### Continental Buffet

- Seasonal Sliced Fruit
- Fruit and Greek Yogurt Parfaits
- Kashi Cereal with Assorted Milks**
- Assorted Bagels with Cream Cheese
- Freshly Baked Croissants, Breakfast Breads and Muffins*
- Fruit Preserves and Whipped Butter

$30 per guest

### Preston Buffet

- Seasonal Sliced Fruit and Berries
- Freshly Baked Croissants, Muffins and Breakfast Breads*
- Homestyle Breakfast Potatoes, Scrambled Eggs, Applewood Smoked Bacon
- Sliced Wheat, Sourdough and Marble Rye*
- Fruit Preserves and Whipped Butter

$41 per guest

### Hillcrest Buffet

- Seasonal Sliced Fruit
- Kashi Cereal with Assorted Milks**
- Steel Cut Oats with Dried Fruits and Nuts
- Berry and Yogurt Parfaits with House Granola
- Assorted Bagels with Cream Cheese
- Freshly Baked Croissants, Muffins and Breakfast Breads*
- Fruit Preserves and Whipped Butter

$33 per guest

### Luther Lane Buffet

- Seasonal Sliced Fruit and Berries
- Greek and Fruit Yoghurts
- Freshly Baked Cinnamon Rolls with Cream Cheese Icing
- Steel Cut Oats with Dried Fruits and Nuts
- Scrambled Eggs, Chives, Tomatoes, Queso Fresco
- Pork Sausage Links, Applewood Smoked Bacon
- Homestyle Breakfast Potatoes
- Sliced Wheat, Sourdough and Marble Rye*
- Fruit Preserves and Whipped Butter

$45 per guest

* Gluten-Free Available on Request  
** Soy, Almond or Coconut Milk Available on Request

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### Southwestern

- Sliced Tropical Fruit and Mexican Papaya Smoothies
- Scrambled Eggs with Turkey Sausage and Seasoned Potatoes
- Scrambled Eggs with Crumbled Applewood Smoked Bacon, Tomatoes, Scallions
- Scrambled Egg Whites with Spinach and Roasted Mushrooms
- Vegetarian Refried Beans
- White Corn and Flour Tortillas
- Shredded Cheddar, Cotija, Pico de Gallo, Fresh Salsa

$41 per guest

### Beverages on Consumption

- **Starbucks® Coffee**  
  Regular or Decaffeinated  
  $70 per gallon

- **Assorted Tazo® Teas**  
  With Lemon and Honey  
  $70 per gallon

- **Individual Juices**  
  Simply® Orange or Grapefruit  
  $6 each

- **Bottled Water Still or Sparkling**  
  $5 each

- **Powerade/Energy Drinks**  
  $6 each

- **Assorted Soft Drinks**  
  $5 each
BREKFAST Enhancements

All items must be ordered in specific quantities

SOFT BREAKFAST TACOS
Scrambled Egg, Bacon or Turkey Sausage, Cheddar
Scrambled Egg, Roasted Potato, Cheddar
Scrambled Egg Whites, Spinach, Mushroom
Assorted Salsas
$8 each

YOGURT PARFAIT BAR
Assorted Greek and Fruit Yogurts
Seasonal Berries and Fruit Compote
Housemade Granola
Local Honey
$8 each

BREAKFAST SANDWICH
Shaved Honey Ham, Scrambled Eggs, Cheddar Cheese
Choice of Croissant or English Muffin
$8 each

BLENDLED FRUIT SMOOTHIES
(Select One)
Mango Blueberry Smoothie with Bananas and Almond Milk
Strawberry Pineapple with Bananas and Orange Juice
Raspberry Avocado with Orange Juice
$9 each

Freshly Baked Pastries
$26 per dozen

Assorted Bagels
Whipped Cream Cheese and Fruit Preserves
$28 per dozen
Add Salmon – $9 per guest

Hardboiled Cage Free Eggs
$16 per dozen

Seasonal Fruit Platter
Small (Serves 8-10) $34
Large (Serves 16-20) $64

Omelets Made-To-Order
Cage-Free Eggs and Egg Whites
Diced Ham, Chopped Bacon, Cotija, Feta and Cheddar Cheeses
Roma Tomatoes, Mushrooms, Onions, Bell Peppers, Baby Spinach
$15 per guest, $100 attendent fee

