

Conference Room

With views of Kendall's patio, this private event space is the perfect setting for smaller meetings & private dining events. Featuring a boardroom table that seats 16 with boardroom chairs and seats 22 with dining room chairs, this space is presentation ready with connectivity to a flat screen TV, telecommunications & in-house sound system.

Simulator Room (Available April 16th to November 14th)

Offering picturesque views of the beautifully manicured course & access to Mully's patio, the Simulator Room can accommodate up to 128 guests.

Minnesota Golf Hall of Fame

The Minnesota Golf Hall of Fame serves as a unique event space for up to 80 guests for luncheons & dinners highlighting the history of professional golf in Minnesota. The event space features a private bar and also serves as the pre-function reception space for large events.

Grand Ballroom

The Grand Ballroom features expansive views of the serene course & can accommodate up to 384 guests. The Grand Ballroom can be divided into three individual meeting rooms or event spaces. Surrounded by windows, the Grand Ballroom features two private bars, access to the Amphitheater & balcony.

North Ballroom

This private event space can accommodate up to 120 guests. Featuring patio access, a private bar & views of the course, this space can be used in combination with the West Ballroom to accommodate up to 264 guests.

West Ballroom

Located in the middle of the Grand Ballroom, this private event space can accommodate up to 144 guests. Featuring views of the course, this space can be used in combination with either the North or East Ballrooms to accommodate up to 264 guests.

East Ballroom

This private event space can accommodate up to 120 guests. Featuring access to the Amphitheater, a private bar & views of the course, this space can be used in combination with the West Ballroom to accommodate up to 264 guests.

Wedding Suite

Attached to the ladies' rest room, the Bridal Suite features full length mirrors, comfortable seating, a hair & make-up station.

Amphitheater

The Amphitheater provides an unmatched opportunity to host special events outdoors. The lawn can accommodate up to 350 in stadium seating or 144 guests for dining.

Exclusivity

Due to exclusivity rights, outside food & beverages are not permitted within Bunker Hills Event Center.

Health & Insurance Regulations

Food safety & licensing regulations prevent the removal of prepared food from the premises once it has been served.

Decor

Bunker Hills Event Center does not permit the affixing of anything to the walls, floors, ceilings or outdoor poles with nails, staples, tape or other substances unless approved by your Catering Representative. Bunker Hills Event Center requires that all candles be enclosed. Bunker Hills Event Center does not allow the use of any confetti or glitter.

Facility Fees

Facility fees apply per contracted space, per day, for standard set-up, breakdown, wireless internet, event & facility maintenance. Service charge & applicable taxes apply to all facility fees.

Extended Hours of Service / Service After Midnight

A service fee based on the space contracted of up to \$500.00 per hour will apply to extended hours of service & service after midnight.

Facility Information

Coat Check Service

Due to staffing requirements, the following charges apply to Coat Check service: (1) attendant per 100 guests will be provided for a fee of \$30.00 per hour, per attendant for a minimum of three (3) hours.

Alcoholic Beverages

No alcoholic beverages shall be brought into the facility for sampling or consumption. Minnesota State Law prohibits persons under the age of 21 to purchase or consume alcoholic beverages. Persons who appear to be intoxicated are not permitted to purchase or consume alcoholic beverages.

Last Call for Alcohol

Bar service will conclude at least thirty minutes prior to the building vacate time contracted with last call occurring at least forty five minutes prior to the building vacate time.

Smoking Policy

The clubhouse is smoke free. Guests are not permitted to smoke or vape anywhere inside the clubhouse.

Liability

Bunker Hills Event Center shall not assume responsibility for the damage to or loss of any merchandise, equipment or personal belongings left in the facility prior to, during or following the event.

Client agrees to indemnify, defend and hold Bunker Hills Event Center and it's agents & employees harmless from and against any and all actions or causes of action, claims, demands, liabilities, losses, damages, injuries, costs or expenses of whatever kind or nature, for injuries to or the death of any person or persons, or damage to or loss of property alleged or claimed to have been caused by, or to have arisen out of or in connection with the event which is the subject of the Catering Event Agreement.

Preferred Vendors

Entertainment & Photo Booths:

Ace High Casino (651) 293 - 4444
Bellagalla (651) 227 - 1202
Complete Weddings & Events (651) 455 - 7244
What's the Damage (320) 282 - 5200
Instant Request (952) 934 - 6110
Las Vegas Tonight (763) 560 - 4962
Midwest Sound (651) 644 - 4111
Rock It Man Entertainment (651) 214 - 2197
Sprunk Entertainment (612) 440 - 0777
Memories & More Photo Booths (763) 785 - 1590

Hotels:

Comfort Suites, Ramsey (763) 323 - 4800 *shuttle offered
Country Inn & Suites by Radisson, Coon Rapids (763) 780-3797
Fairfield Inn & Suites by Marriott, Coon Rapids (763) 285 - 4766
Holiday Inn Express & Suites, Coon Rapids (763) 792 - 9292
Minneapolis North/Blaine (763) 285 - 4766
Wingate by Wyndham, Coon Rapids (763) 576 - 0700

Shuttles:

1st Class Transportation (612) 231-4446
GOGO Charters (855) 826 - 6770
Northfield Lines (651) 321 - 1844

Florist:

Addie Lane (763) 784 - 6826
Custom Floral Design (763) 242 - 7571
Forever Floral (763) 757 - 9003
KMB Floral (651) 231 - 7493
Styled Stems (763) 951 - 2772

Bakery:

Buttercream Bakery (651) 642 - 9400
Grandma's Bakery (651) 779 - 0707
Nadia Cakes (763) 575 - 8885
Nothing Bundt Cakes (763) 784 - 6772
Something Sweet by Maddie Lou (763) 323 - 3236

Photography:

Agape Moments (763) 432 - 7229
Bellagalla (651) 227 - 1202
Complete Weddings & Events (651) 485 - 7244
George Street Photography (866) 831 - 4103
Kelly Morin (651) 468-4684
Taryn Collins taryncollinsphoto.com
Studio Twelve (952) 818 - 5908

Décor:

Apres Event Décor (952) 942 - 3399
Ice Occasions (715) 273 - 3755 *ice carvings
Rudy's Event Rental (651) 493 - 0872
Sitting Pretty Decor (651) 253 - 6584
Ultimate Events (763) 559 - 8368
We've Got It Covered (651) 214 - 6673
Day of Coordinator | Michelle Pramann from Four Belles
fourbellesweddings@gmail.com
LEK Events (763) 516-7610



Services & Rental Information

Internet Services

Wireless Internet Complimentary

Security Services

(Four (4) Hours Required for Wedding Receptions)

Security Guard (Per Hour) 120

Presentation Supplies

Easel 10
 Flip Chart, 3M Post It Pad & Markers 45
 Additional Flip Chart 3M Post It Pad 15
 Laser Pointer 25
 Podium 25

Electrical

Extension Cord / Multi-plug Surge Protector 10

Audio

Wired Hand Held Mic, Cable & Stand 25
 Wireless Hand Held Mic & Stand 75
 Wireless Lavalier Mic 75
 Portable Sound System 150
 (with Wireless Mic)

Video

Conference Room Flat Screen TV 50
 Video Presentation Package 200
 (Includes: Podium, Wired Mic, LCD Projector, Screen)

Telecommunications

Polycom Conference Phone 25
 with Phone Line (Local & Long Distance Service)

Technician

(Three Hour Minimum) (Per Hour)

On-Site Technician (Business Hours) 120
 On-Site Technician (After Hours) 200

Additional Audiovisual Equipment Available Upon Request.

