

Skyline Country Club Catering Menu





ROOM RENTAL FEES AND FOOD AND BEVERAGE MINIMUMS

Room	Guest Count	Rental/Setup	F&B Minimum*
Skyline	100 to 350	\$1,000	\$10,000
Crown	20 to 150	\$500	\$6,000
Rotunda	20 to 100	\$350	\$3,000
Main Lounge	5 to 75	\$250	\$750
Patio/Terrace	20 to 125	\$500	\$4,000
19th Hole	20 to 100	\$250	\$750
Lawn	50 to 300	\$1,000	\$7,500

*Food and Beverage Minimums Subject to a 22% Service Charge and 6.1% Sales Tax

*Room Rental / Food & Beverage Minimums Reduced by 50% in June, July & August

MISCELLANEOUS ITEMS

Chef Attendant (<i>one per 100 guests</i>)	\$150 per hour
Bartender (<i>one per 100 guests</i>)	\$150 (<i>waived if bar sales exceed \$500.00++</i>)
Valet (<i>one per 100 guests</i>)	\$150 per attendant
Specialty Linen	Available upon request (<i>price varies</i>)
All AV is Provided by Primetime Events	\$250++ Wireless Mic with PA System
	\$250++ Screen and Projector

TERMS AND CONDITIONS

FOOD & BEVERAGE

Skyline Country Club must provide all food & beverage. No outside food and beverages are allowed with the exception of wedding and specialty cakes. Due to health regulations, perishable leftovers may not be removed from the property. Discounted menus may be offered to children up to 12 years of age.

MENUS

Our menus are designed to offer you a selection of quality items, however if you prefer to offer your guests something outside of the printed menus, our Executive Chef is more than willing to tailor a menu to your specifications.

GUARANTEES

Your guaranteed number of guests is due to the Catering department five (5) business days prior to the event. In the event the Club does not receive a guarantee, the number of guests previously indicated on your signed contract will serve as the guarantee. Actual charges will depend on the guaranteed number or actual attendance at the event, whichever is greater. If the number in attendance exceeds your guarantee given, the Club may prepare additional meals, if possible, and the host will be charged a higher rate for each additional guest; the same meal cannot always be promised should your attendance be greater than your guarantee.

DEPOSITS & PAYMENT SCHEDULE

When scheduling an event, a signed contract and minimum deposit is required to secure your date. Subsequent deposits of 50% of your estimated remaining balance are required 60 and 10 days prior to your event. All event charges should be paid in full prior to the event. All deposits are non-refundable. Deposits payable by cash, personal or certified. Please note, a credit card is required to be kept on file for incidentals. A 3% processing fee will be added to all credit card transactions.

SERVICE CHARGE & SALES TAX

All food and beverage is subject to a Club service charge at a rate of 22%. The host is also responsible for the payment of sales tax at a rate of 6.1%. If your group is tax-exempt, a certificate signed by the Arizona Governor's Office, complete with tax-exempt number must be provided at the time of booking.

LIABILITY

Skyline Country Club is not responsible for damage or loss of any merchandise, articles or valuables of the host or of the host's guests or contractors, prior to, during or subsequent to any function. Host is responsible for any damages done to facilities during the period of time the facilities are subject to the host's use or the use of any independent contractor hired by the host or the host's agent. A damage deposit may be required and a cleaning fee may be assessed if extensive cleaning is required in the Club or in any part of the building or its grounds.

BREAKFAST

All Breakfasts come with a Beverage Station to Include:

Regular and Decaffeinated Coffee, Assorted Hot Teas and Chilled Fruit Juices

Sunrise Continental | \$22.00

Selection of Seasonal Sliced Fresh Fruit and Berries | Assorted Breakfast Breads & Pastries, Fruit Jams, Whipped Butter and Honey, Assorted Yogurts and House-Made Granola

The Skyline | \$27.00

Selection of Seasonal Sliced Fresh Fruit and Berries, Fresh Bakery Selection, Assorted Yogurts, Scrambled Eggs with Cheese, Applewood Smoked Bacon, Chicken Apple Sausage, Breakfast Potatoes with Peppers and Onions

