



Banquet Package





Bar 72 Banquet Pricing

Choice of...

One entrée, one starch, one vegetable, salad, bread, and dessert. Buffet \$19.95 Plated \$24.95

Two entrées, one starch, one vegetable, salad, bread and dessert. Buffet \$24.95 Plated \$29.95

Three entrees, two starch, two vegetable, salad, bread, and dessert. Buffet \$29.95 Plated \$34.95

BBQ Buffet Option 1 \$15.95 Option 2 \$19.95 Option 3 \$24.95

Italian Buffet Option 1 \$15.95 Option 2 \$19.95 Option 3 \$24.95

* Entrée Items add \$5 per person

* Starch items add \$3 per person

*Vegetable items add \$3 per person

*Salad items add \$3 per person

*Soup Items add \$3 per person

*Dessert items add \$3 per person

*Pasta Sauce add \$2 per person

Appetizers

Pesto and Roasted Tomato Bruschetta (1 per serving)	\$2.75
Shrimp Cocktail w/ Fresh Tomato Cocktail Sauce	\$MKT
Bacon Wrapped Scallop Skewer* (1- 6" skewer)	\$3.75
Spring Roll (2 per serving)	\$3.50
Rosemary Chicken Skewer (1 per serving)	\$2.75
Shrimp Cakes w/ Spicy Remoulade Cream Sauce (2 per serving)	\$MKT

Deli Buffets

Cold Cut Deli- \$15.95

Wrap Trays

Ham Wrap Tray (25 ppl) - \$175.00
 Turkey Wrap Tray (25ppl) – 175.00
 Veggie Wrap Tray (25ppl) - \$160.00
 Club Wrap Tray (25ppl) - \$185.00

Prices are subject to Tax and does not include 20% Gratuity or any additional fees



BAR 72 Banquet Menu

Entrée Menu

CARVING STATION ENTREE OPTIONS

- Prime Rib w/ au jus and Horseradish Sauce
- Stuffed Pork Loin with Apple and Mushroom Marsala Wine Sauce
- Steamship Round Roast

ENTRÉE OPTIONS

Beef

- N.Y. Strip w/ Blue Cheese Garlic Herb Butter
- Roast beef w/ Au Jus
- Rib Eye

Seafood

- Shrimp Fra Diavolo
- Grilled Grouper
- Shrimp and Grits
- Blackened Scallops and Tostones (twice fried plantains) w/ Papaya Lime Butter Sauce

Chicken

- Chicken Cordon Blue
- Grilled Chicken Romano w/ White Wine Shallot Butter Sauce
- Chicken Marsala
- Chicken Fettuccine Alfredo
- Chicken Parmesan



STARCH OPTIONS

Potatoes

- Garlic Mashed Potatoes
- Baked Potato Station
- Baked Sweet Potato
- Smashed Red Potatoes w Bacon, Caramelized Onion, and Cheese
- Scalloped Sweet Potatoes w/ Onion Apple Bacon Sautee
- Roasted Fingerling Potatoes

Rice

- Traditional Rice Pilaf
- Rice Almandine
- Fried Rice
- Saffron Rice
- Dirty Rice
- Jambalaya
- Coconut Cilantro Rice
- Spanish Rice

Pasta

- Linguine
- Fettuccine
- Penne
- Ziti
- Farfalle (bowtie)
- Spaghetti

Pasta Sauces

- Alfredo
- Marinara
- Carbonara
- Lemon Caper
- Vodka
- Garlic Butter



VEGETABLE OPTIONS

- Sautéed Vegetable Medley (zucchini, yellow squash, broccoli, red bell pepper in garlic white wine butter)
- Roasted Asparagus
- Roasted Italian Medley (zucchini, squash, eggplant, red onion)
- Steamed Broccoli
- Roasted Squash Medley (acorn and butternut)
- Oriental Medley (snow peas, snap peas, Napa cabbage, Shitake mushrooms, and water chestnuts in a fresh ginger and garlic soy sauce.)

SALAD OPTIONS

Standard

- Mixed Greens, Cucumbers, Diced Onion, Tomatoes, Cheese, and Croutons

Greek Salad

- Mixed Greens, Cucumbers, Tomatoes, Kalamata Olives, Pepperoncini, Green Peppers, and Feta Cheese

Caesar Salad

- Romaine Lettuce, Parmesan Reggiano & Croutons

SALAD DRESSINGS

- Caesar Dressing
- Balsamic Vinaigrette
- Greek Dressing
- Ranch Dressing
- Honey Mustard Dressing
- Bleu Cheese Dressing



