

# CATERING MENU

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*Levy Restaurants*



# BREAKFAST

## CONTINENTAL BREAKFAST

*All Continental Breakfasts are served with assorted juices, coffee, decaffeinated coffee and hot tea*

### TRADITIONAL

Muffins, croissants, breakfast breads, assorted Danish pastry and bagels with cream cheese, whipped butter and fruit preserves, whole and seasonal fresh fruit 14.50

### ULTIMATE

Jumbo muffins, sticky pecan and cinnamon rolls, assorted Danish pastry, scones, bagels and flavored cream cheeses, whipped butter, fruit preserves, cereals with milk, flavored yogurt, whole and assorted sliced seasonal fresh fruit 24.00

### THE BAGEL BAR

Deli style bagels: plain, onion, sesame, everything and cinnamon raisin with whipped butter, fruit preserves, flavored cream cheeses, whole and sliced fresh fruit 17.50

*prices per person (minimum 20 guests)*

## CONTINENTAL BREAKFAST COMPLIMENTS

*Please choose from the following:*

### OMELET STATION WITH THE FOLLOWING INGREDIENTS:

Ham, scallions, sweet peppers, onions, mushrooms, tomatoes, pepper jack and Cheddar cheese 8.50

### FARM FRESH SCRAMBLED EGGS

Applewood smoked bacon, country sausage and breakfast potatoes 10.50

### BREAKFAST QUESADILLAS

Farm fresh scrambled eggs, chorizo sausage, chihuahua cheese and salsa fresca 6.50

### BREAKFAST STRATA

Scrambled eggs, spinach, and roasted pepper, in puff pastry 5.50

### FRENCH TOAST CASSEROLE

Orange custard with seasonal berries or coconut custard with pineapples 5.50

### "SMOOTH BLENDS"

Fresh fruit smoothies served in individual mini glasses: Strawberry Banana, Pineapple Blueberry and Peach Raspberry 5.50



# BREAKFAST

## BREAKFAST SANDWICHES

### OPEN FACED BREAKFAST SANDWICH

English muffin or biscuit topped with scrambled egg and melted Cheddar cheese 4.25

Add Canadian bacon or sausage patty 6.00

### BREAKFAST BURRITO

Scrambled eggs, chorizo, onion, Cheddar cheese, salsa fresca and soft tortilla 6.50

### EGG BEATERS® WITH ROASTED VEGETABLES

Roasted zucchini, summer squash, carrot, red onion, and sweet peppers in whole wheat or spinach wrap 6.00

## BREAKFAST TABLES

*Our breakfast tables allow guests to choose the perfect way to start their day. Each offering includes fresh fruit, assorted juices, and freshly brewed coffee and hot tea*

### BREAKFAST TABLE

Scrambled eggs, applewood smoked bacon, sausage, breakfast potatoes and cinnamon French toast with maple syrup, fresh fruit compote and whipped butter and biscuit 22.75

### HEALTHY CHOICE TABLE

Scrambled Egg Beaters®, chicken sausage, farmer's market vegetable hash and roast plum tomatoes. Fat free yogurt parfaits, seasonal fresh fruit, cold cereals, whole and skim milk, bran and blueberry muffins and sliced breakfast breads with yogurt butter 27.00

### ULTIMATE BREAKFAST TABLE

Baked egg strata with spinach and egg, smoked bacon, country sausage, corned beef hash, sliced smoked salmon with flavored cream cheeses, diced red onions, diced tomatoes, chopped egg, cucumbers, capers and lemon wedges, orange cinnamon French toast casserole, cheese blintz, berry compote, fresh fruit compote and crispy potatoes. Fresh baked muffins, breakfast pastries, artisan bread and bagels, whipped butter, herbed cream cheese, fruit preserves, and seasonal fresh fruit 36.00

## CHEF ATTENDED BREAKFAST TABLES

### BREAKFAST HASH 30.50

All breakfast hash is served with poached eggs. Select two from the following options:

#### LOS CABOS

Free range chicken, diced tomatoes, sweet onions, roasted potatoes, jalapeño peppers and sharp Cheddar cheese.

#### BRISKET HASH

Slow smoked brisket hash with pulled smoked brisket, caramelized onions, roasted potatoes and fresh summer herbs.

#### SMOKED SALMON

Smoked salmon and sweet potato hash with dill mousseline.

### OMELETS

Fresh ham, peppers, onions, mushrooms, vegetables, pepper jack and Cheddar cheese 8.50

### WAFFLES

Blueberry, banana and chocolate chip waffles prepared by our chef with maple syrup, whipped butter and chantilly cream 7.50

### PANCAKES

Blueberry, banana, chocolate chip and buttermilk pancakes prepared by our chef with maple syrup and whipped butter 7.50

### FRENCH TOAST A LA BRASSERIE

New Orleans French toast with Granny Smith green apple-pecan praline. Peachy keen sourdough French toast with vanilla-cinnamon custard dipped sourdough with sautéed Georgia peaches. Bananas foster French toast with lightly grilled sourdough baguette topped with sautéed bananas and caramelized brown sugar 27.00

*prices per person (minimum 50 guests)*



# BREAKFAST

## PLATED BREAKFAST

*The following are served with assorted breakfast pastries, butter, fruit preserves, freshly brewed coffee, tea and choice of fruit juice*

## SUNRISE

Scrambled eggs, applewood smoked bacon, country sausage, tomatoes and breakfast potatoes 22.75

## HEALTHY BREAKFAST

Scrambled Egg Beaters®, roasted tomato, chicken sausage link, farmer's skillet vegetable hash and seasonal fruit 24.00

## GRILLED STEAK AND CHEDDAR OMELET

Longhorn cheese omelets, New York strip steak, roasted tomato and breakfast potatoes 32.00

## EGGS BENEDICT\*

Poached eggs, Canadian bacon, English muffin, and hollandaise with seasonal grilled vegetable 25.00

## SMOKED SALMON BENEDICT\*

Poached eggs, smoked salmon, toasted brioche, hollandaise and chives 27.00

## TENDERLOIN AND CRAB OSCAR\*

Beef tenderloin, crab, asparagus, and hollandaise sauce with potato, onion and egg torte and a seasonal berry yogurt parfait 46.00

## HONEY CRUNCH FRENCH TOAST\*

Cinnamon raisin bread with vanilla bean batter, coated in honey and Corn Flakes®, with pure maple syrup 19.25

## FRENCH TOAST A LA BRASSERIE

Orange marmalade and cream cheese stuffed french toast dipped in cinnamon orange batter. Accompanied by raspberry compote and Vermont pure maple syrup 18.75

*\*For parties up to 200*



# BREAKS

## MORNING REFRESHER

All breaks are scheduled for 30 minutes.  
Includes soft drinks, freshly brewed coffees, teas  
and features the following:

### DONUT HOLES

With vanilla and chocolate icing, chocolate sprinkles,  
toasted coconut and Oreo® pieces 9.75

### MUFFIN TOPS

Blueberry, chocolate chip, cinnamon apple  
and banana nut 9.75

### BEAR CLAWS, CRUELLERS, AND RUGELAH 9.75

## JAVA JOLTS

Per person charge. Sold by glass, for a 30 minute break.  
With chocolate shavings, honey pearls, whole nutmeg grinder

