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**Revised: 4/1/09**

# B R E A K F A S T A N D B R U N C H

## A.M. MEALS

All selections below include fresh sliced fruit, orange juice, ice water, coffee, decaf, herbal teas & hot chocolate

Traditional Continental Breakfast: Assorted pastries and mini muffins ~ **\$9.50**

Scrambled eggs with herbs, grated Swiss cheese, sautéed mushrooms ~ **\$12.50**

Breakfast Frittata: eggs, tomatoes, onion, cheddar cheese, bacon ~ **\$13.50**

Pancakes, French toast **or** Waffles w/ assorted toppings (sliced peaches, strawberries, blueberries and whipped cream) and maple sausage links ~ **\$13.50**

Fresh assorted bagels & choice of schemer, yogurt, sliced strawberries and granola ~ **\$14.50**

European Continental - Croissants, assorted pastries, jams & jellies, yogurt, and granola ~ **\$15.50**

**Add Maple Sausage Links to any above menu - \$2.50**

**Add Hash Browns to any above menu - \$1.50**

**Replenish coffee service in afternoon - \$2.00**

## A LA CARTE

All prices below are per person

Coffee Station ~ **\$4.50**

Regular, decaf, assorted herbal teas and hot chocolate

Bottled Water ~ **\$3.00**

Assorted Bottled Sodas and Ice Tea ~ **\$3.00**

Dry Snack Buffet ~ **\$4.50**

Potato chips, pretzels, popcorn, bottled water

Sweet Tooth ~ **\$5.50**

Brownies, assorted cookies, assorted bottled sodas

Wholesome Snack ~ **\$5.50**

Whole fresh fruit, granola bars, assorted yogurt, iced tea and bottled water

Frozen Novelties ~ **\$4.50**

Assorted ice cream including: drumsticks, ice cream sandwiches and Haagen Dazs bars

! Prices include biodegradable and compost-able plates and eating utensils ! Full china service is additional ! Buffets are for a 1 ½ hour serve period - If food is requested for a longer period of time, additional fees may apply ! A \$45.00 buffet linen charge will be added to all parties of less than 100 guests ! Child = 3 to 11 years of age ! No charge for children under 3 years old !

Above pricing is per person and does not include 9.5% sales tax or  
20% service charge !

# BARBEQUE & PICNIC MENUS

## **THE CLASSIC AMERICAN BARBECUE ~ \$15.50 Adult, \$13.50 Child**

Hamburgers, hotdogs & veggie burgers served with your choice of two (2) side dishes, potato chips, full fixin's bar (with a platter of assorted sliced cheeses, lettuce, tomatoes, onions, pickles, mustard & mayo) with assorted cookies for dessert

### **Choose Two (2) Side Dishes:**

- Tossed Romaine Lettuce salad w/ cherry tomatoes, shredded carrots, cucumbers and Italian dressing
- Red Bliss Potato Salad
- Bowtie pasta salad
- Ranch style baked beans (non-vegetarian)
- Vegetarian baked beans
- House made coleslaw
- Corn cobbets w/ butter pats on the side

### **OTHER OPTIONS:**

Sautéed onions & mushrooms ~ **\$1.50**  
BBQ pulled pork ~ **\$2.50**  
BBQ chicken breast ~ **\$3.00**  
Zesty BBQ beef brisket ~ **\$3.00**  
BBQ pork spare ribs ~ **\$3.50**

### **DESSERT ENHANCEMENTS:**

Fudge Nut Brownies & Lemon Bars ~ **\$2.50**  
Strawberry Shortcake ~ **\$3.50**  
Tiramisu ~ **\$4.50**  
Frozen Novelties ~ **\$4.50**  
(ice cream sandwiches, drumsticks, and Haagen Dazs cups)

