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Prosper, Celina, & McKinney Frisco, Allen, Dallas

**972-972-8862**

Serving all of North Dallas

**Ambrosia & Fig Catering**

**Your Full-Service Catering & Event Planner**

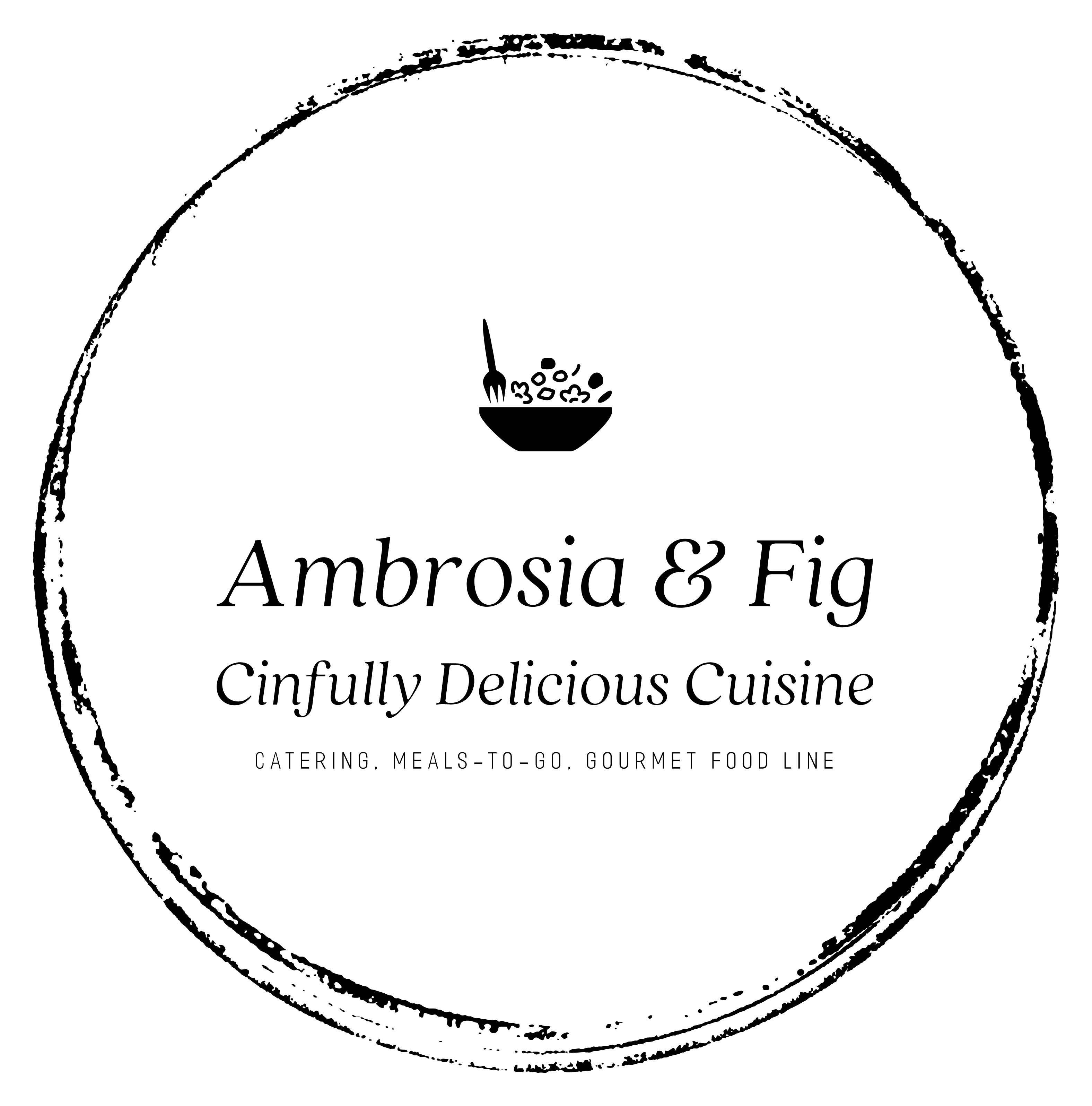
**Personal Dining & Chef Services Menu**

Including Italian, Latin, Mediterranean, French, Custom Cuisine.

Ask for our Southern Traditions Menu for that true Southern Taste with a Twist.

For your convenience Ambrosia & Fig Catering has all up-front pricing! This pricing guide includes your meal package, standard glassware, plating, and silverware, buffets, serving utensils, and buffet Linens. The package does not include your Chef services fee, Bartender Fee, or 20 % Full-service fee for cleanup and Butler service. Upgraded rentals, tables, table linens, buffet décor, and stemware are also available. 18% Gratuity is added for all events over 8 guests.

**Note: All prices and guidelines have been designed to help in planning your event and budgeting, however prices are subject to change without notice. We are able to guarantee pricing after signing of contract and deposit.**



***Our Menus***

Ambrosia & Fig’s food is sexy-pure & Authentic fresh cuisine. Your delicious menu will be created by hand using delectable local ingredients whenever possible and made exactly the way you want it, we love making our clients happy and that contagious passion is evident by our testimonials, reviews, and awards. Our Dream Team is experienced and capable of making your day the best it can be.

Our culinary team are Vegetarian, Vegan, Allergy and Gluten Free experts. We do delicious whole event menus with special requests, or we can make special plates for those guests, as you choose, creating a completely personalized menu with you.

Whoever said that “love is food for the soul” has never witnessed a group of hungry humans at a wedding reception where there’s not a bite in sight. Love may be in the air but guests will be looking for something palpable on their plates more than anything else. We strive to meet all senses to ensure your guests a memorable day. The truth is food and drink hold a prime place at any event, whether it’s a plated dinner, a cocktail party, or a back yard bash. An ample supply with set the tone, bring people together and fuel their bodies for dancing into the wee hours.

We have created menu’s that range from southern affair to Italian and back to BBQ. Our team is trained in cuisine from all regions and specialize in Dessert, Amuse Bouche, and beyond.

**Beverage Service**

Ambrosia & Fig offers a full bar service, a beverage station, and a sangria station for your convenience. We provide you with top-notch bartenders, tons of ice, fun and imaginative bars and cocktails as well as creative, fresh mixes and fun ideas.

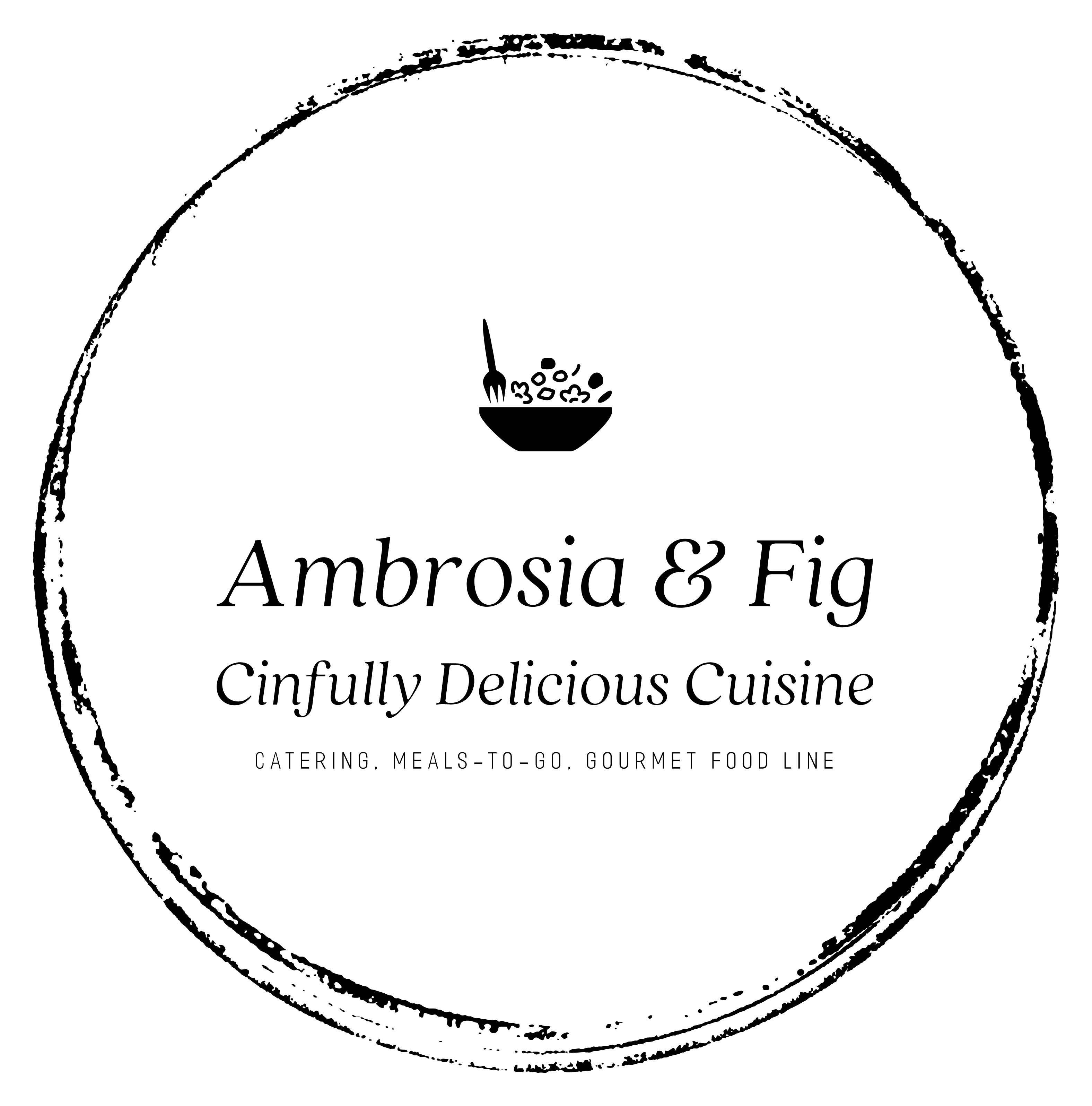
**Chef Service Pricing**

**Executive Chef:** $35.00 per hour including arrival time to prep meal

**Sous Chef:** $25.00 per hour including arrival time to prep meal

**Bartender:** $20.00 per hour including 1 hour arrival time to set bar

**Butler Service:** First Butler per 15 guest included in 20% full service fee. Additional servers available at 15.00 per hour.



