

Banquet Beverage Information

Consumption Bar

*Charges are based on actual number of drinks sold.
The following is the price range for cocktails & beverages.
Prices are subject to change.*

Cocktails	\$7.00 / 12.00
Wines by the Glass	\$5.00 / 10.00
Wines by the Bottle	\$25.00 / 100.00
Bottled Beers	\$5.00 / 8.00
Bartender Fee	\$125.00

Open Bar

*Open Bar is a per person charge.
Our Open Bar is stocked with only the finest premium liquors, wines & beers.*

One Hour	\$12.00
Three Hours	\$24.00
Four Hours	\$28.00
Five Hours	\$35.00
Beer & Wine (<i>four hours</i>)	\$20.00
Champagne Toast	\$5.00

Bacari & its staff are the only licensed authority to sell and serve alcoholic beverages on the premises.

Bacari will serve liquor only to those of legal drinking age & reserves the right to refuse service to any persons for any reason.

We do not serve shots. Prices do not include sales tax or gratuity.

Prices are subject to change.

Hors D' Oeuvres

\$20.00 Per Person

Choose a selection of any 8.

Seasonal Fruit & Assorted Cheese Board

farm house cheddar, monterey jack, jalapeno jack, smoked gouda, swiss, and muenster

Fried Calamari Station *tender, crispy calamari served with pomodoro & Caesar aioli*

Antipasto Station *cured & smoked meats, stuffed grape leaves, pepperoncini, mixed pitted olives, celligini with basil & olive oil*

Steamed Mussel Station: *choice of: white wine, garlic, & herbs / pomodorro / fra diablo*

Smoked Fish Platter: *smoked salmon, smoked trout with onion, tomato, capers & horseradish crème fraiche*

Bruschetta

Franks in a Blanket

Sesame Chicken

Spinach Feta in Phyllo

Vegetable Spring Rolls

Beef Satay

Skewered Almond chicken

Beef Carpaccio

Chicken Satay

Brick Oven Pizzas

Chicken Quesadillas

Coconut Shrimp

Brie with Raspberry en crouete

Tuna Tartare crispy wonton

Mini Crab Cakes

Herbed Goat Cheese in phyllo

Asian Flavored Beef Dumplings

Homemade Stromboli

Smoked Salmon on cucumber

Vegetable Dumplings

Vegetable Cobbler

Grilled Shrimp Salsa in cucumber

Rosemary & Asiago Cheese Straws

Scallops wrapped in bacon

Andouille Sausage in puff pastry

Jumbo Shrimp Cocktail Station

(\$10.00 pp supplemental)

Sushi Station

(\$10.00 pp supplemental)

Prices and selections are subject to change

Sit Down Meal

\$55.00 per person

First Course

Your choice of either an appetizer or pasta course

Second Course

Choice of Mixed Field Greens with Balsamic Vinaigrette or Caesar Salad

Main Course

Make a Selection of any two of the following. Chicken Fish, Beef

Dessert

Freshly Prepared Occasion Cake or Specialty Dessert

Choice of either Mini Pastries or Fresh Fruit Plates for each Table

Hot & Cold Buffet

\$55.00 per person

Cold Side

Mixed Baby Greens with Balsamic Vinaigrette or Caesar Salad

Fresh Tomato & Mozzarella Platter with Roasted Peppers & Prosciutto

Assorted Antipastos

Hot Side

Penne with a Vodka Tomato Cream Sauce / Cheese Tortellini

Chicken Francese with a lemon butter white wine sauce

Grilled Atlantic Salmon in a raspberry cabernet sauce

Beef Tips with Mushrooms & Onions in a Red Wine Sauce

Starch & Vegetable

Dessert

Freshly Prepared Occasion Cake or Specialty Dessert

Choice of either Mini Pastries or Fresh Fruit Plates for each Table

Prices and selections are subject to change

Appetizers

Fresh Mozzarella with Tomatoes, Roasted Peppers & Prosciutto
drizzled with extra virgin olive oil & fresh basil

*

Breaded Eggplant Stuffed with Herbed Ricotta Cheese
topped with pomodoro sauce & mozzarella cheese

