

# SPECIAL EVENT MENUS

## APPETIZERS

### DISPLAYED

#### FIESTA COLORS

SHRIMP CEVICHE, CHEESY PERUVIAN BEAN DIP  
GUACAMOLE, SALSA FRESCA, TORTILLA CHIPS, LIMES & TAPATIO

#### POTATO MARTINI BAR STATION

BABY RED SWEET CREAM MASHED POTATOES  
WITH BUTTER, SOUR CREAM, CHIVES, CHEDDAR, & BACON

#### MEDITERRANEAN BREADS & SPREADS

TRADITIONAL GARLIC HUMMUS, TABBOULEH, & TZATZIKI  
SERVED WITH PITA BREAD & CHIPS, CARROT STICKS & CUCUMBERS

#### CHEESE - FRUIT - DIP

ASSORTED CHEESES & SPREADABLE TORTES, WITH CRACKERS  
WARM ARTICHOKE OR SPINACH DIP WITH SOURDOUGH BAGUETTES  
BAKED BRIE WITH FIG, BERRY, OR ROASTED PINEAPPLE & HABANERO JAM  
PINEAPPLE ~GRAPES ~STRAWBERRIES

#### CHARCUTERIE BOARD

CURED MEATS, CHEESES, OLIVES, SWEET GHERKINS & ALMONDS  
DRIED FRUITS, JAMS, GOURMET MUSTARDS, BAGUETTES & CRACKERS

#### CHILLED SEAFOOD BAR

HAWAIIAN POKE WITH CRISPY WONTON  
JUMBO SHRIMP, OYSTERS ON THE HALF SHELL & CRAB CLAWS  
COCKTAIL SAUCE, LEMON, TABASCO

7.75% TAX | 21% SERVICE CHARGE

# SPECIAL EVENT MENUS

## APPETIZERS

### TRAY PASSED

#### GARDEN

SPANAKOPITA  
CAPRESE SKEWERS  
ROMA TOMATO BRUSCHETTA  
RASPBERRY & BRIE EN CROUTE  
ASPARAGUS & BRIE EN CROUTE  
MANGO & BRIE QUESADILLAS

VEGGIE CORNUCOPIA QUESADILLA  
ARTICHOKE FILLED MUSHROOM CAPS  
PARMESAN AND ARTICHOKE HEARTS PUFFS  
WILD MUSHROOM & FONTINA CHEESE PURSE  
GRANNY SMITH APPLE & GRUYERE CHEESE EN CROUTE  
TOMATO BASIL SOUP SHOTS & MINI GRILLED CHEESE

#### BEEF

TERIYAKI BEEF KABOBS  
MINI BEEF WELLINGTON  
SWEET & SOUR MEATBALLS  
PICADILLO EMPANADAS

HONEY BARBECUE MEATBALLS  
FILLET CROSTINI ~ BLEU CHEESE & CARAMELIZED  
ONIONS

#### CHICKEN

CHICKEN SATAY WITH THAI PEANUT SAUCE  
SEASONED CHICKEN DRUMETTES WITH RANCH

SPICY CHICKEN EMPANADAS  
SWEET & SOUR CHICKEN & PINEAPPLE KABOBS

#### SEAFOOD

CRAB FILLED MUSHROOM CAPS  
HAWAIIAN POKE ON A CRISPY WONTON  
MINI CRAB CAKES WITH RÉMOULADE SAUCE  
LOBSTER WONTONS & PLUM DIPPING SAUCE

