“Part of the secret of success in life is to eat what you like and let the food fight it out inside.”
- Mark Twain
GOOD MORNING
- Freshly Squeezed Orange and Grapefruit Juices
- Seasonal Fruits
- Pastry Chef’s Bake Shop Specialties
- Butter, Jams and Preserves
- Freshly Brewed Intelligentsia Regular & Decaffeinated Coffee
- Selection of Teas
$32

IT’S TIME TO GET UP
- Freshly Squeezed Orange and Grapefruit Juices
- Seasonal Fruits
- Flavored Yogurts with House Made Granola and Seasonal Berries
- Sweet and Savory Danish and Croissants
- Seasonal Muffins
- Butter, Jams and Preserves
- Freshly Brewed Intelligentsia Regular & Decaffeinated Coffee
- Selection of Teas
$35

START YOUR DAY
- Freshly Squeezed Orange and Grapefruit Juices
- Seasonal Fruits
- Assorted Sliced Meats and Cheeses
- Hard Boiled Eggs
- Maple-Vanilla Scented Steel Cut Oatmeal
- Walnuts, Brown Sugar, Raisins, Bananas
- Pastry Chef’s Selection of Scones
- Whipped Butter, Devonshire Cream and Preserves
- Freshly Brewed Intelligentsia Regular & Decaffeinated Coffee
- Selection of Teas
$42
HOT BREAKFAST BUFFETS

PER PERSON PRICING IS BASED ON ONE HOUR OF SERVICE.
MINIMUM GUARANTEE OF TEN PEOPLE IS REQUIRED FOR ALL MENUS.
A $200.00 CHARGE WILL BE ADDED FOR GROUPS BELOW TWENTY GUESTS.

Lake Street Buffet
- Freshly Squeezed Orange and Grapefruit Juices
- Seasonal Fruits
- Assorted Kashi Cereal
- Farm Fresh Scrambled Eggs
- Breakfast Sausage, Peppered Thick Cut Smoked Bacon
- Morning Potatoes
- Pastry Chef’s Bake Shop Specialties and Preserves
- Freshly Brewed Intelligentsia Regular & Decaffeinated Coffee
- Selection of Teas
$42

State Street Buffet
- Freshly Squeezed Orange and Grapefruit Juice
- Seasonal Fruits
- Farm Fresh Scrambled Eggs
- Grilled Country Ham
- Poached Egg, Short Rib Yukon Gold Potato Hash, Caramelized Onions, Chives
- Pastry Chef’s Bake Shop Specialties and Preserves
- Vanilla Glazed Cinnamon Buns
- Freshly Brewed Intelligentsia Regular & Decaffeinated Coffee
- Selection of Teas
$45
theHANGOVER

PER PERSON PRICING IS BASED ON ONE HOUR OF SERVICE.
MINIMUM GUARANTEE OF TEN PEOPLE IS REQUIRED FOR ALL MENUS.
A $200.00 CHARGE WILL BE ADDED FOR GROUPS BELOW TWENTY GUESTS.

theHANGOVER - $80

WAKE UP!
- Virgin Bloody Mary Shots

HYDRATE!
- SOBE Life Water
- Coconut Water
- Assorted Gatorades
- Strawberry Banana Smoothies

CAFFEINE RUSH!
- Pepsi, Diet Pepsi, Sprite, Sierra Mist, Root Beer
- Pepsi AMP & Red Bull
- Sweet Tea
- Freshly Brewed Intelligentsia Regular & Decaffeinated Coffee
- Selection of Teas

SUGARED UP!
- Sweet Potato Doughnut Holes
- Vanilla Glazed Cinnamon Buns
- Warm Peanut Butter, Nutella & Banana Sandwiches

SOAK IT UP!
- Brioche Grilled Ham and Cheese
- Buttermilk Biscuit and Breakfast Sausage Sliders
- Fried Egg, Pepper Thick Cut Smoked Bacon, Wisconsin Cheddar, Pretzel Bun
- Breakfast Burrito, Chicken Chorizo, Egg, Potatoes, Cheddar Cheese
- Sourdough Blueberry Pancakes, Maple Syrup
- Cheddar Hash Browns

“GREAT AMERICAN BAGEL”
- Flavored Cream Cheeses, Whipped Butter

FEELING BETTER YET?

“Grease is the only cure for a hangover.” - Cameron Diaz
BREAKFAST ENHANCEMENTS

PER PERSON PRICING IS BASED ON ONE HOUR OF SERVICE.
MINIMUM GUARANTEE OF TEN PEOPLE IS REQUIRED FOR ALL MENUS.

BREAKFAST SANDWICHES
One dozen minimum order of the same sandwich

- Pretzel Bread with Farm Fresh Eggs, Black Forest Ham and Wisconsin Cheese
- Tortilla Wrap with Egg White, Manchego, Potato, Bacon and Salsa Fresco
- House Made Biscuit, Egg, Sausage, Wisconsin Cheddar
- Flaky Croissant with Scrambled Eggs, Gruyere and Mushrooms
  $7.50 each

ADDITIONAL ENHANCEMENTS

<table>
<thead>
<tr>
<th>Description</th>
<th>Per Person</th>
<th>Per Dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Farm Fresh Scrambled Eggs, Egg Whites, Egg Beaters</td>
<td>$5</td>
<td></td>
</tr>
<tr>
<td>Breakfast Sausage, Peppered Thick Cut Smoked Bacon, Grilled Country Ham</td>
<td>$7</td>
<td></td>
</tr>
<tr>
<td>Breakfast Potatoes</td>
<td>$5</td>
<td></td>
</tr>
<tr>
<td>European Meat Platter</td>
<td>$16</td>
<td></td>
</tr>
<tr>
<td>Buttermilk Pancakes with Berry Compote and Vermont Maple Butter</td>
<td>$8</td>
<td></td>
</tr>
<tr>
<td>Biscotti Crusted Cinnamon French Toast with Apple Syrup</td>
<td>$10</td>
<td></td>
</tr>
<tr>
<td>Cheese Filled Crepes with Melted Nutella and Sugar Snow</td>
<td>$8</td>
<td></td>
</tr>
<tr>
<td>Maple-Vanilla Oatmeal; Brown Sugar, Cinnamon, Raisins and Caramelized Apples</td>
<td>$8</td>
<td></td>
</tr>
<tr>
<td>Chef Toni’s Sweet Potato Doughnut Holes with Caramel</td>
<td>$6</td>
<td></td>
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<tr>
<td>Individual Fruit and Yogurt Parfaits with Granola</td>
<td>$6</td>
<td></td>
</tr>
<tr>
<td>Chobani Yoghurts, Wild Berries, Almond Streusel Granola</td>
<td>$9</td>
<td></td>
</tr>
<tr>
<td>Sliced Fresh Fruit and Berry Display</td>
<td>$9</td>
<td></td>
</tr>
<tr>
<td>Assorted Individual Dry Cereals, Whole and Skim Milk, Bananas</td>
<td>$5</td>
<td></td>
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<tr>
<td>Hard Boiled Eggs</td>
<td>$36</td>
<td></td>
</tr>
<tr>
<td>Warm Vanilla Glazed Cinnamon Rolls</td>
<td>$55</td>
<td></td>
</tr>
<tr>
<td>Assorted Sweet and Savory Monkey Bread</td>
<td>$55</td>
<td></td>
</tr>
<tr>
<td>Assorted Danish (Apricot, Blueberry, Apple, Raspberry)</td>
<td>$55</td>
<td></td>
</tr>
<tr>
<td>Pastry Shop Selection of Seasonal Scones</td>
<td>$55</td>
<td></td>
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<tr>
<td>Pastry Shop Selection of Seasonal Muffins</td>
<td>$55</td>
<td></td>
</tr>
<tr>
<td>Warm Lumberjack Biscuits with Apple Butter</td>
<td>$55</td>
<td></td>
</tr>
<tr>
<td>NY Style Bagels with Flavored Cream Cheese</td>
<td>$56</td>
<td></td>
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<tr>
<td>Assorted Croissants, Butter, Chocolate and Almond with Jam and Butter</td>
<td>$56</td>
<td></td>
</tr>
<tr>
<td>Basket of Whole Fresh Fruits</td>
<td>$4.50 each</td>
<td></td>
</tr>
</tbody>
</table>
BREAKFAST STATIONS

