

Executive Chef  Juan Torres
Banquet Chef  Victor Sierra

ALL PRICES INCLUDE TAX AND GRATUITY

BREAKFAST MENUS

All Breakfast Menus include: Butter, Cream Cheese and Preserves,
Orange and Grapefruit Juice, Coffee (regular and decaffeinated) and a Selection of Teas.

ON THE GO

Boxed Breakfast: Danish, Muffin, Bagel w/ Cream Cheese, Individual Yogurt, Whole Fresh Fruit and Bottled Juice
\$12.00 per person

THE FRESH START

Assorted Morning Bakeries & Bagels, Fresh Seasonal Sliced Fruit with Yogurt Dip
Buffet \$11.00 per person Plated \$13.00 per person

ALPINE EXPRESS

Assorted Morning Bakeries & Bagels, Fresh Seasonal Sliced Fruit, Individual Yogurts, Granola, Assorted Cold Cereals, Whole and Skim Milk
Buffet \$12.00 per person

TRADITIONAL

Assorted Morning Bakeries & Bagels, Fresh Seasonal Sliced Fruit, Roasted Breakfast Potatoes, Scrambled Eggs, One Breakfast Meat: Bacon, Ham, Sausage Links or Sausage
Buffet \$14.00 per person Plated \$16.00 per person

THE SOUTHERN

Assorted Morning Bakeries and Bagels, Fresh Seasonal Sliced Fruit, Scrambled Eggs, Sausage, Creamy Grits, Buttermilk Biscuits served with Country Gravy
Buffet \$15.00 per person Plated \$17.00 per person (Choose One Bakery Item)

WOODLANDS

Assorted Morning Bakeries and Bagels, Fresh Seasonal Sliced Fruit, Granola, Assorted Cold Cereals, Hot Oatmeal, Scrambled Eggs, Bacon and Sausage Links, French Toast or Pancakes
Buffet \$17.00 per person

SOUTHWESTERN BUFFET

Fresh Seasonal Sliced Fruit, Muffins, Warm Flour Tortillas, Chorizo & Roasted Poblano Frittata, Breakfast Potatoes, Spicy Black Beans, One Breakfast Meat: Bacon, Ham, Sausage Links or Patties, Sautéed Peppers & Onions, Salsa, Sour Cream, Guacamole, Cheddar Cheese
Buffet \$19.00 per person

BREAKFAST BUFFET ADDITIONS

These breakfast items must be ordered with a breakfast buffet for a minimum 25 people

QUICHE

Lorraine, Vegetable or Ham & Swiss

\$4.00 per person

BREAKFAST SANDWICH

Egg, Cheese and Meat (Bacon, Sausage or Ham) on Croissant, Bagel or in a Burrito

\$5.00 per person

OMELET STATION

Made with assorted Meats, Cheese and Vegetables

Minimum 25 guests; maximum 100 guests. 1 Chef required per 50 guests @ \$75.00 each

\$6.00 per person

A LA CARTE BREAK ITEMS

Individual Yogurts \$2.00 each

Assorted Granola and Cereal Bars \$2.00 each

Mixed Nuts \$21.00 per pound

Fresh Whole Fruit \$ 1.00 per piece

Fresh Seasonal Fruit Tray \$80.00 with
Yogurt Dip (Serves 25 people)

Crudités of Fresh Vegetables \$80.00 with Black
Pepper Parmesan Dip (Serves 25 people)

Pretzels and Potato Chips \$40.00 (Serves 25
people)

Tortilla Chips & Salsa \$35.00
(Serves 25 people)

Domestic Cheese Board \$85.00 per person
with Seasonal Fruits and Crackers (minimum of 25 people)

From The Bakery (minimum order 2 dozen) \$30.00 per 2
dozen Assorted Pastries, Muffins, Bagels and Butter and Jam

Assorted Woodlands Cookies
(Selection may include Chocolate Chip, Peanut Butter, White Chocolate Macadamia,
Oatmeal Raisin, Double Chocolate Chunk)

Assorted Woodlands Dessert Bars
(Selection may include Brownies, Black and White Bars and Oatmeal Fruit Bars)

