



**at the
Indianapolis Zoo**

**Wedding Menus
2010**



All items are subject to a 20% service charge and 9% sales tax. \$150 set up per location.
Prices are subject to change.

GENERAL POLICY INFORMATION

FOOD AND BEVERAGE

ALL FOOD AND BEVERAGES ARE PROVIDED EXCLUSIVELY BY Centerplate. NO OUTSIDE FOOD OR BEVERAGES MAY BE BROUGHT INTO THE FACILITY.

The menus provided offer a wide range of selections; however a menu can be customized to better suit you needs. Please note that all menus and pricing are subject to change at any time. Menus should be finalized one month prior to the event.

Specialty Cakes: Centerplate does not provide specialty cakes such as wedding, birthday, or anniversary cakes. The client is responsible for contacting a cake specialist and making the arrangements for a cake. For granting the client the convenience of selecting a cake specialist, the following criteria apply:

- 1) A cake cutting fee will be assessed of one dollar (\$1.00) per person for cutting and serving your cake (Non-Negotiable).
- 2) Your cake specialist must have a Board of Health license.
- 3) Your cake specialist must have a Retail Merchant's Certificate.
- 4) Your cake specialist must have Proof of Insurance or Insurance Liability Coverage totaling at least One Million Dollars for personal injury, death and product liability, and shall be responsible for any and all claims in connection with your cake.

SERVICE CHARGE AND SALES TAX

There will be a 20% Service Charge added to the event total. A 9% Sales Tax will be applied to all food and beverage. A 7% Sales Tax will apply to all other charges.

FOOD AND BEVERAGE MINIMUMS

Food and Beverage minimums vary depending on the day, time, and facility. Please see your Sales Manager for these minimums. The following criteria apply to all food and beverage minimums:

- 1) Service Charge and Sales tax are NOT included to meet the minimum.
- 2) Proceeds from a cash bar, Set Up Fees, Cake Cutting Fees, and Rental Fees are NOT included to meet the minimum.
- 3) The minimum will be imposed regardless of the guest count.

GUARANTEES

The guaranteed number of guests attending the event is required (4) business days prior to the event. You may increase the number of guests once the guarantee is given, but never decrease. All charges will be based on the guaranteed number, or actual attendance, which ever is greater.

BILLING

Payment of estimated charges is due (4) business days prior to the event. Your Catering Sales Manager will provide you with a pre-invoice stating all known charges once the guest guarantee is given. Any additional items charged on consumption basis will be estimated and paid in advance.

All items are subject to a 20% service charge and 9% sales tax. \$150 set up per location.
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Set Up Fee Guidelines

Corporate/Social Events

The Set Up Fee of \$150.00 includes Standard Table Cloths and Napkins, (2) Registration Tables, (2) Display Tables, (2) Awards Tables, Buffet Set Up, Mirror Tile, and 3 votive candles per table.

The Set Up Fee is applied to each facility set up.

If an event has more than one facility to set up, additional Set Up Fees will be assessed.

Wedding Ceremony/Receptions

The Set Up Fee of \$150.00 includes Standard Table Cloths and Napkins, Skirted Tables (Cake table, DJ tables, etc.), Buffet Set Up, Wedding Chair set up, China and Glassware on guest tables (Riverhouse and Dolphin Gallery only), Mirror Tile, and 3 votive candles per table.

Butler Passed Food or Beverage

Butler Passer Fee of \$25.00 per passer.

Please consult with your Sales Manager on the number of passers required for your event.

The Butler Passer Fee is not subject to the Service Charge and Sales Tax.

Glassware on Bar

All beverages poured at the bar are served in clear plastic cups. If you choose to upgrade the service to glassware a Glassware Fee of \$2.50 per person is applied.

The Glassware Fee is subject to the Service Charge and Sales Tax.

China Service in Party Pavilion or North Pavilion

China Service Fee of \$500 for China plates and Glassware on guests tables in the Party Pavilion or North Pavilion.

The China Service Fee is subject to the Service Charge and Sales Tax.

