



 **Hilton
Garden Inn®**
Chicago North Shore/Evanston



1818 Maple Ave.
Evanston, IL 60201
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Evanston.hgi.com

CONTINENTAL BREAKFAST BUFFETS

Minimum of 10 Guests

Simply Continental Breakfast Buffet

Variety of Freshly Baked Muffins, Cinnamon Rolls and Bagels
Fruit Preserves, Cream Cheese and Butter
Chilled Orange, Apple and Cranberry Juices
Freshly Brewed "House Blend" & Decaffeinated Coffees
Selection of Specialty Teas
\$12.95 per person

Healthy Start Breakfast Buffet

Fresh Seasonal Fruit
Assorted Yogurt with Granola and Raisins
Oatmeal with Toppings
Granola Bars
Chilled Orange, Apple and Cranberry Juices
Freshly Brewed "House Blend" & Decaffeinated Coffees
Selection of Specialty Teas
\$15.95 per person

Deluxe Continental Breakfast Buffet

Fresh Seasonal Fruit
Variety of Freshly Baked Muffins, Cinnamon Rolls, Bagels, and Scones
Fruit Preserves, Cream Cheese and Butter
Cold Cereals and Milk
Assorted Yogurt with Granola and Raisins
Chilled Orange, Apple and Cranberry Juices
Freshly Brewed "House Blend" & Decaffeinated Coffees
Selection of Specialty Teas
\$18.95 per person

Breakfast Additions - À La Carte Selections

Coffee or Tea	\$40.00 gal	Individual Yogurt	\$03.00 ea
Bottled Orange Juice	\$03.00 ea	Granola and Fruit Bar	\$02.50 ea
Bottled Cranberry Juice	\$03.00 ea	Bagels with Cream Cheese	\$25.00 dz
Bottled Apple Juice	\$03.00 ea	Assorted Donuts	\$25.00 dz
Bottled Soft Drink	\$03.25 ea	Freshly Baked Croissants	\$25.00 dz
Bottled Spring Water	\$03.25 ea	Freshly Baked Muffins	\$25.00 dz
Bottled Sparkling Water	\$03.25 ea	Freshly Baked Scones	\$25.00 dz
Carafes of Juice	\$12.95 ea	Freshly Baked Danish	\$25.00 dz
Starbucks Frappuccino	\$04.25 ea	Gourmet Cinnamon Rolls	\$30.00 8ct
Assorted Whole Fruit	\$02.50 ea	with Cream Cheese Icing	
Fresh Seasonal Fruit Platter (10-12 people)	\$37.95 ea		

BREAKFAST BUFFETS

Minimum of 10 Guests

Breakfast Buffets Include:

Variety of Freshly Baked Muffins, Cinnamon Rolls and Bagels
Fruit Preserves, Cream Cheese, Butter
Breakfast Potatoes, Choice of Crisp Bacon **or** Sausage Links
Chilled Orange, Apple, and Cranberry Juices
Freshly Brewed "House Blend" and Decaffeinated Coffees
Selection of Specialty Teas

Select One Buffet:

Metropolitan Buffet

Fresh Fluffy Scrambled Eggs
with Toppings of Cheddar and Swiss Cheeses,
Mushrooms, Green Onion and Salsa
\$19.95 per person

Frittata Italiana Buffet

Individually made with Roasted Eggplant,
Vidalia Onions, Roasted Red Pepper and
Herb Toasted Croutons, Topped with
Smoked Mozzarella Cheese and served
with Basil Tomato Sauce
\$21.95 per person

Cinnamon French Toast Buffet

Fresh Cut Seasonal Fruit
Cinnamon French Toast with
Maple, Strawberry, Apple Blueberry Toppings
Fresh Fluffy Scrambled Eggs
With Cheddar Cheese Topping
\$22.95 per person

Country Buffet

Fresh Fluffy Scrambled Eggs
Biscuits and Saw Mill Gravy
Cheesy Grits
\$19.95 per person

Quiche Buffet

Cheddar Cheese and Ham Quiche
Spinach Quiche
Three Cheese Quiche
\$21.95 per person

North Shore Buffet

Fresh Cut Seasonal Fruit
Cold-Smoked Salmon with
Sliced Red Onion, Hard Boiled Egg,
Tomato, Capers and Parsley
Fresh Fluffy Scrambled Eggs
\$25.95 per person

Breakfast Buffet Additions and Stations

Assortment of Cold Cereals

With 2% and Skim Milk

\$2.95 per person

Additional Meat Item

Choice of: Bacon, Sausage Links,
Grilled Ham, or Turkey Sausage

\$3.95 per person

Cheese Blintzes

With Fruit Topping and Sour Cream

\$3.95 per person

Traditional Buttermilk Pancakes

With Maple Syrup

\$3.95 per person

Cinnamon French Toast

With Maple Syrup

\$4.95 per person

Waffle Station

Make your own Waffle Bar

Choice of Strawberry, Apple,
Blueberry and Maple Syrup

\$4.95 per person

Virginia Ham

Ham on the Bone

Carved and Served by your Personal Chef

\$6.95 per person*

The Omelet Station

"Cooked to Order Omelets"

with your choice of Ham, Sausage, Bacon,
Cheddar Cheese, Red and Green Peppers,
Mushrooms, Sliced Jalapeños, Onions and Tomatoes

\$7.95 per person*

Smoked Salmon Display (Full Side)

Diced Red Onion, Hard Boiled Eggs,
Tomato, Capers, and Parsley
Cream Cheese and Bagels

\$10.95 per person

***\$130.00 Chef's Fee applicable to above stations**

PLATED LUNCHEON SELECTIONS

Entrée Salads

Served with Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee
Fresh Rolls, Butter and Dessert

ADD:

Grilled Marinated Chicken: **\$04.95 per person**
Pan-seared Herb and Garlic Shrimp: **\$06.95 per person**
Marinated Flank Steak: **\$06.95 per person**

Caesar Salad

Chopped Romaine Lettuce,
Garlic Croutons and Parmesan Cheese
Tossed with Classic Caesar Dressing
\$17.95 per person

Greek Salad

Mixed Field Greens, Tomato Wedges, Black Olives,
Cucumbers, Red Onions, Feta Cheese
Tossed with Vinaigrette Dressing
\$18.95 per person

Mandarin Salad

Red & Green Leaves, Sesame Seeds,
Mandarin Orange Slices, Shredded Carrots
and Sugar Snap Peas
Tossed in a Sesame Ginger Vinaigrette
\$19.95 per person

