



MILLENNIUM HOTELS AND RESORTS

# *Catering Menus*

## *General Banquet Information*

### *Set-Up Information*

IN THE EVENT THE CLIENT CHANGES THE MEETING ROOM SET UP AFTER THE ROOM HAS ALREADY BEEN SET THERE WILL BE A CHARGE BETWEEN \$75 & \$250 DEPENDING ON THE ASSIGNED MEETING ROOM.

### *Taxes & Service Charges*

**FOOD & BEVERAGE:** 11% SALES TAX, 3%, SODA TAX & 22% SERVICE CHARGE

**MEETING ROOM RENTAL:** 3.5% SALES TAX IF NO FOOD IS SERVED. IF FOOD IS SERVED IN CONJUNCTION WITH THE MEETING, A 13.5% SALES TAX WILL APPLY TO ROOM RENTAL

**AUDIO VISUAL:** 8% SALES TAX & 22% SERVICE CHARGE

**TAXES & SERVICE CHARGES ARE SUBJECT TO CHANGE**

### *Guarantees*

FINAL GUARANTEES ARE DUE 72 BUSINESS HOURS PRIOR TO YOUR FUNCTION. ALL FOOD & BEVERAGE MUST BE PURCHASED FROM THE HOTEL & CAN NOT BE REMOVED FROM ANY FUNCTION ROOMS.

### *Cash Bars*

IF THE GROUP HAS (49) PEOPLE OR LESS THERE IS A \$500 MINIMUM PER BAR. IF THE GROUP HAS (50) PEOPLE OR MORE, THE MINIMUM IS \$1000 PER BAR.

### *Security Guard*

IF YOUR EVENT REQUIRES A SECURITY GUARD, ONE CAN BE ORDERED THROUGH YOUR CATERING/CONFERENCE PLANNING MANAGER. THE CHARGE IS \$36 PER HOUR & WILL BE BILLED TO THE GROUP'S MASTER ACCOUNT.

### *Parking*

VALET PARKING IS AVAILABLE. PLEASE ASK YOUR CATERING/CONFERENCE PLANNING MANAGER FOR A LIST OF THE CURRENT PRICING.

### *Coat Check*

A COAT CHECK CAN BE MADE AVAILABLE FOR YOUR GUESTS AT \$150 PER ATTENDANT WITH A FOUR HOUR MAXIMUM. ANY ADDITIONAL HOURS WILL BE CHARGED AT \$40 PER HOUR.

### *Internet & Phone Lines*

HIGH SPEED INTERNET ACCESS IS \$350 PER DAY /PER MEETING ROOM FOR WIRED OR WIRELESS. IN THE EVENT THAT THE GROUP WOULD LIKE A WIRED CONNECTION IT IS \$125 FOR EACH ADDITIONAL LINE.

IN THE EVENT THAT THE GROUP REQUIRES A PHONE LINE THE CHARGE IS \$200 PER DAY & AN ADDITIONAL CHARGE FOR THE PHONE.

REGULAR TELEPHONE USAGE RATES WILL ALSO APPLY.

## *Beverages*

INTELLIGENTSIA COFFEE  
REGULAR & DECAFFEINATED

*Per Gallon*

\$90

HOT TEA

\$60

JUICE  
ORANGE, GRAPEFRUIT  
V-8 OR CRANBERRY

\$68

SOFT DRINKS  
FIJI & SAN PELLIGRINO WATERS  
SMOOTHIES  
VITAMIN WATERS  
JUICES  
RED BULL

*Per Bottle*

\$5

\$6.5

\$6

\$6

\$6

\$7

## *All Day Beverage*

MAXIMUM 8 HOURS

*Per Person*

COFFEE, SELECTION OF TEAS

\$22

SOFT DRINKS, SPARKLING & STILL WATERS

\$24

SOFT DRINKS, SPARKLING & STILL WATERS  
COFFEE, SELECTION OF TEAS

\$38

## *Half Day Beverage*

MAXIMUM 4 HOURS

COFFEE, SELECTION OF TEAS

\$14

SOFT DRINKS, SPARKLING & STILL WATERS

\$16

SOFT DRINKS, SPARKLING & STILL WATERS  
COFFEE, SELECTION OF TEAS

\$22

## *Enhanced Water Setting* (MINIMUM OF 25)

BASED ON AN HOUR OF SERVICE

\$10

COLD FILTERED WATER INFUSED WITH THE FOLLOWING:  
LEMON, LIME & ORANGE

WATERMELON & MINT

APPLE & CINNAMON

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MILLENNIUM KNICKERBOCKER HOTEL

1/2011

KINDLY ADD 22% SERVICE CHARGE & 11% SALES TAX TO ALL ITEMS. SUBJECT TO CHANGE.

MENU PRICES WILL BE CONFIRMED 90 DAYS PRIOR TO YOUR FUNCTION

2

<i>Morning Break Food Selections</i>	<i>Per Dozen</i>
<i>Morning Pastries</i>	\$48
MUFFINS, CROISSANTS, DANISH & BAGELS FRUIT PRESERVE, SWEET BUTTER CREAM CHEESE	
<i>Breakfast Breads</i>	\$50
CRANBERRY, BANANA NUT, DATE NUT ZUCCHINI & PUMPKIN(SEASONAL)	
<i>Eggs</i>	\$38
ORGANIC, HARD-BOILED, SHELLED	
<i>Coffee Cake</i>	\$50
RASPBERRY, CHERRY, CHEESE & APPLE	
	<i>Per Item</i>
<i>Yogurt</i>	\$5.5
VARIETAL, GRANOLA	
<i>Cereals</i>	\$5.5
VARIETAL, SKIM & 2% MILK	
<i>Whole Fruit</i>	\$4
APPLES, BANANAS, ORANGES & PEARS	
<i>Bars</i>	\$4.5
GRANOLA, CEREAL, ODWALLA PROTEIN	
	<i>Per Person</i>
<i>Steel Cut Oats</i>	\$9
SCENTED WITH CINNAMON SERVED WITH BROWN SUGAR DRIED FRUIT SKIM & 2% MILK	
<i>Lox + Bagels</i>	\$16
NORWEGIAN SMOKED SALMON CREAM CHEESE, ONIONS, TOMATOES CAPERS, CHOPPED EGGS, MINI BAGELS	
<i>Cured Meats + Cheeses</i>	\$12
PROSCIUTTO, CAPICOLA, MORTADELLA DANISH HAVARTI, NORWEGIAN JARLSBERG ITALIAN FONTINA, FRENCH BRIE BAVARIAN DARK RYE, FRENCH BREAD	

## *Afternoon Break Food Selections*

### *Individual Snacks*

KETTLE CHIPS, POPCORN, PRETZELS  
MISS VICKIES GOURMET VARIETAL  
MRS. MAY'S NATURALS

*Per Item*

\$5.5

### *Bars*

CANDY ASSORTMENT

\$4.5

*Per Dogen*

### *Soft Pretzels*

CHEDDAR CHEESE SAUCE  
WHOLE GRAIN MUSTARD

\$48

### *Cupcakes*

VARIETAL, BUTTERCREAM FROSTING

\$52

### *Cookies*

CHOCOLATE CHIP, OATMEAL RAISIN  
PEANUT BUTTER, DOUBLE CHOCOLATE CHIP  
SNICKERDOODLE

\$48

### *Brownies*

FUDGE, CARAMEL, PEANUT BUTTER

\$50

### *Dessert Bars*

TAFFY APPLE, LEMON, SEVEN LAYER  
RASPBERRY CRUMBLE, KEY LIME, PECAN PIE

\$52

### *Nutritional Bars*

FLAX SEED WITH PEANUT BUTTER  
SIMPLY FIG BARS

\$50

### *Sugar Free Desserts*

CHOCOLATE BROWNIES  
LEMON COOLER BARS

\$50

*Per Person*

### *Tortilla Chips*

TRI-COLOR, GUACAMOLE  
HOMEMADE TOMATO SALSA

\$8

### *Mixed Nuts*

\$6.5

### *Fruit*

SLICED, SEASONAL  
HONEY ORANGE YOGURT

\$7

## *la Carte Seasonal Options*

		<i>Per Dozen</i>
<i>Winter</i>	<i>Cranberry Orange Crumble Bars</i> CRANBERRY FILLING WITH A HINT OF ORANGE FLAVORING ON A BUTTER CRUMBLE CRUST	\$50
	<i>White Chocolate Cranberry Blondie</i> CHUNKS OF WHITE CHOCOLATE, DRIED TART CRANBERRIES	\$50
<i>Spring</i>	<i>Shamrock or Easter Egg Sugar Cookies</i> DECORATED WITH WHITE CHOCOLATE & ROYAL ICING	\$42
<i>Summer</i>	<i>Ice Cream Bars</i>	\$48
<i>Fall</i>	<i>Spicy Pumpkin Crumble Bar</i> BUTTER CRUST TOPPED WITH A SPICY PUMPKIN PIE FILLING TOPPED WITH BUTTERY CRUMBS	\$50
	<i>Taffy Apple Crunch Bars</i> HOMEMADE APPLE PIE FILLING WITH AN ALL BUTTER & TAFFY CRUMB TOPPING	\$50
		<i>Per Person</i>
<i>Winter</i>	<i>Dried Cranberry + Toasted Cashew Mix</i>	\$7
<i>Spring</i>	<i>Assorted Jelly Beans, Spiced Almonds</i>	\$7
<i>Summer</i>	<i>Frozen Red + Green Grapes, Chocolate Bananas</i>	\$7
<i>Fall</i>	<i>Assorted Baby Apples, Honey Roasted Peanuts</i>	\$7

## Coffee Breaks

BASED ON AN HOUR & A HALF OF SERVICE  
INCLUDES COFFEE & SELECTION OF TEAS

### Simple

\$24

CHOICE OF 2 JUICES: ORANGE, GRAPEFRUIT, V-8, CRANBERRY JUICES  
PEARS, BANANAS  
MUFFINS, CROISSANTS, DANISH  
FRUIT PRESERVES, HONEY, SWEET BUTTER

