

SAVOR...

Catering • Concessions • Special Events



Welcome to SAVOR...Cabarrus Catering by SMG, Cabarrus Arena & Events Center's premier catering, concessionaire and event services company. SMG is the largest facility management company in the world, built on a national reputation for superior food and beverage service. We enhance each table with more than just great food: providing creative event and menu planning, extensive hands-on experience, an extraordinary team of chefs, managers, and committed staff dedicated to exceeding your expectations.

SAVOR...Catering by SMG raises the bar for culinary excellence for patrons, meeting planners and special events. By placing an emphasis on local farm to fork foods, freshness, quality, and customer care, we ensure that only the finest service is provided. With attention to details in display, presentations, menu selection and décor, SAVOR...Catering by SMG incorporates an ambiance and flavor for each unique event.

Our Food & Beverage expertise extends from elegantly catered events for up to 1,000 guests to exquisite suite presentations and permanent concession stands designed to create a memorable experience for all of our patrons. We look forward to meeting with you to discuss the many food opportunities available. Please feel free to contact me with any questions.

Thank you for allowing us to assist with your event planning needs. We look forward to serving you!

Barry Klapish, FMP
Director of Food & Beverage
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Welcome to the Cabarrus Arena & Events Center! The following menus are available through our Food & Beverage Department and have been designed to give you and your guests a variety of catering experiences. If you have questions about our menus or services, please contact our Food & Beverage Department. We will always create a special menu upon request.

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Mailing Address: P.O. Box 707 Concord, NC 28026

Facility Address: 4751 NC Highway 49 North Concord, NC 28025

704-920-3976 Office 704-920-3999 Fax



Cabarrus Arena & Events Center is proud to be apart of NC 10% (www.nc10percent.com). We pledge to spend 10 percent of our food & beverage budget on food/beverages produced/grown within the state of North Carolina where appropriate. Should you desire to have more than 10% during your event/function, talk to your Director of Food & Beverage about the options available (additional charges will apply).



Due to fluctuating Food & Beverage prices, menu prices may change unless arrangements and selections are confirmed by a signed Banquet Event Order (BEO)

All events that require Food & Beverage are subject to Service Charge & Tax

Consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness

Food & Beverage Policies

SAVOR...Cabarrus Catering by SMG is the exclusive Food & Beverage provider for the Cabarrus Arena & Events Center. No food and/or beverage of any kind will be permitted to be brought into the facility by the patron, patron's guests or invitees without prior written approval of the Director of Food & Beverage. Food & Beverage items may not be taken off the premises; however, excess prepared food and/or beverage is donated under regulated conditions to agencies feeding the underprivileged at SAVOR...Catering by SMG's sole discretion.

Guarantees

The Guaranteed number of attendance is required 5 business days prior to the date of the function (***a business day is defined Monday-Friday before 12 noon EST***). If the guarantee is not received as stated, the number specified on the BEO (Estimate Number) will be your guarantee. The guarantee is not subject to reduction after the 5-day deadline. Increases in attendance given after the final guarantee deadline will be subject to additional charges (30% surcharge) based upon availability of product and labor; however, the Food & Beverage Department will not be responsible or liable for servicing these additional guests. The Food & Beverage Department will prepare food product for functions 5% over the guarantee to a maximum of 30 people. Additional seating will only be placed if needed.

<u>First Event Day</u>	<u>Final Numbers Due by 12 Noon EST</u>
Monday	Prior Week Monday
Tuesday	Prior Week Tuesday
Wednesday	Prior Week Wednesday
Thursday	Prior Week Thursday
Friday	Prior Week Friday
Saturday	Monday
Sunday	Monday

Alcoholic Beverage Service

We offer a complete selection of beverages to complement your function. The North Carolina Alcohol and Beverage Commission regulates alcohol beverage service. As the licensee, we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises. In compliance with ABC/ALE regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage services and the right to refuse alcohol service to intoxicated or underage persons. Cabarrus Arena & Events Center employees must dispense all alcoholic beverages. Alcoholic beverages may not be removed from the premises. The client is responsible for general sobriety and conduct of its guests. Any alcohol charges incurred during the event must be settled the night of the event. There will be a bartender fee of \$100 per 100 guests. If any bar goes past 11:00pm EST and has more than 100 guests the client be charged for 1 police officer at a rate of \$30.00 per hour (minimum of 4 hours) from the start of the bar until the end of the event.

