

COFFEE BREAKS / REFRESHMENTS

Beverages

Freshly brewed coffee and tea	\$28.00	per gallon
Assorted fresh fruit juice	\$3.00	per person
Bottled waters	\$3.00	each
Starbucks double shot	\$5.00	each
Starbucks frappuccino	\$5.00	each
Pellegrino water	\$4.00	each
Red bull energy drink	\$5.00	each
Assorted soft drinks	\$2.00	each

Morning Treats

Assorted jumbo danish	\$32.00	per dozen
Assorted doughnuts	\$24.00	per dozen
Assorted scones	\$20.00	per dozen
Assorted jumbo muffins	\$29.00	per dozen
Whole fruit	\$1.00	per person
Granola bars	\$2.00	each
House almond granola	\$1.00	per person
Variety cold cereal	\$1.00	each
Egg, sausage, cheese croissant	\$4.00	each
Assorted yogurts	\$2.00	each

Afternoon Snacks

Assorted cookies or brownies	\$21.00	per dozen
Jumbo soft pretzels with cheese	\$24.00	per dozen
Potato skins and toppings	\$12.00	per dozen
Fresh tortilla chips and salsa	\$13.00	per pound
Freshly made kettle chips & dip	\$12.00	per pound



Themed Breaks

Sweet & Savory Break

Assorted fresh baked cookies, turtle brownies, fresh popped butter and cheddar popcorn, mixed nuts and dried fruits, assorted soft drinks and water
\$7.00 per person

Power Break

Assorted protein shakes, power and energy bars, roasted garlic hummus, grilled pita bread, grilled vegetables, assorted soft drinks and water
\$9.00 per person

Nacho Break

Tri-colored tortilla chips, assorted salsa's, nacho cheese, guacamole, jalapeno's, tomatoes, sour cream, black olives, churros with assorted fruit sauces, assorted soft drinks and water
\$8.00 per person

Mountain Break

Gardetto snack mix, house trail mix, assorted cheese and crackers, beef jerky, whole fruit, assorted soft drinks and water
\$8.00 per person

Baseball Break

Assorted candy bars, cracker jacks, soft jumbo pretzels with mustard and cheese sauce, freshly popped butter popcorn, roasted peanuts, assorted soft drinks and water
\$9.00 per person

ALL PRICES LISTED DO NOT INCLUDE TAX (CURRENTLY 7%) OR SERVICE FEE (CURRENTLY 22%). MENU PRICING IS SUBJECT TO CHANGE AND WILL BE CONFIRMED 90 DAYS PRIOR TO YOUR FUNCTION.

SE
star events



EXECUTIVE BREAK

Morning Continental Breakfast

Served with freshly brewed coffee, tea and soft drinks refreshed throughout the day

Chef's selection of freshly baked breads with fruit preserves, butter, margarine and cream cheese.

Seasonal fresh sliced fruit

Biscuit, egg, sausage and cheese breakfast sandwiches

Fresh orange, cranberry, and apple juices.

Afternoon Break

CHOOSE FOUR (4) OF THE FOLLOWING OFFERINGS:

Assorted fresh baked cookies

Turtle brownies

Fresh popped butter and cheddar popcorn

Mixed nuts and dried fruit

Assorted protein shakes

Power and energy bars

Roasted garlic hummus with grilled pita bread and grilled vegetables

Tri-colored tortilla chips with assorted salsas, nacho cheese, guacamole, jalapenos, tomatoes, sour cream and black olives

Churros with assorted fruit sauces

Gardetto snack mix

House trail mix

Assorted cheese and crackers

Assorted whole fruit

Assorted candy bars

Soft jumbo pretzels with mustard and cheese sauce

\$17.00 per person

PRICES LISTED ABOVE ARE PER PERSON AND DO NOT INCLUDE TAX (CURRENTLY 7%) OR SERVICE FEE (CURRENTLY 22%).

MENU PRICING IS SUBJECT TO CHANGE AND WILL BE CONFIRMED 90 DAYS PRIOR TO YOUR FUNCTION.



