

## **BREAKFAST SELECTIONS**

*All Breakfasts Include Fresh Brewed Coffee, Decaf, Hot Tea and Florida Orange Juice*

### **SERVED SELECTIONS**

#### **Grand Marnier French Toast**

*Grand Marnier Infused French Toast Dusted with Powdered Sugar  
Served with Maple Syrup, Smoked Bacon and Fresh Fruit \$13*

#### **Farm Fresh Scrambled Eggs**

*Scrambled Eggs Accented with Cheddar Cheese and Served with O'Brien Potatoes,  
Maple Sausage Links and a Blueberry Muffin \$11*

#### **Crab Benedict**

*Poached Egg Atop a Toasted English Muffin  
with Canadian Bacon and Jumbo Lump Crabmeat Finished with Old Bay Hollandaise.  
Served with Fresh Fruit and O'Brien Potatoes \$15*

#### **Hot Ham and Cheese Croissant**

*A Flaky Croissant Filled with Sliced Ham and Melted Cheddar Cheese Served with  
Home Style Scrambled Eggs and Fresh Fruit \$13*

### **BUFFET SELECTIONS**

#### **1<sup>st</sup> and Goal**

*Scrambled Eggs, O'Brien Potatoes, Crisp Bacon, Maple Sausage Links,  
Danish, Muffins, and Fresh Fruit \$17*

#### **The Field Goal**

*Scrambled Eggs Accented with Cheddar Cheese, O'Brien Potatoes, Crisp Bacon,  
Maple Sausage Links, Assorted Yogurt Loaf Breads and Fresh Fruit \$18*

#### **The Extra Point**

*Assortment of Danish, Muffins and Bagels with Butter, Cream Cheese,  
Preserves, Peanut Butter and Fresh Fruit \$14*

#### **The Touchdown**

*Chef Attended Omelet Station:*

*Omelets Cooked to Order with a Variety of Ingredients Including:*

*Shredded Cheddar Cheese, Diced Ham, Diced Tomatoes, Julienne Onions, Sliced Peppers, Sliced Mushrooms &  
Chunky Salsa. Buffet Includes Lemon-Thyme Chicken, Herb Roasted Potatoes, Maple  
Sausage Links, Crisp Bacon, Assorted Breakfast Breads and Fresh Fruit \$22\**

**\*Item Requires a Chef Attendant at a Rate of \$75.00 Per 90 Minutes of Service\***

*☞All prices are subject to a 20% service charge and a 5% Maryland tax☞*

## SERVED LUNCHEONS

### HOT LUNCH SELECTIONS

#### *Starters*

*Please Select One*

*Mixed Field Greens with Raspberry Vinaigrette and Ranch Dressings*

*Classic Caesar Salad with Croutons, Parmigiano-Reggiano and Dressing*

*Baby Spinach with Stilton, Toasted Almonds and Blueberry Riesling Vinaigrette*

*Boston Bibb with Radicchio, Cherry Tomatoes, Pecorino-Romano and Mango-Coconut Vinaigrette*

### MAIN COURSES

#### **Maryland Jumbo Lump Crab Cake**

*A Delicious Jumbo Lump Crab Cake Complimented with Old Bay Rémolade Served with Fresh Vegetables and Grilled Idaho Potatoes \$30*

#### **Lemon Herbed Chicken**

*Lemon Herbed Chicken Breast Paired with Hawaiian Pineapple Salsa and Pignoli Jasmine Rice \$25*

#### **Chesapeake Pasta**

*Marinated Grilled Chicken and Jumbo Gulf Shrimp Served over Penne Rigate with an Old Bay Cream \$24*

#### **Field Goal Fettuccini**

*Grilled Chicken Breast & Vine-Ripe Tomatoes Tossed in a Traditional Pesto Sauce, Served Over Fettuccini \$22*

#### **Grilled New York Strip Steak**

*A Center Cut New York Strip Steak Finished with Chipotle Compound Butter, Accompanied by Roasted Red Bliss Potatoes and Balsamic Infused Tomatoes \$27*

### COLD LUNCH SELECTIONS

#### *Starters*

*Please Select One*

*Marinated Olives, Cherry Tomatoes, Bocconcini Mozzarella with Basil Vinaigrette*

