



HORS D'OEUVRES

18% gratuity, 3% service charge, and 6% sales tax will be added

A LA CARTE

ASSORTED TRAYS

Portions for up to 30 / 50 guests

- ___ Grilled Vegetables | \$120 / \$200
- ___ Guacamole & Chips | \$120 / \$200
- ___ Calamari | \$150 / \$250
- ___ Charcuterie Tray | \$180 / \$300
- ___ Cheese and Crackers | \$120 / \$200
- ___ Fresh Fruit Display | \$150 / \$250
- ___ Crab Dip | \$120 / \$200
- ___ Crudités | \$120 / \$200
- ___ Tossed Salad w/balsamic dressing | \$120 / \$200
- ___ Tossed Caesar Salad | \$120 / \$200
- ___ Caprese Salad | \$150 / \$250

50 PIECE PLATTERS

Additional pieces may be ordered in increments of 25

- ___ Grilled Wings | \$100
- ___ Scotch Eggs | \$100
- ___ Chicken Skewers | \$100
- ___ Italian Style Meatballs | \$100
- ___ Honey Sriracha Glazed Scallops | \$200
- ___ Shrimp Tempura | \$150
- ___ Shrimp Cocktail | \$150
- ___ Petite Crab Cakes | \$150
- ___ Bacon Wrapped Scallops | \$250

MIXED PACKAGES

Per person, based on number of selections:

3 selections | \$12 4 selections | \$16 5 selections | \$20 6 selections | \$24

- ___ Grilled Vegetables
- ___ Scotch Eggs
- ___ Chicken Skewers
- ___ Italian Style Meatballs
- ___ Crab Dip
- ___ Crudités
- ___ Guacamole & Chips

- ___ Cheese and Crackers
- ___ Calamari | +\$1
- ___ Charcuterie Tray | +\$2
- ___ Fresh Fruit Display | +\$1
- ___ Shrimp Tempura | +\$2
- ___ Crab Balls | +\$3
- ___ Bacon Wrapped Scallops | +\$5



BRUNCH & LUNCH PACKAGES

Packages include fresh rolls & butter, coffee, and tea.
18% gratuity, 3% service charge, and 6% sales tax will be added.

<u>BRUNCH BUFFET</u> \$20 per person	<u>LUNCH BUFFET</u> \$20 per person
<div> <u>SALAD:</u> -Choose 1 selection- ___ Greens with balsamic vinaigrette ___ Caesar Salad ___ Market Salad with two dressings ___ Caprese Salad +\$1.50 ___ Fruit Salad +\$1.50 </div> <div> <u>MAIN DISHES:</u> -Choose 2 selections- ___ Scrambled Eggs & Toast ___ Strata – Egg & Cheese ___ Yogurt Parfait ___ Pancakes ___ French Toast ___ Vegetarian Pasta ___ Chicken Orecchiette +\$3 ___ Shrimp Scampi +\$5 ___ Glazed Salmon +\$7 ___ Crab Cakes +\$8 ___ Pan-seared Scallops +\$8 </div> <div> <u>ACCOMPANIMENTS</u> -Choose 2 selections- ___ Applewood Smoked Bacon ___ Grilled Country Sausage ___ Grits ___ Muffins ___ Potato Hash ___ Pasta Salad ___ Crab Balls +\$2 ___ Smoked Salmon +\$4.50 </div>	<div> <u>SALAD:</u> -Choose 1 selection- ___ Greens with balsamic vinaigrette ___ Caesar Salad ___ Market Salad with two dressings ___ Caprese Salad +\$1.50 ___ Pasta Salad ___ Potato Salad ___ Cole Slaw </div> <div> <u>MAIN DISHES:</u> - Choose up to 2 sandwiches and one pasta- <u>SANDWICHES</u> ___ Turkey Croissant ___ Ham & Cheese Croissant ___ Seasonal Wrap ___ Turkey, Bacon, & Ranch Wrap ___ Chicken Salad on Rye </div> <div> <u>ACCOMPANIMENTS</u> -Choose 1 selection- ___ Chicken Skewers ___ Italian Style Meatballs ___ Honey Sriracha ___ Glazed Scallops +\$2 ___ Shrimp Tempura +\$2 ___ Shrimp Cocktail +\$2 ___ Crab Balls +\$2 </div> <div> <u>PASTA</u> ___ Pasta with Red Sauce ___ Pasta with Alfredo ___ Vegetarian Pasta ___ Chicken Orecchiette +\$3 ___ Shrimp Scampi +\$5 </div>
<u>MIMOSA BAR</u> \$4 per person Choice of champagne priced by consumption: ___ House Champagne \$15 per bottle ___ Premium Champagne \$25 per bottle	<u>NON-ALCOHOLIC BEVERAGES</u> Per person: ___ Soft Drinks \$3 ___ Fruit Juice Bar with fresh garnishes \$4



DINNER PACKAGES

Packages include fresh rolls & butter, coffee, and tea.
18% gratuity, 3% service charge, and 6% sales tax will be added.