Star Plaza • 800 East 81st Avenue • Merrillville, IN 46410 • (219) 769-6311 • www.starplaza.com



BREAKFAST

Continental Breakfast

Served with freshly brewed coffee, tea and milk

Chef's selection of freshly baked breakfast breads with fruit preserves, butter, margarine and cream cheese. Fresh orange, cranberry, and apple juices.

\$9.50 per person

Seasonal fresh sliced fruit

\$2.00 per person

Breakfast Table

Served with freshly brewed coffee, tea and milk

Chef's selection of freshly baked breakfast pastries and bagels with fruit preserves, butter, margarine and cream cheese. Fresh orange, cranberry and apple juices.

Variety of cold cereals, assorted yogurts, house almond granola, seasonal fresh sliced fruit, hickory smoked maple sausage, vanilla french toast, fresh scrambled eggs and potatoes o'brien.

\$18.00 per person

Buffet Enhancement

Turkey sausage	\$3.00 per person
Smoked bacon	\$3.00 per person
Cheese blintzes	\$2.00 per person
Country biscuits and gravy	\$2.00 per person
Buttermilk pancakes	\$2.00 per person

Belgium Waffle Station

Cooked to order light belgium waffles with strawberry and apple compotes, maple syrup, whipped cream, chocolate chips and fresh blueberries.

\$3.00 per person

Omelet Station

Cooked to order fresh omelets with onions, bacon, lox, sausage, cheese varieties, fresh spinach, mushrooms, green peppers and tomatoes.

\$4.00 per person

*Attendant fee will apply for action stations
\$90.00 each*

***BUFFET REQUIRES A MINIMUM OF 30 GUESTS,
OTHERWISE, ADD \$3.00 PER GUEST***

Served Breakfasts

Served with freshly brewed coffee, tea and milk

Chef's selection of assorted breakfast pastries with fruit preserves, butter and margarine.

Fresh scrambled eggs, smoked bacon, hickory smoked sausage and breakfast potatoes.

\$13.00 per person

PRICES LISTED ABOVE ARE PER PERSON AND DO NOT INCLUDE TAX (CURRENTLY 7%) OR SERVICE FEE (CURRENTLY 22%). MENU PRICING IS SUBJECT TO CHANGE AND WILL BE CONFIRMED 90 DAYS PRIOR TO YOUR FUNCTION.



BRUNCH MENUS

Brunch

Chef's selection of freshly baked breakfast pastries and bagels
Assorted fruit preserves and butter
Fresh squeezed orange, cranberry and apple juices
Seasonal fresh sliced fruit
Fresh scrambled eggs
Maple smoked sausage
Vanilla french toast
Potatoes O'brien
Cheese blintzes with strawberry sauce
Roasted chicken with cranberry-almond wild rice
Poached tilapia and tomato relish
Red skin mashed potatoes
Roasted seasonal vegetables
Assorted pastries, cakes and tortes
Freshly Brewed Coffee, Assortment of Teas and Iced Tea



\$21.95 per person

(Minimum of 30 guests required)

Omelet Station **\$4.00 per person**
Attendant Fee **\$90.00**

PRICES LISTED ABOVE ARE PER PERSON AND DO NOT INCLUDE TAX (CURRENTLY 7%) OR SERVICE FEE (CURRENTLY 22%). MENU PRICING IS SUBJECT TO CHANGE AND WILL BE CONFIRMED 90 DAYS PRIOR TO YOUR FUNCTION.