Herbed Cheddar Biscuits
Sausage Gravy
$6 per guest

Buttermilk Pancakes or French Toast
Whipped Butter, Maple Syrup
$9 per guest

Freshly Baked Cinnamon Rolls
Cream Cheese Icing
$6 per guest
### Snacks & Breaks

**HEALTH AND WELLNESS**
Seasonal Whole Fruit and Fresh Mixed Berries, Individual Plain and Flavored Yogurts, Assorted Granola Bars  
$20 per guest

**THE BOX OFFICE**
Freshly Buttered Movie Theater Style Popcorn, Assorted Flavored Salts, M&Ms, Snickers and Reese’s Peanut Butter Cups  
$22 per guest

**PROTEIN PICK-ME-UP**
Texas Trail Mix, Beef Jerky, Assorted Power and Protein Bars and Mixed Nuts  
$22 per guest

**BAKESHOP**
Freshly Baked Chocolate Chip, Oatmeal Raisin, Peanut Butter and White Chocolate Macadamia Nut Cookies, Double Fudge Brownies and Assorted Dessert Bars  
$24 per guest

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### Market Basket
Imported and Domestic Cheese Board, Red Grapes, Assorted Crackers, Sliced Melons with Berries, Garden Fresh Vegetable Crudité with Hatch Ranch Dip  
$25 per guest

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### A La Carte Snacks

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Freshly Baked Danish Pastries</td>
<td>$45 per dozen</td>
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<tr>
<td>Assorted Muffins or Scones</td>
<td>$45 per dozen</td>
</tr>
<tr>
<td>Freshly Baked Cookies and Brownies</td>
<td>$45 per dozen</td>
</tr>
<tr>
<td>Whole Fruit</td>
<td>$36 per dozen</td>
</tr>
<tr>
<td>Tortilla Chips with Fresh Pico de Gallo</td>
<td>$6 per person</td>
</tr>
<tr>
<td>Potato Chips, Trio of House Made Dips</td>
<td>$11 per person</td>
</tr>
<tr>
<td>Cajun Bar Mix</td>
<td>$12 per pound</td>
</tr>
<tr>
<td>Pretzels</td>
<td>$11 per pound</td>
</tr>
<tr>
<td>Gourmet Mixed Nuts</td>
<td>$22 per pound</td>
</tr>
<tr>
<td>Candy Bars</td>
<td>$5 each</td>
</tr>
<tr>
<td>Protein Bars</td>
<td>$5 each</td>
</tr>
<tr>
<td>Granola Bars</td>
<td>$4 each</td>
</tr>
<tr>
<td>Individual Potato Chips</td>
<td>$5 each</td>
</tr>
<tr>
<td>Individual Assorted Yogurt Flavors</td>
<td>$4 each</td>
</tr>
</tbody>
</table>
Tableside Service of Freshly Brewed Tazo® Iced Tea. Includes One Hour Continuous Service.

**PARK CITIES PICNIC**
- Mixed Green Salad with Tomatoes, Cucumbers and Buttermilk Ranch
- Chilled Pasta with Bell Peppers, Black Olives, Tomatoes and Scallions
- Turkey Avocado Club Wraps
- Grilled Vegetable and Rosemary Montasio Paninis
- Roast Beef and Swiss on Pretzel Buns with Leaf Lettuce, Tomatoes and Horseradish Aioli
- House Made Potato Chips
- Sliced Seasonal Fruit and Freshly Baked Cookies
- $48 per guest

**HILLTOP TAILGATE**
- Mixed Greens with Tomatoes, Cucumbers and Warm Bacon Vinaigrette
- Summer Tomato and Roasted Corn Salad
- Half Pound Texas Beef Grilled Hamburgers, Portobello Burgers, Herbed Chicken Breasts with Brioche Buns
- Caramelized Onions, Sautéed Crimini and Smoked Bacon
- Assorted Sliced Cheeses and Condiments
- House Made Potato Chips
- Assorted Dessert Bars and Fresh Watermelon
- $48 per guest

