BANQUET MENUS



604 North McEwan Street, Clare, MI 48617 1-877-2-DOHERTY 1-877-236-4378 info@dohertyhotel.com

www.DohertyHotel.com

BREAK SELECTIONS

Ala Carte Items

Coffee: Regular & Decaffeinated (10 cups) \$10.50/pot

Coffee (40 cups) \$40

Hot Tea \$1.50/serving
Hot Herbal Tea \$2/serving
Brewed Iced Tea \$10/60 oz.
Juice \$15/60 oz.

(Apple, Cranberry, V8, Orange, Tomato)

Lemonade \$12/60 oz.
Bottled Spring Water \$1.50/bottle
Soft Drinks \$1.50/can
Assorted Fruit Yogurt \$2.25/each
Freshly Baked Muffins \$13/dozen
Fresh Assorted Pastries \$13/dozen

"Cops & Doughnuts" Doughnuts \$20/dozen \$12/half dozen

Cinnamon Roll Minis \$8.50/dozen
Bagels with Cream Cheese \$19/dozen
Cookie Assortment \$13/dozen
Brownies \$13/dozen

Platters

Fresh Fruit Platter (seasonal) Seasonal/small (approximately 15 servings)

Seasonal/large (approximately 40 servings)

Cheese Platter with Assorted Crackers \$30/small (approximately 15 servings)

\$65/large (approximately 40 servings)

Please add 6% sales tax and 18% service charge to all prices. Sales tax is applied to the service charge. Prices subject to change until confirmed in writing.

DOHERTY HOTEL

Breakfast Menu

Available 6:30 am - 10:30 am

Breakfast Bars

Continental Breakfast ~ \$8/person

Chilled Orange Juice ~ Muffin & Pastry Assortment ~ Cinnamon Roll Minis ~ Fresh Fruit Bowl ~ Coffee & Tea

Cold Breakfast Bar ~ \$9.25/person

Chilled Orange & Tomato Juices ~ Muffin & Pastry Assortment ~ Cinnamon Roll Minis ~ Fresh Fruit~ Breakfast Granola Bars ~ Fresh Yogurt Assortment ~ Cheese Plate~ Coffee, Tea & Milk

Plated Breakfast Selections

Plated Breakfast Selections are served with orange juice and choice of coffee, decaffeinated or tea

Steak & Eggs ~ \$24

10 oz USDA boneless sirloin ~ scrambled eggs ~ cottage fries ~ buttermilk biscuit

American Breakfast ~ \$10

Scrambled eggs ~ bacon ~ cottage fries ~ buttermilk biscuit

Western Scramble ~ \$10

Scrambled eggs ~ ham ~ tomato ~ green pepper ~ onion ~ cheese ~ cottage fries ~ buttermilk biscuit

Quiche Lorraine ~ \$11

House-made deep dish quiche ~ bacon ~ onion ~ cheese ~ fresh fruit garnish

Fruit Plate ~ \$12

Fresh seasonal fruit ~ cottage cheese ~ fresh-baked muffin

French Toast ~ \$10

French toast ~ sausage links ~ fresh fruit garnish

Parties up to 35 people may select up to Two Entrees.

Parties of 36 or more people, may select One Entrée - Additional Entrees add \$2.00 per person Guaranteed number of Entrée selections are required.

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DOHERTY HOTEL

Breakfast & Brunch Buffets

Breakfast & Brunch Buffets - Minimum 35 Adults - 1 Hour Limit

Breakfast Buffet ~ \$15/person

Available 6:30 am - 10:30 am

Farm Fresh Scrambled Eggs Sausage Gravy & Buttermilk Biscuits

Sausage Links Fresh Baked Breakfast Pastries & Muffins

Thick-cut Bacon Fresh Cut Fruit

French Toast with warm Maple Syrup Chilled Orange Juice

Herb-roasted Red Potatoes Coffee, Tea or Milk

OMELET STATION ~ ADD \$2/PERSON

Custom menus also available. Price subject to selections.

Brunch Buffet ~ \$18.50/person

Available 10:00 am - 1:00 pm

Farm Fresh Scrambled Eggs Herb-Roasted Red Potatoes

Slices Baked Ham Fresh Pastries & Muffins

Sausage Links Fresh Cut Fruit

Thick-cut Bacon Cottage Cheese

French Toast with warm Maple Syrup Apple Crisp

Three-Cheese Baked Lasagna Stewed Chicken with Buttermilk Biscuits

Chilled Orange & Tomato Juices

Coffee, Tea or Milk

Corned Beef Hash with Poached Eggs ~ add \$1.25/person

Smoked Lox with cream cheese, red onion, crumbled egg and capers \sim add \$2.25/person

Omelet Station ~ add \$2.00/person

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DOHERTY HOTEL

LUNCH BUFFETS & HOT ENTREES

Monday-Saturday 11:00a.m.—3:00 p.m.