HORS D'OEUVRES PACKAGES

Per person, based on selections chosen:

- 3 selections | \$12
- 4 selections | \$16
- 5 selections | \$20
- 6 selections | \$24

- ___ Grilled Vegetables
- ___ Scotch Eggs
- ___ Chicken Skewers
- ___ Italian Style Meatballs
- ___ Crab Dip
- ___ Crudités
- ___ Guacamole & Chips
- ___ Cheese and Crackers
- ___ Calamari | +\$1
- ___ Charcuterie Display | +\$2
- ___ Fresh Fruit Display | +\$1
- ___ Honey Sriracha Scallops | +\$4
- ___ Shrimp Tempura | +\$2
- ___ Crab Balls | +\$3
- ___ Bacon Wrapped Scallops | +\$5

DINNER BUFFET

\$35 pp

SERVED SOUP & SALAD:

-Choose 1 selection-

- ___ Greens with balsamic vinaigrette
- ___ Caesar Salad
- ___ Market Salad with two dressings
- ___ Caprese Salad | +\$2
- ___ Cup Cream of Crab | +\$2
- ___ Bowl Cream of Crab | +\$4

MAIN DISHES:

-Choose 2 selections-

- ___ Hibachi Steak
- ___ Roasted Pork Loin
- ___ Roasted Chicken
- ___ Vegetarian Pasta
- ___ Chicken Orecchiette
- ___ Shrimp Scampi | +\$2
- ___ Salmon with brown sugar glaze | +\$4
- ___ Shrimp & Chicken Marsala | +\$4
- ___ Crab Cakes | +\$6

ACCOMPANIMENTS:

-Choose 2 selections-

- ___ Mashed Potatoes
- ___ Seasonal Risotto
- ___ Yukon Potatoes
- ___ Green Beans
- ___ Brussels Sprouts | +\$1
- ___ Asparagus | +\$1

DESSERT OPTIONS:

- ___ Assorted Dessert Squares | +\$7
- ___ Janina's Fine Mini Dessert Assortment | +\$9

Select up to 4:

fruit tart, crème puff, chocolate éclair, mini-swan crème puff, opera squares, mousse cake, cheesecake, mini mouse

(chef may make substitutions if availability is limited)

NON-ALCOHOLIC BEVERAGES

Prices per person

- ___ Soft Drinks | +\$3
- ___ Fruit Juice Bar with fresh garnishes | +\$4



BAR OPTIONS AND PACKAGES

Bar hours must be consecutive with a two-hour minimum

Prices do not include 18% gratuity and 3% service charge

FULL OPEN BAR

Host will be charged based on guests' consumption of
beer, wine, and spirits

CASH BAR

Guests will be charged individually for their beer,
wine, and spirits

BEER & WINE BAR - BY THE GLASS

Host will be charged based on consumption of
beer & Proverb Winery house wines only

WINE BAR - BY THE BOTTLE

Wine Bar is set up in event space
Host will be charged based on bottles of Proverb
Winery house wines opened

BEER & WINE BAR PACKAGE

First two (2) hours: \$16 per person

Each additional half hour: \$3 per person

10 beers on draft & Proverb Winery house wines

DELUXE BAR PACKAGE*

First two hours: \$18 per person

Each additional half hour: \$5 per person

Faber Vodka

Faber Rum

Faber Silver Tequila

Faber Gin

House Whiskey

10 Beers on Draft

Proverb Winery house wines

PREMIUM BAR PACKAGE*

First two hours: \$22 per person

Each additional half hour: \$6 per person

Tito's Vodka

Bacardi Rum

Captain Morgan Rum

Jack Daniel's Whiskey

Maker's Mark

Crown Royal

Tanqueray Gin

1800 Tequila

10 Beers on Draft

Proverb Winery house wines

*Packages are intended for mixed drinks and do not include
shots or up drinks.

The First Post encourages safe and responsible alcohol consumption. Staff members are required to ID guests of questionable age prior to serving alcoholic beverages and to refuse service of alcoholic beverages to any person who, in the restaurant's judgment, appears to be intoxicated. The First Post is the only licensed authority to serve and sell alcoholic beverages on the premises; alcohol is not permitted to be brought on property.