

WF

proof of the pudding

LJVM
SUITE MENUS
2025-2026

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HERE'S PROOF

ON BEHALF OF PROOF OF THE PUDDING, WE WELCOME YOU TO THE 2025-2026 WAKE FOREST ATHLETIC SEASON.

We are delighted to extend our warmest greetings and introduce ourselves as your hospitality partner at Wake Forest Athletics. With our decades of experience in creating extraordinary premium services, we are thrilled to bring our renowned expertise to Wake Forest Athletic Department. Get ready to embark on a memorable adventure as we craft innovative menus using only the finest ingredients to tantalize your taste buds. We are committed to delivering flawless service and ensuring that your suite experience at Wake Forest becomes an unforgettable culinary journey.

Savor the excellence of Proof of the Pudding and enjoy an elevated dining experience like never before. Proof's culinary team sources our ingredients locally whenever possible: "From our State to your plate!" Additionally, if you have any dietary restrictions, please let our sales team know so we can help tailor a menu to fit your needs.

Please call us with any questions, special requests or to place an order. Thank you for giving Proof the opportunity to serve you.

ORDERING

wfucatering@proofpudding.com

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KEEPING IT GREEN *AT WAKE FOREST*

AT PROOF, SUSTAINABILITY IS AT THE CORE OF OUR OPERATIONS. WE ARE DEDICATED TO PROVIDING WAKE FOREST UNIVERSITY ATHLETICS WITH A FOOD SERVICE EXPERIENCE THAT CELEBRATES GREATNESS WHILE PRIORITIZING ENVIRONMENTAL STEWARDSHIP. HERE'S HOW WE DO IT!



SOURCING APPROACH

We are committed to sustainable practices throughout our operations. From innovative menu design and preventive waste measures to eco-friendly products, we take conscious steps to minimize our environmental impact. Our focus areas include:

- **LOCALLY SOURCED, ORGANIC FOODS:** We prioritize fresh, organic ingredients sourced from local suppliers, supporting both the community and sustainable farming practices.
- **SUSTAINABLE MENU DESIGN:** Our menu planning emphasizes responsible sourcing and waste reduction, offering delicious options that align with our commitment to sustainability.
- **GREEN FACILITIES:** We are continuously exploring new, innovative energy-saving technologies, such as motion-activated lights, low-flow restroom facilities, and energy-efficient cooking and HVAC systems.
- **EMPLOYEE AND COMMUNITY INVOLVEMENT:** We actively participate in food donation programs, partnering with local food banks and organizations to distribute excess food and reduce waste.

FOOD RECOVERY

To further enhance our sustainability efforts and reduce our food waste footprint, we have partnered with Goodr, a leading food recovery organization. Our comprehensive food recovery program includes:

- **SURPLUS FOOD REDUCTION:** Through detailed recipes, portioning controls, and waste tracking, we actively work to reduce the volume of surplus food. Our tracking logs enable us to accurately measure overproduced food, informing future food preparation and minimizing waste.
- **FOOD DONATION:** Any surplus food that cannot be utilized in-house for team meals, soups/stews, stocks, or sauces is donated to local shelters and food banks. Partnering with Goodr and The Food Recovery Network, we ensure that leftover food goes towards nourishing those in need.
- **DIVERTING FOOD WASTE:** We are committed to a goal of diverting at least 90% of our food waste from landfills. By implementing effective waste management practices, such as composting, we aim to minimize our environmental impact.

PROCEDURES

SUITE FOOD DELIVERY, EQUIPMENT AND DISPOSABLES

Pre-ordered food will be delivered to your suite approximately (90) minutes prior to the start of the event. All necessary chafing dishes and other service items will be provided in addition to an adequate supply of cups, plates, napkins, plastic ware, etc.

SPECIAL REQUESTS

We would be happy to assist you in planning for a special event in your private suite on Game Day. Should you desire to entertain with china, silverware, or linen, our Food and Beverage team would be pleased to quote you prices and arrange for the delivery.

