



## plated

### Starters

half grapefruit bowl of melon and pineapple slices  
\$3.00 \$6.50

### Steak and Eggs

grilled 6oz rib-eye steak | scrambled eggs | home-style red skin potatoes or hash browns | fruit garnish  
\$32.00

### Breakfast Burrito

multigrain tortilla | scrambled eggs | peppers | onions | peppers | choice of chorizo, crispy bacon, ham or sausage | salsa | home-style red skin potatoes or hash browns  
\$23.00

## continental

Buffet prices and quantities are based on 1 hour buffet

### European Continental

sliced fruit display | croissants | baguette | danish | rolls | plain or fruit yogurt | sliced cheese | sliced meats | hard boiled eggs | sliced tomatoes  
\$34.50

### Gold Continental

sliced fruit display | croissants | danish | muffins | bagels with cream cheese | individual fruit yogurt | granola | assorted cold cereal | milk  
\$26.50

## buffet

Buffet prices and quantities are based on 1 hour buffet

### Grand Buckingham

sliced fruit display | individual yogurt | granola | scrambled eggs with herbs | choice of 2: bacon, ham, pork or turkey sausage | home-style red skin potatoes or hash browns | mini belgian waffles or pancakes | maple syrup  
\$37.00

### Rise and Shine

sliced fruit display | scrambled eggs with herbs | choice of 2: bacon, ham, pork or turkey sausage or sausage gravy | home-style red skin potatoes or hash browns | pastries or buttermilk biscuits  
\$25.00

## substitutions and add-ons

egg beaters mini belgian waffles or pancakes  
add \$2.50 \$3.50

corned beef hash, canadian bacon or chicken sausage  
add \$5.75

honey-vanilla yogurt with berries and granola  
\$7.00

### Stuffed French Toast

thick-cut bread dipped in cinnamon custard | vanilla mascarpone filling | warm fruit compote | choice of crispy bacon, ham or sausage links  
\$25.00

### American Breakfast

scrambled eggs with herbs | home-style red skin potatoes or hash browns | choice of bacon, ham or sausage Links | fruit garnish  
\$20.75

### Congress Continental

sliced fruit display | croissants | danish | muffins | sausage egg and cheese biscuit or ham and swiss croissant  
\$29.00

### Plaza Continental

sliced fruit display | croissants | danish | muffins | assorted bagels | cream cheese | fruit preserves | butter  
\$20.75

### Southwestern Sunrise

sliced fruit display | chorizo and cheddar frittata | scrambled eggs with diced peppers and onions | choice of 2: bacon, ham, pork or turkey sausage | home-style red skin potatoes or hash browns | flour tortillas | salsa | shredded cheddar | jalapenos  
\$29.00

oatmeal | diced fresh fruit | raisins | brown sugar  
add \$5.75

sliced smoked salmon | red onions | tomatoes | capers  
add \$6.50

## BREAKFAST

Includes Assorted Pastries  
Fruit Preserves | Butter  
Assorted Fruit Juice  
Regular & Decaf Coffee  
Selection of Assorted Tea

Service charge of \$85.00 will apply to groups less than 25 guests



## plated

Includes 3 courses: Soup or Salad | Entree | Dessert  
Assorted Rolls | Butter | Regular & Decaf Coffee Selection of Assorted Tea

### soup

creamy potato leek  
tomato basil  
roasted red pepper bisque  
vegetable minestrone  
rosemary chicken rice  
gazpacho (cold)  
puree of cucumber with mint cream (cold)

### cold entrées

#### Portabella Mushroom Baguette

grilled portabella mushroom | roasted red pepper | tomatoes | wilted spinach | cheese | herb mayo  
\$30.00

#### Muffaletta Sandwich

salami | turkey breast | smoked ham | mozzarella cheese | shredded lettuce | sliced onion | tomatoes | green olive relish | french bread  
\$30.00

#### Chicken Caesar Salad

romaine lettuce | sliced chicken breast | cherry tomatoes | hard boiled eggs | grated parmesan cheese | garlic croutons | caesar dressing  
\$30.00

### hot entrées

#### Vegetarian Lasagna

creamy cheese lasagna topped with sautéed spinach | caramelized onions | roasted red peppers | garlic bread | seasonal vegetables.  
\$40.00

#### Grilled Citrus Chicken

grilled chicken breast marinated in lime juice, tequila, and herbs | tangy citrus reduction | garlic mashed red skin potatoes | seasonal vegetables  
\$45.00

