

Portland
Regency
Hotel & Spa



Welcome to the Portland Regency Hotel's unique and distinctive conference and banquet accommodations. Our professional staff takes pride in offering personalized service while providing you the most professional and courteous service.



Room Theater Conference Rounds U-Shape Social Classroom

Room	Theater	Conference	Rounds	U-Shape	Social	Classroom
Boardroom	n/a	14	n/a	n/a	n/a	n/a
Regency	120	25	100	30	150	50
Atlantic	200	50	150	50	200	130
Portland	100	25	80	30	100	50
Armory	100	30	60	30	80	50

- Complete audio and visual equipment available
- Menus tailored to meet your group's special needs
- Personalized service
- Accommodations for groups from 5 to 150
- Complimentary wireless high-speed internet available

WE HAVE FIVE CONFERENCE ROOMS TO CHOOSE FROM:

ATLANTIC ROOM

(25' x 76') the largest of our meeting rooms offers creative versatility, contemporary elegance with a touch of art deco lighting. The Atlantic Room offers a professional atmosphere that is refined with our state of the art sound system.

REGENCY ROOM

(22' x 54') warm and intimate with beautiful wall sconces, the Regency Room is versatile for a small meeting or a lovely candle-lit dinner party.

PORTLAND ROOM

(44' x 23') this new domed ceiling and mahogany walled room was designed for the most discerning meeting planner in mind with the most advanced audio/visual equipment at one's touch in the city of Portland.

BOARDROOM

(17' x 22') this room is graced with a cherry conference table and comfortable rolling chairs accommodating up to 14 attendees. Formal dining and mood lighting accent a perfect setting for your event.

ARMORY ROOM

(28' x 40') elegantly styled with a coordinating settee area. The Armory Room is perfect for receptions and dinners as well as meetings.

BREAKFAST BUFFETS

All breakfasts to be served with a selection of chilled juices, freshly brewed regular and decaffeinated Seacoast coffee, and assortment of Tazo Tea

**CHEF JIM'S
BREAKFAST**

Fluffy Scrambled Eggs

Choice of: Sugar Cured Bacon, All Natural Smoked Ham, Mild Pork Sausage Links

Seasoned Maine Home Fried Potatoes
or
Malted Pancakes with Vermont Maple Syrup

Breakfast Sandwiches

Assorted Fresh Baked Pastries

Piped Sweet Butter and Assorted Preserves

- 29 PER PERSON

**CONTINENTAL
BREAKFAST**

Fresh Fruit Salad

Assorted Fresh Baked Pastries and Breakfast Breads

Freshly Baked Bagels & Whipped Cream Cheese

- 19 PER PERSON

**HEALTHY START
BUFFET**

Fresh Fruit Salad
Smoothie Shots
Avocado Toast

Assorted Green Mountain Creamery Greek Yogurt and Homemade Granola

Southwest Tofu Scramble with Baby Spinach, Onion and Sweet Peppers **or** Hardboiled Eggs

Turkey Bacon **or** Chicken Apple Sausage

Steel Cut Oatmeal Station

- 32 PER PERSON

MEETING PLANNER SPECIAL

**CONTINENTAL
BREAKFAST**

Selection of Chilled Juices
Fresh Fruit Salad
Assorted Freshly Baked Pastries & Breakfast Breads
Piped Sweet Butter
Assorted Bagels & Cream Cheese
Seacoast Coffee and Tazo Tea

**MID-MORNING
REFRESH**

Seacoast Coffee and Tazo Tea
Coca-Cola Line of Soft Drinks
Regency Sparkling Water

- 32 PER PERSON

**AFTERNOON SNACK
BREAK**

Fresh Regency Bakeshop Cookies **or** Smart Food Popcorn
Sliced Tropical Fruit, Melons and Berries
Soft Drinks
Regency Sparkling Water
Seacoast Coffee and Tazo Tea

ENHANCEMENTS

All pricing is per person

- Assorted Maine Root Sodas - 4
- Bagels and Cream Cheese -4
- Homemade Brownies -3
- Fresh Baked Pastries -4
- Spindrift Sodas - 4
- Chilled Juices - 4
- Assorted Green Mountain Creamery Greek Yogurts -4
- Ice Cream Sandwich -3
- Soda and Sparkling Water -3
- Full & Small Sized Candy Bars -3
- Kind Bars- 5

Steel Cut Oatmeal Bar – dried fruits, nuts, vanilla sugar, brown sugar, bananas, berries, syrup and piped sweet butter - 9

