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## Breakfast Entrees

Served with a Fresh Fruit Garnish,  
A Glass of Orange Juice

&

Starbucks Coffee, Decaf, or Hot Tea.

All Prices are Per Person and Subject to 18% Service Charge & 5.85% Sales Tax.

### Rise & Shine

Fluffy Scrambled Eggs, Choice of Crispy Bacon or Juicy Sausage Links, Served with  
Golden Hash Browns & a Freshly Baked Muffin.....\$9.95

### Steak-N-Eggs

Fluffy Scrambled Eggs, Tender 5 oz. Top Sirloin Steak, Served with Golden  
Hash Browns & a Freshly Baked Muffin.....\$13.95

### Bon Appetite!

Three (3) Texas-sized French Toast dipped in Crushed Corn Flakes or  
Three (3) Fluffy Buttermilk Pancakes, with Butter and Syrup,  
Served with Choice of Crispy Bacon or Juicy Sausage Links.....\$9.75

### Eggs Benedict

Two Poached Eggs with Breakfast Ham, Open Faced on a Toasted English Muffin,  
Topped with Chef's Hollandaise Sauce and served with Golden Hash Browns.....\$11.95





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## Breakfast Buffets

Refreshed for Two Hours,  
All Prices are Per Person and Subject to 18% Service Charge & 5.85% Sales Tax

### Classic Continental

Choice of Two: Freshly Baked Danish, Muffins, or Doughnuts with  
Fruit Juice & *Starbucks Coffee, Decaf & Hot Tea*.....\$8.95

### Modern Continental

Choice of Two: Freshly Baked Danish, Muffins, or Doughnuts with  
Bagels & Cream Cheese, Fruit Juice & *Starbucks Coffee, Decaf & Hot Tea*.....\$9.50

### Executive Continental

Choice of Two: Freshly Baked Danish, Muffins, or Doughnuts with  
Bagels & Cream Cheese, Fresh Fruit Display, Fruit Juice  
& *Starbucks Coffee, Decaf & Hot Tea*.....\$10.25

### Classic Breakfast Buffet

Fluffy Scrambled Eggs, Crispy Bacon & Juicy Sausage Links, Golden Hash Browns,  
Fresh Seasonal Fruit Display, Freshly Baked Muffins, Assorted Fruit Juice  
& *Starbucks Coffee, Decaf & Hot Tea* .....\$11.25

### French Breakfast Buffet

French Toast dipped in Crushed Corn Flakes with Butter and Syrup,  
Crispy Bacon & Juicy Sausage Links, Golden Hash Browns,  
Fresh Seasonal Fruit Display, Flaky Croissants, Assorted Fruit Juice  
& *Starbucks Coffee, Decaf & Hot Tea* .....\$12.95



6331 South 13<sup>th</sup> Street Milwaukee, WI 53221 Phone 414-764-1500 [www.radisson.com/milwaukee\\_wi\\_air](http://www.radisson.com/milwaukee_wi_air)  
Menus Current as of July 25, 2006. Prices subject to change.

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## Breaks a la Carte

All Prices are Subject to 18% Service Charge & 5.85% Sales Tax.

### Quench Your Thirst

- Starbucks Coffee, or Decaf, Per Gallon.....\$30.50
- Starbucks Iced Tea, Per Gallon.....\$32.50
- Starbucks Tazo Hot, Per Serving.....\$2.95
- Hot Chocolate/Hot Cider, Per Serving.....\$1.95
- Red Bull Energy Drink, Per Serving.....\$2.50
- Lemonade/Fruit Punch, Per Gallon.....\$24.50
- Milk, Per Pitcher.....\$10.00
- Fruit Juice, Per Pitcher.....\$10.00
- Soft Drinks/Sodas, Per Can (Coca-Cola Products).....\$1.95
- Sparkling Water, Per Can/Bottle.....\$2.25
- Bottled Water, Per Bottle.....\$2.50

### Fresh From the Kitchen

- Danish, Per Dozen.....\$20.95
- Muffins, Per Dozen.....\$20.95
- Bagels & Cream Cheese, Per Dozen.....\$22.95
- Croissants, Per Dozen.....\$22.95
- Fudge Brownies, Per Dozen.....\$19.95
- Bars, Per Dozen.....\$19.95
- Cookies, Per dozen.....\$14.95
- Doughnuts, Per Dozen.....\$19.95

