

## BREAKFAST BUFFET

## CLASSIC CONTINENTAL

## \$12/PERSON

BREAKFAST DISPLAY TO INCLUDE A SELECTION OF THE FOLLOWING:

- ASSORTED MUFFINS
- FRESHLY BAKED CROISSANTS
- YOGURT PARFAITS INCLUDING
   FRESH BERRIES
   GRANOLA
   HONEY
- SELECTION OF FRUIT JUICES
- REGULAR + DECAFFEINATED ORGANIC COFFEE
  - ASSORTED HERBAL TEAS
- HALF + HALF, ALMOND MILK, SUGAR, SUGAR SUBSTITUTES

## BREAKFAST ADD-ONS

HOME FRIES .....\$2/PERSON

FRENCH TOAST .....\$2/PERSON

SCRAMBLED EGGS .....\$2/PERSON

APPLEWOOD SMOKED BACON...\$3/PERSON

PORK SAUSAGE .....\$3/PERSON

TURKEY SAUSAGE PATTY .....\$3/PERSON

SOUTHERN STYLE BUTTERMILK BISCUITS WITH CHORIZO GRAVY .....\$3/PERSON

SPINACH, TOMATO AND GOAT CHEESE FRITTATA .....\$3/PERSON

SHRIMP AND GRITS .....\$4/PERSON

CHICKEN AND WAFFLES .....\$4/PERSON



## LUNCH BUFFET

## PLEASE CHOOSE ONE OF THE FOLLOWING:

- CHICKEN FLORENTINE
- PAN-SEARED CHICKEN BREAST WITH HONEY DIJON CREAM SAUCE
  - · HERB ROASTED BEEF TIPS
  - SPICED MOROCCAN BEEF

#### INCLUDES

- · SEASONAL VEGETABLES
- MASHED POTATOES OR RICE
  - · HOUSE SALAD
  - · COOKIES AND BROWNIES

## PLEASE CHOOSE ONE OF THE FOLLOWING:

- PENNE PRIMAVERA WITH MARINARA (VEGAN)
  - BAKED PENNE PRIMAVERA WITH MOZZARELLA

\$30/PERSON



## ALL DAY MEETING PACKAGE

## CLASSIC CONTINENTAL

- ASSORTED MUFFINS
- FRESHLY BAKED CROISSANTS
- YOGURT PARFAITS INCLUDING
   FRESH BERRIES
   GRANOLA
   HONEY

## BREAKFAST ADD-ONS

HOME FRIES .....\$2/PERSON
FRENCH TOAST .....\$2/PERSON
SCRAMBLED EGGS .....\$2/PERSON
APPLEWOOD SMOKED BACON...\$3/PERSON
PORK SAUSAGE .....\$3/PERSON
TURKEY SAUSAGE PATTY .....\$3/PERSON
SOUTHERN STYLE BUTTERMILK BISCUITS
WITH CHORIZO GRAVY .....\$3/PERSON
SPINACH, TOMATO AND GOAT
CHEESE FRITTATA .....\$3/PERSON
SHRIMP AND GRITS .....\$4/PERSON
CHICKEN AND WAFFLES .....\$4/PERSON

\$45/PERSON

### **BUFFET LUNCH**

#### PLEASE CHOOSE ONE OF THE FOLLOWING:

- CHICKEN FLORENTINE
- PAN SEARED CHICKEN BREAST WITH HONEY DIJON CREAM SAUCE
  - · HERB ROASTED BEEF TIPS
  - SPICED MOROCCAN BEEF

#### INCLUDES:

- SEASONAL VEGETABLES
- MASHED POTATOES OR RICE
  - · COOKIES AND BROWNIES

#### PLEASE CHOOSE ONE OF THE FOLLOWING:

- PENNE PRIMAVERA WITH MARINARA (VEGAN)
  - PENNE PRIMAVERA WITH MOZZARELLA

## AFTERNOON REFRESHMENTS

- PHILLY SOFT PRETZELS
- · SEASONAL FRESH FRUIT

## ALL DAY BEVERAGES

- SELECTION OF FRUIT JUICES
- ICED TEA
- BOTTLED WATER
- ASSORTED SOFT DRINKS
- REGULAR AND DECAF ORGANIC COFFEE
- ASSORTED HERBAL TEAS