Waffle Bar – crisp and sweet malted waffles with chocolate chips, bananas, berries, whipped cream, chopped pecans, syrup, and piped sweet butter - 12

Yogurt Parfait Station - Vanilla Greek Yogurt, mixed berries, melons, granola, bananas, honey, and toasted almonds - 9

Happy Trails - trail mix with dried fruits, assorted nuts, granola, chocolate chips, seeds, and toasted coconut - 9

Make it Grand:

- Omelet Station* -9
- Canadian Bacon, Egg, & Cheese on an English Muffin -6
- Maine Blueberry or Belgian Waffles with Vermont Maple Syrup -8
- Sugar Cured Bacon -4
- All Natural Smoked Ham -4
- Mild Pork Sausage Links -4
- Smoked Salmon Platter -8
- Fresh Fruit Salad Cups -5
- Assorted Bagels & Whipped Cream Cheese -4
- Assorted Green Mountain Creamery Yogurt -4
- House Made Granola -4
- Assorted Cold Cereal -3
- Smoothie Shooters -2.50

Beverages- Made to order

- Mimosas -8
- Bloody Mary **-8

*Action stations require an attendant,

\$75 attendant fee

**Price Dependent on Vodka & Garnishes

MEETING BREAKS

All Meeting breaks may be customized to suit your group's needs



HEALTHY BREAK OPTIONS

Assorted Greek Fruit
Yogurt
Granola and Protein Bars
Seasonal Whole Fruit and
Spindrift Sodas

- 14 PER PERSON

BEVERAGE BREAK

Coca-Cola Line of Soft
Drinks
Regency Sparkling Water
Seacoast Coffee and
Tazo Tea

- 8 PER PERSON

ENERGY BREAK

Assorted Energy Bars
Chocolate Oatmeal Walnut
Bars
Seasonal Whole Fruit
Soft Drinks and Red Bull
Seacoast Coffee and Tazo
Tea

- 15 PER PERSON

SNACK BREAK

Fresh Regency Bakeshop
Cookies **or** Smart Food
Popcorn
Sliced Tropical Fruit, Melons
and Berries
Soft Drinks
Regency Sparkling Water
Seacoast Coffee and Tazo Tea

- 15 PER PERSON

ASSORTED BROWNIE BREAK

Classic Chocolate
Peanut Butter -
Chocolate Swirl
Blondies
Chocolate-Coconut
Soft Drinks
Seacoast Coffee and
Tazo Tea

- 14 PER PERSON

SIESTA FIESTA

House Made Nacho Chips
Fresh Guacamole
Salsa
Regency Sparkling Water
Soft Drinks
Seacoast Coffee and Tazo
Tea

- 14 PER PERSON

MASSAGE BREAK

1 Massage Therapist
4 Chair Massages
10 minutes

- 150 PER HOUR

MID MORNING MEETING BREAK

Assorted Fresh Baked
Pastries
Piped Sweet Butter
Seacoast Coffee and
Tazo Tea

- 8 PER PERSON

BOXED LUNCHES

Maximum of 30 Persons
(Please choose any combination of 3
selections)

SANDWICHES

Milk St. Italian -Sliced All Natural Ham, Salami, Provolone, Red Onion, Dill Pickle, Kalamata Olive, Vine Ripened Tomato, Sweet Peppers and Olive Oil on Ciabatta

Roti de Boeuf -Sliced All Natural Roast Beef, Boursin Cheese, Red Onion, Horseradish Mayonnaise, Leaf Lettuce and Vine Ripened Tomato on French Baguette

Plymouth Rock -Sliced All Natural Turkey, Creamy Brie, Cranberry Mayonnaise and Sliced Apple on a Telera Roll

Old Port Classic - Grilled Chicken Breast, Smoked Gouda, Baby Spinach and Sundried Tomato-Basil Mayonnaise on Ciabatta

Silver St. Deli - Sliced All Natural Ham, Gruyere Cheese, Iceberg Lettuce, Mustard Pickles and Maple- Whole Grain Mustard on Marble Rye

Wrap It Up - House Made Hummus, Kalamata Olives, Feta Cheese, Red Onion, Vine Ripened Tomato and Baby Spinach in a Sundried Tomato Tortilla Wrap

SALADS

Cobb Salad - Grilled Chicken Breast, Kalamata Olives, Sugar Cured Bacon, Bleu Cheese, Hardboiled Egg, Vine Ripened Tomato, Cucumber, Red Onion and Carrots on a Bed of Mixed Field Greens

