



PIVOT POINT

Y U M A

A La Carte Break Items

Beverages

Bottled Water	\$ 3.00 Each
Bottled Fruit Juices	\$ 3.00 Each
Assorted Soft Drinks	\$ 3.00 Each
Powerade (20oz)/Energy Drinks	\$ 5.00 Each
Columbian Coffee, Decaf	\$ 35.00 Gallon
Regular Iced Tea	\$ 25.00 Gallon
Fresh Squeezed Orange Juice	\$ 40.00 Gallon

Savory and Sweets

Assorted Granola and Candy Bars	\$ 3.00 Each
Assorted Yogurts	\$ 3.00 Each
Ice Cream Bars	\$ 5.00 Each
Honey Roasted Peanuts	\$ 5.00 Each
Popcorn	\$ 3.00 Each
Sliced Fresh Fruit and Berries	\$ 6.00 Per Person
Chips, Salsa and Guacamole	\$ 6.00 Per Person
Assorted Breakfast Pastries	\$ 35.00 Dozen
Assorted Bagels and Cream Cheese	\$ 35.00 Dozen
Assorted Cookies and Brownies	\$ 28.00 Dozen

A taxable 20% service charge and applicable state and city taxes will be applied to all food & beverage.
Pricing subject to change.



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Theme Break

The Oasis
Cucumber Water
with Sliced Cucumbers Inside
Lemon Water
with Sliced Lemons Inside
Orange Water
with Sliced Oranges Inside
Whole Grapes
Fruit Display
Mixed Trail Mix
\$15.00 per person

The Diamond
Soft Pretzels
with Yellow Mustard
Popcorn
Assorted Sodas and Water
Array of Candy Bars
Snickers, M&Ms, Reese's
Peanut Butter, Three
Musketees
\$15.00 per person

Nutty Ideas
Peanuts, Almonds, and
Cashews in bowls
Snickers, M&Ms, and
Almond Joy
Granola Bars
Cucumber Water
with Sliced Cucumbers Inside
Lemon Water
with Sliced Lemons Inside
Orange Water
with Sliced Oranges Inside
\$18.00 per person

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Continental Breakfast
(Minimum of 25 guests)

Pastry Starter

Assorted Juices

Display of Pastries, Muffins, and Croissants

Butter, Marmalade, Preserves

Assorted Fruit Display

Freshly Brewed Columbian Coffee and Tazo Teas

\$12.75

Deluxe

Assorted Juices

Display of Pastries, Muffins, and Croissants

Bagels and Cream Cheese

Butter, Marmalade, Preserves

Assorted Fruit Display

Assorted Yogurts

Granola with 2% Milk

Freshly Brewed Columbian Coffee and Tazo Teas

\$14.75

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Plated Breakfast

All Served with Freshly Brewed Columbian Coffee, Tea, and Assorted Fruit Juices

Sunrise Breakfast

Muffins with Creamy Butter and Fruit
Preserves
Three Eggs Scrambled with Herbs
Two Bacon or one Sausage
Seasoned Red Bliss Potatoes
\$14.25

Southwest Benedict

English Muffin
Bacon
Poached Eggs
Ranchero Sauce
Shredded Cheese
Seasoned Red Bliss Potatoes
\$15.25

Elegant Breakfast

Assorted Pastries
Fruit Kabobs
Cheesy Scrambled Eggs
Bacon, Sausage or Ham
Seasoned Red Bliss Potatoes
\$15.25

Huevos Con Chorizo

Muffins with Creamy Butter and Fruit
Preserves
Scrambled Eggs with Chorizo
Bacon
Seasoned Red Bliss Potatoes
Flour Tortillas
\$16.25

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PIVOT POINT

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Breakfast Buffets

(Minimum of 25 guests)

All Served with Freshly Brewed Columbian Coffee, Tea, and Assorted Fruit Juices

Classic

Assorted Pastry Display
Fresh Fruit Display with Honey Yogurt
Scrambled Eggs and Cheese
Seasoned Potatoes O'Brien
Bacon and Sausage
\$17.25

Healthy Start

Freshly made Smoothie of the Day
Fruit Salad with Lime and Mint
Assorted Fruit Yogurt Granola Parfait
Egg Beaters Scrambled with Diced Vegetables
Bran Muffins
\$19.25

Early European Buffet

Fresh Fruit Display with Honey Yogurt
Assorted Yogurts
Scrambled Eggs and Cheese
Seasoned Potatoes O'Brien
Bacon and Sausage
Sliced Ham and Salami
Sliced Cheese
Granola
Assorted Breads Display
\$20.95