# HORS D'OEUVRES

\*MINIMUM 2 ORDERS PER ITEM

## \$75 PER 50 PIECES

#### **BROCCOLI AND GOUDA FRITTERS**

MACARONI AND CHEESE FRITTERS

#### MINI FALAFEL WITH TZATZIKI SAUCE

MINI VEGETARIAN EGG ROLLS WITH SOY DIPPING SAUCE

#### TOMATO BASIL BRUSCHETTA ON TOAST ROUNDS

CRISPY KOREAN-STYLE TOFU BITES

#### CURRIED CHICKEN SALAD WITH RED GRAPES ON A CRISPY PITA CHIP

CHIPOTLE BBQ MINI-MEATBALLS

BEEF + TURKEY FRANKS IN A BLANKET WITH
DIJON MUSTARD

## \$100 PER 50 PIECES

CRISPY GINGER VEGETABLE DUMPLINGS WITH SESAME GINGER DIPPING SAUCE

## HERB MARINATED MINI MOZZARELLA BALLS AND GRAPE TOMATO SKEWERS

AVOCADO TOAST WITH BLACK BEAN AND CORN SALAD WITH OUESO FRESCO ON CROSTINI

## CRISPY CHICKEN POT STICKERS WITH SESAME GINGER DIPPING SAUCE

JAMAICAN JERK CHICKEN SKEWERS WITH PINEAPPLE RUM GLAZE

#### CHICKEN + GUACAMOLE ON A CRISPY WONTON

ROASTED CHICKEN AND WALNUTS WITH CARAMELIZED APPLE AND GOAT CHEESE IN PHYLLO

BEEF TACO BITES WITH CHEESE + GREEN ONION

## \$125 PER 50 PIECES

BUFFALO CHICKEN EMPANADA

#### ROSEMARY MARINATED BEEF SKEWER

SALMON ON A CRISPY WONTON WITH PICKLED GINGER AOLI

#### CRAB AND ARTICHOKE DIP IN PHYLLO

CHILLED SHRIMP SKEWERS WITH LEMON ZEST AND PARSLEY RUB

SEARED RARE YELLOWFIN TUNA ON A CRISPY WONTON WITH PICKLED GINGER AOLI

## \$150 PER 50 PIECES

#### **SPANAKOPITA**

MINI CHEESESTEAK SPRING ROLL

## FILET ON CROSTINI WITH ARUGULA AND FRESH HORSERADISH SAUCE

SMOKED BEEF BRISKET WITH HEIRLOOM TOMATO

JAM AND BLEU CHEESE ON CROSTINI

SMOKED SALMON WITH DILL CREAM CHEESE ON CUCUMBER



## SMALL PLATES

### MINIMUM 30 GUESTS || PICK 1 FROM EACH TIER FOR \$44/PERSON

FOR \$6/PERSON ADD ANY OF OUR PASSED DESSERTS

### TIER 1

FALAFEL WITH CUCUMBER SALAD + TAHINI DRESSING [V]

JAMAICAN JERK CHICKEN SKEWERS WITH CILANTRO RICE DRIZZLED WITH PINEAPPLE RUM GLAZE

CRISPY CHICKEN DUMPLING ON A BED OF ASIAN SLAW

CHIPOTLE CHICKEN WITH AVOCADO MAYO, BLACK BEAN AND CORN SALSA, QUESO FRESCO WITH CILANTRO RICE

BUTTERY PARSNIP AND
CARROT PUREE WITH
ROASTED CAULIFLOWER AND
GARLIC [V]

CONFIT HEIRLOOM
TOMATOES AND MARINATED
MOZZARELLA BALLS WITH
BALSAMIC REDUCTION AND
FRIED CAPERS [VEG]

## TIER 2

BROCCOLI AND GOUDA CHEESE FRITTER WITH PAPRIKA AIOLI [V]

CRISPY KOREAN TOFU BITES
WITH PURPLE RICE AND SPICY
SESAME GARLIC SAUCE [V]