***Add cocktail Hour to a Package and choose an Hor D’Oeuvre for 3.00 pp. \*equal 2 choices or 5.50 pp***

***Event & Meal Packages:***

***Informal Gathering (A)*** $24.95

1 Entrée or 2 Split Entrees, 2 Side items, Iced Tea

Includes Upgraded single use plating package

***Bronze Package*** $34.95 per person

1 Appetizer, 1 Entrée or 2 Split Entrées, 2 Side items, Rolls, Iced Tea

***Silver Package*** $59.95 per person

1 Appetizer, House Salad, 2 Split Entrees, 2 Side items, Rolls, Dessert, Iced Tea

***Gold Package*** $69.95 per person

Cheese or Vegetable Display, 2 Hors D'oeuvres, House Salad, 2 Entrees, 2 Side items, Rolls, Iced Tea, Lemonade

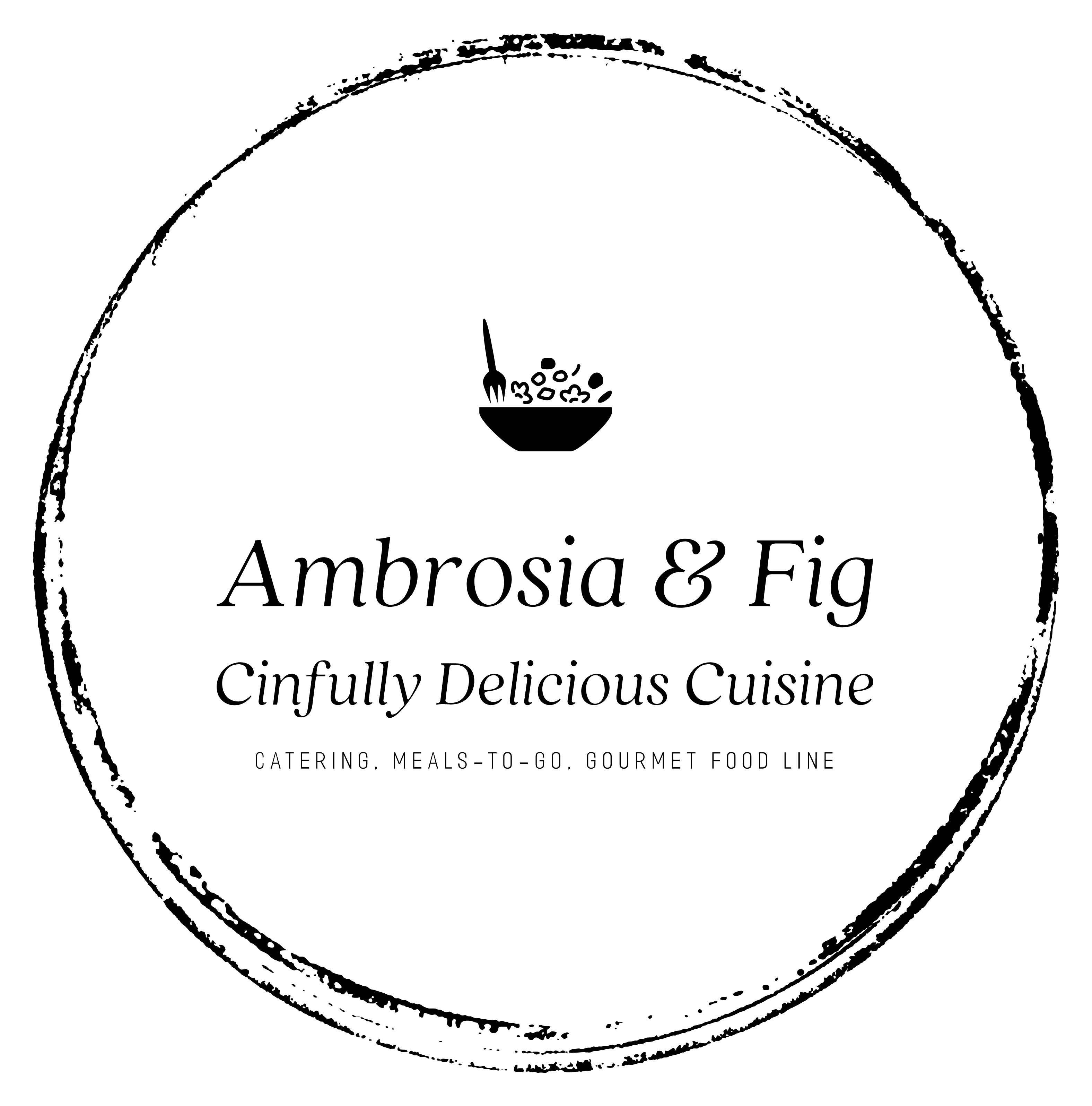
***Platinum Package*** $100.00 per person

4-hour Total reception Including Cocktail Hour. Cocktail hour includes 2 Butler-Passed Hors D'oeuvres 2 stationary Hors D’oeuvres and Butler passed Sparkling Wine. 2 Hour Domestic Wine and Beer Bar during dinner, Four Course Plated Meal to include Chef’s Choice Amuse Bouche or Soup, Salad, Entrée with 2 sides and dessert.

Linens for Buffet Table.

***Ambrosia Gourmet All Inclusive Package*** $132.00 per person

5-hour reception, Butler passed Sparkling Wine upon Guest Arrival, 4 Butler-Passed Hors D'oeuvres, 3 Hour House Bar, Display of Artisanal Cheeses or Vegetable Crudités, Red or White Wine Service with Dinner, Four Course Plated Meal, (See Above) Rolls, and Tea. Choice of One Dessert. Linens for Guest tables, Dessert Table & Buffet Tables.



***Hors D 'Oeurvres Menu***

***Seafood***

***GF* Shrimp Cocktail Shots**

***A & F Signature* Baja Shrimp Shooters**

Blackened Lime Shrimp over Black Beans, Corn, & Salsa. Garnished with Lime

***A & F Signature*** **Smoked Salmon Canapés**

With cream cheese, Capers, on toast rounds

***GF* Firecracker Shrimp**

Breaded Popcorn Shrimp drizzled with our Sweet Chili Sauce

**\*Seared Ahi Tuna ($3 pp charge)**

On crispy wonton & topped with Scallions, Pickled Ginger & Asian Drizzle

**\*Coastal Lump Baby Crab Cakes w/Sriracha Aioli ($2.00 pp charge)**

**Stuffed Baked Clams w/ Spicy Aioli**

***GF*  Mini Blackened Fish Tacos**

Seared Blackened White Fish with Cilantro & Lime Shallotte Slaw

***Beef***

**Angus Beef Carpaccio**

*Thin Espresso and Cracked Peppercorn Beef Tartar on Crostini’s drizzled with Balsamic Glaze*

**\*Mini Beef Wellingtons ($5.00 pp charge)**

Tender Beef and mushroom Duxelle incased in Puff Pastry with a Veal Demi Glaze

**Black Angus Meatloaf Sliders**

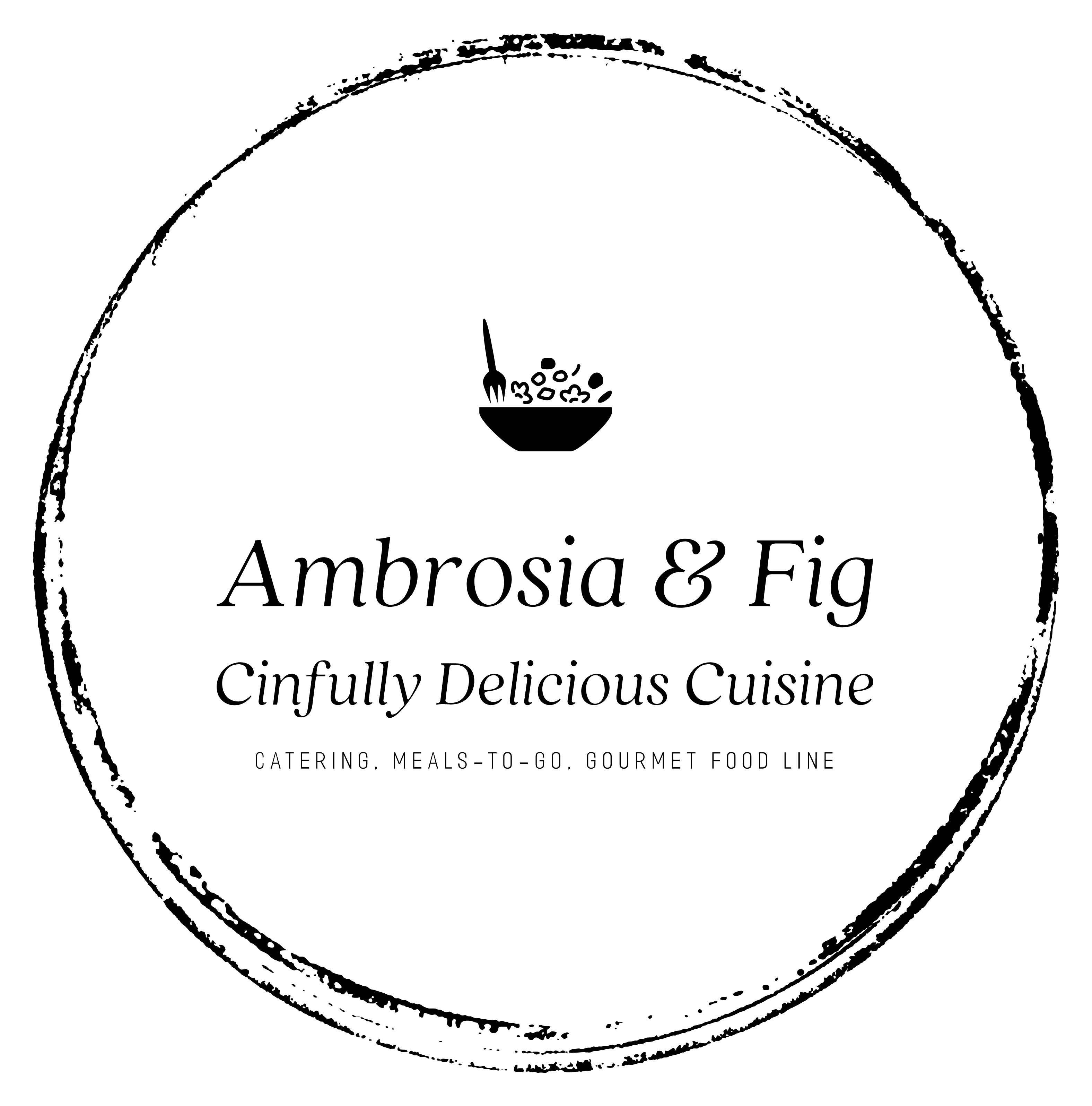
Served with a chili relish

**Cocktail Meatballs**

Choose from Marinara, Asian, or Kentucky Bourbon!

***A & F Signature* Portobello Steak Bruschetta**

Marinated & Seared Portobello Mushrooms and Sirloin Steak on Crostini’s



***Poultry***

**Chicken Martini’s**

Sea Salt & Butter Whipped Potatoes & Breaded Chicken Tenders in a Martini Glass

**Chicken Lollipops**

Panko & Sesame Seed Breaded Chicken Breast Pops with Dipping Sauce

***GF* Chicken Satay Skewers**

With Thai Peanut Sauce.

