



# Breakfast

## HILTON CONTINENTAL

Assortment of Chilled Fresh Fruit Juices, Freshly Baked Breakfast Pastries, Sliced Seasonal Fresh Fruit, Freshly Brewed Starbucks Coffee, Decaf & Selection of Tazo Teas

## TRADITIONAL START BREAKFAST BUFFET

Assortment of Chilled Fresh Fruit Juices, Sliced Seasonal Fruit & Berries, Freshly Baked Breakfast Pastries, Fluffy Scrambled Eggs, Applewood Smoked Bacon, Grilled Sausage Links, Potatoes O'Brien, Freshly Brewed Starbucks Coffee, Decaf & Selection of Tazo Teas

### CONTINENTAL & BREAKFAST BUFFET ENHANCEMENTS

#### Breakfast Burrito

Fluffy scrambled Eggs, Peppers, Chorizo Sausage, Bacon, Green Chiles, Refried Beans, Potatoes, & Jack Cheese, served with Sour Cream and our Homemade Salsa

#### Mini Croissant Sandwich

Fluffy scrambled Eggs, Ham, and Cheddar Cheese on a flaky Croissant

#### Cinnamon Swirl French Toast or Waffles

Served with Banana Foster Glaze and Whipped Butter

### CONTINENTAL & BREAKFAST BUFFET ENHANCEMENTS

#### Cooked to Order Omelette Station

Served at your buffet with a choice of Onions, Peppers, Tomatoes, Mushrooms, Spinach, Broccoli, Ham, Bacon and Cheese

#### Oatmeal Station

Served with your choice of Craisins, Raisins, Cinnamon & Brown Sugar, Almonds, Bananas, Strawberries, Blueberries, Walnuts, & Dried Mixed Fruit

#### Build Your Own Fruit Salad

Assorted bowls of fresh cut seasonal fruit  
Add your favorite toppings  
Shaved Dark Chocolate, Shaved Coconut, real Whipping Cream & Granola

### CONTINENTAL & BREAKFAST BUFFET ENHANCEMENTS

#### Monte Cristo Points

Baked Ham and Swiss Cheese sandwich points lightly battered and cooked until golden brown, and served with Strawberry Jam

#### Aguas Frescas (fruit flavored beverages)

##### Choice of 3

Assortment of fresh seasonal fruit juices to include, Lemonade, Pineapple, Strawberry, Tamarind, Horchata, & Honeydew

#### Assorted bagels with Cream Cheese, Jams & Jellies

All prices subject to a 23% service charge and applicable taxes. Prices subject to change without notice.



# REFRESHMENT BREAKS

## THEME DBREAKS

### The Refresher

Assorted Sodas, Bottled Waters, Freshly Brewed Starbucks Coffee, Decaf & Selection of Tazo Teas

### The Salty Sweet Shoppe

Gummy Bears, Assorted Candies  
Fresh Popcorn, Chicago Style Soft Pretzels  
Assorted Soft Drinks  
Freshly Brewed Iced Tea

### The After School Snack

Assorted Freshly Baked Cookies  
Fudge Brownies  
P.B. & J Points  
Assorted Soft Drinks  
Freshly Brewed Iced Tea

### The Healthy Habit

Assorted Whole Fruit  
Vegetable Crudités with Herbed Dip  
Individual Yogurts  
Granola, Fiber & Power Bars  
Assorted Fruit Juices

### Hiker's Delight

Raisins, Sunflower Seeds, Peanuts, Cranberries, Granola, Pistachios, Almonds, Coconut, M&M's  
Individual Yogurts  
Freshly Brewed Iced Tea & Bottled Water

### Chip & Rita's Cantina

Tortilla Chips with our homemade Salsa and Chili con Queso  
Non-Alcoholic Margaritas  
Assorted Mexican Sodas  
Bottled Water

### Every Day is a Sunda (minimum of 35 people)

Create your own Ice Cream Sundae  
Vanilla, Chocolate, Strawberry Ice Cream, Whipped Cream, M&M Candies, Pecans,  
a Selection of Fruit and Chocolate Toppings and Maraschino Cherries  
Starbucks Coffee Service