Ceremony Packages

Outdoor Ceremony Package 2,000

Bunker Hills Amphitheater
 Facility Fee, Ceremony Set Up & Clean Up
 Garden Arbor
 Up to 4 Skirted Tables
 Up to 350 White Garden Chairs
 Portable Sound System with Wired Mic & Stand
 Wedding Suite and Conference Room
 One Hour Rehearsal Prior to Wedding Day
 (Based on Availability)

Indoor Ceremony Package 1,500

Parking Lot Shuttle Service

6 Passenger Golf Shuttle Service to Out Lots (Seasonal) 120
 Shuttle Driver per Hour 40

Staging

16 in. Staging 75
 (Per 8' by 4' section, stairs are included)

Dance Floor

4' Section (Each) 5
 20' x 28' Dance Floor (35 panels) 175
 24' x 32' Dance Floor (48 panels) 240

Chairs

included in ceremony package

White Garden Chairs (Each up to 350) 3
 Ballroom Chair Rental (Each up to 384) 3

Tables

included in facility fee package

30" Cocktail Table with Linen (Each) 10
 4' Round Table with Linen (Each) 15
 5' Round Table with Linen (Each) 20
 6' Banquet Table with Linen & Skirted (Each Per Day) 20
 Banquet Table with Linen (Each Per Day) 20

Table Linens

included in facility fee package

62" x 62" White, Ivory or Black Linen (Each) 5
 85" x 85" White, Ivory or Black Linen (Each) 5
 52" x 114" White, Ivory or Black Linen (Each) 5
 Napkins (Various Colors, Each) .50

Tabletop

Number Stands (Each) 3
 Votive Candle (Set of 3) 5
 Square Mirror Centerpiece (Each) 3
 Cylinder Vase with Candle (Set of 3) 15

Decor

Multi-color Uplighting (Each) 20
 USA Flag 10



Pricing

Pricing is quoted in advance of an event, but is subject to change due to fluctuating market prices. Menu pricing will be guaranteed for a maximum of sixty days with a signed catering event agreement & deposit on file. All pricing is subject to a 22% service charge which is not exclusively a gratuity to the staff working the event. Applicable state sales & liquor taxes will be applied to all orders including the service charges applied to those orders.

Multiple Entrée Fee

When selecting more than one protein as the entrée, a multiple entrée fee of \$1 per person will apply. We request that the same accompaniments be selected for all entrées.

Dessert Waiver Fee

Due to exclusivity rights, outside food & beverage is not permitted within Bunker Hills Event Center with the exception of pre-approved specialty wedding cakes that are purchased from & delivered by a licensed bakery, to which a dessert waiver fee of \$2.50 per person will apply.

Plated Salad

When selecting plated salad with buffet selection, a plated salad fee of \$2 per person will apply. We request that the same salad is selected for all guests.

Catering Event Orders

Signed Catering Event Orders need to be received by the catering office fourteen (14) days prior to the event day in order to ensure the availability of all items.

Guarantees

So that proper planning & execution of the event may occur, the Client is required to guarantee the number of attendees. The number of attendees estimated by Client on the event order will be deemed the guaranteed number of attendees for purposes of this agreement unless Client notifies Bunker Hills Event Center in writing changing the number of guaranteed attendees within the time frames discussed below.

The Client is responsible for payment of the final guaranteed number even if fewer guests actually attend the function. It is necessary that the guaranteed number of guests be confirmed by 12:00 noon, five (5) business days prior to the event. For example, an event scheduled on a Monday must be confirmed by 12:00 noon the preceding Monday.

Bunker Hills Event Center will allow for numbers greater than the guarantee by preparing meals & place settings for 5% over the guaranteed attendance to a maximum of 8. The 5% overage for meals will be prepared as vegetarian. When requesting additional seating above & beyond Bunker Hills Event Center's standard for meal functions, an over-set fee of \$2.50 will apply for each additional seat provided & a fee of \$7.50 will apply for each additional place setting provided.

Catering & Bar Services

Due to staffing requirements, the following charges & minimums apply to catering & bar services. Catering & bar services will be provided free of labor charges if sales (exclusive of applicable taxes & service charge) exceed \$300 per three hour period. If sales are not reached, a fee of \$100 will be applied for each period the minimum is not met.

For cash bar service, one bartender will be scheduled for every 125 to 150 guests. For host bar service, one bartender will be scheduled for every 75 to 100 guests. If requested, additional bartenders can be provided for a fee of \$150 per bartender, per three hour period.

Tastings

Tastings are complimentary for groups over 100 once the event is officially booked & the required deposit is paid. Tastings will be scheduled for up to 4 guests (including the couple if it is for a wedding reception). Additional guests are \$50 per person up to a maximum of 6 guests. Tastings must be completed no later than 2 months in advanced.

Break Service À la Carte

Bakery

Gluten Free Muffins	6.00	each
Mini Scones	26.00	dozen
Fruit Filled Strudel	38.00	dozen
Assorted Muffins	38.00	dozen
Chocolate Chip Peanut Butter Granola Bars	40.00	dozen
Raised Donuts	40.00	dozen
Assorted Cookies	40.00	dozen
Scones	42.00	dozen
Fudge Brownies	44.00	dozen
Assorted Bagels with Cream Cheese	44.00	dozen
Fill Croissants (Chocolate, Almond, Apricot)	48.00	dozen
Assorted Dessert Bars	50.00	dozen

Standard Cakes

White, Chocolate, or Marble, with Buttercream Frosting

Full sheet	195
Add filling / mousse	14
Add Premium icing	20
Add Décor	12
Half Sheet	125
Add filling / mousse	8
Add Premium icing	12
Add Décor	7
Quarter Sheet	75
Add filling / mousse	5
Add Premium icing	8
Add Décor	4
9" Round Double Layer	70
Add filling / mousse	Included
Add Premium icing	6
Add Décor	4
9" Round Triple Layer	80
Add filling / mousse	Included
Add Premium icing	8
Add Décor	4
7" Round Double Layer	55
Add filling / mousse	Included
Add Premium icing	5
Add Décor	4
7" Round Triple Layer	65
Add filling / mousse	Included
Add Premium icing	7
Add Décor	4

