

# EVENT MENU

2018



Glen Abbey  
GOLF CLUB

CLUBLINK

ONE MEMBERSHIP

*more golf*<sup>®</sup>

# BREAKFAST

All buffets are designed for a minimum of 20 guests.  
Prices are per guest, a \$5.00 surcharge will apply to fewer than 20 guests.

## CONTINENTAL

- Warm breakfast pastries and muffins \$14.40
- Local preserves and whipped butter • Assorted juices • Whole fruit
- Coffee and tea

## DELUXE CONTINENTAL

- Warm muffins, breakfast pastries and croissants • Whipped butter \$16.55
- Fresh fruit platter • Selection of yogurt • Assorted juices • Coffee and tea

## COOLER BAG BREAKFAST

- (in souvenir ClubLink thermo-cooler bag) \$11.20
- Apple, granola bar, yogurt, Minute Maid juice
  - (freshly baked muffin can be substituted for the granola bar)

## BREAKFAST BUFFET

- Assorted breads • Local preserves and whipped butter \$17.95
- Scrambled eggs • Bacon • Sausage • Home fries
- Assorted juices • Coffee and tea

## COFFEE & MUFFINS

- Selection of muffins • Whipped butter \$4.70
- Coffee and tea

## A La Carte

- Whole Fruit - \$2.00
- Bagels with Cream Cheese - \$3.10
  - Fruit Cups - \$4.15
  - Yogurt Parfait - \$4.70
  - Abbey Bagels - \$6.95
  - Breakfast Wraps - \$6.95
  - Smoothies - \$7.25



# BREAKS

## POWER

Selection of Granola Bars • Crudites & Dip • Selection of yogurts • Assorted Powerade \$11.95

## COOKIE JAR

Assorted fresh baked cookies • Coffee and tea \$5.95

## ADDITIONAL BREAK ITEMS

Muffin / Croissant / Danish	\$2.25
Individual Yogurt	\$2.95
Granola or Chocolate Bars	\$2.95
Bowl of Snack Mix	\$3.80
Mini Ice Cream Sandwiches	\$3.80
Soft Pretzels & Assorted Mustards	\$5.95
Dozen Assorted Fresh Baked Cookies	\$18.95
Dozen Dessert Squares	\$18.95



# LUNCH BUFFETS

All buffets are designed for a minimum of 20 guests.

A \$5.00 surcharge will apply for fewer than 20 guests. All lunches include coffee & tea.

## PARISIAN

- Assorted fresh bread and rolls • Seasonal green salad • Baby artichoke, almonds and quinoa salad • Mixed beans, tarragon and parmesan • Dijon grilled chicken • Glazed salmon, fennel and thyme marmalade • Potato gratin • Ratatouille • French pastries, macaroons and truffles
- \$31.25

## MEDITERRANEAN

- Assorted fresh bread and rolls • Seasonal green salad • Asparagus, grapefruit, basil • Tomato, mozzarella, olive tapenade • Bread, fig, bacon • Lemon & thyme chicken • Arctic char, lemon gremolata • Ravioli, tomato, olive • Grilled zucchini and mint • Roasted chili fingerling potatoes • Cookies, pastries and squares
- \$31.25

## DELI COLD SHOP

- House cut green salad • Chef's deli salad
  - Assorted house-made dressings • Assorted gourmet sandwiches and wraps
  - Assorted condiments • Freshly baked cookies
- \$24.95

## CHEF'S NEW YORK HOT STYLE DELI STATION

- Hot sliced corn beef pastrami & roast beef • Selection of breads including light rye, multigrain, Kaisers and onion buns • Condiments • Chef choice salad • Seasonal green salad with assorted dressings • Freshly baked cookies • Coffee & Tea Station
- \$27.35

## CHEF'S FAJITA STATION

- Warm Tortilla filled with your choice of grilled chicken strips or grilled striploin steak strips
  - Sour cream, grated cheese, salsa, tomatoes, fresh lettuce, sauteed onions and peppers
  - Selection of 3 of chef's finest salads • Freshly baked cookies & assorted squares • Coffee & Tea
- \$26.80