BACON WRAPPED SHRIMP  
SHRIMP TEMPURA WITH SWEET CHILI SAUCE  
COCONUT SHRIMP WITH SPICY ORANGE MARMALADE

#### MIX IT UP

ANTIPASTO SKEWER  
ASSORTED PETITE QUICHE

BACON WRAPPED BRUSSELS SPROUTS  
BACON WRAPPED DATES STUFFED WITH BLUE CHEESE

SELECT FOUR

7.75% TAX | 21% SERVICE CHARGE

# SPECIAL EVENT MENUS

## LATE NIGHT SNACK

### MINI BREAKFAST BURRITOS

EGGS, BACON, HAM, CHEESE, & SALSA FRESCA

### SLIDERS CHOOSE TWO

CHEESEBURGER, BARBECUE BEEF, BARBECUE CHICKEN, OR KAHLUA PORK

### QUESADILLAS

FLOUR TORTILLAS, MONTEREY & JACK CHEESE BLEND

TOPPINGS: CHICKEN, SALSA FRESCA, GUACAMOLE, & SOUR CREAM

### LOADED FRIES & TOTS

HOMEMADE CHILI, CHEDDAR CHEESE, ONIONS, SOUR CREAM

KETCHUP, FLAVORED SALTS, TAPATIO, & CHOLULA SAUCE

### STREET TACOS

CARNE ASADA & POLLO ASADO

BLENDED SALSAS, SALSA FRESCA, GUACAMOLE, SOUR CREAM

CILANTRO, ONIONS, & LIMES

### MINI PANINI CHOOSE TWO

REUBEN ON RYE

TUNA MELT ON SOURDOUGH

TURKEY - SWISS & CRANBERRY SAUCE ON SOURDOUGH

PORTOBELLO - SUNDRIED TOMATOES, MOZZARELLA & PESTO ON ITALIAN BREAD

GRILLED CHICKEN WITH BRIE - APPLES & ORANGE FIG SPREAD ON MULTIGRAIN

### CHEF ENHANCED OPTION

7.75% TAX | 21% SERVICE CHARGE

# SPECIAL EVENT MENUS

## CLASSIC

### BEEF SELECTIONS

POT ROAST SLOW COOKED UNTIL TENDER WITH RICH BROWN GRAVY

SEASONED BARON OF BEEF CARVED ON SITE WITH AU JUS & CREAMY HORSERADISH

\*SEASONED TRI TIP COOKED MEDIUM & SERVED WITH AU JUS

\*SHORT RIBS BRAISED WITH WINE & ROASTED VEGETABLES

\*RIB EYE STEAK GRILLED ON SITE WITH MUSHROOMS & ONIONS

\*FLAT IRON STEAK SERVED MEDIUM WITH BORDELAISE SAUCE

\*SLOW ROASTED PRIME RIB SERVED MEDIUM WITH AU JUS & CREAMY HORSERADISH

\*BEEF WELLINGTON FILET MIGNON WRAPPED IN PUFF PASTRY WITH MUSHROOMS & SHALLOTS

\*FILET MIGNON SERVED MEDIUM WITH PORT WINE REDUCTION OR CREAMY BÉARNAISE SAUCE

### CHICKEN SELECTIONS

CHICKEN PICCATA LIGHTLY BREADED & SAUTÉED BREAST OF CHICKEN TOPPED WITH ARTICHOKE, CAPERS & CHARDONNAY SAUCE

CHICKEN BREAST DIJON WITH OUR SPECIAL DIJON SAUCE

CHICKEN COQ AU VIN AIRLINE STYLE BRAISED WITH RED WINE, BACON, CARROTS, & PEARL ONIONS

MEDITERRANEAN CHICKEN APPLE WOOD SMOKED BACON WRAPPED CHICKEN BREAST STUFFED WITH CREAM CHEESE, SUN DRIED TOMATOES & CHIVES SERVED WITH CHAMPAGNE BEURRE BLANC

CHICKEN CORDON BLEU SWISS CHEESE & SAVORY HAM STUFFED CHICKEN BREAST WITH CHARDONNAY SAUCE

STUFFED CHICKEN MARSALA ITALIAN HERB ENCRUSTED CHICKEN BREAST STUFFED WITH MOZZARELLA, RICOTTA, & SUN DRIED TOMATOES SERVED WITH CREAMY MARSALA MUSHROOM SAUCE