Specialty Carrot Cake & Red Velvet Cake with Cream Cheese Icing

9" Single Round	65
Add Décor	4
9" Double Round	85
Add Décor	4
Full Sheet	225
Add Décor	10
Half Sheet	135
Add Décor	8
Quarter Sheet	75
Add Décor	6

Specialty Icings: Non-Dairy Whipped Topping – Chocolate or White, Cream Cheese, German Chocolate, Almond Buttercream, Lemon Buttercream, Strawberry Buttercream, Mint Buttercream

Fillings: Chocolate buttercream, Whipped Topping, Fudge Ganache, Lemon, Raspberry, Cherry, Apricot, Strawberry, Bavarian Cream, Custard, Almond Buttercream, Lemon Buttercream, Strawberry Buttercream, Mint Buttercream

Cupcakes

Chocolate w/ Chocolate Buttercream	42.00	dozen
White w/ Vanilla Buttercream	42.00	dozen
Red Velvet w/ Cream Cheese Frosting	48.00	dozen

**Specialty Cupcakes priced on as needed basis



Break Service À la Carte

Eggs

Hard Boiled Eggs	3.00	each
Deviled Eggs	3.50	each
Scrambled Eggs	6.00	each
Egg & Cheese Breakfast Sandwiches	6.00	each
Meat, Egg & Cheese Breakfast Sandwiches	8.00	each

Fruit & Yogurt

Whole Fresh Fruit	3.00	each
Chocolate Dipped Strawberry	4.00	each
Fruit Kebab	5.00	each
Fruit Cup	5.00	each
Yogurt Parfait	7.00	each

Snacks

Individual bags of assorted chips	3.00	each
Individual bags of peanuts	3.00	each
Assorted full size candy bars	3.00	each
Individual bags of trail mix	3.00	each
Individual bags of Kettle chips (assortment)	3.00	each
Nurti Grain bars (assortment)	3.00	each
Jack Links	4.00	each
Cracker jacks	4.00	each
Kind bars	4.00	each
Pringles	5.00	each
Pretzels	12.00	pound
Peanuts	28.00	pound

Hot Beverages

One gallon serves approx. 16 cups. One pot serves approx. 8 cups

Coffee or Decaffeinated Coffee	48.00	gallon
	24.00	pot
Hot Herbal Teas or Hot Chocolate	48.00	gallon
	24.00	pot
Hot Chocolate Station	125	(serves per 25)
marshmallow minis, chocolate curls, whipped cream, peppermint stir stick		

Cold Beverages

Soft Drinks & Bottled Water 12 oz.	3.00	each
LaCroix Sparkling Water 12 oz.	3.50	each
Orange, Apple or Cranberry Juice	48.00	gallon
	24.00	pitcher
Iced Tea, Lemonade or Fruit Punch	40.00	gallon
	20.00	pitcher

Hydration Stations

Fresh Ice Water with Sliced Cucumbers	22.00	gallon
Fresh Ice Water with Sliced Citrus Fruits	22.00	gallon



Breakfast

Includes coffee, decaffeinated coffee, hot herbal teas, ice water & orange juice.

Continental Breakfast

Limited to two hours of service & priced per person.

The Continental

assorted mini muffins, mini fruit filled strudel & fresh seasonal fruit 13.95

The European Continental

assorted mini scones and mini danish pastries & fresh seasonal fruit 14.95

Healthy Start

mini bran muffins, homemade peanut butter chocolate chip granola bars, vanilla yogurt, granola & mixed berries 15.95

The Deluxe Continental

assorted mini muffins and bagels with cream cheese, vanilla yogurt, granola with mixed berries & fresh seasonal fruit 16.95

Plated Breakfast

Includes assorted freshly baked mini muffins & mini fruit filled strudel.

Morning Scramble

scrambled eggs served with o'brien potatoes & choice of bacon or sausage links 18.95

Sausage, Bacon, Ham & Cheddar Scramble

scrambled eggs with sausage, bacon, ham & cheddar cheese served with o'brien potatoes 19.95

Cinnamon French Toast

maple syrup & whipped butter, served with scrambled eggs & choice of bacon or sausage links 19.95

Breakfast Buffets

Includes fresh seasonal fruit, assorted freshly baked mini muffins & mini fruit filled strudel. Buffets limited to two hours of service. Minimum of 25 guests.

The Early Riser

scrambled eggs, o'brien potatoes, bacon & sausage links 20.95

The Sunrise

scrambled eggs, french toast with whipped butter and maple syrup, o'brien potatoes, bacon & sausage links 22.95

The Birdie

sausage and cheddar egg bake, waffles with whipped butter, maple syrup, berry compote, fresh whipped cream and o'brien potatoes 24.95

Boxed Meals

Please limit selection to two offerings plus a vegetarian offering. Add bottled water for 3.00 each. Add whole fruit for 3.00

Salads

Includes a garlic bread stick, freshly baked cookie, appropriate condiments & serveware.

Chicken Caesar

romaine, grilled chicken breast, croutons & shaved parmesan with classic caesar dressing 15.95

Farmer's Market

mixed greens, romaine, grilled chicken breast, roasted butternut squash, apples, dried cranberries, bleu cheese, candied walnuts & sherry vinaigrette 16.95

Wraps & Sandwiches

Includes a bag of chips, freshly baked cookie, appropriate condiments & serveware.

Caprese Wrap

cherry tomatoes, fresh mozzarella & spinach with pesto aioli & balsamic reduction in a spinach tortilla 14.95

Chicken Bacon Ranch Wrap

grilled chicken breast, bacon, pepper jack cheese, shredded lettuce, tomato & ranch dressing in a spinach tortilla 16.95

Roast Turkey Wrap

roast turkey, pepper jack cheese, asparagus, shredded lettuce & basil mayo in a spinach tortilla 16.95

Smoked Pit Ham

smoked pit ham, muenster cheese, red onion, tomato & lettuce on pumpnickel bun with dijonaise 15.95

Chicken Salad

chicken salad, lettuce & tomato on a sourdough bread 16.95

Roast Beef

roast beef, cheddar, lettuce, tomato & mayo on a ciabatta bun 16.95

California Turkey

roast turkey, cucumber, tomato, lettuce & garlic mayo on a ciabatta bun 15.95

Grilled Chicken Club

grilled chicken breast, bacon, pepper jack cheese, lettuce, tomato & basil mayo on a ciabatta bun 16.95

Italian Hoagie Sandwich

Capicola, Salami, provolone cheese, lettuce, tomatoes, boursin cheese, Italian dressing on a ciabatta bun 16.95

Ham & Havarti Wrap

black forest ham, havarti cheese, shredded lettuce, diced tomatoes, dijonaise in a spinach tortilla 16.95

Roasted Vegetable Hummus Wrap

roasted vegetables, garbanzo bean hummus, spinach, balsamic dressing in a spinach tortilla 16.95



Luncheon Entrée Salads

Includes a garlic bread stick, coffee, decaffeinated coffee, hot herbal teas, iced tea & ice water. Add a cup of soup 6.00