Hors D'oeuvres Packages

Package A

Vegetable Crudités with Garden Dip
Imported Cheese Display with Lavosh Crackers
Sliced Seasonal Fruits
\$10.95 per person

Package B

Vegetable Crudités with Garden Dip
Imported Cheese Display with Lavosh Crackers
Sliced Seasonal Fruits
Choice of any three house hors d oeuvre
\$15.95 per person

Package C

Vegetable Crudités with Garden Dip
Imported Cheese Display with Lavosh Crackers
Sliced Seasonal Fruits
Shrimp Cocktail
Choice of any three house Hors d'oeuvre
\$21.95 per person

Package D

Vegetable Crudités with Garden Dip
Imported Cheese Display with Lavosh Crackers
Sliced Seasonal Fruits
Shrimp Cocktail
Chef Attended Carving Station*
Featuring Smoked Rack of Pork accompanied by gourmet chutneys with Silver Dollar Rolls
\$26.95 per person

Package E

Vegetable Crudités with Garden Dip
Imported Cheese Display with Lavosh Crackers
Sliced Fruit Display with seasonal Berries and Fruit Yogurt
Shrimp Cocktail
Chef Attended Carving Station*
Featuring Prime Rib with Horseradish Cream, Horseradish and Steak Sauce with Silver Dollar Rolls
\$28.95 per person

*plus \$150.00 Chef Fee

Hors D'oeuvres-Ala Carte

*The following may be butler passed for \$25.00 per passer-(*except where denoted).*

All items are subject to a 20% service charge and 9% sales tax. \$150 set up per location.
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House**Cold**

Dried Tomato and Fresh Mozzarella	\$2.50
Boursin Filled Strawberries	\$3.00
Prosciutto Wrapped Asparagus	\$2.50
Smoked Duck & Caramelized Onions on Rye Crisp	\$3.00
Herb Cheese Stuffed Mushroom	\$2.50
Citrus Melon Shooters	\$3.00
Tomato-Caper Bruschetta	\$3.00

Hot

Vegetarian Spring Rolls with Sweet and Sour Sauce	\$2.50
Chicken Quesadilla Cornucopia with Tomatillo Salsa	\$2.50
Miniature Quiche	\$3.00
Smoked Cheddar & Barbecue Pork Stack with Pickle-Slaw Garnish	\$3.00
Thai Chicken Satays with Peanut Sauce	\$2.50
Italian Sausage en Croute on Spicy Marinara	\$3.00
Chicken Tenders with Honey Mustard and Barbecue Sauces*	\$2.50
Cocktail Meatballs-served traditional or sweet-n-sour-serves 50*	\$180.00

**May not be butler passed*

Specialty**Cold**

Heirloom Tomato and Cucumber Canapé	\$3.50
Seared Ahi Tuna with Asian Slaw on Won Ton	\$3.50
Jerk Spiced Shrimp and Cucumber Canapé	\$3.50
Smoked Salmon Bruschetta with Tomato-Caper Relish	\$3.50
Fingerling Potato Canapé with Crème Fraiche and Caviar	\$4.00
Shrimp Cocktail Shooters	\$4.50

Hot

Mini Beef Wellington	\$3.50
Coconut Breaded Lobster Tail with Sweet Chili Sauce	\$4.50
Spicy Kobe Beef Satay with Chili Rub	\$3.50
Dragon Shrimp	\$3.50
Mini Crab Cakes with Wasabi Mayo	\$4.00
Petite Lamb Chop with Mint Jelly	\$5.00
Jerk-Quail "Lollipops"	\$4.00
Bacon-Wrapped Scallops	\$3.50

Platters-serve 50

Imported & Domestic Cheese	\$250.00
Sliced Fruit Display with Seasonal Berries	\$210.00
Tuscan Antipasto Platter	\$195.00
Grilled Italian Vegetable Platter	\$185.00
Vegetable Crudités with Garden Dip	\$205.00
Shrimp Cocktail with Lemon Wedges	\$3.50 per piece

Carving Stations*

30 persons minimum
All prices are per person

Pepper Crusted New York Strip

served with Horseradish, Horseradish Cream, Whole Grain Mustard and Silver Dollar Rolls

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Prices are subject to change.

