CATERING MENU
2015-2016
BREAKFAST CONTINENTAL

(15 guest minimum required. Packages sold per person. Under minimum charge of $1.75 per person)

**Mini Mornings Continental** $13.95
Includes Miniature Muffins, Danish, Scones and Bagels served with Butter, Fruit Preserves, Plain and Strawberry Cream Cheese, Fresh Seasonal Sliced Fruit, Fresh Assorted Juices and Coffee/Decaf/Hot Tea

**Early Riser** $13.25
Assorted Donuts, Danish and Bear Claws with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices and Coffee/Decaf/Hot Tea

**Healthy Start** $10.00
Whole Grain Bagels with Peanut Butter, Individual Cereal Cups, Milk, Ripe Bananas, Granola, Assorted Individual Yogurt Cups with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices and Coffee/Decaf/Hot Tea

**New Yorker** $18.50
Fresh Bagels and Cream Cheese, Smoked Salmon, Sliced Tomato, Slivered Red Onion and Capers with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices and Coffee/Decaf/Hot Tea

(All Catering Services incur a 21% Service Charge)
BREAKFAST PACKAGES

All Hot Breakfast packages include ice water, hot tea, coffee, and decaffeinated coffee. (15 guest minimum required. Packages sold per person. Under minimum charge of $1.75 per person)

Hot Breakfast

Silver Dollar Breakfast $15.00
Silver Dollar Pancakes (3 per person) served with Butter, Syrup, Breakfast Potatoes, Bacon, and Sausage

Essentials Breakfast $14.00
Scrambled Eggs, Breakfast Potatoes, Crisp Bacon, Breakfast Sausage and Danish with Ketchup

Latin Breakfast $20.00
Strawberry Honey Melon Salad, Spicy Black Bean and Potato Cakes, Sliced Chorizo and Fresh Pico, Cheddar Grits with Green Chiles and Red Pepper, Latin Scrambled Eggs with Diced Peppers, Fiesta Corn Bread.

*Served breakfast packages are available upon request

(All Catering Services incur a 21% Service Charge)
BREAKFAST ADDITIONS

Traditional Breakfast Sandwiches $6.50
Choose from Ham, Egg, and Cheese on a Croissant; Sausage, Egg, and Cheese on a Biscuit; Egg and Cheese on an English Muffin; or Bacon, Egg, and Cheese on a Bagel

Sensible Sandwiches $6.50
Choose from: Garden Vegetables and Egg on Wheat English Muffin; Southwestern Garden Vegetables, Ham and Egg on a Wheat English Muffin; Turkey Sausage, Swiss Cheese and Egg on Wheat English Muffin

Cereal Bar $10.00
Choose your Cereal, type of Milk, and Fruit Topping for the perfect bowl.
A great way to start the day!

Yogurt Parfait Bar $10.00
Plain Yogurt, Granola, 3 Seasonal Fruits, and 2 Toppings served with Banana Bread Croutons to build your ideal Parfait

Just French Toast $5.75
Cinnamon French toast served with warm Syrup and Butter

Oatmeal with Raisins and Brown Sugar $5.00

LOOKING FOR SOMETHING SPECIAL?
Please speak with one of our sales managers if you would like to create a specialized menu customized just for your special event!

(All Catering Services incur a 21% Service Charge)
BREAK PACKAGES

(15 guest minimum required. Packages sold per person. Under minimum charge of $1.75 per person)

**Energy Bar**  $5.00
Nutri Grain® Bars, Whole Fresh Fruit, Individual Yogurts
With House Made Granola, Assorted Granola Bars, Assorted Sobe Life Water®

**South of the Border**  $6.25
Tortilla Chips with Tomatillo Salsa, Pico Di Gallo, Guacamole and Bean Dip, Assorted Soft Drinks and Water

**Why Can't Everyday Be Sundae?**  $9.25
Chocolate, Vanilla, and Strawberry Ice Cream with Whipped Cream, Chocolate, and Caramel Sauces and Assorted Toppings,
Fresh Brewed Coffee, Tea and Decaf

