

BANQUET MENU

PACKAGES

1. SOCIAL HOUR

CHOOSE 3 BEGINNINGS FROM OUR LIST

avg. cost per person: \$14 - \$18

2. PASTA AND NOODLES

CHOOSE 2 BEGINNINGS

CHOOSE 1 PASTA

avg. cost per person: \$18 - \$22

3. MAIN EVENT

CHOOSE 2 BEGINNINGS

CHOOSE 1 ENCORE

avg. cost per person: \$22 - \$28

with 2 encore selections: \$28-\$32

4. CUSTOM CATER

HAVE A SPECIFIC THEME TO YOUR EVENT?
SPECIFIC DIETARY REQUESTS FOR YOUR GROUP?
YOU NAME IT, WE'LL MAKE IT HAPPEN!

5. SNAP CATER

TACO BAR

choice of ground beef, chicken, or pork with all the fixings, served with corn or flour tortillas. \$14 per person

add another choice of meat + \$3/person

add Guacamole + \$1/person

add chips and house made salsa +\$2.50/person

*HOSTED BAR AVAILABLE

Disclaimers:

- A minimum of \$500 total is required for each option
- Just need the space itself? We charge a \$400 rental fee
- Prices are subject to market price and availability
- All food and beverage must be provided by Remedy
- Banquets are subject to 18% gratuity and 8.8% sales tax charges

• A guaranteed number of guests and seating arrangements must be received no later than four working days preceding the date of the party. You will be billed for your guaranteed count or the actual number of guests; whichever is greater.

CHOICES

BEGINNINGS

STUFFED MUSHROOMS WITH ARTICHOKE DIP

MEDITERRANEAN PLATE • MARINATED MUSHROOMS

WINGS • RIBS • CHICKEN LETTUCE WRAPS • CAPRESE BITES

PASTAS

• DILL SALMON PASTA

penne pasta, salmon, heavy cream sauce, garlic dill, white wine, parmesan

• GOURMET MAC AND CHEESE

traditional baked macaroni and cheese with cavatappi pasta and a gourmet three cheese blend

• SEAFOOD FETTUCCINI

choice of salmon or prawns sauteed in garlic white wine, served on a bed of tender pasta, tossed with a classic parmesan alfredo sauce

• SWEET POTATO FETTUCCINI

sweet potato fettuccini noodles tossed in a garlic ginger coconut milk alfredo sauce.

*vegetarian, vegan, gluten free

ENCORES

• PIT HAM

served with rice and seasonal vegetable

• PRIME RIB

served with mashed potatoes, sweet potato hash, seasonal vegetable

• SEAFOOD BOIL

mussels, clams, shrimp, crab, red potatoes, and corn, served with corn bread and coleslaw

• SALMON

honey sriracha glazed salmon fillets served with seasonal vegetables and rice pilaf

ENHANCEMENTS

- **ADD-ONS** - chips and salsa + \$2.50/person • soup of the moment + \$3/person mini grilled cheese bites + \$3/person • assorted fresh fruit + \$3/person garlic bread + \$12 (feeds 20 people) • house salad + \$50 (feeds 15 people)
- **DRINK ADDITIONS** - after dinner coffee + \$3/person • sodas + \$2.50/person sparkling water + \$2.50/person
- **DESSERTS** - cookies + \$12 (by the dozen) • cheesecake + \$5/person bread pudding \$25 (feeds 10 people)