*Roasted Garlic and White Bean Spread with Crusty Breads*

*Soba Noodle Salad with Daikon, Carrot, Green Onion and Toasted Sesame Dressing*

### MAIN COURSES

#### **Grilled Salmon BLT**

*Char-Grilled Salmon Filet Stacked on Seven-Grain Bread with Apple Wood Smoked Bacon and Dill Mayonnaise Served with Potato Wedges \$24*

#### **Grilled Chicken and Baby Spinach Salad**

*Grilled Chicken Breast, Sun-Dried Tomatoes and Boursin Cheese Served on a Bed of Baby Spinach Tossed with Honey-Grain Mustard Vinaigrette \$22*

#### **Pan Seared Ahi Tuna Salad**

*Coconut Crusted Ahi Tuna Steak Accented with Habanero-Mango Vinaigrette on Field Greens with Sliced Port Wine Poached Pear \$25*

*☞All prices are subject to a 20% service charge and a 5% Maryland tax☞*

## **LUNCH BUFFET SELECTIONS**

*Minimum of 50 People - 90 Minutes of Food Service.*

### **The First Down**

*Soft Shell Crabs with Toast Points and Red Pepper Rémoulade  
Pan Seared Sea Scallops in a Honey Balsamic Butter Sauce with Sun-Dried Tomatoes Tossed with Farfalle Pasta  
Dijon-Lager Flank Steak with Caramelized Red Onion Jam  
Raspberry Roasted Red Bliss Potatoes and Grilled Chilled Vegetable Platter  
Assorted Silver Dollar Rolls and Butter  
Assorted Individual Dessert Cakes, Mousses and Cheesecakes \$35*

### **Punt, Pass and Kick**

*Grilled Chicken Breast with Old Bay Cream  
Oven Roasted Red Bliss Potatoes and Fresh Vegetables  
Salad of Field Greens with Cherry Tomatoes and Red Onions Tossed with Raspberry Vinaigrette  
Assorted Silver Dollar Dinner Rolls and Butter  
Sliced Pound Cake and Macerated Berries and Banana-Rum Bread Pudding \$27*

### **Quarterback Sack**

*Oven Roasted Turkey Breast, Virginia Baked Ham and Roast Beef  
Mesquite Chicken Salad, Egg Salad, Tuna Salad and Potato Salad  
Sliced Smoked Provolone Cheese and Aged Swiss Cheese  
Relish Tray with Tomato, Onion, Lettuce, Pickles and Assorted Condiments  
Assorted Deli Breads  
Fresh Baked Jumbo Cookies \$23*

### **Two Point Conversion**

*Smoked Garlic and Sage Rubbed Pit Turkey  
Smoked Cayenne and Paprika Rubbed Pit Beef  
Pulled Pork Barbeque  
Coleslaw and Potato Salad  
Assorted Rolls and Condiments  
Fresh Baked Jumbo Cookies \$25*

### **Fourth and Goal**

*Chef Carved Breast of Turkey with Cranberry Demi-Glace and Whole Grain Mustard  
Chef Carved Beef Tenderloin with Cabernet Demi-Glace and Horseradish Cream Sauce  
Gorgonzola Mashed Potatoes and Fresh Vegetables  
Salad of Field Greens with Cherry Tomatoes and Red Onions Tossed with Raspberry Vinaigrette  
Assorted Silver Dollar Dinner Rolls and Butter  
Assorted Pastries and Petit Fours \$33\**

### **The Option Play**

*Cheese Tortellini in a Creole Red Sauce  
Penne Pasta in a Pistachio-Cilantro Pesto Cream Sauce  
Eggplant Parmesan  
Chilled Calamari Salad of Red Onion, Prosciutto, Black Olives and Pepperoncini  
all Tossed In Aged Balsamic Vinegar  
Garlic Herbed Bread Sticks  
Tiramisu, Cannoli and Chocolate Truffle Cake \$30*

**\*Item Requires a Chef Attendant at a Rate of \$75.00 Per 90 Minutes of Service\***

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## SERVED DINNER SELECTIONS

### Starters

*Please Select One:*

*Mixed Field Greens with Raspberry Vinaigrette and Ranch Dressings  
Classic Caesar Salad with Croutons, Parmigiano-Reggiano and Dressing  
Baby Spinach with Stilton, Toasted Almonds and Blueberry Riesling Vinaigrette  
Boston Bibb with Radicchio, Cherry Tomatoes, Pecorino-Romano and Mango-Coconut Vinaigrette*