Soup-Salad-Sandwich Buffet ~ \$20/person

Minimum of 35 Adults Required for Private Buffet - 1 Hour Limit Available in our Main Dining Room for groups of less than 35

Soup

House-Made Soup of the Day

Hot Entree

Chef's Selection

*add \$1.50/per person for additional hot entrée

Beverage

Coffee~ Tea~ Soft Drink

Salads

Mixed Greens~ Fresh Salad Trimmings~ House-Made Dressings~ Macaroni Tuna Salad~ Italian Pasta Salad~ Cottage Cheese

Sandwich Items

Ham & Turkey~ American & Swiss Cheese ~ Whole Wheat & White Bread ~ Tomato~ Lettuce~ Pickle~ Onion~ Condiments

Dessert

Chef's Selection

Three Entrée Luncheon Buffet ~ \$17.00/person

Minimum of 35 Adults Required for Private Buffet - 1 Hour Limit

Soup

House-Made Soup of the Day

Beverage

Coffee~ Tea~ Soft Drink

Sides

Real Mashed Potatoes with Gravy~ Bread & Butter

Dessert

Chef's Selection

Hot Entrees

Homemade Three Cheese & Beef Lasagna~ Garlic & Herb-Baked Chicken~ Home-Style Macaroni & Cheese

Salads

Mixed Greens~ Fresh Salad Trimmings~ House-Made Dressings~ Macaroni Tuna Salad~ Italian Pasta Salad~ Cottage Cheese

Lunch Buffets can be prepared for dinner hours (Sundays and Weekdays after 3:00 p.m.)

Please Add \$4.00 per person

Hot Luncheon Entrees

Served with Garden Salad, Choice of Dressing, Bread & Butter, Coffee Tea or Soft Drink

Chicken Marsala ~ \$14

Grilled chicken tenders ~ Marsala wine ~ fresh mushrooms ~ brown rice

Beef Stir Fry ~ \$15

Tender beef ~ seasoned vegetables ~ brown rice

Lemon Pepper Cod~ \$14

Broiled fillet of Icelandic cod ~ garden vegetable

Rosemary Chicken ~ \$14

Marinated and char-grilled breast of chicken ~ brown rice ~ garden vegetable

Southwestern Sauté ~ \$14

Spinach ~ portabella mushroom ~artichoke ~ tomato basil sauce ~ linguine

Char-Grilled Salmon ~ \$16

6 oz. fresh salmon fillet ~ teriyaki ~ stone-ground mustard ~ garden vegetable

Parmesan Chicken ~ \$14

Grilled chicken breast ~ fresh Parmesan cheese ~ linguine ~ marinara sauce ~ garlic toast

Macaroni & Cheese ~ \$14

Traditional recipe ~bread crumb topping

Parties up to 35 people may select up to Two Entrees.

Parties 35 or more people may select One Entrée - Additional Entrees add \$2.00 per person.

Guaranteed numbers of Entrée selections are required.

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DOHERTY HOTEL

604 North McEwan Street, Clare, MI 48617 989-386-3441 or 1-877-2-DOHERTY www.dohertyhotel.com

Banquet menus effective 1.1.19

LUNCHEON PLATE SERVICE

Available Monday - Saturday 11:00 a.m. - 3:00 p.m. Sandwiches and Salads include choice of coffee, tea or soft drink

Sandwiches

Bread Selections (Select One)

House-Baked White, Wheat, Marble Rye, Cranberry Walnut, Croissant, Bun or Flour Tortilla

Smoked Turkey ~ \$13

Honey-smoked turkey breast ~ provolone cheese ~ lettuce ~ Fresh chicken ~ tuna salad ~ lettuce and tomato tomato ~ mayonnaise