Please allow us to assist you should you need floral arrangements, balloons, special occasion cakes, etc. Please contact wfcatering@proofpudding.com for availability and additional information.

CANCELLATIONS

Cancellation of contracted services must be made in writing. If cancellation occurs after the contract is signed, all advance and all amounts paid as partial payment by lessee are non-refundable. If the event is canceled less than two weeks to 72 hours prior to the event, a fee of 50% of the total estimated services will be charged. Any event canceled less than 72 hours prior to the event will incur 100% of the estimated charges. If an event is canceled with mutual consent of proof catering and client due to inclement weather or other mitigating circumstances, only the actual expenses of food and labor incurred by proof catering during preparation will be charged.

METHOD OF PAYMENT

Payment of suite order is due in full 5 business day prior to game. Suite holders and guests may pay for food and beverages with the following methods of payment: American Express, Discover, MasterCard, Visa Proof will need your credit card information at the time the orders are placed in the event a card is not on file. An additional 3% processing fee will be applied to all credit card transactions.

SALES TAX, PRODUCTION FEE AND GRATUITY

All catered events are subject to a 25% Management Charge. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

If you feel that exceptional service was provided you are more than welcome to leave a gratuity for your attendant.

LOST AND FOUND

Please be sure to remove all personal belongings prior to vacating the premises. We cannot be responsible for any misplaced property, articles or equipment left unattended in the suites. Items left in the suite will be forwarded to Guest Services.

SMOKING

LJVM is a smoke-free facility. Smoking is not permitted anywhere inside the building. To accommodate our smoking guests, we have designated smoking areas outside the building. Our suite personnel will be glad to show you the designated smoking exit doors.

SUITE PACKAGES

Choose from one of our four chef-crafted packages below.
Minimum 16 guest order. Package includes soda and water (16 pk each).

TAILGATE MENU

42.79 PER GUEST

GRILLED ALL-BEEF HOT DOGS

Grilled Caramelized Onions, Ketchup, Mustard, Relish, Martin's Potato Rolls

GRILLED HAMBURGERS

Ketchup, Mustard, Mayonnaise, Martin's Potato Buns

COWBOY BAKED BEANS (V/GF)

Molasses, Green Chiles, Smoked Onion Jam

SOUTHERN POTATO SALAD

Red Potatoes, Scallions, Duke's Mayo, Mustard

FARMERS' MARKET SALAD (V/GF)

Cherry Tomatoes, English Cucumbers, Sliced Radishes, Shredded Carrots, Mixed Greens, Ranch Dressing

TAILGATE TOPPINGS (V/GF)

Sauerkraut, Beef Chili, Sliced Tomatoes, Leaf Lettuce, Sliced Red Onions, Pickle Chips, Diced White Onions, Sliced & Shredded Cheddar Cheese, Cole Slaw

WF BAGGED KETTLE CHIPS (V/GF)

Smoked Pimento Cheese Dip

COOKIE SAMPLER (V/CONTAINS NUTS)

Vanilla Bean Sugar, Chocolate Chip, Peanut Butter Chip

PROOF'S FAMOUS POPCORN (V/GF)

Freshly Popped

SOUTHERN FARE

48.09 PER GUEST

BAGGED KETTLE CHIPS (V/GF)

Bacon Cheddar Ranch Dip

SOUTHERN FRIED BONELESS CHICKEN THIGHS

Honey Hot Sauce

SLOW-COOKED BBQ PULLED PORK

Sweet BBQ Sauce, Martins Potato Sliders

SCALLOPED POTATOES

Sliced Potatoes, Parmesan Cheese, Cheddar Cheese

LOADED MACARONI SALAD

Cavatappi Pasta, Bacon, Cheddar, Peas, Celery, Deli Dressing

MIXED GREENS SALAD

Mixed Greens, Pickled Okra, Cherry Tomatoes, Cornbread Croutons, Buttermilk Ranch Dressing

