EVENTS
BEVERAGE PROGRAM

PLATINUM BAR PACKAGE

Johnny Walker Black Scotch, Crown Royal, Maker’s Mark Bourbon, Grey Goose Vodka
Bacardi Rum, Tanqueray Gin, Patron Tequila, Triple Sec, Apple Pucker
Sonoma Cutrer Russian River Ranches Chardonnay, Matua Sauvignon Blanc, Chateau St. Jean Cab,
Acacia Pinot Noir, Canyon Road White Zinfandel
Miller Lite, Dogfish Head Corona, Local Microbrew
Assorted sodas, juices and bottled water

- Up to two hours: $22 per person
- Each additional hour: $5 per person

PREMIUM BAR PACKAGE

Dewar’s Scotch, Canadian Club Whiskey, Jack Daniels, New Amsterdam Vodka,
Captain Morgan Spiced Rum, Bacardi Rum, Tanqueray Gin, Jose Cuervo Tequila, Triple Sec, Apple Pucker
Canyon Road Chardonnay, Pinot Grigio, Cabernet, Merlot and White Zinfandel
Miller Lite, Dogfish Head, Corona, Local Microbrew
Assorted sodas, juices and bottled water

- Up to two hours: $18 per person
- Each additional hour: $4 per person

CORDIAL BAR PACKAGE
(ADD ON)

Hennessy VS, Kahlua, Grand Marnier, Bailey’s Irish Cream, Sambucca, Amaretto Di Saronno

- Up to two hours: $5 per person
- Each additional hour: $2 per person

WINE AND BEER BAR PACKAGE

Canyon Road Chardonnay and Cabernet Sauvignon, White Zinfandel
Miller Lite, Corona, Dogfish Head, Local Microbrew
Assorted sodas, juices and bottled water

- Up to two hours: $12 per person
- Each additional hour: $3 per person
SODA AND WATER BAR PACKAGE

Bottled Spring Water
Assorted Canned Coke Soft Drinks

Up to two hours $4 per person
Each additional hour $2 per person

SIGNATURE COFFEE STATION

Freshly brewed coffee, select Tazo teas, Monin flavored syrups, whipped cream
Shaved chocolate & rock candy sugar sticks

First hour $5 per person
Each additional hour $2 per person

INTERNATIONAL COFFEE BAR

Freshly brewed coffee, Kahlua, Grand Marnier, Bailey’s Irish Cream, Sambucca, Amaretto Di Saronno
Whipped cream, shaved chocolate, orange peels, cinnamon sticks and rock candy sugar sticks

First hour $8 per person
Each additional hour $4 per person

CONSUMPTION AND CASH BAR PRICING FOR PREMIUM TO PLATINUM

Specialty Martinis $9 / $11
Cordials $9 / $11
Cocktails $7 / $9
House Wine $6 / $8
Imported Beer $5 / $6
Domestic Beer $4 / $5
Assorted Soda and Juices $3
Poland Springs 8 oz. bottled water $2

WINE SERVICE

WHITES
CANYON ROAD CHARDONNAY $20
CANYON ROAD PINOT GRIGIO $22
BARONE FINI PINOT GRIGIO $24
SEAGLASS SAUVIGNON BLANC $26
MATUA SAUVIGNON BLANC $28
SONOMA CUTRER RUSSIAN RIVER RANCHES CHARDONNAY $32
<table>
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<th>REDS</th>
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<tr>
<td>CANYON ROAD CABERNET SAUVIGNON</td>
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<td>GASCON RESERVE MALBEC</td>
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<td>MAC MURRAY RUSSIAN RIVER PINOT NOIR</td>
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<tr>
<td>CANYON ROAD MERLOT</td>
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<tr>
<td>CHATEAU ST. JEAN CAB</td>
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<tr>
<td>LOUIS MARTINI SONOMA COUNTY CABERNET SAUVIGNON</td>
<td>$32</td>
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<tr>
<td>A BY ACACIA PINOT NOIR</td>
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<td>RUTA 22 MALBEC</td>
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<table>
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<th>SPARKLING</th>
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<tr>
<td>LA MARCA PROSECCO SPARKLING</td>
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<tr>
<td>LOUIS ROEDERER NV BRUT</td>
<td>$45</td>
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<tr>
<td>VEUVE CLICQUOT CHAMPAGNE</td>
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Please inquire for additional wine selections