## ITALIAN

- Garlic bread • Pasta salad with grilled zucchini, red peppers, black olives & zesty basil dressing • Tuscan salad with iceberg, romaine and radicchio, Roma tomato, onions, croutons, pepperoncino and assorted vinaigrettes • Classic Lasagna - minced beef, rich tomato sauce, parmigiano or homemade vegetable lasagna • Chicken Parmigiana - boneless chicken breast with a tomato basil sauce, gratinated with mozzarella & parmigiano cheese • Cookies & squares
  - Coffee & Tea Station
- \$29.40

## CONCESSION STAND *(available before or during golf, served from halfway house)*

- Choice of beef or veggie burger or hot dog with buns, ketchup, mustard and relish
  - Dasani water or can of Coca-Cola brand soft drink
- \$9.10

## DELUXE CONCESSION STAND *(available before or during golf, served from halfway house)*

- Choice of beef or veggie burger or hot dog with buns, ketchup, mustard and relish • Bag of potato chips • Freshly baked cookies • Dasani water or can of Coca-Cola brand soft drink
- \$12.25

## COOLER BAG LUNCH *(in souvenir ClubLink thermo-cooler bag)*

- Chef's deli-style sandwich (turkey and Swiss or veggie wrap) - alternative options available
  - Potato chips or apple • Freshly baked cookie • Dasani water
- \$15.55

Minimum number of guests required. Applicable taxes and administration fees apply.



# BARBEQUES

All buffets are designed for a minimum of 20 guests.

A \$5.00 surcharge will apply for fewer than 20 guests. All lunches include coffee and tea.

## LUNCH BARBEQUE

- From Chef's Grill - beef burgers, veggie burgers and spicy Italian sausage • Burger buns and sausage buns • Condiments - *mustard, Dijon, relish, ketchup, pickles, hot peppers, onions, sauerkraut, tomato and cheese* • Mixed greens salad with house-made dressing • Chef's choice deli salad
  - Freshly baked cookies and assorted dessert squares
- \$21.80

## DELUXE LUNCH BARBEQUE

- From Chef's Grill - chicken breast, beef burgers, veggie burgers, hot dogs and spicy Italian sausage • Kaiser buns and sausage buns • Condiments - *mustard, Dijon, relish, ketchup, pickles, hot peppers, onions, sauerkraut, tomato and cheese* • Deli-style coleslaw and potato salad
  - Freshly baked cookies and assorted dessert squares
- \$27.00

## ABBEY SIGNATURE LUNCH BARBEQUE BUFFET

- Chef-grilled 5-ounce beef tenderloin with peppercorn sauce, 5-ounce chicken breast with barbeque sauce and fresh 4-ounce salmon fillet with Pico de Gallo • Seasonal fresh vegetables and potato • Mixed greens salad with assorted dressings • Creamy coleslaw • Freshly baked bread rolls • Assortment of desserts - mini tarts, brownies, fresh baked cookies & squares
- \$42.60

## THE TASTE OF THE GRILL

- Assorted fresh stone breads with whipped butter • Kale & beet salad • Classic Caesar • Green bean salad with tarragon dressing • Baked potato with all the fixings - cheese, sour cream, green onions, bacon bits • Off the Grill - Sirloin Bavette steak, onion butter, chimchurri sauce • Jail Island salmon with grape tomato chutney & beurre blanc sauce • Honey garlic grilled chicken quarters • Mediterranean Ravioli, tomato, olives, grilled vegetables • Fresh grilled buttered asparagus • Herb roasted potatoes • Cookies, mini cheesecakes & tarts.
- \$47.80

All barbeques are designed for lunch. To have a barbeque served as dinner (after your round) a \$5.00 surcharge will apply.



# ON COURSE STATIONS

## BBQ

- Pulled pork sliders • Shaved brisket • Kettle chips • Rainbow slaw
- \$13.50

## CANADA

- Made to order Glen Abbey Signature Bloody Caesar Station
- \$7.25

## GOURMET GRILLED CHEESE STATION

- Smoked apple wood cheddar, tomato jam, caramelized onion, double smoked bacon
- \$10.95

## CHICKEN QUESADILLA

- Pico De Gallo, jack cheese, salsa, sour cream
- \$10.95

## BBQ STEAK SANDWICH

- Caramelized onion, peppers, Swiss cheese, chipotle mayo, Vienna bun
  - Served with Kettle chips
- \$12.50

