

Picnics • Weddings • Home Parties

Business Meetings • Corporate Events

Luncheons • Holiday Parties

(815) 937-1801 • www.Gravina801.com

Appetizers

Cold Appetizer Station

Fresh Vegetables with dip, Fresh Fruit Display, Assorted Cheeses and Crackers. **\$5.95 per guest**

Hot Appetizer Station

Cocktail Meatballs, Chicken Brochettes, Mini Egg Rolls, Italian Sausage Bites, & Tomato Bread. \$7.95 per guest

Combination Station

Both Hot & Cold Buffet Stations. \$10.95 per guest

**Appetizer Stations are set up for 1hr of service time & include disposable table ware, displays/decor, serving utensils, and warming dishes when necessary. 50 guest minimum. Please Call for pricing for less than minimum order.

Butler Served Hors D' Oeuvres

Budget Friendly Service

Includes: Fresh Fruit, Assorted Cheese & Crackers, Relish Display Plus Butler served Cocktail Meatballs, Stuffed Mushrooms, Cocktail Egg Rolls, Assorted Quiche, Puff Pastries Spinach & Crab Puff Pastries. \$8.95 per guest (1hr service time)

Deluxe Service

Includes: Fresh Fruit, Relish Display, Assorted Cheese & Crackers, and Butler served Cocktail Meatballs, Stuffed Mushrooms, Cocktail Egg Rolls, Assorted Quiche, Chicken & Beef Brochette, Puff Pastries Spinach & Crab, and Bacon Wrapped Chestnuts. \$10.95 per guest (1hr service time)

Deluxe Dips & Spread Station

A spectacular display of rich wine color overlays, a variety of unique wine box décor, grape vines, and the spreads, dips, and cheeses- displayed on our special glassware. Included in this station: Our very own Creamy Italian Artichoke Dip, Fresh Bruschetta made with fresh garlic, roma tomatoes, and fresh basil, Mediterranean spread with sun dried tomatoes, kalamata olives, fresh garlic, rosemary, and basil tossed with feta cheese and extra virgin olive oil, Cucumber and Dill Dip prepared with fresh cucumbers and dill, Spinach spread prepared in house, A variety of Cheese Cubes and fresh Grapes. All served with assorted crackers and our homemade garlic herb crostini's. Beverage napkins, plates, and station attendant for 1 hour included. Minimum 50 guests. **\$8.95 per guest**



Party Trays

*Small Serves 10-15, Medium 20-25, Large 30-35

Fresh Vegetable

Small \$29 Medium \$40 Large \$51

Fresh Fruit
Small \$41 Medium \$52 Large \$69

Assorted Cheese

Assorted Cheese

Small \$30 Medium \$49 Large \$69

Assorted Meat & Cheese

Small \$30 Medium \$49 Large \$69 Cheese & Fruit

Cheese & Fruit

Small \$31 Medium \$47 Large \$64

Assorted Wraps

Small \$30 Medium \$52 Large \$99

Appetizer Trays

*Approx. 50 pieces

Bruschetta

Traditional topping of Fresh Diced Tomatoes, Onions, Fresh Basil, Garlic, & Olive Oil. Served with Crostini. \$36

Spinach Artichoke Dip

Spinach, Artichokes, Cream Cheese & Goat Cheese blended and baked. Served with Crostini. **\$45**

Stuffed Mushrooms

Fresh Mushroom stuffed with a seafood mixture and baked golden brown. Served w/ Champagne Sauce. \$65

Chicken Wings

Your choice of Hot, Mild, or Sweet BBQ sauce. Served with Ranch or Cheese Sauce for dipping. \$55

Tomato Bread

Italian Bread baked and topped with Olive Oil, Garlic, Tomatoes, Fresh Herbs and Marinara Sauce. **\$36**