DUTCH APPLE PIES

Sliced Apples, Crumble Crust

FRESH POPPED POPCORN (V/GF)

Freshly Popped

DEACON Q' PACKAGE

44.29 PER GUEST

BAGGED KETTLE CHIPS (V/GF)

Smoked Pimento Cheese Dip

SALTED PRETZEL STICKS (V)

Beer Cheese Dip

SMOKED SHREDDED CHICKEN (GF)

Pickled Red Onion, Bourbon Chipotle BBQ Sauce, Martin's Potato Sliders

SLICED BRISKET (GF)

Pickles Chips, Onions, Jalapenos

SMOKED GOUDA MAC AND CHEESE (V)

Macaroni Pasta, Jack Cheese, Smoked Gouda

COLESLAW (V/GF)

Cabbage, Carrots, Green Peppers, Sweet Dressing

BBQ BABY WEDGE SALAD (V/GF)

Petite Iceberg Wedge, Pickled Red Onions, Smoked Pimento Cheese Croutons, Smoked Cheddar Cheese, Heirloom Tomatoes, BBQ Ranch Dressing Drizzle

HONEY PECAN PASTRY (V)

Candied Pecans, Honey, Pastry Shell

FRESH POPPED POPCORN (V/GF)

Freshly Popped

DEACON SNACK ATTACK

42.79 PER GUEST

SALTED PRETZEL STICKS (V)

Beer Cheese Dip

BOJANGLES SUPREMES

Honey Mustard, BBQ Sauce

BBQ COCKTAIL SMOKIES

Mini Cocktail Franks, Spiced Rub, BBQ Sauce

FRIED MACARONI AND CHEESE BITES

Macaroni & Cheese Bites, Crispy Golden Crust, Creamy Cheddar Center

DEACON MINI CLUB SANDWICHES

Honey Ham, Smoked Turkey, Roast Beef, Provolone Cheese, Bibb Lettuce, Sliced Tomato, Red Onions, Roasted Garlic Aioli, Mini Croissant

THEATER BOXED CANDY

Assorted Boxed Candy

FRESH POPPED POPCORN (V/GF)

Freshly Popped

NEW THIS SEASON

BRUNCH IN THE SUITES

Rise and dine in style! This year, we're excited to debut our brand-new brunch menu, thoughtfully crafted for early games. Whether you're craving something sweet, savory, or a little of both, our brunch offerings are the perfect way to start your game day experience.

Our chef-inspired hot brunch selection, we're bringing morning favorites straight to your suite, complete with all the quality and flavor you've come to expect from Proof of the Pudding.

Let us help you kick off the day with elevated hospitality and a delicious start.

Minimum 16 guest order.

**BRUNCH MENUS ARE AVAILABLE
EXCLUSIVELY FOR EARLY GAMES—
ASK OUR TEAM ABOUT AVAILABILITY
AND ORDERING DEADLINES.**

RISE & SHINE BRUNCH PACKAGE

42.19 PER GUEST

MARKET FRESH FRUIT (VG/GF)

Pineapple, Melon, Berries, Grapes, Oranges

FARMERS' MARKET SALAD (V GF)

Tomatoes, Cucumbers, Radish, Carrots, Greens,
Ranch Dressing

CHICKEN & WAFFLES

Breaded Chicken, Sugar Waffles, Maple Dijon Glaze

EGG & CHEESE BISCUITS (INDIVIDUALLY WRAPPED)

Scrambled Egg, Cheddar, XL Biscuit

APPLEWOOD SMOKED BACON (GF/DF)

Fresh Made Local Bacon

BREAKFAST POTATO CASSEROLE (GF/DF)

Shredded Hashbrowns, Vegetables, Eggs, Cheese

DONUT BREAD PUDDING (V)

Warm Donut Glaze

SEASONAL SPECIALS

All packages served with fresh
popped popcorn and decon crisps.
Minimum 16 guest order.