Cash and Consumption Bars require one bartender per every 100 guests,
$100 for up to four-hours
$35 for each additional hour

Cash and Consumption Bars do not contribute to your Food and Beverage Minimum &
Do not qualify for non-profit discounts

All food and beverage is subject to a 22% staffing charge, prices are subject to change
TRADITIONAL STANDARDS TASTING STATION

Seasonal Fresh Fruits and Berries
Domestic and Imported Cheese Display
Pastry Wrapped Brie with Brown Sugar and Almonds
Tuscan Grilled Whole Salmon Sides with Panko Dill Crust and a Balsamic Drizzle
Crusty Breads
Spiced Nuts and Crackers

MEDITERRANEAN BITES
(All Vegetarian)

Platter of Grilled Seasonal Vegetables in a Light Balsamic Marinade
Big Pearl Cous Cous Tabbouleh Style with Tomato, Cucumber, and Fresh Mint
Meze Platter with Roasted Garlic Hummus, Dolmades, Marinated Olives, and Feta Cheese
Bruschetta Platter with Italian Tomato Salsa, Smoked Mushroom Spread and Sicilian Caponata
Crostini and Artesian Breads

ANTIPASTO

Chef’s Antipasti Platter featuring:
Prosciutto di Parma, Sicilian Soppressata, Genoa Salami, Imported Cheeses, Olives,
Roasted Peppers, Grilled Artichoke Hearts
Caprese Salad with Roma Tomatoes, Fresh Mozzarella, and Basil Leaves
Traditional Bruschetta with Crostini and Garlic Focaccia Bread

GLOBAL DIPS

Roasted Tomato Fondue
Crab Meat and Artichoke Dip
French Onion Dip with House Made Potato Chips
Fresh Guacamole with House Made Tortilla Chips
Artisan Breads and Crackers
URBAN STREET FARE SLIDER BAR

BBQ Pulled Pork
Buttermilk Fried Chicken Sliders with Cole Slaw
Golden Beet Sliders (vegetarian)
Rolls and Condiments
Parmesan Truffle Fries

SEAFOOD BOUNTY
(+$10.00 per person)

A Grand Display of Freshly Shucked Oysters, Crab Claws, and Jumbo Shrimp Cocktail
Arranged over ice and accompanied by Lemon Wedges
Cocktail and Remoulade Sauces
*Ice Carving available at an additional cost, please ask for pricing

$14 per person, per station for one hour
$18 per person, per station for two hours

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PASSED HORS D’OEUVRES

(Please select six)

HOT HORS D’OEUVRES

Sea Scallops Wrapped in Bacon (GF)
Sesame Chicken Tenderloins with Honey Mustard Dip
Flatbread Pizza Florentine with Mushrooms and Truffle Oil (V)
Vegetarian Spring Rolls with Marmalade Dip (V)
Crispy Portobello Fries with Sriracha Ketchup (V)
Buttermilk Fried Chicken Sliders with Cole Slaw
Mushroom Caps Stuffed with Veal Sausage and Boursin Cheese
Mini Cheeseburger Sliders
Falafel Bites with Cucumber Crème Fraiche (V)
All Beef Franks in a Blanket with Dijon Mustard Dip
Chipotle Beef Skewers with Chimichurri
Baby Crab Cakes with Chili Aioli
Maple Glazed Pork Belly Skewers (GF)
Crispy Risotto and Mozzarella Croquette, Chili Infused Tomato Sauce (V)
Applewood Smoked Bacon Wrapped Shrimp (GF)
Korean Short Rib, Fried Noodles in Take-Out Container with Chopsticks
Spanakopita (V)
Sriracha and Honey Glazed Chicken Satay (GF)

CHILLED HORS D’OEUVRES

Tuna Ceviche with Charred Tomatillo Salsa
Shrimp Cocktail Skewers with Cocktail Sauce (GF)
Caprese Salad Skewers (GF) (V)
Golden Beet and Goat Cheese Bruschetta (V)
Seared Duck Breast Canapé with Lingonberry Jam
Vegetable Bruschetta Tartlets (V)
Tomato and Crab Salad in Cucumber Cups (GF)
Asparagus Wrapped in Prosciutto di Parma (GF)
Deviled Eggs with Mustard and Truffle Salt
Smoked Salmon Potato Pancakes with Red Onion Jam
Miniature Lobster Rolls on Brioche

