

Cold Hors d'oeuvres

Per 50 pieces

PHYLLO CUPS

<i>Mediterranean: Kalamata olives, cucumbers, feta, tomato, scallions</i>	\$40
<i>Goat cheese and caramelized onions</i>	\$40
<i>Brie and raspberry</i>	\$40
<i>Smoked salmon and capers with chive cream cheese</i>	\$45

DESSERT PHYLLO CUPS

<i>Chocolate mousse and strawberries</i>	\$50
<i>Apple pie with cinnamon and caramel</i>	\$65
<i>Cookies and Cream</i>	\$65
<i>Cheesecake</i>	\$75
<i>Strawberry or blueberry</i>	

MINI CROISSANT SANDWICHES

Served with mustard and mayo

<i>Chicken salad</i>	\$125
<i>Turkey and cheddar</i>	\$125
<i>Ham and Swiss</i>	\$125

CROSTINIS

<i>Goat cheese and caramelized onion</i>	\$75
<i>Tomato bruschetta</i>	\$75
<i>Brie and raspberry</i>	\$80
<i>Peppercorn beef</i>	\$125
<i>with Horseradish Crème sauce</i>	

ROLL UPS

<i>Taco</i>	\$65
<i>Seasoned cream cheese, black bean corn blend, cheddar cheese, and salsa</i>	
<i>Jalapeno</i>	\$70
<i>Seasoned cream cheese, bacon, cheddar cheese, scallions</i>	
<i>Ham, pickle, and cream cheese roll ups</i>	\$75

Serves approximately 20 people with bite-size portions

PLATTERS

<i>Vegetable tray with ranch dip</i>	\$40
<i>Taco dip with tortilla chips</i>	\$40
<i>Prosciutto wrapped asparagus with balsamic drizzle</i>	\$45
<i>Cheese and sausage with crackers</i>	\$50
<i>Caprese tray</i>	\$50
<i>Tomatoes, fresh mozzarella, fresh basil, and balsamic reduction</i>	
<i>Cucumber canapes</i>	\$50
<i>House made guacamole with tortilla chips</i>	\$60
<i>Fresh seasonal fruit</i>	\$65
<i>Shrimp cocktail with shrimp sauce</i>	\$110

Charcuterie board

Small (30 people) \$95 Large (50 people) \$140
An assortment of meats, cheeses, marinated tomatoes, dried fruits and nuts, olives and crackers

Crostini board

Small (30 people) \$85 Large (50 people) \$130
Toast points, house made pesto hummus, guacamole, olive tapenade and bruschetta

Smoked salmon with chive cream cheese and capers (serves 50)

\$ market price

DIPS

<i>Tortilla chips and garden salsa</i>	\$30
<i>French onion dip with potato chips</i>	\$35
<i>Hummus served with carrots, celery, and tortilla chips</i>	\$45
<i>Red pepper, garlic, or basil pesto</i>	

Hot Hors d'oeuvres

Per 50 pieces

PHYLLO CUPS

<i>Spinach and artichoke</i>	\$35
<i>Buffalo Chicken</i> Chicken in a creamy buffalo ranch sauce	\$40
<i>BBQ Pork with coleslaw</i> Pulled BBQ pork topped with house slaw	\$40
<i>Jalapeño</i> Cheddar cheese, seasoned cream cheese, bacon, scallions	\$40
<i>Mushroom and Goat Cheese</i> Drizzled with balsamic reduction, topped with chives	\$45

SCAMPI'D SHRIMP

<i>Garlic and herb</i>	\$125
<i>Tequila and lime</i>	\$125
<i>Cajun style</i>	\$125

PETITE SANDWICHES **Build Your Own**

<i>BBQ pulled pork</i>	\$125
<i>BBQ pulled chicken</i>	\$125
<i>Shredded hot beef</i>	\$135
<i>Mini burgers</i> Cheese, lettuce, mustard, ketchup, pickles, onion, tomatoes	\$150
<i>Shaved prime rib</i>	\$180

