



SHAKE THINGS UP!

Holiday Edition





THE ULTIMATE Holiday Experience

Curated Holiday Menus

Allow our Chef to create a custom menu curated especially to your taste this holiday season.

Festive Décor & Details

Elevate your celebration with elegant holiday décor. From custom linens to dazzling centerpieces and fresh florals, we'll handle the details that make your event shine.

Interactive Elements

Engage your guests with memorable experiences. Add cocktail-making classes, wine or spirit tastings, or chef-led culinary demonstrations to create a unique and interactive gathering.

Holiday Receptions

Choose from passed hors d'oeuvres, stunning displays, full reception style events, or start your evening with a cocktail hour before transitioning to a seated dinner.

Enhancements & Rentals

Need A/V equipment, photo booths, or entertainment? We'll coordinate the details to ensure your event runs smoothly and leaves a lasting impression.

Holiday Catering

Celebrate anywhere with our seasonal catering packages. Available for pickup or delivery to your home or office.

Parting Gifts & Stocking Stuffers

Delight your guests with fully customizable takeaway gifts! Whether it's our homemade cookies, brownie bites, Landry's Gift Cards, or something entirely unique. Add your logo, personalize the packaging, and send guests home with something truly memorable.



THE LIQUID Cheer

Greet your guests in style with a custom Signature Cocktail, crafted around your favorite spirit or flavor.

We'll shake (or stir) up something unforgettable plus a matching Mocktail so everyone can join the fun.

Top it all off with a Champagne toast, because nothing says "holiday magic" like bubbles, baubles, and a whole lot of cheer.

THE CATERING Experience

Let us handle the food so you can focus on enjoying the moment!

Whether you're hosting a corporate event, family gathering, or casual get-together, our to-go packs and customizable catering options make entertaining easy and delicious.



BEVERAGE PACKAGES / PRICED PER PERSON

PREMIUM OPEN BAR

Top-Shelf Liquor, Imported & Domestic Beers, Featured Red and White Wines

**1 HOUR
\$45**

**2 HOUR
\$55**

**3 HOUR
\$65**

LIMITED OPEN BAR

Imported & Domestic Bottle & Draft Beers
Featured Red and White Wines & Standard Liquor Selection

**1 HOUR
\$35**

**2 HOUR
\$50**

**3 HOUR
\$60**

HAPPY HOUR WINE & BEER

Draft Beer & Featured Wines

**1 HOUR
\$30**

**2 HOUR
\$40**

**3 HOUR
\$50**

UNLIMITED SOFT DRINK, TEA, COFFEE PACKAGE \$5pp

Menu items and prices are subject to change. Draft beer not available in the Westside Bar.
Pricing does not include tax, gratuity, or banquet fee.



HAND PASSED HORS D'OEUVRES

Minimum order of 20 pieces per item · Items are priced individually

Shrimp Cocktail \$2.50

cocktail sauce

Coconut Shrimp \$2.50

sweet chili glaze

Chilled Mini Maine Lobster Rolls \$4.50

sweet maine lobster, buttery brioche roll

Seared Filet Mignon* \$4.50

on crouton with horseradish cream

Caprese Skewer \$2.00

Mini B's \$4.00

beef sliders, caramelized onion,
american cheese, ketchup, mustard,
special sauce, pickles

Pork Toast \$2.50

pulled pork on a crositini, bbq drizzle,
pickled jalapeño

Pretzel Bites \$1.00

nacho cheese drizzle

Mini Grilled Cheese \$2.00

Swiss and American Cheese

Mini Guacamole Tostada \$2.00

Mini Melts \$3.75

beef patty, swiss and american cheese,
1000 island, caramelized onion

Pigs in a Blanket \$2.50

kosher beef frankfurter,
flaky puff pastry dough blankets

Ranchero Chicken Quesadilla \$3.25

pepper jack cheese, pico de gallo,
guacamole, sour cream

Crispy Chicken Slider \$3.75

Beyond Burger Slider \$4.50

Brownie Bites \$1.00

Mini Shakes \$4.50

Boneless Chicken Wings \$2.00

BBQ or Buffalo

Mini Crab Cakes \$4.00

Bucket of Fries \$26.25

Bucket of Onion Rings \$31.25

Menu items and prices are subject to change.
Pricing does not include tax, gratuity, or banquet fee.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



