



CATERING & EVENTS MENU

*Belterra*<sup>®</sup>  
CASINO RESORT





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Below are some helpful hints for the planning of your catered event.

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All prices are subject to applicable sales tax and 22% service charge.

A \$100 surcharge applies for groups under 25 people.

A \$75 attendant fee applies to each action station.

Lunch menu served after 5:00pm Sunday – Friday and 4:00pm Saturday will be subject to dinner pricing.

Menu selections are due 21 days prior to your event and final guarantee numbers are due five (5) business days prior to your event.

Menu selections & final guarantee numbers received after these deadlines are subject to additional fees.

Pricing is considered per person unless stated otherwise.

When choosing hors d'oeuvres, please keep the following in mind:

Hors d'oeuvres served as an appetizer, calculate 3–4 pieces per person

Hors d'oeuvres served as a meal, calculate 8–9 pieces per person

Menu items subject to a minimum guarantee.

As always, we are here to help with ideas or suggestions to ensure your event is a success!

**Thank you for choosing Belterra Casino Resort!**



# BREAKFAST

## BREAKFAST TABLES

All breakfast buffets are served with freshly brewed regular and decaffeinated coffee, assorted teas, and choice of any two of the following chilled juices: orange, grapefruit, cranberry, tomato, or apple

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### THE SUNRISE 29

Sliced fresh tropical fruit, melon, berries, crisp bacon, farm fresh scrambled eggs, breakfast potatoes, housemade biscuits and gravy, freshly baked muffins, Danish, pastries and croissants with sweet butter and preserves

### THE CONTINENTAL 18

Sliced fresh tropical fruit, melon, berries, freshly baked muffins, Danish, pastry, and croissants with sweet butter and preserves

### THE HEALTHY START 19

Assorted fresh whole fruit, with grapes and strawberries, steel-cut oatmeal with golden raisins and brown sugar, gourmet bagels with cream cheese and fruit preserves, assorted yogurts

### OMELET STATION 12

Farm fresh eggs, egg whites and cholesterol-free egg substitute made to order  
Choice of shredded cheese, mushrooms, tomatoes, bell pepper, diced ham, onion, spinach





# BREAKFAST

## BREAKFAST À LA CARTE ADDITIONS price per guest except where noted with purchase of a breakfast table

**cheddar grits** 4

**bacon, cheddar jack and spinach quiche** 5

**country link sausage or turkey sausage patties** 5

**assorted dry cereal and granola, milk** | whole, 2% or skim 4

**steel-cut oatmeal** | brown sugar, raisins 4

**waffle table** | belgian waffles, fresh berries, whipped cream, candied pecans 6

**applewood smoked bacon** 5

**breakfast burrito** | salsa, sour cream 5

**assorted individual yogurt** 4

**fresh fruit shooters** | watermelon water 5

**eggs benedict** | orange accented hollandaise, julienne vegetable garnish 6

**grilled egg white panini** | tomato, wheat berry bread 5

**grilled egg & cheddar** | french bread 5

**biscuits & sausage gravy** 6



# BREAKS

## COFFEE, TEA & WATER SERVICE

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### COFFEE BREAK SELECTIONS

#### HOT BEVERAGE BREAK

freshly brewed regular, decaffeinated coffee and hot tea selection

**2 hours** 10

**4 hours** 12

**8 hours** 14

#### COLD BEVERAGE BREAK

assorted soft drinks, bottled waters

**2 hours** 10

**4 hours** 12

**8 hours** 14

#### HOT & COLD BEVERAGE BREAK

**2 hours** 12

**4 hours** 14

**8 hours** 16

**WATER STATION** 2 per person





# BREAKS

## THEMED BREAK SERVICE maximum 30 minute service time

Breaks are served with freshly brewed coffee, decaffeinated coffee, soft drinks and assorted teas, bottled water

### BELEZA 19

seasonal whole fruit, fresh fruit shots with watermelon water, granola bars, individual yogurt, nutri-grain bars

### SWEET SPOT 17

chocolate chip cookies, ghirardelli® brownies, strawberry-lemon shooter, assorted filled mini cupcakes

### 7<sup>TH</sup> INNING STRETCH 19

warm soft pretzel sticks with mustard and warm cheddar sauce, build-your-own nacho bar, individual bags of roasted peanuts, fresh popped popcorn with butter, assorted bottled soda