Coffee, Decaf, Tea, Hot Chocolate and Cider \$20.00 per
gallon

Fruit Juices: Apple, Cranberry, Grapefruit, Orange. \$20.00 per
gallon

Milk: Whole or Skim. \$20.00 per
gallon
Iced Tea, Lemonade, Fruit Punch \$15.00
per gallon
Soft Drinks, Canned Juices, Bottled Waters \$ 2.00 per
beverage

SPECIALTY BREAKS

GRANDMA'S COOKIE JAR

Fresh Baked Assorted Cookies, Brownies and Bars, Whole, Skim and Chocolate Milk
\$6.00 per person

SOUTH OF THE BORDER

Tortilla Chips, Black Bean Dip, House made Guacamole and Salsa Fresca,
Iced Tea and Lemonade
\$9.00 per person

MOVIE MUNCHIES

Buttered Popcorn & Assorted Candy Bars and Movie Treats, Iced Tea and Lemonade
\$9.00 per person

KACHINA TRAIL

Homemade Trail Mix, Mixed Nuts, Whole Fresh Fruit, Assorted Granola Bars, Iced Tea and
Lemonade
\$11.00 per person

PROTEIN FIX

Domestic Cheese Board with Assorted Crackers, Mixed Nuts, Vegetable Crudités with Hummus
and Dill Dip, Iced Tea and Lemonade
\$12.00 per person

BOX LUNCH

Includes a cold sandwich (see lunch menu for options), Bag of Chips, Piece of Whole Fruit,
Homemade Jumbo Cookie, Condiments and Bottled Water
\$15.00 per person



LUNCH MENUS

Plated and Buffet Lunches include: Freshly Baked Bread and Butter,
One Salad Selection (see below), One Starch Selection (see below),
Chef's Choice of Seasonal Vegetables,
Dessert (see menu below) and

Beverage Station of Iced Tea or Lemonade, Coffee and Assorted Teas.

SALAD SELECTIONS

Tricolor Pasta Salad
Organic Mixed Greens with Two Dressing Selections
Classic Caesar with Parmesan Cheese and Garlic Croutons
Grilled Vegetable Salad with Balsamic Vinegar & Extra Virgin Olive Oil
Spinach Salad with Mushrooms, Red Onion and Balsamic Vinaigrette
Marinated Seasonal Fresh Fruit Salad with Fresh Mint
Rosemary Roasted Red Bliss Potato Salad

GOURMET SALAD SELECTIONS

Additional \$3.00 per person to price of entree

Asian Salad of Napa Cabbage & Assorted Lettuces, Toasted Slivered Almonds, Scallions,
Mandarin Oranges & Sesame-Soy Vinaigrette
Caprice Salad of Mixed Greens with Buffalo Mozzarella, Plum Tomatoes, Fresh Basil & Balsamic
Vinaigrette
Organic Mixed Greens with Toasted Pine Nuts, Sun Dried Tomatoes, Feta, Fresh Herbs &
Vinaigrette

Add \$3.00 to entrée price to plate & serve salad for a buffet meal.

STARCH SELECTIONS

Scallop Potatoes
Garlic Mashed Potatoes
Herb Roasted Red Bliss Potatoes
Rice Pilaf
Steamed Rice

SOUP DU JOUR

\$4.50 per person in addition to price of entrée.



ENTREE SELECTIONS

PAN SEARED CHICKEN BREAST with LEMON-THYME BUTTER

Buffet \$16.00 per person Plated \$18.00 per person

STUFFED CHICKEN MILANESE with PROSCIUTTO BECHAMEL SAUCE

Chicken Breast Stuffed with Wild Mushrooms & Risotto
Buffet \$20.00 per person Plated \$22.00 per person

STUFFED PORTOBELLO MUSHROOM with ARTICHOKE, FETA AND RICOTTA

Buffet \$20.00 per person Plated \$22.00 per person

LASAGNA

Traditional Bolognese with Beef & Pork, Mozzarella Cheese and Marinara Or
Grilled Vegetables with Roasted Tomato Pomodoro (minimum 15 people)
Buffet \$17.00 per person Plated \$19.00 per person