Southwestern Salad

Mixed Field Greens, Black Beans, Corn,
Avocado, Shredded Cheese, Tortilla Strips
Tossed with Chipotle Ranch Dressing
\$21.95 per person

Harvest Greens Salad

Mixed Greens with Apple, Dried Cranberry,
Bleu Cheese Crumbles and Candied Pecans
Tossed in a Balsamic Vinaigrette Dressing
\$18.95 per person

Spinach Salad

Bed of Spinach Leaves, Hard-Boiled Eggs,
Tomatoes, Red Onion, Mushrooms, Bacon
Tossed with Dijon Vinaigrette
\$18.95 per person

Tossed Cobb Salad

Mixed Greens topped with Tomato, Bacon,
Chopped Eggs, Bleu Cheese and Avocado
Tossed with Bleu Cheese Dressing
\$21.95 per person

Pesto Pasta Salad

Onion, Celery, Sliced Black Olives, Red Pepper,
Toasted Pine Nuts and Penne Pasta
Tossed in a Pesto Mayonnaise
Served on Crispy Iceberg Wedges
\$21.95 per person

Dessert Selections

Select One

Death by Chocolate
New York Cheesecake

Lemon or Wild Berry Sorbet
Chocolate or Vanilla Ice Cream

Carrot Cake
Deep Dish Apple Pie

PLATED LUNCHEON SELECTIONS (CONTINUED)

Entrée Sandwiches

Served with Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, Dessert and Dill Pickle
Choice of: Cole Slaw Salad, Mediterranean Pasta Salad **or** Herb Potato Salad.

Add a Cup of Soup for \$2.95 per person

Mediterranean Vegetable

Wrap or Sandwich

Grilled Marinated Vegetables and Mixed Greens
With Choice of Hummus or Feta Cheese
Served in a Flour Tortilla Wrap **or** on a Ciabatta Roll
\$19.95 per person

Turkey Club

Wrap or Sandwich

Hand-carved Oven Roasted Turkey Breast, Bacon,
Lettuce, Tomato and Swiss Cheese with
Mayonnaise
Served in a Flour Tortilla Wrap **or** on a French Roll
\$20.95 per person

Classic Croissant

Choice of Herb Chicken Salad **or**
Healthy Tuna Salad
with Lettuce, Tomato and Toasted Almonds
Served on a Croissant
\$20.95 per person

Southwestern Wrap

Choice of Turkey **or** Chicken
Served with Monterey Jack Cheese, Pico De Gallo,
Corn and Chipotle Mayo
Served on a Flour Tortilla Wrap
\$20.95 per person

French Dip Sandwich

Thinly sliced house-made Roast Beef
In au jus, topped with Provolone Cheese
Served on a French Roll
Side of Sour Cream Potato Wedges
\$20.95 per person

Dessert Selections

Select One

Death by Chocolate
New York Cheesecake

Lemon or Wild Berry Sorbet
Chocolate or Vanilla Ice Cream

Carrot Cake
Deep Dish Apple Pie

Mozzarella Caprese Sandwich

Fresh Mozzarella, Sliced Tomatoes and Basil
Drizzled with Olive Oil & Balsamic Vinegar
Served on Herb Focaccia Roll
\$19.95 per person
**10 Person Minimum*

Roast Beef Sandwich

House-made Roast Beef, Shaved Red Onions,
Cheddar Cheese, Lettuce, Tomato and
Horseradish Mayonnaise
Served on a Corn Kaiser Roll
\$20.95 per person

Tuscan Chicken Sandwich

Grilled Marinated Chicken Breast, Provolone
Cheese, Lettuce, Tomato with Pesto Mayo
Served on Herb Focaccia Roll
\$20.95 per person

Hickory Smoked Ham Sandwich

Hickory Smoked Ham, Swiss Cheese, Lettuce,
Tomato with Mayonnaise
Served on a Ciabatta Roll
\$20.95 per person

Mobley Burger

8oz Certified Angus Beef Hamburger,
Lettuce, Tomato, Onion
Choice of Cheddar, Swiss **or** Provolone Cheese
Served on an Old Fashioned Butter Bun
Side of Seasoned French Fries
\$21.95 per person

PLATED LUNCHEON SELECTIONS (CONTINUED)

Entrée Lunches

Served with House Salad, Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea and Dessert

Add a Cup of Soup for \$2.95 per person

Ravioli

Choice of Cheese **or** Spinach
Served with Marinara **or** Alfredo Sauce
\$21.95 per person

Stir Fry Vegetable Teriyaki

Fresh Pea Pods, Carrots, Celery, Red & Green Peppers,
Mushrooms and Water Chestnuts
Mixed with Teriyaki Sauce
\$23.95 per person

ADD:

Grilled Marinated Chicken	\$04.95 per person
Pan-seared Herb and Garlic Shrimp	\$06.95 per person
Marinated Flank Steak	\$06.95 per person

Chicken Breast Marsala

Chicken Breast sautéed with a Marsala Wine &
Mushroom Sauce
Served with a Wild Rice Blend and Seasonal Vegetables
\$25.95 per person

Marinated Flank Steak

Hand-carved Marinated Flank Steak with
Red Wine Mushroom Sauce, Served with
Yukon Gold Mashed Potatoes and Seasonal Vegetables
\$27.95 per person

Dessert Selections

Select One

Death by Chocolate
New York Cheesecake

Lemon **or** Wild Berry Sorbet
Chocolate **or** Vanilla Ice Cream

Carrot Cake
Deep Dish Apple Pie

Eggplant Napoleon

Layers of Thinly Sliced Eggplant
Stuffed with Spinach, Mozzarella and Ricotta Cheese
Topped with Tomato Basil Sauce
Served with Seasonal Vegetables
\$22.95 per person
**10 Person Maximum*

Mediterranean Breast of Chicken

Grilled Marinated Chicken Breast Topped with
Grape Tomatoes, Black Olives and Feta Cheese
Served with Seasonal Vegetables and
Oven Roasted Red Skin Potatoes
\$25.95 per person

Chicken Breast Piccata

Lightly Battered and Pan-Seared Chicken Breast
Served with a Wild Rice Blend and Seasonal
Vegetables
\$25.95 per person

Baked Meatloaf

Homemade Meatloaf with Tomato Basil Sauce
Served with Yukon Gold Mashed Potatoes and
Seasonal Vegetables
\$25.95 per person

