Continental Breakfast l $24

- Cranberry, Orange and Grapefruit Juices
- Seasonal Fresh Fruit and Berries
- Selection of Assorted Yogurts
- Breakfast Breads, Assorted Mini Bagels, Croissants and Gourmet Pastries
- Nutella, House Made Jams, Butter, Margarine, Preserves and Honey
- Seattle's Best Coffee® and a selection of Tazo Teas®, Assorted Soft Drinks and Bottled Waters
- Hazelnut, Caramel, and Sugar Free Vanilla Syrups

Deluxe Continental Breakfast l $29

- Cranberry, Orange and Grapefruit Juices
- Seasonal Fresh Fruit and Berries
- Selection of Assorted Yogurts and Greek Yogurt with Granola
- Selection of Breakfast Breads, Assorted Mini Bagels, Croissants and Gourmet Pastries
- Nutella, House Made Jams, Butter, Margarine, Preserves, and Honey
- Scrambled Eggs, Shredded Cheddar Cheese on the side
- Special K® Pastry Crisps
- Seattle's Best Coffee® and a selection of Tazo Teas®, Assorted Soft Drinks and Bottled Waters
- Hazelnut, Caramel, and Sugar Free Vanilla Syrups

Gluten Free items are available at an additional $4/pp based on your final guarantee.

Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.

Prices are subject to change.

Breakfast Buffet I $42

- Cranberry, Orange and Grapefruit Juices
- Seasonal Fresh Fruit and Berries
- Scrambled Eggs, Shredded Cheddar Cheese on the side
- Cinnamon Sugar French Toast with Warm Maple Syrup
- Breakfast Sausage Links, Crispy Bacon, Breakfast Potatoes with Fresh Herbs
- Selection of Breakfast Breads, Mini Assorted Bagels, Croissants and Gourmet Pastries
- Nutella, House Made Jams, Butter, Margarine, Preserves, and Honey
- Assorted Cold Cereals with Skim, Almond and Whole Milk
- Seattle's Best Coffee® and a selection of Tazo Teas®
- Hazelnut, Caramel, and Sugar Free Vanilla Syrups
- Assorted Soft Drinks and Bottled Waters

Labor Fee for Groups Under 15 *$250*

Gluten Free items are available at an additional $4/pp based on your final guarantee.

Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.

Prices are subject to change.

Running Start Breakfast Buffet I $36

- Cranberry, Orange and Grapefruit Juices
- Assortment of Mini Bagels, Carrot Bread and Multi Grain Breads, Low Fat Blueberry and Multi Grain Muffins with Low Fat Cream Cheese and Fruit Preserves
- Greek Yogurt Parfait Bar - House Made Granola, Greek Yogurt, Dried Fruit, Seasonal Berries, Clover Honey, Diced Mango and Almonds
- Multi Grain Breakfast Sandwiches - Turkey Bacon, Scrambled Egg Whites, Spinach, Mozzarella on a Whole Wheat Wrap
- Seasonal Sliced Fresh Fruit and Berries
- Steel Cut Organic Oatmeal with Raisins, Dried Cranberries, Brown Sugar and Milk
- Assorted Cold Cereals with Skim, Almond and Whole Milk
- Seattle's Best Coffee® and a selection of Tazo Teas®, Assorted Soft Drinks and Bottled Waters

Labor Fee for Groups Under 15 $250

Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.

Prices are subject to change.

Breakfast Enhancements

Select (1) to enhance your continental breakfast or breakfast buffet

Add l $7.00

- Bacon, Turkey Sausage or Pork Sausage
- French Toast Fries served with Warm Maple Syrup (for groups up to 30)
- Cereal Cup Bar, Cold Milk and Fresh Seasonal Berries and Bananas
- Assorted Greek Yogurts with Granola and Dried Fruit
- Yogurt Parfaits or Yogurt Smoothies
- Steel Cut Organic Oatmeal with Brown Sugar, Dried Cranberries and Raisins

Add l $10.00

- Sliced Smoked Salmon with Traditional Condiments, Mini Pumpernickel and Rye Bread
- Personalized Egg Sandwiches *** *choose one of the following****

  Egg Preparations: Egg Whites, Soft Scrambled Eggs or Fried Eggs

  Proteins: Bacon, Ham, Roasted Turkey, Turkey Sausage or Pork Sausage

  Cheese: Aged Cheddar, American, Fresh Mozzarella or Swiss

  Breads: Ciabatta, Herb Focaccia, English Muffin, Brioche or Multi Grain

  Add Baby Spinach or Baby Arugula to any sandwich creation.

- Made-To- Order Omelet Station

  Fluffy Omelets, prepared with Whole Eggs, Egg Whites or Egg Beaters

  Fillings to include: Ham, Bacon, Pork Sausage, Turkey Sausage, Mushrooms, Tomatoes, Spinach, Fresh Herbs, Bell Peppers, Sharp Cheddar, Feta, American, Mozzarella or Swiss Cheese

Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.

Prices are subject to change.

BREAKS

Coffee Break l $8

Seattle's Best Coffee® (regular & decaf), a selection of Tazo Teas®

Beverage Break l $10

Seattle's Best Coffee® and a selection of Tazo Teas®, Iced Tea, Assorted Soft Drinks and Bottled Waters to include: Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Mist Twst, Vasa Pure, Evian, San Pellegrino

Tazo Ice Tea Station l Add $5

Award Winning Infused Tea Blends: Mango, Peach, Green and Black Teas with appropriate condiments.

Seasonal Break l $20

See Event Manager for details

Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.

Prices are subject to change.

