

VIBRANT TABLE

CATERING & EVENTS

ZENITH VINEYARD
DINNER

ZV041612FA



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W W W . V I B R A N T T A B L E . C O M

WELCOME

Welcome! We are pleased you have chosen VIBRANT TABLE CATERING & EVENTS and ZENITH VINEYARD to create your special occasion.

Our goal is to transform your ideas and dreams into a spectacular reality. Our services include: planning your menu, selecting decor, floral and lighting, as well as the services and talent needed to translate your ideas into a memorable occasion. We are proud to hold the highest reputation in event planning and we are excited to begin working on your special day.

Please give us a call! From your first thoughts to the last kiss good-bye, we are here to help you set your ideas in motion and see your event flawlessly presented.

Contact us to speak with an event coordinator for a personalized consultation. We look forward to creating the day you have been dreaming of!

VIBRANT TABLE CATERING & EVENTS

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TABLE OF CONTENTS

GUIDELINES

CATERING	4
----------------	---

HORS D'OEUVRE

RECEPTION	6
COLD*	6
HOT*	6
PLATTER*	7

STATION*

CARVING	8
SEAFOOD	8

DINNER PACKAGES

PLATED	9
BUFFET	10

DESSERT*

PLATED	13
MINIATURE	13
BUFFET	13

DRINK*

SPECIALTY	14
COCKTAIL	14
WINE	14
BEER	14

Prices listed are estimated based on market conditions at the time menu is printed. Prices are subject to change.

** These items are ordered in addition to the hors d'oeuvre or dinner packages.*

ZENITH VINEYARD DINNER PACKAGES INCLUDE*:

Menu of Choice

Linens Choice of white, black or ivory linens: 120" standard round table linens, service-table linens for bars and buffet, and linen napkins only.

Tableware Bone China, Glassware for Beer and Wine Service, and Baguette Silverware. (Full cocktail barware is available for an additional \$2 per person.)

Labor & Staffing for an event lasting up to 4 hours: 2.5 hours of set up and 1.5 hours of post-event break down (one floor plan only), table-side food service, and bar service for beer and/or wine.

**Hors d'oeuvre Reception Packages include set up and break down of 1 hour each. Limited china and glassware included. Please see your coordinator for further details.*

ADDITIONAL SERVICES

VIBRANT TABLE CATERING & EVENTS offers additional services to complement our catering packages. Examples of these services include: complete floral design, longer event times, event décor, customized menus, wedding cakes, lighting, & entertainment. Please inquire with your Event Coordinator to learn more about the complete range of services we provide.

PAYMENTS

Deposit

A \$2000 non refundable deposit is required to confirm your date and VIBRANT TABLE services.

Payment

Payment in full, based on the estimated total, is due 7 days prior to event date. Any subsequent changes will be reflected in the final invoice.

Final Payment

You will receive a final invoice within 10 days of your event. Final Payment is due two weeks post event; both check and credit card payment are acceptable.

Additional Deposits

Additional deposits may be required to retain our services for floral, décor, wedding cakes, entertainment, or other non catering services.

CANCELLATION

If an event is cancelled outside 30 days of the event date, the nonrefundable deposit may be applied to a future event with VIBRANT TABLE. If an event is cancelled within 30 days of the event date, an additional \$250 administrative fee will be charged.

MARKET FLUCTUATIONS

We do our best to provide you with the utmost quality at the greatest value. The prices listed in this menu are based on market conditions at the time this menu is printed. Due to potential changes in market conditions, prices may be subject to change up to 3 months before your event.

CATERING GUIDELINES continued

GUEST COUNT

Package prices are based on guest counts of at least 100. For events with less than 100 guests, additional charges will be added to the package price. A minimum guaranteed guest count is due two weeks prior to event date and can **ONLY BE INCREASED**. Increases may incur additional charges.

DUAL PROTEIN MEALS

Duet plates and multiple entrées (via RSVP) are available to groups of up to 200 people. To guarantee the highest quality of our food and service, only one protein (with a vegetarian option) can be offered to parties larger than 200.

CASH BAR

A cash bar can be provided for your event with bar minimum deposits. Deposits are refundable once minimums are met.

SERVICE CHARGE

A service charge of 19% of food and beverage is included in the event total and is outlined in the contract's Financial Summary.

DECORATIONS

All decorations and signage **MUST** be approved by your catering representative and Zenith Vineyard and be compatible with local fire codes.

