



# RESERVE — 22 —

RESTAURANT BAR EVENTS

## BANQUET MENU



# BREAKFAST DISPLAYS

## CONTINENTAL BREAKFAST | \$16

Fresh Danishes & Muffins

Assorted Bagels Served with a Trio of Cream Cheeses

Plain, Strawberry, Veggie

Seasonal Fresh Fruit Display **gf**

Assorted Fruit Juices

Freshly Brewed Coffee Bar

## Hot Breakfast | \$29

Scrambled Eggs **gf**

Country Style Breakfast Potatoes

Seasonal Fresh Fruit Display **gf**

Assorted Fruit Juices

Freshly Brewed Coffee Bar

### Choice of:

Applewood Bacon **gf**

Pork Sausage Links **gf**

### Choice of:

Cinnamon French Toast

Belgium Waffles (+\$2)

Pancakes

## ENHANCEMENTS

*(Priced Per Person)*

Omelette Station **gf** | \$10

Assorted Bagels and Cream Cheese **gf** | \$4

Quiche Lorraine | \$6

Yogurt Station | \$4

Smoked Salmon Display **gf** | \$8

Mixed Greens Salad with Ranch & Italian Dressings **gf** | \$4

Chicken Salad on Mini Croissants | \$4

# BRUNCH BUFFET

## **CLASSIC BRUNCH | \$33**

*(Options can be Substituted; Pricing May Vary)*

Scrambled Eggs **gf**

Chicken Salad on Mini Croissants

Penne Pasta with Alfredo Sauce and Sun-Dried Tomatoes

Mixed Greens Salad with Ranch & Italian Dressings **gf**

Yogurt Parfaits

Fresh Fruit Cocktail **gf**

Assorted Fresh Muffins & Danishes

Freshly Brewed Coffee Bar

## **ENHANCEMENTS**

*(Priced Per Person)*

Quiche Lorraine | \$6

Eggs Benedict | \$6

Smoked Salmon **gf** | \$6

Chicken Piccata **gf** | \$6

Country Style Breakfast Potatoes | \$3

Tomato Bisque Soup | \$3

Domestic & Imported Cheese Display **gf** | \$6

Fresh Vegetable Crudité Display **gf** | \$4

Crab Salad on Belgium Endive **gf** | \$6

Applewood Bacon, Pork Sausage Links, or Ham **gf** | \$4

Assorted Cookies & Brownies | \$4

Assorted Tortilla Pinwheels | \$6

Smoked Salmon Wraps with Dill, Cream Cheese,  
Capers, and Red Onions

Southwestern Wraps with Cream Cheese, Cilantro,  
Green Onions, Tomatoes, Corn, and Black Beans

Turkey Wraps with Bacon, Tomatoes, Lettuce, and  
Truffle Mayonnaise

# LUNCH & DINNER BUFFETS

*Buffet Packages Include Coffee, Tea, and Soft Drinks.  
Buffets can be Served Family Style for an Additional \$5 Per Person.*

## **DELI BUFFET**

**\$27 Lunch ♦ \$30 Dinner**

### **Served with:**

Assorted Breads - Turkey - Ham - Roast Beef - Salami  
Swiss - Cheddar - American  
Lettuce - Tomato - Onions  
Assorted Cookies & Brownies

### **Choice of Two:**

Mixed Greens Salad with Ranch & Italian Dressings **gf**  
Italian Pasta Salad - Caesar Salad - Homemade Redskin Dill Potato Salad **gf**  
Homemade Creamy Coleslaw **gf** - Homemade Potato Chips

## **AMERICAN GRILL**

**\$30 Lunch ♦ \$33 Dinner**

### **Choice of Two:**

Char-Grilled Burgers **gf** - Beer Brats with Onions **gf**  
Marinated Grilled Chicken Breast **gf** - Tangy BBQ Pulled Pork

### **Choice of Two:**

Homemade Potato Chips - Homemade Creamy Coleslaw **gf**  
Homemade Redskin Dill Potato Salad **gf** - Tater Tots - Caesar Salad  
Mixed Greens Salad with Ranch & Italian Dressings **gf**

### **Served with:**

Assorted Cookies & Brownies

## **SOUTHWEST TACO BAR**

**\$30 Lunch ♦ \$33 Dinner**

### **Choice of Two:**

Carnitas - Chicken - Ground Beef  
Shrimp (Add \$1 Per Person) - Carne Asada (Add \$2 Per Person)

