BREAKFAST CONTINENTAL

Includes Coffee/Decaf/Hot Tea/Ice Water
(15 guest minimum required. Packages sold per person. Under minimum charge of $1.75 per person)

Mini Mornings Continental $14.75
Mini Muffins, Mini Danish and Mini Bagels served with Butter, Fruit Preserves, Plain and Strawberry Cream Cheese, Fresh Seasonal Sliced Fruit and Assorted Bottled Juices

Early Riser $13.75
Assorted Donuts, Danish and Bear Claws with Fresh Seasonal Sliced Fruit and Assorted Bottled Juices

Healthy Start $8.95
Assorted Bagels with Peanut Butter, Butter and Cream Cheese, Bananas, Granola, Assorted Individual Yogurt Cups, Fresh Seasonal Sliced Fruit and Assorted Bottled Juices
BREKAFST PACKAGES

All Hot Breakfast Buffet packages include ice water, hot tea, coffee and decaffeinated coffee.
(15 guest minimum required. Packages sold per person. Under minimum charge of $1.75 per person)

Hot Breakfast
Silver Dollar Breakfast $15.50
Silver Dollar Pancakes (3 per person) served with Butter, Syrup, Choice of Breakfast Potatoes or Diced Hash Browns, Crisp Bacon and Breakfast Sausage Links or Patty’s and Assorted Bottled Juices

Essentials Breakfast $15.50
Scrambled Eggs, Choice of Breakfast Potatoes or Diced Hash Browns, Crisp Bacon, Breakfast Sausage Links or Patty’s, Danish and Assorted Bottled Juices

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Breakfast Additions

Just French Toast $6.25
Cinnamon French Toast (90 cal per slice) with Warm Maple Syrup (70 cal per 1 oz)
And Butter

Traditional Breakfast Sandwiches $7.00
Choose from Ham, Egg, and Cheese on a Croissant (450 cal);
Sausage, Egg, and Cheese on a Biscuit (520 cal);
Egg and Cheese on an English Muffin (270 cal);
or Bacon, Egg, and Cheese on a Bagel (370 cal)

Sensible Sandwiches $7.00
(choice of)
Garden Vegetables and Egg on Wheat English Muffin (220 cal);
Southwestern Garden Vegetables, Ham and Egg on a Wheat English Muffin (220 cal);
Turkey Sausage, Swiss Cheese and Egg on Wheat English Muffin (250 cal)
Breakfast Additions continued…

Build your own Cereal Bar
$10.50 per person
Assorted Cereal, Milk, and Fruit Toppings for the perfect bowl. A great way to start the day!

Yogurt Parfait Bar
$10.75 per person
Plain Yogurt (50-150 cal), Granola (230 cal), 3 Seasonal Fruits (150 cal per cup), and 2 toppings served with Banana Bread Croutons (80 cal) to build your ideal Parfait

Oatmeal with Raisins and Brown Sugar
$5.50 per person
Whole grain Oatmeal (150 cal per 8oz), Raisins (120 cal per ¼ cup), Brown Sugar (15 cal per 1 tsp)

*Served breakfast packages are available upon request

Looking for something special?
Please speak with one of our sales managers if you would like to create a specialized menu customized just for your special event!
MEETING BREAK PACKAGES
(15 guest minimum required. Packages sold per person. Under minimum charge of $1.75 per person)

Energy Bar $5.75
Nutri Grain® Bars (130 cal), Whole Fresh Fruit (80-110cal), Individual Yogurt Cups (50-150 cal per)
with Granola (230 cal per), Assorted Granola Bars (190 cal per),
Assorted Sobe Life Water® (40cal per 8oz)

Chocolate Overload $10.50
Chocolate Chip Cookies (70-200 cal per), Fudge Brownies (250 cal per), Chocolate Covered Pretzels (110 cal per) and Chocolate Strawberries (40 cal per), M&Ms® (40 cal per 10 pieces), Assorted Miniature Chocolate Bars (45-70 cal per), Chocolate Milk (200 cal per 8oz), Water (0 cal),
Fresh Brewed Coffee, Hot Tea and Decaf (0 cal)