FLOOR PLANS

We request that a floorplan is finalized 10 days before your event. 1 floor plan set up and breakdown is included in Vibrant Table–Zenith Vineyard Packages. Set up and break down for further floorplans may incur additional charges.

HORS D'OEUVRE

HORS D'OEUVRE RECEPTION \$39.50*

Select 8 hors d'oeuvres.

HOT

LAMB CHOP LOLLIPOPS *Mint Pesto*

GRILLED BEEF TENDERLOIN TIP SKEWERS
Bleu Cheese Fondue

BLACKENED CHICKEN SKEWERS *Peach Chutney*

LEMONGRASS CHICKEN SKEWERS
Mint-Ginger Rub & Plum Sake Sauce

KOBE BEEF SLIDERS
Pickle & Smokey Ketchup

MINI CAROLINA PULLED PORK SANDWICHES
Chipotle Barbeque Sauce

BLACKENED SALMON SLIDERS *Arugula & Aioli*

CREOLE CORNDOGS
Polenta-Encrusted Andouille Sausage
Smoked-Tomato Ketchup

BRAISED LAMB MEATBALLS
Garlic, Red Onion & Red Wine
Shallots & Fire-Roasted Tomatoes

CITRUS RISOTTO CAKES *Crab & Caper Aioli*

DUNGENESS CRAB CAKES *Red Pepper Aioli*

CHAR GRILLED PRAWNS
Lime Marinade & Mango-Sake Sauce

ROASTED CORN & SHRIMP FRITTERS
Watercress-Lime Aioli

MANCHEGO QUESADILLAS
Apple Relish & Caramelized Onion

CHORIZO QUESADILLAS
Black Bean & Queso Fresco
Pico de Gallo & Lime Crème

PHYLLO TRIANGLES *Brie & Cranberry Chutney*

CRISPY WONTON CUPS
Curried Vegetables & Minted Crème Fraîche

PUFFED PASTRIES *Wild Mushroom & Chèvre*

VEGETABLE SAMOSAS *Lemon-Cilantro Chutney*

CRISPY POTATO CAKES
Wild Mushroom Ragoût & Gorgonzola

ROASTED FINGERLING POTATOES
Pepper Bacon, Sour Cream & Scallions

ASIAN CHICKEN DUMPLINGS

Thai-Basil Dipping Sauce

PEARL BALLS

Sticky Rice, Pork Sausage & Sweet Pepper Sauce

COLD

ASIAN SMOKED-SALMON ROLLS

Daikon, Scallions, Carrots & Cilantro

SPICY TUNA ROLLS *Cucumber-Wrapped*

SAUTÉED TIGER PRAWNS

Crostini Moon, Arugula & Preserved-Lemon Aioli

OREGON BAY SHRIMP COCKTAILS

Horseradish Cocktail Sauce

SESAME SEARED AHI TUNA

Spicy Slaw & Avocado-Wasabi Mousse

DUNGENESS CRAB TIAN *Asparagus & Tomato*

SMOKED TROUT CROSTINI *Watercress Garnish*

BAY SCALLOP CEVICHE

Peppers, Onions, Lime, Garlic & Cilantro

CRISPY POTATO CAKES

Smoked Salmon & Lemon-Chive Crème Fraîche

PEPPER VODKA GAZPACHO

Shrimp Garnish

SESAME SEAWEED SALAD

Shrimp & Smoked Scallop

Minimum order of 100

PROFITEROLES

Cobb Salad or Dungeness Crab & Avocado

PETITE PHYLLO CUPS

Blackened Salmon & Caramelized Onions

Chèvre & Creole Mustard, or

Piquant Almonds, Sherried Figs & Chèvre

THAI MELON WRAPS

Prosciutto & Thai Vinaigrette

SPICY PORT-POACHED FIGS *Prosciutto-Wrapped*

CUCUMBER-HUMMUS CANOES

Feta & Kalamata Olive

WILD MUSHROOM & FENNEL TARTS

**Hors d'oeuvre Reception Packages vary slightly from regular Dinner Packages.*

Per-piece hors d'oeuvres are ordered and as an addition to packages.

Prices range from \$2.25 to \$3.25.

