

Continental Breakfasts
(Served for Half Hour Intervals)

~ ON THE HORIZON CONTINENTAL ~

Freshly Squeezed Orange and Grapefruit Juices
Seasonal Fresh Fruit and Melon Salad
Selection of Assorted Muffins, Danish Pastries
Banana Nut and Cranberry Breads
Sweet Butter and Preserves
Freshly Brewed Gourmet Coffee,
Decaffeinated & International Teas
17.95 per person ++

~ FITNESS COMES FIRST ~

Fresh Fruit Kabobs
Chilled Orange, Papaya and Apple Juices
Individual Strawberry and Blueberry Yogurts with Honey Granola
Selection of Freshly Baked Muffins, Croissants
Sweet Butter and Marmalades
Freshly Brewed Gourmet Coffee, Decaffeinated Coffee, International Teas
19.95 per person ++

~ CHAIRMAN'S CONTINENTAL ~

Fresh Florida Orange, Grapefruit, Tomato and Apple Juices
Cascade of Seasonal Fresh Fruit and Berries
Assorted Mini Danish Pastries
Sweet Pearl Butter & Preserves
Assorted Cereals with Whole Milk
Flaky Croissant with Cheese & Egg
Freshly Brewed Gourmet Coffee, Decaffeinated Coffee, International Teas
21.95 per person ++

** *Extend your continental service for an additional half hour @ 3.00 per person ++*

~ ENERGY ENHANCEMENTS ~

Egg and Cheese Croissant **4.95** per person ++
Breakfast Burrito with Salsa **4.95** per person ++
Eggs Benedict Hollandaise **5.50** per person ++
Assorted Bagels with Flavored Cream Cheese **36.00** per person ++

Catering Kiosk

Freshly Brewed Gourmet Coffee	38. per gallon ++
Freshly Brewed Gourmet Decaffeinated	38. per gallon++
International Teas	38. per gallon ++
Fresh Florida Orange Juice	40. per gallon ++
Florida Grapefruit Juice	40. per gallon ++
Cranberry Juice	38. per gallon ++
Apple Juice	38. per gallon ++
Freshly Baked Croissant	25. per dozen ++
Bagels with Assorted Cream Cheese	30. per dozen ++
Fruit Filled Danish Pastries	28. per dozen ++
Assorted Mini Muffins	25. per dozen ++
Individual Fruit Filled Yogurts	1.95 each ++
Honey Granola Breakfast Bars	1.75 each++
Assorted Cereals with Whole Milk	2.25 each++
Freshly Baked Cookies (Oatmeal Raisin, Chocolate Chip, Peanut Butter, Sugar)	21. per dozen ++
Double Fudge Brownies	25. per dozen ++
Assorted Ice Cream Bars	27. per dozen ++
Party Trail Mix	12.50 per bowl ++
Freshly Popped Popcorn	10.50 per bowl ++
Veggie Basket with Specialty Dip	4.95 per person ++
Cheese Sampler with Assorted Crackers	5.50 per person ++
Starbucks Cappuccino	4.25 each ++
Bottled Mineral Water	3.75 each ++
Sparkling Mineral Waters	3.75 each ++
Assorted Soft Drinks	2.50 each ++

21% Service Charge & State Sales Tax Added to Above Prices

Let's Take a Break

THE QUICK FIX

Freshly Brewed Gourmet Coffee, Tea, Decaffeinated Coffee
Assorted Soft Drinks, Mineral Waters, Sparkling Mineral Waters
7.50 per person ++

THE NINTH INNING

Nachos and Cheddar Cheese
Franks in Blankets with Yellow Mustard
Soft Salt Pretzels
Ice Cold Root Beer
9.95 per person ++

EVERY DAY'S A SUNDAE

Rich Vanilla and Chocolate Ice Creams
Hot Fudge, Strawberry, Caramel Sauces
Chopped Nuts, Sprinkles, Cherries, Crushed Candy
12.50 per person ++
50. + Attendant Fee

“HOW SWEET IT IS”

Assorted French Pastries – Napoleons, Éclairs, Fruit Tarts, Mousse Tarts
Chocolate Strawberries, Mini Cheesecakes, Passion Fruit Crème Brulee
14.50 per person ++

LIGHTS...CAMERA...ACTION...