### On A Healthier Note

- Fresh Fruit Display with Yogurt Dip, Serves Up to 40.....\$75.00
- Crudités with Dill Dip Tray, Serves Up to 40.....\$65.00
- Basket of Whole Fresh Fruit, Per Fruit.....\$1.50
- Wisconsin Sausage, Cheese & Cracker Tray, Serves Up To 40.....\$95.00
- Individual Yogurt Cups, Per Cup.....\$2.00
- Granola Bars, Per Bar.....\$1.50

### Couch Potato Snacks

- Candy Bars, Per Bar.....\$1.50
- Pretzels or Popcorn, Per Bowl (lb.).....\$9.00
- Gardettos Snack Mix, Per Bowl (lb.).....\$10.95
- Peanuts, Per Bowl (lb.).....\$13.95
- Mixed Nuts, Per Bowl (lb.).....\$18.95
- Potato Chips with Ranch or French Onion Dip, Per Bowl (lb. Chips).....\$15.95
- Homemade Tortilla Chips with Salsa, Per Bowl (lb. Chips).....\$18.95





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## Lunch Entrees

Served with Tossed Garden Salad, French, Ranch & Italian Dressings,  
Chef's Selection of Vegetable, Rolls with Butter  
Proudly served with Starbucks Coffee, Decaf, Hot Tea, Iced Tea or Milk  
All Prices are Subject to 18% Service Charge & 5.85% Sales Tax.

### Caesar Salad

Upgrade your Tossed Garden Salad with Classic Romaine Lettuce Tossed with  
Creamy Caesar Dressing, Croutons, Parmesan Cheese.....\$1.00

### Take Two!

4oz Tenderloin Medallion and 4oz Petit Chicken Marsala,  
Served with Chef's own Mashed Potatoes or Rice Pilaf.....\$17.95

### Petit Filet Mignon

6 oz. of our Center Cut Filet grilled to Perfection, Seasoned and Crowned with a  
Mushroom Cabernet Sauce, Served with Chef's own Mashed Potatoes or Rice Pilaf.....\$19.95

### Pot Roast

Slow cooked with Red Mashed Potatoes, Home Style Vegetables and a  
Rich Red Wine Mushroom Sauce.....\$17.95

### Rosemary Chicken Breast

Grilled Chicken Breast with Fresh Rosemary, Served with Rice Pilaf or Red Mashed Potatoes.....13.95

### Barbeque Chicken Breast

Baked Chicken Breast with a Tangy Barbeque Sauce,  
Served with Red Mashed Potatoes or Rice Pilaf.....\$13.95

### Chicken Parmesan

Chicken Breast Dredged in Seasoned Bread Crumbs, Topped with Mozzarella  
Cheese and a blend of Marinara & Alfredo Sauce, Served on a Bed of Penne Pasta.....\$15.95

### Chicken Alfredo

Grilled Chicken Strips on Bed of Fettuccini Pasta Tossed with Alfredo Sauce,  
Topped with Parmesan Cheese.....\$15.95

### Oriental Stir Fry

Sautéed Oriental Vegetables, Finished with Chef's Special Sesame Sauce on a Bed of Rice.....\$11.95  
Add Chicken.....\$2.00  
Add Shrimp.....\$3.00





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## Lunch Entrees Continued

Served with Tossed Garden Salad, French, Ranch & Italian Dressings, Chef's Selection of Vegetable, Rolls with Butter

Proudly served with Starbucks Coffee, Decaf, Hot Tea, Iced Tea or Milk

All Prices are Subject to 18% Service Charge & 5.85% Sales Tax.

### Tilapia

Farm-Raised 4 oz Tilapia seasoned with Cilantro and Coriander then Pan Seared.

Served over Savory White Beans in a Fragrant Broth of Bacon, Spiced Pecan & Garlic.

Topped with Tomatoes and Crisp Leaks.....\$13.95

### Coriander Salmon

A 4 oz Fillet of Atlantic Salmon rubbed with a Mixture of Chopped Herbs.

Served on Red Mashed Potatoes and Ladled with Chile Verde Butter Sauce.....\$14.95

### Chile Shrimp

(6) Jumbo Shrimp, Slow Marinated in Tomatillo and Fresh Squeezed Lime Juice.

