

BOOTH  
**CATERING**  
MENU

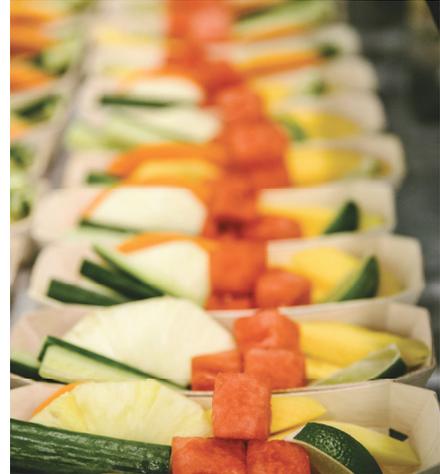


AT THE ANAHEIM CONVENTION CENTER



## TAKE A BREAK

Breaks increase productivity and creativity. Working for long stretches without breaks leads to stress and exhaustion. Taking breaks refreshes the mind, replenishes your mental resources, and helps you become more creative.



# REFRESHERS

## MORNING

### ARTISAN BAKERY SELECTION

SCONES

MUFFINS

ASSORTED DONUTS

FRUIT AND CHEESE DANISH

\$50 per doz

**SLICED BREAKFAST BREADS** \$42.50 per doz

Banana nut, marble, lemon poppy, zucchini

**COFFEE CAKE** \$42.50 per doz

Cinnamon crumb, apple cheese, blueberry cheese

### EXECUTIVE SELECTION

**ASSORTED CROISSANT PACKAGES**

Chocolate, almond and regular \$60 per doz

Fruit and cheese filled \$60 per doz

**BLUEBERRY OATMEAL BREAKFAST COOKIES**

\$44 per doz

**CINNAMON ROLLS** \$79 per doz

Traditional cinnamon roll or Kouign Amann

croissant cinnamon roll

**ASSORTED EINSTEIN BAGELS** \$48 per doz

with cream cheese

**WHOLE WHEAT CROISSANTS OR ENGLISH MUFFINS WITH PEANUT BUTTER**

\$46 per doz

+ **HAZELNUT AND ALMOND BUTTER** \$54 per doz

## AFTERNOON

**FRESH BAKED CRAVEWORTHY COOKIES**

\$54 per doz

Chocolate chunk, sugar butter, oatmeal raisin, white chocolate macadamia, peanut butter

**DESSERT BARS** \$48 per doz

Guava streusel, lemon, pecan, blondie, pineapple coconut, S'mores, raspberry streusel

**BROWNIES** \$45 per dozen

Double chocolate, fudge nut, peanut butter, chocolate decadence, salted dulce de leche

**CUPCAKE ASSORTMENT** \$65 per 20 pieces

Vanilla bean, chocolate ganache, red velvet, cappuccino, lemon merengue, caramel & sea salt

## BREAKFAST BUFFETS

**RISE AND SHINE** \$19 per person

Assorted muffins, danish and bagels, whipped cream cheese, sliced fruit

**HEALTHY START** \$20 per person

Fresh fruit salad with watermelon, cantaloupe, pineapple, grapes, Greek yogurt, granola, bananas, whole wheat English muffins and peanut butter

**BACON AND EGGS** \$28 per person

Fresh fruit salad; watermelon, cantaloupe, pineapple, grapes, scrambled eggs\*, breakfast potatoes, bacon, freshly baked Croissants and Muffins

## À LA CARTE ENHANCEMENTS

Minimum 12 servings

### BREAKFAST SANDWICHES

\$8 each

Freshly baked croissant, bacon egg\* and cheddar cheese

Freshly baked croissant, sausage sausage, egg\* and cheddar cheese

House-made butter biscuit, huevo ranchero, ham, egg\*, onion, tomato, jalapeno, jack and cheddar cheeses

House-made butter biscuit, vegetarian egg\*, potato, onion, tomato, jalapeno, jack and cheddar cheeses

### BREAKFAST BURRITOS

Served with red fire roasted & tomatillo salsa

\$8 each | 5 oz

Chorizo, flour tortilla, potato and cage free scrambled eggs\*, cheddar and jack cheese, tomato, onion  
🌱 Vegetarian soy chorizo available

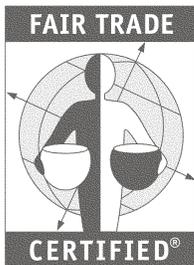
Spinach tortilla, roasted tomato, potato, zucchini, goat cheese, scrambled eggs\*

Sausage, flour tortilla, bacon, potato, cage free scrambled eggs\*, pepper jack

Beef machaca, potato, cage free scrambled eggs\*, jack cheese in house-made sonora flour tortilla

Huevo ranchero, ham, onion, tomato, potato, cage free scrambled eggs\*, jack cheese, house-made sonora flour tortilla

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.