KEBABS

<i>Zucchini, red onion, green and red peppers, mushrooms</i>	\$105
<i>Sweet Asian Chicken</i> Chicken, honey, garlic, ginger and sesame seeds	\$115
<i>Beef, green and red peppers, red onion</i>	\$135

DIPS

Serves approximately 20 people with bite size portions

<i>Buffalo chicken dip</i>	\$40
<i>Spinach artichoke with tortilla chips</i>	\$45

FINGER FOODS

<i>Chicken and vegetable potstickers</i> Sweet chili soy sauce	\$40
<i>BBQ mini cocktail wienies</i>	\$40
<i>Meatballs</i> Teriyaki, BBQ or Italian Marinara	\$50
<i>Vegetable egg rolls</i>	\$50
<i>Loaded potato skins</i>	\$60
<i>Chicken wings</i> Mild, spicy, BBQ or teriyaki	\$85
<i>Sausage stuffed mushrooms</i>	\$85
<i>Bacon-wrapped water chestnuts</i>	\$90
<i>Seafood stuffed mushrooms</i>	\$110

Lunch Menu

Available until 4pm

Cold Cut Buffet

\$14 Per Person

ROASTED TURKEY BREAST, HONEY CURED HAM, CHEDDAR AND SWISS, POTATO SALAD, CREAMY COLE SLAW, FRESH FRUIT, AND POTATO CHIPS. SERVED WITH POTATO ROLLS AND NINE-GRAIN BREAD.

Soup and Salad Buffet

\$14 Per Person

BLEND OF SPRING MIX AND LETTUCE, TOMATOES, ONIONS, CUCUMBERS, CROUTONS, SHREDDED CHEDDAR CHEESE WITH YOUR CHOICE OF TWO SALAD DRESSINGS. SERVED WITH POTATO SALAD, COLESLAW AND CHOICE OF ROASTED RED PEPPER AND TOMATO, LOBSTER BISQUE OR CHEFS' CHOICE.

Hot Buffet

\$18 Per Person

Pick two proteins
BEEF TIPS, ROASTED CHICKEN OR SLICED HAM. ADD BAKED HADDOCK FOR \$1.00 PER PERSON. MASHED POTATOES, FRESH STEAMED VEGETABLES, DINNER ROLLS

Pizza and Salad Buffet

\$16 Per Person

Choose up to two of our Italian Gourmet Pizzas:

ITALIAN: PEPPERONI & SAUSAGE CRUMBLES
WORKS: SAUSAGE, PEPPERONI, AND VEGGIES
CHEESE: A DELICIOUS THREE-CHEESE BLEND.
BLEND OF SPRING MIX AND LETTUCE, TOMATOES, ONIONS, CUCUMBERS, CHEDDAR CHEESE, AND TWO DRESSING CHOICES.

Hot Sandwich Buffet

\$15 Per Person

Pick two proteins
SHREDDED HOT BEEF, SHREDDED CHICKEN, SLICED HAM, PULLED PORK, SLOPPY JOES, POTATO CHIPS, PASTA OR POTATO SALAD, BAKED BEANS, SERVED ON POTATO ROLLS

Taco / Nacho Buffet

\$17 Per Person

SHREDDED CHICKEN, GROUND BEEF, LETTUCE, SHREDDED CHEESE, FRESH PICO DE GALLO, SALSA, SOUR CREAM AND TORTILLA CHIPS, SOFT TACO SHELLS

Picnic Buffet

\$14 Per Person

BRATS, HAMBURGERS, BUNS, ASSORTED SLICED CHEESE, LETTUCE, TOMATO, ONIONS, PICKLES, BAKED BEANS, COLESLAW AND CHIPS

Above items available for groups of 50 people or more.

An additional \$2.00 per person will be added for a buffet for fewer than 50 people.

SALADS

\$13 Per Person

Salad choices include cup of roasted red pepper or chefs' choice soup and a warm bread.