Yuma Border Buffet

Buffet Includes:
(Salsa, Sour Cream and Guacamole)
Fresh Fruit Display
Southwest Breakfast Potatoes
Coffee Cake and Breads
Refried Pinto Beans
Freshly Brewed Columbian Coffee and Tea
Choice of one Breakfast Entree
Huevos a la Mexicana
Scrambled Eggs, Serrano Peppers, Tomatoes,
Onions
or
Huevos Con Chorizo
Scrambled Eggs, Chorizo with Flour Tortillas
\$19.95

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PIVOT POINT

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Plated Luncheon Salads and Sandwiches

All Entrees Served with Freshly Brewed Columbian Coffee and Iced Tea

Chicken Caesar Salad

Fresh Local Romaine Lettuce with Croutons,
Asiago Cheese and Creamy Caesar Dressing

Rolls and Butter

\$15.95

With Flank Steak

\$17.95

With Shrimp

\$18.95

Original Cobb Salad

Chopped Lettuce, Julienned Turkey Breast,
Olives, Bacon Bits, Diced Roma Tomatoes
Bleu Cheese Crumbles, Avocado, Hard Boiled

Eggs and Brown Derby Vinaigrette

Rolls and Butter

\$16.95

Asian Chicken Salad

Ginger Marinated Grilled Chicken Breast on Bed of Napa Cabbage

Red Onion, Jicama, Bell Peppers

Mandarin Oranges Tossed in Sesame Tamari Vinaigrette or Sesame Wasabi Vinaigrette

Rolls and Butter

\$16.95

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Pivot Club Sandwich

Sliced Turkey, Cucumber, Avocado, Roma
Tomato, Bacon on Whole Wheat Bread
Served with Southwest Coleslaw
\$16.25

Black Forest Ham and Brie

Shaved Black Forest Ham on Sourdough
Bread with Sliced Roma Tomatoes, Spinach
Leaves, Brie Cheese and Stone Ground
Mustard Mayo with Southwest Coleslaw
\$16.25

Marinated Chicken Sandwich

Chicken Breast Marinated with Southwest
Spice, Grilled Romaine Lettuce, Sharp
Cheddar Cheese, Topped with Pineapple Pico
de Gallo Served with Southwest Coleslaw
\$16.25

Roast Beef Sandwich

Roasted Top Sirloin of Beef with White
Cheddar on Sourdough Ciabatta Roll with
Southwest Coleslaw
\$16.25

**Above Sandwiches can be Prepared "To Go" and will Include Potato Chips, Whole Seasonal
Fruit, Cookies, and Condiments at \$17.95**

Add Assorted Soda or Bottled Water at \$3.00

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Plated Hot Luncheons

All Hot Luncheons Served with
Chef's Choice of Starch and Seasonal Vegetables
Dinner Rolls and Butter
Freshly Brewed Columbian Coffee and Tazo Tea

Add House Side Salad

\$2.95 per Person

Entrees:

Tuscan Pasta Chicken

Chicken Breast with Prosciutto, Feta Cheese,
Asiago Cheese, Roma Tomatoes, Zucchini
Squash, Tossed with Penne Pasta and a Basil
Pasta Sauce
\$16.25

Grilled Herb Marinated Chicken

\$16.25

Chicken Poblano

Mexican Spiced Grilled Chicken, Covered
with a Roasted Poblano Pepper Cream Sauce,
Topped with Diced Tomatoes and Scallions
\$16.25

Mexicali Pork Slices

Oregano, Fennel, Thyme Roasted Pork
Tenderloin with a Mandarin Orange White
Wine Glaze
\$17.95

Mexican Spiced Rubbed Flank Steak with Ranchero Sauce

Paprika, Cumin, Chipotle Pepper Spice
Grilled with Lime Butter and Finished with
our Ranchero Sauce
\$17.95

Chicken Cordon Bleu

Chicken Breast Stuffed with Prosciutto and
Asiago Cheese, Breaded with Thyme and
Rosemary Panko, Served with White Wine
Cream Sauce
\$17.95

Barbacoa

Slow Cooked Shredded Sirloin Tip with our own House Chili Sauce Served with Spanish Rice
and Refried Beans and Flour Tortillas
\$17.95

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PIVOT POINT

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Hot Lunch Buffet

(Minimum of 25 guests)