Nature Hike $7.25
Yogurt Parfaits with Granola and Fresh Berries (370 cal per), Granola Bars (90 cal per),
Trail Mix (290 cal per bag), Herbed Iced Tea (140 cal per 16oz),
Lemonade (90 cal per 8oz) and Water (0 cal)

Snack Attack $9.50
Assorted Chips (150-160 cal per bag), Honey Peanuts (160 cal per 1oz), Trail Mix (290 cal per bag),
Deluxe Cookies (170-200 cal per) and Brownies (250 cal per)
Bottled Water or Canned Sodas (0-130 cal per)

Meeting Mix $6.50
Fresh Tortilla Chips and Pico de Gallo (90 cal per 1oz), Warm Pretzels and Cheese (210-600cal),
BBQ Spiced Mixed Nuts (190 cal per 1.3oz), Salt and Vinegar Chips (140 cal per bag),
Bottled Water or Canned Sodas (0-130 cal per)

Food Break! $7.50
Grapes, Cheese, and Crackers (40-75 cal per 2.5oz),
Hummus with Pita, Fresh Carrot and Celery Sticks (220-250cal per 4oz), Assorted Fruit Breads (75 cal per slice),
Sparkling Water and Iced Tea (0 cal)
MEETING BREAKS – a’ la Carte

Assorted Granola Bars (190 cal) $3.50 per bar
Assorted Croissants (230 cal) $18.50 per dozen
Assorted Fresh Baked Muffins (260-460 cal),
Danish (340-420 cal) and Scones (400-430 cal) $19.75 per dozen
Assorted Bagels with Butter, Cream Cheese and Preserves $21.00 per dozen
Full Size Pizza -8 slices per pizza (250-470 cal) $15.50
(Toppings $.75 each)
Fresh Sliced Seasonal Fruit Tray (35 cal/2.5oz serving) $5.50 per person
Assorted Crave Worthy Cookies (250-310 cal per) $17.95 per dozen
Mini Brownies and Blondies (250 cal per 4) $27.00 per dozen
Ice Water (by the gallon) $2.15
Infused Water (by the gallon) $10.75
Bottled Water (0 cal per) $3.25 per bottle
Assorted Canned Soda (0-150 cal per) $3.25 per can
Assorted Bottled Juices (110-170 cal per) $3.75 per bottle
Energy Drinks (140 cal per 240ml) $3.75 per can
Lemonade (90 cal per 8 oz) $22.00 per gallon
Fresh Brewed Iced Tea (0 cal per) $22.00 per gallon
Fresh Brewed Regular and Decaffeinated Coffee (0 cal per) $26.00 per gallon
All Day Coffee Package (0 cal per) $6.25 per person
Coffee/Decaf/Hot Tea

2019-2020 (All Catering and Bar Services incur a 21% Service Charge)
Box Lunches

(Grab & Go)

Choose 3 Options

(35 guest minimum required. Packages sold per person. Under minimum charge of $1.75 per person)
Served with seasonal whole fruit, pasta salad, chips, cookie and conned soda or bottled water

**Traditional Options $14.95**

- Turkey, Avocado and Slaw with a Greek Goddess Spread on Ciabatta Bread (700 cal)
- Deli Sliced Ham with Honey Mustard Dressing on a Pretzel Roll (370 cal)
- Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread (450 cal)
- Very Veggie Submarine Sandwich with Provolone and Honey Dijon Dressing (450 cal)
- Greek Salad Wrap with Crumbled Feta Cheese, Black Olives, Fresh Cucumber, Plum Tomatoes and Red Onion
- Chicken Caesar on a Baguette with Tomato Basil Spread (630 cal)