**TUSCANY IN TEXAS**
- Classic Caesar Salad with Garlic Croutons, Shaved Parmesan and Caesar Dressing
- Individual Heirloom Tomato and Mozzarella Salads
- Balsamic Marinated Sliced Grilled Chicken
- Grilled Shrimp with Tomato Pesto
- Cavatappi in Roasted Red Pepper Sauce with Fresh Basil
- Grilled Asparagus and Crimini with Balsamic Reduction
- Whole Grain Garlic Knots
- Individual Cappuccino Tiramisu and Chocolate Drizzle
- Mini Cannoli
- $50 per guest

**WOODBINE CANTINA**
- Southwestern Chop Salad with Cotija, Tomatoes, Roasted Pepitas, Red Kidney Beans and Chipotle Ranch
- Black Bean Salad with Jalapeno Lime Vinaigrette
- Citrus Chicken and Michoacan Rub Steak Fajitas
- Portobello and Garbanzo Fajitas
- Grilled Peppers and Onions
- Warm Flour and Corn Tortillas
- Cilantro-Lime Crema, Cotija and Pico De Gallo
- Mexican Rice and Vegetarian Charro Beans
- Corn Tortilla Chips and Housemade Salsas
- Coconut Tres Leches and Cake Cinnamon Rolled Churros
- $54 per guest

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**Urban Texas**
- Petite Greens and Arugula with Cherry Tomatoes, Fire Roasted Corn, Local Goat Cheese, Crisp Bacon and Herbed Red Wine Vinaigrette
- Chipotle Sweet Potato Salad with Shaved Scallions
- Grilled Sliced Bistro Steak with Ancho Barbecue Sauce
- Pecan Crusted Red Fish with Apricot Glaze
- Garlic and Herb Mashed Potatoes and Oven Roasted Root Vegetables
- Assorted Rolls and Whipped Butter
- Strawberry Shortcake and Rustic Pecan Pie Jars
- $58 per guest

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**BUFFET ENHANCEMENTS**

CREATE YOUR OWN SALAD BAR
- Chopped Romaine, Mixed Greens, Diced Vine Ripened Tomatoes, Sliced Cucumbers, Red Onions, Carrots, Artichoke Hearts, Chopped Eggs, Garbanzo Beans, Grilled Chicken, Applewood Smoked Bacon
- Spiced Pecans, Dried Cranberries, Cotija, and Cheddar Cheeses
- Buttermilk Ranch and Balsamic Vinaigrette
- $18 per guest
Plated Luncheons include your Choice of Starter, Entrée and Dessert. Served with Assorted Rolls and Whipped Butter, tableside service of Freshly Brewed Tazo® Iced Tea and Starbucks® Regular and Decaffeinated Coffee.

**Entrées**

**Oven-Roasted Airline Chicken Breast**  
Herb Couscous, Wilted Spinach, Roasted Carrots  
$45 per guest

**Ancho Rubbed Salmon**  
Roasted Sweet Potatoes, Grilled Asparagus  
$46 per guest

**Rosemary Grilled Chicken Breast**  
Garlic Mashed Potatoes, Haricot Vert  
$44 per guest

**Grilled 8 oz. Sirloin Steak**  
Chimichurri, Roasted Potato Medley, Root Vegetables  
$54 per guest

**Pecan Crusted Redfish**  
White Cheddar Grits, Southern Vegetable Ratatouille  
$52 per guest

**Starters**

**Roasted Chicken, Spinach and Fennel Salad**  
Baby Spinach, Shaved Fennel, Green Apples, Walnuts, Citrus White Wine Vinaigrette  
$37 per guest

**Grilled Bistro Steak Salad**  
Iceberg Wedge, Blue Cheese, Roasted Tomatoes, Red Radishes, Green Goddess Dressing  
$42 per guest

**Desserts**

**Carrot Cake**  
Cream Cheese Icing, Crushed Walnuts

**Flourless Chocolate Cake**  
Toffee Caramel Sauce

**Dark Chocolate Pots de Crème**  
Sea Salt, Vanilla Cream

**Chocolate Bomb**  
Brandied Cherries, Roasted Walnuts, Chocolate Sauce

**New York Cheesecake**  
Berry Coulis and Fresh Berries
# BUTLER-PASSED

## HORS D’OEUVRES

All Selections can be Served as Stationed Hors D’oeuvres. All Prices are Per Piece.

