



PALOMAR

DALLAS

PRIVATE DINING MENUS

Continental and Buffet Breakfasts

Picasso

Assorted Fresh Seasonal Sliced Fruit Display

Assorted Bakery Goods to Include Muffins, Danish and Toast
Creamy Butter and Assorted Preserves

Freshly Brewed Illy Coffee, Decaf and
Selection of Mighty Leaf Teas

Orange, Grapefruit and Apple Juices

\$18.00 per person

Rodin

Seasonal Fresh Sliced and Whole Fruit Display
House Made Granola

Individual Fruit and Plain Yogurts
Assorted Bakery Goods to Include Muffins, Scones
Danish and Croissants

Bagels, Smoked Salmon, Capers and Cream Cheese
Creamy Butter, Assorted Preserves and Salsa

Farm Fresh Scrambled Eggs
Breakfast Potatoes

Applewood Smoked Bacon

Freshly Brewed Illy Coffee, Decaf and
Selection of Mighty Leaf Teas

Freshly Squeezed Orange and Grapefruit Juices
Cranberry and Apple Juices

\$28.00 per person

Opus

Seasonal Fresh Sliced and Whole Fruit Display
House Made Granola

Individual Fruit and Plain Yogurts
Assorted Bakery Goods to Include Muffins, Scones,
Danish and Croissants

Bagels and Cream Cheese
Creamy Butter and Assorted Preserves

Freshly Brewed Illy Coffee, Decaf and
Selection of Mighty Leaf Teas

Freshly Squeezed Orange and Grapefruit Juices
Cranberry and Apple Juices

\$20.00 per person

Van Gogh

Seasonal Fresh Sliced and Whole Fruit Display
House Made Granola

Individual Fruit and Plain Yogurts
Assorted Bakery Goods to Include Muffins, Scones
Danish and Croissants

Creamy Butter, Assorted Preserves and Salsa
Farm Fresh Scrambled Eggs

Applewood Smoked Bacon

Freshly Brewed Illy Coffee, Decaf and
Selection of Mighty Leaf Teas

Freshly Squeezed Orange and Grapefruit Juices
Cranberry and Apple Juices

\$25.00 per person

Continental Breakfasts are Designed for 45 Minutes of Service

Add-Ons:

Mile High Stack of Pancakes with Warm Maple Syrup
Scrambled Egg and Sausage Breakfast Burritos

Southern Biscuits and Gravy

French Toast with Warm Peach Compote

\$3.00 per person, per selection

Feta Cheese, Sun Dried Tomato, Spinach and Mushroom Frittata

Egg Potato & Chorizo Burrito

Cheese Blintzes with Fresh Blueberries

Egg and Smoked Bacon Croissant Sandwiches

\$5.00 per person, per selection

Omelet Station - Farm Fresh Eggs, Roasted Peppers, Feta, Bacon, Cheddar, Roasted Mushrooms and Chives

\$7.50 per person

\$75.00 with attendant

Plated Breakfasts

Da Vinci

Basket of Bakery Goods Served Tableside to Include: Scones, Croissants and Toasted Bagels Accompanied by Creamy Butter and Assorted Preserves

3 Egg Omelet with Smoked Ham and Cheese
Breakfast Potatoes

Fresh Sliced Fruit

Freshly Brewed Illy Coffee, Decaf and
Selection of Mighty Leaf Teas

Freshly Squeezed Orange, Cranberry, Apple or Grapefruit Juices

\$25.00 per person

Hemingway

Basket of Bakery Goods Served Tableside to Include: Scones, Croissants and Toasted Bagels Accompanied by Creamy Butter and Assorted Preserves

Spinach, Mushroom and Gruyere Cheese Quiche
Breakfast Potatoes

Fresh Sliced Fruit

Freshly Brewed Illy Coffee, Decaf and
Selection of Mighty Leaf Teas

Freshly Squeezed Orange, Cranberry, Apple or Grapefruit Juices

\$25.00 per person

Ala Carte

Assorted Bakery Goods to Include Muffins,
Danish, and Croissants
Creamy Butter and Assorted Preserves
\$40.00/dozen

Assorted Bakery Goods to Include Muffins,
Scones, Danish, Bagels and Croissants
Creamy Butter, Cream Cheese and Assorted
Preserves
\$44.00/dozen

Assorted Individual Yogurts
\$2.50/each

Individual Boxed Cereals with Milk
\$2.25/each

Nutri Grain Granola Bars
\$1.75/each

Gallon Coffee, Decaf and Mighty Leaf Teas
\$45.00/gallon

Assorted Soft Drinks
\$3.25/each

Bottled Still and Sparkling Water
\$4.00/each

Orange, Cranberry, Grapefruit and Apple
Juices
\$20.00/quart

Morning and Afternoon Breaks

Go Speed Racer!

