

**STATION CASINOS®**

*catering*  
MENU



**PALACE  
STATION®**

**BOULDER  
STATION®**

**SUNSET  
STATION®**

**SANTA FE  
STATION®**



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# CONTINENTAL BREAKFAST

Designed for 1.5 hours of service. Prepared for the full guest guarantee • Minimum 20 people

## THE CLASSIC

### Chilled Juices

*(Choice Of Three)*

*Orange Juice, Apple Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice*

### Assortment Of Freshly Baked Miniature Pastries

*Flaky Butter Croissants, Danish*

### Served With Butter And Fruit Preserves

### Fresh Seasonal Sliced Fruit

**Freshly Brewed Coffee, Decaffeinated Coffee, Selection Of Hot Teas**

**\$18 Per Person**

## THE HEALTHY START

### Chilled Juices

*(Choice Of Three)*

*Orange Juice, Apple Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice*

### Assortment Of Freshly Baked Miniature Muffins

### Energy Bars

### Assortment Of Low-Fat Yogurts

### Whole Seasonal Fruit, Fresh Seasonal Sliced Fruit

**Freshly Brewed Coffee, Decaffeinated Coffee, Selection Of Hot Teas**

**\$25 Per Person**

## THE BOARDROOM

### Chilled Juices

*(Choice Of Three)*

*Orange Juice, Apple Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice*

### Assortment Of Freshly Baked Miniature Pastries

*Flaky Butter Croissants, Danish, Muffins*

### Fresh Seasonal Sliced Fruit

### Toaster Station

*Assorted Mini Bagels, Cream Cheese*

### Assorted Individual Yogurts

**Freshly Brewed Coffee, Decaffeinated Coffee, Selection Of Hot Teas**

**\$25 Per Person**



# BREAKFAST BUFFET

Designed for 1.5 hours of service. Prepared for the full guest guarantee • Minimum 20 people

## THE SUNRISE

### Chilled Juices

*(Choice Of Three)*

*Orange Juice, Apple Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice*

### Fresh Seasonal Sliced Fruit

### Assorted Individual Yogurts

### Assortment Of Freshly Baked Miniatures

*Flaky Butter Croissants, Danish*

### Served With Butter And Fruit Preserves

### Scrambled Eggs

### Breakfast Potatoes

### Applewood Smoked Bacon

### Sausage Links

Freshly Brewed Coffee, Decaffeinated Coffee, Selection Of Hot Teas

\$27 Per Person

## THE EXCLUSIVE

### Chilled Juices

*(Choice Of Three)*

*Orange Juice, Apple Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice*

### Fresh Seasonal Sliced Fruit

### Assorted Individual Yogurts

### Assortment Of Freshly Baked Miniatures

*Flakey Butter Croissants, Danish*

### Served With Butter And Fruit Preserves

### Toaster Station

*Assorted Mini Bagels, Cream Cheese*

### Waffles

*Served With Whipped Cream, Maple Syrup*

### Scrambled Eggs

### Breakfast Potatoes

### Applewood Smoked Bacon

### Sausage Links

Freshly Brewed Coffee, Decaffeinated Coffee, Selection Of Hot Teas

\$28 Per Person

\*Consuming Raw Undercooked Meat, Poultry, Seafood, Shell Stock Or Eggs, May Increase Your Risk Of Foodborne Illness, Especially In Cases Of Certain Medical Conditions.

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# EXECUTIVE MEETING PACKAGE

Prepared for the full guest guarantee • Minimum 20 people • **\$60 per person**

## ALL PACKAGES INCLUDE

### Continental Breakfast, Mid-Morning Break, Lunch Buffet & Afternoon Break

*Served With Coffee, Decaffeinated Coffee, Iced And Hot Teas*

### Bottled Water And Soft Drinks

*Served During Mid-Morning And Afternoon Breaks*

Based On 90 Minutes Of Service For Continental Breakfast And Lunch 30-Minute Service For Mid-Morning And Afternoon Break

### Morning Continental Breakfast

*Freshly Baked Muffins & Danish*

*Sweet Butter, Marmalade & Fruit Preserves Fresh Fruit Display*

### Juice

*(Choice Of Two)*

*Chilled Orange, Cranberry, Grapefruit Or Apple Juice*

### Mid-Morning Break

*Coffee & Tea Refresh*

*Bottled Water & Soft Drink Service*

### Afternoon Break

*Coffee & Tea Refresh*

*Bottled Water & Soft Drink Service*

### Selection Of Two (2) Break Snacks

*Fresh Baked Cookies, Fresh Baked Brownies, Fresh Fruit Display, Vegetable Tray,  
Bags Of Pretzels, Assorted Granola Bars,*

*Crispy Corn Tortilla Chips and Salsa Or Freshly Popped Popcorn*

### Breakfast Enhancements

*Scrambled Eggs, Breakfast Potatoes, Biscuits & Country Gravy*

### Meat:

*(Choice Of Two)*

*Grilled Sausage Patties, Smokehouse Bacon, Maple Sausage Links*

**\$10 Per Person**

### Breakfast Wraps

*Egg, Cheese & Potato*

### Meat

*(Choice Of Two)*

*Grilled Sausage Patties, Smokehouse Bacon, Diced Ham*

**\$5.50 Per Person**

### Breakfast Sandwiches

*Selection Of English Muffin Or Croissant With Egg & Cheese*

**\$6.50 Per Person**

### Additional Breakfast Meat

*Turkey Bacon Or Turkey Sausage*

**\$3 Per Person**

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## SELECTION ON ONE LUNCH BUFFET

