



EVENTS *by*
DUBSDREAD

exclusive venues and catering services



corporate & social
DELUXE FOOD & BEVERAGE OPTIONS

premium

GRAND OAKS PACKAGE

\$70.00 PER PERSON

PLATED OR BUFFET*

HORS D'OEUVRES

Buffalo Chicken Dip Served with Tortilla Chips
Imported Cheese Display
Meatballs Marinara
Vegetable and Pork Egg Rolls

SALAD

Baby Mixed Greens with Cucumber, Tomato,
Red Onions and Croutons
SERVED WITH: Homemade Dressings
Fresh Baked Rolls and Butter

ENTREES – Select Two

Chicken Breast with Boursin Cream Sauce
Chicken Madeira
Grilled Salmon with Lemon Dill Butter
Herb Roasted Sirloin with Mushroom Merlot Sauce**
London Broil**
Roasted Chimichurri Cauliflower Steak

Additional \$9.00 per person for these selections:

Maryland Style Crab Cake with Remoulade Sauce
Oven Roasted Rosemary Lamb
Parmesan Encrusted Grouper with Lemon Beurre Blanc

VEGETABLES – Select One

Broccoli
Green Beans Almandine
Roasted Asparagus
Roasted Honey Baby Carrots

STARCH – Select One

Garlic and Parmesan Roasted Potatoes
Potatoes Au Gratin
Sweet Potatoes
Wild Rice

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water and Iced Tea

Add on Sodas – \$4.00 per person

**The plated option entails clients to provide place cards for each guest
indicating protein selection. This ensures smooth dinner service by team members.
The buffet option incurs a \$150.00 Attendant Fee.*

***Duet option is available for an additional \$5.00 per person.*

All prices subjected to 22% service charge at 6.5% sales tax

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Chicken Madeira



Herb Roasted Sirloin with Mushroom Merlot Sauce



Parmesan Encrusted Grouper with Lemon Beurre Blanc



Buffalo Chicken Dip with Tortilla Chips



Imported Cheese Display with Fresh Fruit



Mushroom Caps Stuffed with Spinach & Artichoke



Quesadilla Station

— *mix & mingle* —

APPETIZER PACKAGE

\$54.00 PER PERSON

HORS D'OEUVRES & STATIONS DINNER*

HORS D'OEUVRES

- Beef Satay with Tropical Salsa
- Buffalo Chicken Dip with Tortilla Chips
- Imported Cheese Display with Fresh Fruit
- Meatballs Marinara
- Mushrooms Caps Stuffed with Spinach & Artichoke
- Pretzel Rolls topped with Ham, Swiss, and Honey Dijon
- White Cheddar on Crostini with Sweet Apple Compote

PASTA STATION

OR QUESADILLA STATION

PASTA – Select Two Sauces

- Alfredo
- Burgundy Marinara
- Garlic Herb Oil
- Pesto

Available add-on selections:

- Chicken – \$5.00 per person
- Pancetta – \$5.00 per person
- Primavera – \$5.00 per person
- Shrimp – \$7.00 per person

QUESADILLA

Quesadillas made with Cheese, Peppers & Onions
Served with salsa, sour cream, and lettuce

Available add-on selections:

- Grilled Vegetables – \$4.00 per person
- Chicken – \$5.00 per person
- Shrimp – \$7.00 per person
- Sirloin – \$7.00 per person

ADD ON DESSERTS

- \$4.00 per person:** Cookies and Brownies
- \$6.00 per person:** Chocolate Cake, Carrot Cake, or Assorted Parfaits

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water and Iced Tea

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smokehouse

BUFFET

\$48.00 PER PERSON

SALAD BAR

Baby Mixed Greens with Cucumber, Tomato, Red Onions, Croutons, and Homemade Dressings

ENTRÉES

Smoked Chopped Chicken (DF, GF)

Smoked Pulled Pork Butt (DF, GF)

Roasted Chimichurri Cauliflower Steak (DF, GF, V)

BBQ UPGRADE OPTIONS

Fire Roasted Jalapeno Sausage – \$5.00 per person (DF)

Baby Back Ribs – \$9.50 per person (DF, GF)

Traeger Smoked Brisket – \$9.50 per person (DF, GF)

SIDE ITEMS – Select Three

Baked Beans (DF, GF)

