



BREAKFAST

Minimum of 30 people for breakfast selections

Quick Start

A selection of homemade doughnuts and assorted mini Danish 5.50

Breakfast Sandwiches

A selection of egg, ham & cheese, spinach egg & cheese and bacon, egg & cheese all served on warm croissants 5

Continental Breakfast

Assorted coffee cakes and muffins, bagels with flavored cream cheese, assorted cereals, tropical fruit display, chilled juices, and coffee 12

Early Birdie

Scrambled eggs with cheese, steel-cut oatmeal, smoked bacon, sausage links, assorted Danish, seasoned potato medley, and tropical fruit display with chilled assorted juices, herbal teas and coffee 15

Brunch Buffet

Mini Danish, scrambled eggs, smoked bacon, sausage, Belgian waffle station, roasted redskin potatoes, Orecchiette pasta with seasonal vegetables in tomato cream sauce, chicken picatta, Seven Bridges house salad, tropical fruit display with chilled assorted juices, herbal teas and coffee 26

Chef Attended Waffle Station *Add a \$75 Chef fee*

Warm maple syrup, bourbon butters, chocolate chips, fresh berries, bananas, caramelized pecans, whipped cream and chocolate sauce 11

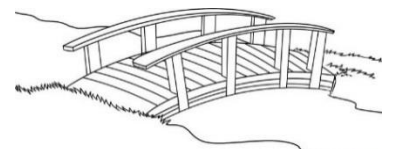
Chef Attended Omelet Station *Add a \$75 Chef fee*

Whole eggs, egg whites, bell peppers, tomatoes, onions, mushrooms, spinach, diced ham, bacon, sharp cheddar and mozzarella 13

Additional Enhancements

Oatmeal – Steel-cut oatmeal with dried fruit, nuts brown sugar and local honey 4

Yogurt & Cereal – Individual cups of Greek yogurt and dry cereal with whole and skim milk 3



All food and beverage is subject to 20% service charge and 7.75% tax 3/1/18



ENTRÉE SALADS

Includes soup, dessert and assorted dinner rolls
Iced tea, and lemonade on each table along with coffee service

Caprese Salad

Vine ripe tomatoes, cigenge fresh mozzarella, basil, Balsamic vinegar, and basil infused olive oil 15

Herb Encrusted Salmon Salad

6oz Atlantic herb crusted salmon atop mixed greens, asparagus, grape tomatoes, cucumber, and red onion in Balsamic vinaigrette 17

Chicken Cobb Salad

Grilled chicken, roasted corn, fresh avocado, smoked bacon, crumbled blue cheese, hard boiled eggs, grape tomatoes all drizzled in Ranch dressing 19

Roasted Vegetable Napoleon

Layers of fresh roasted zucchini, squash, red peppers, and Portabella mushrooms with a roasted tomato sauce 22

PASTA & NOODLES

Includes your choice of soup or salad and one dessert
Assorted dinner rolls, iced tea, and lemonade on each table along with coffee service

Tortellini Alfredo

Broccoli and jumbo cheese filled tortellini in our homemade Alfredo-Reggiano sauce 20

Carbonara

Orecchiette, crispy pancetta, and sweet peas tossed in a light cream sauce 20

Rotini Pesto

Tri-colored rotini pasta tossed in pesto sauce with roasted zucchini, squash, red peppers, and cherry tomatoes 22

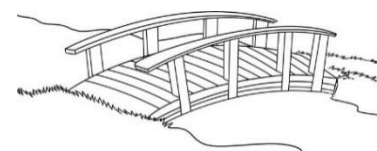
Country Style Orecchiette and Beans

Orecchiette served with sweet Italian sausage, baby spinach, Portobello mushrooms and Great Northern beans tossed in tomato Ragout 22

Asian Style Shrimp and Noodles

Spicy curry shrimp, sweet red peppers, snap peas, and bean sprouts with rice noodles and toasted sesame 22