BUFFET MENU / \$60 PER PERSON

Mini B's*

beef sliders, american cheese,
caramelized onion, ketchup, mustard,
special sauce, pickles

Beyond Burger Sliders

deliciousness of a burger made entirely from plants,
special sauce, vermont white cheddar, whole wheat
bun, lettuce, tomato, pickle

Crispy Chicken Sandwich Slider

applewood bacon, lettuce, tomato,
vermont white cheddar, ranch

Garden Romaine

grated parmesan cheese,
croutons, caesar dressing

Greens

mixed greens, tomato, cucumber,
red onion, balsamic vinaigrette, croutons
(add \$3pp)

Grilled Chicken Taco

coleslaw, guacamole, queso blanco,
lettuce, pico de gallo, flour tortillas

Mac & Cheese

Classic Fries & Onion Rings

DESSERTS

Brownie Bites • Assorted Mini Shakes

**Add Hand Passed Hors D'oeuvres &
A Beverage Package to Enhance Your Event**

BEVERAGES

Iced Tea, Soda and Drip Coffee are included

All other beverages including juice and bottled water will be charged
upon consumption unless otherwise restricted by host.

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GROUP MENU / \$35.00 PER PERSON

APPETIZERS

Served Family-Style · Choose 1

**Boneless
Chicken Wings**

Chips & Queso

Greens

**Housemade
Guac**

Pretzel Bites

GIVE ME MORE!

Additional appetizers are \$5 per person for each additional appetizer selected

CHOOSE YOUR FAVE!

Choose 3 to build your menu. Guests select at time of the event

Bill's Burger*

the classic with cheese, special sauce,
lettuce, tomato, pickle

Classic Chicken Cobb Salad

grilled chicken, romaine, avocado, egg,
applewood bacon, blue cheese, tomato, ranch

Beyond Burger

deliciousness of a burger made entirely from plants,
special sauce, vermont white cheddar, whole wheat bun,
lettuce, tomato, pickle

Crispy Chicken Sandwich

applewood bacon, lettuce, tomato,
vermont white cheddar, ranch

Grilled Cheese & Tomato Soup

classic grilled cheese with cup of tomato soup

Tuscan Chicken

Marinated grilled chicken, mozzarella,
roasted red pepper, creamy pesto, baby arugula,
tomatoes, in a brioche bun

SIDES

Served Family-Style

Classic Fries · Onion Rings · Coleslaw · Mac & Cheese (add \$3pp)

DESSERT

Brownie Bites · Chocolate & Vanilla Mini Shakes

BEVERAGES

Iced Tea, Soda and Drip Coffee are included

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THE MOOO-LICIOUS BREAKFAST / \$20.00 PER PERSON

CHOOSE YOUR FAVE

Guests select at time of the event

Eggs* Your Way

home-style potatoes

choice of: bacon, pork link sausage, black forest ham or turkey bacon

French Toast OR Homemade Pancakes

NY state maple syrup

Steel-Cut Oatmeal

cinnamon & brown sugar

Yogurt & Granola

seasonal berries & honey

Upgrade your Breakfast with Breads and Pastries

home-baked muffins, bagels and croissants
served with cream cheese, butter and jams

Additional \$6 per person

Includes coffee and tea

Add Juice \$4 per person

All other beverages, including bottled water, cappuccino, espresso and cocktails will be charged upon consumption unless otherwise restricted by host.

Menu items and prices are subject to change.

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BREAKFAST BUFFET / \$25.00 PER PERSON

For Parties of 20 or More

ALL YOUR FAVES

Fresh Fruit Salad with Seasonal Berries

Scrambled Eggs*

Thick-Cut Applewood Bacon

Breakfast Sausage

Home-Style Potatoes

Toast with Butter and Assorted Jams

Upgrade your Breakfast with Breads and Pastries

home-baked muffins, bagels and croissants
served with cream cheese, butter and jams

Additional \$6 per person

Includes Juice, Coffee, Soft Drinks and Tea Selections

All other beverages, including bottled water, cappuccino, espresso and cocktails will be charged upon consumption unless otherwise restricted by host.

Menu items and prices are subject to change.

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