FARFALLE PASTA PRIMAVERA with PARMESAN CREAM SAUCE

| | | |
|--------------|---------------------------|---------------------------|
| No Meat | Buffet \$18.00 per person | Plated \$20.00 per person |
| With Chicken | Buffet \$21.00 per person | Plated \$23.00 per person |
| With Shrimp | Buffet \$23.00 per person | Plated \$25.00 per person |

ROASTED PORK LOIN with DIJON SAUCE

Buffet \$21.00 per person Plated \$23.00 per person

BLACKENED ATLANTIC SALMON with CUCUMBER-YOGURT SAUCE

Buffet \$21.00 per person Plated \$23.00 per person

LEMON PEPPER TILAPIA with TOMATO-OLIVE-CAPER SAUCE

Buffet \$22.00 per person Plated \$24.00 per person

GRILLED MAHI-MAHI with CREAM PLUM SAUCE

Buffet \$23.00 per person Plated \$25.00 per person

ROASTED PRIME RIB OF BEEF

Buffet \$19.00 per person Plated \$21.00 per person

SALAD ENTREES

CLASSIC CAESAR SALAD

FAJITA LUNCH BUFFET *

Tortilla Salad, Spicy Rice, Black Beans or Refried Beans, Warm Flour Tortillas
Grilled Chicken & Beef with Onions & Peppers, Tomatoes, Lettuce, Cheese
Sour Cream, Pico De Gallo, Guacamole, Tortilla Chips
\$20.00 per person

** Menu as listed, plus dessert & beverages.*

COLD HORS D'OEUVRES

All Trays Serve (25) people

ALBACORE TUNA & AVOCADO WRAPS w/ SWEET ONION DIP

\$85.00

POACHED JUMBO SHRIMP ON ICE w/ HORSERADISH COCKTAIL SAUCE

\$90.00 (2-3 pieces per person)

ASSORTED FOCCACIA BRUSCHETTA

Choice of: Eggplant Puree with Sun-dried Tomato Pesto,
Marinated Feta Cheese with Sweet Salsa, Diced Grilled Vegetables & Blue Cheese
\$80.00

MEDITERRANEAN SPINACH WRAP

Fresh Spinach, Sprouts, Artichokes, Cucumbers, Kalamata Olives, Tomatoes,
Swiss Cheese and Sun Dried Tomato Pesto wrapped in a Spinach Tortilla
\$75.00

SHRIMP SALAD on BELGIAN ENDIVE

\$85.00

KUSHI YAKI BEEF SALAD on ENGLISH CUCUMBER CUPS

\$80.00

SMOKED SALMON on LAVOSH with CUCUMBER-YOGURT SAUCE

\$90.00

TRI PEPPERCORN CRUSTED TUNA on WONTON CRISP

Served Rare with Wasabi Horseradish and Sprouts
\$90.00

CALIFORNIA ROLLS

Served with Wasabi and Ginger
\$60.00

NIGIRI & MAKI COMBO

Served with Wasabi and Ginger
\$75.00

KUSHI YAKI NORI ROLLS

Served with Wasabi and Ginger
\$60.00

HORS D'OEUVRES DISPLAYS & PLATTERS

All platters & displays serve 25 people.

HOUSE-MADE DIPS

Choice Of: Traditional Hummus, Bleu Cheese & Scallion, Kalamata Olive Tapenade, Roasted
Garlic & Onion. Served with a Choice of: Tortilla Chips, Grilled French Bread, Toasted Pita
Bread, or Toasted Focaccia
\$65.00

MEXICAN LAYERED DIP with TORTILLA CHIPS

Guacamole, Fresh Salsa, Refried Beans, Sour Cream, Black Olives & Cheddar Cheese
\$60.00

CRUDITÉ OF FRESH VEGETABLES with DIP

(Select one) Roasted Garlic & Onion, Herbed Yogurt, or Bleu Cheese & Scallion
\$80.00

FRESH SEASONAL FRUIT TRAY with LIME MINT YOGURT DIP

\$80.00

DOMESTIC CHEESE BOARD with SEASONAL FRUIT & CRACKERS

\$85.00

BAKED ARTICHOKE & SPINACH DIP with GARLIC CROSTINI

\$85.00

TRADITIONAL ANTIPASTI

Prosciutto, Salami, Cured Olives, Marinated Artichoke Hearts, Tomatoes, Mozzarella, Shaved
Parmesan, Cherry Peppers & Pepperoncini Peppers
\$80.00

HOT HORS D'OEUVRES

All platters & displays serve 25 people.

