

# *Rhodes on the Pawtuxet*



2026 *Wedding Packages*

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## The History of Rhodes on the Pawtuxet

**Rhodes-on-the-Pawtuxet was formerly an even larger complex of social and recreational buildings, located on the northern bank of the Pawtuxet River in the historic Pawtuxet Village, a beautiful coastal area known for its important contributions to the Revolutionary War (site of the capture and burning of the British ship the HMS Gaspee by colonists in 1772), and natural water access through the Pawtuxet River and Pawtuxet Cove.**

In 1872, Thomas H. Rhodes recognized Pawtuxet's recreational appeal when he opened a modest one-story frame pavilion for clambakes and flat-bottomed canoe rentals. "Rhodes-on-the-Pawtuxet," as the operations were soon known, quickly expanded to include facilities for dancing, bowling, rowing, and canoeing.

In 1898, the year of Rhodes' death, various alterations and expansions had been made, and the newly incorporated Rhodes Brothers enlarged the grounds and built a new casino for dancing.

In 1901, a second new, and larger casino was built, as the earlier one had already been outgrown.

Sadly, many of the outbuildings were destroyed by fire in February of 1915, and in August of the same year, the present building, the Rhodes Ballroom, designed in the Classical Revival style by the architect John O'Malley, opened to the public with more than 10,000 guests in attendance.

Rhodes has been the host to many famous bands and entertainers throughout the years, including Frank Sinatra, Nat King Cole, Benny Goodman, Louis Armstrong, Ella Fitzgerald, Artie Shaw, Glenn Miller, Tony Bennett, The McGuire Sisters, Jerry Vale, Tony Abbott, The Beach Boys, Paul Mitchell, Bonnie Raitt, and many more!

Rhodes on the Pawtuxet has recently undergone a restoration, highlighting many of its unique features, including 10,000 square feet of original hardwood floors (considered by many to be one of the finest dance floors in New England), 21' ceilings with unobstructed views, and a beautiful mural of Narragansett Bay, painted by the renowned watercolor artist, Hezekiah A. Dyer. A secret panel, recently discovered, leads to a catwalk and loft with a hidden room, and is thought to have been used during Prohibition. The Rhodes-on-the-Pawtuxet gazebo (also known as the "Trolley Stop", c. 1880), and the statue of Terpsichore (Muse of the Dance) are original to the site.

**Rhodes on the Pawtuxet was added to the National Registry of Historic Places in 1978.**

## *Our Exclusive Caterer*

Rhodes on the Pawtuxet is pleased to offer Ralph's Catering as their exclusive wedding and special occasion caterer. Boasting over thirty years as a top-rated caterer, Ralph's Catering is fully licensed, and owner-operated, specializing in custom wedding, corporate, and social menus.

The meal is designed by you, with the guidance of a professional and experienced team. We will ensure that all aspects of your dining experience are as you always envisioned them. All menu items are prepared on-site, ensuring that your guests enjoy fresh, hot, delicious food that will exceed your expectations.

Please contact Rhodes on the Pawtuxet directly to select your wedding menus (Rhodes on the Pawtuxet is an authorized representative for Ralph's Catering.). We will be happy to assist you in planning and coordinating your special day, from inception to completion.



**Ralph DeFusco, Owner  
Ralph's Catering**



## *Bar Services*

Rhodes on the Pawtuxet offers a full-service bar on premise, with all of your favorite selections.

To stay in compliance with state and local liquor laws, and to ensure the safety of our Guests and Employees, ALL BEVERAGES MUST BE PROVIDED BY RHODES ON THE PAWTUXET. Outside beverages are not permitted on our premises at any time.

Guests must be 21 years of age to purchase and consume alcoholic beverages. Proper ID is required.

Rhodes on the Pawtuxet includes the use of the bartenders for the event. We accept cash, credit / debit, and Apple pay. All open (or "host") bars (consumption or beverage packages) are subject to a 21% Administrative Fee, 7% Rhode Island State Sales Tax, & 1% Local Food & Beverage Sales Tax.

