



## A La Carte Breaks

### Beverages

Individual Bottled Juices \$2.50 per Bottle  
Freshly Brewed Coffee, Decaf Coffee \$27.00 per gallon  
Iced Tea \$20.00 per gallon  
Whole, Skim or 2% Milk \$2.00 each  
Assorted Soft Drinks \$2.50 per bottle  
Lemonade \$20.00 per gallon  
Bottled Water \$2.50 per bottle  
Champagne Punch \$50.00 per gallon

### Snacks

Individual Plain or Fruit Greek Yogurt \$2.50 each  
Whole Fresh Fruit \$1.75 each  
Cut Fresh Fruit \$2.25 per person  
Granola Bars \$ 12.00 per doz.  
Potato Chips, Pretzels and Tortilla Chips \$6.00 per lb.  
Spinach Artichoke Dip, Ranch Dip or Salsa \$8.00 per Qt.  
Individual Bags of Chips or Pretzels \$1.50 each  
Double Fudge Brownies or Blondies \$19.00 per dozen  
Assorted Fresh Baked Cookies \$16.00 per dozen  
Warm Pretzels with Spicy Mustard. \$18.00 per dozen  
Fresh House Baked Assorted Mini Muffins \$14.00 per dozen  
Fresh House Baked Assorted Muffins \$16.00 per dozen  
Bagels and Cream Cheese \$15.00 per dozen  
Assorted Breakfast Breads and Bakeries \$16.50 per dozen  
Fresh House baked Assorted Breads and Bakeries \$18.50

### Themed Breaks

#### **DIY Parfait Bar**

Assorted Greek Yogurt Parfait Bar with Topping Selection - Granola, Honey, Cut Fruit and Seasonal Berries, Nuts, Assorted Juices, Bottled Water, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea \$10.00

#### **Chocoholics Only (House Favorite)**

Assorted Fresh Baked Cookies, Candy Bars, Blondies and Brownies, Assorted Soft Drinks, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea \$11.95

#### **Heart Healthy**

Fresh Vegetables with low-fat Dip, Yogurt, Granola Bars, and Chicken Salad on Cucumbers, Selection of Bottled Juices and Bottled Water \$9.95

#### **Sports Break**

Warm Pretzels with Spicy Mustard, Popcorn, Roasted Peanuts, Mini Corn Dogs, Assorted Soft Drinks, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea \$10.95

#### **Fruit Fantasy**

Chilled Seasonal Fruits and Berries, Cubed Pound Cake Served with Fudge Sauce and Whipped Cream, Assorted Soft Drinks, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea \$9.95

*Prices exclude 20% service charge and current taxes.  
A guaranteed number of guests is required 5 business days in advance of event.*



## All Day Meeting Packages

All day packages include \*Meeting Room Rental, Screen, Flipchart with markers, Podium, Microphone and LCD Projector.

\*Meeting Room Rental will apply to groups less than 25

### Board Meeting Package

\$32.00 per person

#### Continental Breakfast

Assorted Chilled Juices, Selection of Freshly Baked Breakfast Pastries, Served with Fruit Preserves and Butter  
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

#### Mid Morning Break

Assorted Soft Drinks, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

#### Afternoon Break

Your Choice from Themed Break Option

### Stay Focused Meeting Package

\$45.00 per person

#### Continental Breakfast

Assorted Chilled Juices, Selection of Freshly Baked Breakfast Pastries, Served with Fruit Preserves and Butter  
Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

#### Mid-Morning Break

Assorted Soft Drinks, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

#### Roll-in Deli Lunch

Potato Salad, Pasta Salad, Sliced Roast Beef, Smoked Turkey, and Ham, Domestic Cheeses, Assorted Breads and Rolls, Condiment Tray with Lettuce, Tomato, Pickles, and Onions, Dijon Mustard and House Mayonnaise, Chef's Selection of Assorted Desserts, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea & Soft Drinks

#### Afternoon Break

Your choice from Themed Break Option

### Premiere Meeting Package

\$60.00 per person

#### Continental Breakfast

Assorted Chilled Juices, Selection of Freshly Baked Breakfast Pastries Served with Fruit Preserves and Butter,  
Choice of Breakfast Slider (Sausage, Ham or Bacon & Egg), Freshly Brewed Regular and Decaffeinated  
Coffee and Hot Tea