PER PERSON PRICING IS BASED ON ONE HOUR OF SERVICE.
MINIMUM GUARANTEE OF TEN PEOPLE IS REQUIRED FOR ALL MENUS.
A $200.00 CHARGE WILL BE ADDED FOR GROUPS BELOW TWENTY GUESTS.
CHEF ATTENDANT @ $200.00 PER HOUR.

OMELET STATION
- Omelets Cooked to Order:
- Farm Fresh Eggs, Egg Whites, Egg Beaters
- Choose Six Accompaniments from Below:
  - Smoked Salmon, Lobster, Bacon, Sausage, Black Forest Ham
  - Tomatoes, Green Onions, Spinach, Bell Peppers
  - Forest Mushrooms, Broccoli, Potatoes, Pico de Gallo
  - Wisconsin Cheddar and Gruyere Cheeses

$19

SWEET ENDINGS
Select One:
- Malted Waffles or Coconut Piña Colada French Toast
- Mix Berry Compote, Caramelized Bananas
- Whipped Cream, Vanilla Crème Fraiche and Vermont Maple Syrup
- Cinnamon Malted Butter
  - Buffet Enhancement - $14
  - Action Station - $17

HUEVOS RANCHEROS
- Fried Farm Fresh Eggs
- Chorizo Sausage, Refried Black Beans
- Chipotle Sour Cream, Guacamole, Queso Fresco and Salsa Verde
- Crispy Corn Tortillas and Ranchero Sauce
  - Buffet Enhancement - $14
  - Action Station - $18

SMOKED SALMON
- Citrus Cured Smoked Salmon
- Hard Boiled Eggs, Capers, Tomatoes, Red Onions
- Cream Cheese, Flavored Smear, Bagels
- Toaster

$15

“All happiness depends on a leisurely breakfast.” - John Gunther
THEMED BREAKS

PER PERSON PRICING IS BASED ON THIRTY MINUTES OF SERVICE. MINIMUM GUARANTEE OF TEN PEOPLE IS REQUIRED FOR ALL MENUS.

COFFEE AND DOUGHNUTS
- Bistro Style Mocha Coffee Cooler Shots
- Starbucks Iced Latte Energy Drinks
- Beignets
- Sweet Potato Doughnut Holes, Cajeta Caramel
- Freshly Brewed Intelligentsia Regular & Decaffeinated Coffee
  $16

SCONES
- Ham, Cheddar and Scallion
- Lemon Raspberry
- Cinnamon Chip
- Devonshire Cream, Honey Butter, Blueberry Jam
  $18

CHOCOLATE, CHOCOLATE, CHOCOLATE
- Assorted Truffles
- Chocolate Budino - Caramel Chocolate Pudding, Pistachio Biscotti Crumble
- Triple Chocolate Cupcakes
- Spicy Chocolate Ancho Shooters
  $19

MINI ME
- Mini Beef Sliders
- Mini Grilled Cheese Sandwiches
- Mini Chicago Hot Dogs with Traditional Toppings
- Mini Pizzas
  $19

HEALTHY
- Celery & Carrot Sticks, Cucumber Ranch Dip
- Baked Pita Chips, Avocado Spread
- Fresh Apple Slices & Peanut Butter
- All Natural Energy Bars
- Assorted Naked Juices
- Assorted Flavored Vitamin Waters
  $19

GOING NUTS
- 15 Assorted Nuts, Dried Fruit and Snacks
- Flavored Nuts, Wasabi Peas, Yogurt & Chocolate Pretzels, Sesame Sticks
  $19

WRIGLEY BLEACHERS
- Mini Chicago Dogs, Cheddar Brats
- Warm Roasted Peanuts, Fresh Popcorn & Cracker Jacks
- Warm Soft Pretzel Bites with Nacho Cheese
  $18

BIG CHEESE
- Artisan Cheese Platter
- Chutney
- Smoked Gouda Fondue
- Pumpernickel Croutons, Cherry Tomatoes, Bread Sticks, Sliced Apples
  $18
A LA CARTE BREAK SELECTIONS

SNACKS
- Individual Bags of Mixed Nuts: $7 per person
- Wasabi Peas: $3 per person
- Individual Bags of Dry Snacks (Flavored Kettle Potato Chips, Popcorn and Pretzels): $5 per bag
- Individual Bags of Trail Mix: $7 per bag
- Fruit Kabobs with Yogurt Dipping Sauce: $60 per dozen
- White Bean Roasted Garlic Hummus with Grilled Pita Bread: $10 per person
- Artichoke Spinach Dip with Garlic Crostini: $10 per person
- Queso and Chorizo Dip Served with Tortilla Chips: $10 per person
- Tortilla Chips with Salsa and Guacamole: $10 per person
- Assorted Flavored Soft Pretzels with Mustard and Goose Island Beer Cheese: $12 per person
- Chicago's Famous Garrett's Popcorn: $12 per bag
- Premium Ice Cream Novelties: $8 each
- Assorted Full Size Candy Bars: $6 each
- Chocolate Dipped Strawberries: $80 each
- Pastry Shop Selection of Seasonal Freshly Baked Jumbo Cookies: $55 per dozen
- Pastry Shop Selection of Seasonal Freshly Baked Large Cupcakes: $60 per dozen
- Assorted Bar Cookies: $55 per dozen
- Basket of Whole Fruit: $4.50 per piece
- Sliced Fresh Seasonal Fruit Platter: $9 per person
- Energy Bars, Protein Bars, Healthy Bar: $78 per dozen

BEVERAGES
- Freshly Squeezed Orange Juice, Grapefruit Juice, Cranberry Juice: $56 per pitcher
- Fresh Lemonade with Mint: $56 per pitcher
- Arnold Palmer (Lemonade and Iced Tea): $56 per pitcher
- China Mist Freshly Brewed Iced Tea: $56 per pitcher
- Assorted Regular & Diet Soft Drinks: $5.50 each
- Bottled Water: $6 each
- Assorted Vitamin Waters: $7 each
- Sparkling Water: $6.50 each
- Coconut Water: $7 each
- Red Bull: $8 each
- Assorted Gatorade Drinks: $7 each
- Odwalla and Naked Bottled Juices: $8 each
- Starbucks Double Shots and Frappuccinos: $8.50 each
- Freshly Brewed Intelligentsia Coffee (Regular and Decaf): $105 per gallon
LUNCH BUFFETS

ALL BUFFETS ARE SERVED WITH CHEF’S CHOICE SALAD, FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE AND SELECTION OF TEAS.