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POULTRY & PORK

MINIMUM OF 30 GUESTS

Seven Bridges culinary team chooses only farm raised fresh ingredients for our cherished friends and guests

Includes your choice of soup or salad and one dessert
Assorted dinner rolls, iced tea, and lemonade on each table along with coffee service

Chicken Dijon

Classic chicken breast dredged in Dijon mustard, panko and baked golden. Served with lemon scented asparagus and roasted garlic mashed potatoes 19

Chicken Vesuvius

Sautéed marinated chicken breast with a garlic, fresh herb, and lemon & Chablis sauce. Served with roasted redskin potatoes and roasted vegetables 20

Tuscan Stuffed Chicken Breast

8oz Chicken breast stuffed with roasted red pepper, spinach, and mozzarella cheese. Paired with roasted garlic mashed potatoes and rosemary Asiago cream sauce 20

Goat Cheese Stuffed Chicken Breast

8oz Chicken breast filled with fresh goat cheese and spinach. Served with Wasabi mashed potatoes and Marsala demi 21

Chicken Venchenzo

Pan seared airline chicken breast topped with a light cream grape sauce with a hint of blue cheese. Served with seasoned capellini and roasted asparagus 21

Bridges Stuffed Chicken

Boneless chicken breast filled with julienne seasonal vegetables, topped with a light giardiniera cream sauce. Paired with garlic mashed potatoes and a green bean, carrot & pepper medley 22

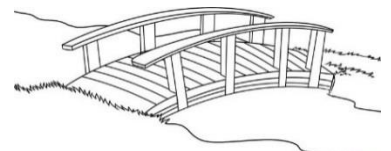
Chicken Al Forno

Pan seared airline chicken breast seasoned with fresh oregano, garlic and Italian spices. Served with peas and a light garlic Vesuvio sauce 23

Chicken Marsala

Lightly floured chicken breast topped with a shitake mushroom Marsala wine sauce. Served with whipped potatoes and roasted vegetables 26

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POULTRY & PORK CONTINUED

Herb Roasted Chicken

Pan seared airline chicken breast with a yellow tomato coulis. Paired with ricotta herb mashed potatoes and seasoned asparagus 26

Chicken Roulade

Chicken breast rolled with spinach, artichoke, and ricotta with a tomato fondue. Served with baked whipped potatoes and a green bean, carrot & red pepper medley 27

Sliced Pork Tenderloin

Pork Tenderloin atop Dijon Madera cream sauce. Served with roasted red potatoes and asparagus 23

Frenched Pork Chop

8oz Bone-in pork chop stuffed with fresh mozzarella, sundried tomatoes, and fresh herbs. Paired with rosemary roasted red potatoes, sautéed squash, and pearl onions 25

Pork Milanese

Pork tenderloin pounded extra thin, dredged in breadcrumbs and pan-fried golden brown. Served with Balsamic marinated tomatoes & peppers and a micro greens & Arugula salad 25

DUETS

Includes your choice of soup or salad and one dessert
Assorted dinner rolls, iced tea, and lemonade on each table along with coffee service

Duet of Filet & Chicken

USDA choice 5oz tender filet with merlot demi paired with your choice of Chicken Marsala, Vesuvius or Venchenzo. Served with roasted redskin potatoes and steamed broccoli. 42

Duet of Filet & Shrimp

USDA choice 5oz tender filet with a merlot demo nestled with 3 jumbo grilled shrimp. Served with roasted redskin potatoes and steamed broccoli. 45

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SEAFOOD

Includes your choice of soup or salad and one dessert
Assorted dinner rolls, iced tea, and lemonade on each table along with coffee service

Madrega Coated Tilapia

Fresh Tilapia breaded in garlic, olive oil, and basil baked golden brown. Served with French green beans, Italian roasted red potatoes, sweet basil, and tomato sauce 22

