GENERAL BANQUET INFORMATION

SET-UP INFORMATION
In the event the client changes the meeting room set up after the room has already been set there will be a charge between $75 & $250 depending on the assigned meeting room.

TAXES & SERVICE CHARGES
Food & Beverage: 10.50% sales tax, 3% soda tax & 22% service charge
Meeting Room Rental: 3.5% sales tax if no food is served. If food is served in conjunction with the meeting, a 13.5% sales tax will apply to room rental.
Audio Visual: 8% sales tax & 22% service charge
Taxes & service charges are subject to change

GUARANTEES
Final guarantees are due 72 business hours prior to your function. All food & beverage must be purchased from the hotel & cannot be removed from any function rooms.

CASH BARS
If the group has (49) guests or less there is a $500 minimum per bar. If the group has (50) guests or more, the minimum is $1000 per bar.

SECURITY GUARD
If your event requires a security guard, one can be ordered through your catering/conference planning manager. The charge is $36 per hour & will be billed to the group's master account.

PARKING
Valet parking is available. Please ask your catering/conference planning manager for a list of the current pricing.

COAT CHECK
A coat check can be made available for your guests at $150 per attendant with a four hour maximum. Any additional hours will be charged at $40 per hour.

INTERNET & PHONE LINES
High speed internet access is $350 per day/per meeting room for wired or wireless. In the event that the group would like a wired connection it is $125 for each additional line.
In the event that the group requires a phone line the charge is $200 per day & an additional charge for the phone. Regular telephone usage rates will also apply.
### Beverages

<table>
<thead>
<tr>
<th>Drink Type</th>
<th>Per Gallon (Price)</th>
<th>Per Bottle (Price)</th>
<th>Per Person (Price)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Metropolis Coffee</td>
<td>$90</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Regular &amp; Decaffeinated</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tazo Tea</td>
<td>$60</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jugo</td>
<td></td>
<td>$6</td>
<td></td>
</tr>
<tr>
<td>Orange, Grapefruit</td>
<td></td>
<td>$6</td>
<td></td>
</tr>
<tr>
<td>V-8 or Cranberry</td>
<td></td>
<td>$6</td>
<td></td>
</tr>
<tr>
<td>Soft Drinks</td>
<td></td>
<td>$5</td>
<td></td>
</tr>
<tr>
<td>Fiji &amp; San Pellegrino Waters</td>
<td></td>
<td>$6.5</td>
<td></td>
</tr>
<tr>
<td>Smoothies</td>
<td></td>
<td>$6</td>
<td></td>
</tr>
<tr>
<td>Vitamin Waters</td>
<td></td>
<td>$6</td>
<td></td>
</tr>
<tr>
<td>Juice</td>
<td></td>
<td>$7</td>
<td></td>
</tr>
<tr>
<td>Red Bull</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### All Day Beverage

**Maximum 8 Hours**

- Coffee, Selection of Teas: $22 per person
- Soft Drinks, Sparkling & Still Waters: $24 per person
- Soft Drinks, Sparkling & Still Waters, Coffee, Selection of Teas: $38 per person

### Half Day Beverage

**Maximum 4 Hours**

- Coffee, Selection of Teas: $14 per person
- Soft Drinks, Sparkling & Still Waters: $16 per person
- Soft Drinks, Sparkling & Still Waters, Coffee, Selection of Teas: $22 per person

### Continental Breakfast

Based on an hour & a half of service, includes coffee & selection of teas.

- **Simple**: $24
  - Choice of 2 Juices: Orange, Grapefruit, V-8, Cranberry Juices
  - Pears, Bananas
  - Muffins, Croissants, Danish
  - Fruit Preserves, Honey, Sweet Butter

- **Traditional**: $27
  - Choice of 3 Juices: Orange, Grapefruit, V-8, Cranberry Juices
  - Seasonal Minted Cubed Cut Fruit
  - Muffins, Croissants, Danish, Bagels
  - Fruit Preserves, Sweet Butter, Cream Cheese
  - Flavored Individual Yogurts with Granola

- **Healthy**: $32
  - V-8, Orange, Grapefruit, Cranberry Juices
  - Ice Cold Skim Milk
  - Fruit Salad Tossed with Fresh Chopped Mint, Lime Juice
  - Seasonal Berries, Dried Apple Rings
  - Flax Seed with Peanut Butter, Simply Fig Nutrition Bars
  - Flavored Individual Yogurts with Granola
  - Steel Cut Oatmeal with Organic Honey, Sugar in the Raw
  - Whole Wheat English Muffins, Morning Glory & Low Fat Blueberry Muffins
  - Low Fat Cream Cheese, Cottage Cheese, Organic Peanut Butter
BREAKFAST ENHANCEMENTS

MORNING PASTRIES
$48.00 PER DOZEN
MUFFINS, CROSSANTS, DANISH & BAGELS, FRUIT PRESERVE, SWEET BUTTER, CREAM CHEESE

BREAKFAST BREADS
$48.00 PER DOZEN
CRANBERRY, BANANA NUT, DATE NUT, ZUCCHINI & PUMPKIN (SEASONAL)

