



## Plated

### Starters

half grapefruit bowl of melon and pineapple slices  
\$4.25 \$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

tomato flour tortilla | scrambled eggs | tomato | green onions | sausage | bacon | salsa, sour cream, guacamole | 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

21% SERVICE CHARGE, 11.50% SALES TAX  
APPLIES TO ALL PRICES  
MENUS AND PRICES ARE SUBJECT TO  
CHANGE WITHOUT PRIOR NOTICE  
\$85.00 SERVICE FEE WILL APPLY  
TO GROUPS UNDER 50 PEOPLE



## Plated

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

## LUNCH

### 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

#### Chicken Marsala

Tender chicken breast smothered with plump mushrooms and rich Marsala wine sauce served with wild rice  
\$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

#### Citrus Salmon

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

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## 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 & pepper jack | 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 | balsamic  
vinaigrette | Asian sesame | blue cheese | caesar |  
chipotle ranch | red wine vinaigrette |  
*fat-free:* raspberry vinaigrette, Italian, French |  
reduced fat ranch

**Choice of 2:** cookies | brownies | mixed fruit salad  
**\$41.50**

Shrimp | Grilled Ahi | Salmon

add \$9.00

### 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**

## LUNCH continued

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## 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  
\$27.00

### 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

### 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

# Plated



# DINNER

**Includes 3 courses:** Soup or Salad | Entrée | 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  
Lobster Bisque with Sherry Cream  
  
Crab & Corn Veloute  
French Onion

## chilled soup

Gazpacho  
Puree of Cucumber with Mint Cream  
Puree of Apricot and Pear with Prosecco

## 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

## predressed salads

tomato | mozzarella | onion | basil emulsion  
  
roasted asparagus & goat cheese salad | caramelized onions | balsamic reduction  
  
jicama & avocado salad | lime-cilantro vinaigrette

## veggie

Green Beans with Julienne Red Peppers  
Asparagus wrap on carrots  
Broccoli & Cauliflower

Julienne vegetables  
Glazed Baby Carrots with Tops  
Spinach and Mushrooms with White Wine

## starch

Roasted Garlic or Horseradish Mashed Potatoes  
Herb Roasted Redskin Potatoes  
Tomato and spinach potato Terrine  
Baked Potato  
Polenta Cakes

Twice-Baked Potato  
  
Parmesan Risotto

## dessert

Cheesecake: turtle, key lime, or New York  
German Chocolate Cake  
White Chocolate Mousse  
Lemon or Raspberry Sorbet  
Chocolate or Fruit Mousse  
Carrot Cake

Tiramisu  
Petite Dessert Assortment

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## Plated continued

Includes 3 courses: Soup or Salad | Entrée | Dessert

### Entrée

#### vegetarian

##### Portabella Mushroom Napoleon

portabella 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, feta cheese & garlic | fire-roasted red pepper sauce

\$47.50

#### fish

##### Balsamic Glaze Salmon

Grilled salmon | caramelized onions & fire-roasted red peppers | rosemary balsamic reduction

\$48.00

##### Pistachio Crusted Salmon

butterfly sauté salmon fillet | whole grain mustard sauce

\$57.50

#### beef/lamb

##### Roasted Lamb Chops

6 petite lamb chops | pommery mustard sauce | mint jelly

\$69.00

##### New York Strip Steak

grilled New York 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 truffle bordelaise sauce.

\$75.00

##### Flat Iron Truffle Bordelaise

Slice flat iron steak with garlic mashed potato and truffle bordelaise sauce

\$57.50

##### Petite Filet & Shrimp

grilled petit filet & jumbo shrimp | hearty red wine mushroom sauce

\$80.50

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## Buffet

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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:**

*Chicken:*

Honey Roasted Chicken with Herbs

Chicken Breast with Rosemary Balsamic Reduction

*Pork:*

Roasted Pork Loin with Apple Mustard Glaze

*Fish:*

Grilled Salmon with Tarragon Cream Sauce

Herb-Crusted Tilapia with Lemon Caper Sauce

*Beef:*

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

## A LA CARTE

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## Reception displays

### 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 30  
\$316.25

### Roasted Tenderloin of Beef ✧

Bordelaise Sauce & Assorted Silver Dollar Rolls, serves 25  
\$345.00

### Whole Roasted Turkey

Cranberry Relish | assorted silver dollar rolls, serves 30  
\$295.00

### Honey Glazed Ham ✧

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

### Prime Rib

Served with horseradish cream & Assorted Silver Dollar Rolls, serves 50  
\$425.00

## RECEPTION

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## Package bar

## BEVERAGES

	1 hour	2 hours	3 hours	4 hours	Add'l hr
<b>Premium Brands</b> Cocktails, Wine, Choice of two Domestic Beers, Bottled Water, Soft Drinks	\$18.50	\$25.50	\$37.00	\$46.00	\$9.25
<b>Deluxe Brands</b> Cocktails, Wine, Choice of two Domestic Beers & one Imported beer, Bottled Water, Soft Drinks	\$20.75	\$30.25	\$43.75	\$55.00	\$11.50
<b>Top Shelf Brands</b> Cocktails, Wine, Choice of three Domestic Beers & two Imported beers, Bottled Water, Soft Drinks	\$25.00	\$37.00	\$51.25	\$66.00	\$15.00
<b>Beer &amp; Wine</b> House Red & White wines, Choice of two Domestic Beers & 1 Imported Beer, Bottled Water, Soft Drinks	\$17.25	\$24.00	\$31.00	\$38.00	\$7.00
<b>Soft Drinks</b> Assorted Sodas, Fruit Juices, Bottled Sparkling & Still Water	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	\$10.25
Imported & Specialty Beers	\$7.00
Domestic Beer	\$5.75
House Merlot & Chardonnay	\$6.75
Soft Drinks, Bottled Water	\$2.75

## Cash bar

Premium Brands	\$9.50
Deluxe Brands	\$10.50
Top Shelf Brands	\$11.50
Cordials - Cognac, Liqueurs	\$10.75
Imported & Specialty Beers	\$8.00
Domestic Beer	\$6.50
House Merlot & Chardonnay	\$8.00
Soft Drinks, Bottled Water	\$3.00

\$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 excluding tax and gratuity.**

## Brands

### Premium Brands

Svedka Vodka, Beefeater Gin, Cruzan Rum, Dewar's Scotch, Jim Beam Bourbon, Seagram's 7 Whisky, Sauza Tequila, Captain Morgan Rum, Christian Brothers Brandy, Amaretto, Peach Schnapps

### Deluxe Brands

Absolut Vodka, Tanqueray Gin, Bacardi Rum, Chivas Regal Scotch, Jim Beam Bourbon, Jack Daniels Whisky, Jose Cuervo Gold Tequila, Captain Morgan Rum, Christian Brothers Brandy, Amaretto, Peach Schnapps

### Top Shelf Brands

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Johnnie Walker Red Scotch, Makers Mark Bourbon, Crown Royal Whisky, Patron Silver Tequila, Captain Morgan Rum, Disaronno Amaretto, Christian Brothers, Peach Schnapps

### Imported & Specialty Beers

Heineken, Amstel Light and Samuel Adams

### Domestic Beer

Budweiser, Bud Light, MGD, Miller Lite & Coors Light

### Cider

Angry Orchard Crisp Apple Cider

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