Salmon

Slow Roasted Salmon in a Lemon-Butter Sauce
Served with a Wild Rice Blend and Seasonal
Vegetables
\$28.95 per person

LUNCHEON SELECTIONS

Boxed “Lunch on the Run”

All “Lunch on the Run” selections come with a Bottled Water **or** Soda,
Condiment packets, Bag of Chips, Cookie and Whole Fruit
Limit of (3) three selections

Select One Entrée Sandwich:

Healthy Tuna Salad

Healthy Tuna Salad prepared with Onions, Celery, Cucumber and Roasted Red Pepper
Lettuce and Tomato on a French Wheat Roll

Tuscan Chicken Sandwich

Grilled Marinated Chicken Breast, Provolone Cheese, Lettuce, Tomato and Pesto Mayonnaise
Served on a Herb Focaccia Roll

Turkey Club Wrap or Sandwich

Turkey Breast, Bacon, Lettuce, Tomato, Swiss Cheese and Mayonnaise
Served in a Flour Tortilla Wrap **or** on a French Roll

Roast Beef

Roast Beef, Shaved Red Onions, Cheddar Cheese, Lettuce, Tomato and Horseradish Mayonnaise
Served on a Corn Kaiser Roll

Hickory Smoked Ham

Hickory Smoked Ham, Swiss Cheese, Lettuce, Tomato and Mayonnaise
Served on a Ciabatta Roll

Mediterranean Vegetable Wrap or Sandwich

Grilled Marinated Vegetables and Mixed Greens with Choice of Hummus **or** Feta Cheese
Served in a Flour Tortilla Wrap **or** on a Ciabatta Roll

Classic Chicken Caesar

Grilled Marinated Chicken Breast with Chopped Romaine, Garlic Croutons and Parmesan Cheese
Served with Caesar Dressing on the Side

\$22.95 per person

Add Avocado, Guacamole or Hickory Smoked Bacon for an additional \$1.00 per person

LUNCH & DINNER BUFFET SELECTIONS

Hot Buffet Minimum 20 Guests

Served with Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee

Pizza Buffet

House Garden Salad with Dressing on the side

Choice of Three Pizzas:

Plain Cheese – Pepperoni – Vegetarian

Italian Mild Sausage – Supreme

Dessert: Brownies & Dessert Bars

ADD ON: Buffalo Chicken Wings with Celery,
Carrots & Ranch Dip (Additional \$5.00 per person)

\$23.95 per person (Lunch)

\$34.95 per person (Dinner)

Italian Deli Buffet

Caprese Salad with Tomatoes, Fresh Mozzarella
and Dressed with Olive Oil and Basil

Antipasto Platter with Marinated Vegetables &
Cheeses

Assorted Focaccia Bread & Flat Breads

Assorted Italian Cold Cuts & Assorted Italian
Cheeses

Cold Pasta aglio e olio with sliced Pesto Chicken

Italian Beef on French Baguettes

Dessert: Tiramisu & Italian Cookies

\$26.95 per person (Lunch)

\$36.95 per person (Dinner)

Mediterranean Buffet

Cucumber, Tomato & Feta Salad

Hummus with Pita Bread & Flatbreads

Roasted Seasonal Vegetables

Red Skin Roasted Rosemary Potatoes

Choice of Two Entrées:

Chicken **or** Beef Kabobs

Grecian Chicken with a Lemon Garlic Sauce

Falafel with Dill Yogurt & Cucumber Sauce

North Atlantic Salmon with an Olive Tapenade and
Diced Tomatoes

Dessert: Baklava & Assorted Cookies

\$26.95 per person (Lunch)

\$36.95 per person (Dinner)

Add a Cup of Soup for \$2.95 per person

Minnesota Wild Rice, Tortilla, Wonton, Cream of Broccoli, Tomato Basil Bisque, Minestrone

Executive Deli Buffet

Mixed Greens Salad and Dressing

Herb Potato Salad **or** Mediterranean Pasta Salad

Assorted Breads and Rolls

Sliced Roast Beef,

Turkey Breast and Hickory Smoked Ham

Cheddar, Provolone and Swiss Cheeses

Lettuce, Tomato, Onions and Pickles

Dessert: Freshly Baked Cookies and Brownies

\$24.95 per person (Lunch)

\$35.95 per person (Dinner)

South of the Border Buffet

Black Bean and Corn Salad

Mini Taco Salad Shells and Flour Tortillas

Refried Beans and Spanish Rice

With Salsa, Freshly made Guacamole,

Shredded Lettuce, Diced Tomatoes,

Diced Onions, Sour Cream and Shredded

Cheddar Cheese

Spicy Ground Beef **or** Ground Turkey

Chicken, Beef **or** Vegetarian Fajitas

Dessert: Cream Cheese Flan

\$26.95 per person (Lunch)

\$36.95 per person (Dinner)

Taste of Italy Buffet

Classic Caesar Salad

Antipasto Salad

Rustic Garlic Bread

Grilled Asparagus, Zucchini, Yellow Squash,

Sautéed Button Mushrooms, Penne Pasta with

Marinara and Alfredo Sauce

Choice of Two Entrées:

Italian Meatballs, Chicken Vesuvio

Chicken Marsala **or** Chicken Picatta

Chicken **or** Eggplant Parmesan

Dessert: Tiramisu & Italian Cookies

\$27.95 per person (Lunch)

\$37.95 per person (Dinner)

LUNCH & DINNER BUFFET SELECTIONS (CONTINUED)

Hot Buffet Minimum 20 Guests

Served with Iced Tea, Freshly Brewed Regular Coffee and Decaffeinated Coffee

Country Buffet

Mixed Greens Salad and Dressing

Mixed Vegetables

Buttermilk Biscuits

Mashed Potatoes & Gravy

Choice of Two Entrées:

Macaroni & Cheese

Fried Chicken **or** Fried Fish

Baked Meat Loaf

BBQ Pulled Pork

Dessert: Apple Pie

\$28.95 per person (Lunch)

\$38.95 per person (Dinner)

Evanston Buffet

Spinach Salas **or** Beefsteak Tomato Salad

Rolls with Butter

Seasonal Vegetables

Yukon Gold Whipped Potatoes

Choice of Two Entrées:

Pan-seared Salmon with Lemon Butter Sauce

Grilled Marinated Chicken Breast with White Wine

Velouté Sauce

Chicken Piccata **or** Chicken Marsala

Marinated Flank Steak with Red Wine Mushroom
Sauce

Dessert: Coconut Raspberry Bars & Brownies

\$31.95 per person (Lunch)

