

Renaissance Dallas Hotel

Address: 2222 N. Stemmons
Freeway
Dallas, TX. 75207

Phone number: 214-631-2222



wake up | 38

freshly squeezed orange juice

 premium coffee & dammann frères ® tea | spring flavored syrups

strawberries, spring mint, black pepper & cottage cheese, EVOO

two vegan house-made granolas with greek yogurt & Texas honey

Texas charcuterie with jalapeno-bacon marmalade, tortas, baguette (gf)

asparagus, manchego cheese, local honey, black pepper & Texas EVOO

blueberry & musgrove family farm lavender scones

hudspeth farm chickens

rise up | 37

freshly squeezed orange juice

 premium coffee & dammann frères ® tea | spring flavored syrups

mandarin & strawberries, mint, cottage cheese, EVOO

cherry smoothie bowl, banana, coconut, strawberries, chia seeds, house-made granola (vegan)

steel cut oatmeal, cinnamon-brown sugar, walnuts, currants,

strawberry & rhubarb muffins

keto avocado & egg salad (gf)

morning spread* | 45

freshly squeezed orange juice

 premium coffee & dammann frères® tea | spring flavored syrups

strawberry with mint & cottage cheese, EVOO

two vegan house-made granolas with greek yogurt & Texas honey

strawberry orange breakfast bread

sorghum glazed bacon

chicken sausage

free-range scrambled eggs

pick one ... pick me up

egg white strata with spinach, turkey bacon, & parmesan

fried broken egg yolk sandwich, prosciutto, soft cheese, jalapeno strawberry jam

french toast, strawberry-ricotta cream, allspice maple syrup

steamed egg with gulf shrimp, green onions, mushrooms, asparagus

quiche of country ham, spring peas, white cheddar, arugula salad

BYO breakfast tacos, tofu, spinach, cilantro, potatoes, salsa, vegan cheese (vegan)

pick one ... fill me up

country white corn grits, pachi pachi farm gouda

provençal potatoes

charred padron peppers & potato hash

organic farro, spinach, feta, walnuts, roasted cherry tomatoes

***minimum of 25 persons required for spreads**

A customary 25% taxable service charge and sales tax will be added to prices

relax

freshly squeezed orange juice

 premium coffee & dammann frères ® tea

organic cornbread muffin with rhubarb jam

pick one ... hearty

heritage pork chop | 37

fried farm eggs, smoked olives, crispy potatoes, grana padano

eggs benedict | 31

bbq brisket, arugula, chipotle hollandaise

coastal shrimp & grits | 32

poached eggs

steak & egg | 37

avocado, black beans, crème fraiche, crispy potatoes

eggs in a basket | 34

creamy spinach, parmesan

pea sprouts scramble | 26

wild mushrooms

cured local ham & gouda quiche | 28

arugula, piquillo peppers

something more

cold

upgraded platter of Texas charcuterie with local cheese & jams | 10

smoked salmon, roasted cherry tomatoes, caper salsa verde, goat cheese | 12

vegan house-made granola, strawberries, yogurt parfait | 8

hot

farmer's breakfast sandwich, white cheddar, bacon, egg, potato, sourdough bread | 7

pork al pastor burrito, pinto beans, free-range eggs, mild salsa, cotija cheese | 9

steel cut oatmeal, walnuts, currants, banana brulee | 8

elk sausage, spinach, asparagus, grated manchego cheese | 9

vegan sausage | 9

made to order omelets* | 16

eggs benedict, crispy sope, lamb shoulder, sweet peas, mint jalapeno hollandaise* | 15

***attendant required | \$100 for each attendant | 2 hours**

heart healthy spread | 45

freshly squeezed orange juice

 premium coffee & dammann frères ® tea

strawberry with mint & cottage cheese, EVOO

two vegan house made granolas with greek yogurt & Texas honey

steel cut oatmeal, pecan crumble, blueberries, dried apricot, cinnamon

chia seed pudding, avocado, cocoa nibs, almond milk, honey, walnuts (vegan)

turkey bacon

pick one ...