Chicken Caesar

romaine, grilled chicken breast, croutons & shaved parmesan cheese served with classic caesar dressing 17.95

Farmer's Market

mixed greens, romaine, grilled chicken breast, roasted butternut squash, apples, dried cranberries, bleu cheese & candied walnuts served with sherry vinaigrette 18.95

Luncheon Wraps & Sandwiches

Includes Chef's choice of side salad or kettle chips, coffee, decaffeinated coffee, hot herbal teas, iced tea & ice water. Add a cup of soup 6.00

Caprese Wrap

cherry tomatoes, fresh mozzarella & spinach with pesto aioli & balsamic in a spinach tortilla 17.95

Chicken Bacon Ranch Wrap

grilled chicken breast, bacon, pepper jack cheese, lettuce, tomato & ranch dressing in a spinach tortilla 19.95

Roast Turkey Wrap

roast turkey, pepper jack cheese, asparagus, lettuce & basil mayo in a spinach tortilla 19.95

Chicken Salad Sandwich

chicken salad, lettuce & tomato on a sourdough bread 19.95

California Turkey Sandwich

roast turkey, cucumber, tomato, lettuce & garlic mayo on a ciabatta bun 18.95

Italian Hoagie Sandwich

capicola, salami, provolone cheese, lettuce, tomatoes, boursin cheese, Italian dressing, on a ciabatta bun 19.95

Luncheon Hot Classics

Includes Chef's choice of salad, bread basket, coffee, decaffeinated coffee, hot herbal teas, iced tea & ice water.

Open Faced Hot Turkey

sliced turkey breast on grilled sourdough bread with creamy mashed potatoes, herb stuffing, turkey gravy & cranberry relish 20.95

Buttermilk Fried Chicken

Crispy buttermilk fried chicken breast with mashed potatoes, country gravy, chef's choice vegetables, side of coleslaw 21.95

Swedish Meatballs

handmade traditional Swedish meatballs served in a rich sauce over egg noodles with chef's choice vegetables 22.95

Luncheon Hot Classics

Includes chef's choice of salad, chef's selected accompaniments, garlic bread sticks, coffee, decaffeinated coffee, hot herbal teas, iced tea & water

Classic Lasagna

classic three meat lasagna 21.95

Three Cheese Stuffed Shells

rich tomato sauce & creamy alfredo sauce 20.95

Chicken Parmesan

parmesan breaded breast of chicken baked in marinara sauce with mozzarella served over fettuccine alfredo 21.95

Hot Classics

Includes chef's choice of salad, chef's selected accompaniments, bread basket, coffee, decaffeinated coffee, hot herbal teas, iced tea & water

Chicken Marsala

sautéed chicken breast with mushroom marsala sauce 20.95

Chicken Basil Cream

grilled chicken breast with basil cream sauce 20.95

Lemon Parsley Chicken

sautéed chicken breast with lemon parsley butter sauce 21.95

Five Spice Chicken

grilled chicken breast, teriyaki glaze & pineapple relish 22.95

Orange Glazed Chicken

Sauteed breast of chicken with honey orange glaze 21.95

Chardonnay Chicken

grilled chicken breast tossed with farfalle pasta, prosciutto ham, sun-dried tomatoes, mushrooms, artichokes & chardonnay cream sauce 22.95

Baked Ham

oven baked pit ham with pineapple glaze 20.95

Roasted Pork Loin

herb crusted with roasted apple demi glaze 21.95



Lunch & Dinner Buffets

Includes coffee, decaffeinated coffee, hot herbal teas, iced tea & ice water. Minimum of 25 guests. Limited to two hours of service.

Build Your Own Salad & Baked Potato Bar

salad bar with mixed greens romaine, cheddar cheese, diced grilled chicken, bacon bits, onions, tomatoes, hard boiled eggs, croutons & bleu cheese crumbles served with sherry pommery vinaigrette, ranch & french dressing

baked potato bar with bacon, scallions, broccoli, diced ham, sour cream whipped butter & beer cheese sause 22.95

Build Your Own Taco Bar

corn tortilla chips with fresh tomato salsa, black bean salad, spanish rice, taco seasoned ground beef, shredded spiced chicken, served with guacamole, sour cream, pico de gallo, lettuce, shredded cheddar cheese & warm flour tortillas 24.95

Bunker Hills Deli

kettle chips with homemade spinach dip, potato salad, fresh seasonal fruit, sliced roast beef, ham & turkey served with swiss, cheddar and pepper jack cheeses, mayo, mustard, lettuce, tomatoes, pickles & assorted breads 22.95

Add choice of soup \$6.00

Wrap It Up

kettle chips with homemade spinach dip, pasta salad, fresh seasonal fruit and wraps to include: caesar salad, ham & Havarti & chicken bacon ranch 22.95

Add choice of soup \$6.00

Pulled Chicken & Pulled Pork Sandwich

kettle chips with homemade spinach dip, coleslaw, fresh seasonal fruit, bourbon bbq pulled chicken & homemade bbq pulled pork served with bakery fresh rolls and pickle chips 23.95

Backyard Grill

kettle chips with homemade spinach dip, potato salad, fresh seasonal fruit, bbq spice rubbed chicken breast and third-pound burgers served with sautéed mushrooms & onions, swiss, cheddar & pepper jack cheeses, lettuce, tomatoes, onions, pickles, ketchup, mustard, mayo & bakery fresh rolls 24.95

All American Picnic

kettle chips with homemade spinach dip, potato salad, fresh seasonal fruit, third-pound burgers and beer brats served with swiss & cheddar cheeses, onions, tomatoes, lettuce, pickles, sauerkraut, relish, ketchup, mustard, mayo, bakery fresh rolls & hot dog buns 24.95

Philly Cheesesteak & Bourbon Glazed

Chicken Sandwich

kettle chips with homemade spinach dip, coleslaw, fresh seasonal fruit, hot philly cheesesteak and bourbon glazed marinated chicken breasts served with bakery fresh rolls 26.95

Pizza & Wings

caesar salad, with celery and carrot sticks, your choice of dry rubbed, buffalo or sweet chili wings and your choice of two pizzas: cheese, sausage, pepperoni or supreme served with grated parmesan & red pepper flakes 24.95

Grilled Chicken & Beef Fajitas

tortilla chips with salsa, spanish rice, grilled chicken strips & grilled steak served with warm flour tortillas, sautéed onions & peppers, shredded cheddar cheese, guacamole, sour cream & pico de gallo 28.95

Twin Cities BBQ Sandwiches

kettle chips with housemade spinach dip, coleslaw, pickles fresh seasonal fruit, shaved bbq beef & homemade bbq pulled pork served with bakery fresh rolls 28.95

Italian

caesar salad, fresh seasonal fruit, baked meat lasagna, sautéed chicken breast with mushroom marsala wine sauce, penne pasta with garlic cream sauce, seasonal vegetables and breadsticks 27.95



Lunch & Dinner Buffets

Includes bread basket, Chef's selected accompaniments, coffee, decaffeinated coffee, hot herbal teas, iced tea & ice water. Minimum of 25 guests. Limited to two hours of service.