***GF* Roasted Pineapple Habanero Chicken Skewers**

Grilled Chicken Skewers glazed with our Roasted Pineapple Habanero Sauce

**Mediterranean Tartlet**

Grilled Chicken breast, Pine nuts, Basil pesto, Kalamata Olives and Feta

***GF A & F Signature*  Heart Healthy Chicken Salad Tartlet**

Grilled Chicken breast, Red Grapes, Olive Oil Mayo, Slivered Almonds & Seasonings

**Mini Chicken & Waffles**

Served with warm Maple Syrup or our Chipotle Mango/Pineapple Glaze

***GF A & F Signature*  \*Duck Wontons**

Shredded Duck w/ Melted Leaks & Mandarin Orange Sauce

***GF A & F Signature*  Bistro Chicken Salad on Endive**

Over creamy Polenta & Spicy Cream Sauce

***Pork***

**Slow Roasted Pork Sliders**

Served with Country Cajun Slaw

**Prosciutto & Fig Jam Crostini’s**

Herb crusted Baguette topped with Italian Prosciutto & Fig Jam

**Petit Ham Biscuits**

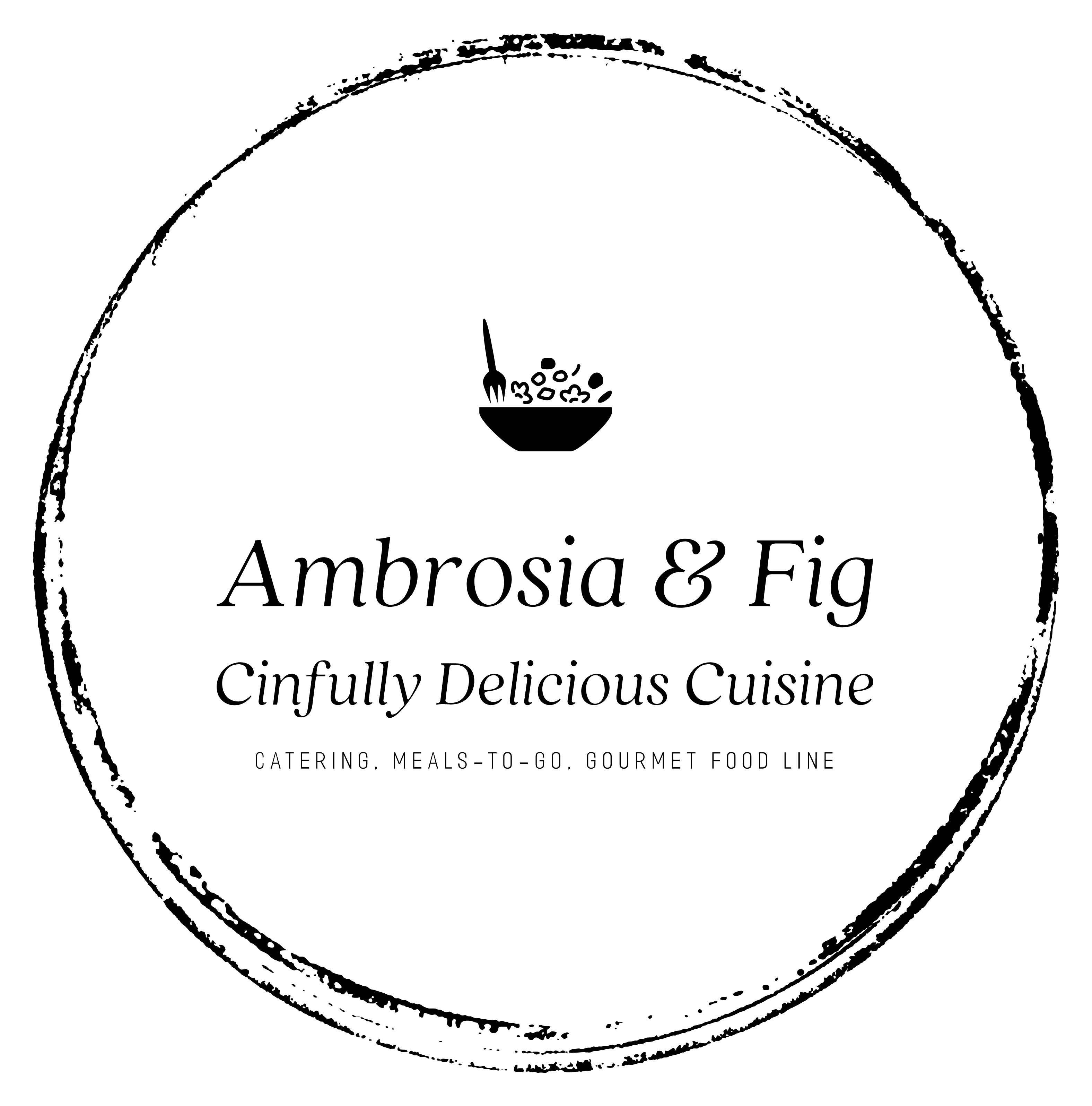
**Prosciutto and Ricotta Crostini with Honey**

Prosciutto & Ricotta on a Crostini with Arugula & Drizzled Honey

**Pork Tenderloin & Cranberry Onion Compote Crostini’s**

Tender Pork and Cranberry Compote on Herbed Toasted Baguette

***GF* \*Prosciutto Wrapped Jumbo Asparagus ($2 pp charge)**



***Vegetarian***

**Italian Bruschetta**

Fresh Cut Basil, Vine ripened tomatoes and fresh garlic blended in Extra Virgin Olive Oil.

***GF* Martini Caesar Salads**

With fresh parmesan and garlic croutons and Creamy Caesar Salad

**Mini Assorted Sandwiches**

Pimento cheese, Egg Salad and Tuna salad in petit bites

**Tri Color Pesto Tea Sandwiches**

Mini Tea Sandwich Triangles with Pesto, Tapenade, Roasted Red Pepper Pesto

***GF* Grape Tomato Caprese**

Marinated mozzarella, grape tomatoes, & basil leaves, drizzled with a balsamic glaze

***GF* Cucumber Primavera Round**

Fresh sliced cucumber topped with vegetable cream cheese

***GF* Roasted Red Pepper Hummus Shooters**

Flavorful Hummus with our signature vegetable chip dippers

***GF A & F Signature* Brie & Apple on Belgium Endive**

Brie & Diced Apples on Endive & drizzled with Honey

***A & F Signature* Mediterranean Tortellini Shooters**

Cheese Tortellini Shooters Marinated in Olive oil & Greek Seasoning, Capers, Artichokes, Black Olives & Fetta

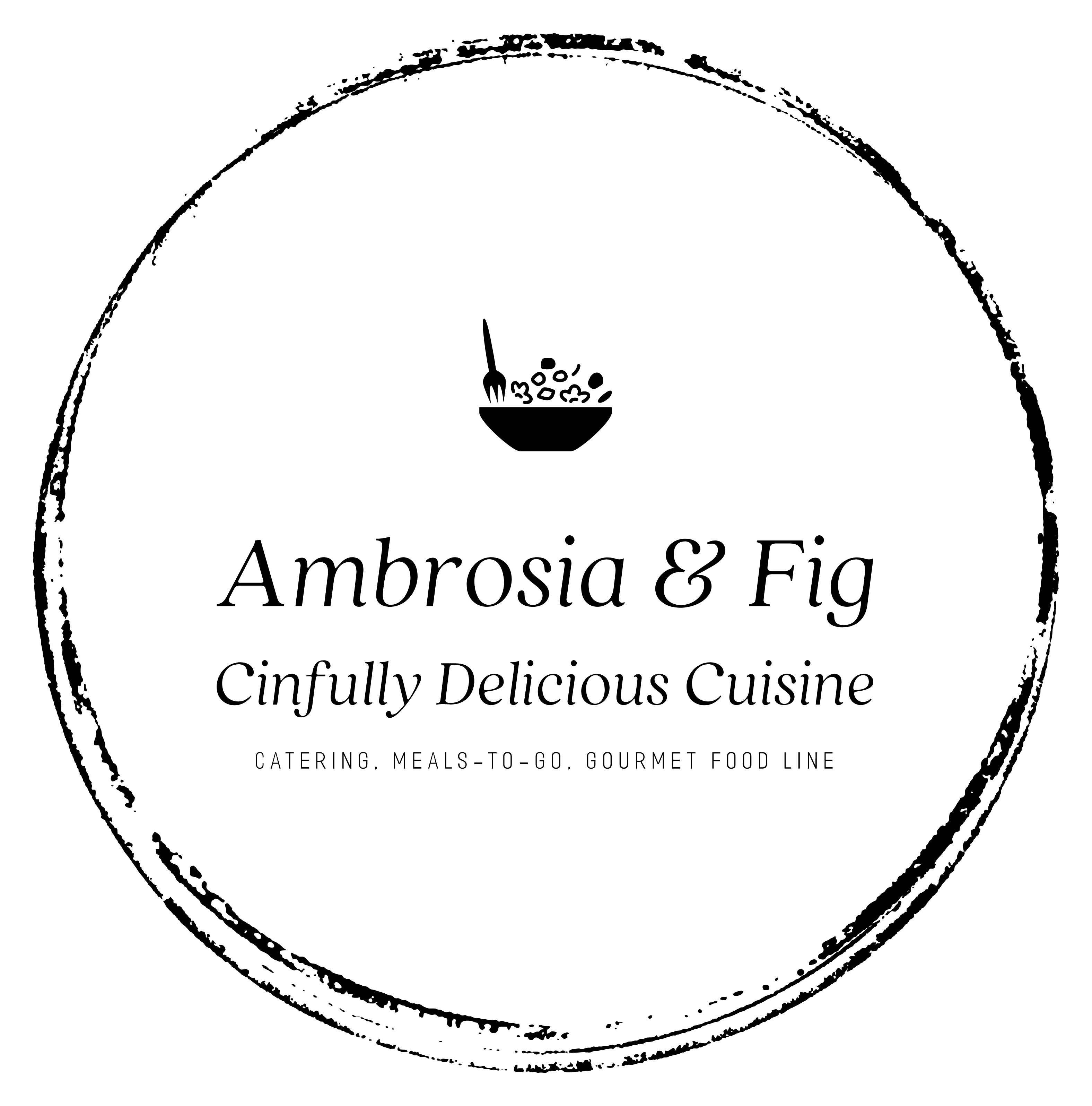
***A & F Signature* Tuscan Tortellini Shooters**

Cheese Tortellini Shooters Marinated in Olive oil & Tuscan Seasoning, Tri-Color Tomato Basil & Parmesan

**Vegetable Crudités'**

***GF* Fresh Fruit Skewers**

Fresh seasonal fruit with a sweet drizzled yogurt dipping sauce.