grilled rye bread, soft boiled eggs, farm cheese, tarragon

egg white casserole, local feta, spinach, roasted cherry tomatoes

black bean cakes with farm eggs

organic farro, arugula, mushrooms with baked egg whites

turmeric tofu scramble, vegan sausage & peppers (vegan)

family style*

basket of fresh artisanal breads

iced tea

 premium coffee & dammann frères ® tea

pick three per course | 75

pick four per course | 81

pick ... small

goat cheese & beet salad

spring lamb stew, white beans, garlic, carrots, kale, parmesan

asparagus soup, wild mushrooms, sunflower sprouts (vegan)

kale salad, local burrata, almonds, strawberries, balsamic

steamed mussels, chorizo, tomatoes, & tarragon

ribbons of zucchini, almonds, shaved gouda, lemon basil

grilled asparagus, poached eggs, shaved manchego, EVOO, salami

pick ... savory

farm egg strata with peas, onions, ham & gruyere

pork chops, smashed potatoes, green onions, blue cheese

roasted scallops, asparagus risotto, lemon

steak sandwich, white cheddar, pea greens, rye, jalapeno aioli

roasted chicken, white grits, fava beans, tarragon jus

lobster mac & cheese, parmesan

egg & cheese sandwich with smoked bacon, kale, mustard aioli on local rye bread

***minimum of 25 persons required for family style**

A customary 25% taxable service charge and sales tax will be added to prices

family style

pick ... sweet

dark chocolate lavender mini cakes

lemon-thyme & olive oil bundt cake

coconut cream cupcakes

cherry cobbler, mint cream

banana almond & cinnamon bread pudding

honey lavender crème brulee

strawberry basil panna cotta

catch up

 premium coffee & dammann frères ® tea | spring flavored syrups

healthy juice of the day

DIY infused water bar

assorted soft drinks

pick one	25
pick two	29
pick three	33

from something sweet, savory & healthy...



coffee break

catch up

coffee break

pick ... something healthy

spinach banana smoothie, roasted cinnamon, Texas peanuts
baby beets, carrots, radishes with tarragon yogurt dip
fresh strawberries, mint, local feta, walnuts
charred shishito pepper, spiced lemon salt
spring pea hummus, herb-garlic flat bread
vegan vanilla almond cookies
pineapple wedges, tajin spice

pick ... something sweet

house made oatmeal bars, toasted almonds, sour cherries,
toasted coconut
milk chocolate covered chili pecan brittle
cheesecake bites
all natural freshly baked assorted cookies
assorted mini cupcakes
strawberry rum cake, lavender whipped cream
key lime pie bars

pick ... something savory

smoked bbq black skillet pistachio
artichoke spinach dip, parmesan bread
rosemary-parmesan popcorn
selection of Dallas' finest cheese producers, wild honey
charcuterie board & grilled vegetable, local jams, tortas
natural vegetable chips
adult grilled cheese, truffle oil, strawberry jam

natural veggie crisps & Texas charcuterie

mid-day spread*

basket of artisanal breads

one kettle, pair of garden, savory picks, chef's sweet pairings

iced tea

 premium coffee & dammann frères ® tea

pick two savory | 61

pick three savory | 65

pick four savory | 69

pick one ... kettle

roasted beet soup, fennel confit, spring peas (vegan)

asparagus soup, spinach, sweet onions & pancetta

chili-lime chicken soup, fried tortilla strips

red lentil soup, arbol, pea greens, mint yogurt (v)

spring lamb stew, white beans, spinach, garlic, carrots

pick two ... garden

spring greens, cherry tomatoes, pickled radish, goat cheese, honey balsamic

bibb salad, avocado, green beans, cucumber, radish, croutons, creamy tarragon dressing

ribbons of zucchini & cucumber, almonds, shaved gouda, lemon basil vinaigrette

farmer's chopped salad, hard boiled eggs, smoked bacon, avocado, house made ranch

baby spinach, peas, burrata, walnut, baby beets, white balsamic vinaigrette

***minimum of 25 persons required for spreads**

A customary 25% taxable service charge and sales tax will be added to prices

mid-day spread

pick two | three | four ... savory

gulf shrimp, wild mushroom, cilantro & spring green onion, ginger & leek jasmine rice porridge
meyer lemon ricotta ravioli, wild arugula, toasted hazelnuts, chard red onion, spring pea puree (v)
southern style fried organic chicken, kale & cabbage salad, creamy tarragon dressing
wood grilled snapper, warm salad of farro, feta, cucumber, parsley, tomato, lemon vinaigrette
free range chicken breast, baby chionga beets, parsley, artichokes, goat cheese crema
seared smoked paprika pork chop, roasted cauliflower puree, fava beans, roasted peppers
baked stuffed green poblano with quinoa, baby kale, brown rice, tomatillo salsa (vegan)
banana leaf wrapped gulf fish tacos, green cabbage, shaved fennel, radish, piquillo salsa, cotija
herb grilled skirt steak, roasted asparagus, fingerlings, and pearl onions, chimichurri sauce
wild gulf shrimp, baby carrots, rainbow chards, black garlic, asparagus risotto, grilled garlic bread