Regular and Decaffeinated Illy Coffees
with Flavored Syrups
Mocha Muffins with Chocolate
Chips and Walnuts
Chocolate Covered Espresso Beans
Coffee Cake
Espresso Kahlua Muffins
\$13.00 per person

The Tree Hugger

Granola Bars and Trail Mix
Fresh Fruit Kabobs
Carob Brownies and Zucchini Squares
Market Fresh Vegetables with
Organic Herb Dip
Individual Yogurts
\$13.00 per person

Amadeus Takes a Break

Giant Pretzels with Spicy Mustard
Germanic Cheese Display - Swiss Cheese,
Brie, Camembert and Bavarian Blue Cheese
Served with Pumpnickel Chips, Water
Crackers and German Farm Bread
Mini "Pigs in a Blanket"
German Chocolate Mini Cup Cakes
\$15.00 per person

There's Got to be a Morning After

Red Bull Energy Drinks
Monster Energy Drinks
V-8 Juices
Gatorade & Nutrigrain Bars
Whole Bananas and Apples
Candy Medicine
\$13.00 per person

Impressionist's Delight

Regular and Decaffeinated Illy Coffees
with Flavored Syrups
Gourmet Cheese Display Served with
Artisan Breads and Water Crackers
Individual Petit Fours
Chef's Selection of Chocolate Truffles
\$12.00 per person

Ah...Chocolat!

White and Milk Chocolate
Chip Cookies
Chocolate Dipped Strawberries
Chef's Selection of Chocolate Truffles
Fudge Brownies
White and Dark Chocolate Turtles
\$13.00 per person

Cut! That's a Wrap!

Movie Style Buttery Popcorn
Candies to Include: Snow Caps, Milk Duds, Twizzlers, DOTS, Sugar Babies,
Butterfingers, Hot Tamales and Good & Plenty
Mini Hot Dogs
Giant Pretzels
\$13.00 per person

Cookies - \$42.00/dozen

Brownies - \$44.00/dozen

The Big Apple

Individual Apple Cobblers
Apple Cider
Apple Popovers
Caramel Dipped Pink Lady Apples
Apple Brown Betty Squares
Apple Butter Cookies
\$12.00 per person

Gimme a Break!

Seasonal Fruit Smoothies
Vanilla Smoothies
Red Bull Energy Drinks
Gatorade & Nutrigrain Bars
Fresh Fruit Kabobs
\$10.00 per person

Remember the Alamo

Tri Colored Tortilla Chips
House Made Salsas (Red and Green)
Creamy Queso
Chili Con Carne
Guacamole
Shredded Beef Empanadas
Pralines
\$13.00 per person

Add Individual OXIA Oxygen Canisters to your Break! - \$10.00/canister

Add Chair Massages to your Break - See Catering Manager for Details

All Breaks are Designed for 30 Minutes of Service

Luncheon Buffets

Salvador "Dal" Buffet

Chicken Tortilla Soup

Palomar Salad of Mixed Field Greens, Tomato, House Made Croutons and Shallot Vinaigrette

Platters of Sliced Oven Roasted Turkey Breast, Smoked Ham and Tender Roast Beef
Sliced Tomatoes, Lettuce, Red Onion, Peppers and Pickles

Assorted Sliced Cheeses and House Made Artisan Breads
Dijon Mustard and Traditional Mayonnaise

Potato & Pasta Salad

Fresh Baked Cookies and Brownies

Iced Tea, Illy Coffees and Water

\$29.00 per person

The Remington

Iceberg Salad with Tomatoes, Fresh Cucumbers
House Made Croutons and Cilantro Ranch Dressing

