



## JAY'S WEDDING COLLECTION

### JAY'S WEDDING COLLECTION INCLUDES:

THREE BUTLER PASSED HORS D' OEUVRES

LEMON INFUSED WATER SERVICE

LEMONADE, CITRUS PUNCH OR ICED TEA  
STATION

COFFEE STATION

WEDDING CAKE OR CUPCAKE TOWER  
*Includes Design Consultation & Tasting*

FLOOR LENGTH LINENS & LINEN NAPKINS  
*White, Ivory, Black or Chocolate*

CHINA & BRASILIA FLATWARE

WATER GOBLETS & GLASS COFFEE MUGS

EVENT CAPTAIN & PROFESSIONAL SERVICE STAFF

5 HOUR EVENT TIME



# THE EXCEPTIONAL

## THREE BUTLER PASSED HORS D' OEUVRES

### ENTRÉE *(Choice of One)*

**VERONIQUE** *Sautéed Breast of Chicken in a Champagne Cream Sauce with Seedless Grapes*

**FLORENTINE** *Spinach and Prosciutto Stuffed Breast of Chicken, Served with a Roasted Red Pepper Sauce*

**CABERNET** *Breast of Chicken with Dried Cherries & Brie Cheese, Served with a Cabernet Reduction Sauce*

**MEDITERRANEAN** *Picatta inspired Chicken Breast with Artichokes & Mushrooms in a Lemon Caper Beurre Blanc*

**BENEVOLENZA** *Chicken topped with Sundried Tomato, Asparagus & Corn, Served with a Lemon Champagne Beurre Blanc*

## WEDDING CAKE

*Includes Imperial China*

75 TO 99      \$43.00 PER PERSON

100 +      \$40.00 PER PERSON

*Plus Service Charge*

## ACCOMPANIMENTS *(Choice of Four)*

*Vegetarian Rotolo Bolzano*

*Tortellini with Creamy Pesto*

*Penne Carbonara with Roasted Garlic & Pancetta (+ \$1.00)*

*Rice Pilaf or Jasmine Rice*

*Artichoke or Garlic Mashed Potatoes*

*Red Roasted Garlic Potatoes*

*Roasted Fingerling Potatoes (+ \$1.00)*

*Buttered or Steamed Julienned or Baby Seasonal Vegetables*

*Sautéed Green Beans with Bacon, Challots, & Dill*

*Grilled Marinated Vegetables with Balsamic Reduction*

*Fresh Asparagus with Roasted Shallots & Garlic (+ \$2.00)*

*Oven Roasted Brussel Sprouts with Almonds (+ \$2.00)*

*Chilled Asparagus with Balsamic Drizzle & Parmesan (+ \$2.00)*

*Traditional Caesar Salad*

*Pear & Walnut Salad*

*Wild Cherry & Goat Cheese Salad*

*Caprese Salad (+ \$1.00)*

*Spinach & Apple Salad (+ \$2.00)*

## ADD A STATION

*Tri Tip Carvery (+ \$6.00)*

*Chimichurri, Horseradish & Crunchy Onions*

*Filet Mignon Carvery (+ \$11.00)*

*Chimichurri, Charred Three Onion Sauce & Crunchy Onions*

*Mashed Potato Station (+ \$5.00)*

*Yukon & Sweet Mashed Potatoes. Served with Applewood Smoked Bacon, Chives, Cheese, Brown Sugar, Pecans & Butter.*





## STATIONS

### THREE BUTLER PASSED HORS D' OEUVRES

### FILET MIGNON CARVING STATION

*Center Cut Filet Mignon served with Charred Three Onion Sauce, Chimichurri, Crunchy Onions & Jay's Signature Cheese Rolls.*

### ENTRÉE STATION

#### MEDITERRANEAN CHICKEN

*Picatta inspired Chicken Breast with Artichokes & Mushrooms in a Lemon Caper Beurre Blanc*