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Menus

The following menus are designed as guidelines to assist you in the selection of your food and beverage services. Please note that your Director of Food & Beverage welcomes the opportunity to customize menus and services to create specialty or thematic events. All Food & Beverage service(s) are scheduled for 1 hour unless otherwise noted; however, they may be extended at an additional charge. For plated service, you must provide us with a method of identifying each guest's menu choice such as tickets, place cards, stickers, etc.

Pricing

A 19% service charge will be applied to all food, beverage, labor, rentals, and related services. A 7% sales tax will be applied to all food, non-alcoholic beverages, labor, service charges, rental equipment and floral arrangements. Any catering for 35 guests or fewer will incur a \$150 setup fee plus tax and service charge.

Labor

Catering personnel are scheduled in four-hour shifts for each meal period. These shifts include set-up, service and breakdown. Events requiring additional time for service will incur a charge of \$17.50 per server per hour.

Holiday Business

Due to the demand of catering services during the holiday season, our contract policy is modified for this special time of year. Your Director of Food & Beverage will discuss contract and policies for the holiday season. There will be an automatic additional premium labor fee for food and beverage service(s) or preparatory days on the following holidays: New Year's Eve, New Year's Day, Martin Luther King Day, President's Day, Memorial Day, Independence Day, Labor Day, Thanksgiving Day, Christmas Eve, and Christmas Day.

Contracts

If you are planning to include Food & Beverage with your event, you will need to complete a Use License Agreement with the Cabarrus Arena & Events Center to hold your space in the facility. In addition, you will need to sign our Catering policies/contract along with the Banquet Event Order (BEO). This will need to be turned into the Food & Beverage department 10 business days prior to your event date. The BEO is your menu order and must be signed along with the Catering Policies and received by our Food & Beverage Department no less than 10 business days prior to your event date. The Use License Agreement, Catering Policies and BEO signed by both parties, with its stated terms and deposit, constitute the entire agreement between the client and SAVOR...Catering by SMG. Cabarrus Arena & Events Center reserves the right to determine areas where food and beverage services are located.

Payment

Payment schedules are specified in Section 6 - Payment Terms and Exhibit B of the Use License Agreement with SMG/Cabarrus Arena & Events Center

Cancellation Policy

Cancellation of contracted Food & Beverage services must be made in writing a minimum of four weeks prior to the scheduled function. If the event is cancelled less than fourteen days but more than seventy-two hours (3 business days) prior to the event, a fee of 75% of the total estimated services will be charged. Any event cancelled less than 72 hours (3 business days) prior to the event will incur 100% of the estimated charges. This policy does not amend or effect any applicable Use License provisions.

Facility Services

Round table seating of eight will be provided unless otherwise specified. Seating diagrams with numbered tables are available upon request. All prices quoted include disposable service and white linen. Glassware, china and flatware are available in the Cabarrus Rooms. For banquets, exceeding 300 guests, additional rental charges will apply. Requests for China/Glassware service in Gold Hall 1 and/or Gold Hall 2, Event Center A and/or B, or the Arena will incur an additional charge of \$1.25 per guest. All buffets are self serve and all meals have a self serve drink station.

Special Requests and Rentals

For Catering functions, we provide white tablecloths & white napkins on a complimentary basis. Additional colors, fabric, floor-length linens, chair covers, and sashes are available at additional costs. Please note that these items need to be ordered 10 business days prior to your event date. Once ordered, amounts requested cannot be reduced even if your guaranteed number of guests is lower than the amount(s) ordered. Increasing amounts will be subject to availability and will incur additional charges.

Additional Linen

All tables where food and/or beverage are served or displayed will have full linen at no additional cost to the client. Only the area(s) not pertaining to food/beverage service will be charged additional fees. Examples of these areas include registration/gift tables, vendor booths, DJ, photography, etc. Events that do not serve food items (such as dances, fashion shows, trade shows, graduations, etc.) will also be charged for table linen.