PER PERSON PRICING IS BASED ON ONE HOUR OF SERVICE. MINIMUM GUARANTEE OF TEN PEOPLE IS REQUIRED FOR ALL MENUS. A $200.00 CHARGE WILL BE ADDED FOR GROUPS BELOW TWENTY-FIVE GUESTS. ALL BUFFETS ARE SERVED WITH CHEF’S CHOICE SALAD, FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE AND SELECTION OF TEAS.

SANDWICH BUFFET - $51

SANDWICHES
Select Three:
- Roasted Beef, Sweet Pepper Confit, Arugula, Ciabatta Bread
- Serrano Ham, Manchego Cheese, Gherkins, Whole Grain Mustard, Butter Lettuce, Sourdough Bread
- Smoked Turkey, Goat Cheese, Avocado, Semi-Dried Tomato, Country Bread
- Buffalo Mozzarella, Vine Tomatoes, Basil, Focaccia
- California Chicken Cobb Salad Wrap, Field Greens, Whole Wheat Tortilla
- Chicken Salad, Grapes, Walnuts, Apples on Whole Wheat Bread

DESSERT
- Assorted Cookies, Bars and Brownies

BISTRO BUFFET - $55

FLATBREADS
- Pulled BBQ Pork - Wisconsin Cheddar, Pico de Gallo, Buttermilk Ranch, Slaw
- Triple Cheese - Aged Provolone, Fresh Imported Mozzarella, Grana Padano, Sundried Tomatoes
- Wild Mushroom - Portabello, Beech, Royal Trumpet, Baby Spinach, Boursin, Aged Balsamic Glaze

HOT PANINI
- Basil Marinated Chicken Breast, Sundried Tomatoes, Provolone, Ciabatta
- Shaved Sirloin, Brie Cheese, Caramelized Onions, Baguette
- Grilled Portabello, Roasted Peppers, Asparagus, Focaccia

DESSERT
- Tarts, Pies and Fruit Crumbles

LITTLE ITALY - $55

- Three Bean Minestrone Soup
- “Al Forno” - Chicken Parmigiana, San Marzano Tomatoes, Fresh Mozzarella
- Housemade Lasagna Sheets Rolled Up with Bolognese, Fresh Ricotta, Mozzarella, Marinara
- Parmesan Cheese
- Roasted Italian Sausage, Parsley, Sharp Provolone Cheese
- Grilled Eggplant, Portabello Mushroom
- Roasted Broccolini
- Fresh Garlic Bread
- Assorted Rolls and Butter

DESSERT
- Brandied Cherry Tiramisu
- Chocolate Chip Pistachio Cannoli
LUNCH BUFFETS CONTINUED

ALL BUFFETS ARE SERVED WITH CHEF’S CHOICE SALAD, FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE AND SELECTION OF TEAS.

BARCELONA - $58

SOUP
- Andalousian Gazpacho

PICADAS
- Roasted Peppers, Grilled Chorizo, Jamón Serrano, Manchego Cheese
- White Bean, Grilled Asparagus Salad
- Assorted Marinated Olives

ENTRADAS
- Pollo al Ajillo (Garlic Roasted Chicken)
- Grilled White Fish with White Bean and Clam Ragout
- Palomilla Steak, Caramelized Onions, Rioja Wine Sauce
- Saffron Rice, Peas, Asparagus, Artichokes, Roasted Peppers

DESSERT
- Salted Caramel Flan
- Almond Orange Chocolate Cakes
- Manchego Shortbreads with Membrillo

CHINA TOWN - $58

- Asian Greens, Napa Cabbage, Bok Choy, Shiitake Mushrooms, Red Peppers, Shredded Carrots
- Ginger Soy Vinaigrette
- Rare Yellow Fin Tuna, Spicy Mayo, Udon Noodle Salad, Charred Scallion
- Kimchi
- Curry Chicken
- Chinese Broccoli, Red Onion, Scallion
- Char Siu Pork Shoulder
- Watercress, Garlic, Ginger
- Crispy Tofu
- Baby Bok Choy
- Shiitake Mushrooms
- Steamed Jasmine Rice

DESSERT
- Passion Fruit Coconut Cake
- Fortune Cookies

GAME DAY - $54

- Nachos: Chili, Ancho Chicken, Queso Fundido, Black Beans, Salsa
- Beer Brats: Sauerkraut, Mustard, Sour Pickles
- Jumbo Wings: Classic Buffalo, Bourbon BBQ, Celery, Carrot Sticks, Blue Cheese and Ranch Dressings
- Burger Sliders: Wisconsin Cheddar, Vidalia Onion Jam, Wit Sauce, Pretzel Buns

DESSERT
- Bourbon Milk Chocolate Brownies
- 7 Layer Bars
BOX IT UP!

MINIMUM GUARANTEE OF TEN PEOPLE IS REQUIRED FOR ALL MENUS.
CHOOSE FROM ANY OF THE SANDWICHES AND ENTRÉE SALADS LISTED BELOW.
CHIPS, WHOLE FRUIT AND A JUMBO COOKIE ARE INCLUDED IN EACH BOX LUNCH.

BOX - $48  - BUFFET - $52

SALADS
Select One:
- Fresh Vegetable Pasta Salad
- Mixed Greens, Cucumber, Tomato Salad
- Gemelli Pasta Salad, Spinach, Sundried Tomato, Kalamata Olives, Asiago Cheese Pesto
- Yellow Finn Potato Salad, Apple Cider, Spicy Brown Mustard Vinaigrette

SANDWICHES

LIMIT OF TWO (2) CHOICES FOR GROUPS OF 50 PEOPLE OR LESS
LIMIT OF THREE (3) CHOICES FOR GROUPS OF 50 PEOPLE OR MORE

- Serrano Ham, Manchego Cheese, Gherkins, Whole Grain Mustard, Butter Lettuce, Sourdough Bread
- Buffalo Mozzarella, Vine Tomatoes, Basil, Focaccia
- California Chicken Cobb Salad Wrap, Field Greens, Whole Wheat Tortilla
- Chicken Salad, Grapes, Walnuts, Apples on Whole Wheat Bread
- Smoked Turkey Breast, Havarti Cheese, Tomato Aioli, Onion Kaiser Roll
  - Marinated Roast Beef, Caramelized Onions, Brie, Horseradish Cream, Pretzel Roll
- Muffaletta, Italian Cured Meats, Provolone Cheese and Olive Salad, Hoagie Roll
- Tuna Salad, Tomato, Daikon Sprouts, Croissant
- Asparagus, Grilled Eggplant, Roasted Bell Peppers, Artichoke Tapenade, Goat Cheese, Herb Focaccia
- Grilled Chicken Cobb Wrap - Farmer's Greens, Applewood Smoked Bacon, Tomatoes, Bleu Cheese
- Green Onion, Eggs, Avocado Ranch Dressing
- Chicken Caesar Salad Wrap - Romaine, Croutons, Garlic Parmesan Dressing
  - Add Shrimp or Tuna - $6

“Ask not what you can do for your country, ask what's for lunch.” - Orson Welles
RECEPTION HORS D’OEUVRES

MINIMUM ORDER OF FIFTY PIECES PER SELECTION.
ADDITIONAL HORS D’OEUVRES MUST BE ORDERED IN TWENTY-FIVE PIECE INCREMENTS.