### desserts

Cheesecake: Turtle, Key Lime, or New York  
German Chocolate Cake  
White Chocolate Mousse Cake

### salad

mixed green salad | tomatoes | cucumbers | carrots  
classic caesar salad  
iceberg wedge | tomatoes | red onions | red pepper

dressings: ranch | italian | balsamic vinaigrette | blue cheese | caesar | poppy seed | asian sesame | fat-free: french | italian | raspberry vinaigrette

#### Southwest Chicken Wrap

grilled chicken breast | chipotle mayo | tomato | cheddar cheese | lettuce | tomato flour tortilla  
\$30.00

#### Chicken Focaccia

grilled chicken breast | pesto mayo | provolone cheese | roma tomatoes | lettuce | herb focaccia  
\$32.00

#### Asian Grilled Tuna

soy glazed tuna steak | mixed greens | julienne vegetables | water chestnuts | sesame seeds | ginger vinaigrette  
\$32.00

#### Asian Ahi Tuna

grilled ahi tuna marinated in citrus juices, brushed with sesame glaze | mandarin orange relish | wild rice pilaf | seasonal vegetables  
\$45.00

#### Roasted Pork Loin

loin of pork rubbed with herbs & spices, roasted to perfection | calvados sauce | whipped sweet potatoes | seasonal vegetables  
\$45.00

Flourless Chocolate Cake  
Lemon or Raspberry Sorbet  
Chocolate or Fruit Mousse  
Carrot Cake

## LUNCH

Service charge of \$85.00 will apply to groups less than 25 guests



## buffet

Buffet prices and quantities are based on 1 hour buffet

Includes Regular & Decaf Coffee | Selection of Assorted Teas

### Mini Sandwiches & Wraps Buffet

Seasonal Soup du Jour

Salad: mixed greens | julienne carrots | onions  
cherry tomatoes | cucumbers | two dressings

Choice of 3 Mini Sandwiches on Assorted Rolls  
w/Lettuce and Tomato: smoked turkey & cheddar |  
roast beef & pepperjack | salami & provolone |  
smoked ham & havarti | pastrami & swiss

Choice of 2 Mini Wraps: chicken caesar | southwest  
turkey | roast beef & blue cheese | roasted veggie

Garnishes & Condiments: red onion | pickle spears |  
vinaigrette | dijon & yellow mustard | mayonnaise

Individual bags of Terra Chips

Choice of Pasta Salad or Potato Salad

Assorted dessert bars

**\$43.75**

### Soup & Salad Buffet

Seasonal Soup du Jour

Assorted Rolls and Breadsticks

Crisp Romaine and Spring Mix

Assorted Fresh Vegetables and Garnishes

Assorted Meats: grilled chicken | steak | marinated  
albacore tuna salad

Choice of 2 Cheeses: shredded cheddar | parmesan  
blue cheese | feta cheese

Choice of 3 Dressings: italian | reduced fat ranch |  
balsamic vinaigrette | fat-free: raspberry vinaigrette,  
Italian, french | asian sesame | blue cheese | caesar  
| chipotle ranch | red wine vinaigrette

Choice of 2: cookies | brownies | mixed fruit salad

**\$41.50**

Shrimp | Grilled Ahi | Salmon

add \$9.00

## boxed

Includes: potato or pasta salad or marinated veggie salad | sandwich or wrap | potato chips or mini  
pretzels | whole fruit or cookie | soft drink or water | mayo & mustard | plastic flatware | napkin

**\$25.00**

### Smoked Turkey Croissant

smoked turkey | swiss cheese | alfalfa sprouts |  
avocado spread on croissant

### Ham & Havarti on Multigrain Roll

smoked ham | havarti cheese | greenleaf lettuce |  
tomato | red onion | dijon mustard | herbed mayo |  
multigrain roll

### Roast Beef on Onion Roll

roast beef | lettuce | tomato | caramelized onions |  
cheddar cheese | horseradish mayo | onion roll

### Picnic Buffet

Salad: mixed greens | julienne carrots | onions  
cherry tomatoes | cucumbers | two dressings

Potato Salad | Coleslaw

Hamburgers | Hot Dogs

Grilled Chicken with Barbecue Sauce

Corn on the Cob

Bourbon Baked Beans

Garnishes & Condiments: lettuce | tomato | onion |  
pickle spears | sliced cheese | mustard | mayo |  
ketchup