Freshly Popped Popcorn and Caramel Corn
Snickers Bars, Milky Ways, Strawberry Licorice, M&M's
Assorted Soft Drinks and Bottled Waters
11. per person ++

COOKIES & CREAM

Freshly Baked Cookies (Oatmeal Raisin, Chocolate Chip, Peanut Butter, Sugar)
Whole and Chocolate Milk
Assorted Soft Drinks
9.50 per person ++

21% Service Charge & State Sales Tax Added to Above Prices

Plated Beginnings

THE STRANAHAN
Farm Fresh Scrambled Eggs
Canadian Bacon
Hashed Brown Potatoes
18.95 per person ++

EVERYONE EATS QUICHE
Swiss Cheese and Cured Ham Quiche
or
Cheddar and Spinach Quiche
Served with Sliced Grilled Tomato
O'Brien Potatoes
20.50 per person ++

KEY WEST
Flour Tortilla Wrap of Western Scrambled Eggs
Served with Salsa on the Side
Turkey Sausage
Oven Roasted Potatoes
19.50 per person ++

BON JOUR
Cinnamon French Toast Dusted with
Powdered Sugar
Maple Syrup
Smoked Sausage
23. per person ++

BETTE'S BENEDICT
Twin Poached Eggs Nested on Grilled Ham
A top Toasted English Muffins
Finished with Hollandaise and Pimento
(30 Guest Maximum)
25. per person ++

All Breakfasts Include:
Fresh Florida Orange Juice, Fresh Fruit Coupe
Basket of Assorted Mini Muffins, Freshly Brewed Gourmet Coffee, Tea and Decaffeinated Coffee

21% Service Charge & State Sales Tax Added to Above Prices

Breakfast Buffet

(15 Guest Minimum)

LAS OLAS ROYALE

Chilled Orange, Grapefruit, Apple & Tomato Juices

Seasonal Sliced Fresh Fruit

Assorted Breakfast Muffins, Breakfast Breads

Danish Rings

Fluffy Scrambled Eggs

Roasted Potatoes with Peppers and Onions

Crisp Bacon Strips

Freshly Brewed Gourmet Coffee, Tea, Decaffeinated Coffee

22.95 per person ++

SAGAMORE STREET

Fresh Orange, Cranberry and Pineapple Juices

Seasonal Fruit Kabobs

Freshly Baked Croissants, Berry Breakfast Breads

Assortment of Bagels and Flavored Cream Cheese

Assorted Cereals with Whole Milk

Hot Oatmeal

Breakfast Lasagna

(Crisp Bacon, Sausage, Fresh Herbs, Cheddar and Mozzarella Cheese)

Hashed Brown Potatoes

Freshly Brewed Gourmet Coffee, International Teas, Decaffeinated Coffee

26.95 per person ++

Luncheon Concourse

Please Select One of the Following...

