



continental breakfast

hot continental

chilled fruit juices

sliced seasonal fruits and berries

granola and yogurt station

with banana chips, dried cherries, toasted coconut, honey
and brown sugar

buttermilk biscuit with eggs, sausage and cheddar cheese

warm cinnamon pecan pull-aparts

\$27 per person

classic continental

chilled fruit juices

sliced seasonal fruits and berries

fresh breakfast bakeries

\$25 per person

executive continental

chilled fruit juices

fresh melon and berry skewers with mint yogurt sauce

fresh breakfast bakeries

selection of bagels with assortment of cream cheeses

\$26 per person

all continental breakfasts include starbucks coffee, decaffeinated
coffee and selection of tazo teas

Prices are subject to service charge of 22% and sales tax of 8%





breakfast buffets

classic buffet

chilled fruit juices
sliced seasonal fruits and berries
breakfast bakeries
freshly scrambled eggs
choice of smoked bacon or country sausage patties
sauteed breakfast potatoes with vidalia onion and bell pepper
\$33 per person

southern buffet

chilled fruit juices
melon and berry skewers with honey yogurt sauce
warm buttermilk biscuits with white country gravy
freshly scrambled eggs
smoked bacon and grilled country ham
stone ground grits and cheddar cheese
red skin potatoes with caramelized sweet corn, onion
\$35 per person

all breakfast buffets include starbucks coffee, decaffeinated coffee and selection of tazo teas

enhancements

| | |
|---|---------|
| low country eggs benedict | \$8.50 |
| tabasco hollandaise, she-crab hash, tomato, grilled country ham | |
| french toast | \$7.50 |
| cinnamon-spiced with pecans and warm maple syrup | |
| omelet station* | \$11.00 |
| made-to-order omelets with ham, smoked bacon, country sausage, bell pepper, mushrooms, spinach, tomatoes and cheese | |
| *requires chef attendant at \$125.00 | |
| smoked salmon | \$7.50 |
| diced egg, capers, red onions, lemon, bagel chips | |
| irish steel-cut oatmeal bar | \$6.00 |
| with fresh berries, almonds, sugar pecans, coconut, dried cherries, raisins, brown sugar and warm maple syrup | |

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plated breakfast

classic breakfast

chilled fruit juices
basket of assorted breakfast bakeries
fresh scrambled eggs
choice of smoked bacon or sausage
breakfast potatoes with caramelized onion and bell pepper
\$26 per person

grilled vegetable omelette

chilled fruit juices
basket of assorted breakfast bakeries
homemade cheddar omelette topped with grilled asparagus and bell pepper
smoked bacon or sausage
red skin potatoes with sweet corn and vidalia onion
\$29 per person

southern french toast

chilled fruit juices
basket of assorted breakfast bakeries
thick french toast with sugar pecans, fresh berries and maple syrup
cinnamon spiced whole baked apple
smoked bacon or sausage
\$28 per person

(chicken sage sausage is also available)

all breakfast menus include starbucks coffee, decaffeinated coffee and selection of tazo teas.

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break selections packages

something for everyone

krispy kreme donuts
warm jumbo pretzels with dijon mustard
sliced seasonal fruits and berries
roasted georgia peanuts in the shell
classic ice cream sandwiches
assorted flavors of kettle-cooked potato chips
assorted soft drinks and bottled water
\$18.00 per person

mixed company

build your own colorful trail mix with granola, pecans, walnuts, macadamia nuts, almonds, chocolate chips, m&m candies, white chocolate pretzels, raisins, dried cherries, apricots, dried pineapple and banana chips
fresh melon and berry skewers with honey yogurt sauce
homemade oversized cookies
frozen fruit bars
assorted soft drinks and bottled water
\$17.00 per person

crowd booster

assorted flavors of greek yogurt
spicy mixed nuts
fresh fruit skewers
small cheese platter, traditional hummus and bagel chips
assorted soft drinks and bottled water
\$20.00 per person