Herb Crusted Pork Loin & Chicken Pesto

mixed greens salad with choice of ranch or sherry vinaigrette dressing, herb crusted pork loin with dijon sauce & grilled chicken breast with pesto cream sauce 24.95

Baked Ham & Roast Turkey

mixed greens salad with choice of ranch or sherry vinaigrette dressing, glazed baked ham & roast turkey breast with turkey gravy 25.95

Sliced Sirloin & Chicken Pesto

mixed greens salad with choice of ranch or sherry vinaigrette dressing, grilled sirloin with burgundy jus & grilled chicken breast with pesto cream sauce 28.95

Sliced Sirloin & Chardonnay Chicken

harvest salad with sherry vinaigrette, sliced sirloin with caramelized onion demi-glace & marinated grilled chicken breast with prosciutto ham, mushrooms, artichokes, sundried tomatoes and chardonnay cream sauce 29.95

Beef Brisket & BBQ Chicken

mixed greens salad with choice of ranch or sherry vinaigrette dressing, smoked beef brisket with red wine demi-glace & marinated grilled chicken breast with homemade bbq sauce 29.95

Pot Roast & Lemon Parsley Chicken

mixed greens salad with choice of ranch or sherry vinaigrette dressing, braised pot roast with burgundy jus & sautéed chicken breast with lemon parsley butter sauce 34.95

Braised Short Rib & Orange Glazed Chicken

mixed greens salad with choice of ranch or sherry vinaigrette dressing, burgundy braised boneless beef short rib with bordelaise sauce & sauteed breast of chicken with honey orange glaze 34.95

Smoked Pork Loin & Herb Grilled Chicken

caesar salad, smoked pork loin with roasted apple dijon sauce, grilled chicken breast with savory herb jus lie 25.95

Medallion of Beef & Chicken Florentine

harvest salad with sherry vinaigrette, medallion of beef with wild mushroom bordelaise & grilled chicken breast with spinach, dried cranberries and white wine sauce 36.95

Medallion of Beef & Salmon

harvest salad with sherry vinaigrette, medallion of beef with wild mushroom bordelaise & grilled salmon with dill cream sauce 37.95

Medallion of Beef & Walleye

harvest salad with sherry vinaigrette, medallion of beef with wild mushroom bordelaise & pan fried walleye with lemon caper parsley butter 39.95

Prime Rib, Salmon & Honey Orange Chicken

harvest salad with sherry vinaigrette, carved herb crusted prime rib with au jus & horseradish, grilled salmon with dill cream sauce & sautéed breast of chicken with honey orange glaze 40.95

*Chef attended stations 150 per chef

* London Broil, Walleye & Chicken Marsala

harvest salad with sherry vinaigrette, carved slow-roasted marinated strip loin cooked medium rare with bordelaise, pan fried walleye with lemon caper parsley butter & sautéed of chicken breast with mushrooms and marsala 40.95

*Chef attended stations 150 per chef

* Tenderloin, Beef, Walleye & Grilled Chicken

caesar salad, carved tenderloin with red wine demi sauce, pan-fried walleye with lemon caper butter sauce & grilled chicken breast with garlic cream sauce 42.95

*Chef attended stations 150 per chef



Plated Dinner Entrées

Includes bread basket, your choice of one starter salad, entrée selection(s), Chef's selected accompaniments, coffee, decaffeinated coffee, hot herbal teas, iced tea & ice water. Gluten-free options available.

Starter Salads

Mixed Greens

cucumber, carrots & grape tomato with choice of ranch or sherry vinaigrette

Caesar

romaine, croutons & shaved parmesan cheese

Harvest

spring greens, candied walnuts, dried cranberries, bleu cheese & sherry vinaigrette

BLT Salad

chopped romaine, grape tomatoes, smoked bacon, cheddar cheese, ranch dressing

Wedge

bacon, bleu cheese, tomato & ranch dressing

Upgrade Stater Salad 2.00

Strawberry Spinach

spinach, sliced strawberries, goat cheese, candied walnuts & raspberry poppy seed vinaigrette

Spinach & Poached Pear

spinach, poached pear, bleu cheese, candied pecans & hazelnut vinaigrette

Peach Salad

romaine & mixed greens, grilled peaches, red onion, goat cheese, raspberries, candied walnuts, raspberry balsamic vinaigrette

Dinner Entrées

Pesto Chicken

grilled chicken breast with pesto cream sauce 26.95

Chicken Marsala

sautéed chicken breast with mushroom & marsala wine sauce 26.95

Orange Glazed Chicken

sautéed breast of chicken with honey orange glaze 26.95

Asiago Chicken

breaded chicken breast with roasted garlic cream sauce 27.95

Chicken Florentine

grilled chicken breast with spinach, dried cranberries & white wine sauce 27.95

Chardonnay Chicken

grilled chicken breast, prosciutto ham, mushrooms, artichokes, sun dried tomatoes & chardonnay cream sauce 28.95

Penne Arrabbiata with Italian Sausage

penne pasta topped with a grilled italian sausage link, spicy marinara sauce and parmesan cheese 25.95

Pistachio Crusted Fettuccini

fettuccini tossed in mushroom garlic cream sauce topped with a pistachio breaded chicken breast 28.95

Crab Cake

twin crab cakes with roasted red pepper sauce 33.95

Salmon

grilled salmon filet with dill cream sauce 34.95

Walleye

pan fried with lemon caper parsley butter 36.95

Herb Crusted Pork Loin

herb crusted with apple demi - glace 28.95

Pot Roast

braised pot roast with burgundy jus 36.95

Twin Medallions of Beef

sirloin medallions with port wine bordelaise 36.95

Boneless Beef Short Ribs

burgundy braised with bordelaise 37.95

Prime Rib

12 oz. slow roasted with horseradish cream sauce and au jus 42.95

Filet Mignon

6 oz. center-cut with rosemary demi-glace 44.95

Duets

Boneless Beef Short Ribs

4 oz. burgundy braised with Chef's selected sauce accompanied by one of the following selections

Glazed Orange Chicken 35.95

Lemon Parsley Chicken 37.95

Grilled Salmon 39.95

Filet Mignon

4 oz. center-cut filet mignon with Chef's selected sauce accompanied by one of the following selections

Chicken Florentine 37.95

Chardonnay Chicken 39.95

Crab Cake 41.95

Grilled Salmon 42.95

Broiled Shrimp 41.95



Vegetarian Entrées

Price equivalent to the lowest priced regular entrée served.