Break Enhancements

Select (1) to enhance your break I Add $10

Assorted Cookie Break: House Made Cookies

Gourmet Brownies: Fudge, White Blondie's and Rocky Road

The Candy Shoppe: Assortment of Six Individually Wrapped Miniature Candies

Healthy Snacks: Pita Chips and Hummus, Individual Crudité

Select (1) to enhance your break I Add $12

Cake Pops: Strawberry, Red Velvet, Peanut Butter, Chocolate and Carrot Cake flavors

The Ice Cream Truck: Good Humor Ice Cream Bars - Toasted Almond, Strawberry Shortcake, Chocolate Eclair, Ice Cream Cones and Ice Cream Sandwiches

Seasonal Fresh Fruit and Berries

Take A Dip: Pita and Tortilla Chips, Salsa, Guacamole and Hummus

Select (1) to enhance your break I Add $14

Popcorn Factory: Simple, Sweet, Savory, and Supreme Gourmet Popcorn Flavors

Chocolicious: Dark Chocolate Dipped Strawberries and Pineapple, Chocolate Dipped Pretzels and Chocolate Mousse

Energy Break: Kind® and Kashi Power Bars®, Protein Bars, Naked® Coconut Waters

City Day Break: Tap Room Mix, Honey Mustard Pretzel Nibs, Hot Pretzel Nibs with Spicy Pub Mustard

Cookies & Milk: Assorted Warm House Made Cookies, Milk, Chocolate Milk

Select (1) to enhance your break I Add $16

The Cheese Shoppe: Selection of three Artisanal Cheeses with Dried Fruit, Crackers and Baguettes

Build Your Own Trail Mix Bar: Raisins, Dried Cherries, Dried Cranberries, Cashews, Almonds, Peanuts, Pumpkin Seeds, Sunflower Seeds, Toasted Coconut, Granola and M&M's

Antioxidant Boost Break: House Made Energy Bars, Triple Berry Power Shooters, Personalized Fruit Cups, Infused Spa Waters, Berry Chocolate Jars

Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.

Prices are subject to change.

All American Deli Buffet | $43

Market Style Salad Bar: Mixed Field Greens, Romaine and Radicchio with Grape Tomatoes, Black Olives, Red Onion, Cucumbers and Carrots, with Buttermilk Ranch and Basil Dressing

Tuna Salad with Red Onion and Mayonnaise

All Natural Chicken Salad

Crispy House Made Coleslaw

Tri-Color Rotini Pasta Salad

Selection of Artisan Sliced Breads

Slow Roasted Top Round, Oven Roasted Turkey, Honey Ham, Aged Cheddar, Swiss, Provolone and Havarti

Accompaniments to Include:

Leaf Lettuce, Sliced Tomatoes and Red Onion, Mayonnaise, Spicy Mustard, House Made Pickles

Whole Fruit, Assorted Cupcakes, Miss Vickie's Kettle Cooked Potato Chips

Seattle's Best Coffee® and a selection of Tazo Teas®

Assorted Soft Drinks and Bottled Waters

Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.

Prices are subject to change.

Boardwalk Buffet l $48

Salted Fries with Malt Vinegar on the side
Mini Burger Sliders - Cheddar Cheese, Brioche Roll
BBQ Chicken Slider- Slaw, Brioche Roll
Margarita Flatbread with Basil Pesto, Vine Ripened Potatoes, Fresh Mozzarella, Micro Arugula
Mini Hot Dogs
Vegetable Kabobs

Seasonal Fresh Fruit
Salt Water Taffy
Donut Holes with Chocolate, Vanilla and Caramel Sauces

Local Soda's - *Boylan Bottling Company, Patterson, NJ*
Seattle's Best Coffee® and a selection of Tazo Teas®
Assorted Soft Drinks and Iced Tea

Labor Fee for Groups under 15pp $250
Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.
Prices are subject to change.

The Sandwich Shoppe Lunch Buffet l $45

Chef's Selection Soup

Salads | Select (2)

Caesar Style Salad

Red Bliss Potato Salad with Sweet Onions, Capers, Bell Peppers and Fresh Herb Dressing

Greek Style Salad with Romaine Lettuce, Feta Cheese, Kalamata Olives, Tomatoes, Lemon-Oregano Vinaigrette

Arugula Fennel Salad with Shaved Onions, Toasted Pistachios, Parmesan Cheese and Citrus Vinaigrette

Iceberg Lettuce, Blue Cheese, Tomatoes, Pepper Bacon

Tuscan Bean Salad with Barley, Garbanzo and White Beans, Pesto Bell Peppers, Feta Cheese and Sherry Vinaigrette

Quinoa Salad with Pine Nuts, Dried Cherries, Crisp Apples, Sweet Corn and Honey Lime and Cilantro Dressing

Tri-Colored Rotini Salad

Chunky Avocado-Tomato Salad, Cucumbers, Cilantro Vinaigrette

Thai Noodle Salad with Asian Greens, Sesame, Scallions and Mandarin Orange Vinaigrette

Labor Fee for Groups under 15pp $250

Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.

Prices are subject to change.

The Sandwich Shoppe Lunch Buffet (continued)

Sandwiches | Select (3)

Roasted Turkey with Cranberry Chutney, Swiss Cheese and Bibb Lettuce on a Mini Sourdough Roll

Mini Turkey Club on Ciabatta Roll, Herb Aioli

Tuna Salad, Pickled Tomato and Bibb Lettuce on a Mini Multigrain Roll

Grilled Vegetables with Havarti, Arugula and Hummus on a Mini Multigrain Roll

Grilled Vegetable Wrap

Fresh Tomato Mozzarella Sandwich on a Mini Herb Focaccia Roll

Maple Glazed Ham, Field Greens and Tomato on a Mini Cheddar Brioche Roll

Turkey, Brie, Honey Mustard and Watercress on a Mini Brioche Roll

Chicken Salad with Bibb Lettuce and Tomato on a Mini Brioche Roll

Grilled Chicken Avocado with Roasted Peppers, Jack Cheese and Cilantro Mayo on a Mini Ciabatta Roll

Balsamic Grilled Chicken with Arugula, Roasted Peppers, Fresh Mozzarella on a Mini Ciabatta Roll

Roast Beef with Aged Sharp Cheddar on a Mini Ciabatta Roll

Shaved New York Sirloin with Caramelized Onions, Arugula and Gorgonzola Vinaigrette on a Mini Ciabatta Roll

Accompaniments to Include: House Made Pickles, Whole Fruit, and Miss Vicki Kettle Cooked Potato Chips

Labor Fee for Groups under 15pp $250

Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.

Prices are subject to change.

The Sandwich Shoppe Lunch Buffet (continued)

Dessert | Select (2)

Assorted Cupcakes - Red Velvet, Chocolate, Meringue, and Jelly Roll
Mini Italian Pastries
Assorted Mini Cheesecakes
Mousse Trio - Raspberry, Chocolate and Espresso with Chocolate Shavings
Hazelnut Crunch Bar
French Macaroons, Raspberry, Hazelnut, Lemon and Matcha Green Tea
Carrot Cake Squares
Caramel Whiskey Vanilla Bundt Cake
Dark Chocolate Blondies
Raspberry Almond Shortbread Bars
Crunchy Toffee Bars
Bread Pudding Bites

Seattle's Best Coffee® and a selection of Tazo Teas®
Assorted Soft Drinks and Bottled Waters

Labor Fee for Groups under 15pp $250

Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.