### Traditional

\$27

CHOICE OF 3 JUICES: ORANGE, GRAPEFRUIT, V-8, CRANBERRY JUICES  
SEASONAL MINTED CUBED CUT FRUIT  
MUFFINS, CROISSANTS, DANISH, BAGELS  
FRUIT PRESERVES, SWEET BUTTER, CREAM CHEESE  
FLAVORED INDIVIDUAL YOGURTS WITH GRANOLA

### Healthy

\$32

V-8, ORANGE, GRAPEFRUIT, CRANBERRY JUICES  
ICE COLD SKIM MILK  
FRUIT SALAD TOSSED WITH FRESH CHOPPED MINT, LIME JUICE  
SEASONAL BERRIES, DRIED APPLE RINGS  
FLAX SEED WITH PEANUT BUTTER & SIMPLY FIG NUTRITION BARS  
FLAVORED INDIVIDUAL YOGURTS WITH GRANOLA  
STEEL CUT OATMEAL WITH ORGANIC HONEY, SUGAR IN THE RAW  
WHOLE WHEAT ENGLISH MUFFINS, MORNING GLORY & LOW FAT BLUEBERRY MUFFINS  
LOW FAT CREAM CHEESE, COTTAGE CHEESE, ORGANIC PEANUT BUTTER

## Eggcetra Enhancers

*Per Item*

### Ham & Artichoke Strata (SERVES 8 PEOPLE)

\$40

CUBED HONEY HAM, ARTICHOKE HEARTS, ONION, FARM FRESH EGGS  
GRUYÈRE CHEESE, CREAM, FRENCH BREAD

### Frittata (SERVES 8 PEOPLE)

\$38

FLUFFY WHIPPED EGGS SURROUNDING SPICED POTATOES  
CARAMELIZED ONIONS, CHORIZO SAUSAGE, MONTEREY JACK CHEESE

## *Plated Breakfast*

INCLUDES REGULAR & DECAFFEINATED COFFEE & SELECTION OF TEAS

### *Starter*

#### *Juices* (CHOOSE TWO)

ORANGE  
CRANBERRY  
GRAPEFRUIT  
V-8

### *Entrée*

SERVED AT THE TABLE, BASKET OF MINI BLUEBERRY MUFFINS & SWEET BUTTER

#### *Eggs*

**\$28**

SCRAMBLED EGGS FINISHED WITH SHARP CHEDDAR CHEESE  
BROWN SUGAR CURED BACON, HASH-BROWNEED POTATOES  
HONEY ORANGE HONEYDEW CUP

#### *French Toast*

**\$29**

ORANGE PECAN POUND CAKE FRENCH TOAST  
WHIPPED BUTTER, HOT MAPLE SYRUP  
MAPLE SAUSAGE LINKS & VANILLA BEAN PINEAPPLE CUP

#### *Omelet*

**\$31**

EGGS WHIPPED WITH MUSHROOMS, SPINACH  
GRAPE TOMATOES, VERMONT WHITE CHEDDAR CHEESE  
ROESTI POTATOES  
DRIED CHERRY POMEGRANATE CANTALOUPE CUP

#### *Eggs Benedict*

**\$32**

TWO POACHED EGGS, CANADIAN BACON, ENGLISH MUFFIN  
HOLLANDAISE SAUCE SERVED TABLESIDE  
ROSEMARY RED SKINNED ROASTED POTATOES  
MOJITO STRAWBERRY WATERMELON CUP

~EGG BEATERS CAN BE SUBSTITUTED FOR ANY BREAKFAST~

## *Breakfast Buffets* (25 GUEST MINIMUM)

INCLUDES COFFEE & SELECTION OF TEAS

### *Walton*

\$30

ORANGE, CRANBERRY JUICES  
CROISSANTS, DANISH, BAGELS  
SWEET BUTTER, FRUIT PRESERVES, CREAM CHEESE  
SWEET RIPE PINEAPPLE & CANTALOUPE CUBES  
GRANOLA WITH DRIED CRANBERRIES, SKIM & 2% MILK  
SCRAMBLED EGGS WITH RED & GREEN BELL PEPPER, CHEDDAR CHEESE

### *Rush*

\$33

ORANGE, GRAPEFRUIT JUICES  
MUFFINS, CROISSANTS, DANISH  
FRUIT PRESERVES, HONEY, SWEET BUTTER  
INDIVIDUAL CEREALS, SKIM & 2% MILK  
SEASONAL FRUIT WEDGES  
FARM FRESH SCRAMBLED EGGS  
BROWN SUGAR CURED BACON, MAPLE SYRUP SAUSAGE LINKS  
RED SKINNED POTATOES O'BRIEN

### *Michigan*

\$35

ORANGE, GRAPEFRUIT, CRANBERRY JUICES  
MUFFINS, CROISSANTS, DANISH, PLAIN & WHEAT BAGELS  
FRUIT PRESERVES, HONEY, CREAM CHEESE, SWEET BUTTER  
VANILLA BEAN PINEAPPLE WEDGES & HONEY ORANGE INFUSED CANTALOUPE  
FLAVORED INDIVIDUAL YOGURTS WITH GRANOLA  
INDIVIDUAL CEREALS, SKIM & 2% MILK  
THICK CINNAMON RAISIN CHALLAH FRENCH TOAST  
WARM MAPLE SYRUP  
FARM FRESH SCRAMBLED EGGS  
BROWN SUGAR CURED BACON, MAPLE SYRUP SAUSAGE LINKS  
SAUTÉED MORNING POTATOES

### *Lakeshore*

\$39

ORANGE, V-8, CRANBERRY, GRAPEFRUIT JUICES  
MOJITO STRAWBERRY & WATERMELON WEDGES  
CRANBERRY & BANANA NUT BREADS, CROISSANTS, BAGELS  
FRUIT PRESERVES, HONEY, SWEET BUTTER, CREAM CHEESE  
INDIVIDUAL CEREALS, SKIM & 2% MILK  
FLAVORED INDIVIDUAL YOGURTS WITH GRANOLA, DRIED FRUIT  
OATMEAL, LIGHT BROWN SUGAR & STRAWBERRIES  
LEMON RICOTTA BLUEBERRY PANCAKES  
WARM MAPLE SYRUP  
FRENCH STYLE SCRAMBLED EGGS FINISHED WITH CREAM  
THICK SLICED GRIDDLED HAM, BROWN SUGAR CURED BACON  
ROSEMARY RED SKINNED ROASTED POTATOES

**ADD SMOKED SALMON DISPLAY AT \$8**

**A LABOR CHARGE OF \$125 WILL BE APPLIED FOR GROUPS OF 25 PEOPLE OR LESS**

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**MILLENNIUM KNICKERBOCKER HOTEL**

1/2011

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MENU PRICES WILL BE CONFIRMED 90 DAYS PRIOR TO YOUR FUNCTION

8

## *Breakfast Enhancements*

<i>Stations</i>	<i>Per Person</i>
<i>Omelet</i> * SWEET PEPPERS, GRAPE TOMATOES SALSA, ONIONS, PORTOBELLO MUSHROOMS VIRGINIA HAM, BACON, CHIVES, SPINACH ARTICHOKES, CHEDDAR CHEESE & FETA CHEESE	\$14
<i>Breakfast Testada</i> * CORN TORTILLAS TOPPED WITH SCRAMBLED EGGS SPICY CHORIZO, AVOCADOS, REFRIED BEANS PEPPER JACK CHEESE, SAUTÉED PEPPERS & ONIONS HOMEMADE SALSA, SOUR CREAM	\$12
<i>Waffles</i> * BELGIAN WAFFLES, WHIPPED BUTTER, WARM MAPLE SYRUP TOASTED PECANS, SWEETENED CRÈME FRAÎCHE CARMALIZED BANANAS, WHIPPED CREAM	\$14
<i>Pancake</i> * ORANGE GRANOLA PANCAKES STRAWBERRY RICOTTA PANCAKES TRADITIONAL BUTTERMILK PANCAKES WHIPPED BUTTER, WARM MAPLE SYRUP BLUEBERRIES, CHOCOLATE CHIPS, BANANAS	\$14
<i>Sandwiches</i> (MINIMUM OF 12)	<i>Per Item</i>
<i>Traditional</i> TOASTED ENGLISH MUFFIN, EGGS SCRAMBLED WHITE CHEDDAR CHEESE, VIRGINIA HAM	\$5.5
<i>Burritos</i> FLOUR TORTILLAS, EGGS SCRAMBLED, CHORIZO QUESO FRESCO, AVOCADOS, ROASTED CORN CILANTRO, SOUR CREAM	\$6
<i>Vegetable</i> SPINACH TORTILLA, SCRAMBLED EGG WHITES GRILLED ASPARAGUS, WILTED SPINACH WHITE CHEDDAR CHEESE	\$6.5
<i>Italian</i> CIABATTA ROLL, EGGS SCRAMBLED, PEPPERONI FRESH MOZZARELLA, BALSAMIC DRESSED GREENS	\$6.5

\*REQUIRES AN ATTENDANT AT \$100 EACH (1 ATTENDANT PER 50 GUESTS)  
BASED ON AN HOUR & A HALF OF SERVICE

## *All Day Breaks*

### *The Magnificent Mile*

**\$48**

#### *Morning Service*

ORANGE, GRAPEFRUIT, CRANBERRY JUICES  
CUBED WATERMELON, HONEYDEW  
MUFFINS, CROISSANTS, PLAIN & WHEAT BAGELS  
FRUIT PRESERVES, HONEY, CREAM CHEESE, SWEET BUTTER  
COFFEE, SELECTION OF TEAS

**ADD SCRAMBLED EGGS, HASH BROWNED POTATOES AT \$8**

#### *Mid-Morning Service*

SOFT DRINKS, STILL & SPARKLING BOTTLED WATERS  
COFFEE, SELECTION OF TEAS

#### *Afternoon Service*

SEASONAL APPLES, SWEET RIPE BANANAS  
TAFFY APPLE CRUNCH, RASPBERRY CRUMBLE, SEVEN LAYER DESSERT BARS  
CHOCOLATE CARAMEL BROWNIES  
SOFT DRINKS, STILL & SPARKLING BOTTLED WATERS, ICED TEA  
COFFEE, SELECTION OF TEAS

