

Kent Country Club

Banquet Menu

Thank you for choosing Kent Country Club for your special event. The following menus are suggestions to help you in planning your function at Kent Country Club. We are happy to work with any suggestions that you may have. Please feel free to discuss your ideas with us.

Guarantee Policy

For large parties, we ask that we have an estimated number of people **two weeks** prior to your event. **Your final count is needed by 12:00 noon, 2 days prior to your event.** This guaranteed final count will be the number which you are billed. Should your meal counts vary or should a guest change their entrée selection with less than a 2 day notice, the host is responsible for the additional cost of such.

Split Menu Fee

We are happy to accommodate a split menu based on the following guidelines.

- An additional \$2.00 per person charge is applicable for a 2 way split menu.
- A third split is available for parties of 50 or less with a \$2.00 split fee.
- The host is responsible for giving a count of each entrée **1 week in advance** of the party.
- The host is required to have a system of identifying each guest's entrée choice along with a master list of entrée choices.

Service Charges and Sales Tax

Parties are subject to the following charges: 14% Gratuity, 6% Service Charge and 6% Sales Tax. If your organization is Tax Exempt, paperwork indicating such must be turned in prior to your event.

Room & Equipment Charges

Room rental fees and equipment charges are applied to all business and sponsored events, not to members' personal events. These fees are based on the space(s) and equipment utilized. The Clubhouse Manager will review these details with you prior to final booking.

Room Capacities

- Main Dining Room (without Dance Floor).....250 people maximum
- Main Dining Room (with Dance Floor).....200 people maximum
- Ford Room.....50 people maximum
- East Room.....30 people maximum

Valet Parking

Valet Parking is available for your event at \$50 per parker. One valet is recommended for each 50 guests. Valet Parking needs to be reserved at least 1 week prior to event.

Cake Serving Fee

Should one elect to bring in a cake from another source, a \$1.00 per person serving fee is applicable.

Linens

Linens are provided by the Club for your use at no extra charge. You may order specialty linen at an additional charge.

Dress Code

- **The wearing of denim is not permitted in the Clubhouse at anytime.**
- Jackets, for gentlemen, are required in the Ford Room, Living Rooms & Main Dining Room.
- Club members and/or hosts are responsible for their guests in this regard

Cell Phones

Cellular phones are not permitted in the Clubhouse and are discouraged from use on the Golf Course, especially in close proximity to the Clubhouse. Should you require the use of a cellular phone, we ask that you do so in the privacy of your automobile. Business meetings being held in a private room may use cellular phones in the room only. Please inform your guests of this policy.

Smoking Policy

Kent Country Club is a non-smoking facility.

Sponsored Events

Kent Country Club is a private club; therefore all events must be sponsored or hosted by a member of the Club or be approved by the Board of Directors. Members can arrange events for friends, family or familiar organizations by acting as the event sponsor. In this role, the member assumes financial and material responsibility for the event and all charges are billed to their member account. The sponsoring member does not need to be involved in the planning process but we ask that the sponsor contact the Clubhouse Manager with their intention of sponsoring the event.

Liquor Policies

No intoxicating beverages shall be consumed on the Club properties except those which are served by the Club and its employees, in accordance with the rules and regulations of the Michigan State Liquor Control Commission. Furthermore, the Club reserves the right to confiscate said beverages. Under no circumstances will liquor be served to minors.

Breakfast Selections

Breakfast Meeting.....\$8

Orange, Tomato & Apple Juices
 Assorted Danish, Muffins and Bagels
 Cream Cheese, Jams and Butter
 Coffee, Decaffeinated Coffee & Herbal Tea

Continental Breakfast.....\$10

Orange, Tomato & Apple Juices
 Seasonal Fruit and Berry Salad
 Assorted Danish, Muffins and Bagels
 Cream Cheese, Jams and Butter
 Coffee, Decaffeinated Coffee & Herbal Tea

The Kent Breakfast.....\$14

Orange, Tomato & Apple Juices
 Seasonal Fruit and Berry Salad
 Assorted Danish, Muffins and Bagels
 Cream Cheese, Jams and Butter
 Scrambled Eggs
 Choice of Bacon *or* Sausage
 American Hash Browns
 Coffee, Decaffeinated Coffee & Herbal Tea

Alternative Breakfast Options

The following selections can be added to the Continental Breakfast.
 These items are priced per person with a minimum of 20 people.

American Hash Browns.....\$3
Granola, Yogurt & Dried Fruit\$4
Bacon or Sausage\$4
Belgian Waffles with Michigan Maple Syrup\$5
Vegetable Strata\$6
Quiche Lorraine.....\$7
Manned Omelet Bar\$10


Luncheon Salads

All Luncheons Salads are served with your choice of Muffins or Rolls.

