

Breakfast Buffets

Fresh Start Continental

Fresh Orange Juice
Seasonal Market Fruits and Berries with Yogurt Dip
New York Style Bagels with Plain and Flavored Cream Cheese
Fresh Brewed Regular and Decaffeinated Coffee and Herbal Teas
\$7.95 per person

Healthy Fresh Start

(Substitute for the Pre-Meeting on the Board Room Package for an Additional \$2)

Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas, Fresh Orange, Apple and Cranberry Juices, Whole Wheat Bagels with Plain and Flavored Cream Cheese, Granola, Fresh Seasonal Assorted Fruit Display with Yogurt Dip
\$8.95

Grant Street Breakfast

(Minimum 30 People)

Fresh Orange and Cranberry Juices
Fresh Morning Bakeries Served with Fruit Preserves and Butter
Fresh Seasonal Market Fruits and Berries
House Made Granola with Low Fat Yogurts
Fluffy Scrambled Eggs
Crispy Home Fried Potatoes
Apple Wood Smoked Bacon and Sausage
Fresh Brewed Regular and Decaffeinated Coffee and Herbal Teas
\$12 per person

The City Grill Premier

(Minimum 30 People)

Fresh Orange and Cranberry Juices
Fresh Morning Bakeries served with Fruit Preserves and Butter
Assorted Breads
Fresh Seasonal Market Fruits and Berries
Apple Wood Smoked Bacon and Sausage
Crispy Home Fried Potatoes
Chef Attended Omelet Station
Red and Green Peppers - Sliced Mushrooms
Diced Onions
Cheddar Cheese - Diced Ham
Tomatoes
\$13.50

Plated Breakfasts

Includes Fresh Orange Juice, Fresh Brewed Coffee, Herbal Tea, Milk, Basket of Breakfast Bakeries, Fruit Preserves, Butter, and Fresh Fruit Garnish

All American

Fluffy Scrambled Eggs with Apple Wood Smoked Bacon and Sausage,
Crispy Fried New Potatoes
\$9.50

Classic Eggs Benedict

Poached Eggs on Toasted Buttered English Muffin,
Canadian Bacon,
Hollandaise Sauce and Breakfast Potatoes
\$12.50

French Quarter

Fluffy Egg Croissant Sandwich, House Made Breakfast Sausage,
Apple Wood Smoked Bacon and Breakfast Potatoes
\$12.50

All menu items subject to 18% service charge & 5.5% sales tax

Breakfast Enhancements

<p style="text-align: center;">Granola Bars \$1 each</p> <p style="text-align: center;">Fruit Yogurts \$2.50 each</p> <p style="text-align: center;">Assorted Cold Cereals and Milk \$3.25 per person</p> <p style="text-align: center;">French Toast or Buttermilk Pancakes with Warm Syrup \$2 per person</p> <p style="text-align: center;">Fluffy Egg, Ham or Sausage and Cheese English Muffin Sandwich \$4 each</p>	<p style="text-align: center;">Fluffy Egg, Ham or Sausage and Cheese Croissant Sandwich \$4.25 each</p> <p style="text-align: center;">Fluffy Scrambled Eggs \$3.25 per person</p> <p style="text-align: center;">Fluffy Scrambled Eggs with Sautéed Peppers, Onion, Tomatoes, Ham and Cheddar Cheese \$3.95 per person</p> <p style="text-align: center;">Biscuits and Sausage Gravy \$2.75 per person</p> <p style="text-align: center;">Bacon or Sausage \$2.25 per person</p>
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Breaks and Snacks

<p style="text-align: center;"><u>Morning Break</u></p> <p style="text-align: center;">Assortment of Pastries and Muffins Sliced Seasonal Fruit Regular and Decaffeinated Coffee Two Assorted Juices</p> <p style="text-align: center;">\$7.50 per person</p>	<p style="text-align: center;"><u>Afternoon Break</u></p> <p style="text-align: center;">Gourmet Cookies Snack Mix Sliced Seasonal Fruit Regular and Decaffeinated Coffee Ice Tea and Soft Drinks</p> <p style="text-align: center;">\$7.50 per person</p>
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Breads, Pastries & Fruit