### *The Loop*

**\$64**

#### *Morning Service*

ORANGE, GRAPEFRUIT, CRANBERRY JUICES  
WEDGES OF CANTALOUPE, PINEAPPLE  
MUFFINS CROISSANTS, DANISH, PLAIN & WHEAT BAGELS  
FRUIT PRESERVES, HONEY, CREAM CHEESE, SWEET BUTTER  
FLAVORED INDIVIDUAL YOGURTS WITH GRANOLA  
OATMEAL WITH DRIED FRUITS, BROWN SUGAR  
SKIM, 2% MILK  
FARM FRESH SCRAMBLED EGGS  
ROASTED RED POTATOES  
BROWN SUGAR CURED BACON  
COFFEE, SELECTION OF TEAS

#### *Mid-Morning Service*

SEASONAL APPLES, SWEET RIPE BANANAS  
SOFT DRINKS, STILL & SPARKLING BOTTLED WATERS  
COFFEE, SELECTION OF TEAS

#### *Afternoon Service*

SPINACH ARTICHOKE DIP, TRI COLOR TORTILLA CHIPS  
SOFT PRETZELS, JALAPEÑO CHEESE SAUCE, WHOLE GRAIN MUSTARD  
CANDY BARS  
SOFT DRINKS, STILL & SPARKLING BOTTLED WATERS, FLAVORED ICED TEA  
COFFEE, SELECTION OF TEAS

## *All Day Breaks with Lunch*

### *Lincoln Park*

\$92

#### *Morning Service*

ORANGE, GRAPEFRUIT, CRANBERRY JUICES  
CRANBERRY, BANANA NUT, ZUCCHINI BREADS  
FRUIT PRESERVES, SWEET BUTTER  
CUBED WATERMELON, HONEYDEW, STRAWBERRIES  
FLAVORED INDIVIDUAL YOGURTS WITH GRANOLA, DRIED FRUIT  
COFFEE, SELECTION OF TEAS

**ADD SCRAMBLED EGGS, HASH BROWNE POTATOES AT \$8**

#### *Mid-Morning Service*

SOFT DRINKS, STILL & SPARKLING BOTTLED WATERS  
COFFEE, SELECTION OF TEAS

#### *Lunch Buffet*

CAESAR SALAD WITH HERB-GARLIC CROUTONS, SHAVED PARMESAN CHEESE

CHICKEN MILANESE WITH FRESH TOMATO-BASIL RELISH  
SWEET GRILLED ITALIAN SAUSAGE WITH PEPPERS & ONIONS  
WILD MUSHROOM RAVIOLI IN A MUSHROOM-MARSALA JUS

STEAMED BROCCOLI WITH BATONS OF ZUCCHINI, YELLOW SQUASH, FRESH HERBS

TIRAMISU

ICED TEA WITH LEMON

#### *Afternoon Break*

SEASONAL GRAPES, BANANAS  
PECAN SQUARES, CHOCOLATE CHIP CHEESECAKE SQUARES  
MILK CHUGS; 2%, SKIM & CHOCOLATE  
SOFT DRINKS  
COFFEE, SELECTION OF TEAS

## *All Day Breaks with Lunch*

### *Wicker Park*

\$88

#### *Morning Service*

ORANGE, GRAPEFRUIT, CRANBERRY JUICES  
MUFFINS, CROISSANTS, DANISH  
FRUIT PRESERVES, SWEET BUTTER  
PINEAPPLE, CANTALOUPE, BLUEBERRIES  
COFFEE, SELECTION OF TEAS

**ADD SCRAMBLED EGGS, HASH BROWNE POTATOES AT \$8**

#### *Mid-Morning Service*

SOFT DRINKS, STILL & SPARKLING BOTTLED WATERS  
COFFEE, SELECTION OF TEAS

#### *Lunch Buffet*

ASSORTMENT OF GOURMET SANDWICHES:

RARE ROAST BEEF, MUENSTER CHEESE, RED ONION, LEAF LETTUCE, TOMATO  
HORSERADISH AIOLI ON BAKED CIABATTA BUN

GRILLED EGGPLANT, SUN DRIED TOMATOES, FRESH BASIL, ITALIAN PARSLEY  
HERBED MONTRACHET SPREAD ON A TOMATO FOCACCIA ROLL

ROSEMARY, DIJON MARINATED CHILLED, GRILLED CHICKEN BREAST, SWISS CHEESE  
HERB ROASTED RED ONION, AVOCADO, TOMATO, GREEN LEAF LETTUCE  
WHOLE GRAIN MUSTARD, SUN DRIED TOMATO AIOLI ON FRENCH BAGUETTE

TERRA CHIPS, COUNTRY POTATO SALAD

ELI'S CHOCOLATE CHIP CHEESECAKE

ICED TEA WITH LEMON

#### *Afternoon Break*

ORANGES, PEARS  
MRS. MAY'S NATURAL SNACKS, RICE KRISPIE TREATS  
SOFT DRINKS, STILL & SPARKLING BOTTLED WATERS  
COFFEE, SELECTION OF TEAS

## *Theme Breaks*

BASED ON AN HOUR OF SERVICE

### *Penny Candy*

\$11

JARS OF ASSORTED PENNY CANDIES:  
GUMMI BEARS, SKITTLES, CHOCOLATE COVERED RAISINS  
PEANUT M&MS, TOOTSIE ROLL POPS  
SOFT DRINKS, BOTTLED WATERS, ICED TEA

### *Chocolate Indulgence*

\$14

CHOCOLATE CHIP COOKIES  
HAND-MADE CHOCOLATE DIPPED STRAWBERRIES  
CHOCOLATE CARAMEL BROWNIES, CHOCOLATE COVERED RAISINS  
MILK CHUGS; 2% & CHOCOLATE MILK  
HOT CHOCOLATE, CINNAMON STICKS, WHIPPED CREAM

### *Au Naturel*

\$16

ORGANIC GRANNY SMITH & RED DELICIOUS APPLES, ORGANIC BANANAS  
MRS. MAY'S NATURAL SNACKS: CASHEW CRUNCH & POM-RASPBERRY CRUNCH  
ODWALLA SNACK BARS  
ORGANIC BOTTLED ICED TEA, WATER

### *After School Snacks*

\$13

JUMBO CHOCOLATE & VANILLA CUPCAKES WITH BUTTER CREAM FROSTING  
BOWLS OF YUKON GOLD POTATO CHIPS WITH FRENCH ONION DIP  
MILK CHUGS; 2% & CHOCOLATE MILK  
SOFT DRINKS

### *State Fair*

\$16

MINI CORN DOGS WITH YELLOW MUSTARD & KETCHUP FOR DIPPING  
NACHOS WITH PICKLED JALAPEÑOS & CHEESE SAUCE  
FUNNEL CAKE WITH POWDERED SUGAR  
BOTTLES OF GOOSE ISLAND ORANGE SODA & ROOT BEER  
SOFT DRINKS

### *Power*

\$12

BUILD YOUR OWN TRAIL MIX: GRANOLA, CASHEWS, WALNUTS, ALMONDS  
PECANS, M&MS, DRIED CHERRIES & CRANBERRIES, CHOCOLATE COVERED  
RAISINS, SUNFLOWER SEEDS  
BOTTLED WATERS

### *Sports*

\$15

MINI BEEF HOT DOGS  
MUSTARD, PICKLE RELISH, TOMATOES, SPORT PEPPERS, ONIONS  
KOSHER DILL PICKLES, CELERY SALT  
HONEY ROASTED PEANUTS, ICE CREAM BAR ASSORTMENT  
GOOSE ISLAND ROOT BEER, SOFT DRINKS  
**ADD: GOOSE ISLAND BEER AT \$5.5 EACH**

## *Seasonal Breaks*

BASED ON AN HOUR OF SERVICE

<i>Winter</i>	<i>Winter Wonderland</i>	\$15
	CRANBERRY ORANGE CRUMBLE BARS WHITE CHOCOLATE CRANBERRY BLONDIES BOWLS OF DRIED CRANBERRIES & CASHEWS EGG NOG HOT CHOCOLATE, CINNAMON STICKS, WHIPPED CREAM	
<i>Spring</i>	<i>Spring Break</i>	\$15
	DECORATED SUGAR COOKIES, SAVORY SPICED ALMONDS ASSORTED JELLY BEANS, LEMON BARS, PEARS SELECTION OF TEAS WITH LEMON WEDGES, HONEY, ALMOND SYRUP WHITE NON-ALCOHOLIC SANGRIA	
<i>Summer</i>	<i>Summer Vacation</i>	\$15
	FROZEN GRAPES, CHOCOLATE DIPPED BANANAS, ICE CREAM BARS LEMONADE, MANGO TANGO ODWALLA SMOOTHIES	
<i>Fall</i>	<i>Fall Harvest</i>	\$15
	SPICY PUMPKIN CRUMBLE BARS, TAFFY APPLE CRUNCH BARS BABY APPLES, HONEY ROASTED PEANUTS HOT APPLE CIDER, CINNAMON STICKS MULLED SPICED NON-ALCOHOLIC RED WINE	

## *Lunch Buffets*

INCLUDES COFFEE, SELECTION OF TEAS & ICED TEA

### *Gourmet Sandwich*

\$46

ROASTED RED PEPPER & BOURSIN BISQUE

ROMAINE LETTUCE, PEPPERONCINI  
SHAVED RED ONION, HERBED CROUTONS, CRUMBLED BLUE CHEESE  
CHOPPED CRISPY BACON, GRAPE TOMATOES  
CREAMY BLUE CHEESE DRESSING & RED WINE VINAIGRETTE