Shrimp with Vodka Sauce

Jumbo Gulf shrimp sautéed in fresh garlic and basil. Served atop penne pasta in a light pink vodka sauce 24

Panko Parmesan Stuffed Shrimp

Skewered Jumbo shrimp crusted in panko and parmesan and baked golden brown. Paired with angel hair pasta and fresh steamed spinach in tomato basil sauce 24

Blackened Mahi

Lightly blackened Mahi served with Jasmine rice, pickled slaw, and Siracha aioli 25

Honey Mustard Crusted Salmon

8oz Atlantic salmon lightly crusted with sweet honey and savory honey mustard. Served with Minnesota wild rice pilaf and a vegetable medley 27

Orange Chili Glazed Salmon

Salmon glazed in an orange chili sauce. Paired with baby bok choy, roasted red peppers, Yakisoba noodles in scallion rice wine vinaigrette 27

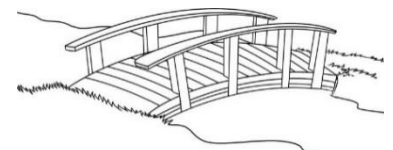
Salmon Picatta

Fresh salmon dredged in flour and simmered in light, creamy lemon wine sauce with capers. Served over a bed of angel hair pasta and roasted asparagus 27

Blackened Sea Scallops

Fresh sea scallops lightly blackened. Served with cheddar potato hash, lemon butter remoulade, and broccolini 33

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BEFF & LAMB

Includes your choice of soup or salad and one dessert
Assorted dinner rolls, iced tea, and lemonade on each table along with coffee service

Sirloin of Beef

Pan roasted center cut 6oz sirloin marinated in garlic & fresh herbs, topped with caramelized onions and blue cheese crumbles. Served with whipped potatoes and asparagus 25

Petite Filet Mignon

5oz USDA choice cut filet grilled medium with a merlot demi. Served with roasted redskin potatoes and parmesan crusted broccoli 29

Tenderloin Medallions

Twin petite beef tenderloin medallions grilled over an open flame. Accompanied by garlic whipped potatoes, lemon scented asparagus, and Fox Brook demi-glaze 29

Parmesan Crusted or Horseradish Crusted — add \$4

Oscar (Crab & Lobster Crusted) — add \$8

Pepper Encrusted NY Strip Steak

12oz New York strip steak is peppercorn crusted accompanied by a brandy cream demi-glaze. Served with roasted garlic mashed potatoes, onion straws, and Frenched green beans 32

Prime Rib

Slow roasted prime rib served medium rare with natural au jus and horseradish cream. Paired with roasted redskin potatoes and roasted vegetables 36

King Cut Filet Mignon

8oz center cut filet marinated in Seven Bridges signature dry rub. Served with roasted garlic mashed potatoes, French green beans, and Fox Brook demi-glaze 40

Parmesan Crusted or Horseradish Crusted — add \$4

Mushroom Ragout — add \$6

Oscar (Crab & Lobster) — add \$8

Veal Osso Bucco

Slow cooked veal shank. Accompanied by creamy mashed potatoes, 5 spice candied baby carrots, and micro greens 37

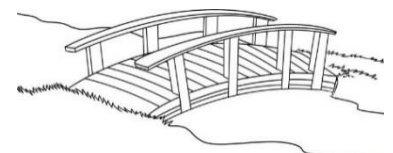
Braised Short Rib

10oz Pinot Noir braised short rib with creamy parmesan polenta, roasted root vegetables, and San Manzano demi glaze 32

Lamb Shank

Colorado baked lamb. Accompanied by roasted rosemary Yukon potatoes, garlic scented spinach or broccolini 33

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SOUP, SALAD, AND DESSERT

Choose one soup or salad and one dessert for plated entrées

Serve both soup and salad - additional \$2

Salad

Bridges House Salad — Mixed greens tossed with cherry tomatoes, Kalamata olives, parmesan cheese and French bread croutons with basil vinaigrette

