



**RED LION HOTEL®**  
Eureka

# CATERING

— MENU —





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— MENU —

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# BREAKFAST

## PLATED BREAKFASTS

*Served with assorted fruit juices and fresh baked muffins.  
Includes freshly brewed coffee, decaf and hot Tazo tea.  
Add fresh sliced fruit for \$2.00 per person.*

<b>The Red Lion Classic</b>	<b>\$13.20</b>
Fresh scrambled eggs with your choice of crispy bacon or link sausage. Served with roasted breakfast potatoes.	
<b>Pancake Sandwich</b>	<b>\$13.50</b>
We start with two fluffy pancakes and warm maple syrup, then add grilled sausage links and two fresh scrambled eggs.	
<b>North Coast French Toast</b>	<b>\$14.00</b>
Thick grilled French toast with warm maple syrup and apple compote. Served with link sausage.	
<b>Chipotle Breakfast Wrap</b>	<b>\$14.75</b>
Three scrambled eggs blended with house potatoes and pepperjack cheese and wrapped in a chipotle tortilla. Served with sour cream, salsa and a side of fruit.	
<b>Traditional Egg Benedict</b>	<b>\$16.25</b>

## QUICK START BREAKFAST BUFFETS

*Served with assorted chilled juices,  
freshly brewed coffee, decaf and hot Tazo tea.*

<b>Traditional Continental</b>	<b>\$10.75 per person</b>
Assorted muffins and danish with sliced seasonal fruit.	
<b>Deluxe Continental</b>	<b>\$12.50 per person</b>
Breakfast breads, danish, sliced seasonal fruit and assorted yogurts.	
<b>The Lumberjack</b>	<b>\$14.75 per person</b>
Fluffy scrambled eggs, crispy bacon, link sausage and roasted breakfast potatoes. Served with sliced seasonal fruit.	
<b>Healthy Start</b>	<b>\$16.00 per person</b>
Fresh seasonal fruit, oatmeal, crunchy granola and 2% milk, served with cereal toppings, raisins, dried cranberries, strawberries, bananas, assorted yogurts and a selection of muffins.	

## BUFFET UPGRADES

<b>Hot Oatmeal</b>	<b>\$1.25 per person</b>
<b>Coffee Cake</b>	<b>\$1.75 per person</b>
<b>Scrambled Eggs</b>	<b>\$2.00 per person</b>
<b>Biscuits and Gravy</b>	<b>\$2.25 per person</b>
<b>French Toast</b>	<b>\$2.50 per person</b>

*Service charge and applicable taxes shall be added to all food and beverage.  
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# BREAKFAST CONTINUED

## BRUNCH BUFFETS

### Option #1

**\$25.25 per person**

- Eggs benedict
- French toast
- An assortment of freshly baked scones
- Breakfast potatoes
- Cheese assortment with a cheese torte and crackers
- Spring mix with apples, cranberries, bleu cheese crumbles and bleu cheese vinaigrette
- Dessert selection of strawberry shortcake and chocolate truffle mousse cake
- Freshly brewed coffee, decaf, hot Tazo tea and water
- Orange juice
- Peach Bellini's: sparkling wine with Peach Schnapps®

### Option #2

**\$22.00 per person**

- Fluffy scrambled eggs
- Biscuits with gravy
- Crisp bacon and sausage links
- Roasted potatoes
- Baked brie with artisan crackers
- Crisp romaine lettuce with shredded parmesan, herbed croutons and Caesar dressing
- Chef's assorted confections
- Freshly brewed coffee, decaf, hot Tazo tea and water
- Apple juice
- Lemonade
- Mimosas: sparkling wine with orange juice

## BUFFET UPGRADES

**Muffins and Scones**

**\$1.25 per person**

**Country Ham**

**\$1.50 per person**

**Coffee Cake**

**\$1.75 per person**

**Fresh Fruit Display**

**\$2.00 per person**

**Smoked Salmon Display**

**\$2.50 per person**



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# BREAKS & PACKAGES

## MORNING BREAKS

- Traditional Coffee Break** **\$5.95 per person**
- Freshly brewed coffee, decaf and hot Tazo tea
- Deluxe Coffee Break** **\$9.00 per person**
- Freshly brewed coffee, decaf and hot Tazo tea
  - Assorted fruit juice
  - Bottled spring and sparkling water
- Extreme Coffee Break** **\$11.25 per person**
- Freshly brewed coffee, decaf and hot Tazo tea
  - Assorted fruit juice
  - Assorted breakfast breads: coffee cake, scones and cinnamon rolls
- Humboldt Healthy** **\$15.25 per person**
- V8® Juice and Fusions®
  - Yogurt with granola
  - Sliced seasonal fruit
  - Sunrise muffins
  - Freshly brewed coffee, decaf and hot Tazo tea

