



Athens  
Classic Center  
**2014**

Catering & Private Events Menu

*Levy Restaurants*

# YOUR CHEF



His passion for food and attention to detail allowed the culinary team to present food that was both beautiful and delicious.

Born and raised in Dallas, Texas, Daniel started his culinary career stoking and cleaning the fire pits of a local smokehouse. Daniel took his career to the next level by graduating in 2001 with honors from the prestigious Culinary Institute of America in Hyde Park, New York. Upon graduation, he was recruited by the Food Network in New York City where he worked side by side with some of the world's most recognized chefs. His strong entrepreneurial spirit and newly gained knowledge led him to open his own restaurant in Rhinebeck, New York. Chef quickly developed a loyal following amongst both the local population and seasonal tourists.

After four years in Rhinebeck, Daniel successfully sold his concept and turned his attention toward the continuing of his career development. He was recruited by SIP Restaurant Concepts to be the executive chef and Development Consultant.

Daniel began his career with Levy Restaurants at the Georgia World Congress Center in 2012. His passion for food and attention to detail allowed the culinary team to present food that was both beautiful and delicious. In 2014, Daniel was promoted to Executive Chef here at the Classic Center in Athens.

# FULL CATERING MENU

# You're Invited.

To take a seat at our family table, where over 30 years of culinary and hospitality experience come together with heart and commitment. We've built our reputation on offering world class service in showcase locations. From the meeting room to the show floor, your occasion is our passion. You're invited to enjoy this moment.



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## MADE-TO-ORDER MORNINGS

Start your day off right with our traditional continental breakfast and add your favorites for a custom dining experience!

### BASIC CONTINENTAL BREAKFAST

Breakfast breads and signature muffins	Sweet butter and fresh fruit preserves
Coffee and assortment of hot teas	
9.95 PER PERSON	

### TRADITIONAL CONTINENTAL BREAKFAST

Orange and apple juices	Sweet butter and fresh fruit preserves
A selection of seasonal fruits and berries	Coffee and an assortment of hot teas
Breakfast breads and signature muffins	
12.95 PER PERSON	

#### Customize By Adding the Following Enhancements

##### CHEF'S FAVORITES — *A Selection of Freshly Made Breakfast Sandwiches*

*Choose 1 of the following:*

- Bacon with Cheddar cheese and scrambled eggs on a buttery croissant
- Hickory-Smoked Ham  
    Swiss cheese and egg on a mini pretzel roll
- Turkey sausage with Cheddar cheese and farm fresh eggs on a warm buttermilk biscuit
- Our breakfast burrito filled with farm fresh scrambled eggs, pico de gallo and Chihuahua cheese

4.95 EACH

##### EGG SELECTIONS

*Choose 1 of the following:*

- Classic Eggs Benedict  
    with poached eggs, Canadian bacon and hollandaise
- Morning Egg Scrambles  
    with Cheddar cheese and chives
- Baked Egg Casserole  
    with bacon, spinach and Jack cheese

4.95 PER PERSON

##### SELECTION OF INDIVIDUAL DRY CEREALS

Accompanied by cold milk, bananas and fresh seasonal berries

2.95 PER PERSON

##### SMOKED BLUE RIDGE TROUT DISPLAY

Served with cream cheese, capers, tomatoes, red onion  
and sliced pumpernickel triangles

7.95 PER PERSON

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## MADE-TO-ORDER MORNINGS

### BREAKFAST MEATS

Choose 2 of the following:

- Bacon
- Country sausage links
- Turkey bacon

3.95 PER PERSON

- Turkey sausage links
- Sliced sugar-cured ham

Selections of Individual Fruit Flavored Low-fat Yogurts 2.95 EACH

Old Southern Grits and Oatmeal Bar

a hearty and healthy start to the day. Rolled oats, Cheddar and Sea Salt/ Butter Grits; served hot with a selection of fresh and dried fruits, slivered almonds, brown sugar and milk 3.95 EACH

### A' LA CARTE

#### Breakfast Breads

signature pound cake, apple bread, zucchini bread  
served with butters and jams 29.95 PER DOZEN

#### Breakfast Pastries

assorted Danish, cinnamon buns, croissants served with butters and jams  
35.95 PER DOZEN

#### Assorted Muffins

chocolate chip, blueberry, banana nut served with butters and jams  
29.95 PER DOZEN

#### "Just" Croissants

plain, chocolate, almond served with butters and jams  
35.95 PER DOZEN

#### Granola Bars or Power Bars

29.95 PER DOZEN

#### Assorted Bagels with flavored cream cheese and butters

35.95 PER DOZEN

### BREAKFAST COMBINATIONS

Have a number of meals to plan? Choose from our Chef-designed packages to make your selections easy!

#### GEORGIA BASIC

- Orange juice, Apple juice
- Scrambled eggs
- Market-fresh seasonal fruits and berries
- Country Cheese Grits
- Chef's selection of bakery fresh Danish
- Flaky almond, butter and chocolate croissants
- Low-fat and regular fruit yogurt
- Sweet butter and fruit preserves
- Coffee and assortment of hot teas

14.95 PER PERSON

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## MADE-TO-ORDER MORNINGS

### JACKSON STREET

- Orange juice, Apple juice
- Bacon-Cheddar quiche, vegetable quiche
- Fruit salad with strawberry yogurt sauce
- Fresh baked breakfast breads
- Hash brown potato casserole
- Selection of mini bagels
- Low-fat and plain cream cheese
- Sweet butter and fruit preserves
- Coffee and assortment of hot teas

15.95 PER PERSON

### ATHENS SOCIAL

- Orange juice, Apple juice
- Market-fresh seasonal fruits and berries
- Biscuit Sandwiches
  - ham, egg and cheese/sausage, egg and cheese/egg and Cheddar with vegetables
- Old-fashioned cinnamon sticky buns
- Fresh baked seasonal berry muffins
- Sweet butter and fruit preserves
- Coffee and assortment of hot teas

16.95 PER PERSON

### MEETING ROOM BREAKFAST ACTION STATIONS

The following tables may be added to any of our breakfast menus for service in our meeting rooms. Served for a minimum of 30 people.

#### OMELET STATION

Farm fresh cage-free eggs made-to-order with an array of fresh vegetables including red and green bell peppers, onions, mushrooms and spinach. Meat and cheese selections include bacon, ham, Jack and Cheddar cheeses served with pico de gallo and spicy red salsa. Egg whites and egg substitute are also available.

7.95 PER PERSON INCLUDES ATTENDANT FEE

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## MADE-TO-ORDER MORNINGS

### HOT IRON BELGIAN WAFFLES WITH LOCAL BERRIES

Fresh prepared hot waffles served with a selection of seasonal berries, whipped cream, warm maple syrup, whipped sweet butter, shaved chocolate, candied pecans and powdered sugar.