mediterranean flavors

traditional, three pepper and garlic hummus with bagel crisps
baba ghanoush with toasted pita points, assorted gourmet olives
warm crispy parmesan artichoke hearts
honey spiced pistachio baklava
whole fresh fruit
assorted soft drinks and bottled water
\$18.00 per person

rio grande

house made white corn half-moon tortilla chips
pico de gallo with fresh cilantro, traditional chunky guacamole
warm jalapeno queso dip
cinnamon sugar churros with honey
assorted soft drinks and bottled water
\$17.00 per person

break packages will be replenished for a period of 30 minutes
Prices are subject to service charge of 22% and sales tax of 8%





beverage selections

a la carte

| | |
|---|-------------|
| orange, grapefruit, cranberry, apple and v-8 juices | \$5.00 |
| assorted energy drinks | \$5.50 |
| starbucks coffee, decaffeinated coffee | \$85.00/gal |
| selection of tazo teas | \$85.00/gal |
| tea forte tea presentation | \$93.00/gal |
| regular, diet and decaffeinated soft drinks | \$4.50 |
| sparkling and still bottled waters | \$4.75 |

packages

| | |
|---|----------------|
| starbucks coffee, decaffeinated coffee, tazo tea for one hour | \$8.50/person |
| coffee, decaffeinated coffee, tazo tea, soft drinks and bottled water for one hour | \$11.00/person |

enhanced tea service

| | |
|--|----------------|
| tea forte hot tea presentation: english breakfast, chamomile, ginger lemongrass and black currant assorted bottles of iced tea organic green iced teas, lemon ginger bottled tea for one hour | \$15.00/person |
|--|----------------|

enhanced coffee service

| | |
|--|----------------|
| starbucks regular and decaffeinated coffee, tazo hot teas, miniature biscotti, miniature dove chocolate squares, white & dark chocolate coffee beans, (4) flavored syrups, for one hour | \$15.00/person |
|--|----------------|

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break selections a la carte

morning goodies

| | |
|--|------------|
| buttermilk biscuit with scrambled egg, sausage, cheese | \$5.50/ea |
| croissant with scrambled egg, ham, havarti | \$5.50/ea |
| oven fresh warm cinnamon pecan pull-aparts | \$49.00/dz |
| fruit yogurt and honey granola parfaits | \$5.50/ea |
| assorted flavors of greek yogurt | \$5.00/ea |
| flaky croissants | \$46.00/dz |
| apricot streusel | \$46.00/dz |
| blueberry danish | \$46.00/dz |
| almond friand | \$46.00/dz |
| grilled pineapple twist | \$46.00/dz |
| banana, carrot, poppyseed, zucchini breakfast breads | \$44.00/dz |
| freshly baked bagels with assorted cream cheeses | \$49.00/dz |
| fruit skewers with mint yogurt sauce | \$7.50/ea |
| assorted granola bars, power bars and nutri-grain bars | \$45.00/dz |

afternoon snacks

| | |
|---|------------|
| warm jumbo pretzels with mustard | \$48.00/dz |
| house-made blue & white corn half-moon tortilla chips with guacamole and salsa | \$4.00/pp |
| assorted freshly baked oversized cookies | \$49.00/dz |
| haagen dazs frozen ice cream bars | \$60.00/dz |
| cheesecake swirl brownies | \$45.00/dz |
| peanut butter blondies | \$45.00/dz |
| tangy lemon bars | \$45.00/dz |
| assorted flavors of frozen fruit bars | \$48.00/dz |
| whole fresh fruit | \$36.00/dz |
| individual bags of gourmet potato chips | \$4.50/ea |
| assorted signature "sinless indulgences" choice of 3 flavors, key lime, berries & fruit, tiramisu, chocolate raspberry mousse, strawberry shortcake, cheesecake | \$60.00/dz |
| "eat `em with a fork cupcakes" banana nut cake, banana cream frosting, banana chips black forest cake, cherries spiced carrot cake, cream cheese frosting, chopped nuts butterscotch cake, butter cream frosting, heath bar topping | \$54.00/dz |