### LAND AND SEA ENTREES

#### RAVENS SURF AND TURF

*Beef Tenderloin Medallion with Brandied Horseradish Glace  
and Jumbo Lump Crab Cake  
Served with Grilled Corn and Dill Salsa,  
Grilled Idaho Potatoes and Asparagus \$45*

#### THE VICTORIAN FILET

*Beef Tenderloin Medallion and  
Poached Lake Victoria Perch  
with Tomato-Fennel Reduction and Grilled Vegetable  
Cous-Cous \$43*

#### CHICKEN AND CRAB CAKE

*Grilled Chicken Drizzled with Coconut Curry Cream & Jumbo  
Lump Crab Cake with Roasted Red Pepper Rémoulade,  
Sweet Potato Mash and Fresh Vegetables \$42*

#### LAMB CHOPS AND MAHI-MAHI

*New Zealand Lamb Chops Finished with Grand  
Marnier Glace and  
Pacific Rim Mahi-Mahi with Melon Salsa  
Herbed Gratin Potatoes,  
Braised Turnips and Red Beets \$46*

### CHEF'S SPECIALTY ENTREES

#### Grilled Beef Tenderloin Medallions

*Glazed with Caramelized Shallot and Balsamic Butter,  
O'Pancetta & Green Pea Risotto & French Green Beans \$45*

#### Grilled Pacific Rim Mahi-Mahi

*with Sweet Mango Chutney, Toasted Coconut and Pineapple  
Rice Pilaf and Balsamic Grilled Vegetables \$35*

#### Two Jumbo Lump Maryland Crab Cakes

*Served with Whole Grain Mustard Aioli, Oven Roasted  
Peruvian & Red Potatoes and Grilled Asparagus \$43*

#### Soy and Sake Marinated Salmon

*with a Cucumber and Vidalia Onion Relish, Green Onion  
& Sour Cream Mash and Asian Vegetable Medley \$38*

#### Grilled Old Bay Chicken

*Served with Cheese Tortellini Tossed in a  
Gorgonzola Cream Sauce \$29*

#### Espresso Encrusted Pork Loin Sauced with Honey-

*Stout Glace De Viande, Herbed Honey Polenta and  
Glazed Baby Carrots \$35*

#### Gewürztraminer and Roasted Garlic

#### Marinated Chicken Breast

*Served with a White Grape and Sage Reduction,  
Roasted Garlic Mash and Ratatouille \$34*

#### Duck Breast Smoked In-House

*with Sun-Dried Cherry and Golden Raisin Relish,  
Parmigiano-Reggiano Risotto & Oven Roasted Vegetables \$36*

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## STATIONED DINNER SELECTIONS

*Minimum of 50 People - 90 Minutes of Food Service.*

### **Italian Pasta**

*your Choice of Pasta, Sauces and Ingredients  
Sautéed to Order by One of Our Chefs \$12\**

#### **Please Choose Two Pastas**

*Penne, Spinach Fettuccini, Farfalle,  
Grilled Vegetable Ravioli and Sun-  
Dried Tomato and Basil Tortelloni*

#### **Please Choose Two Sauces**

*Marinara, Alfredo,  
Thyme-Pecan Pesto, Vodka  
Tomato Cream, Hearty Tomato-  
Basil*

#### **Please Choose Two Toppings**

*Oven Roasted Vegetables, Grilled  
Chicken Breast  
Mild Italian Sausage or Pancetta  
Gulf Shrimp (Add \$2)*

### **Asian Stir Fry**

*Guest's Choice of Chicken and Vegetable Stir-Fry with Chef's Selection of Snow Peas,  
Baby Corn, Peanuts, Sprouts, Lo-Mein Noodles, Peppers, Onions, Water Chestnuts and White Rice.  
Traditional Asian Condiments, Fortune Cookies and Miniature Spring Rolls Finish this Station \$12*

### **Southwestern Fajita**

*A Chef Attended Station with Seasoned Beef and Chicken with Peppers and Onions  
Fajita Toppings include:  
Shredded Lettuce and Cheddar Cheese, Diced Tomatoes, Sour Cream, Guacamole,  
Pico De Gallo, Sliced Black Olives and Jalapenos, Spanish Rice and Black Bean Salad.  
Choice of Chipotle Pepper, Sun-Dried Tomato or Flour Tortillas \$14*