Chipotle BBQ Brisket

Backyard BBQ Chicken

Country Fair Potato Salad

Baked Beans

Kitchen Green Beans

Jalapeno Corn Bread

Miniature Blueberry Tarts and Pecan Pies

Iced Tea, Lemonade, Illy Coffees and Water

\$39.00 per person

Andy Warhol

Classic Caesar Salad with Romaine Lettuce
and Shaved Pecorino Cheese

Focaccia Pizza - Sausage, Pepperoni and Cheese

Traditional Spaghetti and Meatballs

Creamy Mac n' Cheese

Mini Cheeseburgers with Condiments

Garlic Bread Sticks

Gourmet Cup Cakes

Iced Tea, Illy Coffees and Water

\$32.00 per person

Frieda

Southwestern Caesar Salad with Chipotle Dressing

Jicama and Avocado Slaw

Grilled Shrimp with Ancho Chile Pesto Served Atop Bed of Arroz

Honey-Chipotle Glazed Salmon Soft Tacos with Avocado-Tomatillo Salsa

Cilantro Marinated Chicken with Poblano Chile Sauce

Meat Tamales with Chili Con Carne

Black Beans and Mexican Rice

Mexican Brownies with Cinnamon and Brown Sugar Topping

Dulce de Leche Cheesecake Squares

Iced Tea, Illy Coffees and Water

\$38.00 per person

Ming Dynasty

Asian Chopped Salad with Lettuce, Napa Cabbage, Shredded Carrots, Thai Basil, Diced Tomato,
Crispy Wontons and Sesame Ginger Vinaigrette

"California Roll" Salad - Sushi Rice Salad with Avocado, Cucumber and Scallions

Fried Rice with Soy Sauce, Scallion, Minced Red Bell Pepper & Carrots

Sesame Vegetable Stir Fry

Sweet and Sour Pork with Cantonese Sweet and Sour Sauce, Red Ginger, Onion, Green Bell Pepper and Pineapple

Mongolian Beef with Sweet Garlic Soy, Scallion, Snow Peas and White Mushrooms

Honey Seared Crispy Chicken with Honey Soy Sauce, Garlic and Chili

Fortune and Almond Cookies

Iced Tea, Illy Coffees and Water

\$43.00 per person

Plated Lunches

Classic Caesar Salad with House Made Croutons and Shaved Parmesan Cheese
Grilled Salmon with Ginger-Orange Glaze
Vegetable Basmati Rice
Fresh Fruit Tartlet with Vanilla Bean Cream
Warm Rolls and Butter
Iced Tea, Illy Coffee and Water

\$36.00 per person

Mesclun Field Salad with Walnuts, Buttermilk Blue Cheese, Apples and Shallot Vinaigrette
Chicken with Lemon-Caper Sauce
Thyme Whipped Potatoes and French Green Beans
Bread Pudding with Whiskey and Vanilla Bean Sauce
Warm Rolls and Butter
Iced Tea, Illy Coffee and Water

\$32.00 per person

Baby Spinach Salad with Goat Cheese, Tart Cherries and Balsamic Vinaigrette
Herb Marinated Beef Tenderloin
Roasted Potatoes and Fresh Asparagus
Chocolate Ganache Cake
Warm Rolls and Butter
Iced Tea, Illy Coffee and Water

\$45.00 per person

Arugula Salad with Cherry Tomatoes, Pine Nuts and Red Wine Vinaigrette
Grilled Chicken Breast
Artichoke and Sun-Dried Tomato Ragout
Vanilla Cheesecake with Lemon Curd
Warm Rolls and Butter
Iced Tea, Illy Coffee and Water

\$35.00 per person

Duo Entrees Available Upon Request
"Choice of" Entrees Available for Groups of 50 or Less

Plated Dinners

New York Strip Dinner

Classic Caesar Salad
Grilled NY Strip
Whipped Potatoes and Haricot Vert
Flourless Chocolate Cake with Caramel Sauce
Warm Rolls and Butter
Iced Tea, Illy Coffee and Water
\$64.00 per person

Grilled Salmon Dinner

Southwestern Caesar Salad
Grilled Salmon with Lemon Basil Cream
Basmati Rice and Asparagus
Vanilla Cheesecake with Lemon Curd
Warm Rolls and Butter
Iced Tea, Illy Coffee and Water
\$57.00 per person

Veal Chop Dinner

Central 214 House Salad
Veal Chop with Rosemary Butter
Pearl Cous Cous and Roasted Tomato
Chocolate Hazelnut Tart
Warm Rolls and Butter
Iced Tea, Illy Coffee and Water
\$72.00 per person

