

# THE HAPP INN

## *Private Events*

Let The Happ Inn host your next private event. Whether it is a social gathering or corporate event, our event coordinator will customize a package to suit any taste or budget. From coursed dinners to family style feasts to elegant receptions, The Happ Inn will meet all of your private event needs.

### CAPACITIES

#### The Great Time Bar Room

Reception Capacity 45      Seated Capacity 33

#### The Better Time Room

Reception Capacity 150      Seated Capacity 88

#### The Great Time Bar & Better Time Room

Reception Capacity 200      Seated Capacity 120

### MINIMUMS

A food & beverage minimum will apply to all private event parties. Minimums do not include tax, gratuity or any other additional services provided. Service charges are calculated based on the food and beverage amount.

### DEPOSITS

A 25% deposit is due at the time of booking. Final payment for the function must be made on the day of the event. In the event of a cancellation, the deposit is non-refundable when cancelled within 30 days of the function date.

### SERVICE CHARGE

9.75% sales tax & a 20% service charge will be added to the food and beverage total.

### AUDIO VISUAL

State of the art audio visual equipment including flat screen TVs, overhead screens, built-in LCD unit & universal surround sound system are available for an additional fee.

### START AND END TIMES

Private events must have designated start & end times that allow us to fulfill our commitment to all clients.

### GUEST COUNTS

Minimum guaranteed attendance must be received no later than 72 hours prior to the event. Clients will be charged for the guaranteed guest count or actual count, whichever is greater.

### MENU SELECTION

Menu selection must be finalized with the event coordinator no later than 2 weeks prior to event.

### ADDITIONAL SERVICES

The Happ Inn can provide custom linens, floral, décor, entertainment & dance floor for an additional charge. Ask our event coordinator for more information.

# BAR PACKAGES

## HOST BAR

Beer, wine & cocktails are charged on a consumption basis  
Inquire about individual drink prices

## CASH BAR

All guests will pay for individual drinks  
\$75 bartender fee applies

## PACKAGE BARS

Priced per guest by the hour,  
includes non-alcoholic fountain drinks

### BEER & WINE PACKAGE

#### house selections

2 HOURS	19.95 per person
3 HOURS	23.95 per person

#### imported selections

2 HOURS	23.95 per person
3 HOURS	27.95 per person

#### craft selections

2 HOURS	28.95 per person
3 HOURS	32.95 per person

### LIQUOR, BEER & WINE PACKAGE

#### standard bar

2 HOURS	23.95 per person
3 HOURS	27.95 per person

#### premium bar

2 HOURS	25.95 per person
3 HOURS	31.95 per person

#### super premium bar

2 HOURS	34.95 per person
3 HOURS	39.95 per person

# A LA CARTE PASSED APPETIZERS

priced per dozen, to be sold as enhancements to a pre-fixed meal

## COLD

tomato bruschetta - basil, balsamic .....	16
goat cheese crostini - basil.....	16
gazpacho shooters - chilled soup.....	16
crab deviled eggs - dijon mustard.....	21
tilapia ceviche - citrus marinated, avocado .....	21
shrimp ceviche - tomato, avocado, jicama .....	23
caprese skewer - tomato, fresh mozzarella, basil .....	18
shrimp cocktail - cocktail sauce .....	25
tuna agua chile - serrano, lime.....	29
tuna tartare - onion, capers, dijon mustard.....	29

## HOT

chicken quesadillas - pico de gallo .....	18
roasted veggie quesadillas - pico de gallo.....	16
four cheese pizza bites - mozzarella, provolone, pecorino, parmesan	15
margarita pizza bites - fresh mozzarella, tomato, red sauce, pesto....	15
mushroom pizza bites - cremini mushrooms, mozzarella .....	15
italian sausage pizza bites - fennel sausage, sweet onions.....	16
pepperoni pizza bites - pepperoni, mozzarella, oregano .....	16
happ sliders - ketchup, mustard, pickle.....	29
tilapia sliders - chipotle mayo, cabbage slaw .....	32
smoked pork sliders - bbq sauce, fried onions .....	29
barbacoa beef tostadas - pico de gallo.....	21
adobo chicken skewers - creamy guajillo sauce .....	21
bbq beef skewers - chimichurri.....	26
fresh crab cakes - tartar sauce .....	32
grilled mexican shrimp skewers - creamy guajillo sauce.....	27
herb roasted lollipop lamb chops - tarragon, honey mustard .....	market

# APPETIZER PACKAGE

\$24.95 per person, based on a two hour reception, \$6.95 per person each additional hour

## PASSED APPETIZERS

(choose seven)