***Soup Shooters***

**Chilled Cucumber & Avocado Soup**

***GF* Fresh Bean Soup with Pancetta relish**

**Tomato Soup Shooters w/ Grilled Cheese Bites**

**Chicken Tortilla Soup**

***Dips***

***GF* 7 Layer Bean Dip**

Black Beans, Lettuce, Tomato, Salsa, Sour Cream, Beef, Cheese

**\*Crab Dip $4.00 Supplement**

***GF* White Bean Dip w/ Crumbled Bacon**

Our Special Blend of 3 Beans, Slow Cooked to perfection

**\*Hot Spinach and Artichoke Dip \*2.00 Supplement**

Blend of 4 Cheeses, Fresh Artichoke Hearts and Fresh Spinach. Served with Tortilla Chips

**5 Cheese Fondue**

Blend of 5 Cheeses served with Bread Bites

***Displays***

**Baked Brie En Croute'**

Enclosed in Filo Dough with Walnuts and Red Raspberry Jam

**\* *A & F Signature* Savory Baked Brie En Croute' Tri Fecta**

Pesto & Sun Dried Tomato, Roasted Vegetable, Salmon & Dill

$3.00 Supplement

**Seasonal Fruit Platter**

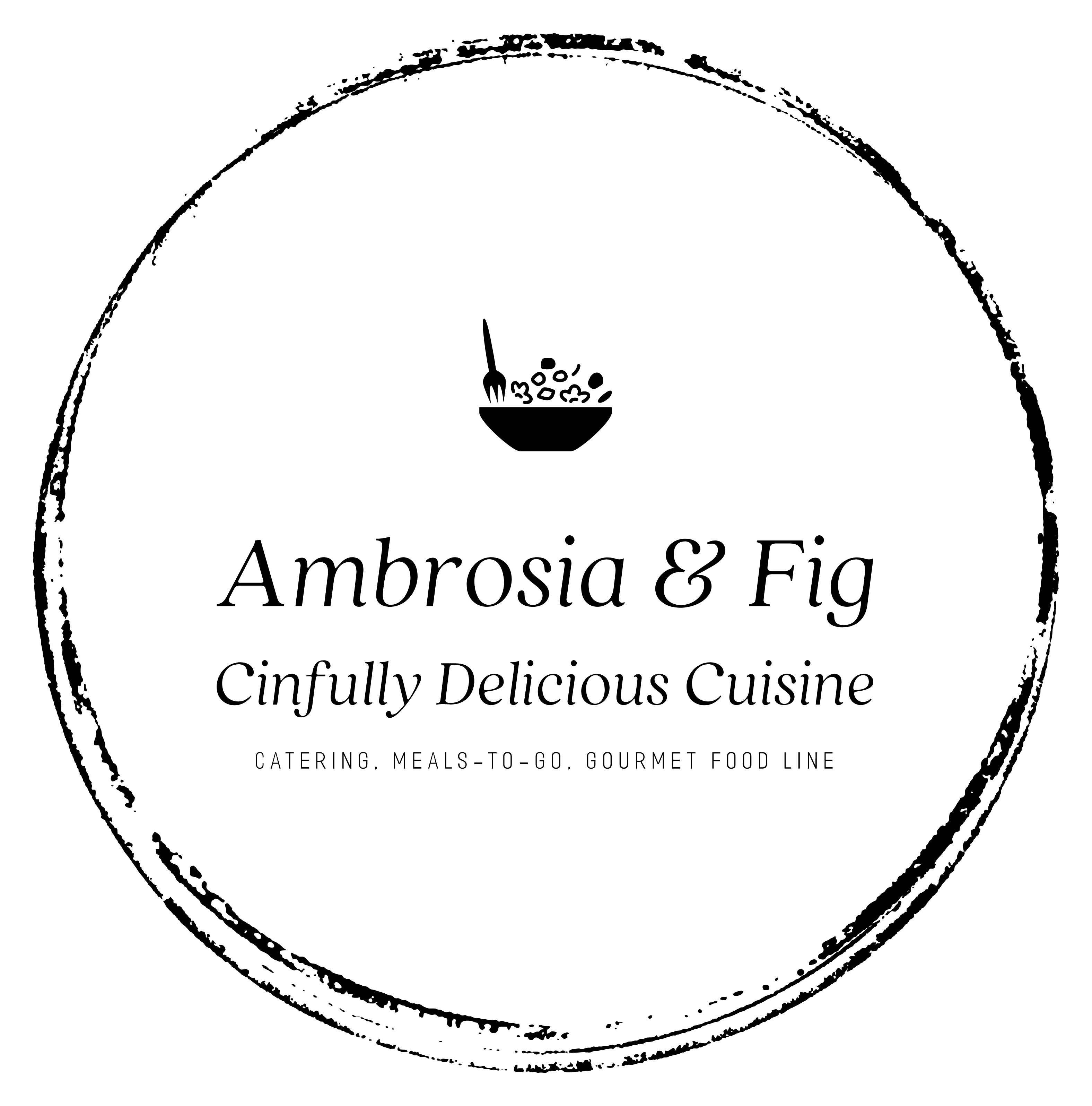
**Vegetable Crudités'**

**\*Italian Antipasto Platter** $4.00 Supplement

Italian Meats, Cheese, Roasted Vegetables, Artichokes and Olives Served with Toast Points & Crackers

**\*Jumbo Shrimp Cocktail** $6.00 Supplement

With Fresh Lemons and Cocktail Sauce



***A & F Signature Chef’s Mixed Grill***

**8.00 Supplement Chef Attendant required**

Combination of grilled Steak, Shrimp & Chicken served over a bed of Garden Rice Pilaf & a sautéed Mushroom & Shallot Red Wine Reduction Pan Sauce. Served with House Salad.

***Seafood Entrees:***

**Carolina Crab Cakes**

Lump crab meat mixed with chives, sweet peppers, parsley and secret ingredients. Served with our Sriracha & Lemon Aioli

**Lobster Ravioli**

Served with sautéed spinach & sherry cream sauce

***A & F Signature* Gouda Grits with Smoky Brown Butter Shrimp *Chef Attendant Required***

Our house specialty! Fresh grated Gouda, sweet grilled corn and snipped chives, topped with our own browned butter, chipotle and smoked paprika Shrimp & Tomato Etouffee

1. **Parmesan Crusted Tilapia**

Shredded parmesan & panko crust with parmesan cream sauce.

**Pecan Crusted Cod**

Tender Cod, Garlic Aioli, Pecans

**Seared Salmon**

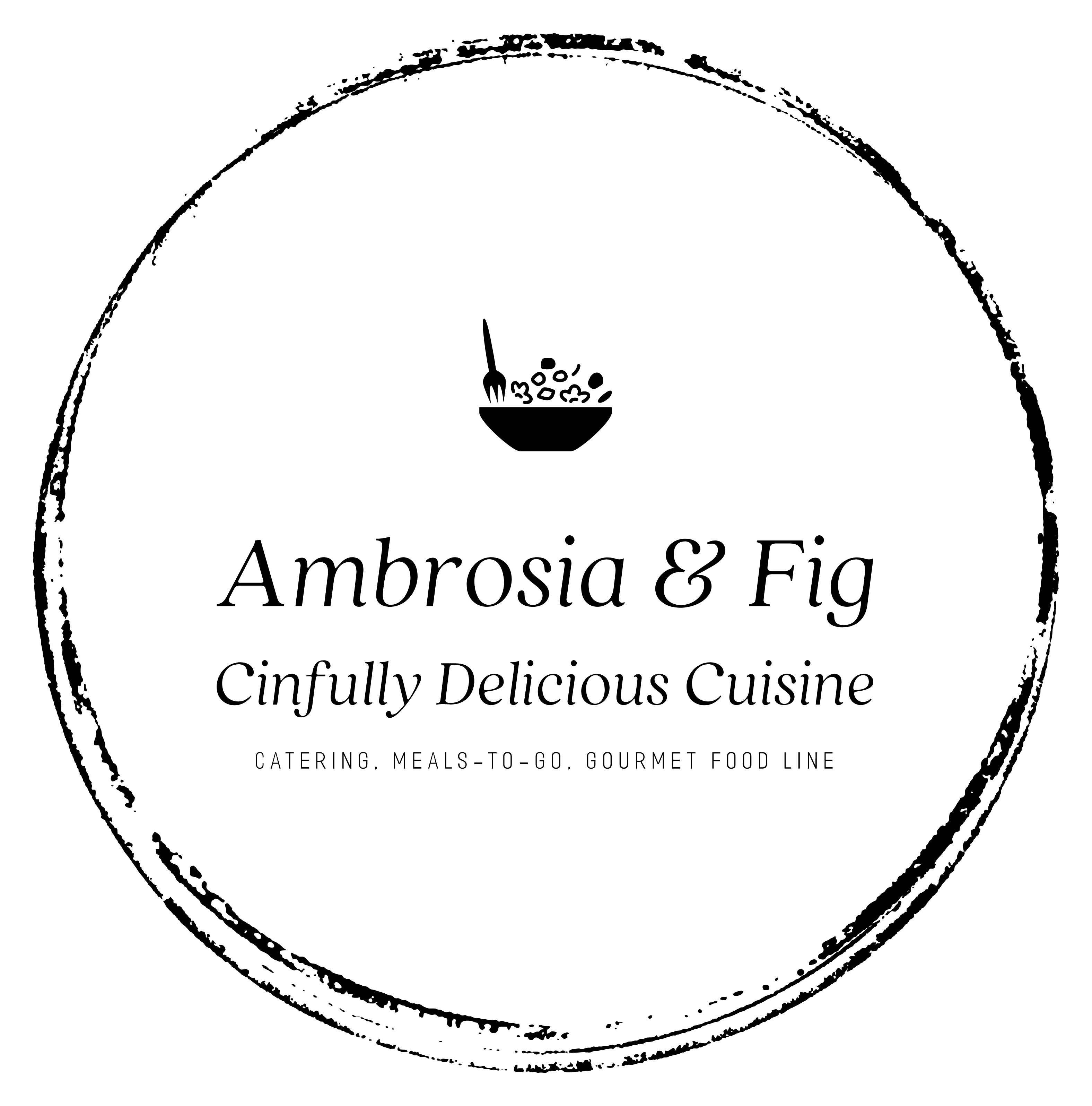
Fresh Wild Caught Salmon Marinated in Olive Oil, White Wine, & Dill. Topped with Champagne Chive Cream Sauce.

**Stuffed Fillet of Flounder**

Baked Flounder stuffed with a Blend of Wild Rice Stuffing & topped with Mornay Cream Sauce

**Crispy Lemon Sole**

Flaky Sole, Panko Bread Crumbs, Lemon, Dill Caper Tarter Sauce



***Poultry Entrees:***

***GF* *A & F Signature* Mediterranean Chicken**

Seared Seasoned chicken breast smothered in a sun dried tomato, shallot, artichoke and Portobello cream sauce

**(A) *GF A & F Signature Chicken Bella***

Organic Chicken Breast, Tomatoes, Mushrooms, Garlic. Served over a bed of Pasta and Tuscan Green Beans.