Health Nut | \$24.00

Quinoa Fruit Salad (Quinoa, Blueberries, Strawberries, Mango, Honey-Lime Dressing), Mini Avocado Toasts, Roasted Vegetable Quiche, Zucchini Bran Muffins

Border Town | \$26.00

Fruit Salad with Chili Lime Seasoning, Breakfast Burritos (Egg, Chorizo, Manchego Cheese, Onions, Jalapenos), Green Chile, Cheese Frittata, Southwest Potato Casserole, Maple-Jalapeno Bacon, Churro Muffins

Breakfast Enhancement Stations | \$10.00 | *\$150 Chef Attendant Fee*

Omelets Made to Order: Applewood Smoked Bacon, Country Ham, Trio of Cheeses, Tomatoes, Mushrooms, Onions, Bell Peppers, Spinach, Green Chili

Breakfast Tacos: Scrambled Eggs, Maple-Jalapeno Bacon, Chorizo, Ham, Sautéed Mushrooms, Crispy Potatoes, Jalapenos, Black Beans, Pico de Gallo, Trio of Cheese, Salsa, Avocado

French Toast Bread Pudding: Lemon Curd, Sautéed Apples, Whipped Cream, Maple Syrup, Candied Walnuts, Butter, Nutella, Powdered Sugar, Bacon, Raspberries, Blueberries, Blackber-

BRUNCH

All Brunches come with a Beverage Station to Include, Regular and Decaffeinated Coffee, Assorted Hot Teas and Chilled Fruit Juices

Saint Andrew's Brunch | \$42.00

Selection of Seasonal Sliced Fresh Fruit and Berries, Assorted Breakfast Breads and Pastries, Fruit Jams, Whipped Butter and Honey, Assorted Yogurts, Farmer's Market Salad (Seasonal Greens, Spiced Pecans, Sun-Dried Cranberry, Feta Cheese, Honey Balsamic Dressing), Bowtie Pasta Salad, Breakfast Potatoes with Peppers and Onions, Cheese Blintzes with Fresh Fruit Compote, Classic Eggs Benedict, Applewood Smoked Bacon, Honey Spiral Ham, Chef's Mini Dessert Station

Skyline Champagne Brunch | \$52.00 | \$300 Chef Attendants Fee Required

Includes Unlimited Champagne and Mimosas

Chef's Bakery and Dessert Station

Antipasto Platter: Local and Imported Cheeses, Seasonal Fruit, Grapes, Italian Charcuterie, Grilled Vegetables, Olives, Onion Jam, Lavosh, Bread Sticks, Artisan Breads

Grand Salad Bar: Lettuce Trio, Cherry Tomatoes, Sweet Corn, Shredded Carrots, Kidney Beans, Diced Red Onion, Sliced Cucumbers, Croutons, Cheese Trio

Omelet Station: Farm Fresh Eggs, Bacon, Country Ham, Trio of Cheese, Tomato, Mushrooms, Onion, Bell Pepper, Spinach, Green Chili

Prime Rib Carving Station: Creamy Horseradish, Au Jus

Choice of One: Sole Almandine, Honey Bourbon Salmon, Coconut Crusted Cod

Choice of One: Chicken Piccata, Maple Roasted Turkey, Pomegranate Roasted Pork Tenderloin, Eggplant Parmesan

Choice of Two: Garlic Mashed Potatoes, Roasted Red Potatoes, Roasted Vegetable Rice Pilaf, Parmesan Risotto, Roasted Garlic Quinoa, Seasonal Fresh Grilled Vegetables, Roasted Asparagus and French Baby Carrots, Sautéed Green Beans, Mediterranean Cous Cous Salad, Caprese Salad, Classic Macaroni Salad, Traditional Potato Salad, Mexican Corn Pudding

PLATED LITE LUNCH

*All Lunches come with Regular and Decaffeinated Coffee, Hot Tea and Iced Tea
Salads Served with Warm Rolls and Butter, Sandwiches Served with House Made Potato Chips*

Cranberry Pear Salad | \$26.00

Marinated Chicken Breast, Mixed Greens, Dried Cranberries, Diced Pear, Blue Cheese, Candied Almonds, Maple Balsamic Vinaigrette