## FAIR TRADE

We purchase Fair Trade Certified coffee products for our guests. Fair Trade Certified products empower farmers and farm workers to lift themselves out of poverty by investing in their farms and communities, protecting the environment, and developing business skills necessary to compete in the global marketplace, all while ensuring that some profits go back to help build the schools and hospitals in the equatorial regions from where we source our coffees. We have disposed of the use of most PC (portion control) items and bring you natural sugar and chemical free sweeteners as well as local dairy creamers in bulk service for your beverage experience.

# DRINKS

*Our specialty juices and waters are infused with local fruits and organic herbs, some of which are grown right on property in our own rooftop garden.*

## INDIVIDUAL

### ASSORTED SOFT DRINKS PEPSI PRODUCTS\*

\$4 each

### PERRIER SPARKLING WATER

\$5 each

### OUR PRIVATE LABELED RPET ANAHEIM BOTTLED WATER

\$4.25 each

### CHAMELEON COLD BREW

\$8 each

Black coffee, espresso, vanilla

### MILK

\$4 per half pint

(Minimum 1 dozen)

2%, Non Fat or Chocolate

### TROPICANA JUICE ASSORTMENT

\$4 each

Orange, apple and cranberry

### WATER COOLER

\$50 per day

(115 volt 5 amp electrical required)

### ARROWHEAD WATER

\$85 each

(5 gallon)

## BY THE GALLON

### FRESH BREWED FAIR TRADE COFFEE

\$69 per gallon

Regular and decaffeinated, includes half and half, 2% milk, soy milk, Truvia, Sugar in the Raw and Equal

+ **ALMOND MILK, COCONUT MILK** \$5 per quart

+ **MONIN SYRUPS** vanilla, sugar free vanilla, caramel, hazelnut, coconut \$20 per bottle

### TAZO HERBAL TEAS \$69 per gallon

Includes honey and lemon

### COLD BREWED COFFEE \$90 per gallon\*\*

Fresh brewed chilled coffee, regular and decaffeinated, includes half and half, 2% milk, soy milk, Truvia, Sugar in the Raw, Equal and vanilla syrup

### FRESH SQUEEZED LEMONADE \$40 per gallon

### FRESH SQUEEZED STRAWBERRY LEMONADE

\$40 per gallon

### BREWED ICED TEA \$40 per gallon

Served with lemon wedges

**INFUSE IT** with pineapple, mango or peach \$50 per gallon

### AQUA FRESCA \$50 per gallon

Watermelon, pineapple or cantaloupe

### JUICE \$45 per gallon

Orange, cranberry, apple or grapefruit

### SPA WATER \$50 per gallon

Choice of spa water cucumber-lime-mint, strawberry-basil

### KEURIG PACKAGE \$350 per package

Make-it-yourself Keurig single brew machine that contains four packages of 25 cups (100 cups total) with choice of: regular Starbucks coffee and/or Earl Grey and Green teas, five gallons water, condiments. (Requires 120 volt. 15.3 amp electrical)

### 25 K-CUP REPLENISHMENT \$75 per package

Choice of Regular Starbucks, Starbucks decaf, Earl Grey and Green teas replenish 10 gallon water, appropriate condiments

All individual items require a minimum order of one dozen per item, unless otherwise noted. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. \* Coke Products available on request.



## RECYCLE AND REUSE

Our Anaheim Water is bottled in 100% rPET, post-consumer recycled plastic bottles and has 65% smaller carbon footprint than traditional plastic bottles. The water is generated locally within our Anaheim Community and has high quality and taste for you and your guests.