Field Green Salad Bar
Bowtie Pasta Salad
Homemade Potato Salad

Choice of Two Entrees:

Asiago Chicken

Asiago Cheese, Fresh Herbs, and Seasoned Panko Bread Crumbs Coated over a Chicken Breast Fried then Baked to Perfection. Served with a Smooth Chicken Gravy

Roasted Chicken Breast with Fennel, Roma Tomatoes and Olives

Sauteed Olive, Roasted Fennel and White Wine Combined to make a Rich Burreblanc Glaze, Garnished with Fennel Leaf, Parsley, and Diced Tomatoes

Southwest Flank Steak with Ranchero Sauce

Paprika, Cumin, Chipotle Pepper Spice Grilled with Lime Butter and Finished with our Ranchero Sauce

Grilled Tilapia Filet with Citrus Black Bean Compote

Pineapple, Black Bean Puree, Diced Tomatoes, with Grilled Scallions Garnished with Cilantro

Chicken Marsala

Flour Dusted, and Coated in a Variety of Seasonal Mushrooms with Marsala Red Wine Garnished with White Scallions

Barbecued Pork Loin Medallions

Prepared with House Hickory Barbecue Sauce

Chefs Choice of Starch of the Day, Vegetable of the Season and Rolls and Butter

Freshly Brewed Columbian Coffee and Iced Tea Service

\$24.95

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PIVOT POINT

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Italian Buffet

(Minimum of 25 guests)

Antipasto Display

Fresh Mozzarella and a Variety of other Cheeses, Prosciutto di Parma, Assorted Olives, Cheese Stuffed Tomatoes, Grilled Vegetables and Sausage Assortment

Fresh Italian Style Garden Salad

Sliced Mushrooms, Shaved Bermuda Onions, Roma Tomatoes, Sliced Cucumber Moons and Garlic Croutons with Chef Selected Dressings

Assorted Flatbread Pizzas

Stuffed Shells with Classic Ricotta Cheese Filling Sauced with Tomato Basil Crème

Chefs Choice of Dessert

Freshly Brewed Columbian Coffee and Iced Tea Service

\$28.95

Note: Lunch Buffets Served After 2:00PM Are Subject to a \$3.95 per Person Surcharge

A taxable 20% service charge and applicable state and city taxes will be applied to all food & beverage.
Pricing subject to change.



Midwest Style Buffet

(Minimum of 25 guests)

Salad Bar

Fresh Greens with a Selection of Toppings and Assorted Dressings

Beef Burgundy En Croute Tenderloin Tips

Simmered in Burgundy Wine and Finished with Veal Demi Glaze Topped with Puffed Pastry

Southern Fried Chicken Marinated in Buttermilk and Herbs

Garlic Mashed Potatoes Topped with Cheddar Cheese

Green Bean Casserole French Style

With Smoked Bacon, Mushrooms and Cheese Topped with Crispy Onions

Macaroni and Cheese

Tubetti Pasta Baked in White Cheddar and Fontina Cheese Sauce Topped with Savory Bread
Crumbs

Chefs Choice of Dessert

Freshly Brewed Columbian Coffee and Iced Tea Service

\$30.95

Note: Lunch Buffets Served After 2:00PM Are Subject to a \$3.95 per Person Surcharge

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PIVOT POINT

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Southwestern Style Buffet

(Minimum of 25 guests)

Fresh Jicama, Papaya and Cucumber Salad Marinated in Raspberry Chipotle Vinaigrette

Build Your Own South of the Border Tacos

Grilled Chicken
with Bell Peppers
Barbacoa Beef

Served with Cilantro Lemon Rice, Southwestern Potatoes and Chorizo, Warm Flour Tortillas, Salsa Verde, Salsa Rojo, Guacamole, Sour Cream, Shredded Iceberg Lettuce and Jack Cheese

Assorted Fruit Empanadas

Freshly Brewed Columbian Coffee and Iced Tea Service

\$25.95

Note: Lunch Buffets Served After 2:00PM Are Subject to a \$3.95 per Person Surcharge

A taxable 20% service charge and applicable state and city taxes will be applied to all food & beverage.
Pricing subject to change.