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Party Pans

	Half Pa	n Full Pan	н	lalf Pan	Full Pan
PASTAS	man r a	aa	POTATOES	an ran	i an i an
3 Cheese Lasagna	\$45.00	\$80.00	Roasted Potatoes	\$22.00	\$40.00
Vegetable Lasagna	\$50.00	\$90.00	Garlic Mashed Potatoes	\$22.00	\$40.00
Meat Lasagna	\$60.00	\$110.00	Mashed Potatoes & Gravy	•	\$50.00
Pasta w/ Marinara	\$30.00	\$55.00	Sweet Potatoes	\$26.00	\$50.00
Pasta w/ Romano Sauce	\$35.00	\$65.00	German Fried Potatoes	\$26.00	\$50.00
Pasta w/ Alfredo Sauce	\$40.00	\$75.00	Twice Baked Casserole	\$32.00	\$60.00
Pasta w/ Champagne Sauce	•	\$75.00	Twice bakea casserore	γ32.00	700.00
Pasta w/ Meat Sauce	\$40.00	\$75.00	VEGETABLES		
Mac & Cheese	\$30.00	\$55.00	Whole Sweet Corn	\$18.00	\$30.00
Baked Mostaccioli	\$35.00	\$65.00	Whole Green Beans	\$18.00	\$30.00
Angel Hair w/ Garlic & Oil	•	\$65.00	California Mix	\$22.00	\$40.00
Little Italy	\$40.00	\$75.00	Green Beans Almandine	\$22.00	\$40.00
Mostaccioli Gorgonzola	\$40.00	\$75.00	Glazed Carrots	\$18.00	\$30.00
	*	7.0.00	Sautéed Mixed Veggies	\$22.00	\$40.00
ENTREES			Steamed Broccoli	\$22.00	\$40.00
Meatballs (1/2=20/Full=40)	\$30.00	\$60.00	Cheesy Broccoli	\$24.00	\$42.00
Italian Sausage (1/2=20/Full=40)	\$25.00	\$50.00	Cheesy broccon	724.00	J42.00
Smoked Sausage (1/2=20/Full=40)	•		SALADS		
Beef Stroganoff	\$13.95/lb			ć2F 00	¢4F 00
Beef Burgundy	\$13.95/lb		Mixed Greens Salad	\$25.00	\$45.00
Italian Beef & Peppers	\$11.95/lb		Caesar Salad Greek Salad	\$35.00	\$60.00
Pulled BBQ Pork or Chicken	•		Citrus Salad	\$35.00 \$35.00	\$60.00 \$60.00
Roast Pork	\$44.00	\$80.00		\$35.00	\$50.00
Roast Turkey	\$36.00	\$70.00	Spring Green Salad Spinach Salad	\$35.00	\$50.00
Ham w/Fruit	\$36.00	\$70.00	Antipasto Pasta Salad	\$5.00/lb	
Polish Sausage	\$42.00	\$80.00	Fresh Fruit Salad	\$5.00/lb \$5.00/lb	
Roasted Chicken	•	c *20pc min	Macaroni Salad	\$4.00/lb	
*Italian Herb, Lemon Pepper, or Rosemary			Cole Slaw	\$3.00/lb	
Luigi's Chicken	\$68.00	\$138.00	Potato Salad	\$5.00/lb	
Petto de Chicken	\$75.00	\$148.00	3 Bean Salad	\$4.25/lb	
Chicken Marsala	\$65.00	\$138.00	BLT Pasta Salad	\$4.75/lb	
Chicken Alfredo	\$75.00	\$148.00	Baked Beans	\$3.25/lb	
Chicken Sicilian	\$75.00	\$148.00	*All Orders 3lb Minimum	ψ3. <u>2</u> 3/10	•
Chicken Vesuvio	\$75.00	\$148.00			
Chicken Champagne	\$75.00	\$148.00	Fresh Loaves of Bread	\$3.95 pe	er loaf
Chicken Parmesan	\$75.00	\$148.00	*Half Pan serves 8-12 guests		

*Full Pan serves 18-22 guests
Service sizes are approximates and may vary.

Party Pans require a minimum of 2 hour notice. Subject to Availability— 2 day notice preferred.