With Pico Rice, Black Beans, Sweet Chipotle Slaw & Chipotle Mayo Dipping Sauce.....\$14.95

### Chef's Salad

Beef, Ham & Turkey on a Bed of Lettuce with Swiss & Cheddar Cheese.....\$12.95

### Great Chicken Caesar Salad

Strips of Grilled Chicken on a Bed of Romaine Lettuce Tossed with Creamy Caesar

Dressing, Croutons, Parmesan Cheese.....\$12.95

### Clubhouse Sandwich

Triple Decker Layers of Turkey, Bacon, Lettuce, Tomato & Mayo on Toast.....\$9.95

### Deli Croissant

Croissant Piled with Choice of Ham, Turkey, or Roast Beef with Cheddar Cheese,

And Fresh Sandwich Garnishes.....\$11.95

Box Lunch: Chips, Whole Fresh Fruit, Soda, Freshly Baked Cookie.....\$12.95

### Stuffed Pita

Pita Pocket Filled with Choice of Chicken or Tuna Salad, Topped with Sprouts.....\$10.95

Box Lunch: Chips, Whole Fresh Fruit, Soda, freshly Baked Cookie.....\$11.95

### All Wrapped Up

Sliced Grilled Chicken Breast, Crisp Lettuce, Spiced Pecans, Red Peppers, Tomatoes, Bacon

and Jalapeno Cheese. Tossed in Garlic Ranch & Rolled in a Grilled Tortilla.....\$11.95

Box Lunch: Chips, Whole Fresh Fruit, Soda, Freshly Baked Cookies.....\$12.95





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# Lunch Buffet

Minimum of 30 People Required.  
Served with Standard Buffet Items, Rolls with Butter .  
Proudly Served with Starbucks Coffee, Decaf, Iced Tea, Hot Tea or Milk  
All Prices are Subject to 18% Service Charge & 5.85% Sales Tax.

## Standard Buffet Items

- Tossed Garden Salad Bar with All the Fixings and Dressing
- Italian Antipasto Bow-tie Pasta Salad, Potato Salad, and Cucumber Salad
- Fresh Seasonal Fruit Display, Crudités with Dill Dip, and Relish Tray

## Buffet Selections

- Sliced Beef with Natural Au Jus
- Chicken Marsala
- Baked Chicken
- Roast Turkey Breast with Stuffing
- Spiral Ham with Orange Honey Glaze
- Roast Pork Loin with Stuffing
- Baked Cod with Cream Butter Sauce

Two Entrees, One Starch & One Vegetable, Priced Per Person.....\$17.95  
Three Entrees, Two Starches & One Vegetable, Priced Per Person.....\$19.95

## Starch Selections

- Chef's own Mashed Potatoes with Gravy
- Oven Roasted Red Potatoes
- Rice Pilaf
- Confetti Rice

## Vegetable Selections

- Green Beans Almandine
- California Blend
- Steamed Broccoli
- Steamed Cauliflower
- Corn O'Brien
- Glazed Carrots
- Asparagus Medley

Add an Additional Starch or Vegetable, Priced Per Person.....\$1.00





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## Themed Buffets

Minimum of 30 People Required, Priced Per Person.  
Proudly Served with Starbucks Coffee, Decaf, Iced Tea, Hot Tea or Milk  
All Prices are Subject to 18% Service Charge & 5.85% Sales Tax.

### Executive Deli Express

Ham, Turkey, Roast Beef, Assorted Sliced Cheese, Sandwich Rolls and Breads, Fresh Sandwich Garnishes, Appropriate Condiments, Relish Tray, Potato Chips and Choice of:

Fresh Seasonal Fruit Display or Crudités with Dill Dip

Italian Antipasto Bow-tie Pasta Salad, Potato Salad, or Cucumber Salad.....\$13.95

Add Chef's Homemade Soup du Jour or Tossed Garden Salad.....\$1.00

### That's Amore!

Caesar Salad, Italian Antipasto Bow-tie Pasta Salad, Marinated Cucumber Salad, Soft Garlic Breadsticks, Three Cheese Ravioli, Fettuccini, Linguini, Diced Chicken, Marinara Sauce with Meatballs and Alfredo Sauce.....