Tailgater Buffet

(Minimum of 25 guests)

Roasted Red Skinned Potato Salad with Smoked Bacon

Creamy Cole Slaw

Home Style Chili

Served with Chopped Onion, Shredded Cheddar Cheese and Sour Cream

BBQ Style Chicken Wings

With Bleu Cheese Dip

Grilled Hamburgers and Bratwurst with Sauerkraut

Served with American, Swiss, and Cheddar Cheese, Ketchup, Mustard, Onions, Tomatoes, Relish, Kosher Pickle Spreads, Shredded Iceberg Lettuce, and Sport Peppers

Potato Chips and Pretzels

Bakery Fresh Assorted Cookies and Brownies

Freshly Brewed Columbian Coffee and Iced Tea Service

\$27.95

Note: Lunch Buffets Served After 2:00PM Are Subject to a \$3.95 per Person Surcharge

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Hilton Garden Inn Deli Buffet
(Minimum of 25 guests)

Homemade Potato Salad

Southwest Cole Slaw

Field Greens with Choice of (2) Dressings

Shredded Carrots, Roma Tomatoes, Sliced Mushrooms, Shredded Cheese, Croutons, and Cucumbers

Sliced Black Forest Ham, Roasted Smoked Turkey Breast, Roast Beef, Cheddar, Pepper Jack, Swiss, and Provolone Cheeses

Sliced Tomato, Lettuce Leaves, Red Onion, Pepperoncini's, Kosher Dills, Mayonnaise and Mustard

Assorted Breads and Rolls

Bakery Fresh Assorted Cookies and Brownies

Columbian Freshly Brewed Coffee and Iced Tea

\$ 22.95

Note: Lunch Buffets Served After 2:00PM Are Subject to a \$3.95 per Person Surcharge

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Hors d' oeuvres

Served in increments of 50

Southwest Chicken Tart \$225.00	Chorizo Cotija Filled Dates \$225.00
Chicken and Cheese Quesadilla \$175.00	Mini Assorted Quiche \$200.00
Chicken Flautas and Queso \$150.00	Tomato Feta Bruschetta \$200.00
Chicken Kabobs \$150.00	Fruit Kabobs \$300.00
Beef Kabobs \$225.00	Chicken Wings \$225.00
Antipasto Skewer \$200.00	Spring Rolls \$200.00
Sliced Beef and Caramelized Onion on Crostoni \$225.00	Shrimp Cocktail \$275.00
Smoked Salmon with Curry Cream Cheese on Toast Points \$275.00	Tarragon Goat Cheese and Crushed Walnuts on Panetini \$200.00

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Displays:

Pricing Based on 25 People/ Minimum of 25 People is required

Seasonal Fruit

Pineapple, Cantaloupe, Honeydew, Grapes,
and Strawberries
\$240.00

Garden Platter

Seasonal Fresh Vegetables, Ranch Dressing,
and Hummus
\$200.00

Cheese Board

Assorted Domestic and Imported Cheeses with
Grapes and Assorted Crackers
\$300.00

Caprese

Sliced Roma Tomato, Mozzarella Cheese, Basil
Leaves with an Orange Balsamic Glaze
\$200.00

Antipasto

Genoa Salami, Proscuitto, Buffalo Mozzarella,
Marinated Mushrooms, Pepperocinis,
Roasted Bell Peppers, Olives, and Sliced
Baguettes
\$300.00

Bruschetta

Diced Roma Tomatoes, Feta Cheese, Balsamic
Glaze, Served with Crostini
\$200.00

Carvery:

Ham

Pineapple Ham Roast
\$325.00

Tenderloin

Savory Crusted with a House Rub
\$425.00

Pork Loin

Herb Crusted Pork Loin
\$325.00

Turkey

Butter Based Stuffed Turkey
\$325.00

\$100.00 Carver Fee will be applied on all Carvery Stations

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Bars:

Pricing Based on 25 People/ Minimum of 25 People is required

Slider Station

Beef Sliders, BBQ Shredded Pork,
Condiments, Mini Pretzel and Slider Buns
\$325.00

Baked or Mashed Potato Bar

Skinned Red Bliss Mashed
Traditional Mashed
Garlic Mashed
Diced Tomatoes, Bacon Bits, Olives, Scallions,
Shredded Cheese, Asiago Cheese, Butter Balls,
Horseradish, Sour Cream, Red Onion
\$325.00

Taco Bar

(Pricing Based on 2 Tacos per Person)
Your Choice of Spiced Beef or Shredded
Chicken
Hard Yellow Taco Shells, Shredded Lettuce,
Diced Roma Tomatoes, Onions, Shredded
Cheeses, Salsa and Sour Cream
\$325.00

Caesar Salad Bar

Freshly Cut Romaine with Herbed Croutons,
Asiago Cheese and Caesar Dressing
\$250.00