Caesar Salad — Crisp romaine with grape tomatoes, homemade croutons, and grated parmesan cheese with creamy Caesar dressing

Garden Salad — Iceberg lettuce with grape tomatoes, cucumber, red onion, and sprouts topped with ranch dressing

Caprese — Sliced Roma tomatoes, fresh mozzarella, and fresh basil with balsamic vinaigrette

Mediterranean Salad — Romaine hearts, feta cheese, grape tomatoes, cucumber, Pepperoncini peppers, sliced radish, and Greek vinaigrette

SOUP

Cream of Chicken & Wild Rice
Cream of Broccoli & White Cheddar
Tomato Bisque with Basil Oil
Minestrone
Chicken Tortellini

Italian Wedding Soup
Potato Leek
Mushroom Bisque
Tuscan Vegetable
Lobster Bisque with Cognac Cream

DESSERT

Vanilla or Chocolate ice cream — Rainbow Sherbet — Raspberry Sorbet — Chocolate or Vanilla Mousse Parfait

Custom Homemade Gelato or Sorbet (3 day notice) 4

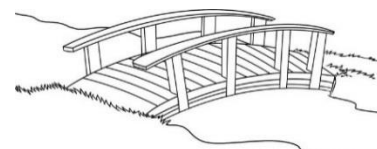
Lemon Drop Cheesecake 5

Tuxedo Mousse Cake 5

Chocolate Lava Cake 5

Strawberry Shortcake

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ON THE COURSE

Minimum of 25 Guests

Box Lunch

Your choice of smoked ham, roasted turkey or roast beef on Tuscan bread with cheddar cheese, lettuce and tomato, chips, freshly baked cookie and 20oz bottle soda or Gatorade **14**

Premium Box Lunch Assorted variety of the following sandwiches

Turkey Basil Wrap — Roasted turkey, basil vinaigrette, provolone cheese, bacon, tomato, and mixed greens

Blackened Chicken Wrap — Blackened chicken, iceberg lettuce, mixed cheeses, tomato, and chipotle mayo

Italian Sub — Salami, prosciutto, pepperoni, roast beef, shredded lettuce, tomato, provolone cheese on a hoagie roll

All served with chips, a freshly baked cookie, and 20oz bottled soda or Gatorade **17**

Pre-Golf Grilled Lunch Buffet

Grilled chicken sandwiches, hamburgers, and hot dogs pre-wrapped and served with chips, freshly made cookies, and a 20oz bottled soda or Gatorade **16**

On the Turn Lunch Ticket

Grab a hotdog or bratwurst, bag of chips and 20oz soda or Gatorade at the Dock when making the turn **8**

