Breakfast at The Presidio

Continental

Assorted Breakfast Pastries, Seasonal Whole Fruit, Freshly Squeezed

Orange Juice, Apple Juice, Coffee, Decaf & an Assortment of Teas

**$22 per person**

Bagels & More

Assorted Bagels & Smears, Sliced Seasonal Fresh Fruit, Freshly Squeezed

Orange Juice, Apple Juice, Coffee, Decaf & an Assortment of Teas

**$24 per person**

Add Smoked Salmon with Tomatoes, Caper Berries & Onion - Additional **$8.00 per person**

Brekkie Buffet

Breakfast Burrito (Ham & Cheese, Bacon & Cheese, Egg & Cheese), Seasonal Whole Fruit,

Orange & Apple Juice, Coffee, Decaf & an Assortment of Teas

**$26 per person**

**$17 per person for half burritos**

# **Traditional**

Buttermilk Pancakes

*Maple Syrup and Fresh Berries*

**or**

Irish Cream French Toast

*Maple Syrup and Fresh Berries*

Scrambled Eggs with Cheddar Cheese & Chives

Cherrywood Smoked Bacon

Chicken Apple Sausage

Roasted Breakfast Potatoes

Sliced Seasonal Fresh Fruit

Freshly Squeezed Orange Juice, Apple Juice, Coffee, Decaf & an Assortment of Teas

**$27 per person for one option**

**$29 per person for both options**

**All prices are subject to prevailing sales tax and 21% service charge**

Brunch at The Presidio

**Arguello Brunch Buffet**

Frittata Lorraine & Buttermilk Pancakes

**or**

Scrambled Eggs with Cheddar Cheese and Chives & Irish Cream French Toast

Maple Syrup and Fresh Berries

Chicken Caesar Salad with Classic Caesar Dressing & Parmesan Cheese

Roasted Breakfast Potatoes

Cherrywood Smoked Bacon

Chicken Apple Sausage

Assortment of Breads for Toast with Jam & Butter

Assortment of House-Made Cookies

Sodas, Freshly Squeezed Orange Juice, Apple Juice, Coffee, Decaf & an Assortment of Teas

**$38 per person**

**Golden Gate Brunch Buffet**

Buttermilk Pancakes  **or**  Irish Cream French Toast

*Maple Syrup and Fresh Berries*

Spinach Salad with Goat Cheese, Bacon, Pickled Red Onion, Whole Grain Mustard Vinaigrette

Pan Seared Salmon with Lemon Butter Sauce

Roasted Garlic & Oregano Green Beans

Scrambled Eggs with Cheddar Cheese & Chives

Roasted Breakfast Potatoes

Cherrywood Smoked Bacon

Chicken Apple Sausage

Assortment of Breads for Toast with Jam & Butter

Assortment of House-Made Cookies

Sliced Seasonal Fresh Fruit

Sodas, Freshly Squeezed Orange Juice, Apple Juice, Coffee & an Assortment of Teas

**$45 per person**

**All prices are subject to prevailing sales tax and 21% service charge**

Presidio Smokehouse

Bogey BBQ

All Beef Hot Dogs, Hamburgers & Cheeseburgers

All the Trimmings

Mixed Greens with Cherry Tomatoes, English Cucumbers & Poppyseed Vinaigrette

Baked Beans with Cherrywood Smoked Bacon

Potato Salad

Sliced Seasonal Fresh Fruit

Assorted Cookies

Freshly Brewed Iced Tea and Lemonade

# **$32 per person**

**Birdie BBQ**

Barbecued Chicken

Beer Braised Sausages with Peppers & Onions

Presidio Vegetarian Chili

Mixed Greens with Cherry Tomatoes, English Cucumbers & Poppyseed Vinaigrette

Potato Salad

House-Made Cornbread

Sliced Seasonal Fresh Fruit

Assorted Cookies

Freshly Brewed Iced Tea and Lemonade

**$36 per person**

**Ace BBQ**

Hardwood Smoked Tri-Tip with Bourbon BBQ Sauce

Marinated & Grilled Chicken Breasts with Lemon Butter

Baked Penne Pasta with Grilled Vegetables and Italian Cheeses

Mixed Greens with Cherry Tomatoes, English Cucumbers & Poppyseed Vinaigrette

Potato Salad

Roasted Seasonal Vegetable

Gourmet Dinner Rolls

Sliced Seasonal Fresh Fruit

Assorted Cookies

Freshly Brewed Iced Tea and Lemonade

**$41 per person**

**All prices are subject to prevailing sales tax and 21% service charge**

Presidio Buffets

Sunset Deli

**Assorted Sandwiches**

*Smoked Turkey Breast, Jack Cheese, Bacon, Lettuce, Tomato, and Herb Mayonnaise on Rustic Sourdough*