Baked Macaroni & Cheese (V)

Black Eyed Peas (GF)

Collard Greens (DF, GF)

Cream Corn (GF, V)

Homemade Biscuits (V)

Hush Puppies (V)

Sweet Potato Casserole (GF, V)

Cole Slaw (GF, V)

Potato Salad (GF, V)

SERVED WITH

Barbecue Sauces (Honey, Spicy, and Vinegar)

Garlic Toast

ADD ON DESSERTS

\$4.00 per person: Cookies and Brownies

\$6.00 per person: Chocolate Cake,

Carrot Cake, or Assorted Parfaits

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water and Iced Tea

Add on Sodas – \$4.00 per person

FEATURED HORS D'OEUVRE ADD-ONS

BBQ Meatballs – \$5.00 per person

Buffalo Chicken Dip with Tortilla Chips – \$5.00 per person

(DF) – Dairy Free; (GF) – Gluten Free; and (V) – Vegetarian Options

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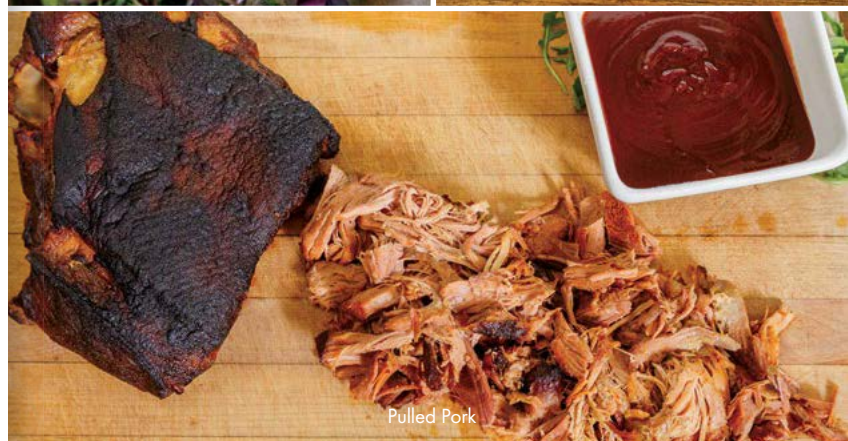
Bourbon Baby Back Ribs



Corn Cakes



Homemade Biscuits



Pulled Pork



Candied Bacon Skewers





Street Tacos



Beef Empanadas



Black Beans and Spanish Rice

— latin inspirations —

BUFFET

\$46.00 PER PERSON

STREET TACO BAR – Select Three:

- Ground Beef
- Al Pastor
- Baja Shrimp
- Chicken Tinga
- Chorizo
- Barbacoa

Add on Additional Option – \$5.00 per person

SIDE ITEMS – Select Two

- Black Beans
- Cheese Enchiladas
- Plantains
- Refried Beans
- Spanish Rice
- Street Corn

SERVED WITH

- Flour Tortillas
- Crema, Guacamole,
- House-Made Hot Sauces,
- Lime Wedges,
- Pickled Red Onions,
- Pico de Gallo, and
- Shredded Cheddar

ADD ON DESSERTS

\$4.00 per person:

- Churros Stuffed with Dulce de Leches,
- Churros Stuffed with Bavarian Cream,
- or Empanadas Stuffed with Dulce de Leches

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water and Iced Tea

Add on Sodas – \$4.00 per person

FEATURED HORS D'OEUVRE ADD-ON

Beef Empanadas – \$5.00 per person

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— grand magnolia —

BUFFET OR PLATED

\$52.00 PER PERSON - TWO ENTRÉES

\$56.00 PER PERSON - THREE ENTRÉES

SALAD BAR

Baby Mixed Greens with Cucumber, Tomato, Red Onions, Croutons, and Homemade Dressings with Fresh Baked Rolls and Butter

ENTRÉES – Select Two or Three

POULTRY: Almond Crusted Chicken, Carved Turkey Chicken Breast with White Wine Sauce, Chicken Marsala, Chicken Parmesan, Chicken Madeira, Chicken Piccata

BEEF: Marinated Beef Tips, Meatloaf, Hand Carved Roasted Sirloin

FISH: Blackened Mahi with Tropical Salsa, Lemon Dill Salmon

PORK: Roasted Pork Loin with Au Jus

PASTA: Baked Ziti (with Bolognese or Marinara), Stuff Shells (with Bolognese or Marinara Sauce) Pasta with Marinara Sauce, Tortellini Primavera Alfredo

