

MENU

Catering & Private Events





A warm Omaha

WELCOME

Our catering menu offers our signature chef tables, receptions and plated dinners, all with varying cuisines. Our team is happy to customize any menu to accommodate all of your event needs.



“My goal is to use time tested cooking techniques to deliver the flavors of the Great Plains, coupled with sincere Midwestern hospitality and a menu that features regional farm to table ingredients. The result is refined foods that showcase the regions rich agricultural tradition, reflect the diversity of modern Nebraska and offers a contemporary taste of the heartland.”

Your Chef TYLER HUMPHREY

Tyler joined Levy in the summer of 2006 at Arrowhead Stadium in Kansas City, Missouri home of the Kansas City Chiefs. He supported the CHI Health Center Omaha that fall before fully transitioning to Omaha later that same year. He spent the next two summers overseeing the culinary operations at Haymarket Park in Lincoln, Nebraska before being promoted to Sous Chef. Upon the completion of TD Ameritrade Park in 2011, Tyler accepted the challenge of opening up a brand new facility and embarking on a new journey in the role of Senior Sous Chef. After two successful seasons at the park, Tyler accepted the Executive Sous Chef position at the BMO Harris Bradley Center in Milwaukee, Wisconsin home of the NBA Milwaukee Bucks. Tyler made his way back to Omaha the following year as Executive Sous Chef at TD Ameritrade Park and transitioned into the role of Executive Chef at CHI Health Center Omaha in the fall of 2015. In his tenure with Levy, Tyler has had the opportunity to be part of many special events including the Kentucky Derby, Breeders Cup, US Open Tennis Championship, PGA Championship, Barclays Arena opening, Penny Arcade Exposition, and numerous NASCAR racing events.

PLAN WITH EASE

To help facilitate your event planning, our policies and procedures are provided below.

THE LEVY DIFFERENCE: THOUSAND DETAIL DINING

We believe that every occasion should be extraordinary. It's all about the food, and the thousands of details that surround it. Your dedicated Catering Sales Manager will partner with you to shape experiences that stand out. Together, we look to deliver The Levy Difference.

EXCLUSIVITY

Levy is the exclusive provider of all food and beverage for CHI Health Center Omaha and TD Ameritrade Park Omaha.

MENU SELECTION

Your Catering Manager will assist you in selecting menu items and making arrangements to ensure your event is successful. You may choose from the published options or work with your Catering Manager and our Executive Chef to customize a menu tailored to your preferences.

Final menu selection is due at least 45 days prior to your event.

Levy is pleased to assist your guests with special dietary needs (including food allergies, intolerance or other medically restricted diets) and those that adhere to a vegetarian or vegan diet. All dietary requests must be provided with final guarantees.

GUARANTEES

In order to provide the highest quality and service, a guaranteed number of attendees/quantities of food are required 7 business days prior to event start date.

If the guarantee is not received, Levy will assume the number of persons/quantities specified on the original contracted event order is the minimum guarantee. If attendance or consumptions are higher than the minimum guarantee, Levy will neither be responsible nor liable for serving these additional numbers, but will work to accommodate. All groups over 1,000 guests require an initial guarantee 30 days prior to the event and final guarantees must be received for all groups 7 business days prior to the event.

PRICING

Prices quoted do not include the 20% service charge or sales tax, unless otherwise noted.

Prices are subject to change without notice. Guaranteed prices will be confirmed 60 days prior to the event. Orders placed or counts increased within 72 hours (3 business days) of service will be charged 10% higher pricing than agreed menu prices. This includes any additional meals ordered the day of the event to accommodate special dietary requests. Plated meal service that includes multiple meal options for guests (i.e. chicken and steak) are priced at the highest entree price, no split pricing will be permitted.

CHINA SERVICE

China service is a Levy standard for all Meeting Rooms and Ballrooms, unless our high-grade disposable ware is requested.

All food and beverage events located in Exhibit Halls or Arena Events (with the exception of plated meals), are accompanied by high-grade disposable ware.