Seasonal Fresh Fruit Coupe

Classic Gazpacho

Classic Caesar Salad with Freshly Grated Reggiano Parmesan

Freshly Baked Specialty Rolls with Sweet Butter Pearls

SELECT ONE OF THE FOLLOWING

Potato Crusted Lemon Chicken

Served with Mashed Sweet Potatoes

Roasted Medley of Zucchini, Squash

Broccoli and Carrots

24.95 per person ++

Boursin Chicken

Sautéed with A Coconut Cream

Mashed Sweet Potatoes

Seasonal Vegetable Medley

24.95 per person ++

Breast of Chicken Bourguignon

Bordelaise Sauce, Bacon Bits and Onions

Ratatouille

Pesto Mashed Potatoes

26. per person ++

Blackened Salmon

Served with a Madeira Wine Sauce

Fresh Garden Vegetables

Cajun Rice

27.95 per person ++

Grilled Swordfish

Served with a Citrus Relish

Polenta Triangles

Julienne Vegetables

28.95 per person ++

Primo Vera

Fresh Shrimp and Scallops

Tossed in Olive Oil, Fresh Herbs

Diced Vegetables Over Fettuccini

30.95 per person ++

Marinated Flank Steak

Medley of Fresh Garden Vegetables

Oven Roasted Potatoes

26.95 per person ++

Petit Filet Mignon

with Fresh Leeks, Brandied Demi Glaze

Grilled Vegetables

Pesto Mashed Potatoes

37. per person ++

DESSERT FINALE

(Please Select One)

Banana Coconut Torte ~ Key Lime Pie ~ Tiramisu ~ Sacher Torte

Freshly Brewed Gourmet Coffee, Tea, Decaffeinated, Iced Tea

21% Service Charge & State Sales Tax Added to Above Prices

Light Luncheons

Start your Luncheon with a Choice of...

Seasonal Fresh Fruit Coupe • Chef's Soup Du Jour

PIER 2

Freshly Baked Croissant with your choice of
Albacore Tuna Salad or Chunky Chicken Salad
Garnished with Lettuce, Roma Tomatoes & a
Hearty Helping of Creamy Sesame Cole Slaw

18.50 per person ++

CARNEGIE DELI PLATE

A Pinwheel of Ham, Roast Beef, Turkey,
American & Swiss Cheeses,
Old Fashioned Potato Salad, Deli Condiments
Baskets of Assorted Deli Breads

20.75 per person ++

MCKINNEY SAMPLER

Albacore Tuna, Chunky Chicken Salad and
Egg Salad served on a bed of Field Greens, Alfalfa Sprouts,
Roma Tomatoes

22.50 per person ++

CAUSEWAY COBB SALAD

Tossed Greens with Grilled Chicken
Swiss Cheese, Garbanzo Beans,
Crisp Bacon, Hardboiled Egg, Avocado,
Served with Pesto Vinaigrette or Bleu Cheese Dressing

24.50 per person ++

DESSERT SELECTIONS

(Please Choose One)

Key Lime Pie ~ New York Style Cheese Cake
Cinnamon Apple Pie ~ Chocolate Mousse Cake
Freshly Brewed Colombian Coffee, Tea, Decaffeinated Coffee, Iced Tea

21% Service Charge & State Sales Tax Added to Above Prices

Indigo Banquet Lunch Menu

(Maximum 15 people)

ordering a la carte

Name: _____

Main Course Selections

(Choose One)

- ___ Grilled Hearts of Palm Salad, Baby Spinach, Avocado,
Lump Crab Meat, Orange Dijon Dressing
- ___ Chopped Salad, Grilled Chicken, Crisp Romaine, Cucumber,
Tomato, Onion, Chick Peas, Bulgar Wheat, Candied Walnuts,
Gorgonzola with Whole Grain Mustard Vinaigrette
- ___ Classic Caesar Salad: Hearts of Romaine with
Garlic Croutons and Julienne Chicken
- ___ Certified Angus Beef Burger with Indigo Chips
- ___ House Roasted "Turkey Panini", Fresh Mozzarella, Roasted Pepper,
Dijon Mayo with Balsamic Vinaigrette
- ___ Penne Genovese, Basil Pesto, Kalamata Olives and
Sun Dried Tomatoes

Dessert Selections

- ___ Key Lime Pie
- ___ Chocolate Mousse Cake
- ___ Crème Brulee
- Freshly Brewed Gourmet Coffee, Tea, Decaffeinated Coffee,
Iced Tea **23.50**

Luncheon Buffets

(20 Guest Minimum)

