

THE LASALLE

CHICAGO



WEDDINGS AND EVENTS BEYOND YOUR EXPECTATIONS

SOPHISTICATION. CLASS. SERVICE.

Experience uncommon quality and personalized and engaging service at The LaSalle Chicago, An Autograph Collection Hotel. Richly sophisticated and strong on style, we take weddings and events to new heights. Immersed in the heart of Downtown Chicago, The LaSalle provides a regal venue brimming with elegance, sophistication, and refinement.

THE LASALLE

CHICAGO



BEYOND ALL EXPECTATIONS

GRAND STAIRCASE

Flawless wedding locations set the stage for a grand entrance or picture-perfect backdrop, all while allowing guests to gaze out onto the sparkling lights of the city below, and celebrate your union.

LASALLE BALLROOM

Exuding a sense of unexpected style, dramatic floor-to-ceiling windows, and 14-foot ceiling heights are punctuated by gold draping and striking black marble walls creating a grand wedding backdrop.

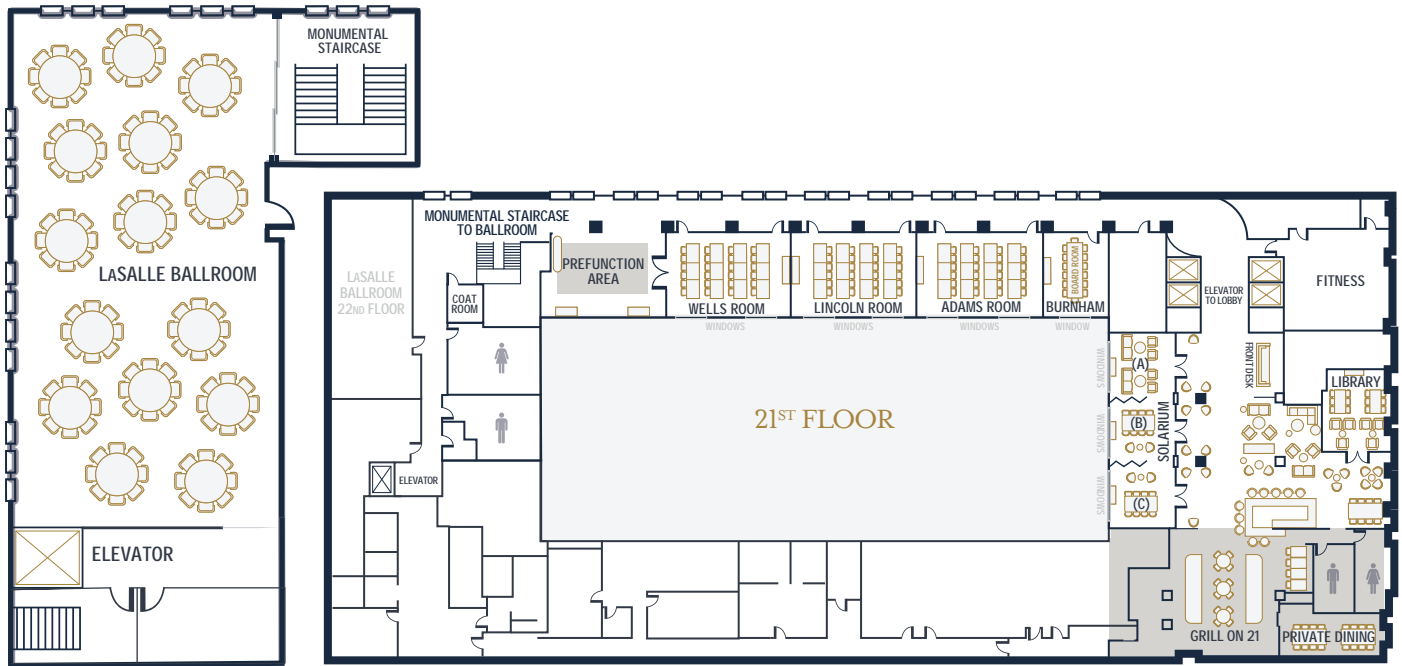
PRIVATE DINING ROOM

A beacon of good taste, our private dining room inside our signature restaurant, Grill on 21, gives wedding parties an elevated and refined space to enjoy custom gourmet delights from our culinary team. An intimate space with seating for up to 18 guests.

