



TRIBUTE
PORTFOLIO

Catering & Convention Services Menus

Austin Southpark Hotel
4140 Governors Row, Austin

15124482222

marriott.com/austu



Breakfast

Continental Breakfasts

Light Continental Breakfast | \$28

Assorted Chilled Juices
Assorted Breakfast Pastries served with Honey, Preserves & Butter
Freshly Brewed Medium Blend Shade Grown Regular &
Decaffeinated Coffee
Hot Herbal Teas

Healthy Continental Breakfast | \$32

Assorted Chilled Juices
Fresh Sliced Fruit Display
Assorted Light Yogurts. House made Granola
Individual Cold Cereals with Skim Milk
Oatmeal served with Raisins and Brown Sugar
Freshly Brewed Medium Blend Shade Grown Regular &
Decaffeinated Coffee
Hot Herbal Teas

Traditional Continental Breakfast | \$30

Assorted Chilled Juices
Fresh Sliced Fruit Display
Assorted Breakfast Pastries served with Honey, Preserves & Butter
Freshly Brewed Medium Blend Shade Grown Regular &
Decaffeinated Coffee
Hot Herbal Teas



Breakfast

Plated Breakfast

All Plated Breakfasts Selections Served with a Choice of One Starter, Assorted Pastries, Chilled Orange Juice, Hot Herbal Tea, Freshly Brewed Medium Blend Shade Grown Regular & Decaffeinated Coffee

SOCO | \$32

Pecan French Toast sprinkled with Powder Sugar
Warm Maple Syrup and Whipped Butter
Crisp Bacon

NOCO | \$32

Scrambled Eggs
Crisp Bacon
Breakfast Potatoes with Sautéed Onions and Peppers

NOLA | \$31

Plated Quiche- Spinach, Cheese, & Grilled Tomato
Turkey Sausage

SOLA | \$34

Migas- Eggs Scrambled with Chorizo, Pico de Gallo, Shredded
Corn Tortilla Strips
Topped with Cheddar Cheese
Warm tortillas
Served with Breakfast Potatoes

Starters

Yogurt Parfait
Texas Grapefruit Mocktail
Seasonal Fruit Cup

A 25% taxable service charge and applicable sales tax are not included. Prices are per person, unless otherwise noted. All food and beverage menus, taxes and service charge fees are subject to change without notice.



Breakfast

Breakfast Buffets

All Breakfast Buffets Include Chilled Fruit Juice, Hot Herbal Tea Freshly Brewed Medium Blend Shade Grown Regular & Decaffeinated Coffee

South By Southwest | \$37

Diced Fresh Fruit
Pan-Roasted Potatoes
Migas (Cage Free Eggs Scrambled with Pico de Gallo, Corn Tortilla Strips Topped with Cheddar Cheese)
Served with Fresh Salsa, Sliced Jalapenos, and Warm Flour Tortillas
Sausage Links

Cowboy Breakfast | \$39

Fresh Sliced Fruit
Warm Biscuits and Gravy
Roasted Red Potatoes
Cage Free Scrambled Eggs with Sharp Cheddar & Green Onions
Cinnamon Roll Bread Pudding
Bacon

Urban Fest | \$37

Diced Fresh Fruit
Individual Yogurts and House Made Granola
Hot Oatmeal with Brown Sugar and Raisins
Cage Free Scrambled Eggs
Roasted Red Potatoes
Turkey Sausage

Austin City Limits | \$41

Sliced Fresh Fruit and Assorted Yogurts
Assorted Pastries
Roasted Red Potatoes
Cage Free Eggs Benedict with Ancho Hollandaise
Grilled Kielbasa Sausage
Belgian Waffles



Breakfast

Enhancement Selections

Add | \$5 to menu per person

- Bagels & Cream Cheese
- Individual Regular Yogurt
- Individual Greek Yogurt
- Steel Cut Oatmeal
- Assorted Muffins
- Assorted Granola Bars
- Jalapeno Cheddar Kolaches \$ 6.00
- Breakfast Tacos (choice of Bacon, Sausage, or Potato \$ 6.00
- Breakfast Sandwich on English Muffin (Choice of Bacon or Sausage) \$ 6.00



Breakfast

Brunch Buffet

Served with Freshly Brewed Medium Blend Shade Grown Coffee, Assorted Herbal Teas, Assorted Chilled Juices