### **Served with:**

Mexican Rice **gf** - Refried Beans **gf** - Tortilla Chips - Serrano Peppers **gf**  
Flour Tortillas - Corn Tortillas **gf** - Shredded Cheese **gf**  
Lettuce **gf** - Tomatoes **gf** - Sour Cream **gf** - Green Onions **gf**  
Homemade Salsa & Guacamole **gf** - Dessert Tacos

# LUNCH & DINNER BUFFETS

*Buffet Packages Include Coffee, Tea, and Soft Drinks.  
Buffets can be Served Family Style for an Additional \$5 Per Person.*

## **LITTLE ITALY**

**\$32 Lunch ♦ \$35 Dinner**

### **Served with:**

Char-Grilled Italian Sausage with Roasted Peppers and Grilled Onions **gf**

Chicken Piccata with Lemon Butter Caper Sauce **gf**

Green Beans with Red Peppers **gf**

Freshly Baked Bread

Chocolate Cake

Penne Pasta with

### **Choice of Sauce:**

Marinara Sauce

Alfredo Sauce

Tomato Vodka Sauce

### **Choice of Two:**

Mixed Greens Salad with Ranch & Italian Dressings **gf**

Italian Pasta Salad

Antipasto Salad **gf**

Caesar Salad

## **SWINGIN' SET**

**\$33 Lunch ♦ \$36 Dinner**

### **Served with:**

Lemon Pepper Chicken with Fresh Lemon Juice and Cream Reduction **gf**

Atlantic Salmon with Lemon Dill Sauce **gf**

Penne Pasta with Alfredo Sauce and Sun-Dried Tomatoes

Baby Kale Salad with Warm Bacon Vinaigrette, Sun Dried Tomatoes, Hard

Boiled Eggs, Red Onions, and Croutons

Spring Spinach Salad with Strawberries,

Feta, and Raspberry Vinaigrette **gf**

Fresh Fruit Cocktail **gf**

Freshly Baked Bread

Chocolate Cake

# LUNCH & DINNER BUFFETS

*Buffet Packages Include Coffee, Tea, and Soft Drinks.  
Buffets can be Served Family Style for an Additional \$5 Per Person.*

## **THE DANBY**

**\$34 Lunch ♦ \$37 Dinner**

### **Served with:**

Sliced Peppercorn Sirloin of Beef with Port Wine Reduction Sauce **gf**

Pretzel Crusted Chicken Breast with Honey Mustard Glace

Macaroni & Cheese

Tomato and Cucumber Salad with Onions, Feta Cheese, and

Artichoke Hearts Tossed in Balsamic Vinaigrette **gf**

Freshly Baked Bread

Chocolate Cake

### **Choice of:**

Charred Broccoli **gf**

Green Beans with Red Peppers **gf**

## **SOUTHERN BACKYARD BBQ**

**\$37 Lunch ♦ \$40 Dinner**

### **Choice of Two:**

Reserve 22 BBQ Ribs **gf**

Southern BBQ Chicken **gf**

Smoked Beef Brisket with White BBQ Sauce **gf**

### **Choice of Two:**

Homemade Creamy Coleslaw **gf**

Homemade Redskin Dill Potatoes **gf**

Mixed Greens Salad with Ranch & Italian Dressings **gf**

Caesar Salad

Freshly Sliced Watermelon **gf**

### **Served with:**

Baked Beans **gf** - Tator Tots - Skillet Cornbread

Assorted Cookies & Brownies

# LUNCH & DINNER BUFFETS

*Buffet Packages Include Coffee, Tea, and Soft Drinks.*

*Buffets can be Served Family Style for an Additional \$5 Per Person.*

## **AT THE GLEN**

**\$38 Lunch ♦ \$41 Dinner**

### **Choice of:**

Roasted Grecian Chicken with Kalamata Olives, Mushrooms, Sweet Peppers,  
Marinated Tomatoes, and Feta Cheese **gf**

Roasted Loin of Pork with Peach Bourbon Glace **gf**

### **Choice of:**

Roasted Sirloin of Beef with Demi-Glace - Roasted Salmon with Lemon Dill Creme

### **Served with:**

Haricot Verts Green Beans with Red Peppers **gf** - Mashed Potatoes **gf**

Mixed Greens Salad with Ranch & Italian Dressings **gf** - Freshly Baked Bread  
Chocolate Cake