## A LA CARTE ITEMS

### By the Gallon

Freshly Brewed Starbucks Coffee, Decaf & Selection of Tazo Tea

Minute Maid Lemonade

Assorted Soft Drinks

Bottled Waters

Freshly Squeezed Orange, Grapefruit, Cranberry and Apple Juices

### Individually Priced

Gatorade

Freshly Brewed Iced Tea

Minute Maid Fruit Punch

Sparkling Mineral Water

Red Bull/Sugar Free Red Bull

### By the Dozen

Assorted Danish

Assorted Doughnut

Assorted Muffins

Bagels & Cream Cheese

Flaky Butter Croissants

Sliced Breakfast Fruit and Nut Breads

Assorted Cookies

Fudge Brownie

Chicago Style Soft Pretzels with Assorted Topping

Assorted Fruit Yogurts

Assorted Protein Bars

Assorted Whole Fruit

Fresh Fruit Kabob

Assorted Candy Bars/  
Granola Bars

Grab n Go Assorted  
Bags of Chips

Raspberry Crumble Bars

### By the Pound

Potato Chips with Assortment of Dips

Tortilla Chips with our Homemade Salsa

Fresh Popcorn with Flavored Toppings

Fancy Mixed Nuts

### Per Person

Sliced Seasonal Fruit & Berries

Vegetable Crudités with Assortment of Dips

Domestic Cheese & Crackers

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# Lunch Menu

Plated Lunch Entrees served with Seasonal Vegetables, Choice of Salad, Rolls & Butter, Chef's Choice of Dessert, & Freshly Brewed Unsweetened Iced Tea

CHOOSE YOUR SALAD - CAESAR, CITRUS, OR BABY GREENS

CHOOSE YOUR SIDE DISH - GARDEN RICE PILAF, FINGERLING POTATOES, WHIPPED MASHED POTATOES, ARROZ VERDE (RICE WITH CILANTRO), OR LINGUINE PASTA

A \$35.00 SERVICE FEE WILL APPLY FOR PLATED MEALS OF 15 PEOPLE OR LESS.

## ENTRÉE SELECTIONS

### Chili Verde Chicken

Chicken Breast Stuffed with Green Onions, Tomatoes, Green Chilies, Roasted Red Pepper, Oaxaca Cheese, and served with Cilantro Lime Chili Verde Sauce

### Pan Roasted Blackened Chicken Breast

Free Range Chicken Breast Seasoned with House Blackened Spices. Served with a Honey-Lime Chipotle Cream and Corn-Pico de Gallo

### Miso-Glazed Salmon Filet

Atlantic Salmon marinated in Miso Marinade and Grilled. Served with a Pineapple-Ginger Glaze

### Pasta De La Casa

Gemelli Pasta tossed with Mixed Grilled Vegetables, Cherry Tomatoes, Fresh Basil and a Capers Pomodoro

### Beef Flat Iron

Herb & Garlic Marinated Flat Iron grilled and served with a Chipotle-Honey Demi Sauce

### Arizona Mushroom Grilled Polenta

Polenta Cake served with Wilted Baby Spinach, Broccolini, and a Red Onion-Tomato Marmalade

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# GRAB & GO SANDWICHES & SALADS

## GRAB & GO MEALS INCLUDE

Whole Fruit, Poore Brothers Potato Chips, Famous Amos Cookies, & Soda or Bottled Water

## GRAB & GO SANDWICHES

### Turkey Avocado

Oven Roasted Turkey Breast, Crisp Bacon, Avocado, Lettuce, Tomato and Basil Aioli on a Croissant

### Grilled Vegetable Wrap

Marinated Vegetables, Tomato, Hummus and Feta Cheese, Herbal Vinaigrette served in a Whole Wheat Wrap

### Ham, Swiss and Apple Ciabatta

Thin sliced Honey Ham, Swiss Cheese, Butter Lettuce, Tomato Dijon Mustard Aioli served on a Pretzel Roll