Chicken Caesar Salad | \$26.00

Grilled Chicken Breast, Romaine, Garlic Croutons, Shaved Parmesan, Classic Caesar Dressing

Blackened Salmon | \$28.00

Baby Spinach, Mandarin Oranges, Diced Avocado, Toasted Almonds, Tomato, Crispy Onion, Avocado Ranch Dressing

Sonoran Shrimp Salad | \$28.00

Cilantro Lime Marinated Shrimp, Mixed Greens, Avocado, Black Olives, Corn, Pico de Gallo, Radish, Crispy Tortilla Strips, Chipotle Honey-Lime Vinaigrette

Chicken Salad Croissant | \$26.00

House Made Chicken Salad on a Butter Toasted Croissant with Seasonal Greens and Tomato

Smoked Turkey Boursin Wrap | \$26.00

Avocado, Roasted Pepper, Tomato, Alfalfa, Spinach Tortilla

Honey Bourbon Chicken Sandwich | \$26.00

Honey Mustard Spread, Pepper Jack Cheese, Fire Grilled Chicken, Lettuce, Onion Ring

Pesto Caprese Sandwich | \$26.00

Grilled Heirloom Tomato, Fresh Mozzarella, Basil Butter, Ciabatta Bread

Desserts | *Choose One for the Group*

NY Style Cheesecake, Berry Compote | Lemon Tart | House Made Cookies | Apple Pie |
Dark Chocolate Mousse | Peanut Butter Chocolate Tart | Strawberry Shortcake

All prices are subject to a 22% service charge and 6.1% sales tax | With choice of two or more entrees, the higher price prevails

PLATED LUNCH

*All Lunches come with Warm Rolls and Butter, Chef's Choice Seasonal Vegetable,
Regular and Decaffeinated Coffee, Hot Tea and Iced Tea
Choice of One Soup or One Salad and Dessert with Entrée*

Soups and Salads | *Choose one for the group*

Southwest Tortilla - Queso Fresco & Crispy Tortilla Strips

Roasted Green Chile Corn Chowder- Cornbread Croutons

Tomato Basil - Grilled Cheese Crouton

Wild Mushroom Cream- Brie Cheese, Crispy Shallots

Cran-Apple - Mixed Greens, Spiced Pecans, Dried Cranberries, Honeycrisp Apple, Feta, Balsamic

The "Wedge"- Iceberg Lettuce, Bacon, Blue Cheese, Tomato, Blue Cheese Dressing

Skyline Caesar- Crisp Romaine, Garlic Crouton, Shaved Parmesan, Caesar Dressing

Garden - Mixed Greens, Shaved Carrots, Tomato, Cucumber, Croutons, Ranch or Balsamic Vinaigrette

Entrees

Chicken Piccata - Sautéed Chicken Breast, Lemon Caper Sauce, Mashed Potatoes | **\$32.00**

Tuscan Spiced Chicken- Citrus Pan Jus, Roasted Fingerling Potatoes | **\$30.00**

Almond Crusted Salmon - Honey Garlic Sauce, Mashed Potatoes | **\$34.00**

Roasted Duck Risotto - Pomegranate Glazed Duck, Wild Mushroom Risotto | **\$30.00**

Grilled Chicken Enchilada - Green Chile Cream Sauce, Spanish Rice | **\$29.00**

Molasses Brined Pork Tenderloin - Apricot Reduction, Sweet Potato Mash | **\$32.00**

Herb Crusted White Fish - Citrus Beurre Blanc Vegetable Rice Pilaf | **\$34.00**

Quinoa Stuffed Poblano - Calabacitas, Roasted Red Pepper | **\$28.00**

Butternut Squash Ravioli - Maple Gastric, Arugula | **\$28.00**

Desserts | *Choose one for the group*

NY Style Cheesecake, Berry Compote | Lemon Tart | House Made Cookies | Apple Pie

Dark Chocolate Mousse | Peanut Butter Chocolate Tart | Strawberry Shortcake

BUFFET LUNCH

*All Buffet Lunches come with a Beverage Station to Include
Regular and Decaffeinated Coffee, Hot Tea and Iced Tea*