### ALL ABOUT THE GLAZE 12

fresh warm donut station, finished with assorted toppings and sauces

### BEVERAGE ADDITIONS

**freshly brewed coffee** | regular & decaffeinated 55 gallon

**selection of premium hot tea** 45 gallon

**fresh orange or grapefruit juice** 26 carafe

**chilled tomato, V8®, apple or cranberry juice** 24 carafe

**tropical fruit nectars or natural fruit spritzers** 5 each

**whole, 2% or skim milk** 24 carafe

**fresh lemonade** 34 gallon

**bottled water** | still & sparkling 4 each

**assorted soft drinks** 3.25 each

**fresh fruit punch** 34 gallon

**republic of tea®** | premium bottled iced tea 6 each

### FOOD ADDITIONS

**NOSH cinnamon rolls** 36 dozen

**sliced breakfast bread** | marble, banana nut, poppy seed, apple walnut 4 per guest

**fresh fruit shooters** | watermelon water 4 per guest

**chef's smoothie of the day** 5 per guest

**chocolate covered strawberries** 24 dozen

**assorted donuts** 28 dozen

**danish pastry, muffins or croissants** 28 dozen

**assorted granola or energy bars** 4 each

**assorted bagels** | flavored cream cheese 28 dozen

**sliced seasonal fruits & berries** | yogurt dip 6 per guest

**assorted yogurts** 4 each

**whole fresh fruit** 4 each

**house-baked cookies** | chocolate chunk, oatmeal raisin, peanut butter 28 dozen

**premium mixed nuts** 5 per guest

**individual bags of potato chips, popcorn, pretzels** 4 each

**tortilla chips** | salsa 5 per guest

**warm soft pretzel stick with mustard and warm cheddar sauce** 5 each



# THE BELTERRA "STEWARDS"

All breaks are served with freshly brewed regular, decaffeinated coffee, selection of premium hot tea or assorted soft drinks, bottled waters

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## OPTION A 60 (PER PERSON)

### CONTINENTAL BREAKFAST

Assorted juices

Housemade breakfast pastries, bagels with butter, fruit preserves and cream cheese

Sliced fresh seasonal fruit

Freshly brewed regular, decaffeinated coffee, premium selection of hot tea with honey and lemon

Assorted soft drinks and bottled water

### AFTERNOON

Refresh regular and decaffeinated coffee, tea, assorted soft drinks and bottled water

### SNACK SELECTION

Jumbo warm pretzels with warm cheddar cheese sauce

### MID-MORNING

A complete refreshment of regular, decaffeinated coffee, tea, soft drinks and bottled water

### ROLL IN LUNCH

Cavatappi pasta salad

Mixed green salad with assorted dressings

Selection of sliced ham, smoked turkey and roast beef

Assorted relishes and condiments

Sliced domestic cheeses

Rolls and bread

Housemade cookies





# THE BELTERRA "STEWARDS"

All breaks are served with freshly brewed regular, decaffeinated coffee, selection of premium hot tea or assorted soft drinks, bottled waters

## OPTION B 80 (PER PERSON)

### SUNRISE BREAKFAST

Sliced fresh tropical fruit, melon, berries, crisp bacon, farm fresh scrambled eggs,

breakfast potatoes, house made biscuits and gravy, freshly baked muffins,

Danish, pastries and croissants with sweet butter and preserves

Freshly brewed regular, decaffeinated coffee, premium selection of hot teas

Fresh orange juice, cranberry juice,

### AFTERNOON

Refresh regular and decaffeinated coffee, tea, assorted soft drinks and bottled water

### SNACK SELECTION

Jumbo warm pretzels with warm cheddar cheese sauce

### MID-MORNING

A complete refreshment of regular, decaffeinated coffee, tea, soft drinks and bottled water

### AMERICAN GRILL BUFFET

assorted sliced fruit tray with berries

mixed greens salad | tomatoes, cucumbers, ranch and italian dressing

marinated grilled bbq chicken breast | pineapple mango salsa

bbq rubbed salmon | fried capers, lemon, white wine sauce

cavatappi mac and cheese | panko crust

corn on the cob with butter

sweet corn bread muffins and house-made biscuits with butter

sweet | mini cheese cakes, lemon parfait





## LUNCH BUFFETS

All buffets come with freshly brewed regular, decaffeinated coffee and assorted teas