Spa Salad	\$10
Cottage Cheese, Sliced Fruits & Fresh Berries with Granola & Honey Yogurt Dressing	
Sunburst Salad	\$12
Chicken or Tuna Salad served on Sliced Fresh Fruit with Honey Yogurt Dressing	
Chicken Caprese Salad	\$15
Grilled Chicken Breast over Baby Lettuce, Roma Tomatoes, Fresh Mozzarella & Red Onion in a Balsamic Dressing	
Cobb Salad	\$11
Mixed Greens topped with Boiled Egg, Crispy Bacon, Bleu Cheese, Avocado, Diced Tomato with a Sliced Grilled Chicken Breast	
Greek Chicken Salad	\$13
Chopped Romaine, Tomatoes, Red Onion, Kalamata Olives, Feta & Cucumbers with Greek Dressing & a Sliced Grilled Chicken Breast	
Grilled Chicken Caesar Salad	\$11
Romaine Lettuce, Garlic Croutons, Parmesan Cheese & Classic Caesar Dressing topped with a Sliced Grilled Chicken Breast & Anchovies	
Grilled Chicken Fajita Salad	\$12
Sliced Grilled Chicken Breast with Grilled Onions & Peppers, Shredded Cheddar Cheese, Tortilla Strips and Shredded Romaine Lettuce with Southwest Ranch Dressing	
Michigan Apple Salad with Chicken	\$12
Pulled Chicken Breast tossed with Michigan Apples, Bleu Cheese & Candied Walnuts with Baby Lettuces and Apple Walnut Dressing	
Southern Fried Chicken Salad	\$14
Iceberg Lettuce and Fresh Fruit tossed with Honey Pecan Dressing and topped with a Crispy Pan Fried Chicken Breast	
Salmon Salad	\$16
Roasted West Coast Salmon Fillet over an Array of Grilled Vegetables with Mixed Greens and Balsamic Vinaigrette	
Seafood Salad	\$15
Shrimp, Calamari, Mussels & Scallops with Tri Colored Pepper Mix in a Creamy Lime Dressing Served over Chopped Iceberg Lettuce	
Shrimp Salad	\$14
Kent's Homemade Jumbo Shrimp Salad on a Bed of Baby Lettuces with Fresh Strawberries and Toasted Almonds	
Tuna Niçoise Salad	\$13
Seared Ahi Tuna Steak served over a Salad of Baby Lettuces, Yukon Gold Potatoes, French Green Beans & Hard Boiled Egg with a Roasted Tomato Garlic Vinaigrette	
Beef Caprese Salad	\$15
Herb Marinated Flank Steak served over Baby Lettuces, Roma Tomatoes, Fresh Mozzarella & Red Onion in a Balsamic Vinaigrette	
Thai Beef Salad	\$13
Grilled Flank Steak with Asian Greens, Sweet Peppers, Water Chestnuts, Shiitake Mushrooms and Green Onions in a Thai Soy Dressing	

Luncheon Wraps and Sandwiches

All Wraps & Sandwiches are served with Kettle Chips and a Pickle Spear.



Chicken Caesar Wrap	\$9
Romaine Lettuce, Grilled Chicken Breast & Parmesan Cheese tossed Classic Caesar Dressing and Wrapped in Lawash	
Chicken Salad Sandwich	\$8
Homemade Chicken Salad with Lettuce & Tomato on Toasted Whole Wheat Bread	
Southwest Chicken Wrap	\$11
Grilled Chicken Breast & Roasted Peppers with Cheddar Cheese, Romaine and Southwest Ranch Dressing in a Tomato Tortilla Wrap	
Kent Club	\$8
Smoked Turkey Breast layered with Crispy Bacon, Lettuce, Tomato & Dijon Spread on Toasted Whole Wheat Bread	
Turkey Avocado Wrap	\$10
Sliced Turkey, Avocado & Michigan Apples with Baby Spinach wrapped in Lawash with Dijon Vinaigrette	
Salmon Teriyaki Wrap	\$12
Grilled Salmon tossed with Mixed Peppers, Water Chestnuts, Shiitake Mushrooms & Teriyaki Sauce with Asian Greens wrapped in Lawash	
Tuna Salad Wrap	\$8
Homemade Tuna Salad with Tomato & Leaf Lettuce wrapped in a Spinach Tortilla Wrap	
Beef Fajita Wrap	\$12
Marinated Beef Flank Steak sliced thin with Roasted Sweet Peppers, Caramelized Onions and Southwest Mayonnaise wrapped in a Tortilla	
Reuben	\$10
House Cured Corned Beef with Sauerkraut, Melted Swiss Cheese & Thousand Island Dressing on Caraway Rye Bread	

Plated Luncheon Entrées

Each Plated Luncheon Entrée is accompanied by a Garden Salad and Rolls

Baked Quiche	\$8
A Variety of Meats, Cheeses & Vegetables available, Served with Seasonal Vegetables	
Cheese Soufflé	\$9
Served with a Mushroom Sauce	
Crepes	\$9
Chicken, Chicken & Mushroom or Shrimp	
Chicken Mediterranean	\$16
Grilled Boneless & Skinless Breast of Chicken served over Artichoke Hearts & Zucchini with Lemon Garlic Sauce	
Chicken Parmesan	\$14
Boneless Breast of Chicken Baked in a Parmesan Crust with Linguini & Homemade Tomato Basil Sauce	
Chicken Stir Fry	\$14
Diced Chicken Breast Marinated in Teriyaki Sauce Stir Fried with Asian Vegetables Served over Steamed Rice	
Chicken Supreme	\$13
Roasted Breast of Chicken stuffed with Shallots & Spinach with Jus Lie	
Country Fried Chicken Breast	\$12
Crispy Southern Style Chicken Breast served over Cheesy Grits with Sage Gravy	
Mac and Cheese	\$12
Pulled Chicken Breast tossed with Three Cheese Cream Sauce, Penne Pasta, Peas and baked with Seasoned Bread Crumbs	
Baked Salmon	\$17
Herb Crusted West Coast Salmon Fillet served over California Vegetables & Chardonnay Vinaigrette	
Broiled Whitefish	\$14
Lake Superior Whitefish Fillets with Steamed Asparagus & Apple Chive Broth	
Grilled Shrimp	\$17
Four Jumbo Shrimp marinated in Lemon & Fresh Herbs on Steamed Rice with Lemon Champagne Vinaigrette	
Hawaiian Mahi Mahi	\$17
Grilled Pacific Mahi Mahi Fillet on Steamed Rice with Pineapple & Coconut Curry Sauce	
Pan Fried Perch	\$14
Lake Erie Perch served over Crispy Potatoes with Lemon Caper Sauce	
Pork Tenderloin	\$16
Grilled Pork Tenderloin on Michigan Apples & Wild Rice with Dijon Mustard Sauce	
Filet of Beef	\$22
Six Ounce Grilled Dry Aged Beef Tenderloin Filet served over a Cabernet Veal Reduction	