BAR SERVICE

For all events with alcohol service, Levy bartender will be required. Alcohol cannot be brought into or removed from the Convention Center.

SERVICE TIMEFRAME

Prices are based on a two-hour meal period for breakfast, lunch and dinner service. Event start or end times that deviate more than thirty minutes from contracted times may be charged additional service fees. In order to provide the best quality, we must limit buffet service to 2 hours.

LINEN SERVICE/DÉCOR

Levy provides complimentary linen for most events that include food & beverage.

Standard colors available for linen tablecloths are black or white. Standard colors available for linen napkins are black, white, gray, red or blue. Additional colors may be available for an additional fee. Linen will be provided to cover the number of tables based on your meal guarantee with rounds of 10.

Additional linen beyond those necessary for the meal guarantee will result in an additional linen fee. For additional décor, we are delighted to provide votive candles, specialty linen and chair covers for an additional fee. Please note your event agreement for any building regulations.

Your Catering Sales Manager will be happy to offer suggestions on the appropriate style and colors for your event.

LABOR FEES

Attendant fees or service staff may be requested over and above our normal staffing level for your event. The charge is \$25.00 per hour, per attendant, with a four-hour minimum.

CONTACT

CHI HEALTH CENTER OMAHA

455 North 10th Street
Omaha, NE 68102

TD AMERITRADE PARK OMAHA

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SIGNATURE “OMAHA” BREAKFAST EXPERIENCE

Breakfast is the most important meal of the day, and we take that very seriously. From our signature freshly baked cinnamon bun cloaked in subtly sweet cream cheese and a bounty of ripe, refreshing fruit to wholesome and hearty hot morning favorites, we will make sure you start your day off right.



SIGNATURE "OMAHA" BREAKFAST EXPERIENCE

Our signature spread of seasonal sliced fruits, assorted juices, coffee, and hot tea selection serves up all the breakfast basics that we're proud to share with our guests

23.00 PER PERSON

BREAKFAST BREADS & PASTRIES

choose one

House Baked Assorted Danish
Chef's Selection of Bakery Fresh Muffins
Multigrain and Chocolate Croissants
Old Fashioned Cinnamon Rolls and Sticky Buns
Selection of Breakfast Breads with whipped butter

BREAKFAST MEATS

choose two

Applewood Smoked Bacon
Turkey Bacon
Sliced Sugar Cured Ham
Country Sausage Links
Turkey Sausage Patties

BREAKFAST POTATOES

choose one

Potatoes O'Brien
Cheesy Hash Brown Bake
Crispy Breakfast Potatoes
Heartland Hash with sweet potatoes, corn, tri-tip steak and chives

BREAKFAST EGGS

choose one

Farm Fresh Scrambled Eggs
Morning Egg Scramble with cheddar cheese and chives
Applewood Smoked Bacon Crustless Quiche with Monterey Jack and Swiss cheeses
Omaha Steak Scramble with farm fresh eggs, tri-tip steak, roasted corn & sweet pepper relish with sharp white cheddar
Corn Beef Hash Skillet with farm fresh scrambled eggs
Egg White Scramble with fresh spinach, mushrooms and tomatoes
Hard Boiled Eggs

Upgrade your egg selection to an omelet station for 4.00 per guest plus attendant fee

Enhance your breakfast experience by adding an array of toasty breakfast sandwiches, and top notch savory and sweet sides.