5.95 PER PERSON INCLUDES ATTENDANT FEE

### STACKS OF GRIDDLED SOUTHERN HOT CAKES

Hot griddled buttermilk pancakes served with fresh sliced seasonal berries, whipped cream, warm maple syrup, whipped sweet butter, shaved chocolate, candied pecans and powdered sugar.

5.95 PER PERSON INCLUDES ATTENDANT FEE

### PEACHES AND CREAM FRENCH TOAST

Fresh baked baguette sliced and filled with whipped Mascarpone, peach preserves, fresh vanilla and citrus egg batter. Grilled Golden Brown and served with Georgia Pecan Syrup.

6.95 PER PERSON INCLUDES ATTENDANT FEE

### SOUTHERN-STYLE BREAKFAST QUESADILLAS

Scrambled farm fresh eggs, flour tortillas, Benton County bacon, Sweet Grass Dairy shredded Gouda, diced bell peppers, house-made pico de gallo with lemon and cilantro.

7.95 PER PERSON INCLUDES ATTENDANT FEE

## PLATED BREAKFAST SELECTIONS

Plated breakfasts include choice of: Served with mini Danish, breakfast breads basket, sweet butter, fresh fruit preserves, orange juice, coffee and an assortment of hot teas.

### ENTRÉES

*Choose 1 of the following:*

Farm-Fresh Scrambled Eggs  
served with Yukon Gold potatoes 12.95

Egg White Frittata  
with Feta cheese, spinach and oven-dried tomatoes 14.95

Brioche French Toast  
served with seasonal berry compote, grilled ham steak,  
seasonal melon, and maple syrup 15.95

Smoked Ham-Spinach Quiche  
with Gruyère cheese, mushrooms, sausage links, and  
breakfast potatoes 15.95

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## MADE-TO-ORDER MORNINGS

### MORNING BEVERAGE SELECTIONS

Beverage service is based on one hour unless otherwise noted.

#### AGUA FRESCA BAR

Orange, honeydew and watermelon agua fresca served with fresh fruit  
20.00 PER GALLON

#### HOT CHOCOLATE "SOUTH OF THE BORDER"

Accompanied by warm churros with cinnamon sugar, whipped cream and chocolate sauce 35.00 PER GALLON

#### SOFT DRINKS, BOTTLED WATER AND JUICES

2.95 EACH

#### "JITTERY JOES" COFFEE TABLE

Gourmet coffee and a selection of teas with flavored syrups, wildflower honey, orange and lemon zest, whipped cream, chocolate curls, and a variety of sweeteners 30.00 PER GALLON

#### ADD ICED COFFEE TO YOUR SIGNATURE COFFEE TABLE

Chilled coffee with chocolate and hazelnut syrups, half and half, a variety of sweeteners, cocoa powder and cinnamon 30.00 PER GALLON

#### FRESH LEMONADE BAR

Blended with your favorite flavors of strawberry, watermelon and lemon-basil 30.00 PER GALLON

#### FRESH BREWED SOUTHERN ICED TEA BAR

Country sweet and unsweetened served with fresh-cut lemons and simple syrup 30.00 PER GALLON

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# MORE THAN JUST A SNACK

## CLASSIC BREAKS

Menus for the meals between meals, based on 1/2 hour of service.

### Hummus Trio

Traditional chickpea, white bean and edamame hummus  
with crispy pita 5.95 PER PERSON

### Candy Land

Mini chocolates, chocolate covered pretzels, assorted gummies,  
twizzlers, and licorice 5.95 PER PERSON

### Seasonal Sliced Fresh Fruit Platter

served with strawberry yogurt sauce 4.95 PER PERSON

### Garden-Fresh Seasonal Crudités

Individually presented with buttermilk ranch dipping sauce —  
great on the go! 4.95 PER PERSON

### Jumbo Pretzel

served warm with chipotle mustard, apple mustard  
and yellow mustards 35.95 PER DOZEN

### Assortment of Energy Bars 32.00 PER DOZEN

### Seasonal Whole Fruit

apples, bananas and local seasonal picks. 2.95 EACH

### Individual Low-Fat Fruit Yoghurts 35.95 PER DOZEN

## THE CUPCAKE BAR

A variety of flavors including blueberry-lemon, cinnamon-pecan,  
chocolate chip and vanilla bean served with ice cold milk.  
6.95 PER PERSON

## WARM "SIGNATURE" COOKIES, BROWNIES AND MILK

Snicker doodle, chocolate chunk, and oatmeal cookies served warm,  
accompanied by ice cold milk. 7.95 PER PERSON

## COOKIES AND ICE CREAM

Ice cream novelties, snicker doodle and chocolate chip cookies.  
7.95 PER PERSON

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tax and service charges.

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# LUNCH WITH PERSONALITY

## DESIGN-YOUR-OWN PLATED LUNCHEONS

Let your taste buds decide and create a personalized menu by selecting one of your favorites from each course. All plated lunches include iced tea.

### SALADS — *Served with artisan rolls and sweet butter.*

#### *First Course, Choose One*

##### The Classic Center Signature Salad

field greens, cranberries, spiced pecans, grape tomato, cucumber and signature basil vinaigrette 1.95

##### Iceberg Wedge

grape tomatoes, red onions, blue cheese and crisp bacon with creamy blue cheese dressing 1.95

##### Caesar Salad

crisp romaine, Parmesan and garlic croutons with classic Caesar dressing 1.95

##### Spinach and Apple Salad

toasted walnuts, Chèvre cheese and red onions with cider vinaigrette 1.95

### ENTRÉES — *Served with local and seasonal vegetables.*

#### *Second Course, Choose One*

##### Cornmeal Dusted Chicken Breast

roasted potato, green beans, citrus cream sauce 16.95

##### Niman Ranch Pork Tenderloin

sweet potato purée and mustard sauce 19.95

##### Parmesan-Crusted Chicken Breast

tomato-basil sauce and creamy polenta 17.95

##### Pan-Seared Turkey Medallions

lemon-garlic cream and sage roasted potatoes 20.95

##### Chili-Spiced Roasted Breast Of Chicken

red wine-cranberry reduction and Cheddar grits 17.95

##### Miso-Glazed Salmon

coconut-jasmine rice and baby bok choy 26.95

##### Herbed Chicken Cutlet

layered with prosciutto and Fontina, lemon-basil cream and garlic mashed potato 22.95