### COLD HORS D’OEUVRES

- Smoked Salmon, Crème Fraiche, Fresh Dill, Blini  
  $8 per piece
- Garlic Rubbed Beef, Dijon Aioli, Crostini  
  $6 per piece
- Tuna Tartar, Wasabi Crème, Wonton Shell  
  $7 per piece
- Creole Crab Deviled Eggs  
  $5 per piece
- B.L.T. Short Cakes  
  $6 per piece
- Mini Maine Lobster Roll  
  $9 per piece
- Heirloom Caprese Skewer with Basil Pesto  
  $6 per piece
- Pork Belly, Apple Cider Slaw on Asian Spoon  
  $6 per piece

### HOT HORS D’OEUVRES

- Beef Satay  
  $5 per piece
- Chicken Satay  
  $5 per piece
- Pulled Pork Slider, Caramelized Onion, Sriracha Aioli  
  $7 per piece
- Wagyu Beef Slider, Caramelized Onion, Sriracha Aioli  
  $7 per piece
- Chicken Samosas, Curry Dipping Sauce  
  $5 per piece
- Italian Sausage Stuffed Mushrooms  
  $7 per piece
- Mini Crab Cakes, Chipotle Aioli  
  $9 per piece
- Chicken and Waffle Skewer, Jalapeno Dijon Glaze  
  $8 per piece
- Buttermilk Fried Lobster Bites, Chipotle Aioli  
  $9 per piece
- Coconut Shrimp, Sweet Thai Chili Sauce  
  $8 per piece
- Portobello Mushroom, Goat Cheese, Red Onion Marmalade Quesadilla  
  $7 per piece
Tableside service of Freshly Brewed Tazo® Iced Tea. Includes 90 minutes Continuous Service.

**TEXAS HOSPITALITY**
- Artisan Mixed Greens, Tomatoes, Cucumbers, Garlic Croutons, Buttermilk Ranch Dressing
- Chicken Fried Chicken with Black Pepper Gravy
- Pot Roast with Caramelized Onions and Mushrooms
- Pecan Crusted Redfish with Meuniere Sauce
- Garlic Mashed Potatoes
- Sautéed Market Vegetables
- Jalapeño Cornbread with Whipped Butter
- Rustic Pecan Pie Jars and Lemon Tarts

$65 per guest

**LAKESIDE DRIVE**
- Baby Spinach with Dried Cranberries, Marcona Almonds, Green Apples, Blue Cheese and Raspberry Vinaigrette
- Grilled Chicken, Balsamic Mustard Glaze
- Pan Seared Atlantic Salmon, Spinach and Mushroom Crème
- Sliced Bistro Steak with Chimichurri
- Rosemary Grilled Market Vegetables
- Roasted Garlic and Herb Rice Pilaf
- Freshly Baked Rolls and Whipped Butter
- Dark Chocolate Pots de Crème and New York Cheesecake

$68 per guest

**HILLSIDE**
- Mixed Greens, Cherry Tomatoes, Spiced Pecans, Feta, Raspberry Vinaigrette
- Pork Tenderloin with Pineapple Mint Relish
- Sliced Bistro Steak with Herb Garlic Demi
- Garlic Lime Grilled Shrimp
- Sweet Potato and Roasted Red Pepper Hash
- Grilled Asparagus
- Freshly Baked Dinner Rolls and Whipped Butter
- Chocolate Bomb and Chocolate Mousse Tarts

$72 per guest

**ITALIAN INSPIRATION**
- Mixed Greens and Arugula, Cherry Tomatoes, Pine Nuts, Shaved Parmesan, Lemon Vinaigrette
- Herb Roasted Chicken with Pan Sauce
- Beef Short Ribs with Red Wine and Mushroom Glaze
- Porcini Ravioli with Sautéed Greens and Browned Butter
- Parmesan Roasted Fingerling Potatoes
- Roasted Haricot Verts and Rainbow Carrots
- Freshly Baked Dinner Rolls and Whipped Butter
- Smoked Chocolate Pistachio Panna Cotta and Caramel Cheesecake