\$14.95

Honey Glazed Ham

Served with Pineapple Chutney, Gourmet Mustards served with Buttermilk Biscuits

\$ 9.95

Roasted Beef Tenderloin

Horseradish, Horseradish Cream, Grained Mustard and Silver Dollar Rolls

\$21.95

Traditional Turkey Breast

Served with Cranberry Chutney, Chipotle Aioli, Mayonnaise, Silver Dollar Rolls and Buttermilk

Biscuits

\$10.95

Smoked Rack of Pork

Served with our own Gourmet Chutneys of Mango, Tomato, and Peach

\$16.95

Leg of Lamb

With Mint Jelly and Bordelaise Sauce

\$24.95

Slow Roasted Prime Rib

Served with Au Jus, Horseradish, Horseradish Cream & Silver Dollar Rolls

\$18.95

***Chef Attendant charge of \$150.00 per two hours**

Specialty Appetizer Stations

Maximum of 2 hours of service

Deluxe Pasta Station

Penne, Fusili, and Tortellini served with your choice of flavor combination.

Choose from the following or create your own:

Pasta with Alfredo, Bolognese, or Marinara
Smoked Chicken with Wild Mushroom-Marsala Cream Sauce
Sausage with Onions & Peppers
Chicken with Pesto Cream Sauce
Shrimp Arrabiatta
Clam Sauce (white or red)
Puttanesca featuring Tuna, Olives, Peppers, and Artichokes
Primavera with Vegetables in Creamy Alfredo Sauce
Seafood Alfredo with shrimp, clams, crab, and whitefish

All pastas served with Parmesan Cheese and Red Pepper Flakes on the side.

Pastas served buffet-style or chef attended.

\$14.95

Raw Bar

Oysters-in-the-Half Shell, King Crab Legs, Littleneck Clams and Shrimp Cocktail with Tabasco, drawn butter, cocktails sauce, grilled toast points and lemon wedges.

\$22.95

*plus Chef attendant fee

Fajita Station

Marinated Chicken and Beef tossed with Onions & Peppers. Served with flour tortillas, lettuce, tomatoes, Cheddar cheese, fresh salsa, sour cream, and Guacamole

\$12.95 for one Meat; \$14.95 for both

Served buffet-style or chef attended

Basic Pasta Station

Three Pastas and Two Sauces
Penne, Linguini and Tortellini
Alfredo Sauce and your choice of Marinara or Bolognese Sauce

\$8.95

***Chef Attendant charge of \$150 per two hours**

Suggested one chef per every 100 guests

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Dinner Buffets

The Bistro Experience

Tomato and Cucumber Salad
Baby Mixed Greens Salad with choice of Two Dressings
Herb Roasted Potatoes

Your choice of the following:

Slow Roasted Beef with Cabernet Demi
Grilled Chicken Breasts with Warm Apple Gastrique
Seafood Newberg over Penne Pasta
Shrimp, Scallop, Lobster, Onion, and Bell Peppers tossed with
Rich Lobster Cream Sauce then lightly crusted with Parmesan Crust
Hot and Spicy Catfish over Asian Succotash

Choice of two entrees: \$34.95 per person

Choice of three entrees: \$36.95 per person

All four entrees: \$37.95 per person

*Assorted Rolls and Butter included

Add Manhattan or New England Clam Chowder
\$3.00 per person

Western Barbecue

Garden Salad with your choice of Two Dressings
Creamy Cole Slaw or American Potato Salad
Country-Style Corn Casserole
Chili Con Queso Potatoes

Your choice of the following entrees:

Barbecued Chicken
Grilled Tip Steaks with Steak Sauce
Baked "Corn Husked" Salmon with Ancho Glaze
Roasted Porkloin with Bourbon Demi

Choice of two entrees: \$30.95 per person

Choice of three entrees: \$34.95 per person

All four entrees: \$42.95 per person

*Assorted Rolls, Cornbread, and Butter included

Dinner Buffets-continued

The Italian Table

Minestrone Soup

Caesar Salad

Served with Champagne Vinaigrette and Traditional Caesar Dressing

Tomato & Bococinni Mozzarella Salad with Balsamic & Pesto

Drizzled with Balsamic Vinaigrette

Rosemary Roasted Potatoes

Chef Vegetable Medley with Herb Butter

Your choice of the following entrees:

Chicken Parmesan

Shrimp Arrabiata over Bowtie Pasta

Meat Lasagna with Bolognese Sauce

Seared Snapper with Lemon Caper Sauce

Focaccia and Garlic Breadsticks with Herbs, Parmesan Cheese, Oil and Balsamic Vinegar

Choice of two entrees: \$32.95 per person

Choice of three entrees: \$35.95 per person

All four entrees: \$37.95 per person

The Mexican Fiesta

Chicken Tortilla Soup

Tortilla Chips and Salsa

Roasted Corn and Black Bean Salad

Garden Salad with your choice of two Dressings

Refried Beans

Sante Fe Rice

Your choice of the following entrees:

Grilled Achiote Chicken with Melon Relish

Seared Snapper Vera Cruz

Shredded Pork Enchiladas

Chicken or Beef Fajitas*

*Fajitas served with Tomatoes, Black Olives, Cheddar Cheese, Shredded Lettuce, Guacamole,
Sour Cream, Salsa and Flour Tortillas*

(*for chef attended fajitas, add \$2.00 per person and \$150.00 chef fee)

Choice of two entrees: \$27.95 per person

Choice of three entrees: \$29.95 per person

Choice of four entrees: \$33.95 per person

Dinner Buffets-continued

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Hoosier Fusion

Spinach Salad with Figs, Blue Cheese and Spiced Pecans
Served with Sweetened Cream Dressing and Warm Bacon Dressing
Heirloom Tomato and Cucumber Salad
With Fried Dandelion Greens
Michiana Roasted Potatoes with Topeka Bacon Gastrique

Your choice of the following:

Wasabi Rubbed Beef Strip Loin on a Straw-bed of Fried Potatoes
Sweet Potato Crusted Chicken Breasts with Ragu of Mire Poix and Tomato
“Duck and Dumplings”
Maple Leaf Farm’s Duck with Cippolini Onions, Roasted Corn and Asparagus Spears
With Buttered Gnocchi
Tenderloin Crusted Pork Loin with Country Gravy and Slaw Garnish

Choice of two entrees: \$40.95 per person

Choice of three entrees: \$45.95 per person

All four entrees: \$49.95 per person

*Assorted Rolls, Cornbread, and Butter included

Dinner Additions & Selections

We are happy to consider any special requests or substitutions that you may have. Feel free to review our "Homemade Soup Selections" and "Specialty Salads" for possibilities. We will also customize any menu you may like.

Homemade Soup Selections

Soup

Sweet Corn Bisque
Tomato Basil
Chicken Tortilla
Broccoli and Cheddar
Cream of Asparagus
Black Bean
Split Pea and Ham
Minestrone
Gazpacho-COLD
Vichyssoise-COLD

Specialty Soup

(\$3.00 additional charge per person)

White Chili
Traditional Chili
New England or Manhattan Clam Chowder
Lobster Bisque

Specialty Salads Selections

Macaroni Salad
American Potato Salad
Creamy Cole Slaw
California Pasta Salad
Southwest Bean & Rice
Three Bean Salad
Marinated Cous Cous
Roasted Corn & Black Bean
Marinated Mushroom Salad
Waldorf Salad
Sesame Broccoli Salad

Dinner Additions & Selections-continued

Dressings

Port Wine Vinaigrette
Ranch
White Balsamic Vinaigrette
Aged Balsamic Vinaigrette
Traditional Caesar
Sweet Ginger Vinaigrette
Champagne Vinaigrette
Creamy Italian Dressing
French
Warm Bacon Dressing

Dinner Additions

Looking for that little extra? Take your own lunch buffet over the edge by adding any of the following to your selected lunch buffet.

Basic Salad Bar		\$7.95
<i>Cherry Tomatoes, Mushrooms, Cheddar Cheese, Bacon Bits, Eggs, Cucumbers, Croutons and two dressings</i>		
Specialty Salad		\$2.95
Additional Soup	Regular	\$2.95
	Specialty	\$3.95
Additional Starches or Potatoes		\$3.95
Carving or Action Station		Ask your representative!
Additional Desserts		Ask your representative!

