#### Breakfast

Plated Breakfast Breakfast Buffets Breakfast Stations Breakfast Buffet Enhancements Beverage Enhancements

#### Breaks

Themed Breaks Break Enhancements

### Beverage Enhancements

#### Lunch

Plated Lunch Lunch Buffet Du Jour Executive Lunch

#### Dinner

Plated Dinner Dinner Buffets

### Reception

Hot / Cold Action Stations Carving & Specialty Stations Reception Enhancements

Bar

### <u>Breakfast</u>

Priced per person, unless otherwise noted.

All breakfast menus include:

Tazo® Teas | *We Proudly Brew Starbucks Coffee* 3 juices, including fresh squeezed orange, grapefruit & white cranberry.

## **Plated Breakfast**

2 course table d'hote menu

## Seasonal Fruit Compote | Vanilla Cream

Choice Of:

Shirred Eggs | 40 Artichokes | Parmesan Cheese | Applewood Smoked Bacon | Country Sausage

#### Filet de Bouef | 45

Poached Eggs | Sliced Tomato | Choron Sauce

#### **Crepe** | 41

Spinach Tomato Morel Mushroom | Mornay Sauce

Quiche Lorraine | 39

Sautéed Spinach

### **Breakfast Buffets**

### European Continental | 39

Danish Pastries | Royal Scones | Croissants

### New York Bagel | 41

3 Bagel Flavors | Plain and Flavored Cream Cheese

### Smoked Salmon | 44

Traditional Sides | New York Bagel Stand

#### The Healthy | 44

Seasonal Whole Fruit | Sliced Fresh Fruit | Greek Yogurts | Swiss Granola| Bircher Muesli | Low-fat Bran Muffins

#### Frittata Provencal | 53

Frittata Provencal & Scrambled Eggs | Lyonnaise Potato | Cheese & Charcuterie | Baguette | Birchermüsli | Greek Yogurt | European Continental

## The Hearty | 53

Herbed Scrambled Eggs | Applewood Smoked Bacon | Country Sausage| Breakfast Potatoes | Grilled Vegetable du Jour | Steel-Cut Oatmeal| Broiled Tomato Provencal | European Continental

## **Breakfast Stations**

Priced per person. 1 Chef/50 People | Fee will be applied to all stations | 150

### **Omelet Station** | 22

Country Fresh Eggs | Egg Whites | Egg Beaters

Choose 2: Gruyere | Cheddar | Chevre | Provolone | Gouda | Feta

Choose 3: Black Forest Ham | Country Sausage | Applewood Bacon | Andouille | Chorizo | Turkey Sausage

Choose 4: Spinach | Scallions | Portobello Mushrooms | Red Onions | Bell Pepper | Tomatoes | Leeks | Caramelized Onion | Asparagus | Broccoli

#### Cereal Station | 13

Birchermüsli | Steel-Cut Oatmeal | Assorted Cereals | Bananas | Sliced Strawberries

#### Smoked Salmon Station | 24

Capers | Red Onion | Hard Boiled Egg Whites & Yolks | Chopped Parsley | Cream Cheese | Assorted Bagels

#### Crepe Station | 19

Strawberry | Ricotta & Orange | Nutella | Apple-Raisin-Cinnamon

#### **Belgian Waffles Station**| 14

Maple Syrup | Whipped Cream | Whipped Butter | Fruit Compote

#### **Tiramisu Toast Station**| 14

Maple Syrup | Whipped Cream | Whipped Butter | Fruit Compote

### Whole Wheat Ricotta Orange Pancakes Station | 14

## **Breakfast Buffet Enhancements**

Priced per dozen when added to breakfast buffets

### From the Bakery | 70

## Breakfast Biscuit or Croissant | 85

Croissants S Royal Scones H Bagels S Sticky Pecan Buns S Cinnamon Rolls Muffins | Bran | Blueberry | Cranberry Nut **Egg** Mini Strudels Danish Pastries

### Sausage | Egg| Cheddar Black Forest Ham | Egg| Gruyere Swiss Cheese | Egg Smoked Salmon | Egg

## Egg Add-ons

Hard-Boiled Eggs | 30 Quiche Lorraine Tart | 85

## **Breakfast Buffet Enhancements**

Priced per person when added to breakfast buffets.