## EUROPEAN

Select from French, Italian, or Spanish style coffees with  
chocolate, Irish cream, and frangelico flavorings, biscotti  
and rock candy swizzle sticks 10.50

## SOUTH AMERICAN

Columbian and Mexican style coffee with vanilla and  
rum flavorings, Brazilian kisses and cane sugar sticks 10.50

## AFRICAN

Arabica coffee blend with cinnamon, cardamom,  
orange flavoring, dried fruit wheels, crystallized ginger  
and cinnamon sticks 10.50

## COUNTRY KITCHEN BREAK

Starbucks coffee, dark chocolate shavings, with  
peach turnovers, pecan coffee cake and sweet tea 16.75

## SIGNATURE BREAKS

### SOUTHWEST SUNRISE

Scrambled egg quesadillas, chorizo and chihuahua cheese  
with seasonal fruit and pecan sticky rolls 14.75

### BLEACHER BREAK

Mini hot dogs, Cracker Jacks™, tortilla chips with cheese sauce,  
jalapeño peppers and salsa 10.50

### ENERGY BREAK

Make-your-own trail mix with almonds, dried fruits,  
organic granola and fresh baked cookies 10.50

### MATINEE SNACK

Caramel, cheese and buttered popcorn,  
jumbo soft pretzel, jalapeño cheese pretzel,  
with yellow and whole grain mustard 9.50

### BOARDWALK BREAK

Funnel cakes, cotton candy, popcorn, spiced peanuts,  
rope licorice and mini corn dogs 14.50

### WILLY WONKA™ BREAK

Mini chocolate bars, Hershey's Kisses™, mini chocolate pretzels  
and jumbo chocolate bar wedges 18.75

### PENNY CANDY BREAK

Good n' Plenty™, Swedish Fish™, Tootsie Pops™,  
and Malted Milk Balls™ 7.50

### APPLE FONDUE

Granny Smith wedges, caramel and chocolate sauce with  
toasted coconut, chopped nuts and Heath Bar™ pieces 9.25



# BREAKS

## MINI BREAKS

### MINI DESSERT SQUARES

Lemon bars, double chocolate brownies, pecan diamonds, and chocolate dipped strawberries 9.25

### MINI CRAB CAKE SANDWICHES

Romaine and lemon aioli on sesame seed bun 14.50

### MINI PANINI SANDWICHES

*Choose from:*

Grilled chicken with mozzarella, plum tomato, basil and balsamic reduction Prosciutto and scamorza with truffle aioli

Grilled vegetable and Chèvre cheese with basil aioli wild mushroom and brie 12.00

### MINI SIGNATURE ICE CREAM FLOATS

Root Beer Granita floats and Orange and White Chocolate Dreamsicle floats 10.00

### XANGOS

Cream cheese pastries with raspberry, chocolate, caramel sauces and fresh berries 10.00



# LUNCH

## PLATED LUNCH – COMBO MEALS

All plated lunches include a house salad and dessert, rolls and butter, coffee, decaffeinated coffee, hot and iced tea. Upgrade salad selections at an additional charge to the entrée price. Prices based on rounds of 10

## SALADS

### ICEBERG WEDGE - HOUSE (INCLUDED)

Grape tomatoes, bleu cheese, crumbled bacon and bleu cheese dressing

### MESCLUN GREENS

Grape tomatoes, sliced red onion, cucumber with an aged balsamic vinaigrette 1.00

### CAESAR SALAD

Romaine, parmesan, garlic croutons and creamy Caesar dressing 1.75

### SOUTHERN COMFORT SALAD

Fresh strawberries, blackberries, spiced pecans and goat cheese over mixed baby greens with herbed white balsamic vinaigrette 2.50

### BIBB LETTUCE SALAD

Bibb lettuce leaves, bleu cheese, plum tomatoes, toasted pecans and golden raisins with Chardonnay vinaigrette 2.25

## ENTRÉES

### HERB CRUSTED GRILLED CHICKEN

With peppercorn roasted potatoes, seasonal vegetables and herbed demi-glace 31.00

### LEMON-GARLIC BREAST OF CHICKEN

With roasted Yukon gold potatoes, chef's selection of seasonal vegetable and lemon infused demi-glace 32.50

### FILET OF BEEF TENDERLOIN

With garlic mashed potatoes, chef's selection of seasonal vegetable and mushroom ragout 55.00

### ASIAN CHICKEN BREAST

With citrus ginger rice, baby bok choy, charred shiitake mushrooms, carrot, celery and red bell peppers 35.50

### LEMON PEPPERCORN CRUSTED CHICKEN

With herb roasted red potatoes, chef's selection of seasonal vegetable and Dijon mustard sauce 33.00

### CHICKEN WELLINGTON

Breast of chicken and mushroom duxelle, wrapped in puff pastry, with wild rice pilaf, chef's selection of seasonal vegetable and Madeira sauce 38.50

### BRAISED BEEF SHORT RIBS

With mustard demi-glace, celeriac remoulade, roasted garlic mashed potatoes, roast turnips, parsnips, carrots and rutabagas 37.00

### GRILLED SALMON

Herb marinated salmon fillet with roasted leeks, basil orzo pasta and seasonal vegetable tian 36.50

### PEPPERCORN ROASTED BEEF TENDERLOIN

Grilled portobello mushrooms, asparagus, peppers and fennel, with roast garlic, shallots and sun-dried tomato basil aioli 57.00



# LUNCH

## DESSERTS – COMBO MEALS

*Upgrade dessert selections at an additional charge to the entrée price*

### KEY LIME PIE - HOUSE (INCLUDED)

Graham cracker crust, key lime filling and whipped cream

### APPLE AND PEAR COBBLER

Streusel topping 1.00

### CHOCOLATE MARQUIS

Layers of mocha and espresso with raspberry sauce and seasonal berries 3.75

### STRAWBERRY CREAM TART

Glazed fresh berry and custard 3.75

### CARAMEL APPLE TART

Caramelized apples and cinnamon whipped cream 1.25

### CHOCOLATE BREAD PUDDING

Vanilla rum sauce 1.50

### NEW YORK STYLE CHEESECAKE

Seasonal berries 4.25

### WHITE AND DARK CHOCOLATE MOUSSE

Raspberry sauce and seasonal berries 2.00

### DESSERT SHOTS

Key lime pie, chocolate mousse, tiramisu, carrot cake, red velvet cake and banana cream pie (based on 3 shots per guest) 7.00

### MINI ICE CREAM DRINKS

Grasshopper, pink squirrel, chocolate malt, Bailey's Irish Cream™, strawberry malt and chocolate egg cream 2.25



# LUNCH

## LUNCHEON CHEF'S TABLES

*All entrées include ice teas, coffees, rolls and butter*

### DELICATESSEN TABLE

Black Forest ham, roast turkey, sirloin of beef, Genoa salami with Cheddar, Swiss, provolone cheese, spicy brown mustard, Hellmann's® mayonnaise, horseradish, multi-grain, artisan, and home style breads and rolls

### RELISHES

Garlic kosher dill, sweet pickles, spiced pickles, banana peppers, lettuce and tomatoes