BLACKENED GULF SHRIMP AND WHITE CHEDDAR GRITS

BRAISED SHORT RIBS OVER CREAMY POLENTA WITH ROMESCO SAUCE

SOUTHERN FRIED SALMON WITH COCONUT RICE, MANGO SALSA AND PARADISE SAUCE

VEGAN BEEF TIPS WITH RICE NOODLE STIR FRY (KOREAN BBQ OR PEANUT SAUCE) [V]

SMOKED BRISKET ON CROSTINI WITH HEIRLOOM TOMATO JAM AND SMOKED BLEU CHEESE

### TIER 3

CRAB STUFFED MUSHROOMS WITH TARRAGON REMOULADE

SALAD TOSSED WITH HORSERADISH SAUCE

BACON WRAPPED SCALLOP ON A BED OF LEMON RISOTTO DRIZZLED WITH CHILI BUTTER

GULF SHRIMP WITH LEMON
ZEST AND PARSLEY,
SERVED WITH AVOCADO
CREMA AND CHIPOTLE AIOLI

CRAB CAKE WITH KOHLRABI SLAW AND CURRY APPLE

RARE YELLOWFIN TUNA WITH PICKLED GINGER AIOLI AND PINEAPPLE PICO DE GALLO

[V] VEGAN [VEG] VEGETARIAN



## STATION DINNERS

\$76/PERSON

## ALL STATION DINNERS REQUIRE A MINIMUM OF 50 GUESTS

ALL STATION DINNERS INCLUDE:

- CHEESE AND CRUDITE DISPLAY
- YOUR CHOICE OF 6 BUTLERED HORS D'OEUVRES
  - YOUR CHOICE OF 3 STATIONS FROM THE FOLLOWING PAGES
    - DESSERT STATION

\$75 CHEF ATTENDANT FEE APPLIES



### SALAD STATION

\$12/PERSON

PLEASE CHOOSE TWO OF THE FOLLOWING:

#### HOUSE SALAD [V]

FIELD GREENS AND ROMAINE WITH TOMATO, CUCUMBER, RED ONION AND AGAVE GINGER VINAIGRETTE

#### CAESAR SALAD

CHOPPED ROMAINE WITH CAESAR DRESSING, HERBED CROUTONS AND ASIAGO CHEESE

#### SOUTHWESTERN CHOPPED SALAD

CHOPPED ROMAINE, SWEET WHITE CORN, GRAPE TOMATOES, DICED RED ONION, BLACK BEANS, TORTILLA STRIPS DUSTED IN CUMIN AND SEA SALT, AND CILANTRO AVOCADO LIME DRESSING

