



HOTEL DU PONT

CATERING MENU

Breakfast Buffets

Minimum 20 Persons | Served for 90 Minutes

CONTINENTAL BUFFET \$28

Regular Coffee, Decaf Coffee, Assorted Hot Teas
Juices: Orange, Apple, Cranberry, Pineapple, Ruby Red Grapefruit, V8, Tomato (select 2)
Assorted Breakfast Pastries and Danishes ^{VT}
Assorted Bagels and Breads with Butter, Cream Cheese, Jellies, Jams
Fresh Berries and Fruit Cups
Assorted Yogurts

HIGH ENERGY BUFFET \$32

Regular Coffee, Decaf Coffee, Assorted Hot Teas
Juices: Orange, Apple, Cranberry, Pineapple, Ruby Red Grapefruit, V8, Tomato (select 2)
Fresh Berries and Fruit Cups
Assorted Yogurts
Smoothies: Strawberry-Banana and Spinach-Apple (add protein powder \$3.00)
Bran Muffins with Honey Whipped Butter
Whole Wheat and Pumpernickel Bread with Butter, Peanut Butter, Honey
Egg Frittata with Broccoli, Peppers, Onions, Cheddar Cheese ^{VT GF}
Steel-Cut Oatmeal with Cinnamon-Apple Compote ^{VT GF}

HOT AND HEARTY BUFFET \$36

Regular Coffee, Decaf Coffee, Assorted Hot Teas
Juices: Orange, Apple, Cranberry, Pineapple, Ruby Red Grapefruit, V8, Tomato (select 2)
Assorted Breakfast Pastries and Danishes ^{VT}
Assorted Bagels and Breads with Butter, Cream Cheese, Jellies, Jams
Fresh Berries and Fruit Cups
Assorted Yogurts
Assorted Cereal with Whole or 2% Milk
Scrambled Eggs ^{VT GF}
Brioche French Toast or Pancakes (select 1) ^{VT}
Bacon, Pork Sausage, Ham, Turkey Bacon, Turkey Sausage, Scrapple (select 2)
Breakfast Potatoes with Peppers and Onions ^{VT GF}

^{VT} ^{VG} ^{GF}
Vegetarian | Vegan | Gluten Free

Breakfast Buffets

Minimum 20 Persons | Served for 90 Minutes

BRANDYWINE BUFFET \$40

Regular Coffee, Decaf Coffee, Assorted Hot Teas
Juices: Orange, Apple, Cranberry, Pineapple, Ruby Red Grapefruit, V8, Tomato (select 2)
Assorted Breakfast Pastries and Danishes from the HOTEL DU PONT Bake Shop **VT**
Fresh Breakfast Scones with Whipped Honey Butter
Assorted Bagels and Breads with Butter, Cream Cheese, Jellies, Jams
Fresh Berries and Fruit Cups
Assorted Yogurts
Assorted Cereal with Whole or 2% Milk
Hash Brown Potatoes with Sautéed Peppers, Scallions, Herbs **VG GF**
Seared Delaware Scrapple
Scrambled Eggs with Exotic Mushrooms and Gruyere Cheese **VT GF**

-please select one-

English Muffin, Canadian Bacon, Poached Whipped Egg, Hollandaise Sauce
Egg Frittata with Crabmeat, Asparagus, Tomato, Gruyere Cheese **GF**

LIFESTYLE BUFFET \$31

Regular Coffee, Decaf Coffee, Assorted Hot Teas
Juices: Orange, Apple, Cranberry, Pineapple, Ruby Red Grapefruit, V8, Tomato (select 2)
Agave Scented Mixed Berries and Fruit Cups
Egg White Frittata with Spinach, Peppers, Onions, Goat Cheese **VT GF**
Turkey Bacon
Turkey Sausage
Breakfast Rice
Whole Wheat Toast
Butter
Peanut Butter
Honey
Muesli **VT**

BREAKFAST SANDWICHES \$14

-please select 2-

Egg, Applewood Smoked Bacon, American Cheese, English Muffin
Egg, Sausage, Cheddar Cheese, Buttermilk Biscuit
Egg, Fried Mortadella, Provolone Cheese, Ciabatta Bread
Egg, Smoked Salmon, Wilted Spinach, Bagel
Egg White, Peppers, Onions, Cheddar Cheese, Wrap **VT**
-vegan eggs, gluten-free bread, and gluten-free rolls are available upon request-

VT **VG** **GF**
Vegetarian | Vegan | Gluten Free

Breakfast

Minimum 20 Persons

PLATED BREAKFAST \$34

Regular Coffee, Decaf Coffee, Assorted Hot Teas

Orange Juice

Chef's Bakery Basket

ENTRÉES

-please select 1-

Scrambled Eggs

Egg Frittata with Peppers, Onions, Cheddar VT GF

Egg Whites with Spinach and Mushrooms VT GF

Pancakes

Brioche French Toast VT

Aged Gruyere, Leek, Spinach Tart VT

Buttermilk Breakfast Tart with Blueberries and Granola VT

Applewood-Smoked Bacon and Swiss Cheese Tart

SIDES

-please select 1-

Hash Brown Potatoes

Western Potatoes with Peppers and Onions VG GF

Fruit Salad

PROTEINS

-please select 1-

Sage Sausage

Turkey Sausage

Applewood Bacon

Turkey Bacon

Delaware Scrapple

Grilled Ham

BREAKFAST ADDITIONS

Mini Bagel, Cream Cheese, Sliced Egg, Scallion, Smoked Salmon \$9

Hard Boiled Egg \$2

Granola, Yogurt, Berry Parfait \$8

Overnight Oats \$5 VT

Muesli \$6 VT

Peanut Butter \$2

Nutella \$3

Smoothies \$5

Meat and Cheese Board \$15

Breakfast Bars \$3

Whole Fruit \$5

Mini Donuts (per dozen) \$26 VT

Jumbo Croissants \$4 VT

Assorted Cereal with Whole or 2% Milk \$4

VT VG GF
Vegetarian | Vegan | Gluten Free

Brunch

Minimum 20 Persons | Served for 120 Minutes

BRUNCH BUFFET \$46

Regular Coffee, Decaf Coffee, Assorted Hot Teas
Juices: Orange, Apple, Cranberry, Pineapple, Ruby Red Grapefruit, V8, Tomato (select 2)
Assorted Breakfast Pasties and Danishes **VT**
Fresh Breakfast Scones with Whipped Honey Butter
Fresh Berries and Fruit Cups
Granola, Yogurt, Berry Parfait
Asparagus with Tomato, Black Garlic, Feta Cheese, Olive Oil **VT GF**
Roasted Red Bliss Potatoes with Peppers and Onions **VG GF**

