



## Silver Package

**Chicken Entree:** \$80.00 per person

**Children's Meal** (for 12 and under): \$25.00 per child

### House Salad

Midwest Field Greens with Cucumber, Tomato and Carrots  
(Select Two Dressings)

Buttermilk Sage

Balsamic Vinaigrette

Champagne Honey Vinaigrette

### Entrees

#### Dijon Chicken

Pan Seared Marinated Chicken Breast with Mustard and Herb Sauce

#### Pecorino Crusted Chicken

Chicken Rubbed with Pecorino and Porcini Mushrooms finished with  
Smoked Mushroom and Marsala Reduction

#### Roasted Vegetable Purse (Vegetarian)

Phyllo Dough filled with Jasmine Rice, Yukon Potatoes, Grilled Asparagus,  
Carrots and Vegetable Medley with Saffron Sauce

#### Seasonal Risotto (Vegetarian)

Creamy Risotto with Seasonal Vegetables served with a Grilled Cauliflower  
Steak and topped with Parmesan Cheese and Basil Pesto.

Please note vegetarian entrees will not include additional sides with meal.

### Vegetables

(Select One)

Green Beans with Caramelized Shallots

Grilled Vegetable Medley with

Balsamic Reduction

### Starches

(Select One)

Spring Onion Risotto

Roasted Garlic Yukon Gold

Whipped Potatoes

Warm Rolls with Butter

Starbuck's Coffee, Decaffeinated Coffee, Tazo Tea and

Water Service with Dinner

## Beer & Wine Bar Package

4 Hours

House Wines – Chardonnay, Pinot Grigio, Cabernet Sauvignon and Merlot

Domestic Beers – Budweiser, Bud Light and Miller Lite

Imported & Micro Brews – Heineken, Boulevard Wheat and Pale Ale

**For guests that are under 21 years of age, price is \$20.00 per person.**

January 2018

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## Gold Package

**Chicken or Fish Entree:** \$93.00 per person

**Beef Entree:** \$98.00 per person

**Duet Entree:** \$110.00 per person

**Children's Meal** (for 12 and under): \$25.00 per child

## Hors d'oeuvres

(Select One Stationed Display or One Passed Item)

### Stationed Displays

Fresh Vegetable Crudit  with Herb Dip and Roasted Red Pepper Hummus

Seasonal Fruits and Berries Display served with Yogurt Dipping Sauce

### Passed Appetizer

Caprese Salad Mini Bowl (Mozzarella, Grape Tomato and Basil)

Crispy Glazed Pork Belly with Picked Vegetables

Goat Cheese and Dry Black Mission Fig Tartallete with Fried Pistachios

Salmon Riellete on House Made Potato Chip

## Salads

(Select One Salad and Two Dressings)

### House Salad

Midwest Field Greens with Cucumber, Tomato and Carrots

### Spinach Salad

Baby Spinach with Apples, Radishes and Pistachios

### Arugula Salad

Arugula and Radicchio with Anjou Pears and Dried Cherries

Champagne Honey Vinaigrette

Balsamic Vinaigrette

Buttermilk Sage Dressings

Please note that if picking multiple entrees, the highest price will prevail.

Please pick one salad, starch and vegetable for all entrees.

Please note vegetarian entrees will not include additional sides with meal.

## Entrees

### Dijon Chicken

Pan Seared Marinated Chicken Breast with Mustard and Herb Sauce

### Pecorino Crusted Chicken

Chicken Rubbed with Pecorino and Porcini Mushrooms finished with Smoked Mushroom and Marsala Reduction

### Lavender and Thyme Roasted Chicken

Lavender and Thyme Classic Roast Chicken Breast with White Wine Jus

### Scottish Salmon

Pan Roasted Salmon with Basil Pesto Beurre Blanc

### Herb Crusted Tenderloin

Roasted Beef Tenderloin with Fresh Herbs served with Red Wine Reduction

### Applewood Smoked Sirloin

Slow Roasted and Carved Sirloin with Rye Bourbon Demi Glace

### Roasted Vegetable Purse (Vegetarian)

Phyllo Dough filled with Jasmine Rice, Yukon Potatoes, Grilled Asparagus, Carrots and Vegetable Medley with Saffron Sauce

### Seasonal Risotto (Vegetarian)

Creamy Risotto with Seasonal Vegetables served with a Grilled Cauliflower Steak and topped with Parmesan Cheese and Basil Pesto.

