

food
FOR

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BREAKFAST TABLES

(Priced Per Person)

Morning Matters

Whole Fruit Display
(Bananas, Apples, Oranges)
Muffin Assortment
Fruit Yogurts
\$11

Continental Breakfast

Fresh Baked Muffins, Danish Pastries and Bagels
Fruit Preserves, Butter, Cream Cheese
Seasonal Sliced Fruit & Berries
Fruit Yogurts
Fresh Squeezed Orange Juice
Chilled Apple & Cranberry Juice
\$15

Breakfast Buffet

Scrambled Eggs, Crispy Bacon & Sausage
Buttermilk Pancakes or French Toast with Maple Syrup (Select One)
Breakfast Potatoes
Steel Cut Oatmeal
Fresh Baked Muffins, Danish Pastries and Bagels
Fruit Preserves, Butter, Cream Cheese
Seasonal Sliced Fruit, Seasonal Berries
Fruit Yogurts
Fresh Squeezed Orange Juice
Chilled Apple & Cranberry Juice
\$19

Brunch Buffet

Chicken Florentine, Roasted Tomato Sauce
Penne Pasta with Oven Roasted Tomato, Basil & Ricotta
Buttermilk Pancakes or French Toast with Maple Syrup (Select One)
Assorted Desserts
Fresh Squeezed Orange Juice
Chilled Apple, Cranberry Juice
6oz Regular/ Diet Soft Drinks (Coke Products)
\$35

Each Breakfast Table Includes:

Starbucks Coffee (Regular & Decaffeinated)
Tazo Tea Selection
With Accompaniments

***Minimum 30 Guests**

Food and Beverage prices are subject to 23% service charge, 8.375% sales tax and may change without notice.

Custom menus may be created. Additional fees for groups less than 30 may apply.

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Sheraton

BREAKFAST ENHANCEMENTS

(Designed to Enhance Plated Breakfast, Priced Per Person)

Bakery Basket

Variety of Fresh Baked Pastries: Muffins, Croissants & Fruit Breads on Each Table
\$3

Berry & Yogurt Parfait

Greek yogurt, Granola, Flax Seeds, Toasted Almonds & Fresh Berries
\$6

Fresh Fruit Medley

Seasonal Melon, Golden Pineapple, Grapes & Berries
\$5

PLATED BREAKFAST

(Priced Per Person)

The Cowboy

Country Fried Steak with Sausage Gravy, Scrambled Eggs, Breakfast Potatoes, Grits, & Honey Soaked Fried Biscuits
\$22

Eye Opener

White Cheddar-Herb Scrambled Eggs, Smoked Bacon **OR** Sausage, O'Brien Potatoes, Apple Crisp, Warm Buttermilk Biscuits & Country Gravy
\$17

Eco-Start

Cage Free Eggs, Sustainable Extra Thick Bacon, Organic Pan Fried Fingerling Potatoes, Blackberry Crisp, Fresh Squeezed Orange-Pomegranate (Non-Alcoholic) Spritzer & Organic Fruit Medley
\$25

Artisan Quiche

Choice of a Hand Crafted Quiche:
Lorraine (Bacon, Onion & Gruyere Cheese),
Florentine (Spinach), **OR**
Asparagus & Goat Cheese
Served with Roasted Tomato & Pan Fried Potatoes
\$20

Sheraton Core Performance Omelet

Four Egg-White Omelet Filled with Sautéed Spinach & Low-Fat Swiss Cheese, Fresh Fruit Granola Medley & Mango-Yogurt Protein Smoothie
\$24

Each Plated Breakfast Includes:

Assorted Jellies
Butter
Orange Juice
Starbucks Coffee
Tazo Tea Selection

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BREAKS

(Priced Per Person)

The Fitness Center

Assorted Individual Yogurts
Assorted Granola Bars & Whole Fresh Fruit
Bottled Water
Freshly Brewed Starbucks Coffee (Regular & Decaffeinated)
Assortment of Hot Tazo Teas
\$15

The Healthy Refresher

Chef's Selection of Fresh Sliced Fruit
Assorted Domestic Cheese & Crackers
Bottled Water
Freshly Brewed Starbucks Coffee (Regular & Decaffeinated)
Assortment of Hot Tazo Teas
\$16

