



5971 Financial Plaza | Shreveport, Louisiana
318-686-0148

Catering Menu

WELCOME TO THE GARDEN

Dear Guest,

We're delighted to be a part of your important moments at The Hilton Garden Inn Shreveport. Whether it's a special occasion, a crucial meeting, or a joyous celebration, we're committed to making it rewarding and memorable for you and your guests.

Please take a moment to explore our catering menu, where you'll find a diverse selection of options. Our dedicated staff is here to ensure your event is a success, and we're ready to assist you with any questions or special requests.

Thank you for choosing The Hilton Garden Inn Shreveport. We look forward to welcoming you and making your plans unforgettable

Warm regards,

Whitni Barnett

General Manager

Hilton Garden Inn Shreveport

5971 Financial Plaza Shreveport, LA 71129 | 318-686-0148

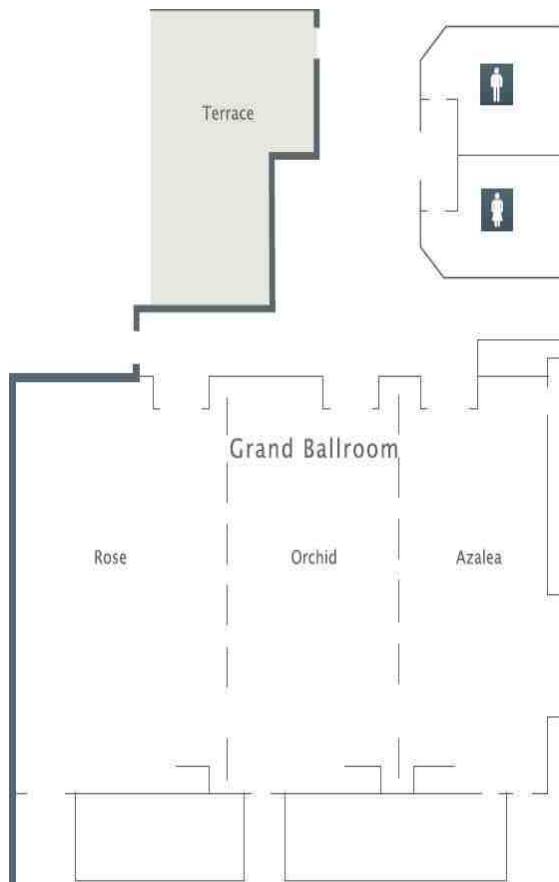
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Our Event Space

The Hilton Garden Inn in Shreveport is conveniently located right off the interstate. Our flexible full-service event space can host up to 200 guests and features a modern design, high-quality audio-visual services, professional catering and a sophisticated atmosphere.



Facilities and Services

- Over 2,500 sq. ft. of flexible event space for up
- Complimentary wireless Internet access throughout hotel and conference center
- View the current number of reserved rooms, make group reservations, plus view, download and print a guest reservations list.
- Full-service Garden Grille & Bar
- Indoor pool,
- Free Shuttle Services, and Free Parking

Meeting Space Specs

Meeting Room	Square/ Feet	Dimensions	Banquet	Reception	Classroom	Theater	Hollow Square	Conference	U-Shape
Ballroom	2,847	70 x 39	200	200	150	180	100	100	100
Meeting Room 1	819	21 x 39	45	45	35	45	30	30	25
Meeting Room 2	897	23 x 39	65	65	50	55	40	40	35
Meeting Room 3	1,131	29 x 39	90	90	65	80	50	50	45
Meeting Room 1&2	1,716	44 x 39	110	110	85	100	70	70	60
Meeting Room 2&3	2,028	52 x 39	155	155	115	115	90	90	80
Boardroom	Permanently set for 10 guests								

Prices are subject to 24% service charge plus applicable sales tax. Prices are subject to change due to market fluctuations caused by COVID-19. Final menu prices will be guaranteed 7 days prior to event. Consuming raw or undercooked meats, poultry, seafood or eggs increase your risk of food borne illness.



Audio/Visual Equipment

Any items that are not listed below can be rented from an outside vendor.