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sandwich buffets

sandwiches

soup du jour

three bean salad with haricots verts

sun-dried tomato pesto pasta salad

pickles, pepperoncini, cherry peppers, olives

roast beef sandwiches, white cheddar, grain mustard, rosemary sourdough

smoked turkey breast sandwiches, cranberry mayo, bibb lettuce, croissant

honey ham sandwiches, whole grain mustard, bibb lettuce, rye flatbread

wood grilled vegetable wrap, provolone, basil aioli, pico, spinach tortilla

assorted gourmet potato chips

lemon squares, berry and fruit tartlets

\$42.00 per person

warm & hearty sandwiches

soup du jour

seasonal field green bar

tomatoes, cucumbers, carrot, pecans, bacon, cheddar, sprouts and croutons

with balsamic vinaigrette and buttermilk ranch dressing

cucumber, dill and red onion salad

classic deviled egg cups

warm seared sirloin steak, caramelized onion, white cheddar, horseradish,

hoagie

grilled chicken, arugula, roasted red pepper, monterrey jack, chipotle aoli, on

ciabatta

roasted portobello, provolone, wilted spinach on sun dried tomato focaccia

assorted gourmet potato chips

mini chocolate cream puffs, raspberry linzertorte

\$43.00 per person

southern style deli

soup du jour

tomato and red onion salad with vinaigrette

spinach salad with sugared pecans, bacon cubes, balsamic dressing

deviled egg cups

fried chicken wrap, grilled corn salsa, lettuce and tomato

sliced steak sandwich, havarti, whole grain mustard, hoagie

chunky pimiento cheese on hearty bread

individual bags assorted gourmet chips

chocolate chip cookies, pecan squares, peach thumbprint cookies

\$42.00 per person

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luncheon buffets

good eats

soup du jour

spinach salad station

leafy spinach, bleu cheese crumbles, bacon cubes, sugar pecans, diced egg, buttermilk ranch dressing

artichoke and feta pasta salad

sliced plum tomato, opal basil, mozzarella, balsamic, white truffle olive oil

petite beef tenderloin, green peppercorn demi-glace

wood grilled chicken, creamy proscuitto sauce

steamed broccoli and carrots

sweet corn whipped potatoes

georgia peach cheesecake

assorted rolls & breads

\$44.00 per person

southern influence

soup du jour

seasonal field green bar

tomatoes, cucumbers, carrot, pecans, bacon, cheddar, sprouts and croutons with balsamic vinaigrette and buttermilk ranch dressings

calico vegetable pasta salad

creamy coleslaw with pecans

dry rub roasted chicken quarters, natural jus

deep fried mahi mahi, lemon zest

yellow and green pole beans

asiago mac n' cheese

fresh cornbread, dinner rolls

sugar-dusted buttermilk biscuits, strawberry compote, whipped cream

\$45.00 per person

gourmet market chilled buffet

soup du jour

haricots verts salad

chilled grilled vegetable platter

sliced fruit and cheese platter

red jacket potato salad

mixed greens bar

tomatoes, cucumbers, carrot and croutons with balsamic vinaigrette and buttermilk ranch dressings

chilled sliced beef tenderloin with mustard aioli

chilled sliced chicken breast with fire roasted tomato salsa

chilled herbed salmon with dilled vinaigrette

assorted bite sized desserts

\$43.00 per person

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luncheon buffets

comfortable favorites

soup du jour

caesar salad station

baby romaine, kalamata olives, shaved parmesan cheese, and focaccia
croutons with classic caesar dressing