Herb Chicken Supreme ~ \$13

Herb-marinated chicken breast ~ bacon ~ cheddar cheese

Corned Beef & Swiss ~ \$14

Sliced eye-of-the-round corned beef ~ Swiss cheese ~ Thousand Island Dressing

Veggie Delight ~ \$12

Hummus ~ tomato ~ red onion ~ cucumber ~ feta cheese ~ red pepper mayonnaise

Chicken or Tuna Salad ~ \$12

Turkey BLT~ \$13

Honey-smoked turkey ~ bacon ~ lettuce ~ tomato ~ mayonnaise

All Sandwiches are served with potato salad or coleslaw and a pickle spear

Substitute fries or navy bean w/ ham soup ~ add 2 Substitute onion rings, cottage cheese or French onion soup~ add 2.50 Substitute side tossed, Caesar or spinach salad ~ add 3 Substitute cup of macaroni & Cheese ~ add 4

Please limit one side choice per sandwich type

Salads

Served with bread & butter

Michigan Salad ~ \$13

Mixed field greens ~ vine-ripened tomato ~ Walnuts ~ craisins ~ red onion ~ blue cheese crumbles ~ house-made vinaigrette dressing

Greek Salad ~ \$13

Mixed field greens ~ vine-ripened grape tomato ~ feta cheese ~ red onion ~ beets ~ pepper rings ~ kalamata olives ~ Aegean dressing

Caesar Salad ~ \$12

Crisp romaine lettuce ~ Caesar dressing ~ grated Parmesan cheese ~ croutons

Spinach Salad ~ \$13

Fresh baby spinach ~ red onion ~ tomato ~ egg ~ crumbled bacon ~ blue cheese crumbles ~ hot bacon dressing

Savory Salad Additions

Char-Grilled or Blackened Diced Chicken ~ Add \$2.50 Char-Grilled or Blackened Salmon ~ Add \$6.50 Char-Grilled or Blackened Tuna ~ Add \$8

Add a Cup of Soup

Navy Bean ~ Add \$2

Baked French Onion ~ Add \$2.75

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DOHERTY HOTEL

THEMED LUNCH BUFFETS

Available Monday - Saturday 11:00 a.m. - 3:00 p.m. *Minimum 35 Adults - 1 hour limit*

Italian Buffet ~ \$18

Mixed Greens with Italian Vinaigrette Baked Three Cheese & Beef Lasagna Chicken Picatta Meatballs with Marinara Sauce Linguine Sautéed Yellow Squash & Zucchini Dessert: Vanilla Bean Ice Cream

Irish Buffet ~ \$23

Coleslaw
Potato Salad
Irish Corn Chowder
Boiled Vegetables: Carrots, Cabbage, and Onions
Parley Buttered Red Potatoes
Guinness Beef Stew/ Buttermilk Biscuits
Sliced Corned Beef
Onion Rolls/ Mustard/ Horseradish
Dessert:
Bailey's Rice Pudding

Pizza Buffet ~ \$15

House-Made Soup Of the Day
Mixed Greens
Salad Trimmings; Dressings
Potato Salad
Cottage Cheese
House-Made Pizza Assortment
Dessert:
Cookies

New Orleans Buffet ~ \$22

Mixed Green Salad
New Orleans Style Peel & Eat Shrimp
Louisiana Jambalaya
Blackened Pork Loin
Southern Fried Chicken
Cajun Dirty Rice
Cheddar Mashed Potatoes
Southern Style Greens
Dessert:
Sour Mash Berry Cobbler

Mexican Buffet ~ \$18

Mexican Chicken Salad
Spicy Black Beans with Cheese
Cajun Rice
Mexican Chicken Cavatappi
Chicken Enchilada Bake
Taco Bar:
Seasoned Ground Beef
Spicy Shredded Chicken
Taco Shells, Lettuce, Tomato
Shredded Cheese, Sour Cream, & Salsa

Dessert: Rum-Glazed Bananas with Ice Cream

Theme Menus can be prepared for dinner hours (Sundays and Weekdays after 3:00 p.m.)
Please Add \$4.00 per person

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DOHERTY HOTEL

DINNER BUFFET

Minimum 35 Adults Required for Buffet - 1 Hour Limit

Deluxe Three Entrée Buffet \$27 ~ Grand Four Entrée Buffet \$30

Choice of Entrees:

Chicken Picatta-Fettuccini
Baked Three Cheese & Beef Lasagna
Chicken Florentine-Fettuccini
Stewed Chicken w/ Buttermilk Biscuits
Beef Stroganoff-Egg Noodles
Vegetarian Southwestern Sauté
Oven-Roasted Chicken
Baked Ham
Baked Lemon Pepper Cod
Sliced Roast Turkey Breast
Chicken Stir Fry-Rice
Beef Tips ala Burgundy-Rice

