

## ***SIGNATURE PLATED PACKAGE***

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Cunningham Restaurant Group Events Signature Plated Package includes full china (dinner plate, salad plate, water goblet, salad fork, dinner fork, and butter knife), water service, your choice of one salad, one or two entrees, dinner rolls, and butter.

### **ONE ENTRÉE- \$30**



### **TWO ENTRÉE- \$33**



### **SALAD**

- SC - House Salad / basil tomatoes / onion / sprouts / cheese / sunflower
  - Ranch, French, honey mustard, blackberry balsamic, cranberry poppyseed, herb vinaigrette
- Bru – Siracha Caesar salad - romaine, red onions, tomatoes, parmesan, house croutons, and Siracha drizzle
- BC – Seven Field Salad: Spring Greens / Dried Cranberries / Red Onion / Spiced Pecans / Bleu Cheese / Blackberry-Balsamic Vinaigrette
- Mesh – Mesh Salad: Arugula / Kale / Mesclun / Walnut / Quinoa / Golden Beet / Goat Cheese / Tarragon Vinaigrette

## **ENTRÉE**

- SC - Chicken Scaloppini – Wild Mushrooms / Prosciutto Sherry Cream / Bleu Cheese Mashed Potatoes / Grilled Asparagus
- SC - Smothered Chicken – Bacon / Mushrooms / Scallions / Honey Mustard / Cheddar Cheese / Mozzarella Cheese
- Union - Kimchi Meatloaf - Thai Ketchup / Apple-Yuzu Jam / Garlic Mashed Potatoes
- CH – Chicken Italiano: Mushrooms / Pancetta / Marinara / Mozzarella
- CH – Horseradish Salmon: Creamy Brussels Sprouts / Marinated Mushrooms / Roasted Red Peppers
- BC – BBQ Meatloaf: Smoked Cheddar Mashed Potatoes / Green Beans / Housemade BBQ
- Union – Shrimp + Grits: Wild Gulf Shrimp / Heirloom Grits / Oyster Mushroom + Tasso Ham Gravy / house Worcestershire / Scallion
- Livery – Pork Pastor: Onion / Pineapple / Green Cabbage / Corn Cake / Lime Crema
- Pork Chop – Scallion / Apricot Onion Marmalade

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

## ***Premium Plated Package***

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Cunningham Restaurant Group Events Premium Plated Package includes full china (dinner plate, salad plate, water goblet, salad fork, dinner fork, and butter knife), water service, your choice of one salad, one or two entrees, dinner rolls, and butter.

**ONE ENTRÉE- \$36**

**TWO ENTRÉE- \$39**



### **SALAD**

- SC - House Salad / basil tomatoes / onion / sprouts / cheese / sunflower
  - Ranch, French, honey mustard, blackberry balsamic, cranberry poppyseed, herb vinaigrette
- Bru – Siracha Caesar salad - romaine, red onions, tomatoes, parmesan, house croutons, and Siracha drizzle
- BC – Seven Field Salad: Spring Greens / Dried Cranberries / Red Onion / Spiced Pecans / Bleu Cheese / Blackberry-Balsamic Vinaigrette
- Mesh – Mesh Salad: Arugula / Kale / Mesclun / Walnut / Quinoa / Golden Beet / Goat Cheese / Tarragon Vinaigrette

## ENTRÉE

- Mesh – Chicken: Prosciutto / Mushroom / Red Pepper Sofrito / Sherry Cream
- Mesh - Roasted Pork Chop - BBQ Rub / Sweet Potato Hash / Baked Bean Purée / Brussels Sprouts / Bacon Vinaigrette
- SC - Orange Miso Salmon - Ginger-Soy Sauce / Sticky Rice / Leek / Spinach / Asparagus / Scallion
- BC - Baby Back Ribs - Housemade Barbecue Sauce / mashed potatoes / chef's vegetables
- CH – 12oz Prime Rib – herb roasted prime rib, au jus
- CH – Medallions with Lobster Risotto: Beef Tenderloin Medallions / Demi-Glace / Asparagus-Lobster Risotto / Tomato / Parmesan
- Union – Roasted Chicken: Rosemary Sweet Potato / Brussel Sprouts / Trumpet Mushrooms / Chili-Balsamic Gastrique
- Livery – Skirt Steak: Chipotle dry rub, polenta, roasted carrots, chipotle butter
- \* SC - Filet Mignon - 6 oz. Cut / Demi-Glace / Herb Butter \***Additional \$4.00**