### COLD

- tomato bruschetta** basil, balsamic
- goat cheese crostini** basil
- gazpacho shooter** chilled soup
- herbed hummus** grilled whole wheat pita
- fresh fruit** seasonal selection
- salsa trio** three housemade salsas
- freddy's famous guacamole** fresh avocado, crispy tortilla chips
- domestic cheese** crostini with fruit compote
- crab deviled egg** dijon mustard
- tilapia ceviche** citrus marinated, avocado
- shrimp ceviche** tomato, avocado, jicama
- caprese skewer** tomato, fresh mozzarella, basil
- shrimp cocktail** cocktail sauce (add \$4)
- tuna agua chile** fresh ahi, serrano, lime (add \$5)
- tuna tartare** onion, capers (add \$5)

### HOT

- baked goat cheese** tomato fondue, chips
- roasted veggie quesadilla** pico de gallo
- chicken quesadilla** pico de gallo
- four cheese pizza bites** mozzarella, provolone, pecorino, parmesan
- margarita pizza bites** fresh mozzarella, tomato, red sauce, pesto
- mushroom pizza bites** cremini mushrooms, mozzarella
- italian sausage pizza bites** fennel sausage, sweet onions
- pepperoni pizza bites** pepperoni, mozzarella, oregano
- happ sliders** ketchup, mustard, pickle
- tilapia sliders** chipotle mayo, cabbage slaw
- smoked pork sliders** bbq sauce, fried onions
- chicken & swiss sliders** bbq sauce
- barbacoa beef tostadas** pico de gallo
- tortilla soup shooter** crispy tortillas, queso fresco
- grilled adobo chicken skewer** creamy guajillo sauce
- bbq beef skewer** chimichurri
- fresh crab cakes** tartar sauce (add \$5)
- grilled mexican shrimp skewer** creamy guajillo (add \$4)
- herb roasted lollipop lamb chop** tarragon, honey mustard (add \$9)

# FAMILY-STYLE BRUNCH PACKAGE

**\$22.95 per person**

Served with freshly brewed regular & decaffeinated coffee, hot tea & iced tea.

Price excludes sales tax and 20% service charge.

Menu items and prices are subject to change.

## FIRST COURSE

### appetizers

(choose one)

**deviled eggs** dijon mustard

**shrimp cocktail** cocktail sauce (add \$4)

**freddy's famous guacamole** fresh avocado, crispy tortilla chips

**lox & bagels** cream cheese, tomatoes, onion

**herbed hummus** grilled whole wheat pita, assorted vegetables

**cheese blintz** cinnamon, ricotta

**baked goat cheese** tomato fondue, pesto, chips

**breakfast slider** eggs, bacon, cheese

**chicken & swiss sliders** bbq sauce

### salads

(choose two)

**fresh fruit** seasonal selection

**tomato mozzarella** vine ripe tomatoes, fresh mozzarella, basil (add \$2)

**waldorf** bibb lettuce, belgium endive, candied walnuts, red grapes, apples, celery, yogurt dill dressing

**happ** field greens, spiced pepitas, queso fresco, tomato, red onion, lime-oregano vinaigrette

**wedge** iceberg lettuce, applewood-smoked bacon, tomatoes, onions, blue cheese dressing

**southwest chopped** romaine & iceberg, corn, tomato, peppers, black beans, scallions, tortilla strips, chipotle ranch

**caesar** romaine, parmesan, garlic croutons, classic caesar dressing

## SECOND COURSE

(choose two)

**chilaquiles** tortilla, egg

**baked egg strata** italian sausage, egg, country bread

**scrambled eggs** just like mom made

**egg & tomato enchiladas** salsa verde, pico de gallo

**egg & italian sausage pizza** mozzarella

**cinnamon french toast** maple syrup

**roasted veggie enchiladas** salsa verde, pico de gallo

**rigatoni bolognese** rich beef, pork, tomato sauce, rigatoni pasta, parmesan

**angel hair primavera** marinara sauce

**tilapia veracruz** tomatoes, capers, olives, mexican rice

**grilled atlantic salmon** creamy guajillo sauce, pico de gallo, served with green beans, corn tamal (add \$2)

**whole roast chicken** natural jus, served with green beans, mashed potatoes

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# FAMILY STYLE LUNCH PACKAGE

\$21.95 per person • \$11.95 ages 5-11

Served with freshly brewed regular & decaffeinated coffee, hot tea, iced tea & soft drinks.

Price excludes sales tax and 20% service charge.

Menu items and prices are subject to change.