PRE-FUNCTION SPACE

Designed for extravagant weddings and receptions, our LaSalle Ballroom features a gorgeous pre-function space, with opulent stone and marble finishes.





MEETING & EVENT SPACE CAPACITY CHART

	Square Footage	Dimensions	Ceiling Height	Natural Light/Windows	Theater Capacity	Classroom (3 Per 6)	Classroom (2 Per 6)	Conference Style (3 Per 6)	Conference Style (2 Per 6)	U-Shape (3 Per 6)	U-Shape (2 Per 6)	Hollow Square (3 Per 6)	Hollow Square (2 Per 6)	Crescent Rounds of 6	Banquet Rounds	Reception	Existing Seating
LaSalle Ballroom	2155	66' x 33'	14'6"	Yes	150	81	60	48	32	51	34	60	40	60	110	150	-
Pre-Function	786	27'1" x 26'8"	10'	Yes	-	-	-	-	-	-	-	-	-	-	-	75	-
Wells Room	847	35'4" x 23'7"	10'	Yes	50	36	24	30	20	30	20	36	24	36	48	50	-
Lincoln Room	827	34'10" x 23'7"	10'	Yes	48	36	24	30	20	30	20	36	24	30	40	48	-
Adams Room	827	34'10" x 23'7"	10'	Yes	48	36	24	30	20	30	20	36	24	30	40	48	-
Burnham Boardroom	421	17'11" x 23'7"	10'	Yes	-	-	-	14	-	-	-	-	-	-	-	-	14
Solarium	950	54'3" x 18'	8'6"/10'10"	Yes	-	-	-	-	-	-	-	-	-	-	-	40	28
Private Dining Room	376	28'7" x 15'2"	8'2"	No	-	-	-	18	-	-	-	-	-	-	-	-	18
Library	426	22'9" x 19'3"	8'9"/9'5"	No	-	-	-	-	-	-	-	-	-	-	-	25	18

THE LASALLE

CHICAGO



AN EXCEPTIONAL EXPERIENCE

GUEST ACCOMMODATIONS

Perfect for your guests, our oversized rooms and luxuriously appointed suites feature Beautyrest Black by Simmons beds, Calacatta marble-clad bathrooms with spacious walk-in showers, Lavazza coffee machines, mini-refrigerators, 65-inch UHD TVs, and each finished with wood floors and Egyptian area rugs. Additional in-room amenities include:

- Twice daily housekeeping service
- 24-hour room service
- Marble top work space with USB and data ports
- 1 GB Wifi, throughout the hotel
- Personal concierge
- Same day dry cleaning
- Overnight shoe polish
- Plush terry robes and slippers





WEDDING PACKAGES

Experience uncommon quality, gourmet dining, and personalized service with one of our signature wedding packages designed to take your special day to new heights.



SILVER WEDDING PACKAGE

RECEPTION

Four Butler-Passed Hors D'oeuvres
Selection from our Deluxe Options

DINNER

Three-Course Plated Dinner
Choice of Soup or Salad
Pre-Selected Choice of Two Deluxe Entrees Plus A Vegetarian Option
Tableside Wine Service During Dinner (House Red and White)
Buttercream Wedding Cake
Coffee and Teas Served Tableside

BEVERAGE

Four-Hour Deluxe Bar
\$205.00++ per person



GOLD WEDDING PACKAGE

RECEPTION

Six Butler-Passed Hors D'oeuvres
Selections From Our Deluxe Options

DINNER

Three-Course Plated Dinner
Choice of Soup or Salad
Pre-Selected Choice of Two Premium or Deluxe Entrees Plus A Vegetarian
Tableside Wine Service During Dinner (Premium Red and White)
Buttercream Wedding Cake
Coffee and Teas Served Tableside

AFTERGLOW

Three Mini Desserts or a Late Night Station
(Taco Station available for an additional fee)

BEVERAGE PACKAGE

Four-Hour Premium Bar
\$265.00++ per person

A customary taxable service charge (currently 25%) and sales tax will be added to all pricing. Menu is subject to an annual increase.