THREE BEAN SALAD  
GREEN BEANS, KIDNEY BEANS & GARBANZO BEANS, HERB VINAIGRETTE

ROASTED TURKEY BREAST, LEAF LETTUCE, BEEFSTEAK TOMATOES  
CITRUS CRANBERRY AIOLI ON SOURDOUGH BAGUETTE

PEPPER ROASTED SKIRT STEAK, SMOKED CHEDDAR CHEESE  
ROMAINE LETTUCE, BEEFSTEAK TOMATO  
CHIPOTLE AIOLI ON PRETZEL ROLL

BALSAMIC GRILLED EGGPLANT, ROASTED RED PEPPERS  
FRESH MOZZARELLA, ROMA TOMATOES, ARUGULA  
ITALIAN COUNTRY OLIVE BAGUETTE

ALBACORE TUNA SALAD: RED ONION, RED & GREEN BELL PEPPER  
CREAMY MAYONNAISE, DIJON MUSTARD WITH LEAF LETTUCE, BEEFSTEAK TOMATO  
SEEDED WHOLE WHEAT ROLL

FLOURLESS CHOCOLATE DECADENCE CAKE

### *Ultimate Salad Bar*

\$48

SOUP DU JOUR

TRADITIONAL CAESAR SALAD: ROMAINE LETTUCE  
SHAVED PARMESAN CHEESE, HOMEMADE HERBED CROUTONS  
CREAMY CAESAR DRESSING

**CREATE YOUR OWN MIXED FIELD GREEN SALAD WITH THE FOLLOWING:**  
GRAPE TOMATOES, ROSEMARY ROASTED RED ONION SLICES, CUCUMBERS  
PORTOBELLO MUSHROOMS, ROASTED CORN, JULIENNE CARROTS  
TOASTED SUNFLOWER SEEDS, WALNUTS, DRIED CRANBERRIES  
DICED HAM, CRUMBLED BACON, GRILLED HERBED CHICKEN STRIPS  
BLUE CHEESE CRUMBLES, CHEDDAR & MONTEREY JACK CHEESES  
SELECTION OF HOMEMADE DRESSINGS

ROASTED RED PEPPER TUNA SALAD, PECAN CHICKEN SALAD

CHEF'S BREAD BASKET

LEMON TARTS

**A LABOR CHARGE OF \$125 WILL BE APPLIED FOR GROUPS OF 25 PEOPLE OR LESS**

## *Lunch Buffets*

INCLUDES COFFEE, SELECTION OF TEAS & ICED TEA

### *Delicatessen*

**\$44**

SOUP DU JOUR

BABY MIXED GREENS, DRIED CRANBERRIES, FETA CHEESE, GLAZED WALNUTS  
BALSAMIC VINAIGRETTE

SMOKED BREAST OF TURKEY, HONEY BAKED HAM  
RARE ROAST BEEF, GENOA SALAMI

CHEDDAR, PROVOLONE & SWISS CHEESES

LEAF LETTUCE, BEEFSTEAK TOMATOES, RED ONIONS, DILL PICKLES

BREAD BASKET: PRETZEL ROLLS, MINI TOMATO FOCACCIA, SELECTION OF SLICED BREADS

LEMON-DILL TUNA SALAD

COUNTRY POTATO SALAD

MISS VICKIES GOURMET SMOKEHOUSE BBQ, SEA SALT & VINEGAR POTATO CHIPS

LEMON BERRY DELIGHT CAKE

### *Taste of Chicago*

**\$46**

GREEK SALAD: CRISP ROMAINE & ICEBERG LETTUCE, TOMATOES  
RED ONIONS, FETA CHEESE, CUCUMBERS, AEGEAN VINAIGRETTE

ITALIAN BEEF, SWEET PEPPERS & ONIONS, FRENCH ROLLS

CHICKEN VESUVIO, LEMON-WHITE WINE GARLIC SAUCE  
SWEET PEAS, ROASTED POTATO WEDGES

MINI CHICAGO DOGS-VIENNA BEEF RED HOTS, PICKLE RELISH, SPORT PEPPERS  
CELERY SALT, ONION, YELLOW MUSTARD, TOMATO  
PICKLE WEDGES, STEAMED POPPYSEED BUNS

HERBED BISTRO FRIES

MINI CORN COBBETTES, SWEET BUTTER

ELI'S CHOCOLATE CHIP CHEESECAKE

**A LABOR CHARGE OF \$125 WILL BE APPLIED FOR GROUPS OF 25 PEOPLE OR LESS**

## *Lunch Buffets*

INCLUDES COFFEE, SELECTION OF TEAS & ICED TEA

### *Little Italy*

**\$46**

PASTA E FAGIOLI CON SALSICCE

BABY ARUGULA, SHAVED RED ONION, FENNEL, TOASTED ALMONDS  
PECORINO ROMANO CHEESE, GRAPE TOMATOES  
FRESH SQUEEZED LEMON, EXTRA VIRGIN OLIVE OIL

BOCCONCINI MOZZARELLA, CHERRY TOMATOES, SLICED BLACK OLIVES, PESTO

SPINACH & CHEESE STUFFED TORTELLONI, ROASTED RED PEPPERS  
PORCINI MUSHROOMS, CARAMELIZED ONIONS  
ROASTED GARLIC VEGETABLE JUS

CHICKEN PUTTANESCA, RUSTIC TOMATO SAUCE, CAPERS, OLIVES

SEARED TILAPIA, CARAMELIZED FENNEL, ONION, ROASTED RED PEPPER RELISH

VESUVIO STYLE POTATOES

ASPARAGUS TIPS, PEAS, PINE NUTS WITH PARMESAN CHEESE & BASIL

CANNOLI

### *Gold Coast*

**\$50**

CREAM OF WILD MUSHROOM SOUP, SNIPPED CHIVES, MADERA WINE

BABY MIXED GREENS, PORT POACHED PEARS, CRUMBLED BLUE CHEESE  
CANDIED WALNUTS, RED WINE-DIJON VINAIGRETTE

SLICED TENDERLOIN OF BEEF, PORTOBELLO MUSHROOM SAUCE

OVEN POACHED STRIPED BASS, HERBED BUERRE BLANC

STEAMED BROCCOLINI, ASPARAGUS

YUKON GOLD WHIPPED POTATOES, BASIL BUTTER

EUROPEAN APPLE TART

**A LABOR CHARGE OF \$125 WILL BE APPLIED FOR GROUPS OF 25 PEOPLE OR LESS**

## *Lunch Buffets*

INCLUDES COFFEE, SELECTION OF TEAS & ICED TEA

### *Streeterville*

**\$52**

MINESTRONE SOUP, DITALINI PASTA, PESTO SWIRL

BABY ARUGULA, TOASTED ALMOND SLICES, STRAWBERRY SLICES  
POPPYSEED DRESSING

POTATO GNOCCHI, ROASTED RED PEPPERS, BROCCOLI  
SHAVED PARMESAN CHEESE, VODKA CREAM SAUCE

BASIL & ROSEMARY CHAR GRILLED CHICKEN BREAST  
LEMON GARLIC JUS

PETIT GRILLED FILET MIGNON, CABERNET REDUCTION DEMI GLACE

LEMON ARTICHOKE SHRIMP

CRISPY ROASTED FINGERLING POTATOES

GRILLED VEGETABLE PLANKS WITH BABY CARROTS & ASPARAGUS

BLOOD ORANGE MOUSSE CAKE

### *Pilsen*

**\$46**

SMOKED CHICKEN TORTILLA SOUP WITH AVOCADO

BABY MIXED GREENS, SPICED PUMPKIN SEEDS, GRAPE TOMATOES  
QUESO FRESCO, CHIPOTLE RANCH & CILANTRO LIME VINAIGRETTE

GRILLED ACHIOTE CHICKEN BREAST, ASADERO CHEESE CREAM SAUCE

GRILLED CARNE ASADA STEAK , CHILI POWDER, CUMIN  
LIME WEDGES & CORN TORTILLAS

TILAPIA VERACRUZANA

MEXICAN RICE

ESQUITES

HOMEMADE GUACAMOLE, SALSA , SOUR CREAM

BASKETS OF HOMEMADE TRI-COLOR TORTILLA CHIPS

DULCE DE LECHE CHEESECAKE

**A LABOR CHARGE OF \$125 WILL BE APPLIED FOR GROUPS OF 25 PEOPLE OR LESS**

## *Box Lunch Selection*

ALL BOX LUNCHES COME WITH KETTLE CHIPS, A PIECE OF WHOLE FRUIT, GIANT BROWNIE, BOTTLED WATER OR SOFT DRINK

### **CHOICE OF 3 SANDWICHES**

**\$44**

HERB ROASTED TURKEY BREAST, SMOKED CHEDDAR, SLICED CUCUMBER, TOMATO LEAF LETTUCE, WHOLE GRAIN MUSTARD ON PRETZEL ROLL

ROASTED TURKEY BREAST, LEAF LETTUCE, TOMATO, CITRUS CRANBERRY AIOLI ON A SOURDOUGH BAGUETTE

GARLIC AND HERB RUBBED SKIRT STEAK, SUN DRIED TOMATO AIOLI, ROASTED RED PEPPER SLICED PEPPER JACK CHEESE BUTTER CRUNCH LETTUCE, TOMATO ON FRENCH BAGUETTE

SLICED RARE ROAST BEEF, MUESTER CHEESE, RED ONION, HORSERADISH AIOLI LEAF LETTUCE, TOMATO ON CIABATTA ROLL

HONEY HAM WITH GRUYÈRE, SLICED APPLE, DIJONNAISE BUTTER CRUNCH LETTUCE, TOMATO ON CIABATTA ROLL

CHOP SALAD WRAP, ICEBERG & ROMAINE LETTUCE, DITALINI PASTA GRILLED CHICKEN BLUE CHEESE, CHOPPED BACON, DICED CUCUMBERS DICED TOMATOES, SUNFLOWER SEEDS, BALSAMIC VINAIGRETTE