## SWEET POTATO & BLACK BEAN TACO

- Lettuce, Pico De Gallo, pickled onion, lime chili Aioli
- \$10.25

## NITROGEN ICE-CREAM *(Minimum of 100 guests)*

- Mango, Chocolate, Maple, Vanilla, served in cup or cone with garnish
- \$11.25

## TRUFFLE MAC & CHEESE

- White cheddar cheese, truffle oil drizzle
- \$10.95

## ASIAN NOODLE

- Chicken, vegetables, noodles, Teriyaki.
  - Served in a take out box
- \$10.95



# SPECIAL OCCASION BUFFETS

Minimum of 20 guests

## BRUNCH

- Fresh baked croissants • Pastries • Muffins • Yogurt & Granola
  - Eggs Benedict • Bacon • Sausage
    - Home fries
- Baby spinach salad with strawberries, goat cheese, spicy pecans and maple vinaigrette
  - Mango salad
- Oven-baked salmon with fennel jam
- Caprese ravioli - baby arugula, red chili, shaved parmesan, grilled vegetables, tomato cream sauce
  - Selection of pastries, cookies and fruit
    - Coffee and tea

\$36.95 per person

## AFTERNOON TEA

- Selection of traditional and herbal teas and freshly brewed regular and decaffeinated coffee
- Freshly baked scones served with premium fruit preserves, Devonshire cream and creamy butter
  - Fresh fruit platter of golden pineapple, assorted melon, orange and fresh berries
  - Chef's finest collection of mini open-faced sandwiches, pitas and wraps

\$20.95 per person



# RECEPTION

## CANAPÉS & HORS D'OEUVRES

### FINE CANADIAN ARTISAN CHEESES

Canadian reserve three-year aged Cheddar, Oka, Champfleury, Rondoux Triple Crème Brie, Chevrita. Served with freshly baked baguettes and assorted crackers, garnished with grapes.

Small Platter (serves approximately 20 guests)	\$136
Medium Platter (serves approximately 40 guests)	\$260
Large Platter (serves approximately 60 guests)	\$390

### CHARCUTERIE PLATTER

Fine cured and smoked meats garnished with olives, chutneys and baguette

Small Platter (serves approximately 20 guests)	\$156
Medium Platter (serves approximately 40 guests)	\$302
Large Platter (serves approximately 60 guests)	\$448

### VEGETABLE CRUDITES AND DIPS

Market-fresh cut vegetables - peppers, carrots, celery, cucumber, cauliflower, broccoli and cherry tomatoes with peppercorn ranch and roasted red pepper dips

Small Platter (serves approximately 20 guests)	\$68
Medium Platter (serves approximately 40 guests)	\$134
Large Platter (serves approximately 60 guests)	\$203

### GOURMET DIPS AND SPREADS PLATTER

Roasted red pepper dip, artichoke and asiago dip, hummus and salsa served with grilled pita triangles, baguette and nacho chips

Small Platter (serves approximately 20 guests)	\$69
Medium Platter (serves approximately 40 guests)	\$134
Large Platter (serves approximately 60 guests)	\$203

### ANTIPASTO BAR

Grilled and marinated eggplant, zucchini, peppers, onions, asparagus, mushrooms, artichokes, olives, sun-dried tomatoes, bocconcini served with artisan breads

Small Platter (serves approximately 20 guests)	\$151
Medium Platter (serves approximately 40 guests)	\$229
Large Platter (serves approximately 60 guests)	\$349

### ANTIPASTO BAR VEGETABLE AND CURED MEATS

Parma prosciutto, capicola, Calabrese salami, grilled & marinated eggplant, zucchini, peppers, onions, asparagus, mushrooms, artichokes, olives, sun-dried tomatoes, bocconcini served with artisan breads

Small Platter (serves approximately 20 guests)	\$177
Medium Platter (serves approximately 40 guests)	\$266
Large Platter (serves approximately 60 guests)	\$400

### BRUSCHETTA DUO PLATTER

• Classic bruschetta vine ripened Roma Tomatoes, garlic and fresh basil • Mushroom bruschetta, pan roasted shiitake, Portabella and oyster mushroom, fresh herbs and garlic olive oil

Small Platter (serves approximately 20 guests)	\$70
Medium Platter (serves approximately 40 guests)	\$135
Large Platter (serves approximately 60 guests)	\$205

Minimum number of guests required. Applicable taxes and administration fees apply.





