



Allegria Hotel

## *Breakfast*

### **CONTINENTAL**

| **\$25 Per Person** |

Assorted Chilled Fresh Orange, Grapefruit and Cranberry Juices

Sliced Fresh Seasonal Fruit

Flaky Croissants & Blueberry, Honey Bran, and Cranberry Orange Muffins

Cheese and Fruit Danish & New York Mini Bagels

Vegetable, Smoked Salmon, Plain, and Low Fat Cream Cheese

Creamy Butter, Fruit Preserves & Honey

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

### **ALLEGRIA BUFFET**

| **\$29 Per Person** |

Assorted Chilled Fresh Orange, Grapefruit and Cranberry Juices

Sliced Fresh Seasonal Fruit

Flaky Croissants & Blueberry, Honey Bran, and Cranberry Orange Muffins

Cheese and Fruit Danish & New York Mini Bagels

Vegetable, Smoked Salmon, Plain and Low Fat Cream Cheese

Creamy Butter, Fruit Preserves & Honey

Fluffy Scrambled Eggs

Yukon Home Fries with Peppers & Onions

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

### **SELECTION OF TWO:**

Thick Cut Bacon, Canadian Bacon, Pork Sausage, Maple Chicken Sausage,

ALL PRICES SUBJECT TO 23% ADMINISTRATIVE SERVICE CHARGE & 8.625% SALES TAX

## **TO YOUR HEALTH**

**| \$35 Per Person |**

Assorted Chilled Fresh Orange, Grapefruit and Cranberry Juices

Fresh Sliced Seasonal Fruit

New York Mini Plain, Whole Wheat & Cinnamon Raisin Bagels

Whole Wheat Croissants & Low Fat Blueberry, Honey Bran, & Cranberry Orange Muffins

Vegetable, Smoked Salmon, Plain, and Low Fat Cream Cheese

Creamy Butter, Fruit Preserves & Honey

Scrambled Egg Whites with Sautéed Spinach

Granola, Low Fat Yogurt & Energy Bars

Low Fat and Soy Milk

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

## **PLATED BREAKFAST**

**| \$35 Per Person |**

### **PRE SET**

Fresh Orange Juice

Individual Sliced Fresh Seasonal Fruit

Basket of Flaky Croissants

Blueberry and Honey Bran Muffins

Cheese and Fruit Danish

Creamy Butter, Fruit Preserves & Honey

### **SERVED**

Fluffy Scrambled Eggs

Thick Cut Bacon or Pork Sausage

Yukon Home Fries with Peppers & Onions

Oven Dried Red and Yellow Tomatoes

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

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## BREAKFAST BUFFET ENHANCEMENTS

Hard Boiled Eggs **\$2**

Individual Cold Cereals **\$2**

Yogurt Granola Parfait **\$4**

Ham, Egg and Cheese Croissant **\$4**

Arugula Frittata with Roasted Tomato & Parmesan Cheese **\$4**

Irish Oatmeal with Cinnamon Brown Sugar, Toasted Nuts & Dried Fruits **\$4**

Scrambled Egg Fajita with Pork Sausage, Cheddar Cheese, Peppers and Onions **\$4**

Pork Fennel Sausage Frittata with Roasted Tomato & Cheddar Cheese **\$4**

Lemon Zest Blueberry Pancakes with Vermont Maple Syrup **\$3**

## MADE TO ORDER OMELETS

| **\$10 Per Person** |

| **Uniformed Chef Required - \$150** |

Black Forest Ham

Bacon

Smoked Salmon

Roasted Peppers

Caramelized Onions

Tomatoes

Wild Mushrooms

Swiss Cheese

Cheddar Cheese

**Buffet Enhancements and Made To Order Omelets are available as additions to the  
Continental Breakfast and Allegria Buffet**

ALL PRICES SUBJECT TO 23% ADMINISTRATIVE SERVICE CHARGE & 8.625% SALES TAX

# Breaks

## COFFEE

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas **\$12**

Add Assorted Soft Drinks and Bottled Waters **\$15**

Add Assorted Soft Drinks, Bottled Waters, Fresh Baked Cookies and Brownies **\$22**