### **GOURMET SALADS - Add to your menu ~ \$2.50**

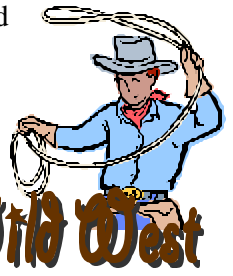
Mixed Green Salad with toasted pine nuts & cherry tomatoes drizzled with raspberry vinaigrette  
Mixed Green Salad with mandarin oranges, peanuts, carrots tossed in ginger-soy vinaigrette  
Mixed Green Salad with crumbled blue cheese, candied pecans and roasted apples in balsamic vinaigrette  
Greek Salad with romaine lettuce, tomatoes, cucumbers, pepperoncini, feta cheese and Kalamata olives  
Cold Asparagus & Penne Pasta Salad tossed in a balsamic vinaigrette  
Spinach Salad with goat cheese, dried cranberries and candied pecans tossed in raspberry vinaigrette  
Classic Caesar with croutons and shredded parmesan cheese  
Salad Niçoise with Kalamata olives, tuna, green beans, tomatoes and new potatoes with vinaigrette

## **Dress Up Your Event**



### **ZOO SAFARI PACKAGE ~ add \$10.50 per guest**

- ❖ Buffet tables with "Safari Chic" decorations: animal print table coverings and savannah grass skirting
- ❖ Safari kit for each guest - pith helmet, plastic binoculars, animal masks
- ❖ Self led scavenger hunt and a 'trail map!'



### **WILD WEST PACKAGE ~ add \$9.50 per guest:**

- Fun buffet decor includes red and white check linen, western wildflowers, horseshoes, boots and hay bales
- Colorful bandanna and straw cowboy hat for each guest
- Self led scavenger hunt and a 'trail map!'

! All menus include lemonade, ice tea and ice water! Add \$3.00 per guest for assorted soft drinks and bottle water for a three hour period! Prices include biodegradable and compost-able plates and eating utensils! Full china service is additional! Buffets are for a 1 ½ hour serve period - If food is requested for a longer period of time, additional fees may apply! A \$45.00 buffet linen charge will be added to all parties of less than 100 guests (not applicable to Safari or Wild West Packages)! Child = 3 to 11 years of age! No charge for children under 3 years old! Above pricing is per person and does not include 9.5% sales tax or 20% service charge!

# Lunch buffet suggestions

## **DELI BUFFET ~ \$14.50 Adult, \$12.50 Child**

Sliced deli meats (roast beef, baked ham and smoked turkey) and assorted cheeses, basket of assorted breads and rolls, fruit salad, potato salad, fresh condiment platter (lettuce, tomatoes, onions, mustard & mayo) and assorted cookies for dessert

## **DOWN HOME COMFORT FOOD BUFFET ~ \$15.50 Adult, \$13.50 Child**

Mixed Green Salad with toasted pine nuts & cherry tomatoes drizzled with raspberry vinaigrette, classic meat loaf, roasted garlic mashed potatoes & sautéed green beans. Served with dinner rolls & butter and assorted cookies for dessert

## **SOUTH OF THE BORDER BUFFET ~ \$16.50 Adult, \$14.50 Child**

Make your own fajita bar! Grilled chicken & beef strips, sautéed bell peppers and onions, flour tortillas, shredded cheddar cheese, fresh pico de gallo, sour cream, guacamole, Spanish rice, refried beans and romaine lettuce salad with cherry tomatoes, shredded carrots, cucumbers tossed in Chipotle Ranch dressing. Assorted cookies for dessert

## **ASIAN STIR FRY BUFFET ~ \$16.50 Adult, \$14.50 Child**

Garlic chicken breast (tofu for vegetarians) stir fry with Asian vegetables, steamed rice, mixed green salad with mandarin oranges, roasted peanuts, shredded carrots and crispy wonton strips tossed in a light ginger-soy vinaigrette. Served with dinner rolls & butter and assorted cookies for dessert

## **PAELLA LUNCH BUFFET ~ \$17.00 Adult, \$15.00 Child**

Spanish Style Paella w/ shrimp, clams, mussels & sausage (vegetarian option available), mixed green salad with Danish blue cheese & balsamic vinaigrette, candied pecans, roasted green apples. Served with dinner rolls & butter and assorted cookies for dessert

## **STEAK AND POTATOES LUNCH BUFFET ~ \$17.50 Adult, \$13.50 Child**

Classic Caesar with croutons and shredded parmesan cheese, marinated flank steak, herb roasted new potatoes, chef's choice seasonal mixed vegetables. Served with dinner rolls & butter and assorted cookies for dessert.