# HORS D'OEUVRES

## COLD - \$40.55 (per dozen)

- Smoked Chicken Pita
- Crab Meat Pita
- Grilled Vegetable & Goat Cheese Pita
- Prosciutto Mousse with asparagus
- Thai Salad Bundle
- Thai Chicken Tulip
- Salmon Rosette on a potato chip
- Cherry Tomato with herbed cream cheese
- Herbed Goat Cheese Baguette with thyme
- Crab Meat, Mango & Cherry Tomato Cup

## HOT - \$40.55 (per dozen)

- Beef Wellington
- Cocktail Chicken Kebab
- Chicken Quesadilla
- Vegetarian Spring Roll
- Cocktail Beef Kebab
- Spanakopita
- Szechuan Beef Satay
- Feta & Sundried Tomato Phyllo
- Vegetarian Samosa
- Chorizo Empanada
- Bacon Wrapped Scallops

## CHEF'S SELECT HORS D'OEUVRES

\$38.90 (per dozen)

## SLIDERS - \$50.95 (per dozen)

- Pulled pork, house slaw, pretzel bun, chipotle mayo
- Kobe beef, truffle mayo, brioche bun
- Seared tuna, kimchi, steamed bun
- Salmon, caper cream cheese, sesame bun
- Lamb, mint and tomato chutney, ciabatta bun
- Garlic mushroom, Russian dressing, rye toast
- Veggie burger, Abbey sauce, sesame bun

## BAKED WHEEL OF BRIE

Brie wrapped in puff pastry served with crostini and berry compote  
(serves approximately 60 guests)

\$156.00

## COCKTAIL SHRIMP

Large shrimp served with our classic house-made cocktail sauce

50 pieces	\$130
100 pieces	\$260

## SUSHI BOAT

62 pieces \$204

## COOKIES, SQUARES, PETIT FOURS, MACAROONS

\$40.55  
(per dozen)

## FRESH FRUIT PLATTER

Seasonal fruit selection

<b>Small Platter</b> (serves approx. 25 guests)	\$115
<b>Medium Platter</b> (serves approx. 50 guests)	\$218
<b>Large Platter</b> (serves approx. 100 guests)	\$375

Minimum number of guests required. Applicable taxes and administration fees apply.



# DINNER

## PLATED SELECTIONS

### SOUP

Roasted tomato, parmesan crostini	\$7.25
Wild mushroom, truffle, garlic crostini	\$7.25
Yukon Gold potato, fried leeks, chives	\$8.25
Minestrone, three beans, pasta	\$9.80
Acorn and butternut squash puree, cinnamon apples	\$9.80

### SALAD

Sweet and bitter greens, cucumber, julienne peppers, carrot, cherry tomatoes	\$8.25
Baby gem Caesar with crispy panchetta, and Grana Padano	\$9.30
Boston Bibb wedge salad, heirloom tomato, peppered bacon, lemon vinaigrette, parmesan	\$9.30
Radicchio and Romaine, apple, pear, walnut, goat cheese, honey grainy mustard	\$9.30
Spinach, roasted pear, strawberry slices, blackberries, goat cheese, spicy pecans, maple vinaigrette	\$9.30

### PASTA

Penne pasta, tomato sauce, basil oil, parmesan	\$7.25
Wild mushroom risotto with Grana Padano and truffle oil	\$8.25
Mediterranean ravioli, baby arugula, red chili, parmesan, grilled vegetables, tomato sauce	\$8.25
Gnocchi, spicy tomato broth with chorizo and rappini	\$9.30

### ENTRÉE

Oven-roasted chicken supreme, cremini demi	Lunch \$26.95   Dinner \$30.25
Jail Island salmon, tomato confit	Lunch \$26.75   Dinner \$30.25
Rainbow trout with warm quinoa salad & lemon beurre blanc	Lunch \$26.75   Dinner \$29.95
Beef short rib, red wine braised, bacon, mushroom jus	Lunch \$40.50   Dinner \$40.50
Grilled striploin, caramelized onion jus	Lunch (10oz) \$33.25   Dinner (12oz) \$41.55
Grilled beef tenderloin, peppercorn jus	Lunch (7oz) \$36.50   Dinner (8oz) \$41.55



