

# CATERING MENU



KIMPTON  
COTTONWOOD  
HOTEL

# BREAKFAST

## BREAKFAST BUFFETS

*Priced per person based on guaranteed attendance. All hot buffets are served with freshly brewed coffee, decaffeinated coffee, roar™ teas, and chilled orange and cranberry juices. Designed for a minimum of 25 attendees.*

### CLASSIC CONTINENTAL | 23 per guest

Croissants butter, honey, preserves

Genevieve's Homemade Banana Bread

Superfood Bircher Muesli dried cranberries, bananas, blueberry yogurt, plant-based milks (V/GF/DF)

Hard Boiled Eggs cracked black pepper, sea salt, hot sauce (GF/DF)

### ALL AMERICAN | 36 per guest

Croissants butter, honey, preserves

Genevieve's Homemade Banana Bread

Superfood Bircher Muesli dried cranberries, bananas, blueberry yogurt, plant-based milks (V/GF/DF)

Selection of Seasonal Fruits & Berries (V/GF)

Farm Fresh Scrambled Eggs (GF/DF)

Breakfast Meats (select one)

smoked bacon (GF/DF)

pork sausage links (GF/DF)

maple chicken sausage links (GF/DF)

Sides (select one)

Roasted yukon gold breakfast potatoes (V)

ham & cheese baked strata

cheese & potato breakfast casserole (VG)

### HEART HEALTHY | 32 per guest

Variety of Whole Grain Muffins (V/GF/DF)

Genevieve's Homemade Banana Bread

Superfood Bircher Muesli dried cranberries, bananas, blueberry yogurt, plant-based milks (V/GF/DF)

Seasonal Berry & Quinoa Fruit Salad (V/GF)

Egg White Florentine Scramble sautéed spinach, roasted mushrooms, caramelized onions (GF/DF)

Griddled Ham (GF/DF)

Sweet Potato Hash (V)

\* V – Vegan / VG – Vegetarian / GF – Gluten Free / DF – Dairy Free

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## ENHANCEMENTS TO BREAKFAST BUFFETS

*Priced per person based on guaranteed attendance. Designed to be used as an enhancement to one of the breakfast buffets.*

Warm Steel-Cut Oatmeal (V) | 7 per guest  
brown sugar, raisins, seasonal dried fruits, almonds, pecans

Yogurt Parfait Bar (VG) | 9 per guest  
plain & vanilla greek yogurt parfaits served with strawberries, blueberries, blackberries, superfood bircher muesli mix, condensed plant milks, seasonal dried fruits

Seasonal Regional Frittata (VG) | 7 per guest  
Chef's seasonal selection

Blackstone Corned Beef Hash | 12 per guest  
cage-free scrambled eggs, roasted yukon gold breakfast potatoes, house-made corned beef, caramelized onions, green cabbage, gruyere, roasted garlic, house mustard, scallions

Mini French Toast (VG) | 96 per dozen  
almond cream, clementine jam, toasted almonds, grand marnier syrup

Sausage, Egg & Cheese Biscuit | 96 per dozen  
pork sausage, hard fried cage-free egg, cheddar cheese, homemade buttermilk biscuit

Egg & Cheese English Muffin (VG) | 96 per dozen  
hard fried cage-free egg, cheddar cheese, english muffin

Breakfast Croissant (VG) | 96 per dozen  
creamed spinach, scrambled egg white, provolone cheese

Spanish Tortilla Wrap (VG) | 96 per dozen  
cage-free scrambled eggs, caramelized onion, breakfast potato, mozzarella, goat cheese, pork sausage, basquaise salsa

## BREAKFAST ACTION STATIONS

*Priced per person based on guaranteed attendance. Designed for a minimum of 25 attendees unless otherwise specified. All stations require (1) chef attendant per 50 guests at \$100 per attendant.*

Ham & Eggs | 19 per guest  
honey glazed bone-in ham, cage-free fried eggs, house-made biscuits

Eggs Your Way | 18 per guest  
cage-free scrambled eggs & egg whites cooked to order  
ham, pork sausage, bacon  
roasted mushrooms, bell peppers, asparagus, red onions, scallions, breakfast potatoes, baby spinach, cheddar cheese, gruyere, goat cheese