#### TORTELLINI

*Cheese Tortellini in Jay's Creamy Pesto Sauce*

### MASHED POTATO MARTINI STATION

*Sweet & Yukon Mashed Potatoes served with the Following Toppings: Applewood Smoked Bacon, Green Onions, Cheese, Pecans, Brown Sugar & Butter; Served with Martini Glasses.*

### SALAD STATION

#### CAESAR SALAD

*Crisp Romaine, Homemade Focaccia Croutons, Fresh Grated Parmesan Cheese. Served with our Creamy Caesar Dressing.*

#### WILD CHERRY SALAD

*Wild Field Greens, Dried Cherries, Candied Macadamia Nuts & Goat Cheese. Served with a Sesame Soy Vinaigrette.*

### GRILLED MARINATED VEGETABLES

### WEDDING CAKE

*Includes Imperial China*

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75 TO 99      \$59.00 PER PERSON

100 +      \$56.00 PER PERSON

*Plus Service Charge*



THREE BUTLER PASSED HORS D' OEUUVRES

SALAD COURSE

*Caesar Salad with Parmesan Curls & Hand Cut Croutons*

ENTRÉE

*Sautéed Breast of Chicken with Artichokes & Mushrooms in a Lemon Caper Beurre Blanc  
with Yukon Gold Mashed Potatoes and Broccolini*

WEDDING CAKE

*Includes Premium Platinum or Gold Rimmed China*

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75 TO 99 \$48.00 PER PERSON

100 + \$44.00 PER PERSON

*Plus Service Charge*



## ADDITIONAL PLATED MENU SUGGESTIONS

### **BEEF & LAMB**

*Tri-Tip with Chimichurri Sauce, Smoked Corn with Roasted Peppers and Smashed Potatoes (+ \$5.00)*

*Braised Short Rib of Beef in Horseradish Demi with Grilled Root Vegetables and Mashed Yukon Potatoes (+ \$12.00)*

*Rack of Lamb with Balsamic Fig Reduction, Candied Striped Beets and Pesto Potatoes (+ \$12.00)*

*Coffee Seared Rack of Lamb, Cognac Sauce with Potato Gratin and Jeweled Vegetables (+ \$12.00)*

*Blackened Rib Eye, Ouzo Creamed Spinach, Serrano Ham and Arugula Fritter (+ \$15.00)*

*Filet Mignon with Elephant Garlic Sauce, Whipped Parsnips and Broccolini (+ \$12.00)*

*Porcini Crusted Filet Mignon with Port Wine Jus, Fingerling Roasted Potatoes and Haricot Verte (+ \$12.00)*

*Filet Mignon with Horseradish Whipped Potatoes, Wild Mushrooms and Choke Cherry Jus (+ \$12.00)*

*Filet Mignon with Purple Potatoes, Asparagus and Truffle Sauce (+ \$12.00)*

*Filet Mignon with Shitake Oriental Glaze, Baby Bok Choy and China Peas with Chinese Black Rice (+ \$12.00)*

### **SEAFOOD**

*Pan Seared Halibut on Artichoke Whipped Potatoes, Lemon Jus with Avocado and Asparagus (+ \$6.00)*

*Crispy Shaved Prosciutto on Roasted Rare Tuna Steak with Tomatoes, Capers, Olives, Basil, Ovaline Mozzarella and Olive Oil with Potato Gnocchi and Toasted Hazelnuts (+ \$8.00)*

*Cedar Smoked Salmon, Lemon Beurre Blanc, Fiddlehead Ferns with Milled Potato (+ \$6.00)*

*Sriracha Marinated Salmon on Mashed Aracacha with Tequila Sauce, Fried Cilantro and Baby Bok Choy (+ \$6.00)*

*Grilled Sea Bass on Julienne Fennel with Anise Sauce, Tri-Colored Orzo and Summer Vegetables (+ \$8.00)*