TANDOORI CHICKEN SATAY with CHILI LIME VINAIGRETTE

\$70.00

KUSHI YAKI BEEF SATAY with WASABI CREAM

\$75.00

ROASTED GARLIC CHICKEN CAKES with CILANTRO LIME AIOLI

\$65.00

GRILLED SALMON SATAY with GINGER LIME MAYONNAISE

\$80.00

TEMPURA SHRIMP with SPICY THAI SAUCE

\$85.00

SPICY SHRIMP CAKES with CHIPOTLE AIOLI

\$85.00

SALMON CAKES with TOGARASHI REMOULADE

\$85.00

QUESADILLAS with SOUR CREAM & SALSA FRESCA

Chipotle Marinated Chicken \$65.00

Mixed Cheeses \$65.00

Corn, Tomato & Black Bean \$65.00

Pulled Pork \$70.00

PORK POT STICKERS with PONZU SAUCE

\$50.00

BACON WRAPPED SCALLOPS

\$90.00

VEGETABLE EGG ROLLS with ORANGE SAUCE

\$75.00

RECEPTION STATIONS & CARVINGS

Prices include chef attendants for stations.

BAKED POTATO BAR

With Butter, Sour Cream, Scallions, Cheddar Cheese, Bacon, Broccoli and Salsa Fresca

\$6.00 per person

PASTA STATION

Cheese Tortellini, Assorted Pasta, Alfredo and Marinara Sauces, Parmesan Cheese, Breadsticks

\$9.00 per person

With Italian Meatballs and Sausage
\$14.00 per person

SUSHI BAR

Have your own Sushi Chef, Creating Sushi to Order
(\$40.00 per person approximately)

HONEY GLAZED PIT HAM

Sambal Pineapple Chutney & Dinner Rolls
\$195.00 (serves 25 people)

ROASTED TURKEY BREAST

Cranberry Relish, Traditional Gravy & Dinner Rolls
\$250.00 (serves 25 people)

CHERRY AND APPLE STUFFED ROASTED PORK LOIN

Sour Cherry Reduction, Mustard Remoulade & Dinner Rolls
\$275.00 (serves 25 people)

ROASTED LEG OF LAMB

Apple Mint Jelly & Dinner Rolls
\$275.00 (serves 25 people)

ROASTED PRIME RIB

Au Jus, Horseradish Sauce & Dinner Rolls
\$295.00 (serves 25 people)

SEARED BEEF TENDERLOIN

Whole Grain Mustard, Gorgonzola Cream Sauce & Dinner Rolls
\$400.00 (serves 25 people)

DINNER MENUS

Plated and Buffet Dinner include: Freshly Baked Bread and Butter, Mixed Green Salad, One Salad Selection (see below), One Starch Selection (see below), Chef's Choice of Seasonal Vegetables, Dessert (see below) and Iced Tea or Lemonade, Coffee and Assorted Teas.

Single entrée dinners are the listed buffet and plated menu price per person.
For mixed grill entrees, take the highest price of your two entrée selections and add \$7.00 per person to attain the mixed grill price. For multiple entrees on buffet dinners, take the highest price of your entrée selections and add the listed additional price.
Maximum of two entrée selections for plated dinners.

SALAD SELECTIONS

Organic Mixed Greens with Two Dressing Selections
Classic Caesar with Parmesan Cheese and Garlic Croutons
Grilled Vegetable Salad with Balsamic Vinegar & Extra Virgin Olive Oil
Spinach Salad with Mushrooms, Red Onion and Balsamic Vinaigrette

GOURMET SALAD SELECTIONS

Additional \$3.00 per person to price of entrée

Organic Mixed Greens with Pine Nuts, Sun Dried Tomatoes, Feta
Fresh Herbs and Vinaigrette
Organic Mixed Greens with Tomatoes, Marinated Artichokes
Asparagus Spears and Herb Vinaigrette
Caprese Salad of Mixed Greens with Buffalo Mozzarella, Plum Tomatoes,
Fresh Basil and Balsamic Vinaigrette
Garden Salad of Butter Leaf Lettuce with Cucumbers, Carrots, Mushrooms, Tomatoes
Beets and Choice of Two Dressings
Spinach Salad with Citrus Segments, Toasted Pine Nuts
Red Onion and Raspberry Vinaigrette
Hearts of Romaine Salad with Tomatoes, Gorgonzola and Honey Malt Vinaigrette

Add \$3.00 to entrée price to plate & serve salad for a buffet meal.