HORS d'OEUVRES

BUTLER PASSED

Each Hors d'Oeuvre to be butler passed with accompanying sauce **\$3 per piece**

Tomato & Fresh Garlic Bruschetta

Chicken Sate with Peanut Sauce

Antipasto Skewer

Gorgonzola Mousse Flatbread

Smoked Salmon Pate Flatbread

Bacon Wrapped Scallops

Spicy Barbeque Meatballs

Almond Stuffed Bacon Wrapped Date

Brie Cheese & Raspberry Phyllo

Olive Tapenade Crostini

Veggie Spring Roll

Short Rib Empanada

Artichoke & Parmesan Beignet

Rice Paper Shrimp

Prosciutto Wrapped Melon

Spinach & Cheese Stuffed Mushrooms

Shrimp Cocktail

Oriental Duck Roll

Spinach Artichoke Pita Chips

Mini Ruben Slider

Southwest Beef Canapé

Mini Beef Wellington

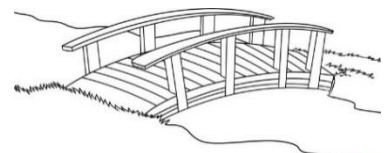
Coconut Chicken

Coconut Shrimp

For one hour of appetizers we recommend allowing 3-5 pieces per person

For heavy appetizers we recommend allowing 12-14 pieces per person

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DISPLAY PLATTERS

Each platter contains 50 pieces

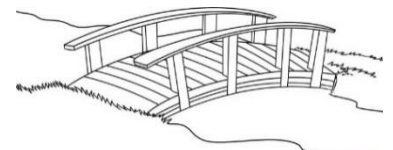
HOT APPETIZERS

Barbeque Meatballs.....	100
Buffalo Tenders.....	100
Mini Burgers.....	140
Mini Pulled Pork.....	140
Mini Ruben Slider.....	150
Tequila Lime Shrimp Skewers.....	135
Chicken & Cheese Quesadillas.....	100
Mini Crab Cakes.....	150
Bacon Wrapped Scallops.....	140
Coconut Shrimp.....	135
Oriental Duck Rolls.....	120
Short Rib Empanadas.....	140
Mini Beef Wellington.....	145
Rice Paper Shrimp.....	135
Stuffed Mushrooms.....	100
Vegetable Spring Rolls.....	120
Chicken Sate.....	100

COLD APPETIZERS

Tomato & Fresh Garlic Bruschetta.....	100
Shrimp Cocktail.....	130
Olive Tapenade Crostini.....	100
Spinach & Artichoke Pita Chip.....	120
Shrimp Ceviche Cucumber Chip.....	150
Smoked Salmon Pate Flatbread.....	140
Gourmet Cheese Tray.....	120
Roasted Vegetable.....	125
Fresh Vegetable Crudit�.....	100
Caprese Skewers.....	110
Antipasto Platter.....	140
Caesar Salad Wraps.....	110
Fresh Fruit Tray.....	140
Mini Deli Sandwiches.....	140
Watermelon & Feta Bamboo Knot.....	110

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HORS D'OEUVRES CONTINUED

Minimum of 40 Guests

The following are available individually or in combination with other menu selections

Seafood Tower

Shrimp, Snow Crab Claws, Clams, Oysters, Ceviche, Cocktail Sauce, Remoulade, Mignonette **Market Price**

Caesar Salad Station

Pre-tossed romaine lettuce, grape tomatoes, homemade croutons, parmesan cheese, and Caesar dressing **4/person**

Nacho Bar

Seasoned ground beef mixed with melted Mexican cheeses. Served with blue corn tortilla chips, white corn tortilla chips, shredded lettuce, sour cream, Pico de Gallo, guacamole, green tomatillo sauce, and roasted jalapeño sauce **10/person**

Chef Attended Carving Station Add \$75 Chef Fee Served with dinner rolls

Italian Seasoned Beef Roast **9/person**

Sage Cranberry Turkey Breast **9/person**

Jerk Seasoned Pork Loin **10/person**

Steamship Pork Roast **10/person**

USDA Choice Beef Tenderloin **16/person**

Chef Attended Pasta Station Add \$75 Chef Fee

Pasta dishes made to order with ingredients including Marinara, Alfredo, Aglio e Olio, Vodka, Pesto and Clam sauces, onions, peppers, basil, sun-dried tomatoes, asparagus, broccoli florets, garlic, spinach, and parmesan cheese.

Your choice of *three* pastas and *two* proteins **17/person**

Pasta: Tri-colored Cheese Tortellini, Fettuccini, Mushroom Sacchetti, Tri-colored Rotini or Linguini

Protein: Shrimp, Sausage, Herbed Chicken or Meatballs

When ordered in conjunction with another carving station or 4 appetizer trays **12/person**

Pasta Buffet Station

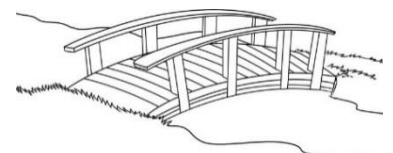
Your choice of *three* pastas displayed in chafing dishes and includes garlic bread and rosemary ciabatta rolls **17/person**