##### Braised Beef Short Ribs

garlic Parmesan polenta and cabernet reduction 27.95

##### Boursin and Artichoke-Stuffed Chicken Breast

fire-roasted pepper sauce and rosemary-roasted new potato 24.95

##### Grilled Tilapia

roasted tomato and fennel ragoût with roasted potatoes 22.95

##### Three-Cheese Baked Manicotti

with Meat Ragù 16.95

##### Butternut Squash Ravioli

fennel cream sauce 16.95

##### Grilled Petite Filet Mignon

potato purée and three-peppercorn sauce 29.95

##### Grilled Flat Iron Steak

truffle white Cheddar baked country pasta and Dijon sauce 26.95

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## LUNCH WITH PERSONALITY

**DESSERT —** *Served with coffee and a selection of hot teas.*  
*Third Course, Choose One*

- Gilmer County Apple Crisp  
crème anglaise 1.95
- Blueberry-Lemon Pound Cake  
Grand Marnier syrup and minted cream 1.95
- Peachy Misu  
a creative contemporary spin on Tiramisú and Georgia peach  
pudding, Mascarpone cheese, cream cheese, fresh peach purée,  
with Nilla Wafers and caramelized peaches 1.95
- Sweet Potato Cheesecake  
Vanilla bean sauce 2.95
- Georgia Pecan Pie  
Fresh-whipped cream 2.95
- Double Chocolate Cake  
Raspberry sauce 2.95

### LUNCH CHEF'S TABLES

All Chef's Tables include coffee and tea.

**CLASSIC LUNCH —** *Served with coffee and a selection of hot teas.*

- Garden Greens and Vegetables  
with red wine vinaigrette
- Herb Roasted Chicken  
with honey lemon glaze
- Rosemary Pork Loin  
with cranberry mustard aioli
- Penne Pasta  
with San Marzano tomato sauce
- Chef's choice of Seasonal Fresh Vegetables
- Assorted rolls and Butter
- Chef's Selection of Gourmet Dessert
- 19.95 PER PERSON

### MANGIA MANGIA

- Baby Romaine  
with Parmesan cream and grape tomato
- Herb Fried Chicken Breast  
with tomato-basil sauce
- Baked Ziti with meat ragù
- Grilled Italian Sausage  
with smothered onions and peppers
- Chef's choice of Seasonal Fresh Vegetables
- Assorted rolls, butter, and infused EVOO
- Chef's Selection of Gourmet Dessert Bars
- 22.95 PER PERSON

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## LUNCH WITH PERSONALITY

### SOUTH OF THE BORDER

#### Mixed Greens

with roasted corn, grape tomato, Queso fresco  
and chipotle vinaigrette

#### Queso Dip and Salsa

with warm corn chips

#### Chicken Fajitas

served with all appropriate condiments

#### Beef Fajitas

served with all appropriate condiments

#### Flour and Corn Tortillas

#### Yellow Rice and Beans

#### Warm Churros

24.95 PER PERSON

### BUTCHER BLOCK DELI BOARD

#### A Selection of Fresh Breads and Rolls

#### Selected Cold Sliced Meats

shaved roasted turkey, roast beef and smoked ham

#### Tortellini Pasta Salad

Parmesan dressing

#### Selection of Sliced Cheeses

Swiss, Provolone and Cheddar

#### Traditional Condiments

mayonnaise, mustard, lettuce, tomato, red onion and pickles

#### Kettle-Style Chips

#### Triple Chocolate Fudge Brownies

19.95 PER PERSON

### SMOKEHOUSE SAMPLER

#### Smoked Turkey Cobb Salad

with buttermilk dressing

#### Loaded Southern Pasta Salad

with smoked Cheddar, bacon, scallions and hard-cooked egg

#### Creamy Coleslaw

#### Smoked Beef Brisket

with Texas toast and our signature barbecue sauce

#### Barbecued Pulled Chicken

with mini onion rolls

#### Georgia Chopped Pork

with mustard barbecue glaze

#### Blueberry-Peach Cobbler

with cinnamon-whipped cream

24.95 PER PERSON

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# LUNCH WITH PERSONALITY

## LUNCH ON WHEELS

Garden Greens

with red wine vinaigrette

A Selection of Fresh Breads and Rolls

Selected Cold Sliced Meats

shaved roasted turkey, roast beef and smoked ham,  
appropriate condiments

Gourmet Chips

Assorted Cookies and Brownies

13.95 PER PERSON

## SIGNATURE SANDWICH AND SALAD TABLE

*Hot-pressed sandwich sampler including some of our Guest favorites.*

Our Famous Hot Dog Panini

Jack cheese, whole grain mustard and caramelized onions

Cuban-pressed Sandwich

ham, roasted pork, Swiss cheese and spicy pickles

Four-Cheese Tomato Melt

traditional sourdough bread

Chicken Niçoise Salad

grilled chicken and European-style greens with hard-boiled egg, green beans, Kalamata olives, grape tomato, onion and red wine vinaigrette

Chinese Chicken Salad

crispy wontons and Asian vinaigrette

Harvest Grain Salad

grilled vegetables and maple-herb dressing

Sweet Potato and Kettle-Style Chips

Fresh-Baked Cookies and Brownies

23.95 PER PERSON

## LUNCH TABLE ENHANCEMENTS

The following may be added to any of our lunch Chef's Table menus

### CHEF-MADE SOUPS

Roasted Tomato Basil 3.95 PER PERSON

Corn and Crab Chowder 3.95 PER PERSON

Hearty Chicken Noodle 3.95 PER PERSON

Broccoli and Cheddar 3.95 PER PERSON

### COLD SALADS

Loaded Macaroni Salad 2.95 PER PERSON

Mustard Potato Salad 2.95 PER PERSON

Creamy Coleslaw 2.95 PER PERSON

BLT Salad

Cheddar cheese and buttermilk dressing 3.95 PER PERSON

Caesar Salad

garlic croutons and shaved Parmesan 3.95 PER PERSON

Clubhouse Salad

ham, turkey, Swiss cheese, avocado and toast point croutons  
4.95 PER PERSON

Grilled Chicken Cobb Salad

honey Dijon vinaigrette 4.95 PER PERSON

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## LUNCH WITH PERSONALITY

### BOX LUNCH

Minimum 24 boxed lunches. Maximum 3 sandwich selections.

