

— THE —
MAILROOM



**OFF PREMISE
CATERING
MENU**

LARGE PLATTERS

Cold Hors D'oeuvres

Bread & Butter	\$45
Guacamole	\$60
Fresh Fruit Tray	\$45
Cheese Tray	\$90
Shrimp Cocktails	\$105

Hot Hors D'oeuvres

House Bologna Sliders	\$65
Fried Chicken Sliders	\$65
Cheeseburger Sliders	\$75
Savory Monkey Bread	\$65
Cheeseburger Egg Rolls	\$70
Fried Beef Tacos	\$70
Chicken Quesadillas	\$75
Fried Calamari Steak Strips	\$75
Shrimp Dip & Chips	\$80



PRE-SELECTED BUFFETS

Federal Buffet

\$22 Per Person

Select 3 Entree Options
Add House Salad +\$5 Per Person

Red Beans & Rice

Grilled Vegetable
Pesto Rigatoni

Crispy Pan Seared
Chicken

Korean
Cauliflower Steak
Skirt Steak Chimi



Premium Buffet

\$35 Per Person

Select 3 Entree Options
Add House Salad +\$5 Per Person

Chicken Supreme

Shrimp Pesto
Rigatoni

Pecan Crusted
Trout

Wood Fired Ribeye
Seared Salmon





Brunch Offerings

Brunch Buffet
\$19.50 Per Person

Breakfast Burritos
Breakfast Sandwiches
Granola Bowls
Federal Potatoes

Brunch Platters

Priced Per Platter

Granola Bowls | \$90
Breakfast Sandwiches | \$170
Breakfast Burritos | \$170



DRINK PACKAGES

Prices are listed per person, per hour.

All drink packages have a 2 hour minimum.

Guest to select all beer, draft cocktail and craft cocktail options.

BEER & WINE \$15

Draft or Canned Beers
2 House Red Wines
2 House White or Sparkling Wines

SIGNATURE PACKAGE \$17

2 Draft Cocktails
Canned Beers
2 House Red Wines
2 House White or Sparkling Wines

PREMIUM PACKAGE \$19

3 Guest Selected Craft Cocktails
Draft or Canned Beer
2 House Red Wines
2 House White or Sparkling Wines

ULTIMATE PACKAGE \$21

2 Guest Selected Draft Cocktails 3
Guest Selected Craft Cocktails
Canned Beer
2 House Red Wines
2 House White or Sparkling Wines

OPEN BAR

Full Beverage Menu
Pricing will be based on consumption



AVAILABLE SERVICES

- PROFESSIONAL
WOOD-FIRED
GRILL MASTERS

- PROFESSIONAL
CRAFT
BARTENDERS

- SERVING STAFF

- EVENT LINENS

- DECORATIONS

- EQUIPMENT RENTALS

