

BANQUET BAR PACKAGES

BEER & HOUSE WINE

House Red & White Wines, Domestic Bottled Beers.

This Bar is billed at \$18.00 for three hours per person
\$8 for each additional hour, +Tax and 20% Gratuity

BEER, HOUSE WINE & WELL

Well Liquor, House Red & White Wine, Domestic Bottled Beer

This Bar is billed at \$21.00 for three hours per person
\$9 for each additional hour, +Tax and 20% Gratuity

BEER, CALL WINE & LIQUOR

Call Liquor, Call Wines, Domestic Bottled Beers

This Bar is billed at \$24.00 for three hours per person
\$10 for each additional hour, +Tax and 20% Gratuity

BEER, WINE & TOP SHELF LIQUOR

Top Shelf Liquor, Red & White Wines, Imported, Domestic
and Craft Beers

This Bar is billed at \$33.00 for three hours per person
\$15 for each additional hour, +Tax and 20% Gratuity

OPEN BAR ON CONSUMPTION

All Liquor, Red & White Wines, Imported and Domestic Beers

Billed to you, based on consumption +Tax and 20% Gratuity
(You may place any amount limits or restrictions you see fit.)

CASH BAR

All Liquor, Wines, or Beer

Each guest is responsible for his/her own beverages.



LIQUOR TIERS

CALL LIQUOR

ABSOLUT
BACARDI SILVER
BEEFEATER
JIM BEAM
SEAGRAM 7
JOSE CUERVO
CAPTAIN MORGAN
JACK DANIELS

TOP SHELF LIQUOR

GREY GOOSE
HANGAR 1
TITO'S VODKA
BOMBAY SAPPHIRE
PATRON TEQUILA
MAKERS MARK
MOUNT GAY RUM
CHIVAS REGAL 12



ALBERT WHITTED AIRPORT, SAINT PETE, FL
thehangarstpete.com

Appetizer Choices

Priced Per Person

Cold Appetizers

Fruit & Cheese Display 3.5

Assorted Cheeses and Seasonal Fruit

Tomato Basil Bruschetta 3.5

Parmesan Crostini

Garbanzo-Tahini Hummus 3.5

Parmesan Crostini. Fresh Vegetables

Tarragon Chicken Salad Pinwheels 4.5

Fresh Apples, Golden Raisins, Almonds

Caprese Skewers 4.0

Fresh Mozzarella and Cherry Tomato, House-made Pesto, Sweet Balsamic

Hot Appetizers

Crispy Mushroom Ravioli 4.0

Creamy Truffle-Parmesan Sauce

Wild Mushroom Goat Cheese Bruschetta 4.0

Parmesan Crostini

Grilled Pesto Chicken Skewers 4.5

Balsamic Reduction

Spiced Shrimp Skewers 5.0

Chipotle Aioli

Sliced Steak Skewers 4.5

Chimichurri Sauce

Spinach Goat Cheese Stuffed Mushrooms 4.0

Add Blue Crab Meat \$1 pp

Pan Fried 2oz Salmon Cakes 4.5

Dill-Caper Remoulade

Smoked Gouda Stuffed Meatballs 4.5

House-made Roasted Tomato Sauce

Pulled Pork Slider 5.0

House-made Blueberry BBQ Sauce, Pretzel Bun

Crispy Chicken Wings 5.5

Choice of Sauce: Buffalo, Asian, Scampi, or BBQ

Hangar Burger Slider 5.0

Caramelized Onion-Bacon Jam, Brie Cheese

Assorted Flat Breads 4.5

Pulled Pork & BBQ, Steak & Cheese, Chicken & Alfredo, Pesto & Artichoke



PRIVATE PARTY BREAKFAST BUFFET MENU

Breakfast Buffet

Scrambled Eggs

Country Sausage

Applewood Smoked Bacon

Home Fries

Sourdough Toast

Fresh Fruit

\$16 per person

+ tax & gratuity

Coffee, Water & Iced Tea Included



PRIVATE PARTY BRUNCH BUFFET MENU

Brunch Buffet

Spring Green Salad

Fresh Strawberries, Toasted Pecans, Shaved Goat Cheese,
Herbed Balsamic Vinaigrette