## **PIG ROAST ON THE PATIO**

**\$40 Lunch ♦ \$43 Dinner**

### **Served with:**

Brioche Buns - Grilled Onions **gf** - Pickles **gf** - BBQ Sauce

Mixed Greens Salad with Ranch & Italian Dressings **gf**

Homemade Creamy Coleslaw **gf** - Homemade Redskin Dill Potato Salad **gf**

Baked Beans **gf** - Skillet Corn Bread **gf** - Assorted Cookies & Brownies

## **THE WINCHELL**

**\$57 Lunch ♦ \$63 Dinner**

### **Choice of:**

Carved Prime Rib of Beef with Au Jus and Horseradish Sauce **gf**

Carved Beef Tenderloin with Cabernet Demi-Glace

### **Choice of:**

Chicken Oscar - Roasted Chicken topped with Lump Crab Meat, Asparagus, and  
Hollandaise **gf** - Roasted Atlantic Salmon with Dill Lemon Sauce **gf**

### **Served with:**

Mashed Potatoes **gf** - Charred Broccoli **gf** - Green Beans with Sweet Peppers

Mixed Greens Salad with Ranch & Italian Dressings **gf** - Freshly Baked Bread  
Chocolate Cake

**\*\*\$50 Carving Station Fee\*\***

*Packaged Bar Options are Available in Conjunction with Buffet Options.*

*Applicable Sales Tax and Service Fee Additional; Prices Subject to Change.*

RESERVE

22

# PLATED LUNCH OPTIONS

*Plated Lunches Include Coffee, Tea, or Soft Drinks.*

## **STARTER**

### **Choice of Soup or Salad:**

**Soup Options** - Cream of Asparagus, Cream of Chicken Wild Rice, or Tomato Bisque

**Salad Options** - Mixed Greens Salad with Vinaigrette **gf** or Caesar Salad

## **ENTREES**

**Choice of One Entree;** *If Offering More than One Entree, Splitting Fees Apply.*

## **SIGNATURE OFFERINGS | \$29**

### **CRISPY CHICKEN SANDWICH**

Panko Crusted Chicken Breast with Bacon, Green Onions, Thyme, and Cream Cheese; Served with Homemade Potato Chips

### **TURKEY PANINI**

Roast Turkey Breast, Avocado, Cheddar Cheese, Bacon, Chipotle Ranch Dressing, Grilled Sourdough Bread; Served with French Fries

### **PHILLY CHEESE STEAK WRAP**

Thin sliced roast sirloin of beef, grilled peppers, onions, and mushrooms, demi glace, and mozzarella cheese in a giant flour tortilla

### **SPINACH SALAD**

With Feta Cheese, Fresh Berries, and Raspberry Vinaigrette **gf**

### **QUICHE LORRAINE**

Homemade Quiche with Gruyere, Bacon, and Onions  
Served with Fresh Fruit

### **SOUTHWEST BBQ SALAD**

Mixed greens, roasted corn and black bean salsa, blended cheese, tomatoes, avocado, BBQ Chicken breast, spicy toasted tortilla strips, and BBQ ranch

### **GRILLED CHICKEN BREAST COBB SALAD**

Grilled Chicken Breast, Romaine Lettuce, Hard Boiled Egg, Blue Cheese, Applewood Bacon, Avocado, Grape Tomatoes, and Buttermilk Dressing

## **DESSERT**

### **Choice of:**

Chocolate Cake - Fresh Fruit

Gelato (Vanilla, Chocolate, Snickers, or Sea Salt Caramel)

7

*Outside Desserts from Licensed Vendors May be Substituted for No Charge.*

*Packaged Bar Options are Available in Conjunction with Plated Lunches.  
Applicable Sales Tax and Service Fee Additional; Prices Subject to Change.*





RESERVE  
22

# PLATED LUNCH OPTIONS

*Plated Lunches Include Coffee, Tea, or Soft Drinks.*

## **STARTER**

### **Choice of Soup or Salad:**

**Soup Options** - Cream of Asparagus, Cream of Chicken Wild Rice, or Tomato Bisque

**Salad Options** - Mixed Greens Salad with Vinaigrette *gf* or Caesar Salad

## **ENTREES**

**Choice of One Entree;** *If Offering More than One Entree, Splitting Fees Apply.*

## **PREMIER OPTIONS**

### **RESERVE 22 HONEY CHICKEN | \$31**

with Dried Figs, Toasted Walnuts, Roasted Potatoes, and Chef's Selection of Vegetables *gf*