40" COLOR TV	\$70.00
DVD PLAYER	\$35.00
PROJECTOR.....	\$125.00
PROJECTOR SCREEN.....	\$90.00
HANDHELD WIRED MICROPHONE	\$90.00
8' X 8' TRIPOD SCREEN	\$75.00
AV EQUIPMENT WITH 2 SPEAKERS	\$175.00
FLIP CHART AND MAKERS	\$40.00
POSTER EASEL (A-FRAME)	\$50.00
CORDS	\$20.00
Extension cords, power strips, HDMI, or VGA cords	
DANCE FLOOR	\$200.00
PODIUM.....	\$75.00
DRY ERASE BOARD WITH MARKERS.....	\$105.00

AUDIO VISUAL SET-UP PACKAGEASK FOR QUOTE

A technician will assist with the set-up, power, testing, and tape down of your presentation; for use with client equipment, includes AC power cords and strips.

*Based on availability.

Services

We can use an outside vendor to purchase equipment or linens. You will be charged for the total cost of the items plus an additional 20%. If any damages occur to anything that is purchased, you will be charged a damage fee.

GUARANTEE

Your final attendance guarantee is due no later than 12:00 PM (Noon) five (7) business days prior to your event date. Should a guarantee not be provided at this time, the hotel will consider the attendance on your agreement as your final guarantee. Any additional guests beyond the standard overset of 3% will be charged 40% above the established per person price.



Plated Breakfast

Priced per guest. Serving fee is additional for all plated meals

EGGS BENEDICT \$17.95

Lightly poached eggs served on Canadian bacon and toasted English muffin covered in creamy Hollandaise, served with breakfast potatoes and fresh fruit. Available for groups of 25 or less.

CLASSIC BREAKFAST SANDWICH..... \$17.95

Texas toast lightly toasted with scrambled eggs, cheddar cheese, your choice of sausage or bacon, and served with breakfast potatoes and fresh fruit

TEXAS FRENCH TOAST..... \$17.95

Hand dipped Texas toast, grilled golden brown, then lightly dusted with powdered sugar and served with hot buttery syrup, smoked sausage patties, and fresh fruit.

STRAWBERRY CRÊPES.....\$17.95

Strawberry crêpe with a cream cheese filling served with bacon and fresh fruit. Available for groups 50 or less.

Breakfast Buffets

Breakfast buffets include scrambled eggs, assorted juices, and regular and decaffeinated coffee. Minimum 30 guests required for buffets. Priced per guest.

START YOUR DAY\$23.95

Fried country potatoes or grits and Applewood bacon or sausage served with croissants, bagels, and breakfast bakeries.

MORNING SUNRISE \$26.95

Sliced seasonal fruit, biscuits and gravy, bacon, sausage, grits, potatoes, and an assortment of muffins and danishes.

WAKE UP HILTON..... \$25.95

Pancakes with warm butter and syrup, bacon or sausage, country fried potatoes with an assortment of breads and pastries.



Brunch Buffets

All breakfast buffets include assorted juices, regular and decaffeinated coffee, and baskets of fresh assorted breakfast breads. 30 guest minimum required for buffets. Priced per guest

BOUNTIFUL BRUNCH\$30.95

Served with scrambled eggs, fresh seasonal fruit, vegetable medley, and sweet roll.

CHOOSE TWO

- Applewood Bacon
- Sausage
- Sliced Honey Ham
- Turkey Sausage

CHOOSE ONE

- Grits (adding cheese, bacon, chives, upon request)
- Potatoes

CHOOSE ONE

- Flaky Country Biscuits & Gravy
- French Toast

CHOOSE ONE

- Caesar Salad
- House Salad
- Pasta Salad
- Fruit Salad

CHOOSE TWO

- Fried Chicken
- Chicken Piccata
- Chicken Tenders
- Roasted Pork Loin
- Shrimp and Grits
- Hickory Smoked Beef Brisket (additional \$5.00 per guest)

OMELET STATION OR WAFFLE BAR\$10.00

Made-to-order omelets or waffles served with a variety of toppings. Minimum of 30 guests. Egg Beaters available upon request. Price additional to buffet.