## **The Favorites**

Individual Fruit Yogurt | Low-Fat Yogurt | 6 Parfait Yoghurt| Berries | Granola | 7 Cereals | 6 Granola | 6 Irish Steel-Cut Oatmeal | 8 Belgian Waffles | 9 Tiramisu Toast | 9 Birchermüsli | 6

#### **Breakfast Meats**

Smoked Applewood Bacon | 7 Country Sausage| 7 Turkey Sausage| 7 Turkey Bacon| 7 Black Forest Ham| 7 Canadian Bacon| 7 Charcuterie| Cured Meats| Cheeses| 14

## Fruits & Vegetables

Sliced Fruit | 7 Seasonal Whole Fruits | 4 Grilled Asparagus | 7 Broiled Tomatoes | 5

### **Beverage Enhancements**

Priced per item, unless otherwise noted.

We Proudly Brew Starbucks Coffee | \$135/gallon

Naked Juice Organic Smoothies: Berry-Vegetable | Blue Machine (blueberry) | Red Machine (pomegranate & strawberry) | 8

Individual Milk | 6Bottled Juice | 7 Soft Drinks | 6 FIJI Water | 8 Bottled Water | 6 Natura® Water | 1/person Red Bull | 9 vitaminwater® | 8 Tazo® Iced Teas | 7 Champagne Toast | 12 Blood Orange Pomegranate Mimosa | 15

## **Themed Breaks**

Priced per person (minimum 30 guests)

### Fruit Pastry Shoppe | 18

Apple Strudel | Berry Crisp | Seasonal Sliced Fruit | Frangipane Fruit Tart

### Fit & Fun | 16

Greek Fruit Yogurts | Seasonal Whole Fruit | Power Bars

#### Afternoon Tea | 25

Royal Scones | Devonshire Cream | Fruit Marmalade | Mini Fresh Fruit Tarts | Assorted Tea Sandwiches | Smoked Salmon | Roast Beef | Watercress | Cheddar & Apple

#### Build Your Own Trail Mix | 20

Swiss Granola| Raisins | Chocolate Chips | Assorted Nuts | Dried Cranberries | M&M'S®

#### A Chicago Tradition | 24 (Minimum 30 People)

Individual bags of Garrett Popcorn Shops Popcorn: CaramelCrisp® | CheeseCorn<sup>™</sup> | Buttery

#### Crudités | 18

Seasonal Sliced Fruit & Vegetable Crudités | Sweet & Savory Sauces

#### Gelato | 23

Italian Gelato | Hazelnut | Vanilla | Chocolate | Strawberry | Lemon | Mango

#### Penny Candy Store | 19

Jelly Beans | Gummy Bears | Mike & Ike | Swedish Red Fish | Sugar Babies | M&M's | Junior Mints

#### Cupcake Craze Break | 21

Assorted Mini Cupcakes: Vanilla | Chocolate | Red Velvet

## **Break Enhancements**

Priced per dozen

### Snacks

Bavarian Pretzel | Country Dijon | 120 Hi-protein Seed Pretzel | Honey Mustard| 120 Double Chocolate Rocky Road Cookies | 85 Chocolate Chip Cookies | 85 Oatmeal Raisin Cookies | 85 Peanut Butter Cookies | 85 Chocolate Dipped Pretzel Stick | 75 Double Chocolate Brownies | 85 White Chocolate Blondies | 85 100 Calorie Right Bites | 65 Greek Fruit Yogurt | 84 French Macaroon | 125 Swiss Truffles | 95 Petite Éclairs | 95 Granola Bars | 70 Candy Bars | 80 Baklava | 120

## **Beverage Enhancements**

Priced per item, unless otherwise noted

We Proudly Brew Starbucks Coffee | \$135/gallon

Naked Juice Organic Smoothies | Berry-Vegetable | Blue Machine (Blueberry) | Red Machine (pomegranate & strawberry) | 8

Individual Milk | 6 Bottled Juice | 7 Soft Drinks | 6 FIJI Water | 8 Bottled Water | 6 Natura® Water | 1/person Red Bull | 9 vitaminwater® | 8 Tazo® Iced Teas | 7 Champagne Toast | 12 Blood Orange Pomegranate Mimosa | 15

## Plated Lunch

Entrée priced per person based on a 3 course table d'hôte menu. 4th course add for \$10 per person.