### MIXED FIELD GREEN SALAD

Grape tomatoes, red onions, cucumbers, and carrots in a red wine vinaigrette

### CLASSIC CREAMY COLE SLAW

### YUKON GOLD POTATO SALAD

Applewood bacon and whole grain mustard

### KETTLE CHIPS

### SEASONAL FRUIT

### GOURMET DESSERT BARS AND COOKIES

*29.75 per person (minimum of 50 guests)  
Chefs available at 150.00 per chef*

## SOUTHWESTERN DELICATESSEN

### CHILI SMOKED TURKEY BREAST

Cumin aioli

### ANCHO HONEY PORK LOIN

Tequila lime barbecue sauce

### SOUTHWESTERN CAESAR SALAD

Roasted corn, chili croutons, manchego cheese and chipotle ranch dressing

### ROSEMARY SAGE POTATO SALAD

### ARIZONA CITRUS SALAD

Orange, grapefruit and jicama with cilantro dressing

### ASSORTED CHEESES

Monterey Jack, queso blanco and pepper jack

## ACCOMPANIMENTS

Lettuce, roma tomatoes, sliced onions, jalapeños, habaneros pickles and sweet hot pepper relish

### SEASONAL AND TROPICAL FRUIT

### GOURMET BARS AND COOKIES

*28.75 per person (minimum of 50 guests)  
Chefs available at 150.00 per chef*



# LUNCH

## THE BUTCHER BLOCK

### ROAST SIRLOIN

Horseradish sauce

### CITRUS ROAST TURKEY BREAST

Cranberry apricot chutney

### ITALIAN SUB ROSA

Capicola, salami, ham, provolone with red wine vinaigrette

### GARLIC SHRIMP AND ORZO PASTA SALAD

Yellow tomato with lemon tarragon vinaigrette

### TOMATO MOZZARELLA SALAD

Basil vinaigrette

### BABY FIELD GREENS WITH GRILLED VEGETABLES

Herb vinaigrette

### FOCACCIA WITH GOAT CHEESE AND IN SEASON VEGETABLES

## ACCOMPANIMENTS

Pickled vegetables, garlic kosher dill

## WHOLE AND SEASONAL FRUIT

## GOURMET BARS AND COOKIES

35.00 per person (minimum of 50 guests)  
Chef's available at 150.00 per chef

## TUSCAN MARKET

### GRILLED BREAST OF CHICKEN

Provolone, tomato-basil relish and seasonal vegetable

### FUSILLI CON VONGOLE

Garlic and white wine sauce

### MINI PANINI \*

- Roma tomatoes, mozzarella, basil, sweet pepper
- Prosciutto, goat cheese, grilled eggplant, scamorza, and olivada

### ITALIAN CHOPPED SALAD

Bacon, pasta, tomatoes, red onions and Gorgonzola cheese with honey mustard vinaigrette

### CAESAR SALAD

Parmesan garlic croutons, reggiano and creamy Caesar dressing

### CAVATAPPI PASTA SALAD

Roasted vegetables and lemon vinaigrette

### GRILLED VEGETARIAN CIABATTA

Beefsteak tomatoes, grilled yellow squash and zucchini with lemon vinaigrette

## SEASONAL FRUIT

## CANNOLI AND CHOCOLATE DIPPED BUTTER COOKIES

\*For parties up to 900  
32.50 per person (minimum of 50 guests)  
Chef's available at 150.00 per chef



# LUNCH

## TASTE OF LATIN AMERICA

### PAELLA DE PESCADO

Classic seafood paella

### FAJITAS

Grilled steak and chicken, roasted sweet peppers, onions, warm flour tortillas, sour cream, guacamole with tomatillo salsa, salsa fresca and pico de gallo

### ENCHILADAS CON QUESO

Pinto beans and Spanish rice

### PAPAS JALISCO

Chorizo sausage and Chihuahua cheese

### MIXED SEASONAL GREENS

Cilantro vinaigrette

### ROASTED CORN AND BLACK BEAN SALAD

Toasted cumin vinaigrette

### JICAMA AND CUCUMBER SLAW

Cilantro cayenne dressing

### SEASONAL FRUIT

### CHURROS

Chocolate and caramel sauce

*38.00 per person (minimum of 50 guests)*

*Chef's available at 150.00 per chef*

## TASTE OF ITALY

### PAN SEARED SALMON

Braised chard and parmesan cream sauce

### EGGPLANT PARMESAN

Lightly breaded eggplant with marinara and provolone

### ROSEMARY GARLIC GRILLED SIRLOIN

Mustard balsamic jus

### PENNETTE PUTANESCA

Tomatoes, capers, onions, basil and kalamata olives

### ANTIPASTI

Marinated olives, plum tomatoes, roasted garlic, grilled asparagus, baby portobello mushrooms, charred peppers with seasonal field greens and anchovy vinaigrette