Toast Bar (VG) | 14 per guest  
Prosciutto & English Muffin sweet butter (VG)  
Whipped Ricotta & Brioche citrus segments (VG)  
Avocado & Sourdough sliced hardboiled egg, radish, sea salt (VG)  
Nutella & Genevieve's Banana Bread salted hazelnuts, honey (VG)

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# COFFEE BREAKS

## À LA CARTE FOOD OFFERINGS

### By The Dozen

Variety of Whole Grain Muffins (V/GF/DF), Flavored Muffins | 40  
Genevieve's Homemade Banana Bread | 40  
All Butter Croissants | 42  
Seasonal Fruit Skewer, Blueberry Yogurt Dip (V) | 32  
Hard Boiled Eggs (GF/DF) | 32  
Bagels, Cream Cheese, Strawberry Cream Cheese | 44  
Home-Style Chocolate Chip, Peanut Butter, Oatmeal Cookies | 48  
Double Fudge Chocolate Brownies, Blondies | 48  
Superfood Granola & Dark Chocolate Bars (V) | 46

### Each

Assorted Individual Greek Yogurts | 5  
Assorted Energy Bars | 7  
Eat Natural™, Kind™, Cliff™ Bars | 7

### Per Person

Truffled Popcorn (V/DF) | 9  
Seasonal Crudités, Hummus (V/GF/DF) | 9  
Sweet & Salty Trail Mix | 12  
Gourmet Roasted Mixed Nuts | 12

## À LA CARTE BEVERAGE OFFERINGS

### By the Gallon

Royal Cup Rainforest Blend™ Regular, Decaf Coffees | 54  
Assorted Roar™ Teas | 44  
Grapefruit, Basil-Infused Water | 32  
Cucumber, Lemon, Celery-Infused Water | 32  
Iced Citrus Green Tea | 32  
Seasonal Agua Fresca | 32  
Sparkling Lemonade | 34

### Each

Assorted Pepsi™ Products | 4.50  
Assorted Nestle™ Waters Products | 4.50  
Bottled Fresh Pressed Juices | 9  
Bottled Cold Brew Coffee | 7

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## BEVERAGE PACKAGE PER PERSON

### FULL DAY

*(provides 9 hours of continuous service)*

Hot Only\* | 15

Cold Only\*\* | 15

Hot & Cold | 25

### HALF DAY

*(provides 4 hours of continuous service)*

Hot Only\* | 9

Cold Only\*\* | 9

Hot & Cold | 15

\*Hot Beverage Package Includes Royal Cup Rainforest Blend™ Regular, Decaf Coffees, Assorted Roar™ Teas, Customary Accompaniments

\*\*Cold Beverage Package Includes Assorted Pepsi™ Products, (2) Seasonal Fruit/Herb-Infused Waters

## BREAKS BY DESIGN

*Priced per person based on guaranteed attendance. Designed for a minimum of 15 attendees.*

### Humussia | 18 per guest

roasted garlic hummus, preserved lemon, olive oil (V)

traditional hummus, roasted mushroom, spiced greek yogurt  
olive oil (VG)

roasted spicy eggplant tahini dip (V)

fresh seasonal crudités (V)

crispy pita chips (V)

lemon bars

Artemis Circe Iced tea

apple, lemon, cucumber-infused water

### Salsa Bar | 15 per guest

pico de gallo & charred pineapple salsa

classic guacamole

tortilla chips

queso fresco, cotija cheese, scallions, lime cilantro

fried cinnamon churros

seasonal agua fresca

### Afternoon Tea | 21 per guest

Madrange Ham & Gruyere Croissant

Smoked Whitefish with Cream Cheese and Capers on Rye

Shaved Cucumber & Dill on Brioche

Curried Egg Salad Profiterole

Assorted breads and sweets

Selection of Artemis Teas

### Cheese & Charcuterie | 18 per guest

genoa salami, soppressata, parmesan (VG)

marinated artichokes, pickled vegetables, marinated olives  
whole grain mustard, seasonal fruit preserves (V/GF)

crostini (V)

orange, thyme-infused water

### Bob's Donut Stand | 17 per guest

glazed donut

specialty donut

dusted donut

selection of cold brew coffees

### Build Your Own Trail Mix | 15 per guest

chex mix, toasted oats, pretzel sticks

chocolate-covered raisins (VG)

dried cranberries, mangoes, kiwis, pineapples (V)

cashews, peanuts, almonds, pecans (V)

salted pepitas, sunflower seeds (V)

sparkling lemonade

non-alcoholic sangria

# LUNCH

## LUNCH BUFFET

*Priced per person based on guaranteed attendance. Designed for a minimum of 25 attendees.  
Includes choice of iced water or iced tea.*