### SOUP & SALAD

#### Soup

*(Choice Of One)*

*Tomato Basil Bisque,*

*Minestrone*

*Chicken Noodle*

#### Salad

*(Choice Of One)*

*Classic Caesar Salad*

*Build Your Own Mixed Greens Salad*

*(Choice Of Three)*

*Dressing: Italian, Ranch, Thousand Island, Blue Cheese, Balsamic Vinaigrette*

#### Proteins

*Grilled Chicken Breast, Turkey Breast, Smoked Ham*

#### Veggies

*Sliced Mushrooms, Red Beets, Cherry Tomatoes, Shaved Red Onion, Sliced Cucumbers,  
Shredded Carrots Olives, Shredded Cheese, Croutons, Chopped Eggs*

#### Baked Potato Bar

*Whipped Butter, Sour Cream, Chopped Crispy Bacon, Scallions,  
Broccoli, Shredded Cheddar Cheese*

#### Bakery

*Freshly Baked Cookies And Brownies*



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## THE DELI

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### Salad

*(Choice Of One)*

*Build Your Own Iceberg Wedge Salad*

*Accompaniments: Chopped Crispy Bacon, Blue Cheese Crumbles, Shaved Red Onions, Cherry Tomatoes,  
Blue Cheese Dressing, Ranch Dressing*

*Tomato, Cucumber, And Red Onion Salad*

*Basil Pesto Dressing*

*House-Made Pineapple Coleslaw*

### Meats

*Smoked Ham, Oven-Roasted Turkey Breast, Genoa Salami, And Tuna Salad*

*Accompaniments:*

*Marinated Grilled Vegetables*

*Assorted Cheeses- Cheddar, Swiss, Provolone*

*Relish Tray*

*Pickles, Lettuce, Tomato, Onion*

*Mayonnaise, Yellow Mustard And Whole Grain Mustard*

*Assorted Breads And Individual Bags Of Assorted Chips*

### Desserts

*Assorted Cookies And Brownies*



# ENHANCEMENTS

Breakfast Enhancements Must Be Included With Continental, Plated Or Buffet Menu

\*\*Chef Required - \$125 Per Chef, Per 50 Guests

## BREAKFAST SANDWICHES

Choice of:

**Applewood Bacon, Egg And Cheddar Cheese Croissants**

**Smoked Ham, Egg, Melted Swiss Cheese On Brioche**

**Egg, Chorizo, Oaxaca Jack Cheese, & Potato Burrito**

*(served with Guacamole, Sour Cream, Salsa, Pico De Gallo)*

\$10 Per Person

## OMELET BAR\*\*

Choice Of Two:

### Meat

*Applewood Smoked Bacon, Ham, Sausage, Bay Shrimp, Chorizo*

### Veggies

*Tomatoes, Bell Peppers, Mushrooms, Spinach, Green Onions, Diced Onions,  
Pico De Gallo, Salsa*

### Cheese

*Shredded Cheddar Cheese, Sour Cream*

\$14 per person

## WAFFLE BAR

**Fresh Whipped Cream, Chocolate Chips, Fresh Berries, Bananas,  
Butter, Nutella And Maple Syrup**

\$12 Per Person

## BAKER'S BOX

**Assorted Freshly Baked Danish**

*\$36 Per Dozen*

**Assorted Freshly Baked Flaky Butter Croissant**

*\$36 Per Dozen*

**Assorted Muffins - Banana Nut, Blueberry, Flaxseed**

*\$36 Per Dozen*

**Assorted Bagels - Butter, Cream Cheese**

*\$40 Per Dozen*

**Assorted Donuts**

*\$36 Per Dozen*

**Assorted Gourmet Premium Donuts**

*\$50 Per Dozen*





# SWEET BREAKS

Designed for 30 minutes of service. Prepared for the full guest guarantee • Minimum 20 people

*All Themed Breaks Include:  
Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, Assorted Soft Drinks And Bottled Water*

## CHOCOLATE LOVERS

**Chocolate Chip Cookies**

**Assorted Candy Bars**

**Mini Chocolate Cupcakes With Peanut Butter Cream**

**Oreo Cookies**

\$20 Per Person

## SUMMER AFTERNOON

**Ice Cream Bars**

**Fruit Juice Pops**

**Rice Krispy Treats**

**Assorted Cookies**

**Seasonal Whole Fruit**

\$20 Per Person



# SAVORY BREAKS

Designed for 30 minutes of service. Prepared for the full guest guarantee • Minimum 35 people

*All Themed Breaks Include Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea, Assorted Soft Drinks And Bottled Water*

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## MOVIE

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**Freshly Popped Popcorn**

**Cracker Jacks**

**Roasted Shell Peanuts**

**Assorted Candy**

\$18 Per Person

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## FITNESS

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**Assorted Fruit Juices**

**Vitamin Drinks**

**Muscle Milk**

**Protein Bars**

**Granola Bars**

**Assorted Whole Fruit**

**Muffins**

\$18 Per Person



## À LA CARTE

### COFFEE AND TEA

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea Or Iced Tea  
*\$55 Per Gallon*