EGGS
$38 PER DOZEN
ORGANIC, HARD-BOILED, SHELLED

YOGURT
$5.5 EACH
VARIETAL, GRANOLA

CEREALS
$5.5 EACH
VARIETAL, SKIM & 2% MILK

PROTEIN PUNCH
$10 PER PERSON
CHICKEN SAUSAGE, BACON, HAM

STEEL CUT OATS
$9 PER PERSON
SCENTED WITH CINNAMON SERVED WITH BROWN SUGAR, DRIED FRUIT, SKIM & 2% MILK

BREAKFAST SANDWICH
$12.00 PER SANDWICH
TOASTED ENGLISH MUFFIN, EGGS SCRAMBLES, WHITE CHEDDAR CHEESE, HAM

VEGETABLE SANDWICH SPINACH TORTILLA, SCRAMBLED EGG WHITES, GRILLED ASPARAGUS, WILTED SPINACH, WHITE CHEDDAR CHEESE

LOX & BAGELS
$16 PER PERSON
NORWEGIAN SMOKED SALMON
CREAM CHEESE, ONIONS, TOMATOES
CAPERS, CHOPPED EGGS, MINI BAGELS

*OMELET STATION
$18.00 PER PERSON
SWEET PEPPERS, GRAPE TOMATOES, SALSA, ONIONS, PORTOBELLO MUSHROOMS, HAM, BACON, CHIVES, SPINACH, ARTICHOKE, CHEDDAR CHEESE & FETA CHEESE

*REQUIRES AN ATTENDANT AT $125 EACH
(1 ATTENDANT PER 50 GUESTS)
BASED ON AN HOUR & A HALF OF SERVICE
BREAKFAST BUFFETS

(25 GUEST MINIMUM)
INCLUDES COFFEE & SELECTION OF TEAS

WALTON

$30

ORANGE, CRANBERRY JUICES
CROISSANTS, DANISH, BAGELS
SWEET BUTTER, FRUIT PRESERVES, CREAM CHEESE
SWEET RIPE PINEAPPLE & CANTALOUPE CUBES
GRANOLA WITH DRIED CRANBERRIES, SKIM & 2% MILK
SCRAMBLED EGGS WITH RED & GREEN BELL PEPPER, CHEDDAR CHEESE

RUSH

$33

ORANGE, GRAPEFRUIT JUICES
MUFFINS, CROISSANTS, DANISH
FRUIT PRESERVES, HONEY, SWEET BUTTER
INDIVIDUAL CEREALS, SKIM & 2% MILK
SEASONAL FRUIT WEDGES
FARM FRESH SCRAMBLED EGGS
BROWN SUGAR, CURED BACON, MAPLE SYRUP SAUSAGE LINKS
RED SKINNED POTATOES O’BRIEN

MICHIGAN

$35

ORANGE, GRAPEFRUIT, CRANBERRY JUICES
MUFFINS, CROISSANTS, DANISH, PLAIN & WHEAT BAGELS
FRUIT PRESERVES, HONEY, CREAM CHEESE, SWEET BUTTER
VANILLA BEAN PINEAPPLE WEDGES & HONEY ORANGE INFUSED CANTALOUPE
FLAVORED INDIVIDUAL YOGURTS WITH GRANOLA
INDIVIDUAL CEREALS, SKIM & 2% MILK
THICK, CINNAMON RAISIN CHALLAH FRENCH TOAST
WARM MAPLE SYRUP
FARM FRESH SCRAMBLED EGGS
BROWN SUGAR, CURED BACON, MAPLE SYRUP SAUSAGE LINKS
SAUTÉED MORNING POTATOES

LAKESHORE

$39

ORANGE, V-8, CRANBERRY, GRAPEFRUIT JUICES
SEASONAL FRUIT
CRANBERRY & BANANA NUT BREADS, CROISSANTS, BAGELS
FRUIT PRESERVES, HONEY, SWEET BUTTER, CREAM CHEESE
INDIVIDUAL CEREALS, SKIM & 2% MILK
FLAVORED INDIVIDUAL YOGURT S WITH GRANOLA, DRIED FRUIT
OATMEAL, LIGHT BROWN SUGAR & STRAWBERRIES
LEMON RICOTTA BLUEBERRY PANCAKES
WARM MAPLE SYRUP
FRENCH STYLE SCRAMBLED EGGS FINISHED WITH CREAM
THICK SLICED GRILLED HAM, BROWN SUGAR, CURED BACON
ROSEMARY RED SKINNED ROASTED POTATOES