### The Delicatessen | 37 per guest

*Salad (choose two)*

**Baby Spinach Salad** marinated artichokes, feta, pine nuts, pickled onion, balsamic (V)

**Yukon gold Potato Salad** bacon, celery, red onions, carrots, whole grain mustard dressing (GF)

**White Bean, Tomato & Cucumber Salad** red onions, scallions, goat cheese, mint, house vinaigrette (VG)

*Sandwiches (choose three)*

**Shiitake Slider** cured tomatoes, pesto, balsamic, brioche (V)

**Grilled Chef's Filet** roasted garlic, sweet butter, Hawaiian roll

**Aksarben Roast Beef** pickled onions, red leaf lettuce, tomatoes, horseradish cream cheese spread, multigrain bread

**Roasted Chicken** pistou aioli, rocket, grana padano, lemon mayo, baguette

**Italian Roll** ham, salami, olive tapenade, red pepper aioli, provolone, shaved cabbage, ciabatta

**Vegetarian Banh Mi** soy-marinated shiitake, tofu pâté, quick pickled cucumbers, carrots, red bell peppers, cilantro, mint, french roll (V)

*Sides*

**Assorted Kettle Potato Chips & Pita Chips**

**Seasonal Roasted Chilled Vegetable Platter** (V)

### Mediterranean | 42 per guest

*Starters (choose two)*

**Grilled Sourdough** red pepper hummus spread

**Greek Salad** romaine, roasted chicken, piquillo peppers shallot, olives, capers, tomatoes, feta, red wine vinaigrette (GF)

**Saffron Infused Cous Cous Salad** onions, zucchini, squash, grape tomatoes, roasted peppers,  
lemon-dill vinaigrette (V)

*Entrées*

**Brick Chicken Breast** grilled lemon, oregano chicken jus (GF/DF)

**"Blackened" Shrimp** garlic espelette marinade, creamy polenta, tuscan kale, pomegranate molasses (GF)

*Sides*

**Lebanese Rice Pilaf Hashweh** vermicelli, ground lamb, pine nuts, parsley (V/GF)

**Roasted Eggplant** preserved lemon tahini, paprika (V/GF)

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## LUNCH BUFFET (CONTINUED)

*Priced per person based on guaranteed attendance. Designed for a minimum of 25 attendees.  
Includes choice of iced water or iced tea.*

### **The Executive | 47 per guest**

#### *Starters*

**Brioche Roll** honey butter

**Committee Caesar Salad** romaine, creamy caesar dressing, brioche crouton, anchovies, grana padano

**Chopped Salad** red onions, cherry tomatoes, haricots verts, blue cheese crumble, hardboiled egg, bacon, buttermilk dressing

#### *Entrées*

**Grilled Flank Steak** charred shallots, porcini jus (GF)

**Seared Salmon** grilled lemon, lemon-butter sauce, crispy capers (GF)

#### *Sides*

**Garlic & Rosemary Yukon Gold Potatoes** (V/GF)

**Honey & Thyme Roasted Baby Carrots** (VG/GF)

**Grilled Asparagus** (V/GF)

## TWO-COURSE PLATED LUNCH

*Priced per person. All hot plated lunch selections include salad, entrée and dessert courses  
with choice of iced water or iced tea.*

#### *Starter (choose one)*

**Greek Salad** romaine, roasted chicken, piquillo peppers shallot, olives, capers, tomatoes, feta, red wine vinaigrette (GF)