*Attendant fee of \$18.00/hour.



Morning Breaks

All breaks are priced per guest. 60-minute service.

GOOD MORNING.....\$8.95

Regular and decaffeinated coffee, fresh baked muffins, and danish.

A.M JUMP START \$13.95

Fresh baked muffins and danish accompanied by an assortment of jellies and butter. Served with chilled fruit juice, fresh brewed regular and decaffeinated coffee, and herbal tea.

EARLY RISER\$9.95

Assortment of plain, powdered sugar, and cinnamon sugar donuts served with regular and decaffeinated coffee and herbal tea.

WAKE UP..... \$12.95

Chilled fruit juice, fresh baked muffins, assortment of bagels, cream cheese, sliced fresh fruit, fresh brewed regular and decaffeinated coffee, and herbal tea

Specialty Breaks

Priced per guest.

CAFFEINE CALLS\$10.95

Regular and decaffeinated coffee, assorted soda, bottle water and fresh baked cookies and brownies.

THE HEALTHY \$13.95

Regular and decaffeinated coffee, iced tea, bottled water, granola bars, assorted yogurt, mixed nuts, and whole fresh fruit.

SNACK-TIME \$17.95

Tortilla chips with yellow cheese sauce, mini corn dogs, buttered popcorn, fresh baked cookies and brownies, assorted soft drinks, and bottled water. 20 guest minimum

PARTY TIME BREAK..... \$17.95

Freshly baked 1 topping pizza with soft drinks and bottle water. Minimum 20 guests.



Beverages

All beverage items are priced per quantity listed.

REGULAR COFFEE, DECAFFEINATED COFFEE	\$30.00 per gallon
ICED TEA, FRUIT PUNCH, OR LEMONADE.....	\$30.00 per gallon
SKIM, CHOCOLATE, OR WHOLE MILK.....	\$3.00 per carton
SOFT DRINKS	\$4.00 per consumption
BOTTLED WATER.....	\$4.00 per consumption
JUICE	\$35.00 per gallon
Orange, Cranberry, and Apple	
BOTTLED JUICE	\$3.00 per consumption
SPARKLING FRUIT PUNCH	\$38.00 per gallon
CHAMPAGNE PUNCH.....	\$58.00 per gallon
SANGRIA PUNCH	\$58.00 per gallon
HOUSE CHAMPAGNE	\$40.00 per bottle

Breakfast Items

All breakfast items are priced per dozen unless otherwise noted.

ASSORTED FRUIT YOGURT	\$3.50 each
DANISH	\$26.00
CINNAMON ROLLS	\$26.00
DONUTS	\$26.00
FRESH BAKED MUFFINS.....	\$26.00
BAGEL WITH CHEESE	\$26.00
FRESH SLICED FRUIT DISPLAY	\$4.00 per person



Snacks

Priced per guest unless otherwise noted.

MIXED NUTS.....	\$3.50
ASSORTED LAYS POTATO CHIPS.....	\$3.50
RICE KRISPIES TREAT	\$3.50
COOKIES.....	\$27.00 per dozen
BROWNIES	\$27.00 per dozen
GRANOLA AND FRUIT BARS	\$3.50 each
ICE CREAM BARS	\$3.50 each
ASSORTED CANDY BARS.....	\$3.50 each
FRUIT 'N NUTS TRAIL MIX.....	\$3.50 each
GARDETTO'S SNACK MIX.....	\$4.00 each
WHOLE FRESH FRUIT	\$2.50 each



Luncheon Sandwiches

Served with iced tea and with a choice of potato salad, coleslaw, pasta salad, or potato chips. Priced per guest. Add a cup of soup for \$3.00 additional. Serving is additional for all plated meals.

CROISSANT CLUB.....\$14.00

Flaky butter croissant with ham, turkey, Swiss cheese, American cheese, bacon, lettuce, and tomato.

BACON CHICKEN MELT.....\$16.00

Tender grilled breast of chicken topped with sautéed peppers, onions, maple cured bacon, and melted Jack cheese on a Kaiser roll.