Party Paks

Chicago Style Party Pak

20 Roasted Chicken
3 Lbs. Italian Beef
15 Pieces Italian Sausage
½ Pan of Mostaccioli
Fresh Sandwich Rolls
\$175.00

Chicken Vesuvio Pak

Chicken Vesuvio
Angel Hair with Garlic Oil
Tossed Salad
Fresh Dinner Rolls
\$165.00

Family Style Party Pak

Sliced Turkey Breast with Gravy Glazed Ham with Pineapple Mashed Potatoes with Gravy Whole Sweet Corn Cranberry Relish Fresh Dinner Rolls \$195.00



Grill Out Party Pak

¼ Lb. All-Beef Hamburgers All-Beef Hot Dogs Potato Salad Cole Slaw Fresh Buns \$135.00

Chicken & Beef Pak

Roasted Chicken Italian Beef Sandwiches Potato Salad Cole Slaw Italian Rolls \$160.00

Chicken & Pasta Pak

Italian Roasted Chicken Mostaccioli Bake Potato Salad Cole Slaw Fresh Dinner Rolls \$125.00

BBQ Party Pak

BBQ Smoked Sausage BBQ Roasted Chicken Corn on the Cob Potato Salad Fresh Dinner Rolls \$160.00

Gluten-Free Party Pak

Herb Roasted Chicken Sautéed Vegetables Blend Rice Pilaf \$85.00

Sliders Party Pak

BBQ Pulled Chicken BBQ Pulled Pork Mac & Cheese Tossed Salad Slider Rolls \$160.00

Italian Party Pak

Mostaccioli and Meatballs Fresh Italian Bread Caesar Salad \$90.00

Kids Party Pak

Hot Dogs Chicken Nuggets Mac & Cheese Fresh Cut Fruit Salad \$110.00







Party Paks serve approx. 10-15 guests. Wire Chafer & Sternos available for \$10/per. No tableware is provided but can be purchased for 55¢ per guest.

Buffet Party Packages

Package 1- \$15.75 per person

Appetizers: Fresh Vegetable, Cheese & Crackers, Cheese & Fruit, OR Bruschetta w/Crostini Tray

- 2 Meat/Poultry Dishes
- 1 Pasta Dish
- 1 Potato Dish
- 1 Vegetable Dish

Mixed Green Salad w/ House Dressing Bread & Butter

Package 2- \$14.75 per person

- 2 Meat/Poultry Dishes
- 1 Pasta Dish
- 1 Potato Dish
- 1 Vegetable Dish

Mixed Green Salad w/ House Dressing Bread & Butter

Package 3- \$13.75 per person

- 1 Meat/Poultry Dish
- 1 Pasta Dish
- 1 Potato Dish
- 1 Vegetable Dish

Mixed Green Salad w/ House Dressing Bread & Butter

Beverage Station Featuring

Punch & Lemonade Included In Buffet Packages



Meats/Poultry Choices:

Beef Stroganoff—Beef Burgundy—BBQ Smoked Sausage—Roast Beef—Meatballs Italian Sausage—Italian Beef—Roast Pork Roast Turkey—Italian Herb Roasted Chicken Glazed Ham—Polish Sausage—Bratwurst Fried Chicken—Lemon Roasted Chicken—Rosemary Chicken—Entrée Upgrade (+\$1 per person): Sautéed Chicken Vesuvio, Champagne, Sicilian, Parmesan, Marsala, or Picatta

Pasta Choices:

Mostaccioli w/ Romano or Marinara— Linguini Marinara—Angel Hair tossed in Garlic & Olive Oil—Macaroni and Cheese <u>Pasta Upgrade (+\$1 per person):</u> Little Italy— Mostaccioli Gorgonzola—Fettuccini Alfredo

Potato Choices:

Roasted Potatoes— Garlic Mashed Potatoes—Mashed Potatoes & Gravy— Sweet Potatoes—German Fried Potatoes

Vegetable Choices:

Whole Sweet Corn—Green Beans—Broccoli California Mix—Green Bean Almandine— Glazed Carrots—Sautéed Mixed Veggie

Additional Salad: (+\$1 per person)

Caesar Salad - Macaroni Salad

Antipasto Pasta Salad— Coleslaw—Potato Salad— 3 Bean Salad—Fruit Salad

All items delivered HOT and READY to SERVE!

