Welcome to the United Center, where our talented team of sports and entertainment food and beverage professionals aim to always provide a memorable experience. Whether you choose our catering services for a basketball game, hockey game, concert or special event, our promise is to deliver the same level of customer service and food quality.

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.
Executive Chef Reto Furrer moved from Switzerland to Naperville, Illinois in 1994. Passionate about cooking at a very young age, he decided to join the culinary field in 1981. He studied culinary arts and received his degree in 1984. After graduating, he pursued multiple chef positions, before joining the armed forces. In 1987, he received his restaurant management degree in Zurich.

Working for the airlines gave him great inspiration of traveling and exploring different cultures. Chicago has offered him a wide range of culinary opportunities. Working the past 16 years as Executive Sous Chef at the United Center has been a highlight of his professional career. Reto resides in Naperville, Illinois with his wife Jean and their two sons Joseph and Jack. In his free time, he enjoys spending time with his family, woodworking, the outdoors and his passion Chicago Blackhawks Hockey.

Your Executive Chef
Reto Furrer
SIGNATURE “CHICAGO” 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.
## BREAKFAST

### BREADS & PASTRIES
Selection of Fresh Baked Muffins  
Deli Style Bagels and Cream Cheese  
Breakfast Breads  
Plain and chocolate filled croissants

**CHOOSE TWO 5.00 - CHOOSE THREE 10.00**

### EGGS, YOGURTS, HOT CEREALS, AND BREAKFAST MEATS
- Scrambled Eggs  
- Italian Egg Strata  
- French toast Casserole with Warm Syrup  
- Steel Cut Oatmeal with nuts, dried fruit, and cinnamon  
- Assorted Cereals and Cold Milk  
- Greek Yogurt (Plain, Fruit, and Low-fat)  
- Pork Sausage Patties  
- Turkey Sausage  
- Applewood Smoked Bacon  
- Chicken Apple Maple Links

**CHOOSE THREE 12.00**

+3.50 per guest for each additional choice

### BREAKFAST SANDWICHES
- Leghorn Chicken and Egg Biscuits  
- Smoked Ham, Egg, Swiss cheese on Pretzel Bread  
- Pepper and Egg Croissant  
- Egg white, spinach and tomato on Whole grain bagel  
- Fontanini Italian Sausage, Egg, and Cheese Wrap

**5.00 EACH**

### PLATED BREAKFAST
All of our items are served with warm freshly baked pastries, honey butter, and raspberry preserves.

**Selection 1** Michigan Blueberry Pancakes with Blueberry Coulis with Maple Syrup

**21.00**

**Selection 2** Fresh scrambled eggs, with bacon, Yukon Gold potatoes and roasted grape tomatoes

**19.00**

**Selection 3** Pilsen Skillet with Scrambled Eggs, Chorizo, Papas Jalisco and Salsa cruda

**20.00**

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**SIGNATURE “CHICAGO” BREAKFAST EXPERIENCE**

Our signature spread of cinnamon buns with warm sweetened cream cheese, fresh squeezed juice, seasonal fruits, and a coffee selection serves up all the breakfast basics that we’re proud to share with our guests.

**15.95 PER GUEST**

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

*Served for a minimum of 25 guests.*
MAKE YOUR OWN MARKET SALAD

Let us bring the farmer’s market to you. We’ve selected the freshest picks of the season so you have all the right ingredients to create a sensational salad that is simply perfect—and personalized just for you.
MAKE YOUR OWN MARKET SALAD

Build your own salad and our action chef will toss it with your favorite house-made vinaigrette. All salads are served with old world sliced breads and crackers.