#### Mid-Morning Break

Granola Bars, Whole Fruit, Assorted Soft Drinks, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

#### Your Choice of Buffet or Plated Lunch

Select your Own Lunch from our Menu and Served in Separate Room (Buffet Minimum 25 people)

#### Afternoon Break

Your Choice from Themed Break Option

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## Rise & Shine Breakfast Offering

### Plated Breakfast

Served with Regular and Decaf Coffee, Assorted Hot Teas and Orange Juice  
Prices are per person

#### **InnJoyable Breakfast**

Fluffy Scrambled Eggs, Choice of Link Sausage or Crispy Bacon, Breakfast Potatoes, Fresh Buttermilk Biscuits with Butter & Fruit Preserves \$9.50

#### **Western Skillet (House Favorite)**

Grilled Ham, Onion and Peppers combined with Country Potatoes and topped with Cheddar Cheese and Scrambled Eggs, Fresh Buttermilk Biscuits with Butter & Fruit Preserves \$10.00

#### **Malted Mini Waffles**

Crispy Waffles served with Berries, Whipped Cream and Warm Syrup \$9.00

#### **Fresh Start Wrap**

Egg Whites Scrambled with Mushrooms, Spinach, Onions and Provolone Cheese, Wrapped in a Whole Wheat Tortilla and Served with Country Potatoes \$9.50

### Continental Choices

Prices are per person – no minimums.

#### **Continental Breakfast**

Chilled Orange and Cranberry Juices, Assortment of Breakfast Bakeries, Fruit Preserves and Butter, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea \$8.50

#### **Fresh Start Continental**

Chilled Orange and Cranberry Juices, Fresh Cut Fruit Display, Choice of Breakfast Slider (Sausage, Ham or Bacon with Egg) Freshly Baked Breakfast Pastries, Fruit Preserves and Butter, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea \$10.50

#### **Bagel Break**

Chilled Orange and Cranberry Juices, Toast Your Own Bagels, Cream Cheese & Fruit Preserves & Butter, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea \$8.50

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## Rise & Shine Breakfast Offering

### Breakfast Buffet

Minimum of 25 guests required for buffet selection – Prices are per person

#### Rise & Shine Breakfast Buffet

Chilled Orange Juice, Whole Fruit Display, Fluffy Scrambled Eggs, Choice of Link Sausage or Crispy Bacon, Breakfast Potatoes, Buttered Grits, Fresh Buttermilk Biscuits with Butter & Fruit Preserves, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea \$10.95

#### Grand Breakfast Buffet

Assorted Chilled Juices, Fresh Sliced Fruit Display, Assorted Breakfast Cereals, Fluffy Scrambled Eggs, Link Sausage or Crispy Bacon, Breakfast Potatoes, Buttered Grits, Fresh Buttermilk Pancakes with Warm Maple Syrup, Fresh Breakfast Pastries, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea \$13.95

### Buffet Enhancements

#### Chef's Omelet Table

Fluffy Omelets Made to Order With a Selection of: Spinach, Bell Peppers, Tomatoes, Mushrooms, Virginia Ham, Bacon, Sausage, Broccoli, Swiss, Cheddar, Pepper Jack Cheese \$5.00 Requires Attendant Fee of \$25

#### French Toast Station

Texas Toast Battered in our House Made French Toast Mix. Served with Fresh Strawberries, Blueberries, Whipped Cream, Cinnamon, and Powdered Sugar. \$5.00

#### Locally Farmed Virginia Baked Ham

Glazed with Brown Sugar, Served with Home-style Honey Biscuits \$8.50 If Carved Requires Attendant Fee of \$25

#### Smoked Salmon Display (serves 40- 50) (House Favorite)

Served with Mini Bagels Capers, Onions, Tomatoes and Cream Cheese *market price*

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## Lunch

### Light Choices

Served with Freshly Brewed Regular and Decaf Coffee, Assorted Hot Teas and Iced Tea. Includes Your Choice of One Dessert.

#### **Pulled Pork Barbeque Sandwich**

Homemade Pulled Pork served on a Kaiser Roll. Dressed with Homemade Coleslaw and a side of Potato Salad \$16.95

Cajun Pasta

Grilled Chicken, Shrimp, Andouille Sausage, Peppers and Onions tossed in Cajun Alfredo Sauce served with Garlic Bread.