STARCH SELECTIONS

Scallop Potatoes
Garlic Mashed Potatoes
Herb Roasted Red Bliss Potatoes
Rice Pilaf
Steamed Rice

SOUP DU JOUR

\$4.50 per person in addition to price of entrée.

DINNER ENTREES

STUFFED PORTOBELLO MUSHROOM w/ ARTICHOKE, FETA & RICOTTA

Buffet \$20.00 per person Plated \$22.00 / \$7.00 as second entrée per person

PAN SEARED CHICKEN BREAST w/ WILD MUSHROOM BORDELAISE

Buffet \$23.00 per person Plated \$25.00 / \$7.00 as second entrée per person

PARMESAN CRUSTED CHICKEN w/ SPINACH CREAM SAUCE

Buffet \$23.00 per person Plated \$25.00 / \$8.00 as second entrée per person

STUFFED CHICKEN MILANESE w/ PROSCIUTTO BECHAMEL SAUCE

Chicken Breast Stuffed with Wild Mushrooms & Risotto

Buffet \$25.00 per person

Plated \$27.00 / \$8.00 as second entrée per person

BLACKENED ATLANTIC SALMON w/ TOMATO FENNEL VINAIGRETTE

Buffet \$27.00 per person

Plated \$29.00 / \$9.00 as second entrée per person

SESAME SEED CRUSTED TROUT FILET w/ LEMON CREAM SAUCE

Buffet \$28.00 per person

Plated \$30.00 / \$9.00 as second entrée per person

SHRIMP & VEGETABLE LINGUINI w/ CHARRED TOMATO CREAM SAUCE

Buffet \$30.00 per person

Plated \$32.00 / \$7.00 as second entrée per person

SEAFOOD LASAGNA w/ SHRIMP, CRAB & CHARDONNAY CREAM

Buffet \$34.00 per person

Plated \$36.00 / \$8.00 as a second entrée per person

HERB MARINATED RACK OF LAMB w/ RED WINE JUS

Plated \$49.00 per person / \$16.00 as second entrée per person

MARINATED FLANK STEAK

Buffet \$28.00 per person

Plated \$30.00 / \$8.00 as second entrée per person

HERB ROASTED PRIME RIB w/ AU JUS

Buffet \$32.00 per person

Plated \$34.00 / \$10.00 as second entrée per person

TRI PEPPER CRUSTED BEEF FILET w/ MANGO CHUTNEY

Buffet \$45.00 per person

Plated \$50.00 / \$15.00 as second entrée per person

*Steaks for all guests are prepared to the same temperature –
medium unless otherwise requested prior to your event*



PASTA ENTREES

PENNE PASTA with MARINARA & FRESH PARMESAN

Buffet \$15.00 per person

Plated \$17.00 / \$6.00 as second entrée per person

OVEN BAKED CHEESE TORTELLINI with ROASTED GARLIC ALFREDO

Buffet \$18.00 per person

Plated \$19.00 / \$6.00 as second entrée per person

CHEESE RAVIOLI with CHARRED TOMATO SAUCE & QUESO FRESCO

Buffet \$18.00 per person

Plated \$19.00 / \$6.00 as second entrée per person

SALAD ENTREES

CLASSIC CAESER SALAD

With Chicken Plated \$15.00 per person

With Shrimp Plated \$19.00 per person

KUSHI YAKI BEEF ASIAN SALAD

Marinated beef tenderloin on a bed of Asian salad

Plated \$16.00 per person

LEMON PEPPER SALMON SALAD

Lemon pepper crusted salmon on a bed of organic mixed greens

Plated \$16.00 per person

MANDARIN SPINACH SALAD

Tossed spinach, mandarin orange wedges, red onion, mushrooms and champagne vinaigrette

Plated \$14.00 per person

BARBECUE BUFFET MENU

All Barbecues (except Juan's) include: Freshly Baked Corn Muffins and Butter,

Potato Salad, Woodlands Slaw, Baked Beans, Corn on the Cob,

Dessert (see menu below) and

Beverage Station of Iced Tea or Lemonade, Coffee and Assorted Teas.