# Hosted Beverage Packages

Subject to 21% Administrative Fee & Applicable Taxes

**\*PER VENUE POLICY: All liquors must be served over ice or with a mixer.**

## NON-ALCOHOLIC BEVERAGES

Sodas, Juices, Bottled Water, Flavored Seltzers, Shirley Temples, Lemonade

**\$10.00 per person (entire event)**

## BEER, WINE, & SODA

Domestic & Imported Beers, Red & White House Wines, & Non-alcoholic Beverages

**\$14.00 per person for the 1<sup>st</sup> hour or \$27.00 per person for 5 hours**

## CALL BRANDS

A SELECTION OF OUR MOST POPULAR CALL BRAND LIQUORS

Domestic & Imported Beers, Red & White House Wines, & Non-alcoholic Beverages

**\$17.00 per person for the 1<sup>st</sup> hour or \$31.00 per person for 5 hours**

## TOP SHELF BRANDS

A SELECTION OF OUR MOST POPULAR TOP SHELF LIQUORS

Cordials, Domestic & Imported Beers, Red & White House & Premium Wines, & Non-alcoholic Beverages

**\$20.00 per person for the 1<sup>st</sup> hour or \$37.00 per person for 5 hours**

## PREMIUM BRANDS

A SELECTION OF OUR MOST POPULAR PREMIUM LIQUORS

Cordials, Domestic & Imported Beers, Red & White House & Premium Wines, & Non-alcoholic Beverages

**\$24.00 per person for the 1<sup>st</sup> hour or \$43.00 per person for 5 hours**

# Welcome Beverages

\*Offered to Guests upon arrival

Subject to 21% Administrative Fee & Applicable Taxes

**\*Special Orders Available - Please ask your Sales Representative for details & pricing**

**House Champagne (Served in Flutes) - \$3.00 per Adult**

**House Prosecco (Served in Flutes) - \$4.00 per Adult**

**Pink Lemonade (Served by the Gallon) - \$35.00**

**Iced Tea (Served by the Gallon) - \$35.00**

# Signature Beverages by the Gallon

**SERVES 32 GUESTS PER GALLON**

*\*Subject to 21% Administrative Fee & Applicable Taxes*

*\*Special Orders Available – Please ask your Sales Representative for details & pricing*

**Champagne Punch – \$100.00 per Gallon**

**Mimosas – \$125.00 per Gallon**

*\*Seasonal - Apple Cider Mimosas - \$150.00 per Gallon*

**Bellinis – \$150.00 per Gallon**

**Red or White Sangria – \$175.00 per Gallon**

**Call Margaritas (Jose Cuervo) – \$150.00 per Gallon**

**Top Shelf Margaritas (Patron) - \$200.00 per Gallon**

**Premium Margaritas (Casamigos) - \$225.00 per Gallon**

**Cape Codders (Tito's) - \$175.00 per Gallon**

**Cape Codders (Grey Goose or Ketel 1) - \$200.00 per Gallon**

**Whiskey Sour Punch (Makers Mark) - \$175.00 per Gallon**

*\*Seasonal - Spiked Apple Cider (Jameson) - \$200.00 per Gallon*

# Toasting Beverages

**\*Your Choice of Toasting Beverage is included in all Wedding Packages**  
House Champagne Toast – House Wine Toast – Non-alcoholic Sparkling Cider

# Wine & Champagne Selections

*\*Subject to 21% Administrative Fee & Applicable Taxes*

*\*Special Orders Available – Please ask your Sales Representative for details & pricing*