Berry Walnut

CANDIED WALNUTS, BLEU CHEESE CRUMBLES, AND FRESH SLICED STRAWBERRIES. SERVED OVER MIXED GREENS. STRAWBERRY POPPYSEED DRESSING. ADD CHICKEN – \$2.00

Pecan

MOZZARELLA CHEESE, RED ONION, TOMATOES, CUCUMBERS, PECANS AND HONEY MUSTARD DRESSING.
ADD CHICKEN – \$2.00

Beet

ARUGULA, BEETS, APPLES, CANDIED WALNUTS, CRAISINS, GOAT CHEESE AND AVOCADO. APPLE VINAIGRETTE. ADD CHICKEN – \$2.00

SANDWICHES

Chicken Salad – \$14

CHEFS MADE CHICKEN SALAD SERVED ON NINE-GRAIN BREAD.

Chicken Caesar Wrap – \$13

GRILLED CHICKEN BREAST STRIPS, ROMAINE LETTUCE, DICED TOMATOES, PARMESAN CHEESE AND CAESAR DRESSING; SERVED IN A SPINACH TORTILLA.

Turkey Pear – \$13

SLICED TURKEY BREAST, PEAR, DIJON MUSTARD, BRIE CHEESE, BACON, ARUGULA ON NINE-GRAIN.

Sandwiches served with your choice of potato chips, seasonal fresh fruit, coleslaw, or vegetables with ranch for dipping.

All lunch menu selections include coffee and tea. Add soda for an additional \$1.00 per person.

Dinner Buffets

Minimum of 50 people. \$2 added per person for fewer than 50.

\$20/PER PERSON

House Salad with ranch
Dinner Rolls with butter
2 side selections
2 entrée selections
Coffee, Tea, Milk

\$24/PER PERSON

House Salad with ranch
Dinner Rolls with butter
2 side selections
3 entrée selections
Coffee, Tea, Milk

ENTRÉE SELECTIONS

Tenderloin Tips

SLOW ROASTED BEEF TIPS WITH MUSHROOMS, ONIONS, PEPPERS AND GRAVY

Glazed Ham

SLICED HONEY HAM

Stir Fry

SEASONAL FRESH VEGETABLES, SAUTÉED AND TOPPED WITH OUR OWN STIR FRY SPICES SERVED OVER RICE. CHOOSE FROM TENDERLOIN BEEF TIPS OR BREAST OF CHICKEN.

Tuscan Chicken

GRILLED CHICKEN TOPPED WITH SPINACH, SUN-DRIED TOMATOES, SPINACH, ONIONS AND ARTICHOKES. TOSSED IN WHITE WINE GARLIC CREAM SAUCE. TOPPED WITH PARMESAN CHEESE.

Chicken Picatta

GRILLED CHICKEN, TOPPED WITH CHEFS' PICATTA SAUCE.

Chicken Marsala

GRILLED CHICKEN BREASTS, ONIONS AND MUSHROOMS, MARSALA WINE SAUCE, TOPPED WITH PARMESAN CHEESE.

Rosemary Roasted Chicken

BONE-IN CHICKEN BREAST, THIGH, LEG AND WING TOPPED WITH ROSEMARY DEMI-GLACE.

Roasted Turkey

SLICED ROASTED TURKEY TOPPED WITH GRAVY

Bruschetta chicken

PAN SEARED CHICKEN, TOPPED WITH DICED TOMATOES, ONIONS, BASIL, MOZZARELLA AND PARMESAN CHEESES; DRIZZLED WITH BALSAMIC REDUCTION

Mac n' Cheese

CAVATAPPI NOODLES TOSSED IN CREAMY CHEESE SAUCE AND GARNISHED WITH BREAD CRUMBS.

Chicken Parmesan

CHICKEN BREASTS TOPPED WITH MARINARA; MOZZARELLA AND PARMESAN CHEESES. SERVED OVER PENNE NOODLES.

Mahi Mahi

BLACKENED MAHI MAHI TOPPED WITH FRESH FRUIT SALSA.