Saffron Balsamic Grilled Vegetables

marinated and grilled bell peppers, asparagus, zucchini, yellow squash, red onion & roasted mushrooms served on a bed of saffron rice drizzled with balsamic syrup

Three Cheese Stuffed Shells

three cheese and italian herb stuffed shells with creamy alfredo & rich tomato sauce & seasonal vegetables

Baked Acorn Squash

acorn squash stuffed with lentils, almonds, green onions, dried cherries and saffron rice topped with maple cream sauce

Butternut Squash Ravioli

squash stuffed ravioli topped with rosemary cream sauce & seasonal vegetables

Fettuccine Primavera

tender mixed vegetables over fettuccine pasta with garlic cream sauce and parmesan cheese

Egg Plant Parmesan

breaded eggplant parmesan in marinara sauce with mozzarella and parmesan cheese served over fettuccine alfredo with fresh vegetables

Children's Entrées

Includes a mixed fruit cup, seasonal vegetables & milk. Ages 3 - 10. Please select one entrée.

Mac & Cheese 14.95

Chicken Fingers & French Fries

ketchup & ranch dipping sauces 15.95

Grilled Chicken & Mashed Potatoes 15.95

Steak Medallions & Mashed Potatoes 16.95

Carvery Stations

*Chef attended carvery stations, 150 per Chef per 2 hour period. One station recommended for every 50 to 75 guests. Each order serves approximately 25 people.

*Roasted Pork Loin

herb crusted pork loin with roasted apple dijon sauce & mini slider rolls 275

*Roasted Turkey Breast

slow roasted turkey breast with roasted pan gravy, garlic aioli & mini slider rolls 275

*Peppercorn New York Strip

roasted peppercorn sirlion with red wine demi, garlic aioli & mini slider rolls 325

*Herb Crusted Prime Rib

herb crusted prime rib served with au jus, horseradish cream sauce & mini slider rolls 375

Beef Tenderloin

with horseradish sauce, bordelaise sauce & mini slider rolls 400

Performance Stations

*Chef attended performance stations, 150 per Chef, per 2 hour period. One station recommended for every 50 to 75 guests. Serves approximately 25 people. Served in martini glasses.

*Salad-tini

mixed greens tossed with almonds, dried cranberries & raspberry vodka vinaigrette
crisp romaine tossed with bacon, tomato, cheddar cheese & buttermilk ranch dressing 175

*Mash-tini

creamy mashed potatoes with your choice of toppings to include: sour cream, cheddar cheese, bleu cheese, bacon bits & scallions 200

*Popcorn Chicken

breaded chicken tenderloin bites three ways: buffalo with celery topped with bleu cheese, teriyaki on asian slaw topped with sesame seeds and honey bbq on black bean relish topped with diced scallions 225

*Creamy Shells & Cheese

pasta shells baked in a creamy cheese sauce with your choice of toppings to include: pulled pork, diced ham, diced chicken breast, bacon bits, broccoli & butter cracker crumbs 275



Hot Hors D'oeuvres

Priced per each. Minimum order of 25 pieces per selection.

Mini Swedish Meatball Spoon
with a rich swedish sauce 3.00

Pork Potstickers
with gyoza sauce 3.00

Jalapeño Poppers
with blueberry popper jam 3.00

Arancini
breaded risotto stuffed with mozzarella
served with marinara sauce 3.00

Dijon Chicken Puff Pastry
with wild mushroom sauce 3.50

Beef Satay Skewers
with bourbon sauce 3.50

Candied Bacon Skewer
candied applewood smoked slab bacon 3.50

Tequila Chicken Quesadilla
pepper jack, caramelized onions, lime crema & salsa 3.50

Coconut Shrimp
with tiger sauce 3.50

Vegetable Spring Roll
with sweet red chili sauce 3.50

Crab Cakes
with roasted pepper sauce 4.00

Beer Battered Walleye Bites
with lemon caper dill remoulade 4.00

Baked Brie
with raspberry in phyllo roll 4.00

Bacon Wrapped Scallops
with maple bourbon glaze 5.00

Mini Beef Wellington
with bordelaise sauce 5.00

Chili Lime Chicken Satay Skewers
with onion, red & green peppers 5.00

Cold Hors D'oeuvres

Priced per each. Minimum order of 25 pieces per selection.

Smoked Salmon Cucumber
dill crème fraîche, capers & onion relish 3.00

Pork Tenderloin Crostini
with apple relish 3.00

Italian Lollipop
grape tomato, mozzarella & basil with balsamic reduction 3.00

Tomato Basil Bruschetta
with olive oil & balsamic reduction on crostini 3.00

Peppered Beef Crostini
with horseradish cream 3.50

Cocktail Shrimp Shooter
jumbo shrimp & lemon 3.50

Sesame Seared Tuna
on cucumber round with wasabi aioli 3.50

Southwest Shrimp Spoon
black bean corn relish, cilantro, lime crema 3.50

Tuna Poke Spoon
soy ginger marinade with crispy wonton strips 4.00

Pizza

16" pizza pie. Serves 8 - 10 guests. Available for late night service.

Cheese
three cheese blend & Italian seasonings 30

Sausage
three cheese blend, Italian seasonings and
sausage crumbles 30

Pepperoni
three cheese blend, Italian seasonings and pepperoni 30

Supreme
three cheese blend, Italian seasonings, pepperoni, sausage,
mushrooms, peppers & onions 30

Gluten Free
10" italian rice pizza crust with marinara, mozzarella & two
toppings 30



Reception Hot Displays

Serves approximately 25 people. *Available for late night service.

*Meatball Trio

served three ways: sweet & sour sauce, swedish sauce and our signature sweet & tangy bourbon bbq sauce 175

*Flatbread Trio

Roasted Garlic & Wild Mushroom Flatbread
caramelized shallots, provolone & boursin cheeses
drizzled with balsamic glaze

White Chicken Florentine

garlic cream sauce, grilled chicken, spinach, red
onion & five cheese blend

Italian Sausage & Fennel

marinara, link sausage, shaved fennel, oregano & five
cheese blend 175

*Reuben Dip

corned beef, swiss cheese, sauerkraut, cream cheese &
thousand island dressing served with pumpernickle toast
points and crostini 175

*Nachos

tortilla chips, cheese sauce, salsa, jalapeños,
sour cream & guacamole 200
add diced grilled chicken or seasoned ground beef 250

*Mini Corn Dogs & Cheese Curds

mini corn dogs with ketchup & mustard and battered cheese
curds with marinara sauce 200

*Chicken Tenderloins

breaded chicken strips served with honey mustard
& ranch dipping sauces 175

BBQ Sliders

bourbon bbq pulled chicken and housemade bbq pulled pork
served on mini slider buns with pickle chips 200

*Wing Sampler

served three ways: dry rubbed, buffalo and sweet chili wings
with celery sticks, ranch & blue cheese dipping sauces 225

Loaded Tater Tot Bar

crispy tots, beer cheese sauce, bacon, sour cream, scallions,
cajun ranch sauce 250

Buffalo Chicken Dip

shredded chicken, cream cheese, mozzarella, celery, hot
sauce, tortilla chips 200

*Spinach & Artichoke Dip

creamy spinach and artichoke gratin baked golden
brown, served with tortilla chips 175

Soft Pretzels

served with beer cheese & whole grain mustard 200

Cheeseburger Slider Duo

bacon with cheddar cheeseburgers,
mushroom with swiss cheeseburgers, served on mini slider
buns with ketchup, mustard & sliced dill pickles 250

Meatball Trio & Chicken Tenderloins

meatballs served three ways - sweet & sour sauce, swedish
sauce & our signature sweet & tangy bourbon bbq sauce
and breaded chicken strips served with honey mustard
& ranch dipping sauces 225

Short Rib Sliders

braised, boneless beef short ribs served on mini slider buns
topped with smoked gouda, caramelized onions
& balsamic reduction 300

Bourbon Glazed Steak Bites & Crab Cakes

crab cakes with roasted red pepper sauce and tender steak
bites topped with whiskey glaze & fried onions, served with
horseradish cream 350

Mini Crab Cakes & Hot Peppered Shrimp

mini crab cakes with roasted pepper sauce and cajun dusted
shrimp tossed in sweet, tangy hot sauce 325



Cold Displays

Serves approximately 25 people. Available for late night service.

