



LUNCH MENUS

Lunch Buffets

All Buffets Include Freshly Brewed Regular and Decaffeinated Coffee, Iced Tea, Water and Hot Tea

DELI BUFFET

Soup du Jour

Orzo Pasta Salad with Sundried Tomato and Crumbled Goat Cheese

Mixed Field Greens with Balsamic Vinaigrette

Freshly Sliced Smoked Turkey, Virginia Baked Ham and Roast Beef

Swiss, Provolone, Cheddar and Pepper Jack Cheeses

Lettuce, Tomato, Red Onion and Pickle Garnishes

Specialty Breads and Sub Rolls with Condiments

Red Bliss Potato Salad with Whole Grain Mustard

Homemade Potato Chips

Double Fudge Brownies

PLATED LUNCHESES

Plated Lunches includes choice of First Course, Entrée, Dessert, and Coffee,

Fresh Baked Rolls, Whipped Cream Butter

First Courses

Salads & Soups

Boston Bibb Lettuce, Red Onions, Fine Herbs, Crisp Shallots and Dijon Vinaigrette

Romaine and Treviso With Creamy Garlic Dressing, Garlic Croutons, Toasted Pine Nuts

Spring Greens Salad, Seasonal Tomatoes, Mozzarella with Basil Pesto Vinaigrette

Baby Spinach with Berries and Goat Cheese

Tomato Basil with Crème Fraiche, Basil Oil and Crisp Prosciutto

Corn Chowder with Herb Oil and Avocado

Butternut Squash with Maple Crème Fraiche, Chive and Caramelized Onion

Crab Bisque with Sherry and Cilantro

LUNCH MENUS

Plated Entrees

Gnocchi and Grilled Shrimp, Baby Peas, Cherry Tomatoes, and Smoked Bacon
Grilled Skirt Steak with Roasted Fingerling Potatoes, Jus, Seasonal Vegetable and Chimichurri
Roasted Petite Filet with Roasted Root Vegetables, Pommes Purée and Velouté
Roasted Chicken Ballantine with Rosti Potato, Brussels Sprouts, Poultry Jus
Grilled Salmon, Crushed Fingerling Potatoes, Grilled Asparagus, Charred Lemon Gremolata
Roasted Chicken Breast, Asparagus and Shallot Red Wine Reduction

Desserts

Chocolate Cake with Vanilla Buttercream and Berries
Warm Apple Pie with Whipped Cream
Banana Cream Trifle with Whipped Cream and Vanilla Wafers
Seasonal Fruit Tart with Short Bread Crust and Pastry Cream
Mocha Pot Du Crème with Chocolate Drizzle

Entrée Salads

Marinated Grilled Beef over Mixed Greens, Grilled Leeks, Goat Cheese, Pine Nuts,
Roasted Tomatoes, Marinated Haricots Verts Toasted, Vinaigrette
Herb Grilled Chicken and Pears, Greens, Candied Pecans, Gorgonzola, Balsamic Vinaigrette
Grilled Chicken and Romaine with Treviso, Shaved Parmesan,
Croutons and Olives, Tomato Confit and Creamy Garlic Dressing
Greek Salad with Grilled Salmon, Mixed Greens with Feta, Cucumbers, Tomatoes,
Kalamata Olives, Roasted Peppers and Red Onion Oregano Vinaigrette
Baby Spinach Salad with Raspberries, Blueberries, Strawberries, Blue Goat's Milk Cheese,
Grilled Red Onion, Cornbread Croutons, Honey-Raspberry Vinaigrette

LUNCH MENUS

Gourmet Box Lunches

All Boxed Lunches include Chef's Daily Pasta Salad and Fresh Fruit Salad,
Cookie, Bar or Brownie, and Bottled Water

SANDWICH OPTIONS

Grilled Chicken Breast with Brie and Arugula on Focaccia with Cranberry Mayonnaise

Shaved Herb Marinated Sirloin topped with Smoked Cheddar on
Brioche Roll with Dijonnaise, Lettuce and Tomato

Smoked Turkey Breast, Virginia Baked Ham or Roast Beef on Croissant topped with Swiss,
Lettuce and Tomato, Mustard and Mayonnaise