## TAKE A HIKE

| **\$26 Per Person** |

Trail Mix with Dried Fruits

Power Bars, Granola Bars & Protein Bars

Whole Fresh Fruit

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

## CHOCOLATE OVERLOAD

| **\$26 Per Person** |

Chocolate Hazelnut Biscotti

Chocolate Chip Cookies

Chocolate Fudge Brownies

Individual Chocolate Milk

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

## ADDITIONAL SELECTIONS

| **Available as Coffee Break Enhancements** |

Soft New York Pretzels, Spicy Brown Mustard **\$8**

Churros **\$3**

Granola Bars **\$3**

Power Bars **\$3**

Seasonal Whole Fruit **\$3**

Artisanal Chips and Dips **\$3**

Gourmet Popcorn **\$4**

Lemon Poppy Seed Cake **\$3**

Mixed Nuts and Dried Fruits **\$4**

Assorted Soft Drinks, Vitamin Waters, Bottled Waters **\$4**

ALL PRICES SUBJECT TO 23% ADMINISTRATIVE SERVICE CHARGE & 8.625% SALES TAX

# *Seasonal Breaks*

## **SPRING**

| **SERVED MARCH – MAY** |

Chocolate Biscotti

Mixed Fruit Salad

Mini Fruit Tarts

Rosemary Lemonade

Freshly Brewed Regular and  
Decaffeinated Coffee

Assorted Herbal Teas

**\$22**

## **FALL**

| **SERVED SEPTEMBER – NOVEMBER** |

Pecan Tarts

Cranberry Pound Cake

New York Apples and Pears

Hot Spiced Apple Cider

Freshly Brewed Regular and  
Decaffeinated Coffee

Assorted Herbal Teas

**\$22**

## **SUMMER**

| **SERVED JUNE – AUGUST** |

Haagen Dazs Ice Cream Bars

Italian Ices

Seasonal Berry Tart

Peach Iced Tea

Freshly Brewed Regular and  
Decaffeinated Coffee

Assorted Herbal Teas

**\$22**

## **WINTER**

| **SERVED DECEMBER – FEBRUARY** |

Chocolate Popcorn

Gingerbread Cookies

Apple Pie

Hot Chocolate

Freshly Brewed Regular and  
Decaffeinated Coffee

Assorted Herbal Teas

**\$22**

# Lunch

## SEASIDE CORNER DELI

| \$40 Per Person |

Artisanal Potato Chips

Potato Salad and Cole Slaw

Lettuce, Tomato, Red Onion & Pickles

Sliced American, Swiss, Cheddar & Goat Cheese Spread

Rare Roast Beef, Smoked Turkey Breast, Virginia Ham, Corned Beef & Hot Pastrami

Deli Rye, Ciabatta, Potato Onion Roll, Rosemary Focaccia & Sliced Hero

Mayonnaise, Russian Dressing & Spicy Brown Mustard

Assorted Cookies and Brownies

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

## ISLAND PARK

| \$50 Per Person |

Fresh Garden Leaves, Balsamic Vinaigrettes & Ranch Dressing

Chilled Pasta with Cherry Tomatoes, Roasted Peppers & Olive Pesto Marinade

Smoked Turkey, Brie, Cranberry Chutney on a Ciabatta Roll

Deli Corned Beef, Whole Grain Mustard on Seeded Rye Bread

Caramelized Onions & Aged Gruyere on a Baked French Baguette

Grilled Shrimp Wrap with Old Bay Mayonnaise & Cole Slaw

Chocolate Eclairs, Strawberry Shortcake & Lemon Bars

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

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## **OCEANSIDE**

**| \$50 Per Person |**

Fresh Garden Leaves, Balsamic Vinaigrettes & Thousand Island Dressing

Roasted Pork & Ham with Swiss Cheese, Pickles & Whole Grain Mustard  
on a Baked French Baguette