**The Committee Caesar** crisp romaine hearts, grana padano, brioche croutons, anchovies, caesar dressing (VG)

**House Salad** baby greens, shaved brussels sprouts, cashews, radishes, cucumbers, fines herbes vinaigrette (V)

#### *Main (choose one)*

**Grilled Chicken Breast** polenta cake, roasted mushroom, grilled asparagus, chickpea, porcini jus (GF) | 30

**Crispy Chicken Paillard** hummus, crispy chickpeas, sage & lemon brown butter (GF) | 30

**Grilled Bistro Tenderloin** waxman potatoes, thyme-roasted baby carrots, charred scallion chimichurri (GF) | 36

**Steak Frites** marinated chef's filet, house cut french fries, demi-glace, lemon mayo, ketchup (GF) | 34

**Pan-Seared Salmon** fingerling potatoes, grilled asparagus, lemon-butter sauce, preserved lemon (GF) | 32

**Gemelli** basil pesto, cured tomatoes, pine nuts, grana padano (VG) | 26

**Seared Tofu Scallops** braised lentils, coconut, curry, basil, cilantro (V) | 29

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## A LIGHT LUNCH

*Priced per person. All cold plated lunch selections include main course, dessert, artisanal bread selection and choice of iced water or iced tea.*

*Main (choose one)*

**Smoked Duck Breast** frisee, radicchio, vanilla pickled pear, blue cheese, candied walnuts, pear vinaigrette | 30

**Cold Roasted Salmon** lemon, dill, french lentils, baby carrots, asparagus, dijonnaise | 30

**Frisee Salad** pork belly, spinach, potato, hard-boiled egg, balsamic | 30

**Soba Noodle Salad** marinated shiitake, edamame, sweet pickled cucumbers, carrots, roasted red peppers, scallions, fermented red cabbage, salted cashews (V/GF) | 30

*Dessert (choose one)*

**Tarte au Citron** italian meringue, sweet crust

**Original Blackstone Cheesecake** raspberry coulis

**Governors Bread Pudding** vanilla ice cream, caramel sauce

## BOXED LUNCH

*All sandwiches are served with seasonal whole fruit, choice of bottled water or soft drink*

**Aksarben Roast Beef**

pickled onions, red leaf lettuce, tomatoes, horseradish cream cheese spread, multigrain bread | 33

**Roasted Chicken**

pistou aioli, rocket, grana lemon mayo, baguette | 33

**Vegetarian Banh Mi**

Soy-marinated shiitake, tofu pâté, quick pickled cucumbers, carrots, red bell peppers, cilantro, mint, french roll (V) | 33

**Chopped Salad**

roasted chicken, Israeli couscous, romaine spinach, fermented red cabbage, shaved brussels sprouts, tomato, cucumber, fines herbes vinaigrette (GF/DF) | 33

*Please pair one:*

**Yukon Gold Potato Salad** bacon, celery, red onions, carrots, whole grain mustard, mayo (GF)

**Quinoa Salad** olives, bell peppers, cucumbers, feta, fresh herbs, fines herbes vinaigrette (V/GF)

**Vietnamese Slaw** soy-lime vinaigrette (V/GF)

**White Bean, Tomato & Cucumber Salad** red onions, scallions, goat cheese, house vinaigrette, mint (VG)

*Please pair one:*

**Root Vegetable Chips**

**Crispy Pita Chips**

**Hearty Kettle Chips**

*Please choose one:*

**Snickerdoodle**

**Smoked Chocolate Brownie**

**Chocolate Chip Cookie**

**Sour Cream Cookie**

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# RECEPTION

## HORS D'OEUVRES

*Priced per piece with a minimum order of 25 pieces per item selected.*

### HOT

**Mini Blackstone Reuben | 5**

sauerkraut, thousand island, gruyere (GF)

**Crispy Panisse | 4**

pistou (GF/V)

**Glazed Pork Belly Skewer (GF) | 6**

bbq glaze (GF)

**Spanakopita (VG) | 4**

**Bacon-Wrapped Date | 6**

almond, piquillo pepper (GF/DF)

**Beef Empanada | 5**

charred tomatillo salsa (GF)

**French Onion Flatbread | 4**

caramelized onions, gruyere, parmesan (VG)