*Black Forest Ham, Swiss Cheese, Whole Grain Mustard, Leaf Lettuce, and Tomato on Ciabatta Bread*

*Roast Beef, Tillamook Cheddar, Arugula, Tomato, and Horseradish Cream on a Soft Roll*

*Roasted Peppers, Grilled Zucchini, Sun Dried Tomatoes, House-Made Hummus, and Baby Greens on Herb Ciabatta*

Mixed Green Salad with Baby Greens, Cherry Tomato, English Cucumber, & Poppyseed Vinaigrette

Italian Pasta Salad with Seasonal Vegetables, Olives, & Fresh Mozzarella

Assorted Kettle Chips

Sliced Seasonal Fresh Fruit

Assorted Cookies

Freshly Brewed Iced Tea and Lemonade

**$30 per person**

**North Beach**

Rigatoni with Beef Bolognaise

Farfalle with Truffle Mushroom Chicken Alfredo

Cheese Tortellini with Pesto, Pine Nuts, Sun Dried Tomatoes, and Spinach

Caesar Salad with Olive Oil Croutons and Parmesan Cheese

Warm Balsamic Grilled Vegetables

Garlic Bread

Sliced Seasonal Fresh Fruit

Assorted Cookies

Freshly Brewed Iced Tea and Lemonade

**$34 per person**

**Twin Peaks**

Grilled Chicken Breast with Wild Mushrooms and Sherry Cream Sauce

Chef’s Choice of Pasta with Roasted Vegetables & Seasonal Sauce

Spinach Salad with Goat Cheese, Bacon, Pickled Red Onion, Whole Grain Mustard Vinaigrette

Wild Rice Pilaf

Roasted Seasonal Vegetables

Assorted Dinner Rolls

Sliced Seasonal Fresh Fruit

Assorted Cookies

Freshly Brewed Iced Tea and Lemonade

**$35 per person**

**All prices are subject to prevailing sales tax and 21% service charge**

The Mission

Chili Rubbed Carne Asada

Slow Braised Pork Carnitas

Fajita Style Vegetables

Street Corn Salad with Cotija Cheese, Lime, Cilantro, and Peppers

Spanish Rice

Roasted Garlic Black Beans

Corn & Flour Tortillas

Chips, Sour Cream, and Roasted Salsa

Sliced Seasonal Fresh Fruit

Cinnamon Sugar Churros

Freshly Brewed Iced Tea and Aqua Fresca

**$36 per person**

**Southern Charm**

Chicken, Shrimp, and Sausage Jambalaya

Hardwood Smoked Pulled Pork with Slider Buns

Butter Bean and Sweet Potato Cassoulet

Apple Cider Slaw

Potato Salad

Sautéed Greens

Jalapeno Hush Puppies

Watermelon, Mint, and Feta Salad

Assorted Cookies

Freshly Brewed Iced Tea and Lemonade

**$40 per person**

**Presidio Heights**

Pan Seared Wild Salmon with Dill Beurre Blanc

Grilled Flank Steak with Chimichurri Sauce

Presidio Waldorf with Romaine Hearts, Apple, Spiced Pecans, Blue Cheese Crumbles, Sherry-Honey Vinaigrette

Mashed Potatoes

Roasted Seasonal Vegetables

Assorted Dinner Rolls

Sliced Seasonal Fresh Fruit

Assorted Cookies

Freshly Brewed Iced Tea and Lemonade

$42 per person

**All prices are subject to prevailing sales tax and 21% service charge**

Arguello Plated Luncheon

# **Salad or Soup**

**Preselect One for all guests**

##### **Mixed Greens** *toasted sunflower seeds, toybox tomatoes, english cucumbers & poppyseed vinaigrette*

**New England Style Clam Chowder** *tender clams, bacon, fresh herbs, & cream*

# **Entrees**

**Choice of three items**

**Pre counts due ten days prior to event**

It is the host’s responsibility to provide an entrée card, escort card or place card indicating the choice of entrée for each guest

**Presidio Club**

S*moked Turkey, Rosemary Ham, Bacon, Lettuce & Tomato on Toasted Sourdough served with French Fries*