SEPTEMBER/NOVEMBER

46.09 PER GUEST

APPLE CIDER BRAISED PORK LOIN

Caramelized Onions

CHICKEN PICATTA

Lemon Caper Sauce

ROASTED SWEET POTATOES

Maple Glaze

ARUGULA SALAD

Roasted Beets, Goat Cheese, Candied Walnuts,
Apple Cider Vinaigrette

SHAVED BRUSSEL SPROUT SALAD

Dried Cranberries, Blue Cheese, Sunflower Seeds,
Poppy Seed Vinaigrette

PUMPKIN SPICE BREAD PUDDING

Caramel Sauce

DEC/JAN/FEB

46.09 PER GUEST

BRAISED BEEF SHORT RIBS

Red Wine Reduction

ROASTED CHICKEN BREAST

Cranberry Sage Stuffing

CREAMY GARLIC SMASHED POTATOES

WINTER GREENS

Pomegranate Seeds, Fennel and Citrus Honey Vinaigrette

WILD RICE SALAD

Roasted Root Vegetables, Pecans, Dijon Maple Dressing

CHEDDAR HERB SCONES

DARK CHOCOLATE PEPPERMINT BROWNIES

SEASONAL SPECIALS

All packages served with fresh
popped popcorn and decon crisps.
Minimum 16 guest order.

MARCH/APRIL/MAY

46.09 PER GUEST

LEMON HERB GRILLED CHICKEN

Artichoke Hearts

PAN-SEARED PORK MEDALLIONS

Shallot and Red Wine Reduction

SPRING PEA RISOTTO

Fresh Mint

BABY GREENS

Radishes, Shaved Asparagus, Avocado, Shaved Parmesan,
Lemon Vinaigrette

ORZO SALAD

Cherry Tomatoes, Cucumbers, Feta, Basil

LEMON BLUEBERRY BARS

JUNE/JULY/AUGUST

46.09 PER GUEST

GRILLED CITRUS MARINATED CHICKEN

Pineapple Salsa

BBQ FLANK STEAK

Chimichurri Sauce

GRILLED CORN ON THE COB

Herb Butter

ROASTED TRI-COLORED POTATOES

Garlic and Fresh Herbs

MIXED GREENS

Watermelon, Feta, Mint, Balsamic Glaze

COUCOUS SALAD

Cucumber, Cherry Tomatoes, Fresh Basil, Lemon Vinaigrette

KEY LIME PIE BARS

SUITE ADD-ONS

To ensure a truly exceptional experience, our enhancement menu items are exclusive additions to suite packages and are not sold separately. Serves 12 guests (unless noted).

SNACKS & APPS

WF BAGGED KETTLE CHIPS (V/GF) Individual Bag. Price per bag.	4.99
PROOF'S FAMOUS POPCORN (V/GF) Freshly Popped Popcorn Box. Price per box.	4.99
THEATER BOXED CANDY 5.19 Individual Box. Price per box.	
GARDEN VEGETABLE PLATTER (V/GF) Celery, Heirloom Carrots, Broccoli, Cauliflower, Tomatoes, Sweet Peppers, Radish, Red Pepper Hummus	32.19
ROAD STAND FRUIT PLATTER (V/GF) Fresh Seasonal Fruit	32.19
GUACAMOLE BAR (V/GF) Salsa Roja, Guacamole, Tortilla Chips	95.99
CHARCUTERIE BOARD (CONTAINS NUTS) Soppressata Salami, Prosciutto, Genoa Salami, Pepperoni, White Cheddar Curds, Sage Derby, Double Gloucester, Smoked Gouda, Moody Blue, Assorted Jams, Assorted Nuts, Assorted Crackers	165.99
CHEESE BOARD (V/CONTAINS NUTS) White Cheddar Curds, Sage Derby, Double Gloucester, Smoked Gouda, Moody Blue, Assorted Jams, Assorted Nuts, Assorted Crackers	85.99
SALTED PRETZEL STICKS (V) Beer Cheese Dip, Mustard	85.19
FRESH FRIED PORK SKINS (GF DF) Choose one of our specialty flavors: Slap Ya Mama, BBQ Dust or Ranch Seasoning	85.19
SNACKS ON SNACKS ON SNACKS 4- Variety Frito Lays Chips 4-Peanuts 4-Beef Jerky	68.99