January 2018

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## Gold Package (continued)

### Vegetables

(Select One)

Green Beans with Crispy Shallots

Broccolini with Herb Butter

Grilled Asparagus

Sautéed Spinach and Baby Greens with Truffle Oil

Creamed Brussels Sprouts with Bacon

### Starches

(Select One)

Potato and Caramelized Onion Gratin

Roasted Fingerling Potatoes with Sea Salt

Coconut Scented Jasmine Rice

Ricotta, Mushroom and White Truffle Ravioli

Seasonal Risotto (Spring: Scallions / Fall: Butternut Squash)

Roasted Garlic Yukon Gold Whipped Potatoes

Oven Roasted Potato Medley with Herbs

Warm Rolls with Butter

Starbuck's Coffee, Decaffeinated Coffee, Tazo Tea and

Water Service with Dinner

### Sapphire Bar Package

5 Hours

Liquor – Jim Beam, J&B, 360 Vodka, Beefeater, Jose Cuervo, Canadian Club and Bacardi

House Wines – Chardonnay, Pinot Grigio, Cabernet Sauvignon and Merlot

Domestic Beers – Budweiser, Bud Light and Miller Lite

Imported & Micro Brews – Heineken, Boulevard Wheat and Pale Ale

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## Platinum Package

**One Entree or Duet:** \$128.00 per person

**Children's Meal** (for 12 and under): \$25.00 per child

### Hors d'oeuvres

(Select Three Hors d'oeuvres)

#### Cold Hors d'oeuvres

Beef Tartare on French Baguette with Parsley Puree and Hardboiled Egg  
Caprese Salad Mini Bowl (Mozzarella, Grape Tomato and Basil)  
Champagne Braised d'anjou Pear Chutney with Brie Cheese and Smoked Pecans on Brioche  
Goat Cheese and Dry Black Mission Fig Tartallete with Fried Pistachios  
Honey Roasted Grapes with Jalapeno Bleu Cheese Spread on Crostini  
Lobster Salad Tartallete  
Pancetta, Arugula, Tomato ("BLT") Crostini4  
Poached Jumbo Shrimp with Tropical Cocktail Sauce  
Salmon Rilletete on Toast Points4  
Shrimp Ceviche with Tortilla Strips  
Tuna Wonton with Spicy Aioli

#### Salads (Select One Salad)

##### House Salad

Midwest Field Greens with Cucumber, Tomato and Carrots

##### Spinach Salad

Baby Spinach with Apples, Radishes and Pistachios

##### Arugula Salad

Arugula and Radicchio with Anjou Pears and Dried Cherries

##### Blue Salad

Mixed Greens with Blueberries, Apple and Bleu Cheese Crumbles

Please pick one salad, starch and vegetable for all entrees.

Please note vegetarian entrees will not include additional sides with meal.

#### Hot Hors' d'oeuvres

Barbecue Petite Meatballs  
Beef Empanada with Chimichurri  
Cheese and Tomato Empanada with Balsamic Glaze  
Chorizo and Mozzarella vol-au-vent  
Crab Rangoon with Sweet Chili Sauce  
Crispy Glazed Pork Belly with Pickled Vegetables  
Italian Sausage and Spinach Stuffed Mushrooms  
Mini Assorted Quiches  
Ozark Bacon Wrapped Shrimp  
Petite Crab Cakes with Spicy Remoulade  
Smoked Mushrooms Arrancini with Basil Aioli  
Spanakopitas (Spinach and Feta Cheese in Phyllo Dough)  
Thai Chicken Meatballs with Lemon Grass Coconut Sauce  
Vegetable Eggrolls with Ginger Soy Sauce