A LABOR CHARGE OF $125 WILL BE APPLIED FOR GROUPS OF 25 PEOPLE OR LESS
BREAK FOOD SELECTIONS

INDIVIDUAL SNACKS
KETTLE CHIPS, POPCORN, PRETZELS
MISS VICKIES GOURMET VARIETAL
MRS. MAYS NATURALS

PER ITEM
$5.5

WHOLE FRUIT
APPLES, BANANAS, PEARs, ORANGES

$4.00

PER DOZEN

SOFT PRETZELS
CHEDDAR CHEESE SAUCE
WHOLE GRAIN MUSTARD

$48

COOKIES
CHOCOLATE CHIP, OATMEAL RAISIN
PEANUT BUTTER, DOUBLE CHOCOLATE CHIP
SNICKERDOODLE

$48

BROWNIES
FUDGE, CARAMEL, PEANUT BUTTER

$50

NUTRITIONAL BARS
FLAX SEED WITH PEANUT BUTTER
OATMEAL RAISIN

$50

MIXED NUTS

$6.5

AU NATUREL
ORGANIC GRANNY SMITH & RED DELICIOUS APPLES, ORGANIC BANANAS
MRS. MAYS NATURAL SNACKS: CASHEW CRUNCH & POM-RASPBERRY CRUNCH
ODWALLA SNACK BARS
ORGANIC BOTTLED ICED TEA, WATER

$16

AFTER SCHOOL SNACKS
JUMBO CHOCOLATE & VANILLA CUPCAKES WITH BUTTER CREAM FROSTING
POPCORN BOW, CHOICE OF REGULAR OR WHITE CHEDDAR
2% & CHOCOLATE MILK
SOFT DRINKS

$13

POWER
BUILD YOUR OWN TRAIL MIX: GRANOLA, CASHEWS, WALNUTS, ALMONDS
PECANS, M&M'S, DRIED CHERRIES & CRANBERRIES, CHOCOLATE COVERED
RAISINS, SUNFLOWER SEEDS
BOTTLED WATERS

$12
ALL DAY BREAK WITH LUNCH

LINCOLN PARK
MORNING BREAK
$92
ORANGE, GRAPEFRUIT, CRANBERRY JUICES
CRANBERRY, BANANA NUT, ZUCCHINI BREADS
FRUIT PRESERVES, SWEET BUTTER
CUBED WATERMELON, HONEYDEW, STRAWBERRIES
FLAVORED INDIVIDUAL YOGURTS WITH GRANOLA, DRIED FRUIT
COFFEE, SELECTION OF TEAS
ADD SCRAMBLED EGGS, HASH BROWNED POTATOES AT $8

MID-MORNING BREAK
SOFT DRINKS, STILL & SPARKLING BOTTLED WATERS
COFFEE, SELECTION OF TEAS

LUNCH BUFFET
CAESAR SALAD WITH HERB-GARLIC CROUTONS, SHAVED PARMESAN CHEESE
CHICKEN MILANESE WITH FRESH TOMATO-BASIL RELISH
SWEET GRILLED ITALIAN SAUSAGE WITH PEPPERS & ONIONS
WILD MUSHROOM RAVIOLI IN A MUSHROOM-MARSALA JUS
STEAMED BROCCOLI WITH BATONS OF ZUCCHINI, YELLOW SQUASH, FRESH HERBS
TIRAMISU
ICED TEA WITH LEMON

AFTERNOON BREAK
SEASONAL GRAPES, BANANAS
PECAN SQUARES, CHOCOLATE CHIP CHEESECAKE SQUARES
MILK
SOFT DRINKS
COFFEE, SELECTION OF TEAS
## LUNCH BUFFETS

INCLUDES COFFEE, SELECTION OF TEAS & ICED TEA

### DELICATESSEN

<table>
<thead>
<tr>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>$44</td>
<td>S武UPOU DU JOUR, BABY MIXED GREENS, DRIED CRANBERRIES, FETA CHEESE, GLAZED WALNUTS BALSAMIC VINAIGRETTE SMOKED BREAST OF TURKEY, HONEY BAKED HAM ROAST BEEF, GENOA SALAMI CHEDDAR, PROVOLONE &amp; SWISS CHEESES LEAF LETTUCE, BEEFSTEAK TOMATOES, RED ONIONS, DILL PICKLES BREAD BASKET: PRETZEL ROLLS, MINI TOMATO FOCACCIA, SELECTION OF SLICED BREADS LEMON-DILL TUNA SALAD COUNTRY POTATO SALAD MISS VICKIES GOURMET SMOKEHOUSE BBQ, SEA SALT &amp; VINEGAR POTATO CHIPS LEMON BERRY DELIGHT CAKE</td>
</tr>
</tbody>
</table>

### TASTE OF CHICAGO

<table>
<thead>
<tr>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>$46</td>
<td>GREEK SALAD: CRISP ROMAINE &amp; ICEBERG LETTUCE, TOMATOES RED ONIONS, FETA CHEESE, CUCUMBERS, AEGEAN VINAIGRETTE ITALIAN BEEF, SWEET PEPPERS &amp; ONIONS, FRENCH ROLLS CHICKEN VESUVIO, LEMON-WHITE WINE GARLIC SAUCE SWEET PEAS, ROASTED POTATO WEDGES MINI CHICAGO DOGS VIENNA BEEF RED HOTS, PICKLE RELISH, SPORT PEPPERS CELERY SALT, ONION, YELLOW MUSTARD, TOMATO PICKLE WEDGES, STEAMED POPPYSEED BUNS HERBED BISTRO FRIES MINI CORN COBBETTES, SWEET BUTTER ELIS CHOCOLATE CHIP CHEESECAKE</td>
</tr>
</tbody>
</table>