Prices are subject to change.

Boxed Lunch Served Market Style l $30

Sandwiches | Select (3)

Roasted Beef with Aged Sharp Cheddar on a Mini Ciabatta Roll

Turkey, Brie, Honey Mustard and Watercress on a Mini Brioche Roll

Balsamic Grilled Chicken with Arugula, Roasted Peppers, Fresh Mozzarella on a Mini Ciabatta Roll

Grilled Vegetables with Havarti, Arugula and Hummus on a Mini Multigrain Roll

Chicken Caesar Salad Wrap

Side Salad | Select (1)

Country Potato Salad

Penne Pesto Salad

Tri-Color Rotini Pasta Salad

Cole Slaw

Dessert | Select (1)

Cookies

Rice Krispie Treat

Brownies

Accompaniments to Include: Whole Fruit and Miss Vicki Kettle Cooked Potato Chips

Seattle's Best Coffee® and a selection of Tazo Teas®

Assorted Soft Drinks and Bottled Waters

Labor Fee for Groups under 15pp $250

Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.

Prices are subject to change.

Bridgewater Bistro Buffet | $49

The Bridgewater Bistro is served with Artisan Breads

Salads | Select (3)

Caesar Style Salad

Greek Style Salad with Romaine Lettuce, Feta Cheese, Kalamata Olives Tomatoes and Lemon-Oregano Vinaigrette

Arugula Fennel Salad with Shaved Onions, Toasted Pistachios, Parmesan Cheese and Citrus Vinaigrette

Organic Field Greens with Garden Vegetables and Champagne Vinaigrette

Iceberg Wedge Salad, Blue Cheese, Tomatoes, Bacon and Cucumbers

Fingerling Potato Salad with Bacon, Shallots and Grain Mustard

Tuscan Cous Cous Salad with Roasted Red Pepper Tapenade, Asparagus, Capers, Feta Cheese and Sundried Tomatoes

Orecchiette Pasta Salad with Green Peas, Prosciutto and Roasted Tomatoes

Lemon Pesto Orzo, Grilled Vegetables, Basil, Toasted Garlic and Preserved Lemon Olive Oil

Platters

Grilled Vegetables

Select (1)

Italian Meats and Cheeses

Selection of Three Artisan Cheeses with Apricots and Fig Preserves

Labor Fee for Groups under 15pp $250

Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.

Prices are subject to change.

Bridgewater Bistro Buffet (continued)

Entrees | Select (1)

Herb Roasted Chicken, Wild Mushroom Demi Jus

Parmesan Crusted Chicken Breast, Herb Risotto and Balsamic Glazed Pearl Onions

Grilled Chicken Breast with Warm Bruschetta Salad

Mahi Mahi, Baby Kale, Capers and Warm Citrus Vinaigrette

Market Salmon, Sun-Dried Tomatoes, Roasted Corn and Fennel Relish with Blood Orange Butter

Sliced London Broil with Au Jus Rosemary Demi

Vegetables I Select (1)

Grilled Asparagus, Lemon Zest Oil and Toasted Pine Nuts

Green Beans with Red Onion, and Herb Oil

Butternut Squash and Snap Peas, Maple Sugar and Brown Butter

Parmesan Crusted Cauliflower and Broccoli

Pasta I Select (1)

Penne Pasta with Shrimp, Roasted Tomatoes and Basil

Penne Pasta with Marinara, Fresh Thyme and Basil

Spinach Stuffed Gnocchi, Caramelized Onion and Shallots, Blistered Tomatoes, Baby Spinach and Parmesan Cream

Orecchiette with Broccoli Rabe, Italian Sausage and Fire Roasted Tomato Sauce

Vegetable Ravioli in a Porcini Mushroom Broth and Watercress

Labor Fee for Groups under 15pp $250

Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.

Prices are subject to change.

Bridgewater Bistro Buffet (continued)

Desserts l Select (2)

Assorted Cupcakes: Red Velvet, Chocolate, Meringue, and Jelly Roll

Mini Italian Pastries

Assorted Mini Cheesecakes

Mousse Trio - Raspberry, Chocolate and Espresso with Chocolate Shavings

Hazelnut Crunch Bars

French Macaroons, Raspberry, Hazelnut, Lemon and Matcha Green Tea

Carrot Cake Squares

Caramel Whiskey Vanilla Bundt Cake

Dark Chocolate Blondies

Raspberry Almond Shortbread Bars

Crunchy Toffee Bars

Bread Pudding Bites

Seattle's Best Coffee® and a selection of Tazo Teas®

Assorted Soft Drinks and Bottled Waters

Labor Fee for Groups under 15pp $250

Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.

Prices are subject to change.

Gourmet Lunch Buffet | $52

Soup of the Day

Chopped Salad : Iceberg Lettuce, Cherry Tomatoes, Red Onions, Black Olives, Oregano and Red Wine Vinaigrette

Grilled Seasonal Asparagus with Lemon and Garlic Oil

Tomato, Basil, and Parmesan Focaccia Sheet with Assorted Pesto's

Penne Pasta with Shrimp, Roasted Tomatoes and Basil

Grilled Chicken with Warm Bruschetta Salad

Roasted Red Snapper with Lemon Caper Sauce

Toasted Orzo Pilaf with Tender Spinach, Sun-Dried Tomatoes and Parmesan Cheese

Assorted Cupcakes

Macaroons

Seattle's Best Coffee® and a selection of Tazo Teas®

Assorted Soft Drinks and Bottled Waters

Labor Fee for Groups under 15pp $250

Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.

Prices are subject to change.

Hot Off The Grill Sandwich Buffet l $48

Fire Roasted Tomato Orzo Bisque with Parmesan Cheese Straws

Tomato, Cucumber, Red Onion, Oregano and Red Wine Vinaigrette

Quinoa Salad with Pine Nuts, Dried Cherries, Crisp Apples, Sweet Corn and Honey Lime and Cilantro Dressing

Mixed Organic Greens

Grilled Ham and Cheese Sliders with Smoked Gouda, Vine Tomatoes on Mini Pretzel Croissants

Barbecued Sirloin with Caramelized Onions on Mini Cheddar Brioche Rolls

Roasted Chicken Avocado on Mini Semolina Rolls with Sliced Avocado, Roasted Red Peppers, Aioli and Pepper Jack Cheese

Margarita Flatbread with Basil Pesto, Vine Ripened Tomatoes, Fresh Mozzarella, Micro Arugula

Seasonal Grilled Vegetables

Warm Truffle Gorgonzola Chips

Sweet Potato Fries with Maple Sugar

Assorted Pastries

Dark Chocolate Blondie

Seattle's Best Coffee® and a selection of Tazo Teas®

Assorted Soft Drinks and Bottled Waters

Labor Fee for Groups under 15pp $250

Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.