hand held spread*

one kettle, pair of garden, hot I cold picks, chef's sweet pairings

iced tea

 premium coffee & dammann frères ® tea

pick three | 57

pick four | 60

pick one ... kettle

red lentil soup, arbol, pea greens, mint yogurt (v)

chili-lime chicken soup, fried tortilla strip

shrimp & crab bisque, tarragon cream, spring peas

asparagus soup, fennel confit, jalapeno bacon

pick two ... garden

escarole salad, anchovy dressing, crispy ciabatta crumbs

bibb salad, avocado, green beans, cucumber, radish, croutons, creamy tarragon dressing

spring greens, cherry tomatoes, pickled watermelon radish, goat cheese, honey balsamic

romaine salad, roasted cherry tomatoes, green beans, cucumber, radish, croutons, creamy tarragon dressing

asparagus salad, cherry tomato, feta cheese, white balsamic vinaigrette

*minimum of 25 persons required for spreads

hand held spread

pick ... hot

chicken breast sandwich, charred bell peppers, gruyere, pea tendrils, fennel aioli, ciabatta bun

Texas beer batter fish taco, vegetable slaw, radish, cilantro, tequila-lime aioli

fried green tomato sandwich, jack cheese, smoked bacon, sweet onion jam, country biscuit

tofu bacon BLT, avocado, sriracha mayo, whole grain bread (v)

steak sandwich, sweet & hot pickled cucumber, local gouda, micro-greens, jalapeno aioli, french bread

pick ... cold

honey roasted turkey breast wrap, smoked bacon, jack cheese, avocado, gribiche sauce, sourdough

chicken & grape salad sandwich, radicchio, manchego, fennel salad, lemon aioli, whole grain bread

gulf shrimp roll, pea greens, remoulade, brioche

grilled vegetables, roasted peppers, avocado, sprout, vegan cheese, garlic aioli, almond bread (vegan/gf)


prosciutto & asparagus flat bread, lemon basil ricotta, oven dried tomatoes, EVOO, black pepper

stimulate

basket of fresh artisanal breads

pick one from garden, savory & sweet

iced tea

 premium coffee & dammann frères ® tea

pick one...savory

roasted salmon | 53

warm spinach salad, mushrooms, asparagus risotto

free range chicken breast | 49

sweet onion gratin, swiss chard, wild mushroom sauce

herb-grilled flat iron steak | 57

fingerling potato salad, beets, peas, chives

grilled pork chop | 55

crispy fingerling potatoes, green beans, pancetta, spring onions

fire roasted cauliflower steak | 45

red quinoa salad, almonds, baby kale, basil, parmesan, balsamic (vegetarian)

roasted red fish | 49

grilled asparagus salad, tarragon vinaigrette

grilled gulf shrimp | 50

organic white corn grits, baby mustard greens, red peppers, chorizo

stimulate

pick one ... garden

spring greens, cherry tomatoes, pickled radish, goat cheese,
honey balsamic

bibb salad, avocado, green beans, cucumber, radish, croutons,
creamy tarragon dressing

asparagus salad, prosciutto, baby greens, shaved
manchego, honey dijon shallot vinaigrette

ribbons of zucchini, almonds, shaved gouda, lemon basil vinaigrette

baby spinach, peas, burrata, walnut, baby beets, champagne vinaigrette

pick one ... sweet

chocolate hazelnut panna cotta

blueberry lemon cobbler, mint cream

honey lavender crème brulee

strawberry rum cake, lavender cream

chocolate cake, ganache sauce

cherry cobbler

on the go | 44

gourmet potato chips

oatmeal energy bar

key lime pie in a jar

assorted soft drinks

pick three ...