Chicken Breast Dinner

Greek Salad with Feta, Tomatoes and Pita Croutons
Herb Roasted Chicken Breast
Saffron Braised Potatoes and Glazed Carrots
Marble Cheesecake
Warm Rolls and Butter
Iced Tea, Illy Coffee and Water
\$55.00 per person

Halibut Steak Dinner

Boston Lettuce and Walnut Salad
with Balsamic Vinaigrette
Grilled Halibut Steak
Fennel and Garlic Ragout
Warm Apple Crumble
With Vanilla Bean Crème Fraîche
Warm Rolls and Butter
Iced Tea, Illy Coffee and Water
\$60.00 per person

Striped Bass Dinner

Arugula Salad with Cherry Tomatoes, Pine
Nuts and Red Wine Vinaigrette
Pan Seared Striped Bass with Herb Butter
Mushroom Polenta Cake and French Green Beans
Raspberry Cheesecake
Warm Rolls and Butter
Iced Tea, Illy Coffee and Water
\$60.00 per person

Filet Mignon Dinner

BLT Wedge with Blue Cheese Dressing
Tender Grilled Filet Mignon with Potato Gratin and Snow Peas
Double Chocolate Mousse Tart with Raspberry Coulis
Warm Rolls and Butter
Iced Tea, Illy Coffee and Water
\$66.00 per person

Duo Entrees Available Upon Request
"Choice of" Entrees Available for Groups Less Than 50

Custom Dinner Buffet

All Buffets Served with Iced Tea, Illy Coffees and Water
Buffets with Less than 20 Guests Will be Subject to a \$ 100.00 Labor Fee

Sides - Choice of Two

Soup - Choice of One

Hearty Minestrone

Tomato Basil

Chicken Tortilla

Classic Chicken Barley

Cream of Broccoli

Cream of Mushroom

Haricot Vert with Shaved Fennel
and Almond Vinaigrette

Gratin Potatoes with Parmesan

Fresh Herb Grilled Vegetables

Honey Glazed Carrots

Penne Pasta Salad, Ratatouille
and Plum Tomatoes

Israeli Couscous Salad, Vine Ripe
Tomatoes and Fresh Mozzarella

Roasted Garlic Mashed Potatoes

Grilled Asparagus with Parmesan &
Truffle Oil

Salad - Choice of One

Classic Caesar Salad with House Made
Croutons and Shaved Parmesan Cheese

Greek Salad with Feta, Tomatoes
and Pita Croutons

Central 214 House Salad

Asian Pear and Watercress Salad
with Sesame Dressing

Southwestern Caesar Salad

Baby Spinach Salad with
Goat Cheese and Tart Cherries

Entrée Selections

Wine Braised Pork Loin

Oven Roasted Striped Bass with Ginger and Lime

Sliced Beef Tenderloin with Port Wine Reduction

Chicken Breast Stuffed with Ham and Blue Cheese

Pan Seared Halibut with Lemon Beurre Blanc

Cheese Ravioli with Sun Dried Tomato Sauce

Oven Roasted Turkey Roulade

Grilled Atlantic Salmon

Breaded Chicken Parmesan with Marinara

Dessert - Choice of Two

Marble Cheesecake

Chocolate Hazelnut Tart

Fresh Fruit Tartlet with Vanilla Bean Cream

Vanilla Cheesecake with Lemon Curd

Flourless Chocolate Cake with Caramel Sauce

Lemon Cheesecake with Shortbread Cookie Crust

Warm Apple Crumble With Vanilla Bean Crème Fraîche

Raspberry Cheesecake

Double Chocolate Mousse Tart with Raspberry Coulis

One Entrée - \$75.00 per person

Two Entrées - \$83.00 per person

Italian

Italian Chop-Chop Salad

Display of Authentic Italian Cheeses

Grilled Bruschetta with Garlic, Olive Oil,
Fresh Tomatoes and Basil

Veal Medallions Sautéed with Lemon Butter and Capers,
and Crispy Risotto Cakes

Grilled Chicken Breast with Sun Dried Tomato Buerre Blanc

Orechetti Pasta with Wild Mushroom & Truffle Oil

Penne Pasta with Marinara

Individual Tiramisus

\$78.00 per person

South of the Border

Southwestern Caesar Salad with Chipotle Dressing

Tortilla Soup with Jalapeno Corn Bread

Beef Taquitos and Vegetarian Quesadillas

Crab Stuffed Poblano Peppers with Mushrooms and
Red Peppers in a Creamy Lobster Sauce

