Bebe Liz

Menus and Rentals

**A La Carte Rentals:**

Room Rental:

(Includes tables, chairs, linens, and use of all event space.)

Daytime and Weeknights: $350 for up to 5 hours

(Latest daytime rental ending time is 4:00pm)

Thursday, Friday, Saturday Evening: $500 for up to 5 hours

(Latest evening rental ending time is 11:30pm)

Additional time is available for $50/hour

Less time does not change the above pricing

China plates and Silverware: $2/per person

Stemware = $2/per person

Beverage Station (tea, water, lemonade and coffee): $3/person

Bartender: $20/hour per bartender

Serving Staff: $15/hour per server \* minimum of 2 servers required

Champagne Flute Wall and Flutes: $50

Balloon Arch: $10/linear foot

**A la Carte Food Menu:**

Seasonal Assorted Fruit Tray:

Serves 15-20 - $50

Serves 25-30 - $70

Assorted Vegetable Tray:

Serves 15-20 - $45

Serves 25-30 - $60

Cheese and Fruit Sampler:

Serves 20-25 - $60

Assorted Cheese and Sausage Tray:

Serves 15-20 - $45

Serves 30-35 - $60

Cold Shrimp Cocktail:

Serves 10 – 1.5lbs - $35

Serves 20 – 3lbs - $55

Serves 30 – 4.5lbs - $75

Hot Spinach and Artichoke Dip in a Bread Bowl served with Assorted Crackers

Serves 10-15 - $30

Dill Dip in a Bread Bowl served with Assorted Bread Pieces

Serves 10-15 -$30

Assorted Pinwheel Tray

Serves 20-25 - $40

Toasted Ravioli with Marinara Dipping Sauce

50 Pieces - $30

100 Pieces - $45

**Dessert Bar Options and Pricing**

(Minimum order required for below price and varies per item)

**Cookies: (non-decorated)**

**Classic cookies: $8.00/dozen**

* Chocolate chip cookies
* White chocolate macadamia nut cookies
* Sugar cookies
* Snickerdoodles
* Gooey Butter Cookies
* Peanut butter cookie
* Chocolate Chocolate fudge

**Gourmet cookies: $12.00/dozen**

* Mint Chocolate Chip cookies
* Red Velvet gooey butter cookies
* Oatmeal chocolate chip with coconut and pecans
* Blueberry cheesecake cookies
* German chocolate cookies

**Decorated sugar cookies: Start at $3.00/piece -** price will be determined by exact design chosen

**Cupcakes**:

 Standard Size cupcakes must be orders by the dozen and mini cupcakes must be ordered by the batches of 24 or 2 dozen

**Basic cupcakes start at $1.25 (mini cupcakes $.75)**

* White
* Yellow
* Chocolate
* French vanilla
* Lemon
* Strawberry

\*This includes your choice of vanilla or chocolate buttercream and a simple decoration.

**Specialty Cupcakes start at $2.00 (mini cupcakes $1.00)**

* Chocolate cupcakes with espresso buttercream (complimented with chocolate shavings)
* Red velvet with cream cheese icing (complimented with chocolate shavings)
* Blueberry cupcakes with blueberry cream cheese icing
* Cookie dough Chocolate cupcakes with cookie dough center and vanilla buttercream with cookie topping
* Smores cupcakes with chocolate base and marshmallow buttercream
* Pancake cupcake with Maple Syrup buttercream and candied bacon
* Raspberry lemonade cupcakes
* Chocolate cupcakes with peanut butter buttercream
* Coconut cupcakes with coconut cream cheese icing
* Chocolate chip Cupcakes with Mint Chocolate Chip Buttercream
* Salted Caramel Pretzel cupcakes
* Gooey butter cupcakes
* Oreo Cupcake with chocolate cake and Oreo buttercream filling topped with vanilla buttercream, Oreos and chocolate and white chocolate drizzle
* Carrot Cake cupcakes

**Whoopee Pies: $1.25 a piece** - Must order at least a dozen per flavor

* Red Velvet with caramel and buttercream or cream cheese filling
* Pumpkin with maple buttercream or cream cheese filling
* Oatmeal Cream Pies
* Chocolate and Peppermint
* Chocolate/Vanilla/Funfetti with buttercream or cream cheese filling
* Chocolate with peanut butter filling

**Truffles: $15 per dozen** – must order at least a dozen per flavor

* Chocolate chip cookie dough truffles
* Jack Daniels pecan truffles
* Toasted Almond truffles
* Traditional chocolate chocolate truffles