*Choose 1 sandwich per box.*

- Ham and Swiss on Ciabbata  
herbed mayonnaise 12.95/10.95 HALF SANDWICH PORTION
- Smoked Turkey on Wheat Bread  
bacon, tomato, lettuce and herb aioli  
15.95/13.95 HALF SANDWICH PORTION
- Roast Sirloin of Beef on Focaccia  
tomatoes, sweet onion jam and Boursin cheese  
16.95/14.95 HALF SANDWICH PORTION
- Grilled Chicken on Focaccia  
spinach, herb aioli and Provolone cheese  
14.95/12.95 HALF SANDWICH PORTION
- Portabella Mushroom Flatbread  
roasted mushroom grilled zucchini, tomatoes, jalapeño Jack cheese  
and sun-dried tomato pesto 13.95/11.95 HALF SANDWICH PORTION

*Each lunch includes:*

- Whole Fruit
- Bag of Kettle-Style Chips
- Fresh-Baked Cookie
- Bottled Water (Dasani)

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## LUNCH WITH PERSONALITY

### BUILD-YOUR-OWN MARKET FRESH LUNCH

Let your Guests pack their favorites;  
please select from the following options:

#### SALADS — Choose one.

- Italian Chop Salad
- Chinese Chicken Salad
- Spinach and Arugula  
with roasted fennel

#### SANDWICHES — Choose one.

- Smoked Turkey on Wheat Bread  
bacon, tomato, lettuce and herb aioli
- Roast Sirloin of Beef on Focaccia  
tomatoes, sweet onion jam and Boursin cheese
- Grilled Chicken on Focaccia  
spinach, herb aioli and Provolone cheese
- Ham and Swiss on Pretzel Bread
- "ZLT" Flatbread Sandwich  
grilled zucchini, tomatoes, jalapeño Jack cheese  
and sundried tomato pesto

#### SIDES — Choose one.

- Pasta Salad
- Kettle-style Potato Chip
- Pommery Mustard and Bacon Potato Salad
- Dill Potato Salad
- Southern Coleslaw
- Caprese Salad
- Greek Farro Salad

#### SWEETS — Choose one.

- Fresh-baked Chocolate Chip Cookie
- Fruit Salad
- Fudge Brownie

#### BEVERAGES

- Dasani Water
- Canned Soda 2.95

*A great option for the grab and go lunch! 19.95 PER PERSON*

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# DELECTABLE & FLEXIBLE

## ANYTIME, ANYWHERE MENUS

These specialty items make an extraordinary addition to any menu!

### SPECIALTY FARE

#### Georgia Pulled Pork Sliders

sassy barbecue sauce 36.00 PER DOZEN

#### Beef Tacos

flour and corn tortillas, assorted salsas and avocado crema  
34.00 PER DOZEN

#### Hot-Pressed Brisket

peppers and onions, chipotle aioli and hoagie rolls  
36.00 PER DOZEN

#### Stadium Hot Dogs and Bratwursts

gourmet condiment bar 34.00 PER DOZEN

### CARVERY BAR

*All carveries are served with a choice of two gourmet Ciabatta, multigrain rolls, Vidalia onion rolls and hoagie rolls.*

#### Chef-Carved House-Smoked Turkey

cranberry-apricot chutney and herb aioli  
8.95 PER PERSON SERVES APPROXIMATELY 40  
INCLUDES ATTENDANT FEE

#### Chef-Carved Peppercorn-Crusted Beef Sirloin

horseradish cream  
9.95 PER PERSON SERVES APPROXIMATELY 40  
INCLUDES ATTENDANT FEE

#### Chili-Lime Crusted Turkey Breast

green chili vinaigrette  
8.95 PER PERSON SERVES APPROXIMATELY 40  
INCLUDES ATTENDANT FEE

#### Smoked BBQ Brisket

brined and smoked in-house, Dijon mustard BBQ Sauce  
9.95 PER PERSON SERVES APPROXIMATELY 40  
INCLUDES ATTENDANT FEE

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## DELECTABLE & FLEXIBLE

### ANYTIME, ANYWHERE MENUS *(continued)*

#### MEATBALL BAR

*A selection of our hand-crafted meatballs served with a basket of fresh rolls to soak up the sauce!*

- Chicken Meatball  
green chile verde sauce
- Thai Pork Meatball  
ginger-soy barbecue sauce
- Italian Beef Meatball  
marinara sauce

9.95 PER PERSON. 25 GUEST MINIMUM.

#### CLASSIC CENTER SIGNATURE BAKED PASTA

*Classic comfort food kicked up a notch!*

- Buffalo Chicken  
Jack and blue cheese
- Smoked Pork, Green Chile and Cheddar
- Cheetos®-Crusted  
Great for kids of all ages!
- Chorizo and Jack Cheese  
tortilla crust
- White Cheese Ziti  
spinach and artichokes
- Smoked Cheddar  
barbecue potato chip crust

CHOOSE TWO. 10.95 PER PERSON. 25 GUEST MINIMUM.

#### GLUTEN-FREE

*Our Chef can customize signature themed options.*

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# RECEPTIONS REINVENTED

## RECEPTION MENUS

Build a perfect reception from a variety of gourmet to classic signature dishes.

50 piece minimum for each item selected

### HOT-PRESSED PERFECTION

- Herb Roasted Turkey  
Jack Cheese, caramelized onion and cranberry mustard  
3.00 PER PIECE
- Cuban Press Sandwich  
roast pork, ham, Swiss cheese and spicy pickles  
3.50 PER PIECE
- Four-Cheese Tomato Melt  
traditional sourdough 3.00 PER PIECE
- Hot-Pressed Sandwich Sampler  
8.95 INCLUDES ONE OF EACH

### RETRO MINIS — *Classic favorites!*

- Apple-wood bacon wrapped dates  
boursin cheese 4.00 PER PIECE
- Beef Wellington Bites  
horseradish cream 4.00 PER PIECE
- House-made Corned Beef Reuben  
Gruyère cheese and Louie dressing 4.00 PER PIECE
- Chicken Cordon Blue  
pit ham and blue cheese sauce 2.50 PER PIECE
- Retro Sampler  
13.95 INCLUDES ONE OF EACH

### STUFFED MUSHROOMS — *Classic favorites!*

- Fennel Sausage and Garlic Bread Crumbs 3.50 PER PIECE
- Spinach and Parmesan Risotto 3.00 PER PIECE
- Lump Crab with lemon aioli 5.00 PER PIECE
- Stuffed Mushroom Sampler 10.95 INCLUDES ONE OF EACH

### SUMPTUOUS SATAYS

- Ginger Chicken  
sweet chili sauce 3.00 PER PIECE
- Sizzling Short Rib  
Thai peanut sauce 4.00 PER PIECE
- Coconut Curry Chicken  
mango chutney 3.00 PER PIECE
- Basil-Garlic Shrimp  
chili-lime mint sauce 4.00 PER PIECE
- Satay Sampler  
12.95 INCLUDES ONE OF EACH

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## RECEPTIONS REINVENTED

### RECEPTION MENUS *(continued)*

#### MINI CHILLED SHRIMP SHOOTERS

- Classic Fisherman's Wharf-Style  
lemon-horseradish cocktail sauce 4.00 PER PIECE  
Bayou-Blackened  
rémoulade sauce 4.00 PER PIECE  
Pesto-Marinated  
lemon aioli 4.00 PER PIECE  
Shrimp Shooter Sampler  
10.95 INCLUDES ONE OF EACH