### JUICES

Orange Juice, Grapefruit Juice  
*\$24 Per Quart*

Apple, Tomato, Cranberry  
*\$18 Per Quart*

Lemonade  
*\$45 Per Gallon*

Bottled Juices  
*\$5 Each*

### INFUSED WATER

Cucumber Mint

Blueberry & Orange

Strawberry, Basil, & Lemon

*\$40 Per Gallon*

### WATER & SOFT DRINKS

Bottled Water (10 OZ)  
*\$4 Each*

Sparkling Water - San Pellegrino Or Perrier  
*\$5 Each*

Assorted Soft Drinks  
*\$5 Each*

### RED BULL ENERGY DRINKS

Regular & Sugar Free  
*\$7 Each*



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## SNACKS

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**Assorted Candy Bars**

*\$48 Per Dozen*

**Individual Bags Of Chips Or Popcorn**

*\$60 Per Dozen*

**Frozen Yogurt Pops**

*\$60 Per Dozen*

**Ice Cream Bars**

*\$60 Per Dozen*

**Assorted Cookies**

*\$36 Per Dozen*

**Chocolate Fudge Brownies**

*\$36 Per Dozen*

**Assorted Scones - Fruit Preserves**

*\$27 Per Dozen*



# PLATED LUNCH

Prepared For The Full Guest Guarantee • Minimum 20 People

Three-Course Luncheon Menu Includes  
Soup Or Salad, Entrée And Dessert  
Freshly Baked Rolls And Butter  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, And Iced Tea

## STARTERS

(Choice Of One)

### Classic Caesar Salad

Crisp Romaine, Shaved Parmesan, Croutons

### Spring Mix Salad

Choice Of Dressing: Balsamic, Italian Or Ranch

### Iceberg Wedge Salad

Applewood Smoked Bacon, Tomatoes, Red Onions, Blue Cheese Crumbles,  
Blue Cheese Dressing

\$5 Per Person

### Caprese Salad

Heirloom Tomatoes, Buffalo Mozzarella, Balsamic Reduction, Micro Basil

\$6 Per Person

### Enhancements

Tomato Basil Bisque

Cream Of Mushroom

New England Clam Chowder

\$7 Per Person

## ENTRÉES

(Choice Of One)

### Penne Pasta Primavera

Seasonal Vegetables, Sun-Dried Tomato Sauce

\$25 Per Person

### Herb-Marinated Chicken Breast

Portobello Mushrooms, Goat Cheese, Risotto Cake, Roasted Shallot Au Jus

\$27 Per Person

### Pan-Seared Salmon\*

Tomato Relish, Orzo Mushroom Pilaf, Grilled Asparagus

\$29 Per Person

### Herb Roasted New York Steak\*

Seasonal Vegetables, Roasted Fingerling Potato, Port Wine Reduction

\$32 Per Person

## DESSERTS

(Choice Of One)

### Cheesecake

(Plain Or Praline Caramel)

### Chocolate Decadence Cake

### Carrot Cake

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# LUNCH BUFFET

Designed For 1.5 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People  
**\$32 Per Person**

*Includes*  
*Freshly Baked Breads And Butter.*  
*Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, And Iced Tea.*

## SALADS

### Harvest Green Salad

*Seasonal Mixed Greens With Blue Cheese Crumbles, Candied Walnuts, Croutons*  
*Dressings: Herb Vinaigrette, Blue Cheese, Balsamic Vinaigrette*

### Orzo Salad

*Feta Cheese, Sun-Dried Tomato, Kalamata Olive, Green Onion, Cherry Tomato, Vinaigrette*

### Tomato Cucumber Salad

*Red Onion, Kalamata Olive, Baby Heirloom, Basil Pesto Dressing*

## ENTRÉES

### Roasted Chicken

*Trio Of Wild Mushroom, Brandy, Cream Sauce*

### Salisbury Steak

*Mushroom And Onion Gravy*

### Three Cheese Ravioli

*Zesty Shrimp, Pomodoro Sauce*

## SIDES

### Mashed Potato

### Seasonal Vegetable

## DESSERTS

### Assorted Cakes

### Tarts

### Bars



# FAR EAST

Designed For 1.5 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People  
**\$36 Per Person**

## SALADS

### Spring Garden Salad

*Spring Mix, Wild Mushrooms, Edamame, Mandarin Oranges, Crispy Noodles  
Dressings: Sesame Ginger, Balsamic Vinaigrette, Ponzu Vinaigrette*

### Chinese Salad

*Romaine, Iceberg, Scallions, Oranges, Cilantro, Red Bell Pepper, Toasted Peanuts,  
Sesame Seeds, Rice Noodles, Sesame Vinaigrette*

## ENTRÉES

### Grilled Teriyaki Chicken

### Sweet & Sour Pork

### Miso Orange Salmon\*

## SIDES

### Wok Stir-Fry Noodle

### Jasmine Rice

### Stir-Fry Green Beans

### Sesame Broccoli

## DESSERTS

### Almond Cookies

### Sesame Balls

### Mango Sticky Rice

## ADDITIONAL ITEMS

### Korean Barbecue Short Ribs

*\$8 Per Person*

### Beef & Broccoli

*\$5 Per Person*

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# SEDONA

Designed For 1.5 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People  
**\$36 Per Person**

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## SALADS

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### Build Our Own Tex Mex Salad

*Romaine, Spring Mix, Iceberg*  
Dressings: *Ranch, Creamy Chipotle, Citrus Vinaigrette*

### Veggies

*Black Beans, Yellow Corn, Cherry Tomatoes, Hot House Cucumbers,*  
*Shredded Carrots, Shaved Onion,*  
*Fried Corn Tortilla Strips, Cotija*

### Sweet Corn & Orzo

*Tequila Lime Vinaigrette*

### Ancho Marinated Mixed Vegetables

*Shaved Onion, Roasted Poblano, Sweet Pepper, Sliced Carrots, Sliced Black Olive,*  
*Cauliflower, Jicama*