PRESTON'S DELICATESSEN

Seasonal Fresh Fruit Salad ~ Marinated Vegetable Salad

Rotini Pasta Salad

Rolled Pinwheel of Gourmet Deli Meats

Pastrami, Salami, Rare Roast Beef, Honey Baked Turkey, Ham

Swiss, Cheddar and Provolone Cheeses

Shredded Lettuce, Sliced Tomatoes, Onion, Kosher Pickle Spears

Oil & Vinegar, Creamy Mayonnaise, Golden Mustard

Deli Rye, Wheat & White Bread, Kaiser Rolls

Uniformed Chef Preparing (Select One):

Grilled Reuben Sandwiches

or

Foot Long All Beef Kosher Franks with Sauerkraut

Assorted Daily Home-Baked Pies

Lemonade, Iced Tea & Cream Soda

30.25 per person ++

Uniformed Chef **75.+**

21% Service Charge and State Sales Tax Added to Above Price

Luncheon Buffets

(20 Guest Minimum)

RENAISSANCE

Italian Wedding Soup
Antipasto Salad
Classic Caesar Salad with Freshly Grated
Reggiano Parmesan & Garlic Croutons
Freshly Baked Garlic and Olive Oil Rolls
Parmesan Crusted Lemon Chicken
Filet of Salmon Mediterranean (Sun-dried
Tomato and Olive Tapenade)
Vegetable Lasagna
Ratatouille
Tiramisu ~ Mini Cannolis
Freshly Brewed Gourmet Coffee, Tea,
Decaffeinated Coffee
34. per person ++

PAUL'S PANINI

Chopped Salad Station
Cucumber, Tomatoes, Olives, Garbanzo Beans
Crumbled Bleu Cheese
Trio of Specialty Dressings
Cous Cous ~ Hummus with Pita Bread
Uniformed Chef Preparing
(Please Select a Choice of Two)
Grilled Chicken Pesto ~ Roast Beef with Brie
Turkey Cranberry with Swiss Cheese
Assorted Bite Size Cakes
Freshly Brewed Coffee, Tea, Decaffeinated
Coffee, Iced Tea
29.50 per person ++
Uniformed Chef **75.**+

21% Service Charge & State Sales Tax Added to Above Prices

Luncheon Buffets

(20 Guest Minimum)

THE CHINA DUMPLING

Egg Drop Soup

Lo Mein Salad

Dragon Silk Beef Oriental Stir Fry

Chicken Tempura with Sweet and Sour Sauce

Shrimp Fried Rice

Vegetable Spring Rolls with Hoisin Sauce

Rice Pudding and Chinese Almond Cookies

Fresh Fruit Ambrosia Salad

Assorted Teas, Iced Tea

33.50 per person ++

OLD EL PASO

Tequila Salsa with Flour Tortilla Chips

Tex-Mex Salad

Chopped Iceberg, Scallions, Black Olives, Diced Cucumber, Shredded Cheddar

Sour Cream, Peppercorn Ranch Dressing

Served From the Grill:

Beef and Chicken Fajitas

Vegetable and Cheese Quesadillas

Yellow Rice

Crème Caramel Flan ~ Coconut Cream Pie

Freshly Brewed Gourmet Coffee, Tea, Decaffeinated Coffee, Iced Tea

32. per person ++

Uniformed Chef **75.**+

21% Service Charge & State Sales Tax Added to Above Prices

Experience Dinner Las Olas Style!

APPETIZER COURSE

(Please Select One)

Spinach and Pine Nut Ravioli with Fried Leeks

Shrimp Cocktail

with Remoulade Sauce and Fresh Lemon

12. per person ++

Classic Lobster Bisque

12. per person ++

SALAD COURSE

(Please Select One)

Mesclun Greens Garnished with Cherry Tomato, Alfalfa Sprouts

Served in a Cucumber Ring with Pepper cream Vinaigrette

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Iceberg Wedge

Bermuda Onions, Crumbled Bleu Cheese, Sliced Tomato

Champagne Vinaigrette

~

Vine Ripened Beefsteak Tomatoes with Fresh Mozzarella

Balsamic Vinegar and Pesto Drizzle

Preferred Wine Service with Dinner

Chardonnay, Merlot, Cabernet Sauvignon

21. per bottle++

Entrees To Savor

(Please Select One)