#### MINI ALL-BEEF BURGERS

- Tavern-style Classic  
American cheese and our secret sauce 3.50 PER PIECE  
Firehouse Burger  
bacon and barbecue sauce 4.00 PER PIECE  
Gourmet Burger  
truffle aioli and Gruyere cheese 5.00 PER PIECE  
Mini Burger Sampler 10.95 INCLUDES ONE OF EACH

#### COASTAL FAVORITES

- Signature Crab Cakes  
lemon aioli 5.00 PER PIECE  
Seared Sesame Tuna Wonton  
seaweed salad and wasabi cream 4.95 PER PIECE  
Smoked Salmon Cracker  
crème fraîche, capers and red onion 4.00 PER PIECE  
Pan Roasted Sea Scallop  
garlic basil oil, tomato chutney 5.00 PER PIECE  
Seafood Sampler 17.95 INCLUDES ONE OF EACH

#### SINGLE SIP

- Gazpacho  
tomato, cucumber and olive oil 2.00 PER PIECE  
Butternut Squash  
2.00 PER PIECE  
Tomato Bisque  
2.00 PER PIECE  
Single Sips Sampler  
5.50 INCLUDES ONE OF EACH

#### ARTISAN STUFFED BREAD

- Meatball and Provolone  
basil oil 3.00 PER PIECE  
Italian Sausage and Ricotta  
3.00 PER PIECE  
Three Cheese and Pesto  
garlic aioli 3.00 PER PIECE  
Crostini Sampler  
8.75 INCLUDES ONE OF EACH

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# RECEPTIONS REINVENTED

## RECEPTION MENUS *(continued)*

### QUESADILLAS

- House-smoked Brisket and Cheddar Cheese  
avocado crème 3.00 PER PIECE  
Ancho Chicken and Jack Cheese  
salsa verde 3.00 PER PIECE  
Baby Spinach and Mushroom  
pico de gallo 3.00 PER PIECE  
Quesadillas Sampler  
8.75 INCLUDES ONE OF EACH

### MINIATURE TOSTADAS

- Spicy-Seared Ahi Tuna  
cilantro-lime crème and jalapeño slaw 4.00 PER PIECE  
Duck Breast  
peppers and tropical mango salsa 4.00 PER PIECE  
Hand-Pulled Chicken  
black bean purée, Queso fresco and pickled red onion  
3.00 PER PIECE  
Tostada Sampler  
10.95 INCLUDES ONE OF EACH

### HAND-CRAFTED MINI SLIDERS

- Slow-Roasted Prime Rib  
smoked Cheddar, caramelized onions and barbecue sauce  
4.00 PER PIECE  
Breaded Chicken Parmesan  
marinara and fresh mozzarella 3.50 PER PIECE  
House-Made Meatloaf  
crispy onions and sautéed wild mushrooms 4.00 PER PIECE  
Slider Sampler  
11.00 INCLUDES ONE OF EACH

### HAND BREADED CHICKEN TENDERS

- Cornmeal Dusted  
honey mustard and signature barbecue sauce 3.00 PER PIECE  
Buffalo Style  
Buttermilk Ranch 3.00 PER PIECE  
Teriyaki Glazed  
Sweet Chili Sauce 3.25 PER PIECE  
Chicken Slider Sampler  
9.00 INCLUDES ONE OF EACH

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## RECEPTIONS REINVENTED

### RECEPTION MENUS *(continued)*

#### PASTA PASTA

- Three Cheese Ravioli  
tomato basil sauce 3.00 EACH
- Mini Baked Pasta Bowls  
roasted vegetables, ricotta salata 3.50 EACH
- Fried Pasta Bites  
Cheddar cheese sauce 3.00 PER PIECE
- Pasta Pasta Sampler  
9.25 INCLUDES ONE OF EACH

#### GOING GREEN

- Arugula and Shaved Fennel Salad  
Meyer lemon vinaigrette 3.50 EACH
- Bibb Lettuce Wrap  
Garden vegetables, red wine vinaigrette 3.50 EACH
- Baby Romaine Spears  
Creamy Parmesan dressing 3.00 PER PIECE
- Going Green Sampler  
9.75 INCLUDES ONE OF EACH

### RECEPTION STATIONS

Pleasing to even the pickiest eaters

#### NIMAN RANCH MINI SAUSAGE TABLE

*Naturally-raised Niman Ranch sausages created for Levy Restaurants.*  
Flavors include: Apple Gouda, Chipotle Cheddar and Spicy Italian.  
Served with gourmet mustards, apple slaw and hoagie rolls.  
10.95 PER PERSON

#### ARTISAN CHEESE BOARD

Artisan selection of local and imported farmstead cheeses. Accompanied by house-made chutneys, local honeys, artisan breads and crackers.  
8.95 PER PERSON

#### ANTIPASTI

Imported cured meats, cheeses, local seasonal vegetables, marinated olives and warm spinach and artichoke fondue. Served with a variety of flatbreads, crostinis and bread sticks.  
8.95 PER PERSON

#### NACHO AND SALSA BAR

Zesty beef chili, spicy Queso sauce, crispy corn tortilla chips and our house salsa verde, pico de gallo, salsa roja and habenero salsa. Served with sour cream, jalapeños and signature hot sauces.  
6.95 PER PERSON

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## RECEPTIONS REINVENTED

### RECEPTION STATIONS *(continued)*

#### GOURMET FOCACCIA

*A fun assortment of artisan grilled focaccia bread with a selection of toppings, served hot.*

Fennel Sausage, Wild Mushrooms and Asiago Cheese

Shaved Salami, Arugula and Provolone Cheese

Roma Tomatoes, Basil and Fresh Mozzarella

Pulled Chicken, Basil Pesto and Four-Cheeses

11.95 PER PERSON

#### BRUSCHETTA D'ITALIA

Tomato Basil

Parmesan and extra virgin olive oil

Kalamata Olive Tapenade

Chèvre cheese

Roasted Wild Mushroom

Gorgonzola cheese

Caramelized Onion

Taleggio cheese

8.95 PER PERSON

#### MASHED POTATO BAR

*Old-fashioned, creamy mashed potatoes with specialty ingredients served in martini glasses.*

Lobster Mashed Potatoes

Yukon Gold Mashed Potatoes

with braised short ribs and Cabernet reduction

Sweet Mashed Potatoes

with cinnamon, brown sugar, butter and candied pecans

11.95 PER PERSON

#### GARDEN FRESH VEGETABLE BASKET

Chef's colorful selection of fresh market vegetables.

Served with buttermilk ranch dip, traditional hummus, fresh basil pesto, crackers and breadsticks.

7.95 PER PERSON

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# RECEPTIONS REINVENTED

## CARVING STATIONS

All prices include a Chef attendant.

35 Guest Minimum.

### CHEF-CARVED SIDE OF SMOKED SALMON

Pastrami-smoked salmon served with classic garnishes, sliced pumpernickel and crème fraîche.