**Committee Cornbread | 5**

honey butter

**Roasted Mushroom Flatbread | 5**

rosemary, garlic, truffle fonduta (VG)

### COLD

**Oyster on the Half Shell | 5**

citrus mignonette (DF)

**Lobster Deviled Egg | 6**

thousand island, blast hot sauce (GF)

**New York Strip Carpaccio | 6**

black pepper, grana padano, garlic purée, crostini

**Classic Deviled Egg (DF) | 4**

**Whipped Goat Cheese Tartlet | 6**

**Hummus & Cucumber Coin | 4**

piquillo pepper (GF/V)

**Mushroom Rockefeller Tartlet | 5**

creamed spinach (VG)

**Seared Tuna Niçoise Spoon | 6**

potato, haricots verts, grape (GF)

**Tomato and Mozzarella Skewer | 4**

aged balsamic, basil (GF/V)

**Shrimp Cocktail | 6**

classic cocktail sauce (GF)

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## STATIONARY DISPLAYS

Priced per person based on guaranteed attendance.  
Designed for a minimum of 15 attendees.

### Mezze Platter | 17

carrots, cucumbers, seasonal radishes, bell peppers, roasted red pepper hummus, spiced greek yogurt, israeli cous cous, marinated artichokes, marinated olives, grape tomatoes, feta rosemary lavash, pita chips (VG)

### Artisanal Cheese | 15

Chef Selection of Regional Cheeses (GF)  
mixed nuts, dried fruits, honey, seasonal fruit preserve, rosemary crostini & sourdough baguette (VG)

### Antipasto | 22

genoa, prosciutto, soppressata, marinated ciliegine, grana padano, roasted red peppers, grilled zucchini, eggplant, roasted marinated mushrooms, herb-marinated artichokes, pickled vegetables, marinated olives, whole grain mustard, seasonal fruit preserves, pita chips, rosemary & roasted garlic crostini (V)

### Crudité | 13

asparagus, cauliflower, heirloom carrots, cucumbers, celery hearts, seasonal radishes, roasted red pepper hummus, buttermilk ranch, blue cheese dip (GF)

### Cottonwood Raw Bar | MP

oysters on the half shell, jumbo shrimp cocktail  
snow crab claws, mixed seafood salad, cocktail sauce, classic mignonette, dijonaise (GF/DF)

### Flatbread Station | 17 (choose two)

**Margherita** mozzarella, red sauce, basil (VG)  
**Salciccia** italian sausage, pickled fennel, arugula  
**French Onion** caramelized onion, gruyère, parmesan (VG)  
**Funghi** roasted mushrooms, rosemary, garlic, truffle fonduta (VG)

## CARVING STATIONS

Priced per person based on guaranteed attendance.  
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### Prime Rib | 36

(minimum 50 guests)  
slow-roasted prime rib roast (GF/DF)  
roasted yukon gold potatoes (VG/DF)  
roasted asparagus with lemon  
brioche rolls (VG)  
demi-glaze & horseradish crema (GF)

### Pork Belly Confit | 22

house-cured pork belly (GF/DF)  
braised red cabbage, tart cherries, (DF)  
whole grain mustard (GF)  
apple cider glaze (VG)  
brioche rolls (VG)

### Roast Turkey | 20

citrus-brined boneless turkey roulade (GF)  
sautéed haricots verts, charred onions, roasted mushrooms, toasted almonds (V)  
classic turkey gravy (GF)  
mashed potatoes (GF)  
parker house rolls (VG)

### Atlantic Salmon | 28

lemon & dill cold smoked salmon  
cucumber dill yogurt (VG)  
haricots verts, butter lettuce, radishes, fennel, almond salad (V)  
parker house rolls (VG)

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## SIGNATURE STATIONS

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### **Salad Station | 16 (choose three)**

Individually composed selection of salads and house-made dressings to include:

**Committee Caesar**, crisp romaine hearts, grana padano, brioche croutons, anchovies, caesar dressing (VG)

#### **Chef's Chopped**

**Mediterranean**, romaine, roasted chicken, piquillo peppers shallot, olives, capers, tomatoes, feta, red wine vinaigrette (GF)