\$41.95 per person (Dinner)

Chicago-Style Buffet

Mixed Greens Salad and Dressing

American Potato Salad **or** Classic Cole Slaw

Curly Fries, Waffle Fries **or** Tater Tots

Choice of Two Entrées:

Chicago Style Hot Dogs **or** Hamburgers

Side of Grilled Onions

(Hamburger Sides: Cheddar, Provolone and
Swiss Cheeses, Lettuce, Tomato, Onions and
Pickles)

Italian Sausage with Grilled Vegetables

Italian Beef with Grilled Vegetables

Grilled Cheese

Dessert: Mini Cheesecake & Carmel Popcorn

\$28.95 per person (Lunch)

\$38.95 per person (Dinner)

Far East Buffet

Ginger Sesame Noodle Salad

Chicken **or** Pork Pot Stickers

Steamed, Brown, **or** Fried Rice

Choice of Two Entrées:

Chicken **or** Beef Stir-fry

(with choice of Teriyaki **or** Chili Garlic Sauce)

Sesame Chicken **or** Pork BBQ Beef

Shrimp and Broccoli in Lemon Garlic Butter Sauce

Dessert: Coconut Raspberry Bars & Brownies

\$33.95 per person (Lunch)

\$44.95 per person (Dinner)

Add a Cup of Soup for \$2.95 per person

Minnesota Wild Rice, Tortilla, Wonton, Cream of Broccoli, Tomato Basil Bisque, Minestrone

MEETING PACKAGES

All Day Meeting Plan

Minimum of 10 Guests

Simply Continental Breakfast Buffet

Variety of Freshly Baked Muffins, Cinnamon Rolls and Bagels
Fruit Preserves, Cream Cheese and Butter
Chilled Orange, Apple and Cranberry Juices
Freshly Brewed "House Blend" & Decaffeinated Coffees
Selection of Specialty Teas

Mid-Morning - Beverage Refresh

Refresh Coffee and Specialty Teas
Add Soft Drinks and Bottled Water

Buffet Service Lunch

Select One

Executive Deli Buffet

Mixed Greens Salad and Dressing
Herb Potato Salad **or** Mediterranean Pasta Salad
Assorted Breads and Rolls
Sliced Roast Beef,
Turkey Breast and
Hickory Smoked Ham
Cheddar, Provolone and Swiss Cheeses
Lettuce, Tomato, Onions and Pickles
Dessert: Freshly Baked Cookies and Brownies

South of the Border Buffet

Black Bean and Corn Salad
Mini Taco Salad Shells and Flour Tortillas
Refried Beans and Spanish Rice
With Salsa, Freshly Made Guacamole,
Shredded Lettuce, Diced Tomatoes, Diced
Onions, Sour Cream and Shredded Cheddar Cheese
Spicy Ground Beef **or** Ground Turkey
Chicken **or** Beef Fajitas
Dessert: Cream Cheese Flan

Afternoon Break

Select One

Only for the Cookies

Assorted Freshly Baked Cookies
Freshly Brewed "House Blend" and Decaffeinated Coffees
Selection of Specialty Teas
Chocolate Milk, 2% and Skim Milk

or

Munchie Madness

Assorted Mini Snack Bags, Seasonal Vegetable Display and Trail Mix
Assorted Soft Drinks and Bottled Water

\$45.95 per person

MEETING PACKAGES (CONTINUED)

Executive Meeting Plan

Minimum of 15 Guests

Deluxe Continental Breakfast Buffet

Fresh Seasonal Fruit
Variety of Freshly Baked Muffins, Cinnamon Rolls, Bagels and Scones
Fruit Preserves, Cream Cheese and Butter
Cold Cereals and Milk
Assorted Yogurt with Granola and Raisins
Chilled Orange, Apple and Cranberry Juices
Freshly Brewed "House Blend" & Decaffeinated Coffees
Selection of Specialty Teas

Mid-Morning – Beverage Refresh

Refresh Coffee and Specialty Teas; Add Soft Drinks and Bottled Water

Buffet Service Lunch

Select One

Executive Deli Buffet

Mixed Greens Salad with Dressing
Herb Potato Salad **or**
Mediterranean Pasta Salad
Assorted Breads and Rolls
Roast Beef, Turkey Breast
And Hickory Smoked Ham
Cheddar, Provolone and Swiss Cheeses,
Lettuce, Tomato, Onions and Pickles
Dessert: Freshly Baked Cookies & Brownies

South of the Border Buffet

Black Bean and Corn Salad
Mini Taco Salad Shells,
Flour Tortillas, Refried Beans,
Spanish Rice with Salsa,
Freshly made Guacamole,
Shredded Lettuce
Diced Tomatoes, Diced Onions,
Sour Cream and Shredded Cheddar Cheese
Spicy Ground Beef **or** Ground Turkey
Chicken, Beef **or** Vegetarian Fajitas
Dessert: Cream Cheese Flan

Taste of Italy Buffet

Classic Caesar Salad
Antipasto Salad
Rustic Garlic Bread
Grilled Asparagus, Zucchini, Yellow Squash, Sautéed Button Mushrooms, Penne Pasta with Marinara and Alfredo Sauce
Choice of Two Entrées:
Italian Meatballs
Chicken Vesuvio, Chicken Marsala **or** Chicken Picatta
Chicken **or** Eggplant Parmesan
Dessert: Tiramisu & Italian Cookies

Afternoon Break

Select One

It's a Party!

Domestic Cheese Display & Crackers, Fresh cut Fruit with Yogurt Dipping Sauce, Array of Garden Vegetables with Ranch Dressing, Assorted Soft Drinks and Bottled Water

Sweet and Savory

Brownies & Dessert Bars, Domestic Cheese Display, Crackers and Mini Pretzels, Assorted Soft Drinks and Bottled Water
Freshly Brewed "House Blend" and Selection of Specialty Teas

Club Mediterranean

Pita Chips & Artisan Breads with Dips of Hummus Spread and Assorted Bruschetta Mix
Assorted Soft Drinks and Bottled Water

\$49.95 per person

MEETING PACKAGES (CONTINUED)

(Our breaks are designed to be served for 45 minutes)
Minimum of 15 Guests

Take The Afternoon Off!