208 South LaSalle St, Chicago, IL 60604 TheLaSalleChicago.com 312-634-0000 sales@thelasallechicago.com



WEDDING PACKAGES



PLATINUM WEDDING PACKAGE

RECEPTION

Eight Butler-Passed Hors D'oeuvres
Selections Included From Premium and Deluxe Options

DINNER

Four-Course Plated Dinner
Soup
Salad Course
Tableside Choice of Two Premium or Deluxe Entrees plus a Vegetarian
Tableside Wine Service During Dinner (Premium Red and White)
Buttercream Wedding Cake
Coffee and Teas Served Tableside

AFTERGLOW

A Selection of Three Mini Desserts and a Choice of a Late Night Station
(Taco Bar Available Upon Request For An Additional Fee)

BEVERAGE PACKAGE

Four-Hour Premium Bar

\$325.00++ per person

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WEDDING PACKAGES



DELUXE BAR

Water, Soft Drinks, Fresh Juices and Bar Mixers

Bombay Original Gin
Titos Vodka
Johnnie Walker Red Label
Captain Morgan Spiced Rum
Bacardi Rum
Jack Daniel's Whiskey
Buffalo Trace Bourbon
Seagram's Vo Canadian Whiskey
Tres Agaves Blanco Organic Tequila Hartley Vsop Brandy
Domestic Beers
Imported Beers
House Sparkling, Red and White Wines



PREMIUM BAR

Water, Soft Drinks, Fresh Juices and Bar Mixers

Hendricks's Gin
Herradura Silver, Don Julio
Ketel One Vodka
Grey Goose Vodka
Johnnie Walker Black Label
Sugar Island Spiced Rum
Bacardi Select Rum
Woodford Reserve Bourbon
Crown Royal Canadian Whiskey
Hennessy Vs Cognac
Domestic Beers
Imported Beers
Premium Sparkling, Red and White Wines

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WEDDING PACKAGES

Immerse yourself in sophisticated style and class and let us help bring your wedding to life with decadent décor and luxurious accents.



HIGHLIGHTS

Tables, Chairs, and Dancefloor

Signature House Linen

White Linen Napkins and Menu Cards

Five Votive Candles Per Table

Decorative Charger Plate Per Setting

Table Numbers

Two Changing Rooms For The Day of The Event

Private Menu Tasting For Up To Four People

Private Cake Tasting and Design Consultation with Cake Vendor

Wedding Night Accommodations In A Corner Suite For The Couple

A Block of Guest Rooms At A Reduced Rate For Your Guests

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EVENT DETAILS



CEREMONY

Ceremony space will be offered at \$750.
Rehearsal space, microphone for officiant, staging, and banquet chairs are included.

COAT CHECK

The LaSalle Chicago is pleased to offer an attended coat check at \$250 per attendant.
One attendant per 75 guests is recommended.

PARKING

The LaSalle Chicago conveniently offers valet parking. Charges are per vehicle, event or over-night, either posted to your master account or guests may pay their own.

MARRIOTT BONVOY

We make your getaway easy. You will receive two points for every dollar spent on hotel food, beverage, and guest rooms if you utilize 10 guest rooms or more during your stay. Maximum points are determined by member status.

WELCOME GIFTS

We are pleased to distribute non-name specific welcome letters to your guests, complimentary upon check-in.
Non-name specific gift bags can be distributed at check-in and will be charged \$3 per bag.
All name specific gift bags do require in-room delivery and will be charged \$6 per bag.

SPECIAL MENU REQUESTS

Vendor and children's meals are available for \$70 - \$80 each.
Custom dietary needs can be accommodated upon request.

VENDORS

All personnel contracted by the client are required to follow policies and guidelines set forth at this location. This will require such vendor to provide hotel an indemnification agreement and proof of insurance.

PRICING

All menu pricing provided is prior to a taxable service charge (currently 25%) and current sales tax at time of event. Sales tax and service charge are subject to change.
Menu pricing is subject to an annual increase.