Prices are subject to change.

Pan Asian Buffet l $50

Egg Drop Soup

Asian Kale Salad: Purple Cabbage, Sweet Peppers, Cilantro, Carrots, and Orange Honey Vinaigrette

Lo Mein Noodle Salad: Carrots, Green and Red Peppers, Toasted Peanuts, Scallions, and Mandarin Ginger Vinaigrette

Soba Noodle Salad: Garden Mixed Vegetables, Red Cabbage, Cilantro, Scallions and Sweet Chili Peanut Dressing

Tat Soy, Mizuna and Mixed Green Salad with Classic Japanese Style Vegetable Dressing

The Wok

Asian Barbecued, Sliced Flat Iron Steak with Chinese Broccoli

Indonesian Sesame Orange Chicken: Sticky Orange Ginger Sauce, Bok Choy and Broccoli

Stir Fried Rice

Asian Vegetables with Water Chestnuts, Baby Corn and Vegetable Mushroom Dashi Simmer Sauce

Dim Sum

Steamed Chicken Lemongrass Pot Stickers with Sweet Chile Sauce

Mini Vegetable Spring Rolls with Garlic Soy Sauce

Sushi

Assorted Maki & Nigiri Sushi Rolls with Wasabi, Pickled Ginger and Soy Sauce $3.50/piece

Specialty Sushi Rolls – Market Price

Almond & Fortune Cookies

Mango Mousse

Assorted Strawberry, Melon ,Green Tea and Orange Mochi

Seattle's Best Coffee® and a selection of Tazo Teas®

Assorted Soft Drinks and Bottled Waters

Labor Fee for Groups under 15pp $250

Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.

Prices are subject to change.

Pasta Bar Buffet I $44

Antipasti Salad, Cured Italian Meats, Provolone, Olives, Tomatoes, Artichokes, Italian Vinaigrette

Panzanella Salad, Cucumbers, Tomatoes, Fennel, Crusty Bread, Arugula, Red Wine Vinaigrette

Tomato and Mozzarella Platter

Broccolini and Cavatelli in White Wine Broth

The Pasta Bar: Penne, Linguine and Whole Wheat Pasta
Sauces to Include Rustic Marinara, Parmesan Cream and Rosa Sauce

Roasted Peppers, Oven Roasted Tomatoes and Basil, Grilled Mushrooms, Broccoli Rabe , Garlic and Lemon, Grilled Chicken, Mini Meatballs

Garlic Bread

Italian Pastries, Tiramisu and Assorted Biscotti

Seattle's Best Coffee® and a selection of Tazo Teas®

Assorted Soft Drinks and Bottled Waters

Labor Fee for Groups under 15pp $250

Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.

Prices are subject to change.

Plated Lunch

The Entrée Choice Will Determine Your Package Price Per Person

Soup or Salad | Select (1)

Soup of the Day

Baby Lettuce with Roasted Grape Tomatoes, Olive Tapenade and Garlic Crostini

Caesar Style Salad, Creamy Garlic Dressing and Parmesan Crostini

Harvest Salad with Toasted Pumpkin Seeds, Sundried Cherries, Apples, Almonds, Bleu Cheese, and Cider Vinaigrette

Organic Field Greens with Grape Tomatoes, Cucumbers, Shredded Carrots and Champagne Vinaigrette

Entrée l Select (1)

Petit Filet Mignon with Tuscan Pepper Relish and Toasted Orzo $49

Roasted Salmon with Grilled Asparagus, Cauliflower Mash and a Lemon Beurre Blanc Sauce $44

Chicken Saltimbocca**,** Prosciutto, Fresh Mozzarella, Sage, Citrus Butter, Red Bliss Smashed Potatoes, Swiss Chard $42

Roasted Breast of Chicken with Spinach and Toasted Orzo, Baby Greens Beans and Rosemary Jus $38

Gnocchi with Fresh Roma Tomatoes, Basil Garlic-Olive Oil and Fresh Mozzarella $32

Rigatoni Pasta with Bolognese Sauce and Herbed Ricotta Cheese $32

Labor Fee for Groups under 15pp $250

Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.

Prices are subject to change.

Plated Lunch (continued)

Desserts | Select (1)

Apple Tart, Caramel, Caramelized Pecans, Cinnamon Cream
Meyer Lemon Tart with Blackberries and Kiwi Drizzle
Chocolate Fudge Delight
Seasonal Fresh Berries in a Chocolate Cup with Crème Anglaise
Belgium Chocolate Mousse Cup with Fruit Coulis and Whipped Cream
All Natural Vanilla Bean Cheesecake with Marinated Berries and Whipped Cream
Dessert Trio with Chef's Selection of Desserts

Seattle's Best Coffee® and a selection of Tazo Teas®,
Assorted Soft Drinks and Bottled Waters

Labor Fee for Groups under 15pp $250
Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.
Prices are subject to change.

Plated Dinner

The Entrée Choice Will Determine Your Package Price per Person

Appetizer | Select (1) Hot or Cold

Cold Selections

Grilled Asparagus, Arugula, Mozzarella, Balsamic Drizzle

Roasted Organic Beet Carpaccio, Goat Cheese, Hazelnut Crumb and Baby Arugula, Meyer Lemon Aioli

Bacon Wedge, Roasted Heirloom Tomatoes, Warm Bacon Vinaigrette, Blue Cheese Crumble

Hot Selections

Wild Mushroom-Goat Cheese Tart, Sun-Dried Tomato Pesto, Herb Salad

Sautéed Crab Cake, Red Pepper Coulis, Basil Oil

Gnocchi, Plum Tomatoes, Shallots, Harvey's Bristol Cream Sauce

Caramelized Pork Belly Scallops with Golden Raisin Cognac Sauce

Soup or Salad | Select (1)

Chef Selection of Soup

Fire Roasted Tomato Bisque with Orzo Pasta and Parmesan Cheese Straws

Caesar Style Salad, Creamy Garlic Dressing and Parmesan Crostini

Iceberg Wedge Salad, Cucumbers, Tomatoes, Shaved Red Onions, Ranch Dressing

Arugula Salad, Frisse Lettuce, Mache, Sun-Dried Cherries, Pistachios, Ricotta Salata Cheese, and Honeycomb Dressing

Baby Greens with Radicchio, Fresh Strawberries, Golden Beets, Toasted Almonds, Endive, Balsamic Vinaigrette

Organic Mixed Greens wrapped in Cucumber, Plum Tomatoes, Toasted Pine Nuts, Feta Cheese and Red Wine Vinaigrette

Chopped Salad, Cucumber, Tomato, Chopped Romaine, Avocado, Bell Peppers, Parmesan and Champagne Vinaigrette

Labor Fee for Groups under 15 pp $250
Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.