**Premium Options $18.95**

- Sun Dried Tomato Spread, Grilled Zucchini, Roasted Peppers, Goat Cheese and Arugula on Flatbread served with an Herbed Quinoa side salad (440 cal)
- Grilled Beef Steak tossed with Bleu Cheese, Fresh Vegetables and Romaine Lettuce with Dijon Vinaigrette served with a bakery roll (220 cal)
- Grilled Chicken, Romaine, Fresh Vegetables, Oranges and Almonds tossed with a Sweet and Spicy Sesame Dressing served with a bakery roll (430 cal)

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COLD BUFFETS

(35 guest minimum required. Packages sold per person. Under minimum charge of $1.75 per person)

UDecide Sandwich Buffet $22.00

(Includes homemade kettle chips (240 cal per 1.25 oz), assorted gourmet cookies (170-200 cal per), soda (0-150 cal per can) and/or bottled water (0 cal)

Choose 3 sandwich options

- New Market Tuna on a Multigrain Roll (540 cal)
- California Turkey with Fresh Veggies and Ranch Dressing on Wheatberry Bread (530 cal)
- Deli Sliced Turkey and Swiss on Hearty Wheat Bread (490 cal)
- Southwestern Turkey with Fajita Vegetables on Ciabatta Bread (350 cal)
- Salami with Fresh Mozzarella, Grilled Spanish Onions, and Roasted Garlic Aioli on Ciabatta Bread (840 cal)
- Roast Beef with Mediterranean Vegetables and Balsamic Dressing on Ciabatta Bread (410 cal)
- Blackened Chicken with Cucumber Raita Salad on Ciabatta Bread (400 cal)
- Roast Pork with Apple Slaw Sub (410 cal)
- Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta Bread (570 cal)
- Granny Smith Apples and Brie with Fresh Baby Spinach on a French Baguette (750 cal)

Choose 2 salad options

- Classic Garden Salad with freshly Prepared Seasonal Vegetables and Assorted Dressings (50 cal per 3.5oz)
- Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions (180 cal per 3oz)
- Tabbouleh with Ground Bulgur, Tomatoes, Parsley and Scallions combined in an Olive Oil Mix (110 cal per 3.25oz)
- Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in spicy Caribbean Jerk Seasoning (120 cal per 4oz)
- Red-skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing (240 cal per 4oz)
- Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives (90 cal per 3oz)
- Traditional Coleslaw finely shredded with Carrots in a Mayonnaise and Celery Seed Dressing (170cal per 3.5 oz)
COLD BUFFETS continued...
(35 guest minimum required. Packages sold per person. Under minimum charge of $1.75 per person)

Any “wich” way you like it $15.75
(Includes potato chips (160 cal per), assorted gourmet cookies (250-310 cal per), soda (0-150 cal per) and/or bottled water (0 cal))

Choose 3 sandwich options
- Grilled Chicken Club with Bacon and Swiss on Toasted Wheat Bread (750 cal)
- Greek Salad Wrap with Crumbled Feta, Black Olives, Fresh Cucumbers, Plum Tomatoes and Red Onion (430 cal)
- Reuben Wrap (360 cal)
- Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread (450 cal)
- Deli Sliced Ham and Honey Mustard Dressing on Ciabatta Bread (370 cal)
- Turkey Breast with Mesclun Greens and Sage Cream Cheese on Ciabatta Bread (420 cal)
- Chicken Caesar Wrap (630 cal)
- Apple Bacon Chicken Salad on Ciabatta Bread (600 cal)

Choose 1 salad options
- Traditional Garden Salad (50 cal per 3.5oz)
- Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in spicy Caribbean Jerk Seasoning (120 cal per 4oz)
- Chilled Dill Cucumber Salad with Onions tossed in Italian Dressing (60 cal per 7.5oz)
- Red-skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing
- Greek Pasta Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives (90 cal per 3oz)
- Fresh Fruit Salad (40 cal per 2.5oz)