WRAP IT UP CHICKEN SALAD\$14.00

Tucked inside this spinach tortilla is our fresh, creamy chicken salad with lettuce, diced tomato, and onions.

Boxed Lunches

Boxed luncheons with disposable service and delivered to your conference room. Luncheons include appropriate condiments. Priced per guest.

CHEF'S SANDWICH\$16.00

Assortment of ham, turkey, or beef sandwiches with assorted cheeses on a croissant. Choice of coleslaw, potato salad, pasta salad, or potato chips. Includes fresh whole fruit, a fresh baked cookie, and soft drink or bottled water.

CLASSIC WRAP.....\$16.00

Your choice of chicken Caesar wrap or tuna salad on a flour tortilla wrap. Choice of coleslaw, potato salad, pasta salad, or potato chips. Includes fresh whole fruit, a fresh baked cookie, and soft drink or bottled water.



Luncheon Salads

Served with a choice of potato salad, pasta salad, or potato chips. Priced per guest.
Add a cup of soup for \$3.00 additional. Serving fee is additional for all plated meals

COBB SALAD\$19.00

Crispy bites of chicken atop mixed greens with tomato, cucumber, bacon, onion, avocado, Bleu cheese crumbles, and a hard-boiled egg with your choice of dressing.

BBQ CHICKEN SALAD\$19.00

Crispy tenders of chicken on top of mixed greens, with onions, tomatoes, cheddar Jack cheese, Applewood bacon, and hard-boiled egg. Topped with BBQ sauce, Buffalo sauce, and your choice of dressing.

HOUSE SALAD & SOUP\$15.00

Tossed greens topped with our special recipe batter fried chicken strips and served with a tangy honey mustard sauce.

CHICKEN CAESAR SALAD\$19.00

Crisp romaine leaves tossed in tangy Hickory Caesar dressing and shaved Parmesan cheese, accented by sliced cucumber and croutons, then topped with grilled chicken. Substitute grilled salmon or shrimp for \$24.00.

DON'T FORGET BEVERAGES!

See options on page 6.



Plated Luncheons

Hot Plated Lunches are served with House Salad, baked rolls and butter and Iced Tea. Priced per guest. Serving fee additional for all plated meals.

PASTA PRIMAVERA \$23.95

Creamy Alfredo sauce with cherry tomato, zucchini, and squash.

Add chicken for an additional \$5.50 or blackened salmon for an additional \$7.00 per guest.

CHICKEN PARMESAN..... \$25.95

A penne pasta with sweet tomato marinara, a crisp chicken breast mozzarella cheese

ROASTED PORK LOIN \$26.95

Glazed with a chipotle BBQ sauce served with a vegetable medley, and red skin mash potatoes,

CHICKEN FRIED STEAK..... \$25.95

Smothered with white gravy and served with garlic mash potatoes and a buttery corn on the cob.

BLACKED SEASON SALMON..... \$26.95

Salmon filet seasoned with mild chili rub served over BBQ Korean rice and accompanied by a vegetable medley.

SHRIMP CREOLE..... \$24.95

Shrimp in a tomato sauce, celery, and creole seasoning on a bed of steamed rice.

VEGAN PASTA..... \$23.95

A bow tie pasta with a sweet tomato sauce and diced portabella mushroom.

DON'T FORGET DESSERT!

See options on page 14.



Luncheon Buffets

All buffets are served with regular and decaffeinated coffee, iced tea, or lemonade. Priced per guest. Minimum guarantee of 30 guests.

DELI SELECTION\$23.95

Sliced ham, turkey, and roast beef Cold Cuts, American, Cheddar, Swiss cheese, garnished with fresh lettuce, Tomato, onions and pickles. Accompanied by creamy mayonnaise and mustard. Served alongside Southern Style Potato Salad and Cajun Cole Slaw. Accompanied by an individual dessert selected by our Executive Chef.