### Chicken Caesar Wrap

Grilled Marinated Chicken, Romaine Lettuce, Avocado, Bacon, Tomatoes, and Shredded Parmesan wrapped in a Chipotle Flour Tortilla

### Roasted Beef & Sun Dried Tomato Marmalade

Sliced Roasted Beef, Sun-Dried Tomato Tapenade, Provolone Cheese and Arugula served on a Brioche Bun

## GRAB & GO SALADS

### Candied Chicken Walnut

Grilled Breast of Chicken, Mixed Greens, Candied Walnuts, Craisins, sliced Apples, Tomatoes, and Cucumbers in a Cilantro-Ranch

### Classic Chopped

Boston Bibb and Romaine Lettuce, Tomatoes, Red Onion, Cucumbers, and Feta Cheese in a Balsamic Vinaigrette

Add Chicken \$2 or Add Shrimp \$3

### Kale & Quinoa

Served with Mandarin Oranges, Seasonal Berries, Kale, Quinoa, Almonds, and Tomatoes with Raspberry Vinaigrette

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## Lunch Buffets

All Lunch Buffets are served with Chef's choice of Dessert and Freshly Brewed Unsweetened Iced Tea

PLEASE ORDER LUNCH BUFFETS FOR A MINIMUM OF 25 GUESTS

A \$35.00 Service Fee will apply to buffets of 15 people or less.

### HOT BUFFET CHOICES

#### Fajita Fiesta (Guest Favorite)

Fiesta Salad with Cilantro Dressing, Grilled Chicken and Beef Fajitas served with Lettuce, Pico de Gallo, Sour Cream, Guacamole, and Cheddar Cheese, Cheese Enchiladas with Green Chili Sauce, Southwestern Corn, Spanish Rice, Warm Flour Tortillas, Tortilla Chips and Homemade Salsa

#### Buon Appetito

White Bean Soup, Panzanella Salad, Caesar Salad, Pan Seared Chicken Marsala, Herb-Crusted Tilapia with White Wine Caper Sauce, with Cheese Tortellini in a Roasted Tomato Sauce, & Freshly Baked Rolls & Butter

#### Southwestern BBQ Buffet

Black Bean and Corn Salad, Tortilla Chips with Fresh Pico de Gallo, Blackened Flat Iron Steak in a Natural Chile Jus, Grilled Lime and Ancho Chile Breast of Chicken, Locally Grown Corn on the Cob, & Oven Fried Yukon Potatoes

### DELI BUFFE

#### Prepared Sandwiches on an Assortment of Artisan Breads:

Roasted Garlic, Moroccan, Clove Garlic, Sourdough, Country French, Wheat, Rosemary Diamond, Pretzel Roll, Ciabatta, and Wheat & Chipotle Tortillas

#### Choose Two Salads:

Buffalo Mozzarella, Tomato Salad, Pineapple-Jicama Slaw, Baked Potato Salad, Three Bean Salad or Fiesta Salad

#### Choose any 3 Hot or Cold Sandwiches

From the list below

### SANDWICH CHOICES

#### COLD

**Albacore Tuna Salad Wrap** made with Celery, Mustard and light Mayonnaise

**Italian Sandwich** made with Prosciutto, Salami, Provolone, and Basil Aioli

**Prime Roast Beef** made with Havaiti Cheese, Tomato, Red Onion Jam, Dijon Mustard on a Ciabatta Roll

**Roasted Turkey** served with sliced Tomatoes and Boursin Spread

#### HOT

**Smoked Cuban** made with Smoked Hardwood Ham, Pork & Provolone Cheese, Mustard

**Chicken Monterrey**, Grilled Breast of Chicken, Pepper Jack Cheese, Bacon, Chipotle Aioli & Avocado

**Pastrami Reuben** made with Thousand Island, Sauerkraut, and Swiss Cheese

**Grilled Seasonal Vegetable Sandwich** served with melted Mozzarella Cheese

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## Small Group Lunch Buffets (10 – 25 ppl)