***(A) GF Tuscan Chicken***

Seared seasoned chicken breast served with a red wine pan reduction

1. ***Chicken Parmesan***

with House Marinara, Fresh Parmesan Cheese over a bed of Spaghetti & Haricot Verts

***A & F Signature GF Chicken Margo***

Seared Seasoned chicken smothered in our Mushroom, White Wine Cream Sauce. Choose from Chicken Breast or Skin on Seared Thigh.

***Chicken Francese***

Parmesan Crusted Chicken breast with Lemon butter and Crispy Potatoes over a bed of Linguini. Served with Steamed Broccoli.

***Chicken Piccata***

Topped with a lemon caper wine sauce over a bed of Fettuccini. Served with Italian Green Beans.

***Chicken Marsala***

Lightly breaded chicken breast, Mushroom Marsala wine sauce. Served over a bed of Spaghetti. Served with Sicilian Vegetables.

**Chicken & Waffles**

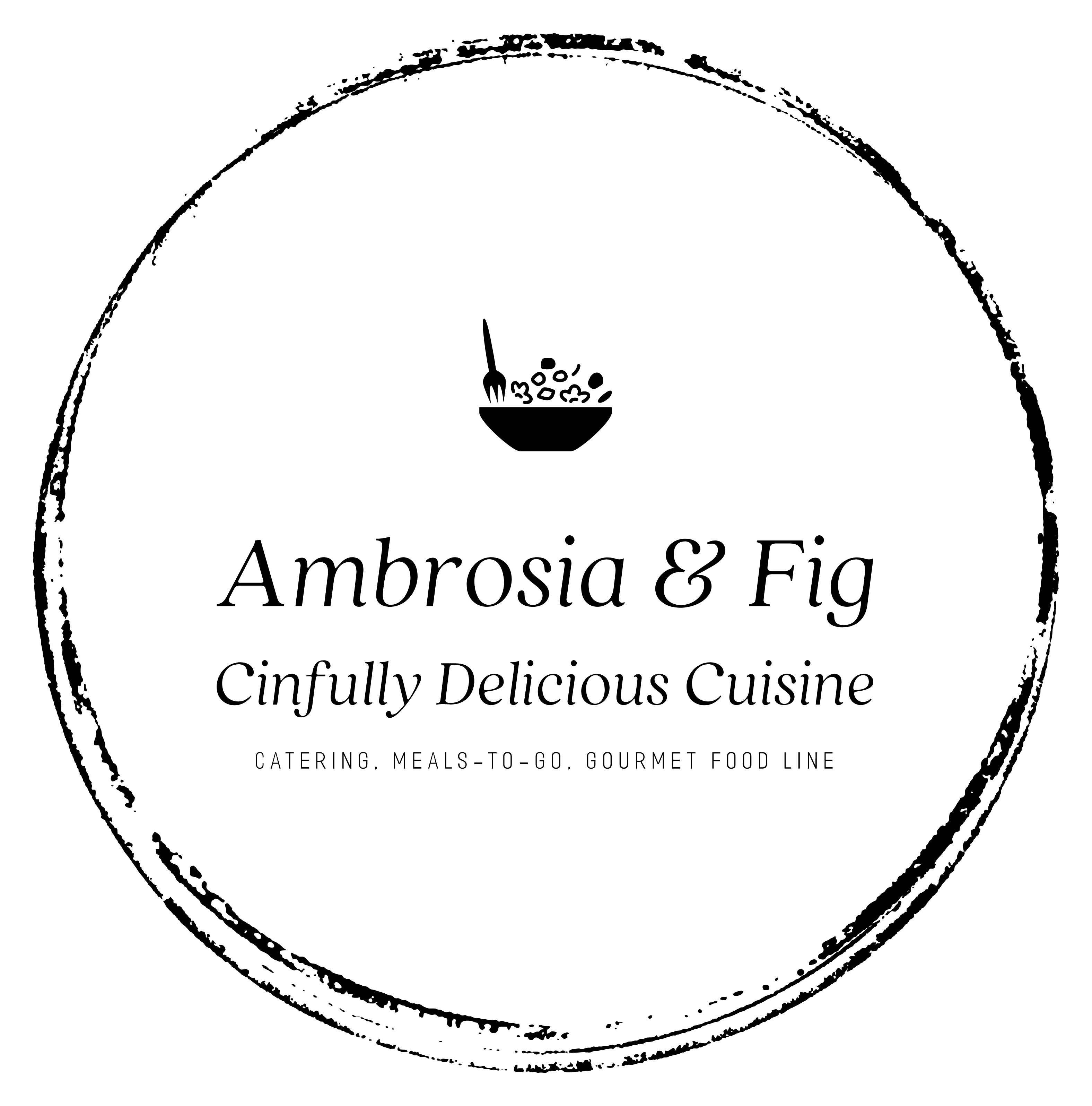
Deep fried buttermilk boneless chicken served over our vanilla waffles drizzled w/ maple syrup.

**Stuffed Rosemary Chicken**

Seared Chicken Breast stuffed with our traditional Rosemary Bread Stuffing and drizzled with A White Wine, Shallot reduction Pan Sauce.

1. ***A & F Signature* Sweet Tea-Brined Chicken**

Whole Cut up Chicken brined for 48 hours in our own Signature Sweet Tea Marinade



***Beef Entrees:***

**(A) *A & F Signature Beef Bella***

Tender Pieces of Beef sliced with a Mushroom Demi-Glace.

***\*Veal Parmesan ($5 pp charge)***

Tenderized Veal, lightly floured and seasoned. Served with House Marinara, Fresh Parmesan Cheese over a bed of Spaghetti. Served with Northern Italian Vegetables

**Cracked Pepper Crusted Beef Tenderloin Medallions**

Medallions of Aged Beef served with Horseradish Mushroom Remoulade & Natural Au jus.

***GF* Six Pepper Filet Mignon\* (Chef Attendant Required) ($9 pp charge)**

Tender 8 oz Filet, Red Wine & Mushroom Demi

***GF* \*Roasted Prime Rib Au Jus (Chef Attendant Required)**

( Requires 72 hour notice, $6.00 supplement)

**\*Beef Bourguignon**

Savory dish with Red Wine, Slow cooked Beef, Onions and Mushrooms.

***GF*  *A & F Signature*  \**Chianti Braised Short Ribs***

Our Signature Slow Braised Chianti Short Ribs over Smokey Gouda Polenta & Port Wine Reduction and topped with Tuscan wilted Spinach (Complete Meal) No Substitutes

**\*Tender Ribeye (Chef Attendant Required) ($3 pp charge)**

Cooked on Sight on our Grille or Pre-Cooked and finished off on a portable table pan.

***Pork Entrees:***

**(A) *GF* Rosemary Pork Chops**

Fresh Pork loin chops marinated in our olive oil and rosemary blend. Seared to perfection

**Stuffed Pork Chops (Gluten Free upon request)**

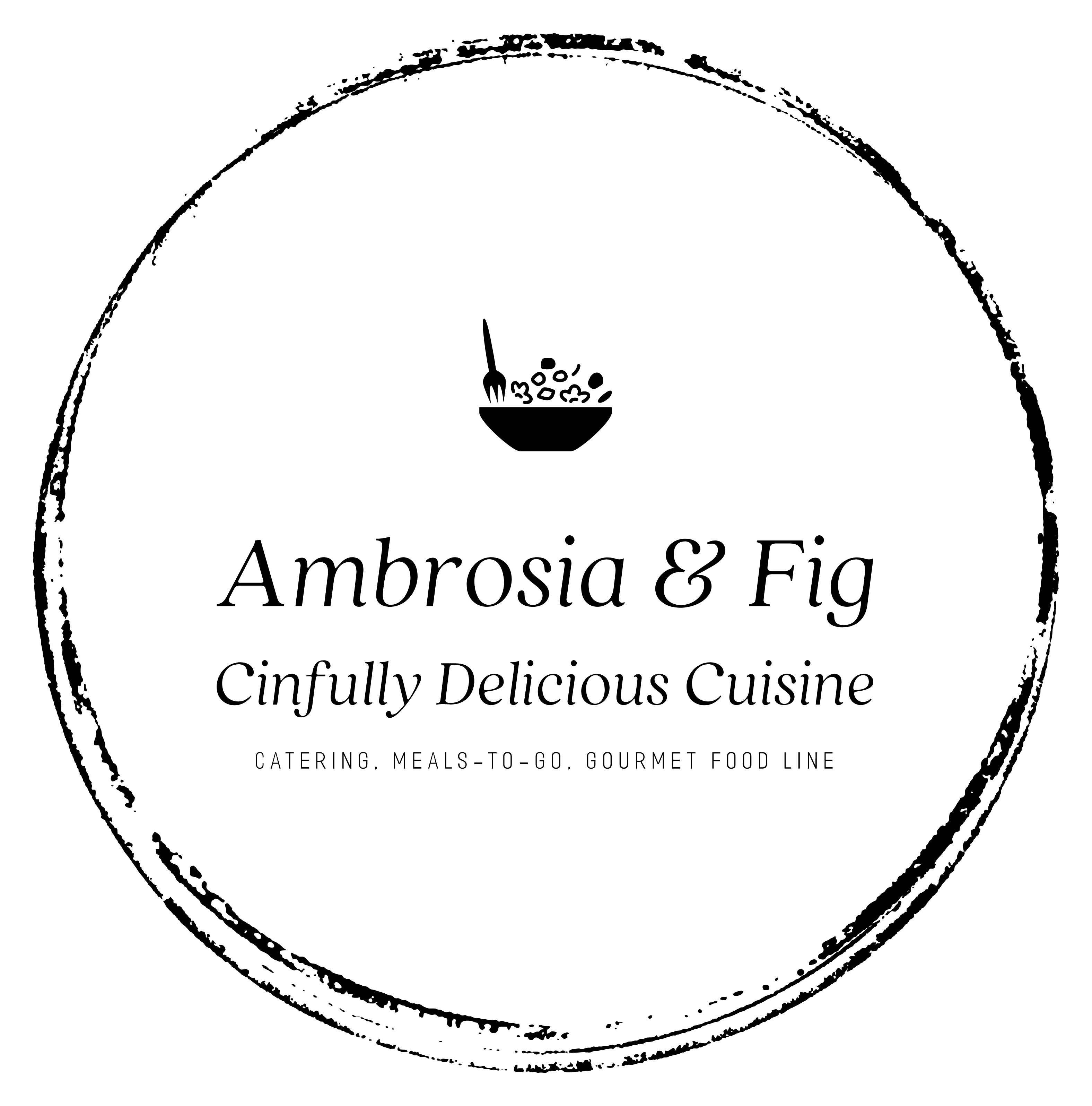
Boneless Seasoned Pork Chops, Wild rice stuffing

**\* *A & F Signature* Roasted Pork Belly with Late-Harvest Peaches & Arugula**

Fresh uncured Bacon seasoned and roasted to perfection & served with warm Peach & Arugula

**Balsamic Marinated Pork Tenderloin**

Served with Cranberry & Apple Chutney, Southern Green Beans and Boiled Potatoes.