grilled vegetable platter

basil pesto pasta salad

sliced fruit display

blackened chicken breast, roasted tomato jus

herbed salmon, lemon citrus beurre blanc

seasonal vegetable

smoked cheddar whipped potato

warm bread pudding

\$44.00 per person

louisiana buffet

chicken and sausage gumbo

seasonal field green bar

tomatoes, cucumbers, carrot, pecans, bacon, cheddar cheese, sprouts
and croutons with balsamic vinaigrette and buttermilk ranch dressings

gulf shrimp pasta salad with dill

sliced fruit display

miniature muffalettas

fried chicken quarters

blackened tenderloin with crawfish lobster sauce

seasonal vegetable

potato dauphinoise

pralines and warm bread pudding with bourbon sauce

\$46.00 per person

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plated lunch

first courses

(please select one)

soups for spring & summer

garden vegetable
minestrone
chicken and andouille sausage gumbo
classic gazpacho

soups for fall & winter

white cheddar soup with snipped chives
potato leek with bacon
spicy georgia peanut
corn chowder

salads

baby romaine
shaved pecorino cheese, kalamata olives, tomato, focaccia crouton, caesar dressing

iceberg wedge
tomato, cucumber, smoked bacon, crumbled bleu cheese, buttermilk ranch dressing

la rosa, frisee and red oak
enoki mushrooms, diakon sprouts, belgian endive, toasted crouton, tomato, cucumber, balsamic vinaigrette

spinach
baby spinach with orange, goat cheese and chive crouton, mandarin ginger dressing

all lunch menus include rolls and butter, starbucks coffee, decaffeinated coffee and selection of tazo teas.

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plated lunch main courses and dessert

main courses

fire-roasted chicken breast saltimbocca, fresh sage, prosciutto, provolone
spinach & tomato polenta, wild mushroom jus
fresh seasonal vegetables
\$38.00

lemon-thyme grilled chicken breast
potato au gratin, fresh seasonal vegetables, natural jus
\$38.00

herb crusted salmon
pecan basmati rice, fresh seasonal vegetable
basil scented beurre blanc
\$39.00

beef tenderloin
creamy corn whipped potato, portobello mushroom demi
fresh seasonal vegetable
\$43.00

surf and turf salad (2 course)
dry aged new york strip and grilled shrimp atop mixed greens with grilled
corn, asparagus, red onion, parmesan crouton, house made oregano
vinaigrette
\$38.00

dessert

lemon and berry fresh fruit tart, kiwi, mango coulis

flourless chocolate fudge cake, sweet vanilla bean jus

key lime martini with almond tuile

amaretto mocha cheesecake

classic crème brulee

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coffee and selection of tazo teas.

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dinner buffets

everyone's favorites

soup du jour
mixed baby greens, gorgonzola, smoked bacon cubes, honey pecan dressing
grilled vegetable display with white truffle oil
display of fresh seasonal fruits and berries
herb roasted chicken breast, roasted shallot sauce
beef tenderloin medallion, caramelized onions, whole grain mustard sauce
garlic whipped mashed potatoes
seasonal vegetables
assorted miniature bites of delight and sinless indulgences
rolls & butter
\$65.00 per person

italian

white cannellini bean soup
salad of tomatoes, mozzarella, basil and white truffle vinaigrette
romaine salad with shaved parmesan, kalamata olives, crouton, caesar dressing
chicken piccata, lemon caper sauce
balsamic glazed pork loin, chianti mustard sauce
saffron gnocchi, brie alfredo
rosemary olive oil roasted red jacket potatoes
ratatouille of eggplant, yellow squash, plum tomato and basil
garlic breadsticks
tiramisu, miniature cannoli
\$64.00 per person

southern

mixed green salad with cucumbers, cherry tomatoes, shredded carrots,
croutons, buttermilk ranch dressing
creamy coleslaw
platter of sliced fruits and watermelon
dry rub seasoned roasted chicken in natural jus
molasses-marinated pork loin with granny smith apple chutney
beef skirt steak with green peppercorn sauce
white & sweet potatoes au gratin with gruyere and parmesan cheeses
asparagus, fried green tomatoes and black-eyed pea vinaigrette
peach cobbler, chocolate pecan diamonds
cornbread & biscuits with sweet butter and honey
\$63.00