**All Luncheon Buffets are served with the following:**

Chef's Choice of Dessert  
Freshly Brewed Iced Tea

### BIT OF ITALY

Traditional Caesar Salad  
Herb Vegetable Pasta Salad  
Baked Lasagna Meat Sauce  
Creamy Alfredo Penne Pasta  
Fresh Italian Vegetable Medley  
Oven Baked Garlic Bread Sticks

### MINI FIESTA

Fiesta Salad with Cilantro Lime Dressing  
Chicken Fajitas  
Spanish Rice  
Ranchero Beans  
Tri-Pepper Corn  
Tortilla Chips with  
Homemade Salsa

### JUNIOR DELI

Homemade Potato Salad  
Tri-Color Cous Cous & Quinoa Salad  
Assorted Deli Sandwiches & Wraps:  
Slow Roasted Beef, Smoked Breast of  
Turkey & Honey Glazed Ham  
Assorted Poore Brothers Chips

**Add Chef's Soup du Jour - \$3.50 per person**

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# Dinner Menu

Plated Dinner Entrees served with Seasonal Vegetables, Choice of Soup or Salad, Rolls & Butter, Chef's Choice of Dessert, & Freshly Brewed Starbucks Coffee, Decaf and Selection of Hot Tea

**SOUP/SALAD CHOICE - TRADITIONAL CAESAR, ORGANIC BABY GREENS SALAD, CANDIED WALNUT, WALDORF SALAD, CAPRESE SALAD OR SOUP DU JOUR**

**SELECTION OF (1) SIDE DISH - GARDEN RICE PILAF, FINGERLING POTATOES, WHIPPED MASHED POTATOES, ARROZ VERDE (RICE WITH CILANTRO), OR LINGUINE PASTA**

A \$35.00 SERVICE FEE WILL APPLY FOR PLATED MEALS OF 15 PEOPLE OR LESS.

## ENTRÉE SELECTIONS

### Stuffed Herb Chicken

Chicken Breast stuffed with Boursin Cheese, Spinach & Red Bell Pepper  
Served with a Cilantro Lime Sauce

### Slow Braised Short Ribs

Glazed in an Ancho-Red Wine Sauce

### Seared Sea Bass

Pan Seared Sea Bass served with a Citrus Salsa and Cilantro Beurre Blanc

### Prosciutto Wrapped Chicken Breast

Breast of Chicken wrapped with Prosciutto Ham, served with a Roasted Thyme Jus

### Slow Roasted Filet Mignon

Served with a Wild Mushroom Ragout

### Pistachio-Cilantro Crusted Salmon

Served with Slow Roasted Fennel, Basil & Stone Ground Mustard Cream

### GF-Curried Tofu Steak

Tofu marinated in Curry and Spices then grilled. Served with local Seasonal Vegetables and a Curry Veracruz Sauce

### Chicken Provencal

Breast of Chicken served with Kalamata Olives, Sun-Dried Tomatoes, Capers and a Bacon Jus

### Pork Loin Calypso

Marinated with Lime, Honey, Ginger, Cinnamon and Clove and slow roasted. Served with an Orange-Honey Compote

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## Dinner Buffets

All Dinner Buffets are served with Rolls & Butter, Chef's Choice of Dessert, & Freshly Brewed Starbucks Coffee, Decaf and Selection of Tazo Tea

### THE PHOENIX

Choose two salads – Choose two entrées - Choose two accompaniments:

Desserts are seasonal and can be chosen from a separate dessert menu

### SALAD CHOICES

#### Wedge Salad

Wedge of Iceberg Lettuce, Blue Cheese Dressing, Heirloom Tomato, Bacon, Shaved Red Onion

#### Baby Gem Lettuce Salad

Orange segments, Chili Dusted Jicama, Cotija Cheese served with Green Goddess Dressing

#### Candied Walnut Salad

Organic Baby Greens, Gorgonzola Cheese, Craisins, & Candied Walnuts served with Citrus Vinaigrette

#### Cucumber Salad

Tomato, Cucumber and Feta Cheese

#### Roasted Ratatouille Salad

With Kalamata Olives

#### Beet Salad

Beets, Candied Walnuts, Goat Cheese, Arugula, served with Honey Dijon Vinaigrette