$18 per person for one hour
$25 per person for two hours

(V) Vegetarian Selections
(GF) Gluten Free Selections

All food and beverage is subject to a 22% staffing charge. Prices are subject to change.
PLACED HORS D’OEUVRES
ENHANCEMENT BOARDS

**Grilled Vegetable Crudité with Chef’s Selection of Dips**
- $5.00 Per Person For One Hour
- $8.00 Per Person For Two Hours

**Mezze Platter**
With Roasted Garlic Hummus, Dolmas, Marinated Olives, and Feta Cheese
- $5.00 Per Person For One Hour
- $8.00 Per Person For Two Hours

**Seasonal Fresh Fruits & Berries**
- $5.00 Per Person For One Hour
- $7.00 Per Person For Two Hours

**Artisanal Domestic & Imported Cheeses**
- $5.00 Per Person For One Hour
- $10.00 Per Person For Two Hours

**Tuscan Grilled Whole Salmon Sides with Panko Dill Crust**
Balsamic Drizzle
- $6.00 Per Person For One Hour
- $12.00 Per Person For Two Hours

**Pastry Wrapped Brie**
With Brown Sugar and Almonds
Served with Sliced Baguettes
- $5.00 Per Person For One Hour
- $10.00 Per Person For Two Hours

**Jumbo Shrimp Cocktail Presentation**
- $400.00 Per 100 pieces
  Minimum of 2 Pieces Per Person

*In addition to the selection of passed hors d’oeuvres above*
*Enhancement Boards must be ordered to reflect guaranteed guest counts*
Please Note: These selections may not be used singularly or as a stand-alone menu item(s)

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STATIONARY APPETIZER STATIONS
(Choose 1 Station/1 Hour)

TRADITIONAL STANDARDS TASTING STATION
Seasonal Fresh Fruits and Berries
Domestic and Imported Cheese Display
Pastry Wrapped Brie with Brown Sugar and Almonds
Tuscan Grilled Whole Salmon Sides with Panko Dill Crust and a Balsamic Drizzle
Crusty Breads, Spiced Nuts and Crackers

MEDITERRANEAN BITES
(All Vegetarian)
Platter of Grilled Seasonal Vegetables in a Light Balsamic Marinade
Meze Platter with Roasted Garlic Hummus, Dolmas, Marinated Olives, and Feta Cheese
Bruschetta Platter with Italian Tomato Salsa
Crostini and Artisan Breads

ANTIPASTO
Chef’s Antipasti Platter featuring:
Prosciutto di Parma, Sicilian Soppressata, Genoa Salami, Imported Cheeses, Olives,
Roasted Peppers, Grilled Artichoke Hearts
Caprese Salad with Roma Tomatoes, Fresh Mozzarella, and Basil Leaves
Traditional Bruschetta with Crostini and Garlic Focaccia Bread

GLOBAL DIPS
Roasted Tomato Fondue
Crab Meat and Artichoke Dip
French Onion Dip with House Made Potato Chips
Fresh Guacamole with House Made Tortilla Chips
Served with Artisan Breads and Crackers

SMALL PLATES DINNER STATIONS
(Chef Attended/Choose 3 Stations/2 Hours)
Butternut Squash Ravioli with Chive Cream Sauce & Toasted Pepitas & Micro Basil
Panko Crusted Jail Island Salmon Fillets, Saffron Dill Sauce, Parmesan Risotto
Pan Seared Miniature Crab Cakes, Cheddar Grits, Old Bay Remoulade
Carved Cider Brined Duroc Pork Tenderloin, with Herbed Polenta and Bourbon Sauce
Carved Bistro Tenderloin, Parsnip Mashed Potatoes and Béarnaise Sauce

DESSERT STATION
(1 Hour)
Assorted Miniature Pastries, Cookies and Brownies

$48 PER PERSON
Includes Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas
Served with Raw Sugar, Equal, Sweet & Low, Half and Half, Milk

All food and beverage is subject to a 22% staffing charge, prices are subject to change.
A beautiful venue is the appetizer.

Flawless cuisine is the main event.