**Vegetarian/Vegan Entrees:**

1. **Roasted Vegetable Lasagna**

Roasted tomatoes, eggplant, mushrooms, sweet red peppers, onions, in a savory tomato basil sauce.

***GF* *A & F Signature* Portabella Polenta(Vegan)**

Marinated roasted portabella cap with wilted spinach, carrots, polenta cake and parsley pesto.

**Wild Mushroom Ravioli**

Lightly covered with a toasted walnut and sage reduction.

**\*Wild Mushroom Risotto**

Slow cooked and reduced 4 times! Topped with Portobello Ragout and Shallots. Served with Salad

***(A) Eggplant Parmesan***

Hand sliced tender Eggplant, floured and lightly golden fried. Served with House Marinara, Fresh Parmesan Cheese over a bed of Spaghetti.

***Pasta:***

***A & F Signature Ambrosia Stuffed Shells***

Pasta Shells stuffed with a blend of Beef, Pork and Italian Sausage. Smothered in Marinara and fresh grated Parmesan Cheese. Served with Steamed broccoli & Salad

**Fettuccine Alfredo**

Served with our signature Asiago & Parmesan Cheese Cream Sauce. Served with Italian Green Beans, Salad & Bread

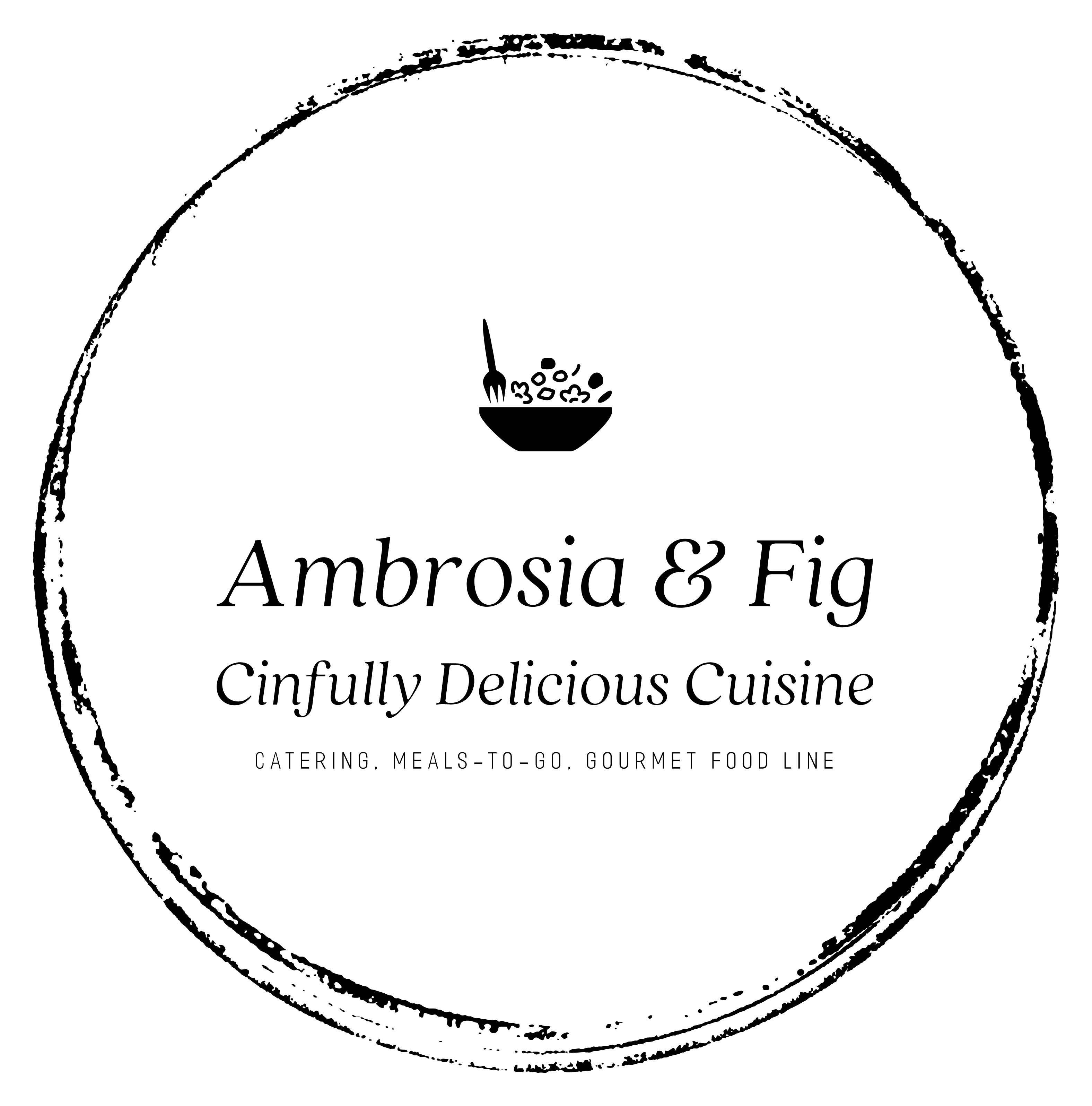
1. ***A & F Signature Tuscan Vegetable Pasta***

Roasted Red Peppers, Broccoli, Mushrooms, Garlic, Spinach, & Onion, Sautéed in Olive Oil & White Wine over Bowtie Pasta

1. ***3 Cheese Ravioli***

Lightly covered with our fresh Marinara.

**All Italian Pasta Dishes, Sauces, and Pasta Available! Just Ask**



***Themed Packages***

***Classic Italian Family style Package*** *$35.pp*

**Appetizer: *Bruschetta*** *~ with Parmesan, Tomatoes, Garlic, & Fresh Basil*

**Salad: *Italian Salad*** *~* Romain, Red Onions, Pepperoncini, Tomato, Croutons & Parmesan cheese.

**1 Pasta****: *Spaghetti & Meatballs ~ Fettuccini Alfredo ~ Tuscan Vegetable Pasta ~ Penne Bolognese***

**1 Entrée: *Chicken Parmesan ~ Eggplant Parmesan*** *~* ***Tuscan Chicken ~Baked Italian Lasagna ~ Vegetable Lasagna***

***Latin Packages***

**Taco Bar & Burrito Buffet! (50 guest Minimum) 19.95**

Beef and Shredded Chicken, Refried Beans, Rice, Black Bean & Corn Medley, Lettuce, Tomato, Sour Cream, Shredded Cheese, Soft and Corn Tortillas, Salsa & Chips!

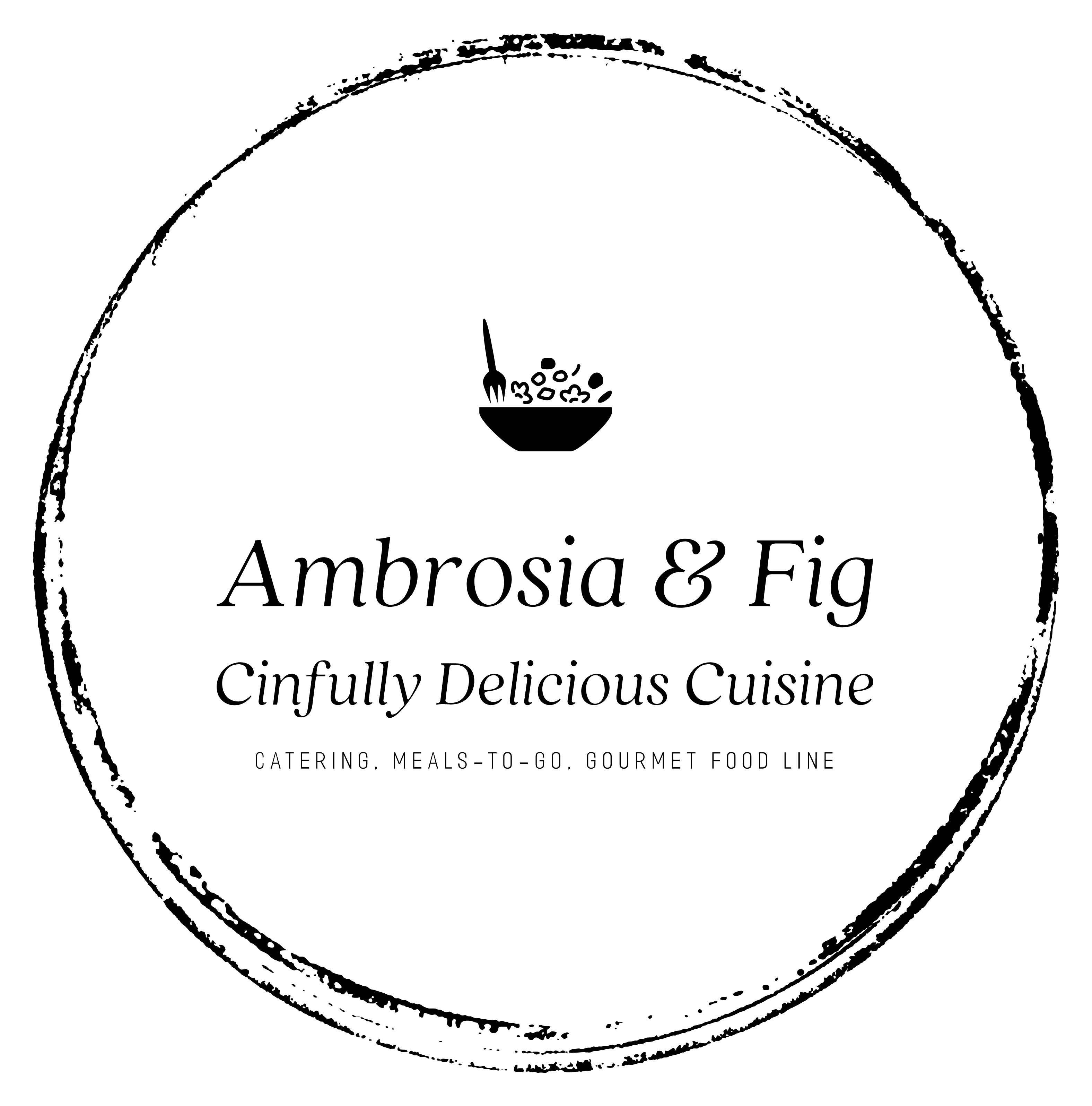
**Street Taco Bar! (50 guest Minimum) 19.95**

Choose from Beef, Chicken, Pork, Fish, Vegetable, Portabella Mushroom, Refried Beans, Rice, Grilled Onions, Lettuce, Tomato, Sour Cream, Shredded Cheese, Soft and Corn Tortillas, Limes, 2 Salsa’s & Chips! Includes Choice of 2 meats

(Carne Asada, Shredded Chicken, Chicken Tinga, Pastor, Blackened Fish, or Breakfast)

**Cinco De Mayo (Minimum 50 guests) $26.95 - All inclusive**

Arroz Con Pollo (Sofrito grilled chicken), Cilantro Rice, Black Beans & Corn, Soft & Crunchy Taco & Burrito Bar with Seasoned Beef & Chicken, Salsa, Tomatoes, Lettuce, Cheese, Sour Cream, Chips & Salsa, Iced Tea.