### **Idaho Baked Potato Bar**

*Jumbo Idaho Baked Potatoes with a Variety of Toppings to include:  
Sour Cream, Crumbled Bacon, Green Onions, Chili, Cheddar Cheese Sauce & Broccoli \$9*

*Choose Two of the Following Enhancements*

*Cracked Peppercorn Butter, Sun-Dried Tomato Butter  
Roasted Garlic and Chive Butter or Honey-Maple Butter  
Seafood Newburg (Add \$3),  
Crab Imperial (Add \$3)*

### **Eastern Shore Crab Cake and Chicken**

*Jumbo Lump Crab Cakes (2) Sautéed to Order and Fried Chicken  
Presented with Citrus Mashed Potatoes, Corn on the Cob, Corn Muffins,  
Vodka Infused Cocktail Sauce and Lemon-Grass Aioli \$25\**

*\*Item Requires a Chef Attendant at a Rate of \$75.00 Per 90 Minutes of Service\**

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## **STATIONED DINNER SELECTIONS, *Continued***

*Minimum of 50 People - 90 Minutes of Food Service.*

### **Butcher's Carving Stations**

*Beef Tenderloin with Au Poivre Sauce and Spicy Corn Ratatouille,  
Pancetta & Green Pea Risotto and Grilled Vegetable Medley \$14\**

*Roasted Turkey Breast with Bourbon Honey Mustard and Cranberry Béchamel,  
Roasted Garlic Mash and Dilled Cream Corn \$12\**

*Prime Rib with Horseradish Cream and Herbed Au Jus,  
Oven Roasted Peruvian & Red Potatoes and Glazed Baby Carrots \$12\**

*Venison Roast with Caramelized Shallot Brandy Glace and Apricot Beurre Blanc,  
Jasmine Rice with Andouille Sausage and Grilled Asparagus \$15\**

*Pork Loin with Ginger-Sake Glace and Caramelized Cinnamon Apple Chutney,  
Herbed Polenta and Asian Vegetable Medley \$10\**

*Seared Duck Breast with Peach-Rum Gastrique and Orange Marmalade Glace,  
Classic Parmigiano-Reggiano Risotto and Oven Roasted Vegetables \$12\**

*Carved Leg of Lamb with Wild Mushroom Cabernet Ragout and Minted Port Wine Syrup,  
Basmati Rice and Ratatouille \$15\**

*Salmon En Croute with Lemon-Dill Beurre Blanc, Toasted Coconut  
Rice Pilaf and Fresh Vegetables \$12\**

### **Harvest Garden Greens**

*Mixed Field Greens with Raspberry Vinaigrette and Ranch Dressings \$3  
Classic Caesar Salad with Croutons, Parmigiano-Reggiano and Dressing \$4  
Baby Spinach with Stilton, Toasted Almonds and Blueberry Riesling Vinaigrette \$5  
Boston Bibb with Radicchio, Cherry Tomato, Pecorino-Romano and Mango-Coconut Vinaigrette \$4*

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## RECEPTIONS

### *Chef's Display Suggestions*

#### **Italian Bruschetta**

*Classic Tomato-Basil Salsa, Olive Tapenade,  
Wild Mushroom & Tarragon Relish,  
Sun-Dried Tomato Pesto and Traditional Basil Pesto  
Served with Rustic Italian Breads.*

*\$225 Per 50 Guests*

*\$400 Per 100 Guests*

#### **Charcuterie**

*Three Gourmet Wild Game Sausages Grilled and Displayed Elegantly with  
Venison and Hazelnut Pate and  
Duck and Orange Galantine and Vegetable Mousse.  
This Display is Garnished with Water Crackers, Pumpernickel Toast,  
Spiced Dijon Mustard, Wild Berry Compote,  
Mango Chutney and Balsamic-Port Syrup.*

*\$650 Per 50 Guests*

*\$1200 Per 100 Guests*

#### **Chef's Waterfall**

*A Table Presentation of Fruits and Vegetables including  
Baby Carrots, Cherry Tomatoes, Summer Squash, Broccoli,  
Honeydew Melon, Cantaloupe and Pineapple  
Domestic and Imported Cheese Varieties including  
Havarti with Dill, Boursin, Vermont Sharp Cheddar,  
Sage Derby, Muenster, Jarlsberg and Stilton.*