Prices are subject to change.

Plated Dinner (Continued)

Entrée | Select (2)

Meat Selections

6 oz. Roasted Petit Filet, Broiled Jumbo Shrimp and Potato Puree, Red Wine Demi and Lemon Butter $ 74

Center Cut Filet Mignon, Tuscan Pepper Relish, Yukon Potato Puree, and Asparagus $71

Grilled New York Sirloin, Roasted Potatoes, Wild Mushrooms, Current Demi Jus $64

Slow Braised Beef Short Rib, Tuscan Kale, Parmesan Herb Polenta, Baby Vegetables $61

Mizo Glazed Flat Iron Steak, Basil Mashed Potatoes, Charred Baby Broccoli, Honey Glazed Carrots $61

Fish Selections

Roasted Bronzini, Citrus Butter, Heirloom Tomatoes, Fingerling Potatoes, Sautéed Broccolini $60

Oven Roasted Red Snapper, Asparagus, Crushed Fingerling Potatoes, Sweetie Drop Peppers, Capers, Lemon Tarragon Butter Sauce $65

Seared Salmon, Braised Lentil, Herb Roasted Tomato, Rice $62

Chicken Selections

Sautéed Chicken Medallion and Jumbo Shrimp, Roasted Garlic “Scampi” Sauce, Spinach and Toasted Orzo Pilaf $59

Cornbread-Cherry Stuffed Chicken Breast, Spinach Orzo, Green Beans, Honey Sage Butter $55

Grilled Lemon Chicken, Cilantro Pilaf, Natural Chicken Jus’ and Baby Vegetables $55

Parmesan Crusted Chicken Breast, Balsamic Glazed Pearl Onions, Roasted Potatoes and Grilled Asparagus $53

Labor Fee for Groups under 15 pp $250
Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.

Prices are subject to change.

Plated Dinner (Continued)

Dessert | Select (1)

Apple Tart, Caramel, Caramelized Pecans, Cinnamon Cream

Meyer Lemon Tart with Blackberries and Kiwi Drizzle

Chocolate Fudge Delight

Seasonal Fresh Berries in a Chocolate Cup with Crème Anglaise

Belgium Chocolate Mousse Cup with Fruit Coulis and Whipped Cream

All Natural Vanilla Bean Cheesecake with Marinated Berries and Whipped Cream

Dessert Trio with Chef's Selection of Desserts

Seattle's Best Coffee® and a selection of Tazo Teas®,

Assorted Soft Drinks and Bottled Waters

Labor Fee for Groups under 15 pp $250
Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.

Prices are subject to change.

The Commons Way Dinner Buffet | $71

Salads | Select (2)

Caesar Style Salad, Creamy Garlic Dressing and Croutons

Artisanal Salad with Iceberg, Romaine, Mild Gorgonzola Cheese, Shaved Red Onions, Grape Tomatoes and Balsamic Bleu Cheese Dressing

Grilled Vegetable Salad, Baby Kale and Ricotta Salata

Orecchiette Pasta Salad with Prosciutto di Parma Ham and Sweet Roasted Peppers

Roasted Beet Salad with Fennel, Goat Cheese, Pistachios, Baby Arugula and Meyers Lemon Vinaigrette

Frisee, Radicchio, Sun-Dried Cherries, Toasted Almonds, Bleu Cheese, Apples, Shredded Carrots and Balsamic Vinaigrette

Platters | Select (2)

Sliced Italian Meats and Provolone Cheese

Artisan Cheese Platter, Dried Fruits and Herb Croutes

Tomato, Fresh Mozzarella Platters with Basil and Olive Oil

Pasta | Select (1)

Linguine Pasta, Roasted Vegetables, Sun-Dried Tomato Pesto

Ziti Marinara with Ricotta, Fresh Mozzarella, Fresh Thyme and Basil

Cavatelli, Italian Sausage, Broccoli Rabe, Roasted Peppers, White Wine Sauce

Penne Pasta, Gulf Shrimp, Roasted Tomatoes and Basil

Hot Vegetables| Select (1)

Braised Zucchini, Squash, Rosemary and Garlic

Sautéed Swiss Chard, Garlic Lemon and Oil

Sautéed String Beans and Shallots

Parmesan Crusted Cauliflower and Broccoli

Labor Fee for Groups under 15 pp $250

Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.

Prices are subject to change.

MARRIOTT
BRIDGEWATER

The Commons Way Dinner Buffet (continued)

Entrees I Select (2)

Roasted Chicken, Oyster Mushrooms, Asparagus, Truffle Fingerling Potatoes

Grilled Chicken, Shitake, Capers, Artichokes and White Wine Butter

Braised Beef Short Ribs, Natural Thyme Reduction

Pork Milanese, Warm Bruschetta Salad, Watercress

Seared Salmon, Spinach Risotto, Charred Tomato Fennel Broth

Dessert | Select (2)

Assorted Cupcakes - Red Velvet, Chocolate, Meringue, and Jelly Roll

Mini Italian Pastries

Assorted Mini Cheesecakes

Mousse Trio - Raspberry, Chocolate and Espresso with Chocolate Shavings

Hazelnut Crunch Bar

French Macaroons, Raspberry, Hazelnut, Lemon and Matcha Green Tea

Carrot Cake Squares

Caramel Whiskey Vanilla Bundt Cake

Dark Chocolate Blondies

Raspberry Almond Shortbread Bars

Crunchy Toffee Bars

Bread Pudding Bites

Seattle's Best Coffee® and a selection of Tazo Teas®

Assorted Soft Drinks and Bottled Waters

Labor Fee for Groups under 15pp $250

Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.

Prices are subject to change.