Our 5-gallon Arrowhead® water comes from our local natural springs located just 80 miles from the Anaheim Convention Center. It is 100% natural spring water from the California San Bernardino mountains. Their Eco Sense® bottles are cleaned, re-filled, and re-used over 20 times before recycled into a variety of products, including children's playground equipment and sneakers. They are the first beverage manufacturer to build plants in America with LEED certification. They carefully preserve the land surrounding their springs and have supported the protection of more than 426,000 acres of natural lands and freshwater resources.

# SNACKS

## INDIVIDUAL

All individual items require a minimum order of one dozen per item, unless otherwise noted.

### ASSORTED FULL SIZE CANDY BARS

\$42 per doz

### SALTED CARAMEL COOKIE

\$42 per doz

### JUSTIN'S PEANUT BUTTER CUPS

\$78 per doz 2-pack

### CHEWY MARSHMALLOW BAR

\$60 per doz  
with brown butter and sea salt

### PERUVIAN CHOCOLATE BROWNIE

\$66 per doz

### ICE CREAM BARS

\$60 per doz  
Assortment of fudge bars, ice cream sandwiches, 50/50 bars, frozen fruit bars

### MINI PRETZELS

\$39 per doz

### PEANUTS

\$39 per doz

### ALMONDS

\$39 per doz

### CASHEWS

\$60 per doz

### GOURMET "POP'S" POPCORN

\$60 per doz  
Barely naked, old fashioned caramel, original kettle, savory cheddar, fiery cheddar, pops mix (cheddar and caramel) and zebra

### DEEP RIVER KETTLE CHIPS

\$39 per doz  
Original, salt & vinegar, zesty jalapeno, mesquite bbq, sweet maui onion, rosemary olive oil

### TRAIL MIX

\$60 per doz

### BEEF JERKY

\$60 per doz

### MOZZARELLA OR CHEDDAR CHEESE STICKS

\$36 per doz

### KASHI, CLIF, KIND AND THINK THIN BARS

\$60 per doz

### PEELED DRIED FRUIT SNACKS

\$72 per doz  
Mango and apple

### DANG TOASTED COCONUT CHIPS

\$60 per doz

### INDIVIDUAL VEGGIE CUPS

\$84 per doz  
5 oz. watermelon radish, colored carrots, multi-colored cauliflower, celery, snap peas, red bell pepper and ranch dressing or red pepper hummus

### MARKET FRESH WHOLE FRUIT

\$42 per doz  
Apples, bananas, oranges

### INDIVIDUAL CHIOBANI GREEK YOGURTS

\$51 per doz  
Flavored and plain

### HARD BOILED CAGE FREE EGGS

\$30 per doz

### FRESH FRUIT CUPS

\$78 per doz  
5 oz. cantaloupe, watermelon, pineapple, grapes

### GREEK YOGURT PARFAITS

\$81 per doz  
5 oz. fruit, granola (berry, kiwi, or pineapple)

### COCONUT CHIA PARFAITS

\$81 per doz | 5 oz

## SHARED

Minimum 12 servings

### CHEFS FLASH FRIED KETTLE CHIPS

\$4.50 per person  
Ranch or french onion dip

### HOUSE-MADE TORTILLA CHIPS

\$4.50 per person  
with red fire roasted and tomatillo salsas

### CALIFORNIA GUACAMOLE

\$3.50 per person  
+ MADE TO ORDER  
\$5 per person  
(Attendant required  
\$150.00 per four hour shift)

### CALIFORNIA MIXED NUTS

\$6.75 per person

### PITA CHIPS & HOUSE-MADE HUMMUS

\$6.50 per person  
Roasted red pepper, roasted garlic and cilantro jalapeno

### LOCAL SEASONAL FRESH SLICED FRUIT

\$8 per person  
Cantaloupe, watermelon, pineapple, seasonal berries

All individual items require a minimum order of one dozen per item, unless otherwise noted. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.



# BOXED

Box lunches include whole fresh fruit, side salad (see selections below), individual bagged potato chips, fresh baked cookie. Box Lunch menus are designed for 50 or more people. Box lunch service is Grab N' Go drop off service for up to two hours. Service staff and tables are not provided for Grab N' Go menu items. For events over 2,000 people, please inquire with your sales manager for further menu selections.