ROSEMARY, DIJON MARINATED CHILLED GRILLED CHICKEN BREAST, SWISS CHEESE ROSEMARY ROASTED RED ONIONS, AVOCADO, TOMATO, BUTTER CRUNCH LETTUCE WHOLE GRAIN MUSTARD, SUN DRIED TOMATO AIOLI ON FRENCH BAGUETTE

GRILLED PORTOBELLO MUSHROOM, ROMA TOMATO JAM, PROVOLONE CHEESE FRIED BASIL LEAVES, GARLIC AIOLI ON TOMATO FOCACCIA

GRILLED EGGPLANT, SUN DRIED TOMATOES, FRESH BASIL, ITALIAN PARSLEY HERBED MONTRACHET ON TOMATO FOCACCIA

## *Lunch Starters*

INCLUDES SOUP OR SALAD, CHEF'S ACCOMPANIMENT OF VEGETABLE & STARCH, ASSORTED ROLLS & BUTTER, DESSERT, COFFEE, SELECTION OF TEA & ICED TEA

## *Soups*

ROASTED TOMATO BASIL BISQUE

BAKED POTATO & CHEDDAR SOUP WITH SCALLIONS

CORN CHOWDER WITH BACON

CREAM OF WILD MUSHROOM SOUP, SNIPPED CHIVES, MADERA WINE

SMOKED CHICKEN TORTILLA SOUP, AVOCADO

## *Salads*

MIXED FIELD GREENS, ROASTED GRAPE TOMATOES, GORGONZOLA  
HERB VINAIGRETTE DRESSING

CHOPPED ROMAINE & ARUGULA, CANDIED WALNUTS, GRAPE TOMATOES, BERMUDA ONION  
CHERRY BALSAMIC VINAIGRETTE

BABY GREENS, CARAMELIZED PEARS, SPICED PECANS, GOAT CHEESE  
SHERRY WALNUT VINAIGRETTE

CHOPPED ROMAINE, TOMATO WEDGE, CUCUMBER SLICE, JULIENNE CARROTS  
CHOICE OF DRESSING

## *Plated Hot Lunches*

INCLUDES SOUP OR SALAD, CHEF'S ACCOMPANIMENT OF VEGETABLE & STARCH, ASSORTED ROLLS & BUTTER, DESSERT, COFFEE, SELECTION OF TEAS & ICED TEA

<i>Beef</i>	<i>Filet</i>	\$50
	CENTER CUT FILET OF BEEF MARINATED IN SHALLOTS, BAY LEAF & HERBS, EXTRA VIRGIN OLIVE OIL CREAMY WILD MUSHROOM RAGOUT	
	<i>Arrachera</i>	\$44
	GRILLED GARLIC & CILANTRO MARINATED SLICED SKIRT STEAK SALSA VERDE	
<i>Fish</i>	<i>Mahi Mahi</i>	\$46
	CRUSTED WITH CHOPPED MACADAMIA NUTS, FRESH HERBS JALAPEÑO MINT GLAZE	
	<i>Grilled Salmon</i>	\$44
	LEMON & FENNEL MARINATED TOMATO BASIL WATER SERVED TABLESIDE	
<i>Poultry</i>	<i>French Chicken</i>	\$45
	SAUTÉED SAGE MARINATED BREAST CRISPY TRUFFLE GNOCCHI SAGE SCENTED MADIERA DEMI GLACE	
	<i>Lemon Thyme</i>	\$44
	BONELESS CHICKEN BREAST LIGHTLY FLOURED CHICKEN JUS FLAVORED WITH GRAPE TOMATOES, LEMON THYME	
<i>Vegetarian</i>	<i>Grilled Eggplant &amp; Tofu</i>	\$38
	BALSAMIC MARINATED EGGPLANT MEDALLIONS ROASTED PEPPERS, GRILLED TOFU, ZUCCHINI FRESH MOZZARELLA, ROASTED CARROT COULIS	
	<i>Roasted Garlic, Spinach &amp; Cheese Ravioli</i>	\$36
	ROASTED WILD MUSHROOMS, WILTED ARUGULA ROASTED RED PEPPER, PARMESAN CREAM SAUCE ADD SLICED ROASTED CHICKEN BREAST AT \$8	

## *Plated Chilled Lunches*

INCLUDES SOUP, ASSORTED ROLLS & BUTTER, DESSERT, COFFEE, SELECTION OF TEAS & ICED TEA

### *Grilled Chicken Caesar Salad* \$34

GRILLED & SLICED BONELESS BREAST OF CHICKEN  
ROMAINE LETTUCE, SHAVED PARMESAN CHEESE  
HOMEMADE HERBED CROUTONS, CREAMY CAESAR DRESSING

**SUBSTITUTE FIVE GRILLED SHRIMP FOR CHICKEN AT \$39**

### *Pecan Chicken Salad* \$36

CHILLED POACHED SKINLESS CHICKEN BREAST  
TOASTED PECANS, DRIED CHERRIES, CHOPPED HERBS  
CREAMY MAYONNAISE, DIJON MUSTARD  
WITH BUTTER CRUNCH LETTUCE, BEEFSTEAK TOMATO  
ON CIABATTA ROLL

ACCOMPANIED BY COUNTRY POTATO SALAD

### *Eggplant + Portabello Ciabatta* \$34

BALSAMIC MARINATED EGGPLANT MEDALLIONS  
GRILLED PORTOBELLO MUSHROOM, ARTICHOKE HEART  
ROMAINE LETTUCE, ROMA TOMATOES  
BASIL & RED PEPPER AIOLI ON CIABATTA ROLL

ACCOMPANIED BY SEASONAL FRUIT SALAD

### *Lemon Tuna Pita Pocket* \$36

ALBACORE TUNA, RED ONION, CELERY, RED PEPPERS  
WHOLE GRAIN MUSTARD, FRESH SQUEEZED LEMON JUICE  
CREAMY MAYONNAISE IN A PITA POCKET

ACCOMPANIED BY A SALAD OF BABY MIXED GREENS, CUCUMBER  
GRAPE TOMATO, BALSAMIC VINAIGRETTE

## *Lunch Desserts*

### *Turtle Chocolate Lava Cake*

INDIVIDUAL, RICH DARK CHOCOLATE CAKE, SWEET CARAMEL  
TOPPED WITH PECANS, SERVED WARM

### *Apple Crumb Tart*

RICH BUTTER CRUST, GRANNY SMITH APPLE FILLING  
SWEET BUTTERY CRUMBLE TOPPING

### *Banana Truffle Torte*

MOIST BANANA CAKE, SWEETENED CREAM CHEESE, CHOCOLATE GANACHE  
WHITE & DARK CHOCOLATE SHAVINGS

### *Lemon Tart*

INDIVIDUAL, RICH BUTTER CRUST, LEMON CURD, WHITE CHOCOLATE DRIZZLE

### *Tiramisu*

SWEETENED MASCARPONE CHEESE, ESPRESSO, LADY FINGERS  
COCOA, KAHLUA

### *Berry Bowl Sorbet*

CHEF'S SELECTION OF FRESH SEASON APPROPRIATE BERRIES TOPPED WITH  
A SCOOP OF WATERMELON SORBETTO

**\$5 ADDITIONAL PER PERSON**

### *Seasonal Crème Brûlée*

**\$5 ADDITIONAL PER PERSON**

**FALL:** PUMPKIN — CREAMY VANILLA BEAN CUSTARD BLENDED WITH  
CINNAMON, NUTMEG & PUMPKIN PUREE

**WINTER:** PEPPERMINT CANDY CANE — ESSENCE OF PURE PEPPERMINT  
BLENDED INTO A CREAMY CUSTARD, TINTED PINK & TOPPED WITH  
CRUSHED CANDY CANES

**SPRING:** PASSION FRUIT — THE TANGY SWEETNESS OF PASSION FRUIT  
BLENDED WITH A VANILLA BEAN CUSTARD

**SUMMER:** CHOCOLATE COVERED STRAWBERRY — SWEETNESS OF  
STRAWBERRIES ATOP DARK CHOCOLATE GANACHE IN A TRADITIONAL  
CUSTARD

## *Dinner Buffets*

INCLUDES COFFEE, SELECTION OF TEAS & ICED TEA

### *Millennium*

**\$62**

CREAM OF WILD MUSHROOM SOUP, SNIPPED CHIVES, MADEIRA WINE

BABY MIXED GREENS, PORT POACHED PEARS, CRUMBLER BLUE CHEESE  
CANDIED WALNUTS, RED WINE - DIJON VINAIGRETTE

JICAMA-WATERMELON SLAW

SLICED TENDERLOIN OF BEEF, PORTOBELLO SAUCE

OVEN POACHED STRIPED BASS, HERBED BUERRE BLANC

BASIL PESTO GRILLED CHICKEN BREAST, EGGPLANT RATATOUILLE

YUKON GOLD WHIPPED POTATOES, BASIL BUTTER

STEAMED ASPARAGUS, BABY CARROTS

LEMON RASPBERRY TART, TRUFFLE CHEESECAKE

### *Grant*

**\$64**

MINISTRONE SOUP, DITALINI PASTA, PESTO SWIRL

PANZANELLA SALAD — ARUGULA, ROASTED BUTTERNUT SQUASH  
TOASTED CROUTONS, ROASTED RED PEPPERS, RED WINE VINEGAR  
EXTRA VIRGIN OLIVE OIL

TRUFFLED GNOCCHI, PORCINI MUSHROOMS, SHAVED PARMESAN  
SERRANO HAM, CANNELLINI BEANS, TRUFFLE BUTTER

BASIL & ROSEMARY CHAR GRILLED CHICKEN BREAST  
LEMON GARLIC JUS

PETIT GRILLED FILET MIGNON, CABERNET REDUCTION DEMI GLACE

GRILLED LEMON & FENNEL MARINATED SALMON & SHRIMP

CRISPY ROASTED FINGERLING POTATOES

GRILLED VEGETABLE PLANKS WITH BABY CARROTS & ASPARAGUS

RED VELVET CAKE, APPLE PEAR FRANGIPANE TART

**A LABOR CHARGE OF \$125 WILL BE APPLIED FOR GROUPS OF 25 PEOPLE OR LESS**

## *Dinner Starters*

INCLUDES SOUP OR SALAD, CHEF'S ACCOMPANIMENT OF VEGETABLE & STARCH, ASSORTED ROLLS & BUTTER, DESSERT, COFFEE, SELECTION OF TEA & ICED TEA