**Fairway Burger**

*Kobe Angus Beef (cooked medium) on a Toasted Bun served with French Fries*

**Smoked Chicken Cobb**

*Chopped Romaine with Smoked Chicken, Bacon, Blue Cheese, Avocado, Tomato, Egg & Poppyseed Vinaigrette*

**Portobello Mushroom Sandwich**

*Grilled Portobello Mushroom, Roasted Red Bell Pepper, Baby Greens, Swiss Cheese, and Pesto Aioli served with French Fries*

**Dessert**

**Preselect one for all guests**

**New York Cheesecake** *Flaky graham cracker crust, freshly squeezed orange and lemon juices*

**Bread Pudding** *Seasonal berries, vanilla crème anglaise*

**Chocolate Decadence Cake** *Chocolate cake layered with fine chocolate ganache*

Lunch includes Coffee, Tea, Sodas & Juices

**$38 per person**

**.**

**All prices are subject to prevailing sales tax and 21% service charge**

Cypress Plated Luncheon

# **Salad**

**Preselect One for all guests**

##### **Mixed Greens** *toasted sunflower seeds, toybox tomatoes, english cucumbers & poppyseed vinaigrette*

**Caesar Salad** *classic caesar dressing, olive oil croutons & parmesan cheese*

**Presidio Waldorf** *romaine hearts, apple, spiced pecans, blue cheese crumbles, sherry-honey vinaigrette*

**Spinach**  *laura chenel goat cheese, bacon, pickled red onion, whole grain mustard vinaigrette*

# **Entree**

**Preselect two Proteins, Vegetarian is included**

**Pre counts due ten days prior to event**

It is the host’s responsibility to provide an entrée card, escort card or place card indicating the choice of entrée for each guest

**Stuffed Chicken Breast**

*Spinach & Parmesan, Mashed Potatoes, Seasonal Vegetables, and Lemon Pan Jus*

**Pan Seared Wild Salmon**

*Wild Rice Pilaf, Seasonal Vegetables, and Dill Beurre Blanc*

**Grilled Flat Iron Steak**

*Herb Roasted Potatoes, Seasonal Vegetables, and Chimichurri Sauce*

**Seasonal Vegetarian Ravioli**

*Chef’s Choice of Pasta with Seasonal Sauce*

**Dessert**

**Preselect One for all guests**

**New York Cheesecake** *Flaky graham cracker crust, freshly squeezed orange and lemon juices*

**Bread Pudding** *Seasonal berries, vanilla crème anglaise*

**Chocolate Decadence Cake** *Chocolate cake layered with fine chocolate ganache*

Lunch includes Coffee, Tea, Sodas & Juices

**$44 per person**

**All prices are subject to prevailing sales tax and 21% service charge**

The Presidio Reception

## Hors D’oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Dry Fruits, Fresh Berries, Toasted Nuts and Crisp Seasonal Vegetables served with Creamy Buttermilk Dressing & Hummus

## Carving Station

**Herb & Garlic Encrusted Prime Rib**

*Horseradish Cream Sauce*

**or**

**Herb Roasted Turkey Breast**

*Cranberry-Orange Chutney*

Served with dinner rolls

## Accompanied By

## Grilled Seasonal Vegetables

## *Balsamic Glaze*

**Crispy Potato Skins**

*Sour Cream, Bacon, Cheese, Green Onion*

## Chilled Shrimp Cocktail

## *House-made Sauce*

**$42 per person for Turkey Carving Station**

**$49 per person for Prime Rib Carving Station**

**All prices are subject to prevailing sales tax and 21% service charge**

**Passed or Stationery Hors D’oeuvres**

Hors D’oeuvres Included in Packages or offered Ala Carte

(Pricing includes 2 pieces per person, per hors d’oeuvre)

