

100 Adams Ave Scranton, PA 18503

570 - 343 - 3000

www.scranton.hilton.com

Hilton Scranton & Conference Center

BANQUET MENUS

*All Pricing is per person unless otherwise indicated.

*There will be a \$3.00 per person surcharge if minimum required is not met

*A 21% service charge and 6% sales tax will be applied to all charges.

*All items are subject to change from any pictures displayed.



BREAKFAST

ALL OPTIONS SERVED WITH FRESHLY BREWED STARBUCKS COFFEE, DECAF, HOT TEA, ORANGE JUICE, APPLE JUICE & CRANBERRY JUICE

Trolley Continental

Breakfast Pastries
Served with Butter

\$8

Plated Breakfast

Fresh Sliced Fruit
Breakfast Potatoes
Bacon or Sausage
Fluffy Scrambled Eggs
Croissants with Butter

\$12

AM Break Kiosk

Assorted Juices & Bottled Water
Muffins, Danishes, Croissants,
English Muffins & Bagels
Fresh Cut Fruit
Cereal & Oatmeal
Yogurt
Pop Tarts & Granola Bars

\$10

Deluxe Breakfast Buffet

(Minimum of 25 People Required)

Fresh Seasonal Fruit Display
Fluffy Scrambled Eggs
Cinnamon French Toast with Syrup
Breakfast Potatoes
Hickory Smoked Bacon
Grilled Country Sausage Links
Assorted Breakfast Pastries

\$17

Breakfast Additions

Omelet Station
(1 Attendant per 25 people)
\$6

Biscuits & Gravy
\$2

Lox Display
\$6

Cheese Blintzes
\$6



COMPLETE BREAKS

Death by Chocolate

Double Chocolate Brownies, Chocolate Chip Cookies, Hershey Kisses, M&M's, Chocolate Covered Strawberries, Regular & Chocolate Milk, Freshly Brewed Starbucks Coffee, Decaf, Hot Tea & Hot Chocolate

\$9

High Energy Break

Granola Bars, Mixed Nuts, Dried Fruit Mix, Red Bull, Double Shot & Assorted Soft Drinks

\$8

AM Break Kiosk

Muffins, Danishes, Croissants, English Muffins, Fresh Fruit, Cereal, Oatmeal, Yogurt, Pop Tarts, Granola Bars, Freshly Brewed Starbucks Coffee, Decaf, Hot Tea, Assorted Juices & Bottled Water

\$10

Ball Park Break

Warm Jumbo Pretzels with Mustard, Nachos & Cheese, Cracker Jacks, Popcorn, Peanuts, Assorted Candy, Root Beer & Assorted Soft Drinks

\$9

PM Break Kiosk

Yogurt, Fresh Fruit, Granola Bars, Fig Newton's, BBQ & Plain Chips, Sun Chips, Rice Krispie Treats, Cookies, Brownies, Freshly Brewed Starbucks Coffee, Decaf, Hot Tea, Assorted Soft Drinks & Bottled Water

\$10

After School Break

Assorted Cookies, Rice Krispie Treats, Whole Fresh Fruit, Homemade Chips & Dip, Bottled Water & Assorted Soft Drinks

\$8



BREAKS A LA CARTE

Beverages

Assorted Soda - \$2.50 per person

Assorted Juices - \$2.50 per person

Bottled Spring Water - \$2.50 per person

Red Bull Energy Drink - \$3.25 each

Fresh Brewed Starbucks Coffee, Decaf & Hot Tea
\$3.50 per person

Starbucks Coffee - \$32 per gallon

Hot Chocolate - \$28 per gallon

Tropical Fruit Punch - \$22 per gallon

Iced Tea or Lemonade - \$25 per gallon

Champagne Punch - \$45 per gallon

Mimosas - \$45 per gallon

Snacks

Fresh NY Bagels w/ Cream Cheese - \$26 per dozen

Assorted Muffins - \$22 per dozen

Assorted Danishes - \$22 per dozen

Bagel Breakfast Sandwiches - \$36 per dozen

Double Fudge Brownies - \$25 per dozen

Fresh Baked Cookies - \$28 per dozen

Gourmet Mixed Nuts - \$18 per lb

Assorted Yogurts - \$3 each

Seasonal Whole Fruit - \$1.50 each

Tri-Color Tortilla Chips & Salsa - \$12 per lb

Homemade Chips & Dip - \$12 per lb

Pretzels & Dip - \$12 per lb



CHAMPAGNE BRUNCH

Minimum of 50 Guests Required

Brunch to Come With:

A Glass of Champagne or Mimosa for each Guest
A Selection of Chilled Juices, Freshly Brewed Regular Coffee, Decaf & Hot Tea
Fresh Fruit Display
Fresh Bagels, Croissants & Muffins
Fluffy Scrambled Eggs
Hickory Smoked Bacon
Country Sausage
Griddle Ham
Hash Brown Potatoes
Cinnamon French Toast with Warm Syrup
Mixed Baby Green Salad with Assorted Dressings
Potato Salad
Tomato & Cucumber Salad

Entree Selections:

- Tequila Lime Chicken
- Chicken Marsala
- Chicken Francaise
- Chili Rubbed Steak with Caramelized Onions
- Memphis Style Dry Rub Steak with Sautéed Mushrooms
- Polenta Dusted Basa Fish with Chardonnay Cream Sauce
- Cedar Infused Salmon with a Macintosh Cider Broth
- Tuscan Pork
- Blackened Salmon with Patron Infused Salsa
- Indonesian Style Tilapia with Curried Vegetables
- Jack Daniels BBQ Pulled Pork served with Rolls
- Porcini Mushroom Dusted Pork Loin with Demi-Glace
- Aztec Pork Loin with a Chocolate & Chipotle Chili Sauce
- Penna a la Vodka, Rigatoni Rustico, or Tortellini Alfredo

Chef's Selection of Appropriate Vegetable & Starch to Accompany Your Meal

Dessert: Chef's Selection of Petite Pastries

Two Entrees

\$26

Three Entrees

\$28

Four Entrees

\$30



BRUNCH ADDITIONS

\$75 Chef Attendant Fee will apply for each Station.
One Chef per every 50 people

Chef Carving Station

Tenderloin of Beef - \$17
Roasted Sirloin of Beef - \$10
Oven Roasted Turkey Breast - \$10
Whole Salmon en Crouete - \$12
Served with Rolls & Appropriate Condiments

Omelette Station

Omelettes & Eggs Cooked to Order

Includes:

Cheddar Cheese, Mushrooms, Onions, Peppers, Ham, Bacon & Appropriate Condiments

\$6





LUNCHEON BUFFETS

Your Choice of Two Salads

Tricolor Tortellini

Coleslaw

Mixed Baby Green Salad (Chef's Choice of Dressings)

Asian Noodle Salad

Cucumber & Ginger Salad

Plum Tomato & Red Onion Salad

Fresh Cut Fruit

Cucumber Vinaigrette Salad

Potato Salad with Smoked Bacon

Entree Selections

Pasta of the Day with your choice of Alfredo, Marinara, Pesto or Vodka Sauce

Pan Seared Chicken Breast with an Exotic Mushroom Sauce

Chicken Francaise

Ancho Dusted Pork Loin

Jack Daniels BBQ Pulled Pork served with Rolls

Stuffed Tilapia Rolls with Herb Butter

Herb Infused Basa Fish with Saffron & Chardonnay Cream Sauce

Fire Grilled Sirloin Tips with Mushrooms & Onions

Chianti Braised Beef

All Buffets are Served With:

Warm Rolls & Butter, Chef's Selection of Appropriate Starch & Vegetable, Iced Tea, Freshly

Brewed Coffee, Decaf, Hot Tea & Chef's Selection of Assorted Dessert Display

Two-Entree Buffet

\$20

Three-Entree Buffet

\$22

Minimum of 25 Guests Required for Lunch Buffets



COLD LUNCHEON BUFFETS

Deli Buffet

Mixed Baby Green Salad with Assorted Dressing
Red Bliss Potato Salad
Tuna Salad
Penne Pasta Salad
Variety of Roast Beef, Ham & Turkey Breast
Sandwiches with Swiss & Cheddar Cheese
Appropriate Condiments
Double Fudge Brownies & Fresh Baked Cookies

\$18

Wrap Buffet

Tequila Lime Shrimp Salad
Marinated Tomato & Cucumber Salad
Coleslaw
Tuna Salad Wrap
Mediterranean Chicken Wrap
Grilled Vegetable Wrap
Sliced Marinated Beef & Swiss Cheese Wrap
Double Fudge Brownies & Fresh Baked Cookies

\$19

The Executive

Mozzarella & Marinated Tomato Salad
Red Bliss Potato Salad
Shrimp Salad
Pepper Crusted Tenderloin of Beef served on Sourdough with Horseradish Mayo
Marinated Grilled Chicken Breast served on French Bread with Grilled Vegetables
Thinly Sliced Prosciutto & Mozzarella on Ciabatta
Marinated Portabella served on a Butter Toasted Bun
Miniature Pastries & Fresh Baked Cookies