### CAPRESE SALAD

Tomato, fresh mozzarella cheese, olive oil and balsamic reduction

### GRILLED CHICKEN MILAN

Toasted orzo, red onions, olives, tomatoes, garlic and basil

### GARLIC CROSTINI AND HERB FOCACCIA

### TIRAMISU

### BISCOTTI AND SEASONAL FRUIT

*45.00 per person (minimum of 50 guests)*

*Chef's available at 150.00 per chef*



# LUNCH

## TASTE OF ASIA

### SZECHWAN GARLIC CHICKEN

Daikon, baby bok choy, snow peas, sweet hot peppers and broccoli

### CHINESE BRAISED SHORT RIBS

Soy and garlic sauce

### STEAMED PORK POT STICKERS

Thai peanut dipping sauce

### VEGETABLE SPRING ROLLS

Chili garlic dipping sauce

### DRAGON NOODLE SALAD

Pea pod, radish, green onion and sesame seed with ginger chili vinaigrette

### ASIAN VEGETABLE SLAW

Chinese cabbage, baby bok choy, sugar snap peas and honey tamarind vinegar

### THAI CUCUMBER SALAD

Rice wine vinegar

### STEAMED CILANTRO RICE

### SESAME CHINESE LONG BEANS

Tofu and tahini

### ALMOND, LYCHEE AND FORTUNE COOKIES

### CHILLED FRUIT SOUP

44.50 per person (minimum of 50 guests)  
Chef's available at 150.00 per chef

## SOUTHERN CELEBRATION

### MEAT LOAF WITH TOMATO GLAZE

Mushroom gravy

### SOUTHERN STYLE FRIED CHICKEN

Crispy cornmeal breading

### BARBECUE SPICE SHRIMP WITH SCALLION GRIT CAKE

Tasso and Cheddar cheese

### MACARONI AND CHEESE

Three cheese sauce

### WEDGE SALAD

Red and yellow tomato, radishes, cucumber and croutons with bleu cheese dressing

### CUCUMBER SALAD

Apple cider vinaigrette

### COUNTRY POTATO SALAD

Buttermilk dressing

### GREEN BEANS

Shallots and toasted almonds

### CORN BREAD AND BISCUITS

Whipped and honey butter

### WATERMELON

### BANANA PUDDING

### SWEET POTATO PECAN PIE

30.50 per person (minimum of 50 guests)  
Chef's available at 150.00 per chef



# LUNCH

## THE ALL AMERICAN

### SLOW ROAST BEEF BRISKET

Texas style barbecue sauce

### SMOKED PORK RIBS

Brown sugar and black pepper rub

### BARBECUED CHICKEN BREAST

Levy Signature barbecue sauce

### WHITE CHEDDAR AU GRATIN POTATOES

### SMOKEHOUSE SLAW

Cabbage, carrots and chili mayonnaise

### CHOPPED SALAD

Artichoke, chick peas, red onion and tomato, with red wine vinaigrette

### TOMATO AND RED ONION SALAD

Bleu cheese and red wine vinaigrette

### SPICED ROASTED CORN

Chili pepper dusted wedges of corn

### BISCUITS AND PARKER HOUSE ROLLS

Flavored butters

### CHOCOLATE CAKE

Caramel sauce

### APPLE COBBLER

Granny Smith apples, cinnamon and whipped cream

*44.00 per person (minimum of 50 guests)*

*Chef's available at 150.00 per chef*

## LIGHTER SIDE OF LEVY

*A healthful spa-style menu featuring low fat preparations and a healthy dose of "good for you" ingredients*

### CHEF-CARVED HERB-ROASTED BREAST OF TURKEY

With dried cranberry chutney and apricot conserve

### PAN-SEARED WILD SALMON

### BRAISED SPINACH AND TOMATO CONCASSE

### STEAMED BROCCOLI WITH TOASTED GARLIC AND CHILIES

### WHOLE GRAIN FLAT BREADS

### CHEF-PREPARED CHOPPED SALAD

Featuring in-season vegetables and low fat vinaigrettes, tossed by our chef

### MOROCCAN COUSCOUS SALAD

With cumin vinaigrette

### TABBOULEH SALAD

With mint, parsley, tomatoes and cucumbers

### RADICCHIO, ARUGULA AND FRISÉE SALAD

Topped with ricotta salata and pomegranate vinaigrette

*36.00 per person (minimum of 50 guests)*

*Chef's available at 150.00 per chef*



# LUNCH

## BUILD YOUR OWN BOX LUNCH

Guests can build their own lunches to go from a selection of three sandwiches, two salads four sides and dessert options. All lunches come with warm cookies and fresh seasonal whole fruit, iced teas, soda and water. Utensils and paper bag provided or ask about other more creative options.

## SALADS

ITALIAN CHOP SHAKER SALAD

CHINESE CHICKEN

SPINACH AND ARUGULA WITH ROASTED FENNEL

## SANDWICHES

TENDERLOIN, ROASTED TOMATOES, SWEET ONION JAM AND BOURSIN CHEESE ON FOCACCIA

GRILLED CHICKEN, SAUTÉED SPINACH, ROASTED SPINACH HERB AÏOLI AND PROVOLONE CHEESE ON FOCACCIA

GRILLED VEGETABLES, CHÈVRE SPREAD ON CIABATTA

SMOKED TURKEY, TOMATO, ONION AND CHEDDAR CHEESE ON WHOLE WHEAT BAGUETTE

HAM AND SWISS ON PRETZEL BREAD

*44.00 per person (minimum of 50 guests)*

## SIDES

DILL POTATO SALAD

POMMERY AND BACON POTATO SALAD

SOUTHERN COLE SLAW

CREAMY COLE SLAW

PASTA SALAD

ARTICHOKE SALAD

CAPRESE SALAD

MARINATED OLIVES

CHIPS

PARMESAN DIP

SALSA ROJA

## DESSERT ENHANCEMENTS

BARS AND BROWNIES

FRESH FRUIT TRIFLE

## BEVERAGE ENHANCEMENTS

ENERGY DRINKS

FRUIT DRINKS



# DINNER

## DINNER CHEF'S TABLES

*All Chef's Tables include ice teas, coffees, rolls and butter*

### THE STEAKHOUSE

#### ROAST NEW YORK STRIP

House made steak sauce, smoked tomato chutney and horseradish sauce

#### SMOKED PORK LOIN

Granny Smith apple slaw

#### ASPARAGUS

Marjoram, thyme, buttered

#### STEAKHOUSE POTATO WEDGE

#### SAUTÉED MUSHROOMS

Garlic wine butter

#### SPINACH SALAD

Applewood bacon, red onion and citrus vinaigrette

#### CAESAR SALAD

Romaine hearts, parmesan, crouton and creamy Caesar dressing

#### STEAKHOUSE TOMATO SALAD

Red and golden tomato, bleu cheese, sweet onions with balsamic vinaigrette

#### ARTISAN BREAD

#### NEW YORK STYLE CHEESECAKE

#### RED VELVET CAKE

#### CARROT CAKE

*48.00 per person (minimum of 50 guests)*

*Chef's available at 150.00 per chef for first four (4) hours*

### AVAILABLE ADDITIONS

#### LEMON-PEPPERCORN ROASTED CHICKEN

With roasted red potatoes, seasonal vegetables and Dijon mustard sauce 5.75

#### GRILLED SALMON

Herb marinated salmon with roasted leeks, basil orzo pasta and seasonal vegetable tian 9.75



# DINNER

## NEW ORLEANS

### DEEP FRIED TURKEY

Spiced with chili pepper marinade

### SMOKED PORK SHANK

### SHRIMP AND CHICKEN JAMBALAYA

Andouille, onions and peppers, simmered in a spicy tomato sauce

### CHEESE MASHED POTATOES

Cheddar cheese, sour cream, and scallions

### PEPPER SALAD

Roasted sweet peppers and frisée with chili pepper vinaigrette

### TOMATO AND ROASTED CORN

Mixed field greens with ancho chili buttermilk dressing

### CAJUN SLAW

Cabbage, carrot and scallion with jalapeño mayonnaise

### HERB ROASTED SEASONAL SQUASH

Seasonal varieties

### SWEET POTATO-PARSNIP PIE

### SKILLET CORNBREAD AND BUTTERMILK BISCUITS

### MINI BANANA FOSTERS

### PECAN PIE

### PRALINES

49.00 per person (minimum of 50 guests)

## AVAILABLE ADDITIONS

### BARBECUE SPICY SHRIMP AND SCALLION GRIT CAKES

Tasso and Cheddar 8.75

### MEATLOAF WITH TOMATO GLAZE

Mushroom gravy 4.75



# DINNER

## TASTE OF SAN FRANCISCO

### SMOKED CHINESE BARBECUE SPARERIBS

Pomegranate barbecue sauce

### KUNG PAO CHICKEN

Udon noodles in spicy garlic sauce with cilantro, chilies and peanuts

### CIOPPINO

Aromatic seafood stew with lobster, shrimp, and fish

### GARLIC NOODLES

Bean thread noodles, toasted garlic, scallions and sesame oil

### WILD MUSHROOM VEGETABLE STRUDEL

### HOISIN DUCK SALAD

Tatsoi, bok choy, Napa cabbage, pickled red onion, pea pods and carrots with plum dressing