Assorted Rolls

Apple Pie and Strawberry Shortcake

**\$41.50**

### Deli Buffet

Seasonal Soup du Jour

Salad: mixed greens | julienne carrots | onions  
cherry tomatoes | cucumbers | two dressings

Assorted Rolls : onion | french | tomato focaccia  
whole wheat

Assorted Meats: roast beef | ham | smoked turkey  
tuna salad

Assorted Cheeses: american | cheddar | swiss

Garnishes & Condiments: red onion | pickle spears |  
vinaigrette | dijon & yellow mustard | mayonnaise

Individual bags of Terra Chips

Choice of Pasta Salad or Potato Salad

Assorted dessert bars

**\$39.50**

### Chicken Caesar Wrap

grilled chicken | romaine lettuce | parmesan cheese  
| tomatoes | creamy caesar dressing

### Roasted Veggie Baguette

grilled zucchini | yellow squash | portabella  
mushroom roasted red pepper | tomatoes |  
greenleaf lettuce | hummus

### Tuna Salad Wrap

tuna mixed with herbed mayo | celery | onions |  
greenleaf lettuce | tomato

## LUNCH continued

Service charge of \$85.00 will  
apply to groups less than 25  
guests



## plated

Includes 3 courses: Soup or Salad | Entree | Dessert  
Assorted Rolls | Butter | Regular & Decaf Coffee Selection of Assorted Tea

### soup

creamy potato leek  
tomato basil  
roasted red pepper bisque  
vegetable minestrone  
rosemary chicken rice  
  
sherried cream of mushroom  
add \$3.00

lobster bisque with sherry cream  
add \$3.00

crab & corn velouté  
add \$3.00

french onion  
add \$3.00

### salad

Mixed Green Salad | tomatoes | cucumbers | carrots

Classic Caesar salad

Iceberg wedge: tomatoes | red onions | red pepper

Dressing: ranch | italian | balsamic vinaigrette | blue  
cheese | caesar | poppy seed | asian sesame |

fat-free: french | italian | raspberry vinaigrette

### veggie

Green Beans with Julienne Red Peppers

Zucchini & Yellow Squash

Broccoli & Cauliflower

### starch

Roasted Garlic or Horseradish Mashed Potatoes

Herb Roasted Redskin Potatoes

Whipped Citrus Sweet Potatoes

Baked Potato

Polenta Cakes

### dessert

Cheesecake: Turtle, Key Lime, or New York

German Chocolate Cake

White Chocolate Mousse

Lemon or Raspberry Sorbet

Chocolate or Fruit Mousse

Carrot Cake

### chilled soup

Gazpacho

puree of cucumber with mint cream

puree of apricot and pear with prosecco

add \$3.00

chef's seasonal specialty soup

add \$3.00

### predressed salads

Tomato | mozzarella | onion | basil emulsion

add \$3.00

Roasted asparagus & goat cheese salad |

caramelized onions | balsamic reduction

add \$3.00

Jicama & avocado salad | lime-cilantro vinaigrette

add \$3.00

Roasted Asparagus

add \$2.50

Glazed Baby Carrots with Tops

add \$2.50

Spinach and Mushrooms with White Wine

add \$3.00

Twice-Baked Potato

add \$3.00

Parmesan Risotto

add \$3.00

Tiramisu

add \$3.00

Petite Dessert Assortment

add \$3.00

## DINNER

Service charge of \$85.00 will  
apply to groups less than 25  
guests



## plated continued

Includes 3 courses: Soup or Salad | Entree | Dessert

### entrée vegetarian

**Portabella Mushroom Napoleon**  
portobella mushroom layered with roasted red peppers | spinach | boursin cheese | roasted vegetables  
\$45.00

### chicken

**Chicken Oscar**  
sautéed chicken breast topped with shrimp | asparagus | hollandaise sauce  
\$51.75

**Chicken Florentine**  
chicken breast stuffed with spinach, cheese & garlic | fire-roasted red pepper sauce  
\$47.50

### fish

**Salmon en Croute**  
salmon | spinach | sun-dried tomatoes baked in puff pastry crust | saffron velouté  
\$57.50

**Balsamic Salmon**  
grilled salmon | caramelized onions & fire-roasted red peppers | rosemary balsamic reduction  
\$48.00