## **CHICKEN & PASTA LUNCH BUFFET ~ \$19.00 Adult, \$17.00 Child**

One (1) chicken dish and one (1) pasta dish, vegetable cous cous, mixed green salad with toasted pine nuts & cherry tomatoes drizzled with raspberry vinaigrette. Served with dinner rolls & butter and assorted cookies for dessert

### **Roasted chicken breast w/ choice of sauce:**

- Marsala sauce w/ shallots & mushrooms
- Chipotle cream sauce (lightly spicy)
- Roasted garlic & ginger sauce
- Wild mushroom sauce

### **Choice of Pasta:**

~ Penne ~ Spaghetti ~ Bowtie ~ Ziti ~

### **Choice of Sauce:**

~ Bolognese (meat) ~ Marinara ~ Primavera ~  
~ Pesto ~ Alfredo ~

## **ADD A CAPRESE SALAD ~ \$3.50 per guest**

Sliced tomatoes and mozzarella layered with fresh basil extra virgin olive oil and balsamic vinaigrette

### **DESSERT ENHANCEMENTS:**

Fudge Nut Brownies & Lemon Bars ~ **\$2.50**

Strawberry Shortcake ~ **\$3.50**

Tiramisu ~ **\$4.50**

Frozen Novelties ~ **\$4.50** (ice cream sandwiches, drumsticks, and Haagen Dazs cups)

! All menus include lemonade, ice tea and ice water ! Add \$3.00 per guest for assorted soft drinks and bottle water for a three hour period ! Prices include biodegradable and compost-able plates and eating utensils ! Full china service is additional ! Buffets are for a 1 ½ hour serve period - If food is requested for a longer period of time, additional fees may apply ! A \$45.00 buffet linen charge will be added to all parties of less than 100 guests ! Child = 3 to 11 years of age ! No charge for children under 3 years old ! Above pricing is per person and does not include 9.5% sales tax or 20% service charge !

# H O R S D' O E U V R E S

**All hors d' oeuvres are stationed on a buffet. Butler Service is available upon request.**

Package #1 – choose two from group A ~ **\$8.90** per person

Package #2 – choose two from group B ~ **\$10.90** per person

Package #3 – choose two from group C ~ **\$12.90** per person

Package #4 – choose one from group A and one from group B ~ **\$9.90** per person

Package #5 – choose one from group B and one from group C ~ **\$11.90** per person

Package #6 – choose one from group A, one from group B and one from group C ~ **\$15.85** per person

**Other packages and specialty pricing available upon request**

## **GROUP A ~ \$4.95 each per person**

- Curried Pita Chips served with hummus
- Fresh Vegetable Crudités served with a roasted bell pepper aioli
- Fresh Fruit Display served with honey lime sauce
- Fresh Mozzarella & Cherry Tomatoes skewers in extra virgin olive oil & balsamic vinaigrette w/ fresh basil
- Artichoke Dip - hot and savory, served sliced baguettes
- Buffalo Wings served with creamy gorgonzola dip
- Green Onion & Pork Wontons served with plum sauce
- Crab Rangoon served with sweet & sour sauce
- Mini beef meat balls with choice of sauce: BBQ, Swedish or Cucumber – yogurt sauce

## **GROUP B ~ \$5.95 each per person**

- International Cheese Board assorted imported and domestic cheeses served with water crackers and grapes
- Apricots Stuffed with Bleu Cheese and roasted candied pecans
- Antipasto Display large selection of black and green olives, marinated mozzarella, pepperoni slices, pepperoncini, cherry peppers, gherkins, and artichoke hearts
- Bruschetta - toasted baguette with Kalamata Olive tapenade,
- Bruschetta - toasted baguette with diced tomato and mozzarella cheese w/ balsamic vinegar and basil
- Cashew Chicken Spring Rolls served with soy sauce and sweet chili sauce
- Smoked Chicken Quesadilla with mango salsa
- Chef's Specialty Grilled Beef Skewers with blu cheese or port wine dipping sauce
- Caponata feta cheese and vegetables in puff pastry with balsamic drizzle
- Mini Reuben corned beef, cheese and sauerkraut wrapped in pastry

