

Passed Hors D'oeuvres

(Choice of five)

Stuffed Mushrooms with Country Sausage * Swedish Meatballs
Pizza Bagels * Baked Clams * Buffalo Wings *Potato Skins
Skewered Teriyaki Marinated Chicken Breasts * Mini Cordon Blue
New Potatoes (stuffed with Gorgonzola Cheese and Bacon)
Neapolitan Rouladen

(Roast Turkey Breast, Roasted Red Peppers, Fresh Mozzarella & Spinach Rolled in a Flour Tortilla) Maryland Lump Crab Cakes * Beef Tidbits with Fresh Mozzarella on Garlic Crostini

> Includes Fresh Vegetable Platter &

Imported Cheese and Cracker Platter

Served with Soda, Coffee & Tea

We supply and serve a custom designed occasion cake with your choice of filling, frosting, decorations & writing

Monday – Thursday Three Hour Event

Bar Package Silver \$33.95

Bud Light & Miller Lite Draught & House Wine

<u>Gold \$37.95</u>

Draught, Domestic/Imported Bottled Beer & House Wine

Platinum 45.95

\$20 Titos, Smirnoff, Stoli Flavors, Tanqueray, Bacardi, Captain Morgan's, Jose Cuervo, Jack

Platinum Plus add \$4

Additional hour

\$5.00 per guest

Extended bar package based on package chosen

Our Bartenders are trained to serve responsibly (This includes a "No Shot" Policy)

Occasion Cake supplied by Black Forest Bakery Kids 10 and under \$11.95

All prices subject to 18% service charge and NYS Sales Tax

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