### **CHICKEN PICCATA | \$31**

with Angel Hair Pasta and Vegetables

### **CHEF TOM'S PORK CHOPS | \$34**

with Peach Bourbon Glace, Seasonal Vegetables, and Roasted Potatoes

### **MEDITERRANEAN CHICKEN | \$31**

Grilled Chicken Breast with Mashed Potatoes, Grape Tomatoes, Bell Peppers, Kalamata Olives, Mushrooms, and Grecian Vinaigrette *gf*

### **COBB SALAD | \$32**

Romaine, egg, blue cheese, bacon, avocado, tomatoes, chicken breast, and buttermilk dressing *gf*

### **WILD MUSHROOM FETTUCCINE | \$32**

Wild Mushroom Blend with Goat Cheese, Scallions, and Wild Mushroom Cream Sauce

### **PENNE PASTA | \$31**

with Alfredo Sauce and Sun-Dried Tomatoes

### **PANKO CRUSTED BAKED COD | \$34**

with Lemon Aioli, Rice Pilaf, and Chef's Selection of Vegetables

### **GRILLED ATLANTIC SALMON | \$35**

Glazed with Maple Grain Mustard, Toasted Farro, and Sauteed Grape Tomatoes and Spinach

### **PRIME GRADE 6 OZ. FILET OF SIRLOIN | \$38**

with Truffle Butter, Onion Strings, Garlic Mashed Potatoes, and Chef's Selection of Vegetables *gf*

## **DESSERT**

### **Choice of:**

Chocolate Cake - Fresh Fruit

Gelato (Vanilla, Chocolate, Snickers, or Sea Salt Caramel)

8

*Outside Desserts from Licensed Vendors May be Substituted for No Charge.*

*Packaged Bar Options are Available in Conjunction with Plated Lunches.  
Applicable Sales Tax and Service Fee Additional; Prices Subject to Change.*



# PLATED DINNER OPTIONS

*Plated Dinners Include Coffee, Tea, or Soft Drinks.*

## **STARTER**

### **Choice of Soup or Salad:**

**Soup Options** - Cream of Asparagus, Cream of Chicken Wild Rice, or Tomato Bisque

**Salad Options** - Mixed Greens Salad with Vinaigrette or Caesar Salad

## **ENTREES**

**Choice of One Entree;** *If Offering More than one Entree, Splitting Fees Apply.*

### **Cobb Salad | \$34**

Romaine, egg, blue cheese, bacon, avocado, tomatoes, chicken breast,  
and buttermilk dressing. **gf**

### **Grilled Atlantic Salmon | \$39**

Glazed with Maple Grain Mustard, Toasted Farro, Sauteed Grape Tomatoes, and Spinach

### **Reserve 22 Honey Chicken | \$33**

With Dried Figs, Toasted Walnuts, Rice Pilaf, and Chef's Selection of Vegetables **gf**

### **Mediterranean Chicken | \$34**

With Mashed Potatoes, Grape Tomatoes, Peppers, Mushrooms, and Kalamata Olives **gf**

### **Penne Pasta | \$31**

With Alfredo Sauce and Sun-Dried Tomatoes **v**

### **Wild Mushroom Fettuccine | \$34**

Wild Mushroom Blend with Goat Cheese, Scallions, and Wild Mushroom Cream Sauce **v**

### **Panko Crusted Cod | \$38**

With Lemon Aioli, Rice Pilaf, and Chef's Selection of Vegetables

### **Chef Tom's Pork Chops | \$36**

Twin 6oz. Boneless Pork Chops with Andouille Bread Crust and Creole Mayonnaise;  
Served with Cajun Rice and Roasted Vegetables

### **8 oz. Pork Loin | \$33**

With Sour Cream Sauce, Mashed Potatoes, and Chef's selection of seasonal veggies

### **8 oz. Prime Grade Filet of Sirloin | \$51**

with Truffle Butter, Mashed Potatoes, and Chef's Selection of Vegetables **gf**

### **12 oz. Prime Rib | \$57**

with Au Jus Horseradish Cream, Mashed Potatoes, and Chef's Selection of Vegetables

### **8 oz. Filet Mignon | \$75**

Angus Beef with Cabernet Butter, Onion Strings, Mashed Potatoes, and  
Grilled Asparagus **gf**

## **DESSERT**

### **Choice of One:**

Chocolate Cake - Fresh Fruit

Gelato (Vanilla, Chocolate, Snickers, or Sea Salt Caramel)

**9**

*Outside Desserts from Licensed Vendors May be Substituted for No Charge.*

*Packaged Bar Options are Available in conjunction with Plated Dinners.  
Applicable Sales Tax and Service Fee Additional; Prices Subject to Change.*

# COCKTAIL PARTY

Party Begins with an Appetizer Station which will Last 90 Minutes.  
A Half Hour into your Event, Hors D'oeuvres will be Passed for One Hour.

