

RSVP

EVENT CENTER

Chic and Modern Event Space Owned & Operated by



All 4-hour Receptions Include:

Three Types of Build-Your-Own Menu Options:

Buffet, Seated or Hors d'oeuvres Stations

Assorted Rolls and Whipped Herb Butter

White, Black or Ivory Linen Tablecloths

White, Black or Ivory Chair Covers

Choice of Linen Napkin Color

Skirted Cake, Gift, Bridal and Buffet Tables

Decorated Buffet Table in Your Theme Colors

On Site Coordinator and Experienced Service

Staff Dedicated to Your Event

Fine China, Flatware and Glassware

Set-up and Clean-up of Banquet Hall

Complimentary Cake Cutting Service

Complimentary Champagne Toast for Bridal Party

House Wine, Draft Beer and Soft Drinks for all your guests

Gourmet Coffee Bar with Assorted Toppings

Hot Tea and Iced Tea

Dance Floor

Complimentary Centerpieces



Complimentary Use of LCD TV for

Slideshow Viewing in Our Lobby


Bronze Package \$29.50 per person

Buffet Option

Select Two Entrees and Four Accompaniments

Fresh Roasted Turkey Breast  

Roast Loin of Pork with Apple Cream Sauce



Carved Steamship Round of Beef with au J us 

London Broil with Mushroom Sauce

Orange Roughy with Lemon Beurre Blanc 

Vegetable or Meat Lasagna

Beef Tips Diane

Grilled Creole Chicken or Cider Glazed  

Chicken Piccata or Chicken Hunter

Herbed Lemon Chicken Breast

Stuffed Eggplant Parmesan

Pear and Walnut Pasta with Gorgonzola

Portobello Medallions au Poivre

with Whole Grain Noodles  

Seitan and Shiitake Mushroom Stroganoff  

Accompaniments for Buffet or Seated Meal

RSVP Signature Salad

Caesar Salad

Spinach Salad/Bacon Dressing

Fresh Fruit Salad

Black Bean & Rice Salad

Fresh Vegetable Medley

Green Beans Almandine

Sugar Snap Peas with Pimento

Green Beans with Caramelized

Onions and Mushrooms

Garlic Roasted Potatoes

Garlic Mashed Potatoes

Rosemary Roasted Red Potatoes

Au Gratin Potatoes

Herbed Red Skin Potatoes

Tossed Garden Salad

Mediterranean Salad

Corn O'Brien

Rotini Pasta Salad

Grilled Vegetables

Broccoli Casserole

Rice Jardinière

Rice Pilaf

Wild & Brown Rice

Parmesan Mashed Potatoes

Asiago Potato Casserole

Sweet Potato Soufflé

Pasta Annabelle

Scalloped Potatoes

Pasta Marinara/Parmesan

Seated Dinner Option

Select One Entrée and Three Accompaniments

Interactive Hors d'oeuvres Stations

Choose any Three Stations:

Our Famous Sautéed Mushroom Bar

Large Mushroom Caps, Sautéed to Order and Filled with:
Italian Sausage Marinara, Blackened Tilapia with Ole Sauce,
Creamed Spinach, Fresh Herbs and Shredded Parmesan Cheese

Garlic Mashed Potato Bar

Served in Martini Glasses with Your Choice of Toppings:

Bacon, Cheddar, Salsa, Scallions,

Sautéed Mushrooms and Sour Cream

Mac 'n Cheese Martini Bar

Cooked Pasta, White Mornay Sauce, Sharp Cheddar
Cheese Sauce, Bacon, Buffalo Chicken Cubes, Bleu Cheese,
Tomatoes, Black Beans, Jalapenos and Scallions

Stir-Fry Bar

Beef, Chicken, Tofu, Stir-fried Rice, Stir-fried Noodles, Asian
Vegetables, Teriyaki, Sweet Chili Sauce, Sweet & Sour Sauce

Chicken and Waffles Bar

Classic Waffles, Breaded Maple Chicken Breasts,
Maple Syrup, Candied Nuts, Whipped Cream,
Fresh Berries and Chocolate Syrup

Pasta Station

Cooked Pasta, Marinara Sauce, Annabelle Sauce,
Capri Vegetables, Shredded Parmesan Cheese and
Fresh Herbs. Choose one: Meatballs, Sliced Grilled
Chicken OR Italian Sausage

Grilled Vegetables and Cheese Bar

Marinated Grilled Vegetables, Vegetable Hummus,
Imported and Domestic Cheeses Garnished with Fruit,
Assorted Breads, Pita Chips and Crackers

Carving Station Options

Sliced Mini Rolls, Condiments and Your Choice of One Meat:

Fresh Roasted Turkey Breast

Marinated Flank Steak

Honey-Glazed Ham

Honey Mustard Pork Loin

Top Round of Beef

Roast Tenderloin of Beef (add \$2 per person)

Silver Package \$39.50 per person

Chair Sashes in the Color of Your Choice
Chef's Choice Passed Hors d'oeuvres OR
Domestic and Imported Cheese Board Garnished
with Fruit, Assorted Breads, Crackers, Vegetable
Crudite, Vegetable Hummus and Herbed Ranch Dip


Buffet Option

Choose Two Entrees and Four Accompaniments

Carved Prime Rib au Jus 

Carved Beef Tenderloin with Bearnaise
and Horseradish Sauce 

Rosemary Roasted Pork Tenderloin 

Crunchy Pepper and Parmesan Halibut
with Tomato Basil Sauce 

Grilled Turkey Chops with Pinot Noir Sauce
Chicken Breast Florentine

Fontina & Sage Stuffed Chicken Breast
with Roasted Red Pepper Sauce

Chicken Marsala or Chicken Tuscany

Chicken St. Jacques with Shrimp & Scallops

Apple Almond Raisin Stuffed Chicken Breast

Grilled Salmon with Pineapple Salsa 

Roasted Salmon with Tomato Chutney Cream Sauce
Almond and Parmesan Encrusted Tilapia

Seated Dinner Option

Choose any One Entrée and Three Accompaniments

Interactive Hors d'oeuvres Stations

Choose any Four Stations

Gold Package \$49.50 per person

Chef's Choice Passed Hors d'oeuvres OR
Domestic and Imported Cheese Board Garnished
with Fruit, Assorted Breads, Crackers, Vegetable Crudite,
Vegetable Hummus and Herbed Ranch Dip
Chair Sashes in the Color of Your Choice
Choice of Three Upgraded Centerpiece Options
Full Open Bar to include: Bottled Beer,
House Wine, Soft Drinks and Cocktails for 4 hours
Champagne Toast for All Your Guests

Buffet Option

Choose any Two Entrees and Four Accompaniments

Seated Dinner Option

Choose any One Entrée and Three Accompaniments

Interactive Hors d'oeuvres Stations

Choose any Four Stations

Platinum Package \$65.50 per person

5 Hour Reception
(or 1 Hour Ceremony and a 4 Hour Reception)
Chef's Choice Passed Hors d'Oeuvres OR
Domestic and Imported Cheese Board Garnished
with Fruit, Assorted Breads, Crackers, Vegetable Crudite,
Vegetable Hummus and Herbed Ranch Dip
Chair Sashes in the Color of Your Choice
Upgraded Floor-Length Linens in the Color of Your Choice
Choice of Three Upgraded Centerpiece Options
Full Open Bar to include: Bottled Beer, House Wine,
Soft Drinks and Cocktails for 5 hours
Champagne Toast for All Your Guests
Signature Drink Passed to All Your Guests Upon
Entrance to Reception
Table-Skirt Lighting under Cake Table and
Head Table, in the color of your choice
Chocolate Fountain with Fresh Fruit and Assorted Dippers to
Accompany your Cake OR Late-Night Munchies Passed to all
Guests One Hour Before End of Reception
Exclusive 20% Discount off of Any Additional Up-Lighting,
Pin-Spot Lighting, Custom Monogram Projection on Dance Floor
or Wall or Textured Gobos on Ceiling and Walls.

Buffet Option

Choose any Three Entrees and any Four Accompaniments

Seated Dinner

Choose any Two Entrees and any Three Accompaniments

Interactive Hors d'oeuvres Stations

Choose any Five Stations OR any Four Stations with a Plated
Salad Served to all Guests

A LA CARTE ITEMS

Hors d'Oeuvres . . . See Hors d'Oeuvres Menu
Chocolate Fountain with Dippers . . . \$4.95 per person
Additional Hour Hall Rental . . . \$400.00
Open Bar- Cocktails (4 Hours) . . . \$8.95 per person
Poly Floor Length Tablecloths in the Color
of Your Choice . . . \$16/Table
Satin Floor Length Tablecloths in the Color
of Your Choice . . . \$18/Table
Luxury Tablecloths . . . Ask for a Quote
Table Runners and Overlays. . . \$3 and Up
Chair Covers in the Color of Your Choice . . . \$3/Chair
Choice of Three Upgraded Centerpieces . . . \$15/Table
Custom Floral Centerpieces . . . Ask for a Quote
Up Lighting in the Color of Your Choice . . . \$25/Light
Pin Spot Lighting for Centerpieces and Cake . . . \$35/Table
Custom Monogrammed Projection on Dance
Floor or Wall . . . \$150 and Up

All Prices Subject to 20% Service Charge and 6.75% Sales Tax