**Chocolate Overload**  $10.00
Chocolate Chip Cookies, Fudge Brownies, Chocolate Covered Pretzels and Strawberries, M&Ms®, Assorted Miniature Chocolate Bars, Chocolate Milk, Water, Fresh Brewed Coffee, Hot Tea and Decaf

**Nature Hike**  $6.50
Yogurt Parfaits with Granola and Fresh Berries, Granola Bars, Trail Mix, Herbed Iced Tea, Lemonade and Water

**Sweet and Sour**  $10.00
Lemon Pound Cake, Lemon Curd, Lemon Cheesecake, Lemonheads®, Lemonade and Water

**Color Me Orange**  $11.50
Cantaloupe with Mint, Basil, and Honey, Oranges, Carrots with French Onion Dip, Pepperidge Farm® Goldfish®, Orange Juice, Orange-Infused Iced Tea and Water

(All Catering Services incur a 21% Service Charge)
MEETING BREAKS – a’ la Carte

Assorted Granola Bars $2.95

Assorted Fresh Baked Muffins, Danish and Scones (per dozen) $19.25

Assorted Bagels with Butter, Cream Cheese and Preserves (per dozen) $19.95

Fresh Sliced Seasonal Fruit and Cheese Tray (per person) $4.50

Fresh Baked Large Chewy Cookies (per dozen) $15.25

Mini Brownies and Blondies (per dozen) $26.00

Bottled Water $2.75

Assorted Canned Soda $2.75

Assorted Bottled Juices $3.25

Energy Drinks $3.25

Lemonade (per gallon) $21.50

Fresh Brewed Iced Tea (per gallon) $21.50

Fresh Brewed Regular and Decaffeinated Coffee (per gallon) $24.75

(All Catering Services incur a 21% Service Charge)
BOX LUNCHES

(35 guest minimum required. Packages sold per person. Under minimum charge of $1.75 per person)

Premium Box Lunches $19.25
Served with bottled water or canned soda

Teriyaki Chicken Wrap served with Chilled Peanut-Lime Noodles, Fresh Pineapple and a Raspberry Almond Bar

Smoked Turkey Fajita Ciabatta served with Chile Lime Cucumbers, Corn and Black Bean Salad and a Cinnamon Cookie

Marinated Tofu and Fresh Garden Vegetables over Mixed Greens in a Balsamic Vinaigrette with a Bakery Roll and Lemon Dessert bar

Ciabatta Muffaletta served with Orzo Pasta, Grilled Vegetables, and a Chocolate Dipped Biscotti

Traditional Box Lunches $14.50
Served with seasonal fruit, pasta salad, chips, cookie and conned soda or bottled water

Smoked Turkey Sandwich with Lettuce, Tomato and Swiss Cheese on Wheatberry Bread

Ham Sandwich with Lettuce, Tomato and Swiss Cheese on Rye Bread

Roast Beef Sandwich with Lettuce, Tomato and Cheddar Cheese on Wheat Bread

Marinated Vegetable Wrap with Fresh Mozzarella and Arugula

(All Catering Services incur a 21% Service Charge)
COLD BUFFETS

(35 guest minimum required. Packages sold per person. Under minimum charge of $1.75 per person)

Udecide Sandwich Buffet  $21.50
(Includes homemade kettle chips, assorted gourmet cookies soda and/or bottled water)

Choose 3 sandwich options:
New Market Tuna on a Multigrain Roll
California Turkey with Fresh Veggies and Ranch Dressing on Wheatberry Bread
Deli Sliced Turkey and Swiss on Hearty Wheat Bread
Southwestern Turkey with Fajita Vegetables on Ciabatta Bread
Salami with Fresh Mozzarella, Grilled Spanish Onions, and Roasted Garlic Aioli on Ciabatta Bread
Roast Beef with Mediterranean Vegetables and Balsamic Dressing on Ciabatta Bread
Blackened Chicken with Cucumber Raita Salad on Ciabatta Bread
Ham with Black Bean Spread, Roasted Corn Salad and Barbecue Chipotle Dressing on Ciabatta
Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta
Sliced Portobello Mushroom with Arugula and Sun-dried Tomato Olive Pesto Spread on a French Baguette