**House Wine Varietals (Canyon Road Vineyards) - \$25.00 per Bottle**

Chardonnay – Sauvignon Blanc – Pinot Grigio

Moscato – White Zinfandel

Cabernet Sauvignon – Merlot – Pinot Noir

**J. Roget Champagne - \$25.00 per Bottle**

**LaMarca Prosecco - \$30.00 per Bottle**

# Passed Hors d'oeuvres

**Assorted Grilled Pizzas**

**Assorted Bruschetta**

**Caprese Skewers**

**Seafood Stuffed Mushrooms**

**Sausage Stuffed Mushrooms**

**Spinach & Feta Stuffed Mushrooms**

**Toasted Ravioli**

**Spring Rolls with Dipping Sauce**

**Miniature Crab Cakes**

**Cocktail Franks in a Blanket**

**Panko Crusted Chicken Tenders with Dipping Sauce**

**Mac & Cheese Shooters**

**Eggplant Crostini with Gorgonzola**

**Eggplant Crostini with Shredded Parmesan**

# Specialty Passed Hors d'oeuvres

\*Please add \$3.25 per person, per hors d'oeuvres selection

**\*Scallops wrapped in Bacon with Balsamic Glaze**

**\*Thinly Sliced Filet of Beef Crostini with Creamy Horseradish Sauce**

**\*Asparagus Wrapped with Prosciutto**

**\*Shrimp Wrapped with Prosciutto**

**\*Shrimp Wrapped with Bacon**

**\*Clams Casino**

**\*Teriyaki Beef Tenderloin Skewers**

**\*Sesame Crusted Shrimp**

**\*Sesame Crusted Salmon**

**\*Shrimp Cocktail Shooters – PLEASE ADD \$6.50 PER PERSON**

# Salad Course Options

**\*Choice of 1 Salad Option included in all Wedding Packages**

## **TRADITIONAL TOSSED SALAD**

Romaine & Iceberg Lettuces, Tomatoes, Cucumbers, & Olives  
Dressed with our House-made Balsamic Vinaigrette Dressing

## **MIXED GREENS SALAD**

Mixed Field Greens, Tomatoes, Cucumbers, & Olives  
Dressed with our House-made Balsamic Vinaigrette Dressing

## **CLASSIC CAESAR SALAD**

Crisp Romaine with Croutons and Shaved Parmesan  
Tossed in a Creamy Caesar Dressing

## **\*NEWPORT SALAD**

Mixed Field Greens with Craisins, Walnuts, & Gorgonzola  
Dressed with our House-made Balsamic Vinaigrette Dressing

**\*Please add \$2.00 per person**

## **\*THE WEDGE SALAD**

Crisp Wedge of Iceberg Lettuce topped with Diced Tomatoes and Bacon  
Dressed with a Creamy Bleu Cheese Dressing

**\*Please add \$2.00 per person**

## **\*CAPRESE SALAD**

Sliced Tomatoes and Fresh Mozzarella and Basil presented on a Bed of Mixed Greens  
Dressed with our House-made Balsamic Vinaigrette Dressing

**\*Please add \$2.00 per person**

## **\*RALPH'S AUTUMN SALAD**

Baby Spinach with Craisins, Goat Cheese, and your choice of Fresh Pears or Apples  
Dressed with our House-made Balsamic Vinaigrette Dressing

**\*Please add \$2.00 per person**

## **\*CLASSIC ANTIPASTO SALAD**

Prosciutto, Salami, Cappicola, Pepperoncini, Roasted Peppers, and Sharp Provolone  
Presented over Mixed Greens

Dressed with our House-made Balsamic Vinaigrette Dressing

**\*Please add \$3.25 per person**

**\*Baskets of Rolls & Butter are served to every Table**

## Pasta Course Options

**\*Choice of 1 Pasta Course Option included in all Wedding Packages EXCEPT for the Little Falls Package**

Penne – Rigatoni – Farfalle – Shells – Cavatelli - Cheese Tortellini

## Specialty Pasta

\*Please add \$2.25 per person

**Cheese Ravioli - Stuffed Shells - Manicotti**

## Pasta Sauce Options

**Marinara – Meat - Pink Vodka – Alfredo – Pesto - Creamy Pesto**

## Starch Accompaniments

**\*Choice of 1 Starch Accompaniment included in all Wedding Packages**

Oven Roasted Red Bliss Potatoes - Red Bliss Mashed Potatoes

Mashed Sweet Potatoes - Oven Roasted Sweet Potatoes

Rice Pilaf - Wild Grain Rice – Polenta

## Vegetable Accompaniments

**\*Choice of 1 Vegetable Accompaniment included in all Wedding Packages**

Grilled Seasonal Vegetables - Fresh String Beans – String Beans Almondine

Glazed Carrots – Broccoli with Lemon and Garlic – Peas and Mushrooms

## Specialty Vegetable Accompaniments

\*Please add \$2.00 per person

**Grilled Asparagus – Sautéed Broccoli Rabe**

# Package 1: The Trolley Stop

**\$96.50 per person**

\*Subject to 21% Administrative Fee & Applicable Taxes

**Artisanal Cheeses, Fresh Seasonal Fruits and Jams**

Served with Crackers and Breads

**Two Hot Passed Hors d'oeuvres**

\*Additional hors d'oeuvres may be added for an additional charge

**Toasting Beverage**

**Salad Course – Individually Plated and Served**

**Baskets of Rolls & Butter served to every Table**

**PASTA STATION**

Select Two (<100 Guests) – Select Three (100> Guests)