### GOLD COAST

<table>
<thead>
<tr>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>$50</td>
<td>CREAM OF WILD MUSHROOM SOUP, SNIPPED CHIVES, MADIERA WINE BABY MIXED GREENS, PORT POACHED Pears, CRUMBLED BLUE CHEESE CANDIED WALNUTS, RED WINE-DIJON VINAIGRETTE SLICED TENDERLOIN OF BEEF, PORTOBELLO MUSHROOM SAUCE OVEN POACHED STRIPED BASS, HERBED BUIERRE BLANC STEAMED BROCCOLINI, ASPARAGUS YUKON GOLD WHIPPED POTATOES, BASIL BUTTER EUROPEAN APPLE TART</td>
</tr>
</tbody>
</table>

### PILSEN

<table>
<thead>
<tr>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>$46</td>
<td>SMOKECHICKE TORTILLA SOUP WITH AVOCADO BABY MIXED GREENS, SPICED PUMPKIN SEEDS, GRAPE TOMATOES QUESO FRESCO, CHIPOTLE RANCH &amp; CILANTRO LIME VINAIGRETTE GRILLED ACHIOTE CHICKEN BREAST, ASADERO CHEESE CREAM SAUCE GRILLED CARNE ASADA STEAK, CHILI POWDER, CUMIN LIME WEDGES &amp; CORN TORTILLAS TILAPIA VERACRUZANA MEXICAN RICE ESQUIITES HOMEMADE GUACAMOLE, SALSA, SOUR CREAM BASKETS OF HOMEMADE TRI-COLOR TORTILLA CHIPS DULCE DE LECHE CHEESECAKE</td>
</tr>
</tbody>
</table>

A LABOR CHARGE OF $125 WILL BE APPLIED FOR GROUPS OF 25 PEOPLE OR LESS
Box Lunch Selection

All box lunches come with kettle chips, a piece of whole fruit, giant brownie, bottled water or soft drink

Choice of 3 Sandwiches $44

Herb Roasted Turkey Breast, Smoked Cheddar, Sliced Cucumber, Tomato Leaf Lettuce, Whole Grain Mustard on Pretzel Roll

Sliced Rare Roast Beef, Muenster Cheese, Red Onion, Horseradish Aioli Leaf Lettuce, Tomato on Ciabatta Roll

Chop Salad Wrap, Iceberg & Romaine Lettuce, Ditalini Pasta Grilled Chicken Blue Cheese, Chopped Bacon, Diced Cucumbers Diced Tomatoes, Sunflower Seeds, Balsamic Vinaigrette

Rosemary, Dijon Marinated Chilled Grilled Chicken Breast, Swiss Cheese Rosemary Roasted Red Onions, Avocado, Tomato, Butter, Crunch Lettuce Whole Grain Mustard, Sun Dried Tomato Aioli on French Baguette

Grilled Portobello Mushroom, Roma Tomato Jam, Provolone Cheese Fried Basil Leaves, Garlic Aioli on Tomato Focaccia

Hot Plated Lunch

Includes soup or salad, chef's accompaniment of vegetable & starch, assorted rolls & butter, chef's choice of dessert, coffee, selection of tea & iced tea

Soups

Roasted Tomato Basil Bisque

Soup of the Day

Salads

Mixed Field Greens, Roasted Grape Tomatoes, Gorgonzola Herb Vinaigrette Dressing

Baby Greens, Caramelized Pears, Spiced Pecans, Goat Cheese Sherry Walnut Vinaigrette

Main Course

(Select One)

Arrachera Steak $44

Grilled Garlic & Cilantro Marinated Sliced Skirt Steak

Lemon Thyme Chicken $44

Boneless Chicken Breast Lightly Floured Chicken Jus Flavored with Grape Tomatoes, Lemon Thyme

Seared Tilapia $44

Caramelized Fennel, Onion, Roasted Red Pepper Relish

Grilled Eggplant and Tofu $38

Fresh Mozzarella, Roasted Carrot Coulis

Roasted Garlic, Spinach, and Cheese Ravioli $36

Roasted Red Pepper, Parmesan Cream Sauce
DINNER BUFFETS
INCLUDES COFFEE, SELECTION OF TEAS & ICED TEA

STATE STREET $62

CREAM OF WILD MUSHROOM SOUP, SNIPPED CHIVES, MADEIRA WINE
BABY MIXED GREENS, PORT POACHED PEARS, CRUMBLED BLUE CHEESE
CANDIED WALNUTS, RED WINE - DIJON VINAIGRETTE
JICAMA-WATERMELON SLAW
SLICED TENDERLOIN OF BEEF, PORTOBELLO SAUCE
OVEN POACHED STRIPED BASS, HERBED BUIER BLANC
BASIL PESTO GRILLED CHICKEN BREAST, EGGPLANT RATATOUILLE
YUKON GOLD WHIPPED POTATOES, BASIL BUTTER
STEAMED ASPARAGUS, BABY CARROTS
LEMON RASPBERRY TART, TRUFFLE CHEESECAKE