SALADS

-please select 2-

Potato Salad with Onion, Celery, Mayonnaise **VT GF**
Pasta Salad with Carrot, Onion, Pepper, Olive Oil, Red Wine Vinegar **VT**
Classic Cole Slaw **VT GF**
Quinoa Salad with Spinach, Sun-Dried Cherry, Olive Oil, Apple Cider Vinegar **VG GF**
Field Greens with Cucumber, Peppers, Tomato, Carrot **VG GF**
Iceberg Lettuce with Bacon, Tomato, Bleu Cheese Dressing **GF**
Arugula with Apple, Pecan, Goat Cheese, Lemon Vinaigrette **VT GF**

BRUNCH PROTEINS

-please select 2-

Bacon
Sausage
Turkey Bacon
Turkey Sausage
Scrapple
Ham

ENTRÉES

-please select 2-

Egg Frittata with Peppers, Onions, Cheddar Cheese **VT GF**
English Muffin, Canadian Bacon, Poached Whipped Egg, Hollandaise Sauce
Grilled Chicken Breast with Spinach, Tomato, Mushroom, Chicken Jus Lié
Seared Salmon with Arugula, Peppadew Pepper, Champagne Mustard Vin Blanc

BRUNCH ENHANCEMENTS

Black Truffle and Leek Breakfast Tart \$14 **VT**
Roasted Tomato and Spinach Breakfast Tart \$14 **VT**
House Smoked Salmon with Whipped Cream Cheese, Chives, Chopped Eggs, Red Onions \$18
English Muffin, Crabmeat, Poached Whipped Egg, Sauce Charon \$12
Cinnamon Brioche French Toast with Sweet Whipped Butter and Maple Syrup \$16 **VT**
Belgian Waffles and Braised Beef Short Ribs with Jalapeno-Infused Maple Syrup \$18
Belgian Waffles with Strawberry-Banana Compote and Maple Syrup \$14 **VT**
Steel Cut Oatmeal \$5 **VT GF**
Mini Donuts (per dozen) \$26 **VT**

VT **VG** **GF**
Vegetarian | Vegan | Gluten Free

Brunch Additions

Minimum 20 Persons | Served for 120 Minutes

HASH BROWN BAR \$9

-please select 4-
Scrambled Eggs
Bacon
Ham
Peppers
Onions
Mushrooms
Cheddar Cheese
Tomato Salsa
Jalapeno Pepper Jelly

OATMEAL BAR \$7

-please select 4-
Macerated Strawberries
Blueberry-Ginger Compote
Bananas
Assorted Dried Fruit
Brown Sugar
Honey
Maple Syrup

BREAKFAST SANDWICHES \$14

-please select 2-
Egg, Applewood Smoked Bacon, American Cheese, English Muffin
Egg, Sausage, Cheddar Cheese, Buttermilk Biscuit
Egg, Fried Mortadella, Provolone Cheese, Ciabatta Bread
Egg, Smoked Salmon, Wilted Spinach, Bagel
Egg White, Peppers, Onions, Cheddar Cheese, Wrap VT
-vegan eggs, gluten-free bread, and gluten-free rolls are available upon request-

SMOKED SALMON \$18

House Smoked Salmon
Whipped Cream Cheese
Chopped Egg
Red Onion
Toasted Mini Bagels

OMELET STATION \$18

fresh two-egg omelets made to order

-please select four-

| | | |
|-----------|----------------|----------------|
| Peppers | Arugula | Bacon |
| Onions | Cheddar Cheese | Sausage |
| Tomatoes | Gruyere Cheese | Ham |
| Mushrooms | Goat Cheese | Turkey Bacon |
| Spinach | | Turkey Sausage |

+\$150 chef attendant fee per station

VT VG GF
Vegetarian | Vegan | Gluten Free

Refreshment Breaks

Minimum 20 Persons | Served for 30 Minutes

YOU SAY TOMATO \$18

Tomato, Red Onion, Basil Bruschetta ^{VT}
Prosciutto, Asiago, Tomato Jam on Garlic-Buttered Baguette
Roasted Tomato and Pesto Flatbread ^{VT}
Spicy Bloody Mary Mocktail

FRUITY \$13

Mango
Pineapple
Strawberries
Cottage Cheese
Assorted Fruit Smoothies
Assorted Whole Fruit

TRAIL BLAZER \$16

build your own trail mix bar
Chocolate Morsels
Dried Banana Chips
Dried Mixed Tropical Fruit
Assorted Roasted Nuts
Sunflower Seeds
Granola

CANDY SHOP \$15

Assorted Chocolates
Assorted Jelly Beans
Assorted Hard Candies
Cheesecake Lolli Pops ^{VT}
Freshly Baked Cookies
Chocolate-Covered Pretzel Rods

EUROPEAN PICNIC \$19

Assorted Meats and Cheeses
Marinated Olives
Grapes
Spiced Nuts
Macaroons

GOOD MORNING \$15

Assorted Breakfast Pastries
Sliced Melons
Assorted Yogurts

MEDITERRANEAN \$17

Tabbouleh Salad ^{VG}
Orange Black Pepper Hummus ^{VG GF}
Roasted Red Pepper Hummus ^{VG GF}
Pita Chips ^{VG}
Grilled Pita ^{VG}

ON THE LIGHTER SIDE \$14

Seasonal Fruit Cups
Celery Sticks
Carrot Sticks
Blue Cheese Dressing
Granola
Orange Honey Yogurt Cups

TASTE OF DELAWARE \$20

The Bobby: Turkey, Stuffing, Cranberry Sauce, Mayo on Roll
Pretzel Nuggets with Yellow Mustard
Steak Fries with Malt Vinegar
Hershey Chocolate Bars

^{VT} ^{VG} ^{GF}
Vegetarian | Vegan | Gluten Free

À La Carte Refreshments

Minimum 20 Persons | Served for 30 Minutes

BEVERAGES

- Assorted Soft Drinks \$4
- HDP Bottled Water \$4
- Saratoga, Evian, Fiji \$5
- San Pellegrino or Perrier \$6
- Assorted Energy Drinks \$8
- Juices: Orange, Apple, Cranberry, Pineapple, Ruby Red Grapefruit, V8, Tomato (select 2) \$8
- Assorted Teas \$4
- Hot Chocolate \$4
- Regular Coffee or Decaf Coffee \$6
- upgrade to all-day coffee service +\$6