\$17.95

#### **Soup du Jour & Sandwich (House Favorite)**

Chef's seasonal soup (ask for suggestions!) served with a Club Stack (Turkey, Ham, Swiss Cheese, Lettuce, Tomato) on your choice of bread or wrap. Served with mayonnaise and mustard. \$15.95

#### **Chicken Caesar Salad**

Crisp Romaine Lettuce, Marinated Grilled Chicken Breast Topped with Parmesan Cheese and Garlic Croutons and Tossed in our House Made Caesar Dressing. Served with Rolls and Butter \$15.95

#### **Grilled Sirloin Salad**

Sliced Grilled Sirloin Served over Mixed Greens Tossed with Balsamic Vinaigrette, Blue Cheese Crumbles, Candied Pecans and Garden Fresh Tomatoes. Served with Rolls & Butter \$19.95

### Plated Lunches

Served with House Salad, Fresh Baked Rolls and Butter, Choice of One Dessert, Freshly Brewed Regular and Decaf Coffee, Assorted Hot Teas and Iced Tea.

#### **Penne Ala Vodka**

Penne Pasta tossed in a House Made Tomato Cream Sauce, Garnished with Fresh Parmesan Cheese \$12.95  
Add Grilled Chicken for \$3.00 more

#### **Chicken Roulade**

Stuffed with Cornbread, Andouille Sausage, Cheddar Cheese and Scallions, Served with Mashed Potatoes and Seasonal Vegetable \$15.95

#### **Citrus Grilled Salmon**

Served with a Dill Cream Sauce, atop a Marinated Grilled Vegetable Salad and Roasted Potatoes \$18.95

#### **Stuffed Meatloaf (House Favorite)**

House Made Meatloaf stuffed with Caramelized Mushrooms, Onions and Provolone Cheese, Served with Mashed Potatoes and Seasonal Vegetable \$16.95

#### **Desserts**

New York Style Cheese Cake

Double Fudge Chocolate Cake

Carrot Cake

Key Lime Pie

Lemon Meringue Pie

Chocolate Cream Pie

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## Lunch

### Break out and Go! Boxed Lunches

Boxed lunches Served with Bagged Chips, Whole Fruit, Choice of Cookie or Brownie, Choice of Soft Drink or Bottled Water.

#### **Vegetarian Wrap**

Roasted Vegetables and Black Beans in a Herbed Tortilla \$10.95

#### **Grilled Chicken Caesar Salad**

Crisp Romaine Lettuce, Garlic Croutons, Shredded Parmesan Cheese, House Dressing on the Side \$14.95

#### **Southwest Chicken Wrap**

Grilled Chicken, Cheddar Cheese, Lettuce and Black Beans and in a Tortilla Wrap with a Side of Salsa \$14.95

#### **Turkey Club and Cheddar on a Baguette (House Favorite)**

Fresh Baguette with Turkey, Bacon, Cheddar Cheese, Lettuce and Tomato \$13.95

#### **Honey Baked Ham and Swiss on a Baguette**

Fresh Baguette with Ham and Swiss Cheese, Lettuce and Tomato \$12.95

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## Lunch Buffets

All Buffets include Chef's Table of Cakes & Pies, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas and Iced Tea  
Minimum 25 People

### **Soup, Salad, and Baked Potato Bar**

Choice of Two Soups  
Black Bean & Chicken with Tortilla, Cream of Tomato, French Onion, Hearty Beef Chili, Split Pea and Ham, Virginia Ham and Corn Chowder, Chicken Noodle, Cream of Broccoli.  
Top Your Own Baked Potatoes  
Sour Cream, Chopped Bacon, Scallions, Cheddar Cheese and Diced Tomatoes.  
Mixed Garden Greens  
with Cucumbers, Tomatoes and Garlic Croutons, Served with Ranch and House Vinaigrette Dressings \$14.95