\$15.95

### South of the Border

Fresh Fruit display, Spanish Rice, Hard Taco Shells, Flour Tortillas, Seasoned Ground Beef and Diced Chicken, Black Beans, Sour Cream, Shredded Cheese, Diced

Tomatoes & Onions, Salsa, Black Olives, Priced Per Person.....\$13.95

### Tailgater

Grilled Brats & Hamburgers, Assorted Sliced Cheese, Fresh Sandwich Garnishes, Hard Rolls & Hamburger Buns, Appropriate Condiments, Potato Salad, Baked Beans, Potato Chips, Corn-on-the-Cob, Crudités with Dill Dip.....

\$14.95

### Gone Fishing

Chef's Hand Battered Deep Fried Cod & Baked Cod with Cream Butter Sauce, Tossed Garden Salad Bar, Rolls & Butter and Choice of:

- Fresh Seasonal Fruit Display or Crudités with Dill Dip
  - Italian Antipasto Bow-tie Pasta Salad, Potato Salad, or Cucumber Salad
  - Potato Pancakes, French Fries, or Whipped Potatoes.....\$13.95
- Add Fried Chicken.....\$1.00





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## Dinner Entrees

Served with Tossed Garden Salad, French, Ranch & Italian Dressings,  
Your Selection of Starch & Vegetables (See Choices on Dinner Buffet Menu),  
Upgrade to Baked Potato with Sour Cream and Butter, add \$1.00 Per Person.  
Includes Rolls with Butter  
Proudly Served with Starbucks Coffee, Decaf, Hot Tea or Milk  
All Prices are Subject to 18% Service Charge & 5.85% Sales Tax.

### Caesar Salad

Upgrade your Tossed Garden Salad with Classic Romaine Lettuce Tossed with  
Creamy Caesar Dressing, Croutons, and Parmesan.....\$1.00

### Filet Mignon

The King of Steaks, 10oz. of our Center Cut Filet Grilled To Perfection, Seasoned,  
And Crowned with Mushroom Cabernet Sauce.....\$28.95

### House Cut Prime Rib

14oz. of Select Prime, Slow Roasted with a Special Blend of Herbs and Spices,  
Served with Natural Au Jus.....\$29.95

### New York Strip Steak

12oz. of Select New York Strip Grilled to Perfection and Topped with a Rich  
Red Wine Garlic Butter Sauce.....\$26.95

### Grilled Sirloin

9oz. of Grilled Sirloin, Seasoned, and Topped with a Rich  
Red Wine Garlic Butter Sauce.....\$22.95

### Beef Wellington

Tender Beef Topped with a Seasoned Mushroom Pate and Baked in a Light Puff  
Pastry with Mushroom Cabernet Sauce.....\$25.95

### Grilled Pork Tenderloin

8oz. Pork Tenderloin Seasoned with Rosemary and Garlic,  
Grilled to Perfection and delicately sliced.....\$22.95





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# Dinner Entrees Continued

Served with Tossed Garden Salad, French, Ranch & Italian Dressings,  
Your Selection of Starch & Vegetables ( See Choices on Dinner Buffet Menu),  
Upgrade to Baked Potato with Sour Cream and Butter, add \$1.00 Per Person.  
Includes Rolls with Butter  
Proudly Served with Starbucks Coffee, Decaf, Hot Tea or Milk  
All Prices are Subject to 18% Service Charge & 5.85% Sales Tax.

**Stuffed Chicken Breast**  
Stuffed with Garlic-Herb Cheese, Breaded and Baked to Perfection.....\$19.95

**Chicken Cordon Bleu**  
Chicken Breast Rolled with Ham and Swiss Cheese, Coated with a Light Breading,  
And Finished with Savory Cream Sauce.....\$19.95

**Raspberry Pecan Chicken**  
Chicken Breast Marinated in a Zesty Raspberry Vinaigrette Topped with Toasted Crushed  
Pecans and Finished with Chef's Raspberry Sauce.....\$19.95

**Chicken & Mushroom**  
Chicken Breast Seasoned with Fresh Rosemary, Marsala Cream Sauce,  
Caramelized Onions and Sautéed Mushrooms.....\$19.95

**Grilled Portabella Mushroom**  
Portabella Mushroom Marinated in Balsamic Vinaigrette, Grilled to Perfection  
& Served with a Tomato Basil Cruda.....\$17.95

**Oriental Stir Fry**  
Sautéed Oriental Vegetables, Finished with Chef's Special Sesame Sauce on a Bed of Rice.....\$16.95  
Add Chicken.....\$2.00  
Add Shrimp.....\$3.00





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## Dinner Entrees Continued

Served with Tossed Garden Salad, French, Ranch & Italian Dressings,  
Your Selection of Starch & Vegetables (See Choices on Dinner Buffet Menu),  
Upgrade to Baked Potato with Sour Cream and Butter, add \$1.00 Per Person.