Deluxe Continental Breakfast Buffet

Fresh Seasonal Fruit
Variety of Freshly Baked Muffins, Cinnamon Rolls, Bagels and Scones
Fruit Preserves, Cream Cheese and Butter
Cold Cereals and Milk
Assorted Yogurt with Granola and Raisins
Chilled Orange, Apple and Cranberry Juices
Freshly Brewed "House Blend" & Decaffeinated Coffees
Selection of Specialty Teas

Mid-Morning – Beverage Refresh Break

Refresh Coffee and Specialty Teas
Add Soft Drinks and Bottled Water

Lunch

Select One

Executive Deli Buffet

Mixed Greens Salad and Dressing
Herb Potato Salad **or** Mediterranean Pasta Salad
Assorted Breads and Rolls
Roast Beef, Turkey Breast and Hickory Smoked Ham
Cheddar, Provolone and Swiss Cheeses
Lettuce, Tomato, Onions and Pickles
Dessert: Freshly Baked Cookies and Brownies

"Lunch On the Run" Boxed Lunch

All "Lunch on the Run" selections come with a
Bottled Water **or** Soda,
Bag of Chips, Cookie and Whole Fruit
(see page 8 for descriptions)

Choice of One Entrée Sandwich:

Healthy Tuna Salad Sandwich
Tuscan Chicken Sandwich
Turkey Club Wrap **or** Sandwich
Roast Beef Sandwich
Hickory Smoked Ham Sandwich
Mediterranean Vegetable Wrap **or** Sandwich
Classic Chicken Caesar Salad

\$41.95 per person

MEETING PACKAGES (CONTINUED)

(Our Breaks are Designed to be Served for 45 minutes)
Minimum of 15 Guests

Gone Before Lunch!

Deluxe Continental Breakfast Buffet

Fresh Seasonal Fruit
Variety of Freshly Baked Muffins, Cinnamon Rolls, Bagels and Scones
Fruit Preserves, Cream Cheese and Butter
Cold Cereals and Milk
Assorted Yogurts with Granola and Raisins
Chilled Orange, Apple and Cranberry Juices
Freshly Brewed "House Blend" & Decaffeinated Coffees
Selection of Specialty Teas

Mid-Morning – Beverage Refresh

Refresh Coffee and Specialty Teas
Add Soft Drinks and Bottled Water

\$21.95 per person

Out to Lunch!

Continental Breakfast Buffet

Fresh Seasonal Fruit
Variety of Freshly Baked Muffins, Cinnamon Rolls, Bagels and Scones
Fruit Preserves, Cream Cheese and Butter
Chilled Orange, Apple and Cranberry Juices
Freshly Brewed "House Blend" & Decaffeinated Coffees
Selection of Specialty Teas

Mid-Morning Refresh Break

Refresh Coffee and Specialty Teas
Add Soft Drinks and Bottled Water

Afternoon Break

Assorted Bottled Soda and Bottled Water,
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas

Select Two of the Following:

Fresh Baked Cookies and Brownies
Fresh Fruit Skewers with Yogurt Dip
Vegetable Crudités and Ranch Dip
Assorted Bags of Potato Chips, Pretzels and Trail Mix
Tortilla Chips and Salsa
Hummus Dip and Pita Chips

\$27.95 per person

SPECIALTY BREAKS

Themed breaks are based on a 45-Minute Break.

Beverage Refresh Break

Refresh Coffee and Specialty Teas
Add Soft Drinks and Bottled Water

\$6.95 per person

At The Movies Break

Assorted Candy Bars,
Popcorn and Gummy Bears
Assorted Soft Drinks and Bottled Water

\$8.95 per person

Frozen Treat Break

Assorted Ice Cream Bars & Frozen Candy Bars
Assorted Soft Drinks and Bottled Water
Freshly Brewed "House Blend" &
Decaffeinated Coffees
Selection of Specialty Teas

\$10.95 per person

Sweet and Savory Break

Brownies & Dessert Bars
Domestic Cheese Display, Crackers and
Mini Pretzels
Assorted Soft Drinks and Bottled Water
Freshly Brewed "House Blend" and
Decaffeinated Coffees
Selection of Specialty Teas

\$10.95 per person

It's A Party Break!

Domestic Cheese Display and Crackers
Fresh Cut Fruit with Yogurt Dipping Sauce
Array of Garden Vegetables with Ranch Dressing
Assorted Soft Drinks and Bottled Water

\$11.95 per person

Ballpark Treats Break

Warm Soft Baked Pretzels with Mustard,
Caramel Popcorn and Ice Cream Sandwiches
Lemonade and Iced Tea

\$12.95 per person

Only For the Cookies Break

Assorted Freshly Baked Cookies
Freshly Brewed "House Blend" &
Decaffeinated Coffees
Selection of Specialty Teas
Chocolate Milk, 2% and Skim Milk

\$7.95 per person

Munchie Madness Break

Potato Chips, Trail Mix and Mini Pretzels
Seasonal Vegetable Display with Dips
Assorted Soft Drinks and Bottled Water

\$8.95 per person

The Border Break

Tortilla Chips with Salsa
Freshly made Guacamole, Sour Cream,
Diced Tomato, Shredded Cheddar Cheese,
Black Olives and Sliced Jalapeños
Selection of Specialty Teas
Assorted Soft Drinks and Bottled Water

\$10.95 per person

Club Mediterranean Break

Pita Chips & Artisan Breads with Dips of Hummus
Spinach Spread and Assorted Bruschetta Mix
Assorted Soft Drinks and Bottled Water

\$11.95 per person

For The Health of It Break!

Fresh cut Fruit with Yogurt Dipping Sauce
Granola & Health Bars
Trail Mix and Chocolate Bites
Assorted Bottled Juices and Bottled Water

\$12.95 per person

SPECIALTY BREAKS (CONTINUED)

Break Additions - À La Carte Selections

Coffee or Tea	\$40.00 gal	Bag of Trail Mix	\$03.00 ea
Bag of Potato Chips, Mini Pretzels	\$02.50 ea	Fruit Punch/Lemonade	\$40.00 gal
Assorted Whole Fruit	\$02.50 ea	Milks, 2% or Skim	\$03.25 ea
Granola and Fruit Bars	\$03.00 ea	Bottled Spring Water	\$03.25 ea
Assorted Candy Bars	\$03.00 ea	Bottled Soft Drink	\$03.25 ea
Assorted Yogurt	\$03.00 ea	Bottled Sports Drink	\$05.00 ea
Ice Cream Bars	\$03.50 ea	Starbucks Frappuccino	\$04.25 ea
Assorted Freshly Baked Cookies	\$25.00 dz	Red Bull	\$04.25 ea
Brownies or Dessert Bars	\$30.00 dz	Soft Baked Pretzels with Mustard	\$30.00 dz