Corned Beef with Swiss Cheese, Sauerkraut & Russian Dressing on Marble Rye

Grilled Chicken Breast with Roasted Tomatoes, Pesto Mayonnaise & Parmesan Cheese  
on Whole Wheat Bread

Grilled Portobello Mushroom and Zucchini with Pecorino Romano Cheese & Arugula  
on Rosemary Focaccia

Assorted Mini Cupcakes, Lemon Bars & New York Black and White Cookies

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

## **EXECUTIVE**

**| 25 PEOPLE OR LESS |**

**| \$52 Per Person |**

### **PETIT SANDWICHES TO INCLUDE**

Italian Hero with Salami, Coppa, Prosciutto, Provolone Cheese,  
Roasted Red Pepper and a Balsamic Drizzle

Marinated Sliced Sirloin with Baby Arugula, Grilled Artichokes with Rosemary Focaccia

Curried Chicken Salad with Frisee on a Whole Wheat Roll

Thick Pepper Bacon, Butter Head Lettuce & Beefsteak Tomato on Sourdough Bread

Local Cheese Display with Quince Paste, Dried Fruits & Crostini Crackers

Assortment of Grilled and Roasted Seasonal Vegetables

Mozzarella and Cherry Tomato Salad

Artisanal Potato Chips

Miniature Fudge Brownies, Blondies & New York Black and White Cookies

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

## **LONG BEACH**

**| \$50 Per Person |**

### **SELECTION OF TWO STARTERS**

#### CAESAR SALAD

Crisp Romaine, Herbed Croutons, Shaved Parmesan, Tangy Caesar Dressing

#### CHOPPED SALAD

Chickpeas, Cucumber, Cherry Tomatoes, Olives, Tomato Oregano Vinaigrette

#### ARUGULA SALAD

Grilled Portobello, Caramelized Onions, Fresh Goat Cheese, Aged Balsamic

#### BOSTON BIBB LETTUCE SALAD

Medjool Dates, Feta Cheese, Sliced Almonds, Spiced Honey

#### FRISÉE SALAD

Roasted Beets, Toasted Pecans, Currants, Roquefort Blue Cheese

#### GREEN GARDEN SALAD

Radish, Herbs, Balsamic Vinaigrette

### **SELECTION OF TWO ENTREES**

Sage Dusted Chicken Breast

Roasted Chicken Breast with Porcini Jus

Grilled Beef Filet with Sauce Bordelaise

Roasted Strip Loin in Red Wine Reduction

Miso Glazed Salmon

### **SELECTION OF TWO SIDES**

Garlic Mashed Potatoes

Potato Gratin

Roasted Fingerling Potatoes

Leek Fried Rice

Honey Ginger Glazed Baby Carrots

Green Beans with Toasted Almonds & Mushrooms

### **DESSERT**

Sliced Seasonal Fruits and Berries with Chantilly Cream

Mini Fruit Tarts, Cupcakes, Brownies

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

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## **BOXED LUNCH**

**| \$45 Per Person |**

### **SELECTION OF ONE SANDWICH**

Smoked Turkey with Brie, Cranberry Relish & Boston Bibb Lettuce on a Ciabatta Roll

Curried Chicken Salad with Frisee on a Whole Wheat Roll

Italian Hero with Salami, Coppa, Prosciutto, Provolone Cheese,  
Roasted Red Pepper & Arugula with an Aged Balsamic Drizzle

Grilled Vegetables & Fresh Mozzarella with Balsamic Vinaigrette on Rosemary Focaccia