Buffet Desserts

Package I

Collection of Cookies, Brownies, and Assorted Bars
\$5.95 per person

Package II

Collection of Cakes, Pies, and Tarts
\$6.95 per person

Package III

Collection of Petit Fours and Assorted Confectionaries
\$8.95 per person

Homestyle Pies

Whole Apple and Cherry Pies
\$8.95 per person

"Chocolate Madness"

Assorted Decadent Chocolates
\$8.95 per person

"Italian Desserts"

Including Tiramisu, Cheese Cake, Lemon Cake
\$7.95 per person

Dessert "Action" Station*

Chef attended station flaming Cherries Jubilee or Bananas Foster
before your eyes. Served over Ice Cream.
\$9.95 or \$15.95 for both
plus \$150.00 Chef Fee

Gourmet Coffee Station

Brewed Coffee, Whipped Cream, Shaved Chocolate, Cinnamon Sticks,
White and Brown Raw Sugar Cubes, and Flavoring Syrups
\$4.25 per person

Plated Dinner

Prices include your choice of Salad and Entree
All plated lunches include fresh bread and butter

Plated Appetizers

These selections are available to in addition to your plated dinner.

Chicken Potstickers

Served with Sweet Ginger Vinaigrette
\$12.95 per person

Chilled Poached Prawns

With Cucumber, Pico de Gallo, Cocktail Sauce and Lemon & Lime Garnish
\$14.95 per person

Lobster Ravioli

Topped with Oyster Mushroom and Basil Infused Oil
\$14.95 per person

Potato Gnocchi

In Gorgonzola Fondue with a Parmesan-Reggiano Tuile
\$10.95 per person

Roasted Portobello Napoleon

Layered Fresh Mozzarella, Grilled Squash & Eggplant and Tomatoes,
Dressed with Balsamic Reduction and Tomato Chutney
\$10.95 per person

Plated Dinner-continued

Soups

Soups may be substituted for Salads for an additional \$5.95 per person.

Wild Mushroom Consume

Butternut Squash Soup

With Toasted Pepita and Crème Fraiche

Lobster Bisque

Vichyssoise-COLD

White Chili

Featuring Organic Chicken

Salads

Field Greens Salad

with Blue Cheese Crumbles, Dried Apple Chips, and Caramelized Walnuts

Port Wine Vinaigrette and Ranch Dressing

Caesar Salad

Hearts of Romaine, Cherry Tomatoes, Parmesan Cheese, Garlic Toast Point

Champagne Vinaigrette and Traditional Caesar Dressing

European-Blend Salad

Bibb Lettuce, Spinach & Radicchio with Marinated Artichoke Hearts, Roasted Red

Pepper, Oven-dried Tomato and Feta Cheese

Aged Balsamic Vinaigrette and Creamy Italian Dressing

Plated Dinner-continued

Specialty Salads

Specialty Salads may be substituted for any of the above salads for an additional \$7.95 a person.

Shrimp and Lavosh Tower

A large poached "Prawn" hooked on a toasted Lavosh Tower filled with Baby Greens, Tomatoes, and Enoki Mushrooms lightly dressed with Stone Ground Mustard Vinaigrette

Mandarin Spinach Salad with Warm Orange Walnut Vinaigrette

Mandarin Orange Segments, Cherry Tomatoes, and Caramelized Walnuts Garnished over Spinach and slightly wilted by the Warm Dressing

Bouquet of Organic Greens Wrapped in Cucumber

A composed salad of local organic greens, tear drop tomatoes, and pickled beets With a Champagne Vinaigrette

Intermezzo

These selections are also available at an additional \$3.50 per person

Lemon, Raspberry, Mango Sorbet

Plated Dinner Entrees-continued

Chicken

Chicken Saltimbocca

Served with Creamy Gnocchi
\$30.95 per person

Chicken Oscar

With Crab & Asparagus Stuffing and Béarnaise Sauce
Served with Turned Potatoes
\$38.95 per person

Roasted Chicken Breasts

With Cranberry Demi

With Turned Potatoes
\$27.95 per person

Chicken Parmesan

Served with Linguine
\$26.95 per person

Margarita Chicken Breasts

With Tequila-Lime Glaze

Roasted with Ancho Butter and
Served with Southwestern Rice Pilaf
\$25.95 per person

