



2018

CORPORATE & SOCIAL MENUS

60 Country Club Way - Kingston, Massachusetts 02364 - (781) 585-9117
www.indianpondcountryclub.com - www.facebook.com/indianpond

Breakfast & Brunch

Breakfast & Brunch

The Continental

\$12.95 per person

Assorted Juices
Sliced Fresh Seasonal Fruit Display
Assorted Freshly Baked Muffins & Coffee Cake with preserves and whipped butter
Freshly Brewed Regular and Decaffeinated Coffee & Specialty Herbal Teas

The Eye-Opener

\$18.95 per person

Chilled Orange and Cranberry Juice
Sliced Fresh Seasonal Fruit Display
Scrambled Eggs with Fresh Herbs
Maple Sausage Links, Sugar-Cured Bacon, and Breakfast Potatoes
Assorted Freshly Baked Muffins & Coffee Cake with preserves and whipped butter
Freshly Brewed Regular and Decaffeinated Coffee & Specialty Herbal Teas

Fresh Beginnings

\$20.95 per person

Chilled Orange and Cranberry Juice
Sliced Fresh Seasonal Fruit Display
Scrambled Eggs with Fresh Herbs
Cinnamon Bread French Toast accompanied by Warm Maple Syrup
Maple Sausage Links, Bacon, and Breakfast Potatoes
Assorted Freshly Baked Muffins & Coffee Cake with preserves and whipped butter
Freshly Brewed Regular and Decaffeinated Coffee & Specialty Herbal Teas

The Indian Pond Gourmet Brunch

\$28.00 per person

Chilled Orange and Cranberry Juice
Sliced Fresh Seasonal Fruit Display
Choose two of the following entrees:
Baked Scrod with herb butter
Herb-Grilled Chicken Breast
or
Roasted Sirloin with a demi-glace sauce
Roasted Potatoes
Fresh Seasonal Vegetables
Scrambled Eggs with Cheddar Cheese
Maple Sausage Links & Bacon
Assorted Freshly Baked Muffins & Coffee Cake with preserves and whipped butter
Freshly Brewed Regular and Decaffeinated Coffee & Specialty Herbal Teas

Breakfast & Brunch

Additions

Omelet Station

\$7 per person + \$75 chef fee

Omelets prepared to order featuring:
Shredded Vermont Cheddar & Swiss Cheeses
Smoked Ham, Broccoli, Green Peppers, Sautéed Onions, & Tomatoes

Eggs Benedict

\$6 per person

Poached Eggs served on English Muffins
with Canadian Bacon & Hollandaise Sauce

Crepe Station

\$7 per person + \$75 chef fee

Handmade Crepes filled with
Strawberries, Wild Blueberry Sauce, and Warm Vermont Maple Syrup
Fresh Whipped Cream & Creamy Whipped Butter

Savory Crepe Station

\$7 per person + \$75 chef fee

Handmade Crepes filled with
Shredded Vermont Cheddar & Swiss Cheeses
Smoked Ham, Broccoli, Green Peppers, Sautéed Onions, & Tomatoes

Waffle Station

\$7 per person + \$75 chef fee

Handmade Waffles topped with
Whipped Cream, Fresh Berries, Cinnamon Sugar, & Maple Syrup

(Maximum of 50 Guests)

Luncheon

Luncheon Plated

Please select ONE from each of the three courses to custom design your menu

Appetizers

Minestrone Soup • seasoned blend of vegetables in a flavored broth

New England Clam Chowder • creamy blend of clams, potato, & light cream

House Salad • mixed baby greens with tomatoes and carrot ribbons tossed in chef's specialty vinaigrette

Classic Caesar Salad • crisp romaine lettuce tossed with creamy Caesar dressing and topped with garlic crostini

Baby Spinach Salad • tossed with blue cheese, bacon, and spiced candied walnuts with raspberry vinaigrette

Entrees

Classic Caesar Salad • crisp romaine lettuce tossed with creamy Caesar dressing topped with garlic croutons and:

Grilled Marinated Chicken Breast	\$24
Three Grilled Marinated Shrimp	\$28
Roasted Tenderloin	\$28
Grilled Salmon	\$28

Atlantic Salmon Filet • seared and then poached in a citrus champagne beurre blanc \$30