GRAND AVENUE $64

MINESTRONE SOUP

PANZANELLA SALAD – ARUGULA, ROASTED BUTTERNUT SQUASH
TOASTED CROUTONS, ROASTED RED PEPPERS, RED WINE VINEGAR
EXTRA VIRGIN OLIVE OIL
TRUFFLED GNOCCHI, PORCINI MUSHROOMS, SHAVED PARMESAN
SERRANO HAM, CANNELLINI BEANS, TRUFFLE BUTTER
BASIL & ROSEMARY CHAR GRILLED CHICKEN BREAST
LEMON GARLIC JUS
PETIT GRILLED FILET MIGNON, CABERNET REDUCTION DEMI GLACE
GRILLED LEMON & FENNEL MARINATED SALMON & SHRIMP
CRISPY ROASTED FINGERLING POTATOES
GRILLED VEGETABLE PLANKS WITH BABY CARROTS & ASPARAGUS
RED VELVET CAKE, APPLE PEAR FRANGIPANE TART

A LABOR CHARGE OF $125 WILL BE APPLIED FOR GROUPS OF 25 PEOPLE OR LESS
PLATED DINNERS
Includes soup or salad, chef’s accompaniment of vegetable & starch, assorted rolls & butter, chef’s choice of dessert, coffee, selection of tea & iced tea

SOUPS
AVOCADO VICHYSSOISE
SWEET POTATO CORN CHORIZO CHOWDER
CHICKEN LEMON GRASS CONSOMMÉ WITH SHIITAKE MUSHROOMS & SCALLIONS

SALADS
BIBB & BABY MIXED GREENS, SAGA BLUE CHEESE WEDGE, PORT POACHED PEAR CROSTINI, RED WINE-DIJON VINAIGRETTE
BIBB & FRISÉE LETTUCE BUNDLES, DRIED FIG, MAYTAG BLUE CHEESE, ROASTED RED ONIONS, GARLIC CROSTINI, CABERNET VINAIGRETTE
BIBB & FRISÉE LETTUCE BUNDLES, DRIED FIG, MAYTAG BLUE CHEESE, ROASTED RED ONIONS, GARLIC CROSTINI, CABERNET VINAIGRETTE
BIBB & FRISÉE LETTUCE BUNDLES, DRIED FIG, MAYTAG BLUE CHEESE, ROASTED RED ONIONS, GARLIC CROSTINI, CABERNET VINAIGRETTE

MAIN COURSE
(SELECT ONE)

KNIKERBOCKER FILET
SEASONED & SEARED 8OZ. CENTER CUT TENDERLOIN SAUCE CHASSEUR

BACON WRAPPED FILET
8OZ. CHAR. GRILLED CENTER CUT TENDERLOIN WRAPPED WITH BROWN SUGAR, CURED BACON CABERNET SAUVIGNON DEMI GLACE

CRISPY SEARED HALIBUT
8OZ. SEARED HALIBUT OVER A FIRE ROASTED TOMATO COULIS

LEMON CHIVE SALMON
GRILLED SALMON FILLET MARINATED IN FRESH SQUEEZED LEMON JUICE, SNIPPED CHIVES MEYER LEMON GASTRIQUE

SEARED FRENCH CHICKEN BREAST
8OZ. SKIN-ON, WING BONE-IN MARINATED IN DIJON MUSTARD, FRESH HERBS, GARLIC SAGE TOMATO CREAM

WILD MUSHROOM CHICKEN
8OZ BONELESS CHICKEN BREAST STUFFED WITH CREMINI PORTOBELLO, BUTTON & SHIITAKE MUSHROOMS, THYME SHALLOTS, GARLIC, GOAT & BOURSIN CHEESES, PANKO BREADCRUMBS SHERRY WINE DEMI GLACE

GNOCCHI
SHAVED PARMESAN, SUNDRIED TOMATOES, WILTED SPINACH, CAPERS, OLIVE OIL
# Reception

## Carvings

<table>
<thead>
<tr>
<th>Name</th>
<th>Quantity</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oven Roasted Turkey Breast* (serves 40)</td>
<td></td>
<td>$425</td>
</tr>
<tr>
<td>Cranberry chutney, herb seasoned mayonnaise</td>
<td></td>
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<tr>
<td>Parker House rolls</td>
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<tr>
<td>Bourbon Honey Glazed Ham* (serves 60)</td>
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<td>$400</td>
</tr>
<tr>
<td>Dijon mustard, pineapple chutney</td>
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<td></td>
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<tr>
<td>Brioche</td>
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<td></td>
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<tr>
<td>Herb Crusted Tenderloin of Beef* (serves 30)</td>
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<td>$575</td>
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<tr>
<td>Rosemary, thyme, fresh ground pepper</td>
<td></td>
<td></td>
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<tr>
<td>Roasted garlic aioli</td>
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<td></td>
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<tr>
<td>Brioche &amp; Pretzel rolls</td>
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<td></td>
</tr>
<tr>
<td>Baked Brie en Croute (serves 30)</td>
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<td>$325</td>
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<tr>
<td>Baked French brie, caramelized apples, almonds</td>
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<td></td>
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<tr>
<td>Raspberry preserves</td>
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<td></td>
</tr>
<tr>
<td>Sliced French baguette</td>
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</tbody>
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## Platters