Sautéed Chicken Breast with Roasted Red Peppers and Corn in
a Spicy Cream Sauce

Beef Tenderloin Medallions Served with Chimichurri Sauce

Black Beans and Mexican Rice

Dulce de Leche Cheesecake Squares

Margarita Key Lime Squares

\$80.00 per person

Asian

Asian Chopped Salad with Lettuce, Napa Cabbage, Shredded Carrots, Thai Basil, Diced Tomato, Crispy
Wontons and Sesame Ginger Vinaigrette

Dim Sum Display

Skewered Scallops with Orange-Sesame Dipping Sauce

Steamed Pot Stickers with Soy Ginger Dipping Sauce

Fried Vegetarian Spring Rolls with Peanut Dipping Sauce

Lemongrass Beef Satays

Fried Rice with Soy Sauce, Scallion, Minced Red Bell Pepper, Carrots

Sweet and Sour Pork with Cantonese Sweet and Sour Sauce, Red Ginger, Onion, Green Bell Pepper and
Pineapple

Mongolian Beef with Sweet Garlic Soy, Scallion, Snow Peas and White Mushrooms

Honey Seared Crispy Chicken with Honey Soy Sauce, Garlic and Chili

Poached Pear Tartlets, Mini Ginger Spice Cakes and Green Tea Cheesecake Squares

\$83.00 per person

Receptions

Butler Style Passed Hors d' Oeuvres

Hot

Beef Fajita Satay
Lollipop Lamb Chops
Miniature Beef Wellington
Prosciutto and Goat Cheese Pizzetta
Chicken Dumplings with Spicy Dipping Sauce
Chicken Satay in Asian Vinaigrette
Roasted Chicken and Sun Dried Tomato Cream Puff Pastry
Miniature Crab Cakes with Mustard Sauce
Crab Pot Stickers with Spicy Sesame Dipping Sauce
4-Cheese Roasted Garlic Fritters
Phyllo Triangles filled with Feta and Fresh Spinach
Blue Cheese Tartlets with a Flaky Butter Parmesan Crust
Mini Bruschetta, Roasted Peppers and Goat Cheese
Polenta Stuffed Mushrooms
Warm Mushroom Tarts with Truffle Essence

Cold

Duck Liver Pate on Toast Point
Beef Tartar on Crostini
Mini Chicken Salad on Tart Shell
Lobster and Chile Salad on Cucumber
Tuna-Wasabi Wonton
Spicy Blue Point Oyster Shots
Tuna Sashimi on Crispy Lotus Root
Goat Cheese Canapes with Sweet Peppers
Spanish Olive and Cream Cheese on Crostini
Sun Dried Tomato and Goat Cheese on Crostini

5 Selections

30 Minutes - \$9.00 per person

45 Minutes - \$12.00 per person

1 Hour - \$18.00 per person

Also Priced Individually

Displays

Mediterranean

An Assortment of Imported Olives, Tapenades
Hummus, Baba Ghanoush and Pita Chips

\$9.00 per person

Vegetable Crudite

Fresh Market Vegetables with Herb Dip

\$6.50 per person

Assorted Domestic and Imported Cheeses
with Artisan Breads and Crackers

\$10.00 per person

Assortment of the Season's Freshest Fruits and Berries

\$5.75 per person

Antipasto

A Display of Assorted Cheeses, Artichoke Hearts,
Mushrooms, Peppers, Onions,
Tomatoes, Olives and Italian Meats

\$12.00 per person

Sushi Station - Assortment of Sashimi and California Rolls
Served with Wasabi and Tamari

Market Price

Carving Stations

All Carving Stations Require a Chef Attendant

Honey Roasted Ham

(Serves 50)

\$290.00

Smoked Turkey Breast

(Serves 50)

\$310.00

Brisket of Beef

(Serves 50)

\$675.00

Herb Roasted Prime Rib of Beef

(Serves 50)

\$900.00

Rosemary Roasted Leg of Lamb

(Serves 50)

\$675.00

Angus Beef Tenderloin

(Serves 50)

\$800.00

Norwegian Salmon en Croute

(Serves 40)

\$500.00

Reception Stations

All Action Stations Require a Chef Attendant

Traditional Pasta Station

Choice of Linguine or Penne Pastas
Marinara and Roasted Garlic Cream Sauce
Selection of Three Toppings
Vegetarian, Seafood, Poultry and Meat
\$12.00 per person