## **GROUP C ~ \$6.95 each per person**

- Chicken Satay with ginger peanut sauce
- Assorted Sushi served with soy sauce, wasabi and pickled ginger
- Roasted Red Bliss Potato with smoked salmon mousse
- Ahi Tuna on wonton crisps w/ wasabi cream
- Smoked Salmon Display decorated with capers and cream cheese and lemon dill sauce
- Portobello Mushroom Filo Purse
- Crab Stuffed Mushrooms with king crabmeat, celery, bell peppers, onions, parmesan and a hint of lemon
- Pan Seared Crab Cakes with red bell pepper remoulade
- Seared Shrimp in a garlic white wine sauce
- Tamarind-Soy BBQ Spare Ribs
- Chile-Lime Salmon Skewers with lime yogurt

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# LUNCH OR DINNER BUFFETS

**\$37.50 per guest**

**Buffet Includes:** Choice of one (1) Salad, two (2) Entrees, one (1) Side Dish, one (1) Vegetable, Rolls & Butter, Dessert and a Coffee Station with Regular & Decaf Coffee, Assorted Herbal Teas

## ENTRÉES

**Chicken Fontina** - breast of chicken stuffed with spinach, sun-dried tomatoes and Fontina cheese sauce

### Roasted Chicken Breast with choice of sauce:

- |   |  |
|---|--|
| ○ Marsala sauce w/ shallots & mushrooms | ○ Chipotle cream sauce (lightly spicy)     |
| ○ Wild mushroom sauce                   | ○ Ginger garlic sauce Tarragon cream sauce |

Grilled Asian Marinated Salmon ~ **add \$2.00 per guest**

Pan Seared Salmon served in a melted leek and cream sauce ~ **add \$2.00 per guest**

Salmon Provencal ~ **add \$2.00 per guest**

Seafood Paella w/ muscles, shrimp, chicken and sausage

Lobster Ravioli with Lemon Beurre Blanc

Wild Mushroom Ravioli a light cream sauce

\*\* Garlic-Pepper Pork Tenderloin with fresh peach chutney

\*\* Herb & Pepper Encrusted Beef Loin with choice of sauce: wild mushroom, red wine or bourbon pepper corn ~ **add \$2.00**

\*\* Smokehouse Pit Ham w/ stone ground and honey mustard sauces

\*\* Sweet Jalapeno Glazed Turkey Breast with Ginger-Cranberry sauce

**\*\* Add a Chef with a Carving Station to your buffet: \$50.00 per station per hour**

## GOURMET SALADS

Mixed Green Salad with toasted pine nuts & cherry tomatoes drizzled with raspberry vinaigrette

Mixed Green Salad with mandarin oranges, peanuts, carrots tossed in ginger-soy vinaigrette

Mixed Green Salad with crumbled blue cheese, candied pecans and roasted apples in balsamic vinaigrette

Greek Salad with romaine lettuce, tomatoes, cucumbers, pepperoncini, feta cheese and Kalamata olives

Cold Asparagus & Penne Pasta Salad tossed in a balsamic vinaigrette

Spinach Salad with goat cheese, dried cranberries and candied pecans tossed in raspberry vinaigrette

Classic Caesar with croutons and shredded parmesan cheese

Salad Niçoise with Kalamata olives, tuna, green beans, tomatoes and new potatoes with vinaigrette

## VEGETABLES

- Chef's Selection of Seasonal Vegetables
- Roasted asparagus (in season only)
- Haricot Verts (green beans)
- Sautéed Spinach w/ golden raisins and pine nuts

## STARCHES

- Herb Roasted New Potato
- Wild Rice Pilaf
- Roasted Garlic Mashed Potatoes
- Pine Nut Couscous

## KIDS STATION: \$19.50 per child under 13 years of age

Choose Two: Hamburgers, Hot Dogs, Pizza, Chicken Tenders, Macaroni & Cheese

Choose One: Caesar Salad, Romaine Lettuce & Shredded Carrot Salad w/ Ranch Dressing

Served with French Fries, Ketchup, Mustard, BBQ Sauce

Dessert: same as adults

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## I R E N D Y S T A T I O N S

Create a fun and unique event with various stations. Choose as few or as many as you like!

### **MASHED POTATO BAR ~ \$9.50**

Roasted garlic mashed potatoes with toppings on the side :

- Sautéed mushrooms
- Shredded cheddar cheese
- Sour cream
- Chives
- Bacon bits
- Butter
- Add \$1.00 for Martini glass and teaspoon

### **PASTA STATION ~ \$10.50**

Penne Pasta served with three different sauces:

- Classic Bolognese (meat sauce)
- Primavera (veggies in a light cream sauce)
- Pesto

### **RISOTTO BAR ~ \$13.50**

- Creamy risotto served with three different sauces:  
Mushroom & Truffle Oil
- Rock Shrimp & Lemon in a light White Wine sauce
- Prosciutto & Peas in a light Cream Sauce.