COLD BITES

- Tomato Tart Tartan, Fresh Chèvre Mousse, Basil, Balsamic Drizzle
- Mozzarella Cherry Tomato, Artichoke, Olive Skewers, Basil Pesto
- Foraged Mushroom, Shaved Parmesan, Fresh Herbs, Truffle Oil
- Roasted Peppers, Goat Cheese, Grilled Baguette, Micro Herb
  $5.25 each
- Thai Grilled Shrimp, Tomato Ginger Gazpacho Shooter, Cilantro Pesto
- Chicken Salad Taco, Pancetta, Fig Aioli
- Soy Cured Ahi, Daikon Sprouts, Tobiko Caviar, Sesame Cone
- Tuna Tartar, Crispy Rice Cake, Chipotle Aioli
- Lobster Salad, Cured Tomato, Bibb, Pancetta, Grilled Brioche
- Bay Scallop Ceviche, Micro Cilantro, Orange Segments
  $5.50 each
- Steak Tartar, Waffle Chip, Arugula, Caper Aioli
- Beef Tenderloin, Watercress, Mustard-Horseradish, Parmesan Cheese
- Thai Beef Salad, Sesame Cake, Cilantro
- Duck Roll, Cucumber, Carrot, Scallion, Hoisin
- Thai Chicken, Peanuts, Rice Wine Vinaigrette
  $6.00 each

HOT BITES

- Vegetable Samosa, Pineapple Jalapeño Chutney, Cilantro Pesto
- Vegetable Spring Roll, Sweet Thai Chili Dipping Sauce
- Crispy Artichoke, Shaved Fennel, Basil Emulsion, Saba
- Fontina Grilled Cheese, Tomato Shooter, Basil Oil
- Croque Monsieur, Mornay, Black Truffles
  $5.25 each
- Tandoori Chicken Sates, Cucumber Raita
- Maryland Crab Cake, Low Country Aioli
- Mini Beef Sliders, Caramelized Onions, Cheddar, Brioche
- Lamb Meat Ball, Feta, Pine Nuts, Calabrese Aioli
  $5.75 each
- Truffled Short Rib, Tarter Tot, Horseradish Crème
- Confit Duck Taco, Caramelized Onions, Scallions, Pineapple Relish
- Lamb Chops, Rosemary Balsamic Mint
- Lobster Corn Dog, Maple Champagne Mustard
- Chicken & Waffle Skewer, Bourbon Honey
  $6.00 each
RECEPTION STATIONS

PER PERSON PRICING IS BASED ON ONE HOUR OF SERVICE. MINIMUM GUARANTEE OF TWENTY-FIVE PEOPLE IS REQUIRED FOR ALL RECEPTION MENUS. GUARANTEED NUMBER MUST MATCH ANTICIPATED ATTENDANCE. CHEF ATTENDANT @ $200.00 PER HOUR. A $200.00 CHARGE WILL BE ADDED FOR GROUPS BELOW TWENTY-FIVE GUESTS.

FARMER’S VEGETABLE CRUDITÉ
- Garlic Hummus, Roasted Onion Dip, Spinach Yogurt
  $16

SAY CHEESE!
- Rouge et Noir Triple Crème Brie, Six Year Cheddar, Gran Valle Manchego, Smoked Gouda
- Red, Black, Green Cerignola Olives
- Dried Fruit, Spiced Pecans
- Grilled Crostini, Tomato Flat Bread, Sesame Sticks
  $19

EUROPEAN MEATS AND CHEESES
- Serrano and Prosciutto Hams, Salami, Chorizo, Saucisson
- Brie, Parmesan, Manchego, Goat Cheese, Roquefort
- Cured Olives, Roasted Tomatoes, Grilled Vegetables
- Assorted Grilled Breads
  $20

CITRUS POACHED CHILLED SHRIMP
- Horseradish Tomato Chili Cocktail, Calypso Sauce, Grilled Lemon
  $16
  (3 pieces per person)

EAST COAST OYSTERS ON THE HALF SHELL
- Shallot Mignonette, Horseradish Tomato Chili Cocktail Sauce
  $15
  (3 pieces per person)

FRUITS DE LA MER
- Oysters, Prawns, Lobster, Mussels, Colossal Blue Crab
- Spicy Piquillo Remoulade, Apple Mignonette, Horseradish Tomato Chili Cocktail Sauce
  $55
  (Custom Ice Carvings Available – Price Based on Size and Design)

SUSHI AND SASHIMI DISPLAY
- Assorted Sushi to Include:
  - California, Spicy Tuna Roll, Vegetarian, Shrimp Roll, Salmon Roll
  - Seaweed Salad, Wasabi, Pickled Ginger and Soy Sauce
  $26

RISOTTO STATION
- Spinach, Shrimp, Tomato
- Wild Mushroom, White Truffle Oil
- Red Wine, Black Truffle
  $20
PAELLA VALENCIANA
- Shrimp, Chorizo, Clams, Mussels, Roasted Chicken
- Valencia Rice, Saffron Sherry Broth
$20

PASTA
- Strozzapreti, Pancetta, Peas, Onions, Portobello Mushrooms
- Cavatelli, Roasted Tomato, Basil, Extra Virgin Olive Oil
- Portobella Mushroom Tortellini, Parmesan Cream
- Roasted Garlic and Crushed Red Pepper, Parmesan Cheese, Garlic Bread
$19

PASTA ACTION STATION
- Orecchiette, Italian Sausage, Broccoli Rabe, Toasted Garlic
- Cavatappi, Bolognaise, Spinach, Ricotta Cheese
- Gnocchi, Roasted Chicken, Asparagus, Goat Cheese, Tomato Broth
- Seeded Breadsticks and Foccacia Bread
- Parmesan Cheese, Red Pepper Flakes
$22

THAI LETTUCE WRAP
- Seasoned Chicken, Beef and Shrimp
- Bibb Lettuce Leaves, Green Onions
- Sweet Soy Glaze, Thai Chili Sauce
$18

FAJITA
- Carne Asada, Ancho Chicken, Chili Rubbed Mahi Mahi
- Mexican Rice, Black Beans
- Shredded Mexican and Queso Fresco Cheeses
- Smoked Poblano Salsa, Sour Cream
- Warm Flour Tortilla
$21