YOGURT PARFAIT STATION

Low-fat Vanilla and Greek Yogurt with strawberry sauce, mixed berry compote, fresh blueberries, fresh strawberries, granola, toasted quinoa, and sliced almonds

7.00 PER PERSON

BREAKFAST SANDWICHES

Stuffed French Toast with maple cream cheese, egg and sausage
Chicken and Waffles with egg and Sriracha-maple glaze
Texas Toast with bacon, sausage, egg and Monterey Jack cheese
Morning Quesadilla Trio with pico de gallo and salsa rojo **7.00**

6.00 EACH UNLESS OTHERWISE NOTED

INDIVIDUAL OATMEAL CUPS

Chocolate Covered Cherry with dried tart cherries, chocolate chips and sliced almonds
Apple Cinnamon with dried apples, walnuts and brown sugar
Very Berry with dried cranberries, blueberries and strawberries

3.00 EACH

SWEET & SUCCULENT BREAKFAST BAKES

Chocolate Chip French Toast Bake with vanilla whipped cream
Cinnamon Roll Bake with classic vanilla cream cheese frosting
Praline French Toast Bake with maple blueberry bourbon glaze **8.00**

6.00 PER PERSON UNLESS OTHERWISE NOTED

Prices based upon the purchase of Signature Breakfast Experience. Contact your Catering Manager for A la Carte pricing.

ALL DAY BREAKS

Fuel up with fresh fruit, satisfy your sweet tooth with delectable baked goods, or conquer your craving for something savory. Customize your snack break selections to suit any time of day!



BREAK PACKAGES

START TO FINISH

All Day Beverages
Beverage Stations with ice water, freshly brewed coffee and variety of hot teas

Morning Break
Half-hour break station with whole fresh fruit and energy mix

Afternoon Break
Half-hour break station with freshly baked cookies, assorted potato chips and trail mix

20.00 PER PERSON

DONUT SUNDAE BAR

Assorted Donut Holes with espresso chocolate sauce, strawberry sauce, crushed cookies, chopped nuts, sprinkles and whipped cream

10.00 PER PERSON

HEALTHY KICK START

Fruit and Berry Kabobs

Energy Mix

Apple Slices with individual peanut butter cups

10.00 PER PERSON

SOMETHING SWEET SOMETHING SALTY

Variety of Candies

Buttered Popcorn with sweet and savory seasoning shakers

Salted and Yogurt Pretzels

14.00 PER PERSON

AFTERNOON FIESTA

Tortilla Chips with salsa rojo

Pretzel Bites with queso dip

Cinnamon & Sugar Churro Chips

10.00 PER PERSON

A LA CARTE

Whole Fresh Fruit

3.00 each

Freshly Baked Cookies

28.00 per dozen

Assorted Muffins or Donuts

28.00 per dozen

Chocolate Chunk Brownies

35.00 per dozen

Individual Low-Fat Fruit Yogurts

4.00 each

Nature Valley® Granola Bars

4.00 each

Special K® Protein Bars

6.00 each

Gluten Free Fig bars

5.00 each

Create-Your-Own-Energy-Mix

7.00 per person

Specialty Snack Mixes

15.00 per pound

Fresh Veggie Cups with ranch or hummus *5.00 each*

Bento Snack Box with cheeses, salami, crostini, fresh berries and almonds

8.00 each

FARMER'S MARKET LUNCHEs

These lunches, expertly crafted by our culinary team, are chef tested and guest approved. Our out-of-the-box take on lunch delivers luscious local flavors, high quality ingredients, and easily customized offerings that will please even the most particular palates.



FARMER'S MARKET LUNCHES

Choose from a lineup of chef favorites to build a creative lunch featuring mouthwatering gourmet sandwiches, crisp farm-fresh salads, crunchy sides, and sweet treats.

26.00 PER PERSON

GOURMET SANDWICHES

choose two

- Southwestern Turkey Wrap with smoked turkey, pico de gallo, Jack cheese, crisp lettuce and smokey chipotle aioli in a jalapeño tortilla
- Ham and Cheese with smoked pit ham, beer-cheese spread, caramelized onions, and bread & butter pickles on a pretzel bun
- Roast Beef with Gouda cheese, black pepper parmesan aioli, caramelized onions, tomatoes, and spicy arugula on a rosemary ciabatta bun
- Smoked Pork Loin with apple grain mustard, smoked cheddar, butter lettuce, and tomatoes on a fresh ciabatta bun
- Grilled Chicken Caprese with pesto aioli, fresh mozzarella, roma tomatoes, arugula, basil, and balsamic glaze on a rosemary ciabatta bun
- Smokehouse Mushroom Wrap with applewood smoked portabella mushrooms, boursin aioli, caramelized onions, roasted zucchini, tomatoes, and crisp lettuce on a wheat tortilla