SOUTH OF THE BORDER | \$40.00

Tortilla Soup- Cotija Cheese & Crispy Tortilla Strips; Crispy Tortilla Chips & House-Made Salsa; Roasted Corn & Black Bean Salad; Fajita Style Chop Salad- Ranchero Dressing; Green Chile Chicken Enchilada Casserole; Cilantro Roasted Pulled Pork Tacos- Guacamole; Grilled Flour and Corn Tortillas; Spanish Rice; Refried Pinto Beans; Cinnamon Churros- Warm Brown Sugar Sauce

ITALIAN MARKET | \$40.00

Minestrone Soup; Caesar Salad- Garlic Croutons, Shaved Parmesan; Caprese Salad - Fresh Mozzarella, Vine Tomatoes, Basil Oil, Balsamic Reduction, Micro Greens; Roasted Squash Medley; Rotini Pasta Primavera; Linguini Marinara; House-Made Meatballs; Chicken Parmesan; Tiramisu

THE SANDWICH SHOP | \$35.00

Tomato Basil Soup- Shaved Parmesan Cheese & Herb Croutons; Roasted Poblano Cream Soup Cilantro Cornbread Croutons; Grand Salad Bar- Romaine Lettuce, Mixed Greens, Tomatoes, Cucumbers, Carrots, Red Onions, Beets, Radish, Cheddar Cheese, Hard Boiled Eggs, Mushrooms, Sunflower Seeds, Bell Peppers, Chickpeas, Kidney Beans, Mandarin Oranges, Croutons; Chicken Salad on a Croissant; Ham and Swiss on a Wheat Roll, Veggie Wrap; Potato Chips; Assorted House-Made Cookies and Brownies

SOUTHERN ARIZONA TAILGATE | \$42.00

Grand Salad Bar - Lettuce Trio, Cherry Tomatoes, Sweet Corn, Shredded Carrots, Kidney Beans, Diced Red Onion, Sliced Cucumbers, Croutons, Cheese Trio; Grilled Hamburgers; All Beef Hot Dogs; Grilled Chicken Breast; Buns; Lettuce; Tomato; Cheese; Mayo and Mustard; House Made Potato Salad; Italian Pasta Salad; BBQ Potato Chips; Baked Beans; Assorted Cookies and Brownies

PLATED DINNER

*All Dinners come with Warm Rolls and Butter, Chef's Choice Seasonal Vegetable
Regular and Decaffeinated Coffee, Hot Tea and Iced Tea
Choice of One Soup or One Salad and Dessert with Entrée*

Soups and Salads | *Choose one for the group*

Southwest Tortilla - Queso Fresco & Crispy Tortilla Strips

Roasted Green Chile Corn Chowder- Cornbread Croutons

Tomato Basil - Grilled Cheese Crouton

Wild Mushroom Cream- Brie Cheese, Crispy Shallots

Cran-Apple - Seasonal Greens, Spiced Pecans, Dried Cranberries, Feta, Honeycrisp Apple, Honey Balsamic

The "Wedge"- Iceberg Lettuce, Bacon, Blue Cheese, Tomato, Blue Cheese Dressing

Skyline Caesar- Crisp Romaine, Garlic Crouton, Shaved Parmesan, Caesar Dressing

Garden - Mixed Greens, Shaved Carrots, Tomato, Cucumber, Croutons, Ranch or Balsamic Vinaigrette

Entrees

Chicken Marsala - Sautéed Chicken Breast, Mushrooms, Mashed Potatoes | **\$50.00**

Tuscan Spiced Chicken- Citrus Pan Jus, Parmesan Risotto | **\$50.00**

Honey Bourbon Salmon - Bourbon Glaze, Roasted Fingerling Potatoes | **\$54.00**

Petite Filet Mignon - Cabernet Reduction, Mashed Potatoes | **\$65.00**

Honey Mustard Chicken Breast - Mashed Potatoes | **\$50.00**

Molasses Brined Pork Chop - Cider Demi, Apple-Cornbread Stuffing, Cabbage Slaw | **\$52.00**