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WEDDING MENUS



HORS D'OEUVRES SELECTIONS

Passed Bite Sized



DELUXE CHILLED HORS D'OEUVRES

Heirloom Tomato Bruschetta
Endive Stuffed with Boursin, Roasted Beets and Walnuts
Brie Crostini with Strawberry Balsamic Reduction and Arugula
Caprese Skewers with Pesto and Balsamic Reduction
Asparagus Wrapped with Prosciutto
Melon Wrapped with Prosciutto
Carrot Confit with Shaved Fennel On Pumpernickel
Green Goddess Hummus with Olive and Radish In Phyllo
Stuffed Medjool Dates with Mascarpone Mint and Lemon Zest
Roasted Beet and Greek Yogurt Panna Cotta with Pine Nuts and Herbs
Beef Carpaccio with Gorgonzola and Baby Arugula
Avocado Caprese Toast
Foie Gras Mousse with Green Apple and Golden Raisin Gel
Shrimp and Avocado Ceviche
Gravlaks On Pumpernickel with Dill Sauce



DELUXE HOT HORS D'OEUVRES

Gruyere Tart with Kale and Mushroom
Fried Boursin Stuffed Mushroom, with Red Wine Reduction
Vegetable Egg Rolls with Sweet and Sour Sauce
Vegetable Quesadillas with Salsa Fresca
Slow Roasted Cipollini Onion Tart with Aged White Cheddar
Polenta with Gorgonzola Bite with White Truffles Oil and Toasted Almond
Ratatouille and Goat Cheese Phyllo
Wild Mushroom Vol-Au-Vent, White Truffle (Oil)
Chicken Tinga Taco with Salsa Roja
Lobster Mac N Cheese Bites
Wagyu "Pigs In A Blanket" Hot Dogs, Puff Pastry, Chicago Style
Petite Spinach Quiche
Tuna Poke with Seaweed Salad and Wasabi Sauce
Chicken Quesadillas with Salsa
Maryland Crab Cakes with Spicy Mayonnaise
Hickory Smoked Bacon Wrapped Scallops

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ENHANCEMENT OPTIONS



PREMIUM CHILLED HORS D'OEUVRES

White Tuna Tartare, with Cucumber and Wasabi Caviar

King Crab Bites with Mango and Radish

Lobster with Orange and Tarragon Relish

Rainbow Sushi Rolls, Chef's Selection

American Hackleback Sturgeon Caviar On Gravlaks

Russian Ossetra Caviar with Crème Fraiche and Buckwheat Blinis Mkt Price



PREMIUM HOT HORS D'EOUVRES

Crab Or Lobster with Sweet Corn Fritter with Black Truffle Aioli

Peking Duck, Crepe Wrapped with Green Scallions and Hoisin

Spiced Tenderloin Skewers Served with Horseradish Cream

Mini Beef Wellington

Colorado Lamb Lollipops with Pistachio Herb Crust

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SOUP AND SALAD



SOUP

Tomato Bisque, Fresh Basil
Seasonal Vegetable Potage
Butternut Squash Soup (Seasonal)
Cream of Cauliflower with Truffle Oil and Croutons
Cream of Jerusalem Artichoke Soup
Grilled Leek Potato
Cream of Broccoli with Aged Wisconsin Cheddar
Gazpacho (Cold)
English Pea and Creme Fraiche



ENHANCEMENTS

Lobster Bisque with Cognac \$4
Asparagus Bisque with Crab Meat \$4
Pumpkin Soup with Foie Gras Ravioli \$8
Fresh Pea Soup with Truffle Oil \$6



SALAD

Field Green Salad, Roasted Bosc Pear, Candied Walnuts,
Bleu D'auvergne and Balsamic

Baby Spinach and Friese Salad, Cherry Tomatoes, Goat Cheese,
Focaccia Crouton and Champagne Vinaigrette.

Beluga Lentil and Couscous Salad with Orange Champagne Vinaigrette

Caesar Salad, White Anchovies, Parmesan Tuille

Wedge Salad, Bacon, Tomato, Maytag Blue Cheese and Creamy Blue Cheese Dressing

"Grill 21 Signature Salad"

Shaved Asparagus and Arugula Salad, Cherry Tomatoes, Crispy Bacon, Goat Cheese,
Toasted Almonds and Stone-Ground Mustard and Champagne Vinaigrette.