## SANDWICHES & WRAPS

Choice of green salad, pesto pasta salad, curry grain salad

**TUNA SALAD SANDWICH** \$29.50 per person  
Albacore tuna salad on multi-grain bread

**CHICKEN SALAD SANDWICH** \$29.50 per person  
Curried chicken salad on ciabatta

**HAM AND CHEESE SANDWICH** \$29.50 per person  
Ham and swiss on pretzel croissant

**ITALIAN HOAGIE** \$29.50 per person  
Genoa salami, pepperoni, cured ham and provolone

**ROAST BEEF SANDWICH** \$29.50 per person  
Roast beef\*, cheddar on asiago cheese batard

**TURKEY SANDWICH** \$29.50 per person  
Smoked turkey and pepper jack cheese on multigrain wheat

**CHICKEN RANCH WRAP** \$29.50 per person  
Romaine lettuce, grilled chicken, cheddar cheese, cucumber, with ranch dressing in a spinach tortilla

## SPECIALTY

**THE RUBEN** \$34 per person  
Thinly sliced corned beef, sauerkraut slaw, Swiss cheese, classic thousand island spread on marbled rye

**ROAST TURKEY** \$34 per person  
Roast turkey on multigrain with sliced apple, havarti cheese, watercress, dijon mustard aioli

**HEARST RANCH FLAT IRON** \$37 per person  
Rustic roll, thinly sliced flat iron steak\*, romaine lettuce, goat cheese, balsamic onions, oven roasted tomatoes, black pepper and horseradish aioli

## VEGETARIAN

**PORTOBELLO SANDWICH** 🌱  
\$29.50 per person  
Focaccia, portobello mushroom, spinach, roasted red peppers and provolone

**TOMATO AND MOZZARELLA** 🌱  
\$29.50 per person  
Olive ciabatta, fresh basil, pesto aioli

## GLUTEN FREE

**ITALIAN SUB WRAP** 🌱  
\$34 per person  
Genoa salami, smoked turkey, ham and provolone filled with roasted red peppers, pepperoncini and pesto, flourless tortilla

**CHICKEN SALAD** 🌱  
\$34 per person  
Udi's gluten free bread filled with diced chicken, mayonnaise, diced green apple, dried cranberries, almond slivers and arugula

## SALADS

**KALE WALDORF**  
\$32 per person  
Mixed Arugula and Kale, dried cranberries, sliced apples, candied walnuts, crumbled feta, red grapes, balsamic vinaigrette

**COBB**  
\$32 per person  
Frisee and Romaine, grilled chicken, sliced apples, blue cheese crumbles, bacon, candied walnuts, balsamic Vinaigrette dressing

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

# HORS D'OEUVRES

Minimum of 100 pieces per item. Butler service available for \$165 per butler, per two hours of service.

## COLD

**TOMATO CAPRESE SKEWERS**  
\$700

**VIETNAMESE VEGETARIAN RICE  
PAPER SPRING ROLL**  
\$600

**SHRIMP COCKTAIL SKEWER**  
\$800  
with tequila cocktail sauce

**CLASSIC DEVEILED EGGS**  
\$500

**CURRIED CHICKEN LETTUCE CUPS**  
\$600

**AHI TUNA IN CRISPY WON TON  
CUP**  
\$600

**TRADITIONAL CALIFORNIA ROLL**  
\$700

**SUSHI\***  
\$1800  
Assorted and vegetarian  
(minimum of 200 pcs)

## SHARED

Minimum 12 servings

**HOT DIPS A LA CARTE**  
\$800 per selection  
Spinach artichoke dip and flatbread  
cheesy chorizo dip and tortilla  
chips Swiss, gruyere, white wine  
fondue and crusty bread cubes

**FARM FRESH SEASONAL  
CRUDITÉS**  
\$8 per person  
Watermelon radish, colored  
carrots, multi-colored cauliflower,  
snap peas, celery watercress ranch,  
hummus or house-made bleu  
cheese dips

**CALIFORNIA ARTISANAL CHEESES**  
\$12 per person  
Selection of local cheeses with  
crackers and crostini mustard,  
honey