Prosciutto and Taleggio Panini with Pea Shoot, Shallot Vinaigrette, Focaccia

Sopresatta and Provolone with Roasted Banana Pepper, Herb Aioli and Focaccia

Turkey Club with Turkey, Ham, Bacon, Tomato, Lettuce, Pullman and Aioli

Organic Egg Salad with Lettuce, Tomato, Red Onion, Ciabattini

Tuna Salad with Lettuce, Tomato, Red Onion, Brioche Bread

Chicken Salad with Walnut Cranberry Mayo, Lettuce, Tomato, Red Onion, Brioche Bread

Italian Hoagie, Sopresatta, Capicola, Provolone, Salami, Lettuce, Tomato, Vinaigrette

Grilled Chicken Club with Bacon, Ham, Tomato, Lettuce, Mayo and Brioche Bread

Vegetable Torta with Herb Cream Cheese, Seasonal Vegetables, Focaccia

Tomato and Mozzarella Panini with Basil and Focaccia Bread

WRAP OPTIONS

Grilled Flour Tortilla with Sliced Sirloin, Smoked Cheddar, Onion, Pickled Chili Relish

Hummus and Quinoa Tabbouleh Wrap with Chimichurri and Feta cheese

Black Bean Wrap with Jack Cheese, Sour Cream, Avocado and Salsa

Chili Rubbed Chicken Wrap, Lettuce, Pepper Jack Cheese, Pico de Gallo

Tofu Lettuce Wrap with Hoisin, Cucumber Relish, Crisp Shiitake Mushroom

BLT Wrap with Lettuce, Tomato, Red Onion, Herb Mayonnaise

Roasted Vegetables and Pesto Mayonnaise Jalapeno-Cheddar Tortilla filled with
Chicken Caesar, Shaved Parmesan and Romaine Lettuce



BREAKS and REFRESHMENTS

FROM OUR PASTRY SHOP

Croissants, Sticky Buns, Muffins, Bagels and Breakfast Breads

Fresh Seasonal Fruit and Berries

House Made Granola

Individual Greek Yogurts

Regular and Decaffeinated Coffee, Selection of Teas

Cranberry, Orange and Grapefruit Juices, Bottled Water

MID MORNING POWER BREAK

Bagels with Cream Cheese

Sliced Seasonal Fresh Fruit

Breakfast Burritos with Scrambled Eggs and Sausage

Breakfast Breads, Fruit Danish, and Muffins Served with Butter, Preserves and Cream Cheese

Granola, Berry, and Yogurt Parfaits

Regular and Decaffeinated Coffee, Selection of Teas

Cranberry, Orange and Grapefruit Juices, Bottled Water

SNACK STATION

Vegetable Crudité with Roasted Red Pepper and Garlic Hummus Dips

Potato Chip Bar and Freshly Baked Cookies

Coffee, Soft Drinks and Bottled Water

IMPORTED AND DOMESTIC CHEESES

Grape Clusters, Dried Apricots and Skillet Toasted Whole Almonds,

Imported Crackers, Lightly Toasted Baguette Slices, Pumpernickel Crisps

BREAKS and REFRESHMENTS

MILK and COOKIES

Chocolate, Oatmeal and Sugar Cookies

Madeleines, Macarons, Seasonal Crumb Cake, Donut Holes

CHIPS AND DIPS

Fresh Pita Chips and Tortilla Chips

Tzatziki, Roasted Pepper Hummus, Salsa Fresca

Guacamole

HALF DAY MEETING PACKAGES

Morning Meeting Package (4 Hours)

Continental Breakfast

Breakfast Bakeries, Muffins, Scones and Danish

Fresh Seasonal Fruit & Berries

Individual Yogurts

Regular & Decaffeinated Coffee

Cranberry, Orange & Grapefruit Juices, Bottled Water, Soft Drinks

Afternoon Meeting Package (4 Hours)

One Break Station of Your Choice:

Potato Chip Bar

Candy Bar

Vegetable Crudité

Cheese Display

Cookie Assortment

Beverage Service

Regular & Decaffeinated Coffee, Assorted Soft Drinks, Bottled Water

DINNER MENUS

SALADS

Baby Spinach, Berries and Goat Cheese
Romaine and Treviso, Creamy Garlic Dressing, Garlic Croutons, Toasted Pine Nuts
Baby Greens, Manchego Cheese, Endive, Almonds, Pear Vinaigrette
Spring Greens Salad, Seasonal Tomatoes, Mozzarella, Basil Pesto Vinaigrette
Baby Greens, Port Poached Pears with Pecan Crusted Goat Cheese and Mission Fig Vinaigrette