FRUIT

- Assorted Seasonal Whole Fruit Bowl \$6
- Assorted Sliced Fresh Fruit Platter \$8
- Seasonal Berry Bowl \$10
- Fresh Fruit Kabobs (per dozen) \$52 VG GF
- add white or dark chocolate to fruit kabobs (per dozen) +\$14

MORNING MENU SELECTIONS

- Granola, Yogurt, Berry Parfait \$8
- Overnight Oats \$5 VT
- Muesli \$6 VT
- Breakfast Bars \$3
- Basket of Breakfast Breads and Pastries \$8 VT
- Mini Donuts (per dozen) \$26 VT
- Sticky Buns (per dozen) \$36 VT
- Jumbo Croissants \$4 VT
- Assorted Cereal with Whole or 2% Milk \$4

SNACKS

- Spicy Trail Mix \$4
- Goldfish Crackers \$4
- Assorted Health and Granola Bars \$6
- Assorted Mixed Nuts \$8
- Warm Pretzels and Mustard \$9
- Assorted Cookies (per dozen) \$36

VT VG GF
Vegetarian | Vegan | Gluten Free

Lunch

Minimum 20 Persons | Served for 90 Minutes

ARTISAN DELI SANDWICHES \$40

Assorted Artisan Rolls and Breads

Assorted Condiments

Mayonnaise, Bavarian Style Mustard, Whole Grain Mustard, Chipotle Aioli, Pesto Aioli

Assorted Grilled Vegetables

Eggplant, Zucchini, Yellow Squash, Red Peppers, Red Onions, Fennel, Carrots

MEATS

-please select 4-

| | |
|------------------------|--------------|
| Turkey | Peppered Ham |
| Roast Beef | Smoked Ham |
| Salami | Soppressata |
| Pastrami | Mortadella |
| Capicola | Corned Beef |
| Grilled Chicken Breast | |

CHEESES

-please select 3-

American
Swiss
Cheddar
Provolone
Havarti
Munster
Mozzarella

Coffee, Decaf Coffee, Assorted Tea, and Iced Tea Included

Baby Arugula Salad

Potato Salad VT GF

Mediterranean Quinoa Salad VT GF

Seasonal Fruit Salad

House Potato Chips with Herb de Provence

Assorted Cookies and Brownies

HAND CRAFTED SANDWICHES \$42

-please select 3-

PD-Wich: Roast Beef, Turkey, Russian Dressing, Tomato, on Whole Wheat Toast

Cranberry-Walnut Chicken Salad on Pumpernickel Bread

Classic Reuben: Corned Beef, Swiss, Sauerkraut, on Rye bread

Smoked Salmon Egg Salad on a Croissant

Picnic Loaf: Roast Beef, Salami, Turkey, Mozzarella, on an Italian Roll

"New England Style" Shrimp Roll on a Split Bun

Tropical Beef Wrap: Beef, Pineapple Cream Cheese, Mango, Peppers, Spinach, in a Tortilla

Green Goddess: Seasoned Yogurt, Spinach, Alfalfa Sprouts, Cucumber, Avocado, on Whole Wheat VT

Mediterranean Vegetable Wrap: Mixed Vegetables, Cilantro Hummus Spread, in a Tomato Tortilla VG

Coffee, Decaf Coffee, Assorted Tea, and Iced Tea Included

Baby Arugula Salad

Potato Salad VT GF

Mediterranean Quinoa Salad VT GF

Seasonal Fruit Salad

House Potato Chips with Herb de Provence

Assorted Cookies and Brownies

VT VG GF
Vegetarian | Vegan | Gluten Free

Lunch

Minimum 20 Persons | Served for 90 Minutes

LUNCH BUFFET \$52

Coffee, Decaf Coffee, Assorted Tea, and Iced Tea Included

SALADS

-please select 2-

- Romaine Lettuce, Shaved Parmesan Cheese, Croutons, Caesar Dressing VT
- Mixed Greens, Grape Tomatoes, Cucumbers, Carrots, Red Onions, Banyuls Vinaigrette VG GF
- Shaved Brussels Sprouts, Toasted Marcona Almonds, Tomatoes, Parmesan Cheese, Lemon Garlic Vinaigrette VT GF
- Arugula, Red Grapes, Pecans, Parmesan Cheese Curls, Lemon Vinaigrette VT GF
- Kale, Chickpeas, Beets, Carrots, Sun-dried Cranberries, Pumpkin Seeds, Orange Ginger Dressing VG
- Fusilli Pasta, Pesto, Zucchini, Yellow Squash, Pine Nuts, Red Pepper Flakes VT

COMPOSED ENTRÉES SALADS

-please select 1-

- Traditional Cobb Salad, Grilled Chicken, Buttermilk Ranch Dressing GF
- Chopped Romaine Lettuce, Pesto Shrimp, Creamy Black Pepper Dressing GF
- Smoked Ahi Tuna, Niçoise Salad, Lemon Vinaigrette GF
- Grilled Skirt Steak Salad, Grilled Onions, Marinated Mushrooms, Spiced Pecans, Balsamic Vinaigrette GF

ENTRÉES

-please select 2-

- Seared Jumbo Lump Crab Cake with Bavarian Mustard Cream
- Grilled Beef Coulotte Steak with Garlic-Herb Butter Sauce GF
- Marinated and Grilled Beef Hanger Steak with Charred Scallion Salsa GF
- Blackened Mahi-Mahi with Roasted Garlic Cream Sauce
- Roasted Salmon Filet with Sweet Corn Sauce GF
- Chicken Française with Lemon Capers Sauce
- Southwestern-Spiced Chicken with Roasted Golden Tomato Coulis GF
- Penne Pasta with Cajun Charred Chicken Breast, Spiced Pecans, Mushroom Cream Sauce
- Exotic Mushroom Risotto with Petite Ratatouille Vegetables and Grated Reggiano Cheese VT
- Penne Pasta with Garden Vegetables and Sun-Dried Tomato Blush Sauce VT
- Skewered Shrimp and Scallops with Pineapple Mango Salsa GF
- Cuban Spiced Grilled Skirt Steak with Chimichurri Sauce GF
- Grilled Flat Iron Steak with Portabella Mushroom Reduction