STARCH SELECTION —Select One

Baked Potato, Garlic Mashed Potatoes, Mashed Sweet Potatoes, Cavatappi Marinara, Potatoes Au Gratin, or Wild Rice

Additional Starch Selection – \$4.00 per person

VEGETABLE SELECTION —Select One

Broccoli with Cheese, Green Beans, Honey Glazed Carrots, Roasted Brussel Sprouts topped with Bacon, Sweet Corn with Butter, or Vegetable Medley

Additional Vegetable Selection – \$4.00 per person

ADD ON DESSERTS

\$4.00 per person: Cookies and Brownies

\$6.00 per person: Chocolate Cake, Carrot Cake, or Assorted Parfaits

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water and Iced Tea

Add on Sodas – \$4.00 per person

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Almond Chicken



Lemon Dill Salmon



Hand Carved Roasted Sirloin



Roasted Brussel Sprouts topped with Bacon



Tortellini Primavera Alfredo



Lasagna with Meat Sauce



Assorted Parfaits



Bruschetta

— *that's amore* —

ITALIAN BUFFET

\$45.00 PER PERSON - TWO ENTRÉES

\$49.00 PER PERSON - THREE ENTRÉES

SALAD BAR

Baby Mixed Greens with Cucumber, Tomato, Red Onions, Croutons, and Homemade Dressings with Fresh Baked Rolls and Butter

ENTRÉES — Select Two or Three

Baked Ziti

Chicken Madeira

Chicken Marsala

Chicken Parmesan

Chicken Piccata

Eggplant Parmesan

Grilled Chicken with Mushroom Alfredo Sauce

Lasagna with Meat Sauce

Ravioli a la Roma

Stuffed Shells with Bolognese

Stuffed Shells with Marinara Sauce

Tortellini Primavera Alfredo

Vegetable Lasagna

SIDE ITEM SELECTION — Select One

Broccoli with Garlic and Olive Oil

Green Beans with Roasted Red Peppers and Italian Seasoning

Cavatappi Alfredo

Cavatappi Marinara

Mashed Potatoes

Vegetable Medley

Additional Starch Selection – \$4.00 per person

ADD ON DESSERTS

\$4.00 per person: Cookies and Brownies

\$6.00 per person: Chocolate Cake, Carrot Cake, or Assorted Parfaits

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water and Iced Tea

Add on Sodas – \$4.00 per person

FEATURED HORS D'OEUVRE ADD-ONS

Bruschetta – \$5.00 per person

Marsala Meatballs – \$5.00 per person

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— *asian inspirations* —

BUFFET

\$45.00 PER PERSON - TWO ENTRÉES

\$49.00 PER PERSON - THREE ENTRÉES

SALAD BAR

Baby Mixed Greens with Red Cabbage, Edamame, Mandarin Oranges, Ginger Dressing, and Fried Wontons

ENTRÉES – Select Two or Three

- Beef and Broccoli
- Char Sui Pork
- Dynamite Shrimp
- Hot Honey Pork Belly
- Miso Salmon
- Mongolian Beef
- Orange Chicken
- Sesame Chicken
- Soy Glaze Salmon
- Sweet and Sour Chicken
- Teriyaki Tofu

SIDE ITEM SELECTION —Select One

- Steamed Jasmine Rice
- Vegetable Fried Rice*
- Stir Fried Noodles*

*Add protein – Chicken \$1.00 per person;
Pork or Beef \$2.00 per person;
or Shrimp \$3.00 per person

DESSERTS & ADD ONS

Fortune Cookies (included with package)
\$4.00 per person: Cookies and Brownies
\$6.00 per person: Chocolate Cake,
Carrot Cake, or Assorted Parfaits

COMPLIMENTARY SELF-SERVE
BEVERAGE STATION

Water and Iced Tea

Add on Sodas – \$4.00 per person

FEATURED HORS D'OEUVRE ADD-ONS

Chicken Potstickers – \$5.00 per person
Sweet and Sour Meatballs – \$5.00 per person