### HEIRLOOM TOMATO CAPRESE SALAD

Fresh mozzarella and basil with balsamic reduction

### ARTICHOKE SALAD

Red onion, garlic and ripe olives

### SOURDOUGH AND ARTISAN BREADS

### PETITE CHERRY-ALMOND, SAN FRANCISCO APPLE PIE AND GHIRARDELLI™ BROWNIE BITES

58.00 per person (minimum of 50 guests)

## AVAILABLE ADDITIONS

### PEKING DUCK

Chinese pancake, green onion and hoisin 8.50

### SONOMA LAMB SHANKS

With sage spaetzle 12.50

## NEW YORK NEW YORK

### BRAISED SHORT RIBS

Yankee-Style with hearty vegetables

### SALMON FILET

Citrus butter and seasonal vegetables

### SUGAR SNAP PEAS AND GLAZED CARROTS

### LOBSTER TWICE BAKED POTATO

Black diamond white Cheddar

## CHOOSE TWO FAVORITE SOUPS

### MATZO BALL SOUP

Chicken broth with matzo dumpling

### YANKEE PEPPER POT

Beef broth, carrots, celery and potatoes

### MANHATTAN CHOWDER

Spicy tomato based clam chowder

### PEAR-APPLE WALDORF SALAD

Golden raisins and nutmeg

### NEW YORK CHEESECAKE

With strawberry sauce

48.50 per person (minimum of 50 guests)

## AVAILABLE ADDITIONS

### CARVED CORNED BEEF

Napa cabbage slaw with cider vinaigrette 6.00

### SUSHI AND SASHIMI

Daikon, wasabi, radish, gingerroot, and soy 12.00



# DINNER

## SOUTHERN COMFORT

### ROAST PORK LOIN

Grilled apples and Levy signature barbecue sauce

### SOUTHERN STYLE FRIED CHICKEN

Crispy cornmeal breading

### BARBECUE COUNTRY RIBS

### BLACKENED SPICE SHRIMP WITH SCALLION CREAMY COLESLAW

Cabbage and carrots with sweet and sour cream dressing

### CUCUMBER SALAD

Apple cider vinaigrette

### COUNTRY POTATO SALAD

Buttermilk dressing

### BABY MUSTARD GREENS

Peppercorn bacon

### SPINACH SALAD

Applewood bacon, red onion and citrus vinaigrette

### WEDGE SALAD

Red and yellow tomato, radishes, cucumber  
and croutons with bleu cheese dressing

### ROASTED SWEET POTATOES

Baby sweets with maple syrup

### CORN ON THE COB

Drawn butter

### CORN BREAD

### BISCUITS AND PARKER HOUSE ROLLS

Flavored butters

### CHOCOLATE PECAN PIE AND PEACH PIE

38.00 per person (minimum of 50 guests)

## ADDITIONS

### FRIED GREEN TOMATOES AND LUMP CRAB

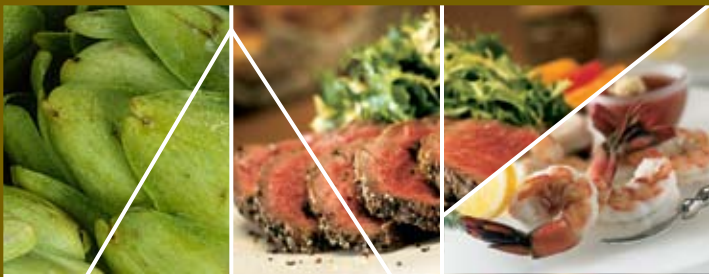
Remoulade sauce 7.50

### SHRIMP AND GRITS

Barbecue spiced shrimp and country grits 9.00

### STRAWBERRY SHORTCAKE

Strawberries, whipped cream and sweet biscuits 5.00



# DINNER

## LITTLE ITALY

### GARLIC GRILLED SIRLOIN

Mustard balsamic jus

### BRAISED LEG OF LAMB ABRUZZI

Tomato, onion, garlic and rosemary in lamb jus

### CHICKEN PARMESAN

Marinara and mozzarella cheese

### PENNE ALFREDO

Parmesan cheese

### HAND-ROLLED LASAGNA

Pomodoro sauce

### FUSSILI CON VONGOLE

Garlic and white wine sauce

### CAESAR SALAD

Romaine hearts, parmesan, crouton and creamy Caesar dressing

### ANTIPASTI

Marinated olives, plum tomatoes, roasted garlic, grilled asparagus, baby portobello mushrooms, charred peppers with seasonal field greens and anchovy vinaigrette

### ESCAROLE AND CANNELLONI BEANS

With roasted garlic oil

### TOMATO-OLIVE FOCACCIA

### ARTISAN BREAD STICKS

Garlic and cheese

### TIRAMISU

### SEASONAL BERRIES WITH AMARETTO CREAM

### CHOCOLATE HAZELNUT TORTE

54.00 per person (minimum of 50 guests)

## ADDITIONS

### PASTA ACTION STATION

#### PENNE PASTA

Roasted tomato sauce with pesto, parmesan, chili pepper and toasted pine nuts 12.95

#### LOBSTER RAVIOLI

Sage parmesan sauce 15.50



# DINNER

## DESSERTS

*How sweet it is to have endless treats*

### THE SWEET TOOTH

Gourmet cookies, fudge brownies,  
gourmet dessert bars, seasonal fruits and berries 8.00

### FLAMBÉ STATION

Caramelized apples or bananas foster with  
vanilla bean ice cream 12.00

### CHOCOLATE FOUNTAIN

Chocolate sauce with angel food cake, biscotti,  
marshmallows, seasonal fruit and miniature cookies 15.00

### FRESH FRUIT COBBLER STATION

Summer Berry Cobbler, Peaches and Brown Sugar Cobbler  
and Cinnamon Apple Cobbler accompanied by  
vanilla bean ice cream 9.50

### GELATERIA BAR

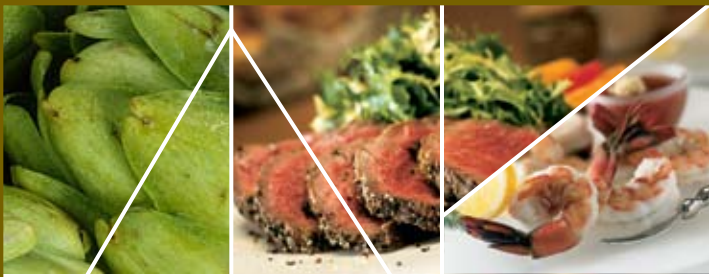
Cappuccino, triple chocolate, caramel, hazelnut and  
vanilla bean gelato with mini cones and cups 9.25

### LEVY RESTAURANTS SIGNATURE DESSERT TABLE

Taffy apples, mini cookies, chocolate covered strawberries,  
chocolate chunk brownie bites, rocky road bars and  
lemon squares 18.00