Hors d'oeuvres

Please select from our variety of Cold & Hot Hors d'oeuvres.
Each of the items listed below are priced per piece

Cold Selections

Asparagus Wrapped in Beef Tenderloin.....	\$2.50
Caprese Salad Skewers	\$1.75
Crab Louis on Toast Points.....	\$2.25
Curried Chicken Salad Canapé.....	\$2.00
Deviled Eggs.....	\$1.50
Grilled Lamb Tenderloin on Crispy Rye Cracker.....	\$2.75
Prosciutto Wrapped Melon	\$2.00
Ratatouille on Garlic Crostini.....	\$1.75
Smoked Duck Breast with Dried Cherry Jam.....	\$2.25
Smoked Ham & Boursin Cheese Pinwheel	\$1.75
Smoked Salmon Canapé.....	\$2.50
Smoked Salmon Cornet with Tobbiko Wasabi.....	\$2.75
Spicy Shrimp Salad on Cucumber Disk.....	\$3.00
Tomato Bruschetta.....	\$1.75

Hot Selections

Artichoke & Spinach Stuffed Mushrooms.....	\$2.00
BBQ Salmon Skewers.....	\$3.00
Caramelized Onion Tartlets.....	\$1.75
Chicken Satay	\$2.75
Italian Sausage Stuffed Mushrooms	\$2.25
Kent's Cheese Puffs.....	\$1.50
Lobster Cobbler	\$3.25
Maryland Crab Stuffed Mushrooms	\$2.75
Mini Beef Wellingtons.....	\$3.25
Mini Meatballs with Choice of Sauce.....	\$1.50
(Sweet & Sour, Marinara or Barbecue Sauce)	
Pork Egg Rolls with Sweet & Sour Sauce.....	\$2.50
Scallops Wrapped in Bacon.....	\$2.75
Shrimp Mango Spring Rolls	\$3.00
Spanakopita.....	\$2.25
Thai Chicken Spring Rolls.....	\$2.25
Vegetable Spring Rolls	\$2.00
Water Chestnuts Wrapped in Bacon.....	\$1.75
Wild Mushroom Croustades	\$1.75

Specialty Hors d'oeuvres

Assorted Sushi Rolls (per piece)	\$1.50
Baked Brie en Croute (serves 25-30).....	\$50
Pistachio Crusted Baked Brie (serves 25-30).....	\$70
Artichoke Crab Dip with Pita Chips (serves 30).....	\$65
Artichoke Spinach Dip with Crackers (serves 30).....	\$50
Hummus Dip with Pita Chips (per person)	\$3.50
Domestic Caviar	M.P.
Imported Caviar.....	M.P.
Grilled Beef Kebobs (per piece).....	\$3
Lollipop Lamb Chops (per piece).....	\$3
Shrimp Cocktail with Two Sauces (per piece)	\$3

Assorted Boards

Our Boards are served with the appropriate accompaniments.

Assorted Gourmet Cheese Board (serves 30)	\$80
Fresh Fruit & Berry Board (serves 20).....	\$80
Garden Vegetable Crudite with Dips (serves 30).....	\$70
Maple Roasted Turkey Loin (serves 20)	\$90
Roasted Beef Tenderloin (serves 20)	\$180
Salt Crusted Salmon (serves 20)	\$160
Smoked Seafood Platter (serves 30)	\$160

Cocktail Receptions

Priced per person

Asian

Price includes Fortune Cookies, Chop Sticks & Dipping Sauces

\$11

California Sushi Rolls, Vegetable Spring Rolls, Crab Rangoon,
Chicken Satay, Beef Teriyaki and Pot Stickers

Additional Accompaniments:

Ginger Poached Lobster Tail	\$6
Spicy Tuna Rolls.....	\$4
Salmon & Tuna Sashimi	\$5
Wok Seared Sea Scallops.....	\$7
Sweet & Sour Pork Skewers	\$3

American

Price includes Petite Rolls, Appropriate Condiments & Cookies

\$9


Smoked Beef Brisket, Maryland Crab Cakes, Barbecued Pulled Pork,
Cured Salmon, Poached Asparagus and Vegetable Pasties

Additional Accompaniments:

Shrimp Cocktail	\$5
Oysters on the Half Shell	\$4
Stone Crab Claws.....	\$3
Beef Wellingtons	\$3
Buffalo Chicken Lollipops.....	\$2