## AFTERNOON BREAKS

- Humboldt Happy** **\$10.00 per person**
- Freshly brewed coffee and decaf
  - Chilled milk
  - Freshly baked brownies
- Sweet and Salty** **\$13.25 per person**
- Assorted freshly baked cookies
  - Fiesta snack mix
  - Crisp tortilla chips with salsa
  - Assorted sodas and lemonade
- Redwood Refresh** **\$14.25 per person**
- Sliced seasonal fruit
  - Fresh vegetable tray with dips
  - Assorted granola bars
  - Sparkling waters and fruit juices
- Cheese Please** **\$14.50 per person**
- Domestic cheeses with crackers
  - Sliced seasonal fruit
  - Vegetable tray
  - Assorted sodas and waters

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# BREAKS & PACKAGES CONTINUED

## À LA CARTE REFRESHMENTS

Assorted Bottled Juices	\$3.00 each
Assorted Bottled Coca-Cola Sodas	\$3.00 each
Bottled Waters, Vita Water and Sparkling Water	\$3.00 each
Assorted Fountain Soda	\$17.00 per pitcher
Orange Juice or Lemonade	\$20.00 per pitcher
Freshly Brewed Coffee, Decaf and Hot Tazo Tea	\$26.00 per pot
Gallon Assortment	\$41.50 per urn

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Granola Bars (Fiesta or Original)	\$2.00 each
Assorted Candy Bars	\$3.00 each
Assorted Yogurt	\$3.00 each
Trail Mix	\$10.00 per pound
Snack Mix	\$12.00 per pound
Assorted Scones, Mini-Bagels, and Muffins	\$20.00 per dozen
Freshly Baked Assorted Cookies	\$20.00 per dozen
Fresh Brownies	\$20.00 per dozen
Cinnamon Rolls, Coffee Cake	\$23.00 per dozen
Small Sliced Seasonal Fruit Tray	\$45.00 each
Large Sliced Seasonal Fruit Tray	\$85.00 each

*Anything sold by the each can be purchased based on consumption.*



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# LUNCH

## LUNCH ENTRÉES

*Served with green salad, iced tea or soda beverage.*

*\*If two options are selected, the higher priced item will be charged for all guests.*

- Mushroom Cavatapi** **\$15.75**  
Sautéed mushrooms, sun-dried tomato and asparagus tossed in a basil garlic pesto sauce. Served over tri-colored cavatapi pasta.
- Chicken Fettuccini** **\$16.75**  
Sautéed strips of chicken breast and sliced mushrooms in a creamy alfredo sauce served over fettuccini noodles.
- Grilled Portobello Mushroom** **\$17.25**  
Portobello mushroom with roasted garlic and spinach, served with wild rice and seasonal vegetables.
- Tuscan Chicken** **\$18.65**  
Chicken breast lightly breaded with herbed parmesan bread crumbs, then finished with tomato, fresh mozzarella, capers, lemon and basil pesto. Served with garlic mashed potatoes and seasonal vegetables.
- Grilled Tri-Tip** **\$20.00**  
Char-grilled to a medium temperature, smothered in a mushroom demi-glace and topped with crisp onion straws. Served with garlic mashed potatoes and seasonal vegetables.

## LUNCH SALADS

- Caesar Salad** **\$12.50**  
Crisp hearts of romaine, grated parmesan, fresh lemon and toasted croutons, tossed with our roasted garlic Caesar dressing.  
With Grilled Chicken Breast – Add \$3.25  
With Bay Shrimp – Add \$4.00
- Northwest Chicken Apple Salad** **\$16.75**  
Mixed greens tossed in bleu cheese vinaigrette, diced Fuji apple, candied pecan and dried cranberries. Topped with grilled chicken breast and melted bleu cheese.