### ENTRÉE CHOICES

Chicken stuffed with Bacon, Corn and Boursin Cheese served with a Herb Chicken Jus

Rosemary New York Strip Loin with a Balsamic Demi-Glace

Plancha seared Atlantic Salmon with Tomato-Basil Cream Sauce

Chicken Saltimbocca with Prosciutto Ham, Provolone & Basil served with Sage Tomato Sauce

Herb Roasted Sirloin of Beef served with cooked Mushrooms and Onions

Coffee Dusted Pork Loin with an Ancho Chili Sauce

### ACCOMPANIMENTS

Wild Rice Pilaf

Creamy Polenta with Parmesan Cheese

Seasonal Local Vegetables

Garlic Mashed Potatoes

Herb Roasted Yukon Potatoes

Tri-Color Cous-Cous

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## Sonoran Dinner Buffet

All Dinner Buffets are served with Chef's Choice of Assorted Desserts, Freshly Brewed Starbucks Coffee, Decaf and Selection of Tazo Tea

### SALADS

#### Mexican Fiesta Salad

Romaine and Kale, Shredded Cheddar Cheese, Sliced Black Olives, Grape Tomatoes, Tricolor Tortilla Strips in a Cilantro Caesar Dressing

#### Avocado & Melon Chopped Salad

Romaine, Spinach, Kale, Peppers, Red Onion, Avocado, Watermelon, Cucumber, Tomatoes, Queso Fresco with a Cilantro Lime Vinaigrette

### ENTRÉES

#### Pork Carne

Shredded Slow Roasted Pork with Fire-Roasted Peppers and Onions. Served with Mexican Rice, Grilled Squash and Zucchini and Refried Beans

*All Entrees served with House-Made Salsa, Guacamole, Sour Cream, Shredded Cheese, Lettuce and Flour Tortillas*

#### Chicken Tinga

Grilled Chicken Thighs marinated in Achiote Paste, Onions and Tomatoes. Served with Mexican Rice, Grilled Squash and Zucchini Calabacitas and Refried Beans

#### Steak Tampico

Grilled Steak with Chile Rajas & Ranchero Sauce

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## Italian Inspiration

All Dinner Buffets are served with Rolls & Butter, Chef's Choice of Assorted Desserts & Freshly Brewed Starbucks Coffee, Decaf and Selection of Tazo Teas

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### Caesar Salad

Hearts of Romaine, Garlic Croutons, Parmigiano Regiano, Tomatoes and Garlic Caesar Dressing

### Prosciutto & Fresh Mozzarella Salad

Heirloom Tomatoes, Fresh Basil, Shaved Prosciutto Ham, Grilled Vegetables drizzled with Balsamic Vinaigrette

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### Chicken Picatta

Breast of Chicken lightly breaded and rolled in a Lemon Butter & White Wine reduction sauce with Capers & Mushroom Risotto

### Rosemary Grilled Flat Iron Steak

With Cannellini Bean ragout

### Baked Ziti with Tuscan Sausage

Baked Ziti Pasta tossed in Fresh Marinara Sauce and Grilled Sausage and topped with Fresh Mozzarella

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### Tiramisu

Sweet Lady Fingers dipped in Coffee flavored with Mascarpone Cheese and Cocoa Powder

### New York Cheese Cake

Creamy Cheesecake made with a Graham Cracker Crust, Raspberry Coulis and Fresh Berries

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# RECEPTIONS

## RECEPTION STATIONS

**Pasta Station**  
Penne Pasta  
Tortellini Pasta  
Alfredo, Marinara & Pesto Sauces  
Toppings and Condiments

### Priced Per Person

**Taco Station**  
Marinated Chicken and Ground Beef  
Warm Flour Tortillas  
Cheddar Cheese, Sour Cream, Guacamole  
Our Homemade Salsa

**Mashed Potato Martini Station**  
Roasted Garlic Mashed Potatoes  
Saffron Lobster Sauce  
Bechamel Sauce  
Baby Shrimp, Diced Grilled Chicken