## **COCKTAIL PARTY | \$47**

*(Priced Per Person)*

### **APPETIZER STATION**

#### ***Choice of Two:***

Fresh Vegetable Crudité Display **gf**  
Domestic & Imported Cheese Display **gf**  
Chips, Homemade Salsa & Guacamole **gf** Display  
Mediterranean Hummus Display **gf**  
Bruschetta Trio Display  
Fresh Fruit Display **gf**

### **HOT HORS D'OEUVRES**

#### ***Choice of Two:***

Cocktail Meatballs - Coconut Shrimp - Stuffed Mushroom Caps  
Chicken Skewers with Peanut Sauce **gf** - Beef Skewers with Peanut Sauce **gf**  
Buffalo Chicken Bites - Arancini Balls - Assorted Flatbreads  
Phyllo Wrapped Asparagus - Bacon Wrapped Scallops **gf**

### **COLD HORS D'OEUVRES**

#### ***Choice of Two:***

Caprese Skewers **gf** - Traditional Bruschetta  
Asparagus Wrapped in Prosciutto  
Reserve 22 Honey & Mascarpone on Mini Crostinis  
Tuna Poke on Asian Tasting Spoons **gf** - Mini Avocado Toast  
Crab Salad Belgium Endive **gf** - Assorted Deli Pinwheels

## **STANDARD SELF-SERVE BEER, WINE, AND SOFT DRINK STATION**

Three-Hour Unlimited Self-Serve Beer, Wine, and Soft Drink Open Bar

#### ***Beers Included:***

Miller Lite - Bud Light - Coors Light - Budweiser - One IPA

#### ***House Wines Included:***

Chardonnay - Pinot Grigio - Cabernet Sauvignon - Merlot

**Coffee Available Upon Request**

10

Upgrade to Include Call Liquor | \$6

Upgrade to Include Premium Liquor | \$8

\$100 Bartender Fee Required for Call and Premium Upgrades.

*Applicable Sales Tax and Service Fee Additional; Prices Subject to Change.*

RESERVE  
22



RESERVE

22

# HORS D'OEUVRES

**One Hour Unlimited | \$23 Per Person**  
**Two Hour Unlimited | \$31 Per Person**  
**Three Hour Unlimited | \$35 Per Person**

**Choice of Three of the Following:**

## **HOT HORS D'OEUVRES**

Vegetable Spring Rolls  
Cocktail Meatballs  
Arancini Balls  
Bacon Wrapped Scallops **gf**  
Coconut Shrimp  
Mini Crab Cakes  
Buffalo Chicken Wings **gf**  
BBQ Chicken Flatbread  
Margherita Flatbread  
Buffalo Chicken Bites  
Asparagus Wrapped in Phyllo  
Stuffed Mushroom Caps  
Chicken Skewers **gf**  
Beef Skewers **gf**

## **COLD HORS D'OEUVRES**

Bruschetta  
Basil Watermelon & Feta Skewers  
Caprese Skewers **gf**  
Reserve 22 Honey Mascarpone Crostinis  
Asian Napa Chicken on Mini Wontons  
Tuna Poke on Asian Tasting Spoons **gf**  
Mini Avocado Toast  
Crab Salad on Belgium Endives **gf**  
Assorted Deli Pinwheels:  
Smoked Salmon with Dill, Cream Cheese, Capers, and Red Onions  
Southwestern with Cream Cheese, Cilantro, Green Onions, and Tomatoes  
Turkey with Bacon, Tomatoes, Lettuce, and Truffle Mayonnaise