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### AMERICAN GRILL BUFFET 38

**assorted sliced fruit tray with berries**

**mixed greens salad** | tomatoes, cucumbers, ranch and italian dressing

**marinated grilled bbq chicken breast** | pineapple mango salsa

**bbq rubbed salmon** | fried capers, lemon, white wine sauce

**cavatappi mac and cheese** | panko crust

**corn on the cob with butter**

**sweet corn bread muffins and housemade biscuits with butter**

**sweet** | mini cheese cakes, lemon parfait

### MEDITERRANEAN BUFFET 38

**hearts of romaine** | red oak lettuce, kalamata olives, vegetable garnish, lemon oregano vinaigrette

**antipasto salad** | smoked meats, olives, peppers, red wine vinaigrette

**pan-seared chicken provençal** | fresh roma tomatoes, sautéed spinach, pomodoro sauce

**sliced top sirloin** | red wine reduction

**tri-color tortellini** | pesto cream sauce

**roasted asparagus with parmesan crusted tomatoes**

**italian breads and rolls with sweet butter**

**sweet** | mini tiramisu, housemade chocolate chip cannoli



## LUNCH BUFFETS

All buffets come with freshly brewed regular, decaffeinated coffee and assorted teas

### MEXICAN BUFFET 38

**"layered" salad** | black olives, tomatoes, cheese, olives, chipotle ranch, italian dressing

**mexican three-bean salad** | cotija cheese, cilantro, jalapeño, lime

**tri-color tortilla chips** | guacamole, pico de gallo

**fresh fruit and berry salad** | honey, cayenne, lime

**fire-grilled marinated carne asada** | pinto bean stew, roasted red pepper coulis, mango salsa

**shrimp fajitas** | flour tortilla, sweet peppers with onions, sour cream, queso

**refried beans**

**traditional spanish rice**

**sweet** | mini tequila lime tarts, caramel flan with fresh berries

### BELTERRA DELI BUFFET 28

**add soup of the day for an additional \$4/per person**

**mixed greens salad** | ranch, italian dressing

**tortellini pasta salad** | red onion, bell peppers, olives, red wine vinaigrette

**assorted individual bags of chips**

**sliced deli meat** | smoked turkey breast, top sirloin, black oak ham, genoa salami

**assorted cheeses** | wisconsin cheddar, swiss, provolone

**assorted sliced breads** | french baguette, croissant

**assorted additions** | crisp lettuce, sliced tomatoes, bermuda onion, kosher dill pickles, mayonnaise, dijon mustard

**sweet** | mini carrot cake, chocolate mousse shooter, brownies and cookies





## LUNCH BUFFETS

All buffets come with freshly brewed regular, decaffeinated coffee and assorted teas

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### HOT DELI BUFFET 32

**add soup of the day for an additional \$4/per person**

**greek salad** | tomatoes, cucumbers, feta, greek dressing, giardiniera pickled vegetable salad

**assorted individual bags of chips**

**smoked turkey & provolone** | ciabatta roll, canberry jam

**hot corned beef** | warm sauerkaut, swiss, housemade dressing

**grilled cuban panini** | roasted pork, sliced pickles, ham, swiss cheese, cuban roll

**assorted additions** | kosher dill pickles, mayonnaise, dijon mustard

**sweet** | pecan tarts, s'mores shooter, mini butterscotch éclairs



## LUNCH

### BOXED <sup>24</sup>

All boxed lunches include a red delicious apple, a bag of potato chips, a freshly baked over-sized chocolate chip cookie, and one soft drink or bottled water.