9.95 PER PERSON

### CARVED WHOLE BEEF TENDERLOIN

Served with peppercorn sauce, horseradish cream and artisan rolls.

MARKET PRICE

### SUGAR-CURED SPIRAL HAM

With bourbon aioli, grain mustard, country biscuit and artisan rolls.

7.95 PER PERSON

### ULTIMATE "BLT" MINI SANDWICHES

Hickory-smoked pork belly, lettuce, vine-ripe tomatoes, wheat toast and mayonnaise.

7.95 PER PERSON

### SPIT-ROASTED TURKEY BREAST

Served with cranberry and apricot chutneys, herb aioli and artisan rolls.

8.95 PER PERSON

### TEXAS-STYLE SMOKED BRISKET

Served with our Levy signature barbecue sauce, crispy onion straws and mini onion rolls.

7.95 PER PERSON

### GARLIC-ROASTED BEEF STRIP LOIN

Wild mushroom sauce, grain mustard, creamy horseradish sauce and artisan rolls.

9.95 PER PERSON

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## DISTINGUISHED DINNERS

### DESIGN-YOUR-OWN PLATED DINNER

Let your taste buds decide and create a personalized menu by selecting one of your favorites from each course.

#### SALADS — *Served with warm artisan rolls and sweet butter.*

##### *First Course, Choose One*

- Athens Classic Salad  
baby field greens, cranberries, spiced pecans, grape tomato, cucumber and signature basil vinaigrette 1.95
- Iceberg Wedge  
grape tomatoes, red onions, blue cheese and bacon with creamy blue cheese dressing 1.95
- Caesar Salad  
crisp romaine, Parmesan and garlic croutons with Caesar dressing 1.95
- Spinach and Apple Salad  
toasted walnuts, Chèvre cheese and red onions with cider vinaigrette 1.95

#### ENTRÉES — *Served with local and seasonal vegetables*

##### *Second Course, Choose One*

- Parmesan Crusted Chicken Breast  
rosemary potatoes, green beans, and tomato-basil cream 24.00
- Roasted Chicken Breast  
herb-roasted potatoes, glazed carrots, and rosemary au jus 26.00
- Lemon Chicken Breast  
Vesuvius-style potato, roasted tomato and lemon garlic sauce 25.00
- Smoked Salmon  
crusted Salmon – horseradish mashed potato and natural citrus jus 34.00
- Smoked Turkey Brochettes  
Zinfandel poached pear relish and white Cheddar, roasted corn and sage mashed potatoes 31.00
- Wild Mushroom and Boursin Cheese-Stuffed Chicken  
port wine glaze and chive potato purée 30.00
- Wood-Roasted Bistro Steak  
wild mushroom ragout, fire-roasted pepper sauce and roasted garlic polenta 33.00
- Sun-Dried Tomato-Crusted Breast of Chicken  
rosemary-roasted potatoes and Chardonnay reduction 28.00
- Wild Mushroom and Bacon Pork Loin  
smashed potato cake and port wine sauce 28.00
- Pancetta-Wrapped Roast Chicken Breast  
citrus sage cream and a risotto cake 30.00

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## DISTINGUISHED DINNERS

### DESIGN-YOUR-OWN PLATED DINNER *(continued)*

- Braised Short-Rib  
blackberry bordelaise and home-style potato croquettes 34.00
- Herb Roasted Sirloin  
Garlic mashed potatoes, green beans, port wine glaze 33.00
- Wild Mushroom and Cheese Ravioli  
Asiago and Basil Cream Sauce 28.00
- Hickory Smoked Prime Rib  
cabernet glazed mushrooms, asparagus, Yukon roasted potato wedge 38.00
- Blackened Petite Filet  
blue cheese and grain mustard sauce with Parmesan whipped potatoes MARKET PRICE

**DESSERT —** *Served with coffee and a selection of herbal teas.*

*Third Course, Choose One*

- Gilmer County Apple Crisp  
crème anglaise 1.95
- Blueberry-Lemon Pound Cake  
Grand Marnier syrup and minted cream 1.95
- Peachy Misu  
a creative contemporary spin on Tiramisù and Georgia peach pudding with Mascarpone cheese, cream cheese, fresh peach purée, with Nilla® wafers and caramelized peaches 1.95
- Sweet Potato Cheesecake  
vanilla bean sauce ADD 2.95
- Georgia Pecan Pie  
fresh-whipped cream ADD 2.95
- Double Chocolate Cake  
raspberry sauce ADD 2.95

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## DISTINGUISHED DINNERS

### DINNER CHEF'S TABLES

All Chefs' tables include warm artisan rolls and sweet butter, coffee and a selection of hot teas.

#### VIA ROMA

Baby Romaine Salad

Parmesan crisp, grape tomato and creamy peppercorn dressing

Porchetta

Chef-carved pork sirloin roast, grilled tomato and smothered onion gravy

Parmesan-Crusted Chicken  
tomato basil cream sauce

Sautéed Zucchini and Yellow Squash  
herbed tomatoes

Rosemary Roasted Potato  
bacon, Cheddar and green onions

Penne Pasta with San Marzano Tomato Sauce

Assorted Focaccias and Signature Breads

Tiramisu  
warm caramel sauce

23.95 PER PERSON INCLUDES CARVER

#### THE STEAKHOUSE

Iceberg Wedge

grape tomatoes, red onions, crisp bacon and creamy blue cheese dressing

Chef-carved New York Strip Loin  
horseradish cream and mushroom jus

Roasted Lemon-Garlic Chicken  
natural jus

Sautéed Green Beans  
herbed tomatoes

Loaded Mashed Potatoes  
bacon, Cheddar and green onions

Red Wine-braised Wild Mushrooms  
with Shallots

Traditional Bread Pudding  
warm caramel sauce

Mixed Berry Fruit Crisp  
vanilla-whipped cream

39.95 PER PERSON INCLUDES CARVER

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## DISTINGUISHED DINNERS

### DINNER CHEF'S TABLES *(continued)*

#### THE SMOKEHOUSE

##### Green Salad

grape tomatoes, red onion and cucumbers with buttermilk ranch and red wine vinaigrette