GAMEDAY CLASSICS

FRIED CHICKEN WINGS – 2 DOZEN (GF) Please select from the following flavor options: Naked, Tossed in Buffalo, Tossed in BBQ Sauce. All Orders come with Ranch Dressing, Carrot & Celery Sticks	60.39
BOJANGLE'S SUPREME'S Honey Mustard, BBQ Sauce	83.19
GRILLED ALL-BEEF HOT DOGS Grilled Caramelized Onions, Martin's Potato Rolls, TAILGATE TOPPINGS (V/GF): Diced White Onions, Shredded Cheddar Cheese, Cole Slaw, Sauerkraut, Beef Chili	64.49
GRILLED HAMBURGERS Martin's Potato Buns TAILGATE TOPPINGS (V/GF): Sliced Tomatoes, Leaf Lettuce, Sliced Cheddar Cheese, Sliced Red Onions, Pickle Chips	64.49
SMOKED GOUDA MAC AND CHEESE (V) Pasta Shells, Jack Cheese, Smoked Gouda	37.49
DELUXE FAJITA BAR Choice of Beef Barbacoa or Chicken Tinga, Onions & Peppers, Cilantro, Salsa Roja, Queso Fresco, Pico de Gallo, Sour Cream, Mini Flour Tortillas, Assorted Hot Sauces Additional Protein 85.99 each Beef Barbacoa Chicken Tinga Classic Taco	149.99
GUACAMOLE BAR (V/GF) Salsa Roja, Guacamole, Tortilla Chips	95.99

SUITE ADD-ONS

To ensure a truly exceptional experience, our enhancement menu items are exclusive additions to suite packages and are not sold separately. Serves 12 guests (unless noted).

ASSORTED SALADS

COLE SLAW (V/GF)	32.19
Cabbage, Carrots, Green Peppers, Sweet Dressing	
FARMERS' MARKET SALAD (V/GF)	32.19
Tomatoes, Cucumbers, Radish, Carrots, Greens, Ranch Dressing	
CAROLINA BBQ PASTA SALAD (V/GF)	32.19
Red Peppers, Cucumbers, Corn, Jack Cheese, Cavatappi, BBQ Vinegar Ranch Dressing	
LOADED POTATO SALAD (GF)	32.19
Fingerling Potatoes, Chives, Applewood Bacon, Chopped Egg, Shredded Cheddar, Creamy Dressing	
CLASSIC CAESAR SALAD (V/GF)	32.19
Add Chicken 95.99 Add Steak 119.99	
Romaine Lettuce, Grape Tomato, Pickled Red Onion, Parmesan Cheese, Cornbread Croutons	

SANDWICHES & WRAPS

BUFFALO CHICKEN WRAP	89.99
Lettuce, Tomato, Cheddar, Celery, Buttermilk-Chive Aioli, Spinach Wrap	
GARDEN VEGETABLE WRAP (VG)	79.99
Zucchini, Romaine, Squash, Tomatoes, Red Onions, Red Pepper Hummus, Sundried Tomato Wraps	
SMOKED TURKEY CLUB WRAP	83.19
Smoked Turkey, Cheddar, Bacon, Heirloom Tomato, Shredded Lettuce, Black Pepper Aioli	
DEACON MINI CLUB SANDWICH	89.99
Honey Ham, Smoked Turkey, Roast Beef, Provolone Cheese, Bibb Lettuce, Sliced Tomato, Red Onions, Roasted Garlic Aioli, Mini Croissant	