### *Soups*

AVOCADO VICHYSOISE

SWEET POTATO CORN CHORIZO CHOWDER

LOBSTER BISQUE

CHICKEN LEMON GRASS CONSOMMÉ WITH SHITAKE MUSHROOMS & SCALLIONS

PUMPKIN CRAB BISQUE (SEASONAL)

### *Salads*

BIBB & BABY MIXED GREENS, SAGA BLUE CHEESE WEDGE, PORT POACHED PEAR  
CROSTINI, RED WINE-DIJON VINAIGRETTE

BIBB & FRISEE LETTUCE BUNDLES, DRIED FIG, MAYTAG BLUE CHEESE, ROASTED RED  
ONIONS, GARLIC CROSTINI, CABERNET VINAIGRETTE

BABY ARUGULA, ROASTED RED & YELLOW BEETS, CRUMBLLED GOAT CHEESE, DRIED  
CHERRIES, CRUMBLLED BACON, SHERRY WALNUT VINAIGRETTE

CHILLED POACHED LOBSTER TAIL, SLICED HARD COOKED EGG ON WATERCRESS & BABY  
SPINACH, CREAMY HERB DRESSING

**\$9 ADDITIONAL PER PERSON**

GRILLED ASPARAGUS, GRUYÈRE & GARLIC CROSTINI, ROMA TOMATO  
ROASTED SHALLOT, HERB VINAIGRETTE

**\$7 ADDITIONAL PER PERSON**

### *Appetizer Course*

#### *Duck Ravioli*

**\$12**

DUCK CONFIT, BALSAMIC GLAZED APPLES, CARAMELIZED ONIONS  
A BALSAMIC GLAZE

#### *Crab Cakes*

**\$12**

JUMBO LUMP CRAB CAKES, CHUNKY AVOCADO SALSA

#### *Lamb Medallions*

**\$10**

NEW ZEALAND LAMB MEDALLIONS, WALNUTS, HERBS  
ROSEMARY DEMI GLACE

#### *Orrechiete Pasta*

**\$8**

ROASTED VEGETABLES PASTA, EXTRA VIRGIN OLIVE OIL  
FRESH GARLIC, SHALLOTS, FRAGRANT HERB MIXTURE  
TOPPED WITH DICED ROASTED VEGETABLES

## *Plated Dinners*

INCLUDES SOUP OR SALAD, CHEF'S ACCOMPANIMENT OF VEGETABLE & STARCH, ASSORTED ROLLS & BUTTER, DESSERT, COFFEE, SELECTION OF TEAS & ICED TEA

### *Beef*

#### *Knickerbocker Filet* \$68

SEASONED & SEARED 8OZ. CENTER CUT TENDERLOIN  
SAUCE CHASSEUR

**RECOMMENDED WINE PAIRING:**  
CIGAR ZIN, CALIFORNIA 2006, \$46 PER BOTTLE

#### *Bacon Wrapped Filet* \$70

8OZ CHAR GRILLED CENTER CUT TENDERLOIN  
WRAPPED WITH BROWN SUGAR CURED BACON  
CABERNET SAUVIGNON DEMI GLACE

**RECOMMENDED WINE PAIRING:**  
NOVELTY HILL CABERNET SAUVIGNON, COLUMBIA VALLEY, 2007  
\$54 PER BOTTLE

### *Fish*

#### *Crispy Seared Halibut* \$60

8OZ. SEARED HALIBUT  
OVER A FIRE ROASTED TOMATO COULIS

**RECOMMENDED WINE PAIRING:**  
TRIMBACH PINOT GRIGIO, ALSACE, 2004, \$50 PER BOTTLE

#### *Lemon Chive Salmon* \$58

GRILLED SALMON FILLET MARINATED IN  
FRESH SQUEEZED LEMON JUICE, SNIPPED CHIVES  
MEYER LEMON GASTRIQUE

**RECOMMENDED WINE PAIRING:**  
SAN ANGELO PINOT GRIS, MONTALCINO, 2008  
\$38 PER BOTTLE

#### *Grilled Swordfish* \$60

8OZ. LINE CAUGHT SWORDFISH  
JALAPEÑO MINT GLAZE

**RECOMMENDED WINE PAIRING:**  
MARTIN CODAX ALBARIÑO, RIAS BAIXAS, 2008  
\$34 PER BOTTLE

## *Plated Dinners*

INCLUDES SOUP OR SALAD, CHEF'S ACCOMPANIMENT OF VEGETABLE & STARCH, ASSORTED ROLLS & BUTTER, DESSERT, COFFEE, SELECTION OF TEAS & ICED TEA

### *Poultry*

#### *Seared French Chicken Breast* \$57

8OZ. SKIN-ON, WING BONE-IN  
MARINATED IN DIJON MUSTARD, FRESH HERBS, GARLIC  
SAGE TOMATO CREAM

**RECOMMENDED WINE PAIRING:**

KIM CRAWFORD SAUVIGNON BLANC, NEW ZEALAND, 2008  
\$46 PER BOTTLE

#### *Wild Mushroom Chicken* \$54

8OZ BONELESS CHICKEN BREAST STUFFED WITH CREMINI  
PORTOBELLO, BUTTON & SHIITAKE MUSHROOMS, THYME  
SHALLOTS, GARLIC, GOAT & BOURSIN CHEESES, PANKO BREADCRUMBS  
SHERRY WINE DEMI GLACE

**RECOMMENDED WINE PAIRING:**

CARMEL ROAD PINOT NOIR, MONTEREY, 2007, \$38 PER BOTTLE

### *Vegetarian*

#### *Black Bean Cakes + Tofu* \$45

MASHED BLACK BEANS, FRESH CILANTRO, RED ONIONS  
GARLIC SERVED WITH CHILI GARLIC MARINATED GRILLED TOFU  
ROASTED CARROT, GINGER JUS

**RECOMMENDED WINE PAIRING:**

LAS ROCAS GARNACHA, CALATAYUD, 2007, \$34 PER BOTTLE

### *Duets*

#### *Filet + Crab* \$74

GRILLED PETIT FILET OF BEEF, ANCHO DEMI CREAM  
CILANTRO JUMBO LUMP CRAB CAKE, AVOCADO CRÈME FRAÎCHE

**RECOMMENDED WINE PAIRING:**

MURPHY GOODE LIAR'S DICE ZINFANDEL, SONOMA, 2006  
\$52 PER BOTTLE

#### *Filet + Chicken* \$68

GRILLED PETIT FILET OF BEEF  
HERB CRUSTED CHICKEN BREAST  
WHOLE GRAIN MUSTARD DEMI GLACE ACCENTED WITH CREAM

**RECOMMENDED WINE PAIRINGS:**

JOEL GOTT 815 CABERNET SAUVIGNON, CALIFORNIA, 2006,  
\$40 PER BOTTLE

ACRES CHARDONNAY, CENTRAL COAST, 2008  
\$42 PER BOTTLE

## *Dinner Desserts*

### *Turtle Chocolate Lava Cake*

INDIVIDUAL, RICH DARK CHOCOLATE CAKE, SWEET CARAMEL  
TOPPED WITH PECANS, SERVED WARM

### *Apple Crumb Tart*

RICH BUTTER CRUST, GRANNY SMITH APPLE FILLING  
SWEET BUTTERY CRUMBLE TOPPING

### *Lemon Berry Delight Cake*

VANILLA POUND CAKE, BLUEBERRIES, CRANBERRIES, LEMON  
CREAM CHEESE MOUSSE, BLUEBERRY, CRANBERRY PECAN STREUSEL

### *Sea Salt Caramel Cake*

VANILLA POUND CAKE, CARAMEL SYRUP  
CREAMY CARAMEL FROSTING, SEA SALT

### *White Chocolate Mousse Cake*

VANILLA CHIFFON CAKE, WHITE CHOCOLATE MOUSSE  
WHIPPED CREAM, MARBLED CHOCOLATE GANACHE GARNISH

### *Death by Chocolate*

CHOCOLATE FLOURLESS CAKE, CHOCOLATE MOUSSE  
CHOCOLATE GANACHE, CHOCOLATE CIGARETTE GARNISH

### *Berry Bowl Sorbet*

CHEF'S SELECTION OF FRESH SEASON APPROPRIATE BERRIES  
TOPPED WITH A SCOOP OF WATERMELON SORBETTO  
**\$5 ADDITIONAL PER PERSON**

### *Trio of Minis*

PETIT FOUR, DEATH BY CHOCOLATE TEARDROP  
STRAWBERRY LEMON FRIANDISES  
**\$3 ADDITIONAL PER PERSON**

### *Seasonal Crème Brûlée*

**\$5 ADDITIONAL PER PERSON**

**FALL:** PUMPKIN— CREAMY VANILLA BEAN CUSTARD BLENDED WITH  
CINNAMON, NUTMEG & PUMPKIN PUREE

**WINTER:** PEPPERMINT CANDY CANE — ESSENCE OF PURE PEPPERMINT  
BLENDED INTO A CREAMY CUSTARD, TINTED PINK & TOPPED WITH  
CRUSHED CANDY CANES

**SPRING:** PASSION FRUIT — THE TANGY SWEETNESS OF PASSION FRUIT  
BLENDED WITH A VANILLA BEAN CUSTARD

**SUMMER:** CHOCOLATE COVERED STRAWBERRY — SWEETNESS OF  
STRAWBERRIES ATOP DARK CHOCOLATE GANACHE IN A TRADITIONAL  
CUSTARD