### PORK SELECTIONS

HONEY GLAZED HAM

APPLE STUFFED PORK TENDERLOIN SLOW ROASTED & SERVED WITH SWEET FRUIT GLAZE OR SAVORY ROSEMARY & THYME GRAVY

### SEAFOOD SELECTIONS

MAHI-MAHI GRILLED, GINGER SOY GLAZED

TILAPIA GRILLED, PARMESAN ENCRUSTED

SHRIMP ITALIAN STYLE OVER ANGEL HAIR PASTA

\*HALIBUT PAN SEARED WITH LEMON DILL SAUCE

\*SEA BASS GRILLED, SERVED WITH LEMON GARLIC SAUCE

\*SALMON SERVED WITH CREAMY LEMON DILL SAUCE, GARLIC LEMON BUTTER, OR SUGAR SPICED

# SPECIAL EVENT MENUS

## VEGETARIAN SELECTIONS

**VEGGIE LASAGNA** MUSHROOMS, SPINACH, & ZUCCHINI MEDLEY, LAYERED WITH RICOTTA & MOZZARELLA CHEESE, SERVED WITH CHICAGO WHITE SAUCE, OR MARINARA SAUCE & PARMESAN CHEESE

**PORTABELLA WELLINGTON** GRILLED PORTOBELLO & VEGGIES, MOZZARELLA CHEESE, & MARINARA SAUCE WRAPPED AND BAKED IN DELICATE PUFF PASTRY AND SERVED WITH CREAMY PESTO SAUCE

**SPINACH & MUSHROOM PASTA ROLL UP** SERVED WITH CREAMY ALFREDO SAUCE

## SIDES CHOOSE TWO

SWEET CREAM MASHED POTATOES • NAPOLEON POTATOES • TWICE BAKED POTATOES • ROASTED RED POTATOES • WILD RICE PILAF • 5 GRAIN RICE •

LEMON BROWN RICE WITH GARLIC & THYME • WHOLE MINI CARROTS • ASPARAGUS SQUASH BOAT • BRUSSELS SPROUTS WITH BACON • ROASTED BUTTERNUT SQUASH • GRILLED VEGGIE SLABS •