### **Soup, Salad, and Sandwich Buffet (House Favorite)**

Choice of Two Soups  
Black Bean & Chicken with Tortilla, Cream of Tomato, Hearty Beef Chili, Split Pea and Ham, Virginia Ham and Corn Chowder, Chicken Noodle, Cream of Broccoli or **House Made Gumbo for an additional \$2 per person.**  
Assorted Asssembled Gourmet Sandwich Trays  
Sliced Tomato, Lettuce Leaves, House Dressed Mayonnaise, Dijon Mustard and Pickle Tray.  
Mixed Garden Greens with Cucumbers, Tomatoes and Garlic Croutons, Served with Ranch and House Vinaigrette Dressings \$16.95

### **Picnic Buffet**

Salad Selection  
Coleslaw, Homemade Country Potato Salad  
Chef's Pulled Pork Barbeque or House Made Fried Chicken  
Buttered Corn, Green Beans, Baked Beans, and Macaroni and Cheese.  
Served with Fresh Kaiser Rolls and Cornbread \$16.95

### **Fajita/Burrito Bar**

Fresh Shredded Lettuce, Diced Tomatoes, Sour Cream, Grilled Peppers and Onions  
Grilled Marinated Chicken and Ground Beef, Served with Warm Flour Tortillas  
Spanish Rice, Refried Beans and Buttered Corn Succotash \$17.95

### **Italian Pasta Bar**

Choice of Garden Salad or Caesar Salad  
Garlic Parmesan Bread  
Penne Pasta served with Marinara Sauce, Alfredo Sauce, Pesto Sauce  
Grilled Chicken Strips, Sausage \$18.95

### **Home Style Luncheon Buffet**

House Salad of Mixed Garden Greens with Cucumbers, Tomatoes and Garlic Croutons served with Ranch and House Vinaigrette Dressings  
Herb Roasted or Fried Chicken  
Chef's Homemade Meat Loaf  
Mashed Potatoes and Gravy, Macaroni and Cheese, and Seasonal Vegetables  
Served with Warm Bread Choice and Butter \$18.95

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## Plated Dinner

Include Your Choice of Soup or Salad,  
Chef's Selection of Seasonal Vegetables  
Potato or Rice, Fresh Baked Rolls and Butter,  
Includes Your Choice of Dessert  
Freshly Brewed Regular and Decaf Coffee, Assorted Hot Teas and Iced Tea  
All prices are per person,

### Select Soup or Salad

#### Salads

Caesar Salad with Homemade Croutons and Parmesan Cheese  
Fresh Spinach Salad with Cherry Tomatoes, Mushrooms, Honey Mustard Dressing  
House Salad

#### Soups

New England Clam Chowder  
Baked Potato Soup  
Corn Chowder  
Tomato Bisque

### Intermizzo

Succulent Jumbo Shrimp Cocktail Served with Tangy Cocktail Sauce and Lemon \$5.00  
Seared House made Crab Cake with Cucumber Remoulade \$7.00  
Chicken or Beef Satay skewered marinated in a Thai peanut sauce with Scallion & Sesame garnish \$5.00

### Entrees

Grilled Chicken served with choice of Marsala Wine Sauce, Boursin Cream Sauce or Béarnaise Sauce \$25.00  
Roasted Spice Rubbed Pork Loin with Apple Onion Sauté \$25.00 **(House Favorite)**  
Beef Sirloin served with Local Craft Beer Demi glaze \$28.00  
Choice of Grilled Mahi Mahi or Salmon Fillet topped with Cucumber Dill Sour Cream \$27.00  
Bone-in Stuffed Pork Chop with Smoked Sausage & Cornbread Stuffing and Apple BBQ glaze \$28.00  
Duo Salmon and Blackened Chicken with Citrus White Wine & Butter Sauce \$34.00  
Grilled Filet Mignon served with Mushroom & Red Wine Demi Glace \$38.00  
Surf & Turf Duet Filet Mignon Paired with your Choice of Jumbo Shrimp or House made Crab Cake.....\$45.00

### Dessert

New York Style Cheese Cake with Fresh Berries  
Lemon Cream Cake  
Double Fudge Chocolate Cake with Chocolate Ganache Frosting  
Carrot Cake with Cream Cheese Frosting  
Jell-O with fresh fruit

*Alternate and Seasonal Desserts available upon request. Please ask your catering manager!*

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## Buffet Dinner

Buffet dinners include Fresh Bakery Selection of Rolls and Butter,  
Freshly Brewed Regular and Decaf Coffee and Assorted Hot Teas and Iced Tea  
All prices are per person, minimum of 25 guests required