Break Additions – Platter Selections

	Per Platter:
Salsa with Tortilla Chips (10-12 Servings)	\$23.95 ea
Hummus and Pita Chips (10-12 Servings)	\$27.95 ea
Spinach and Artichoke Dip with Tortilla Chips (10-12 Servings)	\$27.95 ea
Fresh Seasonal Fruit (10-12 Servings)	\$37.95 ea
Fresh Vegetables with Ranch Dip (10-12 Servings)	\$35.95 ea
Assorted Gourmet Cheese and Crackers (10-12 Servings)	\$41.95 ea

PLATED DINNER SELECTIONS

Dinner Entrées

Served with a Mixed Greens or Caesar Salad, Rolls and Butter and Seasonal Vegetables, Freshly Brewed Regular and Decaffeinated Coffees, Specialty Teas and Dessert

Black Bean Terrine

Black Beans, Onion, Celery, Garlic and Fresh Cilantro Baked and Dressed with an Avocado Sauce
Served with Julienne Vegetables

\$27.95 per person

Spicy Hawaiian BBQ Chicken

Grilled French-cut Chicken smothered in Spicy BBQ Sauce, Garnished with Diced Peppers and Fresh Pineapple, Served with Rice Pilaf

\$31.95 per person

Oven Roasted Rosemary Chicken

Marinated French-cut Chicken Breast and White Wine Velouté Sauce

Served with Yukon Gold Mashed Potatoes

\$31.95 per person

Chicken Vesuvio

Chicken Breast Sautéed with Garlic and White Wine Sauce
Served with a Wild Rice Blend

\$35.95 per person

Chicken Florentine

Chicken Breast Stuffed with Spinach and Feta Cheese, Complemented with a light Supreme Sauce
Served with Garlic Roasted Potatoes

\$35.95 per person

Salmon Wellington

Salmon Filet topped with Mushroom Duxelles
Wrapped in a Puff Pastry and Baked until Golden Brown, with a Lemon Butter Sauce
Served with Chive Whipped Potatoes

\$41.95 per person

Grilled Rib-Eye Steak

Certified Angus Beef Rib-eye Steak
Topped with Thyme-scented Grilled Vidalia Onions
Served with a Baked Potato

\$41.95 per person

Shrimp Scampi

Shrimp Sautéed in Garlic and Butter Sauce
Served with Roasted Potatoes **or** Brown Rice

\$44.95 per person

Pan-Seared Halibut

Pan-seared Halibut with a Roasted Red Pepper Basil Sauce, Served on Parsley Rice

\$45.95 per person

Grilled Filet Mignon

Grilled 6oz Filet Mignon with a Green Peppercorn Sauce, Served with a Loaded Twice-baked Potato

\$52.95 per person

Dessert Selections

Select One

Death by Chocolate
New York Cheesecake

Lemon **or** Wild Berry Sorbet
Chocolate **or** Vanilla Ice Cream

Carrot Cake
Deep Dish Apple Pie

Dinner Enhancements

Cup of Soup	\$02.95 per person	Caprese Salad	\$04.95 per person
Antipasto Salad	\$07.95 per person	Spinach Salad	\$04.95 per person
Crab Cakes with Lemon Aioli	\$06.95 per person	Baby Arugula Salad	\$04.95 per person
Shrimp Cocktail	\$11.95 per person	Harvest Salad	\$04.95 per person

PLATED DINNER SELECTIONS (CONTINUED)

Dinner Entrées

Dinners include a Mixed Greens or Caesar Salad, Rolls and Butter and Seasonal Vegetables, Freshly Brewed "House Blend" and Decaffeinated Coffees, Specialty Teas and Dessert

Teriyaki Sea Bass

Teriyaki Glazed Sea Bass Garnished with Chives
Served with Jasmine Rice

\$58.95 per person

Grilled Tuna Steak

Grilled Tuna Steak sautéed in Lemon Herb Butter
Served with Fingerling Potatoes

\$58.95 per person

Medallions of Tenderloin

Medallions of Tenderloin with a Bordelaise Sauce
Served with Pomme William Potato

\$64.95 per person

Roast of Prime Beef

Prime Rib served with Horseradish Sauce
Red Skin Roasted Potatoes with Fresh Rosemary

\$64.95 per person

Duet Entrées

Chicken and Shrimp Scampi

Oven Roasted Rosemary Chicken Breast with a
White Wine Velouté Sauce

Shrimp Sautéed in Garlic and Butter Sauce

Served with Roasted Potatoes or Brown Rice

\$48.95 per person

Filet Mignon and Salmon

Grilled Filet Mignon with a Red Wine demi-glace and
Grilled Salmon with a Lemon Butter Sauce,

Served with a Duchess Potato

\$58.95 per person

Dessert Selections

Select One

Death by Chocolate
New York Cheesecake

Lemon or Wild Berry Sorbet
Chocolate or Vanilla Ice Cream

Carrot Cake
Deep Dish Apple Pie

Dinner Enhancements

Cup of Soup	\$02.95 per person	Caprese Salad	\$04.95 per person
Antipasto Salad	\$07.95 per person	Spinach Salad	\$04.95 per person
Crab Cakes with Lemon Aioli	\$06.95 per person	Baby Arugula Salad	\$04.95 per person
Shrimp Cocktail	\$11.95 per person	Harvest Salad	\$04.95 per person

DINNER SELECTIONS

Themed Buffet Dinners

Hot Buffet Minimum 25 Guests

Served with Freshly Brewed Regular and Decaffeinated Coffees, Specialty Teas and Dessert

The Executive Dinner Buffet

Field Greens Salad

With Candied Pecans and Bleu Crumbles, Served with Balsamic Vinaigrette

Chopped Salad

Romaine Lettuce with Red Onions, Carrot, Cauliflower, Ripe Tomatoes and Cucumber, Served with Ranch dressing
Rolls and Butter