CLASSIC WRAPS..... \$23.95

Served with individually packaged natural potato and along with garden pasta salad or Southern style potato salad. Accompanied by an individual dessert selected by our Executive Chef. CHOOSE TWO: Ham and Cheese Wrap | Turkey Club Wrap | Chicken Caesar Wrap | Tuna Salad Wrap

THE PICNIC..... \$26.95

Assorted Kaiser rolls, house salad, potato salad, coleslaw, baked beans, and onion rings. Accompanied by an individual dessert selected by our Executive Chef.

CHOOSE TWO: Grilled Chicken Breasts | Hamburgers Sliders | Pork Sliders

TACO TUESDAY.....\$27.95

Chicken enchiladas with cheese sauce on top, flour and corn tortillas, and crunchy taco shell served with ground meat, shredded cheddar cheese, shredded lettuce, sour cream, diced tomatoes, and pico de gallo. Sides include potato salad, refried beans, and Spanish rice.

Accompanied by sopapillas with powdered sugar with honey

TASTE OF ITALY

1 ENTRÉES..... \$25.95

2 ENTRÉES..... \$27.95

Caesar salad, fresh baked garlic bread sticks, and fresh seasonal vegetables.

CHOICE OF ENTRÉES: Chicken Parmesan | Lasagna (Traditional or meatless) | Chicken Picatta

| Chicken Fettuccini Alfredo | Baked Cheese Ravioli with Marinara Sauce

LUNCH BUFFET

1 ENTRÉES..... \$26.95

2 ENTRÉES.....\$28.95

Tossed salad with assorted dressings, potato salad, garlic mash potatoes and roll

CHOICE OF ENTRÉES: Chicken Parmesan | Country Fried Chicken | Chicken Picatta | Fried catfish |

Sliced Ham | Pork Loin

SOUP AND SALAD BAR.....\$20.95

Tossed fresh mixed greens, chopped eggs, croutons, broccoli florets, shredded cheese, sliced mushrooms, ripe olives, and bacon bites with your choice of dressing. Accompanied by Soup du Jour with a variety of breads and crackers. Includes a dessert selected by our Executive Chef.

FAJITAS.....\$27.95

Chicken, beef, and steak fajitas with a flour tortilla, grilled bell peppers, onions, diced tomatoes, pico de gallo guacamole, salsa, sour cream, and shredded cheese. Served with black beans, sweet corn, potato salad, and sopapillas for dessert.



Plated Dinners

All dinners accompanied by two sides and a fresh baked roll and served with iced tea, fresh brewed regular and decaffeinated coffee. Add soup du jour for an additional price per guest. Serving fee is additional for all plated meals.

STEP ONE: CHOOSE YOUR SALAD

Caesar Salad | House Salad | Soup du Jour

STEP TWO: CHOOSE YOUR SIDES

Korean BBQ Rice | Oven Roasted Potatoes | Vegetable Medley | Mac 'n' Cheese | Sweet Corn | Wild Rice | Redskin Mashed Potatoes | Rice Pilaf | Loaded Bake Potato

STEP THREE: CHOOSE YOUR ENTRÉE

Cajun Chicken Pasta \$26.95

With fettucine pasta noddle, alfredo sauce and parmesan cheese

Pasta Primavera \$25.95

Creamy Alfredo sauce with cherry tomato, zucchini, and squash.

Add chicken for an additional \$5.00 or blackened salmon for an additional \$6.50 per guest.

Vegan Pasta..... \$25.95

Portabella Mushroom Bow Tie Pasta with Tomato Sauce

Grilled Chicken Breast..... \$26.95

Served with Lemon Butter Sauce

Glazed Pork Loin..... \$28.95

Glazed with a chipotle BBQ sauce

Chicken Fried Steak \$26.95

Smothered with White Gravy

Beef Brisket \$30.95

Served with Au Jus

Blackened Seasoned Salmon..... \$30.95

Salmon filet seasoned with mild chili rub

Shrimp Creole \$26.95

Shrimp in a tomato sauce, celery, and creole seasoning on a bed of steamed rice.

DON'T FORGET DESSERT!

See options on page 18.



Dinner Buffets

All dinner buffets include fresh baked breads, fresh fruit, and iced tea. Priced per guest.

Add Soup du Jour for an additional price per guest.