## COMBINATION

Chicken Supreme (6oz) and fresh salmon fillet (4oz)	\$39.50
Salmon fillet (4oz) and Black Tiger shrimp (4)	\$39.50
Beef tenderloin (5oz) and chicken supreme (6oz)	\$43.65
Beef tenderloin (5oz) and Black Tiger shrimp (4)	\$43.65
Beef tenderloin (5oz) and salmon fillet (4oz)	\$44.70

- Entrées are accompanied by a seasonal vegetable bundle and your choice of roasted fingerling potatoes, Yukon Gold mashed potatoes, sweet potato purée or saffron rice.
- ClubLink chefs source and utilize local products whenever possible

## VEGETARIAN (V) and GLUTEN-FREE (GF)

- (V) - Grilled Vegetable and Forest Mushroom Wellington with roasted red pepper sauce
- (V) and (GF) - Vegetable Pad Thai with rice noodles
- (V) and (GF) - Grilled Portobello, Peppers, Tomato, Goat Cheese with tomato basil sauce
- (V) - Tagine - Moroccan -style spicy vegetable stew with couscous and harissa sauce

Lunch \$26.99    Dinner \$30.15

## DESSERT

- Warm apple tart, creme anglaise
- Strawberry shortcake, lemon curd, whip cream
- New York Cheesecake, blueberry reduction, seasonal berries
- Milk chocolate crème brûlée, almond brittle, espresso anglaise
- Tulle cup, fresh berries, Grand Marnier anglaise
- Chocolate truffle bomb, seasonal berries
- Turtle caramel cheesecake, seasonal berries
- Sorbet Trio with wild cherry biscotti

\$8.25



# DINNER PLATED PACKAGES

## THE ABBEY'S DINNER MENU #1

*Three Course Choice Menu*

*Bread & dinner rolls, whipped butter*

Baby Gem Caesar Salad  
Crispy Panchetta, Grana Podano and a Garlic Crostini

**Or**

Wild Mushroom Risotto  
Wild Forest mushrooms, arugula, Grana Padano, truffle oil

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Rainbow Trout  
Warm Lemon and Mushroom Quinoa salad, Citrus Beurre Blanc

**Or**

Oven Roasted Chicken Supreme  
Fingerling potatoes, seasonal vegetables, Tarragon cream sauce

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Caramel Cheesecake  
Seasonal Berries

**Or**

Sorbet Trio - Mango, Lemon, Raspberry  
Wild Cherry Biscotti

Coffee & Tea

\$47.55



# THE ABBEY'S DINNER MENU #2

## Three Course Choice Menu

*Dinner rolls, & whipped butter*

Spinach and Roasted Pear  
Strawberries, Blackberries, Spicy Pecans, Goat Cheese, Maple Vinaigrette

**Or**

Mediterranean Ravioli  
Baby Arugula, Ratatouille, Roasted Cherry Tomatoes, Tomato Sauce

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Jail Island Salmon  
Seasonal Vegetable Bundle, Fingerling Potato, Tomato Confit

**Or**

Grilled 7oz AAA Beef Sirloin Bavette  
Seasonal Vegetable Bundle, Fingerling Potato, Peppercorn Jus

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Warm Apple Blossom  
Espresso Anglaise, Seasonal Berries

**Or**

Milk Chocolate Crème Brûlée  
Almond Brittle, Espresso Anglaise

Coffee & Tea

\$49.00



# THE ABBEY'S DINNER MENU #3

## Three Course Choice Menu

*Dinner rolls, & whipped butter*

Spinach Salad  
Baby Arugula, Spinach, Strawberries, Blueberries, Goat Cheese and Spicy Pecans  
Red Wine Vinegar Dressing

**Or**

Mediterranean Bibb Salad  
Red & Yellow Julienne Peppers, Black Olives, Vine Ripened Tomatoes, Cucumbers, Red Onions  
Feta Cheese, with Lemon Vinaigrette

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Alberta Beef Tenderloin  
Wild Mushroom Pea Risotto Cake, Asparagus, Steamed Baby Carrots, Truffle Jus

**Or**

12oz NY Striploin  
Seasonal Vegetable, Fingerling Potato, Pickled Onion, Peppercorn Jus

**Or**

AAA Beef Short Ribs  
Red Wine Braised, Mushroom and Pearl Onion Jus, Garlic Mashed Potatoes, Seasonal Vegetables

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Tulip Cup Fresh Berries  
Espresso Anglaise