### S'MORES SWIRL

Chocolate fondue, marshmallows, graham crackers  
and seasonal berries 9.50



# DINNER

## PLATED DINNERS

*All plated dinners include ice teas, coffees, rolls and butter*

## APPETIZERS

### SMOKED SALMON AND WATERCRESS

Balsamic glaze 16.00

### JUMBO SHRIMP COCKTAIL

Cocktail sauce with horseradish 14.50

### LOBSTER SPRING ROLLS

Sesame soy glaze and sweet chili sauce 11.00

### SMOKED SHRIMP

Granny Smith apple chutney 15.00

### SIGNATURE CRAB CAKE

Jicama slaw and lemon aioli 13.00

### BEEF CARPACCIO

Seasonal greens, pesto oil and garlic toast 14.25

## SALADS

### HOUSE SALAD

Grape tomatoes, red onions and cucumbers  
with balsamic vinaigrette 4.50

### MEDITERRANEAN SALAD

Feta cheese, kalamata olives and  
lemon oregano vinaigrette 4.75

### BIBB AND RADICCHIO SALAD

Spiced walnuts, bleu cheese,  
and white balsamic vinaigrette 6.50

### SPINACH SALAD

Applewood bacon with honey mustard vinaigrette 4.75

### CLASSIC CAESAR SALAD

Romaine hearts, parmesan, crouton and  
creamy Caesar dressing 6.00

### ASIAN PEAR AND BABY FRISÉE SALAD

Honey ginger vinaigrette 5.25

### CLASSIC WEDGE SALAD

Iceberg, bacon, tomatoes and bleu cheese dressing 5.00

### GINGER-SHRIMP CHOP CHOP SALAD

Asian vegetables and wasabi vinaigrette 8.00

### SOUTHERN COMFORT SALAD

Sundried cherries, spiced pecans and goat cheese with  
white balsamic vinaigrette 6.50

### CAPRESE SALAD

Tomato, fresh mozzarella cheese, olive oil  
and balsamic reduction 5.25



# DINNER

## ENTRÉES

### SUGAR CANE SHRIMP

Saffron rice, seasonal vegetable with sofrito sauce 32.00

### FILET MIGNON

Au gratin potatoes, and vegetable with rosemary garlic jus 50.00

### SALMON FILET TAMARI

Basmati rice and seasonal vegetable with ginger glaze 31.50

### APPLE CIDER PORK CHOP

Sweet potato and seasonal vegetable with kumquat cranberry chutney 30.00

### ROSEMARY GARLIC CHICKEN

Seasonal vegetable with natural jus 25.50

### PAN SEARED SCALLOPS

Corn risotto cake and seasonal vegetable with lemon herb butter 31.00

### HONEY THYME CHICKEN

Roast sweet and new potatoes, seasonal vegetable and honey thyme glaze 27.00

### RACK OF LAMB

Rustic mashed potatoes and grilled vegetable ratatouille with natural jus 39.50

## CLASSIC COMBINATIONS

*All served with roasted vegetables and baby red potatoes*

### FILET AND SALMON

Pinot sauce and braised leek sauce 58.00

### TENDERLOIN FILET AND PRAWNS

Cabernet sauce and pommery mustard sauce 55.00

### FILET AND CHICKEN

Port sauce and mushroom ragout 52.00



# DINNER

## DESSERTS

### SWEET ENDINGS

#### CHOCOLATE MARQUIS

Layers of mocha and espresso with raspberry sauce and seasonal berries 8.25

#### KEY LIME PIE

Graham cracker crust, key lime filling and whipped cream 4.75

#### STRAWBERRY CREAM TART

Glazed fresh berry and custard 9.50

#### LEMON ANGEL FOOD CAKE

Mixed berry compote 8.75

#### ULTIMATE TRIPLE CHOCOLATE CHEESECAKE

Raspberry coulis 9.75

#### CARAMEL APPLE TART

Caramelized apples and cinnamon whipped cream 5.75

#### APPLE AND PEAR COBBLER

Streusel topping 6.25

#### CHOCOLATE BREAD PUDDING

Vanilla rum sauce 6.50

#### NEW YORK STYLE CHEESECAKE

Seasonal berries 9.25

#### WHITE AND DARK CHOCOLATE MOUSSE

Raspberry sauce and seasonal berries 7.50

## DESSERT SHOTS

Key lime pie, chocolate mousse, tiramisu, carrot cake, red velvet cake and banana cream pie 8.25

## MINI ICE CREAM DRINKS

Grasshopper, pink squirrel, chocolate malt, Bailey's Irish Cream™, strawberry malt and chocolate egg cream 7.00



# RECEPTIONS

## FROM THE CARVERY

*All carveries include fresh baked rolls and appropriate condiments. Chef attendants are provided at 150.00 per chef*

### SMOKED BRISKET OF BEEF

Gourmet mustard, horseradish and aioli 375.00 Serves 75

### GARLIC STUDED TENDERLOIN OF BEEF

Red onion marmalade, tomato basil aioli and Creole mustard 550.00 Serves 75

### HONEY MUSTARD BAKED HAM

Savory apple chutney and mayonnaise with pineapple and hot pepper salsa 475.00 Serves 75

### ROAST CITRUS CILANTRO TURKEY BREAST

Chimichurri, pineapple pepper salsa and citrus aioli 450.00 Serves 75

### JERK SEASONED PORK LOIN

Smothered onions, roasted garlic, and tropical fruit salsa 375.00 Serves 75

### PEPPERED NEW YORK STRIP LOIN

Creamed horseradish, caramelized shallots and lemon tarragon aioli 575.00 Serves 75

*All carveries serve a minimum of 75 people unless otherwise noted*

## ACTION STATIONS

*Chef attendants are available at 150.00 per Chef Banquet Station. Attendants are provided at 150.00 per Attendant*

### PASTA, PASTA, PASTA

Tri-colored tortellini, bowtie pasta, meatballs, sausages, marinara and creamy garlic sauce with garlic focaccia bread 13.50

### FIESTA CHICKEN FAJITAS

Sautéed peppers and onions, Monterey Jack cheese, lettuce, guacamole, salsa, sour cream, and warm flour tortillas 13.50

### FIESTA STEAK FAJITAS

Sautéed peppers and onions, Monterey Jack cheese, lettuce, guacamole, salsa, sour cream, and warm flour tortillas 14.50

### MERCADO DE COCINA

Vegetarian refried beans, Cheddar cheese, lettuce, diced tomatoes, onions, sour cream, salsa and warm flour tortillas 12.95

### A TASTE OF THE ORIENT

Vegetable stir-fry with choice of beef, chicken, or pork and your choice of rice or whole-wheat garlic noodles 13.25



# RECEPTIONS

## ASIAN NOODLE BAR

*Select a variety of ingredients to create your own Asian-style noodles*

## HOT CHICKEN BROTH WITH CHOICE OF PORK OR BAY SHRIMP

## LO MEIN NOODLES AND ASIAN VEGETABLES WITH CHILI GARLIC AND ASIAN SAUCE

*14.00 per person*

## HORS D' OEUUVRES

### FRESH BRUSCHETTA STATION

Grilled rosemary chicken, garlic shrimp, roma tomatoes, mozzarella with garlic bread, focaccia breads, olive oil and pesto 13.50

### MOO SHU WOK STATION

Chef attended wok station with chicken or pork, thin pancakes, garlic noodles, scallions, and hoisin sauce 15.50

### GOURMET MASHED POTATO MARTINI BAR

Martini glass with sautéed mushrooms, garlic, Vermont Cheddar cheese, and broccoli florets 10.00