\$26

All Cold Lunch Buffets are Served With:

Homemade Chips & Chipotle Dip, Freshly Brewed Coffee, Decaf, Hot Tea & Iced Tea

Minimum of 25 Guests Required for Lunch Buffets



PLATED LUNCHES

All Plated Lunches are Served With:

Warm Rolls & Butter, Iced Tea, Freshly Brewed Coffee, Decaf & Hot Tea

New York Reuben

Thinly sliced corned beef with
Thousand Island dressing,
Swiss cheese & Sauerkraut.
Served on NY rye bread.
\$11

Smoked Turkey Croissant

Hand sliced fresh roasted
turkey breast layered with
lettuce, tomato & bacon.
Served on a flaky croissant
\$12

Ahi Tuna Stack

Seared Sushi grade Ahi tuna
served on a buttered roll with
lettuce, tomato, red onion &
wasabi mayonnaise
\$14

Romano Crusted Chicken Breast

Stuffed with pancetta,
spinach & fresh mozzarella
\$18

Cedar Salmon

Lightly smoked with
Macintosh cider glaze
\$19

Herb Roasted Pork

Served with a Port Wine
reduction
\$18

Vegetarian Lasagna

Fresh pasta layered with
grilled vegetables &
mozzarella cheese
\$18

Fire Grilled Sirloin Tips

Served with sweet onion
demi-glaze
\$19

The Above Choices are Accompanied by a Tossed Baby Greens Salad



Classic Caesar Salad

Fresh Romaine topped with shredded
Parmesan, crispy croutons & Caesar
dressing
\$12

Add Grilled Chicken
\$16

Add Cajun Shrimp
\$19

Avocado & Turkey Salad

Baby greens topped with black olives,
red onions, bacon, freshly roasted
turkey breast & avocados with tequila &
lime dressing
\$12

Tomato & Mozzarella Tower

Vine ripened tomatoes layered with
fresh mozzarella, drizzled with extra
virgin olive oil & aged balsamic vinegar
\$13

Island Shrimp Salad

Exotic greens topped with grilled
shrimp, mango, pineapples & red
onions with coconut dressing
\$19



The Above Choices are Accompanied by Soup Du Jour

BOXED LUNCHES

All boxed lunches are served with potato chips, a whole fruit & a fresh baked cookie

Turkey Club Croissant

Oven roasted turkey breast
with hickory smoked
bacon, leaf lettuce &
tomato served on a flaky
croissant
\$14

Ham & Swiss Wrap

Fresh ham & Swiss cheese
served in a tomato basil
wrap with bourbon
mustard
\$15

Grilled Chicken Breast

A grilled chicken breast
topped with pepper jack
cheese & served on an
onion roll
\$15

Grilled Vegetable Wrap

A selection of grilled
vegetables in a tomato
basil wrap with garlic
mayonnaise
\$15

Roast Beef

Thinly sliced roast beef
with boursin cheese
served on a Kaiser roll
\$14

Boxed Lunches are intended to be eaten off-site.

A surcharge of \$2 per meal will be added for 3 or more selections.



HORS D'OEUVRES

100 Piece Minimum per Item

All Items Priced at 100 Pieces

Cold Hors D' Oeuvres

- Fresh Tomato Bruschetta - \$175
- Smoked Salmon Pinwheels - \$175
- Wild Mushroom Bruschetta - \$185
- Wasabi Dusted Tuna - \$200
- Melon & Prosciutto - \$200
- Tapenade on Pita Points - \$200
- Asparagus Wrapped Prosciutto - \$225
- Shrimp Crostini - \$225
- Phyllo Stuffed with Crab Meat - \$250
- Oysters on the Half Shell - \$250
- Tomato & Lobster Shooters - \$280
- Shrimp & Lobster Ceviche - \$300
- Tequila Lime Crab - \$300
- Chilled Jumbo Shrimp Cocktail - \$300
- Beef Tenderloin on a Crostini - \$300
- Smoked Scallops - \$300
- Crab Claws - \$325

Sushi Selections

- California Roll - \$250
- Vegetable Roll - \$250
- Spicy Tuna Roll - \$300
- Shrimp Spider Roll - \$300
- Tuna Roll - \$300
- Philadelphia Roll - \$300
- All Served with Wasabi, Pickled Ginger,
& Soy Sauce