MIDDLE EASTERN
- Ras el Hanout Lamb Kabobs, Harissa Chicken Kabobs, Zahtar Vegetable Kabobs
- Tabbouleh, Hummus, Baba Ghanoush, Olives
- Cilantro Cucumber Yogurt Rita
- Grilled Naan
$21

WOK STATION
- Egg Rolls, Shumai Dumplings, Steam BBQ Pork Buns
- Fried and Steamed Rice
- Crispy Sesame Chicken, Rice Crusted Tofu, Salt & Pepper Shrimp
- Ginger, Garlic, Bok Choy, Shiitake Mushrooms, Broccoli, Carrots, Green Onions
- Fermented Black Bean, Szechwan Brown Pepper, Sweet and Sour Sauces
$23
RECEPTION CARVING STATIONS

CIDER BRINED ORGANIC TURKEY
- Cranberry Sauce, Truffle Giblet Gravy
- Buttermilk Biscuits
  $450 each (serves 25)

MOLASSES GLAZED COUNTRY HAM
- Carolina “Low Country” Coleslaw, Cider Sauce
- Parker House Rolls
  $350 each (serves 25)

“PORCHETTA” WITH ROSEMARY AND GARLIC
- Olive Aioli, Tomato and Genova Basil Pesto, Black Garlic Jus
- Olive Bread
  $350 each (serves 25)

CHARRED FILET MIGNON
- Roasted Garlic and Black Peppercorn Crusted
- Natural Jus, Horseradish Cream
- Artisan Rolls
  $475 each (serves 25)

ALL NATURAL BLACKENED PRIME RIB
- Foie Gras Bread Pudding, Cherry Brandy Demi
  $500 each (serves 25)

PORCINI CRUSTED STRIP LOIN
- Forest Mushroom Onion Ragu, Sangiovese Reduction
- Artisan Rolls
  $675 each (serves 25)

SEARED YELLOWFIN TUNA
- Five Spiced, Wasabi, Soy, Chili Jam, Hoisin Glaze
- Wakame Seaweed Salad
  $450 each (serves 25)

DRY RUBBED BEEF BRISKET
- Mango Chipotle BBQ, Chili “Fire” Vinegar
- Pickled Red Onions, Guava BBQ
- Corn Bread Muffins
  $375 each (serves 25)

NEW ZEALAND RACK OF LAMB
- Kalamata Olive and Roasted Tomato Tapenade, Mint Cucumber Relish
- Basil Nicoise Olive Jus
- Cumin Scented Pita Chips
  $75 per rack (serves 8)

ENHANCEMENTS
  Roasted Harvest Vegetables  $2
  Baked, Mashed or Roasted Potatoes  $3

CHEF ATTENDANT @ $200.00 PER HOUR.
ALL CARVING STATIONS REQUIRE ONE CHEF PER SEVENTY-FIVE GUESTS.
**SWEET ENDINGS**

PER PERSON PRICING IS BASED ON ONE HOUR OF SERVICE. MINIMUM GUARANTEE OF TWENTY-FIVE PEOPLE IS REQUIRED FOR ALL RECEPTION MENUS. GUARANTEED NUMBER MUST MATCH ANTICIPATED ATTENDANCE. A $200.00 CHARGE WILL BE ADDED FOR GROUPS BELOW TWENTY-FIVE GUESTS. CHEF ATTENDANT @ $200.00 PER HOUR.

**THE CANDY BAR**
- Pistachio Brittle
- Peanut Butter Malt Bark
- Assorted Chocolate Truffles
- Spicy Pecan Pralines
- M&Ms
- Assorted Penny Candy
- Marshmallows
  $18

**ICEMAKE NOVELTIES**
- Assorted Cookies and Ice Creams
- Assorted Ice Cream Novelties
- Sorbet Treats
  $21

**ALL AMERICAN**
- Seasonal Fruit Pies, Cobblers and Crumbles
- Lemon Meringue Tarts
- Chocolate Ganache Tarts
- Whipped Cream and Crème Fraîche
  $19
  Add Ice Cream - $23

**DINER CAKES**
- Yellow Cake, Fudge Frosting
- White Cake, Vanilla Bean Butter Cream, Berries
- Coconut Cake, Brown Sugar Pineapple
- German Chocolate Cake
- Boston Cream Pie
  $20

**PICK YOUR SHOT**
- Brandied Cherry Tiramisu
- Double Chocolate Budino
- Butterscotch Milk Chocolate Panna Cotta
- Key Lime Pie
- Berry Crumble
- Pecan Caramel Turtle
  $18

**INTO THE FRYER**
- Sweet Potato Doughnuts, Cajeta Caramel
- Sweet Corn Funnel Cakes, Strawberry Rhubarb Goop
- Cinnamon Sugar Beignets
- Ricotta Zeppoles, Honey Drizzle
  $19

**S’MORES STATION**
- Classic S’more
- S’more Pot De Crème
- S’mores Truffles
  $18

**HOT CHOCOLATE AND COFFEE BAR**
- Mint Chocolate Cocoa
- Dark Chocolate Cocoa
- White Chocolate Cocoa
- Freshly Brewed Regular and Decaffeinated Intelligentsia Coffee
- French Press
  $7

**COMPLIMENTARY GARNISH**
*Select Four:*
- Vanilla Bean Whip Cream
- Sprinkles
- Chocolate Straws
- Crushed Nut Topping
- Cinnamon Sugar
- Caramel Syrup

**SHOTS**
$5
*Select Four:*
- Frangelico
- Makers Mark
- Stoli Ohranj
- Stoli Vani
- Sambuca
- Baileys
- Baileys Mint
- Godiva

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PER PERSON PRICING IS BASED ON ONE HOUR OF SERVICE. MINIMUM GUARANTEE OF TWENTY-FIVE PEOPLE IS REQUIRED FOR ALL RECEPTION MENUS. GUARANTEED NUMBER MUST MATCH ANTICIPATED ATTENDANCE. A $200.00 CHARGE WILL BE ADDED FOR GROUPS BELOW TWENTY-FIVE GUESTS. CHEF ATTENDANT @ $200.00 PER HOUR.
## MACARON MENU

### FLAVORS
- Strawberries and Cream
- Lavender Lemon
- Blackberry Lime
- Coconut Mojito
- Oreo Crumble
- Neapolitan (Strawberry, Vanilla, Cocoa)
- Cotton Candy
- Peanut Butter and Jelly
- Pina Colada
- Spicy Chocolate
- Red Velvet Cake
- Raspberry Rose
- Banana Cream Pie
- Peach Cobbler
- Mint Chip
- Butter Pecan
- Blueberry French Toast
- Butterscotch
- Orange Creamsicle
- Dulce de Leche
- Vanilla Latte
- Black Forest Chocolate Cherry
- Orange Blossom Pistachio
- Passion Fruit