Plated Dinner Entrées

Entrée prices include a Garden Salad, Starch, Vegetable and Rolls



Chicken Dijon	\$22
Herb Crusted Breast of Chicken Pan Fried and Served with Dijon Cream Sauce	
Chicken Marsala	\$25
Grilled Breast of Chicken topped with Wild Mushrooms and a Truffled Marsala Sauce	
Chicken Portobello	\$20
Boneless Breast of Chicken topped with a Roasted Portobello and a Truffled Chicken Broth	
Mediterranean Chicken	\$26
Roasted Breast of Chicken covered in an Artichoke Roasted Pepper Sauce	
Supreme Breast of Chicken	\$22
Locally Raised Breast of Chicken Stuffed with Spinach <i>or</i> Mushrooms served with a Rosemary Jus Lie	
Broiled Whitefish	\$24
Lemon Marinated Lake Superior Whitefish served with an Apple Chive Sauce	
Grilled Salmon	\$25
West Coast Salmon Fillet with your choice of Beurre Blanc <i>or</i> Caramelized Shallot Puree	
Pan Fried Walleye	\$27
Lake Erie Walleye Fillets with Lemon Caper White Wine Butter	
Teriyaki Salmon	\$27
Soy Marinated West Coast Salmon Fillets served with Teriyaki Sauce	
Pork Tenderloin	\$27
Honey Mustard Glazed Pork Tenderloin with an Apple Cider Jus	
Roasted Pork Loin	\$24
Herb Marinated Berkshire Pork Loin with Michigan Dried Cherry Sauce	
Lamb Loin	\$36
Herb Crusted Lamb Loin sliced and served over Sauce Perigord	
New York Strip	\$32
Ten Ounce New York Strip Steak served with Wild Mushroom Demi Glaze	
Prime Rib	\$31
Slow Roasted Prime Rib of Beef with Natural Jus and Horseradish Cream Sauce	
Tenderloin of Beef	\$39
Eight Ounce Cut of Dry Aged Beef Tenderloin with Cabernet Beef Reduction	

Surf & Turf Dinner Entrées

Entrée prices include a Garden Salad, Starch, Vegetable and Rolls

Beef Tenderloin & Salmon	\$34
Four Ounce Beef Filet with Red Wine Demi Glaze & Three Ounce Salmon Fillet with Hollandaise	
Beef Medallion & Lobster	\$42
Four Ounce Beef Filet with Béarnaise & Four Ounce Poached Lobster Tail with Drawn Butter	
Flank Steak & Crab Cake	\$27
Six Ounce Sliced Flank Steak with Green Peppercorn Sauce & Three Ounce Maryland Crab Cake with Dijon Mustard Cream Sauce	
Steak & Shrimp	\$31
Six Ounce Choice Top Butt Steak with Cabernet Butter Sauce & Three Grilled Jumbo Shrimp	
Roasted Pork Tenderloin & Shrimp	\$31
Five Ounce Pork Tenderloin with Apple Barbecue Sauce & Three Grilled Jumbo Shrimp	
Grilled Chicken Breast & Mahi Mahi	\$25
Five Ounce Grilled Chicken Breast with Coconut Curry Sauce & Four Ounce Mahi Mahi with Mango Chutney & Grilled Scallions	
Pork Loin & Crab Cake	\$27
Six Ounce Pork Steak with Zinfandel Reduction & Three Ounce Maryland Crab Cake with Dijon Mustard Cream Sauce	
Lamb Chop & Scallop	\$35
Four Ounce Colorado Lamb Chop with Red Wine Demi Glaze & Jumbo Sea Scallop with Béarnaise	

Starch Options

Potatoes Anna
Baked Potato
Rosemary Roasted Red Skin Potatoes
Twice Baked Potatoes
Garlic Whipped Potatoes
Horseradish Whipped Red Skin Potatoes
Corn Pudding
Herbed Risotto
Four Cheese Risotto
Wild Rice Pilaf
Red Beans & Rice

Vegetable Options

Baby Carrots
Steamed Green Beans
Green Beans Almandine
Vegetable Medley
Steamed Broccoli
Roasted Cauliflower
Baked Zucchini
Roasted Root Vegetables
Steamed Asparagus

Specialty Dinner Salads

These salads can be served with your entrée in place of the Garden Salad for the price indicated.

Spinach Salad\$2

Baby Spinach tossed with Roasted Root Vegetables, Goat Cheese & Toasted Sunflower Seeds in a Citrus Dressing

Michigan Apple Salad.....\$3

Michigan Apples, Bleu Cheese, Candied Walnuts & Baby Lettuces tossed in an Apple Walnut Dressing

Caesar Salad\$2

Chopped Romaine Lettuce, Garlic Croutons, Anchovy & Shaved Parmesan Cheese in a Classic Caesar Dressing

Caprese Salad\$2

Roma Tomatoes, Pickled Red Onion, Fresh Mozzarella & Baby Lettuces in a Balsamic Vinaigrette

Wedge Salad\$2

A Wedge of Head Lettuce, Bleu Cheese, Tomato, Red Onion & Bacon with Ranch Dressing



Manned Buffet Options

Carving

Price includes a Garden Salad, Starch, Vegetable & Rolls

Beef Tenderloin	\$31
Cabernet Beef Reduction and Horseradish Sauce	
Leg of Lamb	\$21
Rosemary Au Jus and Mint Jelly	
Breast of Turkey	\$19
Cranberry Relish and Sage Gravy	
Prime Rib of Beef	\$26
Natural Jus and Horseradish Cream Sauce	
Country Ham	\$17
Dijon Mustard Sauce and Cherry Chutney	
Roast Beef	\$18
Thyme Scented Beef Jus and Whole Grain Mustard	
Fillet of Salmon	\$21
Lemon Beurre Blanc and Red Wine Syrup	