Sugar Rush

Assorted Homemade Cookies
Freshly Baked Brownies
Granola Bars
Whole & Chocolate Milk
Freshly Brewed Starbucks Coffee (Regular & Decaffeinated)
Assortment of Hot Tazo Teas
\$14

Ball Park

Roasted Peanuts & Cracker Jacks
Warm Soft Pretzels with Mustard
& Melted Cheese Sauces
Assorted 6oz. Soft Drinks (Coke Products)
Bottled Water
Freshly Brewed Starbucks Coffee (Regular & Decaffeinated)
Assortment of Hot Tazo Teas
\$17

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A LA CARTE

Beverage Service

All Day Beverage Service (Coffee Service, Bottled Water & Assorted Soft Drinks)	\$15 Per Person
China Black Iced Tea	\$24 Per Gallon
Fresh Fruit Punch	\$30 Per Gallon
Chilled Fruit Juice	\$42 Per Gallon
Starbuck's Premium Coffee (Regular and/or Decaffeinated)	\$48 Per Gallon
Assorted Soft Drinks (Coke Products)	\$3 Each
Sparkling Water, Perrier, San Pellegrino	\$4 Each
Bottled Water	\$3 Each
Individual Bottled Juice	\$4 Each

Bake Shop (By the Dozen)

Hand Crafted Danish Pastries	\$36
Gourmet Coffee Cake	\$27
French Croissants	\$32
Gourmet Jumbo Muffins	\$32
Artisan Bagels with Cream Cheese	\$35
Warm Jumbo Cinnamon Rolls	\$28
Pecan Sticky Buns	\$32
Banana, Pumpkin & Blueberry Bread	\$26
Dessert Bar Squares	\$35
Jumbo Cookies	\$35
Fudge Brownies	\$36

Snacks (Each)

Fruit Martinis	\$6
Greek Yogurt-Berry & Granola Parfaits	\$6
Premium Individual Greek Yogurt	\$4
Individual Granola & Cereal Bars	\$3
Assorted Candy Bars	\$3
Healthy Chips & Dip	\$8
Whole Fruit Basket	\$4
Seasonal Sliced Fresh Fruit & Berries	\$7

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LUNCH TABLES

(Priced Per Person)
Market Buffet

Choose Four Sandwiches:

Ham & Brie Baguettes

Roast Beef & Asiago Cheese on Baguette

Turkey & Havarti Cheese on Rustic Wheat

Turkey Avocado on Sourdough

Chicken BLT on Rustic Wheat

Mozzarella & Tomato on Focaccia

Chicken Salad with Apples on

White Italian Combo on a Roll

Mediterranean Veggie on Sundried Tomato Bread

Soup: Tomato Bisque

Traditional Caesar Salad, Mixed Greens, Red Bliss Potato Salad,
Macaroni Salad

Assorted Individual Bags of Chips

Freshly Baked Cookies, Brownies & Chef's Selections

Assorted 6oz. Soft Drinks, Water, Freshly Brewed Starbucks Coffee
& Tazo Tea Selection

\$25

Route 66

Sandwiches:

Pastrami, Smoked Ham, Turkey & Corned Beef

Sliced Rye, White & Wheat Bread & Croissants

Condiment Station: Variety of Pickles, Tomatoes (Pickled Green & Regular),
Lettuce, Variety of Mustards & Mayonnaise

Soup: Chicken Noodle Soup

Salads:

Traditional Caesar Salad, Mixed Greens, Dilled Potato Salad, Pasta Salad

Assorted Individual Bags of Chips

Freshly Baked Cookies, Brownies & Chef's Selections

Assorted 6oz. Soft Drinks, Water, Freshly Brewed Starbucks Coffee
& Tazo Tea Selection

\$27

Italian Hoagie

Chicken Parmesan, Eggplant Parmesan, Sausage & Peppers

Served on Assorted Rolls

Soup: Minestrone

Salads:

Traditional Caesar Salad, Mixed Greens, Red Bliss Potato Salad,
Macaroni Salad

Assorted Individual Bags of Chips

Freshly Baked Cookies, Brownies & Chef's Selections

Assorted 6oz. Soft Drinks, Waters, Freshly Brewed Starbucks Coffee
& Tazo Tea Selection