<p style="text-align: center;">Sliced Fruit \$1.30 per person</p> <p style="text-align: center;">Cinnamon Rolls \$15 per dozen</p>	<p style="text-align: center;">Assorted Pastries \$17 per dozen</p> <p style="text-align: center;">Seasonal Dessert Breads Market Cost</p>	<p style="text-align: center;">Assorted Muffins \$24 per dozen</p> <p style="text-align: center;">Assorted Donuts \$18 per dozen</p>
<p style="text-align: center;"><u>Side and Snacks</u></p> <p style="text-align: center;">Snack Mix \$9 per pound Assorted Mixed Nuts \$22 per pound Mini Pretzels \$7 per pound Assorted Cookies and Bars \$15 a dozen</p>	<p style="text-align: center;"><u>Beverages</u></p> <p style="text-align: center;">Regular or Decaf Coffee \$18 per Gallon Herbal Teas \$3 Each Bottled Water \$2.25 Each Premium Bottled Water \$3.25 Each Assorted Can Soda \$2 Each Juice \$10 per Carafe</p>	

All menu items subject to 18% service charge & 5.5% sales tax

Refreshment Packages

Take the Guess Work Out of Your Guest Needs with "All Day" Refreshment Packages

Board Room Package

Pre-Meeting

Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas, Fresh Assorted Bakeries, Chilled Fresh Orange and Cranberry Juices

Mid-Morning

Granola Bars, Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas, Assorted Soft Drinks and Bottled Water

Mid-Afternoon

Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas, Assorted Soft Drinks and Bottled Water, Fresh Baked Cookies and Bags of Assorted Dry Snacks

\$20 per person

Washington Package

Extra Touches

Deluxe Meeting Room, Note Pads and Pens, Bowl of Whole Fresh Fruit and Bottled Water

Pre-Meeting

Chilled Fresh Orange and Cranberry Juices, Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas, Fresh Sliced Assorted Fruit Display with Yogurt Dip, Fluffy Egg Croissant Sandwiches, Assorted Bakeries, Bagels with Flavored Cream Cheese and Assorted Preserves

Mid-Morning

Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas, Assorted Soft Drinks and Bottled Water, Fresh Fruit and Granola bars

Mid-Afternoon

Fresh Brewed Coffee, Decaffeinated Coffee and Herbal Teas, Assorted Soft Drinks and Bottled Water, Crunchy Snacks, and Health Bars

\$24 per person

All menu items subject to 18% service charge & 5.5% sales tax

Luncheon Salads and Cold Plates

Includes Warm Rolls and Butter, Fresh Brewed Coffee, Herbal Tea and Milk

Classic Caesar Salad

Tossed Crisp Romaine Lettuce, Croutons and Chef's Caesar Dressing; Topped with Fresh Parmesan Cheese and Choice of:

Grilled Chicken
\$13.50

Grilled Salmon
\$15.50

Grilled Shrimp
\$17.50

Oriental Chicken Salad

Crisp Spring Mix with Mandarin Oranges, Diced Red Pepper, Water Chestnuts, Toasted Almonds and a Flavorful Sesame Vinaigrette Topped with Grilled or Sesame Chicken \$13.50

City Grill Chop Salad

Chopped Romaine Lettuce, Fresh Baby Greens, Diced Tomato, Pasta, Diced Onion, Diced Nueske's Bacon, and Grilled Chicken Tossed with a Maple Mustard Vinaigrette and Topped with Crumbled Blue Cheese
\$13.50

