



*Holiday Inn*<sup>®</sup>



# 2019 Catering Menu

# BREAKFAST

## CONTINENTAL BREAKFAST

### KEEP IT CLASSIC, CARLSBAD

21

Minimum 10 Guests  
Selection of Sliced Seasonal Fruit  
Assorted Pastries, Croissants, Muffins  
Whipped Butter, Fresh Fruit Preserve  
Orange Juice, Grapefruit Juice  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea  
Served with Half & Half, 2% Milk

### EXECUTIVE CONTINENTAL

24

Minimum 15 Guests  
Selection of Sliced Seasonal Fruit  
Variety of Healthy Yogurts, Whole-Grain Granola  
Pastries, Croissants, Muffins  
Assorted Bagels, Cream Cheese, Butter  
Orange Juice, Grapefruit Juice  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea  
Served with Half & Half, 2% Milk

### A TASTE OF EUROPE

29

Minimum 25 Guests  
Sliced Seasonal Fruit  
Individual Yogurts, Whole Grain Granola  
Imported and Domestic Sliced Meats & Cheese  
Assorted Bagels, Muffins and Croissants served with Butter and Fruit Preserves  
Orange Juice, Grapefruit Juice  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea  
Served with Half & Half, 2% Milk

## BUFFET BREAKFAST

Minimum 25 Guests

### SUNRISE BREAKFAST BUFFET

29

Sliced Seasonal Fruit  
Variety of Low Fat Fruit Yogurts, Granola  
Fluffy Scrambled Eggs  
Country Breakfast Potatoes with Peppers & Onions  
Choice of Bacon, Pork Sausage or Turkey Sausage  
Assorted Croissants, Pastries, Muffins  
Butter, Fruit Preserves  
Orange Juice, Cranberry Juice, Apple Juice  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea  
Served with Half & Half, 2% Milk

### HELLO HEALTHY BREAKFAST

32

Minimum 25 guests  
Sliced Seasonal Fruit  
Variety of Low Fat Fruit Yogurts, Whole Grain Granola  
Fluffy Scrambled Eggs, Peppers, Mushrooms, Onions  
Scrambled Egg Whites  
Turkey Sausage  
Assorted Whole Grain Muffins, Bran Muffins  
Orange Juice, Cranberry Juice, Apple Juice  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea  
Served with Half & Half, 2% Milk

### SOUTH OF THE BORDER

29

Minimum 25 Guests  
Chorizo Scramble  
Huevos Rancheros  
Skillet Potatoes, Onions, Peppers  
Rice, Beans  
Corn Tortillas, Flour Tortillas  
Fresh Salsa, Guacamole, Sour Cream  
Pico de Gallo, Chips

*prices are per person, a customary 23% taxable service charge & sales tax will be added to price*

# BREAKFAST

## BREAKFAST ENHANCEMENTS

Add any of the following items to our Buffet Breakfast Options  
Minimum 25 Guests

### EGG & CHEESE CROISSANT 9

Fluffy Scrambled Eggs  
Bacon & Swiss Cheese

### FIESTA CALI BURRITO 9

Flour Tortilla, Eggs, Jack Cheese  
Diced Tomatoes, Chorizo  
Sour Cream & Salsa

### STUFFED FRENCH TOAST 9

Mixed Berries, Cream Cheese

### ENGLISH MUFFIN SANDWICH 9

Scrambled Eggs, Cheddar Cheese  
Ham

### OATMEAL 6

Dried Fruit, Sliced Almonds, Granola, Cream, Brown Sugar

### GRANOLA PARFAIT 7

Yogurt, Granola, Fresh Seasonal Berries

## ACTION STATIONS

Add any of the following items to our Buffet Breakfast Options  
Purchase without Buffet Breakfast price increases  
\$100 Attendant Fee  
Minimum 25 Guests

### OMELET STATION 9/18

Diced Tomatoes, Cheese, Garlic, Spinach  
Bacon, Chicken Sausage, Peppers  
Onions, Mushrooms, Ham