## FIRST COURSE

(choose two)

### appetizers

**freddy's famous guacamole** fresh avocado, crispy tortilla chips

**veggie quesadilla** roasted seasonal vegetables, pico de gallo

**chicken quesadilla** pico de gallo

**salsa trio** roasted tomato chipotle salsa, fresh pico de gallo & tomatillo poblano salsa with warm tortilla chips

**herbed hummus** grilled whole wheat pita, assorted vegetables

**baked goat cheese** tomato fondue, chips

**happ salad** field greens, spiced pepitas, queso fresco, tomato, red onion, lime-oregano vinaigrette

**caesar salad** romaine, parmesan, garlic croutons, classic caesar dressing

**wedge salad** iceberg lettuce, applewood-smoked bacon, tomatoes, onions, blue cheese dressing

**southwest chopped** romaine & iceberg, corn, tomato, peppers, black beans, scallions, tortilla strips, chipotle ranch

**tomato mozzarella** vine ripe tomatoes, fresh mozzarella, basil (add \$2)

## SECOND COURSE

(choose two)

### entrée salads

**southwest chopped salad** romaine & iceberg, chicken, corn, tomato, peppers, black beans, scallions, tortilla strips, chipotle ranch

**tossed chicken cobb** romaine & iceberg, chicken, applewood-smoked bacon, swiss, avocado, egg, tomato, 1000 island

**ahi tuna nicoise** field greens, sliced tuna, green beans, tomatoes, potatoes, olives, egg, soy-lime aioli, herb vinaigrette (add \$2)

### specialties

**happ prime slider** ketchup, mustard, pickle

**crispy tilapia slider** chipotle mayo, cabbage slaw

**chicken swiss slider** bbq sauce

**smoked pork slider** bbq sauce, crispy onions

**rigatoni bolognese** slow braised hearty meat sauce

**angel hair primavera** marinara sauce

**roasted veggie enchiladas** salsa verde, pico de gallo, sour cream

**chicken enchiladas** salsa verde, pico de gallo, sour cream

**grilled atlantic salmon** creamy guajillo sauce, pico de gallo (add \$2)

### specialties sides

(choose one)

wood roasted vegetables • green beans • glazed carrots •  
roasted potatoes • mashed potatoes • mexican rice • fresh corn tamal

## THIRD COURSE

(choose one, served family style)

triple chocolate cake • spiced carrot cake • cookies •

key lime pie • brownies • warm apple crostata

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# PLATED LUNCH PACKAGE

**\$24.95 per person**

Served with freshly brewed regular & decaffeinated coffee, hot tea, iced tea & soft drinks.

Price excludes sales tax and 20% service charge.

Menu items and prices are subject to change.

## FIRST COURSE

served family style

### appetizers

(choose one)

**chicken tortilla soup** pinto beans, roasted tomato, queso fresco, crispy tortillas

**turkey chili** sour cream, onions

**freddy's famous guacamole** fresh avocado, crispy tortilla chips

**veggie quesadilla** roasted seasonal vegetables, pico de gallo

**chicken quesadilla** pico de gallo

### salads

(choose one)

**happ** field greens, spiced pepitas, queso fresco, tomato, red onion, lime-oregano vinaigrette

**caesar** romaine, parmesan, garlic croutons, classic caesar dressing

**wedge** iceberg lettuce, applewood-smoked bacon, tomatoes, onions, blue cheese dressing

**tomato mozzarella** vine ripe tomatoes, fresh mozzarella, basil

## SECOND COURSE

(choose two, served individually)

### entrée salads

**southwest chopped salad** romaine & iceberg, chicken, corn, tomato, pepper, black beans, scallions, tortilla strips, chipotle ranch

**tossed chicken cobb** romaine & iceberg, chicken, applewood-smoked bacon, swiss, avocado, egg, tomato, 1000 island

**ahi tuna nicoise** field greens, sliced tuna, green beans, tomato, potato, olives, egg, soy-lime aioli, herb vinaigrette (add \$2)

### sandwiches

(choice of french fries or cole slaw)

**happ prime burger** lettuce, tomato, onion

**bbq chicken breast** lettuce, tomato, onion

**mexican turkey burger** stuffed with cilantro & onions, topped with guacamole, lettuce & tomato salsa

**pressed cuban** braised pork, ham, swiss, mustard, pickles, telera roll

### specialties

**rigatoni bolognese** rich beef, pork & tomato sauce with rigatoni pasta, parmesan

**angel hair primavera** marinara

**roasted veggie enchiladas** salsa verde, pico de gallo, sour cream, mexican rice

**grilled atlantic salmon** creamy guajillo sauce, pico de gallo, served with green beans & corn tamal

**whole herb roasted chicken** natural jus, served with green beans & mashed potatoes

## THIRD COURSE

### dessert

(choose one, served family style)

triple chocolate cake • spiced carrot cake • cookies •

key lime pie • brownies • warm apple crostata

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# FAMILY STYLE DINNER PACKAGE

\$31.95 per person • \$17.95 ages 5-11

Served with freshly brewed regular & decaffeinated coffee, hot tea, iced tea & soft drinks.