Certified Angus Beef Flat Iron Steak Chopped Salad

Finely Chopped Julienne Iceberg Lettuce Tossed with a Champagne Thyme Vinaigrette and Topped with Grilled Certified Angus Flat Iron Steak, Crumbled Blue Cheese, Chopped Tomatoes and Chopped Roasted Pancetta
\$16.50

Carmen Miranda Fruit Salad

Your Choice of Honey Mustard Chicken Salad, Traditional Chicken Salad, Tuna Salad, or Seafood Salad Surrounded by a Mélange of Fanned Fruit and Candied Pecans \$12.50

Hot Luncheon Entrees

Served with Warm Rolls and Butter, Fresh Seasonal Vegetables, and Chef's Choice Starch, Fresh Brewed Coffee, Herbal Teas or Milk

Certified Angus Beef Flat Iron Steak

With Choice of Either Grilled with a Red Wine Mushroom Reduction or Multicolored Peppercorn Crusted with Boursin Cream Sauce \$15.50

Honey Mustard Crusted Boneless Pork Loin

Finished with a Maple Herbed Jus de Veau \$14.50

Sweet Seared Grouper

Finished with a Raspberry Balsamic Reduction
\$17.50

Herbed Cod

Finished with Beurre Blanc
\$13.50

Shrimp 3 Way

Your Choice of Scampi Style, Grilled with Chardonnay Butter Sauce or Tempura Battered with a Red Chili Vinaigrette
\$16.50

All menu items subject to 18% service charge & 5.5% sales tax

Hot Luncheon Entrees Continued...

Chicken Forestiere

Grilled Chicken Breast Topped with a Mushroom,
Bacon, and Shallot Reduction \$9.50
Substitute Pork Loin \$12.50

Chicken Marsala

Served with Sautéed Fettuccini, Baby Spinach,
Finished with a Flavorful
Marsala Cream Sauce \$12.50

Chicken Florentine Lasagna

Seasoned Chicken Breast Layered with Alfredo Sauce, Sautéed Spinach, Portabella Mushrooms and
Lasagna Sheets Finished with Fresh Marinara Sauce
Served with Petite House Salad, No Starch \$12.50

Marinated Portabella Timbale

Stacked Portabella Mushroom with Sautéed Spinach, Sundried Tomatoes and Fresh Mozzarella Cheese
Placed atop Fettuccini Pasta and Drizzled with Basil Pesto \$11.50

Add Chicken \$12.50

Add Shrimp \$16.50

Luncheon Sandwich's

All Sandwiches Served with Choice of House Made Chips or Fresh Fruit

Open-Faced Melt Sandwich

Choice of Our House Made Tuna, Chicken, or Crab Salad Topped with Tomato and Swiss Cheese, Baked
on an English Muffin until Bubbly. \$9

Classic Reuben

Fresh Shaved Corned Beef, Sauerkraut, Swiss Cheese, and 1000 Island Dressing on
Grilled Marble Rye \$9 (Try it with Shaved Turkey as a Rachel \$9)

Spinach and Artichoke Chicken Panini

Grilled Chicken Breast Topped with Tomatoes
and a Spinach and Artichoke Mixture Nestled
Between Provolone Cheese and Grilled Panini
Bread \$9.50

California Cheese Steak Panini

Thinly Sliced Prime Rib Covered with Sautéed
Mushrooms, Peppers and Swiss Cheese on
Grilled Panini Bread Served with a Whiskey Dijon
Sauce \$11.50

Italian Portobello Wrap

Grilled Marinated Portabella
Mushrooms Sautéed with
Spinach, Sun-dried Tomatoes,
Roasted Red Peppers and Fresh
Mozzarella Wrapped in a Garlic &
Herb Flour Tortilla Served with a
Garlic and Chive Aioli \$11.50
Add Grilled Flat Iron Steak \$16.50

Turkey Club Sandwich

Smoked Turkey, Nueske's Bacon,
Lettuce, Tomato and Mayo
on a Lightly Grilled Sun-dried
Tomato and Herb Focaccia
\$10.50