Pasta Salad and Artisanal Potato Chips

Seasonal Whole Fruit

Chocolate Chip Cookie

Soft Drink or Bottled Water

## **PLATED LUNCHEON**

**Poultry \$59 | Vegetarian \$59 | Seafood \$64 | Beef \$70**

### **SELECTION OF ONE STARTER**

WATERCRESS AND RADICCHIO SALAD

Toasted Pine Nuts, Roasted Red Peppers, Shaved Parmesan, Chianti Vinaigrette

CAESAR SALAD

Crisp Romaine, Herbed Croutons, Shaved Parmesan, Tangy Caesar Dressing

CHOPPED SALAD

Chickpeas, Cucumber, Cherry Tomatoes, Olives, Tomato Oregano Vinaigrette

ARUGULA SALAD

Grilled Portobello, Caramelized Onions, Fresh Goat Cheese, Aged Balsamic

BOSTON BIBB LETTUCE SALAD

Medjool Dates, Feta Cheese, Sliced Almonds, Spiced Honey

FRISEE SALAD

Roasted Beets, Toasted Pecans, Currants, Roquefort Blue Cheese

GREEN GARDEN SALAD

Radish, Herbs, Balsamic Vinaigrette

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## **SELECTION OF ONE ENTRÉE**

SAGE DUSTED CHICKEN BREAST  
Porcini Mushroom Jus

ROASTED CHICKEN BREAST

GRILLED BEEF FILET  
Sauce Bordelaise

BONELESS BRAISED SHORT RIBS  
Red Wine Reduction

MISO GLAZED SALMON  
Asian Bouillon

LEMON FENNEL CRUSTED SALMON  
Preserved Lemon

GRILLED VEGETABLE RAVIOLI  
Wilted Arugula, Parmesan Cream

RATATOUILLE IN FILO  
Sautéed Eggplant, Zucchini, Tomato Sauce

## **LUNCH ACCOMPANIMENTS**

HOSTS CHOICE OF ONE

### **STARCH SIDES**

GARLIC MASH  
POTATO GRATIN  
ROASTED FINGERLING POTATOES  
LEEK FRIED RICE

### **VEGETABLE SIDES**

HONEY GINGER GLAZED  
GREEN BEANS, TOASTED ALMONDS, MUSHROOMS  
SEASONAL VEGETABLE BUNDLE

## **SELECTION OF ONE DESSERT**

Red Velvet Cake with Fresh Berries & Raspberry Sauce

Chocolate Mousse Cake

Peach Feuilleté served with Vanilla Bean Ice Cream

Meyer Lemon Tart and Chantilly Cream

New York Cheesecake with Fresh Berry Coulis

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

# Reception

## HORS D'OEUVRES

| Selection of 8 |

\$29 First Hour/\$10 Each Additional Half Hour

### COLD

Goat Cheese & Roasted Pear, Walnut Crostini

Tuna Tartare, Sesame, Apple, Endive Petals

California Rice Rolls

Smoked Salmon, Diced Red Onion, Capers, Pumpnickel

Lobster Salad, Sliced Cucumber

Olive Crostini, Eggplant Caponata

Crisp Salami, Olive Tapenade, Herb Flatbread

Skewered Shrimp Cocktail

Rare Sliced Sirloin, Shallot Marmalade, Crostini

New Potato Muscovite, Caviar, Sour Cream

Watermelon, Grape Tomato, Spring Blossom

### HOT

Vegetable Spring Roll, Sweet Chili Sauce

Mini Peking Duck Spring Roll, Hoisin Sauce

Coconut Breaded Prawn, Spicy Mango Sauce

Beef Arepas, Mango Chipotle Sauce

Mini Chicken Cordon Bleu, Whole Grain Mustard

Shrimp Dumplings, Ginger Soy Dip

Fried Pork Dumplings, Ginger Soy Dip

Mac and Cheese Fritters, Tomato Fondue

Franks en Croute, Purple Mustard

Mini Crab Cakes, Chipotle Remoulade

Spinach and Artichoke Crisp

Vegetable Samosas, Raita Dip

Mushroom Duxelle, Brioche Crostini

Mini Chicken Empanadas

Chicken Satay, Peanut Sauce

Mini Beef Wellington

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# *Reception Displays*

## **CHARCUTERIE**

| \$20 Per Person |

Copa  
Prosciutto  
Soppressa  
Salami  
Olives  
Cornichons  
Purple Mustard

## **CHEESE**

| \$20 Per Person |

Nancy's Camembert  
Cabot Clothbound Cheddar  
Manchego  
Consider Pawlet  
Hooks Bleu  
Selection of Dried Fruits  
Artisanal Breads