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dinner buffets

reception-style dinner

soup du jour

antipasto display with assorted cured meats, grilled asparagus, roasted bell pepper, portabella mushrooms, assorted olives, rustic breads

sliced seasonal fruits, melon and berries, yogurt & mint

salad bar

fresh tossed greens, spinach, cherry tomato, cucumber, carrot, diced egg, bacon, cheese, sugar pecan, croutons, dill vinaigrette, balsamic, and buttermilk ranch

carving station of traditional london broil, chantrelle demi

chef-attended pasta station, three cheese tortellini with basil margarita sauce, orecchiette with cajun shrimp, roasted red pepper sauce, garlic breadsticks

herb-roasted chicken breast, roasted shallot sauce

seasonal vegetables

assorted miniature bites of delight and sinless indulgences

rolls & butter

\$72.00 per person

this menu requires chef attendants. your catering or convention services manager can confirm the number required for your function. we suggest spacing stations throughout the room rather than on one buffet display.

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plated dinner

first courses

salads

field greens & poached pear
spiced pecans, medallion of goat cheese, orange citrus vinaigrette

iceberg wedge
tomato, cucumber, smoked bacon, crumbled bleu cheese, buttermilk ranch dressing

baby greens & grilled asparagus
belgian endive, red pepper, toasted crouton, oregano vinaigrette

la rosa, frisee and red oak
enoki mushrooms, daikon sprouts, belgian endive, toasted crouton, tomato, cucumber, balsamic vinaigrette

baby romaine
shaved pecorino cheese, kalamata olives, tomato, focaccia crouton, caesar dressing

appetizers

timbale of fried green tomato, goat cheese, black-eyed pea vinaigrette \$6.00

crab cake, spicy roulade and crispy onion straws \$8.50

butternut squash ravioli pillow, sage and beurre blanc, pecorino romano \$7.00

all dinner menus include rolls & butter, starbucks coffee, decaffeinated coffee and selection of tazo teas.

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plated dinner main courses and desserts

main courses

beef tenderloin
potatoes au gratin with thyme, seasonal vegetable, mushroom demi
\$68.00

braised beef short rib osso bucco
stone-ground cheese grits, seasonal vegetable, natural jus
\$60.00

roasted chicken breast
duchesse potato, seasonal vegetable, roasted shallot reduction
\$55.00

pan-seared beef tenderloin & grilled chicken
sweet corn mashed potatoes, seasonal vegetable, red wine demi
\$61.00

almond crusted mountain trout
sweet corn johnnycake, roasted tomato-basil jus, seasonal vegetables
\$59.00

filet of beef & herb crusted salmon
cognac-lobster sauce, roasted red jacket potatoes with rosemary,
seasonal vegetables
\$62.00

grilled salmon & roasted chicken
sweet red pepper coulis, wild mushroom polenta, seasonal vegetables
\$59.00

desserts

dulce de leche cheesecake, cinnamon crisp
chocolate chip pecan pie with caramel sauce
blueberry sour cream tart
mississippi mud pie, fresh berry sauce
fresh berries, crème fraiche, chocolate basket

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and selection of tazo teas.

