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 LUNCHES
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
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, Sopressat, 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
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
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 Brulée topped with Fresh Berries
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
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
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

(Continued next page)
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
TRADITIONAL ANTIPASTO
Sopresatta, Genoa Salami, Pepperoni and Prosciutto
Assorted Imported and Domestic Cheeses
Ciliegino 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
*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
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
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
Bolognaisce 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
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:**

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<th>Spirits</th>
<th>Silver</th>
<th>Gold</th>
<th>Platinum</th>
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<td>Vodka</td>
<td>Svedka</td>
<td>Tito's</td>
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<td>Bourbon</td>
<td>Jim Beam</td>
<td>Four Roses</td>
<td>Maker's Mark</td>
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<td>Gin</td>
<td>Gordon's</td>
<td>Beefeater</td>
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<td>Clan McGregor</td>
<td>Dewar's</td>
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<td>Cuervo Gold</td>
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<td>Captain Morgan</td>
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**Wines:**

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<th>Cabernet</th>
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<th>Chardonnay</th>
<th>Pinot Grigio</th>
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<td>St. Michelle</td>
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**Beer:**

- Yuengling Lager, Miller Lite, Dos Equis, Full Pint Chinook 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 Sorrano, Hennessy VS
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.