## COLD HORS D'OEUVRES - Price per 50 pieces

Antipasto Stack on a  
French Baguette  
Grilled Sonoran Chicken Pinwheel  
Asian Chicken Salad Wonton Cup  
Vegetable Spring Rolls  
Buffalo Mozzarella Skewer drizzled with  
Balsamic Vinaigrette

Guacamole Cup with Baby Shrimp  
Marinated Shrimp with Mango Habanero and  
cucumber on a baguette  
Balsamic Glazed Beef Tenderloin on Focaccia  
Bread

Spicy Shrimp with Candied Pineapple  
California Rolls  
Grilled Filet Mignon on Crostini with  
Boursin & Mango Chutney

Jumbo Shrimp Cocktail

## HOT HORS D'OEUVRES - Price per 50 pieces

Swedish Meatballs  
Monte Cristo Points  
Tuscan White Bean Crisp  
Chicken Quesadilla with Pico de Gallo  
Chicken Tenders with Honey Mustard

Chicken Flauta with Prickly Pear Sauce  
Beef Fajita Kabobs  
Chipotle Steak Churrasco Skewers

Mini Beef Wellington  
Firecracker Shrimp  
Crabmeat Mushroom Caps with Hollandaise Sauce

Scallops Wrapped in Jalapeño Bacon

## RECEPTION PACKAGE

Includes: Vegetable Crudit  with  
Assortment of Dips, Fresh  
Seasonal Fruit Display,  
International & Domestic  
Cheese Tray with Crackers,  
Your choice of (5) Hot & Cold  
Hors d'oeuvres

**(excluding Jumbo Shrimp  
Cocktail)**

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# Carving Stations & Displays

## CARVING STATIONS

### Priced Per Person

Roasted Prime Rib Au Jus with Silver Dollar Rolls & Creamy Horseradish

Honey Cured Virginia Ham with Silver Dollar Rolls, Herb Seasoned Mayonnaise, Pineapple Raisin Sauce & Dijon Mustard

Oven Roasted Breast of Turkey with Silver Dollar Rolls, Lemon Mayonnaise, Cranberry Sauce & Whole Grain Mustard

Chef Attendant Fee - \$65/hour

## RECEPTION DISPLAYS

### Priced Per Person

Antipasto Display  
Selection of Sushi Rolls Display  
Shrimp Cocktail Display

Imported & Domestic Cheese with Crackers & Sliced Baguettes

Individual Fresh Crudités with Ranch Dip  
Seven Layer Dip with Tortilla Strips and served with our own homemade salsa

## RECEPTION ADD ONS

### Priced Per Person

Hot Crab Dip with French Bread (20 people minimum)  
Hot Artichoke Dip with Tortilla Chips (20 people minimum)

Potato Chips & Assorted Dips  
Snack Mix, Pretzels, Salted Peanuts  
Poore Brothers Kettle Style Potato Chips with Bleu Cheese Dip

Tortilla Chips & our homemade salsa  
Pita Chips with Hummus Dip

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# BEVERAGES

## BARTENDER FEES

A \$100 Bartender Service Charge will apply to each Bartender required on a bar.  
The fee will be reduced to \$50 should the bar revenue exceed \$100.  
The Bartender fee will be waived should the bar revenue exceed \$300.

## HOST BAR

Call Brand Cocktails

Domestic Beer

House Wine by the Glass

Imported Beer

Premium Brand Cocktails

Assorted Soft Drinks

Premium Wine by the Glass &  
Champagne

Bottled Water

**See Price List**

Bottled Juices

## CASH BAR

Call Brand Cocktails

Domestic Beer

House Wine by the Glass

Imported Beer

Premium Brand Cocktails

Assorted Soft Drinks

Premium Wine by the Glass &  
Champagne

Bottled Water

**See Price List**

Bottled Juices

**Margaritas (by the gallon)**

**Mojitos (by the gallon)**

ASK US ABOUT CREATING A SPECIALTY DRINK FOR YOUR NEXT RECEPTION

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