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#### SELECT ONE SALAD <sup>additional choices 2 per guest</sup>

**greek salad** | cucumber, tomato, red onion, kalamata olives and feta, lemon-oregano vinaigrette

**mixed petite greens** | cucumber, grape tomato, radish, balsamic vinaigrette

**red bliss potato salad** | bacon, green onion, bell pepper, mayonnaise

**tortellini pasta salad** | hard salami, olives, roasted red pepper, red onion, red wine vinaigrette

#### SELECT ONE SANDWICH <sup>additional choices 2 per guest</sup>

**black forest ham** | swiss, leaf lettuce, tomato, chipotle mayonnaise on wheatberry bread

**smoked turkey breast** | provolone, leaf lettuce, tomato, dijonaise spread, ciabatta roll

**chicken salad** | lettuce, tomato, all butter croissant

**grilled vegetable wrap** | portabella mushroom, yellow squash zucchini, fresh mozzarella, red pepper aioli, garlic herb wrap

**cold fried chicken** | breast and leg, buttermilk marinade, biscuit, hot sauce

For additional choices please contact your sales representative.





## RECEPTION

Tray passed or displayed, priced per piece

### HOT HORS D' OEUUVRES

**pan-fried pot sticker** | chili tomato sauce 3

**thai chicken satay** | peanut sauce 5

**blue crab & corn fritters** | smoked aioli 6

**mini quiche florentine** 3

**pork & vegetable egg rolls** | sweet & sour sauce 3

**spinach & feta cheese wrapped in phyllo** 3

**coconut shrimp** | sweet chili sauce 5

**baked oysters rockefeller au gratin** 6

**italian sausage filled mushrooms** | farmers cheese 4

**bacon-wrapped scallop** | maple reduction 5

**marinated grilled beef kabobs** | sweet soy glaze 6

**angus beef slider** | brioche bun, american cheese, cured tomato, chipotle mayo 6

**pulled pork slider** | bbq sauce, housemade slaw, crispy onions 5

**chicken wings** | sweet and spicy chili sauce, ranch and bleu cheese dip 4

**grilled barbecue shrimp & bacon skewer** | apricot bourbon glaze 5

**mini grilled cheese** | aged brie, pecan asian bread, tomato onion jam 5

**mini reuben sandwiches** | corned beef, sauerkraut, thousand island dressing, swiss 6

**pan-seared crab cake** | lemon garlic aioli 6

### COLD HORS D' OEUUVRES

**whipped goat cheese** | basil pesto, sun-dried tomatoes french bread 3

**tomato bruschetta** | basil pesto, balsamic glaze 3

**belgian endive spears** | gorgonzola 3

**fruit kabob** | pineapple, watermelon, cantaloupe, strawberry, peach, raspberry yogurt dip 4

**fresh mozzarella & cured plum tomato crostini** | micro basil, balsamic reduction 4

**grilled & chilled shrimp** | cocktail sauce, lemons 6

**watermelon dominoes** | gorgonzola dolce, micro greens, balsamic syrup 3



# RECEPTION

## TABLES

Minimum of three tables if event is for a lunch or dinner meal service

**fresh shucked oysters on the half shell** | east & west coast varieties, cocktail sauce, horseradish, red wine mignonette, lemons 5 per piece

**jumbo shrimp cocktail on ice** | cocktail sauce, lemon market

**king crab leg display** | split for your convenience, cocktail sauce, drawn butter lemon market

**imported & domestic cheeses** | crackers, french bread 6

**baked brie in puff pastry** | grapes, french bread 250 serves 50 guests

**vegetable crudités** | bleu cheese and ranch dip 5

**grilled vegetable assortment** | asparagus, eggplant, zucchini, green onion, mushrooms, bell peppers, balsamic vinaigrette dressing, parmesan 7

**sliced tropical fruit** | melon, seasonal berries, honey yogurt dip 6

**antipasto** | assorted cheeses, smoked meats, olives, marinated vegetables 10

**sushi** | sashimi, california rolls, tuna rolls, wasabi, pickled ginger, soy sauce 12

**charcuterie display** | capicola, mortadella, assorted sausages, artisan cheeses, grilled vegetables, housemade mustards, delicatessen pickles 14

**whole roasted strip loin** | horseradish cream, dijon mustard, assorted dinner rolls 14





# RECEPTION

## TABLES

Minimum of three tables if event is for a lunch or dinner meal service

### FAJITA TABLE 14

**grilled beef or chicken strips** | sautéed onions and peppers, cheddar, diced tomatoes, sour cream, pico de gallo, warm flour tortillas

### POTATO BAR 10

**yukon gold, blue peruvian, sweet potatoes mashed** | wild mushrooms, crispy onions, bacon bits, roasted garlic, crushed pineapple, cheddar, chives and sour cream