## SALADS

**CAESAR** FRESH TOSSED ON SITE

**POACHED PEAR SPRING MIX** WITH CRANBERRIES, CRUMBLLED BLEU CHEESE, & BALSAMIC VINAIGRETTE ROMA

**TOMATO BASIL** ROMA TOMATOES, MOZZARELLA CHEESE, FRESH BASIL, & ITALIAN DRESSING

**SPINACH APPLE ALMOND** WITH FETA CHEESE & CHAMPAGNE VINAIGRETTE

ASSORTED DINNER ROLLS WITH BUTTER

**MENU INCLUDES:** LINEN, CHINA, FLATWARE, AND GLASSWARE

## SERVICE STYLES

**BUFFETS** - TWO ENTREES, TWO SIDES, TWO SALADS

**FAMILY STYLE MEALS** - TWO ENTREES, TWO SIDES, ONE SALAD

**SEATED MEALS** - ONE OR TWO ENTREES, TWO SIDES, ONE SALAD

**\*INDICATES UPGRADE/MARKET PRICE**

21% SERVICE CHARGE | 7.75% SALES TAX

## GOURMET COFFEE BAR

REGULAR AND DECAFFEINATED COFFEE SERVED WITH CREAM, SUGAR & ASSORTED SYRUPS

## BEVERAGE STATION

SWEET OR UNSWEETENED TEA, LEMONADE, ICED WATER, PASSION FRUIT & TROPICAL SYRUP

# SPECIAL EVENT MENUS

## TASTE OF MEXICO

### BEEF SELECTIONS

CARNE ASADA MARINATED & GRILLED ON SITE

BEEF ENCHILADAS WITH MEXICAN BLEND QUESO

CHOOSE SALSA ROJA, VERDE, SUIZAS, OR CHILE POBLANO

BARBACOA SLOW COOKED WITH TRADITIONAL BARBACOA SAUCE

BEEF FAJITAS SEASONED & GRILLED ON SITE SIZZLING WITH PEPPERS, ONIONS, & ZUCCHINI

### CHICKEN SELECTIONS

POLLO ASADO MARINATED & GRILLED ON SITE

CHICKEN ENCHILADAS WITH MEXICAN BLEND QUESO

CHOOSE SALSA ROJA, VERDE, SUIZAS, OR CHILE POBLANO

CHICKEN FAJITAS SEASONED & GRILLED ON SITE SIZZLING WITH PEPPERS, ONIONS, & ZUCCHINI

AIRLINE CHICKEN BREAST WITH CREAMY CHIPOTLE, CREAMY CILANTRO, OR POBLANO SAUCE

### PORK SELECTIONS

COSTILLAS — RIB TIPS WITH SALSA VERDE

TRADITIONAL STYLE CARNITAS WITH ONIONS, LIMES, CILANTRO & SALSA VERDE

### SEAFOOD SELECTIONS

\*GRILLED TEQUILA LIME SHRIMP SKEWERS

\*GRILLED SALMON WITH CHILE LIME

\*SHRIMP ENCHILADAS WITH MEXICAN BLEND QUESO

CHOOSE SALSA ROJA, VERDE, SUIZAS, OR CHILE POBLANO

\*SHRIMP FAJITAS SEASONED & GRILLED ON SITE SIZZLING WITH PEPPERS, ONIONS, & ZUCCHINI

### VEGETARIAN SELECTIONS

CHILE RELLENO WITH TRADITIONAL TOMATO SAUCE, ONIONS, & PEPPERS

SOUTHWEST POBLANO STUFFED PEPPER

CHEESE ENCHILADAS WITH MEXICAN BLEND QUESO

CHOOSE SALSA ROJA, VERDE, SUIZAS, OR CHILE POBLANO

VEGGIE FAJITAS SEASONED & GRILLED ON SITE SIZZLING WITH PEPPERS, ONIONS, & ZUCCHINI



# SPECIAL EVENT MENUS

RANCH EVENTS

CATERING | SPECIAL EVENTS | LOGISTICS

## **SIDES** CHOOSE TWO

TRADITIONAL SPANISH RICE • MONTEREY CHILE RICE • CILANTRO LIME RICE •  
PERUVIAN REFRIED CHEESY BEANS • SOUTHWEST BLACK BEANS • FRIJOLES RANCHEROS • MEXICAN  
PINTO BEANS • CALABACITAS • CORN SUCCOTASH

## **SALADS**

**CAESAR** FRESH TOSSED ON SITE

**CORN CONFETTI** BLACK BEANS, BELL PEPPER CONFETTI, CILANTRO, ONION WITH CRISPY TORTILLA STRIPS & CITRUS  
VINAIGRETTE

**FIESTA** CRISPY ROMAINE LETTUCE, PICO DE GALLO, ROASTED CORN, CRISPY TORTILLA STRIPS & JACK CHEESE WITH CREAMY  
CHIPOTLE DRESSING

**MEXICAN CAESAR** CRISP ROMAINE LETTUCE, PICO DE GALLO, CRISPY TORTILLA STRIPS & COTIJA CHEESE TOSSED WITH  
CAESAR CILANTRO LIME DRESSING

