



# Host Your Event With Us

To book an event or for any questions, please contact [info@laudybar.com](mailto:info@laudybar.com)

## Packages

### DRINKS

\*prices based per hour

**\$25<sup>pp</sup>**

#### HAPPY HOUR

Select single pour drinks, beer, high noons, premium house wine

**\$35<sup>pp</sup>**

#### TOP OF THE LINE

Full open bar including specialty cocktails

#### FLEX TAB

Open one group tab with an adjustable set maximum spend

### FOOD

\*15 person minimum

**\$35<sup>pp</sup>**

#### HAPPY HOUR BAR BITES BUFFET

- SPINACH & ARTICHOKE DIP WITH TORTILLA CHIPS
- CHEESE QUESADILLAS
- MEATBALLS & RICOTTA WITH CROSTINI
- PORK TACOS
- BALSAMIC BRUSCHETTA

### A LA CARTE BUFFET

	HALF PAN	FULL PAN
SPINACH & ARTICHOKE DIP W/ TORTILLA CHIPS	\$100 25PPL	\$185 50PPL
MUSSELS DIAVOLO	\$100 8-10PPL	\$175 20-25PPL
SWEET CHILI BRUSSEL SPROUTS	\$85 10PPL	\$165 20PPL
TRUFFLE MAC & CHEESE	\$100 10-15PPL	\$185 25PPL
CHARCUTERIE BOARD	\$225 25PPL	\$400 50PPL
ZERO'S FRESH LOCAL SMOKED FISH DIP W/ TORTILLA CHIPS	\$75 10-15PPL	
BALSAMIC BRUSCHETTA	\$85 30PPL	
50/100 HERB MARINATED WINGS	\$90	\$170
35 CHORIZO SLIDERS	\$80	
50 BEEF MEATBALLS W/ MARINARA SAUCE AND TOAST POINTS	\$85	
50 CAPRESE SKEWERS	\$65	
50 CHICKEN SATAY SKEWERS	\$75	
40 TUNA POKE W/ SEAWEED SALAD ON CRISPY WONTONS	\$100	
LAMB LOLLIPOPS SERVED W/ TZATZIKI SAUCE	\$7 ea	
BEEF EMPANADAS	\$5 ea	

SHAREABLE SALADS \$80  
10-12PPL

#### LAUDY BAR

Iceberg lettuce, bacon, egg, bleu cheese, tomatoes, with ranch dressing

#### CHAR CAESAR

Romaine lettuce, bacon, shaved parmesan, crostini with caesar dressing

#### HARVEST

Mixed greens, candied pecans, strawberries, red onions, bleu cheese crumbles with balsamic dressing

#### GREEK

Romaine lettuce, tomatoes, red onions, feta cheese, pepperoncini, Greek olives with Greek dressing

#### The Fine Print

20% Deposit Required | Cancel with refund up to 1 week in advance | Sales tax & 22% service fee will be applied to all packages. There is a minimum spend requirement dependent on party size, season and day of the week. Please contact us if you would like to rent out the entire restaurant. Not all ingredients are listed, please advise about any food sensitivities or severe allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

\*Subject to change