Salmon

TERIYAKI OR WHITE WINE DILL SAUCE, AND SERVED OVER SEASONED WILD RICE.

Broiled Haddock

HADDOCK LOINS TOPPED WITH OUR HOUSE MADE WHITE WINE LEMON AND THYME SAUCE.

Vegetable Primavera

PENNE NOODLES AND FRESH VEGETABLES TOSSED IN A PESTO ALFREDO. TOPPED WITH PARMESAN CHEESE.

SIDE SELECTIONS

Redskin Mashed Potatoes
Roasted Dill Baby Red Potatoes

Seasonal Vegetables
Seasoned Wild Rice
Jasmine Rice

Rice Pilaf
Glazed Carrots

CARVING STATION OPTIONS

Prices per person

Tenderloin \$6

Prime Rib \$8

Themed Dinner Buffets

SOUTHERN BBQ

\$22 per person

BBQ beef brisket tips
Maple butter pecan chicken
BBQ pulled pork
Southern style corn
Corn bread muffins
Garlic mashed potatoes
Southern style green beans
Sweet baked beans
Creamy cole slaw
Salads with ranch

COUNTRY STYLE

\$21 per person

Roasted chicken
Beef tenderloin tips
Sliced honey glazed ham
Chefs stuffing
Green beans
Mashed potatoes with gravy
Coleslaw
Dinner rolls
Salads with ranch

WISCONSIN PICNIC

\$19 per person

Brats and burgers
BBQ chicken sandwiches
Broccoli slaw
Wisconsin potato salad
Seasonal fresh fruit
Bush's baked beans
Potato chips with French onion dip

TACO / NACHO BAR

\$18 per person

Shredded chicken
Ground beef
Lettuce
Shredded cheese
Nacho cheese sauce
Fresh pico de gallo
Jalapenos
Salsa
Sour Cream
Tortilla Chips
Soft taco shells

HEAVY ASSORTED APPETIZERS

\$975 / 50 PEOPLE

Chicken salad croissants
Hot shredded beef sandwiches
Pulled BBQ Pork
Cheese and sausage tray
Vegetable tray
Fruit tray
Tortilla chips and garden salsa
Ham / Pickle / Cream cheese roll ups
BBQ meatballs
Spinach dip
House-made guacamole
Tomato bruschetta on crostinis

ITALIAN

\$20 per person

Pick three proteins
Chicken Parmesan
Sicilian Meatballs
Chicken Alfredo
Tuscan chicken
Mediterranean ravioli
Bruschetta chicken
Garlic bread
Seasonal vegetable blend
Salads with Italian

Plated Dinners

All selections include a house salad with ranch, rolls and coffee.
Upgrade to Caesar salad for an additional \$1.00 per person.

