

Food & Beverage

À La Carte Menu

Premium Brands

Kettle One Vodka
 Bombay Sapphire Gin
 E&J Brandy
 Seagrams 7 Whiskey
 1800 Tequila
 Makers Mark Bourbon
 Dewars Scotch

Call Brands

Absolut Vodka
 Tanqueray Gin
 Korbel Brandy
 Jack Daniels Whiskey
 Jose Cuervo Tequila
 Jim Beam Bourbon
 Johnny Walker Scotch

House Brands

Karkov Vodka
 Karkov Gin
 Karkov Brandy
 McAdams Whiskey
 Durango Tequila
 Jack Daniels Bourbon
 Tyler&Loyd Scotch

Premium Bar

	Host	Cash
◆ Cocktails	\$5.50	\$6.00
◆ Mixed drinks	\$4.75	\$5.00
◆ Wines	\$8.50	\$9.00

Toasted Head Chardonnay (California), Polka Dot Riesling (Germany), Rosemount Cabernet/Merlot (Australia), Malbec Gascon (Argentina), Valley of the Moon Syrah (California)

Call Bar

	Host	Cash
◆ Cocktails	\$4.50	\$5.00
◆ Mixed drinks	\$4.00	\$5.00
◆ Wines	\$7.50	\$8.00

William Hill Chardonnay (California), Ecco Domani Pinot Grigio (Italy), William Hill Cabernet Sauvignon (California), Rosemount Shiraz (Australia), Robert Mondavi Pinot Noir (California)

House Bar

	Host	Cash
◆ Cocktails	\$4.00	\$5.00
◆ Mixed drinks	\$3.50	\$4.00
◆ Wines	\$7.00	\$8.00

Copper Ridge Chardonnay, Merlot & Cabernet Sauvignon (California), Talus White Zinfandel (California)

Additional Beverages (Please make selections to accompany your main bar)

- ◆ Martinis \$7.50
- ◆ Cordials..... \$6.00
- ◆ Imports and micro brew (bottled)... \$4.75
- ◆ Domestic beer (bottled)..... \$3.75
- ◆ Non-alcoholic Beer \$3.50
- ◆ Soft drinks..... \$2.00
- ◆ Domestic beer – keg prices on request
- ◆ Imports & micros – keg..... prices on request

Special order spirits available on request

A bartender fee of \$50.00 per bartender, per three-hour shift will be waived if net sales exceed \$350.00 per bartender. Host bar prices subject to service charges and sales tax.

Appetizers: Priced Per Dozen

Available for passed or display

Cold Appetizers

- ◆ Endive with Blue Cheese - \$22
& Candied Pecan
- ◆ Wild Mushroom Duexelle Crostini - \$24
- ◆ Smoked Lake Trout Mousse - \$26
Saffron Poached Potato
- ◆ Tomato & Fresh Mozzarella Bruschetta - \$26
- ◆ Strawberries Stuffed with Goat Cheese - \$28
- ◆ Shrimp Cocktail - \$36
Cocktail Sauce

Warm Appetizers

- ◆ Sausage Stuffed Mushroom Caps - \$22
- ◆ Chicken Skewers - \$24
Spicy Peanut Sauce
- ◆ Spinach & Feta Spanakopita - \$26
- ◆ Filo Wrapped Asparagus with Herb Cheese - \$30
- ◆ Vegetable Egg Rolls - \$34
Sweet Chili Sauce
- ◆ Crispy Won Ton Shrimp - \$36
Sweet Chili Sauce
- ◆ Baked Brie & Raspberry Puff - \$36
- ◆ Prime Beef Skewers - \$36
Horse Radish Cream
- ◆ Bacon Wrapped Scallops - \$48
- ◆ Mini Crab Cakes - \$48
Tarragon Caper Sauce
- ◆ Mini Beef Wellington - \$54
Horse Radish Cream