Chilled Tuscan $26.00
Panzanella Salad, Spinach Salad with Fennel and Oranges, Grilled Flatbread, Herb Roasted Beef Tenderloin with Mushrooms, Grilled Chicken with Broccolini and Gremolata, and Tiramisu Cake (510 cal per)
THEME BUFFETS

All selections include, iced tea (available upon request), ice water and hot tea, coffee, and decaffeinated coffee.
(35 guest minimum required. Packages sold per person. Under minimum charge of $1.75 per person)

Traditional American $23.95
Grilled Lemon Rosemary Chicken, Baby Spinach Salad, Roasted New Potatoes, Fresh Herbed Vegetables
Whole Wheat Rolls and Peach Cobbler

Latin Flair $23.95
Chili Lime Marinated Chicken, Carne Asada con Papas Y Salsa Roja (beef with potatoes and red salsa), Stuffed
Peppers, Cumin Black Beans, Lime Scented Rice, Mexican Chopped Salad and Cinnamon Churros

The Tuscan $24.00
Rotini Marinara, Potato Crusted Salmon with Ratatouille, Parmesan Crusted Chicken, Mixed Greens,
Green Beans Gremolata, Focaccia Sticks, and Cannoli

Deli Buffet $17.95
Selection of Deli Meats and Cheeses, Red Leaf Lettuce, Tomato, Onion, Pickle, Kettle Chips, Artisan Breads,
Tortellini Salad, Field Greens Salad, Italian or Ranch Dressing, Condiments and
Assorted Cookies and Brownies

Italian Delights $25.75
Grilled Rosemary Chicken, Shrimp Scampi over pasta, Pesto Cellentani, Italian White Bean Salad, Caesar Salad,
Seasonal Vegetables, Mini Ciabattas with Basil Oil, and Tiramisu

Soup and Salad $13.00
Choice of 1 Soup
Broccoli Cheddar (140 cal per 8oz), Chicken Noodle (140 cal per 8oz), or Tomato (210 cal per 8oz)
Mixed Romaine and Mesclun Greens, Baby Spinach, Cucumber, Tomato, Red Onion, Carrot, Croutons, Shredded
Cheese, Diced Ham, and Chick Peas served with Assorted Dressings,
Focaccia Bread Sticks and Fresh Baked Cookies

Smoke House BBQ $22.00
Cilantro Lime Pulled Chicken (180 cal per 3oz), Pulled BBQ Pork (290 cal per 3oz), Slider Buns (80 cal per),
Macaroni and Cheese (260 cal per 4oz), Vegetarian Baked Beans (160 cal per 4oz), Country Potato Salad (270 cal per),
Granny Smith Apple Slaw (270 cal per), Assorted Craveworthy Cookies (250-310 cal per)
and Brownies (250 cal per 2.25oz)

Build Your Own Burrito Bowl $17.95
Ground Beef or Chicken Burrito Bowl (corn tortilla shell), Cheddar and Monterey Jack Cheeses, Shredded Lettuce,
Tomato, Jalapeno, Cheddar Beans, Cilantro-Lime Rice, Fresh Salsa Verde, Sour Cream and Assorted Hot Sauces,
and Assorted Dessert Bars (380-540 cal per serving)

2019-2020 (All Catering and Bar Services incur a 21% Service Charge)
Buffet Your Way $32.00 per person

All selections come with assorted rolls with butter, iced tea (available upon request), ice water, hot tea, coffee and decaffeinated coffee.

Starters (Choose two)
Seasonal Garden Salad with Balsamic Vinaigrette (50 cal per 3.5oz)
Classic Caesar Salad (160 cal per 2.66oz)
Greek Salad with Crumbled Feta (120 cal per 3.25oz)
Antipasto display with assorted flatbreads (130 cal per 3oz)
Seasonal Fresh Fruit Salad (35 cal per 2.25oz)