Specialty Pasta Stations

House Made Cheese Ravioli with
Marinara and Roasted Garlic Cream
\$13.00 per person

Tender Risotto with
Choice of Three Vegetarian Toppings
\$13.00 per person

With Beef, Chicken or Shrimp
\$15.00 per person

Stir Fry Station

Asian Vegetables Stir Fried
Served in Chinese "To Go" Boxes
\$10.00 per person

With Beef - **\$15.00 per person**
With Shrimp - **\$15.00 per person**
With Chicken - **\$13.00 per person**

Soup Shooter Display

Wild Mushroom Soup with Sweet Potato Pomme Frites
Served in Shot Glasses
\$8.00 per person

Reception Displays

Seafood Display

Display of Crab Claws, Oysters, Clams and Lobster
Served with Spicy Cocktail Sauce and Lemon Wedges

\$22.00 per person

Fajita Station

Beef, Chicken or Shrimp Fajitas Served with Sour Cream, Pico de Gallo,
Lettuce, Diced Tomato, Shredded Cheeses and Warm Flour Tortillas

\$13.00 per person

Taco Bar

Beef Taco Meat Served with Shredded Lettuce,
Diced Tomato, Cheese, Crispy Corn and Flour Tortillas

\$10.00 per person

Mashed Potato Bar

Yukon Gold Potatoes with Bacon, Sour Cream and Chives

\$12.00 per person

Add Sautéed Beef Tips **\$15.00 per person**

Add Shrimp Scampi **\$16.00 per person**

Dessert Station

Chef's Selection of Assorted Miniature Desserts

\$9.00 per person

Fondue Station

Milk Chocolate Fondue with Cakes, Fresh Fruits and Berries for Dipping

\$12.00 per person

Exotic Fruit Station

Chocolate Dipped Strawberries, Pineapple, Mango, Apples and Bananas
Injected with Chambord, Grand Marnier and Absolut Citron

\$13.00 per person

Coffee Station

Gourmet Illy Coffee with Hazelnut, Kahlua and Amaretto Syrups Served with Cubed and Swizzle
Stick Sugars, Whipped Cream, Shaved Chocolate and Cinnamon Sticks

\$65.00 per gallon

Private Dining Beverage Bar Information

Hosted Bar Pricing - Based on Two to Three Hours Unlimited Open Bar Service
One Bartender Per 75-100 Guests - Bartender Fee \$75.00

Premium Brands

Palomar

Finlandia Vodka
Bombay Gin
Bacardi Rum
Jose Cuervo Gold Tequila
Dewars Scotch
Jim Beam Bourbon
Seagram's 7 Canadian Whiskey
McWilliams Chardonnay, Cabernet and Merlot
Domestic and Imported Beer - Budweiser, Bud Light,
Miller Lite, Coors Light, Corona,
Stella Artois and Heineken
2 Hours - \$28.00 per person
3 Hours - \$40.00 per person
Additional Hours - \$7.00 per hour

Absolut Vodka
Tanqueray Gin
Captain Morgan Rum
Cuervo 1800 Tequila
Johnny Walker Red Scotch
Jack Daniels Whiskey
Canadian Club Canadian Whiskey
McWilliams Chardonnay, Cabernet and Merlot
Domestic and Imported Beer - Budweiser, Bud Light,
Miller Lite, Coors Light, Corona,
Stella Artois and Heineken
2 Hours - \$30.00 per person
3 Hours - \$43.00 per person
Additional Hours - \$8.00 per hour

Central 214

Grey Goose Vodka
Bombay Sapphire Gin
Cruzan Single Barrel
Reposada Tequila
Chivas Regal Scotch
Maker's Mark Bourbon
Crown Royal Canadian Whiskey
Frei Brothers Chardonnay, Cabernet and Merlot
Domestic and Imported Beer - Budweiser, Bud Light,
Miller Lite, Coors Light, Corona,
Stella Artois and Heineken
2 Hours - \$32.00 per person
3 Hours - \$46.00 per person
Additional Hours - \$9.00 per hour

Consumption Bar Pricing

Premium Brands

Finlanda Vodka
Bombay Gin
Bacardi Rum
Jose Cuervo Gold Tequila
Dewars Scotch
Jim Beam Bourbon
Seagram's 7 Canadian Whiskey