ONE ENTRÉE BUFFET.....\$34.95

Selection of 2 salads • 2 sides • 1 entrée • Chef's selection of vegetable • 1 Dessert

TWO ENTRÉE BUFFET.....\$37.95

Selection of 2 salads • 2 sides • 2 entrées • Chef's selection of vegetable • 1 Dessert

THREE ENTRÉE BUFFET.....\$40.95

Selection of 2 salads • 2 sides • 3 entrées • Chef's selection of vegetable • 1 Dessert

ENTRÉES (Choose Two or Three)

- Boneless Blackened Chicken
- Fried Chicken
- Catfish
- Seafood Jambalaya
- Crispy Cod Filets
- Red Beans and Rice with Sausage
- Pork Tenderloin with a Demi Glaze
- Cordon Bleu with Supreme Sauce
- Beef Brisket with Au jus (additional \$4.00 per guest)

SIDES (Choose Two)

- Corn on the Cob
- Baked Beans
- Redskin Mashed Potatoes
- Garlic Mashed Potatoes
- Sweet Corn
- Oven Roasted Potatoes
- Mac 'n' Cheese
- Wild Rice
- Rice Pilaf
- Vegetable Medley
- Green Beans Almandine

SALADS (Choose Two)

- Caesar Salad tossed with Parmesan Cheese and topped with croutons
- House Salad topped with cheddar cheese and topped with tomatoes
- Fruit Salad
- Pasta Salad
- Potato Salad

DESSERTS (Choose One)

- Cake (Chocolate, Carrot, German)
- Lemon Merengue Pie
- Pecan Pie
- Peach Cobbler
- Key Lime Pie
- New York style cheesecake (additional \$3.00 per guest)

SEAFOOD BUFFET.....\$45.95

Tossed seasonal greens with your choice of dressings, peel and eat shrimp, seafood gumbo, crawfish etouffee, fried catfish, boneless blackened chicken, white rice, red beans and rice, vegetable medley, and fresh baked rolls. Accompanied by bread pudding with whiskey sauce, pecan pie, and cheesecake.



Children's Plated Dinners

For children 12 and under. Includes a fruit cup and your choice of French fries or mashed potatoes.
Priced per child.

CHEESEBURGER.....\$16.00.

Served with French fries

MACARONI AND CHEESE.....\$13.00

Traditional pasta tossed in creamy cheese sauce.

CHICKEN FINGERS.....\$13.00

Served with honey mustard or barbecue sauce.

GRILLED CHEESE.....\$13.00

Made with warm American cheese.

Carving Stations

Priced per person and require a minimum of 50 paid guests. Add the following hand-carved presentations to any of the dinner buffet options. Carved entrées count as one entrée selection.

The carving fee of \$175.00 is in addition to the buffet pricing.

PRIME RIB..... Market Price

Round of beef slow-roasted to perfection, offered with a Bourbon demi-glaze.

HONEY GLAZED CURED HAM\$5.00 per person

Cured honey ham served with a pineapple sauce

ROASTED TURKEY\$5.00 per person

Whole roasted turkey carved offered with a berry glaze



Desserts

Priced per guest, per piece.

Cake (Chocolate, Carrot, German)	\$6.00
Lemon Merengue pie.....	\$6.00
Pecan Pie.....	\$5.00
Peach Cobbler.....	\$5.00
Chocolate mousse pie.....	\$6.00
New York style cheesecake.....	\$7.00

Specialty Desserts

Priced per guest, per serving.

BUILD YOUR OWN SUNDAE.....	\$10.95 per person
Vanilla, chocolate, and strawberry ice cream. Toppings include: Oreo® pieces, M&Ms, chopped nuts, whipped cream, and maraschino cherries.	
HOT SUMMER DAY.....	\$14.95 per person
Ice cream sandwiches, cookies and cream sandwiches, fudge bar, chocolate vanilla ice cream cone, and cookies and cream ice cream cone.	
HOT CHOCOLATE.....	\$6.95 per person
Hot chocolate, marshmallows, peppermints, chocolate morsels, butterscotch morsels, caramel syrup, chocolate syrup, whip cream and sprinkle	



Hot Hors d'oeuvres

Priced per 50 guests unless otherwise noted.