##### Pickled Cucumbers and Onions

##### Twelve-Hour Smoked Beef Brisket

barbecue bourbon glaze, mustard barbecue and sweet vinegar barbecue sauces

##### Smoked Pulled Pork

creamy coleslaw

##### Cheddar au Gratin Potatoes

##### Baked Beans

##### Parker House Rolls and Corn Bread

butter and honey

##### Southern Pecan Pie

honey cream

##### Baked Apple Crisp

vanilla-whipped cream

30.95 PER PERSON INCLUDES CARVER

#### THE SMOKEHOUSE

##### Beefsteak Tomato and Fresh Mozzarella

pesto, red wine vinaigrette

##### Roast Chicken with Three Bean Cassoulet

natural jus

##### Augratin Potato

##### Greens Beans and Mushrooms

##### Cut Corn and Bell Peppers

##### Smoked Prime-Rib

horseradish cream

##### Assorted Rolls and Butters

##### Lemon Pound Cake with Fresh Berries and Cream

39.95 PER PERSON

#### FARM STAND — *From produce to poultry, it is about fresh singular goodness!*

##### Organic Field Greens Salad

white balsamic vinaigrette

##### Roasted Golden Beet Salad

ricotta salata

##### Black Beluga Lentil and Carrot Salad

vanilla molasses dressing

##### Barley Citrus Corn Salad

tarragon pesto

##### Niman Ranch Roast Rack of Pork

balsamic Dijon glaze

##### Roasted Amish Chicken

toasted couscous, dried fruit and natural jus

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## DISTINGUISHED DINNERS

### DINNER CHEF'S TABLES *(continued)*

- Chorizo Cassoulet  
organic vegetables and fresh thyme  
Smashed Yams  
wildflower honey, yam frites and cinnamon butter  
Fruit Blossoms  
flaky golden pie petals and crème anglaisee  
35.95 PER PERSON

### DESIGN-YOUR-OWN CHEF'S TABLE

Individualize your menu to suit your event. The ultimate in customization!

#### SALADS

*Choose One*

- Italian Chopped Salad  
grilled chicken, bacon, blue cheese, tomato, and pasta with honey Dijon dressing
- Smoked Barbecue Chicken Salad  
mixed greens, cornbread croutons and baked bean vinaigrette
- Barbecue Shrimp and Andouille Salad  
grilled corn, kidney beans, tomatoes and greens tossed with Cajun dressing
- Chopped Vegetable Salad  
mixed greens, olives, artichokes and Gorgonzola cheese with red wine vinaigrette
- Caesar Salad  
crisp romaine, Parmesan and garlic croutons with creamy Parmesan dressing
- Southern Salad  
baby field greens, fresh berries, spiced pecans and blue cheese with white balsamic vinaigrette

#### ENTRÉES

*Choose Two*

- Mustard-glazed Niman Ranch Pork Loin  
spicy fruit chutney and bourbon jus
- Roasted Garlic-braised Chicken  
red wine glaze
- Herb-roasted Chicken  
rosemary aioli and dried cherry chutney
- Sun-dried Tomato-crusted Chicken Breast  
Chardonnay reduction
- Maple-glazed Turkey  
cranberry-apricot chutney and sage gravy
- Peppercorn-Crusted Tri Tip Sirloin  
rosemary demi-glace and horseradish cream
- Slow-roasted Prime Rib  
natural jus and horseradish cream
- Grilled Salmon  
lemon beurre blanc

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## DISTINGUISHED DINNERS

### DESIGN-YOUR-OWN CHEF'S TABLE *(continued)*

#### PASTA

*Choose One*

- Penne Pasta  
spicy marinara, Asiago cream, fresh basil and shaved Parmesan
- Rigatoni Pasta  
tomato-basil sauce, spinach and ricotta cheese
- Wild Mushroom Risotto  
fresh herbs and Parmesan garlic broth
- Linguini with Shrimp  
tomato-basil sauce, garlic and chiles

#### SIDES

*Choose Two*

- Au Gratin Potatoes  
four cheeses and fresh thyme
- Loaded Mashed Potatoes  
smoked bacon, sour cream, Cheddar and scallions
- Roasted Fingerling Potatoes  
herb butter and garlic sour cream
- Classic Creamed Spinach  
crispy leeks and Parmesan
- Bistro-roasted Vegetables  
fresh herbs and olive oil
- Creamed Sweet Corn  
diced bacon and scallions

#### DESSERTS

*Choose One*

- Gilmer County Apple Crisp  
crème anglaise
- Blueberry-Lemon Pound Cake  
Grand Marnier syrup and minted cream
- Peachy Misu  
a creative contemporary spin on Tiramisù and Georgia peach pudding with Mascarpone cheese, cream cheese, fresh peach purée, with Nilla® wafers and caramelized peaches
- Sweet Potato Cheesecake  
vanilla bean sauce
- Georgia Pecan Pie  
fresh-whipped cream
- Double Chocolate Cake  
raspberry sauce

*Your Custom Chef's Table includes coffee and tea 34.95 PER PERSON*

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*May we suggest adding a dessert? DS1*



# DESSERT REDEFINED

## DESSERT MENUS

### SIGNATURE DESSERTS — *Minimum of 50 people.*

A selection of our signature desserts! Carrot cake, Chocolate Paradis cake, New York-style cheesecake, cupcakes, mini taffy apples, mini low-fat yogurt parfaits, sweet dessert shots, cookies, brownies and gourmet dessert bars **10.95 PER PERSON**

Vanilla bean ice cream **ADD 3.00 PER PERSON**

### BANANA FOSTER

Sweet caramelized bananas with butter, brown sugar and flamed with dark rum served with vanilla bean ice cream.

**5.95 PER PERSON INCLUDES CHEF ATTENDANT**

### BROWNIE SUNDAE BAR

Triple chocolate chunk brownie and blondie bars served warm with vanilla bean ice cream, chocolate and caramel sauce, toasted peanuts, fresh whipped cream and assorted toppings.

**5.95 PER PERSON INCLUDES ATTENDANT**

### COUNTRY STYLE FRUIT COBLERS

Fresh-baked blueberry cobbler with oatmeal crust and peach cobbler with cinnamon almond topping served warm with vanilla whipped cream. Ask our chefs about their seasonal selections!

**6.95 PER PERSON WITH ICE CREAM**

**ADD 4.00 PER PERSON INCLUDES ATTENDANT**

### FONDUE STATION

Chocolate and caramel fondue served with a colorful display of mini cookies, seasonal fresh fruit, flavored cake bites and marshmallows.