Meatballs w/Marinara-Fettuccini BBQ Chicken Baked Pork Loin Swedish Meatballs Polish Hunter's Stew Macaroni & Cheese Chicken Marsala-Rice Carved Beef (add \$6/person)

Horseradish Alaskan Salmon (add \$6/person)

Choice of Two Starches:

Herb-Roasted Red Potatoes
Mashed Potatoes with Gravy
Garlic Mashed Red Potatoes
Scalloped Potatoes
Au Gratin Potatoes
Parsley Buttered Red Potatoes
Salt-Rubbed Baked Potato
Twice Baked Potato (add \$1.50)
Rice Pilaf
Brown Rice
Sage Dressing
Candied Sweet Potatoes
Linguine
Herb Buttered Orzo

Choice of Two Vegetables:

Green Beans Steamed Broccoli Corn with Bell Peppers California Blend (Cauliflower, Broccoli & Carrots) Carrots & Peas Buttered Carrots

<u>Seasonal Availability</u> Zucchini & Summer Squash Asparagus with Hollandaise (add \$1.50)

Western-Fed Choice

Carved Beef Tenderloin and Three Additional Entrees \$48

Doherty's Famous Salad Bar

Including Homemade Breads, Muffins & Cinnamon Roll Minis

Or choice of plate-service Mixed Green, Spinach or Caesar salad with bread and butter

Coffee, Tea or Soft Drink Dessert

Western-Fed Choice

Carved Prime Rib of Beef Au Jus and Three Additional Entrees \$42

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DOHERTY HOTEL

PLATE SERVICE DINNER ENTREES

Served with Soup or Salad (Caesar, Spinach or Garden)
Potato, Rice or Vegetable (unless otherwise specified) Dessert ~ Coffee, Tea or Soft Drink

**Slow-Roasted Prime Rib \$30

10 oz. cut of USDA choice prime rib of beef served au jus

*Prime Rib & Rosemary Chicken \$30

8 oz. choice prime rib ~ tender breast of rosemary chicken

*Prime Rib & Salmon \$32

8 oz. choice prime rib ~ fresh salmon fillet

Chicken Marsala \$22

Baked breast of chicken ~ fettuccini ~ fresh mushrooms ~ Marsala ~ wine sauce

Char-grilled New York Strip \$45

14 oz. USDA choice strip steak ~ mushroom ~ cabernet sauce

Beef & Scallop Szechwan \$29

Tender beef ~ sea scallops ~ spicy brown sauce ~ fresh Portabella mushroom ~ broccoli ~ onion ~ brown rice

Sirloin Steak \$35

10 oz. USDA Choice boneless steak

Teriyaki Chicken \$22

Teriyaki-marinated breast of chicken ~ brown rice ~ steamed vegetables

Southwestern Sauté \$22

Spinach ~ portabella mushroom ~ artichoke ~ tomato ~ garlic ~ basil sauce ~ fettuccini

Char-grilled Salmon \$28

Fresh salmon fillet ~ Mustard marinade

Shrimp Sauté \$28

Jumbo Gulf shrimp ~ creamy cognac sauce ~ diced tomato ~ brown rice

Chicken Picatta \$22

Baked breast of chicken ~ artichoke ~ mushroom ~ capers ~ lemon Beurre Blanc ~ fettuccini

Chicken Florentine \$22

Baked breast of chicken ~ fresh spinach ~ mushroom ~ creamy Alfredo sauce ~ fettuccini

* The following entrees require additional preparation time, therefore, must be ordered in advance.

*BBQ Ribs & Chicken \$25

1/2 slab of slow-roasted pork ribs ~ 1/4 tender BBQ chicken

*Prime Rib & BBQ Ribs \$30

8 oz. choice prime rib ~ 1/2 slab of slow-roasted pork ribs

*Garlic & Herb Roasted Chicken \$21

Half tender roasted chicken

*Lamb T-Bones & Salmon \$38

Locally raised char-grilled lamb T-bones (2) \sim 6 oz fillet of marinated salmon

Parties up to 35 people may select up to Two Entrees.