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## ENTRÉES

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### Cheese Enchilada

*Chile Verde*

### Stuffed Chili Rellenos

*Black Bean & Shrimp, Fresh Tomato, Scented Fresh Cilantro*

### Chicken Fajitas

*Onions And Peppers*

### Carne Asada

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## SIDES

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### Spanish Rice & Beans

### Flour Tortillas

### Chips & Salsa Fresca

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## CONDIMENTS

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### Sour Cream

### Pico De Gallo

### Assorted Hot Sauce





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## DESSERTS

Caramel Flan

Churros

Fruit Empanadas

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## ADDITIONAL ITEM

**Chicken Tortilla Soup**

*Fried Tortilla Strips And Sour Cream*

*\$4 Per Person*

**Guacamole**

*\$3 Per Person*



# MILAN

Designed For 1.5 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People  
**\$36 Per Person**

## SALADS

### Build Your Own Italian Garden Salad

*Spring Mix, Croutons*  
Dressings: Ranch, Italian, Balsamic Vinaigrette

### Veggies

*Cucumber, Cherry Tomato, Garlic Crouton, Shredded Carrots, Sliced Black Olives*

### Classic Caesar

*Crisp Romaine, Shaved Parmesan, Croutons*

### Grilled Vegetable Salad

*Herb Oil, Balsamic Reduction*

### Caprese Salad

*Tomato, Ciliegine Mozzarella Cheese, Fresh Basil*

## ENTRÉES

### Chicken Marsala

*Sausage And Peppers*

### Baked Rigatoni

*Spicy Pomodoro Sauce, Mozzarella, Ricotta, Basil*

### Baked Cod Oreganato

*Herb Bread Crumbs, Lemon Caper Beurre Blanc*

## SIDES

**Grilled Eggplant, Lemon, Garlic, Burrata**

**Vegetable Ratatouille**

**Freshly Baked Garlic Bread Sticks**

## DESSERTS

**Cannoli's**

**Mini Tiramisu**



# SOUP & SALAD

Designed For 2 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People  
**\$28 Per Person**

*Includes*  
*Freshly Baked Rolls And Butter.*  
*Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, And Iced Tea.*

## SOUP

*(Choice Of One)*

**Tomato Basil Bisque**

**Minestrone**

**Chicken Noodle**

## SALADS

*(Choice Of One)*

**Classic Caesar Salad**

**Build Your Own Mixed Greens Salad**

*(Choice Of 3)*

*Dressing: Italian, Ranch, Thousand Island, Blue Cheese, Balsamic Vinaigrette*

**Proteins**

*Grilled Chicken Breast, Turkey Breast, Smoked Ham*

**Veggies**

*Sliced Mushrooms, Red Beets, Cherry Tomatoes, Shaved Red Onion,*

*Sliced Cucumbers, Shredded Carrots*

*Olives, Shredded Cheese, Croutons, Chopped Eggs*

## BAKED POTATO BAR

**Whipped Butter**

**Sour Cream**

**Chopped Crispy Bacon**

**Scallions**

**Broccoli**

**Shredded Cheddar Cheese**

## BAKERY

**Freshly Baked Cookies**

**Brownies**



## “THE DELI”

Designed For 2 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People  
**\$26 Per Person**

*Includes  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, And Iced Tea.*

### SALADS

#### Build Your Own Wedge Salad

*Iceberg Lettuce*

*Accompaniments:*

*Chopped Crispy Bacon, Blue Cheese Crumbles, Shaved Red Onions, Cherry Tomatoes,  
Blue Cheese Dressing, Ranch*

#### Tomato, Cucumber, And Red Onion Salad

*Basil Pesto Dressing*

#### House-Made Pineapple Coleslaw

### MEATS

#### Smoked Ham

#### Oven-Roasted Turkey Breast

#### Genoa Salami

#### Tuna Salad

*Accompaniments:*

*Marinated Grilled Vegetables*

*Assorted Cheeses (Cheddar, Swiss, Provolone)*

*Relish Tray*

*Pickles, Lettuce, Tomato, Onion*

*Mayonnaise, Yellow Mustard And Whole Grain Mustard*

*Assorted Breads And Individual Bags Of Assorted Chips*

### DESSERTS

#### Assorted Cookies

#### Brownies



# BOXED LUNCH ON THE RUN

Designed For 2 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People  
**\$26 Per Person**

Includes

Seasonal Fresh Fruit And Individual Bag Of Potato Chips.  
Salad And Dessert Option Will Be Made For The Entire Group

## SALADS

(Choice Of One)

**Classic Caesar Salad**

**Red Bliss Potato Salad**

**Antipasto Salad**

*Salami, Provolone Cheese, Pepperoncini*

**Chopped Iceberg Salad**

*Lettuce, Shaved Red Onions, Cherry Tomatoes, Blue Cheese Dressing Or Ranch*

## CHOICE OF:

**Tavern Ham**

*Swiss Cheese, Lettuce, Tomato, Dijon Aioli, Ciabatta Bread*

**Veggie Wrap**

*Cilantro Hummus, Tomato, Grilled Zucchini, Portobello, Spinach Tortilla*

**Turkey**

*Provolone Cheese, Tomato, Leaf Lettuce, Chipotle Mayonnaise, Baguette*

**Roast Beef**

*Cheddar Cheese, Leaf Lettuce, Tomato, Horseradish Spread, Kaiser Roll*

## DESSERT

(Choice Of One)

**Fresh Baked Cookies**

**Fudge Brownies**

**Chocolate-Dipped Krispy Treats**

## ENHANCEMENTS

**Assorted Soft Drinks**

*\$5 Per Guest*

**ASSORTED CANDY BARS**

*\$4 EACH*

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## HORS D'OEUVRES

Prepared For The Full Guest Guarantee.