MAC 'N' CHEESE BITES	\$150.00
CHICKEN SANTA FE EGG ROLLS WITH PINEAPPLE SAUCE.....	\$175.00
BUFFALO WINGS WITH CELERY AND BLUE CHEESE DRESSING.....	\$145.00
ASSORTED MINI QUICHE (100 guests)	\$240.00
MOZZARELLA STICKS.....	\$175.00
FRIED CATFISH WITH TATER SAUCE (100 guests)	\$220.00
CHICKEN STRIPS WITH HONEY MUSTARD	\$125.00
NATCHITOCHEs MINI MEAT PIE (100 guests).....	\$180.00
BBQ PULL PORK SLIDERS	\$175.00
CREOLE BOUDIN EGG ROLLS.....	\$150.00
JALAPEÑO CHEDDAR BITES.....	\$150.00
CRAWFISH MEAT PIE.....	\$150.00
SMOKED SAUSAGE WRAPPED IN A PUFF PASTRY	\$175.00
EGG ROLLS CHICKEN & VEGETABLE WITH SWEET CHILI	\$125.00
ITALIAN OR BBQ MEATBALLS.....	\$170.00

Cold Hors d'oeuvres

Priced per 50 guests unless otherwise noted.

TURKEY AND CHEESE PINWHEEL.....	\$135.00
SANDWICH PLATTER.....	\$145.00
With turkey, ham, roast beef, lettuce, tomato, and onion.	
JUMBO COCKTAIL SHRIMP (16-30 pieces).....	Market Price
VEGETABLE TRAY WITH RANCH DIP	\$150.00
CHOCOLATE DIPPED STRAWBERRIES	\$175.00
SMALL HOUSE SALAD (50 guests).....	\$145.00

Displays

Priced to serve 50 guests

FRESH FRUIT DISPLAY WITH YOGURT DIP.....	\$200.00
Sliced fruit strawberries, blueberries, honey dew, pineapple, cantaloupe, raspberries, blackberries with a Greek yogurt	
IMPORTED AND DOMESTIC CHEESE AND FRUIT TRAY.....	\$250.00
Brie, gouda, pepper jack, cheddar, fontina served with array of berries and crackers	



Beverage Service

A flat fee of \$75 will be charged for each bartender.

BAR MENU	HOST	CASH
Well Drinks	\$6.00	\$7.00
Call Drinks.....	\$7.00	\$8.00
Premium Drinks	\$8.00	\$9.00
House Wine	\$6.00	\$7.00
Domestic Beer.....	\$5.00	\$6.00
Premium Bottled Beer.....	\$6.00	\$7.00
Soft Drinks	\$3.00	\$3.00
Keg Beer - Domestic	\$275.00	

CALL DRINKS

- Beefeater Gin
- Cruzan Aged Light Rum
- Dewar's White Label Scotch
- Evan Williams
- Hornitos Tequila
- Jack Daniel's Tennessee Whiskey
- Jim Beam White Label Bourbon
- Sky Vodka
- Tito's Vodka

PREMIUM DRINKS

- Bacardi Superior Rum
- Captain Morgan Spiced Rum
- Crown Royal Whisky
- Grey Goose Vodka
- Hendrick Gin
- Jameson Whiskey
- Johnnie Walker Scotch
- Maker's Mark Whisky
- Patrón Tequila
- Tanqueray London Dry Gin

DOMESTIC BEER

- Budweiser
- Bud Light
- Coors Light
- Miller Lite
- O'Doul's

PREMIUM BOTTLED BEER

- Blue Moon
- Heineken
- Corona
- Guinness
- Lagunitas IPA
- Samuel Adams Boston Lager
- Stella Artois

Champagne and House Wine by the Bottle

Bottles are 750 mL. Corkage Fee: \$15.00, Per 750 mL Bottle, Wine or Champagne

Cabernet Sauvignon.....	\$25.00
Chardonnay.....	\$25.00
Merlot.....	\$25.00
Domaine Ste. Michelle.....	\$28.00
Moscato.....	\$25.00

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