#### All plated lunches include:

Choice of seasonal soup or salad | artisan bread | dessert | coffee | iced tea service

### Seasonal Soup

Winter: Acorn Squash Soup | Chestnut Soup | Roast Parsnip Soup Spring: Spring Garden Vegetable Soup | Asparagus Soup | Wild Mushroom Soup Summer: Tomato Gazpacho Soup | Carrot Apple Bisque | Tomato Basil Bisque Fall: Celery Root Truffle Soup | Beef Barley Soup | Potato Leek Soup

#### Salad

Belgian Endive & Bibb Lettuce with Radish | Apple Vinaigrette Arugula Watercress & Fennel Salad | Toasted Walnuts | Citrus Vinaigrette Caesar Salad | Foccacia Crostini | Shaved Parmesan | Parmesan Pepper Dressing Baby Field Greens | European Cucumber | Tear-Drop Tomato | Balsamic Vinaigrette

## Plated Lunch Entrée | Priced per person

Dijon Honey Glazed Salmon | 58 Sustainable Fish of the Season | 60 Roast Chicken Breast | Warm Panzanella | Tomato Ragu | 54 Lemon Tarragon Chicken | 52 Beef Bourguignonne | Fingerling Potatoes | Pearl Onions | Baby Carrots | 63 Provencal Style Short Rib | Creamy Polenta | 66 Gemeli Smoked Chicken Pasta | Roasted Red Pepper | Toasted Pine Nuts | 52

## Vegetarian Entrée | Priced per person

Asiago Gnocchi | Roasted Acorn Squash | Spinach | Caramelized Onion | Lemon Truffle Cream | 46 Ratatouille Vegetable Strudel | Warm Tuscan Bean Salad | 44 Baby Vegetables | Israeli Cous Cous | Saffron Broth | 40 Vegan Spinach Mushroom Ravioli | Stewed Tomatoes | White Bean Ragout | 48

### Salad Entrée | Priced per person

Mediterranean Shrimp Salad | Romaine | Feta | Tomato | Cucumber | Red Onion | Roasted Garlic | Red Wine Vinaigrette | 39 Grilled Chicken Caesar Salad | Romaine | Parmesan Cheese | Sourdough Bread Croutons | Parmesan Pepper Dressing | 33 Salmon Nicoise Salad | Mixed Greens | Tomato Wedges | Hard Boiled Egg | Green Beans | Croutons | Balsamic Vinaigrette | 37 Asian Chicken Salad | Sesame Ginger Vinaigrette | Fried Wonton Crisps | 35

### Dessert

Tiramisu Lemon Meringue Tart Grand Marnier Pound Cake | Mascarpone Cream | Mixed Berries Cheese Cake | Morello Cherries | Caramel Sauce Flourless Chocolate Cake | Whipped Cream | Berries

Apple Strudel Crème Anglaise

### Lunch Buffet Du Jour

Priced per person

### Monday - Mediterranean | 60 on Monday only | 75 all other days

Chicken Lemon Soup Mushroom Ala Greque Salad Greek Green Salad | Tomato | Cucumber | Red Onion | Olive | Feta Tabouli Salad Sustainable Fish of the Season | Couscous | Lemon Parsley Chicken Baba Ghanoush Nut Rice Pilaf Roast Zucchini | Yellow Squash With Mint | Parsley Honey Yogurt Custard Orange Glazed Almond Pavé Baklava

Tuesday – España | 60 on Tuesday only | 75 all other days

Potato Saffron Soup White Bean| Red Onion | Egg Salad | Roasted Garlic & Red Wine Vinaigrette Romaine Hearts Salad | Lemon Garlic Dressing Pimento Artichoke Salad | Goat Cheese | Garbanzo Beans Chili Rubbed Flank Steak | Rioja Wine Sauce Paella| Chicken| Shrimp | Mussels Spicy Red Bliss Potato Roasted Cauliflower Churros Lemon Cake Dulce de Leche Tart

## Wednesday - Be Italian | 60 on Wednesday only | 75 all other days

Tomato Basil Bisque Baby Spinach | Orange Segments | Fennel Salad | Pignoli | Citrus Vinaigrette Antipasto Salad Scallopine Chicken | Spicy Italian Sausage | Charred Tomato | Rosemary Grilled Striploin | Roast Garlic | Thyme Grilled Vegetable Fusilli Pasta | Pesto Cream Asiago Creamed Spinach Candied Orange Fennel Biscotti Pistachio Panna Cotta Chocolate Hazelnut Tart