Star Plaza • 800 East 81st Avenue • Merrillville, IN 46410 • (219) 769-6311 • www.starplaza.com



All lunch selections are served with freshly baked breads and butter, soup of the moment or choice of salad, chef's choice of starch and vegetable, freshly baked cookie platter, freshly brewed coffee and iced tea service

Salad Selections

Mixed Green Salad

Mixed greens and english cucumber robe, plum tomato and spun carrots

Caesar Salad

Romaine lettuce, toasted croutons, plum tomato, shredded parmesan cheese, house caesar dressing

Iceberg Wedge Salad

Crisp iceberg lettuce, diced english cucumbers, diced tomatoes and spun carrots

Choice of dressing available for all salad selections

Salad Upgrades

Pear, Apple and Smoked Gouda Salad

Mixed greens, pine nuts, pomegranate-sherry vinaigrette

Boston Bibb and Goat Cheese

Grape tomatoes, candied walnuts, roasted-garlic balsamic vinaigrette

Boccocini and Plum Tomato Salad

Romaine hearts, lemon, basil, roasted red pepper, cracked black pepper, extra-virgin olive oil

Salad upgrades \$2.00 per person additional

Plated Luncheons

Oven Roasted Chicken Breast \$18.00 per person

Baby spinach, roasted red pepper puree

Pine-nut Crusted Salmon \$18.00 per person

Tomato-caper relish

Char-grilled Pork Tenderloin \$16.00 per person

Sweet potato and craisin hash with sage cream

Grilled Chicken \$18.00 per person

Oven roasted tomatoes and meyer lemon cream sauce

Penne Rigate \$15.00 per person

Seasonal vegetables, roasted garlic alfredo and basil

PRICES LISTED ABOVE ARE PER PERSON AND DO NOT INCLUDE TAX (CURRENTLY 7%) OR SERVICE FEE (CURRENTLY 22%).

MENU PRICING IS SUBJECT TO CHANGE AND WILL BE CONFIRMED 90 DAYS PRIOR TO YOUR FUNCTION.

Light Lunches

Corner Deli

\$15.00 per person

Pan bread selection, sliced deli ham, roast beef, mesquite turkey, butter lettuce, tomatoes, swiss cheese, wisconsin cheddar, pasta salad and dill pickle

Hawaiian Chicken Salad

\$15.00 per person

Chicken, pineapple, red grapes and walnut salad on a flaky croissant with tomato, and butter lettuce served with sliced fresh fruit and veggie snackers

Chipotle-Turkey Wrap

\$15.00 per person

Mesquite turkey, chipotle-ranch mayo, tomato and lettuces rolled in a spinach tortilla served with pasta salad and veggie snackers

Boxed Lunches

All boxed lunches include pasta salad, seasonal apple, freshly baked cookie, potato chips, bottled water, cutlery, condiments and chocolate mint

Turkey-Demi

\$14.50 per person

Mesquite turkey on demi-cheese baked baguette with pepper jack cheese, tomato and butter lettuce

Roast Beef Baguette

\$14.50 per person

Roast beef on a freshly baked baguette, shaved red onion, provolone cheese, tomato and butter

Deli Ham Kaiser

\$14.50 per person

Corner deli ham on a soft kaiser roll with swiss cheese, tomato and butter

Luncheon Desserts

Lemon Torte

\$2.00 per person

Vanilla cake, light lemon mousse served with raspberry sauce

American Beauty Chocolate Cake \$2.00 per person

Served with sugar candy and seasonal fresh berries

Peanut Butter Cream Pie

\$2.00 per person

Cookie crust, peanut butter cream filling, whipped cream, caramel sauce, chocolate sauce and reeses pieces

Strawberry Pound Cake Martini \$2.00 per person

Cubed pound cake and macerated strawberries with light whipped cream served in a martini glass

SE
star events



LUNCH TABLE

The Deli

Soup of the moment

Assorted breads, sandwich rolls, tomato, lettuce, onion, pickles, mayonnaise and mustard

Caesar salad with caesar dressing, croutons and parmesan cheese, bowtie pesto pasta salad and sweet and sour coleslaw

Assorted cold cuts to include roast beef, cured ham, smoked turkey breast and genoa salami

Sliced wisconsin cheddar, provolone, swiss and american cheeses

Chef's choice of dessert

Freshly Brewed Coffee, Assortment of Teas and Iced Tea

\$18.00 per person

(MINIMUM OF 20 GUESTS REQUIRED)