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheese</td>
<td>$9</td>
</tr>
<tr>
<td>Imported, domestic, aged &amp; artisan cheeses</td>
<td></td>
</tr>
<tr>
<td>Sliced baguettes, gourmet crackers</td>
<td></td>
</tr>
<tr>
<td>Grilled Vegetable</td>
<td>$10</td>
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<tr>
<td>Marinated, grilled vegetables: red peppers, eggplant</td>
<td></td>
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<tr>
<td>Zucchini, squash, portobello mushroom</td>
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</tr>
<tr>
<td>Enhanced with chef's seasonal vegetable</td>
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</tr>
<tr>
<td>Cruet of olive oil, balsamic vinegar</td>
<td></td>
</tr>
<tr>
<td>Peppermill &amp; shaved parmesan</td>
<td></td>
</tr>
<tr>
<td>Antipasto</td>
<td>$12</td>
</tr>
<tr>
<td>Prosciutto, pepperoni, salami, mortadella</td>
<td></td>
</tr>
<tr>
<td>Provolone &amp; mozzarella cheeses</td>
<td></td>
</tr>
<tr>
<td>Roasted red &amp; green peppers</td>
<td></td>
</tr>
<tr>
<td>Marinated artichoke hearts, mushrooms</td>
<td></td>
</tr>
<tr>
<td>French bread, grissini breadsticks</td>
<td></td>
</tr>
<tr>
<td>Flatbreads</td>
<td>$15</td>
</tr>
<tr>
<td>Sliced tomato, garlic, fresh mozzarella, fresh basil</td>
<td></td>
</tr>
<tr>
<td>Chef's choice of seasonal ingredients</td>
<td></td>
</tr>
</tbody>
</table>

*$125 carver fee is required per station & based on two hours of service*
# STATIONS

**GOURMET PASTA**  
**$18**  
RIGATONI PASTA, SPINACH & CHEESE TORTELLONI  
BASIL MARINARA, PESTO, WILD MUSHROOM ALFREDO SAUCES  
SPINACH, ROASTED GARLIC, CHIFFONADE BASIL, SHAVED PARMESAN  
GRISINI & HERB GARLIC BREADSTICKS  
ADD SLICED GRILLED CHICKEN AT $5  
ADD BAY SHRIMP* AT $6

**SLIDER**  
**$22**  
FILET, BLUE CHEESE, GARLIC AIOLI, PRETZEL ROLL  
BBQ PULLED CHICKEN, SLICED PICKLE  
CIABATTA  
CHILLED AHI TUNA, BABY GREENS, WASABI AIOLI, BRIOCHÉ ROLL

* $125 ATTENDANT FEE IS REQUIRED PER STATION & BASED ON TWO HOURS OF SERVICE

---

## COLD HORS D’OEUVRES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>smoked turkey wrapped asparagus with dijon mustard</td>
<td>$3.5</td>
</tr>
<tr>
<td>gorgonzola &amp; pear crostini</td>
<td></td>
</tr>
<tr>
<td>prosciutto wrapped honeydew melon baton</td>
<td>$4</td>
</tr>
<tr>
<td>artichoke heart with sun dried tomato &amp; goat cheese</td>
<td></td>
</tr>
<tr>
<td>snow pea pods with boursin cheese</td>
<td>$4.5</td>
</tr>
<tr>
<td>beef carpaccio with pistachio &amp; red pepper</td>
<td></td>
</tr>
<tr>
<td>blackened chicken with avocado mousse</td>
<td>$5</td>
</tr>
<tr>
<td>beef tenderloin with cracked mustard</td>
<td></td>
</tr>
</tbody>
</table>

## HOT HORS D’OEUVRES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>vegetable spring roll with sweet chili garlic sauce</td>
<td>$3.5</td>
</tr>
<tr>
<td>thai peanut chicken skewer with spicy peanut sauce</td>
<td></td>
</tr>
<tr>
<td>fig &amp; mascarpone in beggar’s purse</td>
<td>$4</td>
</tr>
<tr>
<td>shrimp &amp; chicken potsticker with soy sesame sauce</td>
<td></td>
</tr>
<tr>
<td>almond stuffed dates wrapped in bacon</td>
<td>$4.5</td>
</tr>
<tr>
<td>crab cakes with chipotle remoulade</td>
<td></td>
</tr>
<tr>
<td>grilled lamb chops with rosemary sauce</td>
<td>$5</td>
</tr>
<tr>
<td>coconut shrimp with pineapple rum sauce</td>
<td></td>
</tr>
<tr>
<td>beef churrasco chimichurri with salsa verde</td>
<td></td>
</tr>
</tbody>
</table>

HORS D’OEUVRES MAY BE SPLIT INTO QUANTITIES OF 25 PIECES  
MINIMUM OF 25 PIECES PER ITEM MUST BE ORDERED
# BEVERAGE SELECTIONS