*Pistachio and Panko Crusted Wild Salmon with Cardamom Coconut Sauce, Whipped Yukon Potato and Turned Zucchini (+ \$12.00)*

### **DUAL ENTRÉES**

*Poblano Chili Grilled Tri-Tip and Chicken Breast on a Bed of Confetti Black Beans with Roasted Red Pepper Coulis (+ \$7.00)*

*Filet Mignon, Wild Mushroom Pesto Brandy Glaze, Breast of Chicken, Blackberry Cabernet Demi with Roasted Garlic Mashed Potatoes, Asparagus and Carrot Bundles (+ \$13.00)*

*Porcini Crusted Filet Mignon with Port Wine Jus, Grilled Sea Bass with Blood Orange Sauce, Roasted Fingerling Potatoes and Haricot Verte (+ \$24.00)*

*Grilled Filet Mignon topped with Three Garlic Shrimp, drizzled with a Balsamic Basil Reduction, Poached Saffron Potato and Broccolini (+ \$21.00)*





## ADDITIONAL PLATED MENU SUGGESTIONS

### FOWL

*Pan Roasted Chicken Breast with Rustic Wheat Cakes and Cilantro Horseradish Aioli with White Asparagus (+ \$2.00)*

*Smoked Stuffed Leg of Chicken with Prosciutto and Gouda on Cassoulet of Black Beluga Lentils and White Beans with Grilled Corn Bread (+ \$3.00)*

*Garden Herbed Stuffed Airline Breast with Lemon Lavender Sauce, Wild Rice and Candied Carrots (+ \$4.00)*

*Airline Breast of Chicken with Choke Cherry Glaze, Calabaza Squash, Pencil Asparagus with Feta Snow and Dauphonaise Potato (+ \$5.00)*

*Soy Basted Cornish Game Hen with Guava Sauce, Ginger Candied Carrots and Wild Rice (+ \$5.00)*

*Crispy Duck Breast with Mango Jus, Bamboo Rice and Mashed Acorn Squash (+ \$12.00)*

*Roasted Duck with Lychee Chutney, Pomegranate Molasses and Jasmine Rice (+ \$12.00)*

### PASTA

*Seafood Cannelloni with Lobster and Shrimp Mousse, Champagne Sauce and Asparagus Tips (+ \$10.00)*

### SALADS

*Pear Salad (+ \$2.00)*

*Romaine and Wild Field Greens with Pears, Dried Cranberries, Walnuts, and Stilton Cheese; Served with a Pear Vinaigrette*

*Wild Cherry Salad (+ \$2.00)*

*Wild Field Greens with Dried Cherries, Candied Macadamia Nuts, and Goat Cheese; Served with a Sesame Soy Vinaigrette*

*Four Berry Salad (+ \$2.00)*

*Wild Field Greens with Fresh Strawberries, Raspberries, Blackberries, Blueberries, Feta Cheese, Red Onion and Candied Pecans; Served with a Raspberry Vinaigrette*

*Roasted Beet Salad (+ \$2.00)*

*Roasted Beets, Goat Cheese, Caramelized Pecans, Red Onion and Field Greens; Tossed with a Balsamic Vinaigrette*

*Spinach Salad (+ \$2.00)*

*Candied Walnuts, Cranberries, Apples, Feta Cheese, Red Onions and Croutons; Served with a Mango Vinaigrette*

*Wild Mushroom Salad (+ \$2.00)*

*Romaine and Wild Field Greens, Wild Mushrooms, Grilled White and Green Asparagus, Roma Tomatoes, Feta Cheese, and Red Onion; Served with a Balsamic Vinaigrette*



# FAMILY STYLE

## THREE BUTLER PASSED HORS D' OEUVRES

### 1ST COURSE

*Caesar Salad with Herb Crusted Croutons & Parmesan Curls; Served with our House Caesar Dressing*