Pork

Herb Crusted Pork Loin with Cabernet Demi and Anjou Pear Reduction

Served with Au Gratin Potatoes
\$27.95 per person

Creole Pork Loin with Tasso Jus

Stuffed with Shrimp & Crawfish and
Served with Cajun Rice Pilaf
\$28.95 per person

Grilled Pork Medallions with Peach Compote

Served with Duchess Potatoes
\$25.95 per person

Plated Dinner Entrees-continued

Seafood

Grilled Salmon with a Tomato-Caper Relish

Served with Saffron Rice Pilaf

\$26.95 per person

Roasted Salmon with Artichoke Vinaigrette

With Lemon-Lentil Rice

\$27.95 per person

Ancho Glazed Filet of Salmon with Mango Relish

Served with Southwestern Rice Pilaf

\$26.95 per person

Seared Sea Bass with Stone Ground Mustard Cream

Served with Rice Pilaf

\$28.95 per person

Caribbean Spiced Prawns with Sambuca Glaze

Served with Lemon Lentil Rice

\$36.95 per person

Beef

Dijon-Horseradish Crusted New York Strip with Roasted Garlic Demi Glace

Served with Roasted Potatoes

\$44.95 per person

Grilled Filet Mignon with Port Wine Demi Glace

Topped with Gorgonzola-Shallot Butter Served with Roasted Garlic Mashed Potatoes

\$42.95 per person

"Gift Wrapped" Beef Wellington with Mushroom Duxelle Baked in Pastry

Served with Turned Potatoes and Asparagus Spears

\$44.95 per person

Plated Dinner Entrees-continued

Duets

Grilled Petite Filet Mignon and Lobster Tail

Served with Roasted Potatoes, Béarnaise Sauce and Drawn Butter
Market Price

Grilled Petite Filet Mignon and Potato Crusted Sea Bass

Topped with Gorgonzola-Shallot Butter, Port Wine Demi and
Stone Ground Mustard Cream;
Served with Roasted Garlic Mashed Potatoes
\$40.95 per person

Duet of Grilled Petite Filet Mignon and Salmon

With Bordelaise and Lobster Sauce; Served with Turned Potatoes
\$39.95 per person

Roasted Filet Mignon and Lemongrass Shrimp Skewer

Served with Au Gratin Potatoes
\$46.95 per person

Duet of Petite Filet and Pan Roasted Chicken Breast

Served with Duxelle-Madeira Demi; accompanied by Duchess Potatoes
\$38.95 per person

Roasted Duo of Tenderloins with Bordelaise and Peach Chutney

Sliced Beef and Pork Tenderloins served with Roasted Garlic Potatoes
\$44.95 per person

Plated Dinner Entrees-continued

Vegetarian

Vegetable Lasagna Roulade

Grilled Eggplant, Red Onions & Squashes with Ricotta Garnished with Charred Tomato Ragout
and Pesto Sauce
\$25.95 per person

Roasted Vegetable Wellington

On a Roasted Tomato Fondue
\$26.95

Grilled Jumbo Portobello Mushroom

Served with Braised Spinach and Artichoke Ragout with Saffron Cous Cous
\$26.95 per person

Vegetable Succotash in Puff Pastry

A Medley of Southern Vegetables Cooked in a Light Veloute with Fine Herbs
\$26.95 per person

Portobello Ravioli

With Duxelle Cream Sauce
\$26.95 per person

Hand-rolled Vegetarian Spring Roll

Served with Asian Slaw, Fried Rice & Thai Chili Sauce
\$25.95 per person

Traditional Vegetarian Plate

A variety of fresh vegetables and starches
\$24.95 per person

Starch Selections

Potatoes

Turned Potatoes
Whipped Yukon Potatoes
Cream Cheese Potatoes
Chili Queso Potatoes
Fried Potato Wedges

Smashed Red Potatoes
Boiled Red Potatoes
Au Gratin Potatoes
Rosemary Roasted Potatoes
Duchess Potatoes

Pasta, Rice, Grains

Linguini-O' Olio or Alfredo
Herb Risotto
Wild Mushroom & Barley Risotto
Rice Pilaf
Marinated Sushi Rice-*served warm*

Parmesan Polenta
Butternut Squash Risotto
Spaetzle
Vegetable Fried Rice

Vegetables

We use only fresh vegetables on our Plated Dinners. All Entrees will be served with a Chef's Vegetable Medley (unless otherwise specified), that will contain a minimum of two but an average of three vegetables. Vegetable availability may be based on the season. Please speak to your representative on the availability of your preferred vegetables.