Individually priced items require a minimum of 50 pieces per selection

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### COLD

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**Triple-Cream Brie**

*caramelized pear relish, walnut bruschetta*

*\$5 per piece*

**Tomato, basil, baby mozzarella crostini**

*\$6 per piece*

**Caprese kabob**

*\$6 per piece*

**Ahi tuna tartare**

*\$6 per piece*

**Shrimp ceviche tortilla cup**

*\$6 per piece*

**Crab & shrimp salad stuffed artichoke bottom**

*\$6 per piece*

**Smoked salmon**

*dill cream cheese, red onion, sourdough crostini*

*\$7 per piece*

**Chipotle seared pork tenderloin**

*mango chutney, banana chip*

*\$6 per piece*

**Seared filet crostini**

*red onion compote*

*\$7 per piece*

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### HOT

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**Pot stickers**

*ponzu sauce*

*\$5 per piece*

**Mini cordon bleu**

*mornay sauce*

*\$5 per piece*

**Crab rangoon**

*sweet chili sauce*

*\$5 per piece*

**Mini beef wellington**

*béarnaise sauce*

*\$5 per piece*

**Spanakopita**

*raita cucumber dip*

*\$5 per piece*



## HORS D'OEUVRES

**Prepared For The Full Guest Guarantee.**

*Individually priced items require a minimum of 50 pieces per selection*

*Dim Sum requires a minimum of 100 pieces per selection*

**Sesame crusted chicken panko skewers**

*Asian sesame sauce*

*\$5 per piece*

**Assorted mini quiches**

*crème fraîche*

*\$6 per piece*

**Shrimp brochette**

*andouille sausage, chipotle aioli*

*\$7 per piece*

**Vegetable skewers**

*Thai chili sauce*

*\$5 per piece*

**Mini buffalo chicken empanada**

*blue cheese*

*\$6 per piece*

**Beef and bell pepper skewers**

*chimichurri sauce*

*\$6 per piece*

**Chicken ropa empanada**

*cilantro aioli*

*\$6 per piece*

**New england crab cake**

*whole grain mustard aioli*

*\$6 per piece*

**Mini corned beef reuben sandwich**

*\$6 per piece*

**Southwest spring roll**

*siracha ranch*

*\$6 per piece*

**Coconut shrimp**

*sweet thai chili sauce*

*\$6 per piece*

**Assorted dim sum**

*\$6 per piece*



# OCEAN FRESH STATION

Designed For 2 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People

\*\*Chef Required - \$125 Per Chef

## SEAFOOD BAR ON ICE

(100 Piece Minimum)

**Middleneck Clams On The Half Shell**

\$3 Per Piece

**Seasonal Oysters On The Half Shell\***

\$3 Per Piece

**Jumbo Shrimp**

\$3 Per Piece

Accompaniments: Drawn Butter, Cocktail Sauce, Lemon Wedges, Tabasco, Spicy Remoulade, Red Mignonette

## ASSORTED SUSHI\*\*

(100 Piece Minimum)

**Nigiri**

Tuna, Salmon

\$5 Per Piece

**Rolls**

Philadelphia, Spicy Tuna, California, Vegetable

\$12 Per Roll/Piece

Accompaniments: Edamame, Seaweed Salad, Wasabi, Soy Sauce, Pickled Ginger

## SMOKED SCOTTISH SALMON\*\*

Serves 30-35 People

\$250 Per Side

Accompaniments: Capers, Sour Cream, Chives, Egg White, Egg Yolk, Water Crackers, Bagel Crisps





# GARDEN FRESH RECEPTION STATION

Designed For 2 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People

## SLICED FRESH FRUIT

*Seasonal Assortment Of Sliced Fruit*

### Small

*(Serves 20-35)*

*\$250 Each*

### Medium

*(Serves 50-70)*

*\$325 Each*

### Large

*(Serves 100-125)*

*\$400 Each*

## VEGETABLE CRUDITÉ

*Seasonal Assortment Of Fresh Vegetables*

### Small

*(Serves 20-35)*

*\$150 Each*

### Medium

*(Serves 50-70)*

*\$225 Each*

### Large

*(Serves 100-125)*

*\$300 Each*

## HUMMUS & VEGGIES

*Seasonal Assortment Of Fresh Vegetables Served With Classic Hummus*

### Small

*(Serves 20-35)*

*\$200 Each*

### Medium

*(Serves 50-70)*

*\$300 Each*

### Large

*(Serves 100-125)*

*\$400 Each*



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### ARTISAN CHEESE DISPLAY

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*Display Of Domestic And Imported Cheeses With Dried Fruits, Nuts,  
An Assortment Of Fresh Breads And Crackers*

**Small**

*(Serves 20-35)  
\$275 Each*

**Medium**

*(Serves 50-70)  
\$375 Each*

**Large**

*(Serves 100-125)  
\$475 Each*

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### CHARCUTERIE BOARD

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*Display Of Artisan Sliced Meats With Accompaniments And Assortment  
Of Fresh Breads And Crackers*

**Small**

*(Serves 20-35)  
\$300 Each*

**Medium**

*(Serves 50-70)  
\$450 Each*

**Large**

*(Serves 100-125)  
\$600 Each*



# TAILGATE

Designed For 2 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People

\* \*If Chef Or Attendant Requested - \$125 Per Chef

## SLIDERS

### Angus Beef

*Lettuce, Tomato, Brioche Bun*

### Carolina-Style Pulled Pork

*Tangy Coleslaw*

### Grilled Chicken

*Honey Mustard Aioli, Lettuce, Bacon, Tomato*

### Ground Turkey

*Smoked Gouda, Chipotle Mayo, Lettuce*

### Portobello Mushroom

*Roasted Red Pepper, Pepper Jack Cheese, Balsamic*

#### Two Selections

*\$120 Per Dozen*

#### Three Selections

*\$132 Per Dozen*

## CHICKEN WINGS

### Sauces

*Buffalo, Pineapple Habanero, Teriyaki, Garlic Parmesan, BBQ, Cajun Dry Rub,  
Honey Mustard, Caribbean Mango, Citrus Chipotle*