Chef 's Salad - Julienned All Natural Ham, Turkey, and Swiss Cheese, Hardboiled Egg, Vine Ripened Tomato, Cucumber, Red Onion, Sweet Peppers and Carrots on a Bed of Mixed Field Greens

Greek Salad - Vine Ripened Tomato, Cucumbers, Red Onion, Kalamata Olives, Feta Cheese and Garlic Croutons on a Bed of Tender Baby Spinach

- 30 PER PERSON

*Includes Seasonal Whole Fruit, Individual Bag of Artisan Chips and Regency Bakeshop Cookies
Coca-Cola Line of Soft Drinks, Poland Springs Bottled Water or Regency Sparkling Water

PLATED LUNCHEON

Each Entrée includes Chef's Vegetable, Potato or Rice, Freshly Baked Rolls and Piped Sweet Butter, Coca-Cola Line of Soft Drinks, Seacoast Coffee and Tazo Tea

ENTRÉES

Under 12 persons 1 choice
12-25 persons 2 choices
26 persons and up 3 choices

SOUP OR SALAD

(Please choose one)

Soup du Jour
New England Clam Chowder
Caesar Salad
Garden Salad

DESSERT MENU

(Please choose one)

Chocolate Caramel Tart
Salted caramel and chocolate ganache

Mini Lemon Meringue Pie

Peanut Butter-Banana Cake
With whipped chocolate ganache

Mixed Berry Trifle
Layers of cake, fresh berries and mascarpone mousse

Bête Noire
Flourless chocolate torte with crème anglaise

Chicken Piccata

Sautéed with shrimp, scallions, mushrooms and capers in a lemon cream -35

Cajun Chicken

Pan seared with bell peppers and cilantro lime butter -35

Grilled Salmon Fillet

Tomato, cucumber and caper relish -38

Baked Haddock

Fresh fillets with a citrus and macadamia nut crust -33

Braised Beef Tips

Crimini mushrooms, pearl onions, bacon and garlic butter -35

Steak Diane

Pan-seared sirloin with a mushroom, shallot, Dijon and brandy espagnole -41

Mushroom Risotto

Roasted cherry tomatoes, roasted garlic, wilted baby kale and toasted pine nuts - 34

Mediterranean Linguini

Wilted spinach, sundried tomato, Kalamata olives, feta, artichokes, capers and garlic -34

LUNCHEON BUFFETS

All luncheon Buffets to include Coca-Cola Line of Soft Drinks, Seacoast Coffee, & Tazo Tea

IT'S A FIESTA!

Spicy Chicken & Black Bean Soup

Seasoned Ground Taco Meat
Sautéed Fajita Chicken Strips
Sautéed Onions and Peppers

Shredded Cheeses, Salsa, Sour Cream,
Guacamole, Shredded Lettuce, Chopped
Tomato, Sliced Olives, Pickled Jalapenos

Taco Shells, Tortilla Chips, Flour Tortillas
Tossed Garden Salad

Spicy Mexican Brownies
Churro Cream Puffs
Tequila Key Lime Pie

- 36 PER PERSON

TASTE OF ITALY BUFFET

Haddock Fillets

Sautéed with Scallions & Capers in a Lemon
Cream Sauce

Chicken Marsala

Sauteed with fontina cheese
shitake mushroom-marsala demi glace
and crispy prosciutto

Caesar Salad & Caprese Salad
Grilled Zucchini & Summer Squash
Assortment of Rustic Breads and Artisan
Rolls

Cannoli Tart
Assorted Italian Cookie
Classic Tiramisu

- 37 PER PERSON

COBB SALAD BUFFET

Roasted Sweet Corn and Leek Chowder

Fresh Garden and Baby Field Greens

Hard Boiled Eggs, Crumbled Bleu Cheese,
Smoked Bacon Bits, Kalamata Olives, Diced
Avocado, Vine Ripened Tomato Wedges,
Sliced Garden Fresh Cucumbers

Homemade French Baguette and Piped
Sweet Butter

Pastry Chef's Homemade Dessert Buffet

- 28 PER PERSON

CAESAR SALAD BUFFET

Minestrone Soup

Chopped Romaine Lettuce

Kalamata Olives, Garlic croutons, Crumbled
Bleu Cheese, Anchovies, Shredded
Parmesan Cheese, and Grape Tomatoes