Entrée’s (Choose two)
Herbed Fried Chicken with Marjoram and Thyme (640 cal per 2 pieces)
Stuffed Chicken Breast with Goat Cheese and Sun-dried Tomatoes (280 cal per 4.5oz)
Shrimp Scampi over Pasta (100 cal per 3oz)
Braised Spanish Pork (360 cal per 2.75oz)
Grilled Salmon with Parmesan Pesto Sauce (240 cal per 6.75oz)
Beef Pot Roast with Dijon Shallot Sauce (300 cal per 5oz)
Quinoa Cake topped with Tomato Chutney (270 cal per 4.25oz)

Premium Entrée’s (additional $5.00 per person)
Beef Tenderloin, Fresh Herbs and Chasseur Sauce
Halibut with Crab Oscar (based on availability)
Buffet Your Way continued....

Sides (Choose two)
- Italian Seasoned Green Beans (40 cal per 3.25oz)
- Garlic Infused Goat Cheese Mashed Potatoes (170 cal per 4.25oz)
- Pan Roasted Vegetables with Herb Vinaigrette (45 cal per 3oz)
- Marinated Roasted Red Potatoes (120 cal 2.75oz)
- Toasted Orzo with Spinach and Cranberries (170 cal per 4oz)
- Pan Roasted Vegetables with Herb Vinaigrette (45 cal per 3oz)
- Marinated Roasted Red Potatoes (120 cal 2.75oz)
- Zucchini, Tomato, and Squash Blend (40 cal per 3.5oz)
- Brussel Sprouts with Almond Butter (70 cal per 3oz)
- Chipotle Mac and Cheese (230 cal per 4oz)

Finishes (Choose one)
- Dutch Apple Pie (410 cal per 5.5oz)
- Apple Caramel Bread Pudding (360 cal per 6.75oz)
- New-York Style Cheesecake (460 cal per)
- Mini Brownie and Cappuccino Mousse Parfaits (230 cal per 3oz)
- Cinnamon Cherry Pear Crisp (210 cal per 4.25oz)
- Cherry Cheesecake Tarts (170cal per 1.75oz)
- Dulce de Leche Brownies (220 cal per 2.25oz)
**PLATED MEALS**

(10 guest minimum required. Packages sold per person. Under minimum charge of $1.75 per person)

**First Course** (pick one)
- Italian Wedding Soup (210-240 cal per 4oz)
- Traditional Mixed Greens Salad with your Choice of dressing (50 cal per 3.5oz)
- Mixed Greens, Dried Cherries, Pecan, Goat Cheese with White Balsamic Dressing (15-450 cal per)
- Classic Caesar Salad (160 cal per 2.66oz)
- Lime and Ahi Tuna Salad with Sesame Dressing (220 cal per)
- Seared Sea Scallops with Prosciutto Salad and Champagne Buerre Blanc (210 cal per 4oz)
- Tofu, Sesame and Cucumber Salad with Mango Sauce (180 cal per 4oz)

**Entrees**

All selections come with assorted rolls with butter, iced tea (available upon request), hot tea, regular and decaffeinated coffee.

- Chicken Francese with a Lemon Caper Sauce Accompanied by Roasted Seasonal Vegetables and Herbed Orzo  $19.95(L)/$24.00(D)
- Portobello Mushroom Cap Stuffed with Boursin Cheese, Sautéed Spinach and Roasted Red Peppers, Topped with Mushroom Duxelle and Wrapped in a Puff Pastry  $20.25(L)/$22.50(D)
- Red Pepper Tapenade Chicken with Green Beans and Fingerling Potato Hash  $25.95(L)/$28.00(D)
- Berkshire Pork Tenderloin with Mojito Salad and Haricot Verts  $29.95(L)/$33.50(D)
- Braised Short Ribs with Poblano Polenta Cake and Sautéed Spinach  $29.95 (L)/$33.50(D)
- Chicken, Chorizo and Charred Tomato Cavatappi with Mushrooms  $25.50(L)/$29.95(D)
- Red Curry Thai Vegetables with Tofu  $26.75(L)/$29.75(D)
- 6oz. Filet of Beef with a Bordeaux Demi-Glace Accompanied by Boursin Mashed Potatoes and Chef’s Choice Seasonal Vegetables  **priced per request** (L)/$40.75(D)
- Mahi Mahi with Pineapple Salsa  $32.55 (L)/$35.00(D)
**PLATED MEALS continued...**