**CARVING STATION**

Select Two (<100 Guests) – Select Three (100> Guests)

**Oven Roasted Turkey served with Gravy and Cranberry Sauce**

**Maple Glazed Baked Ham with Pineapple**

**Stuffed Pork Florentine with Spinach, Prosciutto, and Mozzarella Stuffing**

**Oven Roasted Prime Rib of Beef Au Jus**

**Roast Beef served with Brown Gravy**

**Choice of Starch Accompaniment**

**Choice of Vegetable Accompaniment**

**Coffee, Decaffeinated Coffee, & Tea**

We are happy to cut, plate, and serve your Wedding Cake or other Bakery Dessert at no additional charge.

## PLEASE NOTE:

Special dietary requests (Gluten-free / Vegetarian, / Children's Meals) will be accommodated with advance notice. Please be aware that all food and beverage products served at Rhodes on the Pawtuxet may contain nuts and other common food allergens. Our exclusive caterer, Ralph's Catering, makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies, and every effort is made to instruct our food and beverage preparation staff on the severity of food allergies, but please be aware that there is always a risk of contamination, as all food items are prepared onsite in a common kitchen area. Please also note that there is also a possibility that manufacturers of the commercial foods and beverage mixers we use could change the formulation at any time, without notice. Customers concerned with food allergies need to be aware of this risk.

## Package 2: Little Falls

**\$65.00 per person**

\*Subject to 21% Administrative Fee & Applicable Taxes

### **CHOICE OF 1:**

**Artisanal Cheeses, Fresh Seasonal Fruits and Jams**

Served with Crackers and Breads

**OR**

**Two Hot Passed Hors d'oeuvres**

\*Additional hors d'oeuvres may be added for an additional charge

**Toasting Beverage**

**Salad Course - Individually Plated and Served**

**Baskets of Rolls & Butter served to every Table**

**\*PLEASE NOTE: This package does not include a Pasta Course**

### **PLEASE SELECT 2:**

**\*Split Entrée Counts must be received 2 weeks in advance of the event**

**Chicken Parmigiana (Mozzarella & House Sauce)**

**Chicken Marsala (Mushroom & Marsala Wine Sauce)**

**Baked Stuffed Breast of Chicken with Apple Bread Dressing**

**Baked Scrod with Lemon Butter Crumbs**

**Portabella Mushroom Stack**

**Eggplant Parmigiana (Mozzarella & House Sauce)**

**Choice of Starch Accompaniment**

**Choice of Vegetable Accompaniment**

**Coffee, Decaffeinated Coffee, & Tea**

We are happy to cut, plate, and serve your Wedding Cake or other Bakery Dessert at no additional charge.

### **PLEASE NOTE:**

**Special dietary requests (Gluten-free / Vegetarian, / Children's Meals) will be accommodated with advance notice. Please be aware that all food and beverage products served at Rhodes on the Pawtuxet may contain nuts and other common food allergens. Our exclusive caterer, Ralph's Catering, makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies, and every effort is made to instruct our food and beverage preparation staff on the severity of food allergies, but please be aware that there is always a risk of contamination, as all food items are prepared onsite in a common kitchen area. Please also note that there is also a possibility that manufacturers of the commercial foods and beverage mixers we use could change the formulation at any time, without notice. Customers concerned with food allergies need to be aware of this risk.**