# HORS D'OEUVRES

*All Options are Based on 50 Piece Increments*

## HOT HORS D'OEUVRES

Vegetable Spring Rolls | \$120

Handcrafted Meatballs | \$110

Arancini Balls | \$120

Bacon Wrapped Scallops **gf** | \$180

Coconut Shrimp | \$140

Mini Crab Cakes | \$180

Buffalo Chicken Wings **gf** | \$125

BBQ Chicken Flatbread | \$110

Margherita Flatbread | \$110

Buffalo Chicken Bites | \$110

Asparagus Wrapped in Phyllo | \$120

Stuffed Mushroom Caps | \$125

Steak Sliders | \$320

Links Sliders | \$200

Beef Skewers **gf** | \$150

Chicken Skewers **gf** | \$120

## COLD HORS D'OEUVRES

Bruschetta | \$90

Caprese Skewers **gf** | \$100

Reserve 22 Honey Mascarpone Crostinis | \$90

Asian Napa Chicken on Crispy Wontons | \$100

Crab Salad on Belgium Endives **gf** | \$140

Tuna Poke on Asian Tasting Spoons **gf** | \$125

Mini Avocado Toast | \$100

Assorted Deli Pinwheels | \$90

Smoked Salmon with Dill, Cream Cheese, Capers, and Red Onions

Southwestern with Cream Cheese, Cilantro, Green Onions, and Tomatoes

Turkey with Bacon, Tomatoes, Lettuce, and Truffle Mayonnaise

# UPGRADES

## One Hour Unlimited Additions

(Priced Per Person)

### **DISPLAYS**

(Displays are an Addition to Enhance your Lunch or Dinner)

- Fresh Vegetable Crudité Display **gf** | \$5
- Domestic & Imported Cheese Display **gf** | \$8
- Mediterranean Hummus Platter **gf** | \$9
- Chilled Gulf Shrimp Display **gf** | \$10
- Charcuterie Board | \$8
- Fresh Fruit Display **gf** | \$5
- Assorted Flatbreads | \$7
- Chips, Homemade Salsa, & Guacamole **gf** | \$5
- Traditional Bruschetta | \$5
- Bruschetta Trio | \$6

### **STATIONS**

(Stations are an Addition to Enhance your Lunch or Dinner)  
(Must have Minimum of Three Choices if Offered Separately)

#### **SALAD BAR | \$8**

- Spring Spinach Salad with Strawberries, Feta, and Raspberry Vinaigrette **gf**
- Links Salad with Mixed Greens, Tomatoes, Cucumbers, and Balsamic Vinaigrette **gf**
- Classic Caesar Salad

#### **PASTA BAR | \$10**

- Penne Pasta with Italian Sausage with A Sauce, Spinach, and Garlic Bread
- Penne Pasta with Classic Marinara Sauce and Meatballs
- Penne Pasta with Pesto Sauce and Sun-Dried Tomatoes

#### **Loaded Mashed Potato Bar | \$10**

- Smashed Red Potatoes Served with  
Sour Cream, Whipped Butter, Chives, Diced Bacon, Shredded Cheddar Cheese,  
Caramelized Onions, Diced Tomatoes, Truffle Butter, and Cabernet Demi-Glace

#### **MACARONI & CHEESE BAR | \$10**

- Classic Macaroni & Cheese
- Pepper Jack Mac & Cheese with Andouille Sausage
- Smoked Mozzarella Mac & Cheese with Bacon

#### **SLIDER BAR | \$12**

##### **Choice of Two:**

Reserve 22 Links Sliders - Pulled Pork Sliders - Buffalo Chicken Sliders

#### **NACHO BAR | \$11**

- Tortilla Chips with  
Hot Queso, Spiced Beef, Refried Beans, Lettuce, Tomatoes, Homemade Salsa & Guacamole,  
Onions, Jalapeños, and Sour Cream

# DESSERT MENU

## **SWEET TABLE DISPLAY | \$9 PER PERSON**

French Macaroons, Eclairs, Cream Puffs, Mini Chocolate Seduction Cakes, Mini Carrot Cakes, and Cannoli's



## **NOTHING BUNDT CAKES | \$40 PER DOZEN**

Bundtinis (Bite-Sized Bundt Cakes)

## **ELI'S CHEESECAKE | \$6 PER PERSON**

NY Style Cheesecake with Raspberry Drizzle and Fresh Fruit

## **GOURMENT CUPCAKES | \$50 PER DOZEN**

Yellow with Lemon Butter Icing  
Yellow with Coconut Butter Icing  
Carrot with Cream Cheese Icing  
Chocolate with Fudge Icing  
Red Velvet with Cream Cheese Icing  
Chocolate with Caramel Icing  
Chocolate with German Chocolate Icing