(Select Two Dressings)

Champagne Honey Vinaigrette  
Balsamic Vinaigrette  
Buttermilk Sage Dressings  
Blueberry Lavender Vinaigrette

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## Platinum Package (continued)

### Entrees

#### **Pecorino Crusted Chicken**

Chicken Rubbed with Pecorino and Porcini Mushrooms with Smoked Mushroom and Marsala Reduction

#### **Dijon Chicken**

Pan Seared Marinated Chicken Breast with Mustard and Herb Sauce

#### **Scottish Salmon**

Pan Roasted Salmon Basil Pesto Beurre Blanc

#### **Alaskan Halibut**

Pan Seared Alaskan Halibut with Champagne Lobster Cream

#### **Filet Mignon**

Grilled Filet Mignon (6oz) with Roasted Garlic Demi Glace

#### **Herb Crusted Tenderloin**

Roasted and Carved Beef Tenderloin with Fresh Herbs and Red Wine Reduction

#### **Applewood Smoked Sirloin Medallion**

Slow Roasted and Carved Sirloin Medallion with Rye Bourbon Demi Glace

#### **Roasted Vegetable Purse (Vegetarian)**

Phyllo Dough filled with Jasmine Rice, Yukon Potatoes, Grilled Asparagus, Carrots and Vegetable Medley with Saffron Sauce

#### **Seasonal Risotto (Vegetarian)**

Creamy Risotto with Seasonal Vegetables served with a Grilled Cauliflower Steak and topped with Parmesan Cheese and Basil Pesto.

### Vegetables

(Select One)

Green Beans with Crispy Shallots

Broccoli with Herb Butter

Grilled Asparagus

Sautéed Spinach and Baby Greens with Truffle Oil

Creamed Brussels Sprouts with Bacon

### Starches

(Select One)

Potato and Caramelized Onion Gratin

Roasted Fingerling Potatoes with Sea Salt

Coconut Scented Jasmine Rice

Ricotta, Mushroom and White Truffle Ravioli

Seasonal Risotto (Spring: Scallions / Fall: Butternut Squash)

Roasted Garlic Yukon Gold Whipped Potatoes

Oven Roasted Potato Medley with Herbs

Warm Rolls with Butter

Starbuck's Coffee, Decaffeinated Coffee, Tazo Tea and

Water Service with Dinner

### Painted Cake Plate

Your Wedding Cake is served with a Berry Coulis, Chocolate Ganache and a Chocolate Truffle

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## Platinum Package (continued)

### Crystal Bar Package

#### 5 Hours

Liquor – Maker's Mark, Johnnie Walker Red, Absolut, Tanqueray, Herradura Tequila, Crown Royal and Bacardi

Hilton President Select Wines – Chosen at Wine Tasting after Menu Selection

Domestic Beers – Budweiser, Bud Light and Miller Lite

Imported & Micro Brews – Heineken, Boulevard Wheat and Pale Ale

**For guests that are under 21 years of age, price is \$20.00 per person.**

### Diamond Bar Upgrade

#### 5 Hours

Liquor – Knob Creek, Chivas Regal, Grey Goose, Bombay Sapphire, Crown Royal, Patron and Captain Morgan

Hilton President Select Wines – Chosen at Wine Tasting after Menu Selection

Domestic Beers – Budweiser, Bud Light and Miller Lite

Imported & Micro Brews – Heineken, Boulevard Wheat and Pale Ale

\* Per person price added to the Crystal Bar Package and to be determined following wine tasting.