SERVED WITH

choose two

- BBQ Spiced Kettle Chips
- Fresh Fruit Salad with berries
- Grilled Vegetable Pasta Salad
- Italian Orzo Pasta Salad with salami, mozzarella, tomatoes, onions, black olives and basil tossed in balsamic vinaigrette
- Broccoli Salad with cranberries, bacon, onions, and pecans in creamy dressing

FRESH SALADS

choose one

- Cobb Salad with bacon, tomatoes, hard-boiled eggs, blue cheese crumbles and creamy blue cheese dressing
- Kale and Quinoa Salad with candied pecans, crumbled feta, cranberries and champagne vinaigrette
- Citrus Salad with mandarin oranges, blueberries, shaved parmesan cheese, walnuts and sherry vinaigrette
- Georgia Peach Chicken Salad with romaine, radicchio, grilled peaches, white cheddar, onion, pecans and honey sriracha vinaigrette
- Chophouse Whiskey Steak Salad with smoked mushrooms, blue cheese crumbles, tomatoes, caramelized onions, grilled whiskey marinated sirloin and creamy peppercorn dressing

DESSERT

choose one

- Freshly Baked Cookies
- Triple Chocolate Chunk Brownies
- Assorted Dessert Bars
- Rice Krispies Treats
- Mixed Berry Pudding Cups
- Oreo Cheesecake Fluff Cups

Farmer's Market Lunches are served with freshly brewed iced tea and lemonade

Boxed lunch options are also available

PLATED MEALS

Fresh, house made, and packed with the best local flavors, our premier array of innovative entrees are sure to impress your guests. Let our chefs make your meal memorable with a menu showcasing the finest ingredients in delectable dishes.



PLATED MEALS

Our freshly prepared entrees are hand-crafted and served with signature rolls, herb butter, seasonal vegetable, coffee and iced tea service. Plated entrees are offered as lunch/dinner options. Plated meal service that includes multiple options for guests (i.e. chicken and steak) are priced at the highest entree price, no split pricing will be permitted.

SALAD

choose one

- Baby Spinach Salad with peppadews, crispy pancetta, asiago and champagne vinaigrette
- Bibb and Frisee Salad with feta cheese, dried cranberries, candied pecans and raspberry vinaigrette
- Citrus Salad with mandarin oranges, blueberries, smoked gouda, toasted walnuts and orange-dijon vinaigrette
- Arugula, Kale and Quinoa Salad with dried tart cherries, crumbled goat cheese, red onions, sunflower seeds and cider vinaigrette
- Apple and Spinach Salad with white cheddar, sliced almonds, red onions and smoked honey vinaigrette

ENTRÉES

choose one

Chicken

- Herb Grilled Chicken with capellini nest and pesto cream sauce with blistered tomatoes **25.00/32.00**
- Grilled Mediterranean Chicken with boursin artichoke cream and spinach parmesan orzo **28.00/34.00**
- Ancho Chicken with sweet corn relish and cilantro lime rice **27.00/32.00**
- Blackened Chicken with mango salsa and sweet corn souffle **30.00/36.00**

Steaks

- Tri-Tip Steak with bourbon demi and gouda bacon mashed potatoes **35.00/40.00**
- Charred Flat Iron Steak with blue cheese grain mustard demi and au gratin potatoes **38.00/44.00**
- Grilled Filet with caramelized onion demi and parmesan rosemary roasted potatoes **42.00/48.00**

Pork

- Smoked Pork Loin with whiskey-cherry sauce and smoked cheddar mashed potatoes **26.00/32.00**
- Honey Sesame Garlic Glazed Pork Loin with wild rice pilaf **25.00/30.00**

