pizza Flatbread
Cheese Quesadilla
Mac and Cheese
Cheeseburger Sliders
Hot Dogs
Chicken Fingers

Dinner Stations

choose 1

FIESTA STATION

Mini Tuna Tostadito
Chicken Tinga Tacos
Elote Corn Salad or Spicy Caesar Salad
Guacamole and Salsa
Corn Tortilla chips

PICNIC STATION

Deviled Eggs
Crudit  and French Onion Dip
Brisket Sliders
Fried Chicken
Ranch Potato Salad

STEAKHOUSE STATION

Wedge Salad
Shrimp Cocktail
Prime Rib Sliders
Crabcakes
Crispy New Potatoes

ITALIANO STATION

Meatball Sandwich Sliders
Spicy Vodka Rigatoni
Chicken Parmesan
Caprese Salad
Garlic Knots

PHILLY STATION

Cheesesteak Sliders Pretzel Buns
Pretzels with Mustard and House Whiz
Roasted Pork Sliders
Herr's Potato Chips
Tastycakes

BASEBALL STADIUM STATION

Sausage and Peppers
Quarter-Pounder Royale with Cheese
Cheese Fries
Chopped Salad
Popcorn Korean Fried Chicken

LUXE CELEBRATION STATION

ADDITIONAL \$25 PER PERSON

Tuna Tartare Stuffed Baby Potatoes
Prosciutto Wrapped Asparagus Spears
Caviar on Potato Gaufrette
Lobster Mac n' Cheese
Filet Mignon with Truffled Parmesan
Risotto

Passed Hors D'oeuvres

choose 4

MEAT HORS D'OEUVRES

Sliced Filet Mignon crostini, horseradish crema, pickled red onion (+\$3 per person) **Pork Belly Bao Buns** hoisin, jalapeno, micro greens

Meatball Sandwich Slider marinara, parmesan, oregano

Lollipop Lamb Chop schwarma spices, yogurt sauce (GF) (+\$3 per person)

Tuscan Chicken Skewer basil pesto, tomato

Steak Skewer housemade chimichurri

Smoked Chicken Quesadilla chihuahua, chipotle mayo, cilantro

Chicken & Waffle Bites hot honey

Brisket Slider crispy potato, herbed crema, crispy shallot

Charcuterie Skewer hot coppa, cornichon, salami

Roasted Lamb Kebab halloumi, rosemary (\$3 per person)

Pigs in a Blanket hot grain mustard

Steak Tartare Crostini caper aioli, arugula

SEAFOOD HORS'OEUVRES

Grilled Shrimp calabrian chili, garlic conserva (GF)

Lobster Skewer sauce americaine (GF) (+\$3 per person)

Mahi Mahi Tacos red cabbage, chipotle mayo, avocado

Coconut Shrimp pineapple, thai chili (GF)

Tuna Tartare corn tortilla, ginger

Smoked Salmon Toast rye, dill cream, everything seasoning

Swordfish Skewer castelventrano olive tapenade

VEGETARIAN HORS D'OEUVRES

Wood Roasted Mushrooms roasted red pepper, goat cheese (GF)

Onion Rings radical sauce (GF)

Avocado Toast ricotta, gigante bean, crispy shallot

Buffalo Cauliflower buttermilk ranch (GF)

Potato Pave chive (GF)

Street Corn chili, lime, cotija

Falafel Bites hummus, tehina (GF)

Bruschetta tomato, balsamic, crostini, basil

Fried Cheese Curds salsa roja

Snack Stations

available as additions to any package

TOT STATION

\$7 PER GUEST

Classic Crispy Tater Tots
*served with sour cream, cheddar,
scallions, bacon, salsa roja, marinara
sauce, and housemade cheese wiz*

WILLY WONKA CANDY BAR

\$11 PER GUEST

Housemade Snickers
Bars Assortment of
Candy
*(available by theme or guest of
honor's preference)*

SCOOP SHOP SUNDAE BAR

\$9 PER GUEST

Vanilla Ice Cream
Chocolate Ice Cream
Rotating Seasonal Flavor
*Served with assorted sprinkles, toppings
and sauces for customization
(custom flavors available upon
request, additional fees may apply)*

ICE CREAM SANDWICH

STATION \$7 PER GUEST

*Mini ice cream sandwiches served passed
or stationary*

Classic Chocolate and
Vanilla Dulce de Leche
Almond (GF) Funfetti Cookies
and Cream

FIESTA SNACK STATION

\$9 PER GUEST

Guac and Chips
Salsa Trio
Street Corn Salad
Crispy Plantains with Queso
Fresco and Crema

MEDITERRANEAN STATION

\$11 PER GUEST

Hummus and Crudite
Falafel on Pita
Grilled Schwarma-Spiced
Chicken Crispy Chickpeas

POPCORN STATION

\$4 PER GUEST

Enjoy freshly popped
popcorn Classic Butter only
*(Seasoning shakers available
upon request)*

Snacks and Desserts

available as additions to any package

KID'S SNACKS AVAILABLE AS ADDITIONS TO THE MENU

\$3 PER KID

Soft Pretzel Nuggets

Tie Dye Popcorn (custom colors
available)

Fish & Chips (goldfish and potato
chips)

Rainbow Fruit Skewers

TRAY PASSED MINI DESSERTS

SELECT 3 - \$9 PER GUEST

Salted Caramel Bite

Chocolate Eclair

Fruit Tart

Cheesecake

Vanilla, Red Velvet or Chocolate
Cupcakes

*Gluten Free Cupcakes -
Additional \$1.50 per guest*

Open Bar Packages

All packages are timed for 4 hour events and can be extended for an additional price per person*

OPEN BAR #1 - \$60 PER GUEST

\$15 PER GUEST FOR EACH ADDITIONAL HOUR

All Draft + Canned Beer

All Wine

House Spirits for Mixed Drinks

Choice of one Custom Signature Cocktail

OPEN BAR #2 - \$80 PER GUEST

\$20 PER GUEST FOR EACH ADDITIONAL HOUR

All Draft + Canned Beer

All Wine

Mid Shelf Spirits for Mixed Drinks

Choice of two Custom Signature Cocktails

OPEN BAR #3 - \$100 PER PERSON

\$25 PER GUEST FOR EACH ADDITIONAL HOUR

All Draft + Canned Beer

All Wine

Top Shelf Spirits for Mixed Drinks

Choice of two Custom Signature Cocktails

Customized Signature Drinks

COCKTAILS

Hummingbird

St. Germaine, Brut Blanc, soda

Negroni

Bluecoat, Spatola Rosso, Campari

Aperol Spritz

traditional, with a lemon wedge

Kenzo Mule

Stateside vodka, ginger beer, fresh lime juice

Classic Bourbon Smash

Wild Turkey, fresh mint & lemon

Margarita

Espolon Blanco, orange liqueur, fresh lime juice
(choice of classic, passionfruit or mango)

MOCKTAILS

Rainbow Lemonade

Lemonade + Sprite topper
Organic fruit coloring customized to your event colors
Choice of: Pink, Blue, Green, Purple, Orange

Cherry Bomb

Custom Shirley Temple
Sprite + organic cherry juice + splash of cranberry juice

Mitzvah Mocktail

Sprite or Ginger Ale
Organic fruit coloring custom to your event colors
Choice of: Pink, Blue, Green, Purple, Orange

The names of the cocktails and mocktails will be decided by the client and if no name is provided, AMH names will be utilized on menus and signage.