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hors d'oeuvres chilled

spoons & shooters

| | |
|--|--------|
| brie wrapped in prosciutto with rosemary peach marmalade | \$5.00 |
| gorgonzola stuffed fig | \$5.00 |
| teriyaki kobe beef with mushrooms on crispy rice noodles | \$5.50 |
| shrimp ceviche, tomato, roasted corn nut | \$6.00 |
| asparagus and prosciutto shooter, spicy mustard | \$5.50 |
| jumbo shrimp cocktail with firecracker cocktail sauce | \$6.00 |

canapes

| | |
|--|--------|
| green tomato chow chow on cheese grit coin | \$4.50 |
| southern chicken salad with sweet corn on cheddar crostini | \$4.50 |
| black truffle deviled eggs | \$4.50 |
| hearty pimiento cheese on crispy crouton | \$4.50 |
| red & yellow tomato bruschetta, cannellini bean aioli and prosciutto | \$5.50 |
| smoked salmon timbale in fingerling potato (add caviar for additional \$.50) | \$6.00 |
| assorted maki and nigiri with wasabi, ginger and soy | \$6.00 |
| peekytoe crab salad on cucumber | \$5.50 |
| buffalo mozzarella, cherry tomato, basil skewer | \$5.00 |
| seared ahi tuna with spicy seaweed on wasabi wonton crisp | \$6.00 |

sweet

| | |
|---|--------|
| assorted signature "sinless indulgences" the perfect size of sweet, served in a shot glass choose three: key lime, berries & fruit, tiramisu, chocolate raspberry mousse, cheesecake or strawberry shortcake | \$5.00 |
|---|--------|

hors d'oeuvres pricing is per piece

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hors d'oeuvres hot

| | |
|--|--------|
| crispy tempura shrimp satay with sweet and sour cucumber sauce | \$6.00 |
| miniature chicago style pizza | \$5.00 |
| traditional steamed pot stickers with soy sauce | \$5.00 |
| smoked chicken quesadilla with salsa verde | \$5.00 |
| sweet grass dairy goat cheese tartlet with tomato | \$5.00 |
| crispy chicken tenders with chipotle barbecue sauce | \$4.50 |
| spinach and feta in phyllo | \$5.00 |
| beef tenderloin and bleu cheese wellington | \$6.00 |
| parmesan artichoke hearts with asiago dijon sauce | \$5.00 |
| coconut shrimp with creole orange marmalade | \$6.00 |
| bite sized kobe beef meatloaf with roasted tomato jus | \$5.50 |
| salmon and crab in puff pastry, béarnaise and dijon | \$5.50 |
| savory french onion soup in a miniature boule | \$5.00 |
| lollipop lamb chop, mint pesto | \$6.00 |
| fontina and tapenade crescent | \$5.50 |

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presentations

| | |
|--|----------------------|
| artisan cheese display domestic and imported cheeses, garnished with fruits, sugared pecans and sliced breads and crackers | \$9.00pp |
| warm parmesan artichoke dip creamy blend of artichoke hearts, spinach and parmesan cheese, with pita crisps and bagel chips | \$5.00pp |
| grilled vegetable display grilled vegetables lightly drizzled in balsamic and white truffle oil | \$8.00pp |
| antipasto display assorted cured meats, including prosciutto, sopressata and salami, with grilled asparagus, roasted bell pepper, portabella mushrooms, assorted olives, rustic breads | \$9.50pp |
| fresh fruits sliced fresh fruit and melon with berries, yogurt and mint | \$7.50pp |
| crostinis traditional "little toasts" with five different spreads: tomato & caper, olive & basil, balsamic roasted bell pepper, pesto shrimp and chilled smoked salmon | \$7.50pp |
| crunchy vegetables fresh seasonal vegetable crudites with green goddess buttermilk ranch and hummus | \$7.00pp |
| chilled seafood raw bar with shucker iced display of jumbo shrimp, half shell oysters, clams, mussels and crab claws, traditional cocktail sauce, lemons and tabasco sauce (100 assorted pieces per display, no additional fee for shucker) | \$650 per display |