### CLASSIC SHRIMP "SHOOTERS"

Horseradish cocktail sauce 8.50

### BABY TWICE BAKED POTATOES

Parmesan, sour cream, chives and truffle oil 4.50

### SMOKED SALMON AND CAVIAR "CONES"

Miniature savory cone with chive crème fraîche 6.50

### FIGS IN A BLANKET

Wrapped in pancetta with balsamic glaze  
5.25 per piece

### DUNGENESS CRAB STUFFED BABY PORTOBELLO MUSHROOMS 6.75



# RECEPTIONS

## THEMED HORS D' OEUVRES

### SPORTS PUB

Buffalo hot wings  
Teriyaki wings  
Barbecue wings 24.00

### SPINACH AND ARTICHOKE DIP

Crusty baguettes

### NACHO BAR

Spicy chili, Cheddar cheese sauce, sour cream  
and jalapeño peppers

### MINI CHEESEBURGERS

Cheddar cheese with our own secret sauce

### BRATWURST

Sauerkraut and gourmet mustards  
24.00 per person

## MEXICAN

### NACHO BAR

Spicy chili, Cheddar cheese sauce, sour cream  
and jalapeño peppers

### CHICKEN QUESADILLA

Pico de gallo and tomatillo salsa

### SOUTHWESTERN EGG ROLLS

Black bean, corn and chicken with salsa fresca  
and sour cream

### REFRIED BEANS AND SPANISH RICE

18.00 per person

## ASIAN

### PORK POT STICKERS

Plum and chili soy sauce

### VEGETABLE SPRING ROLLS

Hot mustard sauce and sweet and sour sauce

### TERIYAKI CHICKEN SKEWER

### CHAR SUI RIBS

### FRIED RICE

Scallions, peas and bean sprouts  
18.50 per person

## ISLANDS

### TOSTONES

Tropical fruit salsa

### MINI CUBAN SANDWICHES

Roast pork, ham, Swiss cheese, pickle and mustard

### YUCCA FRIES

Ajo sauce

### CARIBBEAN CONCH FRITTERS

Citrus tartar sauce

### COCONUT SHRIMP

Coconut and tiger sauce

### JERKED CHICKEN SATÉ

Mango chutney  
18.75 per person



# RECEPTIONS

## COLD RECEPTION TABLES

### ARTISAN CHEESE AND FRUIT BOARD

English Cheddar, Maytag bleu cheese, French mimolette, Humboldt fog, Camembert Claudel, with dried cherries, clover honey, apricots, lavosh, assorted crackers and gourmet flat bread 775.00

### SPRING VEGETABLE CRUDITÉS

Seasonal vegetable with chili lime crema and ranch dipping sauce 550.00

### SMOKED SALMON TRIO

Dill cured, pastrami and traditional smoked salmon accompanied by chopped egg, capers, red onions, toast points, lavosh crackers and dill aioli 625.00

### TASTE OF THE MEDITERRANEAN

Marinated artichokes, prosciutto ham, olives, feta cheese, roasted peppers, tomatoes, romaine, roasted peppers and hummus with focaccia and pita bread 750.00