Pasta: Tortellini Alfredo - Baked Penne with Sausage - Lasagna with Sausage - Spaghetti and Meatballs

Chicken Cacciatore - Tri-colored Rotini Pesto - Fire-Roasted Shrimp Arrabiata Rigatoni

When ordered in conjunction with another carving station or 4 appetizer trays **11/person**

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BUFFETS

GRAND APPETIZER BUFFET

Minimum of 40 Guests

Your choice of *one* carved meat, *two* hot displayed appetizers and *two* cold appetizer trays

Lemonade, Iced Tea and Coffee station included

\$75 chef fee included in person price - Butler Pass Appetizers for \$3 person

Carving Station

Italian Seasoned Beef Roast 25

Sage Cranberry or BBQ Turkey Breast 25

Jerk Seasoned Jerk Loin 26

Steamship Pork Roast 27

USDA Choice Beef Tenderloin 36

Hot Appetizers

Barbeque Meatball — Buffalo Tender — Tequila Lime Shrimp Skewer — Chicken or Beef Sate — Bacon Wrapped Scallops -
Chicken Quesadilla — Coconut Chicken or Shrimp — Rice Paper Shrimp — Stuffed Mushrooms — Vegetable Spring Roll

Cold Appetizers

Tomato & Fresh Garlic Bruschetta — Olive Tapenade Crostini — Spinach & Artichoke Pita Chip — Gourmet Cheese Tray — Roasted
Vegetables — Fresh Fruit Crudités — Caprese Skewer — Caesar Lettuce Wrap — Fruit Tray — Caesar Salad

LUNCHEON BUFFETS

Minimum of 30 Guests

Lemonade, Iced Tea and Coffee station included

Broadway Deli

Oven roasted turkey, smoked ham, roast beef and tuna salad along with your choice of *two* salads, relish tray of banana peppers, pepperoncini, marinated tomatoes, and sliced red onion, mustard, mayonnaise, horseradish cream, dill pickles, marinated olives, sliced Swiss, Muenster, and provolone cheese, homemade chips, Artisan deli reads & rolls and fresh baked cookies 25

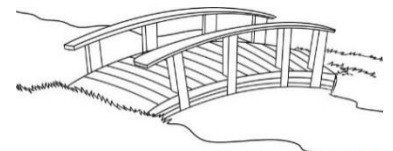
Salads: Coleslaw, Caesar, Garden, Italian Pasta or Potato Salad

Soup and Salad

Homemade soup of your choice along with Waldorf chicken salad, tuna salad, pasta salad, fruit salad, and a mixed greens bar offering shredded cheeses, ham, grilled chicken, tomatoes, carrots, cucumbers, croutons, with ranch and Italian dressings.

Served with bakery fresh mini rolls and fresh baked cookies 26

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LUNCHEON BUFFETS CONTINUED

American Cookout

Your choice of *two* entrees and *two* sides accompanied by a gourmet relish tray, condiments & spreads, sliced assorted cheeses, homemade chips, bakery fresh breads and rolls, and fresh baked cookies 25

Entrées: Certified 1/3 lb. Angus Burgers, Grilled Barbeque Chicken, Italian or Polish Sausage, Beer Brats or Slow Roasted Mustard Style Barbeque Pork

Sides: Caesar Salad, Garden Salad, Coleslaw, Fresh Fruit or Baked Beans

Italian Buffet

Grilled Italian sausage, Chicago-style beef, Sicilian Chicken, roasted peppers, Rigatoni with Vodka sauce, Italian baked broccoli or green bean Almandine, roasted or garlic mashed potatoes, Caesar and pasta salad, Provolone cheese, giardiniera, condiments & spreads, bakery fresh rolls, and homemade cookies 28