$75 per guest

**Farm to Table**
- Freshly Baked Dinner Rolls and Whipped Butter
- Local Greens, Carrot Curls, English Cucumber, Heirloom Tomato, House Vinaigrette
- Garlic and Herb Beef Tenderloin Horseradish Cream, Cabernet Demi
- Charbroiled Gulf Snapper, Citrus Gremolata
- Herb Roasted Free Range Chicken, Rosemary Jus
- Grilled Gulf Shrimp, Sweet Chipotle Glaze
- Charred Okra with Lemon Zest
- Oven Roasted Baby Red Potatoes
- Chili-Lime Broccolini
- Chocolate Pecan Pie and Mixed Berry Crumble with Fresh Whipped Cream

$95 per guest

**ENHANCEMENTS**

**Chicken Tortilla Soup**
- $8 per guest

**Roasted Tomato Basil Soup**
- $6 per guest
DINNER

Stations

Attendant Fee of $50 Per Action Station All Prices are Per Person and Include Setup Fees.

ITALIAN ESCAPADE ACTION STATION
Choice of: Linguine, Penne, Farfalle Pastas
Choice of Two House Made Sauces:
Basil Pesto, Marinara, Alfredo, Garlic Oil, Bolognese
$18 per guest
Add Chicken - $8 Shrimp - $11 Steak - $13

ASIAN STIR FRY ACTION STATION
Choice of: Egg Noodle, Rice Noodle, White Rice, Brown Rice
Choice of: Shrimp, Ginger Chicken, Spicy Beef
Mix-Ins include: Scallions, Shredded Carrots, Sliced Mushrooms, Snow Peas, Crushed Peanuts, Fresh Ginger, Soy Sauce, Thai Peanut Sauce, Sesame Oil
$34 per guest

SLIDER DISPLAY STATION
Kobe Beef Slider with Sliced Cheddar and Caramelized Onion
Pulled Pork with Mango BBQ Sauce
Crispy Chicken with Maple Jalapeno Sauce
$24 per guest

FARM FRESH DISPLAY STATION
Choice of: Mixed Greens, Romaine, Spinach, Arugula
Toppings include: Red Onion, Shredded Carrots, Avocado, Cucumbers, Artichoke Hearts, Cherry Tomatoes, Bacon Bits, House Made Croutons, Walnuts, Pecans, Dried Cranberries, Raisins, Crumbled Feta, Shaved Parmesan, Bleu Cheese
Choice of: Ranch, Bleu Cheese, Balsamic Vinaigrette, Avocado Ranch, Olive Oil, Honey Mustard
$19 per guest
Add Chicken - $8 Shrimp - $11 Steak - $13

TACO ACTION STATION
Choose Two: Dr. Pepper Pulled Pork, Sliced Brisket, Lime Cilantro Shrimp
Warm Flour and White Corn Tortillas
Toppings Include: Chopped Cilantro and Onions, Pico de Gallo, Crumbled Queso Fresco, Crema, Chipotle Cabbage Slaw, Shredded Lettuce, Fresh Lime, Chipotle Aioli
Tortilla Chips with Fresh Guacamole, Warm Queso and Fresh Salsa
$25 per guest

MAC N’ CHEESE DISPLAY STATION
Choice of: Classic Texas Sharp Cheddar Mac n’ Cheese, White Cheddar Truffle Mac n’ Cheese
Toppings Include: Applewood Smoked Bacon, Diced Ham, Herbed Bread Crumbs, Green Chilies, Chopped Broccoli
$22 per guest

Grilled Cheese and Soup Station
Choose Three: Classic Cheddar Cheese, Cheddar and Ham, Brie Bacon and Apple, Fresh Mozzarella Pesto and Tomato
Choose One: Potato Cream, Tomato Basil with Goat Cheese Basil Crostini, Butternut Squash with Pepitas, Chicken Tortilla with Crispy Tortilla Strips and Fresh Cilantro, Broccoli and Cheddar Cheese, Lobster Bisque
Choose One: Classic Caesar Salad or Mixed Green Salad
$38 per guest
DINNER
Display and Carving Stations