(All Catering Services incur a 21% Service Charge)

continued
COLD BUFFETS continued

Choose 2 salad options:
Classic Garden Salad with freshly Prepared Seasonal Vegetables and Assorted Dressings

- Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions
- Tabbouleh with Ground Bulgur, Tomatoes, Parsley, and Scallions combined in an Olive Oil Mix
- Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in spicy Caribbean Jerk Seasoning
- Red-skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing

- Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives

Traditional Coleslaw finely shredded with Carrots in a Mayonnaise and Celery Seed Dressing

**Fantastic Frio** $22.00
Corn and Black Bean Salsa, Spiced Sweet Potato Salad, Salmon Veracruz with Chile-Lime Cucumber Dressing, Mexican Chopped Chicken Salad, Grilled Flatbread, and Tiramisu Cake

**Chilled Tuscan** $25.75
Panzanella Salad, Spinach with Fennel Orange Salad, Grilled Flatbread, Herb Roasted Beef Tenderloin with Mushrooms, Grilled Chicken with Broccolini and Gremolata, and Tiramisu Cake

(All Catering Services incur a 21% Service Charge)
THEME BUFFETS

All selections include, iced tea (available upon request), ice water and hot tea, coffee, and decaffeinated coffee. 
(35 guest minimum required. Packages sold per person. Under minimum charge of $1.75 per person)

Traditional American $23.50
Grilled Lemon Rosemary Chicken, Baby Spinach Salad, Roasted New Potatoes, Fresh Herbed Vegetables, and Whole Wheat Rolls with Peach Cobbler

Latin Flair $20.50
Chili Lime Marinated Chicken, Carne Asada con Papas Y Salsa Roja (beef with potatoes and red salsa), Baked Tilapia with a Chipotle Lime Butter Sauce, Cumin Black Beans, Lime Scented Rice, Mexican Chopped Salad and Cinnamon Churros

The Tuscan $23.50
Mixed Greens, Rotini Marinara, Potato Crusted Salmon with Ratatouille, Parmesan Crusted Chicken, Green Beans Gremolata, Focaccia Sticks, and Cannoli

Country Livin’ BBQ $20.50
Country Glazed Chicken, Sliced Brisket, 4 Cheese Baked Macaroni and Cheese, Southern Barbecued Baked Beans, Traditional Slaw Salad, Cornbread Fiesta Muffins, and Assorted Cookies and Dessert Bars

Italian Delights $24.50
Grilled Rosemary Chicken, Grilled Fennel Tuna, Pesto Cellentani, Italian White Bean Salad, Caesar Salad, Seasonal Vegetables, Mini Ciabattas with Basil Oil, and Tiramisu

Classic Pizza $21.50
Traditional New York-style Cheese, Meat Lovers and Vegetable Pizza, Classic Garden Salad, Served with Home-style Kettle Chips, Cookies and Brownies

(All Catering Services incur a 21% Service Charge)
BUFFET YOUR WAY

$29.95 (per person)
All selections come with assorted rolls with butter, iced tea (available upon request), ice water, hot tea, coffee and decaffeinated coffee.

Starters (Choose two)
Seasonal Garden Salad with Balsamic Vinaigrette
Classic Caesar Salad
Greek Salad with Crumbled Feta
Antipasto display with assorted flatbreads
Seasonal Fresh Fruit Salad

Entrées (Choose two)
Herbed Fried Chicken with Marjoram and Thyme
Stuffed Chicken Breast with Goat Cheese and Sun-dried Tomatoes
Chicken and Shrimp Creole
Chipotle Roasted Pork Loin
Grilled Salmon with Parmesan Pesto Sauce
Beef Pot Roast with Dijon Shallot Sauce
Eggplant, Couscous and Roasted Red Pepper Lasagna

Premium Entrées (additional $4.50 per person)
Beef Tenderloin, Fresh Herbs and Chasseur Sauce
Halibut with Crab Oscar (based on availability)

(All Catering Services incur a 21% Service Charge)
BUFFET YOUR WAY continued

Sides (Choose two)
- Italian Seasoned Green Beans
- Garlic Infused Goat Cheese Mashed Potatoes
- Pan Roasted Vegetables with Herb Vinaigrette
- Herb-Roasted Mushrooms
- Tomato Caper Ratatouille
- Marinated Roasted Red Potatoes
- Toasted Orzo with Spinach and Cranberries