**Warm**

**Fried Vegetable Spring Rolls** *sweet chile sauce* $3.75

**Mini Beef Wellington** *truffle herb aioli* $4.75

**Coconut Prawn** *curry dipping sauce* $4.75

**Mini Crab Cakes** *gingered sriracha aioli* $4.75

**Mushroom Puffs** *mushroom duxelle, puff pastry* $3.75

**Mini Grilled Cheese** *Tillamook sharp cheddar, rustic sourdough* $3.75

#### Pesto Mozzarella Arancini *tomato basil sauce* $4.00

#### Smoked Ham and Gruyere Croquette *creamy dijon* $4.25

**Cold**

**Tuna Tartare** *wasabi aioli, avocado, wonton crisp* $4.75

**Smoked Sturgeon Mousse** *whipped ricotta, crispy chip, chive* $4.75

#### Beef Tenderloin Crostini *horseradish cream, arugula pesto* $4.75

#### Mini Shrimp Tostada *avocado mousse, lime salsa* $4.75

**Chilled Prawn** *cocktail sauce* $4.75

**Caviar Blini** *Tsar Nicoulai estate caviar,* *crème fraiche, chives* $9.50

\*Caviar counts as two hors d’oeuvres in packages\*

**Tomato Bruschetta** *olive oil crostini, balsamic glaze, sea salt* $3.75

#### Herb Cream Cheese and Tomato *cucumber cup* $4.00

**All prices are subject to prevailing sales tax and 21% service charge**

**Kids Menu**

*Buffet Only*

Beef Sliders

Chicken Fingers

Cheese Tortellini with Marinara

Mac and Cheese

French Fries

Steamed Broccoli & Carrots

Fruit Salad

**3 items**

***$30 per person***

\*Add an Entrée-$6

Add a Side-$4

**Includes Beverage Station**

**Ice Water, Lemonade & Soda**

**Add-On**

50 person minimum

Ice Cream Sunday Station

*Vanilla and Chocolate Ice Cream, Sprinkles, Maraschino Cherries, Chocolate & Caramel Sauce, Crushed Cookies and Candy Toppings*

**$9.50 per person**

**All prices are subject to prevailing sales tax and 21% service charge**

Salad Selections

**Caesar**

*Romaine Hearts, Classic Caesar Dressing, Parmesan & Olive Oil Croutons*

**Roasted Beet**

*Arugula, Orange, Shaved Fennel, Laura Chenel Goat Cheese, Fig Balsamic*

**Butter Lettuce**

*Pear, Manchego Cheese, Toasted Walnuts & Herb Dressing*

**Mixed Greens**

*Toasted Sunflower Seeds, English Cucumbers, Toybox Tomato & Poppyseed Vinaigrette*

**Spinach**

*Laura Chenel Goat Cheese, Bacon, Pickled Red Onion, Whole Grain Mustard Vinaigrette*

**Presidio Waldorf**

*Romaine Hearts, Apple, Spiced Pecans, Bleu Cheese Crumbles, Sherry-Honey Vinaigrette*

**Wedge**

*Iceberg, Cherrywood Smoked Bacon, Toybox Tomato, Pickled Onion, Toasted Breadcrumbs, Bleu* *Cheese Dressing*

Plated Entrée Selections

**Braised Beef Short Ribs**

*Gremolata, Toasted Breadcrumbs*

**Grilled Filet Mignon**

*Red Wine Sauce, Herb Butter*

**Garlic & Herb Roasted Prime Rib**

*Creamy Horseradish Sauce*

**Stuffed Chicken Breast**

*Spinach and Parmesan, Lemon Pan Jus*

**Pan Seared Halibut**

*Tomato Butter*

**Wild Salmon Filet**

*Lemon Dill Beurre Blanc*

**Vegetarian Risotto**

*Seasonal Vegetables, Parmesan, Butter*

**Vegetarian Rainbow Chard Gratin**

*Manchego, Parmesan, Herbed Breadcrumbs*

**Seasonal Vegetarian Ravioli**

*Chef’s Choice of Pasta with Seasonal Sauce*

**Vegetarian Crispy Polenta**

*Seasonal Vegetables, Rosemary Cream Sauce*

**Vegan Cauliflower Steak**

*Hasselback Potatoes, Sauteed Spinach, Romesco Sauce*

**Buffet Entrée Selections**

**Braised Beef Short Ribs**

*Gremolata, Toasted Breadcrumbs*

**Hardwood Smoked Beef Tri-Tip**

*House Steak Sauce*

**Garlic & Herb Roasted Prime Rib**

*Creamy Horseradish Sauce*

**Stuffed Chicken Breast**

*Spinach and Parmesan, Lemon Pan Jus*

**Mushroom Chicken Breast**

*Wild Mushroom Cream Sauce*

**Pan Seared Halibut**

*Tomato Butter*

**Wild Salmon Filet**

*Lemon Dill Beurre Blanc*

**Seasonal Vegetarian Ravioli**

*Chef’s Choice of Pasta with Seasonal Sauce*

**Vegetarian Crispy Polenta**

*Rosemary Cream Sauce*

**Vegan Cauliflower Steak**

*Romesco Sauce*

**Side Selections**

Creamy Mashed Potato (Roasted Garlic Optional)