Decorations and Floral

Your Director of Food & Beverage is available to assist you with fresh floral arrangements, thematic decorations and specialty linens to enhance your event. The following decorations are prohibited by Cabarrus Arena & Events Center: freestanding candles, pyrotechnics, confetti, metallic confetti, rice, sand, marbles, glitter, rose/flower petals, loose candies/objects, and helium balloons. There is a Food & Beverage charge of \$10 per table for the clean up of each table that will be added into the final event settlement for the use of the prohibited items.

Outside Vendors

Deliveries of decorations, props, equipment, and rental items must be scheduled with Cabarrus Arena & Events Centers Event Coordinator at least 10 business days prior to the event. All props, equipment, and rentals will be admitted into Cabarrus Arena & Events Center only on the day of the event and after all day visitors have left the facility. Due to the delicate tile flooring, all props, equipment, and rentals must be carried or rolled in on dollies with rubber wheels. All table and metal chair legs must have rubber tips.

Tradeshow, Vendors, Exhibition Spaces

Sampling and/or distribution of food or beverage by any exhibitor or vendor must be approved by the Director of Food & Beverage two weeks (10 business days) prior to any function (must complete authorization request provided by the food & beverage department). SMG reserves the right to adjust, waive or modify exclusivity of these policies related to move-in and move-out of the facility for tradeshow, consumer or related events.

Concession & Cash Sales Information

SAVOR...Cabarrus holds the exclusive right to sell food and/or beverages within the Cabarrus Arena & Event Center including but not limited to the Cabarrus Rooms, Arena, Event Center, Gold Halls, Parking Lot, and Midway. No unauthorized sale or complimentary distribution of food and/or beverages is permitted.

Exhibitors and vendors with booths may bring in candy bowls of individually wrapped mints or “penny-style” candies as complimentary favors for show attendees. No other food and/or beverage products are allowed unless approved by SAVOR...Cabarrus. Popcorn Machines and Logoed Bottled Water are not allowed.

In the Arena & Event Center we have permanent concessions stands which can be made available for ticketed (box office) shows and expositions which are open to the public. The concession stand(s) will be open on show days during show hours and close one hour prior to the show end time. SAVOR...Cabarrus reserves the right to approve locations and hours of all cash sales operations in addition to the right to close or open additional concession locations as business conditions warrant. If the client requires additional outlets beyond what is considered necessary to adequately service a group, a guarantee of minimum sales will be required at the additional outlets.

Permanent and/or Portable concession stands can be made available for any show day at a setup fee of \$300.00 per day. This fee will be waived if sales meet or exceed \$1,000.00 during each day of operation. Each “day of operation” for permanent concession operations is defined as any period up to four consecutive hours that the location is open for business.

Accepted & Agreed, Client Signature

Barry Klapish, Director of Food & Beverage

Date

Date

Breakfast Buffets

All Breakfast Buffets include Orange Juice, Coffee, and Water

The Continental Breakfast

Assorted Muffins and Pastries
\$8 per guest

Cereal & Stuff

Assorted Individual Cereals with Milk
Nutri-Grain & Granola Bars
\$8 per guest

Southern Continental

Hot Buttermilk Biscuits, Sausage Patties
and Sausage Gravy
\$8 per guest

Bagel Shop

Assorted Bagels with Honey Butter
and Flavored Cream Cheese
Sliced Fresh Fruit
\$9.50 per guest

Breakfast Buffet

Includes Scrambled Eggs, Orange Juice, Coffee and Water
One Entrée and Two Accompaniments \$12 per guest
Two Entrées and Two Accompaniments \$13 per guest
Three Entrées and Two Accompaniments \$14 per guest

Entrée Choices

French Toast
Pancakes (Assorted)
Biscuits & Gravy
Breakfast Burritos
Belgian Waffles
Ham
Sausage Patties
Bacon
Eggs Benedict
Spinach Frittata

Accompaniments

English Muffins	Country Grits
Oatmeal	Assorted Yogurts
Hash Browns	Assorted Danishes
Fruit Salad	Assorted Donuts
Assorted Bagels	Assorted Muffins
Assorted Whole Fruit	Fresh Biscuits
Granola Bars	Individual Cereals

Add a Smoothie Station for \$3 more per guest

Minimum of 50 Guests, includes an attendant
Pineapple-Strawberry and Orange-Banana