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ALA CARTE HORS D'OEUVRES

Seafood		Breads & Spreads		
Jumbo Cocktail Shrimp (10/15) Peel and Eat Shrimp (26/30) 2lb Oyster's Rockefeller (24) Steamed Mussels in garlic wine sauce (30)	\$2.30 each \$42 \$46 \$20	Sandwich Wrap Assortment (4 wraps) Turkey BLT Buffalo Chicken California Rueben Ham and Swiss	\$30	
Jumbo Sea Scallops wrapped in bacon(20)	\$62	Creamy Spinach Dip (2 lb.) with homemade bread		
-	Market Price	Ham, Chicken, Egg or Tuna Salad (Choice of 2)		
Smoked Norwegian Lox	\$45	With home-made bread		
(1 lb.) cream cheese, red onion, egg & capers		Baked Bruschetta (12 oz each) Tomato, Basil & Parmesan	\$42	
Hot Hors D'oeuvres		Italian Sausage & Mozzarella Spinach, Onion, Mushroom & Mozzarell	0	
Delta d Dria Emanasta sul Francis Dura d (4 lb.)	\$36	Pate/Mousse Display (choice of 3); Assorted B		
Baked Brie Encroute w/ French Bread (1 lb.)	\$45/24 oz	House Liver Pate (8 oz)	read 400	
Artichoke & Spinach Dip with fried flour tortillas	\$45/24 02 \$65	Smoked Salmon Mousse (8 oz)		
Buffalo Chicken Wings (Bone in) With house-made blue cheese dressing (50)	φυσ	Chicken Pate w/Basil & Almonds (8 oz)		
Buffalo Chicken Tenders	\$58	Roasted Red Pepper & Sesame Hummus (8 oz)		
With house-made blue cheese dressing (50)	ΨΟΟ	Smoked Salmon Mousse (1 lb.)	\$20	
Grilled Chicken & Vegetable Kabobs(50)	\$99			
Rumaki (25)	\$54	Cheese, Relish & Fruit Displays		
BBQ Meatballs or Swedish Meatballs (50)	\$40	Fresh Fruit Platter	Seasonal	
Potato Skins with Bacon, Cheddar & Scallions (24) \$35		Assorted Cheese with Crackers \$65		
Homemade Quiche (3 Pies)	\$48	Devilled Eggs (50 Halves)	\$40	
Baked Specialty Pizzas	\$14 each	Marinated Green Beans (1lb) Seasonal \$18		
Pepperoni, Ham & Mozzarella		Marinated Asparagus (1 lb.) Seasonal \$26		
Chicken, Spinach, Mushroom, Mozzarella & Alfredo Sauce				
Italian Sausage, Onion & Gorgonzola		Homemade Sweet Treats		
Kalamata Olive, Spinach, Red Onion, Feta & Basil P Chicken Drummies (50)	\$50	Homomado owoot Houto		
Char-broiled Lamb Chops	\$27/rack	New York Style Cheesecake (36 pieces)	\$50	
Onar-broned Lamb Onops	φ21/1α σ κ	Add Raspberry or Chocolate Sauce	\$10	
		Cookies (dozen)	\$13	
Chef Station Specialties		Brownies (dozen)	\$13	
Selections below include carver, stone-ground	mustard,	Peanut Butter Pie (30 pieces)	\$40	
Whipped horseradish and rolls.		Kentucky Bourbon Bread Pudding (40 pieces	s) \$45	
Pepper-Crusted Steamship Round of Beef (60 lb.)		Day On soles		
Smoked Ham (10 lb.)	\$75	Dry Snacks—Priced per pound	40	
Roasted Breast of Turkey (5 lb.)	\$60	Pretzels	\$6 \$15	
Irish Corned Beef (8-10 lb.)	\$110			
Roast Pork Loin (7 lb.)	\$60	Chex Party Mix	\$12 *C	
		Potato Chips	\$6	
		Corn Chips	\$6	

Please note: This ala carte menu is intended to be used in conjunction with a full lunch or dinner meal. See our "Hors d'oeuvre Buffet" menu if you are interested in serving only hors d'oeuvres.

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HORS D'OEUVRE BUFFETS

Hors d'oeuvres Only ~ No Entrée ~ 90 minute limit

Add choice of coffee, tea or soft drink ~ \$1.50/person (free refills)

SILVER HORS D'OEUVRE BUFFET \$22/PERSON

(35 adult minimum) Choice of seven items

GOLD HORS D'OEUVRE BUFFET \$24/PERSON

(35 adult minimum)

Choice of nine items

HOT HORS D'OEUVRES

Doherty Buffalo Tenders
Chicken Wing Dings
Homemade BBQ Meatballs
Homemade Swedish Meatballs
Tomato Basil Bruschetta
Baked Mushroom & Cheese Flatbread

Artichoke & Spinach Dip

With fried Flour Tortillas

Steamed Mussels in garlic wine sauce

Spinach Quesadillas Baked Gorgonzola Flatbread

(spinach, tomato, mushroom)