*\$375 Per 50 Guests*

*\$700 Per 100 Guests*

#### **Maryland Raw Bar**

*A Lavish Display of Domestic Shellfish including  
Oysters on the Half Shell (2), Peel and Eat Shrimp (5),  
Black Shell Mussels (2) and Littleneck Clams (2).  
All Served with Cocktail Sauce and Fresh Lemons.*

*\$1000 Per 50 Guests*

*\$1850 Per 100 Guests*

## **HOT HORS D' OEUVRES**

*Per 100 Pieces*

### **Crab Caps**

*Silver Dollar Sized Mushroom Cap with Maryland Style Jumbo Lump Crab Stuffing \$300*

### **Miniature Spring Rolls**

*Asian Vegetables Wrapped into Crispy Wonton Paper with an Asian Orange Sauce and Toasted Sesame Teriyaki Glaze \$200*

### **Crab Slammers**

*A Zesty Mixture of Crabmeat, Chopped Bell Pepper, Smoked Gouda, Parmesan and Cream Cheese, Lightly Breaded and Shaped into Bite Size Jalapeno Crab Slammers \$300*

### **Spanikopita**

*Phyllo Dough Filled with Spinach and Feta Cheese \$200*

### **Mesquite Grilled Chicken**

*Smoked Chicken, Black Beans and Monterey Jack Cheese Rolled in a Crispy Flour Tortilla \$250*

### **Bacon Wrapped Scallops**

*Tender Sea Scallops Wrapped in Maple Cured Hickory Smoked Bacon \$275*

### **Crab Cake Miniatures**

*Maryland Jumbo Lump Crabmeat Seasoned and Formed into a Miniature Version of our House Made Jumbo Lump Crab Cakes, Accompanied by Cocktail Sauce \$300*

### **New Zealand Lamb Chops**

*Petite, Tender New Zealand Lamb Chops Marinated and Grilled Medium Rare. Served with Burgundy Mint Demi-Glace \$350*

### **Yellow Pepper Profiteroles**

*Sweet Roasted Yellow Peppers with Chevre and Pine Nuts in a Light Flaky Pastry \$225*

### **Andouille Sausage En Croute**

*Spicy Andouille Sausage and Whole Grain Mustard Wrapped in Puff Pastry \$200*

### **Sambuca Oysters**

*Oysters on the Half Shell Topped with Pancetta, Sambuca, Red Onion, Tarragon Compound Butter and Broiled Golden Brown \$275*

### **Mussels Ala Genovese**

*Green Lip Mussels Sautéed in White Wine with Vine Ripe Tomatoes, Fresh Basil and Roasted Chopped Garlic \$275*

*☞All prices are subject to a 20% service charge and a 5% Maryland tax☞*

## **COLD HORS D' OEUVRES**

*Per 100 Pieces*

### ***Classic Shrimp Cocktail***

*Steamed Jumbo Gulf Shrimp Chilled and Dusted with our House Seasoning,  
Served with Fresh Lemon Wedges and Cocktail Sauce \$350*

### ***Tomato and Mozzarella Skewers***

*Grape Tomatoes and Fresh Mozzarella Skewered  
Seasoned with Cracked Black Pepper, Kosher Salt,  
Olive Oil and Chiffonade of Basil \$225*

### ***Petite Filet***

*Thinly Sliced Filet Mignon Seared Medium Rare and Placed atop a  
Toasted Baguette Finished with Fresh Grated Horseradish \$300*

### ***Vodka Oyster Shooter***

*Shot Glasses Filled with Vodka Infused Cocktail Sauce and Raw Oysters.  
Garnished with Fresh Lemon and Celery Sticks \$300*

### ***Sesame Crusted Ahi Tuna***

*Sesame Crusted Rare Ahi Tuna Presented on a Sweet Potato Chip,  
Topped with Jalapeno-Honey Vinaigrette \$300*

### ***Prosciutto Asparagus***

*Fresh Asparagus Spears Wrapped with Parma Prosciutto  
Seasoned with Cracked Black Pepper, Virgin Olive Oil and  
Freshly Grated Parmesan Cheese \$250*

### ***Pesto Bruschetta***

*Sun-Dried Tomato Bruschetta with Pine Nut and Basil Pesto  
Served on a Crostini \$200*

### ***Brie Cheese Lavash***

*Thin Slice of Brie Topped with a Dried Cherry Relish  
Served on a Lavash Cracker \$250*