Texas Brunch | \$48

Apple & Pecan Salad with Sweet Cream
Tossed Salad with Vine Ripe Tomatoes & Red Onions with Red Wine Blue Cheese Dressing
New Potato Salad with Crumbled Bacon, Cheddar Cheese & Sour Cream
Warm Biscuits & Honey Butter
Three Cheese Frittata
Brown Sugar Glazed Barbeque Chicken
Smoked Pork Tenderloin
Raisin Bread Pudding & Bourbon Sauce
Corn & Peppers
Buttermilk Mashed Potatoes
Chef's Selection of Mini Pastries


South Austin Brunch | \$50

Sliced Fruit & Berry Display
Caesar Salad with Chilled Poached Salmon
Antipasto Salad
Caprese Plum Tomatoes & Fresh Mozzarella with Fresh Basil Pesto
Applewood Smoked Bacon & Wisconsin Link Sausage
Lyonnise Potatoes
Cheese Blintzes with Fruit Compote
Carved New York Strip Loin with Rosemary Marsala Demi-Glace
Chicken Picatta with Penne Pasta
Classic Red Snapper Veracruz
Chef's Fresh Vegetables
Dessert Display



Bakery

- Muffins, Breakfast Breads or Croissants | \$ 45.00 per dozen
- Assorted Bagels with Cream Cheese | \$ 45.00 per dozen
- Assorted Danishes | \$ 45.00 per dozen
- Gluten Free Breakfast Breads | \$ 50.00 per dozen
- Lemon Bars, Brownies, or Blondies | \$ 45.00 per dozen
- Freshly Baked Cookies | \$ 45.00 per dozen
- Gluten Free Cookies | \$ 49.00 per dozen
- Assorted Petite fours and Mini Cheesecakes | \$ 47.00 per dozen



A La Carte

Enhancements

- Breakfast Tacos with Salsa | \$ 6.00 each
- (Sausage, Eggs, Bacon, Cheese, Potato, Beans)
- Scrambled Egg, Sausage or Bacon and Cheese English Muffin Sandwich | \$ 6.00 each
- Jalapeno Cheddar Kolaches \$ 6.00 each
- Whole Fruit | \$ 4.00 each
- Fresh Cut Fruit & Berries | \$ 14.00 per person
- Individual Yogurts | \$ 5.00 each
- Individual Boxes of Cereal with Milk | \$ 4.50 each
- Granola Bars | \$ 4.00 each
- Individual Bags of Chips | \$ 4.00 each
- Assorted Ice Cream Bars | \$ 5.50 each
- Freshly Popped Popcorn | \$ 4.00 per person
- Artisan Cheese Board | \$ 19.00 per person
- Seasonal Fresh Vegetables with Chef's Choice Dip | \$ 16.00 per person
- Gluten Free Health Bars | \$ 5.50 each
- Mixed Nuts | \$ 44.00 per pound
- Assorted Bagged Chips | \$ 5.50 each
- Crispy Tortilla Chips and Fresh Salsa | \$41 per quart
- Crispy Tortilla Chips and Queso | \$43 per quart



Beverages

- Freshly Brewed Medium Blend Shade Grown Regular & Decaffeinated Coffee | \$80 gallon
- Hot Herbal Tea | \$59 per gallon
- Freshly Brewed Iced Tea or Hibiscus Tea | \$51 per gallon
- Agua Fresca | \$43 per gallon
- Fresh Lemonade | \$43 per gallon
- Freshly Squeezed Orange Juice or Grapefruit Juice | \$27 per quart
- Apple, Cranberry, Tomato or Pineapple Juice | \$27 per quart
- Assorted Soft Drinks, Mineral Water, Bottled Waters | \$4.50 each
- Assorted Bottled Juice | \$ 5.00 each
- Assorted Bottled Iced Tea | \$ 5.50 each
- Individual Chocolate or Regular Milk | \$ 3.50 each
- Coconut Water | \$ 6.50
- Cold Brew \$ 6.50
- Red Bull | \$ 6.50
- Individual Naked Brand Smoothies | \$ 6.50



Packages

Complete Meeting Package

Complete Meeting Package \$99

Includes Coffee, Decaf, Hot Tea and Soft Drinks all Day

Breakfast

Seasonal Fruit Display
Chef's Selection of Breakfast Pastries & Breads
Chef's Choice Eggs
Chef's Choice Breakfast Potatoes
Chef's Choice Oatmeal or French Toast
Bacon & Sausage
Coffee, Hot Tea, Orange Juice