*Additional Meat/Poultry Dish +\$2.50 per person *Additional Side Dish +\$1.00 per person *Fully Catered Buffet Station +\$2.00 per person

Buffets require a minimum of 2hr notice. Subject to Availability—2 day notice is preferred.

All Packages include– Foil Pans, Disposable Dinnerware & Service ware. 20 guests minimum, orders in increments of 10. Fully Catered Buffet +\$2 per guest includes chafers, sternos, and buffet attendant.

Themed Menus

All Themed Menu Options Include: Disposal Plates, Silverware, Napkins, & Serving Utensils.

Minimum of 30 guests, increments of 10. Wire Chafer & Sternos available for \$10/per.

Italian Feast

Chicken Parmesan
Italian Sausage and Peppers
Roasted Potatoes
Caesar Salad
Sautéed Vegetables
Fresh Dinner Rolls and Butter
\$13.99 per guest

Classic Picnic

All-Beef Hot Dogs ½ Lb. All-Beef Hamburgers BBQ Roasted Chicken Homemade Cole Slaw Potato Chips Fruit Salad (seasonal) \$12.99 per guest

Mediterranean

Mediterranean Chicken Breast Roasted Vegetable Medley Rice Pilaf \$10.99 per guest

The Classico

Beef Burgundy
Chicken Marsala
Linguini Marinara
Caesar Salad
Sautéed Vegetables
Fresh Dinner Rolls and Butter
\$16.99 per guest

Mexi-Fest

Beef Fajitas Chicken Fajitas Refried Beans & Mexican Rice Sour Cream and Salsa Tortillas \$14.99 per guest

BBQ Lovers

BBQ Pulled Pork
BBQ Roasted Chicken
Cole Slaw
Corn Bread
Baked Beans
Fruit Salad (seasonal)
\$13.99 per guest

Greek Feast

Grilled Lemon Chicken Breast with Peppers Rice Pilaf Whole Green Beans Greek Tossed Salad \$13.99 per guest

Picnic Lite

Turkey Burger w/Grilled Pineapple Portabella Burger w/Sweet Pepper Roasted Potatoes House Salad w/Raspberry Vinaigrette Fruit Salad (seasonal) \$16.99 per guest

Oktoberfest

Bratwurst with Sauerkraut Herb Roasted Chicken German Fried Potatoes Mini Corn on the Cob Cold German Potato Salad Fresh Buns Condiments \$11.99 per guest

Gluten-Free

Chicken & Pasta

Herb Roasted Chicken
 Gluten-Free Pasta
 with Broccoli and Garlic Oil
 Sautéed Vegetables
 House Tossed Salad
 \$11.99 per guest

Chicken & Sausage

Herb Roasted Chicken Italian Sausage in Marinara Cole Slaw Potato Salad \$9.99 per guest

Light & Healthy

Chicken and Zucchini Fajitas Portabella & Pablano Pepper Fajitas, Corn Tortillas Mexican Rice Salsa & Tortilla Chips \$14.99 per guest

Turkey & Glazed Ham Dinner

Sliced Glazed Turkey Breast Homemade Stuffing Glazed Ham with Pineapple Mashed Potatoes with Gravy Sautéed Vegetables Turkey Gravy Cranberry Sauce Fresh Dinner Rolls and Butter \$12.99 per guest

FULLY CUSTOMIZABLE MENU OPTIONS— CALL FOR QUOTE!

Plated Meal & Full Service Catered Options Available

All Theme Menus Require Minimum of 2 Day Notice. Subject to Availability.

Themed Menus

Country Comforts All American

BBQ Rib Tips BBO Roasted Chicken Baked Mac and Cheese Southern-Style Green Beans Fresh Dinner Rolls and Butter \$10.99 per guest

Hawaiian Luau

Hawaiian BBO Pulled Pork Grilled Chicken Breast with Pineapple Sauce Rice with Vegetables Hawaiian Fruit Salad Kona Bread \$12.99 per guest

Caribbean Menu

Jamaican Jerk Chicken Caribbean Beef Stir Fry Steamed Rice Caribbean Fruit Salad Fresh Dinner Rolls and Butter \$11.99 per guest