## HOT

**CHICKEN QUESADILLA**  
\$700  
Cilantro dip

**MINI BARBACOA ROLLED TACOS**  
\$700

**BRAISED BEEF EMPANADA**  
\$700  
Chipotle aioli

**MARYLAND LIME CRAB CAKE**  
\$800  
Pickled ginger aioli

**TRIO TARTLETS**  
\$800  
Sweet onion with gruyere, artichoke,  
kalamata olive with feta, and Peking  
duck with plum sauce

**BALSAMIC FIG AND GOAT CHEESE  
FLATBREAD**  
\$700

**BBQ SHRIMP AND GRITS**  
\$700  
Tasso ham

**LAMB LOLLIPOP**  
\$800  
Chimichurri sauce

**CRISPY ASIAGO ASPARAGUS**  
\$700

**TRUFFLE AND WILD MUSHROOM  
ARANCINI**  
\$600

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

# HORS D'OEUVRES

Minimum of 100 pieces per item. Butler service available for \$165 per butler, per two hours of service.

## SKEWERED

### COCONUT CHICKEN

\$600

Spicy honey orange sauce

### CHILI LIME CHICKEN KABOB

\$600

### MALAYSIAN BEEF SATE

\$600

Peanut sauce

### CHICKEN GUAJILLO

\$600

Mole and plantain

### THAI CHICKEN SATAY

\$600

### COCONUT LOBSTER

\$900

Apricot Sauce

### TANDOORI CHICKEN

\$600

Cucumber yogurt sauce

### PORK SATE (BITE)

\$600

Peanut lime sauce

### CITRUS-CILANTRO BACON WRAPPED SCALLOP (BITE)

\$700

with lime wedge

## MINI BUNS

### HEARST RANCH BEEF SLIDER

\$900

Caramelized onion, cheddar cheese

### CARNITAS PULLED PORK

\$900

Anaheim chili crema, bolillo roll

### MINI PHILLY CHEESESTEAK SANDWICH

\$700

### CHIPOTLE BBQ SHREDDED CHICKEN SLIDER

\$800

Hawaiian bun

## SAVORY PASTRY & TARTS

### PETITE FIG & CARAMELIZED ONION PUFF

\$700

### PORTOBELLO PUFF

\$600

### FIG & MASCARPONE PHYLLO BEGGARS PURSE

\$700

### SMOKED CANDIED BACON JAM TART

\$600

## ASIAN FLARE

All served with Asian dipping sauces

### VEGETABLE EGG ROLLS

\$600

### PAD THAI CHICKEN AND SHRIMP SPRING ROLL

\$600

### LOBSTER SPRING ROLL

\$900

### KOREAN BEEF SPRING ROLL

\$700

### CRAB RANGOON

\$600

with sweet chili sauce

### FIRECRACKER SHRIMP

\$800

in phyllo with mango slaw

### CHICKEN POT STICKERS

\$600

### EDAMAME POT STICKERS

\$600

with Japanese ponzu sauce

### CHINESE STYLE DUCK POT STICKERS

\$800

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

# SPECIALTY ITEMS

## ESPRESSO MACHINE

*Espresso service requires 2 dedicated 110 volt, 20 amp electrical and 1 eight foot skirted table*

### ESPRESSO SERVICE

\$1,500 ++

Includes stainless steel espresso machine with 2 hours of unlimited espresso and cappuccino, condiments, cups, napkins, 1 barista & 1 attendant

+ ADDITIONAL RATE PER HOUR \$400 ++

### NITRO BREW SERVICE

2 Hour minimum

Includes 100 x 12 oz servings \$1,500

+ ADDITIONAL RATE PER HOUR

Includes 50 additional servings per hour \$400

+ ADDITIONAL 50 SERVINGS 12 oz \$300

### ADD ONS

#### ADD NITRO BREW TO ESPRESSO SERVICE

100 servings / 12 oz \$650

+ ADDITIONAL 50 SERVINGS 12 oz \$300

#### ADD COLD BREW TO ESPRESSO OR NITRO BREW SERVICE

48 servings / 12 oz \$300

+ ADDITIONAL 24 SERVINGS 12 oz \$150

#### ADD ICED DRINKS TO ESPRESSO SERVICE

12 oz servings \$250

## FROZEN BEVERAGES

*Frozen beverage service requires 220 Volt, 30 amp - 24 hour electrical*

### FROZEN BEVERAGE SERVICE

\$1,850 ++

Includes 500 5oz servings attendant for 4 hours

+ ADDITIONAL SMOOTHIE \$3.75 ++ each

+ ADDITIONAL ATTENDANT RATE PER HOUR \$42.50

All individual items require a minimum order of one dozen per item, unless otherwise noted. 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