Lunch

Chef's Choice Garden Salad
Chef's Choice Composed Salad
Chef's Choice Two Entrees
Chef's Choice Sides
1 starch & 1 vegetable selection
Bread & Butter
Chef's Selection of Assorted Desserts
Lemonade, Iced Tea, Coffee, Hot Tea

AM Break

Assorted Whole Fruit
Granola Bars
House Made Trail Mix

PM Break

Assorted Candies Station
Chef's Choice – One Sweet
Chef's Choice – One Savory

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Lunch

Plated Lunch Starter Selections

All Plated Lunches Include Starter, Entrée, Dessert, Assorted Rolls with Butter Freshly Brewed Medium Blend Shade Grown Regular, Decaffeinated Coffee, and Iced Tea

- Mediterranean Salad: Crisp Romaine, Feta Cheese, Black Olives, and Diced Cucumber
- Southwest Caesar: Crisp Romaine, Texas Caviar, Queso Cotija, Tortilla Strips, Ancho Dressing
- Spinach Salad: With Sliced Strawberries, Goat Cheese, Chef Recommends White Balsamic Vinaigrette
- Garden Salad: Mixed Greens with Plum Tomatoes, Sliced Cucumbers and Radish Chef Recommends Citrus Vinaigrette



Lunch

Plated Lunch Entree Selections

Chef's Choice Seasonal Vegetables included with all entrées

Pecan Crusted Chicken | \$39

Mushroom Risotto, Asiago Cream Sauce

Southwest Chicken | \$39

Seared Chicken with Roasted Tomatillo Sauce

Monterey Jack Cheese

Served with Cilantro Infused Rice

Chicken Orecchiette | \$39

Orecchiette Pasta with Chicken,

Mushrooms, Spinach, and Cherry Tomatoes

Tossed With Basil Pesto Sauce

Chicken Poblano | \$39

Grilled Chicken served with Achiote Rice, and a Mild Poblano Sauce

Blackened Salmon | \$42

With Basmati Rice and Cajun Butter

Beef Medallions with Chimichurri Butter | \$42

Served with Yukon Whipped Potatoes

Red Wine Braised Beef Short Rib | \$40

Boursin Mashed Potatoes

Vegetarian Options | \$34

Mushroom Ravioli with Pesto Alfredo

Vegan "Meatballs" with Basil Marinara

Vegan Buritto Bowl

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Lunch

Plated Lunch Dessert Selections

- Almond Amaretto Cheesecake
- Margarita Lime Pie
- Lemon Raspberry Tart
- Chocolate Dublin Cake
- Bourbon Pecan Pie
- Tres Leches
- Hazelnut Mocha Crunch