Finishes (Choose one)
- Dutch Apple Pie
- Apple Caramel Bread Pudding
- New-York Style Cheesecake
- Mini Brownie and Cappuccino Mousse Parfaits
- Cinnamon Cherry Pear Crisp

(All Catering Services incur a 21% Service Charge)
PLATED MEALS

(10 guest minimum required. Packages sold per person.
Under minimum charge of $1.75 per person)

First Course
Traditional Mixed Greens Salad with your Choice of dressing
Classic Caesar Salad
Lime and Ahi Tuna Salad with Sesame Dressing
Traditional Antipasto Plate
Seared Sea Scallops with Prosciutto Salad and Champagne Buerre Blanc
Tofu, Sesame and Cucumber Salad with Mango Sauce

Entrées
All selections come with assorted rolls with butter, iced tea (available upon request),
hot tea, regular and decaffeinated coffee.

Chicken Francese with a Lemon Caper Sauce Accompanied by
Roasted Seasonal Vegetables and Herbed Orzo
$18.95(l)/$22.00(d)

Portobello Mushroom Cap Stuffed with Boursin Cheese, Sautéed Spinach and
Roasted Red Peppers, Topped with Mushroom Duxelle and Wrapped in a Puff Pastry
$18.95(l)/$22.00(d)

Red Pepper Tapenade Chicken with Green Beans and Fingerling Potato Hash
$22.00(l)/$27.00(d)

Berkshire Pork Tenderloin with Mojito Salad and Haricot Verts
$27.95(l)/$32.95(d)

(All Catering Services incur a 21% Service Charge)

continued
PLATED MEALS continued

Braised Short Ribs with Poblano Polenta Cake and Sautéed Spinach
$27.95(l)/$32.95(d)

Chicken, Chorizo and Charred Tomato Cavatappi with Mushrooms
$25.00(l)/$29.50(d)

Red Curry Thai Vegetables with Tofu
$24.75(l)/$29.00(d)

6oz. Filet of Beef with a Bordeaux Demi-Glace Accompanied by Boursin Mashed Potatoes and Chef’s Choice Seasonal Vegetables
$35.00(l)/$39.95(d)

Tomato Sambal Cod with Papaya Salad and Jasmine Rice
$30.50(l)/$35.75(d)

LOCAL FAVORITE!
Classic Blue Hen Special
Airline Chicken Breast with Lump Crab Cake and a Lemon Buerre Blanc Sauce, Oven Roasted Red Potatoes and Fresh Asparagus
$35.00(l)/$39.00(d)

Double Entrée Fee $2.75 (per person)
Triple Entrée Fee $3.75 (per person)

(All Catering Services incur a 21% Service Charge)
PLATED MEALS continued

Dessert
Chocolate Cabernet Cake with Grilled Peaches
Fig Reduction Cheesecake
Orange Plum Panna Cotta
Chocolate Coconut Mousse with Mango Cream
Fresh Berry Cream Puffs with Vanilla Sauce
Traditional Apple Pie
Multi-Layer Chocolate Cake

LOOKING FOR SOMETHING SPECIAL?
Please speak with one of our sales coordinators if you would like to create a specialized menu customized just for your special event!

(All Catering Services incur a 21% Service Charge)
RECEPTION PACKAGES

(35 guest minimum required. Packages sold per person. Under minimum charge of $1.75 per person)

Happy Hour $14.75
Hot Spinach and Artichoke Dip with Tortilla Chips, Mini Beef Sliders, Buffalo Chicken Tenders served with Celery and Blue Cheese Dip, and Cookies and Brownies

Eastern Influence $13.25
Egg Rolls, Pot stickers and Sweet and Spicy Boneless Chicken Wings served with Assorted Dipping Sauces, including Sweet Chile & Cucumber Vinaigrette, and Gourmet Dessert Bars

Tapas Sampler $25.75
Grilled Calamari Salad; Seared Ahi Tuna with Jicama and Apple Slaw; Roast Pork Tenderloin with Chipotle Sour Cream