# SPECIALTY ITEMS

## FLAVOR BURST ICE CREAM

*Requires 220 volt, 30 amp, 3 phase - 24 hour electrical*

### ICE CREAM SERVICE

\$1,925 ++

Includes 500 5oz servings of flavor burst soft serve ice cream service with 550 cones and attendant for 6 hours

+ ADDITIONAL CONE \$3.50++ each

+ ADDITIONAL ATTENDANT TIME \$42.50 per hour

## OTIS SPUNKMEYER COOKIES

*Oven rental requires 2 dedicated 110 volt, 20 amp electrical*

### OTIS SPUNKMEYER COOKIES

\$220 ++

Case of Cookie Dough - makes 240 cookies

Choice of: Chocolate Chip, Oatmeal Raisin, Peanut Butter, White Chocolate Macadamia Nut

+ OVEN RENTAL (90"H x 20"D) \$120+

+ ATTENDANTS REQUIRED \$170 per 4 hours minimum

+ ADDITIONAL ATTENDANT TIME 42.50 per hour

## ANTIQUE POPCORN MACHINE

*Popcorn machine requires 1 dedicated 110 volt, 20 amp electrical*

### POPCORN CASE

\$450 ++

Includes 300 servings: packs of popcorn kernels, oil and seasoning includes popcorn bags

+ MACHINE (67"H x 34"W x 25"D) \$225 +

+ TABLE TOP MACHINE \$200 +

+ ATTENDANTS (OPTIONAL) \$170 per 4 hours minimum

+ ADDITIONAL ATTENDANT TIME \$42.50 per hour

All individual items require a minimum order of one dozen per item, unless otherwise noted. 2,000 calories a day is used for general nutrition advice, but calorie needs vary.  
Additional nutrition information available upon request.

# THE BAR

Standard bar offerings to include: Svedka Vodka, Jack Daniels Whiskey, Tanqueray Gin, Sauza Blue Tequila, Dewar's White Label, Malibu Rum, Captain Morgan. House Premium Brands: Casa Noble Tequila, Johnnie Walker Black Whisky, Grey Goose Vodka, Bacardi 8, Knob Creek Bourbon. House Domestic Beer: Bud Lite, Coors Lite, O'Doul's (on request), House Import Beer: Corona, Heineken, Dos Equis. Contact Sales Manager for specialty alcoholic beverages and microbrews. A TIPS certified bartender is required for all alcoholic services. \$150 fee will apply per four hour shift, per bartender.

## BREW CITY ANAHEIM

The City of Anaheim has alcohol manufacturing roots dating back to the founding of the city in the 1800's. The climate for production of beer, wine and distilled spirits was perfect for the City's founding business leaders. What's old is new again and the alcohol beverage manufacturing industry is growing rapidly once again.

We partner with our Anaheim brew masters to bring you our local flare to enhance and theme your events. Anaheim has 18+ breweries within the City. Inquire with your sales manager on what options can make your event unique.

