

Banquets by the OU INN

[breakfast](#)

[brunch](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[technology](#)

[info](#)

Receptions



Prices are per person. A customary 18% taxable service charge and sales tax will be added to prices

[home](#) [<](#) [>](#)

Hospitality Specialties

SIDE OF SMOKED SALMON \$100.00

3 lbs. of smoked salmon served with mini bagels, diced red onion, capers and diced egg (serves 25-30 people)

VEGETABLE CRUDITE \$75.00

served with ranch dip (serves 25-30 people)

TROPICAL FRUIT DISPLAY \$95.00

served with chocolate fondue (serves 50 people)

WHOLE WHEEL OF BAKED BRIE \$105.00

served in puff pastry filled with apricot preserves and walnuts (serves 25-30 people)

IMPORTED AND DOMESTIC CHEESES \$100.00

served with parmesan crustini bread, crackers and fresh fruit garnish (serves 50 people)

ANTIPASTO DISPLAY \$105.00

prosciutto, provolone, salami, pepperoni, smoked mozzarella, black and green olives, artichoke hearts, grilled asparagus and parmesan crustini (serves 25-30 people)

FRESH SEAFOOD DISPLAY market price

gulf shrimp, snow crab claws and smoked oysters, served with fresh lemon, drawn butter, remoulade sauce and ginger cocktail sauce, elegantly displayed (serves 30 people)



breakfast brunch lunch reception dinner beverage technology info

Hot Hors d'oeuvres (priced per 50 pieces)

JUMBO LUMB CRABCAKES \$150

served with remoulade sauce

BEEF TERIYAKI BROCHETTE \$105

served with peanut sauce

CHICKEN QUESADILLAS \$80

ROASTED PETITE LAMB CHOPS market price

served with a rosemary sauce

BEEF WELLINGTON \$110

served with bearnaise sauce

WILD MUSHROOM IN PUFF PASTRY \$80

served with a lemon aioli

BUFFALO CHICKEN WINGS \$65

served with bleu cheese

OYSTERS ROCKEFELLER market price

BATTERED ARTICHOKE HEARTS \$95

served with marinara sauce

CRAB STUFFD MUSHROOMS \$125

POT STICKERS \$80

served with a ginger soy sauce



MINI REUBEN SQUARES \$80

BRUSCHETTA \$75

served with tomato, parmesan, fresh basil and balsamic glaze

PETITE QUICHE LORRAINE \$75

POLYNESIAN EGG ROLL \$80

served with hot mustard and sweet chili sauce

COCONUT TEMPURA SHRIMP \$120

LOADED POTATO SKINS \$75

SPANIKOPITA \$95

ITALIAN SUASAGE \$100

served in puff pastry with marinara sauce

FRIED CHICKEN TENDERS \$75

served with honey mustard

PIGS IN A BLANKET \$80

HAWAIIAN CHICKEN BROCHETTES \$95

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breakfast brunch lunch reception dinner beverage technology info

Cold Hors d'oeuvres (priced per 50 pieces)

JUMBO SHRIMP IN ICE BOWL market price

served with cocktail sauce and lemon wedges

CHILLED CRAB CLAWS market price

SMOKED SALMON CANAPE market price

DEVEILED EGGS \$65

topped with bay shrimp

CONTINENTAL FINGER SANDWICHES \$65

SALAMI CORONETS \$75

SELECTION OF MIXED NUTS \$25

(serves 10 people)

GARLIC HERB CHEESE \$65

served in puff pastry

GUACAMOLE & SALSA \$45

served with tostada chips

PRETZELS, CHIPS & DIP \$30

(serves 25 people)

BEEF CARPACCIO \$100

served on mini crustini with capers and red onion



Hors d'oeuvre Packages

PACKAGE I \$7.95

international and domestic cheese display with fruit garnish, assorted crackers, crisp vegetable crudite with ranch dip

PACKAGE II \$11.95

international and domestic cheese display with fruit garnish, assorted crackers, crisp vegetable crudite with ranch dip, and choice of three appetizers (2 pieces of each/per person)

PACKAGE III \$15.95

international and domestic cheese display with fruit garnish, assorted crackers, crisp vegetable crudite with ranch dip, and choice of five appetizers (2 pieces of each/per person)

appetizer options:

mini meatballs, chicken strips, egg rolls, bruschetta, quiche lorraine, mini corn dogs, pot stickers, spanokopita, chicken wings

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[breakfast](#)

[brunch](#)

[lunch](#)

[reception](#)

[dinner](#)

[beverage](#)

[technology](#)

[info](#)

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[home](#) < >

breakfast

brunch

lunch

reception

dinner

beverage

technology

info



Cocktail Reception (pre-planned packages)

these packages include full bar and your selection of hot and cold hors d'oeuvres (priced per person / bartender fee is included in the price)

PACKAGE I

call brands liquors, choice of two cold and two hot hors d'oeuvres (price per person)

1 hour \$30.00 2 hours \$45.00

\$10.00 each additional hour per person

PACKAGE II

premium brands liquors, choice of three cold and three hot hors d'oeuvres (price per person)

1 hour \$45.00 2 hours \$65.00

\$15.00 each additional hour per person



Beverages

beverage prices include setup and mixes for all bars. a bartender fee will be applied at \$50 per bartender. on host bars, applicable service charge and taxes will be added. we also offer non-alcoholic wine and beer.

(priced beverage / bartender fee is not included)

HOST BAR

by the drink

call brand \$5.00

premium brand \$6.00

premium & import beer \$4.50

domestic beer \$3.75

wine (by the glass) \$5.00

wine coolers \$5.00

imported cordials & cognacs \$6.50

assorted soda \$2.00

CASH BAR

featuring call brands liquors

cocktails \$5.50

premium & import beer \$4.75

domestic beer \$4.00

wine (by the glass) \$5.00

wine coolers \$5.00

imported cordials & cognacs \$6.50

assorted soda \$2.25

half barrel beer (domestic) \$250.00

half barrel beer (import) \$350.00

champagne punch (pre gallon) \$50.00

non-alcoholic fruit punch (per gallon) \$25.00

screwdrivers or bloody marys (per gallon) \$55.00



Wines (priced per bottle)

SPARKLING WINES

- cook's brut, california \$22.00
- korbel brut \$45.00
- martini & rossi, italy asti spumante \$42.00
- moet & chandon, white star \$150.00

BLUSH WINES

- beringer, napa valley, white zinfandel

WHITE WINES

- tisdale chardonnay \$20.00
- canyon road chardonnay \$25.00
- mezzacorna pinot grigio \$30.00
- st. chappelle riesling \$27.00
- oyster bay sauvignon blanc \$48.00

RED WINES

- tisdale merlot \$20.00
- canyon road merlot \$25.00
- tisdale cabernet \$20.00
- canyon road cabernet \$25.00
- mark west pinot noir \$36.00
- louis jadot beaujolais villages \$29.00
- cloudline pinot noir \$60.00
- wild horse cabernet \$65.00

many other great wines are available, see our cutler's wine list for more options