Assortment of Artisan Rolls and Rustic
Breads
Piped Sweet Butter

Pastry Chef's Homemade Dessert Buffet

- 27 PER PERSON

LUNCHEON BUFFETS

All luncheon Buffets to include Coca-Cola Line of Soft Drinks, Seacoast Coffee, & Tazo Tea

PIZZA BUFFET

(Max 50 people - Please choose 3)

Five Cheese Pizza-

Red Sauce Base, Parmesan, Mozzarella, Gruyere, Fontina, Feta

Meat Lovers' Pizza -

Red Sauce Base, Mozzarella, Pepperoni, Ham, Hamburg, Bacon

Veggie Lovers' Pizza -

Red Sauce Base, Mozzarella, Peppers, Onions, Mushrooms, Broccoli

Pepperoni Pizza -

Red Sauce Base, Mozzarella, Pepperoni

BBQ Chicken Pizza -

BBQ Sauce Base, Mozzarella, Grilled Chicken, Caramelized Onions, Gouda

Steak Bomb Pizza-

Red Sauce Base, Shaved Steak, Mozzarella, Onions, Peppers, Mushrooms

Margherita Pizza -

Garlic Oil Base, Mozzarella, Roma Tomato, Fresh Basil

Chicken Veronique -

Garlic Oil Base, Mozzarella, Chicken, Red Grapes, Gorgonzola, Rosemary

Served with Potato Chips & Choice of: Tossed Salad **or** Caesar Salad

Chocolate **or** Seasonal Whoopie Pies and Assorted Brownies/Blondies

- 32 PER PERSON

DELI BUFFET

Chef's Soup du Jour

Please choose either:

Sliced Roast Beef, Baked Ham, Roast Turkey, Salami

Or

Tuna Salad, Egg Salad, Chicken Salad

Assorted Sliced Cheeses
Lettuce, Sliced Tomatoes, Onions, Dill Pickles
Garden Salad

Herbed Red Potato **or** Mediterranean Pasta
Salad

Potato Chips & Assorted Fresh Breads
Chef's Homemade Dessert Buffet

- 32 PER PERSON

ENHANCEMENTS

Grilled Chicken Breast -4

Grilled Sirloin Tips -6

Grilled Jumbo Shrimp -8

Grilled Salmon Fillet -6

HORS D'OEUVRES

Per 50 pieces
*G/F= Gluten Free



COLD

*Jumbo Shrimp Cocktail (G/F)	-195
Ahi Tuna Poke on a Crispy Wonton	-155
Brushetta al Pomodoro	-115
Choux Puff with Maine Lobster Salad	-190
Balsamic Strawberry Compote and Goat Cheese Croustade	-135
*Roquefort Coated Red Grapes Rolled in Crushed Walnuts (G/F)	-105
*Watermelon Bites drizzled with Jalapeno Infused Olive Oil and Cilantro (G/F)	-115
*Crab Salad Stuffed Belgian Endive (G/F)	-190
Crostini with Sliced Rare Tenderloin, minced Red Onion and Horseradish Sauce	-175
Curried Chicken Salad on Grilled Naan Bread	-135
Mini Lobster Rolls-Fresh Maine Lobster Salad and Shredded Lettuce on a Finger Roll	8 per

HOT

Coconut Shrimp with an Orange - Thai Chili Sauce	-205
*Grilled Southwest Jumbo Shrimp with Roasted Jalapeno Aioli (G/F)	-195
Mini Falafel with Cucumber and Garlic Tzatziki	-135
Lamb Chop Lollipops served with Maple and Rosemary Demi-Glace	-230
*Oven Roasted Prosciutto Wrapped Asparagus (G/F)	-115
Crispy Artichoke Hearts with Feta-Basil Cream	-115
Herb Goat Cheese Balls Fried in Panko Crumbs	-115
Mini Meatballs with a Choice of Italian, Swedish, Sweet and Sour or BBQ Sauce	-105
Cuban Cigar Spring Roll - Filled with Ham, Pork, Swiss, Mustard, Dill Pickles	-150
*Scallops Wrapped in Bacon (G/F)	-195
*Teriyaki Beef Skewers (G/F)	-130
Vegetable and Herb Stuffed Mushrooms	-115
*Bourbon and Brown Sugar Marinated Beef Tips (G/F)	-155
Maine Crab Cakes served with Lemon Shallot Mayonnaise	-190
Lobster Bisque Shooter	-195
Vegetable Spring Roll with Sweet and Sour Sauce	-120
Sesame Chicken Bites with a Dijon Chive Dipping Sauce	-115
Artichoke and Herb Cheese Beignet	-135
*Chicken Saltimbocca Marinated with Balsamic Vinaigrette and Wrapped in Prosciutto (G/F)	-115
Southwestern Veggie Bite- Sweet Corn, Monterey Jack Cheese, Scallions, Carrots and Hot Peppers in a Tortilla	-140