Hot Hors D' Oeuvres

- Mini Potato Cakes - \$125
- Sausage Stuffed Mushrooms - \$150
- Mini Quiche Assortment - \$150
- Vegetable Spring Rolls - \$150
- Miniature Chicken Cordon Bleu - \$175
- Beef Sate Teriyaki - \$175
- Miniature Beef Sliders - \$190
- Assorted Dumplings - \$190
- Chicken Sesame - \$190
- Cuban Sliders - \$200
- Beef & Brie Crostini - \$225
- Raspberry Baked Brie - \$225
- Lobster Puffs - \$250
- Crab Rangoon - \$250
- Crab Stuffed Mushrooms - \$250
- Coconut Shrimp - \$250
- Contemporary Tuna Tartar - \$250
- Black & Blue Filet Mignon - \$275
- Filet Mignon Crostini w/ Bacon Jam - \$275
- Bourbon Bacon Wrapped Shrimp - \$275
- Miniature Crab Cakes w/ Creole Sauce - \$275
- Petite Lamb Chops - \$300
- Colossal Scallops Wrapped in Bacon - \$300
- White Truffle Tuna Filet - \$300
- Clams Casino - \$300
- Maryland Crab Cakes - \$300
- Oyster Rockefeller - \$350



SPECIALTY DISPLAYS

Specialty Displays are Intended as Accompaniments

50 person minimum & Priced for One Hour of Service

A Trip to the Orient

An array of stir fry vegetables accompanied with your choice of two of the following:

Chicken Tenders, Beef Strips or Shrimp.

Served with fried rice & oriental noodles

\$12

Pasta Bar

(Please select two pastas & two sauces)

Penne, Fettuccine, Rigatoni or Tortellini. Alfredo, Marinara,

Vodka or Pesto

Served with cracked pepper, grated parmesan & garlic bread

\$7

***Chef Carved Selections**

(All served with appropriate sauces, garnishes & rolls)

Boneless Pork Loin - \$10

Tri-Pepper Beef Tenderloin - \$17

Brown Sugar & Honey Glazed Ham - \$10

Steamship Round - \$12

Whole Roasted Turkey Breast - \$10

Salmon en Crouete - \$12

Roasted Prime Rib of Beef - \$12

London Broil - \$11

Leg of Lamb - \$16

The Scranton

Two of Scranton's Staples!

Chef prepared pierogies with sauteed onions & potato pancakes. Served with

sour cream

\$6

Mexican Fiesta Station

Beef & Chicken Fajitas prepared to order. Accompanied with shredded lettuce, green & red peppers, onions, salsa, guacamole, sour cream & shredded cheeses. Attractively displayed with tricolor tortilla chips.

\$6

Atlantic Raw Bar

Iced Gulf shrimp, oysters on the half shell, clams on the half shell & mussels served

with spicy cocktail & remoulade sauces

\$14

***Requires One Chef Attendant per every 50 People - \$75 per Attendant**



COLD PRESENTATIONS

Fresh Fruit

An elegant display of fresh seasonal fruit with a strawberry yogurt dressing

\$4

Middle Eastern

Freshly made hummus with pita points served with Greek olives & stuffed grape leaves

\$7

Farmers Market Vegetables

A selection of fresh vegetables julienned & served with a dill sour cream dip

\$4

Fiesta Station

Tricolor tortilla chips served with salsa, guacamole, sour cream, diced tomatoes, scallions, jalapenos, black olives & warm con queso

\$7

Antipasto

Fresh mozzarella, roasted red peppers, plum tomatoes, capicola, prosciutto, Genoa salami, array of olives & pepperoncinis all elegantly displayed on a bed of mesclun

\$13

All Displays are Priced for One Hour of Service

Smoked Salmon

Served with diced hard boiled eggs, thinly sliced red onions, capers, flavored cream cheese & mini bagels

\$8

Crab & Artichoke Display

A warm crab & artichoke dip served with pita points.

\$7

Sushi

A selection of rolls to include California, Tuna, Spicy Tuna & Shrimp Spider. Served with wasabi, pickled ginger & soy sauce

\$18

Imported & Domestic Cheese Board

A selection of cheese from around the world garnished with grapes & served with French bread, crackers & pomegranate mustard.