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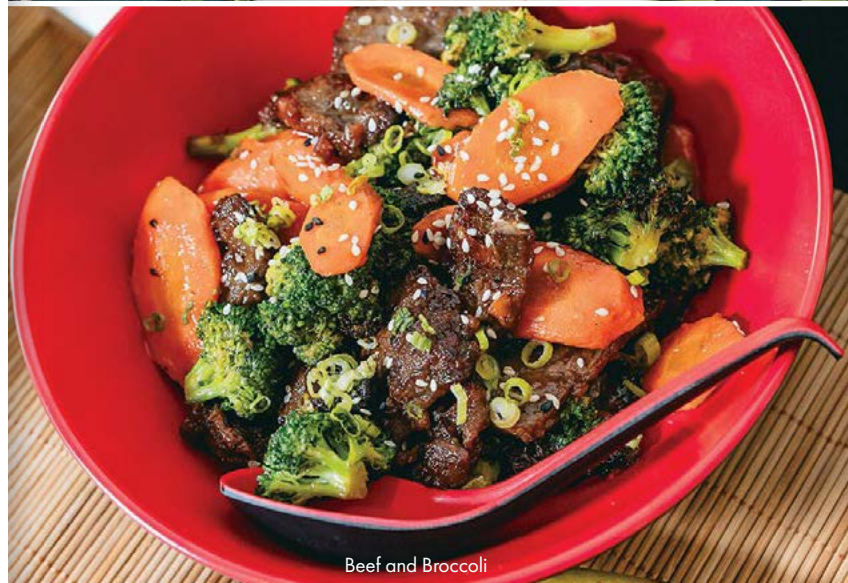
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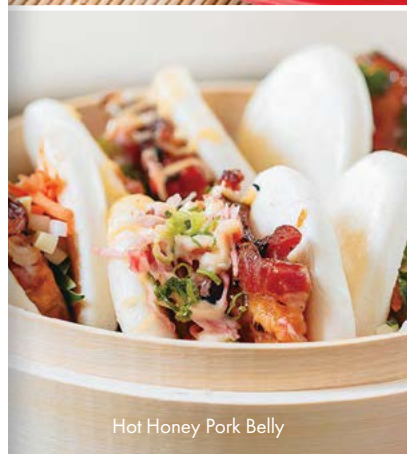
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Sweet and Sour Chicken



Beef and Broccoli



Hot Honey Pork Belly



Fortune Cookies





Sliced Baked Ham with Swiss



Seasoned and Slow Roasted Beef with Cheddar



Cole Slaw

picnic

BUFFET

\$30.00 PER PERSON

FRESHLY MADE SANDWICHES
– Select Three

Chicken Salad Croissants,
Egg Salad Croissants,
Seasoned and Slow Roasted Beef with Cheddar,
Sliced Baked Ham with Swiss,
Turkey Breast with Monterey Jack

SIDE ITEMS – Select One

Cole Slaw (GF, V)
Pasta Salad (V)
Potato Salad (GF, V)

Additional Side Selection – \$4.00 per person

SERVED WITH

Lettuce, Onion, Pickles, Tomato,
and Assorted Condiments

House Made Kettle Chips

ADD ON DESSERTS

\$4.00 per person: Cookies and Brownies
*\$6.00 per person: Chocolate Cake,
Carrot Cake, or Assorted Parfaits*

**COMPLIMENTARY SELF-SERVE
BEVERAGE STATION**

Water and Iced Tea

Add on Sodas – \$4.00 per person

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Chocolate Cake

rolling hills

BRUNCH BUFFET

\$35.00 PER PERSON

Apple Almond Salad
Chicken Salad on Croissants
Crushed Fingerling Potatoes
Fresh Mozzarella with Tomato, Basil
and Balsamic Drizzle
Seasonal Fresh Fruit

SIDE ITEMS – Select One

Bacon and Cheddar Quiche
Banana Bread French Toast
Ham and Swiss Quiche
Vegetable Quiche

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water and Iced Tea
Add on Sodas – \$4.00 per person

FEATURED ADD-ONS

BOTTOMLESS MIMOSA BAR
\$20.00 PER PERSON*

Champagne
Cranberry, Grapefruit, Orange, and Pineapple Juices
Seasonal Fresh Fruits and Berries