Baja Buffet

Build your own chicken or beef fajitas with peppers and onions, Spanish rice, refried beans, taco salad Fire Roasted salsa, Pico de Gallo, flour tortillas, corn tortillas, shredded lettuce, sour cream, guacamole, black olives, sliced jalapeños, diced tomatoes, shredded Monterey and cheddar cheeses, and homemade cookies 30

Southeast Asian Buffet

Chicken stir fry, steak *or* shrimp stir fry, traditional southeast Asian vegetables, steamed rice, lo Mein, vegetable spring rolls, crab Rangoon and Napa cabbage salad. Served with assorted Asian sauces and condiments, fresh baked cookies and fortune cookies 30

DINNER BUFFETS

Lemonade, Iced Tea and Coffee station included

The Bridges Buffet

Grilled Angus hamburgers, smoky mustard barbeque pulled pork and barbeque chicken breasts served with your choice of *two* salads and *two* sides accompanied with sliced assorted cheeses, relish and condiments platter, bakery fresh buns, and a plate of homemade cookies on each guest table 28

Salads: Garden, Caesar, Pasta, Potato, Coleslaw or Fruit Salad

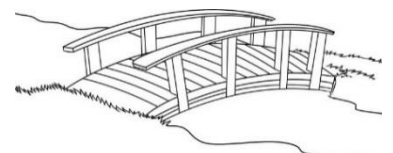
Sides: Roasted Potatoes, Garlic Mashed Potatoes, Fresh Steamed Vegetables, Corn on the Cob or Baked Beans

Home-Style Buffet

Rosemary beer can chicken, herbed pork loin, and roasted sliced beef in a mushroom demi, buttered corn on the cob, mashed potatoes with gravy, choice of salad, fresh baked dinner rolls and plated homemade cookies on each guest table 29

Salads: Garden, Caesar, Italian Pasta, Coleslaw or Fruit Salad

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DINNER BUFFETS CONTINUED

Home-Style Buffet

Rosemary beer can chicken, herbed pork loin, and roasted sliced beef in a mushroom demi, buttered corn on the cob, mashed potatoes with gravy, choice of salad, fresh baked dinner rolls and plated homemade cookies on each guest table 29

Salads: Garden, Caesar, Italian Pasta, Coleslaw or Fruit Salad

Eagle Buffet

Your choice of *three* entrees and *two* side dishes accompanied by garden salad, dinner rolls & flavored butter, with plated assorted pastries on each guest table 32

Entrée: Chicken Vesuvius, Caribbean Chicken or Pork Loin, Grilled NY Strip Steaks, Tenderloin Tips,
Baked Penne and Sausage, Vegetable Rotini Pesto

Sides: Roasted Redskin, Baked or Mashed Potato Bar, Rice Pilaf, Roasted Vegetables, Steamed Broccoli or
Baked Beans

BBQ Buffet

Guinness barbeque pork short ribs, barbeque turkey breast, and beef brisket served with your choice of *two* side dishes and *one* salad as well as fresh baked dinner rolls, and plated assorted pastries on each guest table 32

Sides: Penne Pasta in Marinara, Mashed or Baked Potato Bar, Fresh Roasted Vegetables, Baked Beans or
Corn on the Cob

Salads: Garden, Caesar, Fruit or Pasta Salad

Masters Buffet

Barbeque baby back ribs, roasted whole chicken, grilled NY strips and baked penne with sausage. Served with your choice of *two* side dishes and mixed greens salad, Italian pasta salad, jalapeño corn bread and plated assorted pastries on each guest table 38

Sides: Roasted Redskin, Baked or Mashed Potato Bar, Rice Pilaf, Roasted Vegetables,
Steamed Broccoli, or Baked Beans

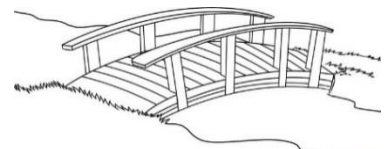
Grand Masters Buffet

4oz USDA choice filet, stuffed chicken roulade, and lemon pepper grilled salmon. Served with your choice of *two* side dishes, *one* salad, fresh baked dinner rolls, and plated assorted pastries on each guest table 46