-all entrées served with chef's selection of seasonal starch and vegetable-

-includes chef's assortment of miniature pastries-

VT VG GF
Vegetarian | Vegan | Gluten Free

Lunch Buffets

Minimum 20 Persons | Served for 90 Minutes

SOUP, SALAD, AND BAKED POTATO BAR BUFFET \$40

Coffee, Decaf Coffee, Assorted Tea, and Iced Tea Included

SOUPS

-please select 2-

Butternut Squash
Cream of Mushroom
Black Bean
Chicken and Rice
Tomato Bisque
Crab Bisque
Carrot Ginger
Roasted Red Pepper
Cauliflower
Pasta e Fagioli
Minestrone
Vegetable

SALAD BAR

Mixed Greens
Spinach
Chopped Romaine
Assorted Dressings
Sliced Mushrooms
Bacon Bits
Croutons
Tomatoes
Red Bell Peppers
Yellow Bell Peppers
Broccoli
Cauliflower
Chickpeas
Celery
Sliced Carrots
Shredded Cheese

BAKED POTATO BAR

Baked Potatoes
Broccoli
Shredded Cheese
Bacon Bits
Diced Ham
Chives
Butter
Sour Cream

-includes chef's assortment of petite french pastries-

BALLPARK BUFFET \$42

Coffee, Decaf Coffee, Assorted Tea, and Iced Tea Included

Creamy Carolina Cole Slaw ^{VT GF}
Macaroni Salad ^{VT}
Char-Grilled Hamburgers
All Beef Hot Dogs
Grilled Chicken Breast
Grilled Corn on the Cob
Brown Sugar Baked Beans ^{GF}
Bakery Fresh Buns
Lettuce
Tomato
Pickle Spears
Assorted Condiments
Lemon Bars ^{VT}
Caramel Blondie Bars ^{VT}

^{VT} ^{VG} ^{GF}
Vegetarian | Vegan | Gluten Free

Lunch Buffets

Minimum 20 Persons | Served for 90 Minutes

BARBECUE BUFFET \$42

Coffee, Decaf Coffee, Assorted Tea, and Iced Tea
Cucumber and Tomato Vinaigrette Salad **VG GF**
Creamy Carolina Cole Slaw **VT GF**
Red Bliss Potato Salad **VG GF**
Southern Style Pulled Pork
Char-Grilled Western Style BBQ Chicken Breasts
Molasses Baked Beans **GF**
Corn on the Cob
Mini Cornbread Muffins **VT**
Fresh Baked Rolls
Mini Strawberry Shortcake Cupcakes **VT**
Pecan Pie Bars **VT**

PACIFIC RIM BUFFET \$44

Coffee, Decaf Coffee, Assorted Tea, and Iced Tea
Bok Choy, Toasted Cashews, Pickled Ginger, Sesame Vinaigrette **VG**
Soba Noodle and Grilled Chicken Salad, Snow Peas, Hoisin Dressing
Jicama, Carrot, Radish, Miso Cilantro Sauce **VG**
Sesame Shrimp
Sugar Snap Peas
Teriyaki Flank Steak
Sweet and Sour Chicken
Fried Vegetables **VT**
Shiitake Mushrooms
Fried Rice
Mango Yuzu Cake **VT**
Five Spice Rice Pudding **VT**

TASTE OF ITALY BUFFET \$42

Coffee, Decaf Coffee, Assorted Tea, and Iced Tea
Fruit Salad with Limoncello Scented Crème Fraiche **VT GF**
Chopped Romaine, Shaved Parmesan, Focaccia Croutons, Caesar Dressing **VT**
Garlic Butter Haricot Verts **VT GF**
Red and Yellow Bell Peppers
Chicken Milanese
Garlic-Herbed Rubbed Beef Coulotte with Sundried Tomato-Rosemary Demi **GF**
Traditional Cheese Lasagna **VT**
Cheesy Garlic Bread
Miniature Cannolis **VT**
Mocha Budinos **VT**

VT **VG** **GF**
Vegetarian | Vegan | Gluten Free

Lunch Buffets

Minimum 20 Persons | Served for 90 Minutes

FRENCH BUFFET \$44

Coffee, Decaf Coffee, Assorted Tea, and Iced Tea
Charcuterie Board with Traditional Accompaniments
Nicoise Salad GF
Croque Monsieur
Poached Salmon with Lemon Thyme Mushroom Cream Sauce GF
Seared Flank Steak with Caper Shallot Demi GF
Asparagus
Truffle-Scented Fingerling Potatoes
Mini Crème Brûlées VT
Pear Almond Frangipane Tart VT

MEDITERRANEAN BUFFET \$42

Coffee, Decaf Coffee, Assorted Tea, and Iced Tea
Zucchini and Olive Salad VT GF
Tomato Salad, Feta Cheese, Red Onion, Dill VT GF
Lamb Gyro, Pita, Tzatziki Sauce
Chicken Breast, Fennel, Rosemary GF
Branzino with Cherry Tomato Olive Sauce GF
Bulgur with Artichokes
Roasted Eggplant, Tomato, Cumin VG GF
Orange Honey Cake VT
Almond Shortbread Cookies VT

TASTE OF DELAWARE BUFFET \$48

Coffee, Decaf Coffee, Assorted Tea, and Iced Tea
Pretzel and Strawberry Salad VT
Mixed Greens, Cucumber, Red Onion, Tomato, Spicy Ranch Dressing VT GF
Sausage, Fried Peppers, Onions, Seeded Roll
Sea Trout Cakes with Herb Mustard Remoulade
BBQ Flank Steak with Grilled Onions
Green Beans
Roasted Red Bliss Potatoes VG GF
Peach Crumble Bar VT
HOTEL DU PONT Signature Macaroons VT GF
HOTEL DU PONT Chocolate-Dipped Macaroons VT GF

VT VG GF
Vegetarian | Vegan | Gluten Free

Lunch

Minimum 20 Persons

PLATED LUNCH \$48

Coffee, Decaf Coffee, Assorted Tea, and Iced Tea Included

FIRST COURSE

-please select 1-

Lobster Bisque

Cream of Mushroom Soup

Romaine Lettuce, Shaved Parmesan Cheese, Croutons, Caesar Dressing VT

Mixed Greens, Grape Tomatoes, Cucumbers, Carrots, Red Onions, Banyuls Vinaigrette VG GF