## Reception

## Carvings

<i>Oven Roasted Turkey Breast*</i> (SERVES 40) CRANBERRY CHUTNEY, HERB SEASONED MAYONNAISE PARKER HOUSE ROLLS	\$425
<i>Bourbon Honey Glazed Ham*</i> (SERVES 60) DIJON MUSTARD, PINEAPPLE CHUTNEY BRIOCHE	\$400
<i>Steamship of Beef*</i> (SERVES 125) CLOVES OF ROASTED GARLIC, ROSEMARY & THYME HORSERADISH CREAM, SUN DRIED TOMATO AIOLI STONE GROUND MUSTARD COUNTRY ITALIAN ROSEMARY ROLLS	\$975
<i>Herb Crusted Tenderloin of Beef*</i> (SERVES 30) ROSEMARY, THYME, FRESH GROUND PEPPER ROASTED GARLIC AIOLI BRIOCHE & PRETZEL ROLLS	\$575
<i>Vegetable Wellington</i> (SERVES 40) GRILLED VEGETABLES WITH MONTRACHET CHEESE FRESH HERBS ROLLED IN PUFF PASTRY ROASTED RED PEPPER PUREE	\$400
<i>Baked Brie en Creute</i> (SERVES 30) BAKED FRENCH BRIE, CARAMELIZED APPLES, ALMONDS RASPBERRY PRESERVES SLICED FRENCH BAGUETTE	\$325
<i>Seared Ahi Tuna</i> (SERVES 25) CHINESE 5 SPICE RUBBED, WASABI CRÈME FRAICHE SESAME SOY SAUCE, CUCUMBER-RICE VINEGAR SALAD BRIOCHE ROLLS	\$400

\*\$100 CARVER FEE IS REQUIRED PER STATION & BASED ON TWO HOURS OF SERVICE

## *Presented*

### *Cheese*

\$9

IMPORTED, DOMESTIC, AGED & ARTISAN CHEESES  
SLICED BAGUETTES, GOURMET CRACKERS

### *Grilled Vegetable*

\$10

MARINATED, GRILLED VEGETABLES: RED PEPPERS, EGGPLANT  
ZUCCHINI, SQUASH, PORTOBELLO MUSHROOM  
ENHANCED WITH CHEF'S SEASONAL VEGETABLE  
CRUET OF OLIVE OIL, BALSAMIC VINEGAR  
PEPPERMILL & SHAVED PARMESAN

### *Antipasto*

\$12

PROSCIUTTO, PEPPERONI, SALAMI, MORTADELLA  
PROVOLONE & MOZZARELLA CHEESES  
ROASTED RED & GREEN PEPPERS  
MARINATED ARTICHOKE HEARTS , MUSHROOMS  
FRENCH BREAD, GRISSINI BREADSTICKS

### *Flat Breads*

\$15

SLICED TOMATO, GARLIC, FRESH MOZZARELLA, FRESH BASIL

ROASTED GARLIC, CARAMELIZED ONION, ASIAGO, PARMESAN SHAVINGS

GORGONZOLA, SERRANO HAM

### *Sushi & Sashimi* (BASED ON 3 PIECES PER PERSON)

\$18

SASHIMI & ASSORTED SUSHI ROLLS  
PICKLED GINGER, WASABI, SOY SAUCE  
CHOICE OF TWO OF THE FOLLOWING:  
EDAMAME, CUCUMBER SALAD OR SEAWEED SALAD

**ADD CALIFORNIA ROLLS AT \$5 PER PIECE**

### *Raw Bar* (BASED ON 7 PIECES PER PERSON)

\$28

KING CRAB LEGS, REMOULADE  
JUMBO SHRIMP, FRESH HORSERADISH, COCKTAIL SAUCE  
CLAMS & OYSTERS ON THE HALF SHELL  
LEMON, TABASCO SAUCE, PINK PEPPERCORN MIGNONETTE

## Stations

### *Gourmet Pasta* \$18

RIGATONI PASTA, SPINACH & CHEESE TORTELLONI  
BASIL MARINARA, PESTO, WILD MUSHROOM ALFREDO SAUCES  
SPINACH, ROASTED GARLIC, CHIFFONADE BASIL, SHAVED PARMESAN  
GRISSINI & HERB GARLIC BREADSTICKS

ADD SLICED GRILLED CHICKEN AT \$5

ADD BAY SHRIMP AT \$6

### *Salad* \$16

**LETTUCES: SELECT 2**

CHOPPED ROMAINE HEARTS, BABY ARUGULA, BABY MIXED GREENS

**BUILDERS: SELECT 6**

SLICED GRILLED CHICKEN BREAST, POACHED BAY SHRIMP  
JULIENNE TURKEY BREAST, DICED HONEY HAM, SHAVED FENNEL  
GRAPE/CHERRY TOMATOES, SHAVED BERMUDA ONION  
MATCHSTICK CARROTS, SLICED CUCUMBERS, ROASTED SHALLOTS  
ROSEMARY ROASTED RED ONIONS  
DRIED CRANBERRIES, DRIED CHERRIES, SLICED STRAWBERRIES  
CRUMBLLED FETA, SHREDDED CHEDDAR, HERBED GOAT CRUMBLES  
SHAVED PARMESAN, CRUMBLLED BLUE  
SLICED ALMONDS, TOASTED WALNUTS, TOASTED PECANS  
HERBED CROUTONS, GARLIC CROSTINIS

**DRESSINGS: SELECT 2**

**VINAIGRETTE:** ITALIAN, BALSAMIC, SHERRY WALNUT

JALAPEÑO CITRUS & CHAMPAGNE

**CREAMY:** CAESAR, BLUE CHEESE, RANCH, 1000 ISLAND, HONEY MUSTARD  
CHIPOTLE RANCH

ADD SLICED AVOCADOS AT \$3

### *Slider* \$22

FILET, BLUE CHEESE, GARLIC AIOLI, PRETZEL ROLL

BBQ PULLED CHICKEN, SLICED PICKLE  
CIABATTA

CHILLED AHI TUNA, BABY GREENS, WASABI AIOLI, BRIOCHE ROLL

### *Torched Tuna & Salmon* \$27

SUSHI GRADE TUNA & SALMON SEARED WITH A BLOW TORCH  
RICE WINE VINEGAR, TOASTED SEASAME, GARLIC JUS  
CUCUMBER, MANGO, SERRANO PEPPER JULIENNED SLAW  
JICIMA-PAYPAYA SALAD WITH CILANTRO

### *Crepe* \$14

MADE TO ORDER

CHOICE OF SAUCES: SUZETTE, NORMANDIE, ROMANOFF

CHOICE OF TOPPINGS: NUTELLA, WHIPPED CREAM, STRAWBERRIES

BLUEBERRIES, SLICED ALMONDS, TOASTED PECANS, VANILLA ICE CREAM

**\*\$100 ATTENDANT FEE IS REQUIRED PER STATION & BASED ON TWO HOURS OF SERVICE**

## *Cold Hors d'oeuvres*

BRIE WITH GREEN APPLE CROSTINI	\$3.5
SMOKED TURKEY WRAPPED ASPARAGUS WITH DIJON MUSTARD	
GORGONZOLA & PEAR CROSTINI	
ROASTED RED PEPPER HUMMUS CUPS	
SPINACH PESTO FLATBREAD	
ASPARAGUS WITH PROSCIUTTO	\$4
SMOKED MOZZARELLA WITH SUN DRIED TOMATO & PESTO	
PROSCIUTTO WRAPPED HONEYDEW MELON BATON	
MOZZARELLA, TOMATO, BASIL CROSTINI	
ARTICHOKE HEART WITH SUN DRIED TOMATO & GOAT CHEESE	
PORTOBELLO MUSHROOM & ASIAGO CROSTINI	
BAY SHRIMP ON CUCUMBER	\$4.5
ZUCCHINI CUP WITH SWEET POTATO PASTE	
GRILLED SHRIMP WITH CREAM CHEESE CROSTINI	
SNOW PEAPODS WITH BOURSIN CHEESE	
BEEF CARPACCIO WITH PISTACHIO & RED PEPPER	
BLACKENED CHICKEN WITH AVOCADO MOUSSE	\$5
BEEF TENDERLOIN WITH CRACKED MUSTARD	
SMOKED CHICKEN WITH PAPAYA RELISH	
SEARED TUNA ON RICE CRACKER WITH AVOCADO	
ENDIVE WITH SHRIMP MOUSSE & CAVIAR	
CITRUS CRAB CEVICHE SHOOTER	

HORS D' OEUUVRES MAY BE SPLIT INTO QUANTITIES OF 25 PIECES  
MINIMUM OF 25 PIECES PER ITEM MUST BE ORDERED

## *Hot Hors d'oeuvres*

SESAME CHICKEN WITH PINEAPPLE RUM SAUCE	\$3.5
SPANOKOPITA WITH TOMATO BASIL SAUCE	
CHICKEN KABOBS MARRAKESH WITH CILANTRO CREAM	
MACARONI & CHEESE BITES	
VEGETABLE SPRING ROLL WITH SWEET CHILI GARLIC SAUCE	
BREADED BOURSIN STUFFED MUSHROOM	
MINI CONEY ISLAND HOT DOG	
THAI PEANUT CHICKEN SKEWER WITH SPICY PEANUT SAUCE	
FIG & BLUE CHEESE FLATBREAD	\$4
WILD MUSHROOM VOL AU VENT	
FIG & MASCARPONE IN BEGGARS PURSE	
CHIPOTLE CHICKEN SPRING ROLL WITH SCALLION SOUR CREAM	
SHRIMP & CHICKEN POTSTICKER WITH SOY SESAME SAUCE	
ARTICHOKE BEIGNET WITH PARMESAN & GOAT CHEESE WITH TOMATO BASIL COULIS	
CUBAN SPRING ROLL	
SMOKED CHICKEN & PISTACHIO PURSE	
HONEY DIJON SALMON & ASPARAGUS TULIP	\$4.5
COZY SHRIMP WITH PINEAPPLE SCALLION GLAZE	
BRIE & RASPBERRY PRESERVES IN PUFF PASTRY	
ALMOND STUFFED DATES WRAPPED IN BACON	
SALMON WELLINGTON	
CRAB CAKES WITH CHIPOTLE REMOULADE	
CHILI LIME CHICKEN KABOBS WITH SWEET CHILI GARLIC SAUCE	
PEKING DUCK SPRING ROLL WITH SWEET & SOUR SAUCE	
BEEF EMPANADA WITH CHIPOTLE CREAM	
GRILLED LAMB CHOPS WITH ROSEMARY SAUCE	\$5
COCONUT SHRIMP WITH PINEAPPLE RUM SAUCE	
GRILLED SCALLOPS ON FRESH POTATO CHIP WITH TARRAGON AIOLI	
LOBSTER COCONUT SKEWER WITH PINEAPPLE SOY SESAME GLAZE	
SHRIMP CASINO SKEWER	
MACADAMIA NUT SHRIMP WITH COCONUT MINT GLAZE	
BEEF CHURRASCO CHIMICHURRI WITH SALSA VERDE	