***Breakfast Buffet* $14.99** per person /**19.99** multiple trips

Includes: Breakfast Potatoes, Scrambled Eggs, Seasonal Fruit, Orange Juice, & Coffee

**Choice of two of the following:**  Pancakes or Waffles, & Biscuits or Toast

**Choice of two of the following:**  Sausage, Bacon, Turkey Bacon, Sausage Gravy

***Ambrosia Brunch $24.99/$29.99\****

Includes: Orange Juice, Coffee, Iced Tea, Assorted Biscuits & Muffins

**Choice of one of the following:**  Pancakes, Waffles, or Frenched Toast

**Choice of Two of the Following (Add 3rd option for 1.00 more)**

Scrambled Eggs, Scrambled Eggs with Cheese and Chives, Rolled Oatmeal, or Stone Ground Grits

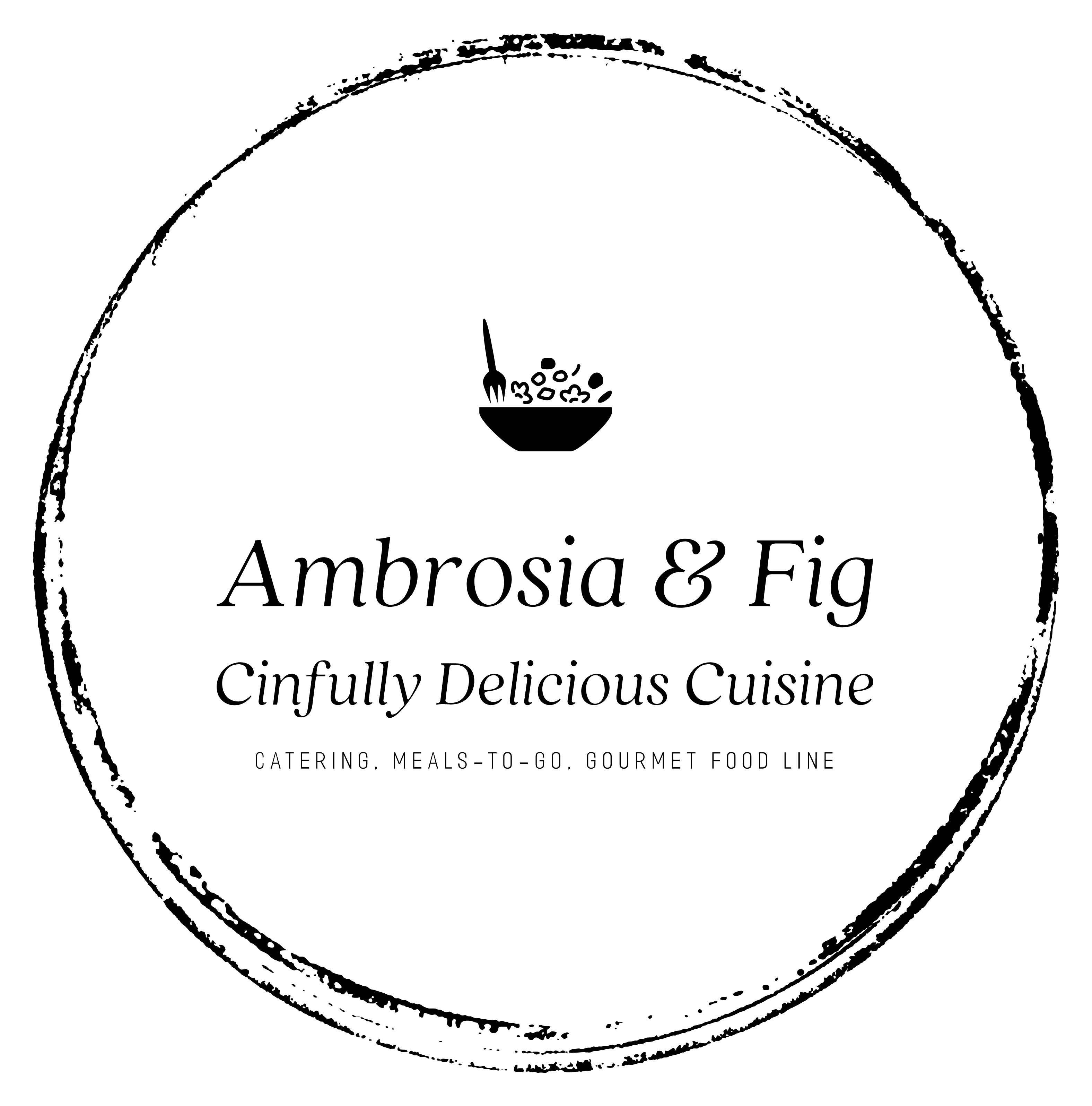
**Choose Four of the following: (Add 5th Meat option for 4.00 more)** 2 Breakfast/2 Lunch

Sausage, Bacon, Turkey Bacon, Sausage Gravy, Orange Glazed Ham, Beef Au Jus, Pork Tenderloin, Chicken and Waffles, Slow Braised Portobello “Short Ribs” (Vegan Option)

**Choose Three of the following (Add 4th option for 1.50 more)**

Haricot Verts (Thin Al dente Green Beans), Orange Ginger Glazed Carrots, Breakfast Potatoes, Sea Salt & Butter Whipped Mashed Potatoes, Roasted Potatoes, Onions, & Carrots, Steamed Broccoli, Butter & Parsley Corn.

**\*** Add Seasonal Fresh Fruits and Breakfast Breads and Pastries.



***Sides:***

**(A) Steamed Vegetables**

**(A) Green Beans**

**Haricot Verts with Shallots**

**Sweet Potato Puree**

**(A) Sea Salt & Farm Churned Butter Mashed Potatoes**

**Roasted Rosemary Potatoes**

**Cheddar Cheese Grits**

**Wild Rice Garden Blend**

**Northwest Vegetable Blend**

**Orange Ginger Glazed Carrots**

1. **Braised Carrots, Brown butter and Parsley**
2. **Rice Pilaf**

**Rosemary Elote, roasted corn, pepper aioli, parmesan**

**Farm to Table Vegetables, sautéed with Garlic, EVOO and Herbs**

**Sautéed Spinach, Bacon, & Shallots**

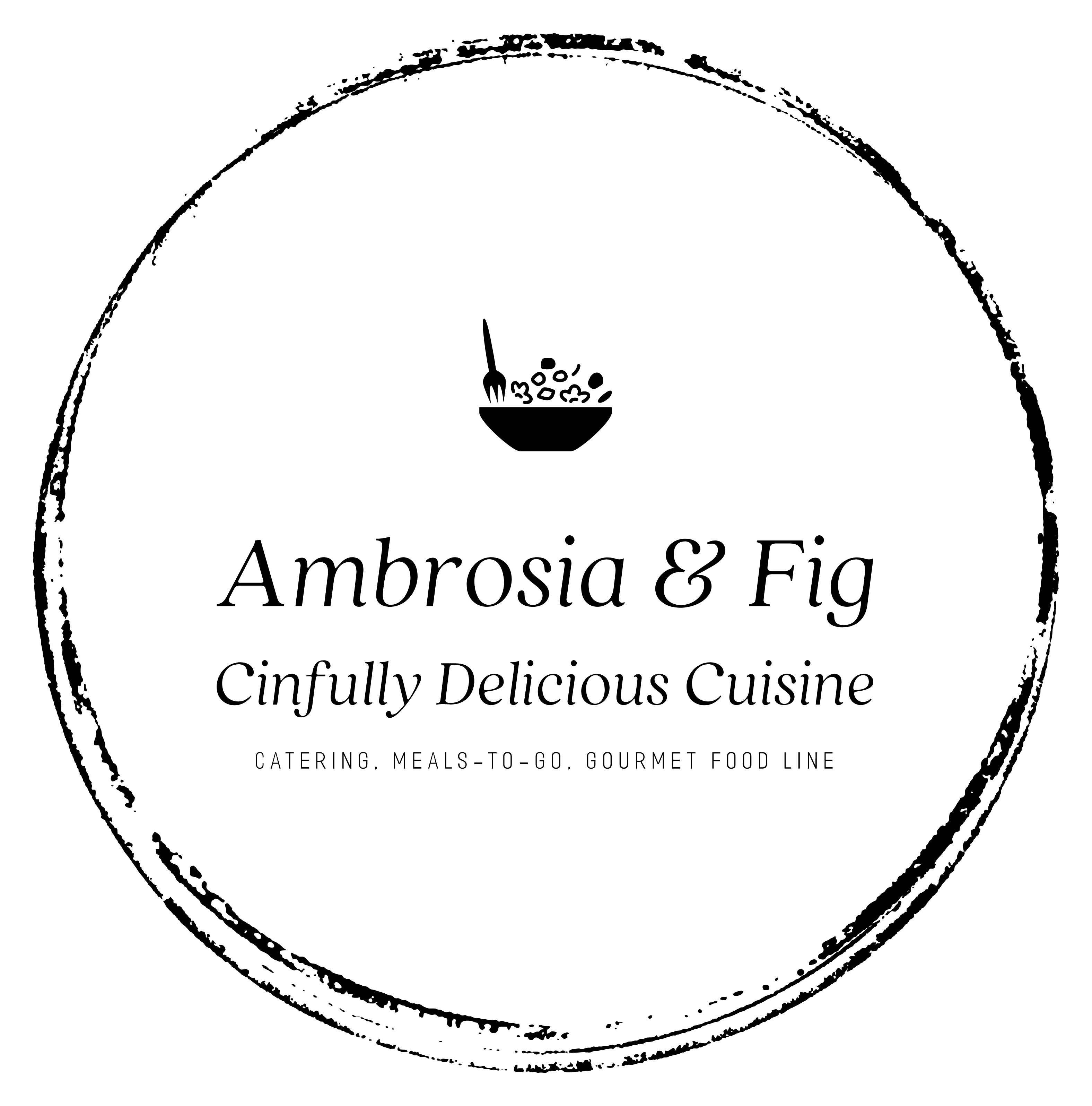
**Braised Kale with Bacon, Sea Salt and Onion**