Shaved Brussels Sprouts, Toasted Marcona Almonds, Tomatoes, Parmesan Cheese, Lemon Garlic Vinaigrette VT GF

Arugula, Red Grapes, Pecans, Parmesan Cheese Curls, Lemon Vinaigrette VT GF

Kale, Chickpeas, Beets, Carrots, Sun-dried Cranberries, Pumpkin Seeds, Orange Ginger Dressing VG

Crab Roulade, Cucumber, Beets, Herb Oil (+\$6)

Smoked Salmon, Boursin Cheese, Caper Tapenade, Pickled Pearl Onions, Brioche (+\$5)

ENTRÉES

-please select 1-

Classic Caesar Salad with Grilled Chicken Breast, Shrimp, or Sliced Steak (please select 1 protein)

Chilled Poached Salmon, Baby Spinach, Orange-Fennel Slaw, Lemon Crème Fraîche

Southwestern-Spiced Chicken Breast with Roasted Golden Tomato Coulis GF

Fine Herb Grilled Chicken Breast with Sweet Pepper Cream GF

Chicken Française with Lemon Caper Sauce

Roasted Salmon Filet with Sweet Corn Cream GF

Skewered Shrimp and Scallops with Pineapple Mango Salsa GF

Cuban Spiced Grilled Flank Steak with Chimichurri Sauce GF

Steak au Poivre with Cognac Green Peppercorn Demi Glace GF

Grilled Flat Iron Steak with Portabella Mushroom Reduction

Penne Pasta with Cajun Charred Chicken Breast, Spiced Pecans, Morel Cream Sauce

Exotic Mushroom Risotto, Petite Ratatouille Vegetables, Grated Reggiano Cheese VT

Asian Vegetable Napoleon, Bok Choy, Silky Tofu, Japanese Eggplant, Grilled Scallions, Wasabi Hoisin Glaze VT

-all entrées served with chef's selection of seasonal starch and vegetable-

DESSERTS

-please select 1-

Vanilla Bean Cheesecake with Seasonal Berry Compote VT

Lemon Blueberry Layer Cake with Swiss Buttercream VT

Apple Crisp Tart with Salted Caramel Sauce VT

Yogurt Panna Cotta with Strawberry Salsa VT

Chocolate Pot du Crème with Raspberries and Almond Crumble VT

VT VG GF
Vegetarian | Vegan | Gluten Free

Dinner

Minimum 20 Persons

PLATED DINNER \$74

Coffee, Decaf Coffee, Assorted Tea, and Iced Tea Included

FIRST COURSE

-please select 1-

- Lobster Bisque, Cream of Mushroom Soup, Butternut Squash Soup (select 1)
Romaine Lettuce, Shaved Parmesan Cheese, Croutons, Caesar Dressing VT
- Mixed Greens, Grape Tomatoes, Cucumbers, Carrots, Red Onions, Banyuls Vinaigrette VG GF
- Shaved Brussels Sprouts, Toasted Marcona Almonds, Tomatoes, Parmesan Cheese, Lemon Garlic Vinaigrette VT GF
- Arugula, Red Grapes, Pecans, Parmesan Cheese Curls, Lemon Vinaigrette VT GF
- Kale, Chickpeas, Beets, Carrots, Sun-dried Cranberries, Pumpkin Seeds, Orange Ginger Dressing VG
- Citrus Poached Gulf Shrimp, Shaved European Cucumber, Lemon, Cocktail Sauce GF
- Rare Seared Ahi Tuna, Wakame Seaweed Salad, Wasabi Aioli
- Sun-Ripened Tomato, Fresh Buffalo Mozzarella, Aged Balsamic Vinegar, Focaccia Crisp VT
- Seared Sea Scallop, Zucchini Noodles, Lemon Butter Sauce
- Wild Mushroom Ravioli, Arugula, Creamy Mushroom Demi Glace, Chive Oil VT

ENTRÉES

-please select 1-

- Buttered Grilled Filet Mignon with Merlot Shallot Reduction GF
- Smoked Chipotle Herbs de Provence Coulotte Steak with Bourbon Thyme Demi Glace GF
- Slow Braised Beef Short Ribs with Rosemary Jus
- Arugula + Boursin-Stuffed Chicken Breast with Morel Mushroom Cream
- Roasted Chicken Breast with Tarragon Truffle Jus
- Pecan Encrusted Chicken Breast with Honey Dijon Sauce
- Sesame Seared Atlantic Salmon with Sake Lemongrass Beurre Blanc
- Fine Herb Encrusted Salmon Filet with Lemon Dill Butter
- Seared Halibut with Sweet Red Pepper and Goat Cheese Sauce
- Seared Mahi-Mahi with Tomato Ragout GF
- Pan Seared Jumbo Diver Sea Scallops with Citrus Aioli GF
- Asian Vegetable Napoleon, Bok Choy, Silky Tofu, Japanese Eggplant, Grilled Scallions, Wasabi Hoisin Glaze VT
- Penne Pasta with Garden Vegetables and Sun-Dried Tomato Blush Sauce VT

-all entrées served with chef's selection of seasonal starch and vegetable-

DESSERTS

-please select 1-

- Vanilla Bean Cheesecake with Seasonal Berry Compote VT
- Lemon Blueberry Layer Cake with Swiss Buttercream VT
- Apple Crisp Tart with Salted Caramel Sauce VT
- Chocolate Pot du Crème with Raspberries and Almond Crumble VT
- Chocolate S'mores Tart with Graham Crust and Marshmallow VT
- Espresso Brown Sugar Panna Cotta with Candied Nuts VT GF
- Chocolate Cream Roulade with Cherries and Whipped Cream VT

VT VG GF
Vegetarian | Vegan | Gluten Free

Dinner Buffets

Minimum 20 Persons | Served for 90 Minutes

MEXICAN BUFFET \$68

Coffee, Decaf Coffee, Assorted Tea, and Iced Tea
Jicama Salad with Apple Chipotle Dressing VT GF
Chopped Iceberg, Tomatoes, Red Onions, Blue Cheese, Honey Jalapeno Dressing VT GF
Beef Fajita Burritos with Flour Tortillas, Cheese, Rice, Re-Fried Beans
Chicken Fajita Burritos with Flour Tortillas, Cheese, Rice, Re-Fried Beans
Mushroom Fajita Burritos with Flour Tortillas, Cheese, Rice, Re-Fried Beans
Red Spicy Chili Sauce
Salsa Verde
Oven-Roasted Red Snapper GF
Tomatillo Salsa
Roasted New Potatoes VG
Green Beans
Tri-Color Tortilla Chips
Salsa
Tres Leches Cake VT
Cinnamon Churros VT