Local favorite! Classic Blue Hen Special

- Airline Chicken Breast with Lump Crab Cake and a Lemon Buerre Blanc Sauce, Oven Roasted Red Potatoes and Fresh Asparagus  $35.95(l)/$39.95(d)

Double Entrée Fee $4.00 (per person)
Triple entrée fee $5.00 (per person)

Dessert (pick one)
- Chocolate Cabernet Cake with Grilled Peaches (410 cal per 6oz)
- Fig Reduction Cheesecake (560 cal per)
- Chocolate Coconut Mousse with Mango Cream (500 cal)
- Fresh Berry Cream Puffs with Vanilla Sauce (440 cal per 6oz)
- Traditional Apple Pie (410 cal per)
- Custom Cupcakes (180-480 per)
- Gourmet Dessert Bars (300-370 per 2.75-3.25oz)

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RECEPTION PACKAGES
(35 guest minimum required. Packages sold per person. Under minimum charge of $1.75 per person)

Happy Hour $15.00
Chilled Spinach and Dip with Pita Chips, Mini Cheesesteaks on Pretzel Rolls, Buffalo Chicken Tenders served with Celery and Blue Cheese Dip, and Assorted Craveworthy Cookies and Dessert Bars

Eastern Influence $13.75
Egg Rolls with dipping sauces (3), Pot stickers with Sweet Soy Sauce, Sweet and Spicy Boneless Chicken Wings, including Sweet Chile & Cucumber Vinaigrette, and Gourmet Dessert Bars

South of the Border $8.00
Fire Roasted Empanadas with Cilantro Sour Cream, Tortilla Chips with Tomatillo Salsa, Pico Di Gallo, Guacamole and Warm Queso Dip Assorted Churros

Mediterranean Sampler $16.00
Hummus, Baba Ghanoush and Tabbouleh served with Pita Chips, Feta Cheese, Marinated Olives, Seasonal Vegetables and Falafels with Tzatziki Dipping Sauce
RECEPTIONS – HORS D’OEUVRES
(35 guest minimum required. Packages sold per person. Under minimum charge of $1.75 per person)

**Butlered Hors D’oeuvres**
Choose 6 hors d’oeuvres for 2 hours $18.50
Choose 8 hors d’oeuvres for 2 hours $19.50

**Stationary Hors D’oeuvres**
Choose 6 hors d’oeuvres for 2 hours $20.00
Choose 8 hors d’oeuvres for 2 hours $21.50

**Cold hors d’oeuvres**
All passed items require attendants

Bruschetta Duet - Roma Tomatoes and Basil, Tapenade and Crème Fraîche
Olive Tapenade on a Crostini
Crispy Wonton with Spicy Tuna Tartare
Stuffed Olive Skewers
Chilled Marinated Asparagus and Sun-Dried Tomatoes
Chili Lime Shrimp Skewers
Prosciutto Wrapped Figs
Tomato Mozzarella Caprese Skewer

Attendant Fee $12.00 per attendant
Hot hors d’oeuvres
All passed items require attendants

Assorted Pot Stickers with Ginger Hoisin sauce
Beef Sliders with Caramelized Onions, Gherkin and House Made Slider Sauce
Adobo Chicken Quesadilla with Cilantro Dip
Braised Beef Empanada with Chipotle Dip
Broccoli Cheddar Bites
Tempura Battered Orange Chicken
Sweet and Sour cocktail Meatballs

Premium Hors D’oeuvres (add $1 per person)
Grilled Baby Lamb Chop with Mint Demi-Glace
Lump Dungeness Crab Cake with Remoulade
Tempura Jumbo Shrimp with Ponzu Sauce