Summer Favorite

Chicken Picatta Rice Pilaf Garden Tossed Salad w/ Dressing Fresh Dinner Rolls and Butter \$10.99 per guest



Italian Beef Sandwiches Roasted Chicken All Beef Hot Dogs Cole Slaw Potato Chips Fruit Salad (seasonal) Fresh Buns Condiments \$12.99 per guest

Lasagna Feast

Homemade Lasagna with Meat Sauce or Vegetable Lasagna in White Cream Sauce Roasted Italian Chicken Italian Beef Potato Salad Cole Slaw Fresh Sandwich Rolls \$13.99 per guest

Irish Feast

Lean Corned Beef Seasoned Cabbage Wedges Carrots **Boiled Red Potatoes** Rye Bread and Mustard Condiments \$9.99 per guest



Backyard BBQ

¼ Lb. All-Beef Hamburgers All-Beef Hot Dogs Potato Salad Cole Slaw Fruit Salad (seasonal) Fresh Buns Condiments \$10.99 per guest

2-Piece Chicken Buffet

2 Pieces of Roasted Chicken Potato Salad Cole Slaw Fresh Dinner Rolls \$5.99 per guest

Family Reunion Special

Italian Sausage & Italian Beef Combo & Roasted Chicken Mostaccioli with Marinara Sauce Potato Salad Cole Slaw Fresh Sandwich Rolls **Fudge Brownies** \$14.99 per guest

Chicken & Ribs

BBQ Chicken (1 ½ pcs) Baby Back Ribs (½ Slab) **Baked Beans** Cole Slaw Corn Bread \$15.99 per guest

Budget Friendly Menus

Budget Friendly Mostaccioli

Mostaccioli with Italian Sausage Garden Tossed Salad with Dressing Fresh Dinner Rolls \$4.99 per guest

Budget Friendly Italian Beef

Italian Beef
Potato Salad
Cole Slaw
Fresh Sandwich Rolls
\$5.99 per guest

Budget Friendly Roasted Chicken

Herb Roasted Chicken 2 pc per guest Mashed Potatoes with Gravy California Blend Vegetables Fresh Dinner Rolls \$5.99 per guest

Budget Friendly BBQ Chicken

Roasted BBQ Chicken 2 pc per guest Baked Beans Potato Salad Cole Slaw Corn Bread \$5.99 per guest



Budget Friendly Brats

Bratwurst and Sauerkraut 1 per guest Cole Slaw Potato Chips Fruit Salad (seasonal) Buns \$6.99 per guest

Budget Friendly Chicken Picnic

2 Pieces of Roasted Chicken
Potato Salad
Cole Slaw
Fresh Dinner Rolls
\$5.99 per guest

Budget Friendly BBQ Pulled Pork Sandwich

BBQ Pulled Pork Sandwich 1 per guest Cole Slaw Fruit Salad (seasonal) \$6.99 per guest

Budget Friendly Hot Dogs

All-Beef Hot Dogs 2 per guest Cole Slaw Potato Chips Fruit Salad (seasonal) \$5.99 per guest

Budget Friendly Hamburgers

½ Lb. All-Beef Hamburgers 1 per guest Cole Slaw Potato Chips Fruit Salad (seasonal)
\$6.99 per guest

Disposable Service ware is included. No tableware is provided but can be purchased for only 55¢ per guest. Minimum of 20 guests, increments of 10. Wire Chafer & Sternos available for \$10/per.

Subject to Availability—Call to customize menu options!

Breakfast Menus



Great Start Breakfast

Buttermilk Pancakes with Syrup and Butter Scrambled Eggs Sausage Links or Breakfast Ham Breakfast Potatoes or Assorted Pastries \$7.49 per guest

Deep Dish French Toast

French Toast Casserole with Sugar Glaze Scrambled Eggs Smoked Bacon or Sausage Links Fresh Cut Fruit Salad \$9.99 per guest

Gravina's Big Breakfast

Ham & Cheese Strata
Or Vegetable Strata
Belgium Waffles & Syrup
Scrambled Eggs
Bacon & Sausage
Breakfast Potatoes
Biscuits & Gravy
Fresh Cut Fruit Salad
\$11.95 per guest

Rise 'n Shine

Scrambled Eggs Smoked Bacon and Sausage Links Breakfast Potatoes Biscuits with Butter and Jelly \$8.49 per guest

Continental

Breakfast Croissants Assorted Pastries Assorted Muffins Assorted Juices Butter & Jelly \$6.49 per guest

Omelette & Waffle Stations Available!

