

Alice's

2022 PRIVATE EVENT MENUS



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Index

A LA CARTE BRUNCH MENU	3
BRUNCH BUFFET MENU	4
TIERED BUFFET PACKAGES	5
SIT DOWN MENU	6
HORS D' OEUVRES MENU	7
COCKTAIL & BAR MENU	8
DESSERT SELECTIONS	9
TABLECLOTH & NAPKIN OPTIONS	10

A LA CARTE BRUNCH MENU

\$34 PER PERSON + GRATUITY & 6.625% SALES TAX.
WATER, COFFEE, TEA AND SODA INCLUDED.

FRUIT, YOGURT AND GRANOLA PARFAITS

BOMBOLONIS

mini filled pastries

ENTRÉE SELECTIONS

Choose Three

FRENCH TOAST

served with breakfast potatoes and choice of fruit, sausage or bacon

POACHED EGGS MORNAY

on an English muffin with spinach, served with choice of fruit, sausage or bacon

EGGPLANT or CHICKEN PARMESAN

served over linguine

CAJUN PASTA

penne pasta with shrimp, chicken, roasted red peppers, tomatoes, peas, and shallots, in a Cajun cream sauce

DIJON CRUSTED SALMON

baked salmon, topped with a Dijon crust and lemon wine sauce served with roasted potatoes and vegetable

SHRIMP SCAMPI

baby shrimp over linguine

CAPRESE CHICKEN

fresh mozzarella, tomato and basil with balsamic glaze served with roasted potatoes and vegetable

CHICKEN AND WAFFLES

served with fruit

OMELET

SERVED WITH CHOICE OF SAUSAGE OR BACON, EGG WHITES AVAILABLE UPON REQUEST

*shredded jack cheese
black olives
feta cheese*

*green peppers
onions
ham*

*hot cherry peppers
tomatoes
spinach*

*Please note that our menus change seasonally. Some items are subject to additional cost.
Our private event coordinator will happily address questions about this menu, as well as dietary considerations or other special menu requests.*

BRUNCH BUFFET MENU

\$40 PER PERSON + GRATUITY & 6.625% SALES TAX. WATER, COFFEE, TEA AND SODA INCLUDED.

FRUIT AND PASTRIES

Choose Two

FRUIT, YOGURT AND GRANOLA PARFAITS
FRUIT PLATTER

MINI CROISSANTS
BAGEL BAR PLATTER

AVOCADO TOAST
*multigrain bread, tomato,
pickled onion, cilantro*

BOMBOLONIS
mini filled pastries

HOT BREAKFAST ITEMS

Choose Three

SCRAMBLED EGGS
BACON
BREAKFAST POTATOES

TOMATO, FETA & SPINACH FRITATA
BACON AND SAUSAGE BREAKFAST BAKE
tomato, onion, cheddar cheese

SAUSAGE
STUFFED PORTOBELLO MUSHROOMS
*stuffed with quinoa and spinach and
topped with tomato bruschetta*

FRESH SALADS

Choose One

ALICE'S HOUSE SALAD
*mesclun greens, grape tomatoes,
cucumber, and carrots, served with
Alice's lime-herb vinaigrette*

CAESAR SALAD
*Romaine leaves tossed
with croutons and
Caesar dressing*

GREEK SALAD
*Romaine leaves tossed with
cucumbers, tomatoes, red onions,
olives, feta cheese, Greek dressing*

CAPRESE
*fresh tomato, mozzarella,
basil, balsamic glaze*

HOT ENTRÉES & SIDES

Choose Two Main Entrees, One Side

CAJUN PASTA
*roasted red peppers, tomatoes, peas, and
shallots, in a Cajun cream sauce*

SHRIMP SCAMPI

DIJON CRUSTED SALMON
lemon white wine sauce

STUFFED EGGPLANT
*grilled eggplant stuffed with cumin
scented quinoa, blistered tomatoes,
topped with a tahini chickpea pesto*

CHICKEN FONTINA
*egg dipped chicken breast, lemon butter
white wine sauce, topped with sautéed
spinach and fontina cheese*