### beef/lamb

**Roasted Lamb Chops**  
6 petite lamb chops | pommery mustard sauce | mint jelly.  
\$69.00

**New York Strip Steak**  
grilled ny strip | wild mushroom ragout | demi-glaze.  
\$59.00

### duet

**Grilled Chicken Breast & Petite Filet**  
grilled chicken breast & filet mignon | stout-ale mustard sauce  
\$69.00

**Sauteéd Chicken Breast & Seared Shrimp**  
lightly breaded chicken breast & shrimp | delicate white wine cream sauce  
\$49.50

**Mediterranean Penne Pasta**  
penne pasta | pesto cream sauce | sun-dried tomatoes | artichoke hearts | kalamata olives | zucchini | yellow squash | garlic bread  
\$40.00

**Seared Duck Breast**  
tender duck breast lightly dusted with cracked black pepper | strawberry-infused cabernet reduction.  
\$53.00

**Lemon Pepper Halibut**  
halibut steak rubbed with lemon zest, garlic & cracked black pepper grilled | white wine sauce  
\$55.00

**Filet Mignon**  
tender center-cut filet rubbed with garlic & herbs | served with béarnaise sauce.  
\$75.00

**Prime Rib of Beef**  
slow roasted beef with a garlic & herb crust | au jus | whipped horseradish cream  
\$57.50

**Petite Filet & Shrimp**  
grilled petit filet & jumbo shrimp | hearty red wine mushroom sauce  
\$80.50

## DINNER continued

Service charge of \$85.00 will apply to groups less than 25 guests



## buffet

Buffet prices and quantities are based on 1 hour buffet

Includes Regular & Decaf Coffee | Selection of Assorted Teas

### Italian Buffet

Minestrone Soup

Caesar Salad | creamy Caesar dressing | vinaigrette

Antipasto Tray: salami | mortadella | capicola | pepperoni | provolone | marinated cherry tomatoes, fresh mozzarella & basil | olives | pepperoncini | roasted zucchini & yellow squash

wine-braised italian sausage & peppers

balsamic glazed chicken breast

garlic breadsticks

cheese tortellini | marinara sauce

penne pasta | alfredo or pesto cream sauces

Tiramisu and Mini Cannoli

**\$51.75**

### Asian Buffet

Hot & Sour Soup

Mixed Greens: julienne carrots | cucumbers | red pepper strips | daikon | ginger vinaigrette

Vegetable Egg Rolls

Chicken Potstickers

Beef & Broccoli

Sweet & Sour Chicken

Plum-Glazed Salmon

Stir-Fried Asian Vegetables

Steamed Jasmine Rice

Fried Rice

Fortune Cookies | Almond Cookies

**\$51.75**

### Mexican Buffet

Tortilla Soup

Southwestern Salad: chopped romaine | corn | black beans | green onions | cheddar cheese | diced tomatoes | cilantro-lime ranch dressing

Refried Beans | Spanish Rice

Beef Fajitas: strips of beef | peppers & onions

Chipotle Chicken: grilled chicken | chipotle sauce

Corn and Flour Tortillas

Condiments: shredded cheese | sour cream | salsa | jalapenos | guacamole

Churros | Torte de Tres Leches

**\$51.75**

### Make Your Own Buffet

Selection of 1 salad and 2 dressings:

Mixed greens | carrots | onions | tomatoes | cucumbers

Mesclun greens | dried cherries| pecans| gorgonzola

Selection of two Entrées:

Honey Roasted Chicken with Herbs

Chicken Breast with Rosemary Balsamic Reduction

Roasted Pork Loin with Apple Mustard Glaze

Grilled Salmon with Tarragon Cream Sauce

Herb-Crusted Tilapia with Lemon Caper Sauce

Flank Steak with Chimichurri Sauce

Sliced Filet of Sirloin | Red Wine – Mushroom Sauce

Selection of 2 Vegetables:

Zucchini | Yellow Squash | Red Pepper Trio

Green Beans | Red Peppers

Broccoli | Cauliflower | Carrot Medley

Choice of 2 starches:

Garlic Mashed Redskin Potatoes

Herb Roasted Potatoes | Au Gratin Potatoes

Polenta Cakes | Jasmine & Wild Rice Pilaf

Selection of 1 pasta and 1 sauce

Tri-Color Rotini | Penne | Spinach Tortellini |

Mushroom Ravioli | Bowtie

Marinara | Alfredo | Pesto | Clam Sauce | Sun-dried

Tomato Cream | or Diablo

Mini Pastries

**\$63.25**

## DINNER continued

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### South of The Border

strawberry agua fresca | chips | salsa | hot queso dip | cinnamon churros  
\$9.25