Season's Best Salad Bar $22.95
Farm Stand Greens, Seasonal Vegetables, Gourmet Meats and Cheese, Assorted Dressings and Fresh Bread

Mashed Potato Bar $18.55
Buttermilk Mashed Potatoes with Chili, Vegetarian Creole, Bacon, Mushrooms, Diced Scallions, Sour Cream and Cheddar Cheese

(All Catering Services incur a 21% Service Charge)
RECEPTIONS – HORS D’OEUVRES

(35 guest minimum required. Packages sold per person. Under minimum charge of $1.75 per person)

**Butlered Hors D’oeuvres**
Choose 6 hors d’oeuvres for 2 hours  $17.75
Choose 8 hors d’oeuvres for 2 hours  $19.00

**Stationary Hors D’oeuvres**
Choose 6 hors d’oeuvres for 2 hours  $19.25
Choose 8 hors d’oeuvres for 2 hours  $20.25

**Cold Hors d’oeuvres**
All passed items require attendants

- Bruschetta Duet - Roma Tomatoes and Basil, Tapenade and Crème Fraîche
- Olive Tapenade on a Crostini
- Crispy Wonton with Spicy Tuna Tartare
- Stuffed Olive Skewers
- Chilled Marinated Asparagus and Sun-Dried Tomatoes
- Chili Lime Shrimp Skewers
- Prosciutto Wrapped Figs
- Tomato Mozzarella Caprese Skewer

(All Catering Services incur a 21% Service Charge)

continued
RECEPTIONS – HORS D’OEUVRES continued

**Hot Hors d’oeuvres**

All passed items require attendants

- Assorted Pot Stickers with Ginger Hoisin Sauce
- Beef Sliders with Caramelized Onions, Gherkin and House Made Slider Sauce
- Adobo Chicken Quesadilla with Cilantro Dip
- Braised Beef Empanada with Chipotle Dip
- Broccoli Cheddar Bites
- Tempura Battered Orange Chicken
- Sweet and Sour cocktail Meatballs

**Premium Hors D’oeuvres**

(add $1 per person)

- Grilled Baby Lamp Chop with Mint Demi-Glace
- Lump Dungeness Crab Cake with Remoulade
- Tempura Jumbo Shrimp with Ponzu Sauce

*A la Carte Pricing Available upon Request*

*Attendant Fee $11.50 per attendant*

*(All Catering Services incur a 21% Service Charge)*
RECEPTIONS – STATIONS

Carving Stations
All carving stations require a chef

Roasted Turkey Breast with Cranberry Relish and Artisan Rolls
$10.50 (per person)

Prime Rib with Cabernet Reduction, Onion Straws, Boursin Aioli and Artisan Rolls
$13.50 (per person)

Platters
Fresh Sliced Fruit and Cheese Tray
$4.50 (per person)

Baked Brie with Pistachios and Raspberries or Apples and Walnuts,
Gourmet Flatbreads and Crackers
$4.50 (per person)

Intermezzo Antipasto Platter featuring Italian Meats and Cheeses,
Roasted Peppers and Assorted Crackers and Breads
$6.75 (per person)

Gourmet Cheese Board with Seasonal Fruit, Nuts, Honey and Lavosh
$6.50 (per person)

Farmer's Market Crudités with Hummus and Pesto
$4.50 (per person)

Cold Seafood Platter with Little Neck Clams, Oysters on the Half Shell, Chilled Jumbo Shrimp, Crab Claws
(Market Price)

(All Catering Services incur a 21% Service Charge)
ALCOHOLIC BEVERAGES

Open Bar

No alcoholic beverages will be served to persons under 21 years of age. State approved identification must be presented upon request. It is policy that alcoholic beverages cannot be brought onto the premises from outside.

50 Guest Minimum

$13.50 per person for one hour

$17.75 per person for two hours

$25.00 per person for four hours

$12.00 per person for Beer, Wine and Soda Bar for two hours

$18.25 per person for Beer, Wine and Soda Bar for four hours

Additional time is billed in one hour increments. The number of people for an open bar must remain constant through the length of the bar service.