Seafood

- Harissa Seared Mahi Mahi with caramelized lemon jus with curried rice **32.00/40.00**

Duet Entrées

- Stout Braised Short Ribs and Pretzel Crusted Chicken with honey grain mustard cream and chive mashed potatoes **44.00**
- Peppercorn Crusted Sirloin with porcini demi and Grilled Shrimp with lemon basil vinaigrette and roasted herb fingerling potatoes **45.00**
- Grilled Filet with caramelized onion balsamic demi and Almond Crusted Salmon with lemon cream and creamy mushroom risotto **54.00**

DESSERTS

choose one

- Italian Lemon Cake with berry drizzle and whipped cream
- Chocolate Overload Cake with caramel drizzle and whipped cream
- Peanut Butter Bistro Cake with chocolate drizzle and whipped cream
- Turtle Pretzel Cheesecake with chocolate-caramel drizzle and whipped cream
- Triple Berry Tart with vanilla custard and whipped cream
- Triple Chocolate Decadence with white chocolate mousse in a dark chocolate shell topped with milk chocolate sauce and whipped cream

*Contact your Catering Manager for Vegetarian, Avoiding Gluten, or any other customized options.

ELEGANT UPGRADES

- Family Style Antipasto Platter with assorted cheeses, assorted cured meats, pickled vegetables and with seasonal spreads and crackers **+2.00 per person**
- Family Style Mini Dessert Platter with mini assorted cheesecakes, mini triple berry tarts and mini mousse truffles **+2.00 per person**
- Triple Chocolate Mousse Cake with raspberry drizzle and whipped cream **+3.00 per person**

SMALL BITES & RECEPTIONS



SMALL BITES

Our chef-driven fare brings the heart of the kitchen into your reception. Guests can mingle over an array of savory charcuterie, rich cheeses, and bite-sized appetizers packed with big flavor.

Beef Tenderloin Crostini with
horseradish aioli
4.00 each

Apricot and Gouda Filled Phyllo Cups
3.00 each

Cajun Shrimp Shooters with remoulade
4.00 each

Caprese Skewers with balsamic glaze
3.00 each

Bacon Wrapped Scallops with
citrus glaze **5.00 each**

Brisket Empanadas with BBQ crema
5.00 each

Thai Peanut Chicken Satays with
sweet chili sauce **4.00 each**

Vegetable Spring Rolls with spicy soy
3.00 each

Signature Crab Cakes with lemon aioli
4.00 each

Formaggio Mac and Cheese Bites
3.00 each

BUTCHER BAKER AND CHEESEMAKER

Hand cut cheeses and sliced meats with
artisan chutneys, mustards and honey
with warm baguette and breadsticks
14.00 per person

FARMER'S MARKET

Fresh, crisp farmstand vegetables and
focaccia crostini with cucumber dill
hummus, roasted garlic parmesan dip
and buttermilk ranch
10.00 per person

CHEF-CARVED

CARVED SMOKED RIBEYE

Levy signature and Carolina gold BBQ
sauces, port wine tomato glaze and
bakery fresh rolls
15.00 per person plus attendant fee

SMOKED BBQ BRISKET

Spicy pickles, crispy onions, Levy
signature, zesty bourbon, and mustard
BBQ sauces, and bakery fresh rolls
13.00 per person plus attendant fee

HAPPY HOUR

Veggie “Shooters” with roasted red pepper hummus

Spinach and Artichoke Dip with tortilla chips

Pretzel Crusted Beer Cheese Curds

Boneless Buffalo Chicken Wings with celery and blue cheese

Mini “pigs in a blanket” with spicy ketchup, chipotle and yellow mustards

20.00 PER PERSON

Add Bloody Mary Station with a bevy of build your own garnishes

10.00 per cocktail (minimum 25)

NEBRASKA NOSH

Garden Fresh Vegetable Basket with buttermilk ranch

Domestic and Imported Cheeses with crackers

Zesty Corn Salsa with tortilla chips

Barbecue Pork ‘Wings’