Create your own pizza with two toppings Chicken & Vegetable Kebabs (add \$.50/person) Mini Quiche

Rumaki (add \$.50/person)

Baked Brie En Croute (add \$1/person)

DRY SNACKS

Pretzels—Mixed Nuts—Potato Chips
Corn Chips—Chex Party Mix

Sandwich Wrap Assortment (Choice of 2)

Turkey BLT Buffalo Chicken California Rueben Ham & Swiss

Devilled Egg Halves

Ham, Chicken, Tuna or Egg Salad

With homemade bread (Choice of 2)

Fresh Fruit Bowl

Creamy Spinach & Onion Dip

With homemade bread

Cheese Board with Cracker Assortment Fresh Vegetables with Dip

Cheese Ball with Cracker Assortment Pate Assortment w/French Bread

(add \$1/person):

Roasted Red Pepper & Sesame Hummus Smoked Salmon Mousse House Liver Pate Chicken Pate with Basil & Almonds

HOMEMADE SWEET TREATS

Brownies—Cookies—Peanut Butter Pie New York Style Cheesecake

CHILLED HORS D'OEUVRES

PLATINUM HORS D'OEUVRE BUFFET ~ \$30/PERSON

(50 adult minimum)

Choice of nine items from above and one Carved Specialty Add choice of coffee, tea or soft drink ~ \$1.50/person (free refills)

SEAFOOD ADDITIONS

Oysters Rockefeller \$2.00 each
Oysters on the Half Shell (in season market price)
Jumbo Shrimp Cocktail \$2.00 each
Scallops wrapped in Bacon \$2.50 each

CHEF'S CARVED SPECIALTIES

Includes carver, stone-ground mustard, horseradish and rolls Inside Round of Beef Smoked Ham

Roasted Breast of Turkey

Roasted Pork Loin

Irish Corned Beef

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BEVERAGES

Per Drink		<u>Miscellane</u>	<u>ous</u>			
House Brands	\$4.00	Champagne F	\$35			
Call Brands	\$4.50-5.50	Fruit Punch with Sherbet - per gallon Iced Tea - per 60 oz. Pitcher Lemonade - per 60 oz. Pitcher Coffee, Tea, Decaffeinated (10 cups) Coffee (40 cups)			\$27	
Premium Brands	\$6.00-8.00				\$10	
Wine Per Glass	\$6.00-8.00				\$12	
Domestic Beer per Bottle	\$3.00-4.00				\$10.50	
Non-Alcoholic Beer per Bottle	\$3.00				\$40	
Imported Beer per Bottle	\$4.00-6.00	Soft Drinks (fountain) - per person			\$2	
·		Domestic Keg Beer (1/2 barrel)		\$210		
House Wines						
(1.5 liter Bottle)						
White Zinfandel - Sycamore Lane	\$40					
Cabernet Sauvignon - Canyon Road	\$40	Banquet Beverages				
Chardonnay - La Terre	\$40	Scotch	Bourbon	Gin		
Piesporter - Johan Klaus	\$40	Vodka	Rum	Whisi	key	
Pinot Grigio - Canyon Road	\$40	Peach Schnapps				
Merlot - Canyon Road	\$40					
		House Brands (750 ml)		\$85		
Champagne & Sparkling Wines		House Brands (liter)		\$115		
Jean Louis Brut	\$20	Call Brands (750 ml)			\$115 - \$140	
Martini & Rossi Asti Spumante	\$22	Call Brands (liter) \$135 - \$160				
Sparkling Grape Juice	\$12	Premium Brands (750 ml) \$140 - \$165 Premium Brands (liter) \$180 - \$210				
					\$180 - \$210	

Additional Selections are available and will be priced upon request

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DESSERT SELECTIONS

Desserts

Please select one dessert to accompany your Dinner Menu Selections

Double Chocolate Layer Cake
Strawberry Layer Cake
Orange Layer Cake
Apple Pie
Carrot Cake
Rice Pudding
Cookie/Brownie Assortment

DESSERT BAR

WITH THREE SELECTIONS AVAILABLE FOR AN ADDITIONAL \$2.00 PER PERSON

Premium Desserts ~ Add \$2.00/person

Please select one dessert to accompany your Dinner Menu Selections

Homemade New York Style Cheesecake
Deep-dish cheesecake ~ raspberry sauce

Ice Cream Pie

Chef's selection with cookie crust ~ topping

Peanut Butter Pie

Graham cracker crust ~ caramel topping ~ whipped cream

Premium Desserts must be ordered one week prior to event.

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