\$25

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LUNCH TABLES

(Priced Per Person)

Pasta Buffet

Baked Ziti **OR** Lasagna
Cavatelli with Sausage & Broccoli
Gluten Free Penne Pasta Primavera
Bowtie Pasta with Chicken & Sundried Tomatoes, Light White Wine Sauce
Soup: Minestrone
Salads:
Traditional Caesar Salad, Mixed Greens, Red Bliss Potato Salad, Macaroni Salad
Assorted Individual Bags of Chips
Freshly Baked Cookies, Brownies & Chef's Selections
Assorted 6oz. Soft Drinks, Water, Fresh Brewed Starbucks Coffee
& Tazo Tea Selection
\$27

Oklahoma BBQ

BBQ Chicken, Burger Sliders & Smoked Beef Brisket
Corn on the Cob, Baked Beans & Cole Slaw
Salads:
Traditional Caesar Salad, Mixed Greens, Dilled Potato Salad, Macaroni Salad
Warm Fruit Cobbler
Assorted 6oz. Soft Drinks & Water
Freshly Brewed Starbucks Coffee (Regular & Decaffeinated)
& Tazo Tea Selection
Strawberry Short Cake
\$29

Texican Fiesta Buffet

Classic Cheese Enchiladas
Beef **OR** Chicken Fajitas
Charro Beans
Spanish Rice
Guacamole, Sour Cream, Pico de Gallo, Lettuce, Jalapenos,
Shredded Cheese & Warm Tortillas
Tortilla Chips, Chile Con Queso, Tomato Salsa
Roasted Corn Salad, Chipotle-Lime Caesar, Fruit Medley with Jalapeno Syrup
Cinnamon Churro with Caramel
Assorted 6oz. Soft Drinks & Water
Freshly Brewed Starbucks Coffee (Regular & Decaffeinated)
& Tazo Tea Selection
\$33

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PLATED LUNCH

(Priced Per Person)

Soup or Salads (Please Select One)

Roasted Butternut Squash

Roasted Tomato Bisque

Sweet Corn Chowder

Tuscan Potato & Kale

Baby Green Salad: Grape Tomatoes, Radish & Red Onion with Sherry Vinaigrette

Roasted Baby Beet Salad: Goat Cheese, Baby Arugula, Five Spice Walnut,

Dill Mustard Vinaigrette

Mixed Greens Salad: Mandarin Orange, Almonds, Raspberry Vinaigrette

Classic Caesar: Romaine Heart, Parmesan Croutons, Caesar Dressing

Entrees (Please Select One)

Pumpkin Ravioli: Butter, Sage & Toasted Walnuts **\$25**

Organic Whole Grain Penne Pasta: Tomato, Basil & Pecorino **\$23**

Grilled Mahi Mahi: Bok Choy, Potato, Basil Herb Butter **\$27**

Seared Salmon: Vegetable Medley, Jasmine Rice,
Lemon Caper Cream **\$27**

Roasted Chicken: Wild Mushrooms,
Garlic Mashed Potatoes **\$23**

Florentine Chicken: Fingerling potato, Caper,
Olive & Fennel **\$25**

London Broil: Parsley & Watercress Salad, Chive Potato Puree,
Red Wine Reduction **\$27**

Roast Pork Loin: Roasted Corn Succotash,
Garlic Mashed Potatoes **\$25**

Chef's Salad: Julienne Slices of Ham, Turkey, American &
Swiss Cheese on a Bed of Mixed Greens with Tomatoes &
Sliced Hard Boiled Egg, Ranch Dressing **\$21**

Chicken Caesar: Grilled Chicken over Chopped
Romaine Lettuce, Parmesan Cheese, Croutons &
Classic Caesar Dressing **\$21**

Desserts (Please Select One)

Chocolate Mousse Duo

Strawberry Cheesecake

Key Lime Pie

Wild Fruit Tart

Strawberry Shortcake

Each Plated Lunch Includes:

Choice of Soup or Salad

One Entrée

One Dessert

Iced Tea, Water

Freshly Brewed Starbucks Coffee (Regular & Decaffeinated)

Tazo Tea Selection

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BOXED LUNCH
(Priced Per Person)