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## ***Premium Buffet Package***

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**\$30**

Cunningham Restaurant Group Events Signature Plated Package includes full china (dinner plate, salad plate, water goblet, salad fork, dinner fork, and butter knife), water service, your choice of one salad, one or two entrees, two side options, dinner rolls, and butter.

### **SALAD**

- SC - House Salad / basil tomatoes / onion / sprouts / cheese / sunflower
  - Ranch, French, honey mustard, blackberry balsamic, cranberry poppyseed, herb vinaigrette
- Bru – Siracha Caesar salad - romaine, red onions, tomatoes, parmesan, house croutons, and Siracha drizzle
- BC – Seven Field Salad: Spring Greens / Dried Cranberries / Red Onion / Spiced Pecans / Bleu Cheese / Blackberry-Balsamic Vinaigrette
- Mesh – Mesh Salad: Arugula / Kale / Mesclun / Walnut / Quinoa / Golden Beet / Goat Cheese / Tarragon Vinaigrette

## ENTRÉE

- SC - Chicken Scaloppini – Wild Mushrooms / Prosciutto Sherry Cream
- SC - Smothered Chicken – Bacon / Mushrooms / Scallions / Honey Mustard / Cheddar Cheese / Mozzarella Cheese
- SC - Orange Miso Salmon - Ginger-Soy Sauce / Scallion
- Union - Kimchi Meatloaf - Thai Ketchup
- Livery – Pork Pastor: Onion, Pineapple, green cabbage, corn cake, lime crema
- BC – BBQ Meatloaf: Smoked Cheddar Mashed Potatoes / Green Beans / Housemade BBQ
- CH – Smothered Chicken Italiano: Mushrooms / Pancetta / Marinara / Mozzarella
- CH – Shrimp & Broccoli Penne: Grilled Jumbo Shrimp / Bruschetta Tomatoes / Broccoli / Garlic Herb White Wine Butter Sauce
- CH - Prime Rib – herb roasted prime rib, au jus
- CH – Spaghetti & Meatball: Beef & Pork Meatball / Spaghetti / Marinara / Parmesan
- SC – Pork chops: Scallion / Apricot-Onion Marmalade
- Beef Short Ribs: Mustard Glaze
- SC – Filet Beef Tips / Mushroom bourbon demi

## SIDES

- Garlic Mashed Potatoes
- Bleu cheese mashed potatoes
- Broccoli with Lemon-Chive Butter
- White Cheddar Au Gratin Potatoes
- Dirty Wild Rice with bacon
- Wild Rice
- Roasted Asparagus
- Red Pepper Cole Slaw
- Livery Brussels
- Roasted Red Potatoes
- Green Beans with bacon and onion
- Roasted baby carrots

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## *Hors D'oeuvres Selections*

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### **DISPLAYED HORS D'OEUVRES**

**\$3.00 PER PERSON EACH**

- Seasonal Fruit and Cheese Platter
- Seasonal Vegetable Platter with Red Pepper Hummus and Naan

**\$5.00 PER PERSON EACH**

- Triple Dip: Spinach Artichoke Dip / Spicy Quinoa Hummus / Guacamole / Tortilla Chips / Grilled Flatbread
- Seasonal Meat and Cheese Board

### **PASSED HORS D'OEUVRES**

**\$2.00 PER PERSON EACH**

- Guacamole / Tortilla Chips
- Spinach Artichoke Dip / Tortilla Chips
- Spicy Quinoa Hummus / Grilled Flatbread
- Fresh Mozzarella / Herb Focaccia Crostini / Basil & Chervil Pesto / Balsamic / Olive Oil
- Brussels Sprouts Au Gratin: Gruyere / Shallot / Olive Oil / Sea Salt Crostini / Bacon
- Herb Goat Cheese with Naan bread and marinated vegetables