Lunch

Chef's Specialty Lunch Buffet

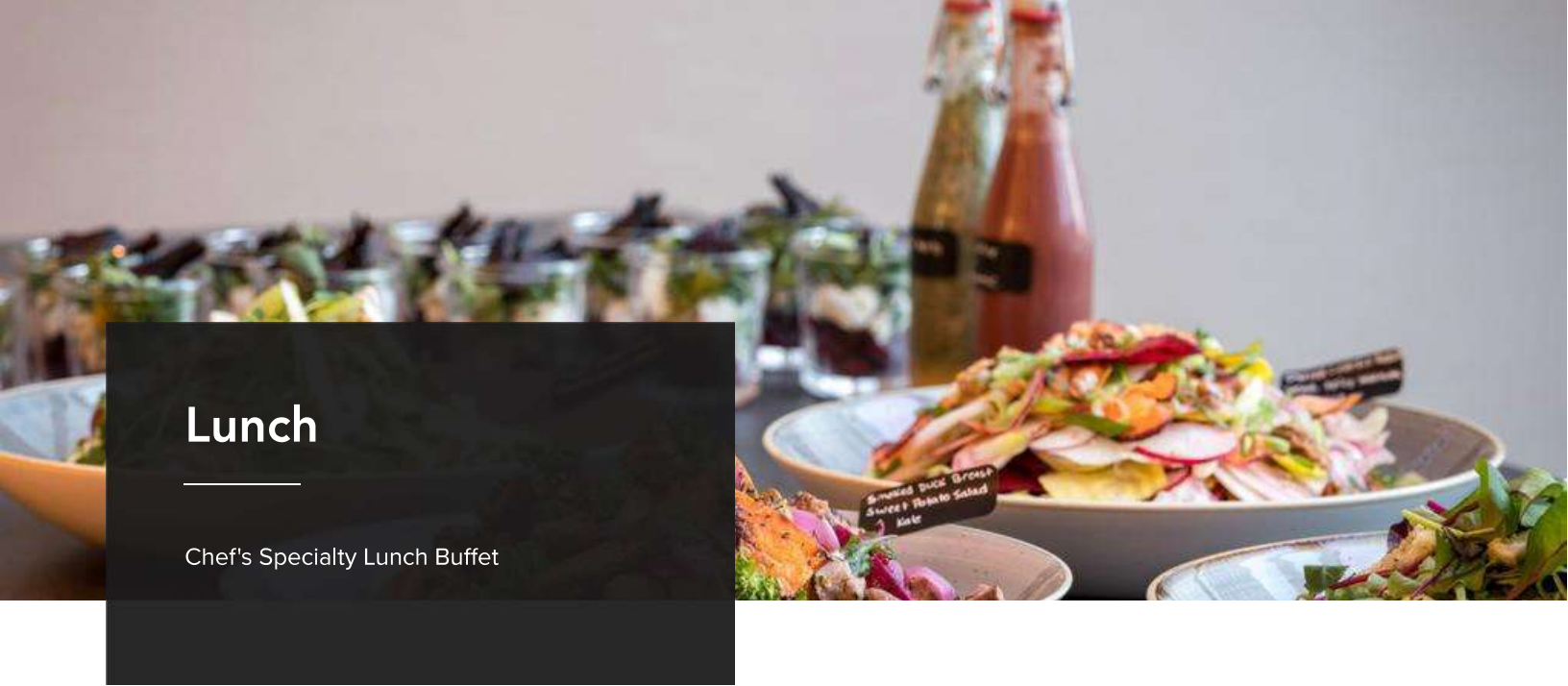
All Specialty Lunch Buffets Include: Freshly Brewed Medium Blend Shade Grown Regular, Decaffeinated Coffee, and Iced Tea

Sandwich Architect | \$40

Mediterranean Pasta Salad
Smoked Turkey
Honey Glazed Ham
Curry Chicken Salad
Light Tuna Salad
Swiss, Cheddar, Provolone and Pepper Jack Cheeses
Lettuce Cups, Tomatoes, Red Onion, Pickle Spears
Aioli, and Whole Grain Mustard
Assortment of Grilled Pita Wedges, Wheat Hoagies, Ciabatta and
Mini Croissants
House Made Chips
Lemon Bars and Brownies

Zilker Park | \$40

Mixed Greens Salad with Dressing
Potato Salad with Scallions
Grilled Sirloin Burgers on Challah Buns
Veggie Patties
Gourmet Hot Dogs with Chili
House Made Chips
Served with sliced American and Swiss Cheese
Shredded Cheddar Cheese, Lettuce Cups, Tomato, Shaved Red
Onion,
Sauerkraut, Pickles and Condiments
Cinnamon Apple Pie



Lunch

Chef's Specialty Lunch Buffet

All Specialty Lunch Buffets Include: Freshly Brewed Medium Blend Shade Grown Regular, Decaffeinated Coffee, and Iced Tea

La Hacienda | \$42

Fiesta Salad With Tomato, Black Beans, Sweet Corn, Queso Fresco, and Corn Tortilla Chips Served with Chipotle Ranch
Tender Beef and Chicken Fajitas
Refried Beans and Spanish Rice
Sliced Grilled Veggie Fajitas
Served with Fresh Salsa, Guacamole, Sour Cream, Cheddar Cheese, Jalapenos, and Flour Tortillas
Tres Leches Cake

Round Rock Express | \$40

Tomato Basil Soup
Grilled Cheese on Sourdough
Chicken Caesar Wrap
Club Sandwich
Mediterranean Salad
House Made Chips
Lemon Bars & Brownies


The Venetian | \$42

Caesar Salad
Tossed with fresh Parmesan and Garlic Croutons
Caprese Salad
Rigatoni Bolognese
Rotini Pasta
with Grilled Chicken & Pesto Cream Sauce
Ratatouille
Garlic Bread Sticks
Almond Amaretto Cheesecake