One bartender is provided for every 75 guests at no charge. Additional bartenders are available at a cost of $48.00 per hour, minimum one hour.

All alcoholic beverages are premium brands.
ALCOHOLIC BEVERAGES continued

Consumption Bar

No alcoholic beverages will be served to persons under 21 years of age. State approved identification must be presented upon request. It is policy that alcoholic beverages cannot be brought onto the premises from outside.

One Hour Minimum

The customer is billed at cash bar prices for each beverage served. There is a $75.00 sales and one-hour time minimum for this service. If sales are lower than this amount, the client must pay the balance.

One bartender is required for every 75 guests.
Bartender labor fees are $48.00 per bartender per hour.

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A two-hour minimum includes set-up and take-down of the bar. Additional bar labor is billed in half-hour increments.

All alcoholic beverages are premium brands.
ALCOHOLIC BEVERAGES continued

Cash Bar

No alcoholic beverages will be served to persons under 21 years of age. State approved identification must be presented upon request. It is policy that alcoholic beverages cannot be brought onto the premises from outside.

One Hour Minimum

Guests pay cash bar prices for all beverages ordered. There is a one-hour time minimum for this service. $75.00 in sales per hour is required. If sales are lower than this amount, the client must pay the balance.

One bartender is required for every 75 guests. Bartender labor fees are $48.00 per bartender per hour, based on the scheduled start and end time (regardless of breaks in bar service).

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A two-hour minimum includes set-up and take-down of the bar. Additional bar labor is billed in half-hour increments.

All alcoholic beverages are premium brands.

continued
ALCOHOLIC BEVERAGES continued

Cash Bar Prices

No alcoholic beverages will be served to persons under 21 years of age. State approved identification must be presented upon request. It is policy that alcoholic beverages cannot be brought onto the premises from outside. Prices include mixers and fruit garnish.

Any liquor on-the-rocks: $6.75
Mixed drinks: $6.50
Premium Beer: $5.25
Domestic Beer: $5.25
Single Malt: $7.25
Non-Alcoholic Beer: $3.00

Alcoholic Punch: $60.00
(sour mix, whiskey, rum, champagne, wine)

House Wine (glass): $6.00 (bottle): $25.50
House Wines:
   Rex Goliath Cabernet
   Rex Goliath Chardonnay
   Woodbridge White Zinfandel

Cordials: $6.50
Champagne: Priced upon request

Mimosa Fountain: Priced upon request

Soda/Juice/Bottled Water: $2.00

(All Catering Services incur a 21% Service Charge)
ALCOHOLIC BEVERAGES continued

SPECIALTY COCKTAILS

**Bloody Mary**
A signature breakfast drink of vodka and Bloody Mary mix.
Available with an assortment of garnishes, lime, lemon, olive and celery.

**Mimosa**
Refreshing breakfast drink served in a champagne flute. Orange juice and Champagne.

**Mojito**
Perfect warm weather drink. Light rum, simple syrup, club soda, and lime juice.
Garnished with muddled mint leaves and lime.

**Manhattan**
Available perfect, dry or classic. Choice of whiskey, sweet vermouth, and bitters.
Served on the rocks or in a cocktail glass with cherry garnish.

**Martini**
The classic cocktail. Choice of gin or vodka. Available dirty, perfect, dry or classic.
Served on the rocks or in a cocktail glass and garnished with olive.

**Margarita**
Served in a cocktail glass with a salted rim, tequila, triple sec, sour mix, and lime juice.
Garnished with a lime.

**Blue Diamond**
In the spirit of the University of Delaware, this classy cocktail is perfect for university related events. Vodka, blue curacao, cranberry juice, and lime.
Served in a cocktail glass with a sugared rim and garnished with a lemon.

(All Catering Services incur a 21% Service Charge)

continued
ALCOHOLIC BEVERAGES continued

SPECIALTY COCKTAILS continued

Pink Margarita
Delightful variation of the margarita. Tequila, triple sec, coconut rum, sour mix, lime juice, cranberry. Served in a salted rim cocktail glass and lime garnish.