*Pricing based on 4-hour event and number of adult meals

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Chicken Salad on Croissants



Fresh Mozzarella with Tomato, Basil, and Balsamic Drizzle



Vegetable Quiche



French Toast



Bottomless Mimosa Bar



Pancakes



Biscuits and Country Gravy



Eggs Benedict



Bacon

— *hot breakfast* —

BUFFET

\$25.00 PER PERSON

- Fresh Fruit
- Hash Browns or Home Fries
- Pancakes or French Toast
- Sausage and Bacon
- Scrambled Eggs
- Orange Juice and Coffee

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water and Iced Tea

Add on Sodas – \$4.00 per person

FEATURED ADD-ONS

Biscuits and Country Gravy – \$4.00 per person

— *executive breakfast* —

BUFFET

\$30.00 PER PERSON

- Assorted Muffins and Danish
- Fiesta Eggs
- Fresh Fruit
- Hash Browns or Home Fries
- Pancakes or French Toast
- Sausage and Bacon
- Orange Juice and Coffee

COMPLIMENTARY SELF-SERVE BEVERAGE STATION

Water and Iced Tea

Add on Sodas – \$4.00 per person

FEATURED ADD-ONS

- Biscuits and Country Gravy – \$4.00 per person
- Chef Attended Omelet Station – \$5.00 per person
- Eggs Benedict – \$6.00 per person
- Oscar Benedict – \$8.00 per person
- Tenderloin Benedict – \$8.00 per person

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hors d'oeuvres

SELECTIONS



Filet Tips and Bleu Cheese on Garlic Butter Crostini

DISPLAYS AND DIPS

- Bruschetta with Crostini – \$250 (V)
- Buffalo Chicken Dip – \$250 (GF)
- Creamy Spinach and Artichoke Dip – \$250 (GF, V)
- Vegetable Crudités with Dip – \$250 (DF no ranch, GF, V)
- Imported Cheese Display with Assorted Crackers – \$275 (V)
- Seasonal Fresh Fruit Display with Strawberry Yogurt – \$275 (GF, V)
- Fruit and Cheese Display – \$300 (V)
- Assorted Flatbreads: Margarita, Buffalo Chicken, BBQ Pulled Pork – \$300
- Antipasto – \$350

VEGETARIAN FRIENDLY

- Buffalo Cauliflower – \$250 (V)
- Fried Mozzarella – \$250 (V)
- Mozzarella with Tomato, Basil and Balsamic Drizzle – \$250 (GF, V)
- Roasted Garlic Hummus with Pita Wedges and Vegetables – \$250 (DF, V)
- Mushroom Caps stuffed with Spinach and Artichokes – \$275 (GF, V)
- Goat Cheese and Figs on Crostini – \$275 (V)
- White Cheddar on Crostini with Sweet Apple Compote – \$275 (V)
- Vegetable Empanada – \$275 (V)
- Twice Baked Potato Bites – \$300 (GF)
- Arancini – \$325 (V)
- Baked Brie and Raspberry En Croute – \$350 (V)

POULTRY

- Pecan Crusted Chicken Bites with Honey Dijon Sauce – \$275
- Buffalo Chicken Spring Roll – \$275
- Southwest Spring Roll – \$275
- Chicken Pot Stickers – \$300 (DF)
- Chicken Tenders with Two Sauces – \$300
- Mini Chicken Cordon Bleu – \$325
- Duck Confit Fritter – \$325

SEAFOOD

- Conch Fritters with Key Lime Mustard Sauce – \$250
- Coconut Shrimp with Marmalade Sauce – \$325
- Smoked Salmon Board – \$325
- Crab Dip with Tortilla Chips – \$325
- Crabmeat Stuffed Mushrooms – \$325
- Lump Crabmeat Deviled Eggs – \$325
- Ahi Tuna Poke Shooters with Soy Ginger Glaze – \$350 (DF)
- Bacon Wrapped Scallops – \$350 (DF, GF)
- Bacon Wrapped Shrimp – \$350 (DF, GF)
- Chilled Shrimp Shooters with Cocktail Sauce – \$350
- Maryland-Style Crab Cakes with Remoulade Sauce – \$400

BEEF

- Beef Satay with Tropical Salsa – \$300 (DF, GF)
- Beef Empanadas – \$300
- Marinated Grilled Sirloin on Crostini with Roasted Red Pepper Aioli – \$300 (DF)
- Meatballs: Swedish, Marinara, Sweet and Sour, or Marsala – \$300
- Filet Tips and Bleu Cheese on Garlic Butter Crostini – \$325
- Mini Beef Wellington – \$350