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ENHANCEMENT OPTIONS

APPETIZER COURSES AVAILABLE

(At an Upgrade in Lieu of a Soup or Salad Course)



WARM APPETIZERS

Asparagus Truffle Risotto \$8

Wild Mushroom and Boursin Vol Au Vent with Truffle Sauce \$9

Homemade Artichoke and Goat Cheese Ravioli, Tomato Cream Sauce \$6

Roast Portabella Mushroom, Watercress, Pickled Onions, and Goat Cheese \$6

Eggplant Parmesan, Smoked Paprika and Tomato Sauce, Buffalo Mozzarella \$7

Seared Sea Scallops, Asparagus Risotto, Frieze Salad \$14

Crab Cakes with Lobster Coral Mayonnaise \$9

Wild Mushroom Risotto with Truffle Oil \$10

Homemade Gnocchi, Seasonal \$8



CHILLED APPETIZERS

Shrimp Cocktail \$8

Seafood Ceviche (Short Martini Glass), Lime, Cilantro, Cucumber
and Avocado Mousse \$8

Scallops and Cucumber, Carpaccio, Caviar, Lemon-Lime Drizzle \$8

Hamachi Carpaccio, Micro Greens, Togarashi and Soy Ginger Dressing \$8

Tuna Tartare, Radish, Avocado and Granny Smith Apple \$15

Salmon Tartare, with Avocado American Caviar \$10

Salmon Carpaccio with Radish Dressed In Orange Champagne Vin
Lobster and Asparagus Terrine with Citrus Salad \$7

Alaskan King Crab Salad with White Asparagus and Grapefruit \$12

Fresh Mozzarella Wrapped Eggplant with Roasted Bell Pepper \$7

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ENTRÉES



POULTRY

Roasted Half Chicken, Lemon Thyme Jus
Roasted Half Chicken with Rosemary and Garlic Demi.
Chicken Roulade, Spinach and Ricotta, and Black Mission Figs,
Wild Mushroom Sauce (Cornish Hen)
Chicken Breast Marsala
Chicken Breast Piccata, Lemon, Capers Cream Sauce
Coq Au Vin (Half Chicken Roulade)
Bone In Chicken Breast with A Tomato, Olive and Lemon Jus

FROM THE SEA

White Fish with A Lemon Caper Butter Sauce
Slow Roasted Salmon, Lemon Dill Cream Sauce, Sweet Corn and Saffron Beurre Blanc
Salmon Wellington

FROM THE LAND

Stuffed Pork Loin Juicy Tenderloin, Filled with Mediterranean Spinach
and Feta Cheese Blend, A Tangy Balsamic and Rosemary Sauce
Pan Roasted Short Ribs, Green Peppercorn Sauce
Ribeye Steak – Roasted Mushrooms, Caramelized Shallots, Steak Wine Sauce



PREMIUM ENTRÉES

Grilled Black Angus Filet Mignon, Herb Paradoxurine Sauce
Classic Beef Wellington
Slow Roasted Prime Rib with Au Jus and Horseradish Cream Sauce
Grilled Black Angus Petite Filet Mignon with Rosemary Grilled Shrimp and
Herb Perigourdine Sauce
Grilled Black Angus Petite Filet Mignon with Chilean Seabass and Red Wine Demi
Grilled Black Angus Petite Filet Mignon with Lobster Tail
Pan Roasted Prime New York Strip Steak, Green Peppercorn Sauce
Roasted Colorado Lamb with Roast Garlic and Rosemary Demi Glaze
Pan Seared Chilean Seabass with A Lobster and Tarragon Reduction Mkt Price

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PLANT ENTRÉES



Slow Roasted Carrot and Kale Wellington with Root Vegetable Sauce
Moroccan Vegetable and Couscous Terrine, Cucumber Yogurt Sauce
Asparagus and English Pea Risotto, Cherry Tomatoes, Arugula, Shaved Parmesan
Ravioli with Artichokes, Spinach Butter and Sage
Thai Seitan Satays with Spicy Peanuts
Grilled Jerusalem Artichoke Crab Cake with Sriracha Remoulade