Pasta

Price includes two Pastas, two Sauces, Caesar Salad, Garlic Bread & Accompaniments

\$16

Pasta Choices:

Cheese Ravioli, Fettuccini, Linguini, Penne or Rotini

Sauce Choices:

Alfredo, Bolognese, Marinara, Pesto or Tomato Cream

Additional Accompaniments:

Meatballs.....	\$3
Italian Sausage	\$3
Grilled Chicken Breast.....	\$2
Grilled Vegetables	\$2
Marinated Shrimp	\$5

Fajita

Price includes Grilled Chicken Breast, Taco Salad,
Flour Tortillas, Homemade Tortilla Chips, Salsa & Condiments

\$15

Additional Accompaniments

Grilled Flank Steak	\$4
Grilled Shrimp	\$5
Homemade Guacamole.....	\$2

Plated Desserts

Crème Brûlée	\$5
Vanilla Custard with a Crispy Caramel Shell	
Chocolate Pot de Crème	\$5
Chocolate Custard with Chantilly Cream	
Citrus Cream Tart	\$6
Lemon Lime Custard in a Toasted Almond Tart Crust with Orange Segments & Honey Drizzle	
Florentina Bowl	\$6
Almond Cookie Bowl filled with a Scoop of Ice Cream surrounded by Mini Chocolate Chips & Caramel Sauce	
Tiramisu	\$6
A Torte of Sweetened Mascarpone Cheese, Lady Finger Cookies & Kahlua served with Chocolate Fudge	
Warm Apple Strudel	\$5
Michigan Apples Baked in Phyllo Crust served with an Apple Spiced Crème Anglaise	
Fruit Crisp	\$6
Rhubarb, Blueberry, Peach <u>or</u> Strawberry Fruit Filling topped with an Almond Brown Sugar Crisp Topping and Vanilla Bean Gelato	
Strawberry Shortcake	\$6
Shortcake Biscuit with Vanilla Gelato & Sweet Strawberry Sauce topped with Chantilly Cream	
Raspberry “Martini”	\$7
Layers of Raspberries and White Chocolate Mousse with Raspberry Ganache in a Martini Glass With a Crispy Tuile Cookie	
Chocolate Fondue	\$6
Melted Dark Chocolate with Fresh Fruit, Pretzels & Marshmallows for Dipping	
Chocolate Tart	\$7
Rich & Silky Chocolate Mousse in a Hazelnut Crust with Fresh Raspberries & Chambord Sauce	
Cheesecake	\$6
Vanilla Bean, Peanut Butter, Marble, Turtle, Cherry, <u>or</u> Chocolate Mint Served with Appropriate Sauces	
Pies	\$5
Lemon Meringue, Mincemeat, Pumpkin, Pecan, Chocolate Cream, <u>or</u> Macadamia Nut	
Tarts	\$5
Almond Joy, Fresh Fruit Flan <u>or</u> Lemon	
Ice Cream Pies	\$4
Lemon Meringue with Raspberry Sauce Mackinac Island Peanut Butter Fudge with Hot Fudge English Toffee with Hot Fudge & Caramel Sauces	
Soufflés	\$8
Chocolate with White Chocolate Sauce & Fresh Raspberries Grand Marnier with Grand Marnier Crème Anglaise Gingerbread with Spiced Crème Anglaise	

Cookies (each).....\$2
Chocolate Chip, Caramel Apple Oatmeal, Decorated Gingerbread, White Chocolate Macadamia Nut, Peanut Butter, Oatmeal Raisin, Sugar

Tea Cookies (each)\$2
Coconut Macaroons, Madeline, Palmiers, Round Frosted Tea, Russian Tea Cakes