**Baked Potato**

**(A) Garden Salad**

**(A) Caesar Salad**

**Italian Salad**



***Dessert Packages:***

***Cake Dessert Package***

$7.50 per person

Select 4 varieties of Cakes, Pies or Cobblers

***Bronze Petite Dessert Package***

$13.00 per person

Select 5-Petite Desserts

***Silver Petite Dessert Package***

$15.00 per person

Select 6 Petite Desserts

***Gold Dessert Package***

$20.00 per person

Select 3 Cakes, 3 Petite Desserts and Summer Beverage Station or Coffee Station

***Specialty Desserts:***

***Cakes & Pies***

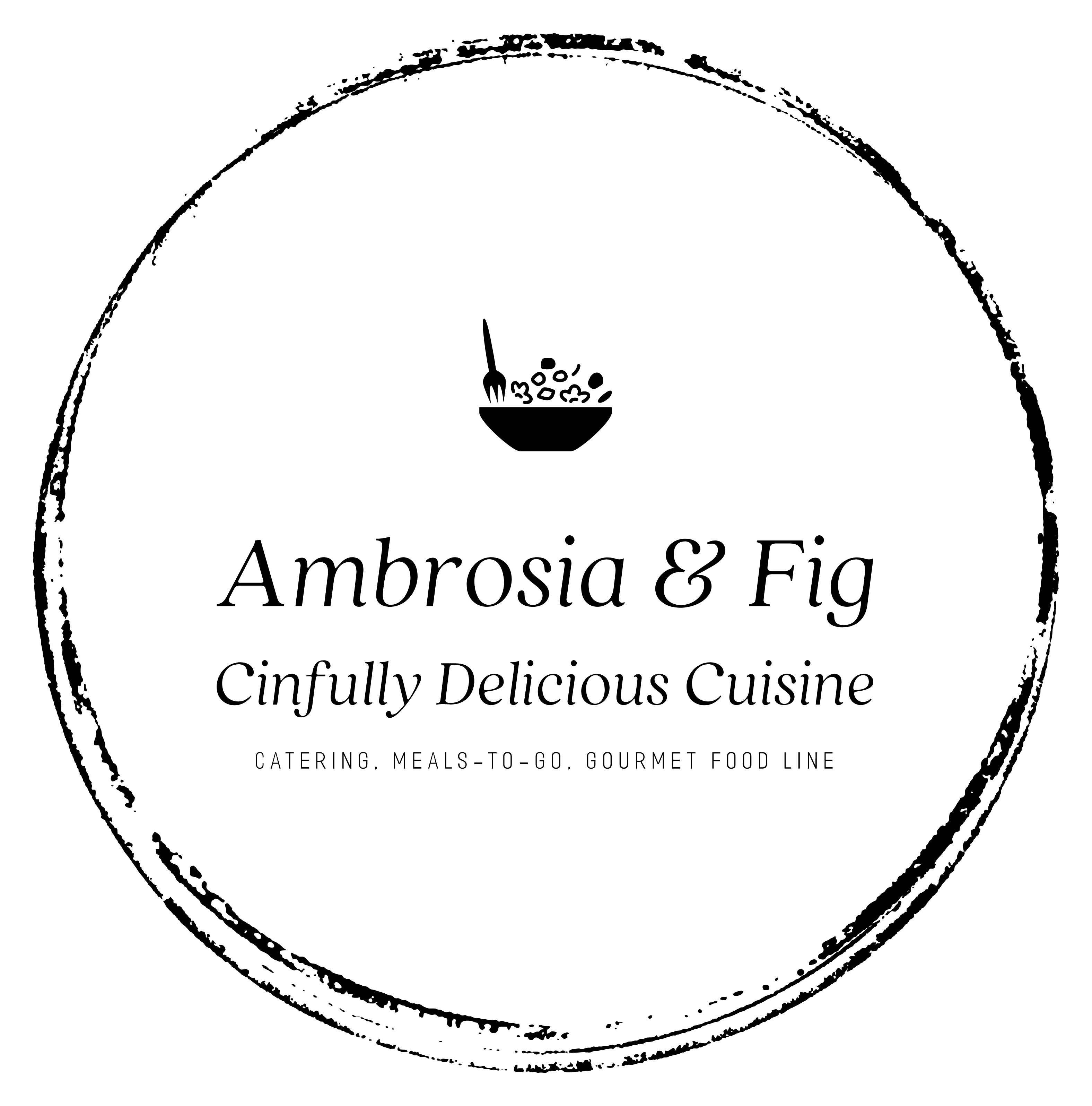
**Carrot Cake, Triple Chocolate Cake, Red Velvet Cake, German Chocolate, Italian Cream Cake**

**New York Style Cheese Cake, Turtle Cheese Cake, Cheese Cake Sampler, Oreo Cheese Cake**

**Chocolate Meringue Pie, Lemon Meringue Pie**

**Cherry Crumb Pie, Apple Pie, Pecan Pie, Key Lime Pie, Razzleberry Pie**

**Banana Pudding, Dirt Cake, Berry Cobbler**



***Dessert Bites:***

**Mini Selection**

**$2.75**

Brownies & Cookies

**Party Selection**

**$3.95**

Brownies, Assorted Cookies & Lemon Bars

**Upgraded Selection**

**$5.50**

Brownies, Assorted Cookies & Lemon Bars, Assorted Cookie Bars, Lemon Tarts

**Gourmet Chef's Collection**

**$9.95**

Brownies, Assorted Gourmet Cookies & Lemon Bars, Assorted Gourmet Petite Cookies with Chocolate, Mini Cheesecakes, Assorted petit dessert bites, cream puffs, éclairs and French Macaroons

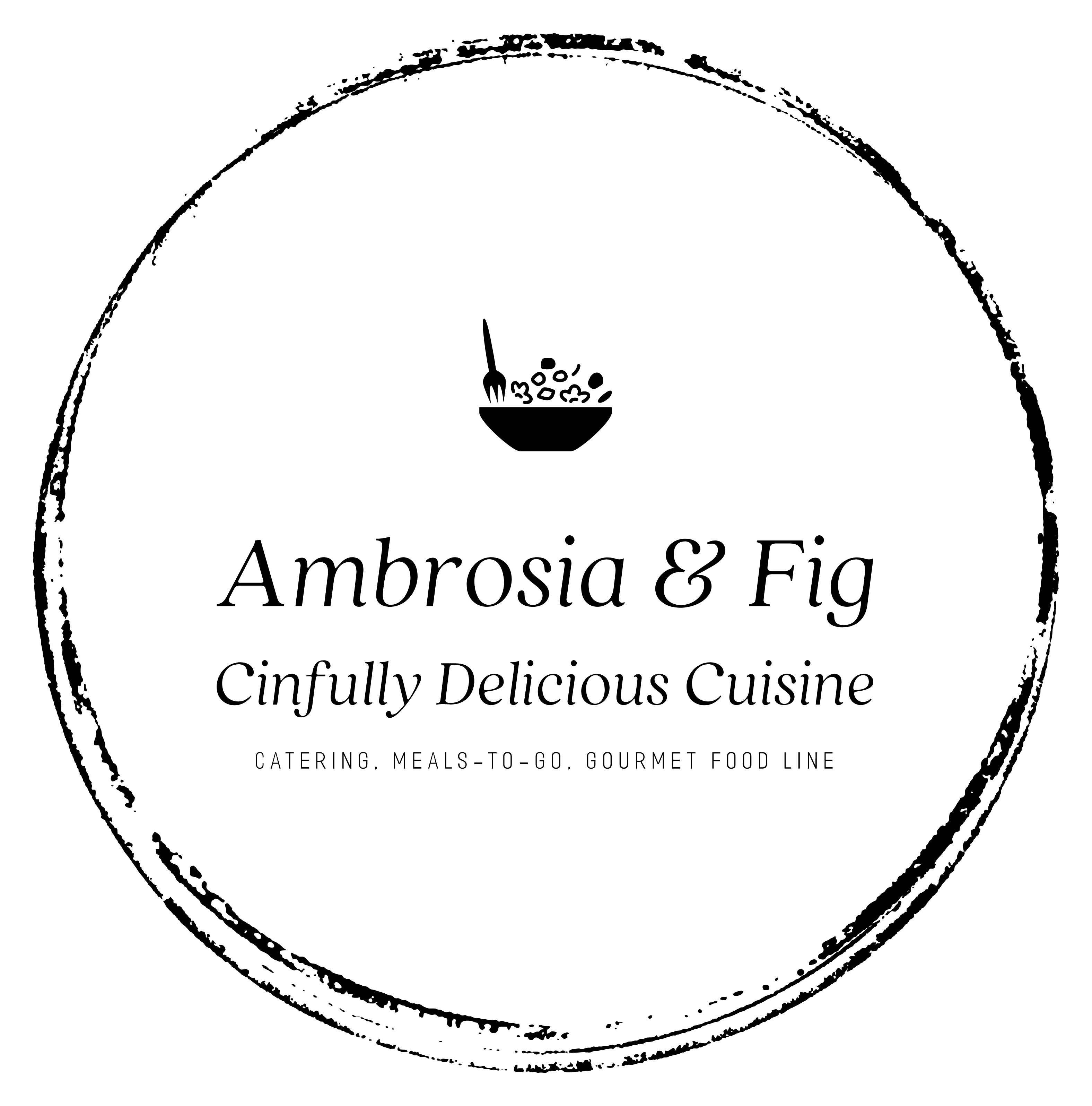
**Petite Desserts**

Mini Strawberry Shortcakes, Mini Cheesecakes, Cream puffs, éclairs, Mini Banana Pudding, Mini Cookies and Milk, Mini Parfaits, Chocolate Covered Strawberries, Mini Coconut Key Lime Cheesecake Bites, Mini Chocolate Mousse, Mini Dirt Cakes, Assorted Chocolate covered Banana bites.

***Coffee Service***

96 oz to go Coffee Boxes 24.99/ Hot Air pots 2.50 pp (full service catering only)

Decaf, Regular



***Beverage Station***

$4.00 per person

**Choose any 3 of our refreshing Beverages! Served in Crystal Beverage containers**

Pink Lemonade Or Fresh Strawberry Lemonade with Fresh Strawberries

Fresh Squeezed Lemonade with Lemons

Refreshing Cucumber Water with Fresh Sliced Cucumbers

Refreshing Citrus Water with Oranges

Fresh Brewed Iced Tea

***Alcoholic Beverage Menu:***

Domestic Beer (Bottle) $3.50

Imported Beer (Bottle) $4.00

Wine by the Glass $5.00

Champagne by the glass $5.00

Select CG House Wine $19.99 per 750ml bottle

Merlot, Chardonnay, Pino Grigio, Cabernet Sauvignon, Wine Makers Blend available

**Premium Wine list available**

***Summer Sangria Beverage Station:***

$9.00 per person

**4 of our most refreshing Sangria Recipes! Served in 3.5-gallon Beverage containers**

Cucumber Melon Sangria (Cucumber, Mint and Honeydew)

Restaurant Style Red (Grapes, blackberries and raspberries)

Tropical Faux-Gria (Non-alcoholic blend)

Rose’-White Peach (Raspberries and White Peaches)