# Package 3: The Canoe House

**\$103.00 per person**

\*Subject to 21% Administrative Fee & Applicable Taxes

**Artisanal Cheeses, Fresh Seasonal Fruits and Jams**

Served with Crackers and Breads

**Two Hot Passed Hors d'oeuvres**

\*Additional hors d'oeuvres may be added for an additional charge

**Toasting Beverage**

**Salad Course – Individually Plated and Served**

**Pasta Course – Individually Plated and Served**

**Baskets of Rolls & Butter served to every Table**

**PLEASE SELECT 2:**

**\*Split Entrée Counts must be received 2 weeks in advance of the event**

**Baked Stuffed Breast of Chicken** (Choice of Apple Bread OR Wild Rice Dressing)

**Chicken Cordon Bleu**

**Chicken Marsala** (Marsala Wine & Mushroom Sauce)

**Chicken Picatta** (Light Lemon, Wine, & Caper Sauce)

**Chicken Capri** (Artichoke Hearts, Roasted Red Peppers, & Mushrooms – Garlic, Wine, & Butter Reduction)

**Chicken Francaise** (Lightly Egg-battered in a Light Lemon & Wine Reduction)

**Chicken Parmigiana** (Lightly Breaded – House-made Tomato Sauce with Mozzarella Cheese)

**Stuffed Veal Rollatini** (Ground Sausage, Mascarpone Cheese, & Spinach – Topped with Light Marinara Sauce)

**Veal Parmigiana** (Thinly Sliced in a House-made Tomato Sauce – Topped with Mozzarella Cheese)

**Boneless Pork Loin Chop** (Topped with a Sweet and Savory Apple Chutney)

**Baked Scrod** (Topped with Crab Meat and Ritz Cracker Crumble)

**Choice of Starch Accompaniment**

**Choice of Vegetable Accompaniment**

**Coffee, Decaffeinated Coffee, & Tea**

We are happy to cut, plate, and serve your Wedding Cake or other Bakery Dessert at no additional charge.

**PLEASE NOTE:**

**Special dietary requests (Gluten-free / Vegetarian, / Children's Meals) will be accommodated with advance notice. Please be aware that all food and beverage products served at Rhodes on the Pawtuxet may contain nuts and other common food allergens. Our exclusive caterer, Ralph's Catering, makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies, and every effort is made to instruct our food and beverage preparation staff on the severity of food allergies, but please be aware that there is always a risk of contamination, as all food items are prepared onsite in a common kitchen area. Please also note that there is also a possibility that manufacturers of the commercial foods and beverage mixers we use could change the formulation at any time, without notice. Customers concerned with food allergies need to be aware of this risk.**

# Package 4: The River's Edge

**\$116.00 per person**

\*Subject to 21% Administrative Fee & Applicable Taxes

**Artisanal Cheeses, Fresh Seasonal Fruits and Jams**

Served with Crackers and Breads

**Three Hot Passed Hors d'oeuvres**

\*Additional hors d'oeuvres may be added for an additional charge

**Toasting Beverage**

**Salad Course – Individually Plated and Served**

**Pasta Course – Individually Plated and Served**

**Baskets of Rolls & Butter served to every Table**

**PLEASE SELECT 2:**

**\*Split Entrée Counts must be received 2 weeks in advance of the event**

**Chicken Saltimbocca**

(Prosciutto di Parma, Mozzarella Cheese, & Sliced Portobello Mushrooms in a Light Marsala Reduction)

**Baked Stuffed Shrimp** (4 – Fresh Jumbo Shrimp with Crabmeat & Ritz Cracker Stuffing)

**Baked Stuffed Scrod** (Shrimp, Scallops, & Crabmeat with a Lightly Seasoned Ritz Cracker Topping)

**Surf & Turf** (2 Baked Stuffed Shrimp accompanied by an 8 oz. Sirloin Steak)

**12 oz. Grilled Sirloin Steak**

**12 oz. Roasted Prime Rib of Beef Au Jus**

**Choice of Starch Accompaniment**

**Choice of Vegetable Accompaniment**

**Coffee, Decaffeinated Coffee, & Tea**

We are happy to cut, plate, and serve your Wedding Cake or other Bakery Dessert at no additional charge.