## LUNCH SANDWICHES AND WRAPS

*Served with fresh seasonal fruit or your choice of fresh cut fries or green salad.*

*Includes freshly brewed iced tea or soda beverage.*

- Portobello Mushroom Sandwich** **\$11.95**  
A grilled portobello mushroom cap, roasted peppers, Swiss cheese, lettuce, tomato, red onion, avocado and pesto sauce on a toasted bun.
- Grilled Ranch Chicken Wrap** **\$12.50**  
Grilled breast of chicken with romaine, fresh tomato, bacon, ranch dressing and cheddar cheese, wrapped in a chipotle tortilla.
- Vegetarian Wrap** **\$13.50**  
Fresh cucumber, lettuce, mushrooms, tomato, avocado and a roasted pepper cream cheese inside a chipotle tortilla.
- Roast Turkey Club** **\$15.25**  
Roasted turkey, smoky bacon, fresh tomato, lettuce, avocado, Swiss cheese and mayonnaise on toasted wheat bread.

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# LUNCH CONTINUED

## LUNCH BUFFETS

*Includes freshly brewed coffee iced tea and an assortment of soda.  
Minimum 25 people.*

*\*Each buffet will include a chef's choice dessert.*

### West Coast Deli

**\$18.75 per person**

- Roast turkey, roast beef and deli ham
- Swiss, cheddar and pepperjack cheeses
- Red onion, tomato, pickles, lettuce, mayonnaise and mustards
- Assorted sandwich breads
- House salad
- Assortment of chips

**Add a house salad, field green salad, Ditalini pasta salad or fresh cut fruit for \$2.00 per person.**

**Add deli ham, grilled chicken breast, salami, tuna or egg salad for \$2.50 per person.**

### Baked Potato Bar

**\$18.75 per person**

- Baked Idaho russet potatoes
- Customize your baked potato with the following:  
Butter, sour cream, green onions, bacon bits, shredded cheddar and pepperjack cheese
- Choose four of these additional items:  
Steamed broccoli, nacho cheese, guacamole, salsa, BBQ sauce, caramelized onions, sautéed mushrooms, sautéed spinach, jalapeños or black olives

**Add any of the following items for \$2.00 per person:**

- Chili with meat
- Ground taco beef
- Diced ham
- Shredded chicken in Southwest seasoning

### Wine Country Picnic

**\$20.95 per person**

- Roast turkey breast, grilled chicken breast and cracked pepper roast beef
- Imported and domestic cheeses
- Roasted peppers, pepperoncini, tomato, pickles, onion and lettuce
- Basil pesto, mayonnaise and mustard
- Field greens salad with assorted dressings
- Ditalini pasta salad
- Artisan breads and grilled flatbread

*Lunch Buffets continued next page*



# LUNCH CONTINUED

## Southwest Fiesta

**\$20.95 per person**

Fajita station:

- Spicy ground beef
- Flour tortillas
- Guacamole, salsa, olives, sour cream, jack and cheddar cheeses
- Jalapeños and diced tomato

Accompaniments:

- Spanish rice and refried beans
- Tossed greens with chipotle dressing and crisp tortilla chips

**Add grilled chicken fajita fix for \$3.50 per person.**

**Add cheese enchiladas or fresh cut fruit for \$3.00 per person.**

## A Taste of Italy

**\$21.95 per person**

### Entrées (Select Two):

- Vegetable pasta primavera in a creamy roasted pepper pesto sauce
- Vegetarian or meat lasagna
- Chicken parmesan

**Add an additional entrée for \$3.50 per person.**

- Penne pasta with tomato, basil, mushroom and fresh mozzarella
- Caesar salad
- Garlic bread
- Chef's choice dessert

**Add an antipasto tray or vegetable tray for \$3.00 per person.**

**Add a house salad, field green salad, Ditalini pasta salad or fresh cut fruit for \$3.00 per person.**

# HORS D'OEUVRES

*The minimum order for each per dozen selections is two dozen.  
Prices are per dozen unless noted.*

## WARM HORS D'OEUVRES

<b>Spring Egg Rolls</b> With Asian dipping sauce.	<b>\$20.35</b>
<b>Potstickers</b> With ginger sesame soy sauce.	<b>\$20.35</b>
<b>Kalbi Sesame Chicken Wings</b>	<b>\$22.95</b>
<b>Buffalo-Style Hot Wings or BBQ Wings</b>	<b>\$22.95</b>
<b>Sweet and Sour Meatballs</b>	<b>\$22.95</b>
<b>BBQ Meatballs</b>	<b>\$22.95</b>
<b>Chicken Kabobs</b> With Asian peanut sauce.	<b>\$25.00</b>
<b>Assorted Mini Quiche</b>	<b>\$28.25</b>
<b>Lobster and Crab Stuffed Mushrooms</b>	<b>\$29.50</b>
<b>Bacon Wrapped Prawns</b>	<b>\$35.50</b>