**Or**

Milk Chocolate Crème Brûlée  
Almond Brittle, Espresso Anglaise

Coffee & Tea

\$58.00



# THE ABBEY'S DINNER MENU #4

## COMBINATION

### *Three Course Choice Menu*

*Dinner rolls, & whipped butter*

Spinach Salad  
Baby Arugula, Spinach, Strawberries, Blueberries, Goat Cheese and Spicy Pecans  
Red Wine Vinegar Dressing

**Or**

Mediterranean Tomato Soup  
Roasted Red & Yellow Peppers, Black Olives, Red Onions, Feta Cheese, Parmesan Crostini

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Alberta Beef Tenderloin & 6oz Chicken Supreme  
Fingerling Potatoes, Seasonal Vegetables, Tarragon Sauce & Red Wine Jus

**Or**

Salmon Fillet with Black Tiger Shrimp  
Seasonal Vegetable, Fingerling Potato, Tomato Confit

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Tulip Cup Fresh Berries  
Espresso Anglaise

**Or**

Milk Chocolate Crème Brûlée  
Almond Brittle, Espresso Anglaise

Coffee & Tea

\$60.00



# THE ABBEY MARCHE

Minimum of 50 guests required

## COLD SELECTIONS

Dinner rolls, baguettes & whipped butter

Classic Caesar Salad

Tuscan Green Bean Salad

Antipasto Salad

Orzo, Tomato, Boccocini Salad

## CARVERY

**Herb crusted Alberta Beef Striploin with mustards, horseradish, veal jus**

## PASTA SAUTÉ STATION

Penne, Tortellini, Fettuccine & Gluten Free Penne

White Wine Alfredo, Tomato Basil, Pesto

Mushroom, Garlic, Peppers, Sundried Tomato, Olives, Grana Padano

Grilled Chicken, Italian Sausage, Tiger Shrimp

## CHEF'S SELECT

Seared Rainbow Trout, Sundried Tomato & Olives

Double Baked Potato with Cheese, Sour Cream, Green Onions, Bacon Bits

Steamed Market Vegetables

## DESSERT

A decadent assortment of cakes, pies, flans & pastries

Coffee & Tea Station

\$58.25++ per person





# CHEF'S SMOKEHOUSE MARCHE

Minimum of 50 guests required

## COLD SELECTIONS

Dinner rolls, baguettes & whipped butter

Sliced Fennel, Orange and Toasted Almond Salad

Potato Salad

Greek Pasta Salad

Romaine, Green Salad - Strawberry, Blackberry, Red Onion, Pecans, Honey Champagne Vinaigrette

## CARVERY

**House Smoked Brisket, Pickled Onion, House Made Coleslaw  
Grainy Mustard BBQ Jus**

## MAC AND CHEESE STATION

Macaroni

Blue Cheese, Cheddar, Parmesan

Caramelized Onions, Red Peppers, Green Onions, Sautéed Mushrooms

Grilled Chicken, Garlic Shrimp, Bacon

## CHEF'S SELECT

Cedar Plank Salmon with Braised Fennel

Whiskey Smoked BBQ Baby Back Ribs

Caprese Ravioli with Arugula, Chili Oil

Balsamic Grilled Vegetables

Double Baked Potatoes

## DESSERT

A decadent assortment of cakes, pies, flans & pastries

Coffee & Tea Station

\$60.55 per person



# 2018 WINE SELECTIONS

## WHITE WINES

Peller Family Series Chardonnay	\$32.80
Crush Pinot Grigio	\$33.90
Lindemans Bin 85 Pinot Grigio	\$37.20
Lindemans Bin 95 Sauvignon Blanc	\$37.20
Dona Paula Sauvignon Blanc	\$38.80
JP Chenet Reserve Chardonnay	\$39.85
Gabbiano Pinot Grigio	\$41.95
Meridian Chardonnay	\$40.90

## RED WINES

Peller Family Series Cabernet Merlot	\$32.80
Crush Meritage	\$35.95
Lindemans Bin 45 Cabernet Sauvignon	\$37.25
Lindemans Bin 50 Shiraz	\$37.25
Dona Paula Malbec	\$38.80
JP Chenet Pinot Noir	\$39.85
Meridian Cabernet Sauvignon	\$40.90
Gabbiano Chianti	\$41.95

## SPARKLING

Mionnetto Prosecco	\$47.20
Henkell Trocken Sparkling Wine	\$47.20