Includes Rolls with Butter

Proudly Served with Starbucks Coffee, Decaf, Hot Tea or Milk

All Prices are Subject to 18% Service Charge & 5.85% Sales Tax.

### Dijon Salmon

Salmon Encrusted with Dijon Bread Crumbs over Baby Potatoes,  
Sautéed Onions, Bacon and Spinach in a Sherry-Honey Buerre Blanc.....\$21.95

### Margarita Shrimp

(12) Jumbo Shrimp, Slow Marinated in Tomatillo and Fresh Squeezed Lime Juice.  
With Pico Rice, Black Beans, Sweet Chipotle Slaw & Chipotle Mayo Dipping Sauce.....\$24.95

### Tilapia

Farm-Raised 8 oz Tilapia seasoned with Cilantro and Coriander then Pan Seared.  
Served over Savory White Beans in a Fragrant Broth of Bacon, Spiced Pecan & Garlic.  
Topped with Tomatoes and Crisp Leaks.....\$20.95

### Mixed Grill

Petit 6oz Filet of Beef Topped with a Mushroom Cabernet Sauce  
& Petite Rosemary Chicken Breast.....\$24.95

### Surf-N-Turf

Petit 6oz Filet of Beef Topped with a Mushroom Cabernet Sauce  
& a 4oz Rock Lobster Tail.....\$35.95

### Triple-Your-Pleasure

Petit 5oz Filet of Beef Topped with a Mushroom Cabernet Sauce,  
(4) Perfectly Seasoned Shrimp & a 6oz Rosemary Chicken Breast.....\$30.95

### Children's Dinner

Chicken Fingers, French Fries & Strawberry Apple Sauce, For Children 12 & Under.....\$10.95





# Dinner Buffet

Minimum of 30 People Required.  
Choice of Two Starches & One Vegetable. Additional Starch or Vegetable, \$1.00 Per Person.  
Served with Standard Buffet Items, Rolls with Butter.  
Proudly Served with Starbucks Coffee, Decaf, Hot Tea or Milk  
All Prices are Subject to 18% Service Charge & 5.85% Sales Tax.

## Standard Buffet Items

- Tossed Garden Salad Bar with All the Fixings and Dressings
- Italian Antipasto Bow-tie Pasta Salad, Potato Salad, and Cucumber Salad
- Fresh Seasonal Fruit Display, Crudités with Dill Dip, and Relish Tray

## Classic Buffet Selections

- Sliced Beef with Natural Au Jus
- Chicken Marsala
- Baked Chicken
- Spiral Ham with Orange Honey Glaze
- Roast Pork Loin Dressing
- Baked Cod with Cream Butter Sauce
- Roast Turkey Breast with Stuffing

Two Entrees, Priced Per Person.....	\$23.95
Three Entrees, Priced Per Person.....	\$25.95

## Royal Buffet Selections

- Slow Roasted Prime Rib with Au Jus
- Stuffed Chicken Breast
- Coriander Salmon
- Grilled Pork Tenderloin

Two Entrees, Priced Per Person.....	\$28.95
Three Entrees, Priced Per Person.....	\$29.95

For an Added Touch of Elegance, Our Chef will Carve Your Beef, Ham, Turkey, or Pork; Includes Silver Dollar Rolls and Appropriate Condiments, Priced Per Person.....\$2.00

## Vegetable Selections

- Green Beans
- California Blend
- Steamed Broccoli
- Steamed Cauliflower
- Corn O'Brien
- Glazed Carrots
- Asparagus Medley

## Starch Selections

- Chef's Own Mashed Potatoes & Gravy
- Oven Roasted Red Potatoes
- Rice Pilaf
- Confetti Rice
- Twice Baked Potato





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## Dessert Selections

All Prices are Subject to 18% Service Charge & 5.85% Sales Tax.