## **ANTIPASTO**

| \$20 Per Person |

Fresh Mozzarella, Vine Ripened Tomatoes, Pea Shoots, Extra Virgin Olive Oil  
Marinated Calamari Salad  
Zesty Charred Asparagus  
Grilled Artichokes  
Herb Marinated Peppers  
Castelvetrano Olives  
Grilled Cipollini Onions  
Parmesan Nuggets

**Reception Display prices based on one hour of service, \$15 each additional half hour.**

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# Reception Stations

## PASTA

| \$20 Per Person |

| Uniformed Chef Required - \$150 |

Mezze Rigatoni & Cheese Ravioli  
Pomodoro, Bolognese and Alfredo Sauce  
Wild Mushrooms, Asparagus, Broccoli &  
Chopped Garlic  
Baby Shrimp & Grilled Chicken  
Shredded Parmesan Cheese  
Fresh Sliced Baguettes

## THAI

| \$20 Per Person |

Thai Spring Rolls with Sweet & Sour Sauce  
Vegetable and Noodle Salad  
with Lime Accents  
Curried Chicken, Toasted Peanuts,  
Lemon Grass & Coconut Milk  
Steamed Rice

## SOUTHWEST

| \$20 Per Person |

Mini Tortillas  
Grilled Hangar Steak  
Herb Basted Chicken  
Roasted Corn, Diced Tomatoes & Shredded Lettuce  
Guacamole, Sour Cream and Tomatillo Sauce

## CARVING BOARD

| Uniformed Chef Required - \$150 |

### OVEN ROASTED TURKEY

| \$18 PER PERSON |

Cranberry Relish  
Pan Gravy  
Parker House Rolls

### ROASTED PORK LOIN

| \$18 PER PERSON |

Carrot, Apple and Napa  
Cabbage Slaw  
Pumpnickel and  
Currant Rolls

### PEPPER CRUSTED

### TENDERLOIN

| \$20 PER PERSON |

Horseradish Crème  
Fraiche, Merlot Reduction  
Rosemary Dinner Rolls

**Reception Station prices based on one hour of service, \$15 each additional half hour.**

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# *Dinner*

## **WEST BROADWAY BUFFET**

**| \$75 Per Person |**

### **SELECTION OF THREE SALADS**

#### CAESAR SALAD

Crisp Romaine, Herbed Croutons, Shaved Parmesan, Tangy Caesar Dressing

#### CHOPPED SALAD

Chickpeas, Cucumber, Cherry Tomatoes, Olives, Tomato Oregano Vinaigrette

#### ARUGULA SALAD

Grilled Portobello, Caramelized Onions, Fresh Goat Cheese, Aged Balsamic

#### BOSTON BIBB LETTUCE SALAD

Medjool Dates, Feta Cheese, Sliced Almonds, Spiced Honey

#### FRISÉE SALAD

Roasted Beets, Toasted Pecans, Currants, Roquefort Blue Cheese

#### GREEN GARDEN SALAD

Radish, Herbs, Balsamic Vinaigrette

#### ICEBERG WEDGE SALAD

Bacon, Cherry Tomato, Chives, Blue Cheese Dressing

### **SELECTION OF TWO ENTREES**

#### ROASTED CHICKEN BREAST

Potato Gratin, Porcini Mushroom Jus

#### MISO GLAZED SALMON

Baby Bok Choy, Shitake Mushrooms, Soba Noodles

#### BONELESS BRAISED SHORT RIBS

Potato Gratin, Mustard Greens

#### GRILLED BEEF FILET

Fingerling Potatoes, Baby Carrots, Sauce Bordelaise

#### CHARBROILED STRIP STEAK

Roasted Shallot Potato Puree, Creamed Spinach, Red Wine Reduction

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GRILLED LAMB PORTERHOUSE  
Baby Yukon Mash, Tuscan Style Spinach, Rosemary Jus