## CRYSTAL BAR PACKAGE

**LIQUORS**
- Skyy Vodka, Bombay Gin, Jim Beam Bourbon, Balantine, Canadian Club Whiskey, Don Q Gold Rum, Sauza Hornitos Gold, Amaretto

**BEER**
- Heineken, Amstel Light, Corona, Stella Artois, Samuel Adams, Goose Island, Budweiser, Bud Lite, Miller Lite, Odoul's

**WINE**
- Concannon selection of Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon

**ASSORTED SOFT DRINKS AND JUICES**

## KNICKERBOCKER BAR PACKAGE

**LIQUORS**
- Absolute & Belvedeer, Beefeater Or, Plymouth Gin, Don Q Grand Anejo, Chivas Or Glenlivet 12, Avion, Courvoisier V.S.O.P, Hennessey, Jameson, Kahlua, Bailey's Irish Cream, Amaretto Disaronno

**BEER**
- Heineken, Amstel Light, Corona, Stella Artois, Samuel Adams, Goose Island, Budweiser, Bud Lite, Miller Lite, Odoul's

**WINE**
- Concannon selection of Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon

**ASSORTED SOFT DRINKS AND JUICES**

**BAR TENDERS ARE $125 EACH, BASED ON FOUR CONTINUOUS HOURS; $25 FOR EVERY ADDITIONAL HOUR. CASHIERS ARE $100 EACH, BASED ON FOUR CONTINUOUS HOURS; $25 FOR EVERY ADDITIONAL HOUR.**

<table>
<thead>
<tr>
<th>PACKAGE BAR:</th>
<th>CRYSTAL</th>
<th>KNIKERBOCKER</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>1ST HOUR</strong></td>
<td>$18</td>
<td>$24</td>
</tr>
<tr>
<td><strong>ADDITIONAL HOURS</strong></td>
<td>$11</td>
<td>$12</td>
</tr>
<tr>
<td>Includes choice of premium or deluxe liquors imported &amp; domestic beers, house wines, soft drinks &amp; mixers</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## HOSTED BAR:

- **WINE**: $7
- **IMPORTED BEER**: $6
- **DOMESTIC BEER**: $5.5
- **SODA**: $5
- **LIQUOR**: $8 (PREMIUM), $9 (DELUXE)

## CASH BAR:

- **WINE**: $9.5
- **IMPORTED BEER**: $8
- **DOMESTIC BEER**: $7.5
- **SODA**: $6 (PREMIUM), $11 (DELUXE)
- **LIQUOR**: $10 (PREMIUM), $11 (DELUXE)

$500 minimum in cash bar sales per bar for groups of 49 people or less
$1,000 minimum in cash bar sales per bar for groups of 50 people or more
# Wine List

## Champagne & Sparkling Wines

<table>
<thead>
<tr>
<th>Name</th>
<th>Country</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pascual Toso, Brut</td>
<td>Argentina</td>
<td>N.V.</td>
<td>35</td>
</tr>
<tr>
<td>Domaine Carneros, Brut</td>
<td>California</td>
<td></td>
<td>50</td>
</tr>
<tr>
<td>Taittinger, Brut</td>
<td>N.V.</td>
<td></td>
<td>65</td>
</tr>
<tr>
<td>Velude Clicquot Ponsardin, Brut</td>
<td>N.V.</td>
<td></td>
<td>85</td>
</tr>
<tr>
<td>Perrier Jouët, Le Fleur, Brut</td>
<td></td>
<td></td>
<td>200</td>
</tr>
<tr>
<td>Moët &amp; Chandon, Dom Perignon</td>
<td></td>
<td></td>
<td>250</td>
</tr>
<tr>
<td>Louis Roederer, Cristal</td>
<td></td>
<td></td>
<td>350</td>
</tr>
</tbody>
</table>

## Chardonnay

<table>
<thead>
<tr>
<th>Name</th>
<th>Country</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gerard Bertrand Reserve, Lanquedoc, France</td>
<td>France</td>
<td>'10</td>
<td>40</td>
</tr>
<tr>
<td>Lai Lai, Bio Bio Valley, Argentina</td>
<td>Argentina</td>
<td>'10</td>
<td>40</td>
</tr>
<tr>
<td>Joel Gott 815, Monterey, California</td>
<td>California</td>
<td>'10</td>
<td>42</td>
</tr>
<tr>
<td>Franciscan Napa Valley</td>
<td>California</td>
<td>'10</td>
<td>42</td>
</tr>
</tbody>
</table>

## Sauvignon Blanc

<table>
<thead>
<tr>
<th>Name</th>
<th>Country</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brancott, Malborough, New Zealand</td>
<td>New Zealand</td>
<td>'12</td>
<td>38</td>
</tr>
<tr>
<td>Napa Cellars, Napa Valley, California</td>
<td>California</td>
<td>'12</td>
<td>40</td>
</tr>
<tr>
<td>Kim Crawford, Marlborough, New Zealand</td>
<td>New Zealand</td>
<td>'11</td>
<td>46</td>
</tr>
<tr>
<td>Chateau de Sancerre, Sancerre, France</td>
<td></td>
<td>'10</td>
<td>50</td>
</tr>
</tbody>
</table>