ALL AMERICAN GRILL

Hamburgers, Chicken Breasts, Hot Dogs, Buns & Assorted Condiments

\$22.00 per person

BBQ CHICKEN with MONGOLIAN OR BOURBON BBQ SAUCE

\$23.00 per person

BBQ PORK RIBS

\$28.00 per person

GRILLED ATLANTIC SALMON with CAPER PARSLEY LEMON BUTTER SAUCE

\$28.00 per person

Wild Salmon Available – Market Price

BBQ CHICKEN & PORK RIBS

\$30.00 per person

BLACK PEPPER-THYME CRUSTED RIB EYE STEAK with ROASTED CORN RELISH

\$35.00 per person

★CHEF JUAN'S BBQ★

Marinated Grilled Chicken, Pulled Pork Carnitas, Carne Asada Flank Steak, Mexican Green Salad, Rice, Black Beans, Fresh Tortillas, Homemade Guacamole and Pico De Gallo, Sour Cream, and Mixed Cheese

\$36.00 per person

GRILLED FILET MIGNON with ROQUEFORT, CARMALIZED RED ONION & BALSAMIC BUTTER

\$40.00 per person

WOODLANDS GRILL

Chicken Breast Mole, Chipotle-Garlic Shrimp, Ancho-Honey BBQ Sauce New York Steak

\$47.00 per person

MARINATED GRILLED VEGETABLES

Red & Green Peppers, Red Onion, Eggplant, Squash and Portobello Mushrooms

\$17.00 per person

\$7.00 per person as a second entrée to any of the above selections

DESSERT MENU

Plated Lunch or Dinner includes one dessert selection.

Buffet Lunch or Dinner: Less than 40 guests, one dessert selection.

More than 40 guests, two desserts may be selected.

Additional Dessert Selections are \$2.00 per person per additional selection.

Premium Dessert Selections are \$4.00 per person per selection

* Indicates Desserts that cannot be plated.

CAKES

Carrot Cake

German Chocolate Cake with Coconut Frosting

Poppy Seed Cake

Chocolate Sin

Red Velvet

Italian Tiramisu

CHEESECAKES

Raspberry Rave Cheesecake

Sugar Free Cheesecake
New York Style Cheesecake

TARTS & PIES

Apple Pie
Lemon Tart Garnished with Fresh Fruit
Key Lime Pie with Graham Cracker Crust
Pecan Pie
Pumpkin pie

WARM PAN DESSERTS*

Peach, Cherry, Blueberry or Apple Cobbler

PREMIUM DESSERTS

Chocolate Dipped Strawberries
Tropical Fruit Parfait

Executive Chef  **Juan Torres**
Banquet Chef  **Victor Sierra**

BEVERAGE MENU

SOFT DRINKS, JUICES, BOTTLED WATERS

Coke, Diet Coke, Sprite, Dr. Pepper, Orange, Apple, Grapefruit, Tomato, Cranberry Juice, Water,
Perrier Sparkling Water

DOMESTIC BEER

Budweiser, Bud Lite, Coors, Coors Light, MGD, Miller Lite, O'Douls (non-alcoholic)

IMPORTED, PREMIUM & MICRO BEER

Corona, Heineken, Newcastle, Guinness Stout, Sam Adams, Pyramid Hefeweissen, Pilsner Urquell,
Sierra Nevada, Amstel Light

CALL LIQUOR

Tequila- Cuervo Vodka-Absolut Scotch- J&B
Rum-Captain Morgan Gin- Tanqueray
Whiskey- Seagram's 7 Bourbon- Jack Daniels

PREMIUM LIQUOR

Tequila- Patron Vodka- Stolichnaya, Grey Goose Scotch- Glenlivet, Chivas
 Rum- Myers Dark Gin- Bombay Sapphire
 Whiskey- Crown Royal Bourbon- Makers Mark, Jack Daniels