*Accompaniments: Celery Sticks, Carrot Sticks, Ranch Dressing, Blue Cheese Dressing*

#### Two Selections

*\$35 Per Dozen*

#### Three Selections

*\$40 Per Dozen*



# SOUTH OF THE BORDER

Designed For 2 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People

\* \*If Chef Or Attendant Requested - \$125 Per Chef

## TACO STATION

### Tortillas

*(Choice Of Two)*

*Soft Corn, Soft Flour, Crunchy Shell*

### Protein

*Carne Asada, Grilled Cilantro-Lime Chicken, Seasoned Ground Beef, Pork Carnitas*

*Accompaniments: Pico De Gallo, Guacamole, Diced Onions, Fresh Cilantro, Molcajete Salsa, Shredded Cheese, Sour Cream*

### Two Protein Selections

*\$16 Per Person*

### Three Protein Selections

*\$20 Per Person*

## NACHO STATION

### Tortillas

*(Choice Of One)*

*Homemade Chips, Classic White Corn Tortillas*

### Sides

*Guacamole, Sliced Olives, Pickled Jalapeños, Cotija Cheese, Fresh Fresno Chilis*

### Protein

*Carne Asada, Grilled Cilantro-Lime Chicken, Seasoned Ground Beef, Pork Carnitas*

*Accompaniments: Triple Cheese Fondue, Molcajete Salsa, Pico De Gallo, Sour Cream*

### Two Protein Selections

*\$20 Per Person*

### Three Protein Selections

*\$24 Per Person*

## ENHANCEMENTS

### Refried Beans

*\$3 Per Person*

### Chili Con Carne

*\$4 Per Person*

### Caramelized Onions

*\$2 Per Person*

### Braised Short Ribs Machaca

*\$6 Per Person*

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# CARVED TO PERFECTION STATION

Designed For 2 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People.  
Must be selected with Dinner or Buffet Menu

*\*\*Chef Or Attendant Required - \$125 Per Chef*

## SPICE RUBBED STRIP LOIN\*

Grainy Mustard, Creamy Horseradish Herb Roasted Potato Wedges, Rolls  
*Serves Approximately 25*

\$450 Per Loin

## HERB-ROASTED TENDERLOIN OF BEEF\*\*

Truffle Mashed Potatoes, Horseradish Puree, Grainy Mustard, Rolls  
*Serves Approximately 20*

\$475 Per Loin

## ROASTED PRIME RIB\*\*

Scalloped Potatoes, Creamy Horseradish, Au Jus, Rolls  
*Serves Approximately 25*

\$450 Per Rib

## HONEY-BAKED HAM

Pineapple Chutney, Whole Grain Mustard, Rolls  
*Serves Approximately 30*

\$325 Per Ham

## ROASTED BREAST OF TURKEY

Cornbread Stuffing, Gravy, Cranberry Sauce, Rolls  
*Serves Approximately 20*

\$300 Per Breast



# SWEET STREET RECEPTION

Designed For 2 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People.  
Must be selected with Dinner or Buffet Menu

*\*\*If Chef Or Attendant Requested - \$125 Per Chef*

## SODA FLOAT STATION

*Create Your Own Soda Float With A Variety Of Sodas And Toppings*

### Ice Cream

*Vanilla, Chocolate*

### Sodas

*Root Beer, Orange, Cream Soda, Cola*

*Accompaniments: Whipped Cream, Maraschino Cherries, Rainbow Sprinkles*

**\$10 Per Person**

## ICE CREAM SUNDAE BAR

*Individual Servings Of Vanilla, Chocolate, Or Strawberry Ice Cream With Toppings Bar*

### Sauces

*(Choice Of Two)*

*Vanilla Anglaise  
Strawberry  
Chocolate Nutella  
Caramel*

### Nuts

*(Choice Of Two)*

*Chopped Pecans  
Walnuts  
Hazelnut Crunch  
Peanuts  
Sliced Almonds*

### Toppings

*(Choice Of Six)*

*Maraschino Cherries  
White Chocolate Crispy Pearls  
Chocolate Curls  
Fresh Berries  
Mini Oreo Cookies  
Reeses Pieces  
Toasted Coconut  
Chocolate Chips  
Butterscotch Chips  
Bananas  
Rainbow Sprinkles  
Chocolate Crunch Topping  
Crush Pineapple  
Biscotti  
Crushed Heath Bar*

**\$10 Per Person**

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# PLATED DINNER

Designed For 2 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People.

## THREE-COURSE DINNER INCLUDES

Soup Or Salad, Appetizer, Entrée And Dessert

Freshly Baked Breads And Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, And Iced Tea.

## STARTERS

*(Choice Of One)*

### Spring Greens

*Crisp Shaved Vegetables Tomato, Croutons, Balsamic Vinaigrette*

### Classic Caesar Salad

*Crisp Romaine, Shaved Parmesan, Croutons*

## ENHANCEMENTS

### Wild Mushroom Bisque

*\$7 Per Person*

### Rustic Chicken Noodle

*\$8 Per Person*

### Sherried Lobster Bisque

*\$12 Per Person*

### Boston Bibb Lettuce, Granny Smith Apples, Roquefort Cheese, Candied Walnuts

*Sherry Vinaigrette*

*\$6 Per Person*

### Caprese Salad

*Heirloom Tomatoes, Buffalo Mozzarella, Aged Balsamic, Micro Basil*

*\$6 Per Person*

## APPETIZERS

### Bacon Wrapped Shrimp

*Remoulade, Crispy Fried Onions*

*\$12 Per Person*

### Lobster Ravioli

*Vodka Sauce, Heirloom Mushrooms, Baby Asparagus*

*\$14 Per Person*

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## ENTRÉE

*(Choice Of One)*

### **Herb-Roasted Chicken Breast**

*Herb Roasted Fingerling Potatoes, Seasonal Vegetables, Oven-Dried Tomatoes,  
Bordelaise Sauce*