**smoked turkey wrap, whole wheat tortilla, egg gribiche, smoked bacon, baby romaine
black olive tapenade**

**roasted beef sandwich, local brie, arugula, pickled onions, horseradish aioli
toasted rye bread**

shaved prosciutto d' parma, local burrata, EEVO, basil, french bread

**natural chicken salad sandwich, bibb lettuce, apple, raisins, honey mustard aioli
whole wheat**

**quinoa bowl, spicy chickpeas, avocado, green beans, tomatoes, cucumbers, broccoli
lemon vinaigrette (vegan/gf)**

**Texas cold cuts salad, East Texas aquaponics lettuce, salami, mortadella, capicola, arugula
artichokes, asparagus, tomatoes, onions, olives, peppers, Texas EVOO, balsamic**

**bento box, multigrain rice, bbq pineapple salmon , crab & broccoli salad, spring peas
pickled radish, tomatoes & cucumber salad, boiled egg**

something more ... healthy

local pickled vegetables | 6

gulf of Mexico shrimp burger, roasted peppers, bibb lettuce, old bay aioli | 14

grilled octopus with wood roasted asparagus, mint jalapeno pesto | 12

marinated tofu, grilled spring onions, organic farro, fava beans, asparagus, cashew chili puree (vegan) | 12

carrot ginger soup, cumin zucchini, coconut (vegan) | 8

yellow fin tuna poke, asparagus, peanuts, sesame seeds, cilantro, cayenne | 14

***add to a plated lunch or buffet lunch | price is per person**

connect

pick ... cold*

seafood ceviche, avocado, jalapeno | 8

smoked eggplant tahini, crispy pita | 6

tuna poke & avocado toast, ginger aioli | 8

manchego cheese, pecans, honey, rye | 6

goat cheese tart, artichokes | 7

chilled shrimp with tequila sauce | 8

curry deviled duck egg with artichoke & tarragon | 7

chilled lobsters with seaweed salad | 9

smoked chicken tostadas | 7

prosciutto & spring asparagus | 7

natural chicken roll with smoked cheddar | 7

local cow's milk cheese crostini, blueberry chutney | 6

pick ... hot*

crispy ham and pea risotto balls | 7

spinach & artichoke slider | 6

charred shishitos | 6

achiote chicken skewer, pineapple chutney | 7

bbq pork shoulder tart | 7

churrasco beef skewer | 8

***price is per piece | minimum order of 50 pieces**

sweet soy and green onion glazed chicken on bamboo | 7

braised pork belly on a steamed bun, kimchi slaw | 8

pork al pastor, guajillo chile | 7

crispy cauliflower popcorn, honey-lemon thyme | 6

tempura shrimp, ginger ponzu | 8

prosciutto and brie grilled cheese, honey | 8

connect

pick ... cold stations

today's market vegetable | 16

locally sourced vegetables & hummus

regional cheese table | 20

local honey, fruit chutney, rosemary crisps, olive tortas

charcuterie table | 22

rustic bread, fruit jam & grain mustard

salsa & dips | 19

salsa fresca, fresh house-made guacamole, artichoke & spinach dip, tortilla chips & rosemary-garlic flat bread

life by the sea | 22

oyster on the half shell | 1 each

jumbo gulf shrimp | 2 each

citrus seafood ceviche | 2 each

greenhouse farm | 16

organic baby greens & local garden vegetables

house-made dressings

sweet station | 20

house-made desserts

- pick a minimum of three stations
- stations serve a minimum of 75 guests for 1.5 hours
- guarantees less than 75 guests will be charged preparation & labor fee | \$200 fee per action station

***chef attendant provided**

pick ... hot stations

gulf fish tacos * | 21

savory cabbage salad, grilled nopales, avocado aioli
Salsa, cotija cheese

crispy pork belly lettuce wraps * | 22

ET aquaponics lettuces, pickled radish, kimchi
charred spring onions
sesame garlic confit, soy ginger vinaigrette

spring roll festival * | 21

ET aquaponics lettuce & local vegetables on rice paper
smoked brisket, cabbage, mushrooms, & organic peppers
gulf shrimp with curry potato, spring onion, & sweet peas
various sauces

asparagus 3-ways | 20

asparagus soup shots with lemon crème fraiche
wood roasted asparagus with sesame soy glaze,
asparagus & tuna poke toast, pea greens, sriracha aioli