Gluten-Free Breakfast

Scrambled Eggs Smoked Bacon Sausage Links Breakfast Potatoes \$7.49 per guest

Egg Substitute add \$0.50

Breakfasts include tableware and chafers when necessary (client is responsible to return chafers after event). Minimum order is for 20, please order in increments of 5.

5 Breakfasts for \$5.99 per guest

Select One Entree

- 1. French Toast Casserole with Sugar Glaze
- 2. Buttermilk Pancakes with Syrup and Butter
- Scrambled Eggs with Cheese
- Biscuits & Gravy
- 5. Egg & Cheese Biscuit Sandwich

Choose One Includes

- Smoked Bacon
- Sausage Links
- Breakfast Potatoes
- breaklast rotatoes
- Disposable Tableware
- Boxed Breakfast Service

A La Carte Items

Crème Brulee French Toast Casserole (Serves 10-12)	\$32.99
Buttermilk Pancakes (2 per guest)	\$1.79
French Toast Sticks (2 per guest)	\$1.49
Turkey Sausage or Bacon (2 per guest)	\$1.79
Smoked Bacon or Sausage Links (2 per guest)	\$1.49
Fresh Cut Fruit Salad (Serves 10-15)	\$38.99
Coffee - Regular or Decaf (50 cups)	\$75.00
Assorted Bottle Juices (per guest)	\$1.99

Beverages & Desserts

Beverage Packages

Beverage Station-Lemonade, Punch, Iced Tea

\$1.95 per guest

Coffee Station-Coffee, Creamers, Sugar

\$1.95 per guest

Can Soda & Bottled Water Station

\$1.95 per guest

Smoothie, Milk Shake, or Slushie Station

Starting @ \$6.95 per guest

Inquire About Other Beverage Services

Kegs—Martini Bar—Margarita Bar—Bar Packages

Spiked Punch Bowl—Sangria Bar—Champaign Bar

Ala Carte Beverage Options

Can Soda - Coke, Diet, Sprite

\$1.00/can

Bottled Water

\$1.25/bottle

Coffee Shuttle

50 cup Premium Blend House Coffee Shuttle, Cups, Sugar, Creamers, Stirrers

\$75.00 *shuttle delivery/pick up not included

Lemonade or Fresh Brewed Ice Tea \$10.95/gallon

8lb Bag of Ice @ \$2.75 per

Specialty House Desserts

Ice Cream or Sherbet\$2.95 per personGourmet Cookies\$12.00 per dozenGourmet Brownies\$13.00 per dozen

Mini Cannoli's \$18.00 per dozen Mini Eclairs and/or Cream Puffs \$12.00 per dozen

Tiramisu Call for details
Homemade Bread Pudding \$35.00 half pan
Fruit Pie \$4.25 per person

Apple, Blueberry, Cherry, Pumpkin, Pecan, Sweet Potato

Assorted Gourmet Dessert Tray

New York Cheesecake \$4.95 per person

Assorted Flavors available- call for details

Mini Éclairs, Mini Cream Puff, Chocolate Covered Puff, Assorted Gourmet Brownies,

Assorted Petite Dessert Treats, Assorted Mini Cheesecakes

Sweet Table Station Starting @ \$5.95

Sundae Bar \$3.50 per person *Add Hot Fudge \$0.50 per person

\$13.95 per dozen

Bananas Foster or Cherry Jubilee Call for details Smoothie/Milk Shake/Slushie Station Starting @ \$6.95

Ice Cream Package

Assortment of ice cream individually packaged treats, fully stocked in a freezer chest.