SUPREME CHICKEN NOUVELLE

Stuffed with Mixed Wild Rice

with Raspberry Sauce

Bouquet of Fresh Garden Vegetables

37.50 per person ++

FLORIDA SEA BASS

Tropical Fruit Relish

Julienne Vegetables

Basmati Rice

42. per person ++

CHICKEN SAUTEE AU CHABLIS

Laced in a Light White Wine Sauce

Grilled Vegetable Stack

Duchesse Potatoes

37.50 per person ++

PAN SEARED FILET OF SALMON

Roasted Red Bell Pepper Sauce

Fresh Asparagus in Yellow Squash Ring

Garlic Smashed Potatoes

38.95 per person ++

SLICED ROAST PORK LOIN

Stuffed with Apples, Raisins and Onions

Port Wine Sauce

Roasted Vegetable Medley

Mashed Sweet Potatoes

38. per person ++

8OZ FILET MIGNON WITH FRIED LEEKS

Cabernet Demi Glaze

Grilled Vegetables of Zucchini, Squash,

Pepper and Tomato

Pomme Gratin Potato

46. per person ++

~ Select a Choice of Two Entrees, Highest Price Entrée is Applicable for Both Entrees ~

Entrees to Savor

(continued)

~ Duet Combinations ~

PETIT FILET MIGNON WITH
FLORIDA LOBSTER TAIL
Béarnaise and Drawn Butter
A Bed of Julienne Vegetables
Pesto Mashed Potatoes
66.95 per person ++

PETIT FILET MIGNON
WITH BAKED RED SNAPPER
Citrus Butter and Slivered Almonds
Fresh Asparagus with Julienne Carrots
Duchesse Potato
58.95 per person ++

SLICED TENDERLOIN OF BEEF
WITH CHICKEN WELLINGTON
Grilled Vegetable Stack
Garlic Smashed Potatoes
53.95 per person++

DELECTABLE DESSERTS
(Please Select One)

Chocolate Truffle Soufflé ~ Rich Cream Praline Cheesecake with Raspberry Coulis

~

Las Olas Pyramid with Chocolate Ganache
(Mousse Flavors: Kiwi, Chocolate L'Orange, Passion fruit or Blackberry)

~

Trio Sampler
Tuxedo Mousse ~ Coffee Crème Brulee ~ Chocolate Velvet Cake
Freshly Brewed Gourmet Coffee, Tea, Decaffeinated Coffee

~ 21% Service Charge & State Sales Tax Added to Above Prices ~

Dinner Buffet Receptions

(Minimum 20 Guests)

PORT ROYAL

Imported & Domestic Cheese Display

with French Bread and Crackers

Roasted Corn Potato Salad

Country Cole Slaw

Tossed Field Greens with a Choice of Dressings

Grilled Snapper with a Chive Buerre Sauce

Cracked Red Pepper Coulis Breast of Chicken

Marinated Brisket of Beef

Roasted Garlic Mashed Potatoes

Marinated Grilled Vegetables

TOP IT OFF....

Pecan Pie with Fresh Whipped Cream

Apple Cobbler

Freshly Brewed Gourmet Coffee, Tea, Decaffeinated Coffee

48.25 per person ++

Sagamore Street Dinner Buffet

(Minimum of 25 Guests)

Mesclun Greens with
Julienne Carrots, Cucumber, Cherry Tomatoes,
Sliced Mushrooms, Alfalfa Sprouts
A Trio of Specialty Dressings
Marinated Vegetable Salad

Freshly Baked Specialty Rolls with Sweet Butter

SERVED FROM SILVER CHAFING DISHES:

Chicken Roulade

Breast of Chicken Filled with Sundried Tomatoes, Mozzarella, Spinach
Served with a Roasted Red Pepper Coulis

Fresh Florida Mahi Mahi with Key Lime Relish
Grilled Vegetables: Zucchini, Squash,
Peppers and Tomatoes
Basmati Rice
Herb Roasted Bliss Potatoes

Freshly Baked Specialty Tortes
Seasonal Sliced Fresh Fruit Cascade

Freshly Brewed Colombian Coffee, Tea or Decaffeinated Coffee
37.50 per person

~ Additional Enhancement ~
Carved Roast Sirloin of Beef with
Creamy Horseradish, Dijon Mustard, Au Jus
5.25 per person++

~ 21% Service Charge & State Sales Tax Added to Above Prices ~

Specialty Stations

(Served for One Hour Intervals)

CARVING BOARD

Our Culinary Staff Proudly Presents...