Italian

Tomato-basil pastina

Caesar salad with Caesar dressing, croutons and parmesan cheese

Warm herb breadsticks

Shrimp scampi

Cheese tortellini with roasted garlic alfredo

Jumbo meatballs with penne and marinara

Chicken vesuvio with oven roasted potatoes

Italian style squash with tomatoes and oregano

Tiramisu and ricotta cheesecake with fresh berries

Freshly Brewed Coffee, Assortment of Teas and Iced Tea

\$23.00 per person

(MINIMUM OF 30 GUESTS REQUIRED)

PRICES LISTED ABOVE ARE PER PERSON AND DO NOT INCLUDE TAX (CURRENTLY 7%) OR SERVICE FEE (CURRENTLY 22%).

MENU PRICING IS SUBJECT TO CHANGE AND WILL BE CONFIRMED 90 DAYS PRIOR TO YOUR FUNCTION.

Tex Mex

Creamy chicken tortilla soup

Southwest caesar salad, roasted corn, peppers, tortilla strips with spicy caesar dressing

Steak, chicken and vegetable fajitas

Refried beans, mexican rice, warm flour and corn tortillas

Condiments to include tomatoes, lettuce, cheddar cheese, salsa, jalepeno's, sour cream, guacamole and tortilla chips

Flan and cinnamon tortilla-fried cheesecake with strawberry sauce

Freshly Brewed Coffee, Assortment of Teas and Iced Tea

\$23.00 per person

(MINIMUM OF 30 GUESTS REQUIRED)

Picnic

Mixed green salad with choice of two dressings, potato salad and sweet and sour coleslaw

Pulled barbeque pork, buttermilk fried chicken, kosher hot dogs and hot dog buns

Baked beans, corn on the cob and assorted chips

Condiments to include ketchup, mustard, pickle relish, onion, tomatoes, pickles, cheese, lettuce and mayonnaise

Watermelon wedges and apple pie

Freshly Brewed Coffee, Assortment of Teas and Iced Tea

\$22.00 per person

(MINIMUM OF 30 GUESTS REQUIRED)



ALL DINNER SELECTIONS ARE SERVED WITH FRESHLY BAKED BREADS AND BUTTER, CHOICE OF SOUP OF THE MOMENT OR SALAD, CHEF'S SELECTION OF STARCH AND VEGETABLE, DESSERT AND FRESHLY BREWED COFFEE AND ICED TEA SERVICE

Salad Selections

Mixed Green Salad

Mixed greens and english cucumber robe, plum tomato and spun carrots

Caesar Salad

Romaine lettuce, toasted croutons, plum tomato, shredded parmesan cheese, house caesar dressing

Iceberg Wedge Salad

Crisp iceberg lettuce, diced english cucumbers, diced tomatoes and spun carrots

CHOICE OF DRESSING AVAILABLE FOR ALL SALAD SELECTIONS

Salad Upgrades

Pear, Apple and Smoked Gouda Salad

Mixed greens, pine nuts, pomegranate-sherry vinaigrette

Boston Bibb and Goat Cheese

Grape tomatoes, candied walnuts, roasted-garlic balsamic vinaigrette

Boccocini and Plum Tomato Salad

Romaine hearts, lemon, basil, roasted red pepper, cracked black pepper, extra-virgin olive oil

Salad upgrades \$2.00 per person additional

Plated Dinners

Three Cheese Stuffed Chicken \$25.00 per person

Stuffed chicken breast with spinach, artichoke, mushroom, parmesan, mozzarella and asiago cheeses with red pepper coulis