HORS D'OEUVRE

continued

COLD *continued*

CRUDITÉS SHOTS *Herb Aioli*

OLIVE BISCOTTI *Smoked-Tomato Marmalade*

RED ENDIVE

Bleu Cheese Mousse

Oregon Pear & Roasted Walnuts

GREEK SALAD SKEWERS

Cucumbers, Kalamata Olives & Cherry Tomatoes

Feta-Oregano Vinaigrette

CAPRESE SALAD SKEWERS *Balsamic Reduction*

ROASTED GARLIC POLENTA CAKES *Basil Pesto*

SARDINIA MELON SALAD *French Feta & Mint*

THAI SALAD ROLLS *Ponzu Dipping Sauce*

VICHYSOISE *Morel Gougere & White Truffle Oil*

PLATTER

Small serves 40 (\$80 – \$200)

Medium serves 55 (\$110 – \$275)

Large serves 70 (\$140 – \$350)

BRIE EN CROÛTE**

Grilled Gewurztraminer-Marinated Pears

THREE-DIP FONDUE FROID

Roasted Red Pepper Mousse

Roasted Garlic & Brie Dip

Artichoke-Basil Sauce

Crostini, Lavosh & Croccantini Crackers

OREGON SMOKED SALMON PATÉ**

Capers & Red Onion

Crostini & Black-Pepper Croccantini

CHILLED BLACK TIGER PRAWNS

Wasabi Avocado & Red-Pepper Horseradish Sauces

Counts of 50, 100 & 150

TEA-SMOKED & HOISIN-GLAZED SALMON**

Wasabi-Edamame Dip & Wonton Chips

BLACK TURTLE BEAN TERRINE**

Chorizo Sausage, Montrachet & Cilantro Pesto

Roasted Red Pepper Pesto & Fresh Tortilla Chips

MEZZA

Marinated Feta & Hummus

Eggplant & Sun Dried Tomato Relish

Greek Olives & Fried Roti Bread

CRUDITÉS

Blanched, Smoked, Marinated & Raw Vegetables

Sun Dried Tomato & Lemon-Basil Dipping Sauces

ANTIPASTO

Fresh Peppers & Marinated Artichokes

Olives & Garlic-Marinated Mushrooms

Selection of Charcuterie

NORTHWEST CHARCUTERIE

Sudan Farms Lamb Sausage & Smoked Duck

Carlton Peppered Ham & Red Onion Marmalade

Cornichons & Toasted Baguette

CHEESEBOARD

Seasonal Assortment of Local & Imported Cheeses

Grapes, Berries, Dried Fruit & Nuts

Assorted Crackers & Baguette

FRUIT

Fresh Seasonal Fruit

Per-piece hors d'oeuvres and platters are ordered as an addition to packages.

***Limited Platter sizes available. Please inquire with your Event Coordinator.*

7

STATION

CARVING

NEW YORK STRIP LOIN

*Shallot-Garlic Marinade & Cognac Horseradish
Red-Onion Marmalade & Half-Dollar Rolls*
\$11

GARLIC-RUBBED LEG OF LAMB

*Rosemary-Scented Goat Cheese
Fondue & Ciabatta Rolls*
\$10

HERB-ROASTED TURKEY BREAST

*Cranberry-Orange Chutney
Whole Wheat Rolls*
\$7

SEAFOOD

ICED SEAFOOD

*Jumbo Prawns & Half-Shelled Oysters
Snow Crab Claws & Scallop Ceviche Cordials
Cocktail Sauce & Champagne Mignonette
Sweet Mustard & Lemons*
\$16

COLD POACHED SALMON

Orange-Fennel Relish
\$7

Carving stations are ordered in addition to packages.

PLATED PACKAGES

PLATED ENTRÉES ARE SERVED WITH:

Choose one

WILLAMETTE SALAD *Baby Field Greens, Chèvre, Hazelnuts, Pinot Vinaigrette & Rustic Bread*