### PASTA TABLE 12

**cavatappi pasta, cheese stuffed tortellini** | tomato marinara, basil pesto alfredo sauce, garlic breadsticks, assorted rolls, ciabatta bread, parmesan

### ADULT SNOW CONE STATION 18 per person/per hour

**Shaved ice, assorted flavors with premium alcohol selections** | tequila, bourbon, vodka, rum

### BANANAS FOSTER STATION 12

**flambéed bananas** | housemade vanilla bean gelato, sweet caramel sauce



# RECEPTION

## PACKAGES

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### BOURBON TRAIL 44

**imported and domestic cheese display** | assortment of crackers and grilled breads

**jumbo grilled & chilled shrimp** | jim beam® cocktail sauce, lemons, lime

**antipasto display** | smoked meats, grilled sausages, olives and marinated vegetables

**grilled bbq shrimp and bacon skewer** | apricot bourbon glaze

**sausage stuffed mushrooms** | bluegrass bourbon soy reduction

**mini hot browns** | oven cured tomatoes, crispy bacon bits

**maple-glazed maker's mark® chicken wings**

**carving station** | woodford reserve marinated roasted strip loin, creamed horseradish, grain mustard, assorted rolls

**sweet** | pastry chef's selection of assorted mini desserts and shooters

### BOYD STYLE 42

**sliced fruit display** | seasonal berries

**buffalo mozzarella beef steak tomato display** | balsamic reduction

**jumbo shrimp cocktail display on ice** | cilantro cocktail sauce, fresh lemons

**carving station** | herb-roasted pork loin, horseradish, selected mustards, assorted rolls

**angus beef sliders** | brioche bun, american cheese, cured tomato, lettuce, chipotle mayo

**mini grilled cheese** | pecan asian bread, aged brie, tomato onion jam

**marinated seared chicken satay** | thai peanut sauce, toasted sesame seeds

**sweet** | pastry chef's selection of assorted mini desserts and shooters





# DINNER

## TABLES

Dinners are served with your choice of freshly brewed regular and decaffeinated coffee, assorted hot and iced teas

### STADIUM SMOKEHOUSE 46

**mixed greens salad** | vegetable garnish, ranch, balsamic dressing

**red bliss potato salad** | egg, celery, onion, peppers, parsley

**creamy peppered coleslaw**

**smokehouse rubbed bbq baby back ribs**

**braised age beef brisket**

**smoked hand-pulled pork shoulder** | kentucky bourbon bbq sauce

**sweet corn on the cob**

**housemade macaroni & cheese**

**baked beans**

**sweet cornbread & buttermilk biscuits** | whipped butter

**sweet** | ghiardelli® brownies, warm bread pudding with caramel  
& vanilla sauce, peanut butter cheesecake

### 19 STEAK & SEAFOOD 69

**baby iceberg wedges** | applewood-smoked bacon, yellow & red grape tomatoes, radishes, bleu cheese

**chop house salad** | house-cured bacon, roma tomatoes, signature house dressing

**oven cured tomato bruschetta** | french bread, basil pesto

**mac n' cheese** | panko crust, marinated & grilled asparagus

**chef's blend of sautéed forest mushrooms**

**buttermilk mashed potatoes**

**sliced strip steak** | contadina garnish, herb jus, parmesan

**crusted sea bass** | beurre blanc sauce, grilled lemons

**chicken marsala** | roasted mushrooms, crisp pancetta disc

**sweet** | mini banana pudding shooters, mini cheesecakes, bread pudding

### ADD ON - BELTERRA RAW BAR (ON ICE) market price

**black tiger jumbo gulf shrimp**

**alaskan king crab legs**

**east & west coast oysters**

**accompaniments** | traditional cocktail sauce, champagne mignonette, honey mustard, lemons



## DINNER

### CREATE A MEAL

Supper tables are served with freshly baked artisan rolls and sweet butter, your choice of freshly brewed regular and decaffeinated coffee and assorted hot and iced teas

two entrées 40 | three entrées 48 | four entrées 52

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#### STARTERS select three | additional choices 5