**31.00 PER GUEST**

*Extra toppings can be added for an additional cost. Served for a maximum of 100 guests.*

**GREENS**
choose two
- Mixed Baby Greens
- Romaine Lettuce
- Iceberg
- Baby Spinach
- Kale and Field Greens Blend

**PROTEINS**
choose two
- Grilled Chicken
- Roast Sirloin of Beef
- Roast Turkey
- Lillie’s Q House Smoked Pork
- Applewood Bacon
  +$5.00 per guest for each additional choice

**CHEESE**
choose two
- Blue Cheese
- Jack Cheese
- Cheddar Cheese
- Feta Cheese
- Parmesan Cheese
  +$2.00 per guest for each additional choice

**TOPPINGS**
choose five
- Avocado
- Quinoa
- Brown Rice
- Dried Fruit
- Shredded Carrots
- Cucumbers
- Kalamata Olives
- Grape Tomatoes
- Yellow and Red Peppers
- Broccoli
- Cauliflower
- Black Olives
- Red Onions
- Black Beans
- Chopped Eggs
- Nuts and Seeds
- House made Croutons
  +$2.00 per guest for each additional choice

**DRESSINGS**
choose two
- Creamy Parmesan
- Blue Cheese
- House Made Buttermilk Ranch
- House Made Balsamic Vinaigrette
- House Made Thousand Island
- House Made Red Wine Vinaigrette
  +$2.00 per guest for each additional choice
CHEF’S BEST BOX 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.
# CHEF’S BEST BOX LUNCHES

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

**27.00 PER BOX**

## GOURMET SANDWICHES

**choose two**

- Italian Super Hero with genoa salami, Capicola, Provolone cheese, cherry pepper relish
- Roasted Turkey with Brie, baby spinach, caramelized onion and strawberry preserves on multi-grain bread
- Mrs. Levy Deli Style Chicken Salad Fresh-made with celery, carrots, orange mayonnaise
- Roast sirloin of beef on ciabatta with onion jam, spinach and Boursin cheese
- Smoked ham and Swiss on homemade pretzel, with lettuce, tomato and dijonaisse
- All American Flatbread with shaved turkey, roast beef and salami with sliced tomatoes, butter lettuce and shaved red onion
- Grilled Caprese Flatbread with fresh mozzarella, plum tomatoes, fresh basil, Kalamata olives and basil aioli
- Summer vegetable and Tofu flatbread with grilled zucchini, romaine, vine-ripe tomatoes, marinated and seared tofu, chipotle veganaise and sun-dried tomato pesto
- Quinoa Whole Wheat wrap with carrots, tomato, lettuce and hummus

## FARMER SALADS

**choose one**

- Vegetarian Greek Salad with Chopped romaine, feta, Kalamata olives, red onion, cucumber and house made Greek dressing
- Antipasti Salad with grilled zucchini, olives, tomatoes, and roasted peppers, artichokes, shaved Parmesan and house made red wine vinaigrette
- Vegan Harvest Grain Salad with roasted vegetables, dried fruit, quinoa, baby greens and housemade white balsamic dressing

*Add Chicken to Any Salad for 2.00*

## WHOLE FRUIT & CHIPS

**choose two**

- Assorted Whole Fruit
- Barbecue Chips
- Kettle Chips
- Lillie Q Chips (BBQ, Salt & Pepper, Flavors)
- Granola Bar

## DESSERTS

**choose one**

- Chocolate Brownie or Blondie
- Chocolate Chip Cookie
- Peanut Butter Cookie
- Individual Yogurt
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, garlic butter and roasted bell pepper butter. Round out your entree option with gourmet salads and desserts.

**ENTRÉES**

**Chicken**
Lemon Garlic Chicken with caramelized onion and Gruyere potato terrine, seasonal vegetables and thyme au jus **26.00**
Boursin Stuffed Chicken Breast with chive potato puree, seasonal vegetables and natural au jus **29.00**

**Reds**
Chicago Steakhouse Style Bone-in Rib Eye with Double Baked Potato, honey glazed carrots and natural cabernet reduction **44.00**
Pan Seared Tenderloin of Beef with smoked sea salt, fingerling potatoes, bistro vegetables and red wine demi **48.00**

**Pork**
Grilled Pork Chop with smashed brown sugar yams, roasted root vegetables and port wine glaze **32.00**

**Seafood**
Baha Yellow Tail with sweet soy and citrus glaze, wasabi whipped potatoes, snap peas, julienned leeks, red peppers and carrots **39.00**
Pan Seared Salmon with butter braised Yukon gold potatoes, creamed spinach and leeks and red pepper jam **39.00**