## Thursday - The French Cafè | 60 on Thursday only | 75 all other days

Potato Leek Veloute French Green Bean Salad | Champagne Vinaigrette Vegetarian Nicoise Salad Chicken Coq Au Vin Fish of the Season Potato au Gratin Vegetables à la Provençal French Baguette | Brioche Rolls Opera Cake Crème Puffs Financier

Every Day - Sweet Home Chicago Deli | 60 on Thursday only | 75 all other days

Garden Vegetable Soup Mixed Field Greens| Balsamic Vinaigrette German Potato Salad Assorted Sliced Bread Albacore Tuna Salad Sliced Ham | Turkey | Corned Beef Hot Italian Beef | Hoagie | Giardiniera Braised Bratwurst | Grilled Onions Lettuce Tomato | Pickle | Onion | Pepperoncini| Peppers Swiss| Cheddar Cheese Double Chocolate Brownies White Chocolate Blondies

## **Executive Lunch**

Priced per person | Maximum 125 people All 3 courses are presented on small plates served bento box style Includes Tazo® Teas | *Starbucks Coffee* 

### Swiss Executive Luncheon | 60

## Salad

Choose 1:

Baby Spinach | Strawberries | Blue Cheese | Red Onion | Raspberry Vinaigrette Red Oak Leaf Lettuce | Shaved Fennel | Toasted Walnuts | Citrus Vinaigrette Heart of Romaine | Herb Croutons | Parmesan | Caesar Dressing Mixed Greens | Cucumber | Tear Drop Tomato | Balsamic Vinaigrette

## Entree

### Choose 1:

Fish of the Season Roasted Chicken | Capers & Artichokes Braised Short Rib | Creamed Leeks Beef Bourguignonne Grilled Top Sirloin Steak | Shallots

## Dessert

Choose 1:

Chocolate Caramel Tart Tiramisu Lemon Meringue Tart Fruit Tart Grand Marnier Pound Cake | Mascarpone Cream | Mixed Berries Cheese Cake | Morello Cherries | Caramel Sauce Apple Strudel Crème Anglaise

## **Plated Dinner**

Entrée priced per person based on a 3 course table d'hôte menu | 4th course add |16 per person

#### All plated dinners include:

Choice of appetizer, seasonal soup, salad or intermezzos | artisan bread | dessert | coffee

### Appetizers

Roasted Red Pepper Risotto Cake | Braised Escarole | Cipollini Onions Alsatian Onion| Bacon and Gruyere Tart | Petite Salad | Champagne Vinaigrette Sautéed Shrimp | Leeks | Swiss Chard | Champagne Sauce Seared Sea Scallops | Puff Pastry Crisp | Celery Root Puree | Truffle Coulis Crab Cakes | Piperade of Sweet Peppers Gratin of Ratatouille and Chevre | Garlic Crostini

### **Seasonal Soups**

Winter: Acorn Squash | Chestnut | Roasted Parsnip Spring: Spring Garden Vegetable | Asparagus | Wild Mushroom Summer: Tomato Gazpacho | Carrot Apple Bisque | Tomato Basil Bisque Fall: Celery Root Truffle | Beef Barley | Potato Leek

### Salads

Mushroom | Pickled Red Onion Salad | Sherry Gelee | Mache Baby Spinach Salad | Strawberries | Blue Cheese | Red Onion and Strawberry Vinaigrette Red Oak Leaf Lettuce Salad | Shaved Fennel | Toasted Walnuts | Citrus Vinaigrette Hearts of Romaine Salad | Foccacia Crostini | Shaved Parmesan | Lemon Garlic Dressing Geneva Mixed Greens | European Cucumber | Teardrop Tomato | Balsamic Vinaigrette