### WAFFLE STATION 9/18

Fresh Hot Waffles  
Maple Syrup, House Made Whipped Cream  
Fresh Seasonal Berries, Sliced Almonds, Granola, Butter

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# BREAKS

## ALL DAY BREAK PACKAGES

### INNOVATIVE PLANNER PACKAGE 36

#### TO START

Sliced Seasonal Fruit  
Assorted Pastries, Muffins  
Orange Juice, Grapefruit Juice  
Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea

#### MID-MORNING

Iced Tea, Bottled Water  
Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea

#### PICK-ME-UP

Freshly Baked Cookies  
Assorted Sodas, Bottled Water  
Fresh Brewed Coffee, Decaffeinated Coffee, Hot Tea

### EXECUTIVE PLANNER PACKAGE 41

#### TO START

Sliced Seasonal Fruit  
Assorted Pastries, Muffins, Croissants  
Bagels & Cream Cheese  
Fruit Preserves, Butter  
Variety of Fruit Yogurts, Whole Grain Granola  
Orange Juice, Grapefruit Juice  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

#### MID-MORNING

House-Made Assorted Fruit Smoothies  
Iced Tea

#### PICK-ME-UP

Freshly Baked Cookies, Lemon Bars  
Mini Pretzels, Snack Mix  
Iced Tea, Bottled Water

## THEMED BREAKS

One Hour Serve Time

### SWEET SHOP 18

Assorted Cookies, Chocolate Brownies, Lemon Bars  
Iced Tea, Hot Tea, Ice Cold Milk, Chocolate Milk  
Freshly Brewed Coffee, Decaffeinated Coffee

### AFTERNOON CANDI CRUSH 18

Selection of Your All-time Favorites to Include:  
Red Vines, Kit Kats, M&M's  
Reese's Pieces, Candy Bars  
Assorted Sodas, Bottled Water

### 7TH INNING 18

Peanuts, Popcorn, Cracker Jacks, Mini Pretzels, Potato Chips  
Assorted Sodas, Bottled Water

### JET FUEL ENERGY BREAK 22

Energy Drinks, Protein Bars, Granola Bars, Whole Fresh Fruit  
Assorted Sodas, Bottled Water

### SOUTH OF THE BORDER 18

Tortilla Chips  
Homemade Guacamole, Salsa  
Churros  
Assorted Sodas, Bottled Water

### VINTAGE GOURMET 21

Selection of Gourmet Cheeses  
Berries, Grapes, Chutneys, Jams  
Artesian Breads, Water Crackers

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# BREAKS

## À LA CARTE ITEMS

Freshly Brewed Coffee, Decaffeinated Coffee or Hot Tea	60 / gallon
Orange Juice, Cranberry Juice or Apple Juice	45 / gallon
Freshly Brewed Iced Tea	45 / gallon
Lemonade	45 / gallon
Assorted Cookies, Fudge Brownies or Lemon Bars	34 / dozen
Assorted Breakfast Pastries	34 / dozen
Bagels & Cream Cheese	40 / dozen
Traditional Croissants	39 / dozen
Granola Bars	4 / each
Sliced Seasonal Fruit	8 / person
Chips, Salsa & Guacamole	8 / person
Snack Mix & Mini Pretzels	5 / person
Assorted Whole Fresh Fruit	4 / piece
Assorted Boxes of Cold Cereals with Milk	4 / each
Assorted Coca-Cola® Soft Drinks	4 / each
Bottled Sparkling / Still Water	4 / each
Energy Drink (Regular & Sugar-Free)	7 / each

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# BUFFET LUNCH

All Buffets Served with Iced Tea  
Minimum 25 Guests

## **NORTH COUNTY BBQ** 41

Field Greens Tossed with Balsamic Vinaigrette  
Cole Slaw  
Ranch House Potato Salad  
Baked Beans  
BBQ Chicken  
Grilled Tri-Tip  
Cornbread Squares  
Assorted Desserts