PORK

- Candied Bacon Skewers – \$250 (DF, GF)
- Pork and Vegetable Egg Rolls with Soy Ginger – \$275 (DF)
- Sage Sausage Stuffed Mushrooms – \$275
- Pork Pot Stickers with Soy Ginger – \$300 (DF)
- Pretzel Rolls topped with Ham, Swiss and Honey Dijon Sauce – \$300
- Cuban Spring Roll – \$375

*Hors D'oeuvres are priced per 100 pieces
(Half, orders available – 50 Piece Minimum)*

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Mini Dessert Display with Three Assorted Options

dessert

SELECTIONS

PRICED PER PERSON

- Cookies and Brownies – \$5.00
- Assorted Parfaits – \$7.00
- Carrot Cake – \$7.00
- Chocolate Cake – \$7.00
- Key Lime Pie – \$7.00
- Cheesecake – \$8.00

MINI DESSERT SELECTIONS

\$7.95 PER PERSON

SELECT THREE:

- Apple Pie Shooters (V); Blueberry Fritters (V);
- Chocolate Covered Strawberries (GF, V);
- Chocolate Mousse Shooters (GF, V); Fried Oreos (V);
- Grasshopper Shooters (GF, V); Key Lime Pie Shooters (V);
- Mini Brownies & Cookies (V); Pecan Pie Shooter (V);
- and White Chocolate Mousse Shooters (GF, V)

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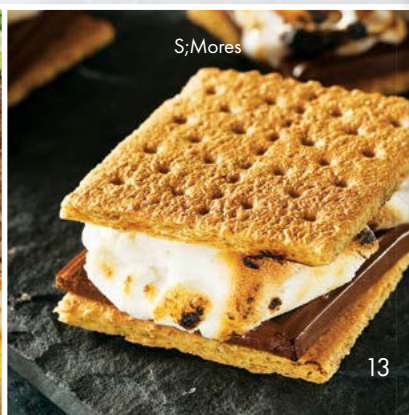
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Leamondae Slang



Quesadilla Station



S;Mores

ADD A UNIQUE FLAIR WITH OUR

fun additions

OPTIONS

INCLUDING:

- Avocado Bars
- Cotton Candy Bubbly Bars
- Lemonade Stand with Spiked Option
- Quesadilla Station
- S'Mores Station
- and so many more!
- Starting at just \$2 per person

ASK FOR OUR FUN ADDITIONS
BOOKLET TO CHECK OUT ALL
THE CUSTOMIZABLE OPTIONS.

bar

PACKAGES

INDIVIDUAL / PER DRINK OPTION

- Domestic Beer – \$7.00 per bottle
- Premium Beer – \$8.00 per bottle
- House Wine – \$10.00 per glass
- Call Liquor – \$10.00 per glass
- Premium Liquor – \$13.00 per glass
- Super Premium Liquor – \$15.00 per glass
- Upgraded drink selections also available*

CASH BAR OPTION

Attending guests purchase their own drinks at per drink prices*

OPEN CONSUMPTION BAR OPTION

BASED ON CONSUMPTION**
AND DOLLAR AMOUNT SET BY CLIENT

- Client determines type of bar(s)
- Our staff keeps tally of consumption
- Client alerted when near budget
- Option to authorize additional funds
- Option to convert to cash bar

BEER, WINE, AND LIQUOR PACKAGES***

Beer and Wine Package
\$32.00 Per Person

Beer, Wine and Call Level Liquor Package
\$40.00 Per Person

Beer, Wine, Call and Premium Level Liquor Package
\$44.00 Per Person

Beer, Wine and All Levels of Liquor Package
\$49.00 Per Person

*Additional hours available starting at
\$7.00 per person per additional hour*

TOAST

\$4.00 PER PERSON

Champagne and Sparkling Cider Toast
Upgrade Options – Limoncello, Asti Spumante, and Moscato

*\$175 Bar Attendant Fee incurred by client.