Caramelized Pecan Crusted Chicken \$23.00 per person

Smoked gouda mornay sauce

Seared Chilean Salmon \$27.00 per person

Cucumber relish and meyer lemon sauce

Rosemary Grilled Pork Tenderloin \$25.00 per person

8 oz local farmed pork with bing cherry sauce

Grilled Breast of Chicken \$23.00 per person

Wild mushrooms and roasted tomato coulis

Filet Mignon \$38.00 per person

Grilled baby portabella mushroom cap, roasted shallots and cabernet demi glace

Almond Crusted Tilapia \$26.00 per person

Twin filets, baby spinach, asparagus, and tomato saffron sauces

Slow Roasted Prime Rib of Beef \$34.00 per person

12 oz or prime rib with crimini mushrooms and au jus

Combination Dinners

Smoked Pepper Crusted Filet and

Roasted Shrimp

\$37.00 per person

Cabernet demi glace and lemon-butter sauce

Horseradish Crusted Filet and

Oven Roasted Chicken

\$37.00 per person

Wild mushroom demi glace and roasted tomatoes

Starch and Vegetable Upgrades

Mushroom-Parmesan Risotto

Classic Twice Baked Potato

Bleu Cheese, Yukon Gold Smashed Potatoes

Asiago Potato Gnocchi with Chive Cream

Jumbo Asparagus with Lemon Hollandaise

Butternut Squash Puree

Upgrades \$2.00 per person additional

Desserts

Lemon Torte

Vanilla cake, light lemon mousse served with raspberry sauce

American Beauty Chocolate Cake

Served with sugar candy and seasonal fresh berries

Peanut Butter Cream Pie

Cookie crust, peanut butter cream filling, whipped cream, caramel sauce, chocolate sauce and reescas pieces

Strawberry Pound Cake Martini

Cubed pound cake and macerated strawberries with light whipped cream served in a martini glass

New York Cheesecake

Served with fresh berries and sugar candy

PRICES LISTED ABOVE ARE PER PERSON AND DO NOT INCLUDE TAX (CURRENTLY 7%) OR SERVICE FEE (CURRENTLY 22%).

MENU PRICING IS SUBJECT TO CHANGE AND WILL BE

CONFIRMED 90 DAYS PRIOR TO YOUR FUNCTION.



DINNER TABLES

New Orleans

Gumbo

Corn Muffins

Spinach, ham and chopped egg salad with Dijon dressing

Buttermilk fried chicken and barbequed pulled pork

Collard greens and ham, creole red beans and rice, maquechoux smothered corn and baked macaroni and cheese

Key lime pie and chocolate-banana bread pudding with bourbon caramel sauce

Freshly Brewed Coffee, Assortment of Teas and Iced Tea

\$28.00 per person

Tuscan

Roasted tomato, tortellini and spinach soup

Chef's selection of antipasto

Bibb, red oak, arugula, dried cherries, gorgonzola, candied pecans with balsamic vinaigrette

Black cod, stewed tomatoes and bacon with shrimp sauce

Seared chicken with spinach and wild mushrooms

Tuscan grilled pork loin with roasted pesto vegetables

Roasted gold and white potatoes with rosemary, ratatouille – stewed Italian vegetables, and almond-cheese ravioli with roasted garlic alfredo

Ricotta cheesecake with fresh berries, tiramisu and biscotti

Freshly Brewed Coffee, Assortment of Teas and Iced Tea

\$29.00 per person

Heartland

Mixed greens salad with cucumber, tomato and choice of two dressings, Italian pasta salad, new potatoes and green bean salad

Grilled sirloin with wild mushrooms, sautéed chicken breast with chive cream and roasted tilapia with tomato caper relish

Mixed vegetable medley, creamed spinach and roasted red bliss potatoes

Cheesecake, lemon torte and chocolate cake with oreo cookies

Freshly Brewed Coffee, Assortment of Teas and Iced Tea

\$32.00 per person

(MINIMUM OF 30 GUESTS REQUIRED FOR ALL BUFFETS)

PRICES LISTED ABOVE ARE PER PERSON AND DO NOT INCLUDE TAX (CURRENTLY 7%) OR SERVICE FEE (CURRENTLY 22%). MENU PRICING IS SUBJECT TO CHANGE AND WILL BE CONFIRMED 90 DAYS PRIOR TO YOUR FUNCTION.