ROASTED RED PEPPER & DUNGENESS CRAB BISQUE *Asiago Gougère & Rustic Bread*

Included

NOSSA FAMILIA COFFEE & TAZZO TEA

ROSEMARY-ENCRUSTED RACK OF LAMB

Garlic-Dijon Marinade & Rosemary Demi-Glace

CHÈVRE MASHED POTATOES

\$59.50

BAKED YAQUINA SALMON

Oregon Dungeness Crab Crust

Fennel-Saffron Broth

SUCCOTASH

Lima Beans, Corn, Peppers, Tomatoes & Zucchini

\$50.50

GAUCHO CHICKEN

Roasted Frenched Breast

Cilantro, Parsley, Garlic & Lemon Chimichurri Sauce

DIRTY BASMATI RICE

Red Beans, Butternut Squash & Poblano Peppers

\$48.50

GRILLED SALMON RANGPUR

Lime-Shallot Marinade & Roasted-Pineapple Relish

TOASTED-COCONUT RISOTTO CAKE

ROASTED BROCCOLINI

\$49.50

GORGONZOLA CHICKEN

Seared Frenched Breast

Dried Apricots & Yellow Bell Peppers

ROASTED-GARLIC MASHED POTATOES

\$48.50

ROASTED MUSCOVY DUCK BREAST

Black Fig & Clover Honey Relish

SWEET POTATO MASH

ROASTED FENNEL & BROCCOLI RAAB

\$51

GRILLED MYSTIC SWORDFISH

Garlic-Herb Marinade

Artichoke Heart & Tomato Vinaigrette

ORZO SALAD

Tomatoes, Scallions, Feta & Parsley

\$50

PANCETTA-BRAISED PORK SHANKS

WHITE BEAN CASSOULET

Smokey Tomato & Cannellini Beans

APPLE, MANCHEGO & ARUGULA SLAW

\$47

GRILLED FLAT IRON STEAK

Oregon Wild Mushroom & Tomato Salsa

YUKON GOLD & SWEET POTATO CONFIT

\$50.50

SAUTÉED DUNGENESS CRAB CAKES

Lemon-Chive Crème Fraîche

SPINACH & FINGERLING SAUTÉE

Wild Mushrooms & Tomatoes

\$49.50

HUNTER'S CHICKEN

Classic Chasseur Sauce

ROASTED GARLIC & CHÈVRE POLENTA

STEAMED BROCCOLINI

\$43.50

PORK TWO-WAYS

Pulled Pork & Hand-Carved Pork Loin

Sage-Rosemary Brown Sauce

ROASTED GARLIC POTATOES

MARINATED VEGETABLES

\$43.50

Dinner Packages require a minimum of 100 guests and include service for up to a 4-hour event.

9

PLATED PACKAGES continued

THREE-CHEESE RISOTTO CAKES

*Parmesan, Asiago & Gruyère
Fresh Oregon Mushroom Cream Sauce*
\$44.50

LAYERED PORTABELLA NAPOLEON

*Roasted Eggplant & Grilled Asparagus
Braised Romaine & Tomatoes*
\$45.50

STUFFED ROASTED PEPPER

*Sweet Caramelized Onion Quinoa Stuffing
Spinach & Balsamic Syrup*
\$44.50

GARLIC-CHÈVRE POLENTA

Eggplant, Zucchini, Tomato & Basil Ratatouille
\$45.50

Dinner Packages require a minimum of 100 guests and include service for up to a 4-hour event.