Choice of 2 salads, 2 entrée, 1 starch, 1 vegetable - \$29.95  
Choice of 2 salads, 3 entrées, 2 starches, 2 vegetables - \$39.95

### Salads

Coleslaw  
Tossed Garden Salad  
Potato Salad  
Caesar Salad  
Caprice Salad  
Antipasto Salad

### Entrees

Herb Roasted or Southern Fried Chicken  
Grilled Chicken Breast – Served with Choice of Marsala Wine Sauce, Boursin Cream Sauce or Béarnaise Sauce  
Beef Bourguignon - a French Classic with Bacon, Mushrooms and Red Wine Sauce  
Pan Seared Salmon or Broiled Tilapia with White Wine, Butter & Caper Sauce.  
Roasted Spice Rubbed Pork Loin with Choice of Apple Onion Sauté or Peach Glaze  
Three Cheese Lasagna (**House Favorite**)  
Chicken Dijon topped with mushrooms  
Southern Style Chopped Steak smothered in brown gravy with sautéed onions, peppers and mushrooms

### Starches

Rice Pilaf or Spanish Rice  
Roasted Rosemary Garlic Potatoes  
Roasted Sweet Potatoes with Brown Sugar & Butter  
Garlic Mashed Potatoes  
Baked Potato with all the fixins  
Macaroni and Cheese

### Vegetables

Succotash with Corn & Beans  
Green Beans – Southern Style Slow Simmered with Bacon & Onions  
Green Beans Amandine - French Style Sautéed Lightly  
Braised Collard Greens  
Honey Glazed Carrots  
Roasted Seasonal Vegetable Medley  
Tomato and Asparagus  
Steamed Cabbage  
Black eyed peas

### Dessert

Chef's Table of Select Cakes and Pies

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## Receptions & Hors D'oeuvres

Receptions served as Display. Passed Hors D'oeuvres will require attendant fee

### Cold Choices

Ham and Chevre Pinwheels with Caramelized Onions and Scallions  
Stuffed Strawberry with Boursin and Pecan Pieces  
Antipasto Skewer (House Favorite)  
Prosciutto & Melon  
Chicken Salad or Smoked Salmon & Dill Sauce on Cucumber  
Beef Tenderloin with Horseradish Crème Crostini  
Seared Blackened Tuna with Wasabi Cream Crostini  
Cajun Shrimp on Toast Rounds

\$130.00 per 50 pieces

### Hot Choices

Buffalo Wings with Bleu Cheese Dipping Sauce (House Favorite)  
Chicken Teriyaki Served on a Bamboo Skewer  
Spring Rolls with Sweet Thai Chili  
Chicken Cornucopias - Miniature Roll Quesadillas  
Assorted Petite Quiche  
Steamed Pot Stickers with Soy Sauce  
Spanakopita-Spinach Wrapped in Phyllo  
Swedish or BBQ Meatballs

\$110.00 per 50 pieces

Mushroom Caps with Boursin Cheese  
Miniature Chicken Cordon Bleu  
Baked Brie & Raspberry in Phyllo  
Mac'N Cheese Bites

\$125.00 per 50 pieces

Firecracker Shrimp in a Red Chili Sauce  
Sea Scallops wrapped in Applewood Bacon w/Mango Chutney  
Petite Crab Cakes with Remoulade Sauce  
Beef Duxelle en Croute (Beef Wellington)  
Mediterranean Lamb Skewer with Cucumber Tzatziki  
Oysters Rockefeller

\$150.00 per 50 pieces

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## Reception Displays

**European and Domestic Assorted Cheese Display** garnished with Berries and Nuts and served with Crackers,

Small (up to 25) \$100.00 Medium (up to 50) \$175.00 Large (up to 75) \$275.00

**Seasonal Fresh Fruit Display** served with a Honey Yogurt Dipping Sauce

Small (up to 25) \$125.00 Medium (up to 50) \$175.00 Large (up to 75) \$300.00

**Antipasta Display** with Assorted Cured Meats, Cheeses, Grilled Marinated Vegetables and served with Crackers

Small (up to 25) \$150.00 Medium (up to 50) \$250.00 Large (up to 75) \$375.00

**Fresh Seasonal Vegetables Crudité** Served with Dipping Sauces

Small (up to 25) \$75.00 Medium (up to 50) \$150.00 Large (up to 75) \$225.00

**Spinach & Artichoke dip** with an Assortment of Dipping Breads - serves up to 40 - \$175.00

**Crab dip** with an Assortment of Dipping Breads – serves up to 40 - \$225.00 **(House Favorite)**

**Chilled Seafood Bar** – Shrimp, Smoked Salmon, Oysters on the Half Shell & Crab Claws served with Lemon, Cocktail Sauce, Tartar Sauce and Melted Butter - 100 pieces \$450.00