Chef Salad Wrap

Garlic and Herb Flour Tortilla Shell
Filled with Julienne Ham, Turkey,
Baby Lettuce, Diced Cucumbers,
Hard-boiled Egg, Julienne
Cheddar and Julienne Swiss
Cheese Tossed with a Pesto
Ranch Dressing \$11.50

All menu items subject to 18% service charge & 5.5% sales tax

Luncheon Buffets

City Grill Deli Buffets

(Minimum 30 people)

Luncheon Soup & Sandwich Buffet

Two Chef's Selected Soups
Sliced Smoked Turkey, Ham and Roast Beef
Cheddar and Swiss Cheese
Lettuce, Tomato, Onions and Pickles
Pasta Salad & Assorted Breads
Fresh Brewed Coffee, Tea and Milk
\$12.95 per person

Luncheon Soup and Salad Buffet

Two Chef's Selected Soups
Two Chef's Selected Deli Salads
Fresh Fruit Tray
Spring Mix with Array of Accruements
Assorted Breads and Rolls
Fresh Brewed Coffee, Tea and Milk
\$9.95 per person

New York Deli Buffet

(Minimum 30 people)

Fresh Fruit Tray
Chef's Selection of Two Deli
Salads
Sliced Ham, Turkey, Roast Beef
Lettuce, Tomato, Onion, Pickles
Cheddar, American, Swiss
Cheese
Mayonnaise, Mustard,
Honey Mustard, Horseradish
Assorted Breads
Home Made Potato Chips
Fresh Brewed Coffee, Tea and Milk
\$9.75 per person

Hot Luncheon Buffet

(Minimum 30 people)

Buffet Served with Warm Rolls with Butter, Salad Bar which Includes Two Dressings, Assorted Toppings, Fresh Fruit Salad and Pasta Salad; Chef's Choice Fresh Vegetable and Starch, Fresh Brewed Coffee, Herbal Tea & Milk

\$13.95

Hot Luncheon Entrée Options

Select Two:

Chicken Cordon Bleu
Chicken or Pork Forestiere
Chicken Marsala

Sliced Roast Sirloin of Beef
Beef Tips
Pot Roast
Maple Glazed Pork Loin

Herb Encrusted Cod
Pecan Encrusted Tilapia
Beef or Chicken Stir-Fry
Lasagna

All menu items subject to 18% service charge & 5.5% sales tax

Hors d'oeuvres

(Each Item Priced per 25 Pieces)

Hors d'oeuvre Selections Can Be Displayed on a Station or Passed by White Glove Attendants.
Tray-Passed Receptions Require One Server per 50 Guests at a Fee of \$45.00 per Server.

Bacon Wrapped Water Chestnuts \$37
Cocktail Crab Claws \$62.50
Cocktail Shrimp \$60
Caribbean Shrimp \$60
Coconut Shrimp \$60
Assorted Stuffed Mushroom caps \$37
Bruschetta \$30
Mixed Oriental Appetizers \$37
Coconut Chicken \$37
Caribbean Chicken \$37
Chicken Quesadillas \$37

Bacon Wrapped Scallops \$50
Mini Crab Cakes \$55
**Salami Coronets with Herb
Cream Cheese and Olive \$35**
Assorted Canapés \$37
Meatballs BBQ, Italian, or Swedish \$37
Deviled Eggs \$35
Brie Cheese, Apple, Walnut Crostini \$37
Mini Beef Wellingtons \$55
Beef Carpaccio \$50
Silver-dollar Sandwiches \$48

Hors d'oeuvre Displays

(Each Display Serves Approximately 50 People)

Fresh Fruit Display
 Seasonal Fresh Fruit
 with Devonshire Fruit
 Dip
 \$65

Vegetable Crudités
 Seasonal Vegetables
 with Your Choice of Blue
 Cheese, Ranch,
 Southwest Ranch or Dill
 Dressing
 \$65