GRILLED CAPRESE CHICKEN
*fresh mozzarella, tomato and basil
with balsamic glaze*

PENNE A LA VODKA

ORECCHIETTE
pesto cream sauce

ROASTED SEASONAL VEGETABLES

GARLIC GREEN BEANS

ROASTED BRUSSELS SPROUTS

ADD AN OMELET STATION

+5 per person

EGG WHITES AVAILABLE UPON REQUEST

SHREDDED JACK CHEESE
FETA CHEESE

GREEN PEPPERS
ONIONS

HOT CHERRY PEPPERS
TOMATOES

BLACK OLIVES
HAM

SPINACH

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TIERED BUFFET PACKAGES

For parties of 30 or more

BUFFET ONE

\$30 per person

- One Fresh Salad
- Three Traditional Entrees
- Two Classic Side Dishes
- Bread/Rolls & Butter
- Coffee, Tea, Soda

BUFFET TWO

\$34 per person

- One Fresh Salad
- Two Traditional Entrees
- One Signature Entree
- Two Classic Side Dishes
- Bread/Rolls with Butter
- Coffee, Tea, Soda

BUFFET THREE

\$40 per person

- One Fresh Salad
- Three entrees from either category
- Two Classic Side Dishes
- Bread/Rolls with Butter
- Coffee, Tea, Soda

ADD A CARVING STATION

- Garlic & Herb Marinated Pork Loin \$7
- Flank Steak \$8
- Roasted NY Sirloin \$12
- Filet Mignon \$MP

Note: price excludes 20% gratuity and 6.625% tax

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FRESH SALADS

ALICE'S HOUSE SALAD

mesclun greens, grape tomatoes, cucumber, and carrots, served with Alice's lime-herb vinaigrette

CAESAR SALAD

Romaine tossed with croutons and Caesar dressing

TRADITIONAL ENTREES

PORK CARNITAS

slow cooked shredded pork shoulder

ROSEMARY CHICKEN

pan seared rosemary herb chicken thighs

HAWAIIAN PORK LOIN

teriyaki sauce and fresh pineapple

STUFFED EGGPLANT

grilled eggplant stuffed with cumin scented quinoa, blistered tomatoes, topped with a tahini chickpea pesto

CHILI RELLENO BAKE

stuffed bell pepper with quinoa, black beans, corn and Monterrey jack topped with tomato pink sauce

CAJUN PASTA

roasted red peppers, tomatoes, peas, and shallots, Cajun cream sauce

TEQUILA LIME CHICKEN

lime-herb marinaded grilled chicken topped with a tequila cream sauce

ORECCHIETTE

roasted red peppers, and sundried tomatoes, pesto cream sauce

CHICKEN FONTINA

egg dipped chicken breast, lemon butter white wine sauce, topped with sautéed spinach and fontina cheese

SIGNATURE ENTREES

DIJON CRUSTED OR LEMON WHITE WINE SALMON

grilled steak with cilantro garlic sauce

CHICKEN SALTIMBOCCA

prosciutto, sage, spinach, melted mozzarella, marsala wine sauce

FAJITA BOWL

seasoned steak or shrimp, sauteed with peppers, onions, and garlic

GRILLED VEGETABLE LASAGNA

marinara, grilled vegetables, ricotta cheese, melted mozzarella, cream sauce

PAELLA

chicken, chorizo, baby shrimp, scallops, with saffron rice

GARLIC BACON SHRIMP

sauteed shrimp, bacon, cherry tomatoes, onion, garlic, in a white wine sauce

MUSHROOM RAVIOLI

with mushroom-herb bechamel and arugula

CLASSIC SIDES

FRENCH GREEN BEANS

ROASTED POTATOES

SAFFRON RICE

COCONUT RICE

GARLIC MASHED POTATOES

ROASTED BRUSSELS SPROUTS

ROASTED SEASONAL VEGETABLES

BROCCOLI WITH GARLIC

SIT DOWN MENU

\$40 PER PERSON + GRATUITY & 6.625% SALES TAX. WATER, COFFEE, TEA AND SODA INCLUDED.