### COLORS
- Soft Pink
- Lavender
- Dark Purple
- Bright Green
- Black and white
- Pink, Brown, White
- Pink and Blue
- Cream and Purple
- Bright Yellow
- Brown and Red
- Red
- Magenta
- Cream with Graham Crumb
- Orange
- Pale Green
- Cream
- Dark Blue
- Gold Leaf
- Red, Orange, and Yellow
- Tan
- White and Coffee
- Dark Brown and Cream
- Orange and Green
- Yellow and Purple

$36 per dozen
*We suggest three macarons per person
Choose one flavor per dozen

"Don’t wreck the sublime chocolate experience by feeling guilty." - Lora Brody
COMBINATION NUMBER 1 - $80

HORS D’ŒUVRES
- Tomato Tart Tartan, Fresh Chèvre Mousse, Balsamic Drizzle
- Foraged Mushroom, Shaved Parmesan, Fresh Herbs, Truffle Oil
- Tandoori Chicken Sates, Cucumber Raita
- Mini Beef Sliders, Caramelized Onions, Cheddar, Brioche

CHEESE DISPLAY
- Rouge et Noir Triple Crème Brie, Six Year Cheddar, Gran Valle Manchego, Smoked Gouda
- Red, Black, Green Cerignola Olives
- Dried Fruit, Spiced Pecans
- Grilled Crostini, Tomato Flat Bread, Sesame Sticks

FARMERS MARKET DISPLAY
- Romaine, Baby Spinach, Lola Rossa
- Cucumbers, Cured Tomatoes, Pickled Red Onions, Carrots, Croutons, Bleu Cheese, Goat Cheese
- Chianti Vinaigrette, Avocado Ranch, Gorgonzola Dressings

CIDER BRINED ORGANIC TURKEY
- Cranberry Sauce, Truffle Giblet Gravy
- Hazelnut Stuffing, Harvest Vegetables
- Buttermilk Biscuits
  $150.00 Chef Fee

DESSERT
- Mini Desserts: Fudge Brownies, Fruit Crumbles, Butter Pecan Cupcakes
- Freshly Brewed Intelligentsia Regular and Decaffeinated Coffee, Selection of Teas

COMBINATION NUMBER 2 - $90

HORS D’ŒUVRES
- Roasted Peppers, Goat Cheese, Grilled Baguette, Micro Herb
- Soy Cured Ahi, Dikon Sprouts, Tobiko Caviar, Sesame Cone
- Steak Tartar, Waffle Chip, Arugula, Caper Aioli
- Mini Beef Sliders, Caramelized Onions, Cheddar, Brioche
- Maryland Crab Cake, Low Country Aioli
- Chicken & Waffle Skewer, Bourbon Honey

FARMERS MARKET DISPLAY
- Romaine, Baby Spinach, Lola Rossa
- Cucumbers, Cured Tomatoes, Pickled Red Onions, Carrots, Croutons, Bleu Cheese, Goat Cheese
- Chianti Vinaigrette, Avocado Ranch, Gorgonzola Dressings

PASTA STATION
- Strozzapreti, Pancetta, Peas, Onions, Portobello Mushrooms
- Cavatelli, Roasted Tomato, Basil, Seasonal Vegetables, Extra Virgin Olive Oil
- Portabellla Mushroom Tortellini, Truffle Oil, Parmesan Cream
- Roasted Garlic and Crushed Red Pepper, Parmesan Cheese, Garlic Bread
  $150 Chef Fee

continued on following page
HERB MARINATED NEW YORK STRIP LOIN
- Forest Mushroom Onion Ragu, Mashed Potato Puree
- Sangiovese Reduction
  $150 Chef Fee

DESSERTS
- Mini Desserts: Blueberry Buttermilk Panna Cotta, Chocolate Malt Tarts, Red Velvet Cream Cheese Cupcakes
- Freshly Brewed Intelligentsia Regular and Decaffeinated Coffee, Selection of Teas

COMBINATION NUMBER 3 - $110

HORS D’OEUVRES
- Beef Tenderloin, Watercress, Mustard-Horseradish, Parmesan Cheese
- Thai Beef Salad, Sesame Cake, Cilantro
- Duck Roll, Cucumber, Carrot, Scallion, Hoisin
- Truffled Short Rib, Tarter Tot, Horseradish Crème
- Lamb Chops, Rosemary Balsamic Mint
- Lobster Corn Dog, Maple Champagne Mustard

EUROPEAN MEATS AND CHEESES
- Serrano and Prosciutto Hams, Salami, Chorizo, Saucisson
- Brie, Parmesan, Manchego, Goat Cheese, Roquefort
- Cured Olives, Roasted Tomatoes, Grilled Vegetables
- Assorted Grilled Breads

THAI LETTUCE WRAP
- Seasoned Chicken, Beef and Shrimp
- Bibb Lettuce Leaves, Green Onions
- Sweet Soy Glaze, Thai Chili Sauce

PASTA ACTION STATION
- Orecchiette, Italian Sausage, Broccoli Rabe, Toasted Garlic
- Cavatappi, Bolognaise, Spinach, Ricotta Cheese
- Gnocchi, Roasted Chicken, Asparagus, Goat Cheese, Tomato Broth
- Seeded Breadsticks and Foccacia Bread
- Parmesan Cheese, Red Pepper Flakes
  $150 Chef Fee

ALL NATURAL BLACKENED PRIME RIB
- Truffle Bread Pudding, Creamed Spinach
- Cherry Brandy Demi
  $150 Chef

DESSERTS
- Chef Toni’s Mini Desserts

Freshly Brewed Intelligentsia Regular and Decaffeinated Coffee
Selection of Teas
DINNER BUFFETS

MINIMUM GUARANTEE OF TWENTY-FIVE PEOPLE IS REQUIRED FOR ALL DINNER MENUS. GUARANTEED NUMBER MUST MATCH ANTICIPATED ATTENDANCE. A $200.00 CHARGE WILL BE ADDED FOR GROUPS BELOW THIRTY GUESTS. CHEF ATTENDANT @ $200.00 PER HOUR. ALL BUFFETS ARE SERVED WITH FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE AND SELECTION OF TEAS.

STEAKHOUSE - $110

SALAD
- Sliced Red Onion, Beefsteak Tomatoes, Roasted Peppers, Saba Dressing
- The “Wedge”, Iceberg, Bacon, Tomatoes, Bleu Cheese Dressing

MEATS
- Pastrami Crusted Strip Loin
- Whole Grain Mustard Béarnaise, House Steak Sauce
- Whole Roasted Honey Brined Free Range Chicken
- Wild Mushroom Jus
- Peppercorn Crusted Salmon
- Warm Lemon Thyme Vinaigrette

SIDES
- Baked Potato Bar
- Grilled Asparagus
- Parker House Rolls with Butter

SWEETS
- Apple Crumble Tarts
- Lemon Gingersnap Cheesecake
- Malted Chocolate Devil’s Food Cake

ITALIAN - $98

SALAD
- Arugula Salad, Fennel, Orange, Ricotta Salata, White Balsamic Vinaigrette
- Vine Ripened Tomatoes, Flore de Latte Mozzarella, Genoa Basil, Tuscan Olive Oil
- White Bean Salad with Pancetta, Lemon, Parsley