**4.95 PER PERSON**

### DONUT SUNDAE BAR

Glazed donuts toasted on our flat grill served with vanilla bean ice cream and sweet fruit compote. **5.95 PER PERSON INCLUDES ATTENDANT**

### RASPBERRY CHAMBORD

Fresh raspberry flambé served with vanilla bean ice cream over fudge brownie. **5.95 PER PERSON INCLUDES ATTENDANT**

### TARTUFO

Bing Cherry preserves with chocolate custard and whipped cream over truffle cake. **5.95 PER PERSON INCLUDES ATTENDANT**

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# BEVERAGES

## SPECIALTY BARS AND BEVERAGES

### MARTINI BAR — *The new spin on a classic!*

Icy cold Ketel One Vodka or Bombay Sapphire, served with a bevy of garnish. Also available are the ultimate Cosmopolitan, Apple Martini and the Lemon Drop. 12.95. PER PERSON

### BLOODY MARY BAR — *A fabulous starting point!*

Classic Smirnoff or Ketel One Vodka, zesty Bloody Mary Mix and a smorgasbord of garnishes including celery, pepperoncini, cheeses, sausage and a variety of special sauces. 13.95 PER PERSON

### MOJITO BAR — *The rising star of the cocktail world!*

Aromatic Bacardi Rum, fresh mint, zesty lime and cane sugar blended to Caribbean delight! 12.95. PER PERSON

### JALAPEÑO MARGARITA

The kick of a margarita with the zip of jalapeño.  
Go way south of the border. 12.95. PER PERSON

### VODKA LEMONADE WITH A TWIST — *A blast of summer.*

Crisp Smirnoff Vodka, refreshing lemonade and Chambord. 6.95 EACH

### COFFEE AND DONUTS

Kahlúa, Cointreau and Bailey's Original Irish Cream with espresso and cream. Served with a mini-donut! 7.95 EACH

### BUBBLES AND BERRIES — *A salute to a great glass.*

Riesling-marinated raspberries, blueberries and blackberries with a special lift of Champagne. 7.95 EACH

### SANGRIA

Red wine, brandy and sweet vermouth with fresh citrus fruit, berries, juice and soda. 6.95 EACH

### CRAFT AND MICRO BREW BEERS 6.00 EACH

- Blue Moon White Belgium Ale
- Fat Tire
- Leinenkugel Summer Shandy (available seasonally)
- Sweetwater Specialty
- Terrapin Specialty

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# BEVERAGES

## NON-ALCOHOLIC BEVERAGES

### ULTIMATE SPECIALTY SOFT DRINK STATION

2.95 EACH

### SMOOTHIES — *Seasonal Berry, melons, peaches*

Hand-blended gems with sweet yogurt, fresh fruits and granola 3.00 EACH

### HOT CHOCOLATE

A candy bar in a cup! Delicious warm chocolate with fresh whipped cream, chocolate sprinkles, delightful mini marshmallows, flavored syrups and all the fixings! 30.00 PER GALLON

## BAR SELECTIONS

Beverages are billed on consumption unless otherwise noted

### HOSTED DELUXE BAR

#### Cocktails

Featuring Ketel One, Bombay Sapphire, Johnnie Walker Black, Maker's Mark, Bacardi 8, Crown Royal, Sauza Hornitos Reposado, Remy Martin VS, Martini & Rossi Dry and Sweet Vermouth  
7.00 PER DRINK

#### Wine by the Glass

Folie a Deux Chardonnay 6.00  
Avalon Cabernet Sauvignon 6.00  
Red Rock Merlot 6.00  
Beringer White Zinfandel 6.00

#### Sparkling

Woodbridge Brut 6.00 PER DRINK

Imported Beer 5.00 EACH

Domestic Beer 4.00 EACH

Bottled Water 3.00 EACH

Soft Drinks 3.00 EACH

Juices 3.00 EACH

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## BEVERAGES

### BAR SELECTIONS *(continued)*

#### HOSTED PREMIUM BAR

##### Cocktails

Featuring Smirnoff, Beefeater, Dewar's, Jim Beam, Bacardi Silver, Canadian Club, José Cuervo Gold, Christian Bros. Brandy, Martini & Rossi Dry and Sweet Vermouth **6.00 PER DRINK**

##### Wines by the Glass

Featuring Woodbridge by Robert Mondavi Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel **6.00 PER DRINK**

##### Sparkling

Woodbridge Brut **6.00 PER DRINK**

Imported Beer **5.00 EACH**

Domestic Beer **4.00 EACH**

Bottled Water **3.00 EACH**

Soft Drinks **3.00 EACH**

Juices **3.00 EACH**

#### PACKAGE BAR SERVICE

All package bar service includes domestic and imported beer, wines by the glass, soft drinks and bottled water. Available for plated or chef's table dinner events in the ballroom (or other designated location as defined per convention center).

	2-Hr. Package	3-Hr. Package	4-Hr. Package
Deluxe Brands	21.00	26.00	32.00
Premium Brands	19.50	24.00	27.50
Beer and Wine	17.50	22.50	25.50

Cash bar options available — minimum sales applies to all cash bars.  
Cashier and bartender fee required.

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## BEVERAGES

### WHITE WINE

#### BUBBLY

- Perrier-Jouet Fleur de Champagne, Epernay, France 217.00  
Mumm Napa 'Brut Prestige', Napa 50.00  
Korbel Brut, California 37.00  
Zonin Prosecco, Italy 32.00

#### LIGHT AND CRISP

- SeaGlass Sauvignon Blanc, Santa Barbara 35.00  
Provenance Sauvignon Blanc, Napa 46.00  
Nobilo Sauvignon Blanc, New Zealand 32.00  
Little Black Dress Pinot Grigio, California 34.00  
Le Rime by Banfi Pinot Grigio, Italy 33.00  
Santa Cristina by Antinori Pinot Grigio, Italy 36.00

#### CREAMY AND ELEGANT

- Kendall-Jackson 'Vintner's Reserve' Chardonnay, California 39.00  
Folie a Deux Chardonnay, Napa 40.00  
Irony Chardonnay, Napa 35.00  
Sonoma-Cutrer 'Russian River Ranches' Chardonnay, Sonoma 42.00  
Chalone 'Estate' Chardonnay, Monterey 56.00  
Cakebread Cellars Chardonnay, Napa 76.00  
Greystone Chardonnay, California 33.00

#### SWEET AND SMOOTH

- Hogue 'Genesis' Riesling, Washington 36.00  
Beringer White Zinfandel, California 27.00  
Jacob's Creek Moscato, Australia 27.00

### RED WINE

#### RIPE AND RICH

- Duckhorn Vineyards Merlot, Napa 95.00  
Sebastiani Merlot, Sonoma 33.00  
Red Rock Merlot, California 34.00  
Greg Norman Cabernet Merlot, Australia 37.00  
Rodney Strong Pinot Noir, Sonoma 38.00  
Mark West Pinot Noir, California 34.00  
Estancia Pinot Noir, Monterey 44.00

#### SPICY AND SASSY

- Gascon Malbec, Argentina 37.00  
Penfold's 'Thomas Hyland' Shiraz, Australia 34.00

#### BIG AND BOLD

- Silver Oak Cabernet Sauvignon, Alexander Valley 118.00  
Louis Martini 'Sonoma' Cabernet Sauvignon, Sonoma 41.00  
Avalon Cabernet Sauvignon, Napa 42.00  
Beaulieu Vineyard 'Napa' Cabernet Sauvignon, Napa 39.00  
Simi Cabernet Sauvignon, Alexander Valley 62.00  
Columbia Crest 'Grand Estates' Cabernet, Washington 31.00

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