SE
star events



ALL FAMILY STYLE MENUS ARE SERVED WITH FRESHLY BAKED BREADS AND BUTTER, CHOICE OF ONE (1) SALAD, THREE (3) ENTREES, ONE (1) STARCH, ONE (1) VEGETABLE AND ONE (1) DESSERT WITH FRESHLY BREWED COFFEE AND ICED TEA SERVICE

Salad Selections

Mixed Green Salad

Mixed greens and english cucumber robe, plum tomato and spun carrots

Caesar Salad

Romaine lettuce, toasted croutons, plum tomato, shredded parmesan cheese, house caesar dressing

Iceberg Wedge Salad

Crisp iceberg lettuce, diced english cucumbers, diced tomatoes and spun carrots

CHOICE OF DRESSING AVAILABLE FOR ALL SALAD SELECTIONS

Entrée Selections

Sirloin of Beef with Mushroom Demi Glace

Roast Pork Tenderloin with Pan Gravy

Italian Sausage & Sweet Peppers

Roast Turkey Breast and Bread Stuffing

Southern Fried Chicken

Roast Tilapia and Sautéed Spinach

Baked Ham and Pineapple Glace

Rosemary Roasted Chicken

Fried Catfish Filets

Smoked & Fresh Polish Sausage

with Sauerkraut

Starch Selections

Roasted New Red Potatoes

Wild Rice, Cherries and Almonds

Double-Whipped Mashed Potatoes

Garlic-Smashed New Red Potatoes

Roasted Gold Potatoes with Parmesan and Italian Herbs

Vegetable Selections

Honey Glazed Carrots

Green Beans with Bacon and Onions

Roasted Corn Medley

Steamed Vegetables

Roasted Vegetables

Desserts Selections

Lemon Torte

Vanilla cake, light lemon mousse served with raspberry sauce

American Beauty Chocolate Cake

Served with sugar candy and seasonal fresh berries

Peanut Butter Cream Pie

Cookie crust, peanut butter cream filling, whipped cream, caramel sauce, chocolate sauce and reeses pieces

Strawberry Pound Cake Martini

Cubed pound cake and macerated strawberries with light whipped cream served in a martini glass

New York Cheesecake

Served with fresh berries and sugar candy

\$24.95 per person

MINIMUM OF 50 GUESTS REQUIRED FOR FAMILY STYLE

PRICES LISTED ABOVE ARE PER PERSON AND DO NOT INCLUDE TAX (CURRENTLY 7%) OR SERVICE FEE (CURRENTLY 22%). MENU PRICING IS SUBJECT TO CHANGE AND WILL BE CONFIRMED 90 DAYS PRIOR TO YOUR FUNCTION.



SE
star events

Butler passed Hors d'oeuvres

Selection of five hors d'oeuvres to be butler passed continuously for one hour

- Spinach stuffed mushrooms
- Pico de gallo chicken quesadilla
- Peppercorn meatballs
- Spinach and phyllo triangles
- Mini cheese calzones
- Cheddar and bacon puffs
- Shrimp shooters
- Buffalo chicken fritters with bleu cheese dressing
- Tomato bruschetta with romano cheese crostini
- Chicken satay with thai peanut sauce
- Beef empanadas
- Assorted canapés
- Szechuan beef satay
- Reuben rolls

\$9.95 per person

Hot Hors d'oeuvres

- Spinach stuffed mushrooms
- Buffalo chicken fritters with bleu cheese dressing
- Pico de gallo chicken quesadilla
- Chicken potstickers with szechwan dipping sauce
- Mini cheese calzones
- Cheddar and bacon puffs

\$98.00 each per 50 piece minimum order

- Crisped brie with berry compote
- Chicken satay with thai peanut sauce
- Baby crab cake with spicy remoulade
- Shrimp in apple smoked bacon with balsamic reduction
- Assorted canapés
- Szechuan beef satay