CORDIALS/COGNACS

Amaretto di Sorrano, Bailey’s Irish Cream, Courvoisier VS, Sambuca, Kahula,
 Gran Marnier, Chambord, Frangelico

HOSTED BAR

A minimum of \$200.00 in sales per bar.
 Hosted Bar prices do not include service charge.

| | |
|--|-----------|
| Soft Drinks | \$2.00 |
| Fruit Juice & Bottled Waters. | \$.25 |
| Domestic Beer | \$.35 |
| Imported, Premium & Micro Beer | \$.40 |
| Well Liquor | \$.50 |
| Call Liquor | \$6.00 |
| Premium Liquor | \$.70 |
| Cordials/Cognacs. | \$7.00 |
| House Wines by the Glass. | \$5.00 |
| Beer Keg (Domestic) | \$.285.00 |
| Beer Keg (Import) | \$.395.00 |

See the Catering Wine List for wines priced by the bottle.

CASH BAR

A minimum of \$200.00 in sales per bar.
 Cash Bar prices include tax.

| | |
|--|--------|
| Soft Drinks & Bottled Waters | \$2.00 |
| Fruit Juice | \$3.00 |
| Domestic Beer | \$4.00 |
| Imported, Premium & Micro Beer | \$4.50 |
| Well Liquor | \$5.50 |
| Call Liquor | \$6.50 |
| Premium Liquor | \$7.50 |
| House Wines by the Glass | \$5.50 |
| Cordials/Cognacs. | \$8.00 |

CATERING WINE SELECTIONS

HOUSE WINES

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|-----------------------------------|-------|
| Sycamore Lane, White Zinfandel | \$ 26 |
| Sycamore Lane, Chardonnay | \$ 26 |
| Sycamore Lane, Merlot | \$ 26 |
| Sycamore Lane, Cabernet Sauvignon | \$ 26 |

CHAMPAGNE & SPARKLING WINE

| | |
|--|-------|
| Wycliff Extra Dry | \$ 26 |
| Domaine Chandon Brut | \$ 58 |
| Domaine St. Michelle, Blanc de Blanc, Washington | \$ 45 |
| Moet & White Star | \$143 |
| Veuve Clicquot, "Yellow Label", France | \$130 |

SAUVIGNON BLANC

| | |
|-----------------------|-------|
| Geyser Peak, Sonoma | \$ 36 |
| Rodney Strong, Sonoma | \$ 47 |

CHARDONNAY

| | |
|------------------------------|-------|
| Lindemans "Bin 65" | \$ 34 |
| Kendall Jackson | \$ 39 |
| Sonoma Cutrer, Russian River | \$ 58 |
| Landmark "Overlook" | \$ 80 |

WHITE VARIETALS

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|--------------------------------|-------|
| Beringer White Zinfandel, Napa | \$ 32 |
| Sutter Home, White Zinfandel | \$ 30 |

PINOT NOIR

| | |
|-------------------------|-------|
| Sebastiani, Sonoma | \$ 36 |
| Kings Ridge, California | \$ 45 |

MERLOT

| | |
|------------------------------|-------|
| Black Opal, Australia | \$ 36 |
| Sterling, Vinters Collection | \$ 41 |
| Columbia Crest, Grand Estate | \$ 39 |
| Markham | \$ 62 |
| Clos Du Bois | \$ 54 |

CABERNET SAUVIGNON

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|-------------------------|-------|
| Hess Select, California | \$ 44 |
| Cypress, California | \$ 36 |

| | |
|--------------------------|-------|
| Rutherford Ranch, Napa | \$ 39 |
| Merryvale, Napa | \$ 75 |
| Jordan, Alexander Valley | \$123 |

RED VARIETALS

| | |
|----------------------------------|-------|
| Ravenswood Zinfandel, California | \$ 39 |
| Jacobs Creek, Australia | \$ 31 |
| Karly "Warrior Fires" | \$ 75 |

ADDITIONAL BEVERAGES

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|---|-------|
| Fruit Punch (per gallon) | \$ 15 |
| Champagne Punch (per gallon) | \$ 30 |
| Champagne or Punch Fountain (per event) | \$ 25 |
| Margarita or Sangria Punch | \$ 38 |