BUFFET PACKAGES

NORTHWEST \$52

Choice of two entrées

CEDAR-PLANKED SALMON

Lemon-Caper Gremolata

ROASTED PORK LOIN

Stone Ground Mustard & Balsamic Vinaigrette

GRILLED FLANK STEAK

Wild Mushroom Demi-Glace

INCLUDED SIDES

WILLAMETTE SALAD

Baby Field Greens, Chèvre & Hazelnuts

Pinot Vinaigrette

WILD-MUSHROOM MASHED POTATOES

GRILLED ASPARAGUS

Citrus & Shallot Vinaigrette

RUSTIC BREAD *Sweet Cream Butter*

NOSSA FAMILIA COFFEE & TAZZO TEA

AINSWORTH \$50

Choice of two entrées

CIDER-GLAZED PACIFIC SALMON

Roasted Pear & Apple Relish

SEARED BREAST OF CHICKEN

Orange-Mustard Sauce

SAUTÉED TENDERLOIN TIPS & PORTABELLAS

INCLUDED SIDES

NORTHWEST SPINACH SALAD

Rogue Bleu Cheese & Toasted Hazelnuts

Sherry-Pear Vinaigrette

YUKON GOLD MASHED POTATOES

Roasted Garlic

HARICOT VERTS

Caramelized Pearl Onions

Fennel, Olives, Red Peppers & Almonds

RUSTIC BREAD *Sweet Cream Butter*

NOSSA FAMILIA COFFEE & TAZZO TEA

TUSCANY \$47

Choice of two entrées

GRILLED FLANK STEAK

Wild Mushroom Demi-Glace

ROASTED BREAST OF CHICKEN

Rosemary & Lemon

BRAISED PORK SHANKS

Porcinis & Red Wine

INCLUDED SIDES

FARFALLE SALAD *Arugula, Pine Nuts & Lemon*

ITALIAN WHITE BEAN SALAD

Pancetta & White Wine

CAPRESE SALAD

Tomatoes & Fresh Mozzarella

Basil, Olive Oil & Balsamic Vinegar

RUSTIC BREAD *Sweet Cream Butter*

NOSSA FAMILIA COFFEE & TAZZO TEA

CAMPAGNA \$45

Choice of two entrées

FARFALLE

Spinach, Mushrooms & Tomatoes

Roasted Garlic, Olive Oil & Basil

CHICKEN LASAGNA

Smoked Mozzarella & Béchamel Sauce

PENNE POLLO

Italian-Sausage Bolognese & Asiago

INCLUDED SIDES

CAESAR SALAD

Shaved Asiago & Toasted Croutons

CAPRESE SALAD

Tomatoes & Fresh Mozzarella

Basil, Olive Oil & Balsamic Vinegar

GREEN BEANS

Red Peppers, Bacon & Balsamic Vinegar

GARLIC BREAD *Sweet Cream Butter*

NOSSA FAMILIA COFFEE & TAZZO TEA

Dinner Packages require a minimum of 100 guests and include service for up to a 4-hour event.

BUFFET PACKAGES

continued

BRIDGEBUNNY \$49

Choice of two entrées

SEARED BREAST OF CHICKEN

Orange-Mustard Sauce

HERB SEARED SALMON

Roasted Tomato & Asiago Butter Sauce

BRAISED PORK SHANKS

Porcinis & Red Wine

INCLUDED SIDES

NORTHWEST WILD RICE PILAF

Hazelnuts, Dried Cranberries & Orange

SEASONAL ROASTED VEGETABLES *Garlic & Herbs*

BABY FIELD GREENS

*Dried Cherries, Rogue Bleu Cheese & Hazelnuts
Balsamic Vinaigrette*

RUSTIC BREAD *Sweet Cream Butter*

NOSSA FAMILIA COFFEE & TAZZO TEA

EOLA HILLS \$42.50

ROASTED BREAST OF CHICKEN

Rosemary-Lemon Pan Reduction

SWEET ONION & PEPPER BASMATI RICE

SEASONAL ROASTED VEGETABLES *Garlic & Herbs*

BABY FIELD GREENS

Toasted Hazelnuts, Cranraisins & Pinot Vinaigrette

RUSTIC BREAD *Sweet Cream Butter*

NOSSA FAMILIA COFFEE & TAZZO TEA

AUNT BETTY \$47

Choice of two entrées

FRENCHED BREAST OF CHICKEN

Blackberry Barbeque Sauce

BARBEQUED PORK RIBS

Southwestern-Spice Dry Rub

CEDAR-PLANKED SALMON

Lemon-Caper Gremolata

INCLUDED SIDES

BAKED BEANS *Applewood-Smoked Bacon*

YUKON-GOLD POTATO SALAD *Dijon & Red Onion*

CAESAR SALAD

Shaved Asiago & Toasted Croutons

CORN ON THE COB

Roasted Garlic & Red Pepper Butter

RUSTIC BREAD *Sweet Cream Butter*

NOSSA FAMILIA COFFEE & TAZZO TEA

PIEDMONT \$42.50

SAUTÉED SIRLOIN TIPS

*Baby Portobello Mushrooms
Pinot Noir Reduction*

YUKON GOLD MASHED POTATOES

Roasted Garlic

GLAZED CARROTS *Butter, Thyme & Orange*

CAESAR SALAD

Shaved Asiago & Toasted Croutons

RUSTIC BREAD *Sweet Cream Butter*

NOSSA FAMILIA COFFEE & TAZZO TEA

Dinner Packages require a minimum of 100 guests and include service for up to a 4-hour event.