Chicken Marsala • served with a marsala wine mushroom sauce \$30

Herb Crusted Chicken • served with chicken jus \$30

Grilled Sirloin Steak Tips • marinated in a homemade bourbon barbeque sauce \$32

Trio of Baked Stuffed Shrimp • stuffed with crabmeat & finished with a lemon chive beurre blanc \$35

Desserts

Apple Crisp • with cinnamon whipped cream

Carrot Cake • with a cream cheese frosting

Creamy New York Style Cheesecake • with a fresh strawberry topping

Chocolate Fudge Cake • with raspberry sauce

Profiterole • with vanilla ice cream & chocolate sauce

Fresh Berry Tart • with Chantilly cream

All plated luncheon selections include assorted rolls with butter,
freshly brewed regular & caffeinated coffee, and tea

All Food & Beverage items listed above are subject to a 7% Tax, 6% taxable Administrative Charge, and 14% Gratuity
Menus subject to change due to market pricing and availability

Luncheon Buffet

The Deli Board Buffet \$24 per person

Marinated Pasta Salad OR Baked Ziti
Assorted display of Lean Roast Beef, Roast Turkey, and Ham
Sliced Cheddar & Swiss Cheese
Potato Chips
Lettuce, Sliced Tomatoes, Onions, and Pickle Tray
Mayonnaise & Mustard
Finger Rolls
Selection of Homemade Chocolate Chip Cookies & Fudge Brownies
Freshly Brewed Regular and Decaffeinated Coffee & Specialty Herbal Teas

Gourmet Sandwich Buffet \$27 per person

Caesar Salad OR House Salad
Homemade Pasta Salad OR Baked Ziti
Potato Chips
Choose three of the following meats:
Lean Roast Beef, Roast Turkey, Honey Ham, Salami
Choose two of the following salads:
Albacore Tuna Salad, Chicken Salad, Egg Salad
Sliced Cheddar, Swiss, and Provolone Cheese
Lettuce, Sliced Tomatoes, Onions, and Pickle Tray
Mayonnaise & Mustard
Finger Rolls
Selection of Homemade Chocolate Chip Cookies & Fudge Brownies

Freshly Brewed Regular and Decaffeinated Coffee & Specialty Herbal Teas

Luncheon Buffet

The Indian Pond Barbecue

\$30 per person

Mixed Green Salad with a variety of dressings
Grilled Barbecue Chicken with Homemade Barbecue Sauce
Grilled Hamburgers & Hot Dogs
Coleslaw, Lettuce, Sliced Tomatoes, and Cheese
Potato Chips
Sliced Watermelon & Cookies
BBQ Ribs • additional \$4 per person
Italian Sausages • additional \$3 per person

The Country Club Buffet

\$35 per person

Tossed Salad with a variety of dressings
Sliced Sirloin of Beef with demi-glace
Grilled Chicken Breast with a chicken jus
Roasted Garlic Mashed Potatoes
Fresh Seasonal Vegetables
Rolls & Butter
Warm Chocolate Chip Cookies
Freshly Brewed Regular and Decaffeinated Coffee & Specialty Herbal Teas

Box Lunch Selections

\$14 per person

Choice of One per box:
Sliced Lean Roast Beef
Sliced Roast Turkey
Honey Ham & Cheese
Vegetarian
Served on a Roll Up
Potato Chips
Jumbo Chocolate Chip Cookie
Soft Drink
available for golf outings only

Dinner

Cocktail Hour

Stationary Displays

All stationary displays must be ordered for the full number of guests. Priced per guest.

Grilled Seasonal Vegetables **\$4.50**

Drizzled with balsamic vinaigrette

Fresh Garden Vegetable Crudites **\$5.00**

A colorful display of fresh vegetables. Served with "Great Hill" blue cheese dip and Southwestern buttermilk dip

Mediterranean Display **\$6.00**

House-made hummus, tabbouleh, stuffed grape leaves, warm spinach and feta cheese dip served with warm pita flatbreads, imported feta cheese in olive oil and fresh herbs, imported olives and marinated artichokes

Imported & Domestic Cheese Display **\$6.25**

A selection of imported and domestic, hard and soft cheeses accompanied by assorted crackers and fresh fruit garnish
Add baked brie with figs served in a savory puffed pastry for an additional \$1.25 per guest

Southwestern Display **\$6.25**

Warm tri-colored tortilla chips accompanied with vine ripe tomato and cilantro salsa, creamy guacamole and lime-scented sour cream. Served with four-layer dip (refried beans, guacamole, sour cream, and monterey jack cheese), diced black olives and pickled jalapenos

Crostini Creations **\$6.00**

Marinated tomato, basil and mozzarella cocktail, warm white bean and pancetta dip, shrimp and lime cocktail, and warm spinach and artichoke dip.