Peppercorn Beef Tenderloin
Roasted to Perfection Served with
Creamy Horseradish, Dijon Mustard, Creamy Mayonnaise, Au Jus
Assorted Silver Dollar Rolls
13. ++ per person

Whole Roasted Vermont Turkey
Served with Whole Grain Mustard
Creamy Mayonnaise, Giblet Gravy, Cranberry Relish
Assorted Silver Dollar Rolls
5.95 ++ per person

Top Round of Sirloin
Roasted in Natural Au Jus
Served with Assorted Silver Dollar Rolls
And the Appropriate Condiments
9.50 ++ per person

Farmers Garden
Julienne Carrots, Zucchini, Squash
Red, Green Peppers, Broccoli Buds
Served with a Trio of Dipping Sauces
3.95 ++ per person

Fine Cheeses of the World
Imported & Domestic Cheeses
Served with Assorted Water Crackers
And Fresh Fruit Garnish
4.25 ++ per person

(There is a **75. +** Fee for Each Uniformed Chef)

Seasonal Fresh Fruit Cascade
Pineapple, Cantaloupe, Honeydew Kiwi, Assorted Berries
Served with a Yogurt Dipping Sauce
3.75 ++ per person

Sushi Station (Based on 4 pieces per person)
Assorted Sushi Rolls to Include California Rolls, Spicy Tuna,
Yellowtail & Scallion
14.25 ++ per person

Mambo Italiano Antipasto
Genoa Salami, Pepperoni, Cappicola, Roasted Peppers,
Marinated Artichoke Hearts, Marinated Mushrooms,
Calamata Olives, Provolone, Freshly Toasted Baguettes
7.95 ++ per person

Mashed Potato Martini Bar
Gold Yukon & Sweet Potatoes
with Scallions, Shredded Cheddar, Blue Cheese,
Sour Cream, Crumbled Bacon, Served with a Wild Mushroom Ragout
10.50 ++ per person

Pasta Sono Buoni
Chef Made to Order with a choice of Tortellini, Gnocchi, Farfalle & Mini Penne
With a choice of Sundried Tomato Pesto, Parmesan Basil Cream,
and Plum Tomato Sauces
Freshly Baked Garlic Bread & Freshly Grated Parmesan Cheese
9.95 ++ per person

Julienne Chicken **1.75** per person ++ Additional
Sautéed Shrimp **7.50** per person ++ Additional

Paella Station
Chef Sautéed Andouille Sausage, Clams, Shrimp,
Scallops, Chicken and Yellow Rice
15.50 ++ per person

(There is a **75.** + Fee for Each Uniformed Chef)

~ 21% Service Charge & State Sales Tax Added to Above Prices ~

THE RIVERSIDE HOTEL

Viennese Table
Assorted French Pastries to include
Napoleons, Éclairs, Mousse Tarts, Fruit Tarts,
Assorted Specialty Torte Cakes,
Seasonal Sliced Fresh Fruit Cascade
Freshly Brewed Colombian Coffee, Tea, Decaffeinated Coffees
12.00 ++ per person

Tuxedo Strawberries
5.50 ++ each

Chocolate Extravaganza
Dipping Fountain with a choice of Milk or Dark Chocolate
Served with Freshly Baked Pound Cake,
Strawberries, Pineapple, Banana, Pretzel Rods
(100 Guest Minimum)
8.50 ++ per person

(There is a **75.** + Fee for Each Uniformed Chef)