## **TASTE OF ITALY** 38

Traditional Caesar Salad  
Seasonal Grilled Vegetables  
Spinach Tortellini with Alfredo Sauce  
Baked Chicken with Roasted Tomato & Basil Cream Sauce  
Artisan Breads served with Butter  
Tiramisu

## **CARLSBAD DELI** 35

Red Potato Salad, Mixed Green Salad, Cole Slaw  
Sliced Turkey, Ham, Roast Beef  
Swiss & Cheddar Cheeses  
Lettuce, Sliced Tomatoes, Red Onions, Dill Pickles &  
Pepperoncini's  
Appropriate Condiments  
Assortment of Brownies & Lemon Bars

## **SANTA FE** 39

Choice of Chicken Tortilla Soup **OR** Southwest Salad with Mixed  
Greens, Roasted Corn, Pico de Gallo, Avocado, Blended Cheeses &  
Chipotle Ranch Dressing  
Chicken & Beef Fajitas  
Black Beans, Cilantro White Rice  
Tortilla Chips, Chunky Salsa  
Sour Cream, Cheddar Cheese  
Guacamole, Flour Tortillas, Corn Tortillas  
Cinnamon Churros

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# PLATED LUNCH

All Entrees Served with Soup or Salad, Rolls, Butter

Iced Tea

Maximum 25 Guests

## STARTERS

### CLASSIC CAESAR SALAD

Chopped Romaine, Herbed Croutons, Parmesan Cheese, Caesar Dressing

### SPRING SALAD

Mixed Greens, Roma Tomatoes, Cucumbers, Julienne Carrots, Balsamic Vinaigrette

### CHEF SOUP DU JOUR

Soup of the Day

## ENTREES

### PAN SEARED NAPA CHICKEN

Herbed Risotto, Broccoli, Grilled Carrots

28

### FLAT IRON STEAK MERLOT DEMI-GLACE

Merlot Reduction  
Asiago Mashed Potatoes  
Crisp Asparagus, Carrots

30

### SPINACH & MOZZARELLA STUFFED CHICKEN

Roasted Tomato & Basil Cream Sauce  
Garlic Mashed Potatoes  
Seasonal Vegetables, Demi-Glace

27

### GRILLED SALMON

Lemon Thyme Beurre Blanc, Rice Pilaf  
Seasonal Vegetables

30

### PORTOBELLO & GRILLED VEGETABLE STACK

Balsamic Reduction, Couscous  
Add Grilled Chicken \$4

22

### CHICKEN CAESAR SALAD

Grilled Chicken Breast, Crisp Romaine Lettuce  
Shaved Parmesan Cheese, Croutons  
Caesar Dressing, Grilled Ciabatta

24

### GRILLED STEAK SALAD

Sliced Grilled Sirloin, Mixed Greens  
Blue Cheese, Tomatoes, Red Onion  
Balsamic Vinaigrette, Grilled Ciabatta

28

### COBB SALAD

Grilled Chicken, Hard Boiled Egg, Bacon  
Romaine Lettuce, Cucumber, Tomato, Avocado  
Crumbled Blue Cheese  
Blue Cheese Dressing, Grilled Ciabatta

27

### SEARED AHI SALAD

Fresh Seared Ahi, Mixed Greens, Tomatoes  
Cucumbers, Avocado, Papaya  
Asian Vinaigrette Dressing, Artisan Roll

29

### MEDITERRANEAN SALAD

Mixed Greens, Shredded Basil, Kalamata Olives  
Tomatoes, Cucumber, Red Onion  
Feta Vinaigrette, Feta Cheese, Artisan Roll

19

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# LIGHT PLATED LUNCH

Served with Kettle Chips, Cookie & Iced Tea  
**Add \$5.00 to price for upgrade to Buffet Lunch**  
Maximum 25 Guests