OSTERIA ITALIANO BUFFET \$75

Coffee, Decaf Coffee, Assorted Tea, and Iced Tea
Chopped Iceberg Lettuce, Radicchio, Chickpeas, Red Onions, Cherry Tomatoes, Mozzarella Pearls, Lemon Vinaigrette VT GF
Romaine Lettuce, Red Onions, Tomatoes, Black Olives, Pepperoncini, Parmesan Cheese, Croutons, Italian Vinaigrette VT GF
Mozzarella, Roma Tomatoes, Basil, Extra Virgin Olive Oil, Balsamic Vinegar VT GF
Salmon Milanese with Lemon Butter Sauce
Chicken Scarpariello with Peppadew Pepper Rosemary Sauce
Spaghetti Cacio e Pepe with Cheese and Cracked Pepper VT
Creamy Polenta VT
Brussels Sprouts
Olives
Parmesan Cheese
Miniature Cannolis VT
Mocha Budinos VT

CARVING STATIONS

Slow Roasted Breast of Turkey, Cranberry Orange Relish, Pan Gravy, Rolls \$11.00
Marinated Pork Loin, Apple Onion Chutney, Raisin Demi, Rolls \$12.00
Brown Sugar Glazed Ham, Mango Cranberry Chutney, Rolls \$10.00
New Zealand Rack of Lamb, Port Wine Lingonberry Demi, Rolls \$19.00
Tenderloin of Beef, Burgundy Wine Demi, Creamy Horseradish, Rolls \$26.00
+\$150 chef attendant fee per station

VT VG GF
Vegetarian | Vegan | Gluten Free

Passed Hors d'Oeuvres

Minimum 25 Persons | Served for 90 Minutes

COLD \$5

- Spicy Tuna Tartar Spoons with Wakame "Seaweed" Salad
- Smoked Salmon, Cucumber, Lemon Aioli, Pumpnickel Bread
- Caprese Salad Skewer with Basil and Balsamic Syrup VT GF
- Lobster, Mango, Pickled Ginger, Key Lime Sweet Chili Sauce
- Vegetable Crudit  "Shooter" with Ranch Dressing VT GF
- Curried Chicken, Raisins, Phyllo
- Shrimp Cocktail "Shooters" GF
- Pickled Baby Beet Spoons with Herbed Goat Cheese and Candied Kumquats VT GF
- Brie Cheese, Onion, Bacon, Crostini
- Tuna Loin, Black Radish, Passionfruit Coulis
- Poached Fingerling Potatoes, Lemon-Infused Sour Cream, Caviar GF
- Orange Gochugaru Chili-Rubbed Chicken, Chimichurri, Baguette
- Seared Duck Breast, Boursin Cheese, Lingonberry Compote, Crostini
- Tomato, Feta, Basil, Bruschetta VT
- Stuffed Peppadew Peppers with Crab or Chicken Salad
- Fresh Strawberry Halves, Herbed Goat Cheese, Bacon, Balsamic Glaze GF
- Sesame Grissini, Beef Carpaccio, Dijon Mustard Fondue

HOT \$6

- Goat Cheese and Honey Wrapped in Phyllo VT
- Spinach and Feta Spanakopita VT
- Maine Lobster Puff with Sherry Newburg Sauce
- Philadelphia Cheese Steak Spring Roll
- Roast Pork, Sharp Provolone, Broccoli Rabe Spring Roll
- Thai Chicken, Ginger, Lemongrass Spring Roll
- Quiche Lorraine with Applewood Smoked Bacon
- Roasted Red Pepper and Goat Cheese Quiche VT
- Beef Tenderloin, Gorgonzola Cheese, Bacon Skewer GF
- Chili Lime Chicken, Pepper, Onion Skewer GF
- Bacon-Wrapped Goat Cheese-Stuffed Dates GF
- BBQ Brisket Wrapped in Pork Belly
- Malibu Coconut Shrimp Skewers
- Indian Samosa with Spiced Potato and Green Peas VG
- Cajun-Spiced Andouille Sausage, Pepper Jack Cheese, Puff Pastry
- Chorizo, Black Bean, Onion, Pepper Jack Cheese Empanada
- Fire Roasted Vegetables, Cheddar Cheese, Pepper Jack Cheese Empanada VT
- Beef Wellington
- Spinach, Swiss Cheese, Pesto, Puff Pastry VT
- Artichoke, Boursin Cheese, Parmesan Crust VT
- Vegetable Spring Roll VT
- Lobster Arancini
- Serrano Ham and Manchego Croquette
- Chicken and Lemongrass Potsticker
- Pork Potsticker
- Vegetable Potsticker VT
- Shrimp Shumai
- Vegetable Shumai VT
- Clams Casino
- Mini Crab Cakes
- All Beef Mini Franks in Puff Pastry
- Roasted Root Vegetable Kabobs VG GF
- Bacon-Wrapped Scallops GF
- Wild Mushroom Tart VT

VT VG GF
Vegetarian | Vegan | Gluten Free

Receptions

Minimum 25 Persons | Served for 90 Minutes

RECEPTION DISPLAYS

- Seasonal Fresh Grilled Vegetables, Whipped Feta Cheese Dip, Roasted Beetroot + Garlic Dip \$11.00 VT GF
Orange Black Pepper Hummus, Lemon-Oregano Hummus, Grilled Pita, Pita Chips \$12.00 VG
Assorted Domestic and Imported Cheeses, Assorted Breads, Assorted Crackers \$18.00
Assorted Charcuterie Meats, Assorted Breads, Assorted Crackers \$16.00
Seasonal Fruit Display with Vanilla Honey Yogurt Dip \$14.00 VT GF

DELICACIES OF THE SEA \$25

-please select 4-

- Chilled 16/20 Oishii Shrimp GF
Fresh Shucked East Coast Oysters GF
Mini Crab Claws GF
Clams Casino
Oysters Rockefeller
Mini Crab Cakes

accompaniments

- Lemon
Cocktail Sauce
Calypso Sauce
Cucumber Dressing
Mignonette
Tabasco
Classic Remoulade
Seasoned Arugula