Add \$1.00 for Martini glass and teaspoon

### **HAMBURGER SLIDERS ~ \$9.00**

Make your own mini burgers! Served with a basket of pint sized buns, sliced cheese, pickles, ketchup, mustard and mayo. Just like the full sized version just MINI.  
How Cute!

### **SOUTH OF THE BORDER STATION ~ \$12.00**

Make your own fajita bar! Grilled chicken and beef strips, sautéed bell peppers and onions, flour tortillas, shredded cheddar cheese, fresh pico de gallo, sour cream and guacamole

### **ICE CREAM SUNDAE STATION ~ \$5.50**

Vanilla ice cream with toppings on the side: hot fudge, caramel sauce, colored sprinkles, Oreo cookie crumbs, whipped cream

### **PETITE SWEET STATION ~ \$2.50 per selection**

French Petit Fours and mini pastries-See dessert menu

### **COFFEE STATION ~ \$4.50**

Coffee, decaf, assorted herbal teas, & hot chocolate

### **CARVING STATION ~ \$16.50 each**

Have our uniformed chef slice your meat on a heated carving board.

- Garlic -Pepper Pork Tenderloin with fresh peach chutney
- Herb & Pepper Encrusted Beef Loin with a wild mushroom sauce on the side
- Smokehouse Pit Ham w/ stone ground and honey mustards
- Sweet Jalapeno Glazed Turkey Breast with Ginger-Cranberry sauce

Served with dinner rolls and butter

### **ADD A STARCH TO YOUR STATION ~ \$4.50 each**

- Roasted Garlic Mashed Potatoes
- Pine Nut Couscous
- Herb Roasted New Potato
- Wild Rice Pilaf

### **ADD A VEGGIE TO YOUR STATION ~ \$3.50 each**

- Chef's Selection of Seasonal Vegetables
- Roasted asparagus (in season only)
- Haricot Verts (green beans)
- Sautéed spinach with golden raisins and pine nuts

### **SALAD STATION ~ \$4.00 per salad**

- Mixed Green Salad with toasted pine nuts & cherry tomatoes drizzled with raspberry vinaigrette
- Mixed Green Salad with mandarin oranges, peanuts, carrots tossed in ginger-soy vinaigrette
- Mixed Green Salad with crumbled blue cheese, candied pecans and roasted apples balsamic vinaigrette
- Greek Salad with romaine lettuce, tomatoes, cucumbers, pepperoncini, feta cheese and Kalamata olives
- Cold Asparagus & Penne Pasta Salad tossed in a Balsamic Vinaigrette
- Spinach Salad with goat cheese, dried cranberries and candied pecans tossed in raspberry vinaigrette
- Classic Caesar with croutons and grated parmesan cheese
- Salad Niçoise Tuna, green beans, tomatoes and new potatoes with vinaigrette

! Prices include biodegradable and compost-able plates and eating utensils ! Full china service is additional ! Buffets are for a 1 ½ hour serve period - If food is requested for a longer period of time, additional fees may apply ! A \$20.00 PER STATION buffet linen charge will be added to all parties of less than 100 guests ! Child = 3 to 11 years of age ! No charge for children under 3 years old ! Above pricing is per person and does not include 9.5% sales tax or 20% service charge !

## THREE COURSE - PLATED MENUS

**Dinners Include: Full China, glassware and flatware service, Choice of Entrée (choose up to 3), Salad, Side Dish, Vegetable and Dessert, Rolls and Butter, Coffee Station (add \$1.00 per guest for served coffee)**

### ENTRÉES

#### **\$49.50 per guest \***

- Polenta Tower-Tomato, eggplant, portobello mushroom and, zucchini with a pesto sauce with a balsamic reduction
- Roasted Chicken Breast with choice of sauce
- Chicken Fontina - breast of chicken stuffed w/ spinach, sun-dried tomatoes & Fontina cheese
- Three Cheese Ravioli with wild mushroom sauce
- Wild Mushroom Ravioli with Truffle Oil