<b>CARLSBAD WRAP</b>	<b>28</b>
Spinach Tortilla Filled with Turkey, Provolone Cheese, Field Greens Avocado, Tomato, Basil Balsamic Dressing	
<b>GRILLED VEGETABLE WRAP</b>	<b>28</b>
Field Greens, Fire Roasted Portobello Mushrooms, Artichoke Hearts Eggplant, Yellow & Green Squash, Red Bell Peppers, Balsamic Vinaigrette	
<b>BLTA WRAP</b>	<b>28</b>
Bacon, Avocado, Lettuce, Tomato, Red Pepper Aioli, Sundried Tomato Wrap	

# BOXED LUNCH

All Selections Include Water, Potato Salad, Kettle Chips & Cookie

<b>SMOKEY CLUB</b>	<b>28</b>
Smoked Turkey, Swiss Cheese, Avocado, Lettuce, Tomato, Mayo on Multigrain Bread	
<b>CHICKEN WRAP</b>	<b>28</b>
Grilled Chicken, Tomatoes, Parmesan Cheese, Caesar Dressing in a Spinach Flour Tortilla	
<b>HARVEST SANDWICH</b>	<b>28</b>
Grilled Portobello Mushroom, Zucchini, Sun Dried Tomatoes, Garlic Aioli on Focaccia Bread	
<b>CLASSIC ROAST BEEF</b>	<b>28</b>
Thin-Sliced Tender Roast Beef, Aged Cheddar Cheese, Stone Ground Mustard on Sourdough Bread	

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# TRAY PASSED RECEPTION

Priced Per Piece

All Hors D'oeuvres Served with Appropriate Dipping Sauces  
Appetizer Trays are 50 Pieces, Unless Specified Otherwise

HOT HORS D'OEUVRES		COLD HORS D'OEUVRES	
VEGETARIAN SPRING ROLLS	4	TOMATO & BASIL BRUSCHETTA	3.5
JALAPENO POPPERS Cheese Stuffed	4.5	ARTICHOKE & BACON BRUSCHETTA	4
CHICKEN SPRING ROLLS	4	BRIE & MANGO CHUTNEY CROSTINI	4
SATAY Chicken or Beef	4.5	SMOKED SALMON ROSE Dill & Cream Cheese, Crostini's	5
SOUTHWEST CHICKEN QUESADILLAS	4	SESAME SEARED AHI Japanese Cucumber, Wasabi Cream	6
PORK POT STICKERS	4	MEDITERRANEAN SKEWERS Artichoke, Fresh Mozzarella Kalamata Olive, Tomato, Cucumber	4.5
HANDCRAFTED MEATBALLS Beef with Bacon	4.5	JUMBO SHRIMP COCKTAIL	5
COCONUT BREADED SHRIMP	5	PROSCIUTTO WRAPPED MELON	4
CRAB CAKES CHIPOTLE AIOLI	5	GRILLED COLD ASPARAGUS WRAPPED WITH PROSCIUTTO	4
RASPBERRY BRIE EN CROUTE	4	ITALIAN MEAT SKEWERS Salami, Fresh Mozzarella, Tomato	4
VEGETABLE QUESADILLA	3.5		
CRAB STUFFED MUSHROOMS	4		
CHIPOTLE HONEY GRILLED SHRIMP	5		

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# DISPLAY RECEPTION

Priced Per Guest  
Minimum 20 Guests

## CRUDITÉ

9

Chef's Selections of Fresh Vegetables served with Creamy Garlic Dip

## INTERNATIONAL CHEESE DISPLAY

14

Imported & Domestic Cheeses, Seasonal Fruit, Grainy Mustard, Fruit Compote & Assorted Crackers

## CHARCUTERIE BOARD

16

Selection of Cured Meats, Imported & Domestic Cheese, Dried Fruit, Cornichons, Nuts, IPA Mustard, Fig Spread & Grilled French Bread