### Torte

Choice of Chocolate, Strawberry, or  
Black Forest .....\$4.50

### Petit Fours Station

Assortment of Bite-size Desserts to  
Include Tartlets, Truffles & Éclairs  
Priced Per Person.....\$4.95

### Home Style Pie

Choice of Apple, Cherry, or Pecan.....\$3.95

### Upside Down Cheesecake

Topped with Choice of Strawberry,  
Raspberry, Caramel or Fudge Sauce.....\$4.25

### Ice Cream

Choice of Haagen Dazs Vanilla or  
Chocolate, Served with a Cookie.....\$3.95  
Add Chocolate Sauce.....\$0.25

### Cake

Choice of Lemon Mist: Golden  
Cake with Lemon Frosting or  
Carrot Cake with Cream Cheese  
Frosting.....\$4.25

### Chocolate Dipped Strawberries

Dozen Fresh Strawberries Dipped  
In Dark Chocolate.....\$24.95

### Fresh Baked Cookies

Dozen of Chef's Assortment.....\$14.95

### Bars

Dozen Assortment to Include  
Lemon, Raspberry, Pecan, Turtle, Or  
Apple.....\$19.95

### Brownies

Dozen Fudge Walnut Brownies.....\$19.95





## Cold Hors D' Oeuvres

All Prices are Subject To 18% Service Charge & 5.85% Sales Tax.

### Fruit Display

Fresh Seasonal Sliced Fruit with a  
Creamy Yogurt Dip:  
Small Tray Serves Up To 40.....\$75.00  
Large Tray Serves Up To 100.....\$135.00

### Fresh Crudités

Sliced Vegetables with Dill Dip:  
Small Tray Serves Up To 40.....\$65.00  
Large Tray Serves Up To 100.....\$130.00

### Cheese, Sausage & Crackers

Sliced Wisconsin Sausages  
Sliced, Cubed, and Spreads  
Assortment of Wisconsin Cheese  
With Variety of Crackers:  
Small Tray Serves Up To 40.....\$95.00  
Large Tray Serves Up To 100.....\$150.00

### Taco Dip

Served with Home Made  
Tortilla Chips:  
Small Tray Serves Up To 30.....\$65.00  
Large Tray Serves Up To 70.....\$105.00

### Chips-N-Dip

Potato Chips (1lb) with Choice of  
Ranch or French Onion Dip.....\$15.95

### Chips-N-Salsa

Home Made Tortilla Chips  
with Chef's Salsa  
Serves Up to 40.....\$45.00

### Shrimp on Ice

Shrimp Cocktail (100 pcs).....\$250.00  
Peel-N-Eat (100 pcs).....\$200.00

### Tuna Wontons

Searched Tuna Rolled in  
Wonton Wrappers (50 pcs).....\$175.00

### Silver Dollar Sandwiches

Sliced Ham, Turkey, and Roast Beef  
Sandwiches with Cheese and  
Condiments (50 pcs).....\$125.00

### Cocktail Sandwiches

Assortment of Cucumber Dill, Egg Salad  
and Chicken Salad (50 pcs).....\$125.00

### Pretzels or Popcorn

Bowl (1 lb).....\$9.00

### Gardettos Snack Mix

Bowl (1 lb).....\$10.95

### Peanuts

Bowl (1 lb).....\$13.95

### Mixed Nuts

Bowl ( 1 lb).....\$18.95





## Hot Hors D' Oeuvres

Priced Per 50 Pieces Unless Noted Otherwise.  
All Prices are Subject to 18% Service Charge & 5.85% Sales Tax.

### Meatballs

Swedish or Barbeque.....\$75.00

### Bacon Water Chestnuts

Wrapped in Bacon.....\$60.00

### Mozzarella Sticks

Served with Marinara Sauce.....\$95.00

### Chicken Fingers

Served with Barbeque Sauce.....\$95.00

### Buffalo Wings

Served with Bleu Cheese .....\$85.00

### Thai Wings

Served with Sesame-Ginger Sauce.....\$95.00

### Beef Kabobs

Skewered Beef & Peppers.....\$95.00

### Thai Spring Rolls

Chicken Cashew.....\$75.00

### Pizza

24 pcs) Cheese.....\$24.95

Pepperoni or Sausage.....\$26.95

Supreme.....\$28.95

### Mushroom Caps

Stuffed with Herb-Garlic Cream Cheese  
Coated in Crunchy Bread Crumbs  
& Deep Fried.....\$95.00

### Crab Rangoons

Crabmeat, Cream Cheese, and  
Spices in Crisp Won Tons, Served  
with Sweet & Sour Sauce.....\$90.00