Lunch Box Sandwich Selection (Please Select One)

Ham & Brie Baguettes	\$15
Roast Beef & Asiago Cheese on Baguettes	\$17
Turkey & Havarti Cheese on Rustic Wheat	\$17
Turkey Avocado on Sourdough	\$17
Chicken BLT on Rustic Wheat	\$18
Mozzarella & Tomato on Focaccia	\$19
Chicken Salad with Apples on White	\$18
Italian Combo on a Roll	\$17
Mediterranean Veggie on Sundried Tomato Bread	\$18

Snack Selection (Please Select One)

- Potato Chips
- Pretzels
- Salted Peanuts
- Trail Mix
- Granola Bar

Whole Fruit (Chef's Choice)

- Banana
- Apple

Dessert

- Chocolate Chip Cookie

Each Boxed Lunch Includes:

- Individual Snack
- Whole Fruit
- Dessert
- Bottled Water

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CHILLED HORS D' OEUVRES

Minimum 50 Pieces (\$5 Per Piece)

Smoked Salmon, Goat Cheese & Radish, Brioche Toast
Toasted Pita, Hummus, Olive & Cucumber
Eggplant Bruschetta
Brandied Apricot, Blue Cheese & Walnut
Sliced Steak, Horseradish Cream Herb Crouton
Oven Roasted Tomato & Olive Tapenade, Semolina Toast

HOT HORS D' OEUVRES

Minimum 50 Pieces (\$5 Per Piece)

Mini Reuben
Mini Egg Rolls
Individual Quiche
Scallops in Bacon
Vietnamese Spring Rolls
Mini Chicken Cordon Bleu
Crab Spring Rolls
Spanakopita
Crab Rangoon
Mini Beef Wellington
Thai Chicken Spring Roll
Shrimp in Bacon
Coconut Lobster Tail
Pear & Brie Purse
Crab Stuffed Mushroom Caps
Mini Lamb Chops

ONE HOUR OF PASSED HORS D' OEUVRES

Choose 3 Chilled & 3 hot \$15 Per Person
Choose 4 Chilled & 4 Hot \$17 Per Person
Choose 5 Chilled & 5 Hot \$19 Per Person

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DINNER TABLES

(Priced Per Person)

Hint of Mediterranean

Roasted Mediterranean Bean Soup
Caesar Salad: Romaine Lettuce, Parmesan Cheese, Croutons,
Caesar Dressing
Greek Salad: Mixed Greens, Olives, Feta Crumbles, Vinaigrette Dressing
Grilled Marinated Chicken Breast
Seared Salmon Served with Greek Herb Dressing
Orzo Pasta Salad: Sundried Tomatoes, Black Olives,
Artichoke Hearts & Capers
Assorted Cookies & Brownies
\$39

Asian Fusion

Roasted Tomato Bisque
Roasted Baby Beet Salad: Goat Cheese & Baby Arugula Salad, Sesame
Vinaigrette
Orange Glazed Chicken, Ginger Soy Dressing
Sesame Tuna, Rice Noodle Salad, Sweet Chili Peanut Sauce
Traditional Fried Rice
Assorted Cookies & Brownies
\$ 39

Taste of the South

Sweet Corn Chowder
Baby Spinach Salad: Assorted Berries, Goat Cheese, Pomegranate
Dressing
Grilled Skirt Steak, Horseradish Sauce
Grilled Chicken over Cobb Salad
Penne Pasta Salad: Diced Tomatoes, Mozzarella Cheese, Basil Sauce
Assorted Cookies & Brownies
\$ 39

Each Dinner Table Includes:

Artisanal Breads with Butter and Margarine
Assorted 6oz. Soft Drinks (Coke Products)
Freshly Brewed Starbucks Coffee (Regular & Decaffeinated)
Tazo Tea Selection

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DINNER TABLES

(Priced Per Person)

Italian Inspired Buffet

Tuscan Bean Soup
Tortellini Alfredo, Cheese Tortellini, Vegetable Cream Sauce
Rigatoni Marinara, Tomato Basil Sauce
Chicken Florentine, Spinach & Mozzarella Cheese
Broiled Mahi Mahi, White Wine Caper Sauce
Shrimp Scampi, White Wine Lemon Butter Sauce
Broccoli Rabe with Garlic & Olive Oil
Fresh Mozzarella & Heirloom Tomato Salad
Traditional Caesar Salad, Garlic Crostini
Italian Cookies & Pastries
\$45