**\$175 Bar Fee applies if limit, or consumption falls below \$250.

***Based on four hours and number of adult meals

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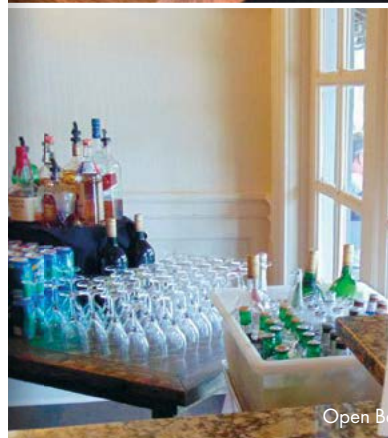
Beer Selections (subject to change)



Specialty Cocktail Options



Champagne Toast



Open Bar Packages



Wine Packages



Liquor Packages



Espresso Martini Specialty Cocktail



Specialty Cocktail Options



Wine Selections (subject to change)



Open Bar Packages

— *bar* —

OPTIONS*

BEER AND WINE

DOMESTIC BEER:

Budweiser, Bud Light, Michelob Ultra, Miller Lite

PREMIUM:

Yuengling, Heineken, Corona, Seasonal IPA

HOUSE WINE SELECTIONS:

Cabernet, Chardonnay, Merlot, Pinot Grigio, Pinot Noir, Sauvignon Blanc

CALL LIQUORS

- VODKA: Wheatley
- GIN: Beefeaters
- TEQUILA: Conciere
- BOURBON: Jim Beam
- WHISKEY: Seagram's VO
- RUM: Conciere, Captain Morgan
- SCOTCH: Dewars White Label

PREMIUM LIQUORS

- VODKA: Titos
- GIN: Tanqueray
- TEQUILA: Corazon
- BOURBON: Knob Creek
- WHISKEY: Jack Daniels
- RUM: Parrot Bay
- SCOTCH: Johnny Walker Red Label

SUPER PREMIUM LIQUORS

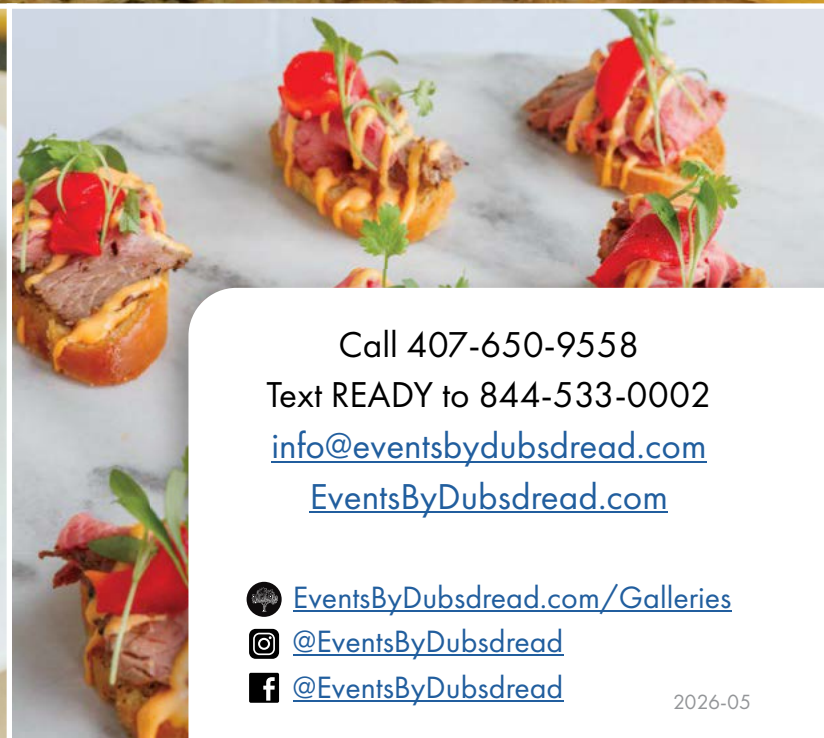
- VODKA: Ketel One, Grey Goose
- GIN: Bombay Sapphire, Hendricks
- TEQUILA: Patron
- BOURBON: Bulleit Bourbon, Makers Mark
- WHISKEY: Crown Royal
- RUM: Bacardi
- SCOTCH: Johnny Walker Black

*Requesting items not on this list may incur an additional fee.



EVENTS *by* DUBSDREAD

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Call 407-650-9558

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