SOUTHERN FAVORITES

CHICKEN & WAFFLES	68.99
Breaded Chicken, Petite Sugar Waffles, Maple Dijon Glaze	
SHRIMP & GRITS (GF)	119.99
Stone Ground Grits, Tomato Broth, Shrimp	
SMOKED COUNTRY STYLE PORK RIBS	129.99
Demon BBQ Sauce, Blistered Tomatoes, Charred Scallions/ Grilled Red Onions	
COWBOY BAKED BEANS (V/GF)	32.19
Molasses, Green Chiles, Smoked Onion Jam	
CORN RIBS (V/GF)	32.19
BBQ Spiced Butter, Cotija Cheese, Charred Limes	
SWEET POTATO WEDGES (V/GF)	32.19
BBQ Spiced Butter, Smoked Gouda, Pecans *Contains Nuts*	

SWEET SPOT A La Carte Orders Only

DONUT BREAD PUDDING (V)	62.69
Warm Donut Glaze	
WF COOKIE SAMPLER (V)	47.09
2 Dozen. Vanilla Bean Sugar, Chocolate Chip, Peanut Butter Chip *Contains Nuts*	
DESSERT BAR SAMPLER (V)	85.99
2 Dozen. Chef's Choice *Contains Nuts*	
BANANA PUDDING SHOOTERS (V)	74.99
2 Dozen. Sliced Bananas, Vanilla Pudding, Cookie Wafers, Whipped Cream	
INDIVIDUAL KEY LIME PIE (V)	59.89
Lime Custard, Whipped Cream, Lime Zest, Toasted Coconut	
PEACH COBBLER (V)	59.89
Cinnamon Whipped Cream, Pastry Crust Topping	
WF MINI CUPCAKES SAMPLER (V)	85.99
Red Velvet, Chocolate, Vanilla Buttercream, Carrot Cake, Lemon Buttercream	

GAME-DAY ORDERS

A limited menu will be available for game-day, with ordering starting at game tip-off time and continuing until the end of the third quarter, through your suite's QR code. Please note that it may take up to one hour for your order to be processed. Serves 12 guests (unless noted).

WF BAGGED KETTLE CHIPS (V/GF) Individual Bag. Price per bag.	4.99	GRILLED ALL-BEEF HOT DOGS Grilled Caramelized Onions, Martin's Potato Rolls, Tailgate Toppings (V/GF): Diced White Onions, Shredded Cheddar Cheese, Cole Slaw, Sauerkraut, Beef Chili	64.49
PROOF'S FAMOUS POPCORN (V/GF) Freshly Popped Popcorn Box. Price per box.	4.99	GRILLED HAMBURGERS Martin's Potato Buns Tailgate Toppings (V/GF): Sliced Tomatoes, Leaf Lettuce, Sliced Cheddar Cheese, Sliced Red Onions, Pickle Chips	64.49
THEATER BOXED CANDY Individual Box. Price per box.	5.19	SMOKED GOUDA MAC AND CHEESE (V) Pasta Shells, Jack Cheese, Smoked Gouda	37.49
SNACKS ON SNACKS ON SNACKS 4- Variety Frito Lays Chips 4-Peanuts 4-Beef Jerky	68.99	FARMERS' MARKET SALAD (V GF) Tomatoes, Cucumbers, Radish, Carrots, Greens, Ranch Dressing	32.19
FRESH FRIED PORK SKINS (GF/DF) Choose one of our specialty flavors: Slap Ya Mama, BBQ Dust, Ranch Seasoning	85.19	CLASSIC CAESAR SALAD (V/GF) Romaine Lettuce, Grape Tomato, Pickled Red Onion, Parmesan Cheese, Cornbread Croutons	32.19
GARDEN VEGETABLE PLATTER (V/GF) Celery, Heirloom Carrots, Broccoli, Cauliflower, Tomatoes, Sweet Peppers, Radish, Red Pepper Hummus	32.19	GUACAMOLE BAR (V/GF) Salsa Roja, Guacamole, Tortilla Chips	95.99
ROAD STAND FRUIT PLATTER (V/GF) Fresh Seasonal Fruit	32.19	WF COOKIE SAMPLER (V) 2 Dozen. Vanilla Bean Sugar, Chocolate Chip, Peanut Butter Chip *Contains Nuts*	47.09
FRIED CHICKEN WINGS - 2 DOZEN (GF) Please select from the following flavor options: Naked, Tossed in Buffalo, Tossed in BBQ Sauce. All orders come with Ranch Dressing, Carrot & Celery Sticks	60.39	DESSERT BAR SAMPLER (V) 2 Dozen. Chef's Choice *Contains Nuts*	85.99
BOJANGLE'S SUPREME'S Honey Mustard, BBQ Sauce	83.19		