*A la Carte Pricing Available upon Request

Attendant Fee $12.00 per attendant
RECEPTIONS – STATIONS

Carving Stations
(All carving stations require a chef)
Per person

- Roasted Turkey Breast with Cranberry Relish and Artisan Rolls $10.95
- Prime Rib with Cabernet Reduction, Onion Straws, Boursin Aioli and Artisan Rolls $14.00

Chef Attendant $42.00 per hour

Reception Platters
Per person

- Baked Brie with Pistachios and Raspberries or Apples and Walnuts, Gourmet Flatbreads and Crackers (280-320 cal per 4oz) $5.75
- Intermezzo Antipasto Platter featuring Italian Meats and Cheeses, Roasted Peppers and Assorted Crackers and Breads $7.50
- Gourmet Cheese Board with Seasonal Fruit, Nuts, Honey and Lavosh (310-390 cal per 2oz) $7.00
- Farmer's Market Crudités with Hummus and Pesto (120 cal per 5oz) $5.50
- Hummus Platter with Olives, Feta, Pita chips, Celery and Carrots (140 cal per 5oz) $5.25
ALCOHOLIC BEVERAGES

Open Bar

No alcoholic beverages will be served to persons under 21 years of age. State approved identification must be presented upon request. It is policy that alcoholic beverages cannot be brought onto the premises from outside.

50 Guest Minimum

$17.00
per person for one hour

$21.50
per person for two hours

$28.50
per person for four hours

$21.50 per person for Beer, Wine and Soda Bar for four hours
$15.00 per person for two hours

Additional time is billed in one-hour increments. The number of people for an open bar must remain constant through the length of the bar service.

One bartender is provided for every 75 guests at no charge. Additional bartenders are available at a cost of $50.00 per hour, minimum one hour.

All alcoholic beverages are premium brands.
ALCOHOLIC BEVERAGES continued...

Consumption Bar

No alcoholic beverages will be served to persons under 21 years of age. State approved identification must be presented upon request. It is policy that alcoholic beverages cannot be brought onto the premises from outside.

One Hour Minimum

The customer is billed at cash bar prices for each beverage served. There is a $75.00 sales and one-hour time minimum for this service.

If sales are lower than this amount, the client must pay the balance.

One bartender is required for every 75 guests.
Bartender labor fees are $50.00 per bartender per hour.

A two-hour minimum includes set-up and take-down of the bar.
Additional bar labor is billed in half-hour increments.

All alcoholic beverages are premium brands.
ALCOHOLIC BEVERAGES continued...

Cash Bar

No alcoholic beverages will be served to persons under 21 years of age. State approved identification must be presented upon request. It is policy that alcoholic beverages cannot be brought onto the premises from outside.

One Hour Minimum

Guests pay cash bar prices for all beverages ordered.
There is a one-hour time minimum for this service.
$75.00 in sales per hour is required.

If sales are lower than this amount, the client must pay the balance.

One bartender is required for every 75 guests.
Bartender labor fees are $50.00 per bartender per hour, based on the scheduled start and end time (regardless of breaks in bar service).

A two-hour minimum includes set-up and take-down of the bar.
Additional bar labor is billed in half-hour increments.

All alcoholic beverages are premium brands.
ALCOHOLIC BEVERAGES continued...

Cash Bar Prices

No alcoholic beverages will be served to persons under 21 years of age. State approved identification must be presented upon request. It is policy that alcoholic beverages cannot be brought onto the premises from outside.

Prices include mixers and fruit garnish.