**greek salad** | tomatoes, cucumbers, olives, feta, greek dressing

**caesar salad** | garlic herb crouton, parmesan, lemon garlic dressing

**antipasto salad** | salami, mortadella, capicola, mozzarella, tomatoes, kalamata olives, basil red wine vinaigrette

**iceberg wedge** | applewood-smoked bacon, tomatoes, radishes, bleu cheese dressing

**caprese salad** | fresh mozzarella, heirloom tomatoes, basil, balsamic reduction

**orzo pasta salad** | artichoke hearts, roasted peppers, sun-dried tomatoes, kalamata olives, balsamic vinaigrette, basil pesto

**red bliss potato salad** | celery, onion, bell peppers, parsley

**tortellini salad** | julienned salami, kalamata olives, roasted red pepper, red onion, red wine vinaigrette

**fresh sliced fruit** | cantaloupe, honeydew, pineapple, seasonal berries

#### ENTRÉES

**oven-roasted salmon** | sweet chili glaze, lemon, coconut curry cream sauce

**char-grilled steak** | roasted cipollini onions, mushroom steak butter

**slow-roasted pork loin** | brown sugar, coriander, jerk seasoning, cranberry port reduction

**roasted breast of chicken** | andouille sausage, roasted peppers, fontina, spinach, truffled chicken jus

**marinated grilled chicken breast** | marsala sauce, roasted mushrooms

**blackened tilapia** | cajun cream sauce, fried capers

**marinated grilled chili rubbed pork chop** | pinto bean stew, crème fraîche, ancho chili sauce

**buttermilk southern fried chicken**

**chicken cordon bleu** | pesto ham, swiss, mushroom cream sauce

**roasted sliced sirloin** | shallots, red wine reduction





## DINNER

### CREATE A MEAL

Supper tables are served with freshly baked artisan rolls and sweet butter, your choice of freshly brewed regular and decaffeinated coffee and assorted hot and iced teas

two entrées 40 | three entrées 48 | four entrées 52

---

### ACCOMPANIMENTS select two | additional choices 5

**cavatappi mac n' cheese** | panko crust

**marinated oven roasted asparagus**

**double baked potatoes** | cheese, bacon, green onions

**oven-roasted striped potatoes** | fresh herbs, olive oil

**roasted garlic mashed potatoes**

**petite corn on the cob with butter**

**roasted tomatoes** | parmesan, panko, fresh herbs

**grilled baked potatoes** | butter, onions

**jasmine rice** | lemon, green onions

**green beans** | onions, mushrooms

**oven-roasted mediterranean vegetables**

### DESSERT

**pastry chef's selection of assorted mini desserts and shooters**



# DINNER

## PLATED DINNER SERVICE

All plated three-course dinners are served with fresh baked breads and sweet butter, freshly brewed regular coffee, decaffeinated coffee, assorted hot teas and chilled iced tea

### SALAD COURSE (additional charges will apply when choosing more than one selection)

**belterra house salad** | mixed greens, indiana chèvre, dried blueberries, candied pecans, wild blueberry vinaigrette

**hearts of romaine salad** | red oak lettuce, kalamata olives, vegetable garnish, lemon oregano vinaigrette

**belterra wedge salad** | applewood-smoked bacon, yellow and red grape tomatoes, bleu cheese dressing

### DINNER ENTRÉE SELECTION

If choosing more than two entrée selections, please note that all selected entrées will be subject to the entrée pricing with the highest value with a maximum number of choices of four. This excludes vegetarian options and any customized dinner plates to accommodate dietary needs.

**filet mignon** | roasted mushrooms, red wine demi-glace 69

**new york strip** | cipollini onions, red wine reduction 62

**braised beef short rib** | natural aromatic jus 50

**seared chicken breast** | cremini mushrooms, marsala reduction, pancetta crisp, crouton 40

**bone-in pork chop** | dried cranberry-port wine reduction 42

**grilled salmon** | jasmine rice, lemon dijon cream sauce 42

**roasted sea bass** | parmesan herb crust, scarlet orange butter sauce 54

### DESSERT COURSE (additional charges will apply when choosing more than one selection)

**warm crispy apple cristata** | caramel sauce, vanilla ice cream

**new york cheesecake** | strawberry coulis

**caramelized vanilla bean crème brûlée** | seasonal berries, caramel biscotti

**death by chocolate** | layered chocolate cake, madagascar chocolate icing

**banana foster bread pudding** | caramelized bananas





## BEVERAGE

### BREAKS

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#### BLOODY MARY DAY BREAK

Treat your guests to a savory treat with a nice freshly made bloody mary in a tall salt-rimmed glass on a break during your meeting. Server housemade bloody marys with a variety of toppings and garnishes from various veggies and bacon or prawn shrimp.