**PLEASE NOTE:**

**Special dietary requests (Gluten-free / Vegetarian, / Children's Meals) will be accommodated with advance notice. Please be aware that all food and beverage products served at Rhodes on the Pawtuxet may contain nuts and other common food allergens. Our exclusive caterer, Ralph's Catering, makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies, and every effort is made to instruct our food and beverage preparation staff on the severity of food allergies, but please be aware that there is always a risk of contamination, as all food items are prepared onsite in a common kitchen area. Please also note that there is also a possibility that manufacturers of the commercial foods and beverage mixers we use could change the formulation at any time, without notice. Customers concerned with food allergies need to be aware of this risk.**

## Package 5: Lovers Lane

**\$129.00 per person**

\*Subject to 21% Administrative Fee & Applicable Taxes

**Artisanal Cheeses, Fresh Seasonal Fruits and Jams**

Served with Crackers and Breads

**Four Hot Passed Hors d'oeuvres**

\*Additional hors d'oeuvres may be added for an additional charge

**Toasting Beverage**

**Salad Course – Individually Plated and Served**

**Pasta Course – Individually Plated and Served**

**Baskets of Rolls & Butter served to every Table**

**PLEASE SELECT 2:**

**\*Split Entrée Counts must be received 2 weeks in advance of the event**

**Filet Mignon** (Accompanied by a Creamy Béarnaise Sauce)

**Baked Stuffed Shrimp** (4 – Fresh Jumbo Shrimp with Crabmeat & Ritz Cracker Stuffing)

**Surf & Turf** (2 Baked Stuffed Shrimp accompanied by Filet Mignon)

**Cajun Swordfish** (Topped with Fresh Mango Salsa)

**Panko Crusted Salmon** (Drizzled with Honey Mustard)

**Boneless Pork Chop** (Stuffed with Broccoli Rabe and Glazed with a Balsamic Reduction)

**Pork Tenderloin** (Stuffed with Prosciutto Di Parma, Spinach, & Mozzarella Cheese)

**Braised Short Rib** (Topped with a Tomato Ragù)

**14 oz. Grilled Sirloin** (Complimented by a Gorgonzola Cream Sauce)

**Choice of Starch Accompaniment**

**Choice of Vegetable Accompaniment**

**Coffee, Decaffeinated Coffee, & Tea**

We are happy to cut, plate, and serve your Wedding Cake or other Bakery Dessert at no additional charge.

**PLEASE NOTE:**

**Special dietary requests (Gluten-free / Vegetarian, / Children's Meals) will be accommodated with advance notice. Please be aware that all food and beverage products served at Rhodes on the Pawtuxet may contain nuts and other common food allergens. Our exclusive caterer, Ralph's Catering, makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies, and every effort is made to instruct our food and beverage preparation staff on the severity of food allergies, but please be aware that there is always a risk of contamination, as all food items are prepared onsite in a common kitchen area. Please also note that there is also a possibility that manufacturers of the commercial foods and beverage mixers we use could change the formulation at any time, without notice. Customers concerned with food allergies need to be aware of this risk.**

## In-house Dessert Options

\*Subject to 21% Administrative Fee & Applicable Taxes

**\*Special Orders Available – Please ask your Sales Representative for details & pricing**

**Vanilla Ice Cream** – 3.95 per person

**Vanilla Ice Cream topped with Chocolate Sauce** – 4.25 per person

**Assorted Cookies & Brownies** – 5.25 per person

**Miniature Dessert Pastries** – 6.95 per person

**Apple Pie a la Mode** - 6.95 per person

**Blueberry Pie a la Mode** - 6.95 per person

**Chocolate Mousse Cake** - 7.75 per person

**Limoncello Cake** - 7.75 per person

**Sundae Bar** - 7.75 per person

**New York Cheesecake** - 7.75 per person

**Wild Strawberry Cheesecake** - 7.75 per person

**Tiramisu** - 7.75 per person

**Molten Lava Cake** - 8.00 per person

**Crème Brulee** - 8.00 per person

## Late Night Snacks

\*Subject to 21% Administrative Fee & Applicable Taxes

**\*Special Orders Available – Please ask your Sales Representative for details & pricing**

### **SLIDER BAR**

**Burger Sliders - Pulled Pork Sliders - French Fries - Sweet Potato Fries**

Shredded Lettuce – Cheese - Sliced Tomato – Onions – Pickles – Ketchup – Mustard – Relish - BBQ Sauce  
15.00 per person

### **GRILLED PIZZA STATION**

Assorted Grilled Pizzas (Dairy-free & Gluten-free Options are available)  
13.00 per person

### **CHICKEN TENDER / WING BAR**

Chicken Tenders – Buffalo Chicken Wings – Celery Sticks - French Fries  
Honey Mustard Sauce – BBQ Sauce – Blue Cheese Dressing – Ranch Dressing  
15.00 per person