MARRIOTT
BRIDGEWATER

Tuscan Feast Dinner Buffet I $68

Pasta Fagioli with Tuscan Kale and Cannellini Beans

Assortment of Ciabatta Rolls, Roasted Red Pepper Dipping Oil, and Sheets of Caramelized Onions and Olive Focaccia

Antipasti Display: Shaved Prosciutto, Genoa Salami, Provolone, Marinated Mushrooms, Roasted Red Peppers, Mediterranean Olives, and Artichoke Hearts

Mozzarella and Grape Tomato Salad with Balsamic Vinaigrette

Cavatelli Salad with Broccoli Rabe, Roasted Tomatoes, Lemon, Garlic and Olive Oil

Organic Field Greens, Carrots, Cucumbers, Grape Tomatoes, Parmesan Croutons, Red Wine Vinaigrette

Rolled Chicken Saltimbocca, Prosciutto, Fresh Sage, Fresh Mozzarella, Lemon Herb Butter

Penne Pasta tossed with Roasted Mushrooms, Sweet Peppers, Basil Pesto and Blistered Tomatoes

Roasted Bronzini, Roasted Parmesan Potato, Vine Ripe Tomato, Artichoke, Lemon Caper Sauce

Baby Vegetable Medley

Assortment of Biscotti, Cannoli's, and Napoleon

Sparkling San Pellegrino Water

Assorted Soft Drinks and Bottled Waters

Seattle's Best Coffee® and a selection of Tazo Teas®

Carving Stations Are Available To Add

Carver Fee Applies $150

Roasted Beef Sirloin with caramelized onions, truffle fries, sautéed peas, pancetta, served with Brioche Rolls $12

Espresso Rubbed Pork Loin with a Chambord Cherry Cream and a Three Bean Rosemary Ragout, served with Brioche Rolls $12

Labor Fee for Groups under 15pp $250

Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.

Prices are subject to change.

Cold Hors D'oeuvres – Butler Passed

Please select (5) Hot or Cold Hors D'oeuvres $25 per person
Please select (10) Hot or Cold Hors D'oeuvres $32 per person
All Prices Are Based On A (1) Hour Reception

"BLT" Sandwiches**,** Grape Tomato, Bacon, and Chive Aioli

Prosciutto, Sun-Dried Tomato, Crostini, Micro Arugula, Frico

Roasted "Beet" Sliders**,** Radish Sprouts, Avocado and Herb Spread

Watermelon Ceviche Shooters**,** Goat Cheese, Mint and Lime

Wild Mushroom Bruschetta**,** Parmesan Truffle Oil

Cucumber Cups, Gazpacho Style Vegetables

Sun Dried Tomato, Goat Cheese, Crostini, Micro Greens

Antipasti Skewers**,** Artichoke, Mozzarella, Sun-Dried Tomato and Sweetie Drop Peppers

Peppered Beef Carpaccio**,** Parsley Pesto Tapenade on Crostini

Mini Fish Taco, Artichoke, Parmesan and Garlic

Salmon Mousse, Caviar Dill

Chocolate Covered Bacon Shooter, Raspberry Sauce

Rock Shrimp Ceviche Shooters, Mango, Cilantro and Lime

Sirloin Wrapped Asparagus on a Crostini

Seared Ahi**,** Sesame, Cucumber, Pickled Ginger, Rice Cracker

Labor Fee for Groups under 10 pp $250
Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.

Prices are subject to change.

Hot Hors D'oeuvres – Butler Passed

Please select (5) Hot or Cold Hors D'oeuvres $25 per person
Please select (10) Hot or Cold Hors D'oeuvres $32 per person
All Prices Are Based On A (1) Hour Reception

Sesame Chicken Bites with Apricot Glaze

Parmesan Asparagus Tips in Phyllo with Saffron Truffle Aioli

Mini Mac & Cheese Shooters

Scallops Wrapped in Bacon

Quiche Lorraine with Bacon

Baby Spinach Stuffed Mushrooms

Southwest Beef Empanada

Maine Lobster Puff

Asian Short Rib Pot Pie

Portobello Mushroom & Ricotta Cheese Puff

Mini Crab Cakes with Caper Old Bay Remoulade

Mini Blue and Yellow Corn Tacos - Pulled Chicken, Cilantro and Lime

Beef Tenderloin wrapped in Bacon

Malibu Coconut Shrimp

Wild Salmon Satay with Lime & Cilantro

Shrimp Spring Roll with Chili Paste

Labor Fee for Groups under 10 pp $250
Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.

Prices are subject to change.

Desserts - Butler Passed

Price based on a one (1) hour reception l $18

Cold

Petite Tropical Fruit Tarts

Mini Meyers Lemon Pies

Mini Assorted Mousse Cups

Long-Stemmed Strawberries, Balsamic-Cocoa Glaze

Zita's Local Ice Cream Scoops

Hot

Warm, Guava Stuffed Empanadas, Anise Honey

Banana Foster Wontons with Cinnamon Sugar

Warm Apple Pie Bites

Mini Chai Hot Chocolate with Whipped Cream

Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.

Prices are subject to change.

Cold Displays

Marinated Mushrooms, Roasted Red Peppers, Kalamata Olives, Artichoke

Hearts, Mozzarella and Grape Tomato Salad served with Ciabatta Rolls $15

Grilled Vegetable and Grain Display $16

Beans, Feta Cheese, Grilled Vegetables, Herb Oil, Sea Salt, Red Pepper and Basil Pesto, Hummus, Pita, and Warm Grilled Flatbreads

Sushi Market Price – consult with your event manager

Vegetable Sushi Rolls served with Wasabi, Pickled Ginger and Soy Sauce

Deluxe Sushi and Sashimi Market Price – consult with your event manager

Fresh assortment of Futo Maki, Hamachi Maki, Tekka Maki, California Roll Sushi, Tuna, Shrimp, and Salmon Sashimi served with Pickled Ginger and Soy Sauce

Shrimp Bar $19

Gulf Shrimp, Lemons, Cocktail Sauce

Imported Artisan Cheese Display $ 18

An assortment of four Imported Artisan Cheeses paired with Dried Fruit & Toasted Nuts, Sliced Baguette and Water Crackers

Domestic Artisan Cheese Display $ 16

An assortment of four Domestic Artisan Cheeses paired with Dried Fruit & Toasted Nuts, Sliced Baguette and Water Crackers

Crudité $11

Individual Crudités Shooters, Creamy Ranch, Hummus, Tapenade, Carrot, Celery Sticks, Cucumber, Tomato

Fresh Fruit $ 11

Seasonal Sliced Fresh Fruit Display with Assorted Yogurt Dips

Exotic Fruit $ 15

Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.