### TORTELLINI CORSICA

*Cheese Tortellini with Mushrooms & Italian Pancetta in a Pesto Cream Sauce*

### 2ND COURSE

#### MEDITERRANEAN CHICKEN

*Picatta inspired Sautéed Breast of Chicken with Artichokes & Mushrooms Tossed in a Lemon Caper Beurre Blanc*

#### GRILLED GREEN & WHITE ASPARAGUS

*Accented with Parmesan Curls & Drizzled with Balsamic Vinaigrette*

## WEDDING CAKE

*Includes Premium Platinum or Gold Rimmed China & Chargers*

75 TO 99      \$49.00 PER PERSON

100 +      \$46.00 PER PERSON

*Plus Service Charge*

## PLACE SETTINGS:

*Family Style Service Requires Rental of Specialty Tables:*

*72" Round Tables  
(120" Linen Included)*

*— or —*

*8' x 48" Banquet Tables  
(156" x 90" Linen Drape Included)*

# D ESSERTS

## WEDDING DESSERT STATION

*A delectable selection of French Macarons, Mini Heart Shaped Cookies, Chocolate Dipped Cream Puffs, Mini White Bavarian Cupcakes, Chocolate Florentines, and Fresh Fruit Tarts.*

*\$6.00 per person*

## CANDY APPLE STATION

*Old Fashioned Caramel, Peanut, Rocky Road, Oreo Cookie, Snickers & English Almond Toffee*

*\$5.00 each*

## FRENCH BEIGNET STATION

*Deep Fried & Dusted with Powdered Sugar on location, Served with Chocolate & Raspberry Dipping Sauces*

*\$3.50 per person (requires on-site chef)*

## LOLLICAKES

*A Little Bite of Chocolate Dipped Cake on a Stick*

*\$2.25 each*

## COOKIES AND MILK SHOTS

*Warm Cookies baked on location & served with Ice Cold Milk*

*\$2.50 each*

## DESSERT SHOTS

*A Little Treasure in a Tall Shot Glass*

*Champagne & Raspberry*

*Mango & Passion Fruit*

*Chocolate Ganache*

*Tiramisu*

*\$2.25 each*

## MINI CUPCAKES

*Coconut Capped White Bavarian Cream*

*Red Velvet with Cream Cheese*

*Chocoholic*

*\$1.75 each*



## STATIONS & SUCH

REQUIRES ADDITIONAL STAFF AND/OR CHEFS  
STATIONS INCLUDE ACRYLIC PLATES

### EXHIBITION CAESAR SALAD

*Traditional Caesar Salad Exhibition Style*

*Herb Crusted Croutons, Parmesan Cheese Curls  
& our House Caesar Dressing, Garnished with  
Parmesan Crisps & Anchovy Fillets*

*\$4.00 Per Person*

### EXHIBITION SUSHI STATION

*Fresh Sushi hand rolled in front of your guests*

*\$1.75 per piece (recommend 3-4 pieces per person)*

### CRUDITE & FONDUE STATION

*Carrots, Celery, Radish, Broccoli, Cauliflower &  
Cherry Tomatoes, served with Gorgonzola Cheese  
Fondue*

*\$4.00 per person*

### BRUSCHETTA & CHEESE

*Pomodoro, Olive Tapenade, Caramelized  
Onions, Sautéed Mushrooms, Balsamic Reduction  
Creamed Corn with Sage & Prosciutto Dip*

*Eggplant & Peppadew Dip*

*Parmesan Walnut Aioli*

*Sundried Tomato & Basil Cheese Torte*

*European Cheese Wedges*

*Served with Crustinis, Grilled Ciabatta Triangles, &  
Rustic Flat Breads*

*\$9.00 per person*

### FRUIT & CHEESE STATION *(Seasonal)*

*Fresh Fruit, Cheese Wedges, Sweet & Spicy Nuts,  
Grilled Ciabatta Triangles & Crackers*