STATIONS

Maine Crabmeat Dip served with French Bread and Crackers	-255
*Hummus and Tzatziki with Carrot and Celery Sticks and Assorted Bread (G/F w/out bread)	-180
*Slider Bar - Ground Beef w/Cheddar and Bacon, BBQ Pork w/Cider Slaw or Falafel w/Tzatziki	-240
*Antipasto Platter with Sliced Bread	-220
*Fresh Vegetable Crudités with a Garlic and Herb Dip (G/F)	-170
*Artisan Cheese Display served with Crackers (G/F w/out crackers)	-220
*Sliced Tropical Fruits, Melons and Berries (G/F)	-260
*Raw Bar - a Selection of Oysters, Clams, Cocktail Shrimp and Crab Claws (50 Pieces) (G/F)	-225

PLATED DINNER

Each Dinner is served with Chef's Vegetable and Starch, Fresh Baked Rolls and Piped Sweet Butter, Seacoast Coffee, and Tazo Tea

APPETIZERS

(Please Choose one)

Sautéed Crab Cake

With edamame salad and tomato coulis

Roast Brussel Sprouts

With sweet potato, sliced almonds and fig puree

Lobster Bisque

Fresh Maine lobster, rich lobster stock, sherry and cream

Chicken Confit

With frisee, cinnamon - blueberry vinaigrette and candied pecans

SALADS

(Please Choose One)

Regency Salad

Tomatoes, cucumbers, bleu cheese, toasted pecans and sun-dried cranberries on a bed of field greens

Caesar Salad

Romaine lettuce, garlic croutons and parmesan cheese tossed with our own Caesar dressing

Veronique Salad

Toasted hazelnuts, field greens, red and green seedless grapes with pear vanilla vinaigrette

Beet Salad

Roasted beets, crumbled goat cheese, sunflower seeds, mixed greens and rosemary oil

ENTRÉES

Under 12 persons 1 choice
12-25 persons 2 choices
26 persons and up 3 choices



Gorgonzola Chicken sautéed breasts with wild mushrooms, fresh herbs, and gorgonzola cream sauce - 45

Grilled Chicken Breast with fresh Maine crabmeat, avocado and garlic-lime chili butter- 47

Marsala Chicken sauteed with fontina cheese, shitake mushroom-marsala deli glaze and crispy prosciutto - 45

Haddock Fillets with baby shrimp, shallots, parmesan cheese, and lemon cream sauce - 46

Baked Tuscan Sea Scallops with garlic, spinach, sundried tomatoes, parmesan cheese and buttery cream sauce - 47

Cajun Blackened Salmon with papaya-mango salsa - 44

Charbroiled Filet Mignon with a caramelized shallot and red wine demi-glaze topped with blue cheese - 57

Charbroiled Black Angus New York Strip with horseradish chive butter - 54

Steak Diane tenderloin steak sautéed with mushrooms, shallots, Dijon mustard and espagnole sauce - 57

Mushroom Risotto with roasted cherry tomatoes, roasted garlic, wilted baby kale and toasted pine nuts - 35

Mediterranean Linguini with sundried tomatoes, Kalamata olives, feta, artichokes, capers and garlic - 34

DESSERT MENU

(Please Choose one)

Linzer Torte almond-hazelnut cake, raspberry preserves and raspberry sauce

Classic Cheesecake with fruit compote and glaze

Crème Brûlée with fresh berries

Chocolate Ganache Cake with fudge sauce and whipped cream

Lemon Crème Roulade with toasted coconut frosting and lemon sauce

DINNER BUFFETS

Freshly Baked Rolls and Piped Sweet Butter
Dessert Buffet, Seacoast Coffee and Tazo Tea

SIDES

(Please Choose Two)

Oven Roasted Fingerling Potatoes
With rosemary and garlic

Home Style Mashed Potato
With butter and cream

Large Pearl Couscous
With pecorino and herbs

Chefs Seasonal Rice Blend

Oven Roasted Broccoli and Cauliflower
With garlic and olive oil

Green Bean Amandine

Honey-Dill Glazed Carrots

SALADS

(Please Choose Two)