Bruschetta Display
 Served with Kalamata
 Olive Tapenade,
 Balsamic Spring Greens
 and Focaccia Chips
 \$125

Artichoke Dip
 Served with Toasted
 Crostini
 \$65

Domestic Cheese and Sausage Display

An Array of Fine Cheeses Accompanied with Sliced Genoa Salami and Assorted Crackers \$95

Smoked Salmon Display

Whole Smoked Salmon with Capers, Minced Red Onion, Chopped Egg, Dill Cream and Assorted Crackers \$150

Anti Pasto Display

Sliced Mozzarella Cheese, Prosciutto Ham, Genoa Salami, Capicola Ham, Marinated Mushrooms, Cherry Tomatoes, Artichoke Hearts, Kalamata Olives, Pepperoncini, and Fresh Basil with Balsamic Reduction and Toasted Crostini \$150

All menu items subject to 18% service charge & 5.5% sales tax

From “The Butcher Block”

*All “Butcher Block”
Selections Require a
Culinary Attendant -\$95*

*Below Butcher Block Selections are Served with Dijon
Mustard, Mayonnaise, Horseradish and Cocktail Buns.*

Honey Glazed Nueske’s Baked Ham
Serves 40/50 people \$125

Roasted Turkey Breast
Serves 30/50 people \$150

Round Certified of Angus Beef
Serves 75/100 people \$225

**Whole Grilled Certified Angus
Tenderloin of Beef**
Serves 15/20 people \$250

Hors d’oeuvre Packages

Package 1:
Choose *Two* Hot Hors
d’oeuvres and *Two* Cold Hors
d’oeuvres
from the Selections Listed
\$14 per person/ per hour

Package 2:
Choose *Three* Hot Hors
d’oeuvres and *Three* Cold Hors
d’oeuvres from the Selections
Listed
\$18.50 per person/ per hour

Package 3:
Choose *Four* Hot Hors
d’oeuvres and *Five* Cold Hors
d’oeuvres
from the Selections Listed &
Specialty Hors d’oeuvres
\$27 per person/ per hour

Hors d’oeuvres Selections:

Hot:

- Chicken Quesadillas
- Assorted Mushroom Caps
- Coconut Chicken
- Caribbean Chicken
- Mini Crab Cakes
- Bacon Wrapped Water Chestnuts
- Mixed Oriental Appetizers
- Mini Quiche
- Pasta Station
- Stir-fry Station
- Chef Carved Turkey
- Chef Carved Ham

Cold:

- Vegetable Display
- Cheese Display
- Fruit Display
- Anti Pasta Display
- Pasta Salad Display
- Ham & Honey Mustard Roll Ups
- Artichoke Dip with Assorted Crackers
- Assorted Canapés
- Bruschetta

Specialty Hors d’oeuvres:

Hot:

- Bacon Wrapped Scallops
- Coconut Shrimp
- Caribbean Shrimp
- Warm Shrimp Dip with Assorted Crackers
- Chef Carved Beef Tenderloin

Cold:

- Smoked Salmon Display
- Cocktail Shrimp
- Cocktail Crab Claws
- Jumbo Lump Mini Crab Cakes

All menu items subject to 18% service charge & 5.5% sales tax

Dinner Plated Entrees

Choice of Caesar Salad,
House Salad or
City Grill Chop Salad

All Entrees Served with Rolls, Butter, Chef's Fresh Seasonal Starch
du Jour and Vegetable du Jour that Best Accommodates the Entrée

Pan Roasted Duck Breast

Served with Quenelles of
Cranberry Citrus Relish and
Finished with Honey
Thyme Balsamic Pan Sauce
\$18.95

Chicken Phyllo

Breast of Chicken Stuffed
with a Wild Rice Blend, Phyllo
Wrapped and Finished with a
Pesto Cream Sauce
\$20.95