South Austin Express | \$40

Chicken Tortilla Soup
Chips and Salsa
Grilled Steak and Chicken Quesadillas
Turkey BLT Wrap with Avocado Mayo
Vegetarian Pasta Salad with Roasted Corn and Queso Fresco
Cinnamon Dusted Churros

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Lunch

Chef's Specialty Lunch Buffet

All Specialty Lunch Buffets Include: Freshly Brewed Medium Blend Shade Grown Regular, Decaffeinated Coffee, and Iced Tea

Texas Hill Country Buffet | \$42

Cilantro Lime Coleslaw
Mixed Wild Field Green Salad with Chef's Choice Dressing
Chicken Thighs with Charred Tomatillo Sauce
Sliced Smoked Brisket of Beef Served
Kielbasa Sausage
Roasted Vegetables
Borracho Beans and Warm German Potato Salad
Jalapeno and Cheddar Corn Bread Muffins
Served with Pickles and Pickled Onions
Seasonal Cobbler

Southern Comfort | \$42

Mixed Garden Salad
Green Beans
Chef's Signature Fried Chicken
Blackened Catfish
Garlic Whipped Potatoes
Honey Butter Biscuits
Bourbon Pecan Pie

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Lunch

Boxed Lunches

Turkey Sandwich | \$28

Turkey & Swiss on Onion Roll

Potato Chips

Whole Fruit

Brownie

Bottled Water

Ham Sandwich | \$28

Ham & Cheddar on Croissant

Potato Chips

Whole Fruit

Brownie

Bottled Water

Veggie Sandwich | \$28

Grilled Vegetables & Provolone on Hoagie

Potato Chips

Whole Fruit

Brownie

Bottled Water



Break

Bagel Shoppe | \$33

Assorted Bagels
Regular and Strawberry Cream Cheese
Fruit Preserves
Smoked Salmon
Diced tomatoes, capers, cucumber, red onion
Freshly Brewed Medium Blend Shade Grown Regular &
Decaffeinated Coffee

Hit the Trail | \$27

Build your own Trail and Chex Mix
Honey Spiced Granola, Raisins, Cranberries, Mixed Nuts,
Sunflower Seeds, M&Ms to create your Trail Mix
Chex, Pretzels, and Gold Fish
Assorted Bottled Teas

Parfait Bar | \$28

Greek Style Vanilla and Plain Yogurt
House-made granola, fresh berries, assorted nuts, toasted
coconut
Flax seeds, dried fruits
Freshly Brewed Medium Blend Shade Grown Regular and
Decaffeinated Coffee

Cantina Classics | \$28

Crispy Tortilla Chips served with Fresh Salsa and Queso
Mini Chicken Taquitos
Cinnamon Dusted Churros
Assorted Soft Drinks



Break

Big Top Candy Shop | \$29

Assorted Candy

Bar Pretzels

Freshly Popped Popcorn

Assorted Soft Drinks

Sweet & Salty | \$28

Mini Fudge Brownies

Chocolate Chip Cookies

Chex Mix

Assorted Bagged Chips

Assorted Soft Drinks



Reception

Carving Stations

Our Carving Stations are Designed to Accompany Your Additional Reception Menu Selections. All Carving Stations are Priced to be Replenished for a Duration of 1 ½ Hours

Each Carving Station Requires a \$75 Carver Fee and Minimum Guarantee of 50 People

Dr. Pepper Glazed Ham | \$10

Whole Grain Mustard
Serrano Pineapple Chutney
Silver Dollar Rolls

Slow Roasted Prime Rib | \$18

Au Jus
Blue Cheese Butter
Horseradish Cream
Silver Dollar Rolls

Pecan Smoked Turkey Breast | \$10

Cranberry Relish
Dijonnaise Spread
Silver Dollar Rolls

Mesquite Smoked Strip Loin | \$16

Pickled Vegetables
Balsamic Tomato Relish
Silver Dollar Rolls



Reception

Stations

Antipasto Platter | \$27

Cured Meats with Chef Selected Cheeses, Marinated Artichokes, Olives, Banana Peppers, Balsamic Glazed Onions and Pickled Vegetables Served with Grilled Ciabatta and Artisan Crackers