ENTRÉES

Roasted Chicken Breast with Prosciutto, Fontina, Sage, Broccolini,
Herbed Risotto, Tomato Confit

Pan Roasted Chicken with Pennsylvania Mushrooms,
Baby Carrots and Chive Mashed Potatoes

Bone- In Filet with Red Wine Demi Glace, Marble Potatoes and Roasted Carrots

Porcini Rubbed Beef Tenderloin, Chive Mashed Potatoes,
Cabernet Butter and Fire Roasted Vegetables

Cabernet Braised Short Rib, Goat Cheese Polenta and Root Vegetable Mélange

Herb Crusted Salmon Citrus Thyme Fennel Purée,
Roasted Carrot and Olive Oil Mashed Potatoes

Jumbo Cake with Butter Poached Marble Potatoes,
Celery Root Salad, Little Neck Clam Sauce

Roasted Sea Bass Artichoke Sauce,
Anna Potatoes and Seasonal Vegetables

DINNER MENUS

VEGETARIAN ENTRÉES

Butternut Squash Ravioli, Pine Nuts and Light Brown Butter Sauce

Potato and Leek Tart Roasted Cauliflower and Broccoli,
Sautéed Bitter Greens, Caper Vinaigrette

Blistered Corn Risotto, Roasted Wild Mushrooms,
Baby Root Vegetables, Sauce Soubise

DUO PLATES

Sea Bass and Filet with Celery Root, Roasted Carrot, Shallot and Confit Potato

Striped Black Bass and Wagyu Beef, Charred Leek, Daikon,
Shiitake, Carolina Gold Rice, Jus

Roasted Breast of Chicken and Braised Short Rib,
Roasted Fingerling Potatoes and Seasonal Baby Vegetables

Grilled Petite Mignon of Beef, Béarnaise, Butter Poached Lobster,
Steamed Asparagus, Chive Potatoes Market Price

DESSERTS

NY Cheesecake Cake with Strawberries and Ganache

Dark Chocolate Vegan Cake with Coconut Milk Ganache

Chocolate Chambord Mousse Cake with Raspberry Coulis

Vanilla Panna Cotta with Fresh Fruit Compote

Warm Brioche Bread Pudding in Bourbon Caramel Sauce and Spiced Candied Pecans

Vanilla Crème Brûlée topped with Fresh Berries

HORS D'OEUVRES

BUFFET DISPLAY

Chicken Empanada with crème fraîche, lime and cilantro

Potato and Cheddar Pierogies with sour cream and caramelized onion

Fines Herbes Gougère with fattoush

Wild Mushroom and Confit Potato with fines herbes

Avocado Toast with Bell Pepper Relish

Leek and sunchoke with Aleppo pepper pancetta

Smoked Goat Cheese and Honey Crostini with berry jam

Beet Terrine with smoked goat cheese, gaufrette potato

Pulled Pork Toastada with avocado crema, cilantro relish

Mushroom and Mozzarella Arancini with spicy tomato dipping sauce

Chicken with currant, pistachio and tarragon

Pepper Jack stuffed Chicken wrapped in Bacon

Platter of Fried Green Tomatoes topped with garlic aioli and pepper bacon

Deviled Eggs with tasso ham

Cured Salmon with candied fennel and citrus glaze

Butternut Squash and goat cheese coronet brown butter toast

Charred Eggplant Crostini with prosciutto and gremolata

HORS D'OEUVRES

Fried Chicken and Aioli, pea shoots
Shrimp Dumpling with soy and scallion
Smoked trout and cucumber with pickled red onion
Shrimp Roll with tarragon mayo and brioche
Blackened Chicken Skewers with jalapeno relish
Crab Cake with adobo aioli
Scallop with aioli, shallot, celeryroot
Lobster Risotto Cakes with a lemon-basil aioli
Crab Salad with citrus gelée and wonton crisp
Barbeque Angus Short Ribs with matingnon, celery root, gremolata
Salmon yakatori with hoisin and crisp salmon skin
Mini Beef Wellington with Mushroom Duxelle wrapped in puff pastry
Prosciutto and Tellagio Panini with arugula and pickled red onion