**White Bean**

**Caprese**

### **Belgian Waffle Skewers 15**

traditional quartered belgian waffles, vanilla ice cream

**Sauces:** milk chocolate, dark chocolate, peanut butter mousse, caramel

**Toppings:** freeze-dried jackfruit and strawberries, almond flakes, toasted coconut, dried tart cherries, rainbow sprinkles, chocolate chips, chopped nuts, mini m&m's™

### **Pasta Bar | 17 (choose two)**

**Farfalle** roasted mushrooms, sautéed spinach, english peas, truffle cream sauce

**Bucatini** traditional tomato sauce, esepette peppers, goat cheese, basil

**Rigatoni** bolognese, grana padano

**Penne** caramelized onions, vodka sauce

**Gemelli** basil pesto, pine nuts, grana padano

**add chicken \$5 per guest**

**add italian sausage \$5 per guest**

**add shrimp \$7 per guest**

### **Bloody Mary Oyster Bar | MP**

west & east coast oysters, red wine mignonette,

classic cocktail sauce, lemon wedge

bloody mary mix, tabasco, sriracha, local hot sauces (DF/GF)

### **Spring "Rolling" Bar | 21**

chilled shrimp, pork shoulder, fried tofu,

carrot sticks, red cabbage, shiitakes, red peppers, mangoes, bean sprouts, lettuce, mint, basil, cilantro,

rice paper, vermicelli noodles, cellophane noodles,

peanut sauce, unagi sauce

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# DINNER

## PLATED DINNER

*Priced per person. All plated dinner selections include starter course, entrée, dessert, artisanal bread selection and choice iced water, coffee or tea.*

### Starter (choose one)

**Artisan Greens Salad** frisée, pickled fennel, almonds, haricots verts, cucumbers, white balsamic (V)

**The Committee Caesar** crisp romaine hearts, grana padano, brioche croutons, anchovies, caesar dressing (VG)

**House Salad** baby greens, grape tomatoes, shaved brussels sprouts, cashews, radishes, cucumbers, fines herbes vinaigrette (V)

**Crispy Pork Belly** spiced carrot purée, fermented red cabbage, charred shallot, jus de vie (GF) | add \$6 per guest

**Seared Scallop Duo** parsnip purée, clementine jam, fennel pollen, saba (GF) | add \$6 per guest

### Main

**Seared Chicken Breast** roasted brussels sprouts, spiced carrots, ricotta salata, natural jus (GF) | 47

**Stuffed Chicken Basquaise** polenta, chorizo, piquillo peppers, roasted mushrooms, spicy tomato sauce (GF) | 49

**Braised Short Rib** confit potatoes, thyme-roasted baby carrots, charred shallots, red wine demi-glace (GF/DF) | 54

**Grilled Prime Chef's Filet** garlic & rosemary yukon gold potatoes, grilled asparagus, tarragon butter sauce (GF/DF) | 59

**Seared Whitefish Filet** chickpea hummus, parsley, candied lemon, brown butter caper vinaigrette (GF/DF) | 47

**Seasonal Risotto** parsnip cream, spiced carrots, toasted almonds, grana padano, parsley (VG) | 44

**Charred Brassicas** cauliflower steak, broccolini, braised lentils, cashews, shallot rings, lemon vinaigrette (V) | 44

### Dessert (choose one)

**Mont Blanc** chestnut cream, italian meringue, walnuts, chocolate cremeaux

**The Original Blackstone Cheesecake** raspberry coulis

**Tarte au Citron** italian meringue, sweet crust

\* V – Vegan / VG – Vegetarian / GF – Gluten Free / DF – Dairy Free

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# SELECTIONS FROM THE BAR

(1) bartender per 50 guests at \$125 each

## BY THE DRINK

	Cash	Host
Exceptional Spirits	12	11
Extraordinary Spirits	13	12
Specialty Cocktails	14	13
Essential Wines	10	9
Extraordinary Wines	12	11
Domestic Beers	7	6
Micro/Imported Beers	8	7
Assorted Pepsi™ Products	5	4
Assorted Nestle™ Waters	5	4

## SPECIALTY COCKTAIL SELECTIONS

Handcrafted masterpieces from our mixologist.