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Plated Dinners

All Entrees Served with House Salad, Chef's Choice of Starch and Seasonal Vegetables, and Rolls and Butter

Includes Freshly Brewed Columbian Coffee, Tea and Ice Tea Service
Upgrade to a Caesar Salad or Spinach Salad for an additional \$1.95 per plate

Entrees:

Prime Rib of Beef

Sweet Au Jus and Creamy Horseradish
\$33.95

Sliced Roasted Tenderloin

With Mushroom Bacon Gravy
\$35.95

Asiago Chicken

Asiago Cheese, Fresh Herbs, and Seasoned Panko Bread Crumbs Coated over a Chicken Breast Fried then Baked to Perfection. Served with a Smooth Chicken Gravy
\$25.95

Braised Short Ribs

Sweet and Spicy Marsala Red Wine Glaze Slow Braised to Perfection
\$33.95

Pan Seared Salmon Fillet

Seasoned Salmon Fillet Seared with Pear Mint Chutney
\$28.95

Roasted Pork Loin Medallions

Slow Roasted in a Variety of Seasonings
\$25.95

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Chicken Cordon Bleu

Chicken Breast Stuffed with Prosciutto and Asiago Cheese, Breaded with Thyme and Rosemary Panko, Served with White Wine Cream Sauce
\$27.95

Chicken Poblano

Mexican Spiced Grilled Chicken, Covered with a Roasted Poblano Pepper Cream Sauce, Topped with Diced Tomatoes and Scallions
\$25.95

Mexican Spiced Rubbed Flank Steak with Ranchero Sauce

Paprika, Cumin, Chipotle Pepper Spice Grilled with Lime Butter and Finished with our Ranchero Sauce
\$28.95

Chicken Marsala

Flour Dusted, and Coated in a Variety of Seasonal Mushrooms and Marsala Red Wine, Garnished with White Scallions
\$26.95

Barbacoa

Slow Cooked Shredded Sirloin Tip with our own House Chili Sauce Served with Spanish Rice and Refried Beans
\$28.95

Duet Plates

Beef Filet & Chicken Cordon Bleu \$41.95

Beef Filet & Pork Medallions \$41.95

Beef Filet & Salmon \$43.95

Beef Filet & Grilled Shrimp \$46.95

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Dinner Buffet

Mediterranean Flavors

(Minimum of 50 guests)

Caesar Salad Display

Caprese Display

Chicken Piccata

Italian Spiced Flour Dusted Chicken Breast Sautéed
Surrounded by a Lemon Caper Sauce

Baked Penne Pasta with Italian Sausage

Penne Pasta Cooked Al Dente then Baked with Bell Peppers, Zucchini, Yellow Squash, Marinara
Sauce, Italian Sausage and Asiago Cheese

Vegetable Primavera

Zucchini, Squash, Roma Tomatoes and Garlic Sautéed in Olive Oil, Italian Herbs and Roasted
Vegetable Stock then Tossed with Fettuccine

Rustic Bread and Breadsticks

Olive Oil and Balsamic Vinegar Boats

Stuffed Cannolis (Has Pistachios in filling)

Includes Freshly Brewed Columbian Coffee, Tea and Ice Tea Service

\$34.95

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Build Your Own Buffet
(Minimum of 50 guests)

Field Greens with Choice of (2) Dressings
Shredded Carrots, Roma Tomatoes, Sliced Mushrooms, Shredded Cheese, Croutons, and Cucumbers.
Caesar Salad
Waldorf Salad

Choice of Two Entrees:

Pork Loin Medallions	Chicken Poblano
Asiago Chicken	Salmon with Pear Mint Chutney
Meat Lasagna	Chicken Marsala

Choice of Starch and Vegetable:

<u>Starch</u>	<u>Vegetable</u>
Potato Medallions	Vegetable Primavera
Roasted Red Skin Potato	Broccolini
Mashed Potato	Squash Zucchini Red Pepper Medley
Au Gratin Potato	Green Beans Almandeine
Rice Pilaf	Succotash
Spanish Rice	Honey Glazed Carrots
Pasta Marinara	

Choose a Carvery:

Ham	Prime Rib
Pineapple Ham Roast	<i>Sweet AuJus and Creamy Horseradish</i>
Pork Loin	Turkey
Herb Crested Pork Loin	Butter Based Stuffed Turkey