January 2018

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## Ala Carte Menu Selections

### Hors d'oeuvres

#### Cold Hors d'oeuvres

Beef Tartare on French Baguette with Parsley Puree and Hardboiled Egg	\$4
Caprese Salad Mini Bowl (Mozzarella, Grape Tomato and Basil)	\$4
Champagne Braised d'anjou Pear Chutney with Brie Cheese and Smoked Pecans on Brioche	\$4
Goat Cheese and Dry Black Mission Fig Tartallete with Fried Pistachios	\$4
Honey Roasted Grapes with Jalapeno Bleu Cheese Spread on Crostini	\$4
Lobster Salad Tartallete	\$6
Pancetta, Arugula, Tomato ("BLT") Crostini	\$4
Poached Jumbo Shrimp with Tropical Cocktail Sauce	\$6
Salmon Rillettes on Toast Points	\$4
Shrimp Ceviche with Tortilla Strips	\$6
Tuna Wonton with Spicy Aioli	\$5

### Displays

#### Artisan Cheese Display

Artisan Imported and Domestic Cheeses artfully displayed and served with Assorted Gourmet Crackers  
\$10.00 per person

#### Hot Hors' d'oeuvres

Barbecue Petite Meatballs	\$4
Beef Empanada with Chimichurri	\$4
Cheese and Tomato Empanada with Balsamic Glaze	\$4
Chorizo and Mozzarella vol-au-vent	\$4
Crab Rangoon with Sweet Chili Sauce	\$4
Crispy Glazed Pork Belly with Pickled Vegetables	\$4
Italian Sausage and Spinach Stuffed Mushrooms	\$4
Mini Assorted Quiches	\$4
Ozark Bacon Wrapped Shrimp	\$5
Petite Crab Cakes with Spicy Remoulade	\$4
Smoked Mushrooms Arrancini with Basil Aioli	\$4
Spanakopitas (Spinach and Feta Cheese in Phyllo Dough)	\$4
Thai Chicken Meatballs with Lemon Grass Coconut Sauce	\$4
Vegetable Eggrolls with Ginger Soy Sauce	\$4

#### Antipasto Display

Select Imported Italian Meats, Marinated Fresh Mozzarella, Imported Olives, Hummus, Artichoke Hearts and Grilled Vegetables served with Pita and Artisan Breads  
\$12.00 per person

January 2018

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## Late Night

### Stations

#### Gourmet Slider Table

Beef Short Rib Sliders with Horseradish Aioli and Crispy Onions

Pulled Pork Sliders with Barbecue and Pickles

Italian Sausage Meatloaf Slider with Marinara Sauce and Provolone Cheese

Campo Lindo Fried Chicken and Waffle Slider with Maple Sriracha Glaze

\$15.00 per person

#### Mac and Cheese Station

Classic Macaroni and Cheese with Mix-ins to include:

Bacon | Diced Chicken | Pulled Pork | Scallions | Roasted Grape Tomatoes |

Toasted Herb Bread Crumbs | Shredded Cheddar Cheese |

Bleu Cheese Crumbles

\$16.00 per person

#### French Fries Bar

Sweet Potato and Hand Cut Fries with Toppings to Include:

Cheese Sauce | Ketchup | Mayo | Bacon Pieces | Scallions |

Parmesan Cheese | Parsley | Roasted Garlic

\$13.00 per person

Add Smoked Brisket or Pulled Pork

\$18.00 per person

#### Street Taco Bar

Corn and Flour Tortillas | Grilled and Chopped Flank Steak |

Pork Carnitas | Salsa | Tomatillo Salsa | Guacamole | Lime wedges |

Cilantro | Dice Onions | Sour cream

\$19.00 per person

#### S 'Mores Station

Graham Crackers, Marshmallows, Hershey's Bars, Peanut Butter Cups

\$15.00 per person

#### Tailgate Kansas City

Chicken Wings with Buffalo Sauce and Ranch Dressing

Pulled Pork Sliders with Gates Barbecue

French Fries with Ketchup

\$14.00 per person

#### Mexican Fiesta

Tri-Colored Tortilla Chips with Fresh Salsa,

Guacamole, Pico de Gallo and Cheese Dip

Quesadillas

\$14.00 per person

#### Stadium

Warm Soft Pretzels with Mustard

Nachos

Popcorn

\$14.00 per person

#### Add Ons

**Crispy Chicken Fingers** with Buttermilk Sage Ranch and Barbecue Sauce

\$5.00 per person

**Ground Beef Sliders** with Cheese served with Ketchup and Mustard

\$5.00 per person

**Pizza** with Assorted Toppings to include: Cheese, Pepperoni, Italian Sausage, Bell Peppers, Bacon and Vegetarian

\$7.00 per person

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## Bar Packages

### Beer & Wine Bar

House Wines – Chardonnay, Pinot Grigio, Cabernet Sauvignon and Merlot

Domestic Beers – Budweiser, Bud Light and Miller Lite

Imported & Micro Brews – Heineken, Boulevard Wheat and Pale Ale

4 Hours - \$30.00 per person

5 Hours - \$35.00 per person

### Sapphire Bar

Liquor – Jim Beam, J&B, 360 Vodka, Beefeater, Jose Cuervo, Canadian Club and Bacardi

House Wines – Chardonnay, Pinot Grigio, Cabernet Sauvignon and Merlot

Domestic Beers – Budweiser, Bud Light and Miller Lite

Imported & Micro Brews – Heineken, Boulevard Wheat and Pale Ale

4 Hours - \$37.00 per person

5 Hours - \$42.00 per person

### Crystal Bar

Liquor – Maker's Mark, Johnnie Walker Red, Absolut, Tanqueray, Herradura Tequila, Crown Royal and Bacardi

Hilton President Select Wines – Chosen at Wine Tasting after Menu Selection

Domestic Beers – Budweiser, Bud Light and Miller Lite

Imported & Micro Brews – Heineken, Boulevard Wheat and Pale Ale

4 Hours - \$47.00 per person

5 Hours - \$49.00 per person

**For guests that are under 21 years of age, price is \$20.00 per person.**

### Diamond Bar

Liquor – Knob Creek, Chivas Regal, Grey Goose, Bombay Sapphire, Crown Royal, Patron and Captain Morgan

Hilton President Select Wines – Chosen at Wine Tasting after Menu Selection

Domestic Beers – Budweiser, Bud Light and Miller Lite

Imported & Micro Brews – Heineken, Boulevard Wheat and Pale Ale

\* Additional per person price to be determined following wine tasting.

### Sparkling

Lamarca Prosecco, Italy \$36 per bottle

From Prosecco Grapes. Dry with a bit of sweetness

Sainte Hilaire Brut, France \$34 per bottle

Soft Green apple, Tangerine and Floral Notes combine with medium carbonation to suggest sweetness with a dry finish

Domaine Chandon, California \$54 per bottle

Subtle and elegant

### Additional Upgrades:

Tableside Wine and Champagne Service Available – Please see current wine list for selections.

Specialty liquor brands and Signature Drinks are available to customize your bar package, check with Catering Manager.

All Bars include Assorted Soft Drinks, Bottled Waters and Fruit Juice.

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## UPGRADE WINE OPTIONS

### White Wines

#### **Villa San Martino Pinot Grigio**

**\$31**

Fruity, balanced, hints of nuts and toasted bread.

#### **Chiarle Piemonte Moscato**

**\$31**

Straw-yellow with a rich aroma that contains fragrance of the Moscato grapes, mixed with a slight scent of sage and wisteria. A lovely, sweet flavor harmoniously balanced with acidity and a moderate percentage of alcohol.

#### **Schilnk Haus Riesling**

**\$35**

Smooth, sweet, and mild reisling, slow finish, medium body, apple and butterscotch notes. Would go well with herb crusted fish, chicken and salads.

#### **Broadside Chardonnay**

**\$37**

Offers pretty honeysuckle, exotic apple and slightly sweet Lemonhead-candy aromas on the nose. The flavors trend toward fresh and green, with Anjou pear, Granny-Smith apple, lime skin and honeydew, warming up with ripe nectarine as well.