\$7.00 per drink

Palomar

Absolut Vodka
Tanqueray Gin
Captain Morgan Rum
Cuervo 1800 Tequila
Johnny Walker Red Scotch
Jack Daniels Whiskey
Canadian Club Canadian Whiskey

\$8.00 per drink

Central 214

Grey Goose Vodka
Bombay Sapphire Gin
Cruzan Single Barrel
Reposado Tequila
Chivas Regal Scotch
Maker's Mark Bourbon
Crown Royal Canadian Whiskey

\$9.00 per drink

House Red and White Wine - McWilliams Chardonnay, Cabernet and Merlot
\$36.00/bottle

Premium Red and White Wine - Frei Brothers Chardonnay, Cabernet and Merlot
\$46.00/bottle

Domestic Beer - Budweiser, Bud Light, Miller Lite and Coors Light
\$4.50/bottle

Imported Beer - Corona,, Heineken and Stella Artois
\$5.50/bottle

Soft Drinks and Assorted Juices
\$3.50/each

Consumption and Cash Bars Require a \$500 Beverage Minimum



Catering Wine List

Sparkling Wines

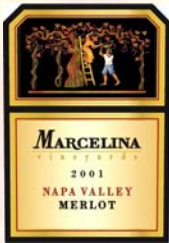


- Barefoot Brut Cuvee, California.....\$36.00/bottle
Aromas of fresh jasmine and green apple
- Chandon, Napa.....\$52.00/bottle
- Moet White Star Champagne, France\$97.00/bottle
- Veuve Clicquot Yellow Label, France\$99.00/bottle

Sweet White Wines

- McWilliams Riesling Hanwood Estate, South Eastern Australia.....\$36.00/bottle
Delicate strawberry bouquet with crisp finish

Dry Light Intensity White Wines

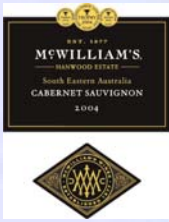


- Whitehaven Sauvignon Blanc, Marlborough\$44.00/bottle
Aromas of citrus and tropical fruit with subtle flavors of grapefruit and guavas
- MacMurray Ranch Pinot Gris, Russian River.....\$40.00/bottle
Rich aromas of white peach, honeydew melon, and fig

Dry Medium Intensity White Wines

- McWilliams Chardonnay Hanwood Estate, South Eastern Australia.....\$36.00/bottle
Inviting apple, citrus fruit aromas and flavors
- Frei Brothers Chardonnay, Reserve Russian River Valley\$46.00/bottle
Pear and apple, framed with bright, crisp acidity
- Gallo of Sonoma Chardonnay Two Rock Vineyard, Sonoma County.....\$44.00/bottle
Intense fruit flavors of citrus, green apple, pear and peach

Dry Medium Intensity Red Wines



- MacMurray Ranch Pinot Noir, Sonoma Coast\$40.00/bottle
Exhibits rich aromas of red, blue and black fruits of cherry, ripe blueberries
- Bearboat, Russian River Pinot Noir.....\$44.00/bottle
- McWilliams Hanwood Estate Merlot, South Eastern Australia.....\$36.00/bottle
Mix of distinctive fruit and berry characters
- Frei Brothers Merlot Reserve, Dry Creek Valley.....\$46.00/bottle
Aromas and flavors of black currant, coffee and cocoa
- Rancho Zabaco Zinfandel, Dry Creek Valley.....\$44.00/bottle
Pleasant floral cherry and plum fruit aromas and black pepper spice
- Marcelina Vineyards Merlot, Napa Valley.....\$44.00/bottle
Inviting aromas of cherry, berry, cedar and toasty oak

Dry Full Intensity Red Wines

- McWilliams Hanwood Estate Cabernet Sauvignon, South Eastern Australia.....\$36.00/bottle
Berry fruit flavor with a hint of plum and spice
- Bridlewood Syrah, Central Coast.....\$44.00/bottle
Rich aromas of Plum and black cherry with flavors of subtle raisins
- Frei Brothers Cabernet Sauvignon, Reserve Alexander Valley.....\$46.00/bottle
Cherry, plum and cassis with a subtle oak complexity
- Louis M. Martini Cabernet Sauvignon, Alexander Valley.....\$44.00/bottle
Intense chocolate, mint and black currant fruit flavors