Plated Breakfast/Breakfast Meeting

All Plated Breakfasts include Orange Juice, Coffee, and Water

The Traditional

Fluffy Scrambled Eggs with Cheddar Cheese
Bacon & Home Style Potatoes
Biscuits and Gravy with Fresh Fruit
\$10.50 per guest

The Southern Sunrise

Fluffy Scrambled Eggs
Country Fried Steak with Peppered Gravy
Hash Browns, Biscuits and Gravy
\$12 per guest

Stuffed French Toast

French Toast with Strawberries and Cream Cheese
Bacon or Sausage with Fresh Fruit
\$10.50 per guest

Eggs Benedict

Poached Eggs with Traditional Hollandaise on
an English Muffin with Canadian Bacon
Fresh Fruit and Home Fries
\$11 per guest

Breakfast Meeting Break #1

Smoothie Station (includes attendant)
Waffle & Omelet Station with Assorted Accompaniments
Hash Browns, Bacon, and Sausage
\$14 per guest (50 Person Minimum)

Breakfast Meeting Break #2

Smoothie Station (includes attendant)
Waffle & Omelet Station with Assorted Accompaniments
Hash Browns, Bacon, and Sausage
Assorted Fresh Fruit & Granola
Assorted Bagels with Cream Cheese
\$16.50 per guest (50 Person Minimum)



Boxed Lunches

Includes Cookie and Bottled Water or Soda

BBQ Pork Loin

Thin Sliced Pork Loin on Bakery Bread
Bag of Chips and Pickle
\$12 per guest

Prime Rib Sandwich

Thin Sliced Prime Rib on French Bread
Bag of Chips and Pickle
\$13 per guest

Deli Boxed Lunch

Choice of Ham, Turkey or Roast Beef
Lettuce, Tomato, and Red Onion
White or Wheat Bread
Bag of Chips
\$12 per guest

Chicken Salad Sandwich

Chef's Chicken Salad on a Croissant with Bag of Chips
\$12 per guest

"Wrap it Up!"

Choice of Chicken Salad, Tuna Salad, Chicken Caesar, or Vegetable
Wrapped in a Specialty Tortilla
Bag of Chips
\$12 per guest



Add-Ons for Boxed Lunches

Whole Fruit (Apples, Bananas, and Oranges) - 50 person minimum	\$1.25 per guest
Bags of Chips - 35 person minimum	\$1.50 per guest
Side Salad - 35 person minimum	\$2.00 per guest
Substitute the above as a Deli Buffet - 35 person minimum	\$2.50 per guest

Plated Lunch & Dinner

Includes Rolls and Butter
Tea, Coffee, and Water

Plated Lunch Prices offered only before 3:00pm

All Plated Lunch & Dinners come with Preset Salad & Preset Dessert

Chicken Picatta

Sautéed Chicken Breast with Capers, Lemon,
Garlic & White Wine
Linguini & Seasonal Vegetables
\$21/\$23 per guest

Grilled Asian Salmon

Grilled Salmon with Hoisin-Teriyaki Glaze
Fried Rice & Asian Vegetables
\$22/\$24 per guest

Chicken Marsala

Our Favorite! Baked Chicken with
Mushroom-Marsala
Garlic Mashed Potatoes and Roasted
Squash & Zucchini
\$21/\$23 per guest

Salad & Dessert Choices

Spring Mix Salad with House Dressing
Caesar Salad with Parmesan Croutons
Spinach Salad with Walnuts, Strawberries,
and Mandarin Oranges

Assorted Cheesecakes
Carrot or Red Velvet Cake
Apple, Key Lime, or Pecan Pie

Pan Seared Chicken

Pan Seared Chicken Breast with Cabernet Sauce
Sweet Potato Casserole & Seasonal Vegetable
\$21/\$23 per guest

Chicken Parmesan

Breaded Chicken Breast Fried till Golden Brown with
Marinara Sauce & Cheeses
Angel Hair Pasta & Seasonal Vegetables
\$21/\$23 per guest

Prime Rib

Chef's Seasoned Prime Rib Roasted with
Garlic and Herbs
Roasted Shallot Mashed Potatoes and Green Beans
\$26/\$28 per guest