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culinary stations

- sliders and fries** \$14.00pp
mini beef burgers, egg bread buns, caramelized onions, cheese, pickle slice, ketchup and mustard with french fries
- guacamole & half moon chips** \$7.50pp
guacamole made to order of creamy haas avocados, tomatoes, red onion, lime, cilantro, served with house-made blue and white corn tortillas lightly salted, salsa roja and salsa verde
- lettuce wraps** \$12.50pp
ginger & garlic beef, basil chicken sauteed with carrots, scallions, roasted peanuts, served in a lettuce leaf with pickled ginger, daikon sprouts, and soy sauce
- southern fare** \$14.00pp
stone ground shrimp & grits, vidalia onion pulled pork bbq sandwiches and fried green tomatoes with black eyed peas
- caesar salad** \$10.50pp
scampi shrimp, basil pesto chicken, crisp baby romaine, kalamata olives, shaved parmesan cheese, tomatoes, artichoke hearts, focaccia croutons and caesar dressing
- moroccan** \$16.00pp
carved lamb doner with pita bread, tomato, red onion and tzatziki sauce, tabbouleh and hummus with lavosh
- gourmet ravioli** \$14.50pp
miniature lobster and scallop ravioli and duck ravioli, prepared with choice of sauce bolognese or lobster cognac, shaved parmesan cheese and garlic breadsticks
- asian** \$14.50pp
steamed shumai, assorted dumplings in bamboo steam baskets, pad thai station with glass noodles prepared with chicken and shrimp, fresh ginger, bean sprouts, green onion, peanuts egg and pad thai sauce
- fancy mac n cheese** \$14.50pp
spinach and semolina elbow pasta, aged cheddar and asiago sauce, topped with shrimp scampi, prosciutto, tomatoes, bacon and sauteed mushrooms

please note that these stations are designed to enhance your menu, not act as stand-alone items
each action station requires a chef attendant at \$125.00 per 50 guests.

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carving stations

| | |
|--|----------|
| cajun baron of beef slow roasted steamship of beef, green peppercorn demi, whole grain mustard and creamy horseradish with assorted petite pans (serves 125) | \$900.00 |
| oven roasted turkey roulade sage rubbed boneless turkey breast, filled with cranberry dressing, natural jus, whole grain mustard, orange sauce, assorted petite pans. (serves 50) | \$400.00 |
| honey glazed ham honey and pineapple glazed country ham, whole grain mustard, golden raisin-peach chutney and assorted mini buns (serves 50) | \$450.00 |
| beef tenderloin au poivre pepper-cruste roasted beef tenderloin, black truffle demi glace, assorted mini rolls (serves 50) | \$475.00 |
| molasses rubbed roasted pork loin slow roasted pork loin with molasses rub, apple-dried cherry chutney, garlic demi and silver dollar rolls (serves 75) | \$500.00 |

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sweet treats

cascading chocolate fountain

\$8.00 per person

cascading white or dark chocolate
with cubed fruits, strawberries, pound cake,
marshmallows, rice crispy treats and pretzel rods

small fountain rental - \$500.00

large fountain rental - \$700.00

little bites of delight

\$48.00 per dozen

miniature pastries and petit fours to include linzer tarts,
chocolate éclairs, and fresh fruit tarts.

from the pastry shop

\$8.00 per person

assorted cakes, pies, cobblers and bread pudding

assorted signature "sinless indulgences"

\$5.00 each

the perfect size of sweet, served in a shot glass

choose three:

key lime, berries & fruit, tiramisu,
chocolate raspberry mousse, cheesecake
or strawberry shortcake

coffee

\$93.00 per gallon

coffee station with flavored syrups, including
amaretto, chocolate raspberry, hazelnut
complemented by whipped cream, chocolate shavings, maraschino cherries,
rock candy stir sticks and cinnamon sticks

starbucks coffee and decaffeinated coffee
and a selection of tazo teas

\$85.00 per gallon

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beverages

host sponsored bar per drink charges based on consumption

| | call brands | premium brands |
|------------------------------|-------------|----------------|
| cocktails | \$6.75 | \$7.75 |
| domestic beer | \$6.00 | \$6.00 |
| premium/import beer | \$6.50 | \$6.50 |
| wine | \$8.00 | \$8.00 |
| soft drinks/juice | \$4.75 | \$4.75 |
| bottled/mineral water | \$4.75 | \$4.75 |
| cordials | \$9.00 | \$9.00 |
| martinis/specialty cocktails | \$9.00 | \$9.00 |