### All Natural Break

assorted fruit juices | whole fruit | assorted yogurt | oatmeal raisin cookies  
\$8.65

### Sundae

vanilla & chocolate ice cream | chocolate & strawberry sauce | toppings | whipped cream  
\$9.25

## snacks

Whole Fresh Fruit  
\$1.75 / Piece

Assorted Fruit Yogurt  
\$3.50 ea

Assorted Candy Bars  
\$25.50 / dozen

Granola Bars  
\$18.50 / Dozen

Assorted Ice Cream bars  
\$4.00 / Bar

Soft Pretzels & Mustard  
\$23.00 / Dozen

### The Chocoholic Break

chocolate chunk & white chocolate macadamia nut cookies | assorted brownies | candy bars  
\$11.50

### The Cookie Jar

assorted cookies | individual milk  
\$7.50

### Seventh Inning Stretch

assortment of cheese & plain popcorns | pretzels | individual bags of flavored potato chips  
\$8.00

Yellow Corn Chips, Salsa  
\$14.75 / Basket

Pita Chips with Humus  
\$30.00 / Basket

Peanuts  
\$20.75 / Pound

Mixed Nuts  
\$30.00 / Pound

## pastries

Assorted Danish  
\$37.00 / dozen

Butter or Whole Wheat Croissants  
\$37.00 / dozen

Assorted Jumbo Cookies  
\$37.00 / dozen

Brownies  
\$37.00 / dozen

Assorted Muffins  
\$37.00 / dozen

Assorted Bagels with Cream Cheese  
\$37.00 / dozen

Coffee Cake  
\$23.00 / Cake

Blueberry Filled Croissants  
\$37.00 / dozen

## beverages

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, and Hot Chocolate  
\$57.50 / Gallon