### Chicken Cordon Bleu

Bite-size Classic Entrée.....\$75.00

### Mini Quiche

Assortment of Quiche Lorraine,  
Spinach, Herb Cheese &  
Cajun Shrimp.....\$85.00

### Chicken Quesadilla

Cornucopia Stuffed with Chicken,  
Cheeses, Tomatoes, Peppers &  
Spices.....\$95.00

### Jalapeno Poppers

Stuffed with Cream Cheese.....\$75.00

### Veggie Quesadilla

Cornucopia Stuffed with Cheeses,  
Tomatoes, Peppers & Spices.....\$70.00





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## Wine List

Our Wines are Listed in General Order of Taste with More Mild Flavors  
At the Top and More Robust at the Bottom, Priced Per Bottle.  
Estimate About 5 Glasses Per Bottle.  
All Prices are Subject to 18% Service Charge & 5.85% Sales Tax.

### Champagne & Sparkling Wines

- Asti Spumante.....\$19.95
- Domaine Ste. Michelle.....\$23.95
- Korbel Brut .....\$21.95

### Blush Wines

- Burlwood Cellars White Zinfandel.....\$18.95
- Montevina Vineyards White Zinfandel.....\$19.95

### White Wines

- Chateau Ste. Michelle Riesling.....\$23.95
- Ecco Domani Pinot Grigio.....\$23.95
- Montevina Sauvignon Blanc.....\$18.95
- Burlwood Cellars Chardonnay.....\$18.95
- J. Lohr Riverstone Chardonnay.....\$25.95

### Light to Medium-Bodied Red Wines

- Burlwood Cellars Merlot.....\$18.95
- Red Diamond Merlot.....\$25.95
- Crosspoint Pinot Noir.....\$23.95

### Medium to Full-Bodied Red Wines

- Burlwood Cellars Cabernet Sauvignon.....\$18.95
- Yellow Tail Shiraz.....\$23.95
- J. Lohr Seven Oaks Cabernet Sauvignon.....\$25.95





# Bar Beverages

All Prices are Subject to 18% Service Charge & 5.85% Sales Tax.

## Reception Host Bar Packages

All Host Bar Packages Include Cocktails, Wine, Beer, Sparkling Water & Soda.  
Host Bar Service Does Not Include Wine/Champagne Service with Dinner or Shots.

- House Brands, 1<sup>st</sup> Hour of Service, Priced Per Person.....\$12.00  
    Each Additional Hour, Priced Per Person.....\$4.00
- Call Brands, 1<sup>st</sup> Hour of Service, Priced Per Person.....\$14.00  
    Each Additional Hour, Priced Per Person.....\$5.00
- Premium Brands, 1<sup>st</sup> Hour of Service, Priced Per Person.....\$16.00  
    Each Additional Hour, Priced Per Person.....\$6.00
- Non-Alcoholic Bar Package: Includes All Night Service (Up to 7 Hours) of Soda,
- Fruit Punch & Sparkling Water, Priced Per Person.....\$3.50
- Unlimited Soda Package, Priced Per Person.....\$2.00

## Half Barrels

- Domestic Brands: Miller Lite, MGD, Miller High Life, Budweiser, Bud Light.....\$195.00
- Domestic Brands: Michelob, Michelob Light.....\$215.00
- Domestic Premium & Imported Brands:
- Leinenkugels, Sprecher, Samuel Adams, Heineken, etc.....\$300-\$450

## Individual Beverages

	Host	Cash
• Domestic Bottled Beer (Miller, Bud, Michelob).....	\$3.25	\$3.50
• Premium Domestic Bottled Beer (Leinie's, Sam Adams, Smirnoff, etc.).....	\$3.75	\$4.00
• Imported Bottled Beer (Heineken, etc.).....	\$4.00	\$4.25
• House Brands Highballs.....	\$4.00	\$4.25
• House Brands Cocktails.....	\$4.50	\$4.75
• Call Brands Highballs.....	\$4.50	\$4.75
• Call Brands Cocktails.....	\$5.00	\$5.25
• Premium Brands Highballs.....	\$5.00	\$5.25
• Premium Brands Cocktails.....	\$5.50	\$5.75
• Cordials.....	\$6.00	\$6.25
• House Wine, Per Glass.....	\$4.50	\$4.75
• Soda (Coca-Cola Products), Per Glass.....	\$1.50	\$1.95
• Champagne Punch, Per Gallon.....	\$36.00	