#### **GOAT CHEESE SALAD**

SPRING MIX, RASPBERRIES, WALNUTS AND GOAT CHEESE WITH BALSAMIC DRIZZLE

#### QUINOA AND BROWN RICE SALAD [V]

DRIED CRANBERRIES, ROASTED PECANS AND FRESH PEARS TOSSED WITH MAPLE SHERRY VINAIGRETTE SERVED OVER A BED OF BABY SPINACH

#### **CRISP SALAD**

KOHLRABI, SHREDDED BROCCOLI, KALE, CARROTS, PURPLE CABBAGE, THAI CHILI VINAIGRETTE AND GROUND PEANUTS

### PASTA STATION

\$13/PERSON

\$75 CHEF ATTENDANT FEE APPLIES

#### MADE TO ORDER PASTA BAR

#### PLEASE CHOOSE TWO OF THE FOLLOWING:

·CHEESE TORTELLINI
·PENNE
·WILD MUSHROOM RAVIOLI
·LINGUINI

#### PLEASE CHOOSE TWO OF THE FOLLOWING:

·CLASSIC MARINARA
·VODKA SAUCE
·PESTO CREAM
·TRADITIONAL BOLOGNESE

#### ACCOMPANIED BY:

·CAESAR SALAD ·FRESH GARLIC BREAD ·PARMESAN CHEESE

[V] VEGAN



## MARKET CRUDITE STATION

- \$8/PERSON -

ASSORTMENT OF SEASONAL VEGETABLES
ACCOMPANIED BY TWO ASSORTED DIPS

## FRESH FRUIT DISPLAY

\$8/PERSON -

ASSORTMENT OF SEASONAL SLICED FRESH FRUITS
AND BERRIES WITH YOGURT DIP

## ANTIPASTI STATION

\$8/PERSON

·ROASTED ZUCCHINI

·GRILLED EGGPLANT

·ROASTED SQUASH

·GRILLED ASPARAGUS

·GRILLED ARTICHOKES

·ROASTED TOMATOES

·ROASTED RED PEPPERS

·FRESH MOZZERELLA MARINATED IN GARLIC AND HERB OLIVE OIL

## HUMMUS DISPLAY

\$10/PERSON -

·HUMMUS WITH HARISSA OIL
·HUMMUS WITH SPINACH + PISTACHIO PESTO
·FETA

·TOMATOES
·ROASTED RED PEPPERS
·SLICED CUCUMBERS
·GRILLED PITA

## THE CHEESE BOARD

\$12/PERSON -

·ASSORTMENT OF DOMESTIC AND INTERNATIONAL CHEESES
·BAKED BRIE WITH RASPBERRY SAUCE
·SELECTION OF ASSORTED CRACKERS
·GARNISHED WITH FRESH FRUITS

## PUB GRUB STATION

\$13/PERSON -

·CHIPOTLE BBQ MINI-MEATBALLS
·HAND-CUT FRENCH FRIES AND KETCHUP
·MACARONI AND CHEESE FRITTERS
·CHEESESTEAK EGG ROLLS
·CHICKEN TENDERS AND HONEY MUSTARD



### CHEESESTEAK STATION

\$14/PERSON

\$75 CHEF ATTENDANT FEE APPLIES

#### PLEASE CHOOSE TWO OF THE FOLLOWING:

·BEEF

·CHICKEN

·SEITAN WITH SHREDDED DAIYA CHEESE [V]

#### SERVED WITH CHEESESTEAK ROLLS

#### ACCOMPANIED BY

·SAUTÉED PEPPERS AND ONIONS ·MUSHROOMS ·WARM THREE CHEESE SAUCE ·FRENCH FRIES ·ONION RINGS ·KETCHUP

### SLIDER STATION

\$15/PERSON

\$75 CHEF ATTENDANT FEE APPLIES

#### PLEASE CHOOSE TWO OF THE FOLLOWING:

·BEEF BURGER
·TURKEY BURGER
·PORTOBELLO MUSHROOM
·PULLED PORK WITH BBQ SAUCE
·PULLED CHICKEN WITH BBQ SAUCE
·FALAFEL BURGER WITH TZATZIKI SAUCE
·CRAB CAKES WITH CHIPOTLE AIOLI [+\$3/PERSON]

#### SERVED WITH SLIDER ROLLS

#### ACCOMPANIED BY:

·FRENCH FRIES ·SWEET POTATO FRIES ·KETCHUP
·LETTUCE ·PICKLES ·TOMATOES
·BUTTERMILK COLESLAW

ADD MAC N CHEESE FOR ADDITIONAL \$3/PERSON

[V] VEGAN



## BARBECUE STATION

\$18/PERSON

\$75 CHEF ATTENDANT FEE APPLIES

#### PLEASE CHOOSE TWO OF THE FOLLOWING:

·GRILLED BONELESS CHICKEN THIGH

·PULLED PORK

·PULLED CHICKEN

·KOSHER FRANKS

·ST. LOUIS STYLE RIB TIPS IN A

HICKORY SMOKED BBO SAUCE

#### ACCOMPANIED BY

·HOT DOG ROLLS ·KAISER ROLLS ·LETTUCE ·TOMATO ·ONION ·PICKLES ·MUSTARD ·KETCHUP ·RELISH ·COLESLAW

#### PLEASE CHOOSE TWO SIDES:

· CORN ON THE COB
·CORNBREAD WITH HONEY BUTTER
·ROASTED POTATOES
·SEASONAL GRILLED VEGETABLES
·MAC AND CHEESE

### MOROCCAN STATION

\$16/PERSON

\$75 CHEF ATTENDANT FEE APPLIES

#### PLEASE CHOOSE THREE OF THE FOLLOWING:

·BEEF

·CHICKEN
·VEGETABLE
·SHRIMP [+\$3/PERSON]