#### **Fernlands Sauvignon Blanc**

**\$39**

Offers exotic aromas of passionfruit & guava, you'll also find hints of lime and lemon and possibly a touch of gooseberry. Bold, vivid flavours that are given life and length on the palate and a hint of acidity and minerality that coats your tongue.

#### **Cardwell Hill Rose of Pinot Noir**

**\$39**

Dry, light and fruity with a hint of spice. Very refreshing.

#### **Conundrum White Wine Blend**

**\$39**

Exotic and bright, a blend of Chardonnay, Sauvignon Blanc, Semillon, Muscat Canelli and Viognier. Scents of apricot, pear and honeysuckle, and if you're paying attention, orange and lemon meringue pie. Initial sweetness is balanced by natural acidity, and hint of oak that plays with flavors of peach, apple and citrus.

#### **Charles Bove Vouvray**

**\$42**

The wine is made up of 100% Chenin Blanc; Vouvray wine is steely and vivacious when young and ages magnificently for decades because of its dynamic balance between acidity and sweetness.

#### **Napa Cellars Chardonnay**

**\$43**

Aromas of vanilla, caramel, honey melon and hints of baked apple crisp excite the senses.

#### **Shed horn Cellars Chardonnay**

**\$55**

The aromas are tropical, melon, and green apple, with flavors of pear, apple, vanilla, and crème brûlée. Finishing with a rich-smooth vanilla oak.

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## Red Wines

### **Dos Fincas Malbec**

**\$31**

Inky purple in color with classic Malbec aromatics of dark plum, blackberry, and blueberry. More layers of saturated berry fruit flavors and notes of cocoa fill out the palate. Wine finishes incredibly soft considering its young age

### **Torrebruna Sangiovese**

**\$31**

Opaque with a red berry rim. Aromas of cherry, dark fruits and vanilla. Silky tannins frame flavors of dried strawberries, plums, violet and red cherries. Robust and balanced.

### **Peltier Hybrid Pinot Noir**

**\$31**

Good balance and slightly lean fruit and spice flavors make an agreeable combo in this medium-bodied and nicely tangy wine. Whiffs of cinnamon and earth go with cherry and rhubarb flavors.

### **Periano Estate Red Blend "Illusion"**

**\$35**

The wine exhibits a rich deep burgundy hue with a perfect clarity. The aromas are a compendium of opulent chocolate and cocoa, with black currants and plums. The palate explodes with rich mouth filling blackberries, black currants, plums and dark fruit. The long, seductive finish is filled with hints of black licorice and has firm, round, yet supple mouth filling tannins.

### **Cycles-Gladiator Cabernet**

**\$37**

Aromas of blackberry jam, cedar, with a hit of cardamom. Plum entry that opens up into a mouthful of black cherry Jolly Ranchers and other dark fruits. Tannins start gracefully enough and become dusty and pronounced towards the finish. There's a considerable amount of lush, sweet fruits in the midpalate that carries well into the finish thanks to a thread of acidity.

### **Cycles-Gladiator Petite Sirah**

**\$39**

Blueberry, blueberry, and more blueberry on the nose with hints of cinnamon and cedar in the background. Lush and sweet with layers of black fruits that wrap around the tongue. Melting tannins that leave the impression of milk chocolate coat the mouth.

### **Stephen Vincent Pinot Noir**

**\$39**

Aromatics of bright, red cherries with hints of cinnamon, cedar and slight hint of tarragon. Very focused flavors of Jolly Rancher candy along with cranberry and a melange of various red fruits. Considerable seam of acidity with typical soft and velvety structure yet maintains some pretty melting tannins.