Herb Crusted Halibut - Ginger Butter Sauce, Vegetable Rice Pilaf | **\$54.00**

Quinoa Stuffed Poblano - Calabacitas, Roasted Red Pepper | **\$42.00**

Butternut Squash Ravioli - Maple Gastric, Arugula | **\$42.00**

Desserts | *Choose one for the group*

NY Style Cheesecake, Berry Compote | Lemon Tart | Caramel Apple Crumble | German

Chocolate Mousse | Peanut Butter Chocolate Tart | Dark Chocolate Raspberry Panna Cotta

Mini Dessert Station *add \$3.00 per person*

BUFFET DINNER

*All Buffet Dinners come with a Beverage Station to Include
Regular and Decaffeinated Coffee, Hot Tea and Iced Tea*

Club Café | \$65.00

Select One Soup, Two Salads, Two Entrées, One Vegetarian, Two Sides and One Dessert

Soups

Chicken Tortilla- Queso Fresco, Crispy Tortilla Strips, Diced Avocado

Roasted Poblano & Fennel Cream

Tomato Basil- Grilled Cheese Crouton

Wild Mushroom Cream- Brie Cheese, Crispy Shallots

Vegetarian Chili - Crème Fraiche and Avocado

Roasted Butternut Squash - Crispy Sage and Pepitas

Salads

Cran-Apple - Seasonal Greens, Spiced Pecans, Dried Cranberries, Honeycrisp Apples, Feta, Balsamic

Deconstructed “Wedge”- Iceberg Lettuce, Bacon, Blue Cheese, Tomato, Blue Cheese Dressing

Skyline Caesar- Crisp Romaine, Garlic Crouton, Shaved Parmesan, Caesar Dressing

Garden - Mixed Greens, Shaved Carrots, Tomato, Cucumber, Ranch or Balsamic Vinaigrette

Harvest Pear - Mixed Greens, Arugula, Candied Walnuts, Goat Cheese, Cranberry Balsamic

Oven Roasted Beet- Orange Segments, Truffle Cheese, Pickled Onion, Arugula, Honey Citrus Vinaigrette

Caprese - Fresh Mozzarella, Vine Tomatoes, Basil Oil, Balsamic Reduction, Micro Greens

Entrees

Blackened Pork Medallions - Cranberry Bourbon Glaze

Chicken Marsala- Creamy Mushroom Sauce

Almond Crusted Chicken- Ginger Butter Sauce,

Grilled Flank Steak- Chimichurri

Braised Beef Short Ribs - Red Wine Reduction

Honey Bourbon Salmon - Bourbon Glaze

Molasses Brined Pork Loin - Sage Demi-Glace

Chili Dusted Salmon - Heirloom Pico de Gallo, Blood Orange Glaze

Pepperoncini Chicken Breast - Lemon, Capers, Dill & Butter

Vegetarian

Mushroom and Parmesan Risotto

Butternut Squash Ravioli - Maple Gastric, Arugula

Eggplant Parmesan - Breaded Eggplant, Mozzarella Cheese, Tomato Sauce

Mediterranean Polenta Cakes - Tomato Jam

Sides

Garlic Mashed Potatoes

Sautéed Green Beans

Parmesan Risotto

Grilled Asparagus and French Baby Carrots

Roasted Fingerling Potatoes

Steamed Broccolini

Roasted Vegetable Rice Pilaf

Pan Sautéed Mushrooms

Roasted Red Potatoes with Onions

Mexican Corn Pudding

Black Bean and Corn Quinoa

Grilled Seasonal Vegetables

Cornbread Dressing

Cauliflower Au Gratin

Coconut Basmati Rice

Roasted Brussels Sprouts

Desserts

NY Style Cheesecake - Berry Compote

Caramel Apple Crumble

Peanut Butter Chocolate Tart

Bread Pudding - Bourbon Sauce

Mixed Berry Cobbler

Double Chocolate Brownie - House Made Whipped Cream

Assorted House Made Cupcakes

Mini Dessert Station *add \$3.00 per person*

Chef Attended Stations | \$150 Chef Attendant Fee | Minimum 30 Guests

Carving Stations | \$12.00—\$15.00

Slow Roasted Pepper Crusted Prime Rib - Regular and Creamy Horseradish, Au Jus,

Roasted Whole Turkey - Pan Gravy, Cranberry Chutney

Fire Grilled Beef Tenderloin - Horseradish Cream, Grain Mustard, Red Wine Pan Jus