Rueben Egg Rolls

Grilled Steak Skewers with A1 aioli

30.00 PER PERSON

Add Local Beer Tasting Station

6.00 per person

VINTAGE BITES

Artisan Meat and Cheeses Charcuterie Board

Crostini Station with tomato basil bruschetta, olive tapenade, and cucumber dill hummus

Spinach and Parmesan Risotto Stuffed Mushrooms

Signature Crab Cakes with lemon aioli

Chef Carved Garlic-Roasted Beef Strip Loin with wild mushroom demi, grain mustard, creamy horseradish sauce and artisan rolls

40.00 PER PERSON

(plus attendant fee)

Add classic Old Fashioned and Manhattan Cocktails to your bar package
8.00 per cocktail (minimum 25)

COASTAL TAPAS

Stuffed Peppadew Peppers

Bacon Wrapped Dates

Manchego and Chorizo Phyllo Cups

Garlic Shrimp Skewers

Smoked Brisket Empanadas

Wild Mushroom and Truffle Arancini

Grilled Chicken Satays with sofrito sauce

32.00 PER PERSON

Add Housemade Sangria

90.00 per gallon

CHEF TABLES

Our Chef's Tables bring the culinary spirit of the region to life



10TH STREET SMOKEHOUSE BBQ CHEF'S TABLE

SMOKY POTATO SALAD

Roasted red potatoes, grilled corn, peppers, onions and egg tossed in a creamy honey chipotle dressing

BACKYARD GARDEN SALAD

Crisp mixed greens, cucumbers, tomatoes, red onions, broccoli and white cheddar cheese with firecracker ranch and Dorothy Lynch dressing

LOADED CHARRED CORN

Charred corn, roasted poblano peppers, and grilled red onions tossed in a smokey cheddar cheese sauce

ROASTED GREEN BEANS

Roasted green beans tossed with bacon bits

SMOKED GOUDA MAC

BBQ gouda cheese sauce with roasted red peppers and caramelized onions

BBQ GLAZED BURNT ENDS

18 hour smoked brisket burnt ends with Levy Signature, Carolina gold, and honey BBQ sauces

SMOKED PULLED PORK

Apple cider slaw and bakery fresh rolls

JALAPEÑO CHEDDAR MINI CORN MUFFINS

GRILLED BOURBON PEACH BREAD PUDDING

TRIPLE CHOCOLATE BROWNIES

44.00 PER PERSON

OMAHA STEAKHOUSE CHEF'S TABLE

CLASSIC WEDGE SALAD

Iceberg lettuce, bacon, tomatoes, red onions, blue cheese crumbles, and green onions with blue cheese dressing

HEARTLAND GARDEN SALAD

Romaine, spinach, green peas, smoked cheddar, tomatoes, and cucumbers with Dorothy Lynch dressing

MIDWESTERN VEGETABLE MEDLEY

Green beans, tomatoes, carrots, peppers, onions and sautéed red cabbage

GRILLED BROCCOLINI

Roasted garlic and caramelized onions

ROASTED GARLIC AND GOUDA MASHED POTATOES

GRILLED PETITE BEEF MEDALLIONS

Balsamic demi, blue cheese crumbles and crispy onions

HERB ROASTED CHICKEN

Peppered bacon and boursin cream sauce

STRAWBERRY RHUBARB CRISP

RASPBERRY SWIRL CHEESECAKE

38.00 PER PERSON

SIZZLING SOUTHWEST CHEF'S TABLE

FIESTA GARDEN SALAD

Romaine, radicchio, red onions, peppers, tomatoes, and queso fresco topped with fried avocados and firecracker ranch

BLACK BEAN AND CORN ELOTE

Tomatoes, peppers, cilantro and chipotle butter topped with queso fresco

CHILI ROASTED CAULIFLOWER

Ancho chili dusted cauliflower and chickpeas

TEX-MEX FRIED RICE

Chili garlic infused rice with cilantro, tomatoes and onions

TOMATILLO BRAISED PORK LOIN

SMOKED CARNE ASADA

Citrus jalapeño marinated flank steak with char grilled poblano peppers and onions