Frenched Chairman's Reserve Pork Chop

Finished with "Hunter Sauce"
which is Sautéed Bacon,
Shallots, Garlic, Mushrooms
and Tomatoes Reduced in
Red and Sweet Wine
Reduction
\$19.50

Chicken Forestiere

Grilled Chicken Breast Topped with a Flavorful Mushroom Forestiere Sauce \$18.95

Maple Glazed Pork Tenderloin Towers

Sun-dried Cherry Sauce \$21.50

Norwegian Salmon 3 Way

With Your Choice of
Herb Crusted, Grilled or
Broiled and Finished
with Beurre Blanc
\$24.50

Hazelnut Encrusted Tilapia

Placed on a Citrus
Cream and Garnished
with a Raspberry
Balsamic Reduction
\$20

Pecan Encrusted Walleye

A Boneless Filet
Encrusted in Pecans
Sautéed and Finished
with Citrus Relish and
Beurre Blanc \$25

Sweet Seared Florida Grouper

Finished with a
Raspberry Beurre
Rouge \$23.25

*Roasted Garlic and Herb Studded Roasted Prime Rib

Chef Cut Slow Roasted Prime Rib of Beef Served with Au Jus and Horseradish Sauce
10 oz. - \$21.95 | 13 oz. - \$28.25

*Beef Flat Iron Steak

With Choice of: Grilled with a Red Wine Mushroom Reduction or Multicolored
Peppercorn Crusted with Boursin Cream Sauce
6 oz. - \$19.50 | 8 oz. - \$22.50

*12 oz New York Strip

House Center Cut Strip Marinated in Fresh Herbs and Garlic Finished with a Mushroom Bordelaise Sauce
\$28

*Tenderloin Fillet

Served with Choice of Béarnaise or Mushroom Sauce
6 oz. - \$26.25 | 8 oz. - \$32.50

All menu items subject to 18% service charge & 5.5% sales tax

Banquet Dinner Buffet Menu

(Minimum 50 people)

Buffet Served with Warm Rolls with Butter, Salad Bar which Includes Two Dressings, Assorted Toppings, Fresh Fruit Salad and Pasta Salad; Fresh Baked Cookies and Bars, Fresh Brewed Coffee, Tea and Milk

The Grand Buffet

Choose Three Entrees and
Three Side Dishes
\$28.95

The Premier Buffet

Choose Two Entrées and
Two Side Dishes
\$23

The City Grill Buffet

Choose One Entrée and
Two Side Dishes
\$19.50

Buffet Entrée Selections:

(Choose from the Following, but Not Limited to)

Chicken or Pork Forestiere
Chicken Florentine
Chicken Marsala
Prosciutto Wrapped Chicken Breast
Rotisserie Style Quartered Chicken
Beef Wellington
Sliced Roast Sirloin of Beef
Beef Tenderloin Tips

Honey Mustard Crusted Pork Loin Served
with an Herbed Demi
Herb Crusted, Grilled or Broiled Salmon
with Beurre Blanc
Crisp Seared Halibut with a Citrus Butter Sauce
Herb Encrusted Cod
Tilapia a la Meuniere

Or Substitute One Entrée Option for a Carving Station:

Prime Rib of Beef

Roast Turkey

Roast Sirloin of Beef

Maple Glazed Ham

Buffet Side Dish Selections

Sauté Station

Chef's Signature Oriental Chicken Stir-fry
Beef add \$2.00 per person
Shrimp add \$3.00 per person

Pasta station

With a Duet of Alfredo Sauce with
Accompaniments and Tomato Basil Sauce with
Accompaniments

Starch

Toasted Almond and Craisin Wild Rice Blend
Duchess Potatoes
Garlic Smashed Yukon Golds
Dauphinoise Potatoes
Roasted Baby Reds
Twice Baked Potatoes
Penne Pasta

Vegetable

Julienne Spring Vegetables
California Medley
Green Beans Almondine
Green Beans with Roasted Red Peppers
Broccoli and Cauliflower Au Gratin
Baby Carrots with Honey and Pecans

All menu prices subject to change due to market fluctuations.
Please inquire to accommodate dietary issues, vegetarian entrees and combination packages.