**Smoked Salmon Display** Served with Lemons, Mini Bagels, Cream Cheese, Capers and Red Onions – Market Price

**Top Your Own Nachos** – Salsa, Guacamole, Sour Cream, Chili Conqueso with Tortilla Chips \$5.00  
Add Chicken for \$2.00

**Chef's Sweet Side** - Assortment of Desserts including Cakes, Eclairs, Mini Cheesecakes & Assorted Gourmet Pies - \$8.00 per person

## Specialty/Action Stations

\*Station Attendant Required \$50.00 per attendant for Two Hours

### Pasta Station

Choose from Assorted Pastas, Sausage, Grilled Chicken Mushrooms, Broccoli and Tomatoes, Sautéed to order with your Choice of Alfredo, Marinara and Pesto Sauce \$13.95 **(House favorite)**

\*Attendant May Be Added

### Stir Fry Station

Beef and Chicken sautéed to Order with Asian Vegetable medley and Jasmine Rice \$10.95

\*Attendant May Be Added

### \*Carving Station

Ask your catering manager about further suggestions – Market Price

Top Round of Beef with Fresh Horseradish Cream, Au Jus and Rolls

Roast Breast of Turkey Accompanied by Cranberry Relish and Rolls

Glazed Virginia Baked Ham Served with Grain Mustard, Mayonnaise & Buttermilk Biscuits

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### Cocktail Receptions

All Alcoholic Beverages Must Be Purchased Through Holiday Inn & Suites - Gateway.  
Bartenders Are Required For Any Alcoholic Beverage Service.

#### Bar Service

All Bars feature Assorted Mixers including: Orange, Grapefruit and Cranberry Juices, Assorted Sodas, Bloody Mary Mix, Sour Mix, Limes, Lemons, Cherries and Olives.

**Call Liquors:** Jack Daniels Whiskey, Dewar's Scotch, Smirnoff Vodka, Bacardi Rum, Beefeater Gin, Jim Beam and Cuervo Gold Tequila

**Premium Liquors:** Grey Goose Vodka, Crown Royal, Absolute Vodka, Jameson, Makers Mark, Glenlivet and Patron

**Cordials:** Courvoisier VSOP, Hennessy, Southern Comfort, Bailey's, Cointreau, Disaronno Amaretto, Drambuie, Grand Marnier, Kahlua

#### Host Bar

Host is responsible for all charges – per drink  
Charges are subject to 20% service charge and applicable taxes

Call Brand Liquor	\$6.75	Domestic Beer	\$3.75
Premium Brand Liquor	\$8.75	Imported Beer	\$4.75
Cordials	\$7.75	Soft Drink or Juice (Glass)	\$2.75
House Wine (By The Glass)	\$5.75	Bottled Water	\$1.75

#### Cash Bar

Individual Guest is Responsible For The Purchase of Their Drinks.  
Host is Responsible For Bartender Fees  
Cash Bar Prices Include Tax, Gratuity Not Included

Call Brand Liquor	\$7.00	Domestic Beer	\$4.00
Premium Brand Liquor	\$9.00	Imported Beer	\$5.00
Cordials	\$8.00	Soft Drink or Juice (Glass)	\$3.00
House Wine (By The Glass)	\$6.00	Bottled Water	\$2.00

#### Open Bar

The host is responsible for all charges.

**Call Bar Brands** - \$15.00 per person for first hour, \$7.00 per person each additional hour

**Wine & Beer Bar** – ask for our house specialty brands. \$10.00 per person for the first hour, \$6.00 per person each addition hour

#### Bartender Fees

A charge of \$25.00 per bartender for the first hour and \$15.00 for each additional hour applies to all Cash Bars.

Any Host or Open Bars that do not exceed \$350.00 in sales shall also incur bartender fees.

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