Prices are subject to change.

Hot Displays

Rustic Pasta | Select (2) $ 15

Includes Salad & Garlic Bread

Rigatoni Rustica, Peppers, Onions, Mushrooms in a Spicy Plum Tomato Marinara Sauce

Spinach Stuffed Gnocchi, Artichokes, Capers, Calamata Olives, in a Plum Tomato Basil Sauce

Linguine with Sweet Spinach, Roasted Eggplant, Wild Mushrooms and Madeira Wine Sauce

Penne Tuscana, Grilled Chicken, Sun-Dried Tomato Pesto Broth, Mushrooms, Pine Nuts, Shaved Parmesan

Parpadella Pasta, Garlic Basil Oil, Heirloom Tomatoes, Tomato Relish

Tex-Mex Tortilla Bar $16

Fresh Creamy Mashed Avocados, Fresh Pico de Gallo, Lime and Sour Cream. Served with House Smoked Pulled Pork with Crispy Organic Corn Chips and Warm Tortillas

Risotto $11

Roasted Wild Mushrooms, Cured Tomatoes, Chives, Herb Broth, Local Cheese, Green Pea Shoots, Black Truffle Oil

Beef Short Ribs $16

Served with Herb Risotto, Shaved Parmesan

Slider Bar

Priced per piece. Suggested service 3 pc. per person

Beef Burger, Melted Cheddar and Brioche Roll $3.50 pc.

Roasted Pulled Chicken, Caramelized Shallots, Herbs, and Brioche Roll $2.50 pc.

Served with Lettuce, Tomatoes, Onions, Ketchup, Pub Mustard, Pickles, House Made Potato Chips, and Feta Chive Dip

Attendant Fee: $150

Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices

Prices are subject to change.

Hot Displays (continued)

Gourmet Mac and Cheese Station $15

Prepared to Order -Station Includes Traditional 3 Cheese Mac Select One Additional Flavor

Smoked Bacon and Gruyere

Pulled Smoked Pork

Lobster Scampi

Sharp Cheddar and BBQ Pulled Chicken

Shredded Beef Short Rib, Caramelized Shallots and Herbs

Attendant Fee: $150

Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.

Prices are subject to change.

Carving Stations

Roasted Beef Tenderloin with Red Wine Madeira Sauce, Roasted Garlic Mashed Potatoes, Grilled Asparagus, served with Brioche Rolls $17

Roasted Beef Sirloin with caramelized onions, truffle fries, sautéed peas, pancetta, served with Brioche Rolls $14

Citrus Roasted Leg of Lamb, Eggplant and Tomato Chutney with Grilled Pita Bread $18

Espresso Rubbed Pork Loin with a Chambord Cherry Cream and a Three Bean Rosemary Ragout, served with Brioche Rolls $12

Mesquite Smoked Turkey Breast with Caramelized Shallots, Sweet Rolls and an Apple Compote $13

Honey Bourbon Glazed Ham with Sweet Potatoes, Pepper Radish Slaw, served Ciabatta Rolls $ 13

Citrus Dill Crusted Cedar Plank Salmon with Roasted Corn Peppered Relish, Fresh Lemon Herb, and a Vegetable Paella $16

Attendant Fee: $150

Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices. Prices are subject to change.

Interactive Chef Stations

Classic Caesar Salad $11
Crisp Romaine, Herb Croutons, Caesar Style Dressing, Shaved Parmesan Cheese

With Sliced Oven Roasted Chicken add $7
With Marinated Grilled Shrimp add $9

Pan Asian Station $18
Guest Pre-Selected Choice of One:
Orange Chicken, Beef Teriyaki, or Pork
with Tofu, Vegetables, Fried Rice and White Rice

Edamame

Chicken and Lemongrass Pot Stickers

The Noodle Bar $17

"Create Your Own Asian Noodles"
Buckwheat Soba Noodles, Thai Rice Noodles, Choice of Rock Shrimp or Spicy Chicken,
Hot Organic Miso and Infused Mushroom Broths, Bok Choy, Napa Cabbage, Shitake Mushrooms,
Shaved Scallions, Bean Sprouts, Cilantro, Slivered Ginger, Crushed Peanuts, Sesame, Sweet and Hot Chili Sauces

Attendant Fee: $150

Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.

Prices are subject to change.

Dessert Displays

Miniature Confections $16
Selection of Mini Cheesecakes, Fancy European Cookies, Italian Pastries, Mini Bread Puddings, Cupcakes, Mini Assorted Mousse and Crème Brulee

Deluxe Confections $21
Inclusive of the Miniature Confections Display Above and a Mélange of Truffles, Petit Fours, White and Dark Chocolate Covered Strawberries

"Grown-up" Cupcake Corner $14
Chocolate, Vanilla, Red Velvet, Lemon Meringue and Jelly Roll Cupcakes

Ice Cream Parlor Station $15
Strawberry, Vanilla, Chocolate, and Chocolate Chip Mint Ice Cream,
Candied Pecans, Pistachios, Hot Fudge, Peanut Butter Sauce, Caramel Sauce, Whipped Cream, Maraschino Cherries
Clark Bars, Reese's Pieces, Reese's Pieces Cups, M&M's, Snow Caps, Gummy Bears
Sugar and Waffle Cones

Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.

Prices are subject to change.

Open Bar/Cash Bar

Premium Bar | Open Bar

One Hour	$19
Two Hours	$24
Three Hours	$29
Four Hours	$33
Five Hours	$35

Deluxe Bar | Open Bar

One Hour	$24
Two Hours	$28
Three Hours	$32
Four Hours	$36
Five Hours	$40

Hosted and Cash Bar

Martini	$11	
Premium Spirits	$10	
Deluxe Spirits	$12	
Domestic Beer	$ 9	
Imported Beer	$ 10	
Premium Wine	$11/Cash	$10/Host
Deluxe Wine	$13/Cash	$12/Host
Deluxe Cordials	$11	
Soft Drinks & Mineral Waters	$ 4	

Wine Service

Premium Lunch	$10
Dinner	$12
Deluxe Lunch	$15
Dinner	$17

Bartender Fee Add $150

Cashier Fee Add $150

Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices.
Prices are subject to change.