DESSERT

PLATED \$6 – \$7.50

ROASTED FRUIT TRIFLE

Orange-Ginger Pound Cake & Spiced Rum Sauce

CHOCOLATE TRUFFLE TORTE

*Raspberry Coulis & Chantilly Cream
Chocolate Straw*

SPICED APPLE CROSTATA

Calvados Chantilly Cream & Caramel Sauce

CLASSIC CRÈME BRÛLÉE

Chantilly Cream & Fan Wafer

PEAR FRANGIPANE TART

Cranberry Caramel Sauce & Chantilly Cream

VANILLA BEAN PANNA COTTA

Orange-Ginger or Raspberry

NEW YORK CHEESECAKE

Seasonal Toppings

BITTERSWEET CHOCOLATE MOUSSE

Grand Marnier Cream & Fan Wafer

LEMON POLENTA CAKE

*Roasted-Fruit Compote
Crème Fraîche & Rosemary Syrup*

B-52 PARFAIT

*Mocha Mousse & Bailey's Mousse
Grand Marnier Cake*

DECONSTRUCTED BANANA CREAM PIE

TRIPLE CHOCOLATE TERRINE

*Red Chile & Pear Compote
Hazelnut Biscotti*

ORANGE POLENTA SHORTCAKE

*Grand Marnier Strawberries
Chantilly Crème*

BUFFET \$4

SEASONAL FRUIT COBBLER

Chantilly Crème

SEASONAL FRUIT CRISP

Chantilly Crème

CHOCOLATE BREAD PUDDING

Crème Anglaise

CARAMEL & HAZELNUT FLAN

MINIATURES \$1.75 – \$2.50

GINGERSNAPS

PEAR FRANGIPANE TARTLETS

BLACK & WHITE MOUSSE

BISCOTTI

Chef's Selection

CRÈME BRÛLÉE SPOONS

COCONUT SNOWBALLS

CHECKER SHORTBREADS

ALMOND COOKIES

LEMON-GUAVA TARTLETS

PANNA COTTA

Raspberry Coulis

TIRAMISU

CHOCOLATE-HAZELNUT TARTLETS

CHOCOLATE CAKE SKEWERS

Chocolate Ganache

FRUIT SMOOTHIE

Seasonal Blend

*Desserts are ordered in addition to packages.
Prices vary; please inquire with your event coordinator.*

DRINK

NON-ALCOHOLIC SPECIALTY

FRENCH SPARKLING CIDER \$12/750 ml

SPARKLING CRANBERRY ORANGE PUNCH
\$25/gal

FRESH-SQUEEZED LEMONADE \$20/gal

FLAVORED FRESH LEMONADE \$37.50/gal
Seasonal flavors available.

DRAGONFLY CHAI ICED TEAS \$35/gal
Lemongrass Green, Mint Fennel or Sassafras

PORTLAND PUNCH \$15/gal

SAN PELLEGRINO \$7/liter

FRESH JUICE \$2.75/each

SPARKLING NATURAL JUICE \$2.75/each
Assorted flavors

SODA \$2/each

BEER

NORTHWEST MICROBREW

OR IMPORT KEG \$190 ¼ barrel / \$320 ½ barrel

DOMESTIC KEG \$150 ¼ barrel / \$210 ½ barrel

MICROS & IMPORTS IN BOTTLES \$4

DOMESTICS IN BOTTLES \$3.50

WINE

*Wine is provided through Zenith Vineyard.
Please inquire about their current list
at kari@zenithvineyard.com.*

COCKTAIL

TOP SHELF WELL \$10

*Grey Goose Vodka & Bombay Sapphire Gin
10 Can Rum & Maker's Mark Bourbon
Sauza Hornitos Tequila
Johnnie Walker Black Label Scotch*

PREMIUM WELL \$8

*Crater Lake Vodka & Tanqueray Gin
Bacardi Superior Rum & Jim Beam Bourbon
Sauza Extra Gold Tequila
Dewar's White Label Scotch*

TOP SHELF MARTINI \$12

VIBRANT TABLE PREMIUM MARTINI \$10

SPECIALTY COCKTAIL \$10

Cosmopolitan, Lemondrop, Etc.

SINGLE MALT SCOTCH
& AFTER-DINNER LIQUEUR

Available upon request.

NO HOST/CASH BARS

COCKTAIL \$8+

BEER \$4

*Beverages are ordered in addition to packages.
Custom Wines & Spirits can be purchased with a per-bottle guarantee.
For No Host/Cash Bars, a guaranteed \$750 in bar sales is required per bar well.*