## GRILLED VEGETABLES

14

Grilled Seasonal Vegetables with Balsamic Glaze & Artisan Bread

## FRESH SEASONAL FRUIT DISPLAY

10

Fresh Seasonal Fruit & Berries with Honey Yogurt Dip

## HUMMUS & NAAN BREAD

10

Red Pepper Hummus, Garlic Hummus & Black Olive Tapenade & Naan Bread

# CARVING STATIONS

Priced Per Guest, Minimum 25 Guests  
Carved Meats Serve 40 Guests  
Rolls Included  
\$100 Attendant Fee

## WHOLE FRESH ROASTED TURKEY

15

Cranberry Chutney

## BOURBON GLAZED HAM

17

Whole Grain Mustard

## HERB CRUSTED BEEF TENDERLOIN

25

Creamed Horseradish

## PRIME RIB ROAST

25

Creamed Horseradish

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# RECEPTION STATIONS

## Reception Items Priced to Accompany Hors D'oeuvres Items

Priced Per Guest

Minimum of 25 Guests

### TACO BAR

Seasoned Ground Beef  
Spanish Rice, Refried Beans  
Corn Tortillas  
Sour Cream, Cheese, Shredded Lettuce, Salsa Fresca  
Guacamole

15

### TASTE OF ROME

Choice of Pasta, 2 Sauces & 2 Meats  
Farfalle or Penne Pasta  
Alfredo, Marinara or Pesto Sauces  
Grilled Chicken, Meatballs or Italian Sausage  
Garlic Bread Sticks  
\$100++ attendant fee

15

### GARDEN SALAD STATION

Choose Two:

#### Caesar Salad

Romaine Lettuce, Herbed Croutons  
Parmesan Cheese, Caesar Dressing

#### Sonoma Salad

Mesclun Mix, Dried Cranberries  
Candied Walnuts, Gorgonzola Cheese  
Balsamic Vinaigrette

#### Mediterranean Salad

Field Greens, Cucumbers, Kalamata Olives  
Feta Cheese  
Balsamic Vinaigrette

#### Caprese Farfalle Salad

Red Wine Vinaigrette  
Sliced Baguettes

13

### MASHED POTATO BAR

Action Station Featuring  
Mashed Potatoes  
Green Onions, Cheddar Cheese, Black Olives, Crispy Bacon  
Sour Cream & Butter  
\$100++ attendant fee

10

### BUILD YOUR OWN SLIDER'S

Choose 2:

Midwest Burger with Red Onions  
BBQ Pulled Pork  
Buffalo Chicken Burger  
Vegetable Burgers  
Condiments on the Side

15

### ICE CREAM SUNDAES

Vanilla & Chocolate Ice Cream  
Chocolate and Carmel Syrup  
Assorted Candy Toppings  
Fresh Whipped Cream

10

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# PLATED DINNER

All Entrees Served with Soup or Salad, Dinner Rolls, Butter  
Coffee, Decaffeinated Coffee, Hot Tea, Dessert  
Minimum of 20 Guests

## STARTERS

### CLASSIC CAESAR SALAD

Chopped Romaine Lettuce, Herbed Croutons  
Parmesan Cheese, Caesar Dressing

### SPRING SALAD

Mixed Greens, Roma Tomatoes, Cucumbers  
Julienne Carrots, Balsamic Vinaigrette

### MEDITERRANEAN SALAD

Field Greens, Feta Cheese, Roma Tomatoes  
Kalamata Olives, Red Onions, Honey Lime Dressing

### CHEF SOUP DU JOUR

Soup of the Day

## ENTREES

### CHICKEN CHARDONNAY

Grilled Chicken Breast, Chardonnay Sun Dried  
Tomato Cream Sauce, Roasted Red Potatoes with  
Rosemary  
Seasonal Vegetables