**SALAD**

Baby Lettuce Salad with tomatoes, cucumber, carrot, black olives, feta, aged balsamic vinaigrette or ranch **6.50**
Caesar Salad with crisp romaine and shaved parmesan, house made garlic croutons and creamy Caesar dressing **6.00**
Baby Spinach Salad with berries, Golden raisins, goat cheese, toasted almonds and house made cinnamon dressing **8.00**
Wedge Meets Cobb with iceberg, watercress, Gorgonzola, Cheddar, bacon, tomato, hard eggs and house made avocado ranch **9.00**
Bibb Salad with bibb lettuce, roasted pears, dried cranberries, grilled pineapple, Goat cheese and yogurt dressing **8.00**
Baby Spinach Salad with tomato, asparagus, roasted cauliflower and house made red curry coconut dressing **9.00**
Leghorn Organic Kale Salad with quinoa, carrots, apples, Beets, celery, cucumber, blue cheese crumble and Red wine vinaigrette **10.00**

**DESSERTS**
choose one

Chicago Style Eli’s Cheesecake with raspberry sauce **8.00**
Seasonal Flavored Cheesecake with whipped cream garnish **10.00**
Flourless Chocolate Decadences with raspberry sauce **9.00**
Six Layer Carrot Cake with sweet cream cheese frosting **10.00**
Taylor Street Style Tiramisu cake **8.00**
Rainbow Layered Cake with white chocolate creamy frosting **10.00**
Warm Cherry Cobbler with sugar cookie crust **8.00**
SMALL BITES & BREAKS

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

HORS D’OEUVRES

**Poultry**
Legacy Turkey Burger American cheese with herb mayonnaise $6.00 each
Chicken and Jack Cheese Quesadilla with avocado crema $4.00 each
Jake Melnik’s Buffalo or Fire Cracker Wings served with blue cheese dip and ranch dip $3.00 each
Turkey Meatball Slider $4.00 each
Chicken Parmesan Slider with marinara and fresh mozzarella $4.00 each

**Beef**
Mini Cheeseburger lettuce, tomato, shaved onion and secret sauce $4.00 each
Legacy All-Beef Burger, grass fed with American cheese, shredded lettuce, tomato and secret sauce $6.00 each
Braised Short Rib filled Potato $4.00 each
Beef Wellington with horseradish cream $4.00 each
Mini Cheesesteaks with White American Cheese and onions $4.00 each

**Pork**
Fennel sausage stuffed mushroom $4.00 each
Mini Buffalo Pulled Pork served with celery blue cheese slaw on mini soft roll $4.00 each

**Seafood**
Mini Crab cake with lemon aioli $5.00 each
Chili-Garlic Shrimp Satay with lime and mint sauce $5.00 each
Bloody Mary Shrimp Shot $5.00 each

**Vegetable**
Vegetable Samosa with Raita (cucumber yogurt sauce) $3.50 each
Pear and Roquefort Phyllo $3.50 each
Spinach and Parmesan risotto stuffed mushroom $3.50 each
Tomato Basil Crostini $3.50 each
Bite Size Vegetarian Spring rolls $3.50 each
Italian Arancini with peas, mozzarella cheese and warm marinara sauce $4.00 each
Spinach and Mushroom Quesadilla with Pico de Gallo $3.50 each
Spanakopita $3.50 each
SMALL PLATES
Korean BBQ Pork belly with Spicy Korean barbecue sauce, crispy chicharrones and carrot lime salad $8.00 each
Bacon Wrapped Scallop wrapped in Applewood smoked bacon $10.00 each
Chicken Cordon Blue with stuffed with black forest ham, gruyere cheese $8.00 each
Short Rib Gnocchi house made potato gnocchi, braised short rib in a tomato ragout $8.00 each
Grilled Lamb Chop with thyme and basil herb rub and sweet balsamic glaze $8.00 each
Chicken Tandoori Drummettes with Basmati rice and raita $6.00 each
Basil Marinated Shrimp with Asiago risotto and pesto oil $8.00 each
Sweet Potato and Quinoa Cake (Vegan) with minted pea and cauliflower puree with sweet potato chip $8.00 each