host sponsored bar per person charges based on number of attendees

| | call brands | premium brands |
|----------------------|-------------|----------------|
| first hour | \$15.00 | \$17.00 |
| second hour | \$9.00 | \$10.00 |
| each additional hour | \$7.00 | \$8.00 |

cash bar drinks purchased by guests

| | call brands | premium brands |
|------------------------------|-------------|----------------|
| cocktails | \$7.25 | \$8.25 |
| domestic beer | \$6.25 | \$6.25 |
| premium/import beer | \$6.75 | \$6.75 |
| wine | \$8.50 | \$8.50 |
| soft drinks/juice | \$4.75 | \$4.75 |
| bottled/mineral water | \$4.75 | \$4.75 |
| cordials | \$10.00 | \$10.00 |
| martinis/specialty cocktails | \$10.00 | \$10.00 |

bartender \$125.00 each
cashier \$125.00 each

(we suggest one bartender per 100 guests)

Prices are subject to service charge of 22% and sales tax of 8%





brands & wines

champagne & sparkling wine

| | |
|---|--------|
| Moet & Chandon Imperial Champagne, France | 135.00 |
| Domaine Chandon Rose, California | 62.00 |
| Kenwood Yalupa Cuvee Brut | 38.00 |
| Piper Sonoma Brut, California | 35.00 |

chardonnay

| | |
|---|-------|
| Hogue Chardonnay, Columbia Valley | 34.00 |
| Concha y Toro, Chardonnay, Chile | 56.00 |
| Frei Brothers, Chardonnay Reserve, California | 48.00 |
| Kendall Jackson, Chardonnay Vintner's Reserve, California | 42.00 |
| Franciscan Chardonnay, California | 45.00 |
| Sonoma Cutrer Chardonnay, California | 60.00 |

other white varietals

| | |
|---|-------|
| Beringer White Zinfandel, California | 35.00 |
| Veramonte, Sauvignon Blanc, Reserva, Chile | 40.00 |
| Ecco Domani, Pinot Grigio, Italy | 36.00 |
| Chateau St. Michelle, Riesling, Columbia Valley | 38.00 |
| Kim Crawford, Sauvignon Blanc, New Zealand | 46.00 |

cabernet sauvignon

| | |
|--|-------|
| Hogue Cabernet, Columbia Valley | 34.00 |
| Vina Montes Cabernet Sauvignon, Chile | 62.00 |
| Concha y Toro, Cabernet Sauvignon, Chile | 56.00 |
| Main Street Winery, Cabernet Sauvignon, California | 38.00 |
| Beaulieu Vineyard Cabernet Sauvignon, California | 45.00 |
| Franciscan Cabernet Sauvignon, California | 60.00 |

merlot

| | |
|-------------------------------|-------|
| Hogue Merlot, Columbia Valley | 34.00 |
| Casa Lapostolle Merlot, Chile | 45.00 |
| Franciscan Merlot, California | 44.00 |

other red varietals

| | |
|---|-------|
| La Crema Pinot Noir, California | 56.00 |
| McWilliam's, Shiraz, Hanwood Estate Australia | 38.00 |
| Louis Latour, Pinot Noir, France | 44.00 |
| Cain "Cuvee", California | 78.00 |

| | | |
|----------------|--------------------|-----------------------|
| gin | call brands | premium brands |
| vodka | seagram's | bombay sapphire |
| rum | svedka | absolut |
| bourbon | bacardi | bacardi 8 |
| scotch | jim beam | jack daniels |
| whiskey | j & b | dewars |
| tequila | seagram's 7 | crown royal |
| | sauza blanco | cuervo 1800 |

Prices are subject to service charge of 22% and sales tax of 8%