APPETIZERS

- Pesto and Roasted Tomato Bruschetta
- Shrimp Cocktail w/ Fresh Tomato Cocktail Sauce
- Chicken and Red Pepper Fritter w/ Pepper Jelly Dipping Sauce
- Bacon Wrapped Scallop Skewer
- Spring Roll
- Rosemary Chicken Skewer
- Shrimp Cakes w/ Spicy Remoulade Cream Sauce

SOUPS

- Chicken Gnocchi Soup
- Chicken Taco
- Beef and Vegetable
- Brunswick Stew
- Tuscan Bean Soup

DESSERT

- Carrot Cake w/ Cream Cheese Icing
- Apple Pie
- Peach Cobbler
- Cheesecake
- Key Lime Pie
- Bread Pudding
- Chocolate Mousse



BUFFET SELECTIONS

BBQ Buffet

Option 1- Smoked Chicken, Potato Salad, Cole Slaw, and Garlic Bread

Option 2- Smoked Chicken, Pulled Pork, Baked Beans, Potato Salad, Cole Slaw, and Garlic Bread.

Option 3- Spare Ribs, Pulled Pork, Smoked Chicken, Collard Greens, Smoked Corn on the Cob, Baked Beans, Potato Salad, Cole Slaw, Salad Bar, Garlic Bread and Dessert.

ITALIAN BUFFET

Option 1- Lasagna, Pasta, Marinara Or Alfredo Sauce, Vegetable Medley, Salad Bar and Garlic Bread.

Option 2- Lasagna, Chicken Parmesan, Pasta, Marinara or Alfredo Sauce, Vegetable Medley, Salad Bar, Garlic Bread and Dessert.

Option 3- Lasagna, Shrimp Fra Diavolo, Chicken Parmesan or Marsala, Pasta, Marinara and Alfredo Sauce, Salad Bar, Garlic Bread, and Dessert.

DELI BUFFETS

Cold Cut Deli Buffet- Ham, turkey, roast beef, assorted cheeses, lettuce, tomato, onion, potato chips, coleslaw, potato salad and cookie.

ASSORTED WRAP TRAY

Ham Wrap – Ham, American cheese, lettuce, tomato, mayo, and mustard.

Turkey Wrap – Turkey, Swiss cheese, lettuce, tomato, mayo, and mustard.

Club Wrap – Ham, turkey, bacon, American cheese, lettuce, tomato, onion, mayo, and mustard.

Veggie Wrap – Olive oil and herb roasted zucchini, squash, red bell peppers, and red onion, with romaine lettuce tossed in balsamic vinegar.



Beer & Liquor Package

Beer and Wine Package

4 Can Domestic Beers

Draft Beer

1 Red House Wine

1 White House Wine

\$25++ Per Person (4hr Bar)

Beer, Wine and Well Liquor Package

4 Can Domestic

Draft Beer

1 Red House Wine

1 White House Wine

Well Liquor (Sky Vodka, Pinnacle Gin, Bacardi Rum, Sauza Tequila, Jim Beam, Cutty Sark)

\$30++ Per Person (4hr Bar)

Beer, Wine and Well Liquor Package

4 Can Domestic or Import Beers

Draft Beer

2 Red Wine

2 White Wine

Well Liquor (Titos Vodka, Botanist Gin, Capt. Morgan Rum, Patron Tequila, Crown Royal, Dewars)

\$35++ Per Person (4hr Bar)

++ Tax and 20% gratuity not included

CASH BAR

Cash Bar available. Prices will be per drink at regular price.

***Sodas, Tea and Water Included with all Food Packages.



VENUE RENTAL INFORMATION:

Venue Access

5:00 PM – 11:00PM No event is permitted to go past 11:00pm

Venue Furniture

Inside:

- (1) 59" Round Table
- (13) 36" Square Tables
- (10) 30"x24" High Top Tables
- (38) Padded Chairs
- (28) Padded High Top Chairs

Patio:

- (3) 36" Metal Square Tables
- (3) 71" Round Rustic Wooden Tables
- (2) 59" Round Rustic Wooden Tables
- (1) 49" Round Rustic Wooden Table
- 40 Wooden Bar Stools

Venue does not include Linen or Decorations

Venue Rates

Site Fee: \$500* plus tax (Includes Cleaning Fee)

F&B Minimum: \$1500 plus tax and 20 % gratuity

*Site Fee will be waved if F&B meets minimum.

Décor Setup

- Votives or dripless candles are permitted, but must be enclosed in glass vases
- No tacks or staples of any kind may be affixed to the walls, furniture or floor
- Potpourri, rice, loose petals, sparkles, stickers, confetti, and birdseed are prohibited
- Nothing must be destroyed, defaced, or damaged in/around the premises
- Pets are not allowed inside the venue unless they are a service animal
- Conduct all events in a manner so as not to unreasonably disturb the neighbors or to be a breach of peace.

Prices are subject to Tax and does not include 20% Gratuity or any additional fees