Fresh Fruit Display **\$5.50**

Selection of fresh sliced fruit with seasonal berries and seedless grapes accompanied by roquefort walnut honey dip and raspberry yogurt sauce

Antipasto Display **\$8.00**

Genoa salami, cappicola, prosciutto, honey ham, fresh mozzarella and provolone cheese, stuffed cherry peppers, grilled seasonal vegetables and assorted imported olives. Served with garlic ciabatta bread and herb-infused virgin olive oil

Sushi Display **\$10.00**

An enticing array of handmade California rolls including spicy tuna with cucumber, salmon with avocado, and shrimp with avocado accompanied by seaweed salad and garnished with caviar. Served with aged soy sauce, wasabi, and pickled ginger

Cocktail Hour

Stationary Displays

Cold Seafood Display (50 person minimum)

Market Price

Jumbo steamed two pound lobster carved into sweet tender medallions, shrimp cocktail, local oysters with champagne mignonette, sweet little neck clams presented with whole poached Atlantic salmon and lemon dill cream

Hot Seafood Display (50 person minimum)

Market Price

Mussels provencal, shrimp scampi, bay scallops and traditional clams casino served with lemon essence, drawn butter and tangy horseradish cocktail sauce. Choice of sauce: provencal, scampi, fradiavlo, or Portuguese style

Interactive Stationary Displays

All stationary displays must be ordered for the full number of guests. Priced per guest.

There will be a \$75 chef fee applied to each interactive station

Whipped Potato Bar

\$9

Creamy yukon and red bliss whipped potatoes topped with a selection of apple-cured bacon, sweet carmelized vidalia onions, sauteed baby bell mushrooms, Vermont cheddar cheese, & sour cream

Asian Bamboo Station

\$10

Steamed pork dumplings, vegetable spring rolls, & chicken satee accompanied with traditional sauces. Vegetable lo mein tossed with your choice of baby shrimp, sesame chicken, or temala beef (choose one)

Spanish Paella Station

\$11

White Spanish rice infused with imported saffron & smoked paprika and tossed with garlic grilled shrimp, local mussels and chorizo, served by chef in a large paella dish. Accompanied by a variety of marinated olives.

Make Your Own Taco Bar

\$22

Ground beef and chicken tacos served with Spanish rice, pico de gallo, lime sour cream, fresh sliced jalapeños, shredded lettuce, shredded jack and cheddar cheese in soft-grilled corn and flour tortillas, accompanied with chips and salsa.

New England Station

Market Price

Creamy clam chowder, shucked local oysters and little neck clams, mini lobster salad rolls, & petite crab cakes

Cocktail Hour

Butler-passed Hors d'Oeuvres

Prices based on 50 pieces per tray

Hot Hors d'Oeuvres

Miniature Quiches • assortment of spinach, broccoli, mushroom & swiss	\$105
Sesame Chicken • with honey mustard dipping sauce	\$115
Stuffed Mushrooms • with artichoke, spinach, and parmesan cheese	\$115
Spanakopita Spinach and Feta Phyllo Triangles	\$105
Miniature Chicken Pot Pie	\$105
Vegetable Spring Rolls • with a sweet chili sauce	\$105
Fried Pork Potsticker • with ginger sauce	\$105
Chicken Empanada • with a chipotle ranch dressing	\$105
Chicken and Cheese Quesadilla • with farm fresh tomato & cilantro salsa	\$115
Miniature Cheeseburgers • served with a tangy tomato dipping sauce	\$125
Mini Vermont Mac & Cheese • served in demitasse	\$115
Tender Beef Short Ribs wrapped in Maple-smoked Bacon	\$135
Local Day Boat Sea Scallops wrapped in Bacon • with tartar sauce	\$140
Miniature Crab Cakes • with spicy remoulade	\$155
Coconut Shrimp • with sweet chili sauce	\$150
Dijon-crusted Imported Rack of Lamb Lollies • with demi-glace sauce	\$175