Premium Bar

Smirnoff Vodka

Cruzan Aged Light Rum

Bacardi Superior Rum

Captain Morgan Original Spiced

Beefeater Gin

Dewar's White Label

Makers Mark Bourbon

Jim Beam White Label Bourbon

Canadian Club

Jose Cuervo Traditional Silver

Courvoisier VS

Magnolia Grove by Chateau St. Jean, Rose, California

Magnolia Grove by Chateau St. Jean, Pinot Grigio, California

Magnolia Grove by Chateau St. Jean, Chardonnay, California

Sea Pearl, Sauvignon Blanc, Marlborough, New Zealand

Magnolia Grove by Chateau St. Jean, Cabernet Sauvignon, California

Magnolia Grove by Chateau St. Jean, Merlot, California

Line 39, Pinot Noir, California

LaMarca, Prossecco, Extra Dry

Budweiser, Coors Light, Yuengling

Amstel Light / Heineken

Sam Adams Seasonal

O'Doul's Non-Alcoholic

All bars include Peach Schnapps, Kahlua, Amaretto Disaronno and Triple Sec

A selection of assorted soft drinks and water to include: Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Mist Twst, Vasa Pure, Evian, San Pellegrino

Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices. Prices are subject to change.

Deluxe Bar

Absolut Vodka

Grey Goose Vodka

Kettle One

Bombay Sapphire Gin

Tanqueray Gin

Bacardi Superior Rum

Myers Dark Rum

Captain Morgan Original Spiced

Malibu Coconut Rum

1800 Silver Tequila

Johnnie Walker Black Label

Knob Creek Bourbon

Jack Daniel's Whiskey

Crown Royal

Patron Silver

Hennessy Privilege VSOP

Covenant, Rose, “Red C”, California

CasaSmith, Pinot Grigio, ViNO, Washington

Kenwood Vineyards, Chardonnay, “Six Ridges”, California

Kenwood Vineyards, Sauvignon Blanc, California

Columbia Crest H3, Cabernet Sauvignon

J. Lohr Estates, Merlot, “Los Osos”, California

Chalk Hill, Pinot Noir, California

Segura Viudas, Bruit, Cava, “Aria”, Spain

Budweiser, Coors Light, Yuengling

Amstel Light/Heineken

Sam Adams Seasonal

O'Doul's Non-Alcoholic

All bars include Peach Schnapps, Amaretto DiSaronno, Triple Sec, Sour Apple Pucker, Watermelon Pucker

A selection of assorted soft drinks and water to include: Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Mist Twst, Vasa Pure, Evian, San Pellegrino

Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices. Prices are subject to change.

Pinot Noir

DeLoach	$34
Line 39, California	$40
LaCrema, Califonia	$62
Chalk Hill, California	$54
Goose Bay, New Zealand	$67

Merlot

Magnolia Grove by Chateau St. Jean, California	$28
J. Lohr Estates, “Los Osos”, California	$38
Frei Brothers Reserve	$50
St. Francis Vineyards, Sonoma Country	$58

Cabernet Sauvignon

Magnolia Grove by Chateau St. Jean, California	$28
Columbia Crest H3	$44
Estancia Keyes Canyon Ranches	$48
Aquinas, Napa Valley	$56

Shiraz & Syrah

Cupcake, Barossa, South Australia	$34
Rosemount Estate, Shiraz, Australia	$42

Specialty Red Blends

Apothic	$34
The Dreaming Tree,"Crush", California	$50
Covenant, “The Tribe”, California	$74

Prices are per bottle. A customary 25% taxable service charge and sales tax will be added to all prices. Prices are subject to change.

White Wine and Champagne

Pinot Grigio

Magnolia Grove by Chateau St. Jean, California	$28
CasaSmith, “ViNO”, Washington	$40
Goose Bay, New Zealand	$58

Sauvignon Blanc

Brancott, Marlborough, New Zealand	$38
Sea Pearl, New Zealand	$42
Kenwood Vineyards, Sonoma County	$46

Specialty Whites

Chateau St. Michelle Riesling	$26
Magnolia Grove, by Chateau St. Jean, Rose, California	$28
Covenant, Rose, “Red C”, California	$72

Chardonnay

Magnolia Grove by St. Jean, California	$28
Chateau St. Jean, North Coast	$40
Goose Bay, New Zealand	$52
Kenwood , “Six Ridges”, California	$54
J. Lohr Estates “Riverstone” Arroyo Seco, Monterey	$74
Covenant, “Lavan”, California	$84

Sparkling White Wines and Champagne

LaMarca, Prosecco, Treviso, Veneto, Italy	$40
Segura Viudas, Brut, Cava “Aria”, Spain	$48
Mumm Napa, Brut, "Prestige", Napa Valley	$51
Moët & Chandon, “Imperial”	$82

Prices are per bottle. A customary 25% taxable service charge and sales tax will be added to all prices. Prices are subject to change.

Specialty Theme Bars

Add $8

Bellini Bar

Selection of Sparkling Wines and Champagne accented with Fresh Juice and

Fresh Fruit creating a unique option to give your event some extra fizz!

Bubbles- Champagne and Prosecco

Wine - Fume Blanc, Pinot Grigio, California Sparkling Wines, and Sparkling Ciders

Fresh Fruit Purees and Fresh Juice: Mango, Strawberry, Orange, Pomegranate, and Peach Puree

Cuban Nights

Add a splash of the Latin influence with these refreshing beverages.

Sangria Station featuring Red and White Sangria with Seasonal Fruit and Fresh Herbs

Fresh Mojitos - choose from Strawberry, Watermelon, Mango, Three Berry, or the Classic Style all muddled in the traditional style with Fresh Lime and Mint Leaves

Refreshing flavored Margaritas and Caipirinhas with Cachaca and Fresh Sugar Cane Skewers

Liquid Dessert Bar

Go ahead and drink your Dessert!

Delicious, Sweet, and Creamy... Who needs dessert when you can have one of these dessert cocktails. Cocktails are crafted and prepared to mimic the actual dessert flavor profile

Chocolate Covered Strawberry - Godiva Chocolate Liquor, Strawberry Puree, and Cream

Lemon Pound Cake - UV Cake Vodka, Sweet and Sour, Lemon Zest, Pineapple Juice, and Club Soda

Tiramisu - Meyers Rum, Kahlua, Fresh Espresso, and Tiramisu Cream

Cherry Cheesecake - Vanilla and Cherry Vodka, Cream, and Cranberry Juice

Almond Joy - Godiva Chocolate, Amaretto, Malibu Rum, and Cream

Prices are per person. A customary 25% taxable service charge and sales tax will be added to all prices. Prices are subject to change.