WILLY WONKA JUNK FOOD
Milk chocolate dipped potato chips, strawberries, and marshmallows. Dark chocolate dipped pretzel rods, hickory bacon, orange peel, pineapple, and bananas $13.00 pp

ARTISANAL CHARCUTERIE
Imported prosciutto, salami, mortadella, and coppa served with pickled vegetables, sliced old world breads and flavored olive oil $16.00 pp

INTERNATIONAL CHEESE DISPLAY
Chefs Selection of Local International Cheeses, served with orange blossom honey, fresh seasonal berries, dried fruit garnish, sliced breads, crackers and bagel chips $12.00 pp

HUMMUS TRIO
Traditional, roasted bell pepper and Kalamata olive. Served with crispy carrot, celery, crackers, and pita chips $9.00 pp

GARDEN FRESH CRUDITÉ
Fresh cut vegetables with sundried tomato mascarpone and buttermilk ranch dip $8.00 pp

ARTISANAL BAVARIAN PRETZEL
A United Center Signature Snack. Hand rolled in-house and served warm.
Spicy brown mustard | Local Beer & Cheddar with horseradish dip | Creamy Peanut Butter and Chocolate | Cinnamon vanilla frosting $8.00 EACH
ALL DAY CHEF TABLES

TEX-MEX

Our Mexican themed Chef Table creates a lively festive atmosphere as chefs prepare fresh guacamole in an authentic molcajete alongside assorted salsas ranging from mild to zesty and toasty warm chips. Rich, savory entrees round out this exciting signature experience

52.00 PP

ENTREES
choose two, additional choice 10.00 pp
- **Pollo Adobado** Ancho-marinated chicken breast with slow-cooked peppers and Chihuahua cheese
- **Carnitas** Braised Pork with cilantro, white onion and grilled pineapple. Served with warm tortillas.
- **Tinga de Res** Braised beef brisket with tomatillo-habanero salsa, cilantro slaw and pickled red onion
- **Pollo con Platano** Pan-roasted chicken marinated in orange-achiote sauce, topped with pico de gallo, queso fresco crema. Served with sweet plantains and pickled chipotle onion
- **Arrachera** Guajillo chile and tequila marinated pork or chicken with chile rajas and Menonita cheese
- “Firecracker” Fajitas Chicken or Vegetarian

SIDE PLATTERS
choose three, additional choice 6.00 pp
- Black Bean and Roasted Corn Salad
- Mexican Chopped Salad with cilantro vinaigrette
- Jicama Salad with mango, watermelon and honey-lime vinaigrette
- Fiesta Rice
- Cilantro Lime Rice
- Potatoes with cheese
- Corn Elote with queso fresco
- Vegetarian Tortilla Soup

DESSERT
choose one, additional choice 6.00 pp
- Key Lime cheesecake
- Peach Cobbler with fresh whipped cream
- Double Chocolate Bread Pudding
- Churros tossed in cinnamon sugar with chocolate and caramel sauce
TRADITIONAL SPAIN

Our Spanish chef table brings the culinary spirit of the region to life with action chefs preparing authentic dishes fresh for your guests.