*

Grilled Vegetable & Goat Cheese Timbale
with red pepper & balsamic syrups

*

Coconut Crusted Shrimp
pineapple red onion salsa and cilantro puree

Pastas

Penne

with a vodka tomato cream sauce

*

Farfalle

with spicy Italian sausage and roasted peppers in a pink sauce

*

Lobster Ravioli

a shell fish cream sauce

*

Fusilli

grilled vegetables, sun-dried tomatoes, and broccoli in garlic and olive oil

*

Cavatelli

grilled sweet sausage, white beans, broccoli rabe, tomatoes, in garlic, and olive oil

*

Cheese Tortellini

smoked bacon, sautéed onions, and garden peas in a parmesan cream sauce

Prices and selections are subject to change

Chicken

Crispy Stuffed Chicken Breast

prosciutto, spinach, mozzarella and sweet vermouth sauce

*

Chicken Francais

lemon butter sauce

*

Pan Seared Herb Marinated Chicken

Madeira wine and forest mushrooms

Seafood

Grilled Atlantic Salmon

raspberry cabernet sauce

*

Sauteed Shrimp Risotto

asparagus, tomatoes, herbs and olive oil

*

Grilled Mahi Mahi

a citrus buerre blanc

*

Artichoke Crusted Salmon

warm artichoke vinaigrette and parsley puree

Meat

Grilled New York Sirloin Steak

a cracked pepper bordelaise sauce

*

Grilled Hanger Steak

a red wine reduction

*

Grilled Filet Mignon

a rosemary natural sauce

(\$8.00 additional per person)

Prices and selections are subject to change

Signature Desserts

Black & White Mousse Supreme Cake

*

Tiramisu Sheet Cake

*

Cheese Cake

with a raspberry sauce

*

Apple Cobbler

with cinnamon ice cream

*

Yellow Sheet Cake

fresh strawberries, Bavarian cream & raspberry preserves

*

Assorted Mini Pastries

*

Assorted Cookies

Prices and selections are subject to change

Champagne Brunch Buffet

\$35.00 per person

Our Brunch Buffet is a delectable spread of many wonderful foods that includes unlimited champagne & non alcoholic beverages for you and your guests.

The Brunch package is available on Saturdays & Sundays.

There is a 40 adult person minimum.

Baked Goods

Assorted Bagels

Mini Croissants

Assorted Mini Muffins

Assorted Danish

Assorted Jams & Spreads

Cold Table

Mixed Green Salad

Assorted Antipastos

Caesar Salad

Fruit & Cheese Station

Hot Table

Scrambled Eggs

Waffles **or** Brioche French Toast

Bacon & Sausage

Pasta Selection

Carving Station: Roast Beef **or** Turkey

Eggs Benedict

Lyonnaise Potatoes

Chicken Selection

Dessert

Choice of Occasion Cake or Specialty Dessert

Assorted Mini Pastries per table

Prices and selections are subject to change

Cocktail Reception

\$55.00 per person

Our Cocktail Reception is a staggered presentation of our Hors D'ouerves Category.

We begin with your selection of stationary & butler passed hors d'ouerves.

Followed by your selections from the pasta & carving station.

The evening proceeds as follows:

First Hour

Choice of eight (8) hors D'ouerves

Stationary or Butler Passed

Second Hour

Pasta Station

Two pastas with signature sauces

Accompanied by your choice of salad

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Carving Board

Choice of Turkey or Roast Beef with accompanying sauces

Accompanied by roasted potatoes & vegetable medley

Dessert

Choice of Occasion Cake or Specialty Dessert

Choice of mini pastries or fresh fruit plates

If you prefer, desserts may be served "Viennese style" to continue with the ambience of the evening.

Prices and selections are subject to change

“Shower” Package

\$32.00 per person

The Shower Package offers our guests the complete luncheon package. In anticipation of the guest of honors arrival, guests are presented with an assortment of fruits, cheeses & crackers along with our signature champagne punch.

Cocktail Hour

Fruit & Cheese Station with assorted crackers

First Course

Choice of an appetizer, mixed field greens or Caesar salad

Main Course

Choice of Pasta, Chicken & Fish Selection

Dessert

“Shower” Cake

Beverages

Bacari’s Champagne Punch

Non alcoholic beverages

Fanned Back Wicker Chairs are available for rental at an additional charge.

Prices and selections are subject to change

Bacari Grill

*Private Party
Information*