



# Courthouse Square



# weekday luncheon pricing

## INCLUDES:

Up to 4 Hours\*

Tables and Chairs\*\*

Auxiliary Tables

Set-Up and Tear-Down of Tables and Chairs

Option for Bar Service with Barstaff

Day-of Site Manager

Projector and Presenter Remote

Podium

Speakers and Wireless Mic

## **MONDAY - THURSDAY**

**\$450**

*NON-PROFITS \$350*

## **DEPOSIT & PAYMENT**

A 4% fee will be added for credit card payments

A 50% non-refundable deposit is due at the time of contract signing.

The remaining balance is due 14 days prior to event date.

*\*Includes load-in and load-out*

*\*\*Does not include linens. See page 6 for linen options*

# bar packages

## **NON-ALCOHOLIC BEVERAGE STATION: \$3/PERSON**

Water, Iced Tea, Pepsi, Diet Pepsi, Starry and Ginger Ale. Add coffee at \$20/pot

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## **CUSTOM CASH BAR OPTIONS: BARTENDER \$125**

**CASH BAR:** Everyone pays for their own beverages, both non-alcoholic and alcoholic

**HOSTED TAB:** Host runs a tab for all or select beverages

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## **OPEN BAR PACKAGES**

See two hour packages below. Open Bar packages include a bartender.

### **NON-ALCOHOLIC \$8/Person**

- Two hours of open bar
- Includes bartender and cash bar for alcohol

Includes:

- Soda, water, and juices

### **BEER & WINE \$18/Person**

- Two hours of open bar

Includes:

- All items from the Non-Alcoholic List
- Miller Lite, Modelo, Revolution Anti Hero (IPA), Crystal Lake Brewing Beach Blonde (Lager)
- Cabernet, Chardonnay, Rose, Pinot Grigio and Champagne

### **PREMIUM BAR \$24/Person**

- Two hours of open bar

Includes:

- All Items from Beer & Wine List
- Jack Daniels, Seagram's 7, Tito's, Malibu, Captain Morgan, Elvelo tequila, Tanqueray, Kahlua, Bailey's, Amaretto

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No shots

Doubles and energy drinks not included

Brands subject to change without notice

Special requests are subject to charges

An 8% tax will be added to final food and beverage.

A 20% gratuity will be added to final bar totals.



# catering

CATERING OPTIONS PROVIDED THROUGH 31 NORTH BANQUET & CATERING

## **BOXED LUNCHES \$18.50/person**

### **SANDWICH LUNCH**

Traditional Box Lunch includes a hand-crafted sandwich, fresh fruit cup, home-made dessert, potato chips, dinner mint, condiments, napkin and utensils.

**BLT:** Crispy bacon, fresh tomatoes, green leafy lettuce and savory mayo, on toasted multigrain bread

**Club Sandwich:** Smoked turkey, crispy bacon, fresh tomatoes, leafy lettuce, savory mayo, on white bread

**Ham & Turkey Pesto:** Ham, smoked turkey, provolone cheese, lettuce, red onion, pesto aioli on multigrain bread

**Roast Beef & Cheddar:** Roast beef, cheddar cheese, lettuce, fresh tomato, red onion, and zesty horseradish sauce on white bread

**Mediterranean Veggie Wrap:** Sliced cucumber, green bell peppers, provolone cheese, lettuce, tomato, black olives, banana pepper rings, ranch dressing, and balsamic vinaigrette

**Chicken Caesar Wrap:** Oven roasted chicken breast and our Caesar salad tucked inside a soft wrap and served with our creamy Caesar dressing

**Buffalo Chicken Wrap:** Soft wrap stuffed with Grilled Chicken Breast, lettuce, fresh tomato and Buffalo sauce served with blue cheese dressing

### **SALAD LUNCH**

Our Salad Box Lunch includes a freshly made salad, your choice of salad dressing, fresh fruit cup, homemade dessert, dinner mint, napkin and utensils.

**31 North Signature Garden Salad:** Romaine hearts and field greens tossed with cucumbers, fresh tomatoes, grated carrots, shredded red cabbage and our homemade croutons with your choice of dressing

**Greek Salad:** Romaine lettuce with cucumbers, red onions, tri-color peppers, Kalamata olives, Feta cheese, served with Greek dressing

**Caesar Salad:** Hearts of romaine, grated parmesan, and our homemade seasoned croutons, topped with creamy Caesar dressing

**Spinach Salad:** Spinach leaves topped with fresh strawberries, walnuts and Feta cheese, served with Balsamic vinaigrette.

**Chicken Salad:** A special recipe made with Oven Roasted Chicken Breast with dried cranberries, lemon juice, mayonnaise, black pepper and chopped celery

# catering continued

## **BUFFET LUNCH \$22/person**

**INCLUDES:** garden salad, Hawaiian rolls, one protein, one starch, one vegetable (from the below options), with disposable plates, silverware and napkins

### PICK 1 of EACH

#### **PROTEIN:**

- Baked Herb Chicken GF
- BBQ Chicken Bone In GF
- Chicken Marsala Breast GF
- Greek Chicken Breast GF
- Chicken Piccata Breast
- Cranberry Brie Chicken
- Lemon Butter Chicken
- Chicken Kiev
- Chicken Cordon Bleu
- Cheese Enchiladas
- Chicken Risotto
- Vegetarian Pasta Primavera
- Vegetarian Ricotta Stuffed Shells (Vegan)
- Vegetarian Mostaccioli with Marinara
- Vegan Kabobs GF
- Tender Roast Beef with Gravy
- Italian Beef with Rolls
- Italian Beef with Peppers & Onion GF
- Black Angus Burgers
- Italian Sausage with Peppers & Onions
- Brats with Peppers & Onions
- Roast Pork with Gravy.
- Pulled Pork GF
- Sausage Risotto
- Beef Stroganoff
- Mostaccioli with Meat Sauce

#### **STARCH:**

- Creamy Mashed Potatoes
- Garlic Mashed Potatoes
- Mashed Red Potatoes
- Mashed Sweet Potato
- Parslied Red Potatoes
- Rice Pilaf
- Rosemary Roasted Potatoes
- Cavatappi Pasta with Spinach & Roasted Red Peppers
- Mac & Cheese
- Pasta Primavera
- Garlic Bread
- Spanish Rice
- Mostaccioli
- Smashed Red Potato

#### **VEGETABLE:**

- Green Beans
- Trio of Vegetables
- Zucchini Medley
- Glazed Carrots
- Tomato & Cucumber Salad



# add-ons

## ROOM ACCESS

ADDITIONAL TIME \$75/HR  
 SHERIFF'S HOUSE ADD ON \$500

*use of the Sheriff's House for 2 hours*

## TABLE DECOR

House Black Floor Length Linens	\$50 flat fee
Table Linens in choice of color	
Round Lap Lenth	\$8.00 each
Round Floor Length	\$12.00 each
6ft Lap Length	\$8.00 each
6ft Floor Length	\$18.00 each
8ft Floor Length	\$20.00 each
Napkins	\$0.50 each
18 White and Cream Floral Arrangements	\$5 each
Gold Mercury Glass Votives with LED Tea Lights	\$50 flat fee
Uplighting	\$100 flat fee

## SWEETS TABLES

CHOCOLATE PACKAGE \$65 (Serves 12-15)  
 Selection of 12 truffles, 1 lb nut bark, and 4 chocolate bars made in house

DESSERT BAR \$7/Person (25 person minimum)  
 Chefs selection of 2 mini seasonal desserts (1 chocolate, 1 not), mini cookies, and mini brownies