BEEF AND PORK SELECTIONS

Tenderloin Tips

SLOW ROASTED BEEF TIPS WITH MUSHROOMS, ONIONS, PEPPERS AND GRAVY.
\$20

Tenderloin

EIGHT OUNCE TENDERLOIN TOPPED WITH MUSHROOM BORDELAISE.
\$25

Tenderloin and Chicken

EIGHT OUNCE TENDERLOIN TOPPED WITH MUSHROOM BORDELAISE, PAIRED WITH TUSCAN CHICKEN.
\$28

Tenderloin and Shrimp

EIGHT OUNCE TENDERLOIN TOPPED WITH MUSHROOM BORDELAISE. PAIRED WITH A BUTTER AND GARLIC SHRIMP SKEWER.
\$30

Prime Rib

SLOW ROASTED PRIME RIB WITH HORSERADISH CREAM SAUCE.
14 OUNCE - \$27

Pork Medallions

PORK MEDALLIONS WRAPPED IN SMOKED BACON TOPPED WITH YOUR CHOICE OF MAPLE BUTTER OR CHEFS BBQ SAUCE.
\$19

Bourbon Pork Chops

SEARED PORK CHOPS TOPPED WITH SWEET BOURBON GLAZE.
\$20

SEAFOOD SELECTIONS

Lobster Cream Salmon

SALMON FILET TOPPED WITH CHEF'S LOBSTER CREAM SAUCE.
\$23

Salmon

EIGHT OUNCE SALMON TOPPED WITH TERIYAKI OR WHITE WINE DILL SAUCE.
\$21

Mahi Mahi

BLACKENED MAHI MAHI FILETS TOPPED WITH FRUIT SALSA
\$20

Haddock

BAKED HADDOCK TOPPED WITH CHEFS WHITE WINE, LEMON & THYME SAUCE.
\$19

Wild Cod Picatta

BROILED AND LIGHTLY SEASONED, TOPPED WITH OUR CHEFS PICATTA SAUCE.
\$22

Mediterranean Cod

SEARED COD LOINS, BLISTERED TOMATOES, BASIL, GARLIC WHITE WINE SAUCE.
\$19

POULTRY SELECTIONS

Spinach and Brie Chicken

CHICKEN BREAST STUFFED WITH SPINACH, BRIE, AND SUN DRIED TOMATOES. TOPPED WITH CHEF'S PICATTA SAUCE.
\$19

Royal Herbed Cordon Bleu

A LIGHTLY SEASONED AND BREADED CHICKEN BREAST STUFFED WITH HAM, SWISS, AND SPICES. TOPPED WITH BECHAMEL SAUCE AND PARMESAN BASIL CRUMBS.
\$19

Gouda and Prosciutto Chicken

CHICKEN BREAST STUFFED WITH SMOKED GOUDA, PROSCIUTTO, AND ASPARAGUS; THEN TOPPED WITH A GARLIC CREAM SAUCE.
\$21

Caprese Chicken

CHICKEN BREASTS STUFFED WITH HOUSE MADE BRUSHETTA MIX, FRESH MOZZARELLA AND PESTO; TOPPED WITH BALSAMIC REDUCTION.
\$21

Saltimbocca Chicken

CHICKEN BREAST STUFFED WITH SAGE, PROVOLONE, AND PROSCIUTTO, TOPPED WITH CHEFS BEURRE BLANC.
\$21

Rosemary Chicken

OVEN ROASTED ROSEMARY SEASONED CHICKEN TOPPED WITH ROSEMARY DEMI-GLAZE.
\$19

Above dinner selections include your choice of redskin mashed potatoes, twice baked potato, sweet pea parmesan risotto, sweet potato mashed, seasoned wild rice, rice pilaf; and seasonal fresh vegetables.

PASTA SELECTIONS

Butternut Squash Ravioli

CHEESE FILLED RAVIOLI TOPPED WITH SAUTÉED BUTTERNUT SQUASH AND A VODKA CREAM SAUCE - \$18

Mushroom Ravioli

MUSHROOM STUFFED RAVIOLI, SAUTÉED MUSHROOMS AND ONIONS, SUN-DRIED TOMATOES, AND ASPARAGUS. TOPPED WITH A GARLIC HERB CREAM SAUCE.
\$20 WITH SHRIMP
\$19 WITH CHICKEN OR TOFU
\$17 NO PROTEIN

Tuscan Pasta

PENNE PASTA TOPPED WITH SPINACH, SUN-DRIED TOMATOES, SPINACH, ONIONS AND ARTICHOKE; TOSSED IN WHITE WINE GARLIC CREAM SAUCE. GARNISHED WITH PARMESAN CHEESE.
\$20 WITH SHRIMP
\$19 WITH CHICKEN OR TOFU
\$17 NO PROTEIN

Lobster Ravioli

LOBSTER AND CHEESE-FILLED RAVIOLIS IN A LOBSTER CREAM SAUCE. GARNISHED WITH PARMESAN CHEESE AND SCALLIONS - \$20

Mediterranean Ravioli

THREE CHEESE RAVIOLIS - TOPPED WITH BLISTERED TOMATOES, BASIL, GARLIC WHITE WINE SAUCE.
\$20 WITH SHRIMP
\$19 WITH CHICKEN OR TOFU
\$17 NO PROTEIN