*\$48 Per Person*

### **Pan-Seared Salmon**

*Rice Pilaf, Seasonal Vegetables, Lemon Caper Beurre Blanc*

*\$48 Per Person*

### **Braised Boneless Beef Short Ribs**

*Horseradish Mashed Potatoes, Baby Vegetables, Merlot Demi*

*\$55 Per Person*

### **Beef Tenderloin\***

*Roasted Shallot, Truffled Mashed Potatoes, Seasonal Vegetables, Port Wine Reduction*

*\$65 Per Person*

### **Balsamic Roasted Portabella Mushrooms And Brussel Sprouts**

*Polenta*

*\$40 Per Person*

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## ENHANCEMENTS

### **Shrimp Scampi**

*Butter, Garlic, White Wine*

*\$15 Per Person*

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## DESSERTS

*(Choice Of One)*

### **Individual Cheesecake**

### **Molten Cake**





# CENTENNIAL BUFFET DINNER

Designed For 2 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People.  
**\$39 Per Person**

*Includes:*  
*Freshly Baked Breads And Butter*  
*Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, And Iced Tea.*

## SALADS

### Mixed Greens

*Dressings(Choice Of Three): Italian, Ranch, Thousand Island, Blue Cheese, Balsamic Vinaigrette*

### Kale & Quinoa Salad

### Grilled Vegetable Salad

*Herb Dressing*

## ENTRÉES

### Roasted Chicken

*Onion, Au Jus, Herbed Seared Potatoes*

### Herb-Crusted Pork Loin

*Wild Berry Demi-Glace*

### Penne Pasta

*Creamy Alfredo Sauce*

## SIDES

**Seasonal Vegetable**

## DESSERTS

**Peanut Butter S'mores, Chocolate Mousse,  
Banana Cream Pie, Fresh Fruit Tart**



# CHARDONNAY BUFFET DINNER

Designed For 2 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People.  
**\$44 Per Person**

*Includes:*  
*Freshly Baked Breads And Butter*  
*Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, And Iced Tea.*

## SALADS

### Build Your Own Wedge Salad

*Baby Iceberg*

*Dressing*  
*(Choice Of Three)*

*Italian, Ranch, Thousand Island, Blue Cheese, Balsamic Vinaigrette*

*Toppings*

*Bacon Crumbles, Tear Drop Tomato, Sliced Pepperoncini, Carrot Curls, Shaved Red Onions,  
Sliced Mushrooms*

### Penne Pasta Primavera

*Sun-Dried Tomato, Grilled Asparagus, Seasonal Vegetable, Tomato, Garlic Basil Oil*

## ENTRÉES

### Herb Crusted Chicken Breast

*Picatta Sauce*

### Grilled Sea Bass

*Wilted Spinach, Roasted Artichoke, Sun-Dried Tomato,*

### Herb Marinated Sirloin Steak\*

*Grilled Peppers And Onions*

## SIDES

**Mashed Potato**

**Creamed Horseradish**

**Seasonal Vegetables**

## DESSERTS

**Assorted Cakes**

**Cookies, Bars**



# INTERNATIONAL BUFFET DINNER

Designed For 2 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People.  
**\$48 Per Person**

*Includes:*  
*Freshly Baked Breads And Butter*  
*Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, And Iced Tea.*

## SALADS

### Spring Mix

*Dressing*  
*(Choice Of Three)*  
*Italian, Ranch, Thousand Island, Blue Cheese, Balsamic Vinaigrette*

*Veggies*  
*Kalamata Olive, English Cucumber, Tomato, Carrot*

*Croutons, Blue Cheese Crumble*

### Roasted Brussel Sprout Salad

*Parmesan, Aged Balsamic*

## ENTRÉES

### Chicken Francaise

*Lemon Caper Butter*

### Balsamic Grilled New York\*

*Wild Mushroom Sauce*

### Baked Salmon

*Mango Salsa*

## SIDES

**Scalloped Potatoes**

**Seasonal Vegetables**

## DESSERTS

**NY Cheesecake**

**Chocolate Fudge Cake**

**Lemon Raspberry Bars**



# MEDITERRANEAN BUFFET DINNER

Designed For 2 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People.  
**\$58 Per Person**

*Includes:*  
*Freshly Baked Breads And Butter*  
*Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, And Iced Tea.*

## SALADS

### Mixed Greens

*Cucumber, Carrots, Tomato, Mushroom, Pita Crouton*

### Dressing

*(Choice Of Three)*

*Italian, Ranch, Thousand Island, Feta Cheese, Balsamic Vinaigrette*

### Mediterranean Couscous Salad

### Hummus And Pita Bread

### (Dolmas) Stuffed Grape Leaves

## ENTRÉES

### Pan-Seared Salmon\*

*Feta And Olive Tapenade*

### Beef Tenderloin Medallions\*

*Blistered Tomatoes, Feta, Tzatziki Sauce*

### Lemon Garlic Chicken Breast

*Kalamata Olives, Artichoke Hearts, Roasted Red Peppers*

## SIDES

### Mediterranean Saffron Rice

*Broccolini*

## DESSERTS

### Baklava, Lemon Olive Oil Cake

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# THE BAYOU DINNER

Designed For 2 Hours Of Service. Prepared For The Full Guest Guarantee • Minimum 20 People.  
**\$68 Per Person**

Includes:  
Freshly Baked Sourdough Baguette And Butter  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, And Iced Tea.