MEATS
- Chicken Saltimbocca, Prosciutto, Sage
- Roasted Cod Puttanesca, Olive, Capers, Tomato
- Roasted Porchetta, Garlic, Fennel, Herbs
- Orzo, Asparagus, Tomato, Mushrooms

SIDES
- Broccolini, Garlic, Lemon
- Artichokes, Oregano, Crispy Capers
- Focaccia and Semolina Bread

SWEETS
- Chocolate Cherry Tiramisu
- Semolina Torta, Citrus, Red Wine Glaze
- Biscotti
**PLATED DINNERS**

MINIMUM GUARANTEE OF TWENTY-FIVE PEOPLE IS REQUIRED FOR ALL DINNER MENUS. GUARANTEED NUMBER MUST MATCH ANTICIPATED ATTENDANCE. A $200.00 CHARGE WILL BE ADDED FOR GROUPS BELOW THIRTY GUESTS. ALL PLATED DINNERS ARE SERVED WITH FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE AND SELECTION OF TEAS. PRICING IS BASED ON THREE COURSES.

**SOUP**
- Heirloom Tomato Gazpacho, Ceviche Bay Scallops, Blue Tortillas
- Potato, Wisconsin Cheese, Black Pepper Bacon, Chive Oil
- Foraged Mushroom Bisque, Crème Fraiche, Crispy Shallots
- Rhode Island Quahog Chowder, Bacon, Corn, Potatoes, Tarragon, Oyster Crackers
- Chicken Soup, Potato Dumplings, Cannellini Beans, Pesto

**SALAD**
- Frisee, Crispy Egg, Grilled Asparagus, Foraged Mushrooms, Truffle Vinaigrette
- Vanilla Scented Roasted Beets, Mache, Goat Cheese Pistachio “Truffle”, Citrus Vinaigrette
- Lola Rossa, Spiced Pear, Charred Ricotta Salata, Hazelnut, Cedar Vinaigrette
- Romaine, Black Olive Parmesan Panna Cotta, Red Onion Confit, Cucumber, Lemon Vinaigrette
- Baby Spinach, Crispy Goat Cheese, Portabello Mushrooms, Roasted Peppers, Pancetta Sherry Vinaigrette

**APPETIZER**

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crispy Farm Fresh Egg, Grilled Asparagus, Frisee, Foraged Mushrooms, Truffle Vinaigrette</td>
<td>$12</td>
</tr>
<tr>
<td>Buffalo Mozzarella Arancini, Porcini Mushroom Crema, Truffle Honey</td>
<td>$13</td>
</tr>
<tr>
<td>Root Beer Scented Pork Belly, Sweet Potato Fritter, Brandied Cherry Mostarda</td>
<td>$13</td>
</tr>
<tr>
<td>“Georges Bank” Sea Scallop, Foraged Mushrooms, Mint, English Pea Puree</td>
<td>$14</td>
</tr>
<tr>
<td>Colossal Shrimp “Gremolata”, Charred Lemon, San Marzano Tomatoes, Basil Oil</td>
<td>$15</td>
</tr>
</tbody>
</table>

**DESSERT**

- Cinnamon Toast Bread Pudding, Blueberry, Candied Almonds
- Baked Chocolate Mousse, Candied Fennel, Whipped Cream, Sour Cherries
- Semolina Torta, Red Wine Poached Pears, Crème Fraiche
- Strawberry Tiramisu, Honey Graham
- Milk Chocolate Cheesecake, Candied Peanuts, Vanilla Bean Caramel Sauce
- Lemon Pudding Cake, Vanilla Bean Anglaise, Rosemary Marinated Citrus
ENTREE
Miller’s Farms Chicken Two Ways - $85
Brined Breast, Confit Yellow Fin Potato Cake, Wilted Spinach, Smoked Onion Soubise

Grilled Atlantic Salmon - $86
Haricot Verts, Charred Grape Tomato, Pickled Red Onion, Fingerling Potatoes, Roasted Shallot Butter

Bronzini - $88
Roasted Garlic, Broccoli Rabe, Yellow Pear Tomato, Herb Essence

Roasted Halibut - $90
Garlic Scented Asparagus Parmesan Risotto Cake, Lobster Nage

Honey Brine Pork Chop - $95
Haricot Verts, Bell Peppers, Parmesan Grit Cake, Bacon, Mushroom Compote

Horseradish Crusted Filet of Beef - $95
Swiss Chard, Roasted Corn Potato Hash, Black Pepper Cabernet Demi

New York Strip Steak - $98
Fried Artichoke, Truffle Pecorino “Twice Baked” Potato, Barolo Essence

Primitivo Braised Short Rib - $90
Pancetta, Pearl Onions, Foraged Mushrooms, Mascarpone Polenta

Grilled Veal Rib Chop - $110
Green Beans, Artichokes, Cipollini Onion, Semolina Pudding, Porcini Mushroom Crema

Petite Filet Mignon paired with “George’s Bank” Scallops - $105
Asparagus, Fried Yuca, Pepper Emulsion, Chimichurri

Cacao Crusted Strip Loin paired with Thick Cut Smoked Bacon Wrapped Shrimp - $110
Green Beans, Crispy Shallots, Tri-Color Smashed Potatoes, Corn Cake, Knob Creek BBQ Demi

Petite Filet Mignon - $120
Saffron Risotto, Peas, Roasted Cauliflower, Pearl Onion & Mushroom Compote
**BEVERAGES**

**HOSTED BAR:**
This package includes a full bar setup, featuring beer, wine, deluxe and premium liquor selections. Drinks are billed on either a per drink or per hour basis. There is an $800 per bar sales minimum for all hosted bars.

**CASH BAR:**
This package includes a full bar setup featuring our beer, wine, deluxe and premium selections. Guests purchase drinks individually. Bartender and cashier charges are the responsibility of the sponsoring organization. Cash bar prices are inclusive of 22% service charge and 10.5% sales tax. Cashier charges are $150 per cashier and one cashier will be assigned for two bars. There is an $800 per bar sales minimum for all cash bars.

Bartenders are $150 per bartender for the first three (3) hours and $40 for each additional hour. One bartender will be assigned for every 75 guests.