Assorted Soft Drinks  
\$3.50 / Can

Assorted Bottled Juices  
\$4.00 / Bottle

Assorted Fruit Juices  
\$28.75 / Pitcher

Assorted Sparkling Waters  
\$3.50 / Bottle

Fresh Milk (Your Choice of Whole or 2%)  
\$23.00 / Pitcher

Iced Tea or Lemonade  
\$34.50 / Gallon

Fruit Punch  
\$34.50 / Gallon

Champagne Punch  
\$69.00 / Gallon

## BREAKS

Service charge of \$85.00 will apply to groups less than 25 guests

## A LA CARTE



## **hors d'Oeuvres**

Level 1 - \$3.00, 50 pc increments

Cold

Crostini w/Assorted Spreads

Buffalo Blue Cheese Sticks

Hot

Parmesan Crostini

Assorted Battered Vegetables

Vegetable Spring Roll

Pork or Chicken Potsticker

Mac & Cheese Bites

Mini Beef Taquitos

Mini Cheesecake

Level 2 - \$4.00, 50 pc increments

Cold

Fruit Kabobs

Potato Cups with Crème Fraîche

Smoked Salmon with Dill Cream Cheese

Hot

Boursin Stuffed Mushrooms

Assorted Petite Quiche

Beef Empanadas

Fried Cheese Ravioli

Spanakopita

Vegetable Samosa

Level 3 - \$5.25, 50 pc increments

Cold

Antipasto Skewer

Asian Tuna Tartar on Sesame Wonton

Asparagus Wrapped in Prosciutto

Beef with Horseradish on Potato Gaufrette

Hot

Bacon Wrapped Scallops

Beef Tenderloin Brochette

Brie & Raspberry En Croute

Chicken Cordon Bleu Bites

Cozy Shrimps

Cherry Peppers filled with Herb Cream Cheese

Tomato Basil Bruschetta

Buffalo Chicken Bites

Cheese-Filled Breadsticks

Shrimp & Pork Eggroll

Pigs in a Blanket

BBQ Meatballs

Mini Brownie Bites

Cucumber Cups filled with Pear Mousse

Pita Crisp w Hummus & Roasted Red Pepper

Fresh mozzarella & Tomato Skewer

Shrimp Jalapeno Popper

Mini Deep Dish Pizzas

Crab Rangoon

Chicken Quesadilla Coronets

Curried Chicken Satay

Vegetable Pot Stickers

Coconut Shrimp

Brie Cheese and Green Apple Canapé

Figs wrapped in Prosciutto

Dates Filled with Cream Cheese & Almonds

Shrimp Paella Boucheé

Apple Glazed Duck & Apple Skewer

Mini Beef Wellington

Miniature Crab Cakes

Parmesan Stuffed Artichoke Hearts

Pear & Brie Phyllo Pouches

Wild Mushroom Beggar's Purse

## **RECEPTION**



## reception displays

Service charge of \$85.00 will apply to groups less than 25 guests

### International and Domestic Cheese Display

Fresh Fruit Garnish, French Baguettes, Carr Crackers  
\$5.75

### Vegetable Crudités

Choice of Creamy Garlic, Spinach, or Ranch Dressings  
\$4.50

### Sliced Seasonal Fruits and Berries

Honey Yogurt Dipping Sauce  
\$4.50

### Bruschetta Display

Tomato-Basil, Roasted Garlic – White Bean and Pesto – Artichoke Relishes Served with Crostini & Herb Pita Chips  
\$5.25

## carving board

\$75.00 Chef's Fee will be assessed on all in-room prepared items

### Salmon En Croute

Atlantic salmon & spinach wrapped in puff pastry | caper butter sauce | serves 50  
\$316.25

### Whole Smoked Turkey (Seasonal)

Cranberry Relish | assorted silver dollar rolls, serves 30  
\$258.75

### Whole Roasted Steamship Round of Beef

Served with Horseradish Cream & Assorted Silver Dollar Rolls, serves 150  
\$748.00

### Roasted Tenderloin of Beef ✧

Bordelaise Sauce & Assorted Silver Dollar Rolls, serves 30  
\$345.00

### Honey Glazed Ham ✧

Sweet Whole Grain Mustard Sauce | Assorted Rolls, serves 30  
\$287.00

## RECEPTION continued



## package bar

## BEVERAGES

	1 hour	2 hours	3 hours	4 Hours	Addl Hour
<b>Premium Brands</b> Cocktails, Wine, Domestic Beer, Water, Soft Drinks	\$18.50	\$27.50	\$37.00	\$46.00	\$9.25
<b>Deluxe Brands</b> Cocktails, Wine, Domestic Beer, Water, Soft Drinks	\$20.75	\$32.25	\$43.75	\$55.00	\$11.50
<b>Beer &amp; Wine</b> House Red & White Wine, Domestic Beer, Water, Soft Drinks	\$17.25	\$24.00	\$31.00	\$38.00	\$7.00
<b>Soft Drink</b> Assorted Juices, Sparkling and Still Water, Assorted Sodas, Sparkling Grape Juice	N/A	\$18.50	\$24.00	\$30.00	\$4.50

\* Package Bar prices are per person, bartender fees are included. Minimum of 50 guests required.

## hosted bar

Premium Brands	\$8.00
Deluxe Brands	\$9.25
Top Shelf Brands	\$10.50
Cordials - Cognac, Liqueurs	\$10.50
Imported & Specialty Beers	\$7.00
Domestic Beer	\$5.75
House Merlot & Chardonnay	\$7.00
Soft Drinks, Bottled Water	\$3.50

## cash bar

Premium Brands	\$9.25
Deluxe Brands	\$10.50
Top Shelf Brands	\$11.50
Cordials - Cognac, Liqueurs	\$11.50
Imported & Specialty Beers	\$8.00
Domestic Beer	\$7.00
House Merlot & Chardonnay	\$8.00
Soft Drinks, Bottled Water	\$4.50

\$120.00 Fee per Bartender for Hosted Bars for the first four hours, \$20.00 each additional hour  
Bartender fee will be waived if sales exceed \$450.00 per bar excluding tax and gratuity.  
\$120.00 Fee per Cashier for the first four hours, \$20.00 each additional hour

## brands

### Premium Brands

Skyy Vodka, Beefeater Gin, Jim Beam, Dewar's Scotch, Seagram Seven, Bacardi Rum, Christian Brothers Brandy, Peach Schnapps, Amaretto, Jose Cuervo Tequila

### Deluxe Brands

Absolut Vodka, Tanqueray Gin, Chivas Regal, Captain Morgan Rum, Peach Schnapps, Amaretto, Crown Royal, Jack Daniel's and Cuervo Gold Tequila

### Top Shelf Brands

Grey Goose Vodka, Bombay Sapphire Gin, Crown Royal, Johnny Walker Red, Patron, Captain Morgan Rum, Disaronno Amaretto

### Cordials - Cognac, Liqueurs

### Imported & Specialty Beers

Heineken, Amstel Light and Samuel Adams

### Domestic Beer

Budweiser and Miller Lite