#### **\$53.50 per guest \***

- Grilled Asian Marinated Salmon
- Pan Seared Salmon served in a melted leek and cream sauce
- Salmon Provencal
- Swordfish
- Grilled Double Cut Pork Chop rubbed with an achiote paste
- Garlic-Pepper Pork Tenderloin with fresh peach chutney
- Seared Pork Loin in apple brandy sauce

#### **\$58.50 per guest \***

- Grilled Tenderloin of Beef with choice of sauce (choose one): red wine, wild mushroom or bourbon pepper corn sauce
- Herb Marinated Grilled Rib-Eye with a red onion confit
- Grilled New York Loin choice of sauce (choose one): red wine, wild mushroom or bourbon pepper corn sauce
- Seared Ahi Tuna with a Riesling wine pepper gastrique
- Rosemary Herb Crusted Lamb Chops with a Dijon mustard sauce

### GOURMET SALADS

- Mixed Green Salad with toasted pine nuts & cherry tomatoes drizzled with raspberry vinaigrette
- Mixed Green Salad with mandarin oranges, peanuts, carrots tossed in ginger-soy vinaigrette
- Mixed Green Salad with crumbled blue cheese, candied pecans and roasted apples in balsamic vinaigrette
- Greek Salad with romaine lettuce, tomatoes, cucumbers, pepperoncini, feta cheese and Kalamata olives
- Cold Asparagus & Penne Pasta Salad tossed in a balsamic vinaigrette
- Spinach Salad with goat cheese, dried cranberries and candied pecans tossed in raspberry vinaigrette
- Classic Caesar with croutons and shredded parmesan cheese
- Salad Niçoise with Kalamata olives, tuna, green beans, tomatoes and new potatoes with vinaigrette

### SIDE DISHES & VEGETABLES

- Chef's Selection of Seasonal Vegetables
- Roasted asparagus (in season only)
- Haricot Verts (green beans)
- Sautéed spinach with golden raisins and pine nuts

- Herb Roasted New Potato
- Wild Rice Pilaf
- Roasted Garlic Mashed Potatoes
- Pine Nut Couscous

### DESSERTS

- Raspberry Charlotte - White cake layered with raspberry jam & seedless raspberry cream filling garnished with fresh raspberries & white chocolate shavings
- Strawberry Bagatelle - White cake with sliced fresh strawberries in a vanilla cream filling
- Tulip Fruit Bowl - An almond nougat bowl filled with vanilla cream and topped with seasonal fruit.
- Tiramisu - A lady finger sponge soaked in a rum syrup and filled with imported mascarpone cream
- Tiki Island - Layers of macadamia nut crunch and pineapple-rum compote. Coconut mousse filling, wrapped in a Madeline sponge with toasted shredded coconut
- Chocolate Raspberry Dome - Chocolate cake with dark chocolate mousse with a raspberry cream center chocolate glaze icing and fresh raspberry garnish
- Lemon Delight - White cake with lemon cream filling and a raspberry cream center garnished with white meringue

‡ All menus include lemonade, ice tea and ice water ‡ Add \$3.00 per guest for assorted soft drinks and bottle water for a three hour period ‡ Price includes standard china, glassware and flatware - \* **Final invoice will show \$6.50 for china & flatware and will be subtracted out of food price** ‡ Client must provide a meal count 1 week prior to event if more than 1 entree is chosen ‡ Above pricing is per person and does not include 9.5% sales tax or 20% service charge

# ALCOHOLIC BEVERAGES & BARTENDING SERVICES

The Taste of the Wild Catering Company is proud to offer the following selection of beverages and services

## **WINE – choose one (1) level**

Platinum Level	Raymond Chardonnay Reserve - Napa † Raymond Cabernet Sauvignon Reserve - Napa
Premium Level	J. Lohr Chardonnay - Riverstone † J. Lohr Cabernet Sauvignon – Seven Oaks
Moderate Level	Leaping Lizard Chardonnay - Napa † Leaping Lizard Merlot - Napa

**BEER** – choose 3 Budweiser † Coors Light † Gordon Biersch Marzen † Corona † Anchor Steam † Guinness

**FULL BAR** – includes / Smirnoff Vodka † Beefeaters Gin † Dewar’s Scotch † Jack Daniel’s Bourbon  
Seagram’s 7 Whiskey † Bacardi Rum † Jose Cuervo Tequila † Sweet & Dry Vermouth † Triple Sec