Price excludes sales tax and 20% service charge.

Menu items and prices are subject to change.

## FIRST COURSE

### appetizers

(choose one)

**freddy's famous guacamole** fresh avocado, crispy tortilla chips

**veggie quesadilla** roasted seasonal vegetables, pico de gallo

**chicken quesadilla** pico de gallo

**salsa trio** roasted tomato chipotle salsa, fresh pico de gallo & tomatillo poblano salsa with warm tortilla chips

**baked goat cheese** tomato fondue, chips

### salads

(choose one)

**happ** field greens, spiced pepitas, queso fresco, tomato, red onion, lime-oregano vinaigrette

**caesar** romaine, parmesan, garlic croutons, classic caesar dressing

**wedge** iceberg lettuce, applewood-smoked bacon, tomatoes, onions, blue cheese dressing

**southwest chopped** romaine & iceberg, corn, tomato, peppers, black beans, scallions, tortilla strips, chipotle ranch

**tomato mozzarella** vine ripe tomatoes, fresh mozzarella, basil (add \$2)

## SECOND COURSE

### specialties

(choose two)

**rigatoni bolognese** rich beef, pork & tomato sauce with rigatoni pasta, parmesan

**angel hair primavera** marinara

**shrimp angel hair pasta** rustic tomato sauce, zucchini noodles, gulf shrimp & pesto breadcrumbs

**roasted veggie enchiladas** salsa verde, pico de gallo, sour cream

**chicken enchiladas** salsa verde, pico de gallo, sour cream

**herb roasted chicken** natural jus

**general happ's chicken** broasted

**tilapia veracruz** tomatoes, capers & olives

**grilled atlantic salmon** creamy guajillo sauce, pico de gallo

**roasted pork loin** cider glazed

**sliced beef brisket** pan gravy

### sides

(choose one)

**wood roasted vegetables • green beans • glazed carrots •**

**roasted potatoes • mashed potatoes • mexican rice • fresh corn tamal**

## THIRD COURSE

### dessert

(choose two)

**triple chocolate cake • spiced carrot cake • cookies •**

**key lime pie • brownies • warm apple crostata**

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# PLATED DINNER PACKAGE

**\$35.95 per person**

Served with freshly brewed regular & decaffeinated coffee, hot tea, iced tea & soft drinks.

Price excludes sales tax and 20% service charge.

Menu items and prices are subject to change.

## FIRST COURSE

served individually

### appetizers

(choose one)

**chicken tortilla soup** pinto beans, roasted tomato, queso fresco, crispy tortillas

**turkey chili** sour cream, onions

**freddy's famous guacamole** fresh avocado, crispy tortilla chips

**veggie quesadilla** roasted seasonal vegetables, pico de gallo

**chicken quesadilla** pico de gallo

### salads

(choose one)

**happ** field greens, spiced pepitas, queso fresco, tomato, red onion, lime-oregano vinaigrette

**caesar** romaine, parmesan, garlic croutons, classic caesar dressing

**wedge** iceberg lettuce, applewood-smoked bacon, tomatoes, onions, blue cheese dressing

**tomato mozzarella** ripe tomatoes, fresh mozzarella, basil

## SECOND COURSE

(choose two, served individually)

### entrées

**rigatoni bolognese** rich beef, pork & tomato sauce with rigatoni pasta, parmesan

**angel hair primavera** marinara sauce

**shrimp angel hair pasta** rustic tomato sauce, zucchini noodles, gulf shrimp & pesto breadcrumbs

**roasted veggie enchiladas** salsa verde, pico de gallo, sour cream, mexican rice

**chicken enchiladas** salsa verde, pico de gallo, sour cream, mexican rice

### specialties

**whole herb roasted chicken** natural jus

**general happ's chicken** broasted

**tilapia veracruz** tomatoes, capers & olives

**grilled atlantic salmon** creamy guajillo sauce, pico de gallo

**roasted pork loin** cider glazed

**sliced beef brisket** pan gravy

### specialties sides

(specialty items are served with your choice of one veggie & one starch)

**wood roasted vegetables • green beans • glazed carrots •**

**mashed potatoes • mexican rice • fresh corn tamal • roasted potatoes**

## THIRD COURSE

### dessert

(choose one, served family style)

**triple chocolate cake • spiced carrot cake • cookies •**

**key lime pie • brownies • warm apple crostata**

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