Where the sense of taste and smell confirm what your other senses have been whispering all along.

Transforming a feast for the eyes into a feast, period.
SERVED DINNER SALADS
(Choice of One)

MIXED FIELD GREENS
Fresh Seasonal Berries, Mango Ginger Stilton, Raspberry Vinaigrette

GARDEN SALAD
Shaved Carrots, English Cucumbers, Grape Tomatoes, Herbed Croutons, Balsamic Vinaigrette

BABY GREENS SALAD
Shaved Daikon Radish, Carrots, Edamame, Sesame Ginger Dressing

HEARTS OF ROMAINE
Marinated Tomatoes, Focaccia Croutons, House Made Caesar Dressing

BABY WEDGE SALAD
Shaved Carrots, Tomato Confit, Chopped Bacon, Blue Cheese Dressing

SERVED DINNER ENTREES
(All Entrees served with the Chef’s Selection of Seasonal Accompaniments)

MUSTARD CRUSTED CHICKEN BREAST
Oven Roasted Boneless Chicken Breast, Whole Grain Mustard, Panko Crust, Fresh Tarragon Cream

PORCINI DUSTED CHICKEN BREAST (GF)
Wild Mushroom Ragout, Porcini Jus

SEARED ARTIC CHAR FILLET
Five Grain Pilaf, Lemon Chive Sauce

OVEN POACHED SEA BASS FILLET
Heirloom Tomato Compote, Fresh Basil Beurre Blanc

MEDITERRANEAN STUFFED CHICKEN BREAST
Stuffed with Spinach, Tomato and Feta Cheese, Lemon and Fresh Oregano Sauce

FENNEL ROASTED SALMON FILLET
Big Pearl Couscous, Warm Tomato Vinaigrette, Crispy Leeks
BRAISED ANGUS BEEF SHORT RIBS
Parsnip Mash, Red Wine Sauce

CIDER BRINED PORK TENDERLOIN
Creamy Herbed Polenta, Bourbon Sauce

FILET MIGNON
(+$10.00 per person)
Dauphinoise Potatoes, Cabernet Demi-Glace

CHEF’S VEGETARIAN PREPARATION
Always fresh, seasonal and artfully presented

All Entrees are Served with the Chef’s Selection of Seasonal Accompaniments, Rolls and Butter and your choice of Dessert

$38 per person

SERVED DINNER DUET ENTREES
All Entrees are served with the Chef’s Selection of Seasonal Accompaniments

PETITE FILET
JUMBO LUMP CRAB CAKE

RED WINE BRAISED SHORT RIBS
FENNEL CRUSTED SALMON

CRAB STUFFED SHRIMP
MEDITERRANEAN STUFFED CHICKEN MEDALLIONS

ROSEMARY GRILLED CHICKEN BREAST
SEARED ARCTIC CHAR FILLET

ROASTED TENDERLOIN
OVEN POACHED SEA BASS

MEDITERRANEAN STUFFED CHICKEN MEDALLIONS
JUMBO LUMP CRABCAKE

$50 per person

All Served Dinners Include
Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas

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PLATED DESSERTS

Margarita Cake
White Chocolate, Nut Mediant, Orange Puree

Mexican Chocolate Cake
Served with Cinnamon Sugar Churro

Apple Tart Tatin
Crème Fraiche, Oat Streusel

Fresh Berry Napoleon
Diplomat Cream, Crème Anglaise

Mascarpone Cheesecake
Chocolate Tuile, Raspberry Coulis

Chocolate Explosion-Chocolate Brownie
Milk and White Chocolate Mousse, Chocolate Ganache

Dark Chocolate Marquise
Coffee Crème, Raspberry Coulis

Pineapple Crumb Cake
Served with Cherry Coulis

Southern Peach Cobbler
Served with Fresh Whipped Cream

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**DINNER BUFFETS**
(Please select one Dinner Buffet)

**AMERICAN COMFORT**

BLT Chop Salad with Buttermilk Ranch Dressing
Warm Cornbread Muffins and Biscuits

**Entrees (Choice of Two)**

- Ale Braised Beef Stew with Creamy Mashed Potatoes
- Chicken Pot Pie with Vegetables and Puff Pastry Crust
- Roasted Turkey Breast with Traditional Stuffing and Rosemary Gravy
- Bacon Wrapped Meatloaf with Mushroom Gravy
- Green Bean Casserole with Crispy Fried Onions
- Macaroni and Cheese
- Fresh Baked Cookies and Brownies