## Riesling

<table>
<thead>
<tr>
<th>Name</th>
<th>Country</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dr. L, Mosel, France</td>
<td>France</td>
<td>'10</td>
<td>34</td>
</tr>
<tr>
<td>Eroica, Columbia Valley, Washington</td>
<td>Washington</td>
<td>'10</td>
<td>36</td>
</tr>
<tr>
<td>Helfrich Reserve, Alsace, France</td>
<td>Alsace</td>
<td>'09</td>
<td>38</td>
</tr>
</tbody>
</table>

## White Varietals

<table>
<thead>
<tr>
<th>Name</th>
<th>Country</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Diseno Torrontes, Salta, Argentina</td>
<td>Argentina</td>
<td>'11</td>
<td>34</td>
</tr>
<tr>
<td>Darcie Kent Gruner, Veltliner, Monterey, California</td>
<td>California</td>
<td>'11</td>
<td>36</td>
</tr>
<tr>
<td>Graffigna Pinot Grigio, San Juan, Argentina</td>
<td>Argentina</td>
<td>'11</td>
<td>40</td>
</tr>
<tr>
<td>Glenora Gewurtztraminer, Finger Lakes, New York</td>
<td></td>
<td>'10</td>
<td>44</td>
</tr>
</tbody>
</table>

## Shiraz

<table>
<thead>
<tr>
<th>Name</th>
<th>Country</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Penfolds Thomas Hyland, South Eastern Australia</td>
<td></td>
<td>'10</td>
<td>40</td>
</tr>
</tbody>
</table>

## Merlot

<table>
<thead>
<tr>
<th>Name</th>
<th>Country</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>R. Lutheford Hill, Napa, California</td>
<td>California</td>
<td>'07</td>
<td>48</td>
</tr>
</tbody>
</table>

## Zinfandel

<table>
<thead>
<tr>
<th>Name</th>
<th>Country</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ravenswood, Sonoma, California</td>
<td>California</td>
<td>'08</td>
<td>36</td>
</tr>
</tbody>
</table>

## Pinot Noir

<table>
<thead>
<tr>
<th>Name</th>
<th>Country</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vincent Salustre, Burghundy, France</td>
<td>France</td>
<td>'10</td>
<td>44</td>
</tr>
<tr>
<td>Kim Crawford, Marlborough, New Zealand</td>
<td>New Zealand</td>
<td>'10</td>
<td>46</td>
</tr>
<tr>
<td>Wild Horse, Central Coast, California</td>
<td>California</td>
<td>'10</td>
<td>48</td>
</tr>
<tr>
<td>Erath, Willamette Valley, Oregon</td>
<td>Oregon</td>
<td>'11</td>
<td>52</td>
</tr>
<tr>
<td>J Lohr, Highlands Bench, Santa Lucia Highlands, California</td>
<td></td>
<td>'09</td>
<td>95</td>
</tr>
</tbody>
</table>

## Cabernet Sauvignon

<table>
<thead>
<tr>
<th>Name</th>
<th>Country</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Joel Gott, Monterey, California</td>
<td>California</td>
<td>'00</td>
<td>40</td>
</tr>
<tr>
<td>Mt. Veeder, Napa, California</td>
<td>California</td>
<td>'09</td>
<td>48</td>
</tr>
<tr>
<td>Atlas Peak, Napa Valley, California</td>
<td>California</td>
<td>'08</td>
<td>78</td>
</tr>
<tr>
<td>Simi Landslide Vineyard, Alexander Valley, California</td>
<td></td>
<td>'08</td>
<td>95</td>
</tr>
<tr>
<td>Geyser Peak Reserve, Sonoma County</td>
<td>Sonoma County</td>
<td>'06</td>
<td>95</td>
</tr>
</tbody>
</table>

## Malbec

<table>
<thead>
<tr>
<th>Name</th>
<th>Country</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>La Senal, Mendoza, Argentina</td>
<td>Argentina</td>
<td>'09</td>
<td>36</td>
</tr>
</tbody>
</table>

## Red Varietals

<table>
<thead>
<tr>
<th>Name</th>
<th>Country</th>
<th>Year</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chapoutier, Belleruche Rouge, Cotes Du Rhone, Italy</td>
<td></td>
<td>'10</td>
<td>40</td>
</tr>
<tr>
<td>Villa Nozzole, Sangiovese, Chianti Classico, Tuscany, Italy</td>
<td></td>
<td>'07</td>
<td>44</td>
</tr>
<tr>
<td>Antinori Peppoli Chianti Classico Reserve, Tuscany, Italy</td>
<td></td>
<td>'08</td>
<td>72</td>
</tr>
<tr>
<td>Numanta Tha Termes, Toro, Spain</td>
<td>Spain</td>
<td>'09</td>
<td>80</td>
</tr>
<tr>
<td>Per Pinace Barolo, Piedmont, Italy</td>
<td>Italy</td>
<td>'06</td>
<td>95</td>
</tr>
</tbody>
</table>