38

### SPINACH & MOZZARELLA STUFFED CHICKEN

Roasted Tomato & Basil Cream Sauce  
Mashed Potatoes  
Seasonal Vegetables

39

### GRILLED SALMON

Grilled Salmon, Lemon Butter Sauce, Rice Pilaf  
Seasonal Vegetables

45

### PORK TENDERLOIN

### WRAPPED WITH BACON

Apple Reduction, Mashed Potatoes, Seasonal Vegetables

40

### SANTA MARIA TRI TIP

Seasoned & Marinated Tri Tip  
Oven Roasted Cabernet Demi-Glace  
Roasted Red Potatoes, Seasonal Vegetables

43

### NEW YORK STRIP

12 oz. Montreal Spiced New York Steak  
Mashed Potatoes, Seasonal Vegetables

51

### FILET MIGNON

8 oz. Filet Mignon, Red Wine Demi-Glace, Gorgonzola  
Truffle Garlic Mashed Potatoes, Seasonal Vegetables

62

### DUET ENTREES

Choose 2:

Grilled Petit Filet

Shrimp

Grilled Salmon

Pan Seared Chicken Breast

78

When choosing two entrée selections, price will be based upon highest priced dinner.

## VEGETARIAN ENTREES

### VEGETABLE WELLINGTON

Marinated Fresh Vegetables  
Wrapped in a Puff Pastry, Tomato Sauce

### SAVORY PORTOBELLO RAVIOLI

Choice of Marinara or Butter Cream

### TOFU VEGETABLE STIR-FRY

Tofu, Seasonal Vegetable Stir-Fry  
Rice, Citrus Garlic Ponzu Sauce

### VEGETABLE PASTA PRIMAVERA

Sautéed Garden Vegetables, Roasted Red Peppers  
Pesto Linguine  
Shaved Parmesan Cheese, Grilled Ciabatta

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# BUFFET DINNER

All Selections Served with Assorted Rolls & Butter  
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea  
Minimum 25 Guests

## OLD TOWN AZTEC

55

Chips & Salsa  
Chicken Tortilla Soup  
Southwest Salad, Mixed Greens, Roasted Corn, Pico de Gallo,  
Blended Cheeses with Chipotle Ranch Dressing  
Chicken & Beef Fajitas with Peppers & Onions  
Cheese & Chicken Enchiladas  
Refried Pinto Beans  
Cilantro White Rice  
Shredded Jack Cheese, Salsa, Guacamole, Sour Cream  
Warm Flour Tortillas, Corn Tortillas  
Choice of Dessert

## CARLSBAD CLASSIC

58

Market Field Greens  
Corn Chowder  
Roasted Tri-Tip with Merlot Reduction  
Grilled Salmon with Avocado Butter Sauce  
Grilled Chicken with Lemon Pepper Butter Sauce  
Creamy Mashed Potatoes  
Seasonal Vegetables  
Assorted Dinner Rolls with Butter  
Choice of Dessert

## WESTERN BBQ

62

Field Green Salad with Ranch Dressing  
Cole Slaw  
Red Potato Salad  
Baked Beans  
Macaroni & Cheese  
BBQ Ribs  
Country Fried Chicken  
Country Rolls with Butter  
Choice of Dessert

## ITALIAN BUFFET

59

Mixed Greens Salad with Italian Dressing  
Minestrone Soup  
Grilled Vegetables  
Baked Chicken Breast, Stuffed with Provolone Cheese and Rosemary  
Butter Sauce  
Meatballs in Marinara Sauce topped with Parmesan Cheese  
Penne Pasta with Sausage & Peppers, Marinara Sauce & Parmesan  
Cheese  
Cheese Tortellini with Alfredo Sauce  
Garlic Toast  
Choice of Dessert

## LAND & SEA BUFFET

78

Lobster Bisque  
Mixed Greens Salad with Balsamic Vinaigrette  
Grilled Vegetables  
Prime Rib Au jus  
Chicken Chardonnay  
Grilled Mahi with Lemon Butter Sauce  
Scalloped Potatoes  
Seasonal Vegetables  
Assorted Artisan Rolls with Butter  
Choice of Dessert