\$9

Fresh Tomato Bruschetta

Served with French bread crostini

\$4



PLATED DINNER APPETIZERS

STARTERS

Tomato Mozzarella Tower

Fresh tomato mozzarella served with sliced Roma tomatoes & drizzled with a balsamic reduction & extra virgin olive oil

\$6

Tequila Lime Crab

Jumbo lump crab meat tossed with a tequila lime dressing & served on a bed of exotic greens

\$12

Colossal Sea Scallops

A pair of colossal scallops wrapped in hickory smoked bacon with a bourbon glaze & served on a bed of mesclun

\$11

Penna a la Vodka

Penne pasta tossed in a vodka sauce & topped with fresh basil

\$4

Iced Shrimp Cocktail

Jumbo gulf shrimp served with our own Tanqueray cocktail sauce & fresh lemon

\$9

Maryland Crab Cake

Two crab cakes served with Remoulade sauce

\$12



SALADS

Baby Spinach Salad

Spinach, bacon, chopped egg & crumbled bleu cheese with smoked bacon vinaigrette

\$4

Mesclun Salad

Fresh mesclun, sliced strawberries, mandarin oranges, crumbled bleu cheese, red onion & caramelized walnuts. Served with honey vinaigrette

\$9

Classic Caesar Salad

Fresh Romaine, seasoned croutons & shredded parmesan cheese. Served with classic Caesar dressing

\$3



DINNER BUFFETS

All Dinner Buffets are served with warm rolls & butter, iced tea, hot tea, freshly brewed coffee & decaf. Minimum of 40 Guests required for Dinner Buffets.

Your Choice of Three Salads:

Tricolor Farffale, Coleslaw, Mixed Baby Green Salad w/
Chef's Choice of Dressings, Asian Noodle Salad, Plum
Tomato, Red Onion & Cucumber Vinaigrette, Red
Bliss Potato Salad w/ Dill, Couscous Salad, Orzo Salad

Entree Selection:

Pasta of the Day with your choice of Alfredo,
Marinara, Pesto or Vodka Sauce
Bourbon Chicken
Wild Mushroom Chicken
Balsamic Chicken
Blackened Pork with Fresh Salsa
Herb Infused Salmon
Basa Provencal
NY Strip Steak with a Port Wine Demi-Glace
Chilli Rubbed Steak with Onion Chutney

Chef's Selection of Appropriate Vegetable &
Starch to Accompany Your Meal

Desserts:

Chef's Assorted Gourmet Miniature Dessert Display

Two Entree	Three Entree	Four Entree
\$28	\$30	\$32

BBQ Pit

Corn Bread
Coleslaw, Smoked Corn Salad, Potato & Bacon Salad
Memphis Pulled Pork
Texas BBQ Beef
Blackened Chicken
Steak Fries & Baked Beans
Jack Daniels Warm Bread Pudding & Chocolate
Chipotle Cake
\$26

The Wok

Asian Noodle Salad, Shrimp Salad, Asian Slaw
Chicken & Lemongrass Dumpling served with Sweet
Chilli Sauce
Pork Dumplings with Dim Sum
Shrimp Dumplings with Carrot Ginger Sauce
Korean Style BBQ Pork
Chicken Stir Fry
Thai Style Glazed Beef
Friend Rice & Vegetable Stir Fry
Fortune Cookies & Asian Donuts
\$32

Healthy Choice

Baby Greens w/ Lemon Vinaigrette, Grilled Vegetable
Salad, Fire Grilled Seafood Salad
Grilled Breast of Chicken with Shaved Asparagus
Island Salmon with Mango Salsa
Steamed Vegetables
Caribbean Couscous
Freshly Sliced Fruit served w/ Strawberry Whipped
Cream
\$29



PLATED DINNER ENTREES

All plated dinner entrees are served with the Chef's selection of accompaniments, warm rolls & butter, iced tea, hot tea, freshly brewed coffee & decaf.

Accompanied by your choice of our Baby Green Salad or Salad Bundle.

Hickory Smoked Prime Rib of Beef

USDA choice rib served
with Au Jus
\$30

Ahi Tuna Steak

Seared Ahi tuna glazed
with a Thai chili sauce
\$32

Maryland Crab Cakes

Two jumbo lump crab
cakes served with a coffee
bean glaze & a garlic
beurre blanc
\$32

Chicken Saltimbocca

Chicken breast topped
with prosciutto, fresh sage
& mozzarella cream sauce
\$28

Tomato Basil Chicken

Boneless breast of chicken
topped with basil infused
goat cheese & blistered
tomato
\$28