(electric outlet required) \$2.50 per person

Chocolate Fountain Rental Call for pricing & package details

Milk Chocolate, Dark Chocolate, White Chocolate, and Colored Chocolate Options Available

Call (815) 937-1801 or visit www.Gravina801.com

Bar Packages

House Bar

House brand vodka, gin, rum, whiskey, brandy, scotch, apricot, peach and amaretto, House White & Red Wine, MGD, Miller Lite, Budweiser, Budlight, Soda, Mixers.

First hour bar \$6.95 per guest Additional Bar per hour \$4.00

Premium Bar Selections

Seagram's 7, Smirnoff Vodka, Beefeater's Gin, Christian Brother's Brandy, Jim Beam, Southern Comfort, Malibu Rum, Bombay Gin, Captain Morgan Rum, McGregor Scotch, House Red & White Wine, MGD, Miller Lite, Budweiser, Budlight, Plus your choice of 1 premium beer, Bloody Mary, Pina Coloda's. Plus House Bar.

First Hour Bar \$8.95 per guest Additional Bar per Hour \$5.00

V.I.P. Bar Selection (Top Shelf)

Absolut Vodka, Grey Goose or Stoli Vodka, Jack Daniels, Chivas Regal, Bacardi Rum, Jose Cuervo Tequila, Tanqueray Gin, Seagram's V.O., Crown Royal, Domestic Beers Plus your choice of 2 premium beers, Red & White Wines, and above Premium & House Bar Selections.

First Hour Bar \$10.95 per guest Additional Bar per Hour \$6.00

Beer, Wine, & Soda Bar

Selection of Budweiser, Bud Light, Miller Genuine Draft, Miller Lite, House White & Red Wine, & Soda.

First Hour Bar \$5.95 per guest Additional Bar per Hour \$3.00

*All above bar packages include glassware, straws, garnishes, soda, mixers, ice for beverage service

Professional Bartender Service

Let our professional bartender host the bar at your next event. Client supplies the liquors, mixers, glassware, garnishes, etc. and our bartender will prepare guests your specialty drinks. @ \$25.00/hour







Open Bar Package must be purchased for all guests of legal drinking age. All Above Open Bar Packages require a 2/hr minimum service time. All guest under 21 will be \$1.95 per/2hrs of service time for any open bar service package. Professional Bartender Fee is \$25/hr. Liquor license and liability insurance are NOT included with Staffing Only option client must provide their own licensing & insurance with Gravina 801 listed as an additional insured.

Services & Rentals

PARTY RENTALS

Tables (Banquet or Round) \$8.00 each
Chairs (White Wooden w. padded seats) \$3.50 each
Linen Table Clothes (White, Black, or Ivory) \$6.00/per table
Linen Napkins (19 colors to choose from) \$0.65/per
White Chair Covers \$3.00/per
Color Chair Sashes (20+ colors to choose from) \$1.50/per
Chair Cover & Sash Combo \$4.00/per

Chafers & Sternos \$18.00/per China Place Settings \$3.00/per

(dinner plate, fork, salad fork, knife, spoon, water goblet)

Glass Stemware (water, wine, or champagne) \$0.55/per

Tents Available *Call for Quote*









Professional Bartender
Professional Event Staff
Professional Chef
Event Coordinator
Wedding Coordinator

starting @ \$25 per hour starting @ \$25 per hour starting @ \$40 per hour starting @ \$50 per hour starting @ \$50 per hour

Below you'll find a full list of rental options and services available to you today, and if it's not there call us & we'll get it. Call (815) 937-1801 today to get a quote.

Rentals

- > Tables, Chairs > China, Glassware, Silverware > Chafers, Sternos > Tents > Linens
- > Portable Toilet, Sink > Grills > Generator > Bar > Heater, Fan > Tuxedos > Lighting
- > Coffee Maker > Dance Floor > Dunk Tank, Moonwalk, Inflatable Obstacle Course

Services

- > Event Coordinator > Bartender > Ice Sculptures > Chef > Professional Event Staff > DJ
- > Photographer > Live Band > Ice Cream Sundae Bar > Fresh Flowers/Flower Arrangements
- > Smoothie/Frozen Drink Bar > Martini Bar > Chocolate Fountain > Butterfly/Dove Release
- > Wedding Coordinator