#### **ACCOMPANIED BY**

·CURRIED RICE PILAF ·HUMMUS ·FETA ·TOMATOES
·ROASTED RED PEPPERS ·SLICED CUCUMBERS
·GRILLED PITA ·TZATZIKI SAUCE

## SOUTHWESTERN STATION

\$14/PERSON

\$75 CHEF ATTENDANT FEE APPLIES

·GRILLED BEEF ·PULLED CHICKEN ·SAUTEED ONIONS AND PEPPERS ·WARM FLOUR TORTILLAS ·MEXICAN RICE ·BLACK BEANS

#### ACCOMPANIED BY

·SALSA ·GUACAMOLE ·SOUR CREAM ·PICO DE GALLO ·SHREDDED CHEDDAR AND MONTEREY JACK CHEESE



## WORLD CAFE LIVE BUFFET

## SALADS

#### PLEASE CHOOSE TWO OF THE FOLLOWING:

#### HOUSE SALAD [V]

FIELD GREENS AND ROMAINE WITH TOMATO, CUCUMBER, RED ONION AND AGAVE GINGER VINAGRETTE

#### CAESAR SALAD

CHOPPED ROMAINE WITH CAESAR DRESSING, HERBED CROUTONS AND ASIAGO CHEESE

#### SOUTHWESTERN CHOPPED SALAD

CHOPPED ROMAINE, SWEET WHITE CORN, GRAPE TOMATOES, DICED RED ONION, BLACK BEANS, TORTILLA STRIPS DUSTED IN CUMIN AND SEA SALT, AND CILANTRO AVOCADO LIME DRESSING

#### **GOAT CHEESE SALAD**

SPRING MIX, RASPBERRIES, WALNUTS AND GOAT CHEESE WITH BALSAMIC DRIZZLE

#### QUINOA AND BROWN RICE SALAD [V]

DRIED CRANBERRIES, ROASTED PECANS AND FRESH PEARS TOSSED WITH MAPLE SHERRY VINAIGRETTE SERVED OVER A BED OF BABY SPINACH

#### RICE NOODLE SALAD

KOHLRABI, SHREDDED BROCCOLI, KALE, CARROTS, PURPLE CABBAGE, THAI CHILI VINAIGRETTE AND GROUND PEANUTS

## **ENTREES**

#### PLEASE CHOOSE TWO OF THE FOLLOWING:

#### PAN SEARED TERIYAKI SALMON

SESAME SEEDS, JULIENNED PEPPERS
AND SCALLIONS

#### HERB RUBBED BEEF TIPS

IN A DEMI GLACE

#### PAN SEARED CHICKEN BREAST

IN HONEY DIJON CREAM SAUCE

#### PENNE PRIMAVERA [V AVAILABLE]

SUN-DRIED TOMATO PESTO CREAM SAUCE WITH ROASTED VEGETABLES AND PARMESAN

#### **ACCOMPANIED BY**

·SAUTÉED SEASONAL VEGETABLES
·ASSORTED ROLLS AND BUTTER
·CHEF'S SELECTION OF ASSORTED MINI PASTRIES

\$52/PERSON

[V] VEGAN



# WORLD CAFE LIVE PLATED DINNER

SALADS

PLEASE CHOOSE ONE OF THE FOLLOWING:

#### HOUSE SALAD [V]

FIELD GREENS AND ROMAINE WITH TOMATO, CUCUMBER, RED ONION AND AGAVE GINGER VINAIGRETTE

#### CAESAR SALAD

CHOPPED ROMAINE WITH CAESAR DRESSING, HERBED CROUTONS AND ASIAGO CHEESE

#### SOUTHWESTERN CHOPPED SALAD

CHOPPED ROMAINE, SWEET WHITE CORN, GRAPE TOMATOES, DICED RED ONION, BLACK BEANS, TORTILLA STRIPS DUSTED IN CUMIN AND SEA SALT, AND CILANTRO AVOCADO LIME DRESSING