Children's Buffets

(20 person minimum)

Child's One

Applesauce, Fruit Jello
Hamburgers & Hot Dogs
Condiments and Sliced American Cheese
Macaroni & Cheese, Tater Tots
Cookies
\$14.95 per child

Child's Two

Carrot and Celery Sticks, Fresh Fruit Salad
Cheese and Pepperoni Pizza
Breadsticks
Ice Cream Cups
\$16.95 per child

Child's Three

Fresh Fruit Salad, Applesauce
Mini Corn Dogs
Chicken Tenders with Ketchup and Ranch Dip
Mini Corn on the Cobb
Rice Krispy Treats
\$15.95 per child

Children's Plated Meals

Chicken Tenders

Applesauce, Tater Tots
Ketchup and Ranch Dressing
Ice Cream Sundae
\$15.95

Spaghetti with Marinara

Carrots and Celery Sticks, Breadsticks
Ice Cream Sundae
\$15.95

Pizza

Individual Cheese or Pepperoni Pizza
Fruit Cup
Ice Cream Sundae
\$15.95

Beverage Service

We offer complete beverage service on a hosted or cash basis

Host Pricing Based on Consumption

All items are subject to a 20% service charge and 9% sales tax. \$150 set up per location.

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	<u>Host</u>	<u>Cash</u>
Premium Brands	\$6.50	\$7.00
Call Brands	\$5.50	\$6.00
2 Liquor Brands	\$5.00	\$5.50
3+ Liquor Brands	\$5.75	\$6.25
House Wine by the Glass	\$5.00	\$5.50
Domestic Beer	\$4.25	\$4.75
Domestic Keg Beer	\$325.00	N/A
Import Beer	\$4.50	\$4.50
Import Keg Beer	Market Price	N/A
Soft Drinks	\$2.00	\$2.00
Bottled Water	\$2.00	\$2.00
Cordials/Cognacs (on request)	\$TBD	\$TBD

Note: A \$150 Bar Set Up Fee will be charged. This fee will be waived with \$500 in hosted alcohol beverages. Additional bars may be set if requested at \$200.00 each. Additional bartenders are available upon request at \$75 per bartender.

Wine Selection

*May we suggest our House Wines, which are readily available. All pricing is priced per bottle.

House Wines

Washington Hills Chardonnay	\$28.00
Montevina White Zinfandel	\$28.00
Washington Hills Cabernet Sauvignon	\$28.00
Washington Hills Merlot	\$28.00

Premium Wines

Robert Mondavi Private Selection Chardonnay	\$34.00
Robert Mondavi Private Selection Merlot	\$34.00
Robert Mondavi Private Selection Cabernet	\$34.00
Robert Mondavi Pinot Noir	\$36.00

Champagne

Stanford Bruit	\$25.00
Spinelli Asti Spumanti	\$30.00
Bouvet Brut- France	\$34.00
Moet Chandon White Star	\$72.00

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Host Beverage Packages

Package #1

Assorted Soft Drinks

\$6.00 per person

Package #2

Priced per guest over 21 years of age.

Domestic Beer

\$22.00 5 hours

House Wine

\$20.00 4 hours

Assorted Soft Drinks

\$17.00 3 hours

Package #3

Priced per guest over 21 years of age

Domestic Beer

\$24.00 5 hours

House Wine

\$22.00 4 hours

Assorted Soft Drinks

\$19.00 3 hours

Call Brand Cocktails

Package #4

Priced per guest over 21 years of age

Domestic Beer

\$26.00 5 hours

House Wine

\$24.00 4 hours

Assorted Soft Drinks

\$21.00 3 hours

Premium Brand Cocktails

Gourmet Coffee Bar

\$4.25 per person