*\$5.00 per person*





## STATIONS & SUCH

REQUIRES ADDITIONAL STAFF AND/OR CHEFS  
STATIONS INCLUDE ACRYLIC PLATES

### SLIDER STATION

<i>Filet Mignon with Gorgonzola</i>	\$4.00 each
<i>Crab Cake with Micro Greens</i>	\$3.75 each
<i>Smoked Beef Brisket with Havarti</i>	\$3.50 each
<i>Italian Meatball with Provolone</i>	\$3.50 each
<i>Kahlua Pulled Pork</i>	\$3.50 each

### TACO STATION

*Mini Carnitas Tacos with Cilantro & Onion*  
*Mahi Mahi with Cabbage & Baja Sauce*  
*Served with Limes, Salsa & Pico de Gallo*  
\$5.00 per person

### MASHED POTATO MARTINI STATION

*Yukon & Sweet Mashed Potatos. Served with Applewood Smoked Bacon, Chives, Cheese, Brown Sugar, Pecans, Butter, and Martini Glasses*  
\$6.75 per person

### MAC-N-CHEESE MARTINI STATION

*Panko Crusted Gorgonzola, Asiago & Jack Cheese Macaroni served with Applewood Bacon, Spicy Sausage, Peas, Parmesan Cheese, Green Onions, Caramelized Onions, Mushrooms and Martini Glasses*  
\$7.75 per person

### PHO STATION

*A Classic Vietnamese Dish with White Rice Noodles in Chicken or Beef Broth, Served with Beef Brisket, Chicken Breast, Bean Sprouts, Jalapeños, Thai Basil, Lime Wedges, Hoisin & Sirachi Sauce*  
*Includes Bowls & Chopsticks*  
\$7.75 per person



## EMBELLISHMENTS

### PLATINUM RIMMED CHINA GOLD RIMMED CHINA

\$.55 per piece

### WHITE SQUARE CHINA

\$.90 per piece

### SPECIALTY LINEN

*Specialty & Custom Linen Available, Prices Vary*

### BRIDE'S ROOM HORS D'OEUVRES

*Turkey Focaccia Triangles with Sundried Tomato Aioli  
Red & Green Seedless Grapes  
Layered Basil Tort with Crackers*

\$35.00 each (serves 6 - 12)

### GROOM'S ROOM HORS D'OEUVRES

*Turkey & Ham Hoagie  
Red & Green Seedless Grapes  
Layered Basil Tort with Crackers*

\$35.00 each (serves 6 - 12)

### INFUSED WATER SERVICE

*Lemon with Lavender Stem \$1.25 per person  
Orange with Fresh Mint \$.75 per person  
Cucumber with Fresh Mint \$.75 per person*

### GRAND COFFEE BAR UPGRADE

*Starbucks Coffee, Fresh Whipped Cream, Cinnamon  
Sticks, Chocolate Shavings, Amaretto, Baileys & Kahlua*

\$2.00 per person

### COFFEE TO GO

*Serve a Hot Cup of Coffee to your guests as they depart*

\$1.50 per person

### TROPICAL ICED TEA STATION (Seasonal)

*Unsweetened Iced Tea, Tropical Iced Tea, and Lemonade  
Served with Pineapple, Mango, Raspberries, Blueberries,  
Oranges, Lemons & Fresh Mint*

\$2.75 per person

### CHAMPAGNE TOAST

*Domaine Ste. Michelle Brut Sparkling Wine, Martinellis  
Sparkling Apple Cider & Champagne Flutes*

\$2.50 per person

### TABLESIDE WINE

*Includes Wine Glass & a Bottle of our House Red & White  
Wine placed on each table*

\$35.00 per table

### BOXED VENDOR MEALS

\$9.75 each



# COLD HORS D'OEUVRES

## RADICCHIO WRAP

*Smoked Turkey Salad & Fresh Asparagus rolled in a tender Radicchio Leaf & tied with a Chive*