GRILLED VEGETABLE RAVIOLI  
Wilted Arugula, Parmesan Cream

EGGPLANT EN CROUTE  
Seasonal Roasted and Grilled Vegetables

### **DESSERTS**

Sliced Seasonal Fruits and Berries with Chantilly Cream  
Selection of Mini Pastries, Tarts, Cupcakes & Brownies  
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

### **PLATED DINNER**

**Poultry \$90 | Vegetarian \$90 | Seafood \$90 | Beef \$96**

#### **SELECTION OF ONE STARTER**

GREEN GARDEN SALAD  
Radishes, Herbs, Balsamic Vinaigrette

CHOPPED SALAD  
Chickpeas, Cucumber, Cherry Tomatoes, Olives, Tomato Oregano Vinaigrette

BOSTON BIBB LETTUCE SALAD  
Medjool Dates, Feta Cheese, Sliced Almonds, Spiced Honey

FRISÉE SALAD  
Roasted Beets, Toasted Pecans, Currants, Roquefort Blue Cheese

ORECHIETTE PASTA  
Oven Roasted Tomatoes, Gigante Beans, Red Watercress

PORCINI CRUSTED SCALLOP  
Crisp Portobello, Pea Tendrils (add \$10)

## SELECTION OF ONE ENTRÉE

ROASTED CHICKEN BREAST  
Porcini Mushroom Jus

GRILLED BEEF FILET  
Sauce Bordelaise

BONELESS BRAISED SHORT RIBS (\$135)

CHARBROILED STRIP STEAK (\$135)  
Red Wine Reduction

SPICE RUBBED PORK LOIN  
Chipotle Apple Cider Reduction

GRILLED LAMB PORTERHOUSE (\$135)  
Rosemary Jus

MISO GLAZED SALMON  
Asian Bouillon

LEMON FENNEL CRUSTED SALMON  
Preserved Lemon

HALIBUT FILLET (\$130)  
Coriander Buerre Noisette

GRILLED VEGETABLE RAVIOLI  
Wilted Arugula, Parmesan Cream

EGGPLANT EN CROUTE  
Seasonal Roasted and Grilled Vegetables

## DINNER ACCOMPANIMENTS

HOSTS CHOICE OF ONE

### STARCH SIDES

GARLIC MASH  
POTATO GRATIN  
ROASTED FINGERLING POTATOES  
LEEK FRIED RICE

### VEGETABLE SIDES

HONEY GINGER GLAZED  
GREEN BEANS, TOASTED ALMONDS, MUSHROOMS  
SEASONAL VEGETABLE BUNDLE

## SELECTION OF ONE DESSERT

Red Velvet Cake with Fresh Berries & Raspberry Sauce

Chocolate Mousse Cake

Peach Feuillte served with Vanilla Bean Ice Cream

ALL PRICES SUBJECT TO 23% ADMINISTRATIVE SERVICE CHARGE & 8.625% SALES TAX



Meyer Lemon Tart and Chantilly Cream  
New York Cheesecake with Fresh Berry Coulis  
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas

## *Beverages*

### **HOSTED BEER AND WINE**

**\$20 - 1<sup>st</sup> Hour/\$10 Each Additional Hour**

Imported and Domestic Beer

Red and White Wine

Assorted Soft Drinks

Fruit Juices

Bottled Waters

### **HOSTED PREMIUM BAR**

**\$22 - 1<sup>st</sup> Hour/\$10 Each Additional Hour**

Premium Mixed Cocktails

Imported and Domestic Beer

Red and White Wine

Assorted Soft Drinks

Fruit Juices

Bottled Waters

### **HOSTED TOP SHELF BAR**

**\$25 - 1<sup>st</sup> Hour/\$10 Each Additional Hour**

Top Shelf Mixed Cocktails  
Imported and Domestic Beers  
Red and White Wine  
Assorted Sodas  
Fruit Juices  
Bottled Waters

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