**DELUXE BAR  HOSTED BAR  CASH BAR  PACKAGE**

<table>
<thead>
<tr>
<th>Item</th>
<th>Hosted Bar</th>
<th>Cash Bar</th>
<th>Package</th>
</tr>
</thead>
<tbody>
<tr>
<td>Martinis*</td>
<td>$14</td>
<td>$15</td>
<td>1 hour - $24 per person</td>
</tr>
<tr>
<td>Cocktails</td>
<td>$12</td>
<td>$13</td>
<td>2 hour - $36 per person</td>
</tr>
<tr>
<td>Wines</td>
<td>$10</td>
<td>$11</td>
<td>3 hour - $48 per person</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$7</td>
<td>$8</td>
<td>4 hour - $58 per person</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>$8</td>
<td>$9</td>
<td></td>
</tr>
<tr>
<td>Premium Beer*</td>
<td>$9</td>
<td>$10</td>
<td>*Add Premium Beer - $2.50 per person</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$5.50</td>
<td>$6.50</td>
<td>*Add Cordials - $4 per person</td>
</tr>
<tr>
<td>Mineral Waters</td>
<td>$6</td>
<td>$6.50</td>
<td>*Add Martinis - $3.50 per person</td>
</tr>
<tr>
<td>Cordials*</td>
<td>$12</td>
<td>$13</td>
<td></td>
</tr>
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</table>

*These items are not included in the package bar pricing

**PREMIUM BAR  HOSTED BAR  CASH BAR  PACKAGE**

<table>
<thead>
<tr>
<th>Item</th>
<th>Hosted Bar</th>
<th>Cash Bar</th>
<th>Package</th>
</tr>
</thead>
<tbody>
<tr>
<td>Martinis*</td>
<td>$16</td>
<td>$17</td>
<td>1 hour - $30 per person</td>
</tr>
<tr>
<td>Cocktails</td>
<td>$14</td>
<td>$15</td>
<td>2 hour - $46 per person</td>
</tr>
<tr>
<td>Wines</td>
<td>$12</td>
<td>$13</td>
<td>3 hour - $62 per person</td>
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<tr>
<td>Domestic Beer</td>
<td>$7</td>
<td>$8</td>
<td>4 hour - $72 per person</td>
</tr>
<tr>
<td>Imported Beer</td>
<td>$8</td>
<td>$9</td>
<td></td>
</tr>
<tr>
<td>Premium Beer*</td>
<td>$9</td>
<td>$10</td>
<td>*Add Premium Beer - $2.50 per person</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$5.50</td>
<td>$6.50</td>
<td>*Add Cordials - $4 per person</td>
</tr>
<tr>
<td>Mineral Waters</td>
<td>$5.50</td>
<td>$6.50</td>
<td>*Add Martinis - $4.50 per person</td>
</tr>
<tr>
<td>Cordials*</td>
<td>$12</td>
<td>$13</td>
<td></td>
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</tbody>
</table>

*These items are not included in the package bar pricing

**BEER AND WINE BAR HOSTED BAR  CASH BAR  PACKAGE**

<table>
<thead>
<tr>
<th>Item</th>
<th>Hosted Bar</th>
<th>Cash Bar</th>
<th>Package</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wines</td>
<td>$10</td>
<td>$13.50</td>
<td>1 hour - $18 per person</td>
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<tr>
<td>Domestic Beer</td>
<td>$7</td>
<td>$8</td>
<td>2 hour - $28 per person</td>
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<tr>
<td>Imported Beer</td>
<td>$8</td>
<td>$9</td>
<td>3 hour - $38 per person</td>
</tr>
<tr>
<td>Premium Beer*</td>
<td>$9</td>
<td>$10</td>
<td>4 hour - $48 per person</td>
</tr>
<tr>
<td>Soft Drinks</td>
<td>$5.50</td>
<td>$6.50</td>
<td>*Add Premium Beer - $2.50 per person</td>
</tr>
<tr>
<td>Mineral Waters</td>
<td>$5.50</td>
<td>$6.50</td>
<td></td>
</tr>
</tbody>
</table>

*These items are not included in the package bar pricing

**BLOODY MARY BAR**
- Traditional (Vodka) and Witty Mary’s (Tequila)
- Blue Cheese Stuffed Olives, Pepperoni, Salami, Scallions, Pepperoncini, Cucumber, Pickle
- Shrimp, Pearl Onions, Jalapeños, Smoked Oysters
- Celery, Lime, Tobasco, Cholula, Sriracha, Wasabi, Pickled Green Beans, Balsamic Vinegar
  $14 per cocktail

**ALL THAT SPARKLES**
- Traditional Mimosa, Peach Bellini, Mango Mimosa, Strawberry Mimosa
- Orange and Pineapple Mimosa
  $9 per cocktail
BANQUET GUIDELINES

FOOD AND BEVERAGE SERVICE: theWit Hotel is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Therefore, all food and beverage must be supplied by the hotel. This includes hospitality suites, guest rooms used as meeting rooms and food amenity deliveries. theWit Hotel reserves the right to charge for the service of any food and beverages brought into the Hotel in violation of this policy.

If any items from a regular buffet menu are split from the menu and served later, a $175 split course charge will apply per event. Banquet meals less than twenty (20) guests for breakfast, twenty-five (25) for lunch, or thirty (30) for dinner are subject to a minimum taxable surcharge, and will be included in your final per person price. A minimum guarantee of ten (10) people is required for all banquet menus.

TAXES AND SERVICE CHARGES: theWit Hotel will add a 22% taxable service charge, a 10.5% sales tax and a 13.5% bottled beverage tax on all food and beverage in addition to the prices stated in this guide. Such taxes and service charges are subject to change without notice.

MENU SELECTION: To ensure that every detail is handled in a timely manner, theWit requests that the menu selections and specific details be finalized three (3) weeks prior to the function. In the event the menu selections are not received three (3) weeks prior to the function, we will be happy to select appropriate menus to fit your needs. You will receive a copy of the Banquet Event Orders (BEO’s) to which additions or selections can be made. When the BEO’s are finalized, please sign and return ten (10) working days prior to the first scheduled event. The Banquet Event Order will serve as the food and beverage contract.

GUARANTEE: We need your assistance in making all of your events a success! theWit Hotel requests that clients notify the Catering and Conference Services Department with the exact number of guests attending the function seventy-two (72) business hours prior to the function (not counting the weekends). Guarantees for Wednesday events must be confirmed on the preceding Friday. The guaranteed number may not be reduced after this date. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number.

EARLY SETUP CHARGES: We make every attempt to have your room set one-hour prior to your official event start time, however, due to specific meeting agendas and the level of meeting activity on the banquet floor, this set up time cannot always be accommodated. If your agenda requires additional setup time, please contact your Catering or Conference Services Manager and he/she will advise you of the early setup charges that will apply.

AUDIO VISUAL AND ENGINEERING REQUESTS: theWit Hotel has a fully equipped audio visual company on property (AVI-SPL) which can handle any range of audio visual requirements. Please note additional fees will apply if you wish to utilize a different Audio Visual Company. Please contact the Catering and Conference Services Department or AVI-SPL directly for rates and information. All invoicing is handled separately though AVI-SPL but can be included in your final master bill. Additional electric power is also available for most function rooms and is required if your function requires the use of a band. Prices for additional power in the function rooms are available through your Conference and Catering Manager.

ADDITIONAL SERVICES: Coat check services are available for all events and are charged at $150 per attendant with one attendant being assigned to every 100 guests. Valet parking is offered through the hotel and can be billed through your master account or individually to your guests. Parking rates are $26 for single events or $50 for overnight parking. Parking and service charges are subject to change without notice.

SPECIAL MEAL REQUESTS: Our team of Catering and Conference Service Professionals will be happy to customize and tailor specialty menus upon request, including the substitution of vegetarian, gluten-free, low carb/high protein items.
Part of the secret of success in life is to eat what you like and let the food fight it out inside.

- Mark Twain