HORS D' OEUUVRES MAY BE SPLIT INTO QUANTITIES OF 25 PIECES  
MINIMUM OF 25 PIECES PER ITEM MUST BE ORDERED

## Beverage Selections

### Executive

CIROC & GREY GOOSE, HENDRICKS, DON Q GRAND AÑEJO  
MAKERS MARK, JOHNNY WALKER BLACK, TRES GENERACIONES  
COURVOISIER V.S.O.P., KAHLÚA  
BAILEYS IRISH CREAM, AMARETTO DISORONNO

### Deluxe

ABSOLUT & STOLICHNAYA, TANQUERAY, JOHNNY WALKER RED  
CANADIAN CLUB, BACARDI, JACK DANIELS  
HORNITOS GOLD, AMARETTO

### Premium

SKYY, BOMBAY, JIM BEAM, DEWARS  
CANADIAN CLUB, DON Q GOLD, JOSE CUERVO GOLD, AMARETTO

### Imported & Micro-Brew Beer

HEINEKEN, AMSTEL LIGHT, CORONA, STELLA ARTOIS,  
SAMUEL ADAMS, GOOSE ISLAND

### Domestic Beer

BUDWEISER, BUD LITE, MILLER LITE, O'DOULS

### Wine

TRINITY OAKS CABERNET SAUVIGNON, MERLOT & CHARDONNAY

BARTENDERS ARE \$125 EACH, BASED ON FOUR CONTINUOUS HOURS; \$25 FOR EVERY ADDITIONAL HOUR

CASHIERS ARE \$100 EACH, BASED ON FOUR CONTINUOUS HOURS; \$25 FOR EVERY ADDITIONAL HOUR

### Package Bar:

	PREMIUM	DELUXE	EXECUTIVE
1 <sup>ST</sup> HOUR	\$16	\$18	\$24
ADD'T'L HOURS	\$10	\$11	\$12
INCLUDE CHOICE OF PREMIUM, DELUXE OR EXECUTIVE LIQUORS IMPORTED & DOMESTIC BEERS, HOUSE WINES, SOFT DRINKS & MIXERS			

### Hosted Bar:

WINE	\$7		
IMPORTED BEER	\$6		
DOMESTIC BEER	\$5.5		
SODA	\$5		
	PREMIUM	DELUXE	EXECUTIVE
LIQUOR	\$7.5	\$8	\$9

### Cash Bar:

WINE	\$9.5		
IMPORTED BEER	\$8		
DOMESTIC BEER	\$7.5		
SODA	\$6		
	PREMIUM	DELUXE	
LIQUOR	\$10	\$11	

\$500 MINIMUM IN CASH BAR SALES PER BAR FOR GROUPS OF 49 PEOPLE OR LESS  
\$1,000 MINIMUM IN CASH BAR SALES PER BAR FOR GROUPS OF 50 PEOPLE OR MORE

## *Specialty Drink Enhancements*

### *Martinis*

**\$14**

FRENCH	GREY GOOSE, CHAMBORD & PINEAPPLE JUICE SPARKLING WINE
PINK FUSION	ABSOLUT RUBY RED, X-RATED, TRIPLE SEC & CRANBERRY JUICE
COSMOPOLITAN	ABSOLUT CITRON, COINTREAU, CRANBERRY & LIME JUICE
GIBSON	BOMBAY SAPPHIRE, DRY VERMOUTH, COCKTAIL ONIONS
DUTCH KETTLE	KETTLE ONE & DRY VERMOUTH
CHOCOLATE	STOLI VANIL, GODIVA DARK & WHITE CHOCOLATE LIQUEUR CRÈME DE MENTHE

### *Mojito*

**\$12**

TRADITIONAL	DON Q GOLD, FRESH LIME JUICE, SIMPLE SYRUP, MINT LEAVES, CLUB SODA
BLOOD ORANGE	DON Q GOLD, FRESH LIME JUICE, BLOOD ORANGE SYRUP MINT, CLUB SODA

### *Coffee Drinks*

**\$11**

NUTTY IRISH	BAILEY'S IRISH CREAM, FRANGELICO & COFFEE
CAFÉ AMARETTO	AMARETTO DI SARONNO, BRANDY & COFFEE
AROUND THE WORLD	BAILEY'S IRISH CREAM, KAHLUA, AMARETTO DI SARONNO & COFFEE

## *Specialty Bar Selections*

### *Bird of Paradise + Mimosa*

**\$25**

WHITE & PINK CHAMPAGNE, ORANGE & PINEAPPLE JUICES GRENADINE

### *Bloody Mary*

**\$28**

ABSOLUT, ABSOLUT PEPPER & ABSOLUT CITRON  
KOSHER SALT, CELERY SALT & STALKS, CARROT STICKS  
PIMENTO STUFFED OLIVES, COCKTAIL ONIONS  
LEMON & LIME WEDGES, CHEDDAR CHEESE CUBES  
PICKLES, PEPPER FLAKES, TABASCO SAUCE  
BLACK PEPPER SALAMI  
SERVED WITH A SALSAS BLOODY MARY MIX

**ALL SPECIALTY BARS ARE A MINIMUM OF 25 GUESTS  
BASED ON TWO HOURS OF SERVICE**

## *Wine List*

### *Champagne + Sparkling Wines*

PASCUAL TOSO, BRUT, ARGENTINA, N.V.	\$35
TAITTINGER, BRUT, N.V.	\$65
VEUVE CLICQUOT PONSARDIN, BRUT, N.V.	\$85
PERRIER JOUËT, LE FLEUR, BRUT, 1998	\$200
MOËT & CHANDON, DOM PERIGNON, 1999	\$250
LOUIS ROEDERER, CRISTAL, 2000	\$350

### *Chardonnay*

SYCAMORE LANE, CALIFORNIA, 2008	\$26
TRINITY OAKS, CALIFORNIA, 2008	\$28
CAMELOT, MONTEREY, 2007	\$28
EDNA VALLEY, SAN LUIS OBISPO, 2008	\$34
ACRES, CENTRAL COAST, 2008	\$42
GRGICH HILLS, NAPA, 2005	\$80

### *Sauvignon Blanc*

SEA GLASS, SANTA BARBARA, 2008	\$30
ALCANCE, CHILE, 2008	\$38
KIM CRAWFORD, NEW ZEALAND, 2008	\$46

### *Pinot Grigio / Pinot Gris*

SYCAMORE LANE, CALIFORNIA, 2008	\$26
TRINITY OAKS, CALIFORNIA, 2006	\$28
ZENATO, VENEZIA, 2008	\$28
SAN ANGELO, MONTALCINO, 2008	\$38
TRIMBACH, ALSACE, 2004	\$50

### *Other Whites*

SYCAMORE LANE, CALIFORNIA, 2008	\$26
TRINITY OAKS, RIESLING, CALIFORNIA, 2008	\$28
DR. LOOSEN, RIESLING, GERMANY, 2008	\$32
MARTIN CODAX ALBARIÑO, RIAS BAIXAS, 2008	\$34
CHATEAU DE CAMPUGET, ROSÉ, RHONE, 2007	\$36
CONUNDRUM, CALIFORNIA, 2007	\$62

### *Shiraz / Syrah*

THE WISHING TREE, AUSTRALIA, 2006	\$28
E MINOR, BAROSSA, 2006	\$44
ANGOVE'S, MC LAREN, 2004	\$54

### *Pinot Noir*

TRINITY OAKS, CALIFORNIA, 2006	\$28
JARGON, CALIFORNIA, 2007	\$30
CARMEL ROAD, MONTEREY, 2007	\$38
PICKET FENCE, RUSSIAN RIVER, 2006	\$54
ETUDE, CARNEROS, 2005	\$100

### *Merlot*

SYCAMORE LANE, CALIFORNIA, 2008	\$26
TRINITY OAKS, CALIFORNIA, 2005	\$28
MAIN STREET, NORTH COAST, 2006	\$30
CHATEAU ST. MICHELLE, INDIAN WELLS, 2007	\$38
SWANSON, NAPA, 2005	\$58

### *Cabernet Sauvignon*

SYCAMORE LANE, CALIFORNIA, 2008	\$26
TRINITY OAKS, CALIFORNIA, 2007	\$28
STERLING VINTNER'S, CENTRAL COAST, 2007	\$32
JOEL GOTT 815, CALIFORNIA, 2006	\$40
NOVELTY HILL, COLUMBIA VALLEY, 2007	\$54
JORDAN, ALEXANDER VALLEY, 2004	\$90

### *Zinfandel*

STEELHEAD, DRY CREEK, 2006	\$32
CIGAR ZIN, CALIFORNIA, 2006	\$46
MURPHY GOODE LIAR'S DICE, SONOMA 2006	\$52

### *Other Reds*

MÉNAGE À TROIS, CALIFORNIA, 2008	\$28
LAS ROCAS GARNACHA, CALATAYUD, 2007	\$34
ALEGORIA MALBEC, MENDOZA, 2006	\$38
ZACA MESA Z CUVÉE, SANTA YNEZ, 2005	\$42
QUINTESSA, NAPA, 2004	\$220