Regency Salad

Sun dried cranberries, pecans and bleu cheese
on a bed of greens with raspberry vinaigrette

Caesar Salad

Crisp Romaine with garlic croutons, parmesan
cheese and our homemade Caesar dressing

Fresh Garden Salad

An assortment of fresh garden vegetables on a
bed of mixed field greens

Quinoa Salad

With cucumber, tomatoes, baby spinach, feta
herbs, sliced almond and lemon vinaigrette

Crunchy Cabbage Salad

Romaine, cabbage, carrots, toasted edamame,
sunflower seeds, Romano cheese and honey
Dijon dressing

ENTRÉES

\$50 for 2 choices

\$55 for 3 choices

\$60 for 4 choices



Sesame Chicken sesame seed
encrusted breasts, served with a Dijon-
chive cream sauce

Marsala Chicken sauteed with fontina
cheese, shitake mushroom - Marsala
demi - glace and crispy prosciutto

Chicken Piccata sautéed breasts with
baby shrimp, scallions, mushrooms and
capers in a lemon cream sauce

Grilled Salmon Fillets with a tomato,
cucumber and caper relish

Cajun Blackened Shrimp with cilantro
- lime butter

Haddock Fillets sautéed with baby
shrimp and parmesan cheese, topped
with a lemon cream sauce

Roast New York Strip sliced thin,
topped with roasted garlic, rosemary
and burgundy demi-glace

Braised Beef Tips with crimini
mushrooms, pearl onions, bacon, and
garlic butter

Steak Diane petite sirloin steaks
sautéed with mushrooms, shallots,
Dijon mustard, brandy, and espagnole
sauce

Roast Pork Loin with sundried
cranberry, port wine, and rosemary
demi-glace

Mediterranean Linguini sundried
tomatoes, Kalamata olives, feta,
artichokes, capers and garlic

Mushroom Risotto roast cherry
tomatoes, roast garlic, wilted baby kale,
and toasted pine nuts

DINNER BUFFETS

Carving Stations and Enhancements



TASTE OF MAINE

Minimum of 25 persons

Maine Clam Chowder
Choice of: Maine Steamers **or** Wild Maine Mussels

Steamed Maine Lobster Tail (1 per person)
Charbroiled Petite Sirloin with red wine-shallot
compound butter

Oven Roasted New Potatoes
Grilled Corn on the Cob
Tossed Garden Salad
Coleslaw

Fresh Baked Rolls with Piped Sweet Butter

Chocolate Mousse Cake
Chocolate or Seasonal Whoopie Pies
Blueberry Pie

Seacoast Coffee and Tazo Tea

-85 per person

CARVING STATIONS

Hickory Smoked Bone-In Ham (Serves 25) With maple-Dijon mustard - 200

Whole Roasted Turkey Breast (Serves 35) With sundried cranberry mayonnaise - 220

Roast Sirloin of Beef (Serves 30) With horseradish crème - 300

Steamship Round (Serves 100) With au jus and horseradish crème - 600

Roast Leg of Lamb (Serves 25) With tzatziki sauce -300

*All carving stations require a \$75 Attendant Fee for Carver

ENHANCEMENTS

Pasta Station - Cheese Tortellini & Cavatappi with Alfredo and Home-style Marinara. Served with Garlic Bread and Grated Parmesan Cheese -11 per person

Fresh Garden Salad
An assortment of fresh garden vegetables on a bed of mixed field greens -7 per person

Caesar Salad
Crisp Romaine with garlic croutons, parmesan cheese and our homemade Caesar dressing -8 per person

LIQUORS

All bars are based on consumption



CASH BAR / OPEN BAR

Top Shelf	Per drink - 15
Premium Brands	Per drink - 14
Call Brands	Per drink - 11
Domestic Beer	Per bottle - 6
Imported Beer	Per bottle - 7
Local Craft Brews	Per bottle - 9
House Wine	Per glass - 10
Soft Drinks	Per glass - 4
Sparkling Water	Per bottle - 4
Fruit Juice	Per bottle - 4

PUNCH BOWLS

Serves 50

Champagne Punch	-125
Fruit Punch (non-alcoholic)	-80
Egg Nog (seasonal)	-150

Bartender charge of \$75 applies if \$350 sales per bar is not exceeded

All prices subject to 8% state tax and 20% service charge.
All guarantees must be submitted at least five business days prior to your
function. All prices are subject to change