\*

Herb Roasted Potatoes

\*

Rosemary Scalloped Potatoes

\*

Sweet Potato Hash with Roasted Mushrooms, Smoked Bacon, and Caramelized Onions

\*

Wild Rice Pilaf

\*

Citrus Quinoa Pilaf

\*

Thyme and Tomato Farro

### **Palmer Package**

## FIRST COURSE

## Hors D’oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Dry Fruits, Fresh Berries, Toasted Nuts and Crisp Seasonal Vegetables served with Creamy Buttermilk Dressing & Hummus

## SECOND COURSE

Choice of One Salad Selection, if Plated

Choice of Two Salad Selections, if Buffet

Served with Fresh Baked Dinner Rolls & Butter

## THIRD COURSE

Choice of One or Two Entrée Selections

and One Vegetarian Entrée Selection

Choice of One Side

Accompanied by Roasted Seasonal Vegetables

**BEVERAGES**

Coffee, Decaf and Hot Tea Station

**$68 buffet / $73 plated per person**

one entrée selection, one vegetarian selection

**$73 buffet/ $78 plated per person**

two entrée selections, one vegetarian selection

**Passed Hors D’oeuvres and Dessert can be added ala carte**

**Please see Bar Service Options for beverage packages/pricing**

**All prices are subject to prevailing sales tax and 21% service charge**

# **Pavilion Package**

## FIRST COURSE

## Hors D’oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Dry Fruits, Fresh Berries, Toasted Nuts and Crisp Seasonal Vegetables served with Creamy Buttermilk Dressing & Hummus

and

## Passed or Stationery Hors D’oeuvres

Your Choice of Two Hors D’ oeuvre Selections

Additional Hors D’oeuvres can be added ala carte

**SECOND COURSE**

Choice of One Salad Selection, if Plated

Choice of Two Salad Selections, if Buffet

Served with Fresh Baked Dinner Rolls & Butter

## THIRD COURSE

Choice of One or Two Entrée Selections

and One Vegetarian Entrée Selection

Choice of One Side

Accompanied by Roasted Seasonal Vegetables

## FOURTH COURSE

Cake Cutting and Plating Service

Or

Assorted Seasonal Desserts

**BEVERAGES**

Coffee, Decaf and Hot Tea Station

**$80 buffet / $85 plated per person**

one entrée selection, one vegetarian selection

**$85 buffet/ $90 plated per person**

two entrée selections, one vegetarian selection

**Please see Bar Service Options for beverage packages/pricing**

**All prices are subject to prevailing sales tax and 21% service charge**

## Golden Gate Package

**OPEN BAR**

Fully stocked open bar service including:

Unlimited House, Call, and Premium Liquors; Draft & Bottled Beers, House Wine, Sparkling Wine & Soft Drinks

## FIRST COURSE

## Hors D’oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Dry Fruits, Fresh Berries, Toasted Nuts and Crisp Seasonal Vegetables served with Creamy Buttermilk Dressing & Hummus

**and**

## Passed or Stationery Hors D’oeuvres

Your Choice of Two Hors D’ oeuvre Selections

Additional Hors D’oeuvres can be added ala carte

**SECOND COURSE**

Choice of One Salad Selection, if Plated

Choice of Two Salad Selections, if Buffet

Served with Fresh Baked Dinner Rolls & Butter

## THIRD COURSE

Choice of Two Entrée Selections

and One Vegetarian Entrée Selection

Choice of One Side

Accompanied by Roasted Seasonal Vegetables

## FOURTH COURSE

Cake Cutting and Plating Service

Or

Assorted Seasonal Desserts

**BEVERAGES**

Coffee, Decaf and Hot Tea Station

***$150 per person (buffet or plated)***

**Champagne Toast & Tableside Wine Service are not included in pricing**

**All prices are subject to prevailing sales tax and 21% service charge**

**Dessert Selections**

**Plated Desserts**

**New York Cheesecake** *Flaky graham cracker crust, freshly squeezed orange and lemon juices*

**Bread Pudding** *Seasonal berries, vanilla crème anglaise*

**Chocolate Decadence Cake** *Chocolate cake layered with fine chocolate ganache*

**$9 per person**

**Buffet Desserts**

**Assorted Minis**

Assortment of Seasonal Miniatures

**$9 per person**

**Warm Fruit Cobbler**

Seasonal Fresh Fruit, Oatmeal Crumb

**$9 per person**

**Assorted Treats**

# **House-Made Cookies, Brownies, & Bars**

# **$5 per person**

**All prices are subject to prevailing sales tax and 21% service charge**

### **Light Hors D’oeuvres Reception**

## Hors D’oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Dry Fruits, Fresh Berries, Toasted Nuts and Crisp Seasonal Vegetables served with Creamy Buttermilk Dressing & Hummus