Cold Hors d'Oeuvres

Thai Chicken Cucumber • roasted chicken, basil, mint and cilantro in a cucumber coin with a sweet chili and soy sauce	\$105
Asparagus wrapped in Prosciutto	\$110
Diced Tomato, Basil and Mozzarella • on a pesto crostini with white balsamic dressing	\$115
Miniature Greek Salad • in an edible parmesan black pepper spoon	\$120
Antipasto Kabob • with salami, cherry tomatoes, marinated mushrooms, and provolone	\$125
California Rolls • with soy sauce, wasabi, and ginger	\$130
Rare Roasted Tenderloin Crostini • garnished with a dijon cream sauce	\$140
Chilled Shrimp Salad • served in an edible corn and lime spoon	\$130
Tuna Tartar • with tomato, avocado, and ginger cream on crispy wontons	\$130

Cocktail Hour

Butler-passed Hors d'Oeuvres

Prices based on 50 pieces per tray

Raw Bar

	<u>Peak Season</u>	<u>Off Season</u>
Steamed Prince Edward Island Mussels • chilled with cocktail sauce	\$135	\$135
Little Neck Clams • on the Half Shell	\$140	\$120
Crab Claws	\$160	\$130
Oysters • on the Half Shell	\$165	\$145
Shrimp Cocktail	\$185	\$155
Caviar Display • beluga, sevruga or osetra	Market Price	
King Crab Legs	Market Price	

All seafood is served with appropriate accompaniments
A chef fee of \$100 is required for all seafood shucked to order

Dinner Plated

Appetizers *(included in entree price)*

Italian Wedding Soup • cheese-filled tortellini & miniature handmade meatballs in a delicately seasoned vegetable and tomato broth

New England Clam Chowder • creamy blend of clams, potato, & light cream

House Salad • mixed baby greens with tomatoes and carrot ribbons tossed in chef's specialty vinaigrette

Caesar Salad • crisp romaine lettuce tossed with parmesan cheese, seasoned croutons, and creamy Caesar dressing

Baby Spinach Salad • tossed with blue cheese, bacon, and spiced candied walnuts with white balsamic vinaigrette

Goat Cheese Salad • warm breaded goat cheese medallion served atop seasonal greens with dried cranberries. Tossed in a white balsamic vinaigrette

Tomato & Mozzarella Salad • fresh tomatoes and mozzarella cheese accented with mixed baby greens lightly drizzled with extra virgin olive oil & balsamic syrup

Seafood Bisque • additional \$2.00 per person

Clams Casino • additional \$2.00 per person

Oysters Rockefeller with Bechamel Sauce • additional \$2.00 per person

Dinner Plated

Entree Course

When choosing 2 entrees, a \$4 fee will be added to the lower cost option
A maximum of two entrees may be selected

Poultry

Chicken Marsala • pan seared in a marsala wine mushroom sauce	\$46
Chicken Caprese • marinated and grilled chicken topped with heirloom tomatoes, pesto and fresh mozzarella cheese and drizzled with a balsamic glaze	\$47
Grilled Lemon Pepper Marinated Chicken • with fresh herbs, tomato concasse, & lemon thyme juice	\$48
Harvest Chicken • with cornbread apple & cranberry stuffing. Finished with apple cider jus	\$49
Seared Duck Breast • with herb crusted skin, cranberry chutney, & grand marnier sauce	\$56

Seafood

Pan-Seared Atlantic Salmon Filet • with lemon basil beurre blanc	\$52
Baked Stuffed Haddock • stuffed with baby shrimp, scallops, and crab with lobster newburg sauce	\$54
Baked Stuffed Jumbo Shrimp • with fresh crabmeat served with lemon thyme beurre blanc	\$59
Pan Seared Scallops • served in a savory puffed pastry cup with a lemon thyme beurre blanc	\$59
Fresh Grilled Swordfish • with tomato concasse & saffron buerre blanc	\$64

Meats

Grilled Pork Cutlets • with mushroom Madeira demi-glace	\$48
Grilled New York Sirloin • with a veal demi-glace	\$58
Filet Mignon • grilled with bernaise sauce and garnished with a balsamic roasted cipollini onion	\$62
Stuffed Veal Chop • stuffed with wild mushrooms, prosciutto de parma and boursin cheese. Served with a demi-glace sauce	\$66

Dinner

Plated

Entrees

Duo Plates (all guests receive same entree when selecting this option)