**THE ORIENT EXPRESS**

Baby Greens Salad with Shaved Radishes, Edamame, and Soy-Shallot Vinaigrette
Grilled Chicken and Beef Satay with Dipping Sauces
Stir Fry Vegetables with Ginger and Bok Choy
Rare Seared Tuna Platter with Asian Cabbage Slaw
Vegetable Fried Rice
Steamed Dumplings and Spring Rolls with Soy Sauce and Chili Marmalade
Chinese Fortune Cookies
Lemon Ginger Cheese Cake
Spiced Pineapple Cake

**SOUTHERN**

BLT Salad with Ranch Dressing
Mac and Cheese - Elbow Macaroni, Sharp Cheddar, Pimentos,
Garlic Parsley Bread Crumbs
Buttermilk Marinated Boneless Fried Chicken
BBQ Roasted Beef Brisket
Southern Style Dirty Rice, Green and Red Bell Peppers, Ground Beef, Yellow Onion
Creamed Green Beans with Crispy Onions
Fresh Baked Biscuits with Honey Butter
Rustic Peach Cobbler
THE ROTISSERIE

Baby Iceberg Wedge Salads with Bacon, Shaved Carrots, Tomatoes and Blue Cheese Dressing

Entrees (choice of two)
- House Roasted Turkey Breast with Rosemary Sauce
- Sliced Bistro Tenderloin of Beef with Cabernet Sauce
- Fennel Rubbed Roasted Pork Loin
- Honey & Dijon Glazed Ham
- Steamed Broccolini with Baby Carrots and Brown Butter
- Mashed Potato Bar featuring Two (2) Types of Potatoes – Sweet Potato and Buttermilk White served with Crumbled Blue Cheese, Sour Cream, Minced Shallots, Horseradish, Chopped Smoked Bacon, Scallions, and Red Wine Gravy
- Rolls and Condiments
- Apple Cake Tartine

THE TUSCAN DINNER

Chef’s Antipasti Platter featuring an array of Cured Meats, Olives, and Cheeses
- Caprese Salad with Tomatoes, Fresh Mozzarella Cheese, and Basil Leaves
- Arugula Salad with Tomato Compote, Shaved Reggiano Parmesan, and Lemon Vinaigrette
- Pan Seared Chicken Breast with Marsala Sauce and Sautéed Mushrooms
- Lemon and Olive Oil Bathed Salmon Fillets with a Caper and Parsley Sauce
- Cavatelli Pasta Primavera with Fresh Seasonal Vegetables in a Tomato Basil Sauce
- Warm Parmesan Breadsticks
- Seasonal Berry Crostata, Tuscan Florentines

SIMPLY ORGANIC

(All items are grown and raised naturally without the use of pesticides, hormones, or antibiotics)

- Baby Kale Salad, Toasted Almonds, Golden Raisins, Pickled Red Onions, Heirloom Tomatoes and Citrus Vinaigrette
- House Baked Herb Dinner Rolls with Whipped Butter
- All Natural Chicken Breasts seasoned with Lemon and Capers
- Roasted Scottish Farm Raised Salmon Fillet with Saffron Dill Sauce
- Grilled Seasonal Vegetable Medley
- Roasted Fingerling Potatoes with Smoked Sea Salt and Fresh Herbs
- Meringue Cookies and Gluten Free Brownies
LATIN FLAVORS

Organic Greens & Jicama Salad with Citrus Vinaigrette
  Black Bean and Charred Corn Salad
Hot Sauce Bar with Crema, Guacamole, and Shredded Cheddar Cheese
  Fiery Tomato Serrano Salsa, Pickled Jalapeños, Crisp Tortilla Chips
  Soft Tortillas
  Slow Braised Carnitas
Lime and Cilantro Grilled Chicken with Pico di Gallo
  Mexican Style Yellow Rice
  Cinnamon Rice Pudding
  Tres Leches Cake

$36 per person

All Dinner Buffets Include
  Freshly Brewed Starbucks™ Coffee, Decaffeinated Coffee and Assorted Teas

  Dinner Buffets require a minimum of 30 guests.

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