Availability subject to seasonality

Reception Platters: Serves Approximately 45 Guests

Cold Platters

- ◆ Brie Cheese en Croute - \$75
Brie baked in puff pastry with fruit compote
- ◆ Garden Fresh Vegetable Display - \$85
Garden fresh vegetables served with spinach dip
- ◆ Hummus & Vegetables - \$125
Assorted vegetables, Cool Yogurt Sauce, Crispy Pita Chips
- ◆ International & Domestic Cheese Display - \$125
Display of international and local cheeses with assorted fruits and crackers
- ◆ Antipasto Display - \$125
Assorted cured meats and cheeses served with olives, pickles and gourmet crackers
- ◆ Chicken, Tomato and Mozzarella Salad Display - \$175
Grilled chicken layered with red and yellow tomatoes, fresh mozzarella, Balsamic vinaigrette and pesto
- ◆ Jumbo Shrimp Display- \$225
A display of jumbo shrimp served with Tabasco sauce, cocktail sauce and lemon

Warm Platters

- ◆ Artichoke Dip - \$100
Artichoke hearts, red bell peppers, baby spinach, cheddar cheese, Toasted pita bread
- ◆ Smoked Provencal Vegetables - \$100
Feta cheese, Basil and Crostini
- ◆ Pacific Rim Tasting - \$150
Vegetable Egg Rolls, Wonton Shrimp, Chicken Satay & Assorted Dipping Sauces
- ◆ Stuff on a Stick North Style - \$225
Grilled Prime Beef, Jumbo Shrimp, Marinated Duck Breast, Elk Sausage
Assorted Mustards & Sauces

Availability subject to seasonality

Group Menu: \$28 Per Guest

Includes Salad, Bread Service & Dessert

Salad Choices (choose one)

- ◆ Classic Caesar Salad
- ◆ Organic Field Greens, Carrot, Onion, Cucumber & Ranch

Entrée Choices (choose one)

- ◆ Roasted 6oz Chicken Breast with Wild Mushroom Chicken Sauce
Local Wild Rice Pilaf & Seasonal Vegetables
- ◆ Grilled 8oz Pork Porter House with Cinnamon Roasted Apples
Herb Roasted Red Potatoes & Seasonal Vegetables
- ◆ Blackened 8oz Top Sirloin Steak with Blue Cheese
Herb Roasted Red Potatoes & Seasonal Vegetables
- ◆ Roasted Bluefin Bay Herring with Cucumber Tomato Relish
Local Wild Rice Pilaf & Seasonal Vegetables
- ◆ Grilled Portabella Mushroom with Artichoke Stuffing
Red Peppers, Spinach & Local Wild Rice Pilaf

Dessert Choices (choose one)

- ◆ Turtle Cheese Cake
- ◆ Warm Bread Pudding
- ◆ Cinnamon Fudge Cake and Vanilla Bean Ice Cream

Multiple entrées may be chosen for an additional \$3 per guest

Availability subject to seasonality

À La Carte Group Menu: \$36 Per Guest

Includes Salad, Bread Service & Dessert

Salad Choices (choose one)

- ◆ Classic Caesar Salad
- ◆ Organic Field Greens, Carrot, Onion, Cucumber & Ranch
- ◆ Ice Berg Lettuce Wedge
Cool Blue Dressing, Bacon, Tomato & Scallions

Entrée Choices (choose one)

- ◆ Grilled 6oz Filet Mignon with Guinness Green Pepper Corn Sauce
Herb Roasted Red Potatoes & Seasonal Vegetables
- ◆ Pan Roasted Duck Breast with Cranberry Chutney
Local Wild Rice Pilaf & Seasonal Vegetables
- ◆ 12oz Red Wine Braised Beef Short Ribs
Herb Roasted Red Potatoes & Seasonal Vegetables
- ◆ Grilled 6oz Salmon filet with Tarragon Butter
Local Wild Rice Pilaf & Seasonal Vegetables

Dessert Choices (choose one)

- ◆ Turtle Cheese Cake
- ◆ Warm Bread Pudding
- ◆ Cinnamon Fudge Cake and Vanilla Bean Ice Cream

Multiple entrées may be chosen for an additional \$3 per guest

Availability subject to seasonality