Sides: Roasted Redskin Potatoes, Baked Potato Bar, Herb Ricotta Whipped Potatoes, Bamboo Rice, Rice Pilaf, Roasted
Vegetables, Steamed Broccoli or Baked Beans

Salads: Garden, Caesar, Coleslaw or Italian Pasta Salad

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BEVERAGE PACKAGES

Cash Bar and Consumption Tab Bars are Offered

Soft Drinks, Lemonade, Iced Tea and Coffee 4/person first hour 1/person each additional hour

Non-Alcoholic Punch 70/bowl

Tropical Fruit — A fresh blend of pineapple, mango and orange fruit juices, ginger ale and fruit garnish

Raspberry Sorbet - A refreshing blend of cranberry and orange juice mixed with raspberry sorbet, sierra mist and fresh berries

Alcoholic Punch 95/bowl

Champagne Mimosa — A classic favorite mixing fresh orange juice and Brut champagne

Rum Runner — A blend of dark and white rums, banana liqueur, orange juice and grenadine garnished with pineapple

Red Wine Sangria — Red wine, apple liqueur, pomegranate juice, orange juice, and soda garnished with fruit

White Peach Sangria — White wine, peach schnapps, ginger ale, and grenadine

Mimosa & Bellini Bar

Chilled Brut champagne with an assortment of raspberry and peach puree, cranberry and orange juices and fruit garnish **10/person**

Bloody Mary Bar

Bloody Mary mix, Tito's vodka, and an assortment of fresh cut garden veggies, diced cheeses, olives, and sauces **10/person**

Wine or Champagne Service 25/bottle

Choose to have butler passed glasses while your guests mingle prior to dining or poured table-side with the meal

Chardonnay, Pinot Grigio, Moscato, Riesling, Sauvignon Blanc, Cabernet, Merlot or Pinot Noir

Deluxe Beer, Wine and Soda 11/person first hour 5/person each additional hour

House Wine and Soft Drinks, Draft Beer — Miller Lite, Sam Adams Seasonal, Craft Seasonal, **Bottled Beer** — Miller Lite, MGD, MGD 64, Mike's Hard Lemonade, Budweiser, Bud Light, Coors Light, Michelob Ultra, Corona and Corona Light, 312, Goose IPA, Heineken, Amstel Light, Sam Adams and Kaliber

Well Brand bar with Draft Beer 13/person first hour 5/person each additional hour

Includes domestic bottled beer, draft beer, house wine, soft drinks, and well brand liquors — Bellow's Vodka, Bellow's Rum, Bellow's Gin, Christian Brothers Brandy, Barton American Whiskey, House of Stuart Scotch, Juarez Silver Tequila, Smirnoff Flavored Vodkas, and Domestic Cordials

Premium Brand Bar 15/person first hour 6/person each additional hour

Includes domestic, import and draft beers, house wine, soft drinks, all Well brand liquors **PLUS** Absolut, Absolut Flavors, Bacardi, Bailey's, Beefeater, Captain Morgan, Canadian Club, Crown Royal, Dewar's White Label, El Jimador, Jack Daniels, Jameson, Jim Beam, J & B, Kahlua, Kettle One, Makers Mark, Rumchatta, Seagrams 7, Seagrams V0, Southern Comfort and Tito's

Top Shelf Bar 17/person first hour 7/person each additional hour

Includes domestic, import and draft beers, house wine, soft drinks, all Premium Brand liqueurs **PLUS** Amaretto Disaronno, Bombay Sapphire, Chambord, Chivas Regal, Courvoisier, Glenlivet, Grand Marnier, Grey Goose, Hennessy, Jägermeister, Martell VSOP, Patron and Woodford Reserve

All food and beverage is subject to 20% service charge and 7.75% tax 3/1/18