Butternut squash and crab
Rosemary Beef Tenderloin with roasted peppers, porcini balsamic glaze
Wagyu Beef Yakatori with shiitake glaze and toasted sesame
Smoked Shrimp with tomato and horseradish, charred lemon oil, pea shoots
Seared scallop with salsa verde and aioli
Lobster Salad Taco with chili lime aioli, serrano chili relish, lemon basil



HORS D'OEUVRES

Mini Beef Wellington with Mushroom Duxelle wrapped in Puff Pastry
Rosemary Beef Tenderloin with Roasted Peppers and Porcini Balsamic Glaze
Thai Peanut Beef Satay
Turkish Lamb Sliders with Moroccan Olive Relish and Tzatziki on Flat Bread
Smoked Pork Cuban Sandwich, Emmental Cheese, Mango Mustard, Pickle

Mini Crab Cakes with a Cajun Remoulade
Lobster Risotto Cakes with a Lemon-Basil Rouille
Crab Cake Po' Boy Sliders with Cajun Remoulade
Duck Bahn Mi Sandwich, Pickled Vegetables

HORS D'OEUVRES

Chicken Empanada, crème fraîche, lime and cilantro
Potato and Cheddar Pierogies, sour cream and caramelized onion
Fines Herbes Gougère Fattoush
Wild Mushroom and Confit Potato, fines herbes
Avocado Toast, bell pepper relish
Leek and Sunchoke with Aleppo pepper pancetta
Smoked Goat Cheese and Honey Crostini, berry jam
Beet Terrine, smoked goat cheese, gaufrette potato
Pulled Pork Tostada with Avocado Crema, cilantro relish
Mushroom and Mozzarella Arancini, spicy tomato dipping sauce
Chicken with currant, pistachio and tarragon
Pepper Jack stuffed Chicken wrapped in bacon
Platter of Fried Green Tomatoes topped with Garlic Aioli and Pepper Bacon
Deviled Eggs with Tasso Ham
Cured Salmon, candied fennel, citrus glaze
Butternut Squash and Goat Cheese Coronet, brown butter toast
Charred Eggplant Crostini, prosciutto and gremolata

Fried Chicken and Aioli, pea shoots
Shrimp Dumpling, soy and scallion
Smoked trout and cucumber, pickled red onion
Shrimp Roll, tarragon mayo and brioche
Blackened Chicken Skewers, jalapeno relish
Crab Cake, adobo aioli
Scallop with aioli, shallot and celery root

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HORS D'OEUVRES

Lobster Risotto Cakes, lemon basil aioli

Crab Salad, citrus gelée, wonton crisp

Barbeque Angus Short Ribs, matingnon, celery root, gremolata

Salmon Yakatori, hoisin and crisp salmon skin

Mini Beef Wellington, mushroom duxelle wrapped in puff pastry

Prosciutto and Tallegio Panini, arugula and pickled red onion

Butternut squash and crab

Rosemary Beef Tenderloin, roasted peppers, porcini balsamic glaze

Wagyu Beef Yakatori, shiitake glaze, toasted sesame

Smoked Shrimp, tomato and horseradish, charred lemon oil, pea shoots

Seared scallop with salsa verde and aioli

Lobster Salad Taco, chili lime aioli, serrano chili relish, lemon basil

DISPLAYS and PRESENTATIONS

TRADITIONAL ANTIPASTO

Sopresatta, Genoa Salami, Pepperoni and Prosciutto

Assorted Imported and Domestic Cheeses

Cilliegini Caprese Salad

Grilled Vegetables with Balsamic Glaze

Marinated Portobello Mushrooms

Imported Marinated & Cured Olives

Balsamic Braised Cipollini

Tapenades and Spreads

Tuscan Bread, Crostini, Grissini Bread Sticks and Sliced Baguettes

Grape Clusters, Dried Fruit

Whole Almonds

TOASTS AND CROSTINI - CHOICE OF 3

Avocado Toast with Crème Fraîche

Chilled Crab Toast with Cilantro and Scallions

Wild Mushroom Toast with Shaved Parmesan and Cracked Pepper

Roasted Garlic with Aleppo Pepper and Charred Scallion

Goat Cheese and Pickled Strawberry

Prosciutto and Parmesan

Ricotta Herb Oil, Cracked Pepper Roasted Tomato

Radish and Butter

Ham and Comte with Grain Mustard Vinaigrette

Fig and Mascarpone with Honey

DISPLAYS and PRESENTATIONS

PORK TONATTO

Fried Caper Oil, Crisp Shallots, Radish and Mache, Tuna Aioli

DIPS AND SPREADABLES

Choose three of the following:

Parmesan & Artichoke Fondue with Sliced Baguettes
Spinach, Parmesan & Goat Cheese Fondue with Crostini
Caramelized Onion Dip with Russet Potato Chips
Black Dip with Guajillo Chili Oil with Toasted Pita Chips
Chile Con Queso and Pico de Gallo with Tortilla Chips
Olive Tapenade with Garlic Crostini
Hummus with Bell Pepper Relish and Crostini
Roasted Garlic and Lentil Dip with Grilled Baguette

*Upgrade this station with Guacamole, Salsa and Tortilla Chips

CHILLED SHRIMP DISPLAY

Jumbo Gulf Shrimp
Cocktail and Rémoulade Sauces with Brown Butter
Lemon Wedges

DISPLAYS and PRESENTATIONS

CHILLED NOODLES AND BOWLS FEAST

Rice Noodles with Kimchi, Cilantro, Pickled Cucumber and Hoisin

Soba and Dipping Sauce with Charred Scallion

Crab and Rice Bowl with Scallion, Lime, Yum Yum Sauce and Szechuan Peppercorn

Pork and Ginger Dumplings with Scallion Sauce

Cucumber, Cilantro and Carrot Salad with Chili, Garlic Oil and Soy Sauce, Crushed Cashews

Spicy Tuna Roll, Shrimp Roll, Kimchi Roll

Udon with Caramelized Shiitake and Soy Sauce

TENDERLOIN AND ROASTED VEGETABLES SPREAD

Herb Crusted Beef Tenderloin with Roasted Garlic Aioli, Grilled Red Onion, Crisp Shallots and Horseradish

Mascarpone and Citrus Salad with Roasted Onion and Arugula

Charred Carrots with Roasted Butternut Squash, Hazelnut and Cardamom Yogurt

Papas Bravas with Roasted Bell Pepper and Saffron Aioli

Grilled Chicories with Shaved Parmesan and Caramelized Onion Oil

GOURMET SLIDERS STATION

Choice of two:

Angus Beef Sliders with Cheddar, Tomato, Lettuce and Dill Pickles

Crab Cake Po' Boy Sliders with Rémoulade

Black Bean Veggie Sliders with Avocado Crema

Turkey Burger with Smoked Bacon and Caramelized Onion Aioli

All served with Bearnaise and Ketchup

DISPLAYS and PRESENTATIONS

POTATO CHIP BAR - select 3 types chips and 2 dips

Fresh Made Russet Potato Chips

Cheddar, BBQ, Salt and Vinegar, Ranch

Dips

Buttermilk Ranch, Caramelized Onion, Queso, Spicy Black Bean

Minimum of 75 Guests

DESSERT DISPLAYS

Cookie Display with Chocolate Chip, Oatmeal, Snickerdoodle,

Double Chocolate, Sugar, Peanut Butter

Macaron Tower with Chocolate, Vanilla, Espresso, Salted Caramel,

Raspberry, Pistachio, PB&J, Lavender Poppy,

Lemon Tarts with Assorted Seasonal Tarts

Trifles with Chocolate, Vanilla, Almond, Carrot, Caramel and Pumpkin

Red Velvet, White Almond, Chocolate, Vanilla, Spice, Banana Cup Cakes



CHEF PERFORMANCE STATIONS

*Each Station requires a Chef Attendant

RICOTTA GNUDI

Brown butter, sage, leek and pecorino romano

PROSCUITTO AND CHICKORY

Roasted garlic dressing, parmesan, shallot and grilled sourdough croutons

BURRATA AND HEIRLOOM TOMATO SALAD

Basil, olive oil and smoked sea salt

GLAZED PORK BELLY AND KIMCHI

Hoisin, garlic oil, Asian pear and daikon slaw

PORCHETTA AND POLENTA

Agrodolce and gremolata

ROASTED CHICKEN SALTIMBOCCA

Basil, smoked mozzarella, confit tomato, cannellini beans and prosciutto

CHICKEN TAGINE

Braised chicken, mint chutney and garlic naan

STIR FRY CHICKEN

Jasmine rice, bok choy, bell pepper, ginger, garlic and scallion

SLICED ANGUS BEEF TENDERLOIN

Pommes purée, crisp mushrooms, asparagus and demi-glace



CHEF PERFORMANCE STATIONS



SAKE BRAISED SHORT RIBS

Goat Cheese Polenta, Sautéed Greens, Roasted Tomato Relish

SEARED WAGYU STRIP STEAK

Daikon, serrano chili, and caramel jus

GRILLED LAMB RIBEYE

Herb faro, garlic cream and roasted carrot

PAN SEARED SEA BASS

Seasonal wild mushrooms and English peas

GRILLED SALMON

Shaved fennel, leek, frisée, sourdough and mustard seed vinaigrette

SHRIMP PAELLA

Saffron rice, chorizo, tomatoes and peas

BUTTER POACHED HALIBUT

Harissa, charred lemon, and chickpeas

SEARED SCALLOP

Bok choy pancake, nori aioli, smoked bird chili, and ginger lime glaze

CHEF PERFORMANCE STATIONS

CHILLED AHI TUNA RICE BOWL

Scallion, lime, Szechuan peppercorn, sesame and nori flakes

BARBACOA

Choice of two of the following:

Braised beef and chicken

Flour tortilla, black beans, salsa fresca,
Guacamole, shredded lettuce, sour cream and queso fresca

Flour tostada and soft taco shell

RISOTTO STATION

Choose two of the following:

Wild Mushroom

Roasted Butternut Squash

Three Cheese and Spinach

Grilled Chicken

PASTA STATION

Gnocchi or Fettuccini with your selection of two of the following sauces:

Chorizo, Pecorino, Lemon, And Scallion

Basil, Cream, Roasted Garlic and Toasted Pine Nuts

Bolognese with Pork, Beef and Red Wine

Roasted Tomato, Oregano and Chili Pepper

All Accompanied by Shaved Parmesan Cheese, Chili Flakes, And Focaccia Bread

Grilled Chicken



CHEF PERFORMANCE STATIONS

DESSERT STATIONS

SMORES

Marshmallow, Grahams Crackers and Chocolate Ganache

CREPES

Nutella and Strawberries with Whipped Cream

CHOCOLATE FONDUE

Strawberries, Pound Cake, Pretzels and Marshmallows

BANANAS FOSTER

Vanilla Ice Cream and Flambé Bananas

HAND DIPPED DONUT HOLES

Powdered Sugar, Chocolate, Sprinkles and Glaze

ICE CREAM SANDWICH

Vanilla Waffle, Chocolate Chip Cookie and Vanilla Ice Cream

BAR PACKAGES

Spirits:

	Silver	Gold	Platinum
Vodka	Svedka	Tito's	Grey Goose
Bourbon	Jim Beam	Four Roses	Maker's Mark
Gin	Gordon's	Beefeater	Bombay Sapphire
Scotch	Clan McGregor	Dewar's	Johnny Walker Red
Tequila	Sauza	Cuervo Gold	Herrudera
Rum	Bacardi Light	Bacardi Light	Bacardi Light
	Captain Morgan	Captain Morgan	Captain Morgan

Wines:

Cabernet	Canyon Road	Vista Point	St. Michelle
Merlot	Canyon Road	Vista Point	St. Michelle
Chardonnay	Canyon Road	Vista Point	St. Michelle
Pinot Grigio	Canyon Road	Vista Point	Vista Point
Sauvignon Blanc			St. Michelle

Beer:

Yuengling Lager, Miller Lite, Dos Equis, Full Pint Chinookie IPA

Wine, Beer, Soft Drinks Only:

Beer Upgrade: Great Lakes Seasonal, Sierra Nevada Pale Ale

Cordial Package Upgrade

Baileys, Kahlua, Gran Gala, Amaretto

Bailey's, Kahlua, Grand Marnier,

Amaretto di Sorzano, Hennessy VS

BEVERAGE OPTIONS

Cash or Consumption Bar Option:

Mixed Drinks

Wine

Beer

Soft Drinks

Bartender Fee

Dinner or Passed Wine, charged on consumption per bottle

Canyon Road

Vista Point

St. Michelle

Champagne Toast, charged on consumption per bottle

Cupcake Prosecco

Hosted Soft Drinks and Under 21 Bar Package

Specialty Craft Beers available by the case

Specialty Spirits available by the bottle

Alcoholic Beverages cannot be brought into the Museums

All guests consuming alcohol must be 21 or over and provide valid identification.

Guests without valid identification will not be served alcoholic beverages.