### Intermezzos

Green Apple | Mandarin Orange | Pink Grapefruit | Rose Champagne

### Plated Dinner Entrée | Priced per person

Red Zinfandel Braised Short Rib | Parsnip Hash Browns | Creamed Leeks | 85 Grilled Chicken Breast Provençal | Creamy Polenta | Red Pepper Bisque | 80 Sustainable Fish of the Season | 85 Seafood Bouillabaisse | 90 Roasted Free Range Hen | Warm Tomato Feta Vinaigrette | 80 Lamb Osso Buco| Rosemary au Jus | Gremolata | 82 Grilled Veal Tenderloin | Morels | Asparagus | 100 Grilled Filet of Beef | Oyster Mushrooms | Bordelaise Sauce | 95 Sautéed Chicken Breast | Coq au Vin | 80 Braised Short Rib and Sustainable Fish of the Season | 90 Grilled Filet of Beef and Sweet Chili Garlic Shrimp | 105

### Desserts

Passion Fruit Crème Brulée | Tropical Fruit Swiss Chocolate Marquise | Raspberry Sauce| Vanilla Bean Whipped Cream White Chocolate Mango Cheesecake | Candied Macadamia Nuts Lemon Panna Cotta| Assorted Berries | Candied Fruit Vanilla and Pineapple Mousse Cake

### **Dinner Buffets**

Priced per person

Dinner Buffet includes:

Choice of seasonal soup | salad | entree | starch | vegetable | bread | dessert | coffee service

Choose 2 Entrees | 100 Choose 3 Entrees | 120

### Soup

Choose 1:

Winter: Acorn Squash Soup | Chestnut Soup | Roast Parsnip Soup Spring: Spring Garden Vegetable Soup | Asparagus Soup | Wild Mushroom Soup Summer: Tomato Gazpacho Soup | Carrot Apple Bisque | Tomato Basil Bisque Fall: Celery Root Truffle Soup | Beef Barley Soup | Potato Leek Soup

## Salad

Choose 2:

Hearts of Romaine | Foccacia Crostini| Shaved Parmesan | Lemon Garlic Dressing Caprese| Buffalo Mozzarella | Vine Ripened Tomatoes | Basil Oil | Balsamic Glaze Mixed Greens | European Cucumber | Balsamic Vinaigrette Grilled Asparagus Salad | Roasted Red Peppers | Feta | Olives Marinated Mushroom Salad Baby Red Bliss Potato Salad Fussili Pasta Salad | Smoked Salmon | Capers | Red Onions | Snow Peas | Chervil Cream

### Entrees

Choose 2 or 3:

Sustainable Fish of the Season Grilled Chicken | Creamy Polenta | Red Pepper Bisque Crusted Chicken Breast à la Provencale Oregano Jus Lamb Osso Buco | Gremolata Roasted Strip Loin | Oyster Mushroom | Bordelaise Red Zinfandel Braised Short Rib | Parsnips | Creamed Leeks Asiago Stuffed Gnocchi | Roasted Acorn Squash | Truffle Cream Roast Pork Loin | Caramelized Apples | Onions | Black Pepper

### Desserts

Choose 3:

White Chocolate Mango Cheesecake Swiss Chocolate Marquise Apple StrudeL Lemon Panna Cotta

## **Reception Hors d'Oeuvre**

Priced per item | Minimum 50 pieces

#### Hot

Moroccan Chicken Lollipop | 8 Crab Cake with Chili Rouille | 8 Thai Shrimp Spring Roll | 8 Coconut Lobster Tail | 9 Artichoke Hearts | Goat Cheese | 9 Fig | Blue Cheese Pizzette | 8 Short Rib & Manchego Empanada | 8 Beef Tenderloin Brochette | 8 Baby Lamb Chop Provencal | 9 Mini Beef Wellington | 9 Brie | Pear | Almonds | Filo Roll | 8 Wild Mushroom Risotto | Gorgonzola Croquette | 8

## Cold

Chilled Shrimp| Cocktail Sauce | 9 Rock Shrimp| Mango Chutney | Sourdough Crouton | 8 Lobster | American Caviar | Brioche | 10 Avocado Crab Salad| Grilled Foccacia | 9 Sesame Tuna Wonton Crisp| Wasabi Tartar | 9 Salmon Tartar | Cerranno Pepper | Crispy Wonton | 8 Seafood Maki | Crab Stick | Eel| Nigri Yellow Tail | Salmon | Tuna Sushi | 9 Apricot Duck Breast | Walnut Raisin Bread | 9 Smoked Chicken | Black Bean Salad | 8 Beef Tenderloin | Horseradish Cream | Gherkin | Brioche | 9 Caprese Kabob | 8 Blue Cheese Mousse Tart | 8 Smoked Salmon | Dill Crème Fraîche | Marble Rye | 8 Country Pâté | Dijon Mustard| 8 Chèvre Poppy Seed Roll | Dried Cherries | 8 Foie Gras Toast | 8