Chips & Dip

tortilla chips with salsa 75
tortilla chips with salsa & guacamole 125
kettle chips with homemade spinach & French onion dips 125
pretzel twists with beer cheese dip 125

Fresh Fruit

fresh cut seasonal fruit 125

Fresh Crudité

garden fresh vegetables with homemade spinach dip 125

Grilled Vegetables

grilled asparagus, red onion, mushrooms, zucchini, peppers, yellow squash & fresh mozzarella drizzled with balsamic reduction, served with lavosh cracker bread 150

Assorted Cheeses

International and local cheeses served with assorted gourmet crackers & garnished with red & green grapes 150

Chicken, Tomato & Mozzarella

sliced grilled chicken breast layered between tomatoes and fresh mozzarella, drizzled with balsamic reduction & basil pesto, served with lavosh cracker bread 175

Meat & Cheese

prosciutto, capicola, salami, cheddar & pepper jack cheeses served with assorted gourmet crackers, garnished with assorted pickles & peppers 175

Petite Sandwiches

assorted petite sandwiches including:
20 turkey & swiss with garlic mayo,
15 chicken salad & 15 ham & cheddar with dijon mayo served on slider buns 175

Tenderloin & Marinated Grilled Vegetables

sliced herb crusted beef tenderloin with creamy horseradish sauce, marinated grilled vegetables & lavosh cracker bread 225

Iced Jumbo Shrimp

75 jumbo shrimp, peeled, chilled and served with tabasco sauce, cocktail sauce & lemon wedges 275

Bookshelf Displays

Serves approximately 25 people. Available for late night service.

Trio of Deviled Eggs

assortment of classic, bacon & avocado deviled eggs 175

Salad on the Rocks

harvest salad with spring greens, candied walnuts, dried cranberries, bleu cheese & sherry vinaigrette
caesar salad with croutons & shaved parmesan served in low ball rocks glasses 125

Vegetable Crudite Shooters

carrots, celery and pepper sticks with ranch 125

Dessert Bookshelf Displays

Serves approximately 25 people. Available for late night service.

Dessert Shooters

36 assorted shooters to include 12 of each variety: lemon mousse with berries, salted caramel panna cotta, triple chocolate 175

Sweet Cupcakes

25 assorted cupcakes to include 3 varieties:
red velvet cupcakes with cream cheese frosting,
chocolate cupcakes with chocolate mousse & strawberry,
vanilla cupcakes with white chocolate mousse & chocolate cookie crumbles 175

Assorted Martinis

25 assorted martinis to include: double chocolate with cookie crust, vanilla white chocolate with berry compote, citrus mousse with graham cracker crust and white chocolate blossoms 225

Trifle Martinis

25 assorted martinis to include 3 varieties: lemon curd with blueberry, strawberry shortcake & mixed berry all layered in a martini glass with vanilla pound cake & fresh whipped cream 225

Dessert Displays

Serves approximately 25 people. Available for late night service.

Freshly Baked Cookies

36 assorted chocolate chunk, white chocolate macadamia nut and rocky road cookies 125

Chocolate Dipped Fresh Fruit

36 white and dark chocolate dipped strawberries 125

Homemade Apple Crisp

served warm with whipped cream 150
(1 pan serves approximately 25)

Crème Brûlée

25 vanilla topped with a candied sugar crust 150

Dessert Bars

36 assorted meltaway bar, oreo bar, luscious lemon bar and pecan chocolate chunk bar 150

Assorted Cakes & Pies

seasonal selection of assorted cakes & pies 175
(25 slices)

Petite Desserts

chefs selection of 50 assorted homemade mini desserts 175

Build Your Own Sundae Bar

vanilla bean ice cream with your choice of toppings to include: fudge sauce, caramel sauce, mixed berries, chopped nuts, maraschino cherries & fresh whipped cream 200

Chocolate Cream Puffs & Brownie Bites

18 mini cream puffs with chocolate mousse & 18 fudge brownie bites 150

Assorted Mini Tartlets

mini tart shells with assorted sweet fillings including chocolate, fruits and nuts 175

Chocolate Lover's Platter (serves 50)

a display of brownie bites, chocolate strawberries, chocolate dipped cookies, dipped pretzel rods and pound cake 300

Plated Desserts

Crème Brûlée

classic vanilla custard with a candied sugar top 6

Apple Pie

topped with cinnamon whipped cream 7

Fruits of the Forest Pie

strawberry, apple, rhubarb, blackberry & raspberry topped with whipped cream 7

Tiramisu

Italian espresso infused layered cake with mascarpone 7

Vanilla Cheesecake

with caramel sauce or raspberry coulis 7

Flourless Chocolate Cake

with raspberry coulis 8

Mini Chocolate Bundt Cake

individual chocolate cake dipped in chocolate topped with whipped cream 9

Lemon Cake

with raspberry sauce 9

Dessert Martinis

Dual Chocolate

chocolate cookie crust, white and dark chocolate mousse, chocolate shavings 8

Chocolate Torte & Berries

chocolate torte topped with white chocolate mousse and fresh mixed berries 8

Grasshopper Mousse

chocolate cake, mint mousse, white chocolate mousse, chocolate sauce, chocolate blossoms chocolate sauce & whipped cream 8

Strawberry Shortcake

pound cake with fresh strawberries, topped with whipped cream & dark chocolate shavings 8

Lemon Blueberry Trifle

pound cake topped with lemon curd, fresh blueberries & whipped cream 9

Bar Menus

Bartenders will be provided free of charge if consumption is over \$300 per bartender, per three (3) hour period. If sales do not exceed \$300 per bartender, per three (3) hour period, a fee of \$100 will apply for each minimum that is not met.

Host Bar Per Person Options

All beverages consumed are paid by the host & are based on consecutive hours of service. One bartender will be scheduled per every 75 - 100 guests.