## GORGONZOLA & ONION BRUSCHETTA

*Crisp Crustini topped with a Red Onion Jam & Whipped Gorgonzola Cheese*

## CHICKEN SPRING ROLLS

*Spring Roll wrapped Chicken Breast with Maifun Noodles & Green Onions, Served with a Spicy Thai Peanut Dip*

## GLAZED PEAR AND GOAT CHEESE TART

*Savory Tart Piped with Goat Cheese Mousse & Caramelized Pear*

## VEGETARIAN NORI ROLL

*Tofu with Julienne Red Pepper, Daikon Sprouts, Cucumber, Carrots & Baby Spinach wrapped in Nori*

## CRUSTINI

*Goat Cheese, Pecan & Red Grape Crustini*

## ANTIPASTO SKEWER

*Bamboo Skewer with Genoa Salami, Cherry Tomatoes, Calamata Olives & Buffalo Mozzarella*

## SHRIMP DIABLO (Upgrade)

*Mini Martini Glass with Spicy Grilled Shrimp, Corn Relish, Guacamole & Tortilla Flame*

## AHI TUNA TARTARE (Upgrade)

*Ahi Tuna Tartare with Black Truffle Oil served on an Asian Spoon with a Lemon Thyme Mousse*

## GRILLED ZUCCHINI ROLL-UP (Upgrade)

*Grilled Zucchini Ribbon with Boursin Cheese & Micro Greens tied with a Chive & garnished with Roasted Pine Nuts*

## PEPPADEW PEPPERS (Upgrade)

*A Sweet & Spicy Pepper Marinated in Olive Oil and stuffed with a Boursin & Basil Mousse*

## DRUNKEN TOMATOES (Upgrade)

*Celery Mousse-Filled Cherry Tomato with a Grey Goose Bloody Mary Pipette*



# HOT HORS D'OEUVRES

## CRAB CAKES

*Panko Crusted Crab Blended with Cream Cheese, Basil, Garlic & Dijon Mustard, Served with a Fresh Mango Papaya Jalapeño Salsa*

## ▸ BEEF WELLINGTONS

*Filet Mignon & Wild Mushrooms nestled in a Golden Brown Pastry Puff served with Béarnaise Sauce*

## LEMON PARMESAN ARTICHOKE HEARTS

*Artichoke Heart baked with Seasoned Breadcrumbs, Lemon Zest & Parmesan Cheese*

## ▸ MINI FLATBREAD PIZZAS

*Gouda & Garlic Infused Grilled Vegetable or Goat Cheese, Sundried Tomato & Crispy Pancetta*

## HANDMADE EMPANADAS

*Chicken, Beef, Cotija & Grilled Onions or Crab Empanadas served with a Cilantro Sour Cream*

## STUFFED MUSHROOM

*Artichoke & Asiago Stuffed Mushroom*

## ▸ FIG TART

*Fig, Goat Cheese & Mascarpone Tart*

## ▸ REQUIRES ON-SITE OVEN

▸ **BACON WRAPPED BANANA** *(Upgrade)*  
*Caramelized with Brown Sugar & Crushed Chilies*

▸ **MAC-N-CHEESE LOLLISTICK** *(Upgrade)*  
*Five Cheese & Panko Crusted*

▸ **PISTACHIO CHICKEN & APRICOT JAM TART** *(Upgrade)*  
*Savory Tart with Pistachio Chicken & Cream Cheese topped with an Apricot Jam*

▸ **BACON WRAPPED FILET** *(Upgrade)*  
*Served with a Port Plum Reduction Sauce & Gorgonzola Crumbles*

▸ **SHRIMP MASCARPONE** *(Upgrade)*  
*Butterflied Shrimp Baked with Pesto, Mascarpone & Provolone Cheese*

▸ **ARTISAN GRILLED CHEESE** *(Upgrade)*  
*Mini Grilled Garlic Buttered Baguette topped with a Sundried Tomato Cream Cheese*