FIRST COURSE

Choose One

BRUSCHETTA

served with toast points

BUFFALO CHICKEN HOT POT

creamy crock of shredded chicken, buffalo sauce & blue cheese crumbles. served with pita chips

SHRIMP COCKTAIL

COCONUT SHRIMP

coconut rum lime cream sauce

SOUPS

broccoli & cheddar, minestrone, cream of wild mushroom, or bacon corn chowder

SEARED EVERYTHING AHI TUNA

wasabi, salad of local microgreens, pickled ginger

SPINACH AND ARTICHOKE HOT POT

creamy crock of spinach and artichokes in a parmesan & cream cheese. served with pita chips

SECOND COURSE

Choose One

ALICE'S HOUSE SALAD

mesclun greens, grape tomatoes, cucumber, and carrots, served with Alice's lime-herb vinaigrette

CAESAR SALAD

Romaine tossed with croutons and Caesar Dressing

ENTRÉE COURSE

Choose Three

CHICKEN FONTINA

egg dipped chicken breast, lemon butter white wine sauce, topped with sautéed spinach and fontina cheese

DIJON CRUSTED SALMON

baked salmon, topped with a Dijon crust and lemon wine sauce, served with seasonal vegetables and garlic mashed potatoes

SLICED FLANK STEAK

grilled flank steak topped with a mushroom Shiraz demi glaze served with seasonal vegetables and garlic mashed potatoes

GARLIC BACON SHRIMP

sauteed shrimp, bacon, cherry tomatoes, onion, garlic, in a white wine sauce served over angel hair pasta

CHICKEN MILANESE

breaded chicken topped with arugula, tomato, onion and balsamic glaze

GRILLED EGGPLANT PARMESAN

made with vegan mozzarella, served with linguine

MUSHROOM RAVIOLI

with mushroom-herb bechamel and arugula

SHRIMP SCAMPI

served over linguine with a white wine garlic sauce

CAJUN PASTA

penne pasta with shrimp, chicken, roasted red peppers, tomatoes, peas, and shallots, in a Cajun cream sauce

TUSCAN PASTA

penne pasta, garlic, olive oil, basil, sun dried tomatoes, spinach and capers with fresh mozzarella

CHICKEN SALTIMBOCCA

prosciutto, sage, spinach, melted mozzarella, marsala wine sauce, served with seasonal vegetables and garlic mashed potatoes

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HORS D' OEUVRES MENU

ITEMS ARE PRICED INDIVIDUALLY PER PERSON. PRICE EXCLUDES GRATUITY & 6.625% SALES TAX.

ROASTED GARLIC HUMMUS \$3

olive tapenade, vegetable crudité, pita

SOUTHWESTERN CHICKEN QUESADILLAS \$5

topped with a cilantro jalapeño crema

SPINACH & ARTICHOKE HOT POT \$3

creamy parmesan sauce, pita chips

PIGS IN A BLANKET \$5

honey mustard sauce

ARTICHOKE CAPRESE SKEWERS \$5

ciliegine fresh mozzarella, vine ripe tomato, artichoke hearts, basil, balsamic reduction

WINGS \$5

served with Thai sesame, buffalo, and habanero pineapple sauces on the side

RASPBERRY BRIE PHYLLO \$9

creamy brie, raspberry preserves, toasted almonds

SHRIMP COCKTAIL \$9

with classic cocktail sauce and lemon wedge

MINI BEEF WELLINGTON \$9

GRILLED MARINATED CHICKEN SATAY \$3

spiced peanut sauce

MAC N' CHEESE \$3

four cheese blend, garlic, cavatappi, breadcrumbs

ROASTED BRUSSELS SPROUT POP \$3

with bacon jam

HOUSE MADE GUACAMOLE \$5

served with tortilla chips

PULLED PORK TOASTADAS \$9

smoked corn salsa, lime jalapeño aioli

VEGETABLE SPRING ROLLS \$5

Thai chili dipping sauce

COCONUT SHRIMP \$9

coconut rum lime cream sauce

SHRIMP & MANGO POKE BOWLS \$9

with mango salsa

MINI CHICKEN CORDON BLEU \$9

ham, cheese sauce

HORS D' OEUVRES DINNER STATIONS

Recommended for Hors D' Oeuvres Style Dinner: 30 people or more

BUILD-YOUR-OWN NACHOS \$10

queso sauce, Pico de Gallo, beanless chili, sour cream

ANTIPASTO \$10

sliced Italian meats and cheeses with olives, pepperoncini, roasted red peppers, cherry tomatoes, and crostini

PARIS STATION \$7.5

fresh fruit, assorted imported cheeses, honey, breads, olives, artichokes

MINI STREET TACOS \$10

choice of two proteins: carne asada, grilled chicken, and/or mojo pork. Served with jalapeño aioli, Pico de Gallo, lime crema, shredded cheddar

WINGS \$12

crispy fried with your choice of three sauces; classic buffalo, parmesan garlic, chipotle BBQ, gochujang Honey and sesame teriyaki