per drink 10 | add shrimp for additional per drink 4

#### BARISTA BREAK 15 per person

Enjoy a thirty-minute break with freshly made gourmet coffees made to order with assorted flavors, creamers, and sweeteners.

add on bagels or donuts with your break 28 dozen



# BEVERAGE

## PACKAGES per person

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**BEER & WINE** first hour 13 | additional hour 11

### BEER

budweiser, bud light, miller lite, coors light, michelob ultra, corona, heineken, white claw, bell's two-hearted ale, goose island

### WINE

chardonnay, white zinfandel, cabernet, merlot, moscato, pinot grigio

**CALL BRAND** first hour 15 | additional hour 12

Includes all the items from the Beer & Wine package plus the items below:

smirnoff vodka, peach schnapps, tanqueray gin, jim beam bourbon, seagram's 7 whiskey, bacardi rum, captain morgan spiced rum, cruzan coconut rum, sauza tequila, dewar's white label scotch, amaretto

**PREMIUM BRAND** first hour 18 | additional hour 15

Includes all the items from the Call Brand package plus the items below:

absolut vodka, tito's vodka, jack daniel's whiskey, crown royal whiskey, maker's mark bourbon

**TOP SHELF BRAND** first hour 20 | additional hour 18

Includes all items from the Premium Brand package plus the items listed below:

grey goose vodka, ketel one vodka, stolichnaya vodka, woodford reserve bourbon, knob creek bourbon, disaronno amaretto, patrón tequila, glenlivet scotch, baileys irish cream, kahlúa





# BEVERAGE

## HOSTED BAR

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### CALL BAR 6 per single-shot drink

smirnoff vodka, peach schnapps, tanqueray gin, jim beam bourbon, seagram's 7 whiskey, bacardi rum, captain morgan spiced rum, cruzan coconut rum, sauza tequila, dewar's white label scotch, amaretto

### PREMIUM BAR 8 per single-shot drink

Includes all the items from the Call Bar plus the items below:

absolut vodka, tito's vodka, jack daniel's whiskey, crown royal whiskey, maker's mark bourbon

### TOP SHELF BAR 9 per single-shot drink

Includes all items from Premium Bar plus the items listed below

grey goose vodka, ketel one vodka, stolichnaya vodka, woodford reserve bourbon, knob creek bourbon, disaronno amaretto, patrón tequila, glenlivet scotch, baileys irish cream, kahlúa

### BEER Included on Call, Premium, and Top Shelf Bars

#### DOMESTIC BEER 5.25 per 12 oz bottle

including the following: budweiser, bud light, miller lite, coors light, michelob ultra

#### SPECIALTY BEERS

**corona** 6.50 per 12 oz bottle

**heineken** 6.50 per 12 oz bottle

**white claw** 7

**bell's two-hearted ale** 7

**goose island** 7

#### WINE Included on Call, Premium, and Top Shelf Bars | 7.00 per 6 oz glass

Including the following Liberty Creek Wines: chardonnay, white zinfandel, cabernet, merlot, moscato, pinot grigio



## BEVERAGE

### 19 STEAK & SEAFOOD WINE SELECTIONS

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#### RED

The following red wines are available to purchase by the bottle

##### CABERNET

educated guess, napa 60

smith & hook, napa 50

##### MERLOT

hahn, napa 40

j lohr, sonoma 50

##### PINOT NOIR

erath, oregon 50

brown uncaged, sonoma 60

#### WHITE

The following white wines are available to purchase by the bottle:

##### CHARDONNAY

mer soleil silver, santa lucia highland 45

talbott kali hart, macmurra 45

##### SAUVIGNON BLANC

emmolo, napa 45

13° celsius, new zealand 45

##### PINOT GRIGIO

maso canali, trention/atoadag 40

santa margherita, valdadige 60

##### RIESLING

clean slate, germany 35

chateau ste. michelle, washington 35