Side Dishes

Yukon Gold Whipped Potatoes, Wild Rice Blend, Seasonal Vegetable

Entrees

Salmon with Lemon Butter Herb Sauce

Chicken Marsala

Grilled Flank Steak with a Green Peppercorn Sauce

Dessert Selections

Select One

Death by Chocolate
New York Cheesecake

Lemon **or** Wild Berry Sorbet
Chocolate **or** Vanilla Ice Cream

Carrot Cake
Deep Dish Apple Pie

\$42.95 per person

Tropicana Buffet

Cuban Salad

Lettuce Greens, Julienne Green Papaya, Ripe
Tomatoes and Cut Corn

Sides

Rolls and Butter

Black Beans and Gray Rice

Fried Sweet Plantains

Entrees

Roasted Garlic Pork Loin

Ropa Veja (Shredded Beef in a Tomato Broth)

Chicken Empanadas

Mini Desserts

Coconut Tart

Lemon Tart

Guava and Almond Empanada

Assorted Thumb Print Cookies

\$43.95 per person

Tuscan Visit Buffet

Salads

Classic Caesar Salad

Antipasto Salad

Sides

Rustic Garlic Bread

Italian Roasted Vegetables

Risotto Milanese

Entrees

Chicken Vesuvio

Braised Pork Shank Osso Buco

Farfallini Pasta Carbonara

Mini Desserts

Cappuccino Mousse Cups

Cannolis

Opera Torte

Italian Butter Cookies

\$45.95 per person

RECEPTION SELECTIONS

Reception Displays

Minimum of 15 Guests

Crudités Display

Selection of Fresh Vegetables Served with Ranch and Bleu Cheese Dips

\$5.95 per person

Harvest Fresh Fruit Display

Selection of Fresh Seasonal Fruits

\$5.95 per person

Smoked Salmon Display

Side of Smoked Salmon, Cream Cheese, Chopped Egg, Sweet Red Onion, Tomato, Capers and Parsley with

Mini Rye Rounds and Toasted Baguette Slices

\$145.95 per side

Platter Selections

Per Platter (10-12 Servings)

Salsa with Tortilla Chips	\$23.95
Hummus & Pita Chips	\$27.95
Spinach & Artichoke Dip with Tortilla Chips	\$27.95

Gourmet Cheese Display

Imported and Domestic Cheese Selections with Assorted Crackers and Crostini

\$5.95 per person

Antipasto Display

Genoa Salami, Olives, Vegetables and Provolone Cheese Served with Italian Crostini and Crackers

\$6.95 per person

Sweet Dessert Display

Mini Cannolis, Chocolate Éclairs, Lemon Tarts, Chocolate Covered Strawberries and Assorted Italian Cookies

\$10.95 per person

Fresh Seasonal Fruit	\$37.95
Fresh Vegetables with Ranch Dip	\$35.95
Cheese & Crackers	\$41.95

Reception Packages

Priced per person, per two hours of Service; minimum of 25 guests

\$130.00 Chef's Fee applicable to Stations*

Happy Hour

Gourmet Cheese and Crudités Display
Spanakopita, BBQ Hawaiian Meatballs,
Mini Tart Pizza and Southwest Chicken Egg Rolls

\$25.95 per person

Networking

Build your own Bruschetta with Pesto Chicken and Traditional Tomato toppings, Crudités and Gourmet, Cheese Display, Petite Crab Cakes, Spring Rolls, Teriyaki Beef Skewers and Assorted Mini Quiche

\$31.95 per person

Light & Festive

Gourmet Cheese and Crudités Display,
Roast Turkey Carving Specialty Station,
Smoked Salmon Mousse Canapés,
Tomato Bruschetta, Spinach Stuffed Mushrooms,
Chicken Skewers with a Sesame Ginger Sauce,
Assorted Cookies and Dessert Bars

\$43.95 per person

Time for a Party!

Antipasto, Crudités and Harvest Fruit Display,
Cantina Taco and Pasta Specialty Station,
Petite Crab Cakes with a Lemon Aioli Sauce,
Coconut Shrimp with a Sesame Ginger Sauce,
Mini Cheese Burgers on an Old- Fashioned Butter Bun,
Spanakopita, Teriyaki Beef Skewers,
Sweet Dessert Display

\$59.95 per person

RECEPTION SELECTIONS (CONTINUED)

Specialty Stations

Add to a Reception **or** Buffet

\$130.00 Chef's Fee applicable to Stations*

Mashed Potato Station

Yukon Gold Mashed Potatoes Served in a Martini Glass,
Choice of Shredded Cheese, Blue Cheese,
Mushrooms, Caramelized Onions, Bacon,
Sour Cream, Ranch Dressing, Butter and Chives

\$8.95 per person

Salad Station

Choice of Two:

Ice Berg, Spinach, Mixed Greens, Romaine Lettuce

Choice of Five Toppings:

Carrots, Tomatoes, Onions, Green & Red Peppers,
Cucumbers, Sliced Eggs, Sliced Mushrooms,
Bacon Bits, Blue Cheese Crumbles, Feta Crumbles,
Shredded Cheddar Cheese, Toasted Walnuts,
Candied Pecans, Dried Cherries

Two Types of Dressing on the Side

\$10.95 per person

Pasta Station*

Penne Pasta and Cheese Tortellini
With Marinara and Alfredo Sauces,
Served with Grilled Chicken, Fresh Spinach,
Button Mushrooms, Asparagus Tips,
Julienne Peppers, Fresh Garlic, Red Pepper Flakes,
Italian Herbs and Parmesan Cheese

\$12.95 per person

Carving Stations*

Carved to Order Served with Old-Fashioned Rolls

\$130.00 Chef's Fee applicable to all Carving Stations

Serves 20 guests

Roast Turkey Breast*

With Cranberry Mayonnaise

\$140.00

Roast Prime Rib*

With Horseradish Cream and Natural Au Jus

\$225.00

Cantina Taco Station

Chicken and Beef with Choice of Onions,
Fresh Cilantro, Tomato, Lettuce, Sour Cream,
Cheese, Guacamole and Salsa
Served on Flour **or** Corn Tortillas

\$10.95 per person

Mongolian Station*

Marinated Chicken and Beef,
Sautéed to Order with Scallions,
Julienne Onions and Red Pepper in a Mongolian Sauce
Served over Steamed Rice
Fortune Cookies

\$12.95 per person

Honey & Brown Sugar Glazed Ham*

With Dijon Mustard Mayonnaise

\$150.00

Tenderloin of Beef*

With Horseradish Cream

\$350.00

RECEPTION SELECTIONS (CONTINUED)