DULCE DE LECHE BREAD PUDDING

CINNAMON APPLE EMPANADAS

Cream cheese frosting

42.00 PER PERSON

DESSERTS



DESSERTS

WAFFLE FONDUE BAR

Fried waffle kabobs with cinnamon sugar, warm chocolate and caramel sauces, strawberry sauce, assorted mini candies, crushed nuts and fruit toppings

6.00 per person

Add vanilla bean ice cream +2.00 per person (plus attendant fee)

GOURMET MINI CUPCAKES

White almond cake, raspberry lace, mocha espresso, red velvet, chocolate addiction, confetti, caramel sea salt and peanut butter cup

45.00 per dozen

ROOT BEER FLOAT STATION

Creamy vanilla ice cream covered by ice cold, delicious varieties of Jones Sodas for a nostalgic experience

6.00 per person

(plus attendant fee)

SWEET TOOTH MINI DESSERTS

A miniature selection of our Signature desserts!

Assorted New York style cheesecake bites, lemon bars, freshly baked cookies, chocolate chunk brownies and mini fruit tarts

8.00 per person



SPECIALTY COCKTAILS

BLOODY MARY BAR-

a fabulous starting point!

Tito's Handmade Vodka, zesty Bloody Mary mix, and a smorgasbord of garnishes including celery, pepperoncini, cheeses, sausage and a variety of special sauces.

10.00 each (minimum 25)

BOOZY COFFEE BAR

Spice things up with a little Jack Daniel's, Baileys or Kahlua. Top it off with a little whipped cream, making it just right.

7.00 each (minimum 25)

SANGRIA BAR

bianca, rosada and rojo rule!

Sample three sensational sangrias – White, Rosé and Red that provide fresh and fruity fun for everyone.

90.00 per gallon

BAR SELECTIONS

Catch up with your guests over an expertly crafted cocktail mixed to perfection by our bar staff. In addition to premium liquor, amp up your bar package with wine and imported and domestic beers.



BAR SELECTIONS

HOSTED DELUXE BAR

COCKTAILS

Featuring Titos Handmade, Bombay Sapphire, Monkey Shoulder, Jack Daniel's, Captain Morgan, Makers Mark, Bacardi Superior, Jameson, Hornitos.
7.00 per drink

WINE BY THE GLASS

7.00 per glass

SPECIALTY BEER *5.75 each*

DOMESTIC BEER *5.00 each*

BOTTLED WATER *3.00 each*

SOFT DRINKS *2.50 each*

HOSTED PREMIUM BAR

COCKTAILS

Featuring Svedka, Bombay, Dewar's, Jim Beam, Bacardi Superior, Jose Cuervo Gold, Jack Daniel's, Captain Morgan.
6.25 per drink

WINES BY THE GLASS

6.25 per glass

SPECIALTY BEER *5.75 each*

DOMESTIC BEER *5.00 each*

BOTTLED WATER *3.00 each*

SOFT DRINKS *2.50 each*

PACKAGE BAR SERVICE

	2 HOURS	3 HOURS	4 HOURS
DELUXE BRANDS	<i>22.50 pp</i>	<i>27.50pp</i>	<i>31.50pp</i>
PREMIUM BRANDS	<i>20.00pp</i>	<i>25.00pp</i>	<i>29.00 pp</i>
BEER AND WINE	<i>16.50 pp</i>	<i>21.50 pp</i>	<i>25.00 pp</i>

CASH BAR OPTIONS ARE ALSO AVAILABLE

500.00 bar sales minimum per bartender.

If minimum is not met, a \$100 fee per bartender will be charged.

WINE BY THE BOTTLE

Our wine cellar is stocked with an array of full bodied reds, crisp whites, and bright bubbly to add some flair to your event.