Super Premium Bar

First 60 Minutes 16
Each additional 30 minutes 8
Each additional 15 minutes 4

soft drink*
sparkling water
fruit juice
non alcoholic beer
domestic bottled beer
premium bottled beer
domestic draft beer
premium draft beer
hard seltzer
house wine
premium wine
well liquor
well cocktails
call liquor
call cocktails
premium liquor
premium cocktails

*Add a Soda Package, unlimited soda during event 2.00

Premium Bar

First 60 Minutes 12
Each additional 30 minutes 6
Each additional 15 minutes 3

soft drink*
sparkling water
fruit juice
non alcoholic beer
domestic bottled beer
premium bottled beer
domestic draft beer
premium draft beer
hard seltzer
house wine
premium wine
well liquor
well cocktails
call liquor
call cocktails

*Add a Soda Package, unlimited soda during event 2.00

Host Bar Per Person Options

All beverages consumed are paid by the host & are based on consecutive hours of service. One bartender will be scheduled per every 75 - 100 guests.

Basic Bars Packages

Bar A

First 60 Minutes 8
Each additional 30 minutes 4
Each additional 15 minutes 2

soft drink*
sparkling water
fruit juice
non alcoholic beer
domestic bottled beer
premium bottled beer
domestic draft beer
premium draft beer
hard seltzer
house wine
premium wine

*Add a Soda Package, unlimited soda during event 2.00

Bar B

soft drink*
sparkling water
fruit juice
non alcoholic beer
domestic draft beer
house wine
well liquor

*Add a Soda Package, unlimited soda during event 2.00

Additional Bar Options

Cash Bar

All beverages consumed are paid in cash by the individual. One bartender will be scheduled per every 125 - 150 guests.

Signature Drinks

Customize your event with a unique, signature cocktail or martini specially crafted for your event. Please inquire with your Catering Sales Representative.

Wine List

Wine pairings & pricing to compliment your selected menu are available upon request.



Bar Products

Domestic Bottle Beer

Bud Light, Coors Light, Michelob Golden Light, Michelob Ultra,
Pabst Blue Ribbon, Coors Edge NA 5.00

Can Seltzer & Cocktails

White Claw, High Noon 6.00

Super Premium Bottle & Can Beer

Corona, Angry Orchard, Lagunitas IPA, Deschutes (seasonal)
Leinenkugel's (seasonal), Guinness 7.00

Domestic 16 oz Draft Beer

Coors Light, Michelob Golden Light 5.00

Premium 16 oz Draft Beer

Kona Big Wave, Blue Moon 6.00

Super Premium 16 oz Draft Beer

Summit EPA, Surly Furious 7.00

House White Wine by the Glass

Canyon Road, Chardonnay 6.50
Canyon Road, Pinot Grigio 6.50
Canyon Road, White Zinfandel 6.50
Canyon Road, Moscato 6.50

House Red Wine by the Glass

Canyon Road, Cabernet 6.50
Canyon Road, Pinot Nior 6.50
Canyon Road, Merlot 6.50

Premium White Wine by the Glass

Nobilo, Sauvignon Blanc 8.50
Maryhill, Riesling 8.50
Kendall Jackson, Chardonnay 10.00

Premium Red Wine by the Glass

Josh Cellars, "Craftsman Collection" Cabernet 9.00
Joel Gott, Palisades, Red Blend 10.00
Francis Coppola, "Diamond" Cabernet 11.00
La Crema, Pinot Noir 12.50

Sparkling by the Glass

Wycliff Brut 7.00
La Marca, Prosecco 9.50

Well Spirits

New Amsterdam Vodka 5.00
New Amsterdam Gin 5.00
Windsor Canadian Whiskey 5.00
Cruzan Rum 5.00
Campo Bravo Tequila 5.00
Christian Brothers Brandy 5.00
Jim Beam Bourbon 5.00
E&J Brandy 5.00
Highland Queen Blended Scotch Whisky 5.00

Call Spirits

Absolut Vodka 6.00
Absolut Citron Vodka 6.00
Absolut Vanilia Vodka 6.00
Stoli Vodka 6.00
Stoli Raz Vodka 6.00
Tito's Vodka 6.00
Tanqueray Gin 6.00
Beefeater Gin 6.00
Canadian Club Whisky 6.00
Seagrams 7 Blended Whiskey 6.00
Southern Comfort Whiskey 6.00
Dewar's Scotch Whisky 6.00
J&B Scotch Whisky 6.00
Bacardi Rum 6.00
Bacardi Limón Rum 6.00
Malibu Rum 6.00
Captain Morgan Spiced Rum 6.00
Johnnie Walker Red Scotch Whiskey 6.00

Premium Spirits

Ketel One Vodka 7.50
Bombay Sapphire Gin 7.50
Jack Daniel's Whiskey 7.50
Jameson Irish Whiskey 7.50
Crown Royal Whisky 7.50
Crown Royal Apple Whiskey 7.50
Johnnie Walker Black Scotch Whiskey 8.00
Kahlúa Liqueur 8.00
Baileys Irish Cream Liqueur 8.00
Amaretto Disaronno Liqueur 8.00
Maker's Mark Bourbon 8.50
Grey Goose Vodka 8.50
Hendrick's Gin 9.00
Maker's Mark Bourbon 46 10.00



Bar Products

Soft Drinks

Coke	3.00
Diet Coke	3.00
Sprite	3.00
Sprite Zero	3.00
Mr Pibb	3.00
Barqs Root Beer	3.00
Fanta Orange	3.00
Mellow Yellow	3.00
Lemonade	3.00
Ginger Ale	3.00
LaCroix Sparkling Water	3.50
Red Bull & Sugar Free Red Bull	5.00
Ginger Beer	5.00

Fruit Juice

Orange Juice	4.00
Cranberry Juice	4.00
Grapefruit Juice	4.00
Pineapple Juice	4.00

Kegs*

Coors Light	450
Grain Belt Nordeast	450
Michelob Golden Draft Light	450
Lagunitas Seasonal	600
Kona Big Wave	600
War Pigs	600
Lift Bridge Seasonal	700
Summit EPA	700
Surly Furious	700
Stella Artois	700
Lupulin Seasonal	700

*Additional options upon request.

Wine List

Sparkling

House Sparkling, Brut	24
La Marca, Prosecco, IT	36

White

Canyon Road, Chardonnay	24
Canyon Road, Pinot Grigio	24
Canyon Road, White Zinfandel	24
Canyon Road, Moscato	24
Nobilo, Sauvignon Blanc, NZ	32
Maryhill, Riesling	32
Kendall Jackson VR, Chardonnay, CA	38

Red

Canyon Road, Cabernet Sauvignon	24
Canyon Road, Pinot Noir	24
Canyon Road, Merlot	24
Josh Cellars, "Craftsman Collection" Cabernet	34
Joel Gott, Palisades, Red Blend, CA	38
Francis Coppola, "Diamond" Cabernet	42
La Crema, Pinot Noir	48

Non-Alcoholic

Sparkling

Martinelli Sparkling Apple Cider NA	18
-------------------------------------	----