sweet pea festival | 19

pea soup shots with ham and cheese tapas
pea and parmesan risotto
pea salad with coconut, almonds, asparagus, lemon vinaigrette

yakitori rice bowl* | 27

soy-ginger chicken, sashimi spicy tuna, curry eggplant
and bbq rib-eye

cauliflower rice, black rice, brown rice

condiment station to include; broccoli florets

pickled vegetables, green onions, cabbage salad

various sauces

churrasco* | 34

herb-garlic picanha steak, texas pork sausage,
honey harissa chicken, lamb loin
flatbread, roasted rosemary potatoes
sriracha aioli, diablo sauce, chimichurri, ground
beer mustard, honey mustard,

connect

pick ... carving stations *

texas bbq smoked brisket | 395 | serves 25
mac & cheese, house-made bbq sauce, jalapeno corn muffin

roasted leg of lamb | 450 | serves 30
roasted garlic jus, serrano mint jam, grilled baguette

mesquite smoked rib eye | 575 | serves 40
smoked olives, horseradish aioli, rosemary sourdough

roasted sorghum rosemary pork loin | 375 | serves 30
arugula, green apple jam, charred fresno aioli, herb roll

grilled salmon fillet | 350 | serves 25
fennel and spinach salad, artichoke aioli

***chef attendant required | \$100 attendant fee**

dinner spread*

one kettle, pair of garden, savory picks, chef's sweet pairings

iced tea

 premium coffee & dammann frères ® tea

pick two savory	88
pick three savory	94
pick four savory	102

*minimum of 25 persons required for spreads

A customary 25% taxable service charge and sales tax will be added to prices

dinner spread*

pick one ... kettle

asparagus soup, gulf crab salad

potato artichoke soup, spring garlic, horseradish cream

curried cauliflower, asian pears

spring pea soup, country ham, pea tendrils, parmesan

pick two ... garden

large-cut greek style salad, parsley yogurt sauce

escarole salad, anchovy dressing, crispy ciabatta crumbs

baby green salad, strawberries, spiced almonds, goat cheese
balsamic vinaigrette

baby spinach, peas, burrata, walnut, beets, champagne vinaigrette

pick ... savory

gulf seafood risotto, grilled bread

orecchiette, minced shrimp, arugula, tomato pepper crema

grilled Texas pork chop, grilled endive & radicchio,
lavender honey

roasted all-natural chicken breast with goat cheese grits
spring mushrooms, garlic jus

smoked natural bone-in chicken, fingerling potato,
Texas sweet onion, shiner can beer sauce

maple glazed salmon, artichoke mashed potatoes, asparagus

flat iron steak, lemon-garlic cassava, chimichurri

roasted vegetable ravioli, creamy endive & gruyere cheese (v)

grilled shrimp, charred nopales salsa, brown rice

***minimum of 25 persons required for spreads**

A customary 25% taxable service charge and sales tax will be added to prices

relaxed

basket of fresh artisanal breads

pick one from garden, savory & sweet

iced tea

 premium coffee & dammann frères ® tea

pick one ... savory

Texas bison tenderloin | 83

mustard greens, dried fruit compote, fava beans, chianti sauce

roasted halibut filet | 71

sweet pea puree, oyster cream sauce

gulf snapper | 67

grilled asparagus, creamy parsnip, lemon vinaigrette

wood grilled salmon | 68

spring onions, roasted green beans, sherry raisins, pea puree

free-range chicken breast | 61

pickled eggplant, arugula, goat cheese grits, shiner beer can sauce

grilled rib eye steaks | 82

twice-baked potato, crispy mushrooms, arugula, fennel & tomato salad

roasted beef tenderloin | 84

sweet onion gratin, swiss chard, wild mushroom sauce

pork chop | 65

wood grilled fennel, arugula, mushrooms, mustard jus

veal osso bucco | 68

Sweet pea risotto, spring green onions, parmesan, thyme jus

pasta al cepo | 54

pickled eggplant, roasted tomatoes, peppers, arugula, pine nuts, manchego (v)

grilled cauliflower steak | 51

red quinoa salad, almonds, baby kale, basil, parmesan, balsamic (v)

relaxed

pick one ... garden

escarole salad, anchovy dressing, crispy ciabatta crumbs

spinach salad, endive, radish, cherry tomatoes, local gouda, sweet & sour bacon vinaigrette

baby green salad, strawberries, spiced almonds, goat cheese, balsamic vinaigrette