Tender Breast of Chicken & Atlantic Salmon chicken breast with a chicken jus, filet of salmon with citrus champagne beurre blanc	\$58
Tender Breast of Chicken & Filet Mignon chicken breast served with chicken jus, petite filet mignon with traditional bernaïse sauce	\$68
Tender Breast of Chicken & Jumbo Shrimp <u>or</u> Fresh Sea Scallops chicken breast served with chicken jus, pan seared scallops served in a puffed pastry cup with a lemon-thyme beurre blanc <u>or</u> two jumbo stuffed shrimp served with lemon-thyme beurre blanc	\$64
Filet Mignon & Fresh Salmon Filet petite filet with merlot bordelaise, filet of salmon served with citrus champagne beurre blanc	\$66
Filet Mignon & Jumbo Shrimp <u>or</u> Fresh Sea Scallops petite filet mignon with merlot bordelaise, pan seared scallops served in a puffed pastry cup with a lemon-thyme beurre blanc <u>or</u> two jumbo stuffed shrimp served with lemon-thyme beurre blanc	\$71
Filet Mignon & Swordfish petite filet mignon with merlot bordelaise, swordfish served with chive lime butter sauce	\$74
Filet Mignon & Lobster petite filet mignon with merlot bordelaise, a half lobster stuffed with crab meat, shrimp, & scallops	\$85

*substitute breast of chicken with harvest chicken for an additional \$2.00 per person

Dinner Plated

Starches *(choice of one)*

Buttermilk & Fresh Chive Whipped Potatoes
Duchess Potatoes
Roasted Lyonnaise Red Bliss & Baby Yukon Potatoes

Vegetables *(choice of one)*

Sweet Tender Roasted Carrots
Buttery Green Beans
Vegetable Medley

Desserts *(included in entree price)*

Apple Crisp • with cinnamon whipped cream
Carrot Cake • with a cream cheese frosting
Creamy New York Style Cheesecake • with a fresh strawberry topping
Chocolate Fudge Cake • with raspberry sauce
Profiterole • with vanilla ice cream and chocolate sauce

Dessert Enhancements *(priced per person)*

Miniature Viennese Table assorted freshly baked cookies, biscotti, macaroons, petit fours, & miniature pastries	\$10
Grand Viennese Table a selection of freshly-crafted fruit tarts, chocolate torte, cookies, biscotti, macaroons, petit fours with fresh berries & cream, freshly brewed regular & decaffeinated coffee and specialty teas, accompanied by white & dark chocolate shavings and whipped cream	\$16
Chocolate Fountain dramatic presentation of chocolate fondue (choice of white, milk, or dark chocolate) displayed with fruits and other accoutrements <u>A fee of \$250 will be charged for set-up of the chocolate fountain</u>	\$3
Intermezzo lemon or raspberry sorbet with fresh berry garnish	\$3

Dinner Buffet

The Italian Festival

\$34 per person

Italian Wedding Soup or chilled heirloom gazpacho
Caesar Salad with Garlic Croûtons
Chicken Parmesan
Penne Pasta with Asparagus & Prosciutto
Tossed in a Pesto Cream Sauce or Marinara Sauce with Parmesan Cheese
Garlic Bread
Assorted Biscotti & Macaroons
Freshly Brewed Regular and Decaffeinated Coffee & Specialty Herbal Teas

The All-American Cookout

\$42 per person

Potato Salad
Pasta Salad
Barbecued Breast of Chicken
Grilled Hamburgers & Hot Dogs (\$75 chef fee)
Grilled Italian Sausage with Peppers & Onions
Fresh Corn on the Cob
Display of Sliced Tomatoes, Lettuce, Onions, Sliced Cheese, & Appropriate Condiments
Fresh Watermelon
Apple Crisp
Freshly Brewed Regular and Decaffeinated Coffee & Specialty Herbal Teas

The Gourmet Buffet

\$50 per person

Minestrone Soup
Spinach Salad
Pasta Primavera Rigatoni
Pan Seared Breast of Chicken Picatta
Sliced Sirloin
Seasonal Vegetables
Garlic Mashed Potatoes
Rolls & Butter
Creamy Cheesecake with Fruit Coulis
Freshly Brewed Regular and Decaffeinated Coffee & Specialty Herbal Teas

Dinner

Buffet

The New England Clambake (Market Price/Minimum of 25 Guests)

New England Clam Chowder
Tossed Mixed Green Salad with Chef's Specialty Vinaigrette
Creamy Cole Slaw
Steamed Native Clams
One-and-One-Quarter Pound Lobster
Grilled Barbecue Chicken Breast
Fresh Corn on the Cob
Red Bliss Potatoes
Rolls & Butter
Apple Crisp with Whipped Cream
Freshly Brewed Regular and Decaffeinated Coffee & Specialty Herbal Teas