### **HOST “FULL BAR”**

Beer, wine, mixed drinks, non-alcoholic beverages

Three- (3) hour period – 1 bartender included for **up to 100 guests**. Please add \$50 per hour for additional bartender for every additional 100 guests

Platinum Level	\$25.50 per adult
Premium Level	\$22.50 per adult
Moderate Level	\$19.50 per adult

**Additional hour of service: \$5 per hour per guest**

### **HOST “BEER & WINE” BAR**

Beer, wine, non-alcoholic beverages

Three- (3) hour period – 1 bartender included for **up to 100 guests**. Please add \$50 per hour for additional bartender for every additional 100 guests

Platinum Level	\$21.50 per adult
Premium Level	\$18.50 per adult
Moderate Level	\$15.50 per adult

**Additional hour of service: \$5 per hour per guest**

**NOTE:** Price is for one (1) bar in one (1) location. Add \$250 for set up of 2<sup>nd</sup> bar.

### **CASH BAR**

Bartender fee- 1 bartender per 100 guests

Set up fee – includes set up, break down, tables and white linens

A minimum of \$500.00 in bar revenue is required. \$200.00 will be added if the minimum revenue is not met

Guests purchase own drinks  
\$50.00 per bartender per hour  
\$250.00 per bar

### **BOTTLED WINE by CONSUMPTION**

Raymond Reserve Cabernet Sauvignon or Chardonnay	\$40.00 per bottle
J. Lohr Cabernet Chardonnay & Cabernet Sauvignon	\$30.00 per bottle
Leaping Lizard Chardonnay & Merlot	\$20.00 per bottle

### **CHAMPAGNE by CONSUMPTION**

Barefoot Bubbly	\$18.00 per bottle
Varichon & Clerc	\$30.00 per bottle

### **OTHER INFORMATION**

- Disposable drink-ware is included for all bar service. To upgrade to standard glassware, please add:

Beer & Wine Bar – 1 bar	\$1.50 per person
Beer & Wine Bar – 2 bars	\$2.75 per person
Full Bar – 1 bar	\$2.25 per person
Full bar – 2 bars	\$4.25 per person
- Guests may bring in their own wine or champagne, please add:

Corkage Fee	\$15.00 per bottle
Set up fee – includes set up, break down, tables and linens	\$250.00 per bar
Bartender fee- 1 bartender per 100 guests	\$50.00 per bartender, per hour
Glassware as priced above	
- Prices above do not include 8.5% tax and 20% gratuity
- All arrangements concerning alcoholic beverages must be made through the Catering Sales Manager

# R E N T A L L I S T

## **TABLES:**

- 30" Round Table (cake table or sweethearts table) \$9.00
- 60" Round Table (Great Hall comes with 12 tables...all others are rented) – seats 10 \$10.00
- 72" Round Table – seats 12 \$15.00
- 36" Round, 42" High Kiosk Table – Stand and Sip \$9.50

## **CHAIRS:**

- Natural Wood Folding Chairs (Great Hall comes with 100...all others are rented) \$3.50
- Samsonite (white or black) Plastic Folding Chairs \$1.75
- Chavari Chairs (many colors) w/ white, black or ivory cushion \$9.00
- Other color cushion add \$1.50 – \$4.00
- Bamboo Rattan Chair \$6.00
- High Chair \$10.00

## **LINENS:**

- 72' x 72' Square \$8.00
- 108" round (used for small round cake table) \$11.00
- 120" round (used for 60" table) \$15.00
- 132" round (used for 72" table) \$21.00
- 8 foot banquet \$20.00
- 6 foot banquet \$16.00
- 20" square napkin \$0.65
- Other fabric or patterned linens available Price upon Request

## **CHINA, FLATWARE, GLASSWARE:**

Price upon Request

## **LOUNGE FURNITURE:**

Price upon Request

## **TENTING:**

Price upon Request

## **DANCE FLOOR or STAGE:**

Price upon Request

## **MUSHROOM HEATERS (may require a fire marshal and permit):**

\$150.00

## **RENTAL DELIVERY FEES**

- Linen only \$25.00
- All Other deliveries \$125.00