SAUSAGE AND DOGGIE STATION \$17

- Hot Italian Pork Sausage, Peppers, Onions, Mozzarella, Hero Roll
Chorizo Chicken Sausage, Marinated Tomatoes, Grilled Onion, Gorgonzola, Frisée, Split Top Bun
Vienna Beef Hot Dog, Tomato, Onions, Chicago Style Relish, Sports Peppers, Dill Pickle, Yellow Mustard, Poppy Seed Bun
Polish Kielbasa, Fresh Polish Mustard, Onions, Fresh Grated Horseradish, Nikki Seeded Roll

VT VG GF
Vegetarian | Vegan | Gluten Free

Receptions

Minimum 25 Persons | Served for 90 Minutes

GRILLED CHEESE STATION \$14

-please select three-

Smoked Gouda Cheese, Roasted Red Pepper, Arugula, Pullman Bread ^{VT}
Havarti Cheese, Grilled Canadian Bacon, Pullman Bread
Aged Cheddar Cheese, Tomato, Pullman Bread ^{VT}
Brie Cheese, Apples, Caramelized Onions, Pullman Bread ^{VT}
Gruyere Cheese, Fig Jam, Applewood-Smoked Bacon, Brioche Bread
Tomato Bisque

FLATBREAD STATION \$16

-please select two--

Black Mission Figs, Fig Jam, Bacon, Goat Cheese
Beef Short Ribs, Caramelized Onions, Brie Cheese
Plum Tomatoes, Basil, Mozzarella Cheese ^{VT}
Olives, Peppers, Onions, Oregano, Feta Cheese ^{VT}
Smoked Salmon, Red Onions, Capers, Boursin Cheese
Garlic, Roasted Tomato, Spinach, Ricotta Cheese ^{VT}

WARM SLIDER STATION \$18

-please select three-

Ham, Swiss Cheese, Caramelized Onions, Honey Mustard Aioli, Poppy Seed Topped Hawaiian Roll
Crab Cake, Lettuce, Tomato, Sriracha Aioli, Brioche Bun
Pulled Buffalo Chicken, Ranch Cole Slaw, Blue Cheese, Brioche Bun
Peppered Ham, Swiss Cheese, Dill Pickle, Dijon Mustard, Brioche Bun
Chorizo Patty, Manchego Cheese, Lettuce, Lemon Smoked Paprika Aioli, Brioche Bun
Beef Patty, American Cheese, Lettuce, Tomato, Onion, Special Sauce, Brioche Bun
Black Bean, Eggplant, Carrot, Cauliflower, Beets, Potato Pancakes ^{VT}

-gluten-free buns available upon request-

CHICKEN AND WAFFLES STATION \$14

Mini Belgian Waffles
Boneless Fried Chicken
Roasted Chicken Gravy
Maple Syrup
Jalapeno Infused Maple Syrup
Spicy Chocolate Sauce
Lemon-Thyme Crème Anglaise

^{VT} ^{VG} ^{GF}
Vegetarian | Vegan | Gluten Free

Receptions

Minimum 25 Persons | Served for 90 Minutes

PASTA STATION \$18

- | | | |
|------------------------------------|--|--------------------------------|
| | Bread Sticks | |
| | Grated Cheese | |
| | Red Pepper Flakes | |
| -please select two- | -please select two- | -additions- |
| Cheese Ravioli | Marinara | Cremini Mushrooms \$5.00 |
| Tri-Color Tortellini ^{VT} | Vodka Blush | Grilled Chicken Breast \$10.00 |
| Penne | Basil Cream | Seared Bay Scallops \$12.00 |
| Orecchiette | Roasted Garlic Cream | Sautéed Shrimp \$13.00pp |
| Farfalle | Calabrian Chili Butter Sauce ^{VT} | Lobster \$16.00 |

+\$150 chef attendant fee per station

CHEESE STEAK STATION \$17

- Shredded Beef
- Shredded Chicken
- Provolone Cheese
- Sautéed Onions
- Sautéed Mushrooms
- Sweet and Hot Peppers
- Hot Pepper Relish
- Ketchup
- Mayonnaise
- Mustard

CHIK DU PONT STATION \$17

- Fried Chicken Thighs, Bread and Butter Pickles, Sharp Cheddar, Slider Bun
- Fresh Fried Chicken Tenders
- Waffle Fries
- Ketchup
- Mustard
- Malt Vinegar
- Pineapple Chili Sauce
- CHIK DU PONT Sauce

^{VT} ^{VG} ^{GF}
Vegetarian | Vegan | Gluten Free

Receptions

Minimum 25 Persons | Served for 90 Minutes

MEXICAN STREET TACO STATION \$17

Orange Gochugaru Chili Rubbed Shrimp ^{GF}
Jalapeno Spiced Rubbed Beef ^{GF}
Citrus Fresno Pepper Rubbed Chicken ^{GF}
Pico de Gallo
Salsa Verde
Guacamole
Red Onions
Lime Wedges
Tortillas
Hard Taco Shells

ASIAN DUMPLING STATION \$17

Shrimp Dumplings
Chicken and Lemongrass Potstickers
Pork Potstickers
Vegetable Potstickers ^{VT}
Pineapple Fried Rice
Lo Mein
Vegetable Salad
Soy Sauce
Ponzu Sauce
Sweet Thai Chili Sauce

BAO BAO BUN STATION \$14

Korean BBQ Sesame Seed Chicken, Cucumber, Steamed Bao Bun
Hoisin Shiitake Mushrooms, Kimchi, Steamed Bao Bun
Sticky Pork Belly, Cashews, Cilantro, Scallions, Steamed Bao Bun

SUSHI DISPLAY \$25

-four pieces per person-
Assorted Sushi Rolls
Assorted Nigiri
Soy Sauce
Wasabi
Pickled Ginger

^{VT} ^{VG} ^{GF}
Vegetarian | Vegan | Gluten Free

Wine Selection

All Prices Per Bottle

WHITE WINE + ROSE

CHAMPAGNE + SPARKLING

- J Vineyards Cuvee 20 Brut, Sonoma, California \$110
- LaMarca Prosecco, Veneto, Italy \$54
- Ruffino Prosecco, Veneto, Italy \$52
- Josh Cellars Prosecco, Italy \$50

CHARDONNAY

- Bouchaine, Carneros, California \$73
- Gundlach Bundschu, Sonoma, California \$62
- Josh Cellars, Napa, California \$53
- Franciscan, Napa, California \$53
- J. Lohr Riverstone, Monterey, California \$50