Stir-fry

SEASONAL FRESH VEGETABLES SAUTÉED IN STIR FRY SAUCE. SERVED OVER A BED OF RICE.
\$19 WITH BEEF OR SHRIMP
\$18 WITH CHICKEN OR TOFU
\$16 NO PROTEIN

Children's Menu

\$10 Per Person

Chicken Tenders

LIGHTLY SEASONED CHICKEN BREAST TENDERS BAKED TO A GOLDEN BROWN AND SERVED WITH HOUSE-MADE RANCH DRESSING

Mac & Cheese

A TRADITIONAL KIDS FAVORITE

Corn Dogs

MINI HOT DOGS BREADED AND FRIED TO A GOLDEN BROWN

Above dinners served with your choice of French fries, mashed potatoes, or fresh seasonal vegetables.

Pasta Marinara or Pasta Alfredo

LINGUINI NOODLES TOSSED IN YOUR CHOICE OF SAUCE AND SERVED WITH GARLIC TOAST

All children's meals include a cup of seasonal fruit served prior to dinner service.

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Breakfast Menu

Available until 1pm

CONTINENTAL BREAKFAST \$7.75

Muffins
Donuts
Apple and orange juice
Hot tea
Coffee with creamers

Below available for groups of 40 or more. If less than 40, an additional \$2 will be added per plate

SUNRISE BREAKFAST \$13 PER PERSON

Scrambled eggs, bacon, sausage, hash browns, muffins. Orange and apple juice, hot tea, coffee and creamers

DELUXE BREAKFAST \$15 PER PERSON

Scrambled eggs, bacon, sausage, hash browns, pancakes, fresh cut fruit, muffins. Orange and apple juice, hot tea, coffee and creamers

BRUNCH \$19 PER PERSON

Scrambled eggs, bacon, sausage, hash browns, pancakes, fresh cut fruit, mashed potatoes, seasonal vegetables, beef tenderloin tips and choice of: Honey glazed ham, baked haddock with lemon and thyme, or roasted rosemary chicken . Orange and apple juice, hot tea, coffee and creamers

A LA CARTE

Coffee brewed \$25 per gallon (serves 36 cups)
Assorted hot teas \$2.50 each
Lemonade, iced tea, or punch \$30 per gallon (36 cups)
Bottled juice - apple, orange or cranberry \$2.50 each
Whole fresh fruit \$50 (serves 20)
Milk \$13 per pitcher
Canned soda \$2 each
Bottled water \$2.50 each

BAKERY

Muffins \$22/doz
Danishes \$22/doz
Donuts \$22/doz
Assorted bagels with cream cheese \$26/doz

OTHERS

Individual yogurt \$3.50 each
Health and Energy bars \$4 each
Fresh cut fruit \$65 (serves ~20)
Hard boiled egg \$1.50 each

Breaks & Snacks

BREAK TIME

Pub Snack Mix
\$22/ serves 20

Spicy Pub Snack Mix
\$25/ serves 20

Popcorn
\$25/ serves 20

Gardettos
\$23/ serves 20

Chex Mix
\$22/ serves 20

Mixed Nuts
\$45/ serves 20

Trail Mix
\$45/ serves 20

Fresh Oven Baked Cookies
\$18/ per doz

Chocolate Chunk Brownies
\$46/ per 20

Assorted Bars
\$40/ per 20

FOUNDED IN
TROLLEY SQUARE

LATE NIGHT SNACKS - AVAILABLE AFTER 9PM

Assorted Pizzas
12" house made pizzas
\$15

Party Subs
*Ham or turkey, cheese, lettuce,
tomatoes. Served with the fixings*
\$125/ per 50

Build Your Own Nachos*
*Ground beef or shredded chicken,
nacho cheese, lettuce, tomatoes,
sour cream and salsa*
\$85 feeds 25