FLOUR & CORN TORTILLAS

\*HOMEMADE WITH TORTILLA MAKER

\*CRISPY TORTILLA CHIPS, SALSA FRESCA, & GUACAMOLE

**MENU INCLUDES:** LINEN, CHINA, FLATWARE, AND GLASSWARE

## **SERVICE STYLES**

**BUFFET MEALS** - TWO ENTREES, TWO SIDES, TWO SALADS

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## **GOURMET COFFEE BAR**

REGULAR AND DECAFFEINATED COFFEE SERVED WITH CREAM, SUGAR & ASSORTED SYRUPS

## **BEVERAGE STATION**

SWEET OR UNSWEETENED TEA, LEMONADE, ICED WATER, PASSION FRUIT & TROPICAL SYRUP

## TOSCANO

### **BEEF SELECTIONS**

ITALIAN MEATBALLS HERBED & SIMMERED IN OUR CLASSIC MARINARA SAUCE

BEEF LASAGNA LAYERED PASTA & LEAN GROUND BEEF WITH CREAMY RICOTTA, MOZZARELLA & PARMESAN CHEESE

\*ITALIAN STYLE SHORT RIBS –TENDER RIBS BRAISED IN OUR TOMATO WINE SAUCE

\*BEEF BRACIOLE TENDER FLANK STEAK ROLLED WITH ITALIAN HERBS & ITALIAN CHEESES SIMMERED WITH TRADITIONAL TOMATO WINE SAUCE

### **CHICKEN SELECTIONS**

CHICKEN FRANCESE WITH LEMONY WHITE WINE CREAM SAUCE

TUSCAN GARLIC CHICKEN WITH CREAMY GARLIC SAUCE WITH SPINACH & SUNDRIED TOMATOES

MARGHERITA CHICKEN BREAST TOPPED WITH PESTO, MOZZARELLA CHEESE, & CHERRY TOMATOES

CHICKEN PARMESAN BAKED CHICKEN BREAST ENCRUSTED WITH SEASONED PARMESAN & TOPPED WITH TRADITIONAL MARINARA

CHICKEN PICCATA LIGHTLY BREADED & SAUTÉED BREAST OF CHICKEN TOPPED WITH ARTICHOKE, CAPERS & CHARDONNAY SAUCE

STUFFED CHICKEN MARSALA FILLED WITH ITALIAN CHEESES, SUNDRIED TOMATOES, & PARSLEY WITH MARSALA WINE SAUCE

### **PORK SELECTIONS**

ITALIAN SAUSAGE THICK CUT GRILLED MEDALLIONS

PORK SCALOPPINI PAN FRIED PORK CUTLETS WITH CREAMY LEMON SAUCE & CAPERS

### **SEAFOOD SELECTIONS**

\*GRILLED SALMON WITH CREAMY GARLIC BUTTER SAUCE

\*SHRIMP SCAMPI SAUTÉED WITH BUTTER, GARLIC, LEMON, WHITE WINE, PARSLEY, & PARMESAN CHEESE

### **VEGETARIAN SELECTIONS**

VEGGIE LASAGNA CHOOSE ALFREDO, VODKA, MARINARA, CREAMY PESTO, OR TOMATO BASIL SAUCE

CHEESE TORTELLINI CHOOSE ALFREDO, VODKA, MARINARA, CREAMY PESTO, OR TOMATO BASIL SAUCE

EGGPLANT PARMESAN GRILLED AND LAYERED WITH MOZZARELLA AND CLASSIC MARINARA SAUCE

FOUR CHEESE RAVIOLI CHOOSE ALFREDO, VODKA, MARINARA, CREAMY PESTO, OR TOMATO BASIL SAUCE

RICOTTA STUFFED SHELLS CHOOSE ALFREDO, VODKA, MARINARA, CREAMY PESTO, OR TOMATO BASIL SAUCE





# SPECIAL EVENT MENUS

RANCH EVENTS

CATERING | SPECIAL EVENTS | LOGISTICS

**BRUSCHETTA STUFFED PORTOBELLA** BAKED WITH GRAPE TOMATOES, BASIL, GARLIC, OREGANO, MOZZARELLA, & PARMESAN CHEESE

**SPINACH LASAGNA RICOTTA ROLL-UPS** CHOOSE ALFREDO, VODKA, MARINARA, CREAMY PESTO,

## **SIDES OF PASTA & SAUCE** CHOOSE ONE

PENNE • BOW TIE • FETTUCCINI • CORKSCREW • SPAGHETTI • ORECCHIETTE  
WITH ALFREDO, VODKA, MARINARA, CREAMY PESTO, OR TOMATO BASIL SAUCE