BBQ Shrimp

Shrimp Roasted on the Skewer with Bacon &
Vegetables
Rice Pilaf and Seasonal Vegetables
Market Price

Bacon Wrapped Filet

Grilled Beef Tenderloin Filet
Roasted Garlic Mashed Potatoes & Grilled Asparagus
Market Price

Baked or Blackened Salmon

Baked or Blackened Salmon with Tomato-Creole Sauce
Wild Rice & Seasonal Vegetables
\$23/\$25 per guest

Vegetarian Lasagna

Fresh Vegetables in a Creamy Layered Alfredo Sauce
Garlic Bread
\$21/\$23 per guest



Buffet Lunch or Dinner

Includes Rolls and Butter
Tea, Lemonade or Fruit Punch, Coffee, and Water
Lunch Prices offered only before 3:00pm

Lunch 1 Entrée Option \$16 per guest
Lunch 2 Entrée Option \$17 per guest
Lunch 3 Entrée Option \$19 per guest

Dinner 1 Entrée Option \$17 per guest
Dinner 2 Entrée Option \$18 per guest
Dinner 3 Entrée Option \$20 per guest

Salad Choices (Choose 1)

Spring Mix Salad with Choice of Dressings (3)
Cucumber, Red Onion, and Tomato Salad
Caesar Salad with Parmesan Croutons
Spinach Salad with Mandarin Oranges, Strawberries, Toasted Walnuts, and Raspberry Vinaigrette

Dressing Choices (if applicable)

Ranch	French	Blue Cheese	Raspberry Vinaigrette
Italian	Thousand Island	Strawberry Dijon	Balsamic Vinaigrette

Vegetables and Starches (Choose 2)

Green Beans with Pearl Onions & Bacon	Steamed Broccoli with Garlic
Mashed Potatoes & Gravy	Roasted Baby Carrots
Three Cheese Scalloped Potatoes	Green Bean Casserole
Macaroni & Cheese	Cauliflower, Broccoli, and Carrot Medley
Wild Rice Pilaf	Roasted Red Skin Potatoes
Herbed-Butter Egg Noodles	Sweet Potato Casserole
Garlic-Cheese Grits	Collard Greens

Entrée Selections (Choose 2 or 3)

Meat or Vegetable Lasagna	Chicken Marsala
Baked Ziti with or without Meat Sauce	Homemade Pot Roast
Chicken Pot Pie	Chicken Picatta
Beef Stroganoff	Baked Salmon with Pineapple Chutney*
Roasted Herb Chicken Breast	Lemon Pepper Cod with Basil Crumb Topping
Grilled or Sliced Roasted Pork Loin	Beef Tips Portobello
Baked Honey Ham	Chicken Parmesan
Chicken Cordon Bleu	Southern Fried Chicken
Chicken Florentine	Pecan Crusted Chicken Breast
Grilled Chicken or Steak Kabobs	Grilled Chicken Breast with Tomatoes & Leeks
Low Country Shrimp & Grits*	Chicken Portobello
Sliced Roast Top Round	Stuffed Flounder with Red Pepper Cream Sauce*

*Add \$2 per guest

Dessert (Choose 1)

Peach, Apple, or Mixed Berry Cobbler	Assorted Cheesecakes	Apple, Key Lime, or Pecan Pie
Carrot or Red Velvet Cake	Strawberry Shortcake	Vanilla Bean Ice Cream

Hot & Cold Hor D'Oeuvres & A la Carte

Below Priced at 100 Pieces

Petite Quiche	Lorraine, Cajun Shrimp, Herb Cheese, Spinach	\$185
Smoked Chicken Quesadillas	Miniature Quesadillas Wrapped with Vegetables & Chicken	\$215
Swedish Meatballs	In Sour Cream Sauce	\$165
Sweet & Sour or BBQ Meatballs	In our Homemade Sauces	\$165
Buffalo Chicken Skewers	Brushed with Hot Sauce and Served with Cucumber Dip	\$150
Fried Mozzarella Sticks	With Fired Roasted Marinara	\$200
Chicken Tenders	Served with Ranch, Honey Mustard, and BBQ Sauces	\$150
Crab Stuffed Mushrooms	Mushroom Caps Stuffed with Blend of Crab Meat & Spices	\$225
Scallops Wrapped in Bacon	Tender Scallops Wrapped in Bacon	\$350
Beef or Chicken Sate	Glazed with a Light Teriyaki Sauce on Skewers	\$225
Shrimp Cocktail	Poached Shrimp with Cocktail Sauce	\$275
Coconut Shrimp	Breaded Shrimp with Piña Colada Sauce	\$280
Crab Wontons	Stuffed Wontons Fried with Crab	\$225
Deviled Eggs	Classic Egg Yolk Cream	\$150