#### **GOAT CHEESE SALAD**

SPRING MIX, RASPBERRIES, WALNUTS AND GOAT CHEESE WITH BALSAMIC DRIZZLE

#### OUINOA AND BROWN RICE SALAD [V]

DRIED CRANBERRIES, ROASTED PECANS AND FRESH PEARS TOSSED WITH MAPLE SHERRY VINAIGRETTE SERVED OVER A BED OF BABY SPINACH

#### **CRISP SALAD**

KOHLRABI, SHREDDED BROCCOLI, KALE, CARROTS, PURPLE CABBAGE, THAI CHILI VINAIGRETTE AND GROUND PEANUTS

## **ENTREES**

PLEASE CHOOSE THREE OF THE FOLLOWING

#### PAN SEARED TERIYAKI SALMON

SESAME SEEDS, JULIENNED PEPPERS
AND SCALLIONS WITH RICE

#### FILET MIGNON WITH DEMI SAUCE

GRILLED ASPARAGUS AND SCALLION MASHED POTATOES

#### PAN ROASTED FREE RANGE CHICKEN

SAUTÉED SEASONAL VEGETABLES AND GARLIC MASHED POTATOES

#### SPAGHETTI SQUASH PRIMAVERA [V]

HEIRLOOM TOMATOES, SAUTÉED KALE, ROASTED CAULIFLOWER, SUN-DRIED TOMATO PESTO

### DESSERTS

#### PLEASE CHOOSE ONE OF THE FOLLOWING

·NEW YORK STYLE CHEESECAKE
· FLOURLESS CHOCOLATE CAKE [GF]

#### ACCOMPANIED BY:

· REGULAR AND DECAFFEINATED ORGANIC COFFEE · ASSORTED HERBAL TEAS

\$48/PERSON

[V] VEGAN [GF] GLUTEN FREE



## DESSERTS

## COOKIES AND BROWNIES

\$5/PERSON

## PETITE PASTRIES

\$13/PERSON

· BROWNIES

·MINI CANNOLI

·MINI FRUIT TARTS

·MINI CHEESECAKES

·FRESH FRUIT

·CHOCOLATE COVERED STRAWBERRIES
·CHOCOLATE COVERED PRETZEL RODS

## SUNDAE BAR

\$9/PERSON

\$75 CHEF ATTENDANT FEE APPLIES

· CHOCOLATE AND VANILLA ICE CREAM ·ASSORTED CANDY AND FRUIT TOPPINGS ·SUGAR AND WAFER CONES ·CHOCOLATE SYRUP ·CARAMEL SAUCE

## PASSED DESSERTS

\$75 PER 50 PIECES

·MINI CANNOLI
·MINI CHEESECAKES
·CHOCOLATE COVERED STRAWBERRIES
·MINI CHOCOLATE MOUSSE CUPS



## BEVERAGE PACKAGES

### A LA CARTE BEVERAGES

·SODA CANS	\$3	EACH
·BOTTLED WATER	\$3	EACH
·SPARKLING MINERAL WATER	\$4	EACH
·RED BULL CAN	\$6	EACH

## **COFFEE STATION**

\$4/PERSON -

THIS PACKAGE INCLUDES

·REGULAR AND DECAFFEINATED ORGANIC COFFEE

·ASSORTED HERBAL TEAS

·HALF AND HALF, ALMOND MILK

·SUGAR AND SUGAR SUBSTITUTES

## SOFT DRINK + JUICE PACKAGE

\$7/PERSON

THIS PACKAGE INCLUDES

·FOUNTAIN SODAS

·ASSORTED JUICES

·ICED TEA

·PINK LEMONADE

DRINKS ARE UNLIMITED FOR THE DURATION
OF THE EVENT

### BEER AND WINE SELECTION

·DOMESTIC BOTTLED BEER SELECTIONS
·SEASONAL DRAFT SELECTIONS
·HOUSE WINES BY THE GLASS

THIS PACKAGE INCLUDES

·FOUNTAIN SODAS

·ASSORTED JUICES

·ICED TEA

·PINK LEMONADE

TWO HOURS	\$20/PERSON
THREE HOURS	\$24/PERSON
FOUR HOURS	\$28/PERSON
FIVE HOURS	\$30/PERSON



## BEVERAGE PACKAGES

## THE SINGLE

HOUSE SELECTIONS OF THE FOLLOWING:

·SCOTCH

·WHISKEY

·BOURBON

·VODKA

·GIN

·TEQUILA

·RUM

·DOMESTIC BOTTLED BEER SELECTIONS
·SEASONAL DRAFT SELECTIONS
·HOUSE WINES BY THE GLASS

THIS PACKAGE INCLUDES

·FOUNTAIN SODAS

·ASSORTED JUICES

·ICED TEA

·PINK LEMONADE

TWO HOURS	\$24/PERSON
THREE HOURS	\$30/PERSON
FOUR HOURS	\$34/PERSON
FIVE HOURS	\$36/PERSON

### THE EP

INCLUDES EVERYTHING IN 'THE SINGLE' AS WELL AS

'SCOTCH - DEWAR'S

'WHISKEY - JACK DANIEL'S, VO, SEAGRAM'S 7

'BOURBON - WILD TURKEY, JIM BEAM

'VODKA - STOLI, TITO'S, THREE OLIVES FLAVORS

'GIN - BEEFEATER, TANQUERAY

'TEQUILA - JOSE CUERVO

'RUM - BACARDI, CAPTAIN MORGAN, MALIBU

'DOMESTIC BOTTLED BEER SELECTIONS

'SEASONAL DRAFT SELECTIONS

'HOUSE WINES BY THE GLASS

THIS PACKAGE INCLUDES

·FOUNTAIN SODAS

·ASSORTED JUICES

·ICED TEA

·PINK LEMONADE

TWO HOURS	\$26/PERSON
THREE HOURS	\$32/PERSON
FOUR HOURS	\$36/PERSON
FIVE HOURS	\$42/PERSON



## BEVERAGE PACKAGES

### THE LP

INCLUDES EVERYTHING IN 'THE EP' AS WELL AS

·SCOTCH - JOHNNIE WALKER RED

·WHISKEY - JAMESON, BUSHMILLS

·BOURBON - BULLEIT, BUFFALO TRACE

·VODKA - KETEL ONE

·GIN - BLUECOAT, TANQUERAY

·TEQUILA - MILAGRO

·RUM - MYER'S

·DOMESTIC BOTTLED BEER SELECTIONS

·SEASONAL DRAFT SELECTIONS

·UPGRADED WINES EXCLUDING CHAMPAGNE

THIS PACKAGE INCLUDES

·FOUNTAIN SODAS

·ASSORTED JUICES

·ICED TEA

·PINK LEMONADE

TWO HOURS	\$28/PERSON
THREE HOURS	.\$34/PERSON
FOUR HOURS	.\$40/PERSON
FIVE HOURS	\$45/PERSON

## THE BOX SET

INCLUDES EVERYTHING IN 'THE LP' AS WELL AS

SCOTCH - JOHNNIE WALKER BLACK, GLENFIDDICH

WHISKEY - CROWN ROYAL

BOURBON - KNOB CREEK, MAKER'S MARK,

BASIL HAYDEN'S

VODKA - GREY GOOSE

GIN - BOMBAY SAPPHIRE

TEQUILA\* - ESPOLON AÑEJO

CORDIALS - GRAND MARNIER, COINTREAU, B&B,

CHAMBORD

DOMESTIC, IMPORTED AND CRAFT

BOTTLED BEER SELECTIONS
-SEASONAL DRAFT SELECTIONS AND ALL AVAILABLE
WINES ON CURRENT WINE LIST

THIS PACKAGE INCLUDES

·FOUNTAIN SODAS

·ASSORTED JUICES

·ICED TEA

·PINK LEMONADE

TWO HOURS	\$32/PERSON
THREE HOURS	\$40/PERSON
FOUR HOURS	\$48/PERSON
FIVE HOURS	\$55/PERSON

\*PATRON AVAILABLE FOR ADDITIONAL \$3/PERSON