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## **DECADENT DESSERTS**

*Please Choose One to Accompany your Luncheon or Dinner*

### **Cheesecake End Zone**

*Classic New York Style with Chocolate Sauce  
Raspberry Swirl with Wild Berry Coulis  
Florida Key Lime with Citrus Whipped Cream  
Cookies N' Cream with White Chocolate Mousse  
Black Bottom with Macerated Fresh Berries*

### **All-Pro Cakes**

*Spiced Carrot with Caramel Sauce  
German Chocolate with Coconut Cream  
Lemon Raspberry with Raspberry Coulis  
Italian Tiramisu with Cinnamon Cream  
Chocolate Fudge with Peanut Butter Sauce*

### **Dessert Stations**

*Dessert Stations Include Coffee, Decaf and Specialty Teas*

### **Custom Creations**

*Create your own Dessert Station by Choosing 3 from the above Selections \$6.50*

### **Ravens Sweet Street**

*A Variety of Fresh Baked Jumbo Chocolate Chip, Oatmeal Raisin and Macadamia Nut Cookies,  
Fudge Brownies and Blondies \$7*

### **Two Minute Warning**

*Assorted Petit Fours, Pastries, Tartlets and Individual Desserts \$9*

### **Sundae Bar**

*Build your own Sundae Bar with Toppings to include: Rainbow and Chocolate Sprinkles, Chopped Peanuts, Warm Caramel, Hot  
Fudge, Maraschino Cherries and Whipped Cream \$8\*  
Cookies and Brownies Add \$2*

### **Gourmet Coffee Bar**

*Add the Following Premium Cordials to your Coffee Station: Bailey's Irish Cream, Kahlua  
Coffee Liqueur, Jameson's Irish Whiskey, Crème De Menthe Liqueur, Amaretto, Grand Marnier.*

*\$7 Per Person Per Hour*

*Available with a Top Shelf Bar Add \$2 Per Person.*

*Available with Premium Bar Add \$4 Per Person.*

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## BEVERAGE SELECTIONS

### HOSTED BAR BY THE HOUR

	<b>First Hour</b>	<b>Additional Hours, Per Hour</b>
<b>Top Shelf Package</b>	\$12 Per Person	\$4 Per Person
<b>Premium Package</b>	\$10 Per	\$3 Per Person
<b>Beer, Wine &amp; Soda Package</b>	\$8 Per Person	\$3 Per Person

*\*ARAMARK proudly serves the Robert Mondavi Family of Fine Wines\**

#### TOP SHELF BRANDS:

##### **Bottled Beer & Wine**

*Budweiser, Coors Light,  
Heineken, Amstel Light & Odoul's*

*Robert Mondavi Private Selection,  
Chardonnay, Cabernet Sauvignon,  
Merlot and Beringer White Zinfandel*

##### **Spirits and Cordials**

*Absolut Vodka, Absolut Citron, Tanqueray Gin, Chivas  
Regal Scotch, Jim Beam Bourbon, Crown Royal  
Whiskey, Jack Daniel's Whiskey, Bacardi Light Rum,  
Jose Cuervo Tequila, Captain Morgan's  
Spiced Rum, Amaretto, Peach Schnapps, Grand  
Marnier, Bailey's Irish Cream,  
Kahlua Coffee Liqueur, Frangelico, Sweet Vermouth,  
Dry Vermouth*

#### PREMIUM BRANDS:

##### **Bottled Beer & Wine**

*Budweiser, Coors Light,  
Heineken, Amstel Light & Odoul's*

*Woodbridge Chardonnay, Cabernet  
Sauvignon, Merlot and White Zinfandel*

##### **Spirits & Liqueurs**

*Smirnoff Vodka, Beefeater Gin, Dewar's Scotch,  
Jim Beam Bourbon Whiskey,  
Bacardi Light Rum,  
Captain Morgan's Spiced Rum,  
Canadian Club Whisky,  
Jose Cuervo  
Tequila, Amaretto, Peach Schnapps*

#### CASH BAR PRICES

*Top Shelf Spirits and Wine...\$5.00  
Premium Spirits and Wine...\$4.75  
Imported and Micro-Brewed Beer...\$4.50  
Domestic Beer...\$4.00  
Assorted Sodas...\$2.50  
Bottled Water...\$2.50*

*Bartender Fee: \$75 Per Bartender up to 4 Hours, \$20 Per Additional Hour.*

*Bartender Fees Waived for Bars that Exceed \$450 in Sales.*

*Cash Bar Prices include Tax.*

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