## LOCAL CRAFT BREWS

Each Craft keg serves 165-12 oz. pours

**ANAHEIM BREWERY  
BOTTLE LOGIC  
LEGENDS  
GOLDEN ROAD  
UN Sung**

\$750 each | 120/220 CAL

## HOSTED BAR

Priced On Consumption

### MIXED DRINKS, PREMIUM

\$10.50 ++

### MIXED DRINKS, CALL

\$9 ++

### HOUSE WINE

\$8 ++

Canyon Road Chardonnay, Pinot  
Grigio, Cabernet Sauvignon, Pinot Noir

### PREMIUM WINE

\$12 ++

J Lohr Riverstone Chardonnay  
J Lohr Seven Oaks Cabernet Sauvignon

### IMPORTED AND CRAFT BEER

\$8 ++

### DOMESTIC BEER

\$7 ++

### BOTTLED WATER

\$4 ++

### SOFT DRINKS (PEPSI)

\$4 ++

Priced Per Person

### PREMIUM

1hr	\$30 ++
2hr	\$37 ++
3hr	\$44 ++
4hr	\$51 ++
Add'l hr	\$7 ++

### BEER, WINE, SODA

1hr	\$19 ++
2hr	\$23 ++
3hr	\$27 ++
4hr	\$31 ++
Add'l hr	\$4 ++

## KEGS

Each Domestic or Imported keg serves 165-12 oz pours

### DOMESTIC

\$550 each  
Budweiser  
Bud Light  
Miller Genuine Draft  
Miller Lite

### IMPORTED

\$700 each  
Heineken  
New Castle

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

# THE BAR

Standard bar offerings to include: Svedka Vodka, Jack Daniels Whiskey, Tanqueray Gin, Sauza Blue Tequila, Dewar's White Label, Malibu Rum, Captain Morgan. House Premium Brands: Casa Noble Tequila, Johnnie Walker Black Whisky, Grey Goose Vodka, Bacardi 8, Knob Creek Bourbon. House Domestic Beer: Bud Lite, Coors Lite, O'Doul's (on request), House Import Beer: Corona, Heineken, Dos Equis. Contact Sales Manager for specialty alcoholic beverages and microbrews. A TIPS certified bartender is required for all alcoholic services. \$150 fee will apply per four hour shift, per bartender.

## ON THE ROCKS

### AVIATION

A pop of lemon, gentle violet, dry cherries classic gin

### COSMOPOLITAN

### HONEYED HERB

Cilantro, vibrant lime, cooling cucumber, honey

### MAI TAI

### CLASSIC OLD FASHIONED

### JALEPEN0 PINEAPPLE MARGARITA

\$13.50++



2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.



# THE BAR

## WINE CELLAR

### HOUSE WHITES

#### CHARDONNAY

Canyon Road, Napa  
\$38 per bottle

#### PINOT GRIS

Canyon Road, Napa  
\$38 per bottle

### PREMIUM WHITES

One Case/12 Bottle Minimum

#### VIIGNIER

Freemark Abbey   
\$57 per bottle

#### PINOT GRIS

Cloudline, Oregon  
\$43 per bottle

#### SAUVIGNON BLANC

Matanzas Creek, Sonoma County   
\$48 per bottle

#### MOSCATO

Mirassou, California  
\$30 per bottle

#### CHARDONNAY

Kendall Jackson  
Vintner's Reserve, California   
\$41 per bottle

Raymond Reserve, Napa

\$44 per bottle

La Crema, Sonoma Coast

\$52 per bottle

Sonoma Cutrer, Sonoma Coast

\$57 per bottle



SIP Certified



Produced under certified CA sustainable winegrowing alliance standards



Produced using sustainable growing methods

### HOUSE REDS

#### CABERNET SAUVIGNON

Canyon Road  
\$38 per bottle

#### PINOT NOIR

Canyon Road  
\$38 per bottle

### PREMIUM REDS

One Case/12 Bottle Minimum

#### PINOT NOIR

Carmel Road, Monterey   
\$42 per bottle

McMurray Ranch, Sonoma County   
\$52 per bottle

La Crema, Sonoma Coast   
\$58 per bottle

#### CABERNET

Louis Martini, Sonoma County   
\$39 per bottle

Kendall Jackson

Vintner's Reserve, California   
\$48 per bottle

Franciscan "Oakville Estate", Carneros, Napa   
\$63 per bottle

#### TEMPRANILLO GARNACHA

Palacios Remondo  
La Montesa/Rioja, Spain   
\$60 per bottle

#### MALBEC

Tamari Reserva/Uco Valley,  
Argentina  
\$45 per bottle

#### ZINFANDEL

Gnarly Head Old Vine,  
Lodi, California   
\$33 per bottle

### HOUSE SPARKLING

Pol Clement Brut  
France  
\$36 per bottle

### PREMIUM SPARKLING

One Case/12 Bottle Minimum

Zonin Prosecco Brut  
\$38 per bottle

Scharfenberger Brut NV,  
Mendocino, California  
\$45 per bottle

Domaine Chandon Brut,  
California   
\$56 per bottle

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