Any liquor on-the-rocks $7.25
House Wine (glass) $6.00
Organic House Wine (glass) $7.00
Mixed drinks $6.50
House Wine (bottle) $25.50
Premium Beer $5.75
Craft Beer (bottle) $5.75
Domestic Beer $4.50

Alcoholic Punch
(sour mix, whiskey, rum, champagne, wine)
$61.50

Cordials $7.00
Single Malt $7.75
Non-Alcoholic Beer $3.00

Champagne and Mimosa Fountain
Priced upon request

Soda/Juice/Bottled Water
$2.00
Wine List

White Wines (110-180 cal. / 6oz. serving)

**Chardonnay**
Rex Goliath, House, Chardonnay, California
Cono-Sur, Organic, Chardonnay, Chile
Fetzer, Sundial, Sustainable, Chardonnay, California
Kendall Jackson, “Grand Reserve,” Chardonnay, California

**Pinot Gris/Grigio**
Rex Goliath, House, Pinot Grigio, California
Caposaldo, Pinot Grigio, Italy
Alta Luna, Pinot Grigio, Italy
Acrobat, Pinot Gris, Oregon
Abbazia di Novacella, Pinot Grigio, Italy
Trimbach, Pinot Gris, France

**Sauvignon Blanc**
Rex Goliath, House, Sauvignon Blanc, California
Cono-sur, Organic, Sauvignon Blanc, Chile
Satellite, Sauvignon Blanc, New Zealand
Mud House, Sauvignon Blanc, New Zealand
Murphy-Goode, “The Fume,” Sauvignon Blanc, California
Craggy Range, Sauvignon Blanc, New Zealand
Klein Constantia, Blocks 361 & 372, Sauvignon Blanc, South Africa

**Other Whites & Blends**
J. Portugal Ramos, Vinho Verde, Loureiro, Portugal
Forstreiter, “Grooner,” Grüner Veltliner, Austria
Charles Smith, “Kung Fu Girl,” Riesling, Washington
Tyrrell’s, Hunter Valley, Semillon, Australia
Tenshen, White Blend, California

2019-2020                                 (All Catering and Bar Services incur a 21% Service Charge)
Rosé
Woodbridge, House, White Zinfandel, California
Bieler Pere et Fils, Rosé, France
Chateau d’Esclans, “Whispering Angel,” Sparkling Rosé, France

Dessert & Sparkling
Cook’s, House, Brut Sparkling, California
Santa Julia, Organic, Blanc de Blanc, Argentina
La Marca, Prosecco, Italy
Gruet, Brut Sparkling, New Mexico
Roederer Estate, Brut Sparkling, California
Heinz Eifel, “Shine,” Gewürztraminer, Germany
Chateau Ste. Michelle, Gewürztraminer, Washington

Red Wines (130-200 cal. / 6oz serving)

Cabernet Sauvignon
Rex Goliath, House, Cabernet Sauvignon, California
Dark Horse, Cabernet Sauvignon, California
Drumheller, Cabernet Sauvignon, California
Piattelli, Cabernet Sauvignon, Argentina
Kendall-Jackson, “Vintner’s Reserve,” Cabernet Sauvignon, California
Robert Mondavi, Cabernet Sauvignon, California

Pinot Noir/Nero
Rex Goliath, House, Pinot Noir, California
Cono-Sur, Organic, Pinot Noir, Chile
Bridlewood, Pinot Noir, California
Mud House, Pinot Noir, New Zealand
La Crema, Pinot Noir, Monterey, California
Abbazia di Novacella, Pinot Nero, Italy
**Merlot**
Murphy-Goode, Merlot, California
Oberon, Merlot, California

**Carmeñere & Malbec**
Carmen, “Gran Reserva,” Carmeñere, Chile
Piattelli, Malbec, Argentina
Colomé, “Autentico,” Malbec, Argentina

**Syrah & Zinfandel**
Greystone Cellars, Petit Syrah, California
Murphy-Goode, “Liar’s Dice,” Zinfandel, California

**Other Reds & Blends**
Ava Grace, House, Red Blend, California
Cono-Sur, Organic, Cabernet-Carmeñere Blend, Chile
Campo Viejo, Tempranillo, Spain
Chronic Cellars, “Purple Paradise,” Red Blend, California
Chateau Dalem, Fronsac, France
Sierra Cantabria, “Unica Reserva,” Tempranillo, Spain