## CHILLED HORS D'OEUVRES

<b>Assorted Finger Sandwiches</b>	<b>\$12.75</b>
<b>Bruschetta</b> With tomato, garlic, basil and balsamic glaze.	<b>\$18.25</b>
<b>Deviled Eggs</b> Traditional or herb chive filling.	<b>\$20.75</b>
<b>Vegetarian Pin Wheel Wraps</b>	<b>\$20.75</b>
<b>Meat and Cheese Pin Wheel Wraps</b>	<b>\$22.95</b>
<b>Marinated and Grilled Vegetable Skewers</b>	<b>\$22.95</b>

## CUSTOMIZE YOUR PARTY

<b>Include Tray Passed Select Appetizers for up to One Hour</b>	<b>\$55.00</b>
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# HORS D'OEUVRES CONTINUED

## DISPLAYS

Serves 30

<b>Stuffed Baked Brie En Croute</b>	<b>\$88.00</b>
With artisan bread and crackers.	
<b>Fresh Vegetables Crudités</b>	<b>\$105.00</b>
<b>Seasonal Fresh Fruit</b>	<b>\$120.00</b>
With vanilla yogurt sauce.	
<b>International Cheeses</b>	<b>\$145.00</b>
With crackers.	
<b>Grilled Vegetables</b>	<b>\$148.00</b>
With hummus dip and grilled flatbread.	
<b>Antipasto Platter</b>	<b>\$155.00</b>
<b>Asian Barbecue Pork, Potstickers and Spring Rolls</b>	<b>\$160.00</b>
<b>Sausage Sampler</b>	<b>\$170.00</b>
With artisan garlic breads and assorted mustards.	
<b>Side of Smoked Salmon</b>	<b>\$195.00</b>
With red onion, capers, dilled cream cheese, red pepper tartar sauce and grilled artisan bread.	
<b>Prawns on Ice</b>	<b>\$195.00</b>
With lemons and cocktail sauce.	

## CARVED MEATS

<b>Mustard Crusted Pork Loin (serves 25)</b>	<b>\$165.00</b>
With a roasted apple sweet and spicy relish and artisan rolls.	
<b>Roasted Turkey (serves 20)</b>	<b>\$175.00</b>
With turkey gravy, dijon mustard, mayonnaise and split rolls.	
<b>Old Fashioned Glazed Pit Ham (serves 40)</b>	<b>\$210.00</b>
With mayonnaise and split rolls.	
<b>Prime Rib (serves 40)</b>	<b>\$300.00</b>
With au jus, dijon mustard, creamed horseradish and split rolls.	

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# DINNER

## DINNER ENTRÉES

*Served with green salad, rolls and butter and a chef's choice dessert.  
Served with freshly brewed coffee, decaf, iced tea or lemonade.*

### Grilled Portobello Mushroom

**\$21.00**

Portobello mushroom with roasted garlic and asparagus, served with wild rice.

### Chicken Parmesan

**\$21.95**

Panko and parmesan breaded chicken breast baked golden and served over penne pasta with roasted tomato marinara sauce.

### Roasted Vegetable Wellington

**\$24.25**

A blend of grilled vegetables and roasted garlic wrapped in delicate puff pastry dough baked golden brown and served with a tomato coulis sauce.

### Grilled Tri-Tip

**\$25.25**

Char-grilled to a medium temperature, smothered in a mushroom demi-glace and topped with crisp onion straws. Served with garlic mashed potatoes and seasonable vegetable.

### Shrimp Carbonara

**\$26.25**

Succulent shrimp sautéed with bacon, capers, mushrooms and onions served over angel hair pasta, white wine and a touch of crème.

### Slow-Roasted Prime Rib

**\$27.50**

Well-seasoned and oven-roasted rib with garlic mashed potatoes, seasonal vegetables, au jus and creamed horseradish.

### Bacon Wrapped Salmon

**\$29.95**

Salmon filet grilled with herbs and smoky bacon, served with wild rice and seasonal vegetable..