Texas Cheese Board | \$17

Artisan Cheese
Toasted Flat Bread, Baguettes and Crackers

House Smoked Salmon (Cold) | \$18

Capers, Diced Red Onions, Cream Cheese, Diced Egg, Lemon Dill Spread, Diced Tomatoes, Bagel Chips

Crudite Display | \$13

Celery, Carrots, Broccoli, Cucumber, and Cauliflower
Served with Garlic Hummus and Ranch Dip
Assorted Crackers and Pita Bread

Fresh Fruit Display | \$15

Display of Seasonal Fruits and Berries



Reception

Hors d'Oeuvres

Priced per piece - Minimum of 25 pieces per item

- Grilled Ciabatta with Goat Cheese, Cherry Tomatoes and Aged Balsamic \$ 6.00
- Grilled Ciabatta with Hummus & Pine Nuts \$ 6.00
- Grilled Ciabatta with Pimento Cheese & Roasted Pepper \$ 6.00
- Antipasto Skewers \$ 7.00
- Seasonal Fruit Skewers \$ 7.00
- Caprese Skewers \$ 7.00
- Saffron Poached Shrimp with Garlic Aioli Skewer \$ 7.00
- Smoked Salmon on Pita with Dill Cream Cheese \$ 7.00
- Goat Cheese Tartlet \$ 7.00
- Asian Chicken Salad Wonton Cup \$ 7.00
- Vegetable Samosas \$ 7.50
- Herb Marinated Chicken Skewer with Honey Dijon \$ 6.50
- Seasonal Vegetable Skewer with Herb Pesto \$ 6.50
- Margherita Flatbread \$ 6.50
- Grilled Chicken & Black Bean Quesadillas \$ 6.50
- Chorizo Empanada \$ 7.50
- Southwest Spring Rolls \$ 7.50
- Vegetable Spring Rolls \$ 7.50
- Beef Brochettes with Chimichurri \$ 7.50
- Queso Diablo \$ 7.50
- Duck Pot Stickers with Thai Chile Sauce \$ 7.50
- Boursin Stuffed Artichoke Hearts \$ 7.50
- Firecracker Shrimp with Siracha Mayo \$ 7.50



Reception

Dips

Dips are priced by the Quart - Serves 10

- Spinach Artichoke with Rustic Bread & Crackers \$ 40.00
- Roasted Poblano Queso Blanco with Tortilla Chips \$ 40.00
- Traditional Queso Served with Tortilla Chips \$ 40.00
- Salsa Rojo Served with Tortilla Chips \$ 38.00
- Hummus with Grilled Pita Bread \$ 38.00
- House Made Jalapeno Black Bean Dip with Corn Chips \$ 38.00
- Guacamole with Tortilla Chips \$ 44.00



Dinner

Plated Dinner Starter Selections

All Plated Dinners Include Starter, Entrée, Dessert, Assorted Rolls with Butter, Freshly Brewed Medium Blend Shade Grown Regular, Decaffeinated Coffee, and Iced Tea Service

- Spinach: Goat Cheese, Candied Pecans, Sliced Strawberries Chef Recommends White Balsamic Vinaigrette
- Mixed Greens: Toasted Croutons, Sliced Radish, Cucumber, Grape Tomatoes & Buttermilk Ranch Dressing
- Texas Cobb: Iceberg and Romaine blend, cherry tomatoes, roasted corn, queso fresco, boiled egg, bacon, & Chipotle Ranch
- Mediterranean Salad: Crisp Romaine, Feta Cheese, Black Olives, Cherry Tomatoes & Diced Cucumbers
- Southwest Caesar: Crisp Romaine, Texas Caviar, Queso Cotija, Tortilla Strips, Ancho Dressing



Dinner

Plated Dinner Entree Selections

Chicken Monterey | \$46

Grilled Chicken Breast with Roasted Tomatillo Salsa
Cilantro Rice
Chef's Choice Roasted Vegetables

Chicken Espanola | \$46

Herb Marinated Chicken Breast
Goat Cheese Mornay with Piquillo peppers
Manchego Potato Au Gratin
Chef's Choice Roasted Vegetables