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# B E V E R A G E S

Each Bar Requires \$350 in Drink Sales or \$100 Bartender Fee Applies  
1 Bartender Per 150 Guests Recommend

	<b>CASH BAR SERVICE</b>	<b>HOSTED BAR SERVICE</b>
<b>CALL</b>	<b>8</b>	<b>7</b>
<b>PREMIUM</b>	<b>9</b>	<b>8</b>
<b>SUPER PREMIUM</b>	<b>10</b>	<b>9</b>
<b>CORDIALS/COGNACS</b>	<b>10</b>	<b>9</b>
<b>DOMESTIC BEER</b>	<b>7</b>	<b>6</b>
<b>IMPORTED BEER</b>	<b>8</b>	<b>7</b>
<b>HOUSE WINES</b>	<b>9</b>	<b>8</b>
<b>SOFT DRINKS</b>	<b>4</b>	<b>4</b>
<b>BOTTLED WATER</b>	<b>4</b>	<b>4</b>
<b>FRUIT JUICES</b>	<b>4</b>	<b>4</b>
<b>RED BULL®</b>	<b>7</b>	<b>7</b>

## HOSTED OPEN BAR PACKAGES

### CALL BRANDS

\$18 Per Person For The First Hour  
\$9 Per Person For Each Additional

### PREMIUM BRANDS

\$21 Per Person For The First Hour  
\$11 Per Person For Each Additional

### BEER & WINE

\$15 Per Person For The First Hour  
\$9 Per Person For Each Additional

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# FROM THE BAR

## CALL BRANDS

Smirnoff Vodka  
Gordon's Gin  
Bacardi Rum  
Jose Cuervo  
Tequila  
Jim Beam

## PREMIUM BRANDS

Grey Goose  
Bombay Sapphire  
Crown Royal  
Johnny Walker Red  
Patron Silver  
Captain Morgan

## DOMESTIC BEER

Bud Light  
Budweiser  
Coors Light  
Miller Lite  
O'Doul's

## IMPORTED BEER

Corona  
Heineken  
Stella Artois

## CRAFT BEER

Blue Moon  
Goose Island IPA  
Samuel Adams  
Samuel Adams Seasonal  
Leinenkugel Seasonal  
Modelo Especial  
Guinness

## LOCAL FAVORITES

Sculpin

## CIDER

Angry Orchard

# WINE

## WHITE

## RED

### PINOT GRIGIO

Danzante, Italy 26

### CHARDONNAY

Canyon Road, California 26  
SeaGlass, California 28  
Raymond, California 33  
Kendall-Jackson, California 36

### REISLING

Chateai Ste. Michelle, Washington 34

### WHITE ZINFANDEL

Beringer, California 26

### PROSECCO

Neirano, Italy 32

### PINOT NOIR

SeaGlass, California 28  
Monterey Vineyards, California 32

### MERLOT

Canyon Road, California 26  
Rodney Strong, California 36

### CABERNET SAUVIGNON

Canyon Road, California 26  
SeaGlass, California 28  
Kendall-Jackson, California 36

### RED BLENDS

14 Hands Stampede, Washington 36

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# WINE

## CHARDONNAY

### LA CREMA ARROYO SECO

Aromas of citrus, tropical and floral notes. Flavors of pitted fruit and tangerine mingled with a touch of spice and complex minerality

47

### BREWER-CLIFTON SANTA RITA

An earthy wine with flavors of baked citrus, Meyer lemon and key lime make up this dense wine. Well balanced mid-palate with a soft yet lingering finish.

49

### HARTFORD COURT RUSSIAN RIVER

Aromas of jasmine flower, citrus oil, green apple and pear. Flavors of kiwi, lemon drop and Pippin apple. A finish of subtle mineral notes and a hint of crystallized ginger.

47

## PINOT NOIR

### COPAIN ANDERSON VALLEY

Aromas of black cherry, anise, and sweet tea leaves. On the palate, flavors of raspberry compote and red currants are met with notes of forest floor and vanilla. The lush, silky texture is balanced with a lasting finish.