SAUVIGNON BLANC / FUME BLANC

- J. Lohr Flume Crossing, Monterey, California \$50
- Ferrari Carano, Alexander Valley, California \$48
- Château Ste Michelle, Columbia Valley, Washington \$48
- Vint by Robert Mondavi, California, USA \$35

PINOT GRIGIO / PINOT GRIS

- Torresella, Venice, Italy \$46
- Josh Cellars, Napa, California \$44
- Château Ste Michelle, Columbia Valley, Washington \$43

RIESLING

- Bouchaine, Carneros, California \$72
- Chateau Ste Michelle Columbia Valley, Washington \$56

ROSE / VIN GRIS

- Bouchaine Vin Gris of Pinot Noir, Carneros, California \$75
- Banshee Rose, Mendocino, California \$57
- Josh Cellars Rose, Napa, California \$44

RED WINE

CABERNET SAUVIGNON

- Louis Martini, Sonoma, California \$65
- 14 Hands, Columbia Valley, Washington \$58
- Educated Guess, Napa, California \$57
- J. Lohr Seven Oaks, Paso Robles, California \$49

PINOT NOIR

- Bouchaine, Napa, California \$80
- Josh Cellars Family Reserve, Oregon \$67
- Hess, Napa, California \$55
- J. Lohr Falcon's Perch, Monterey, California \$53
- MacMurray Ranch, Central Coast, California \$53

MERLOT

- 14 Hands, Columbia Valley, Washington \$58
- J. Lohr Los Osos Merlot, Paso Robles, California \$50

MALBEC

- Kaiken Ultra, Mendoza, Argentina \$80
- Gascon Reserve, Mendoza, Argentina \$62
- Kaiken Indomito, Mendoza, Argentina \$56
- Gascon, Mendoza, Argentina \$53
- Diseno, Mendoza, Argentina \$40

RED BLENDS

- J. Lohr Pure Paso, Paso Robles, California \$72
- Locations CA by David Phinney, California \$60
- Rutherford Ranch Two Range, Napa, California \$60
- Gundlach Bundschu, Sonoma, California \$60
- Educated Guess, Napa, California \$57
- Joel Gott Palisades, California \$56

HOUSE WINE SELECTION

WHITE WINE

- Clos du Bois Chardonnay, California \$38
- Vint by Robert Mondavi, California \$37
- Trinity Oaks Chardonnay, California \$35

RED WINE

- Hahn Red Blend, California \$50
- Alamos Cabernet Sauvignon, Argentina \$45
- Robert Mondavi Red Blend, California \$42

SPARKLING

- Coppola Prosecco, Italy \$50
- Segura Viudas Cava, Spain \$44

Beverage Selections

Bar Set-Up Fee \$100

Bartender Fee \$150 Each

PREFERRED BRANDS

\$20 per person first hour
\$10 per person each additional hour

Vodka
Skyy

Whiskey
Redemption

Gin
Bluecoat

Tequila
Camarena

Scotch
John Barr

Rum
Bacardi Silver
Bacardi Spiced

Inclusions
Assorted Sodas
Assorted Juices
Domestic Beer
Imported Beer
House Wines

DELUXE BRANDS

\$22 per person first hour
\$11 per person each additional hour

Vodka
Titos

Whiskey
Tullamore
Old Forester 86

Gin
Bluecoat

Tequila
Camarena Silver
Camarena Reposado

Scotch
Famous Grouse

Rum
Bacardi Silver
Bacardi Spiced

Inclusions
Assorted Sodas
Assorted Juices
Domestic Beer
Imported Beer
Deluxe Wines

SUPERIOR BRANDS

\$26 per person first hour
\$12 per person each additional hour

Vodka
Grey Goose

Whiskey
Jameson
Woodford

Gin
Botanist

Tequila
Corralejo Silver
Corralejo Reposado
Corralejo Anejo

Scotch
Monkey Shoulder

Rum
Brugal Silver Extra Special
Captain Morgan Spiced

Inclusions
Assorted Sodas
Assorted Juices
Domestic Beer
Imported Beer
Superior Wines

HOUSE WINES

Line 39 Pinot Grigio
Line 39 Cabernet Sauvignon
Line 39 Pinot Noir
Clos Du Bois Chardonnay
Proverb Rose

DELUXE WINES

Hahn Red Blend
Hahn Cabernet Sauvignon
Line 39 Sauvignon Blanc
Clos Du Bois Pinot Grigio
Line 39 Pinot Noir

SUPERIOR WINES

Z Alexander Red Blend
Hahn Chardonnay
Crossings Sauvignon Blanc
Hahn Pinot Noir
Alamos Cabernet Sauvignon

Beverage Selections

Bar Set-Up Fee \$100

Bartender Fee \$150 Each

PREFERRED BRANDS

\$11 per beverage

Vodka
Skyy

Whiskey
Redemption

Gin
Bluecoat

Tequila
Camarena

Scotch
John Barr

Rum
Bacardi Silver
Bacardi Spiced

DELUXE BRANDS

\$12 per beverage

Vodka
Titos

Whiskey
Tullamore
Old Forester 86

Gin
Bluecoat

Tequila
Camarena Silver
Camarena Reposado

Scotch
Famous Grouse

Rum
Bacardi Silver
Bacardi Spiced

SUPERIOR BRANDS

\$13 per beverage

Vodka
Grey Goose

Whiskey
Jameson
Woodford

Gin
Botanist

Tequila
Corralejo Silver
Corralejo Reposado
Corralejo Anejo

Scotch
Monkey Shoulder

Rum
Brugal Silver Extra Special
Captain Morgan Spiced

PREMIUM BEER \$9

Blue Moon
Heineken
Corona
Corona Light
Dogfish 60 Minute IPA
Stella Artois
Victory HopDevil
Victory Golden monkey
Big Oyster Hammerhead IPA
Yards Golden Ale
Pacifico
Modelo
Guinness

WINES BY THE GLASS

House Champagne \$10
House White \$12
House Red \$12
House Rose \$12
House Cabernet Sauvignon \$13
House Pinot Noir \$13
House Chardonnay \$13
House Sauvignon Blanc \$13

SPECIALTY DRINKS

Mimosa \$10
Bloody Mary \$10
Deluxe Martini \$14
Superior Martini \$16
Cordials \$13+
Cognac \$13+

DOMESTIC BEER \$8

Budweiser
Bud Light
Yuengling
Yuengling Light
Sam Adams
Miller Lite
Yards Brawler
New Belgium Fat Tire
Harpoon IPA