**DISPLAYS**

**Vegetable Crudité**
Farm Fresh Vegetables with Hatch Green Chili Ranch
$9 per guest

**Antipasto Display**
Assorted Italian Cured Meats, Marinated Olives, Artichoke Hearts, Roasted Tomatoes, House Pickled Vegetables
$19 per guest

**Hummus Duo**
Crispy Pita Chips and Crudité, Roasted Garlic Hummus, Roasted Red Pepper Hummus
$14 per guest

**Duo of Dips**
Warm Cajun Crab Dip, Spinach Artichoke Dip, Wonton and Pita Chips
$11 per guest

**Artisan Cheese and Fruit**
Imported and Domestic Cheese, Crackers, Crostini, Grissini, Fresh Grapes and Nuts
$16 per guest

**Sliced Seasonal Fruit and Berries**
Lemon Honey and Yogurt Dipping Sauce
$10 per guest

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**Carving Stations**

The following stations are also available as a buffet/dinner option (price may vary). Minimum of 25 guests for Carving Station; Chef Attendant Fee of $100 Per Hour Applies. All Prices are Per Person and Include Setup Fees.

- Herbed and Garlic Crusted Beef Tenderloin with Roasted Garlic Demi
  $31 per guest
- Hickory Smoked Ham with Brown Sugar Kentucky Whiskey
  $27 per guest
- Salmon Wellington with Dijon Crème Sauce
  $26 per guest
- Smoked Prime Rib of Beef with Smokey Jus, Creole Mustard
  $33 per guest

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**ADDITIONAL STARCH AND VEGETABLES**

Roasted Root Vegetables
Whipped Potatoes
Roasted Baby Red Potatoes
Potatoes Au Gratin

Haricot Verts
Broccolini
Brussel Sprout Hash
Grilled Asparagus

$9 per selection per guest
Plated Dinners include your choice of starter, entrée and dessert, served with freshly baked rolls and whipped butter. Tableside service of freshly brewed Tazo® Iced Tea and Starbucks® regular and decaffeinated coffee.

**ENTRÉES**

**Sweet Tea Brined Chicken**  
Black Eyed Pea and Kale Ragout, Candied Carrots  
$52 per guest

**Herb Roasted Airline Chicken Breast**  
Gremolata, Ancient Grain Pilaf, Lemon Scented Broccoli  
$56 per guest

**Smoked Pork Tenderloin**  
Crisp Pancetta, Apple Buttered Demi, Roasted Fingerling Potatoes, Crispy Brussels Sprouts  
$59 per guest

**Grilled Salmon with Lemon Beurre Blanc**  
Herbed Wild Rice Pilaf, Haricots Verts  
$60 per guest

**Grilled Bone-In Ribeye**  
Ancho-Chile Butter, Roasted Potato Medley, Grilled Asparagus  
$70 per guest

**Dijon Crusted Tenderloin**  
Rosemary Demi, Garlic Mashed Potatoes, Haricots Verts with Caramelized Shallots  
$70 per guest

**ENTRÉE DUOS**

**Duo of Grilled Sirloin and Balsamic Roasted Chicken**  
Mushroom Demi, Roasted Root Vegetables, Garlic Mashed Potatoes  
$75 per guest

**Duo of Bistro Steak and Atlantic Salmon**  
Parsley Caper Compound Butter, Salt-Roasted Fingerling Potatoes, Sautéed Haricots Verts  
$75 per guest

**Petite Filet and Lemon-Herb Gulf Shrimp**  
Parsley Caper Compound Butter, Roasted Fingerling Potatoes, Garlic Broccolini  
$75 per guest

**VEGETARIAN ENTÉES**

**Porcini Ravioli**  
Sage Brown Butter, Crispy Sweet Potato Hash  
$46 per guest

**Sundried Tomato Risotto**  
Portobello Steak, Parmesan Crisp, White Truffle Oil  
$48 per guest

**STARTERS**

**Tomato Carpaccio**  
Baby Arugula and Mixed Greens, Shaved Manchego, Citrus Vinaigrette

**Strawberry Bibb Salad**  
Texas Bibb Lettuce, Strawberries, Roasted Walnuts, Local Goat Cheese, Strawberry White Wine Vinaigrette