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## Rehearsal Dinners

(Minimum of 20 guests)

### Farm to Table

Farmer Greens with Smoked Pecans, Granny Smith Apples and Buttermilk Sage Dressing  
Potato Salad with Crispy Bacon  
George's Famous Crispy Chicken  
Dry Rubbed and Smoked Pork Ribs with Bourbon Molasses Glaze  
Cheddar Mac and Cheese with Herb Bread Crumbs  
Roasted Seasonal Vegetables  
Apple Crisp with Vanilla Whipped Cream  
\$42.00 per person

### Kansas City Smokehouse

Mixed Field Greens with Balsamic Vinaigrette and Ranch Dressing  
Potato Salad  
Cole Slaw  
Masterpiece Honey Barbecue Grilled Chicken Breast  
Brisket with Gates Barbecue Sauce  
Smoked Pulled Pork with Barbecue Sauce  
Baked Beans  
Biscuits with Honey Butter  
Pecan Pie with Caramel Sauce  
\$44.00 per person

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## Wedding Prep Menu Selection

(Minimum of 5 guests)

### Tie the Knot

Fresh Fruit Display with Yogurt Dip  
Croissants and Bagels with Whipped Butter, Preserves, Honey,  
Peanut Butter and Cream Cheese  
Orange Juice  
Bottled Water  
\$18.00 per person

### Mexican Fiesta

Tri-Colored Tortilla Chips with Fresh Salsa, Guacamole,  
Pico de Gallo and Cheese Dip  
Quesadillas  
Assorted Soft Drinks  
Bottled Waters  
\$14.00 per person

### To Have & To Hold Package

Chicken Wings with Buffalo Sauce and Ranch Dressing  
Pulled Pork Sliders with Gates Barbecue  
Vegetable Crudit   
Assorted Soft Drinks  
(2) Assorted Boulevard Beers  
\$21.00 per person

### Wedding Bells

Fresh Fruit Display with Yogurt Dip  
Assorted Scones  
Egg, Turkey Sausage and Cheese on English Muffin  
Orange Juice  
\$20.00 per person

### Skinny Dip

Fresh Vegetable Crudit  with Herb Cr me Fraich   
Fresh Seasonal Sliced Fruit Display with Greek Yogurt Dip  
Grilled Flatbread with Traditional Hummus  
Assorted Soft Drinks  
Bottled Water  
\$14.00 per person

### Wedding Day Package

Cheese Display  
Seasonal Fruit Display  
Assorted Deli Sandwiches  
Mini Cheesecakes  
One Glass of Mimosa  
\$28.00 per person

**No Outside Food or Beverage is allowed in any of our meeting space.**

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## Wedding Prep Beverages

### Beer

Imported/Micro Brew Beer on Ice: Heineken, Boulevard Wheat or Pale Ale	\$36.00 per 6 pack
Domestic Beer on Ice: Bud Light, Budweiser or Miller Lite	\$30.00 per 6 pack

### Champagne

St. Hilaire Brut	\$34.00 per bottle
Lamarca Prosecco	\$36.00 per bottle
Moet Chandon White Star	\$89.00 per bottle

### Mixed Drinks

(Each order serves up to 10 people)

Mimosas (Champagne Included)	\$72.00 per 10 people
Bloody Marys (Vodka Included)	\$72.00 per 10 people

### Wines

See Sales Manager for Wine List

### Non-Alcoholic Beverages

Starbuck's Regular Coffee	\$60.00 per gallon / \$30 per half gallon
Starbuck's Decaffeinated Coffee	\$60.00 per gallon / \$30 per half gallon
Hot Water with Assorted Tazo Teas	\$50.00 per gallon / \$25 per half gallon
Iced Tazo Tea	\$50.00 per gallon / \$25 per half gallon
Assorted Fruit Juices	\$50.00 per gallon / \$25 per half gallon
Lemonade	\$50.00 per gallon / \$25 per half gallon
Assorted Energy Drinks (8oz)	\$6.00 each
Assorted Soft Drinks (Coke or Pepsi)	\$4.00 each
Bottled Water	\$4.00 each

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