Blue Hen Lemonade
Great University sports themed drink. Vodka, blue curacao, and sierra mist.
Served in a cocktail glass with lemon garnish.

The Kipling
A fun variation of the gin and tonic. Gin, amaretto, tonic, and bitters, with a lime garnish.

Washington Apple Martini
Canadian whiskey, apple pucker and cranberry juice.
Served in a cocktail glass with cherry garnish.

Bahama Mama
Fun, tropical drink. Light, dark, and coconut rum, with Kahlua and pineapple juice.
Garnished with lemon.

Toasted Almond
Delectable dessert drink. Amaretto, Kahlua, and cream.

The GQ
Hip, delicious drink. Rum, tequila, coconut rum, blue curacao, peach schnapps, and pineapple juice. Served with a cherry and orange garnish.

(All Catering Services incur a 21% Service Charge)
ALCOHOLIC BEVERAGES continued

WINE LIST

White Wines

Chardonnay
House Wine
Sterling, “Vintners Collection” Chardonnay, California
Kendall Jackson, “Reserve” Chardonnay, California
Louis Jadot, Steel Chardonnay, France
Clos Du Bois, “Prop Calcaire” Chardonnay, California
Daou Chardonnay, California
Cakebread Napa Chardonnay, California
Chalk Hill Chardonnay, California

Sauvignon/ Fume Blanc
Monkey Bay, Sauvignon Blanc, New Zealand
Oyster Bay, Sauvignon Blanc, New Zealand
Ferrari Carano, Fume Blanc, California
Robert Mondavi, “Napa”, Fume Blanc, California

(All Catering Services incur a 21% Service Charge)
ALCOHOLIC BEVERAGES continued

White Wines continued

Pinot Grigio/Gris
House Wine
Voga, Pinot Grigio, Italy
Caposaldo, Pinot Grigio, Italy
10 Span Pinot Grigio, California

Reisling
Anew, Reisling, Washington

Other Whites
Primal Roots “White”, California
Lady Lola, Moscato/Pinot Grigio, Italy
St. Francis, “White Splash”, California
Dreaming Tree, “Everyday White”, California
Ruffino Moscato, Italy
Bonterra Vineyards, Viognier, California (Organic)

Blush
House Wine

(All Catering Services incur a 21% Service Charge)
ALCOHOLIC BEVERAGES continued

Red Wines

**Cabernet Sauvignon**
House Wine
Root 1, Cabernet Sauvignon, Chile
Robert Mondavi, Napa, Cabernet
Mt. Veeder, “Napa” Cabernet, California

**Merlot**
House Wine
Seven Falls Merlot, Columbia Valley, Washington
Silverado Merlot, Napa California

**Pinot Noir**
House Wine
La Crema, “Monterey”, Pinot Noir, California
Byron Santa Barbara Pinot Noir, California
Bouchaine, Napa Valley, California
Robert Mondavi “Napa” Pinot Noir, California
Flowers Pinot Noir, California

**Shiraz**
House Wine

**Other Reds**
Casillero del Diablo, “Concho y Toro”, Carmenere, Chile
Milestone, “Red Blend”, California
Diseno Malbec, Argentina
Cakebread Zinfandel, Red Hills, Lake County
Flora Springs, “Trilogy”, Napa, California

(All Catering Services incur a 21% Service Charge)
ALCOHOLIC BEVERAGES continued

Champagnes and Sparkling Wines

House Wine

**Spumante (sweet)**
Brachetto d’ Acqui, “Rosa Regale”, Castello Banfi, Italy (Raspberry)

**Brut (dry)**
House Wine
Korbel, “Brut”, Russian River Valley, California
*Domiane Ste. Michelle, “Brut Cuvee”, Washington State*
*Nicholas Feuillate Brut Cuvee G, France*
Pierrre-Jouet, “Gran Brut”, France

**Prosecco**
Maschio, Prosecco, Italy

**Other Sparkling**
Caposaldo Sweet Moscato, Italy
Caposaldo Sweet Pink Moscato, Italy
“Sofia” Blanc de Blanc Sparkling, California

**Non-Alcoholic Cider**
Martinelli’s Sparkling Apple Cider

(All Catering Services incur a 21% Service Charge)