## Passed Or Stationery Hors D’oeuvres

Your Choice of ***three*** Hors D’ oeuvre Selections

## Dessert Buffet

Assortment of Bite-Sized Desserts

Coffee, Decaf and Hot Tea Station

***$39 per person***

### **Heavy Hors D’oeuvres Reception**

## Hors D’oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Dry Fruits, Fresh Berries, Toasted Nuts and Crisp Seasonal Vegetables served with Creamy Buttermilk Dressing & Hummus

**Antipasti Platter**

Assorted Cured Meats, Cheeses, Olives, Peppers, and Roasted Garlic

served with Sliced Bread & Assorted Crackers

## Passed Hors D’oeuvres

Your Choice of ***four*** Hors D’ oeuvre Selections

## Dessert Buffet

Assortment of Bite-Sized Desserts

Coffee, Decaf and Hot Tea Station

***$55 per person***

All prices are subject to prevailing sales tax and 21% service charge

## Carving Stations

Carving Station may be added to any package or reception

**Herb & Garlic Encrusted Prime Rib**

*Horseradish Cream Sauce*

**Roasted Wild Salmon**

*Dill Creme Fraiche*

**Hardwood Smoked Tri-Tip**

*Signature Bourbon BBQ Sauce*

**Rosemary Brined Pork Tenderloin**

*Seasonal Chutney*

**Herb Roasted Turkey Breast**

*Cranberry-Port Chutney*

**$12 per person**

**All prices are subject to prevailing sales tax and 21% service charge**

**Hors D’oeuvre Reception Enhancements**

## Hors D’oeuvres Display

Selection of Imported & Domestic Cheeses, Gourmet Crackers, Dry Fruits, Fresh Berries, Toasted Nuts and Crisp Seasonal Vegetables served with Creamy Buttermilk Dressing & Hummus

**$13 per person**

**Grilled Vegetable Platter**

Seasonal Display of Grilled & Marinated Vegetables

served with a Garlic Yogurt Sauce

**$9 per person**

**Mediterranean Platter**

Hummus, Baba Ganoush, Tzatziki with Fresh Pita

Garnished with Olives & Pickled Vegetables

**$11 per person**

**Smoked Salmon Platter**

Smoked Salmon served with Capers, Red Onion,

Chopped Egg, Lemon, Cucumber, Crostini & Dill Crème Fraiche

**$16 per person**

**Antipasti Platter**

Assorted Meats, Cheeses, Olives, Peppers and Roasted Garlic

served with Sliced Bread & Crackers

**$15 per person**

**All prices are subject to prevailing sales tax and 21% service charge**

**Late Night Menu**

**Savory Snacks**

stationed with 2 pieces per person

**Slider Station (choice of two)**

*Prime Rib with White Cheddar, Caramelized Onions, Horseradish Aioli*

*Buffalo Chicken with Herb Ranch*

*Kobe Beef Patties with Tillamook Cheddar and Special Sauce*

**$10 per person**

**Flat Bread Pizzas (choice of two)**

*Margarita with Micro Basil and Marinated Tomato*

*Pepperoni, Asiago, Roasted Mushrooms, and Red Sauce*

*Grilled Chicken, Pine Nuts, Garlic Confit, Fresh Mozzarella, Pesto Sauce*

**$8 per person**

**Hors D’oeuvres**

stationed with 2 pieces per person

**Crispy Pot Stickers** *with Wasabi Soy Aioli* **$4.25**

**Cheddar Grilled Cheese Bites** *on Buttered Sourdough* **$4.00**

**Smoked Ham and Gruyere Potato Croquettes** *with Dijon Creme* **$4.00**

**Parmesan Dusted Tater Tots** **$4.00**

**Truffle Parmesan Popcorn** *or* **Chili Dusted Popcorn** **$4.00**

**Crispy Chicken Tenders** *with Ranch and Bourbon BBQ Sauce* **$4.25**

**Cheese Quesadillas** **$4.00**

**Sweet Treats**

stationed with 2 pieces per person

**Warm Cinnamon Sugar Churros** *with Chili Chocolate Dipping Sauce* **$4.50**

**Caramel Corn** *with Candied Nuts* **$4.25**

**Ice Cream Sunday Station**

50 person minimum

*Vanilla and Chocolate Ice Cream, Sprinkles, Maraschino Cherries, Chocolate & Caramel Sauce, Crushed Cookies and Candy Toppings*