49.00 PP

ENTREES

choose two, additional choice 6.00 pp

Pollo Al Horno Baked chicken with fresh herbs
Tortilla Espanola Egg and potato quiche
Chuleta Frita Fried pork chops
Beef Empanadas Creamy cilantro lime dipping sauce
Albondigas Spanish meatballs with chorizo and beef in a red wine beef sauce
Smoked Paprika White Bean Stew

DESSERT

choose one, additional choice 5.00 pp

Vanilla Caramel Flan with vanilla egg custard, caramel
Crema Catalana “Spanish crème Brulee milk, vanilla, lemon, cinnamon Egg custard
Spanish Nutella Churro – Spanish classic dessert, Nutella chocolate, cinnamon sugar
Spanish Cream Cake light yellow cake, pecan, coconut, and frosting

SIDE PLATTERS

choose two, additional choice 5.00 pp

Croquetas Potato, ham and cheese croquette
Gazpacho
Tumbet Roasted vegetables with tomato sauce and herbs
Patatas Bravas Roasted potatoes with a spicy aioli
Chorizo Patatas Onions, chorizo and potatoes
ITALIAN BISTRO

Explore the artisanal side of Italy with expertly curated charcuterie boards showcasing hand carved prosciutto and gourmet cured meats complemented by a bounty of complex cheeses and tangy pickled vegetables.

30.00 PP

**ARTISAN MEATS**
*choose three*
- Prosciutto
- Genoa salami
- Soppressata
- Mortadella
- Cappicola
- Prosciutto Cotto
- Roast Turkey
- Roast Beef Sirloin
- Smoked Ham

*add additional 7.00 pp*

**ARTISAN CHEESE**
*SERVED WITH HONEY, NUT, AND DRIED FRUIT GARNISHES*
*includes three*
- Aged Provolone
- Blue Cheese
- Gruyere
- Havarti with Dill
- Brie
- English Cheddar
- Smoked Gouda

*add additional for 4.00 pp*

**ROASTED OR PICKLED VEGETABLE**
*choose two*
- Kalamata Olives
- Pickled Eggplant
- Grilled Artichoke
- Roast Bell Pepper
- Roasted Cherry Tomato
- Roasted Zucchini
- Pepperoncini
- Roasted Asparagus
- Pickled Red Onion

*3.00 PP*
GOOD “OLE” SOUTHERN HOSPITALITY

Get a taste of the low country with our meltingly tender hickory and oak wood smoked meats served up hand carved and dressed in traditional, mustard, and ancho-spiced sauces. No barbecue is complete without scrumptious sides, and we’ve put our own spin on the classics.

48.00 PP

ENTREES
Includes two
12 Hour Brisket
Lillie’s Q Pulled Pork Carolina dirt rubs
Chili Spiced Turkey Breast Roasted Chicken
Hot Smokey Sausage served on a buttered new England roll, Smokey BBQ
Chicken Sausage
add additional choice 8.00 pp

DESSERT
choose one
Fruit Cobbler with fresh whipped cream
Cherry upside down corn bread
Bourbon bread pudding
Peach short cake country biscuit, whipped cream

SIDE PLATTERS
includes two
Southern Coleslaw
Macaroni Salad
Potato Salad
Southern Baked Beans
Red Beans and Rice
Corn Cobettes
Crushed Corn Pudding
Collard Greens
Mashed Sweet Potatoes
Bourbon Yams
add additional choice 6.00pp
ALL DAY CHEF TABLES continued

MEDITERRANEAN SALADS, SPREADS & FLATBREADS
Mediterranean vegetarian antipasti with herb flatbreads and pita chips
Spiced Israeli Chickpea Salad
Roasted Cauliflower Salad
Char-grilled Zucchini
Tabbouleh
Ranch Hummus
Grilled Flatbreads and Pita
Chimichurri
Butternut Squash Tahini
Caprese Relish
Greek Yogurt Molasses Dressing
Assorted Greek Olives
Flavored Olives Oils and Vinegars

27.00 PP

RAMEN NOODLE BAR
Chef attended Asian Noodle Bowl Concept served with choice of chicken, shrimp, or pork, natural broth, and crispy vegetables
Ramen Chicken
Cilantro Shrimp
Asian Pork
Mole Broth, Shanghai Soy Pork Broth, and Thai Vegan Broth
Ramen Noodles
Snap Peas, Sliced Carrot, Shaved Celery, Thai Basil, Sliced Jalapenos, and Shiitakes
Sweet Soy Sauce, Sriracha, Sweet Chili, and Chili Garlic Sauces
Almond Cookie