**Roasted Tomato Soup**  
Parsley Pesto

**Dallas Chopped Salad**  
Baby Romaine, Blue Cheese, Jicama, Smoked Bacon, Fire Roasted Corn, Poblano Ranch

**Apple Kale Salad**  
Shredded Kale, Candied Pecans, Gala Apples, Apple Basil Vinaigrette, Gorgonzola

**Creamy Corn Chowder**  
Cilantro Oil

**DESSERTS**

**Chocolate Bomb**  
Brandy Cherries, Roasted Walnuts, Chocolate Sauce

**Bread Pudding**  
Bourbon Maple Glaze, Salted Carmel Sauce

**Flourless Chocolate Cake**  
Toffee Caramel Sauce

**New York Cheesecake**  
Berry Coulis and Fresh Berries
# BAR PACKAGES

$150 Bartender Fee Per Bar. Additional Cost for Tableside Wine Service.

## BLUE

- Smirnoff Vodka
- New Amsterdam Gin
- Myer’s Platinum Rum
- Sauza 100% Blue Agave Silver Tequila
- Jim Beam Bourbon
- Canadian Club Whiskey
- J&B Scotch
- Budweiser
- Bud Light
- Miller Lite
- Corona Extra
- Heineken
- Proverb Chardonnay
- Proverb Cabernet Sauvignon
- Wycliff Brut Sparkling

$35 per person (2 Hours)

$8 per person per additional hour

## GOLD

- Absolut Vodka
- Tanqueray Gin
- Bacardi Superior Rum
- 1800 Silver Tequila
- Jack Daniel’s Tennessee Whiskey
- Bulleit Rye Whiskey
- Dewar’s 12 Yr Scotch
- Blue Moon Belgian White
- Bud Light
- Miller Lite
- Corona Extra
- Samuel Adams Boston Lager
- Stella Artois
- Greystone Chardonnay
- Greystone Cabernet Sauvignon
- Riondo Prosecco

$37 per guest (2 Hours)

$9 per person per additional hour

## DIAMOND

- Tito’s Vodka
- Hendricks’s Gin
- Atlantico Platino Rum
- Casamigos Blanco Tequila
- Knob Creek Bourbon
- Jameson Whiskey
- Glenmorangie Original 10 Yr Scotch
- Blue Moon Belgian White
- Bud Light
- Miller Lite
- Corona Extra
- Mosaic IPA
- Dallas Blonde
- Wente Chardonnay
- Wente Cabernet Sauvignon
- St Domaine Brut Sparkling

$39 per guest (2 Hours)

$10 per person per additional hour
$150 Bartender Fee Per Bar. Additional Cost for Tableside Wine Service

**BLUE**
- Smirnoff Vodka
- New Amsterdam Gin
- Myer’s Platinum Rum
- Sauza 100% Blue Agave Silver Tequila
- Jim Beam Bourbon
- Canadian Club Whiskey
- J&B Scotch
  - $9 each
- Budweiser
- Bud Light
- Miller Lite
- Corona Extra
- Heineken
  - $7 each
- Proverb Chardonnay
- Proverb Cabernet Sauvignon
- Wycliff Brut Sparkling
  - $8 each

**GOLD**
- Absolut Vodka
- Tanqueray Gin
- Bacardi Superior Rum
- 1800 Silver Tequila
- Jack Daniel’s Tennessee Whiskey
- Bullet Rye Whiskey
- Dewar’s 12 Yr Scotch
  - $11 each
- Blue Moon Belgian White
- Bud Light
- Miller Lite
- Corona Extra
- Samuel Adams Boston Lager
- Stella Artois
  - $7 each
- Greystone Chardonnay
- Greystone Cabernet Sauvignon
- Riondo Prosecco
  - $10 each

**DIAMOND**
- Tito’s Vodka
- Hendrick's Gin
- Atlantico Platino Rum
- Casamigos Blanco Tequila
- Knob Creek Bourbon
- Jameson Whiskey
- Glenmorangie Original 10 Yr Scotch
  - $13 each
- Blue Moon Belgian White
- Bud Light
- Miller Lite
- Corona Extra
- Mosaic IPA
- Dallas Blonde
  - $8 each
- Wente Chardonnay
- Wente Cabernet Sauvignon
- St Domaine Brut Sparkling
  - $13 each