**\$3.00 PER PERSON EACH**

- Ahi Tuna: Sesame Crusted / Napa Slaw / Spicy Sweet Mustard / Horseradish Cream / Pickled Ginger / Wasabi
- Short Rib Potsticker: Asian BBQ Sauce / Seaweed Salad / Housemade Sweet Chili Sauce
- Ceviche: shrimp, onion, scallion, radish, tomato, citrus
- Spicy Garlic Shrimp (action station): Chili Garlic Sauce / Scallion / Grilled French Bread
- Cauliflower: shishito Verde, pepitas, Amarillo gastrique, fresnos

**\$4.00 PER PERSON EACH**

- Shrimp Cocktail: Horseradish cocktail sauce / Lemon
- Veal & Pork Meatball: Bell Peppers / Onion / Marinara / Basil Pesto
- Medjool Dates: Tequila Spiked Chorizo / Bacon / Peruvian Pepper Sauce
- Gnocchi: Arugula / Crema / Pickled Red Onion / Roasted Piquillo Pepper / Charred Cauliflower

## Desserts

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**\$5.00 PER PERSON**

- Cranberry Golden Raisin Bread Pudding
- Strawberry Cheesecake
- Carrot Cake with Cream Cheese Icing

**\$6.00 PER PERSON**

- Peach Bread Pudding
- Assorted Seasonal Cheese Cake – Chef’s Choice
- Orange Brown Sugar Cheesecake

## Bar Packages

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### Cash Bar

Full Cash Style Bar. Glassware Included. Client chooses 4 Bottled Beer Selections.

BAR SET UP (BEER & WINE)- \$150

BAR SET UP (FULL BAR)- \$300

### Liquor

Tier 1 - \$6/drink

Tier 2 - \$9/drink

### Beer Selections

Coors Light- \$4

Budweiser- \$4

Bud Light- \$4

Blue Moon- \$5

Corona- \$5

Yuengling - \$5

Sun King Osiris- \$6

Stella Artois - \$6

Sun King Wee Mac - \$6

### Wine \$8

Cabernet

Chardonnay

Moscato

Pinot Noir



## Open Bar

Glassware Included. Per Person Cost is for 5 hours of Open Bar Service; There is an additional cost for any added time and this must be arranged prior to event date.

### **Tier 1**

- Canadian Club Whiskey
- Jim Beam Bourbon
- J&B Scotch
- Hangar Vodka
- Pinnacle Gin
- Matusalem Rum
- Jose Cuervo Tequila

**\*\$26/person**

\*\$100.00 for additional hour

### **Tier 2**

- Crown Royal Whiskey
- Jack Daniels Bourbon
- Dewar's Scotch
- Grey Goose Vodka
- Bombay Sapphire Gin
- Bacardi Rum
- Maestro Dobel

**\*\$34/person**

\*\$100.0 for additional hour

## ***Additional Information***

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-There is a 22% service fee on top of all food and beverage cost and there is a 9% food and beverage tax.

### **Venue Fees - (Include Tables, Chairs, & Floor Length Linens in Black, White, or Ivory)**

	<b>Food &amp; Beverage Minimum</b>
<b>Saturday</b> - \$2,500	\$10,000
<b>Friday</b> - \$1,500	\$8,000
<b>Weekday Evenings</b> – (Sun-Thurs) \$750	\$3,000
<b>Weekday Day</b> – \$250	\$1,000
<b>Wedding Ceremony Fee</b> - \$250	
<b>Deposit</b> – 10% of total estimated event cost	
<b>Damage Deposit</b> - \$500 (refunded after event if no damage to venue or excess cleanup is required after the event.	
<b>Security</b> - \$60/Hour Per Security Guard	

We appreciate your choosing the CRG Events Center! If you are not able to find what you are looking for in this menu, please let us know. We are happy to create a custom menu that will specifically fit your needs for your special occasion.

For a full list of catering information, please request a copy of our catering contract.

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