## **Reception- Action Stations**

Priced per person | À la carte 1 Chef/50 People | Fee will be applied to noted stations | 150

### Artisan Cheese Display | 18

Array of Gourmet Cheese | Grapes | Crackers | Signature Breads

### Vegetable Crudité Display | 14

Fresh Garden Vegetables | Roasted Red Pepper Ranch Dip | Stilton Bleu Cheese Dip

#### Antipasto Station | 23

Prosciutto | Provolone | Genoa Salami | Capacola | Mozzarella | Banana Peppers | Marinated Roma Tomatoes | Cauliflower | Kalamata Olives | Artichoke Hearts | Roasted Peppers | Grilled Vegetables | Signature Breads

#### **Risotto Station** | 25

Baby Scallops | Duck Confit | Pancetta | Portobello Mushrooms | Aged Parmesan | Asparagus | Kalamata Olives \*Chef Required

#### Stir Fry Station | 24

Ginger Marinated Beef & Chicken | Pea Sprouts | Shiitake Mushrooms | Broccoli | Bok Choy | Carrots | Yellow Peppers | Red Onion | Scallions | Jasmine Rice \*Chef Required

#### European Cured Meats & Charcuterie Station | 28

Country Pate | Duck Pastrami | Pepper Smoked Chicken Cornichon | Dijon Mustard | French Baguette

#### Cobb Salad Station | 21

Mixed Greens | Assorted Breads | Balsamic Vinaigrette Olive Loaf | Tuscan Sour Dough | Baguette | Rosemary Crackers

#### Pasta Station | 25

Gorgonzola Tortellini | Penne | Fettuccini Pancetta | Chicken | Baby Shrimp | Spinach | Portobello Mushrooms Flame Roasted Plum Tomatoes | Parmesan Marinara| Pesto Sauce | Alfredo Sauce | Puttanesca \*Chef Required

### Gourmet Pizza Station | 25

Thin Crust Style

Choose 3: Pesto | Tomatoes | Buffalo Mozzarella Applewood Bacon | Spinach | Parmesan Chipotle Barbeque Chicken | Red Onion | Jack Cheese Tomato | Mozzarella | Parma Ham Pepperoni | Mozzarella | Basil

### Spanish Paella Station | 24

## **Carving & Specialty Stations**

1 Chef/50 People | Fee will be applied to noted stations | 150

- **Sushi Stations |** 825/100 pieces Enhance with a Traditionally Uniformed Sushi Chef + Assistant | 450
- **Fresh Fruit Display** | 16 (Priced per person)
- Baked Brie en Croûte | 225 (Serves 20)
- **Pepper Crusted Tenderloin of Beef** | 750 (Serves 20) \*Chef Required
- **Grilled Chicago Strip Loin of Beef** | 600 (Serves 25) \*Chef Required
- Black Pepper Crusted Ahi Tuna | 650 (Serves 20) \*Chef Required
- **Thyme and Honey Glazed Pork Loin** | 450 (Serves 40) \*Chef Required
- Steamship Round of Beef | 1,500 (Serves 100) \*Chef Required
- Slow Roasted Turkey | 475 (Serves 30) \*Chef Required
- Salmon en-Croûte | 650 (Serves 20) \*Chef Required
- Crusted Prime Rib | 600 (Serves 25) \*Chef Required
- **Citrus Honey Glazed Bone-in Ham** | 450 Each (Serves 30) \*Chef Required
- Herbs De Provence Crusted Rack of Lamb | 250 \*Chef Required

### Poached or Smoked Salmon | 650 (Serves 20)

## **Reception Enhancements**

#### Additional Dessert And Sweet Tables | Priced per person

#### Viennese Sweet Table | 38

Coconut Tart | Raspberry Shooters | Tiramisu | Opera Cookies | Pecan Bars | Soft Center Cake| Fruit Tarts | Chocolate Strawberries | Lemon Panna Cotta | Truffles | Apple Strudel| Cream Puffs | Chocolate Éclairs | Key Lime Tarts | Chocolate Macaroon | Shortbread | Biscotti | Cannoli | Mini Chocolate Chip