Includes Freshly Brewed Columbian Coffee, Tea and Ice Tea Service.
\$45.95

A taxable 20% service charge and applicable state and city taxes will be applied to all food & beverage.
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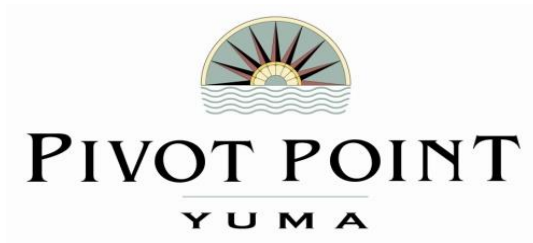
PIVOT POINT

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Desserts

Layered Chocolate Cake	\$4.95
Carrot Cake	\$4.95
Chocolate Mousse Cake	\$4.95
Lemon Cake	\$4.95
Tiramisú	\$4.95
Apple Pie	\$4.95
Pecan Pie	\$5.95
Cheesecake	\$6.95
Raspberry Cheesecake	\$6.95
Chocolate Thunder	\$4.95
Red Velvet Cake	\$4.95
Strawberry Shortcake	\$4.95
Mixed Fruit Cup	\$4.95
Chocolate Mousse	\$3.95

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Premium Brand Liquor

Absolut Vodka, Cuervo Gold Tequila, Bacardi Rum, Johnny Walker Black Scotch, Crown Royal,
Tanqueray Gin, Captain Morgan

Cordials: On Request with Market Value

Amaretto DiSaronno, Courvoisier, Bailey's Irish Cream, Kahlua, Grand Marnier

Cash Bar Pricing

Mixed Drinks - \$8.00 Per Drink
Domestic Beer by the Bottle - \$4.50 Each
Imported Beer by the Bottle - \$5.50 Each
Wine by the Glass - \$7.00 Each
Sodas - \$3.00 Each
Bottled Waters-\$3.50 Each
Kiddie Cocktails - \$3.50 Each

Host Bar Pricing

Mixed Drinks - \$7.50 Per Drink
Domestic Beer by the Bottle - \$4.00 Each
Imported Beer by the Bottle - \$5.00 Each
Wine by the Glass - \$6.50 Each
Sodas - \$2.50 Each
Bottled Waters-\$3.00 Each
Kiddie Cocktails - \$3.00 Each

House Beers include: Budweiser, Bud Light, Miller Lite, and Coors Light
Premium Beers include: Corona and Blue Moon

Our House Wine is Trinity Oaks. Wine Selections Include: Chardonnay, Merlot,
Cabernet and Sutter Home White Zinfandel
(Wine charged by the bottle is \$27.00 per bottle)

Keg Beer Pricing:

Domestic Beer Keg - \$350.00 per Keg
Imported Beer Keg - *Pricing based on current market value

Champagne

House Champagne is \$28.00 Per Bottle
Non-Alcoholic Champagne is \$14.00 Per Bottle

Special Liquor requests will be charged accordingly and must be ordered no later than
Two weeks prior to the function date. Our beverage selections are subject to change.

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Banquet Bars
House Brand Liquor

Sobrieski Vodka, Juarez Gold Tequila, Cruzan Rum, J&B Scotch,
Evan Williams, and Gordon's Gin or Gilbey's

Cash Bar Pricing

Mixed Drinks - \$7.00 per Drink
Domestic Beer by the Bottle - \$4.50 Each
Imported Beer by the Bottle - \$5.50 Each
Wine by the Glass - \$7.00 Each
Sodas - \$3.00 Each
Bottled Waters-\$3.50 Each

Host Bar Pricing

Mixed Drinks - \$6.50 per Drink
Domestic Beer by the Bottle - \$4.00 Each
Imported Beer by the Bottle - \$5.00 Each
Wine by the Glass - \$6.50 Each
Sodas - \$2.50 Each
Bottled Waters-\$3.00 Each

House Beers include Budweiser, Bud Light, Miller Lite, and Coors Light

Our House Wine is Trinity Oaks. Wine Selections Include: Chardonnay, Merlot,
Cabernet and Sutter Home White Zinfandel
(Wine charged by the bottle is \$27.00 per bottle)

Keg Beer Pricing:

Domestic Beer Keg - \$350.00 per Keg
Imported Beer Keg - *Pricing based on current market value

Champagne

House Champagne is \$28.00 Per Bottle
Non-Alcoholic Champagne is \$14.00 Per Bottle

Special Liquor requests will be charged accordingly and must be ordered no later than
Two weeks prior to the function date. Our beverage selections are subject to change.

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