All menu items subject to 18% service charge & 5.5% sales tax

Reception Bar and Beverage Service

Customize Your Beverage Service

Options Include Full Service Bar, Beer or Wine Stations, Special Occasion Drinks and More.

Beverage Prices

*Rail Brands \$4.25
Old Fashioned, Manhattan and
Martini \$6.50
Call Brands \$5.25
Premium Brands \$6.25
Cordials \$5
Domestic Beer \$3.50
Imported Beer \$4.50
House Wine by the Glass \$5
Bottled Water \$2.25
Premium Bottled Water \$3.25
Soft Drinks \$1.25 per Glass
House Bottled Wine \$24
½ Barrel Domestic Beer \$200
½ Barrel Micro Brew \$275*

*One Bartender per 75 people
\$200 Minimum on All Host or Cash Bars
\$20 per Hour Bartender Charge
Bartender Charge Includes Two Hours of Set-up

*Extensive Wine and Champagne Lists Available.
Please Contact a Sales Representative for Choices and
Availability*

Host Bar Packages

Per person, per hour

All Host Bar Packages Include Bartender & Set-up Charge

Regular Host Bar Package

*First Hour - \$10.00 per person
Second Hour - \$8.00 per person
Third Hour - \$8.00 per person
Fourth Hour - \$7.00 per person*

*Whiskey – Vodka – Rum - Triple Sec - Gin
Bourbon – Scotch – Brandy - Amaretto
Tequila - Old Fashioned – Manhattan- Martini*

*Chardonnay – Riesling – White Zinfandel
Merlot – Cabernet – Pinot Noir*

Domestic Draft Beer

*Bud Light- Budweiser- Miller Lite- MGD
Miller High Life- Coors Light*

Soda, by the glass

Premium Host Bar Package

*First Hour - \$11.50 per person
Second Hour - \$9.50 per person
Third Hour - \$9.50 per person
Fourth Hour - \$8.50 per person*

In Addition to the Regular bar:

*Absolute- Grey Goose - Seagram 7- Windsor
Kessler - Jack Daniels - Captain Morgan
Irish Cream – Tanqueray - Malibu Rum
Bacardi Rum - Jose Quervo - Johnny Walker
Beefeater Gin - Korbel Brandy- Bacardi Limon
Southern Comfort*

Bottled Beer (Select three) :

*Michelob Ultra Light - Budweiser - Bud Light
Miller Lite - Miller Genuine Draft - Miller 64
Coors Light - Corona - Heineken
Bottled Non- Alcoholic Beer*

All menu items subject to 18% service charge & 5.5% sales tax

Audio Visual Rental Items

Pricing May Vary Based on Event. Please Contact Your Sales Representative.

High Speed Hardwired or Wireless Internet ~ Complimentary

**Ceiling Mounted LCD
Projector & Screen**
\$75 per day

Portable Screen
\$50 per day

Portable LCD Projector
\$75 per day

Audio Visual Cart

\$10 per day

Includes Cart, Extension Cord and Power Strip

**Teleconference-
Video Display**
\$75.00 per hour
~ 2 hour minimum

**Wireless Conference
Phone**
\$50 per day

TV or DVD/VCR
\$50 per day

Slide Advancer
\$15 per day

Laser Pointer
\$15 per day

**Podium with
Microphone**
\$15 per day

**Wireless Hand Held
Microphone**
\$15 per day

**Wireless Lavalier
Microphone**
\$20 per day

Flip Chart with Markers
\$20 per day

Easel
\$5 per day

Dance Floor

\$475 per day ~*Dance Floor Complimentary for Weddings