## **SIDES OF VEGGIES** CHOOSE ONE

RED ROASTED ITALIAN POTATOES • ASPARAGUS SPEARS WITH PARMESAN •  
GRILLED ITALIAN VEGGIES • ZUCCHINI MEDLEY • BROCCOLI LEMON BUTTER SAUCE •  
BROCCOLI WITH CREAMY PESTO

## **SALADS**

ANTIPASTO

\*CAPRESE SALAD

TOMATO BASIL SALAD

CUCUMBER TOMATO SALAD

SPINACH APPLE ALMOND SALAD

ASSORTED ITALIAN BREADS WITH BUTTER

**MENU INCLUDES:** LINEN, CHINA, FLATWARE, AND GLASSWARE

## **SERVICE STYLES**

**BUFFETS MEALS** - TWO ENTREES, TWO SIDES, TWO SALADS

**FAMILY STYLE MEALS** - TWO ENTREES, TWO SIDES, ONE SALAD

**SEATED MEALS** - ONE OR TWO ENTREES, TWO SIDES, ONE SALAD

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21% SERVICE CHARGE | 7.75% SALES TAX

## **GOURMET COFFEE BAR**

REGULAR AND DECAFFEINATED COFFEE SERVED WITH CREAM, SUGAR & ASSORTED SYRUPS

## **BEVERAGE STATION**

SWEET OR UNSWEETENED TEA, LEMONADE, ICED WATER, PASSION FRUIT & TROPICAL SYRUP

## DESSERTS

### COOKIES & DOUBLE FUDGE BROWNIES

CHOCOLATE CHIP, WHITE CHOCOLATE CHIP, OATMEAL RAISIN COOKIES

### PIES PIES PIES

TIERED DISPLAY OF APPLE, CHERRY, PEACH, & PUMPKIN  
CHOCOLATE CREAM, COCONUT CREAM, LEMON MERINGUE

### CAKES OR CUPCAKES GALORE

TIERED DISPLAY OF CAKES, CHOOSE FROM: CHOCOLATE TRUFFLE, CARROT CREAM CHEESE, TIRAMISU,  
CHAMPAGNE RASPBERRY, MARBLE STRAWBERRY, LEMON, AND WHITE CHOCOLATE RASPBERRY SWIRL

### CHEESE CAKES GALORE

TIERED DISPLAY OF CREAMY CHEESE CAKES WITH TOPPINGS  
STRAWBERRY, BLUEBERRY, CHERRY, RASPBERRY, APPLE, HOT FUDGE, CARAMEL

### MINI PASTRIES

CHOOSE SIX: COOKIES, BROWNIES, LEMON BARS, CHEESECAKE, ECLAIRS, CREAM PUFFS, WHITE & DARK CHOCOLATE  
STRAWBERRIES, CANNOLI, DESSERT SHOTS  
MINI PIES & TARTS: APPLE, CHERRY, PEACH PIES, LEMON MERINGUE, COCONUT CREAM, CHOCOLATE

### POTS DE CREME

CREME BRULE, CHOCOLATE, MOCHA, CARAMEL, & CINNAMON

### DOUBLE FUDGE BROWNIE AND ICE CREAM SUNDAE BAR\*

WARM DOUBLE FUDGE BROWNIE AND VANILLA ICE CREAM WITH OREOS, BERRIES, GUMMY BEARS  
M&M's, HOT FUDGE, CARAMEL, AND WHIPPED CREAM

### CHOCOLATE FOUNTAIN\*\* OR FONDUE

DARK OR WHITE CHOCOLATE WITH YOUR CHOICE OF SIX DIPPING DELIGHTS!  
STRAWBERRIES, PINEAPPLE, MARSHMALLOWS, OREOS, RICE KRISPY TREATS, BROWNIE BITES,  
MACAROONS, PRETZELS, NUTTER BUTTERS, WAFER COOKIES, BUTTER COOKIES