24.00 PP
PORK STEAMSHIP CARVING TABLE
Roasted Pork Steamship
Mac and Cheese Stuffed Potatoes
Hickory Bacon
Romesco
Harissa
Chermoula
Pineapple, Jicama, and Cucumber Slaw
18.00 PP

CARVED FONTANINI ITALIAN SAUSAGE
Grilled Italian Rope Sausage
Sautéed Tri-color Peppers
Grilled Onions
Tomato-basil sauce
Giardiniera
Mini Torpedo Roll
16.00 PP

CARVED SMOKED RIB-EYE
Arkansas Barbeque Sauce
Three Mustard Barbecue
Mini Baguettes
20.00 PP

CARVED SALMON TEPPANYAKI
Green Cabbage Salad
Honey Soy Glaze
Sweet Soy Vinaigrette
Wonton Chips
Edamame Guacamole
Sweet Chili Glaze
22.00 PP

GAME DAY CHEF’S TABLE
Chef Choice of Two Salads, of Two Sides and Chicken of Fish
Chef Carved House Smoked Turkey served with fresh rolls and whipped butter
Chef Choice of Mini Desserts or Fresh Sliced Fruit
42.00 PP
DESSERTS

Serve up a sweet ending to your event with our suite of showstopping desserts. These desserts are more than just a meal; they’re an event! Whether you’re in the mood for plated options or chef’s table service, we combine picture perfect presentation with dreamy desserts, sundaes, and more.
DESSERTS

Dazzle your guests with desserts served with flair that let them get in on the action. Choose from our crowd-pleasing options or customize your own distinct dessert experience.

MINI DONUT SUNDAE BAR
Chocolate and Vanilla Donuts Holes
Vanilla Bean Ice Cream
Strawberry, Chocolate, and Carmel Sauce
Seasonal Berries
Bananas
Sprinkles, Cookie Crumbs, Crushed Peanuts
Red Cherries and Whipped Cream
9.00 pp

COOKIES, BROWNIES, AND MILK
Warm Chocolate Chip and Peanut butter Cookies
Chocolate Brownies and Blondies with Ice Cold Milk
9.00 pp

CUSTOMIZE DESSERTS
Assorted cookies by the dozen (Chocolate Chip, White Chocolate Macadamia Nut, Peanut Butter, Oatmeal Raisin, Sugar) 32.00 per dozen
Brownies and/or Blondies by the dozen 34.00 per dozen
Dessert Bars 34.00 per dozen
Lemon Bars 34.00 per dozen
Chicago’s Own Big Fat Cookie made from scratch, all natural organic classic style cookies with milk chocolate chips 5.00 each
Jumbo Cannoli with dried cherry toasted pistachios and Ricotta cream 5.00 each

BACKSTAGE PASS ICE CREAM STATION
Known by every Rock Star who has performed at the United Center – the infamous ice cream bar!
Hagen Daaz Vanilla and Chocolate Ice Cream
Maraschino Cherries
Fresh Whipped Cream
Warm Chocolate and Caramel Sauces
Plain and Peanut M&M’s
Skittles
Reese’s Pieces
Crushed Oreos
Gummie Bears
Chopped Nuts
Mini White and Dark Chocolate Chips
Cookie Dough and Brownie Bites
Shaved Coconut
Crushed Pineapple
Cherry Pie Filling
Your Favorite Sugared Cereals
Classic and Waffle Style Ice Cream Cones
*Vegan or Gluten Free Option upon request 15.00 pp

COFFEE STATION
Service include regular and decaffeinated coffee and hot tea selections. Severd with cream, raw sugar cubes, organic honey, cookie wafers, shaved lemons and mints. 8.00 pp
SPECIALTY COCKTAILS

Toast to a great event with our signature cocktails crafted with refreshing flavors, fresh ingredients, and high quality spirits.
SPECIALTY COCKTAILS
Choose a la carte offerings with our creative and classic cocktail selections, or select from one of our hosted bar packages to suit your taste.