Bars (each)\$2
Brownies, Lemon, Marble

Petit Fours

Three Options.....\$5

Four Options.....\$7

Five Options.....\$9

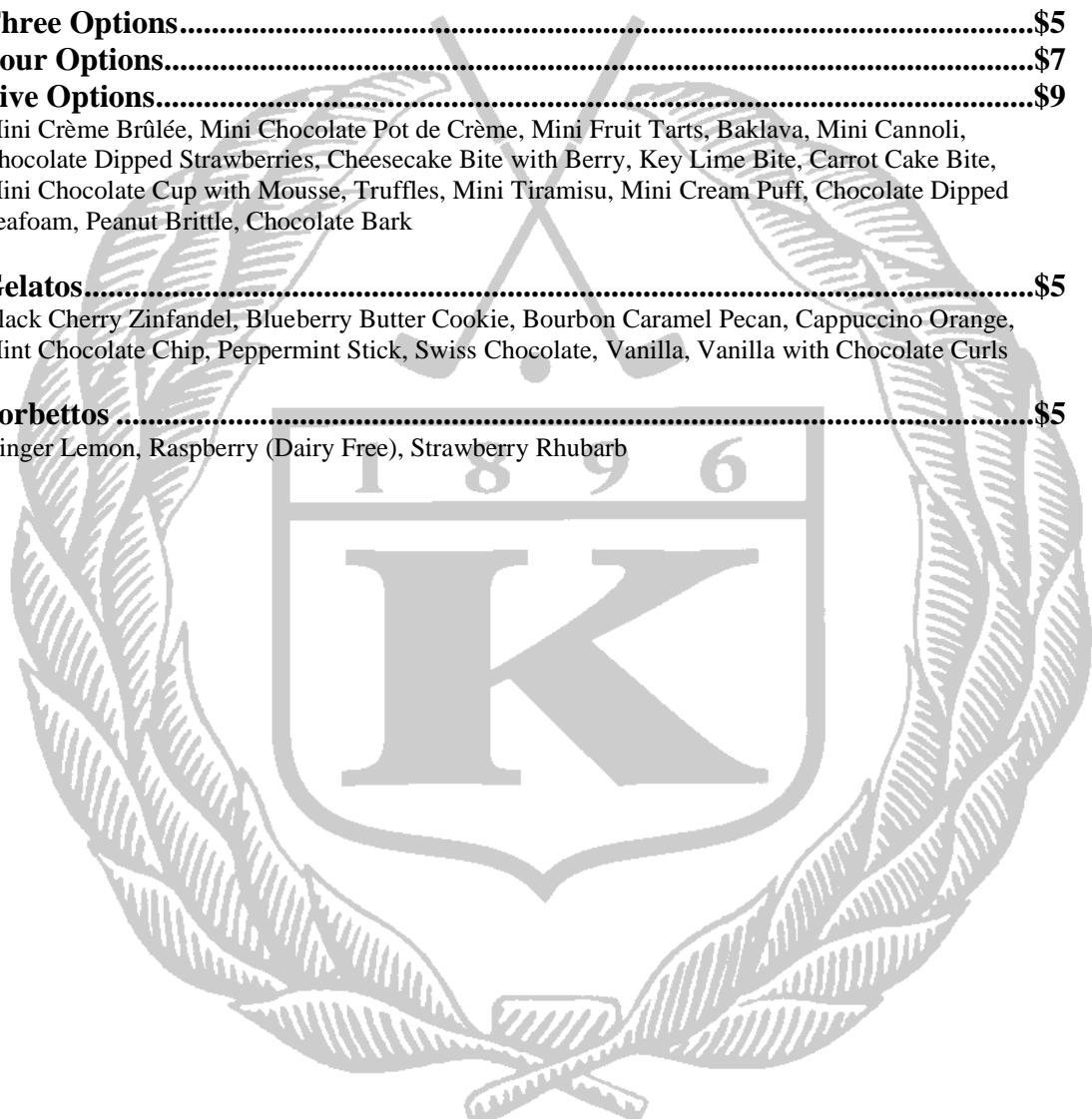
Mini Crème Brûlée, Mini Chocolate Pot de Crème, Mini Fruit Tarts, Baklava, Mini Cannoli, Chocolate Dipped Strawberries, Cheesecake Bite with Berry, Key Lime Bite, Carrot Cake Bite, Mini Chocolate Cup with Mousse, Truffles, Mini Tiramisu, Mini Cream Puff, Chocolate Dipped Seafoam, Peanut Brittle, Chocolate Bark

Gelatos.....\$5

Black Cherry Zinfandel, Blueberry Butter Cookie, Bourbon Caramel Pecan, Cappuccino Orange, Mint Chocolate Chip, Peppermint Stick, Swiss Chocolate, Vanilla, Vanilla with Chocolate Curls

Sorbetto.....\$5

Ginger Lemon, Raspberry (Dairy Free), Strawberry Rhubarb



Bar Items

Hosted Bars are typically based on per bottle price. Charges are based on tenths of bottle used.

House Liquors

Bottle	\$77
Highball	\$4.75
Rocks	\$5.25

Barcardi Rum, Early Times Bourbon, Gordon's Gin, Imperial Whiskey, Lauder's Scotch, Popov Vodka

Call Liquors

Bottle	\$92
Highball	\$5.15
Rocks	\$5.95

Bourbon

Jack Daniels, Jim Beam, Jim Beam Rye, Knob Creek, Maker's Mark, Old Grand Dad, Southern Comfort

Gin

Beefeater, Bombay, Bombay Sapphire, Tanqueray

Rum

Captain Morgan's, Gosling's Black Seal, Mt. Gay, Myers

Scotch

Cutty Sark, Dewar's White Label, J&B, Johnnie Walker Red, Teachers

Vodka

Absolut, Absolut Mandarin, Finlandia, Kettle One, Kettle One Citron, Skyy, Smirnoff, Stolichnaya