wood roasted asparagus salad, frisee, smoked bacon, arugula, pickled baby turnips, gribiche sauce

mixed green salad, beet, carrot, pecan, radish, cherry tomatoes, dill ranch vinaigrette

pick one ... sweet

lemon blueberry panna cotta

blueberry cobbler, mint cream

dark chocolate cake, espresso sauce

honey lavender crème brulee

family style*

basket of fresh artisanal breads

iced tea

 premium coffee & dammann frères ® tea

pick three per course | 99

pick four per course | 110

pick ... small

asparagus soup, gulf crab salad

roasted beet soup, fennel confit, spring peas

asparagus soup, wild mushrooms, sunflower seeds (vegan)

spring lamb stew, white beans, spinach, garlic, parmesan

escarole salad, anchovy dressing,
crispy ciabatta crumbs

roasted asparagus salad, frisee, smoked bacon, arugula,
pickled turnips, gribiche sauce

little gem wedges, crispy rock shrimp, roasted cherry
tomatoes, fried shallots, honey dijon vinaigrette

baby green salad, tomatoes, watermelon radish, goat
cheese, honey balsamic

***minimum of 25 persons required for family style**

family style

pick ... savory

roasted beef tenderloin, minced shallot vinaigrette
gulf snapper in parchment, spinach & tarragon butter
wood grilled gulf shrimp and sweet onion skewers
natural chicken breast, garlic thyme jus
roasted halibut, artichoke barigoule sauce
grilled pork chop, smoked cherry sauce
honey roasted salmon, caper sauce
meyer lemon ravioli with arugula & ricotta cheese

pick ... side

grilled asparagus, tarragon hollandaise
cherry tomato tarts
braised mushrooms with chives
morel mushroom risotto
zucchini and eggplant casseroles
sticky rice cake
gouda cheese grits
artichoke smashed potatoes
peas, mint, farro, coconut, chili

pick ... sweet

lemon blueberry panna cotta
white chocolate bread pudding, dried fruits
cherry cobbler, mint cream
meyer lemon crème brûlée
strawberry rhubarb walnut crumble
dark chocolate cake, espresso sauce

something more

pick ...

crab cake with citrus & fennel salad, ginger aioli peas | 12

chilled raw oysters, tarragon mignonette | 12

clam BLT, smoked bacon, grilled romaine, tomato broth, grilled bread | 10

yellow fin tuna crudo with pickled fennel, fresh citrus, EVOO | 12

wood grilled scallops, butternut squash, organic farro, creamy endive, gruyere | 14

***add to a plated dinner or buffet dinner | price is per person**

craft bars

the standard | host*

spirits | 10

Crown Royal Whiskey
Jack Daniels Whiskey
J&B Scotch
Red Handed Bourbon
TX Whiskey
Bombay Sapphire Gin
Dripping Springs Gin
Courvoisier Cognac VS
Triple Sec
Flor de Cana Rum
Witherspoon's River Rum
Jose Cuervo Gold
Dulce Vida Tequila
Dripping Springs Vodka
Titos Vodka

Texas beers | 8

karbach
community
real ale
saint arnold
shiner
deep ellow

Texas wine | 40 | bottle

fall creek sauvignon blanc
fall creek chardonnay
messina hof pinot noir
becker tempranillo

seasonal batch craft cocktails | 250 | gallon

red river mule
turtle creek collins
uptown sangria

beverage

*bartender fee | \$150 for first 4 hours | \$50 for each additional hour

A customary 25% taxable service charge and sales tax will be added to prices

craft bars

the standard | cash*

spirits | 11

Crown Royal Whiskey
Jack Daniels Whiskey
J&B Scotch
Red Handed Bourbon
TX Whiskey
Bombay Sapphire Gin
Dripping Springs Gin
Courvoisier Cognac VS
Triple Sec
Flor de Cana Rum
Witherspoon's River Rum
Jose Cuervo Gold
Dulce Vida Tequila
Dripping Springs Vodka
Titos Vodka

Texas beers | 9

Karbach
Community
real ale
saint Arnold
shiner
deep ellow

Texas wine | 11 | glass

fall creek sauvignon blanc
fall creek chardonnay
Messina hof pinot noir
Becker tempranillo

*bartender fee | \$150 for first 4 hours | \$50 for each additional hour