▸ **FOREST MUSHROOM SOUP SHOOTER** *(Upgrade)*  
*Wild Cream of Mushroom Soup Shooter topped with a Breaded Wild Mushroom Ravioli*

▸ **ROASTED CREAMY TOMATO SOUP SHOOTER** *(Upgrade)*  
*Topped with a Mini Grilled Cheese Sandwich*

▸ **DECONSTRUCTED TUNA CASSEROLE** *(Upgrade)*  
*Seared Tuna, Breaded Cheese Tortellini, Lemon Beurre Blanc & Wasabi Pea on a Skewer*

# HOSTED BARS

## TOP SHELF BAR SERVICE

*Top Shelf Alcohol Bar, Mixers, Beer, Wine, Sodas, Bottled Waters & Clear Disposable Glassware*

75 TO 99 \$20.00 PER PERSON

100 + \$18.00 PER PERSON

*Service Charge & Gratuities Additional  
Bartender(s) Required*

## PREMIUM BAR SERVICE

*Premium Alcohol Bar, Mixers, Beer, Wine, Sodas, Bottled Waters & Clear Disposable Glassware*

75 TO 99 \$17.00 PER PERSON

100 + \$15.00 PER PERSON

*Service Charge & Gratuities Additional  
Bartender(s) Required*

## SOFT BAR SERVICE

*Includes Imported and Domestic Beers, Wine, Sodas, Bottled Waters & Clear Disposable Glassware*

75 TO 99 \$13.00 PER PERSON

100 + \$11.00 PER PERSON

*Service Charge & Gratuities Additional  
Bartender(s) Required*

## NON-ALCOHOLIC SOFT BAR SERVICE

*Includes Sodas, Bottled Waters, Energy Drinks, Juices & Clear Disposable Glassware*

75 TO 99 \$8.00 PER PERSON

100 + \$7.00 PER PERSON

*Service Charge & Gratuities Additional  
Server(s) Required*

## BRIDE & GROOM SIGNATURE COCKTAILS

*Included with Premium & Top Shelf Bars. Add a Personal Touch with Two Signature Cocktails Designed & Named by You.*

## PREMIUM BAR INCLUDES

**LIQUOR:** Amaretto Disaronno, Bacardi Rum, Blue Curacao, Bombay Sapphire Gin, Captain Morgan Rum, Cutty Sark Scotch, Jack Daniels Whiskey, Jose Cuervo Gold, Kahlua, Malibu Rum, Midori, Seagrams 7 Whiskey, Southern Comfort & Stolichnaya Vodka.

**WINE:** De Loach Cabernet, Chardonnay & Merlot.

**BEER:** (Choose 4) Alaskan, Blue Moon, Bud Lite, Budweiser, Coors, Coors Lite, Corona, Fat Tire, Heineken, Michelob, Michelob Ultra, Newcastle, Pacifico, Samuel Adams & Sierra Nevada.

**MIXERS:** 7-Up, Bloody Mary Mix, Bottled Water, Club Soda, Coke, Cranberry Juice, Diet Coke, Diet Red Bull, Dry Vermouth, Grapefruit Juice, Grenadine, Orange Juice, Peach Schnapps, Pineapple Juice, Red Bull, Roses Lime Juice, Sour Apple Pucker, Sweet & Sour, Sweet Vermouth, Tonic Water & Triple Sec.

## BAR GLASSWARE

Red Wine 8.5 oz	\$ .49	Champagne Tulip 6 oz	\$ .70
White Wine 6.5 oz	\$ .49	Champagne Flute 6 oz	\$ .70
Pilsner 12 oz	\$ .49	Margarita 9 oz	\$ .70
Hi-Ball 9 oz	\$ .49	Martini 9 oz	\$ .85
Low-Ball 10.5 oz	\$ .49	Brandy 9 oz	\$ .85