43

### SIDURI SANTA LUCIA

Flavors and aromas of pomegranate, clay, black cherry, sage and river rocks. A lush and lengthy finish.

49

### HARTFORD COURT RUSSIAN RIVER

Aromas of black cherry, allspice, black currant and loam are followed by flavors of wild raspberries, dark berries and a crushed rock minerality. The dense entry is followed by a sweet and juicy mouthfeel.

57

### WILLAKENZIE WILLAMERRE VALLEY

Fresh, juicy red fruit and spice on the nose, carrying through to an approachable palate with wonderful fruit concentration and length.

44

## MERLOT

### LA MATANZA CREEK SONOMA

Aromas of red cherry and raspberry, plum and sage, with a hint of cocoa powder in the background. The palate is sleek and savory framed with vibrant acidity and seamless tannins.

44

### KENDALL-JACKSON GRAND RESERVE CALIFORNIA

Red currant and mixed cherry flavors with background notes of chocolate and cedar box. The wine is smooth and the rich chalky tannins are refined and elegant through the lengthy finish.

42

## CABERNET SAUVIGNON

### ARROWOOD SONOMA

Aromas of black cherry and blackberry compote, followed by decadent under tones of caramel and chai tea. It is bright and juicy on the palate, complemented with a plush and velvety texture.

43

### MURPHY-GOODIE ALEXANDER VALLEY

This wine is brooding and has flavors of blackberry, bay and thyme with black cherry and slightly softer tannins. Lush and lingering on the palate.

34

### FREEMARK ABBEY NAPA

Dark fruit aromas of blackberry, black currant, blueberry and dark cherry. Nuances of dark chocolate, chocolate berry truffle dusted with cocoa powder, baking spices and hints of tobacco leaf. Full body with a soft entry followed by great texture and mouthfeel.

70

*prices are per person, a customary 23% taxable service charge & sales tax will be added to price*



# DESSERT

Served with Dinner Entrées

## NEW YORK STYLE CHEESECAKE

Served with Seasonal Berries

## BREAD PUDDING

With Rum Sauce

## BLACK FOREST CAKE

Layers of Chocolate Cake, Whipped Cream & Cherries  
with a Drizzle of White Chocolate

## SEASONAL FRUIT TART

Served with Fresh Berries

## FLAN

Creamy Spanish Custard Dessert

## CANNOLI

Filled with Sweet, Creamy Ricotta Filling

## TIRAMISU

Rich Coffee Flavored Italian Dessert

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# AUDIO / VISUAL

<b>FLIPCHART PACKAGE</b>	<b>45</b>
<b>LAPTOP AUDIO</b> Audio Connection, Mixer, Necessary Cables	<b>60</b>
<b>SCREEN SUPPORT PACKAGE</b> 6 ft. or 8 ft. Screen, Skirted Cart, Power	<b>125</b>
<b>LCD PROJECTOR PACKAGE</b> Projector, Screen, Cables	<b>350</b>
<b>VIDEO PACKAGE</b> 32" Flat Panel Monitor, DVD Player, Stand	<b>150</b>
<b>32" PLASMA MONITOR</b>	<b>100</b>
<b>25 FOOT VGA CABLE OR HDMI CABLE</b>	<b>20</b>
<b>SIGN EASEL</b>	<b>25</b>
<b>EXTENSION CORD OR POWER STRIP</b>	<b>10</b>
<b>4 CHANNEL AUDIO MIXER</b>	<b>40</b>
<b>WIRELESS MOUSE</b>	<b>40</b>
<b>SOUND PATCH</b>	<b>50</b>
<b>SELF-POWERED SPEAKER</b>	<b>50</b>
<b>WIRED HANDHELD MICROPHONE</b>	<b>50</b>
<b>CONFERENCE PHONE</b>	<b>100</b>
<b>LASER POINTER</b>	<b>50</b>

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