~ 21% Service Charge & State Sales Tax Added to Above Prices ~

Hors D'Oeuvres Displays

HOT HORS D'OEUVRES

Passed Butler Style on Silver Trays (Prices Per 100 Pieces)

- Beef Brochettes **300.**
- Herb Shrimp Phyllo Purses **295.**
- Chicken Brochettes **250.**
- Spanakopitas **185.**
- Chicken Satay **250.**
- Ocean Scallops in Bac **250.**
- Andouille Puff **225.**
- Mushroom Crowns w/ Brie Cheese **275.**
- Brie & Raspberry Puff **225.**
- Mushroom Crowns Florentine **295.**
- Mini Calzone with Broccoli **175.**
- Macadamia Chicken Tenderloins **250.**
- Caribbean Jerk Chicken Turnovers **250.**
- Chicken Tempura **250.**
- Mini Chicken Wellington **275.**
- Florida Conch Fritters **185.**
- Mini Beef Wellington **300.**
- Maryland Crab Cakes **225.**
- Chicken Primavera Bundles **185.**
- Crab Rangoon **185.**
- Franks Ala Gary **185.**
- Vegetable Spring Rolls **185.**
- Roasted Vegetable Puff **225.**
- Shao Mai – Pork Purse **185.**
- Coconut Crusted Butterflied Shrimp **275.**
- Quiche Lorraine **185.**
- Basil Shrimp & Scallop Rounds **295.**
- Brie Cheese Quiche **185.**

COLD HORS D'OEUVRES

Passed Butler Style on Silver Trays (Prices Per 100 Pieces)

- Genoa Salami Coronet **295.**
- Boursin & Pecan Rounds **295.**
- Jumbo Shrimp with Remoulade **400.**
- Eggplant & Caviar Crostini **295.**
- Apricot with Almond Rolled **225.**
- Hummus with Cherry Tomatoes **225.**
- Gorgonzola Mellon Wrapped Prosciutto **295.**
- Salmon Mousse Puffs with Red Caviar and Dill **295.**

~ 21% Service Charge & State Sales Tax Added to Above Prices ~

Cocktail Menu

For Private Parties

CALL BRAND LIQUOR

Fris Vodka ~ Beefeater Gin ~ Dewar's Scotch
J&B ~ Seagram's V.O. Whiskey ~ Jack Daniel's Bourbon
Bacardi Rum ~ Captain Morgan Rum ~ Cuervo Tequila ~ Kahlua ~ Canyon Road Preferred Wines
Imported & Domestic Beer ~ Soft Drinks ~ Mineral Waters
17. per person for the first hour
8. per person for the second hour
6. per person each additional hour

PREMIUM BRAND LIQUOR

Ketel One Vodka ~ Bombay Sapphire Gin ~ Chivas Regal Scotch
Crown Royal Whiskey ~ Maker's Mark Bourbon ~ Myers Rum ~ Kahlua
Cuervo 1800 Tequila ~ Canyon Road Preferred Wines
Imported & Domestic Beer ~ Soft Drinks ~ Mineral Waters
19. per person for the first hour
10. per person for the second hour
7. per person each additional hour

HOSTED BAR

(Host Pays Per Cocktail Consumed)
7. Call Brands **8.50** Premium Brands
7. House Wines **6.25** Domestic Beer **6.75** Imported Beer
2.50 Soft Drinks **3.50** Mineral Waters
House Champagne **24.** per Bottle
House Wines **24.** per Bottle
NON-Alcoholic Punch Bowls **32.** per Gallon
Alcoholic Punch Bowls **65.** per Gallon

CASH BAR

(Guests Purchase their own Cocktails)
7.50 Call Brands **9.** Premium Brands
7.50 House Wines **6.75** Domestic Beer **7.25** Imported Beer
2.75 Soft Drinks **3.75** Mineral Waters

Bartender Fee for all Bars – **75.** per Bartender

~ 21% Service Charge & State Sales Tax Added to Above Prices ~

THE RIVERSIDE HOTEL