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# DINNER CONTINUED

## DINNER BUFFETS

Served with freshly brewed coffee, decaf, hot Tazo tea and iced tea or lemonade.  
Minimum 25 people.

### Southwest Fiesta

**\$25.25 per person**

#### Fajita Station:

- Grilled chicken breast and ground beef
- Flour tortillas
- Guacamole, salsa, olives, sour cream, jack and cheddar cheeses
- Jalapeños and diced tomato

**Add Sliced Marinated Beef for \$4.00 per person.**

**Add Garlic Shrimp for \$5.50 per person.**

#### Accompaniments

- Spanish rice and refried beans
- Mixed greens with chipotle dressing and crisp tortilla chips

**Add cheese enchiladas or fresh cut fruit for \$2.00 per person.**

### Build Your Own

**\$25.50 per person**

#### Salads (Select One):

- House salad with fuji apple, cranberries and bleu cheese vinaigrette
- Penne pasta with tomato, basil and mushrooms tossed in Italian dressing
- Wild greens with assorted dressings
- Caesar salad with roasted garlic dressing
- Ditalini pasta salad

#### Entrées (Select Two):

- Vegetable pasta primavera in a creamy roasted pepper pesto sauce
- Mustard crusted pork loin with spiced apple chutney
- Sliced tri-tip with pino noir forest mushroom sauce
- Grilled chicken with BBQ sauce
- Sautéed marsala chicken
- Herb-roasted chicken

#### Upgraded Entrées Available:

**Roasted vegetable wellington for an additional \$2.00 per person.**

**Shrimp carbonara for an additional \$3.50 per person.**

**Slow-roasted prime rib for an additional \$5.00 per person.**

#### Sides (Select Two):

**An additional side for \$1.50 per person.**

- Garlic mashed Yukon gold potatoes
- Creamy basil pesto penne pasta
- Herb-roasted potatoes
- Wild rice
- Spanish rice
- Refried beans
- Honey-glazed baby carrots
- Sautéed green beans tossed in a shallot wine sauce
- Grilled Italian squash with sweet red peppers
- Steamed vegetable medley
- Medley of sautéed vegetables

*Dinner Buffets continued next page*

# DINNER CONTINUED

## A Taste of Italy

\$26.50 per person

### Entrées (Select Two):

- Shrimp and bacon penne pasta in lemon-caper cream sauce
- Sautéed marsala chicken
- Meat lasagna
- Vegetarian lasagna
- Baked cheese ravioli with spinach and roasted tomato sauce

**Add an additional entrée for \$4.50 per person.**

### Accompaniments

- Penne pasta with tomato, basil and mushroom tossed in Italian dressing
- Grilled Italian squash with sweet red peppers
- Caesar salad with roasted garlic dressing
- Parmesan garlic bread

**Add an antipasto tray or vegetable tray for \$3.00 per person.**

## The Elk River

\$27.50 per person

### Entrées (Select Two):

- Prime roast of beef with au jus and creamed horseradish
- Grilled chicken with BBQ sauce
- Vegetable pasta primavera in a creamy roasted pepper pesto sauce
- Shredded BBQ pork

**Add an additional entrée for \$5.00 per person.**

### Accompaniments

- House salad with Fuji apple, cranberries and bleu cheese vinaigrette
- Garlic mashed Yukon gold potatoes
- Steamed vegetable medley
- Artisan breads and butter

**Add an antipasto tray or vegetable tray for \$3.00 per person.**

**Add a house salad, field green salad, Ditalini pasta salad or fresh cut fruit for \$3.00 per person.**

## Northwest Bounty

\$28.50 per person

### Entrées (Select Two):

- Oven-roasted cod filet basted in basil-garlic butter
- Mustard crusted pork loin with spiced apple chutney
- Sliced tri-tip with pinot noir forest mushroom sauce
- Portobello ravioli with sweet onion alfredo

**Add an additional entrée for \$5.00 per person.**

### Accompaniments

- Garlic mashed Yukon gold potatoes
- Medley of sautéed vegetables
- Wild greens with assorted dressings
- Artisan breads and butter

**Add a house salad, field green salad, Ditalini pasta salad or fresh cut fruit for \$3.00 per person.**

# DINNER CONTINUED

## DESSERTS

*These items are available selections to accompany our dinner entrées.*

### **Carrot Cake**

Spiced cinnamon cake filled with carrot bits and raisins, topped with cream cheese frosting.

### **German Chocolate Cake**

Double chocolate cake topped with coconut-caramel spread.