South of the Border

Chicken Tortilla Soup
Corona Marinated Chicken, Beef & Shrimp Fajitas with Peppers & Onions
Warm Soft Flour Tortillas
Pico de Gallo, Lettuce, Cheddar Cheese, Jalapenos,
Guacamole & Sour Cream
Spanish Rice & Refried Beans
Baja Salad Greens with Olives, Tomatoes, Scallions, Jack Cheese,
Cilantro Lime Vinaigrette
Assorted Desserts
\$45

Each Themed Dinner Table Includes:

Artisanal Breads with Butter and Margarine
Assorted 6oz. Soft Drinks (Coke Products)
Freshly Brewed Starbucks Coffee (Regular & Decaffeinated)
Tazo Tea Selection

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CULINARY STATIONS

(Priced Per Person)

Mexican Fiesta \$12

Build Your Own Nachos & Fajitas With:

Marinated Beef **OR** Chicken

Sautéed Onions & Peppers, Diced Tomatoes, Chopped Lettuce, Jalapenos

Guacamole, Pico de Gallo, Sour Cream Shredded Cheese & Salsa

Warm Flour Tortillas

Little Italy \$10

Penne, Tortellini, **OR** Bow Tie Pasta with

Marinara, Alfredo **OR** Pesto Sauce

Freshly Grated Cheese

Garlic Bread

Taste of the Orient \$12 (\$100 Fee Per Attendant)

Wok Station Featuring

Grilled Ginger Chicken, Peppered Beef, **OR** Rock Shrimp

Snow Peas, Sweet Onions, Bean Sprouts, Soy Sauce

Carving Stations (\$100 Fee Per Attendant)

Roasted Turkey Breast	\$9
Honey Glazed Baked Ham	\$9
Top Round of Beef	\$9
Prime Rib	\$10
Glazed Pork Loin	\$9
Beef Tenderloin	\$12

Displays

Domestic Cheese Board: Domestic Cheese, Assorted Crackers, Fresh Fruit	\$7
International Cheese Board: Imported Cheese, Assorted Crackers, Fresh Fruit	\$9
Antipasto Platter: Assorted Salami, Cheeses, Marinated Vegetables, Olives, Served with Italian Bread	\$10
Seasonal Fresh Fruit: Assorted Sliced Fruits Garnished with Berries	\$8
Garden Crudité: Assorted Fresh Vegetables Displayed with Dipping Sauces	\$6
Chips & Salsa: Tri-Colored Tortilla Chips Served with Assorted Salsas & Guacamole	\$7

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PLATED DINNER

(Priced Per Person)

Soup or Salad (Please Select One)

- Roasted Butternut Squash
- Roasted Tomato Bisque
- Sweet Corn Chowder
- Tuscan Potato & Kale Soup
- Baby Green Salad: Grape Tomatoes, Radish & Red Onion Sherry Vinaigrette
- Roasted Baby Beet Salad: Goat Cheese, Baby Arugula, Five Spice Walnuts, Dill Mustard Vinaigrette
- Mixed Green Salad: Mandarin Oranges, Almonds, Raspberry Vinaigrette
- Classic Caesar: Romaine Heart, Parmesan Croutons, Caesar Dressing

Entrées (Please Select One)

Pumpkin Ravioli: Butter, Sage & Toasted Walnuts	\$35
Filet Mignon: Twin Medallions of Center Cut Tenderloin, Peppercorn Sauce	\$49
Queen Cut Roasted Prime Rib: Rosemary Au Jus	\$49
Beef Short Rib: Wild Mushroom Ragout	\$39
Twin Crab Cake: Lump Crab Cakes Served with Old Bay Dressing, Remoulade	\$45
Crab Stuffed Tilapia: Filled with a Crab Meat Stuffing, Chesapeake Sauce	\$45
Rosemary Chicken Breast: Rosemary Garlic Sauce	\$35
Free Range Chicken with Organic Apple Compote: Breast with Apples & Leeks	\$42
Vegetarian Lasagna: Layers of Lasagna Noodles, Mozzarella Cheese, Spinach, Vegetables, Cream Sauce	\$35