**Chocolate cookie dough brownie bars: $15 a dozen**

**Carmel Apple Cheesecake bars: $20/dozen**

**Sopapilla blueberry Cheesecake bars: $20/dozen**

**Fruit cream cheese filled wontons with chocolate drizzle: $12 a dozen**

**Cake Balls: (very similar to cake pops) $1.50 a piece**

**Chocolate Covered Oreos: $15/dozen**

**Cake Pops: $1.75 - $2.25 (price depending on design)**

**Chocolate covered or dipped homemade rice Krispy treats = $1.25/piece**

**Chocolate covered or dipped marshmallows = $50/piece**

**Mini pies: Must order at least a dozen per flavor**

* **Smaller mini pies $1.50 a piece**
* **Small pies in tin bases $3.75 a piece - about 3 to 4 inches**
* Flavors:
	+ Cherry
	+ Pumpkin
	+ Key lime
	+ Blueberry
	+ Apple
	+ Coconut Crème Pie
	+ Boston Cream Pie
	+ Raspberry Lemon Tart

**Mousse cups: $ 3.75 a piece**

**Layered Cake Cups: $3.50 a piece – cake, icing, and garnish**

**Donut Tree with 3 variety of donut holes – visual example available upon request. Holds roughly 100 donut holes = $65**

LUNCH EVENTS

This menu is served buffet style and is ideal for showers, birthday parties, luncheons, or any daytime gathering. The below menu is priced for parties of 25 guests or more. For events with fewer than 25 guests and $150 room rental fee will be charged.

Reservations can be made for Tuesday – Saturday with start times between 10:00 and 1:00. Reservations can be made for Sunday events between 10:00 and 3:00.

The rental time is for up to 5 hours. Additional time may be added for $50/hour. If the 5-hour limit is exceeded and additional time has not been added prior the $50/hour charge will be automatically added.

**MENU OPTIONS:**

Below menu includes water, tea OR lemonade and coffee available up request

**Entrees (choose 2):**

ADDITIONAL ENTRÉE - $2.00/PERSON

Chicken Salad on Croissant

Chicken Asiago Quiche

Spinach and Tomato Quiche

Cucumber Sandwiches

Turkey BLT

Tomato Tart

**Sides and Salads (choose 2):**

Traditional Garden Salad with assorted dressings

Pasta House Salad

Assorted Vegetable cups with dipping sauce

Poppy seed Dressing and Vegetable Pasta Salad

Seasonal Fruit Kabobs

Assorted Cheese Platter

Tomato and Fresh Mozzarella Bruschetta

Pesto Cream Cheese, artichoke and Sun-dried Tomato Bruschetta

Apple Cranberry Walnut and Spinach Salad – Seasonal

Spinach Strawberry and Avocado Salad – Seasonal

Assorted Hummus with Assorted Breads

 **Desserts (choose 1):**

Assorted Cookie Platter

Blueberry Sour Cream Cheesecake

Choice of Flavored Cupcake

Angel Food Cake and Strawberry Kabobs with Chocolate Drizzle

\*Specialty cakes and dessert items available upon request.

*Pricing for above menu is $25/per person*

* Service fee of 18% not included
* Sales Tax of 8% not included

**SIMPLY LUNCH PACKAGE**

The “simply lunch” includes 5 hours of event space rental, buffet service, serving staff, house table linens, disposable plates and utensils and water, tea OR lemonade and coffee. This pricing is for 25 or more guests. Pricing for under 25 guests available upon request.

Room Rental Fee: $150

**LUNCH PACKAGE \*\***

$13.50 per person

INCLUDES:

Chicken Salad Sandwich on croissant

OR

Turkey BLT

Salad Bar

Including:

Romaine and Iceberg Lettuce Mix, Spinach, assorted vegetables, cheese, croutons, and your choice of two dressings.

Chips

Assorted cookie tray

\* SERVICE FEE OF 18% NOT INCLUDED

\* SALES TAX NOT INCLUDED

**APPETIZER MENU**

The appetizer menu includes up to 5 hours of event space, servers, house table linens, plates and utensils. This pricing is for 25 or more guests. For events under 25 guests, a $150.00 room rental fee will be added.

 Choice of 5: $24.50

Choice of 7: $28.50

Pot stickers

Spinach dip with assorted chips and breads

Dill Dip in Bread bowl

Bruschetta:

* Tomato and fresh mozzarella
* Pesto cream cheese topped with artichoke, sun-dried tomato and parmesan cheese blend

Toasted ravioli

Seasonal vegetable tray with dip

Hummus with seasonal vegetables and pita bread

Mexican Cheese Dip with Chips

Chicken wings: buffalo, teriyaki or BBQ

Meatballs: BBQ, sweet and tangy or Swedish

Breaded chicken bites in tangy orange glaze

Assorted cheese, salami and grapes

Sliders: (2 per person)

* Hot ham and cheese on sweet Hawaiian rolls
* Pulled pork with cheese and pickles