### French 75

Bombay Sapphire Gin, Lemon Juice, Simple, Prosecco

### Moscow Mule

Tito's Vodka, Lime Juice, Simple, Ginger Beer

### Blackberry Margarita

El Tesoro Blanco Tequila, Cointreau, Lemon Juice, Lime Juice, Blackberry Syrup

### Manhattan

Maker's Mark Bourbon, Sweet Vermouth, Angostura Bitters

### Bartender's Choice

Have a favorite ingredient or a theme in mind? Please share and we'll create a selection just for you.

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# PACKAGE BAR

*Priced per person based on guaranteed attendance.*

	1 Hour	2 <sup>nd</sup> Hour	Additional Hour(s)
Exceptional	18	12	11
Extraordinary	20	14	12

## Exceptional Level Offerings

### Spirits

*Wheatley Vodka, Bombay Dry Gin, Four Roses Bourbon, Knob Creek Rye, Espolòn Silver Tequila, Bacardi Rum, Dewar's White Label Scotch*

### Wines

*La Marca Prosecco, Trinchero Trinity Oaks Pinot Grigio, Chardonnay, Pinot Noir, Merlot*

### Beers

*Bud Light, Sam Adams Boston Lager, Heineken, Michelob Ultra, Blue Moon, Modelo, Angry Orchard Crisp*

## Extraordinary Level Offerings

### Spirits

*Tito's Vodka, Bombay Sapphire Gin, Maker's Mark Bourbon, Basil Hayden Dark Rye, El Tesoro Tequila, Bacardi Rum, Sailor Jerry Spiced Rum, Johnnie Walker Black Scotch*

### Wines

*Riondo Prosecco, Willakenzie Pinot Grigio, Matanzas Sauvignon Blanc, Imagery Chardonnay, Inscription by King Estate Pinot Noir, Columbia Crest H3 Merlot, Juggernaut Cabernet Sauvignon*

### Beers

*Bud Light, Sam Adams Boston Lager, Heineken, Michelob Ultra, Blue Moon, Modelo, Truly Wild Berry, Angry Orchard Crisp*

### Specialty Cocktails

*Choice of (2) Specialty Cocktails*

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## SPECIALTY BEVERAGE STATIONS

*Priced per person per hour based on guaranteed attendance. Priced as an enhancement to any of the hourly hosted beverage packages. Minimum guarantee of 25 attendees.*

### **French 75 | 8**

A refreshing sparkling cocktail perfect for an afternoon lunch, brunch or getting dressed up for an evening celebration. Beverage station includes a batched classic, house-specialty favorite and build-your-own option of this classic cocktail.

#### **Station Includes:**

**French 75** (Classic Cocktail)

Bombay Sapphire Gin, Limoncello, Pernod (House Specialty Cocktail)

Tito's Vodka, Bombay Sapphire Gin, Courvoisier VSOP

Blackberry, Passion Fruit, Ginger, Strawberry, Raspberry Fruit Purées

### **Moscow Mule | 7**

A classic vodka cocktail with a bite of ginger and refreshing effervescence—a crowd-pleaser for all to enjoy. Beverage station includes a batched classic, house-specialty favorite and build-your-own option of this classic cocktail.

#### **Station Includes:**

Moscow Mule (Classic Cocktail)

Hangar One Citrus Vodka Blackberry Mule (House Specialty Cocktail)

Tito's Vodka, Hangar One Citrus Vodka, Maker's Mark Bourbon

Blackberry, Mango, Passion Fruit, Raspberry, Strawberry Fruit Purées

### **Margarita | 7**

A classic and fun cocktail that is truly loved and enjoyed by many around the world. This cocktail can be easily modified to give a flavorful twist for whatever mood you are in. Beverage station includes a batched classic, house specialty favorite and build-your-own option of this classic cocktail.

#### **Station Includes:**

House Margarita (Classic Cocktail)

El Tesoro Blanco Tequila Passion Fruit Margarita (House Specialty Cocktail)

El Tesoro Blanco Tequila, Tres Generaciones Reposado Tequila, Banhez Mezcal

Blackberry, Blueberry, Passion Fruit, Raspberry, Strawberry, Watermelon Fruit Purées

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