



Hot and Iced Coffee Satellite Service

Rotating Coffee Blend / 1 Gallon / Serves 10-12 People, \$40 Each or 2/\$75
Includes: Sugar and Sugar Substitutes, Half and Half, Skim Milk and Almond Milk

Hot and Iced Tea Satellite Service

Rotating Tea Blend / 1 Gallon / Serves 10-12 People, \$40 Each or 2/\$75
Includes: Sugar and Sugar Substitutes, Half and Half, Skim Milk and Almond Milk

Assorted Soft Drinks

\$3.00

Bottled Water, Coke, Diet Coke, Sprite, Cranberry Juice, Orange Juice,
Rishi Grapefruit Quince Tea, La Croix Lime, La Croix Cran-Raspberry,
Lemonade, San Pellegrino

Snacks and Sandwich Satellite Service

Quick Snacks +\$8 Per Person:

Fruit Cups, Bagels, Assorted Pastries

Healthy Start +\$12 Per Person:

Assorted Whole Fruits, Yogurt Parfaits, Matcha Chia Pudding, Overnight Oats

Hot Breakfast +\$18 Per Person:

Breakfast Sandwiches, Breakfast Burritos

Email Angela.Sanks@infusehospitality.com To Plan Your Next Event!

Personal Lunches

\$15.00 Per Person

Includes Chips and a Drink

Turkey Bacon Club: Multigrain Bread, Romaine, Tomato, Cheddar, Turkey, Bacon

Ham and Swiss: Multigrain Bread, Honey Ham, Swiss, Dijonaise, Lettuce, Tomato

Buffalo Chicken Wrap: Spinach Tortilla, Romaine, Tomato, Buffalo Chicken, Ranch

Mediterranean Wrap: Spinach Tortilla, Hummus, Tzatziki, Romaine, Feta, Olives, Tomato

BBQ Chicken Wrap: Spinach Tortilla, Romaine, Tomato, BBQ Chicken, Ranch

Chicken Caesar Wrap: Spinach Tortilla, Romaine, Parmesan, Grilled Chicken, Caesar

Chicken Salad Sandwich: Croissant, Chicken Salad, Romaine, Tomato

Tuna Salad Sandwich: Croissant, Tuna Salad, Romaine, Tomato

Personal Flatbreads

Serves 1-2 People

Margarita \$14

Marinara Sauce, Basil, Tomatoes, Buffalo Mozzarella, Roasted Garlic Oil

Buffalo Chicken \$15

Chipotle Buffalo Chicken, Blue Cheese, Tomatoes, Monterey Jack Cheese

Mediterranean \$15

Feta, Cherry Tomatoes, Olives, Red Onion, Dried Oregano, Tzatziki

BBQ Chicken \$15

BBQ Chicken, Mozzarella, Cheddar, Red Onion

Prosciutto and Goat Cheese \$16

Prosciutto, Fig Jam, Goat Cheese, Arugula, Red Pepper Flake, Balsamic Reduction

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Party Platters

Serves 10-12 People

Assorted Pastries \$50

Donuts, Muffins, Bagels, Croissants

Chicken Caesar Salad \$65

Romaine, Chicken, Parmesan, Croutons, Caesar Dressing

Mixed Greens Salad \$55

Mixed Greens, Tomato, Cucumber, Red Onion, Balsamic Vinaigrette

Chicken Chopped Salad \$65

Romaine, Chicken, Cheddar, Bacon, Tomato, Red Onion, Egg, Ranch Dressing

Chips and Guacamole \$45

Tortilla Chips, Radish, House Guacamole & Pico de Gallo

Caprese Skewers \$65

Cherry Tomatoes, Mozzarella, Fresh Basil, Balsamic Reduction

Crudite Trio \$100

Hummus, Tabouleh, Tzatziki, Veggie Assortment, Garlic Naan

Charcuterie Board \$140

Seasonal Meats & Cheeses with Accouterments

Dessert Platters

Serves 10-12 People

Brownie Tray \$45

Dark Chocolate Brownies

Cookie Tray \$45

Chocolate Chip Cookies

A 20% gratuity will be added to all events upon payment.

All events must be booked 72 hours in advance.

Any changes or cancellations must be done no later than 24 hours prior to the event.

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Luminary Bar Event Packages

— Two Hour Package —

\$35 Per Person
Beer + Wine

\$55 Per Person
Beer, Wine + Liquor

— Three Hour Package —

\$45 Per Person
Beer + Wine

\$65 Per Person
Beer, Wine + Liquor

— Upon Consumption —

\$6-20 Per Drink
Price Based On Beverage Consumption

— Signature Cocktail —

\$5 Per Person
Create Your Own Custom Cocktail as an Add-On to Any Package

Specialty Offerings

— Mixology Creation Station —

\$150 + \$12 Per Drink
Learn the Magic Behind What Makes a
Great Cocktail

— Wine Tasting Station —

\$150 + Cost of Wine Selections
Expert Led Wine Tasting Class, 6 Wines
Add Bar Bites and Learn How to Pair
Wine Like a Pro

— Spirits Tasting Station—

\$150 + \$50 Per Person
Learn How To Taste Like a Pro

— Champagne Pour —

\$9 Per Person

Extended hours may be available upon request and availability.

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