Oven Baked All Natural Egg Frittata

Parmesan, Potatoes, Fresh Spinach

Chicken Salad Pinwheels & Mini BLTs

House-made Yukon Gold Chips

Pasta Salad

Fresh Broccoli, Kalamata Olives, Feta,
Sun Dried Tomatoes, Creamy Dressing

\$20 per person

+ tax & gratuity

Coffee, Water, Soft Drink or Tea Included

Add Mini Dessert for \$3 per person

Key Lime Panna Cotta or Chocolate Decadence



PRIVATE PARTY PASTA BUFFET MENU

PASTA BUFFET

Fettuccine -or- Penne Pastas

Parmesan Alfredo and Roasted Tomato-Basil Sauce

Caesar Salad -or- Hangar House Salad

Roasted Vegetables

\$20 per person

+ tax & gratuity

Coffee, Water, Soft Drink or Tea Included

ADD-ONS

Grilled Chicken Breast add \$3

Hangar Meatballs add \$3

Chicken & Meatballs add \$5

Add Mini Dessert for \$3 per person

Key Lime Panna Cotta or Chocolate Decadence



PRIVATE PARTY BARBECUE BUFFET MENU

Hangar Barbecue

Grilled Chicken Breast &
Slow Roasted Pulled Pork
House-made Blueberry BBQ Sauce

Served with:

Smoked Gouda Mac N' Cheese
Bacon Sautéed Green Beans
House-made Yukon Gold Chips
Sweet Hawaiian Bread

\$22 per person

+ tax & gratuity

Coffee, Water, Soft Drink or Tea Included

Add Mini Dessert for \$3 per person

Key Lime Panna Cotta or Chocolate Decadence



PRIVATE PARTY LUNCH MENU \$18

Hangar Lunch

PLEASE CHOOSE ONE

Spring Green Salad

Fresh Strawberries, Toasted Pecans, Crumbled Feta,
Herbed Balsamic Vinaigrette
Choice of Salmon, Chicken, Shrimp or Steak

Fettucine Pasta

Creamy Parmesan Alfredo Sauce, Fresh Basil
Choice of Salmon, Chicken, Shrimp or Steak

\$18 per person

+ tax & gratuity

Fresh Bread, Coffee, Water, Soft Drink or Tea Included

Add Mini Dessert for \$3 per person

Key Lime Panna Cotta or Chocolate Decadence



PRIVATE PARTY LUNCH MENU \$16

Hangar Lunch

Oven Roasted Chicken Ciabatta

Spinach, Goat Cheese, Sun Dried Tomato, Balsamic Reduction

Flying Fish Tacos

Lettuce, Pico De Gallo, Chipotle Aioli, Queso Fresco

Hangar Burger

Caramelized Onion-Bacon Jam, Brie Cheese, Lettuce, Tomato, Onion

All items come with House-Made Yukon Gold Potato Chips

\$16 per person

+ tax & gratuity

Coffee, Water, Soft Drink or Tea Included

Add Mini Dessert for \$3 per person

Key Lime Panna Cotta or Chocolate Decadence

STANDARD PRIVATE PARTY BANQUET MENU

SALAD COURSE

Choose One

Spring Green Salad

Fresh Strawberries, Toasted Pecans, Shaved Goat Cheese,
Herbed Balsamic Vinaigrette

Caesar Salad

House-made Dressing, Sourdough Croutons, Grated Parmesan

ENTRÉE COURSE

Choose One

Grilled Hangar Steak

Garlic Smashed Potatoes, Chimichurri Sauce, Avocado Radish Salad

Grilled Organic Salmon

Artichoke Hearts, House-made Basil Pesto, Roasted Red Bliss Potatoes, Grilled Lemon

Spinach Sundried & Goat Cheese Crusted Chicken Breast

Garlic Smashed Potatoes, Artichoke Hearts

Truffle & Wild Mushroom Ravioli

Creamy Parmesan Sauce, Grilled Asparagus

\$28 per person

+ tax & gratuity

Coffee, Water, Soft Drink or Tea Included

FOUR COURSE DELUXE BANQUET

Appetizer Course

Caprese Skewers

Fresh Mozzarella and Cherry Tomato, House-made Pesto, Sweet Balsamic

Smoked Gouda Stuffed Meatballs

House-made Roasted Tomato Sauce

Salad course

Choose One

Spring Green Salad

Fresh Strawberries, Toasted Pecans, Feta, Herbed Balsamic Vinaigrette

Caesar Salad

House-made Dressing, Sourdough Croutons, Grated Parmesan

Entrée Course

Choose One

Grilled Hangar Steak

Garlic Smashed Potatoes, Chimichurri Sauce, Avocado Radish Salad

Grilled Organic Salmon

Artichoke Hearts, House-made Basil Pesto, Roasted Red Bliss Potatoes, Grilled Lemon

Spinach Sundried & Goat Cheese Crusted Chicken Breast

Garlic Smashed Potatoes, Artichoke Hearts

Truffle & Wild Mushroom Ravioli

Creamy Parmesan Sauce, Grilled Asparagus

Dessert Course

Choose one

Chocolate Decadence

Raspberry Cheesecake

\$40 per person

+ tax & gratuity

Coffee, Water, Soft Drink or Tea Included