Main Entrée Duet (Please Select One)

Grilled Filet Mignon & Spinach Stuffed Chicken Breast	\$55
Roasted Salmon & Champagne Chicken	\$49
Filet Mignon & Fresh Maryland Crab Cake with Port Demi-Glace & Remoulade	\$59

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PLATED DINNER (Cont.) (Priced Per Person)

Accompaniment (Please Select One)

- Roasted Red Potatoes
- Fingerling Potatoes
- Garlic Mashed Potatoes
- Jasmine Rice

Vegetables (Please Select One)

- Chef Medley
- Ratatouille
- Green Beans & Garlic
- Broccoli

Desserts (Please Select One)

- Chocolate Mousse
- Turtle Cheesecake
- Strawberry Cheesecake
- Key Lime Pie
- Wild Fruit Tart
- Apple Pie

Enhancements/Starters

Margarita Flat Bread: Fresh Mozzarella, Tomatoes & Basil on Grilled Naan	\$7
Hot Artichoke & Spinach Dip: Served with Pita Bread	\$8
Shrimp Cocktail: Jumbo Chilled Shrimp, Cocktail Sauce & Lemon Wedge	\$10
Maryland Crab Cake: Served with Remoulade Sauce	\$12

Each Plated Dinner Includes:

- Choice of Soup or Salad
- Entrée
- Accompaniment
- Vegetable
- Dessert
- Iced Tea, Water, Starbucks Coffee
- Tazo Tea Selection

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BEVERAGE

Priced Per Drink:

Hosted:

Call Brands:	\$6
Premium Brands:	\$7
Domestic Beers:	\$3.50
Imported Beers:	\$5
House Wines:	\$6
Soft Drinks:	\$2.75
Juices:	\$2.75

Priced Per Drink:

Cash (Tax & Service Charge Included):

Call Brands:	\$7
Premium Brands:	\$8
Domestic Beers:	\$4
Imported Beers:	\$6
House Wines:	\$7
Soft Drinks:	\$3
Juices:	\$3

After Dinner Drinks & Cocktails

Liquors & Cordials:

Hosted:	\$7.50
Cash:	\$9

Per Person/Per Hour Hosted Bars

Includes Mixed Drinks, Domestic & Imported Beer, House Wine & Soft Drinks

Call Brand:

First Hour:	\$10
Additional Hours:	\$6

Premium Brand:

First Hour:	\$13
Additional Hours:	\$8

Beer Wine, Soft Drinks:

First Hour:	\$8
Additional Hours:	\$5

Additional Beverages

House Champagnes:	\$39 Per Bottle
Non-Alcoholic Champagne:	\$20 Per Bottle
Domestic Keg of Beer:	\$425 Per Keg
Champagne Punch:	\$50 Per Gallon
Fruit Punch:	\$28 Per Gallon

A \$100 Bartender Fee Will Apply to all Bars

A \$100 Cashier Fee Will Apply to all Cash Bars

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BANQUET WINES (Pricing Per Bottle)

White Wines

BV Century Cellars, Chardonnay	\$30
Magnolia Grove, Chardonnay	\$32
Edna Valley, Chardonnay	\$32
Placido, Pinot Grigio	\$28
Bollini, Pinot Grigio	\$45
Kim Crawford, Sauvignon Blanc	\$48
Two Vines, Sauvignon Blanc	\$32
Saint M. Riesling	\$39

Red Wines

BV Century Cellars, Cabernet Sauvignon	\$30
Alamos Cabernet Sauvignon	\$29
Magnolia Grove, Cabernet Sauvignon	\$32
Glass Mountain, Merlot	\$32
Cellar #8, Merlot	\$32
Canyon Road, Pinot Noir	\$28
Deloach, Pinot Noir	\$38
Souverain, Red Blend	\$38

Blush Wines

Beringer White Zinfandel, Napa Valley	\$32
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Champagne & Sparkling Wines

Domain, Chandon Sparkling Brut	\$45
J. Roget, Sparkling Spumante	\$28

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A \$100 Cashier Fee Will Apply to All Cash Bars

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