MARTINI BAR—
a timeless classic!
Icy cold Ketel One vodka, Tanqueray Gin, served with a bevy of garnish. Available to choose from are the Dirty Martini, Cosmopolitan, Lemon Drop, Madison Mojito, Peligroso Silver Margarita, Dutch Mule, Bulleit Bourbon Old Fashioned
13.00 each

BUBBLY BAR—
a salute to a great glass!
Chilled selections of champagne and prosecco, served with delightful liquors and fresh fruit garnish. Available to choose from are the Mimosa, Bellini, Kir Royale
13.00 each

BLOODY MARY BAR—
a fabulous starting point!
Ketel One Vodka, Stirrings bloody mary mix, garnishes including lemons & limes, olives, celery Sticks, celery salt, tabasco, Worcestershire, and salami
13.00 each

SANGRIA BAR—
Red or white wine, brandy and sweet vermouth seasonal fresh fruit
13.00 each

MADISON MOJITO L
Captain Morgan white, fresh muddles mint, limes juice, simple syrup, club soda
13.00 each

PELIGROSO MARGARITA
Peligroso tequila, Stirrings Simple margarita mix
13.00 each

“OLD” OLD FASHIONED
Bulleit Bourbon, bitters, citrus oils soda
13.00 each

FRENCH 75
Tanqueray 10, LaMarca Prosecco, lemon juice, simple syrup
13.00 each

TOMMY CUCUMBER COLLINS
Ketel One citroen, lemon juice, cucumber syrup, soda!
6.50 each

DUTCH MULE
Ketel One vodka, Barritt’s ginger beer, fresh limes
13.00 each
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
Select your preferred bar package based on our offerings below.
Beverages are billed on consumption unless otherwise noted.

<table>
<thead>
<tr>
<th>HOSTED DELUXE BAR</th>
<th>HOSTED PREMIUM BAR</th>
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<tbody>
<tr>
<td><strong>COCKTAILS</strong></td>
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<tr>
<td>Featuring, Ketel One Vodka, Tanqueray 10, Jack Daniel’s, Dewar’s 12, Captain Morgan Spiced, Jameson Irish Whiskey, Don Julio, Blanco, Remy Martin VSOP,</td>
<td>Featuring Tito’s Handmade Vodka, Tanqueray, Captain Morgan white, Bulleit, Canadian Club, Seagram’s 7, Peligroso Tequila, Remy Martin VSOP</td>
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<td>12.00 per drink</td>
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<td><strong>WINE BY THE GLASS</strong></td>
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<td>Sonoma Cutrer Chardonnay</td>
<td>Featuring Ecco Domani Pinot Grigio, William Hill Chardonnay, Cabernet Sauvignon, and Pinot Noir</td>
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<td>Davis Bynum Sauvignon Blanc</td>
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<td>Louis Martini Cabernet Sauvignon</td>
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<td>La Crema Pinot Noir</td>
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<td><strong>SPARKLING</strong></td>
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<td>LaMarca Prosecco, Italy</td>
<td>LaMarca Prosecco, Italy</td>
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<td><strong>IMPORTED</strong></td>
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<td><strong>DOMESTIC BEER</strong></td>
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<td><strong>BOTTLED WATER</strong></td>
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<td>5.00 each</td>
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<td><strong>SOFT DRINKS &amp; JUICES</strong></td>
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<td>5.00 each</td>
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</tbody>
</table>

**PACKAGE BAR SERVICE**

<table>
<thead>
<tr>
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<th>2 HOURS</th>
<th>3 HOURS</th>
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</tr>
</thead>
<tbody>
<tr>
<td>DELUXE BRANDS</td>
<td>28.00 pp</td>
<td>35.00 pp</td>
<td>40.00 pp</td>
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<tr>
<td>PREMIUM BRANDS</td>
<td>24.00 pp</td>
<td>29.00 pp</td>
<td>36.00 pp</td>
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<tr>
<td>BEER AND WINE</td>
<td>17.00 pp</td>
<td>22.00 pp</td>
<td>29.00 pp</td>
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</tbody>
</table>

CASH BAR OPTIONS ARE ALSO AVAILABLE
A Minimum per bar is required, as well as a Bartender Fee.
Please review with your Catering Sales Manager for details.
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

Curate your own personal wine list from our menu of cellar favorites.