Brown Sugar Glazed Spiral Cut Ham - Sweet Chili & Brown Sugar Glaze

Maple Dijon Salmon - Maple Mustard Glaze

Apple Cider Brined Pork Loin - Caramelized Apple Sauce, Port Wine Reduction

Action Stations | \$15.00—\$18.00

Pasta Bar - Linguine and Bowtie Pastas, Marinara, Bolognese and Alfredo Sauces, Mozzarella and Parmesan Cheese, Red Pepper Flakes, Sausage, Meatballs, Grilled Chicken, Roasted Vegetables, Basil, Tomatoes, Diced Onions, Bacon, Bell Peppers, Olives, Garlic Bread Sticks

Mac & Cheese - Three Cheese Mac & Cheese, Grilled Steak, Lobster, Grilled Chicken, Bacon, Ham, Tomatoes, Grilled Onions, Jalapeños, Green Chile, Parmesan Cheese, Blue Cheese, Croustons, Cracked Black Pepper, Red Pepper Flakes, Garlic Oil

Street Tacos - Cast Iron Shrimp, Roasted Chicken Verde, Chili Spiced Brisket, Queso Fresco, Corn & Flour Tortillas, Chipotle Cabbage Slaw, Avocado Salad, Salsa, Shredded Lettuce, Tomato, Jalapenos, Hot Sauce

All prices are subject to a 22% service charge and 6.1% sales tax | \$3.00 per person surcharge for any groups under 30

BUTLER PASSED HORS D'OEUVRES

Priced per piece at \$5.00 each (Minimum order of 30 pieces)

Cold

- *Classic Gazpacho Shooter
- *Prosciutto Wrapped Asparagus with Roasted Garlic
- *Bruschetta with Tomato, Basil, Garlic & Buffalo Mozzarella
- *Seared Beef Tenderloin Crostini- Garlic Butter Crostini & Onion Jam
- *Caprese Skewers - Cherry Tomato, Basil and Fresh Mozzarella
- *Spicy Southwest Dusted Deviled Eggs
- *Smoked Salmon Crostini, Garlic Cream Cheese
- *Ahi Tuna "Poke" Wonton Chip
- *Mascarpone Stuffed Strawberries
- *Mini Fruit Skewers, Honey Yogurt Sauce
- * Grilled & Chilled Spicy Shrimp Cocktail
- *Bacon Wrapped Dates, Maple Glaze
- *Grilled & Chilled Spicy Shrimp Cocktail
- *Stuffed Peppadew Peppers with Goat Cheese

Hot

- *Pork Potstickers, Chile Soy Glaze
- *Beef Empanadas, Salsa Verde
- *Vegetarian Spring Rolls, Sweet Chili Sauce
- * Assorted Mini Vegetarian Quiche
- *Coconut Crusted Chicken Bites, Orange-Horseradish Marmalade
- *Mozzarella and Bacon Stuffed Mushrooms
- *Mini Crab Cakes, Lemon Aioli
- *Wild Mushroom and Boursin Tart
- *Spanakopita, Lemon Cucumber Yogurt Sauce
- *Spinach & Artichoke Tortilla Crisp Cup
- *Raspberry Brie en Croute
- *Mini Chicken and Waffles, Bourbon Peach Chutney
- *Mini Beef Sliders, Bacon Onion Jam
- *Mac N' Cheese Croquette
- *Black Bean & Corn Quesadilla
Charred Salsa
- *House Chicken Meatball with Pesto Cream

STATIONED HORS D'OEUVRES

Artisan Cheese Display - Local and Imported Cheeses, Seasonal Fruit, Grapes, Honey, Fig Preserves, Roasted Almonds, Lavosh, Bread Sticks, Artisan Breads | **\$10.00**

Antipasto Platter - Italian Charcuterie, Artisan Cheeses, Grilled Vegetables, Seasonal Fresh Fruit, Grapes, Olives, Onion Jam, Lavosh, Artisan Breads | **\$15.00**