### JUMBO SHRIMP

Cocktail and remoulade sauce 1350.00 3 pieces per guest

### FRUIT TRAY

Seasonal fresh fruit 500.00

*Served for a minimum of 100 people*



# RECEPTIONS

## HOT HORS D' OEUVRES

### CAPRESE MINI QUICHE

Tomatoes, basil, mozzarella, and sun-dried tomato 3.75

### ANDOUILLE SAUSAGE EN CROÛTE

Spicy sausage and pommery mustard in puff pastry 3.00

### CHICKEN SAMOSAS

Indian curry in a spring roll wrapper 5.00

### TANDOORI CHICKEN SATAY

Raita sauce 3.25

### MINI PORK DUMPLING 3.50

### VEGETABLE POT STICKERS

Ginger soy dipping sauce 3.00

### LOBSTER EMPANADAS

Black beans, corn, onions, peppers and cheese 5.25

### RED HOT CHILE POPPERS

Red jalapeño stuffed with cream cheese 3.50

### ITALIAN SAUSAGE MUSHROOM CAPS

Fennel spiced on baby portobello mushrooms 5.00

### MINI CORN DOGS

Ketchup and mustard 3.00

### BENGAL SHRIMP

Sweet and sour curry glaze on a sugar cane skewer 3.75

### CHILI LIME SALMON SATAY

Chili pepper and lime sauce 4.00

### BASIL GRILLED SCALLOPS

Grilled crostini with tomato confit 4.50

### HOISIN GLAZED BABY LAMB CHOPS

Cilantro ginger vinaigrette 3.50

### VOODOO SHRIMP

Spicy coconut fried shrimp  
with mango salsa 10.00 3 pieces per guest



# RECEPTIONS

## COLD HORS D' OEUUVRES

### FONTINA CRESCENT

Kalamata olive, sun-dried tomato and  
garlic in puff pastry 4.25

### PORTOBELLO MUSHROOM SKEWER

Sweet peppers, pesto and balsamic vinegar 4.50

### THAI SHRIMP

Curry paste, pickled vegetables in rice paper 5.25

### BLEU CHEESE AND PEAR FILO STARS 4.25

### BIG EYE TUNA POKE

Chili wonton and chives 6.00

### FIG AND GOAT CHEESE FLATBREAD

Focaccia and balsamic glaze 5.25

### BASIL GRILLED SHRIMP

Focaccia crostini with tomato 4.50

### SMOKED SALMON BLINI

Crème fraîche and caviar 5.25

### STEAK AND POTATOES

Gorgonzola and red onion marmalade 4.25

### TRIPLE O MALOSSOL CAVIAR

Melba toast 7.75

### GRILLED SHRIMP BLOODY MARY

Lemon grass skewered in a shot glass 5.25



# BEVERAGES

## WINE LIST

### BUBBLY

DOM PERIGNON, EPERNAY, FRANCE 225.00

VEUVE CLICQUOT, REIMS, FRANCE 85.00

CHANDON BLANC DE NOIRS, CARNEROS 58.00

KORBEL BRUT, CALIFORNIA 33.00

### LIGHT AND CRISP

HOGUE FUME BLANC, COLUMBIA VALLEY,  
WASHINGTON 26.00

WHITEHAVEN SAUVIGNON BLANC, NEW ZEALAND 31.00

LITTLE BLACK DRESS PINOT GRIGIO, CALIFORNIA 24.00

RUFFINO 'LUMINA' PINOT GRIGIO, ITALY 39.00

SANTI PINOT GRIGIO, ITALY 35.00

### CREAMY AND ELEGANT

SONOMA-CUTRER 'RUSSIAN RIVER RANCHES'  
CHARDONNAY, SONOMA 48.00

BONTERRA 'ORGANIC' CHARDONNAY,  
MENDOCINO COUNTY 39.00

TOASTED HEAD CHARDONNAY, CALIFORNIA 44.00

MERRYVALE 'STARMONT' CHARDONNAY, NAPA 58.00

KENDALL-JACKSON 'SPECIAL SELECT'  
CHARDONNAY, CALIFORNIA 37.00

FRANCISCAN 'CUVEE SAUVAGE' CHARDONNAY, NAPA 0.00

## SWEET AND SMOOTH

PINE RIDGE CHENIN BLANC-VIOGNIER, CLARKSBURG 44.00

KENWOOD ROSE OF PINOT NOIR, SONOMA 30.00

BERINGER WHITE ZINFANDEL, CALIFORNIA 30.00

CHATEAU STE. MICHELLE RIESLING,  
COLUMBIA VALLEY, WASHINGTON 30.00

## RIPE AND RICH

BLACKSTONE WINERY MERLOT, CALIFORNIA 37.00

RUTHERFORD HILL MERLOT, NAPA 56.00

COPPOLA 'DIAMOND SERIES MERLOT, CALIFORNIA 42.00

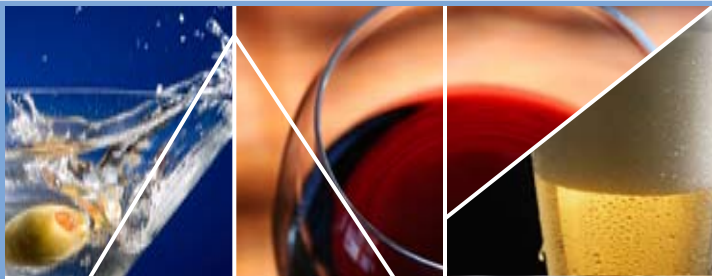
GREG NORMAN CABERNET MERLOT, AUSTRALIA 37.00

CARMEL ROAD PINOT NOIR, MONTEREY 48.00

RODNEY STRONG 'RUSSIAN RIVER' PINOT NOIR,  
SONOMA 44.00

ETUDE PINOT NOIR, CARNEROS 97.00

Wine list and prices are subject to change.



# BEVERAGES

## SPICY AND SASSY

JACOB'S CREEK 'RESERVE' SHIRAZ, AUSTRALIA 33.00

RANCHO ZABACO 'HERITAGE VINES' ZINFANDEL,  
CALIFORNIA 27.00

GUENOC PETITE SIRAH, LAKE COUNTY 44.00

## BIG AND BOLD

RUBICON, NAPA 220.00

NEWTON CLARET, NAPA 48.00

PROVENANCE CABERNET SAUVIGNON, NAPA 98.00

COLUMBIA CREST 'GRAND ESTATES' CABERNET SAUVIGNON,  
COLUMBIA VALLEY, WASHINGTON 27.00

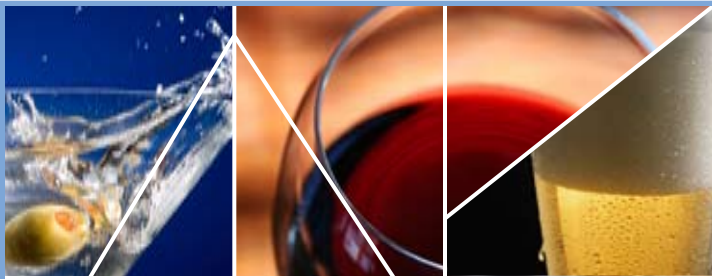
SEQUOIA GROVE CABERNET SAUVIGNON, NAPA 84.00

J. LOHR 'SEVEN OAKS' CABERNET SAUVIGNON,  
PASO ROBLES 48.00

B.R. COHN 'SILVER LABEL' CABERNET SAUVIGNON,  
SONOMA 59.00

ROBERT MONDAVI 'NAPA' CABERNET SAUVIGNON,  
NAPA 68.00

Wine list and prices are subject to change.



# BEVERAGES

## BAR SELECTIONS

### HOSTED DELUXE BAR

#### COCKTAILS 7.00

Featuring Ketel One, Bombay Sapphire, J. Walker Black, Makers Mark, Bacardi 8, Crown Royal, Souza Hornitos, Hennessy VS, Martini and Rossi Dry and Sweet Vermouth

#### WINE 6.00

Toasted Head Chardonnay, Columbia Crest 'Grand Estates' Cabernet Sauvignon, Blackstone Merlot and Beringer White Zinfandel

#### IMPORTED BEER 6.00

#### DOMESTIC BEER 5.00

#### BOTTLED WATER 2.75

#### SOFT DRINK 2.75

#### JUICE 2.75

### HOSTED PREMIUM BAR

#### COCKTAILS 6.00

Featuring Smirnoff, Beefeater, Dewars, Jim Beam, Bacardi Silver, Canadian Club, Jose Cuervo Gold, Korbel Brandy, Martini and Rossi Dry and Sweet Vermouth

#### WINE 5.00

Woodbridge by Robert Mondavi Chardonnay, Cabernet, Merlot and White Zinfandel

#### IMPORTED BEER 6.00

#### DOMESTIC BEER 5.00

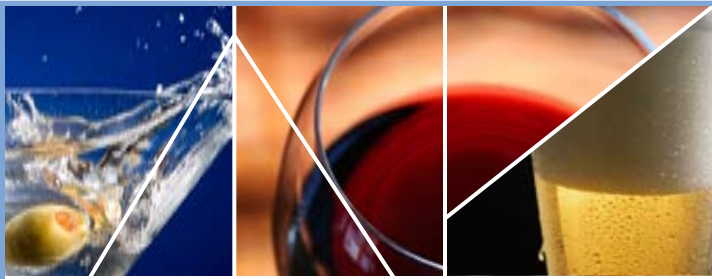
#### BOTTLED WATER 2.75

#### SOFT DRINK 2.75

#### JUICE 2.75

100.00 per bartender for four hours of service.  
Please add 20% service charge and applicable sales taxes to all bars,  
unless otherwise noted.

Bar lists and prices are subject to change.



# BEVERAGES

## PACKAGE BARS

Package bars are available for Plated or Chef's Table functions only.

	TWO HOUR PACKAGE	THREE HOUR PACKAGE	FOUR HOUR PACKAGE
DELUXE BRANDS	22.00	26.00	32.00
PREMIUM BRANDS	20.00	24.00	28.00
BEER AND WINE	16.00	20.00	24.00
NON-ALCOHOLIC	12.00	15.00	18.00

## CASH BAR

DELUXE COCKTAIL	8.00
PREMIUM COCKTAIL	7.00
IMPORTED BEER	7.00
DOMESTIC BEER	6.00
BOTTLED WATER	4.00
SOFT DRINK	4.00
JUICE	4.00

## ADDITIONAL BEVERAGE SERVICES

SPECIALTY DRINK STATION	9.00
MARTINI STATION	9.00

100.00 per bartender for four hours of service.  
Please add 20% service charge and applicable sales taxes to all bars,  
unless otherwise noted.

Bar lists and prices are subject to change.



# BEVERAGES

## COFFEE AND BEVERAGES

COFFEE, DECAFFEINATED COFFEE OR HOT TEA  
BY THE GALLON 38.00

ICED TEA SERVED BY THE GALLON  
WITH LEMON WEDGE 38.00

LEMONADE BY THE GALLON 30.00

INDIVIDUAL JUICES 2.75

SODA 2.75

MILK 2.00

SPARKLING WATER 3.00

BOTTLED WATER 2.75

Please add 20% service charge and applicable sales taxes to all bars,  
unless otherwise noted.

Bar lists and prices are subject to change.