### WHITE WINE

**BUBBLY**
- LaMarca Prosecco, Vento, Italy **48.00**
- Piper Heidsick 1785, brut, France **90.00**
- Taittinger Brut “La Francaise” Reims, France **111.00**
- Mirassou Moscato, Modesto, California **38.00**

**CHARDONNAY**
- Trefethen Napa Valley, California **68.00**
- Cakebread Napa Valley, California **90.00**
- Clos Du Val Napa Valley, California **78.00**
- Talbott Sleepy Hollow Central Coast, California **78.00**
- Kendall-Jackson ‘Healdsburg’ California, **45.00**

**SAUVIGNON BLANC-PINOT GRIGIO**
- King Estate Signature Pinot Gris Willamette, Oregon **85.00**
- Cakebread Cellars Sauvignon Blanc Napa Valley, California **90.00**
- Four Graces Pinot Grigio, Willamette, Oregon **45.00**
- Davis Bynum Sauvignon Blanc, Russian River, California **52.00**

### RED WINE

**CABERNET SAUVIGNON**
- Clos Du Val Napa Valley, California **75.00**
- Sequoia Grove Napa Valley, California **87.00**
- North by Northwest Columbia Valley, Oregon **58.00**
- Rodney Strong Sonoma, California **52.00**

**OTHER REDS**
- King Estate Pinot Noir, Willamette, Oregon **65.00**
- Sebastiani Merlot, Alexander Valley, California **54.00**
- Whitehall Lane Merlot, Napa Valley, California **66.00**
- Dash Cellars Zinfandel, Dry Creek, California **66.00**
- Gascon Malbec Reserva, Mendoza, Argentina **48.00**
NON-ALCOHOLIC REFRESHMENTS

We offer a bevy of non-alcoholic beverages to quench thirsts with a culinary twist. Bright, refreshing fruit waters showcase unexpectedly delicious flavor combinations like Strawberry Basil and Minted Watermelon.
NON-ALCOHOLIC REFRESHMENTS

Customize your event with the right beverage services based on your group from the options below.

ALL NATURAL FRUIT WATERS, TEAS AND JUICES
choose two
- Strawberry Basil
- Minted Watermelon
- Cucumber and Lemon
4.95 pp

HOT CHOCOLATE
Delicious warm chocolate with fresh whipped cream, chocolate sprinkles, delightful mini marshmallows, flavored syrups and all the fixings! 5.95 pp

SIGNATURE COFFEE TABLE
Gourmet coffee, herbal teas with flavored syrups, wildflower honey, orange and lemon zest whipped cream, chocolate curls, sugar swirl sticks and selected sweeteners. 8.95 pp

FRESH LEMONADE AND LIMEADE BAR
Fresh lemonade and limeade blended with your favorite flavors of cherry, strawberry, watermelon, ginger, basil and rosemary. 6.95 pp

FRESH BREWED ICED TEA
Regular unsweetened herbal tea served with fresh cut lemons and simple syrup. 4.95 pp

SMOOTHIES
Hand-blended gems with sweet yogurt, fresh fruits and granola. 12.95 pp

ENERGY DRINK STATION
Red Bull, Sugar-Free Red Bull add flavored selection upon request 6.00 each

PELLEGRINO BOTTLED WATER (500ML) 5.00 each

SOFT DRINKS, BOTTLED WATER AND JUICES
(per consumption)
- Coca-Cola 5.00
- Diet Coke 5.00
- Sprite 5.00
- Bottled Water 5.00
- Gold Peak Green Iced tea 6.00
- Minute Maid Orange and Apple 4.00

CONTINUOUS BEVERAGE SERVICE
Coffee, selections of hot teas, soft drinks and bottled water.
- Four Hours, 13.95 pp
- Eight Hours, 21.95 pp