Whiskey

Bushmills, Canadian Club, Jameson, Seagrams VO

Premium Liquors

Bottle	\$125
Highball	\$6.75
Rocks	\$7.25

Bourbon

Gentleman Jack

Scotch

Chivas, Dewar's 12, Glenfiddich, Glenlivet, Johnnie Walker Black, Laphroaig

Vodka

Belvedere

Whiskey

Crown Royal

Elite Liquors

Bottle	\$150
Highball	\$8
Rocks	\$10

Bourbon

Basil Hayden, Bookers

Tequila

Herradura, Patron Silver

Vodka

Grey Goose

Beer

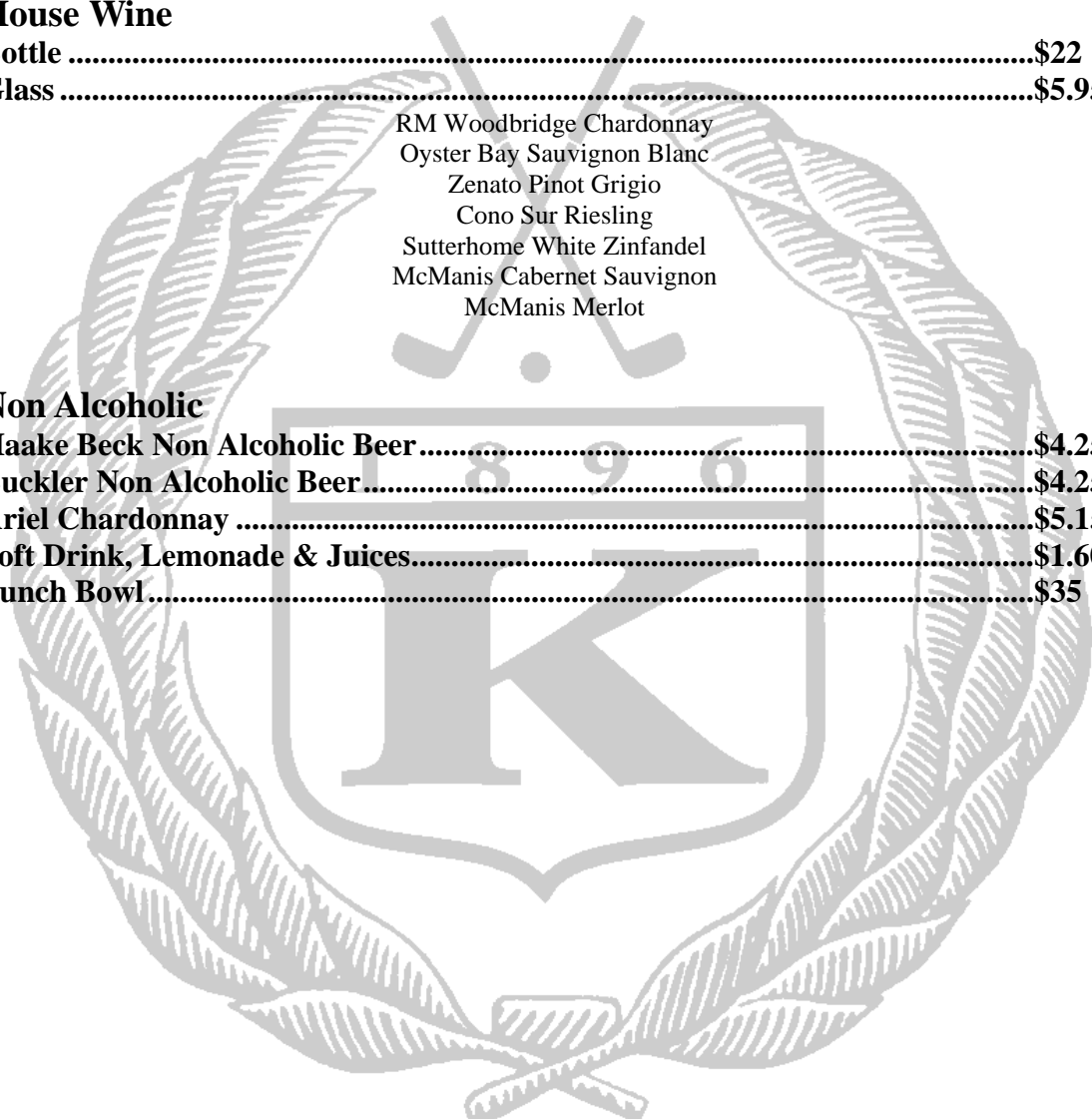
Miller Lite Keg	\$260
Founder's IPA Keg	\$320
New Castle Keg	\$320
Domestic Bottles	\$3.50
Budweiser, Budweiser Light, Michelob Ultra, Miller Lite	
Import Bottles	\$4.50
Amstel Light, Beck's, Corona, Goose Island 312, Guinness, Heineken, Spaten Premium, Stella Artois	

House Wine

Bottle	\$22
Glass	\$5.95
RM Woodbridge Chardonnay	
Oyster Bay Sauvignon Blanc	
Zenato Pinot Grigio	
Cono Sur Riesling	
Sutterhome White Zinfandel	
McManis Cabernet Sauvignon	
McManis Merlot	

Non Alcoholic

Haake Beck Non Alcoholic Beer	\$4.25
Buckler Non Alcoholic Beer	\$4.25
Ariel Chardonnay	\$5.15
Soft Drink, Lemonade & Juices	\$1.60
Punch Bowl	\$35



Wine List

Vintages are subject to change based on availability. We will keep you informed should a vintage change.
Parties of 40 or more should choose wines at least one week in advance.

Sparkling Wine

Mumm Cuvee Napa, Brut	NV.....	Split \$9.25
Korbel Brut, Napa.....	NV.....	\$21
Mumm Cuvee Napa, Brut	NV.....	\$31
Moet et Chandon, Impérial (White Star), Extra Dry	NV.....	\$55
Moet et Chandon, Cuvee Dom Perignon.....	'99	\$149
Veuve Cliquot Ponsardin.....	NV.....	\$67