ENTRÉE CARVERY \$10

one choice of either roasted sirloin of beef, lemon rosemary grilled turkey breast or brown sugar ham

PASTA STATION \$10

penne and orecchiette pasta with marinara, vodka and pesto sauce

SLIDER STATION \$10

choice of two proteins; pulled pork with BBQ sauce, black bean burger with garlic aioli or Angus beef sliders with cheese all served on Hawaiian rolls

POKE BOWL STATION \$12

seared sesame ahi tuna, red curry coconut shrimp, and miso ginger crab clusters, jasmine rice, kimchi slaw and sesame noodles

COCKTAIL SANDWICHES \$10

choice of: corned beef, coleslaw and Russian dressing, or roasted turkey, bacon, tomato & ranch, or ham, honey mustard & coleslaw, paired with cocktail breads

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COCKTAIL & BAR PACKAGES

MIMOSAS

MIMOSAS BY THE PITCHER
pitcher serves 6 - 8

TRADITIONAL STYLE WITH
ORANGE JUICE \$32

MIMOSAS BY THE GLASS \$8

ADD STRAWBERRIES \$3

BUBBLY BAR

A Bridal Shower Favorite!

make your own mimosas from a display of champagne accompanied by assorted juices and a variety of fresh seasonal berries

\$36 PER BOTTLE
serves 6

SANGRIAS

refreshing and fruity, our sangria recipes, made with the best seasonal ingredients, are sure to please!

\$28 PER PITCHER
serves 6

\$10 BY THE GLASS

BAR PACKAGES

CASH BAR

guests will purchase their own alcoholic beverages

CONSUMPTION BAR

run a tab for drinks ordered by your guests to be totaled at the end of the event

BEER & WINE ONLY OPEN BAR

\$35 per person for 4 hours

or

*\$20 per person for the first hour
\$5 per person for each additional hour*

FULL PREMIUM OPEN BAR

\$45 per person for 4 hours

or

*\$20 per person for the first hour
\$9 per person for each additional hour*

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DESSERT SELECTIONS

ITEMS ARE PRICED INDIVIDUALLY PER PERSON UNLESS OTHERWISE NOTED. PRICE EXCLUDES GRATUITY & 6.625% SALES TAX.

CONFECTIONS FOR EVERY OCCASION

CHEESECAKE BITES \$7

graham cracker crust filled with a smooth, creamy cheesecake filling topped with a fresh strawberry or seasonal fruit

BROWNIES & BARS \$7

brownies, fruit bars, cake balls, chocolate dipped strawberries and blondies

FLOURLESS CHOCOLATE CAKE \$8

chocolate ganache glaze

COOKIE TRAY \$5

variety of seasonal bite size shortbread cookies, butter cookies and chocolate chip cookies

CHOCOLATE MOUSSE \$6

CRÈME BRÛLÉE \$7

LEMON MERINGUE TART \$7

buttery pastry crust filled with a fresh lemon curd topped with meringue

CANNOLI BROWNIE TORTE \$8

thick dark chocolate brownie, cannoli filling, whipped cream topping

CELEBRATION CAKES

CUSTOM MADE BY NEVERLAND BAKERY
CAN ACCOMMODATE MOST ALLERGENS

Choice of Cake Flavor

YELLOW

CHOCOLATE

CARROT

RED VELVET

HUMMINGBIRD

cinnamon banana

Choice of Filling

VANILLA CUSTARD

CHOCOLATE CUSTARD

CANNOLI

FRESH STRAWBERRY JAM

LEMON CURD

NUTELLA GANACHE

COOKIES AND CREAM BUTTERCREAM

WHIPPED CREAM CHEESE FROSTING

FRESH/SEASONAL FRUIT

Choice of Cake Frosting

BUTTERCREAM

*vanilla
chocolate*

WHIPPED CREAM
CHEESE FROSTING

FRESH WHIPPED CREAM

Pricing

6" FEEDS UP TO 10 \$40

7" FEEDS UP TO 15 \$60

8" FEEDS UP TO 25 \$75

10" FEEDS UP TO 35 \$90

12" FEEDS UP TO 55 \$120

½ SHEET CAKE \$120

UPGRADED CUSTOM CAKES ARE AVAILABLE AND REQUIRE A CAKE CONSULTATION A MINIMUM OF TWO WEEKS PRIOR TO THE EVENT DATE

TABLECLOTH AND NAPKIN OPTIONS