Pecan Crusted Gulf Catch | \$50

Chefs Catch, served with Pecan Cranberry Rice Pilaf and Maple
Buerre Blanc

Parmesan Crusted Chicken | \$46

Sauce Florentine
Herb Roasted Red Potatoes
Chef's Choice Roasted Vegetables

Roasted Pork | \$48

Roasted Pork Loin with Ancho Glaze
Bacon Cheddar Grits
Pan Roasted Brussel Sprouts

Salmon Pepperanata | \$52

Pan Seared Salmon with Pepperanata Sauce, served with
Roasted Red Pepper Polenta, and
Local Seasonal Vegetables



Dinner

Plated Dinner Entree Selections

Shiner Bock Braised Beef Short Rib | \$54

Cipolini and Roasted Mushroom Reduction

Smoked Gouda Grits

Local Seasonal Vegetables

Chicken & Salmon | \$55

Grilled Chicken

Pan Seared Filet of Salmon with Lemon Caper Butter

Basmati Rice

Filet & Shrimp | \$68

Texas Spiced Filet of Beef, Three Blackened Shrimp

In Lemon Herb Butter

Fingerling Potatoes

Grilled Seasonal Vegetables

Grilled Filet of Beef | \$60

Served with Poblano Rajas

Yukon Mashed Potatoes

Local Seasonal Vegetables

Filet & Chicken | \$65

Grilled Filet of Beef Pan Seared Chicken Breast with Cajun Butter

Yukon Whipped Potatoes

Roasted Seasonal Vegetables

Vegetarian Options | \$46

Mushroom Ravioli with Pesto Alfredo

Vegan "Meatballs" with Basil Marinara

Vegan Burrito Bowl

Dinner

Plated Dinner Dessert Selections



- Lemon Meringue Tart
- Ricotta Pistachio Cake
- Limoncello Raspberry Cake
- Cheesecake
- Chocolate Trilogy (Gluten Free)
- Orange Chocolate Desire Cake



Dinner

Buffet

Dinner Buffets Include: Assorted Rolls with Butter, Freshly Brewed Medium Blend Shade Grown Regular & Decaffeinated Coffee and Iced Tea during Dinner Service

Rio Grande | \$52

Chips and Salsa
Fiesta Salad
Chipotle Cilantro Slaw
Cheese Enchiladas
Monterey Chicken
Beef Fajitas with Marinated Peppers and Onions Served with Flour
Tortillas
Served with Sliced Jalapenos, Grated Cheese, Salsa, Sour Cream
& Guacamole
Refried Beans and Spanish rice
Tres leches Cake

Capital Lawn | \$54

Mixed Field Green Salad
Green Beans, Garlic Whipped Potatoes
Macaroni and Cheese
Fried Okra
Chef's Signature Fried Chicken
Smothered Pork Chops
Honey Butter Biscuits
Bourbon Pecan

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Dinner

Buffet

Driftwood | \$55

Cilantro Slaw

Red Skinned Potato Salad

Smoked Turkey with Serrano Pineapple Chutney

Tender Brisket of Beef

Texas Hill Country Sausage

Borracho Beans

Creamed Corn

Roasted Seasonal Vegetables

Served with Sliced Onions and Pickles

Jalapeno and Cheddar Corn muffins

Seasonal Cobbler

Tuscan Grille | \$54

Caesar Salad

Caprese Salad

Cheese Tortellini Tossed with Basil Pesto Cream

Grilled Chicken Marsala Wine Sauce

Grilled Tuscan Steak with Gremolata Butter

Roasted Vegetables Marinated in Italian Herbs

Warm Garlic Breadsticks

Ricotta Pistachio Cake



Beverages

Bar

Hosted Bars

- Premium Brand Cocktails \$ 8.50
- Call Brand Cocktails \$ 7.50
- Premium Beer \$ 7.00
- Domestic Beer \$ 6.00
- House Wine (Glass) \$ 8.00
- Bottled Water & Soft Drinks \$ 4.50
- House Wine (Bottle) \$ 36.00
- House Champagne (Bottle) \$ 36.00
- Domestic Keg \$ 600.00
- Specialty/Premium Keg \$ 650.00
- Frozen Margaritas, by the Gallon \$ 128.00

Cash Bars

- Premium Brand Cocktails \$ 10.00
- Call Brand Cocktails \$ 9.00
- Premium Beer \$ 8.00
- Domestic Beer \$ 6.50
- House Wine (Glass) \$ 9.50
- Bottled Water & Soft Drinks \$ 5.00

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