Fire Roasted Filet Mignon

Served with a wild
mushroom ragout
\$33

Moullard Duck

Moullard duck breast
served with blackberry
compote
\$34

Apple Wood Smoked Chicken

Chicken breast lightly
smoked with apple wood
& served with candied
apples
\$29

Cedar Salmon

Lightly smoked with a
Macintosh cider glaze
\$29

Polenta Crusted Basa Fish

Tender filet of basa lightly
dusted with polenta &
served with chardonnay
cream sauce
\$27

Bourbon Glazed Pork

Boneless loin of pork
slowly roasted & glazed
with a bourbon infused
honey
\$29

Chicken Picatta

Boneless breast of
chicken sauteed in
white wine, fresh lemon
& capers
\$26



Halibut Filet

Pan seared and served
with a saffron cream
sauce
\$33

Vegetarian Lasagna

Fresh pasta layered
with grilled vegetables
& mozzarella cheese
\$26



COMBINATION PLATED DINNER ENTREES

All plated dinner entrees are served with the Chef's selection of accompaniments, warm rolls & butter, iced tea, hot tea, freshly brewed coffee & decaf.

Accompanied by your choice of our Baby Green Salad or Salad Bundle

Parmesan Encrusted Chicken & Gulf Shrimp Scampi

\$32

Bacon Wrapped Petite Filet & Maryland Crab Cake

\$34

Surf & Turf

Petite filet mignon paired with a 4 oz butter poached lobster

\$34

Portabella Mushroom Ravioli & Grilled Vegetables

Served in a White Wine Beurre Blanc

\$29

Signature Combination Entree

Have our Executive Chef customize a combination entree just for you!



DESSERT SELECTIONS

Fruit Torte

\$6

Warm Apple Crisp

\$7

Chocolate Decadence Cake

\$4.25

Chocolate Mousse

\$3.50

Black Forest Cake

\$7

Tuscan Lemon Cake

\$6

Strawberry Shortcake

\$7

Tiramisu with Amaretto Whipped Cream

\$8

New York Cheesecake with Fresh Strawberries

\$5

Pecan Pie with Bourbon Whipped Cream

\$4

Cupcakes

*Please ask for flavors

\$23 per dozen

Assorted Cookies & Brownies

\$26 per dozen

Assorted Petit Fours

\$28 per dozen



BAR

Superior Bar

Vodka: Stolichnaya & Absolut
Scotch: Dewar's
Gin: Tanqueray
Whiskey: Jack Daniels
Rum: Bacardi
Spiced Rum: Captain Morgan
Bourbon: Maker's Mark
Tequila: 1800 Silver
Canadian Whiskey: Crown Royal

Beer Choices:

2 Domestic
 1 Imported
 1 Micro Brew

All Bars Include:

House sparkling wine, coconut rum, peach schnapps, apple fusion, amaretto, creme de cafe, sweet & dry vermouth, triple sec, soda & juice.

All Bars Include the Following Wines:

Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel & Pinot Grigio

Premium Bar

Vodka: Smirnoff
Scotch: J & B Scotch
Gin: Beefeater
Whiskey: Seagram's 7
Rum: Bacardi
Spiced Rum: Captain Morgan
Bourbon: Jim Bean
Tequila: Jose Cuervo
Canadian Whiskey: Seagram's VO

Beer Choices:

2 Domestic
 1 Imported - or - 1 Micro Brew

BEER SELECTIONS

Domestic

Miller Lite, Yuengling, Coors Light, Budweiser, Bud Light, Michelob Ultra & Straub's

Imported

Amstel Light, Stella Artois, Corona Light, Corona, Heineken Light, Heineken & Guinness

Micro Brew

Sam Adams, Sam Seasonal, Troegs, Redd's Cider, Fat Tire Ale, Blue Moon & Dog Fish IPA



OPEN BAR PRICING

	Superior	Premium	Beer, Wine & Soda
One Hour:	\$14	\$12	\$10
Two Hours:	\$22	\$18	\$14
Three Hours:	\$30	\$25	\$18
Four Hours:	\$37	\$32	\$22
Five Hours:	\$45	\$38	\$26

CASH OR CONSUMPTION BAR PRICING

	Superior	Premium
Cocktails:	\$8 per drink	\$7 per drink
Wine:	\$6 per glass	\$6 per glass
Domestic Beer:	\$5 per bottle	\$5 per bottle
Imported Beer:	\$6 per bottle	\$6 per bottle
Micro Brews:	\$6 per bottle	\$6 per bottle
Sodas:	\$2.50 each	\$2.50 each

\$125 Bartender Fee to Apply for All Cash & Consumption Bars. 1 Bar per every 100 Guests