Cold Hors D'oeuvre Selections

Priced per 50 pieces

Served in 50 piece minimums

Antipasto Skewer	\$120.00	Shrimp Shooter	\$250.00
Boursin Cheese Cherry Tomatoes	\$110.00	Pesto Chicken Bruschetta	\$085.00
Prosciutto Wrapped Melon	\$125.00	Tomato Bruschetta	\$080.00
Portobello Mushroom Bruschetta	\$085.00	Smoked Salmon Mousse Canapés	\$175.00
Fruit Skewer	\$125.00	Deviled Eggs	\$125.00
Assorted Finger Sandwiches	\$125.00		
Hummus Dip with Pita Chips	\$3.25 per person		

Hot Hors D'oeuvre Selections

Price per 50 pieces

Served in 50 piece minimums

Chicken Satay	\$150.00	Almond-stuffed Date Wrapped in Bacon	\$175.00
with Thai Peanut or Sesame Sauce		BBQ Shrimp Wrapped in Bacon	\$160.00
Beef Satay	\$155.00	Scallops Wrapped in Bacon	\$185.00
with Thai Peanut or Sesame Sauce			
Chicken Brochettes (Skewer)	\$150.00	Spinach & Onion Stuffed Mushrooms	\$125.00
Beef Brochettes (Skewer)	\$155.00	Sausage Stuffed Mushrooms	\$125.00
Petite Chicken Tandoori Skewer	\$155.00	Vegetable Samosa Pot Sticker	\$215.00
		Chicken Pot Sticker	
Spanakopita Triangles (Phyllo)	\$155.00	with Soy Ginger Sauce	\$155.00
Portobello Mushroom Triangles (Phyllo)	\$140.00	Pork & Vegetable Pot Sticker	
Portobello Mushroom Purse (Phyllo)	\$140.00	with Soy Ginger Sauce	\$155.00
Brie with Pears & Almonds in Purse (Phyllo)	\$150.00	Spring Vegetables Empanada	\$135.00
Brie with Raspberry in Phyllo	\$150.00	Beef Empanada	\$165.00
Mini Cheese Burgers	\$175.00	Braised Short Rib & Manchego	
Mini Assorted Tart Pizza:	\$125.00	Empanada	\$165.00
Mushroom, Onions & Green Pepper, Pepperoni & Sausage		Southwestern Spring Rolls	\$145.00
Mini Assorted Quiche:	\$125.00	Vegetable Spring Rolls	\$155.00
Spinach, Broccoli & Lorraine		Spring Rolls	\$160.00
Mini Wild Mushroom Tart	\$140.00	Vegetable Egg Rolls	\$155.00
Mini Franks in a Blanket	\$130.00	Southwest Chicken Egg Rolls	\$155.00
with Honey Dijon Sauce			
Mini Potato Pancakes	\$125.00		
with Dill Sour Cream			
Mini Hot Dog with Spicy Mustard	\$145.00		
Mini Beef Wellington	\$170.00		
Mini Crab Cakes	\$180.00		
with Spicy Aioli or Remoulade Sauce			

RECEPTION SELECTIONS (CONTINUED)

Hot Hors D'oeuvre Selections (Continued)

Price per 50 pieces

Served in 50 piece minimums

Coconut Crusted Chicken Tenders with Sweet Thai Chili Sauce	\$185.00	Cheese Quesadilla Triangles	\$ 95.00
Sesame Crusted Chicken Tenders with Sweet Thai Chili Sauce	\$150.00	Vegetable Quesadilla Cornucopia with Guacamole, Salsa or Lime Cilantro Crème Fraiche	\$125.00
Macadamia Crusted Chicken Tenders with Sweet Thai Chili Sauce	\$190.00	Smoked Chicken Quesadilla Cornucopia with Guacamole, Salsa or Lime Cilantro Crème Fraiche	\$140.00
BBQ Hawaiian Meatballs	\$125.00		
Risotto & Gorgonzola Croquettes with Marinara Sauce	\$125.00		
Coconut Shrimp	\$155.00		
Crab Rangoon with Sweet & Sour Sauce	\$155.00		

BEVERAGE SELECTIONS

Minimum of 20 Guests

The Cocktail Hour

Prices are per person, by the hour. Please select Preferred or Premium Brands. Juices and Soft Drinks included.

	Preferred	Premium
First Full Cocktail Hour	\$18.00	\$20.00
Each Additional Cocktail Hour	\$09.00	\$10.00

We proudly serve as our Preferred Brands: Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Jim Beam Whiskey, Dewers Scotch, Jose Cuervo Tequila, Imported and Domestic Beers

We proudly serve as our Premium Brands: Absolut Vodka, Tanqueray Gin, Bacardi Rum, Jack Daniels Whiskey, Johnny Walker Scotch, 1800 Reposado Tequila; Imported, Domestic and Microbrew Beers

Limited Cocktail Hour

Prices per person, by the hour. Includes Imported and Domestic Beer, House Wine, Juices and Soft Drinks

First Limited Hour	\$14.00
Each Additional Limited Hour	\$07.00

Cash Bar Pricing

Cash Bar prices include all applicable taxes & service charges

Preferred Brand Cocktails	\$08.00
Premium Brand Cocktails	\$09.00
Domestic Beer	\$07.00
Imported or Microbrew Beer	\$08.00
House Wine	\$08.00
Cordials	\$10.00
Soft Drinks	\$03.25
Mineral Waters	\$03.25

Hosted Bar Pricing

Hosted Bar prices do not include tax or service charges.

Preferred Brand Cocktails	\$07.00
Premium Brand Cocktails	\$08.00
Domestic Beer	\$06.00
Imported or Microbrew Beer	\$06.50
House Wine	\$07.00
Cordials	\$08.50
Soft Drinks	\$03.25
Mineral Waters	\$03.25

Specialty Items

White Grape Juice(Non-Alcoholic)	\$16.00 per bottle
Sparkling Cider(Non-Alcoholic)	\$24.00 per bottle
House Punch (Non-Alcoholic)	\$35.00 per gallon
House Punch (Non-Alcoholic)	\$35.00 per gallon
Champagne, House	\$27.00 per bottle
Champagne Punch	\$55.00 per gallon
Champagne Toast	\$04.00 per person
House Wine	\$27.00 per bottle
Premium Wine	Priced upon Request

Bartenders are required for all bars. Labor Fee of \$130.00 for up to 4 hours per Bartender will apply. Additional hour of Bartender service is \$25.00.

Alcohol consumption must be in compliance with applicable liquor laws.

No Alcoholic Beverages will be sold to persons under 21 years of age.