Below Serves 100 Guests

Vegetable Crudités	Seasonal Vegetables with Ranch Sauce	\$200
Fresh Fruit Display	Assorted Fresh Seasonal Fruit	\$225
Cheese Board	Cheddar, Pepper Jack, and Swiss with Water Crackers	\$200
Imported Cheese Board	Cheese Board with the addition of Gouda, Brie, and Boursin	\$250
Tomato Bruschetta	French Bread with Tomatoes, Basil, Herbs, and Olive Oil	\$200

If you do not see an Hor D'Oeuvre above that you want, please ask your Director of Food & Beverage

A La Carte Items

Assorted Mints	Our Assortment of Deluxe Mints	\$5 per pound
Assorted Mixed Nuts	Almonds, Cashews, Peanuts, and Pecans	\$8 per pound
Fresh Baked Cookies	White Chocolate, Oatmeal Raisin, Peanut Butter, and Chocolate Chip	\$22 per dozen
Warm Baked Brownies	With White Chocolate Drizzle	\$22 per dozen
Mashed Potato Martini Bar	Sour Cream, Butter, Mushrooms, Bacon, Broccoli, Chives, and Cheese	\$6 per guest



Beverages & Liquors

	<u>Cash</u>	<u>Hosted</u>
Cordials & Liqueurs Mixed Drinks	\$6 per glass	\$5 per glass
House Pour (Merlot, Chardonnay, Pinot Grigio, and White Zinfandel)	\$5 per glass	\$4 per glass
Bottled Beer	\$4 per bottle	\$3 per bottle

Kegs (Domestic)	\$275 each
Kegs (Import)	\$300 each

Limited Hosted Bar

Domestic Bottle Beer, House Wine,
and Assorted Soft Drinks

\$11 per guest (Three Consecutive Hours)
\$2 per guest - Each Additional Hour

Hosted Bar

House Liquor, Domestic Bottled Beer, House Wine,
and Assorted Soft Drinks

\$13 per guest (Three Consecutive Hours)
\$3 per guest - Each Additional Hour

Sauza Blanco Tequila, Seagram's Extra Dry Gin, Smirnoff Vodka, Bacardi Light Rum, Jim Beam Bourbon, Cutty Sark Scotch,
Canadian Club Whiskey, E&J Brandy, Captain Morgan's, and Seagram's 7

Premium Hosted Bar

Premium Liquors, Domestic Bottled Beer, House Wine,
and Assorted Soft Drinks

\$15 per guest (Three Consecutive Hours)
\$5 per guest - Each Additional Hour

Jose Cuervo Tequila, Tanqueray Gin, Absolute Vodka, Bacardi 151 Rum, Jack Daniel's Bourbon, Dewar's White Label Scotch,
Crown Royal Whiskey, E&J Brandy, Captain Morgan's, and Seagram's 7

Hot Beverages

Fresh Brewed Coffee (Decaffeinated/Regular)	\$30 per gallon
Hot Tea & Cocoa Assortment	\$25 per gallon

Cold Beverages

Iced Tea - Includes Sweetener & Lemon	\$25 per gallon
Sparkling Punch	\$25 per gallon
Lemonade or Fruit Punch	\$20 per gallon

Individual Servings

Milk (Whole/Non Fat/Low Fat/Chocolate/Soy)	\$3 each
Assorted Soft Drinks, Bottled Water or Fruit Juices	\$3 each
Pepsi, Diet Pepsi, Sierra Mist, Mt. Dew, Aquafina Water	
Water Service for Meetings	Please Call for Pricing

Bar Service & Bartenders

There is a minimum of \$100 for all bars for the bartender fee. There is a \$1 per guest charge after 100 guests.