Customized Menus Available

Beverage Information

Select Brand Liquors

Pearl Vodka, Pearl Vodka Flavors, Bacardi Rum, Bombay Gin, Canadian Club Whiskey, Dewars Scotch, José Cuervo Tequila, Jim Beam Bourbon, Kahlua, Malibu Coconut Rum, Peachtree Schnapps

Deluxe Brand Liquors

Grey Goose Vodka, Titos Handmade Vodka, Patron Silver Tequila, Jack Daniels Whiskey, Johnnie Walker Black Scotch, Makers Mark Bourbon, Captain Morgan Rum, Tanqueray Gin

Cordials

Amaretto Di Saronno, Bailey's Irish Cream, Chambord, B&B, Cointreau, Frangelico, Grand Marnier, Midori, Sambucca Romano, Southern Comfort, Patron Citronge, Kahlua

Beer

Budweiser Light, Coors Light, Corona, Harpoon IPA, Stella Artois, Clausthaler (non-alcoholic)

Hosted Bars Available on a Consumption Basis

An estimate will be assessed based on the number of guests attending

Indian Pond serves each guests a maximum of two drinks per visit,
one drink per visit for the 5th hour of a five-hour open bar

Martinis & Cosmopolitans are available on a consumption basis only and are not included in open bar

Additional Hosted Beverage Options

	<u>Peak Season</u>	<u>Off Season</u>
Champagne Toast	\$4	\$3.50
with raspberries or strawberries add \$.50 per person		
Wine Toast	\$5	\$4
House Wine Service	\$9	\$8
Passed Martini, Cosmopolitan, or Two-Liquor Cocktails	\$12	\$12
Butler Passed Signature Cocktail		on consumption
Passed Wine & Champagne		on consumption

Beverage Prices

Select Mixed Drinks	\$7.00
Deluxe Mixed Drinks	\$9.00
Cordials	\$10.00
Martinis/Cosmopolitans	\$12.00
Imported/Premium Beer	\$6.00
Domestic Beer	\$5.00
Wine by the Glass	\$7.00
Soda	\$2.00
Mineral Water	\$3.00

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Beverage Information

Wine List

Champagne & Sparkling Wine

Veuve du Vernay, France	\$30
Avisi Prosecco, Italy	\$36
Asti Spumante, Martini & Rossi, Italy	\$34
Mumm, Brut Prestige or Rose, Napa	\$46
Roederer Estate, Rose or Brut NV, Anderson Valley	\$56
Taittinger Brut La Francaise, France	\$82
Perrier Jouet, Epernay, France	\$95
Cuvee Dom Perignon, Epernay, France	\$210

White Wine

Beringer, Stone Cellars, Chardonnay, Napa Valley	
Beringer, White Zinfandel, Napa Valley	
Anterra, Pinot Grigio, Italy	
The Beachhouse, South Africa, Sauvignon Blanc	
Di Lenardo, Friuli, Pinot Grigio	\$32
Villa Maria, Sauvignon Blanc, New Zealand	\$38
Simi, Chardonnay, Sonoma	\$36
Clos Du Bois, Sonoma, Chardonnay, Russian River Valley	\$39
La Crema, Chardonnay, Sonoma	\$42
Sonoma Cutrer, Chardonnay, Sonoma	\$42
Stags Leap, Chardonnay, Napa	\$64

Red Wine

Beringer, Stone Cellars, Merlot, Napa Valley	
Beringer, Stone Cellars, Cabernet Sauvignon, Napa Valley	
De Loach, Heritage Reserve, Pinot Noir	
Belle Clos "Meiomi", Pinot Noir	\$32
Clos Du Bois, Merlot, Sonoma	\$36
Highway 12, Cabernet Sauvignon, Sonoma	\$35
Clos Du Bois, Cabernet Sauvignon, Sonoma	\$36
Benzinger, Cabernet Sauvignon, Sonoma	\$44
Robert Mondavi, Merlot, Napa Valley	\$54
Fritz, Pinot Noir, Russian River Valley	\$58
Sequoia Grove, Cabernet Sauvignon, Napa Valley	\$70

Wines in bold are considered House Wines, and will be available during your event

Wines in bold are available for House Wine Service
(choice of one red and one white)

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