Crudités - Seasonal Vegetables, Spicy Hummus, Bleu Cheese Cream, French Onion Sour Cream, Garlic Ranch, Bread Sticks | **\$8.00**

Ocean Bar - Classic Shrimp Cocktail, Crab Claws, Oysters on the Half Shell, Scallop Ceviche, Caviar with Diced Egg and Toast Points | **\$26.00**

Taco Truck - Pork Carnitas, Chicken Tinga, Carne Asada, Corn and Flour Tortillas, Trio of Cheeses, Pico de Gallo, Lettuce, Sour Cream, Guacamole, Salsa | **\$18.00**

Pacific Rim - Crispy Vegetable Spring Rolls, Pork Pot Stickers, Sweet and Sour Shrimp, Chicken Rangoon, Assorted Sushi, Soy Sauce, Ginger, Wasabi, Sweet Chili Sauce | **\$22.00**

Mediterranean - Roasted Red Pepper and Regular Hummus, Grilled Pita, Spanakopita, Lemon Cucumber Yogurt Sauce, Falafel, Lemon Herb Chicken Kabobs, Rice Stuffed Grape Leaves, Assortment of Olives and Crudité | **\$ 16.00**

Mini Sliders - Beef with Caramelized Onions and Grain Mustard, Mini Crab Cake with Pineapple Salsa, Grilled Chicken with Apricot Chutney, Grilled Vegetable with Balsamic Glaze, all Served on Toasted Hawaiian Rolls, House Made Potato Chips | **\$21.00**

Circus Circus - Mini Corndogs, Regular Popcorn and Sweet and Savory Kettle Corn, Soft Pretzels with Beer Cheese Fondue and Spicy Mustard, Candied Pecans, Assorted Candy, Root Beer, Cream Soda, Orange Soda | **\$14.00**

Mini Dessert Station - Mini Cupcakes, Macarons, Chocolate Dipped Strawberries, Assorted Mini Cookies, Dark Chocolate Raspberry Cups, Assorted Mini Cheesecakes, Truffles | **\$12.00**

Beverage Selections

\$150 Bartender Fee

one per 100 guests | waived if bar sales exceed \$500.00++

Well Liquor | Hosted \$7.00++ | No-Host \$8.00 Inclusive
Bourbon * Scotch * Vodka * Gin * Rum * Tequila * Brandy * Triple Sec

Call Liquor | Hosted \$9.00++ | No-Host \$11.00 Inclusive
Jack Daniels * Jim Beam * Canadian Club * Seagram's Seven
Johnny Walker Red * Dewar's * J&B * Cutty Sark
Smirnoff * Absolute (Citron, Mandarin, Vanilla) * Stolli * Kettle One
Beefeaters * Bombay * Tanqueray
Captain Morgan * Bacardi * Malibu * Meyer's
José Cuervo * Southern Comfort * Kahlua * Amaretto * Midori * Pucker

Premium Liquor | Hosted \$11.00++ | No-Host \$13.00 Inclusive
Makers Mark * Crown Royal * Gentleman Jack * Wild Turkey * Jamison's * Bushmills
Johnny Walker Black * Chivas Regal * Glen Fiddich
Chopin * Belvedere * Grey Goose
Bombay Sapphire * Tanqueray Ten * Boodles
Baileys * Frangelico * Grahams Port * Warres Porto

House Wines | Hosted \$32.00++ per bottle | No-Host \$9.00 per glass Inclusive
Sparkling Wine * Chardonnay * Merlot * Cabernet * White Zinfandel
Sparkling Non-Alcoholic Cider
(Premium wines available upon request)

Beer

Domestic bottle | Hosted \$5.00++ | No-Host \$6.00 Inclusive
Import bottle | Hosted \$6.00++ | No-Host \$7.00 Inclusive

Sodas and Juices | Hosted \$3.50++ | No-Host \$5.00 Inclusive

Bulk Beverages

Charged per gallon | One Gallon Serves 20

Mimosas | \$150.00++

Bloody Mary's | \$175.00++

Sangria | \$140.00++

Margaritas | \$175.00++

Non-alcoholic punch | \$55.00++

Bulk Beverages Not Available on a No-Host Bar