Popcorn Bar
Unlimited freshly popped popcorn
\$225

Tailgate*
*Your choice of hotdogs or mini burgers
with all the fixings*
\$150 / per 50

Fresh Cuts
*Cheese, sausage, fresh cut vegetables, and
seasonally fresh fruit*
\$95 /per 25

Crostini Bar
*Toast points, house made pesto hummus,
guacamole, olive tapenade and
bruschetta*
\$130/ per 50

Wing Station*
*Wings served with two of your
favorite sauces:
BBQ, Ranch, Teriyaki,
Bleu Cheese, or Thai Chili*
\$85/ per 50

*Limit two hot items per event.

Desserts

Minimum ordering increments of 16 pieces per item

BARS AND BROWNIES

\$48 per 32 pieces

Luscious lemon squares
Chocolate chunk brownies
Chocolate peanut butter
Seven layer
Assorted petit fours (qty 48)

MINI CUPCAKES

\$72 per 36 pieces

Chocolate
Vanilla bean
Red velvet

CHEESECAKE

\$64 per 16 pieces

Plain

Add strawberry or blueberry for an additional \$1.00 per person

Turtle for an additional \$1.50 per person

DESSERT PHYLLO CUPS

Per 50 pieces

\$50

Chocolate mousse and strawberry
Cookies and Cream

\$65

Apple pie with cinnamon and caramel
Cookies and Cream
Smores

\$75

Cheesecake (strawberry or blueberry)
Turtle - chocolate and caramel drizzle topped with pecans

Beverages

WINES

HOUSE WINE

Glass - \$5.5 Bottle - \$20
White Zinfandel
Moscato
Pinot Grigio
Chardonnay
Sauvignon Blanc
Cabernet Sauvignon
Pinot Noir
Merlot

PREMIUM WINE

Glass - \$7 Bottle - \$26
Riesling
Moscato
Pinot Grigio
Chardonnay
Sauvignon Blanc
Cabernet Sauvignon
Pinot Noir
Merlot
Shiraz

BEER

Others Available Upon Request

DOMESTIC - \$4.25 & UP

HALF BARRELS

Others Available Upon Request

IMPORTED AND CRAFT -
\$4.75 & UP

Domestic - \$275
Specialty - \$300 & Up
Imported and craft - \$325 & Up

CHAMPAGNE

House - \$20
Premium - \$27

COCKTAILS

Call - \$5.50
Top Shelf - \$6.50 & up

NON-ALCOHOLIC

Soft Drinks - \$2
Coffee - \$25 per urn (36 cups)
Milk - \$2

Beverage Packages

Available at 5pm or later

Beverage Packages available for groups of 100 or more

HOUSE BAR PACKAGE

Includes one type of domestic tap beer, choice of house wine and soft drinks.

\$11 per person

CALL BAR PACKAGE

Includes call brand cocktails, one type of domestic tap beer, house wine and soft drinks.

\$16 per person

PREMIUM BAR PACKAGE \$23 PER PERSON

Includes call and premium brand cocktails, one type of domestic tap beer, house wine and soft drinks.

\$23 per person

Add another domestic tap beer \$1.5 per person

Add any specialty beer \$2 per person
(minimum of 125 people)

Add any craft or imported beer \$2.5 per person
(minimum of 125 people)

Unlimited Soda

Ages: 11-20 years old \$6 per person

3-10 years old \$2 per person

A LA CARTE

Lemonade / Punch- \$24 / gallon, two gallon minimum order

Alcoholic punch or lemonade \$36/gallon, two gallon minimum order

Mimosa Bar- Champagne and Orange Juice, \$36/ gallon, two gallon minimum order

Mimosa Bar-Champagne, Orange, Cranberry, or Grapefruit Juice (pick 2), \$42/gallon, two gallon minimum order

Iced Tea-\$20/ gallon, two gallon minimum order

Bottled Juice-Apple or orange- \$2.50 each

Coffee -\$25 (36 cups)

Hot Tea-\$2.50 each (2 packets)