White Wine

Beaune Clos des Mouches, J. Drouhin, Grands Vin, France.....	'04	\$70
Chardonnay, RM Woodbridge.....	'08	\$22
Chardonnay, La Crema, Sonoma	'06	\$29
Chardonnay, Sonoma-Cutrer Russian River, Sonoma Valley	'07	\$29
Chardonnay, Simi Reserve, Russian River	'06/ '07	\$36
Chardonnay, ZD, Napa	'07	\$45
Chardonnay, Rochioli, Russian River	'03	\$49
Chardonnay, Cakebread, Napa Valley.....	'07	\$52
Chardonnay, Newton, Unfiltered, Napa Valley	'03	\$60
Chardonnay, Shafer, Red Shoulder Ranch, Napa Valley	'07	\$72
Chardonnay, Kistler, Les Noistiers, Sonoma Coast.....	'07	\$80
Chassagne-Montrachet, J. Drouhin, Grands Vins, France	'04	\$67
Fume Blanc, Grigich Hills, Napa Valley	'06	\$48
Hermitage Blanc, E. Guigal, France	'99	\$49
Meursault les Clos, Bouchard Père & Fils, France	'00	\$49
Piesporter, Johan Klaus, Michelsberg	'07	\$22
Pinot Grigio, Zenato, Italy	'08	\$22
Pinot Grigio, Château Grand Traverse, Old Mission Peninsula	'08	\$24
Pinot Grigio, Terra d'oro, Santa Barbara	'08	\$28
Pinot Grigio, Grand Traverse	'08	\$28
Pinot Grigio, Filadonna, Giralan	'08	\$32
Pouilly-Fuisse, J.A. Ferret, Les Perrieres, France.....	'02	\$57
Reisling, Cono Sur, Chile	'07	\$22
Sauvignon Blanc, Oyster Bay, New Zealand	'09	\$22
Sauvignon Blanc, Kim Crawford, New Zealand.....	'06	\$26
Sauvignon Blanc, Joel Gott, California	'08	\$28
Sauvignon Blanc, Duckhorn "Decoy", Napa Valley.....	'09	\$34
White Zinfandel, Sutterhome, California.....	'07	\$22
Voigner, Zaca Mesa, Santa Ynez Valley	'07	\$26

Red Wine

Cabernet Sauvignon, McManis, California	'07	\$22
Cabernet Sauvignon, 14 Hands, Washington	'07	\$24
Cabernet Sauvignon, Joe Gott "815", California	'07	\$34
Cabernet Sauvignon, Santa Rita Medalla Real, Chile	'07	\$36
Cabernet Sauvignon, Beringer "Knight's Valley", California	'07	\$40
Cabernet Sauvignon, Joseph Phelps, Napa, California	'05	\$58
Cabernet Sauvignon, Larkmead, Napa Valley, California	'05	\$62
Cabernet Sauvignon, Chimney Rock, Stags Leap, Napa, California	'06	\$67
Cabernet Sauvignon, Casa Real, Santa Rita, Chile	'95/ '97/ '99	\$82
Cabernet Sauvignon, Clarendon Hills, Hickenbotham, Australia	'03	\$82
Cabernet Sauvignon, Corte Riva, Napa, California	'04	\$89
Cabernet Sauvignon, Don Melchor, Concha Y Toro, Chile	'05	\$90
Cabernet Sauvignon, Beringer Private Reserve, Napa, California	'05	\$101
Cabernet Sauvignon, Shafer "One Point Five," Stags Leap, Napa California	'06	\$101
Cabernet Sauvignon, Joseph Phelps Insignia, Napa, California	'05	\$150
Castillo Y Gay, Marques de Murrieto Gran Reserva, Spain	'94	\$62
Château La Conseillante, Pomerol, France	'95	\$155
Chateaneuf du Pape, Chateau Beaucastle, J. Perrin, France	'04	\$93
Chateaneuf de Pape, Chateau de Beaucastel, Hommage J. Perrin, France	'01	\$329
Grands Echezeaux, Mongéard-Mugneret, Grand Cru, France	'02	\$150
Grenache, Clarendon Hills, Blewitt Springs, Australia	'03	\$87
Malbec, Punto Final, Mendoza, Argentina	'08	\$29
Malbec, Archaval Ferrer, Mendoza, Argentina	'07	\$34
Meritage, Franciscan Magnificent, Napa Valley, California	'04	\$46
Merlot, McManis, California	'08	\$22
Merlot, Tangle Oaks, Napa Valley	'07	\$28
Merlot, Concha Y Toro, Marques de Casa Concha, Chile	'06	\$32
Merlot, Duckhorn Vinyards, Napa Valley, California	'04	\$60
Pinot Noir, Heron, France	'08	\$24
Pinot Noir, Bearboat, Russian River Valley, California	'06	\$25
Pinot Noir, Cloudline, Willamette Valley, Oregon	'05	\$27
Pinot Noir, Rodney Strong, Russian River Valley, Sonoma	'08	\$30
Pinot Noir Laetitia Estate, Arroyo Grande Valley	'06	\$32
Pinot Noir, Clos du Val Carneros, Napa, California	'06	\$42
Pommard Les Vignots, V. Girardin, France	'03	\$52
Rubicon, Niebaum-Coppola, Napa, California	'01	\$91
Petite Sirah, Bogle, California	'07	\$32
Syrah, Clarendon Hills, Moritz, Australia	'03	\$87
Syrah, Clarendon Hills, Astralis, Australia	'03	\$300
Vosné Romanée, Vieilles Vignes, V. Girardin, France	'03	\$60
Zinfandel, Joel Gott, California	'07	\$34
Zinfandel, Fernwood "Late Harvest," El Dorado, California	'05	\$42
Zinfandel, Renwood Grandpere, Amador County, California	'03	\$52