WINE BY THE BOTTLE

WHITE WINE

BUBBLY

- Wycliff Brut, California 24.00
La Marca Prosecco, Italy 39.00
Domaine Chandon Brut, California 76.00
Nicolas Feuillatte Selection Brut, France 135.00
Veuve Clicquot Brut, France, 150.00

BRIGHT AND BRISK

- Proverb Pinot Grigio, California 24.00
Love Story Pinot Grigio, Italy 42.00
Santa Margherita Pinot Grigio, Italy 73.00

FRESH AND FRUITY

- Chateau St Michelle Riesling, Washington State 34.00

TART AND TANGY

- Kim Crawford Sauvignon Blanc, Marlborough, New Zealand 48.00

CREAMY AND COMPLEX

- Proverb Chardonnay, California 24.00
Kendall-Jackson 'Vintner's Reserve' Chardonnay, California 44.00
Sonoma-Cutrer Chardonnay, Sonoma Coast, California 60.00
Stag's Leap Wine Cellars Karia Chardonnay, California 94.00

RED WINE

RIPE AND RICH

- 19 Crimes Red Blend, Australia 38.00
La Crema Pinot Noir, California 52.00
Conundrum Red Blend, California 64.00
Meiomi Pinot Noir, California 84.00
The Prisoner Red Blend, Napa Valley, California 125.00

SPICY AND SUPPLE

- Murphy Goode Merlot, California 39.00
Alamos Malbec, Argentina 40.00

BIG AND BOLD

- Proverb Cabernet Sauvignon, California 24.00
Josh Craftsman's Collection Cabernet Sauvignon, California 40.00
Louis Martini Cabernet Sauvignon, Sonoma, California 54.00
Simi Cabernet Sauvignon, Alexander Valley, California 74.00

REFRESHING ROSES

- Wycliff Brut Rosé, California 24.00
Beringer White Zinfandel, Napa California 30.00
Fleur de Mer Rosé, California 52.00
Domaine Chandon Rosé, California 76.00

NON-ALCOHOLIC REFRESHMENTS

We offer a bevy of non-alcoholic beverages to quench thirsts with a culinary twist. Bright, refreshing lemonades and teas showcase unexpectedly delicious flavor combinations like blackberry-sage and ginger-peach.



NON-ALCOHOLIC REFRESHMENTS

CONTINUOUS BEVERAGE SERVICE

Coffee, selection of hot teas, soft drinks and bottled water

Four Hours, 14.00 pp

Eight Hours, 20.00 pp

FRESH BREWED REGULAR AND DECAFFEINATED COFFEE

Freshly brewed coffee served with a variety of sweeteners and creamer

35.00 per gallon

FRESH BREWED ICED TEA

Freshly brewed tea served with a variety of sweeteners and fresh sliced lemons

35.00 per gallon

LEMONADE

35.00 per gallon

ENERGY DRINK STATION

Regular and Sugar Free Rockstar
5.00 each

SIGNATURE COFFEE BAR

Regular and decaf coffee with a selection of hot teas with flavored syrups, honey, whipped cream, chocolate curls, sugar swirl sticks and a variety of sweeteners with milk and half & half

48.00 per gallon

SPARKLING WATER

Perrier and San Pellegrino sparkling water *4.50 each*

ASSORTED JUICES

Apple, Orange and Cranberry
4.00 each

SOFT DRINKS AND BOTTLED WATER (Each)

Pepsi *2.50*

Diet Pepsi *2.50*

Mt. Dew *2.50*

Sierra Mist *2.50*

Bubly Sparkling Water *2.50*

Aquafina *3.00*

KEURIG MACHINE RENTAL

Includes 24 assorted k-cups
125.00 per event

Additional k-cups 20.00 per 12

WATER BUBBLER RENTAL

Includes two-5 gallon jugs
*50.00 per event**

Additional jugs 10.00 per jug

*Note: *Keurig and bubbler rentals require additional deposit per unit, which is refunded upon equipment return in original condition.*