ACCOMPANIMENTS

POTATOES

(Choose One)

Oven Roasted Potatoes with Garlic, Rosemary and Thyme
Sautéed Fingerling Potatoes with Chives
Grill 21 Mashed Potatoes (Garlic, Pesto, Blue Cheese, Boursin)
Potatoes Au-Gratin
Black Truffle and Chive Duchess Potatoes
Smashed Baby Red Potatoes with Pesto

VEGETABLES

(Choose One)

Asparagus Grilled Or Steamed (Choose One)
Asparagus and King Trumpet Mushrooms
Haricots Verts and Almonds
Sautéed Vegetables Medley (Green Beans, Baby Carrots, and Asparagus)
Grilled Garden Vegetables (Asparagus, Red Pepper Zucchini and Eggplant)
Grilled Asparagus and Wrapped In Zucchini
Brown Sugar and Maple Glazed Baby Carrots
Grilled Broccoli with Roasted Garlic and Orange Zest

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RECEPTION ENHANCEMENTS

Chef Attendant \$250

Pricing is based on a one hour presentation



RAW BAR

PRICED BY THE DOZEN

Poached Jumbo Tiger Shrimp \$90

King Crab Legs Mkt Price

Stone Crab (Seasonal) Mkt Price

Fresh – Shucked Oysters In Season Mkt Price



FLATBREAD STATION

\$20 Per Guest

Wild Mushroom, Caramelized Onion Parmesan

Marinated Heirloom Tomatoes – Burrata, Basil

Jerk Chicken, Pineapple, Scallions, Cilantro, Sour Cream

Pepperoni, Thin Sliced Pepperoni, Fresh Mozzarella Tomato Sauce



CHEESE AND MEAT DISPLAY

\$20 Per Guest

Assorted Cheeses, Assorted Meats, Assorted Breads and Crackers,

Dates, Assorted Nuts, Mixed Berries



MEZZA STATION

\$20 Per Guest

Hummus, Lavish Bread, Olives, Feta, Tabbouleh, Cucumbers,

Tomatoes, Almonds, Raw Vegetables, Stuffed Grape Leaves.



SUSHI STATION

Chef Attendant \$400

Minimum 20ppl \$24 Per Guest

(3.5 Pieces Per Person)

California, Spicy Tuna, Salmon, Cream Cheese, Bbq Eel Rolls and Chef Selected Rolls

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SWEET TABLE



Select 3 for \$15 | Select 6 for \$30

Mini S'more Espresso

Mini Myer Lemon Glazed New York Style Cheesecakes

Mini Cake Pops

Macaron

Mini Opera Cake

Mini Salted Bourbon Pecan Tarts

Mini Banoffee Pies

Seasonal Cream Puff

Mini Fruit Tarts

Victoria Sponge and Raspberries

Mini Nutella and Banana Trifles

Mini Creme Brulee

Warm Chocolate Chip Cookies

Mini Eclairs



DESSERT ENHANCEMENTS

Chef Attendant \$250

All pricing is based on a one hour presentation

COTTON CANDY STATION

\$18 Per Guest

Flavored Cotton Candy Made To Order

Selections of Candies, Chocolate Truffles

COOKIE N CUPCAKE STATION

\$18 Per Guest

House Made Assorted Cookies Baked To Order

Cookie Pops, Cookie Dough with Vanilla Ice Cream

DONUT STATION

\$20 Per Guest

Warm Cinnamon and Sugar, Glazed, Plain,
with Chocolate and Caramel Sauce Dipping Sauce

ICE CREAM BAR

\$21 Per Guest

Vanilla and Chocolate Ice Cream, Chocolate Sauce, Caramel Sauce, Berry Toppings
Whipped Cream, Assorted Candies and Nuts

SORBET STATION

\$18 Per Guest

(Choose 3)

Champagne • Passion Fruit • Limoncello Vanilla Whipped Cream* • Raspberry • Mango

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LATE NIGHT ENHANCEMENTS



TACO STATION

Chef Attendant \$250

\$27 Per Guest

Braised Chicken Taco, Skirt Steak, Assorted Corn Chips, Salsa,
Hot Sauce, Guacamole, and Sour Cream