## STARTER

(Choice Of One)

### Spring Greens

*Crisp Shaved Vegetables, Tomato, Croutons, Balsamic Vinaigrette*

### Oyster Bar Caesar Salad

*Crisp Romaine, Shaved Parmesan, Croutons, Dressing With A Kick Of Horseradish*

## ENHANCEMENT

### Chowder

*New England Or Manhattan*

*\$7 Per Person*

### Shrimp Louie Salad

*\$7 Per Person*

### Oysters On The Half Shell

*\$30 Per Dozen*

## ENTRÉE

(Choice Of One)

### Chicken Gumbo

### Shrimp Gumbo

### Pan Roast Combo

### Etouffee Combo

### Cajun Shrimp Penne

*Choice Of Rice Or Pasta  
To Be Included With Entrée Above*

### Steamed Clams

*Beer Steamed Red Or White Wine Garlic*

### Steamed Mussels

*Beer Steamed Red Or White Wine Garlic*

## DESSERTS

### Monkey Bread Pudding

### Chocolate Cake

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# BEVERAGES

*\*Bartender Required - \$175 Per Bartender  
One Bartender per 90 guests required unless otherwise noted  
(minimum \$500 bar sales required)*

*\*Hosted Bar on Consumption*

	<b>Hosted Bar</b>	<b>Cash Bar</b>
<b>Ultra-Premium Brands</b>	<i>\$12 Each</i>	<i>\$15 Each</i>
<b>Premium Brands</b>	<i>\$10 Each</i>	<i>\$13 Each</i>
<b>Select Brands</b>	<i>\$9 Each</i>	<i>\$12 Each</i>
<b>House Wine</b>	<i>\$10 Each</i>	<i>\$13 Each</i>
<b>Imported Beer</b>	<i>\$7 Each</i>	<i>\$9 Each</i>
<b>Domestic Beer</b>	<i>\$6 Each</i>	<i>\$8 Each</i>
<b>Non-Alcoholic Beer</b>	<i>\$6 Each</i>	<i>\$8 Each</i>
<b>Cordials</b>	<i>\$10 Each</i>	<i>\$13 Each</i>
<b>Champagne</b>	<i>\$10 Each</i>	<i>\$13 Each</i>
<b>Bottled Water</b>	<i>\$4 Each</i>	<i>\$6 Each</i>
<b>Soft Drinks</b>	<i>\$4 Each</i>	<i>\$6 Each</i>
<b>Energy Drinks</b>	<i>\$6 Each</i>	<i>\$8 Each</i>
<b>Juices</b>	<i>\$4 each</i>	<i>\$6 Each</i>

## HOSTED BAR PACKAGES

*Based on guaranteed number of people*

### Includes:

*Liquor, House Wine, Domestic Beer, Imported Beer, Sodas & Bottled Water*

	<b>One Hour</b>	<b>Two Hours</b>	<b>Three Hours</b>	<b>Four Hours</b>
<b>Select Brands</b>	<i>\$23 pp</i>	<i>\$31 pp</i>	<i>\$39 pp</i>	<i>\$48 pp</i>
<b>Premium Brands</b>	<i>\$27 pp</i>	<i>\$35 pp</i>	<i>\$45 pp</i>	<i>\$54 pp</i>
<b>Ultra-Premium Brands</b>	<i>\$31 pp</i>	<i>\$39 pp</i>	<i>\$52 pp</i>	<i>\$62 pp</i>

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## BEER, WINE & SODA PACKAGES

### Includes

House Wine, Domestic Beer, Imported Beer, Sodas & Bottled Water

#### One Hour

\$20 per person

#### Two Hours

\$26 per person

#### Three Hours

\$32 per person

#### Four Hours

\$38 per person

## BRAND INCLUSIONS BEVERAGES

	<u>SELECT</u>	<u>PREMIUM</u>	<u>ULTRA-PREMIUM</u>
<b>Vodka</b>	SKYY	Absolut	Grey Goose
<b>Bourbon/Whiskey</b>	Jim Beam	Jack Daniels	Makers Mark
<b>Scotch</b>	Dewars	Johnnie Walker Red	Johnnie Walker Black
<b>Gin</b>	Beefeaters	Tanqueray	Bombay Sapphire
<b>Rum</b>	Cruzan	Bacardi	Bacardi
<b>Cognac</b>	Courvoisier VS	Hennessy VS	Hennessy VSOP
<b>Tequila</b>	Sauza	El Jimador	Patron Siler
<b>Vermouth</b> (Sweet and Dry)	Cinzano	Cinzano	Cinzano
<b>EXTRAS</b>	-----		
	Captain Morgan	Captain Morgan	Captain Morgan
	Malibu	Malibu	Malibu
	Seagram's 7	Crown Royal	Crown Royal



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## ALL APPROPRIATE MIXERS

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*Included With All Bars*

**Sweet And Sour Mix, Grenadine**

**Peach Schnapps, Lime Juice**

**Dekuyper's Puckers Sour Apple**

**Red Bull And Sugar Free Red Bull**

**Assorted Juices**

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## BEER

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**Domestic**

**Budweiser, Bud Light, Michelob Ultra**

**Imported**

**Heineken, Heineken Light, Corona**

**Non-Alcoholic Beer**

**O'Doul's**

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## CORDIALS AND LIQUORS

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**Disaronno Amaretto**

**Drambuie**

**Frangelico**

**Baileys**

**Sambuca Romana**

**Grand Marnier**

**Chambond**

**Kahlua**

**Cointreau**

**Tuaca**

**Midori**

**Campari**