### **Fresh-Baked Cookies**

### **Fresh-Baked Brownies**

### **Berry or Peach Cobbler**

Freshly-baked mixtures of berries or peach in a self-rising flour and crumble topping.

### *Upgrade with one of our Premium Dessert Selections*

### **Strawberry Shortcake**

**\$2.50**

Layers of angel food cake and glazed strawberries with rich whipped cream.

### **Tuxedo Truffle Cake**

**\$3.25**

Layers of creamy dark and white chocolate mousse floating between three layers of marbled white and dark chocolate cake, topped off with dark chocolate ganache swirled with white chocolate.

### **Chocolate Layer Cake**

**\$3.50**

A chocolate lover's delight! Alternating layers of moist chocolate cake and chocolate cream and finished with chocolate fudge frosting.

### **New York Style Cheesecake**

**\$3.75**

A traditional favorite served with your choice of berry compote or caramel sauce.

### **Lemon Berry Cake**

**\$4.50**

Limoncello tarts: a buttery semolina textured cake loaded with lemon zest, tart lemon curd, and fresh raspberries, finished with lemon sweet cream.

### **Tiramisu**

**\$4.75**

Liqueur-soaked ladyfingers topped with light layers of Italian whipped cream and mascarpone cream, fresh-brewed espresso and sweet ground chocolate.

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# BEVERAGES

## WINE SELECTIONS

Choose one of our delicious wines to accompany your dinner.  
Not sure? We're happy to recommend a wine pairing for you. We also allow you to bring in your own wine, for a modest corkage fee of \$10 per 750ml bottle.

### RED

Cabernet Sauvignon, Two Vines	\$7.00 glass   \$23.00 bottle
Cabernet Sauvignon, Parducci	\$7.50 glass   \$25.00 bottle
Cabernet Sauvignon, Dona Paula	\$9.50 glass   \$36.00 bottle
Merlot, Parducci	\$7.50 glass   \$24.00 bottle
Merlot, 14 Hands	\$8.00 glass   \$27.00 bottle
Blend, Flirt	\$8.50 glass   \$31.00 bottle
Blend, Menage A Trois	\$9.00 glass   \$33.00 bottle

### WHITE/BLUSH

Chardonnay, Canyon Road	\$7.00 glass   \$23.00 bottle
Chardonnay, Kendall Jackson	\$9.00 glass   \$33.00 bottle
Sauvignon Blanc, Parducci	\$7.50 glass   \$25.00 bottle
Riesling, Chateau Ste. Michelle	\$7.00 glass   \$24.00 bottle
Pinot Grigio, Hogue	\$6.25 glass   \$23.00 bottle
Pinot Grigio, Parducci	\$7.50 glass   \$25.00 bottle
White Zinfandel, Sutter Home	\$6.25 glass   \$23.00 bottle

### SPARKLING

Brut, Domaine Chandon 750 ml	\$31.00
Brut, Wycliff 750 ml	\$20.00
Brut, Domaine Chandon 187 ml	\$5.50
Prosecco, Mashino 187 ml	\$8.75

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# BEVERAGES CONTINUED

## BAR SELECTIONS

### **Well** **\$5.00 per drink**

Gordon's Vodka, Gordon's Gin, Castillo Rum, Matador Tequila, Old Overholt Whisky, Scoresby Scotch, Jim Beam Bourbon, Korbel Brandy

### **Premium** **\$6.00 per drink**

Stolichnaya Vodka, Beefeater Gin, Bacardi Light Rum, Cuervo Gold Tequila, Crown Royal Whiskey, Jack Daniel's Whiskey, J&B Scotch, Korbel Brandy

### **Cordials** **\$7.00 per drink**

Bailey's Irish Cream, Kahlua, Grand Marnier, Amaretto Di Saronno, Courvoisier V.S.

### **Specialty Drinks** **\$8.00 per drink**

Martinis, Cosmopolitans, Lemon Drops

## ALL BARS INCLUDE

### **House Wines** **\$6.50 per drink**

### **Domestic Beers** **\$5.00 per drink**

### **Microbrews and Imported Beers** **\$5.50 per drink**

### **Soft Drinks, Juices** **\$3.00 per drink**

### **Customize Your Party** **\$55.00 for up to one hour**

Include a champagne toast with hand-passed service of champagne or sparkling cider. Champagne and sparkling cider sold separately.