## **TWO LAYERED SHEET CAKE**

Half Sheet Cake (serves approx. 50 guests) | **\$100**

Full Sheet Cake (serves approx. 90 guests) | **\$150**

**Vanilla or Chocolate**

## **ASSORTED COOKIES & BROWNIES | \$4 PER PERSON**

14

*Outside Desserts May be Brought in from Licensed Vendors and May be Substituted for Reserve 22 Desserts for No Charge.*

*Outside Desserts from a Licensed Vendor in Addition to Reserve 22 Desserts, are Subject to \$1.50 Per Person Cake Servicing Fee.*

*Applicable Taxes and Service Fee Additional; Prices Subject to Change.*

# DRINK PACKAGES

*(Priced Per Person)*

Freshly Brewed Coffee Station | \$2.50  
Soft Drink Station | \$3

Bloody Mary Station | \$13  
Mimosa Station | \$12  
Bloody Mary & Mimosa Station Combo | \$15

Non-Alcoholic Punch Tower | \$90  
Sparkling Wine Punch Tower | \$160

## **STANDARD BEER, WINE, AND SOFT DRINK PACKAGE | \$20**

Two-Hour Unlimited Self-Serve Beer, Wine, and Soft Drink Open Bar

**Each Additional Hour | \$6**

**Beers Included:** Miller Lite - Bud Light - Coors Light - Budweiser - One IPA  
**House Wines Included:** Chardonnay - Pinot Grigio - Cabernet Sauvignon - Merlot

**Coffee Available Upon Request**

## **DELUXE DRINK OPEN BAR PACKAGE | \$25**

Two-Hour Call Liquor Open Bar

**Each Additional Hour | \$7**

**Includes Beer and Wine Listed Above**

**Call Liquors Included:** Tito's - Tanqueray - Bacardi - Captain Morgan -  
Tres Agaves - Jack Daniels - Jim Beam - Seagram's 7 - Jameson -  
Dewar's White Label - Disaronno Amaretto - Southern Comfort

**Additional House Wines Included:** House Riesling - Pinot Noir

## **PREMIUM DRINK OPEN BAR PACKAGE | \$29**

Two-Hour Premium Liquor Open Bar

**Each Additional Hour | \$8**

**Includes Beer, Wine, and Call Liquors Above**

**Premium Liquors Included:** Kettle One - Grey Goose - Bombay Sapphire  
Patron - Makers Mark - Crown Royal - Knob Creek - Glenlivet - Baileys - Kahlua

15

*Deluxe and Premium Packages Require a Bartender.*

*A \$100 Bartender Fee does Apply.*

*Cash Bar and Tabbed Bar Options are also Available.*

*All Liquor Subject to Substitutions.*



# FOOD & BEVERAGE MINIMUMS

*Reserve 22 does not have Room Fees,  
Only the Food and Beverage Minimums Listed.*

## **BLUE HERON ROOM**

Full Room Holds 120 Seated Comfortably / 140 Seated Maximum or 200 for Cocktails

### **LUNCH**

**Monday - Friday | \$1200**

**Saturday and Sunday | \$2200**

### **DINNER**

**Monday - Thursday | \$2000**

**Friday, Saturday, and Sunday | \$3500**

***\*Event Deposit of \$500 to Reserve the Room\****

## **BLUE HERON NORTH ROOM OR BLUE HERON SOUTH ROOM**

Room Holds 60 Seated Comfortably / 72 Seated Maximum or 75 for Cocktails

### **LUNCH**

**Monday - Friday | \$800**

**Saturday and Sunday | \$1200**

### **DINNER**

**Monday - Thursday | \$1200**

**Friday, Saturday, and Sunday | \$1600**

***\*Event Deposit of \$250 to Reserve the Room\****

## **BLUE HERON SOUTH ROOM PLUS PRIVATE PATIO**

Indoor Space Holds 60 Seated Comfortably / 72 Seated Maximum or 75 for Cocktails

Outdoor Space Holds an Additional 60 Seated or 75 for Cocktails

Add an Additional \$300 to Standard Room Minimum

## **BOARDROOM - PRIVATE DINING SPACE**

Room Holds 24 Seated Comfortably

### **LUNCH/DINNER**

**\$600**

***\*Event Deposit of \$250 to Reserve the Room\****