Wines by the Bottle

Tier I

Woodbridge by Robert Mondavi	White Zinfandel	\$15
Woodbridge by Robert Mondavi	Chardonnay	\$15
Woodbridge by Robert Mondavi	Pinot Grigio	\$15
Woodbridge by Robert Mondavi	Merlot	\$15
Woodbridge by Robert Mondavi	Cabernet	\$15
Woodbridge by Robert Mondavi	Pinot Noir	\$15
Champagne, Cooks	Extra Dry	\$15

Tier II

Robert Mondavi Private Selection	Chardonnay	\$22
Robert Mondavi Private Selection	Merlot	\$22
Robert Mondavi Private Selection	Pinot Grigio	\$22
Robert Mondavi Private Selection	Cabernet	\$22
Robert Mondavi Private Selection	Sauvignon Blanc	\$22

Tier III

Toasted Head	Chardonnay	\$27
Nobilo	Sauvignon Blanc	\$18
Blackstone	Merlot	\$22
Ravenswood	Cabernet	\$22

Tier IV

Clos du Bois	Chardonnay	\$25
Estancia	Pinot Grigio	\$25
Clos du Bois	Sauvignon Blanc	\$25
Clos do Bois	Merlot	\$32
Estancia	Cabernet	\$32

Reserved

Robert Mondavi "Carneros"	Pinot Noir	\$47
Estancia Meritage	Blend	\$57
Inniskillin "Pearl" Vidal	Ice Wine	\$141
Ravenswood Teldeschi	Zinfandel	\$86
Blackstone "Sonoma Reserve"	Merlot	\$43
Barossa Valley Estate E&E "Black Pepper"	Shiraz/Sarah	\$204
Robert Mondavi "Reserve"	Cabernet	\$282

Please note that the above wines are our recommendations. We are more than happy to assist you in getting your own special wine for your event.

Breakfast Stations**Omelet Station**

Eggs with Choice of Tomatoes, Bacon, Ham, Spinach,
Diced Red Onion, Sliced Mushrooms, Shredded Cheese, and Green Pepper
\$7 per guest

Pancake Station

Our Pancake Mix with Choice of Fresh Seasonal Fruit,
Chocolate Chips and Walnuts
\$8 per guest

Carving Stations**Oven Roasted Pork Loin**

Gourmet Mustards, Dips, and Rolls
\$5 per guest

Steamship Roast Beef

Horseradish Dip and Au Jus
\$6 per guest

Smoked Ham

Assorted Cheeses and Rolls
\$5 per guest

Slow Roasted New York Strip Steak

Creamy Horseradish Sauce
\$8 per guest

Any Station will incur a \$100 Chef Attendant Fee
Stations are based on a minimum of 50 guests

Extras

Tablecloths	\$5 each
Colored Napkins	\$.20 each
- Ivory, Red, Navy, Black, Blue, Green, Burgundy	
Chair Covers	Please call for Pricing
Cotton Sash	Please call for Pricing
Floor Length Tablecloth (White)	Please call for Pricing
Chavari Chairs	Please call for Pricing
Cake Cutting	\$50
Centerpieces	Please call for Pricing
Specialty Service Staff	\$17.50/hour - 4 Hour Minimum



Barbeque Pit Crew

BBQ Menu

Includes Rolls, Butter, and Buns
Plastic Silverware & Plates
Paper Napkins

Tier 1

BBQ Pork
Hot Sauce & BBQ Sauce
Coleslaw, Potato Salad, and Baked Beans
Banana Pudding
Canned Soda & Bottled Water
\$14 per guest

Tier 2

Hamburgers & Hot Dogs
Lettuce, Tomato, Chopped & Sliced Onion, American Cheese
Mustard, Mayonnaise, and Ketchup
Coleslaw, Potato Salad, and Baked Beans
Banana Pudding
Canned Soda & Bottled Water
\$15 per guest

Tier 3

BBQ Pork, Hamburgers, and Hot Dogs
Hot Sauce & BBQ Sauce
Coleslaw, Potato Salad, and Baked Beans
Banana Pudding
Canned Soda & Bottled Water
\$16 per guest

Add Ribs for \$5 per guest- Ribs are based on 1/3 rack per guest