BAR

Special orders must be placed 5 business days prior to Gameday. This list is representative of the bottles we usually carry, subject to change. Please refrain from removing wine glasses from the suite. We request all glass beer bottles remain in your suite. Plastic cups will be provided to pour beer bottles.

DOMESTIC BEERS 57.19 | 6-PACK

Michelob Ultra Lager
Deacon Brew Lager

PREMIUM BEERS 72.79 | 6-PACK

Stella Artois
Modelo
Seven Saturdays IPA
Sycamore Juiciness (IPA)
Roll The Quad IPA

OTHER BEVERAGES

White Claw 75.89 | 6-Pack
High Noon 78.99 | 6-Pack

WINE (PER BOTTLE)

Josh Cellars Pinot Noir	63.19
Josh Cellars Cabernet Sauvignon	63.19
Josh Cellars Pinot Grigio	63.19
Josh Cellar's Chardonnay	63.19
Josh Cellars Prosecco	63.19
7 Daughter's Moscato	63.19
Chateau St. Michelle Reisling	63.19
Chateau Ste. Michelle Rose	63.19
14 Hands Cabernet	63.19
Meomi Pinot Noir	77.99
Duck Horn Chardonnay	77.99
Duck Horn Sauvignon Blanc	77.99
Santa Margherita Pinot Grigio	83.19

LIQUOR

BOURBON/WHISKEY

Jack Daniels Tennessee Whiskey	78.99
Maker's Mark Kentucky Bourbon-Whiskey	99.99

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Bombay Sapphire Dry Gin	87.59
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RUM

Bacardi Superior Rum	66.99
Malibu Caribbean Coconut Rum	66.99

TEQUILA

1800 Silver Tequila Blanco	87.59
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VODKA

Tito's Handmade Vodka	87.59
Roll The Quad Social House Vodka	74.99
Grey Goose Vodka	97.89

SCOTCH

Johnie Walker Red	97.89
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SOFT DRINKS (7.5OZ) 11.39 | 6-PACK

Pepsi, Diet Pepsi, Starry, Ginger Ale,
Mountain Dew, Dr. Pepper

BOTTLED WATER 12.39 | 6-PACK

Aquafina

FRUIT JUICES 14.99 | 4-PACK

Cranberry, Orange, Cran-grape, Apple

HOT BEVERAGES 21.99 | AIRPOT

Coffee - Regular or Decaf
Hot Tea - Assorted Teas
Hot Chocolate

BAR GARNISH PACKAGE 49.99 (SERVES 12 GUESTS)

Sliced Lemons, Limes and Oranges
Maraschino Cherries, Olives
(2) Tonic Water and (2) Club Soda

MIXERS

Club Soda	8.99 4-Pack
Tonic	8.99 4-Pack
Bloody Mary Mix	18.99 4-Pack
Margarita Mix	18.99 4-Pack
Ginger Beer	24.99 4-Pack