**$9.50 per person**

**All prices are subject to prevailing sales tax and 21% service charge**

**Bar Service Options**

**Hosted Bar – Based on Consumption**

All beverages (or those selected to be hosted) served at the bar(s) are billed based on

consumption and added to the master bill. Individual beverage pricing is as follows;

House Brand Liquors ($9.00), Call Brand Liquors ($10.00), Premium Brand Liquors ($11.00), Super Premium Liquors ($12.00-$14.00), Beer ($6.00-$9.00), Wine ($10.00-$13.00), Soft Drinks ($3.00), Juices ($4.00)

Upon request, the host can set a dollar limit for the bar tab.

Guests are charged cash for their beverage once the limit has been reached.

**Hosted Hourly Bar**

Level of hosted beverages to be selected by the host.

**Hosted Hourly Bar Packages (per person pricing listed)**

One Hour Two Three Four Five\_\_

**Draft Beer, House & Sparkling Wine, Soda, Juice** $13.50 $21.00 $32.50 $38.25 $44.00

**House Liquor (Well)**  $15.00 $23.50 $36.00 $42.50 $49.00

Vodka – Barton’s • Gin – Barton’s • Scotch – Dewars • Rum – Castillo • Tequila – Montezuma • Whiskey – Evan Williams

**Call Brand Liquor** $18.00 $28.00 $43.25 $51.00 $58.50

Vodka – Tito’s • Gin – Bombay • Scotch – Chivas Regal , Johnny Walker Red • Tequila – Patron Silver

Whiskey – Bulleit, Jameson, Jack Daniels • Rum – Captain Morgan, Bacardi Light, Meyer’s

**Premium Brand Liquor** $20.00 $31.25 $48.00 $56.50 $65.00

Vodka – Ketel One • Gin – Bombay Sapphire, Tanqueray • Scotch – Johnny Walker Black • Whiskey – Makers Mark, Crown Royal • Brandy – Hennessey VS • Tequila – Don Julio Blanco

**Super Premium Brand Liquor** $24.00 $37.50 $58.00 $68.00 $78.00

Vodka – Grey Goose • Gin – Hendricks’s, Botanist • Scotch – Glenlivet 12yr, Glenfiddich 12yr • Whiskey – Woodford Reserve, Angel’s Envy, Greenspot • Tequila – Don Julio Reposado, Patron Reposado

**Hosted Tickets Bar**

Host provides tickets to guests, which are valid for one beverage from bar(s).

The appropriate fee is then charged to the master bill for each ticket used.

Guests are charged cash for their beverage if they do not have a ticket.

**No Host or Cash Bar**

Guests pay cash/credit card for all drinks ordered at the bar(s).

**All prices are subject to prevailing sales tax and 21% service charge**

### **Private Event Wine List**

**Emerald Wines 34**

*Raymond R Collection, Cabernet Sauvignon*

*Murphy Goode, Pinot Noir*

*Murphy Goode, Chardonnay*

*Angeline, Sauvignon Blanc*

*Torresella, Prosecco*

**Sapphire Wines 40**

*Leese Fitch, Cabernet Sauvignon*

*La Crema, Pinot Noir*

*J. Lohr, Arroyo Secco Chardonnay*

*La Crema, Sauvignon Blanc*

*Chandon, Sparkling Brut*

**Alternative Whites**

*Banshee, Chardonnay – 35*

*Stag’s Leap Aveta, Sauvignon Blanc. – 45*

**Rosé**

*Sea Glass, Rosé – 34*

*Whispering Angel, Rosé – 50*

**Alternative Reds**

*Markham, Merlot – 40*

*J. Vineyard, Pinot Noir – 45*

*Decoy Limited by Duckhorn, Cabernet Sauvignon – 50*

**All prices are subject to prevailing sales tax and 21% service charge**