NACHO BAR

\$14 Per Guest

Tortilla Chips,

Cheese Sauce,

All The Fixings,

(Choose 1 Option)

Chorizo, Beef, Chicken

HOME RUN STATION

Choose 2 for \$14 | Choose 3 for \$21

French Fries

Tater Tots

Sweet Potato

(Ketchup • Herb Aioli • Buttermilk Ranch)

Cheddar Burger Caramelized Onions, Pickles,

Ketchup On A Brioche Bun

Crispy Chicken Buffalo Sauce, Blue Cheese On Brioche Bun

Wagyu Hot Dog Chicago Style

Tomato, Mini Hot Dog Bun

PIZZA BAR

\$16 Per Guest

Assorted Pizza

Thin Crust Pizza

Sausage, Pepperoni, Spinach, Mushrooms, Cheese,

Parmesan Cheese, Chili Peppers

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FAREWELL BRUNCH



HAPPILY, EVER AFTER

\$62 Per Guest

Freshly Squeezed Orange Juice and Grapefruit Juice
Seasonal Sliced Fruits and Berries
Farm Fresh Scrambled Eggs, White Cheddar Cheese, Chives
Thick Hand Cut Bacon and Maple Sage Breakfast Sausage
Roasted Breakfast Potatoes
Breakfast Pastries to include Muffins, Croissants and Danish
Assorted Bagels, Cream Cheese, Butter and Seasonal Preserves
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Selection of Teas with Lemon and Honey

CRAZY IN LOVE

\$72 Per Guest

Freshly Squeezed Orange Juice and Grapefruit Juice
Seasonal Sliced Fruits and Berries
Individual Greek Yogurt Granola Parfaits
Farm Fresh Scrambled Eggs, White Cheddar Cheese, Chives
Thick Hand Cut Bacon and Maple Sage Breakfast Sausage
Roasted Breakfast Potatoes
Brioche French Toast, Maple Syrup
Breakfast Pastries to include Muffins, Croissants and Danish
Assorted Bagels, Cream Cheese, Butter and Seasonal Preserves
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Selection of Teas with Lemon and Honey

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BRUNCH ENHANCEMENTS



OMELET STATION

Chef Attendant Required - \$250

\$18 per Guest

Organic Eggs, Egg Whites or Egg Substitute with your choice of:

Smoked Ham, Sausage, Applewood Smoked Bacon,
Aged Cheddar, Parmesan, Goat Cheese, Roasted Mushrooms,
Caramelized Onions, Roasted Peppers, Diced Tomato,
Wilted Spinach, and Fresh Picked Herbs

SMOKED SALMON

\$18 per Guest

Assortment of Bagels, Capers, Cucumber, Egg, Onion,
Tomato, Whipped Cream Cheese

AVOCADO TOAST

\$14 per Guest

Farmer's Eggs, Chili Arugula, Pecorino Ciabatta

SMOOTHIE BAR

\$15 per Guest

Triple Berry: Strawberry, Blueberry Blackberry, Banana
Green Detox: Yogurt, Spinach, Kale, Apple, Banana, Ginger, Chia Seeds,
Tropical Breeze: Coconut Milk, Yogurt, Pineapple, Mango, Banana

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BRUNCH COCKTAILS



*Bartender Required at \$250 per Bartender.
One Bartender Required for Every 50 People

MIMOSA BAR

\$16 per Drink

Italian Prosecco

Fresh Squeezed Orange Juice and Grapefruit Juice
Orange and Grapefruit Slices

BLOODY MARY BAR

\$18 per Drink

Homemade Bloody Mary Mixer, Tito's Vodka

Glasses Rimmed with Smoked Sea Salt, Celery Salt, Old Bay and Smoked Paprika

Skewers of Sundried Tomato and Swiss Cheese, Salami, Cornichons
and Cheddar Cheese, Olives and Mozzarella Cheese

Accoutrements to Include: Slim Jim Sticks, Celery Sticks, Celery Salt, Worcestershire,
Tabasco, Hot Sauce, Horseradish, Wasabi Powder, Lemon and Lime Wedges

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