### DESSERT CREPE STATION\*

LIGHTLY SWEETENED CREPES MADE TO ORDER, WITH: VANILLA ICE CREAM, BERRIES, CINNAMON SUGAR  
CUSTARD, HOT FUDGE, CARAMEL & WHIPPED CREAM

### FLAMBÉ STATION\* BANANAS FOSTER & CHERRIES JUBILEE WITH VANILLA ICE CREAM

### SEASONAL FLAVORS & DÉCOR AVAILABLE FOR THE HOLIDAYS

WHITE & DARK CHOCOLATE BARK, GINGER BREAD, MARSHMALLOW FUDGE, PUMPKIN, APPLE SPICE, RED VELVET,  
WHITE CHOCOLATE RASPBERRY SWIRL

PRICES BASED ON 100 GUESTS

\*CHEF ENHANCED \*\*MINIMUM 60  
21% SERVICE CHARGE | 7.75% SALES TAX



# SPECIAL EVENT MENUS

RANCH EVENTS

CATERING | SPECIAL EVENTS | LOGISTICS

## BAR & BEVERAGE OPTIONS

### CLASSIC BAR

WHITE OR RED SANGRIA

ASSORTED IMPORTED AND DOMESTIC BEERS YOUR CHOICE OF THREE

CALIFORNIA WINES CHOICE OF THREE: CHARDONNAY, SAUVIGNON BLANC, PINOT GRIGIO, PINOT NOIR OR CABERNET

CHAMPAGNE & CIDER FOR YOUR TOAST

ICE, DISPOSABLE CUPS, NAPKINS AND CONDIMENTS INCLUDED IN SERVICE

ONE-MILLION-DOLLAR LIABILITY INSURANCE INCLUDED

MICRO BEER UPGRADE PER GUEST

EXTRA BAR- TEMPORARY BAR SET UP

### PREMIER BAR

CLIENT PROVIDES ALL ALCOHOL, MIXES & SODAS.

RANCH EVENTS: WILL CHILL & PREPARE YOUR ALCOHOLIC & NON-ALCOHOLIC BEVERAGES THE DAY OF YOUR EVENT

BLENDERS, ICE, DISPOSABLE CUPS, NAPKINS AND CONDIMENTS ARE INCLUDED WITH SERVICE,

ALONG WITH CORKAGE OF YOUR CHAMPAGNE

ONE-MILLION-DOLLAR LIABILITY INSURANCE INCLUDED

ONE BARTENDER FOR EVERY 100 GUESTS IS RECOMMENDED

ADDITIONAL BARTENDER

### NO HOST BEER & WINE BAR

GUESTS PAY FOR THEIR OWN AT CASH BAR

ONE-MILLION-DOLLAR LIABILITY INSURANCE INCLUDED

INCLUDES ONE BARTENDER

ADDITIONAL BARTENDER

### ESPRESSO BAR

ESPRESSO, CAPPUCCINO & SPECIALTY COFFEE, WITH ASSORTED FLAVORS & TOPPINGS

HOT CHOCOLATE & ASSORTED HOT TEAS INCLUDED

PER GUEST

### SOFT BAR

ASSORTED SODAS, BOTTLED WATERS, & FRUIT JUICES

ICE, DISPOSABLE CUPS & NAPKINS

PER GUEST

### COLD BREW BAR

VANILLA MACADAMIA NUT AND FRENCH ROAST COFFEE WITH ASSORTED SYRUP FLAVORS & TOPPINGS

PER GUEST

### GOURMET COFFEE BAR

Regular and Decaffeinated Coffee Cream, Sugar, & Assorted Syrups

PER GUEST

### BEVERAGE STATION

Sweet or Unsweetened Tea, Lemonade, Iced Water, Passion Fruit & Tropical Syrup

PER GUEST

### FULL GLASSWARE AT BAR

PER GUEST

ALL BAR PRICES BASED ON A 5 HOUR SERVICE    21% SERVICE CHARGE    7.75% SALES TAX