#### Miniature Sweet Table | 29

Coconut Tart | Raspberry Shooter | Tiramisu | Soft Center Cake | Fruit Tarts | Truffles | Apple Tarts | Chocolate Macaroons | Shortbread | Biscotti

#### **Chocolate Fondue** | 20

Strawberries | Biscotti | Pretzels | Marshmallows | Crispy Treats | Pound Cake

Additional | 650 for fountain rental | Must be ordered through hotel

## **Beer, Wine and Spirits**

Bartender Fee | 150 Cashier Fee | 150

#### Cash Bar

Premium Cocktails | 16 Wine | 12 Imported / Premium Beer | 12 Domestic Beer | 10 Mineral Water | 6 Soft Drink | 6 Juices | 6 Hosted Bar (charges calculated per item)

Premium Brand Drinks | 12 Platinum Brand Drinks | 14 Imported / Premium Beer | 9 Domestic Beer | 8 Wine | 9 Mineral Water | 6 Soft Drinks | 6

Hosted Bar (charges calculated per hour)

	Premium Brands	Platinum Brands
1 Hour	28	30
2 Hours	38	42
3 Hours	48	54
4 Hours	53	60
5 Hours	56	63

Packages include imported domestic and non-alcoholic beer white and red wines mineral waters soft drinks

All prices are on hourly basis and per person.

#### **Premium Bar**

Absolut Vodka | Tanqueray Gin | Dewars Scotch Whiskey | Bacardi Rum | Canadian Club Whiskey | Jim Beam Bourbon Whiskey | Jack Daniels Kentucky Whiskey | Cuervo Gold Tequila | DeKuyper Amaretto

#### **Platinum Bar**

Belvedere Vodka | Bombay Sapphire Gin | Chivas Regal Scotch Whiskey | 10 Cane Rum | Maker's Mark Bourbon Whiskey | Patrón Silver Tequila | Amaretto DiSaronno | Kahlua Coffee Liquor | Hennessy VS Cognac | Bailey's Irish Cream

### **Imported and Premium Beer**

Heineken | Stella Artois | Amstel Light | Seasonal Local Micro Brews

#### **Domestic Beer**

Budweiser | Bud light | Miller light

### Soft Drinks

Coca Cola | Diet Coke | Sprite

#### **Mineral Water**

Ice Mountain | San Pellegrino

### Wine List

### Sparkling

Veuve Clicquot Brut Yellow Label | Champagne | France | 140 Moet & Chandon Brut Imperial | Champagne | France | 120 Chandon Brut Classic |Sparkling | California | 65 Freixenet | Blanc de Blanc | Sparkling | Spain | 35

### 1<sup>st</sup> Tier Wines

Discoveries | Chardonnay | California | 45 Discoveries | Cabernet | California | 45

#### 2<sup>nd</sup> Tier Wines (Choose 2 Varietals)

DeLoach | Chardonnay | California | 52 DeLoach | Pinot Noir | California | 52 DeLoach | Merlot | California | 52 DeLoach | Cabernet Sauvignon | California | 52 DeLoach | Zinfandel | California | 52

#### White

Alios Lageder | Pinot Grigio | Italy | 54 Sawtooth | Reisling | Snake River Valley | Idaho | 54 St. Suppery | Sauvignon Blanc | Napa Valley | California 58 St. Suppery | Oak Free Chardonnay | Napa Valley | California 76 Sonoma Cutrer | Chardonnay | Russian River Valley | California 80 Chardonnay | Cakebread Cellars | Napa Valley | California 110 Louis Latour Montrachet | Cotes D'Or | Burgundy | 190

#### Red

Lincourt | Pinot Noir | Santa Barbra County | California | 62 Sebastiani | Merlot | Sonoma County| California | 62 Sebastiani | Cabernet Sauvignon | Sonoma County | California | 62 Benzinger | Merlot | Sonoma County | California 72 Duckhorn Decoy | Cabernet | Sonoma County | California | 81 Saldo | Prisoner Wine Company | Northern Coast | California 97 Sonoma Cutrer | Pinot Noir | Sonoma Valley | California | 108 Chateau Montelena | Cabernet Sauvignon | Napa Valley | California | 160

Additional wines are available by the case upon request.