Stuffed mushrooms – stuffed with Italian sausage and cream cheese

Cajun Shrimp

Shrimp cocktail

**FOR AN ADDITIONAL $1.00 PER PERSON PER ADDITIONAL ITEM:**

Crab rangoon with sweet and sour sauce

Baked Brie Bites with blackberry and almond

Scallops wrapped in bacon with sauce

Sweet and spicy chicken bites wrapped in bacon in a teriyaki sriracha glaze

Cream cheese stuffed jalapenos wrapped in bacon

Pork tenderloin sliders

\* SERVICE FEE OF 18% NOT INCLUDED

\* SALES TAX NOT INCLUDED

**SIMPLY DINNER PACKAGE**

The “simply dinner” includes 5 hours of event space rental, buffet service, serving staff, house table linens, disposable plates and utensils and water, tea and coffee. This pricing is for 25 or more guests. Pricing for under 25 guests available upon request.

Room Rental Fee:

Friday or Saturday: $250

Sunday – Thursday: $200

**DINNER PACKAGE \*\***

$13.50 per person

INCLUDES:

Dinner Rolls

House OR Caesar Salad

Mostaciolli in meat sauce

**AND**

Pasta Con Broccoli

Assorted cookie tray OR sopapilla cheesecake

\* SERVICE FEE OF 18% NOT INCLUDED

\* SALES TAX NOT INCLUDED

**SIMPLY DINNER PACKAGE 2**

**MEXICAN THEMED**

The “simply dinner” includes 5 hours of event space rental, buffet service, serving staff, house table linens, disposable plates and utensils and water, tea and coffee. This pricing is for 25 or more guests. Pricing for under 25 guests available upon request.

Room Rental Fee:

Friday or Saturday: $250

Sunday – Thursday: $200

**DINNER PACKAGE \*\***

$13.50 per person

INCLUDES:

Chicken **OR**Beef Enchiladas

Taco Bar **OR**Nacho Bar

(Includes Chicken OR Beef, Chips OR Taco Shells, Lettuce, Cheese, Jalapenos, Tomatoes, Black Beans, Salsa, and Sour Cream)

Southwestern Rice

Refried Beans

Assorted Cookie Tray OR Sopapilla Cheesecake

\* SERVICE FEE OF 18% NOT INCLUDED

\* SALES TAX NOT INCLUDED

PREMIER DINNER PACKAGE

The house dinner package includes 5 hours of event space rental and 4 hours of bartending services. This package also includes serving staff, china, stemware, silverware, and house table linens. This pricing is for 25 or more guests. Pricing for under 25 guests available upon request.

\*Additional tables available upon request for gifts, desserts, guest book, etc.

EVENT PRICING:

THURSDAY – SATURDAY: $28.00\*\*

SUNDAY – WEDNESDAY: $26.00\*\*

\*\* PRICE IS FOR BUFFET DINNER. SIT DOWN SERIVCE IS AVAILABLE FOR AN ADDITIONAL $3.50 PER PERSON.

\* SERVICE FEE 18% NOT INCLUDED

\* SALES TAX NOT INLUDED

THE PREMIER DINNER PACKAGE MENU OPTIONS

 **SALADS: (CHOICE OF ONE)**

House salad

Caesar salad

*Dinner rolls included*

**ENTREES: (CHOICE OF TWO)**

Slow Roasted Beef in Au-jus

Pasta con Broccoli

Glazed Honey Baked Ham

Chicken Cordon Bleu

Roasted Pork Loin in Dijon Sauce

Mostaciolli

Chicken Parmesan

Chicken Modiga

**SPECIALTY ITEMS AVAILABLE FOR AN ADDITIONAL $2.50/PERSON:**

Sliced Pork Tenderloin with Creamy Dijonnaise Sauce

Stuffed Chicken Breast – Baked chicken breast stuffed with spinach, sun-dried tomatoes, goat cheese and topped with a lemon, herb butter sauce.

Shrimp Linguini – linguini with shrimp, tomatoes, basil, fresh mozzarella tossed in olive oil. Bow tie pasta with shrimp or chicken and sun-dried tomatoes in a creamy asiago cheese sauce.

Mediterranean Chicken – baked chicken breast topped with tomatoes, spinach and artichoke spread, and mozzarella cheese.

**SIDES: (CHOICE OF TWO)**

Green Beans Almondine  Whole Kernel Buttered Corn

Potatoes Au Gratin  Roasted red potatoes

Seasonal vegetable medley Noodles alfredo

Garlic mashed potatoes

**Additional $0.50/person:**

Diced, Roasted Sweet Potatoes

Fresh Asparagus

Sautéed Zucchini and Squash with Garlic and Parmesan

Baked Potato

**DESSERT: (CHOICE OF ONE)**

Assorted Cookie Platter

Sopapilla Cheesecake

Cookie dough Brownies

\* Specialty Cakes and Desserts available through Bebe Liz for an additional charge