\$148.00 each per 50 piece minimum order

Cold Hors d'Oeuvres

- Tomato bruschetta with romano cheese crostini
- Shrimp cocktail shooters
- Antipasto kabob
- Smoked salmon deviled eggs
- Strawberry and brie canapé
- Crudite shooters

\$98.00 each per 50 piece minimum order

PRICES LISTED ABOVE ARE PER PERSON AND DO NOT INCLUDE TAX (CURRENTLY 7%) OR SERVICE FEE (CURRENTLY 22%). MENU PRICING IS SUBJECT TO CHANGE AND WILL BE CONFIRMED 90 DAYS PRIOR TO YOUR FUNCTION.

Specialty Displays

(Each display serves 20 people)

Antipasto Display

Prosciutto, Italian dry salami, fontinella cheese, imported olives, roasted red peppers, marinated mushrooms and artichoke hearts served with Italian breads

\$90.00 each

Assorted Cheese Display

Imported and domestic cheeses with assorted crackers

\$80.00 each

Fresh Fruit of the Season Display

Displayed seasonal fruit

\$60.00 each

Grilled Vegetable Display

Marinated and then grilled vegetables served with grilled pita bread, hummus and olive tapenade

\$60.00 each

Carving Stations

(All items carved by chef's attendants, a carver fee of \$90.00 per selection will apply)

Roast Turkey Breast

\$270.00 serves 50

Served with traditional pan gravy and house made cranberry sauce

Honey Chipotle Pork Loin

\$210.00 serves 30

Served with black bean and corn salsa

Carved Cognac Glazed Ham

\$280.00 serves 50

Served with parker house rolls and stone ground mustard

Char Grilled Beef Tenderloin

\$360.00 serves 30

Served with horseradish sauce, shallot rosemary jelly and parker house rolls



BEVERAGE SERVICE

Call Brands

Jim Beam, J&B, Jose Cuervo Gold, Martell VS, Seagrams 7, Captain Morgan, Smirnoff Vodka, Beefeaters Gin, Ron Diaz Rum, Peach and Cruzan Coconut Rum and Amaretto

Premium

Absolut, Absolut Citron, Tanqueray, Chivas Regal, Hennessy, Bacardi, Captain Morgan, Jack Daniels, Jose Cuervo Gold, Seagrams VO, Kahlua, Baileys, Amaretto DiSaronno and Cruzan Coconut

Beer Selections

Domestic: Miller Lite, MGD, Coors Light, Budweiser, Michelob Ultra (select up to three brands)

Imported: Corona, Heineken, Amstel Light (select one brand)

Wine Service

Chardonnay, White Zinfandel, Merlot and Cabernet Sauvignon

WINE NOT INCLUDED IN PACKAGE \$20.00 PER BOTTLE

Additional selections available upon request.

ALL PRICES LISTED ABOVE ARE PER PERSON AND DO NOT INCLUDE TAX (CURRENTLY 7%) OR SERVICE FEE (CURRENTLY 22%). PRICING IS SUBJECT TO CHANGE AND WILL BE CONFIRMED 90 DAYS PRIOR TO YOUR FUNCTION.

Hosted Bar

Prices include your choice of liquor package, beer selections, and all wines.

**HOST BAR SET UP FEE OF \$75.00 APPLIES
A MINIMUM GUARANTEE OF 40 PEOPLE IS REQUIRED**

	<u>Call</u>	<u>Premium</u>
One Hour	\$13	\$15
Two Hour	\$16	\$19
Three Hour	\$18	\$21
Four Hour	\$20	\$23
Five Hour	\$22	\$25

Cash Bar

**BARTENDER FEE OF \$75.00 PER BAR
FEE WAIVED WITH \$1500.00 IN SALES**

	<u>Host</u>	<u>Cash</u>
Call Brands	\$5	\$6
Premium	\$6	\$7
Super Premium	\$7	\$8
Domestic Beer	\$3	\$4
Imported Beer	\$4	\$5
House Wine	\$5	\$6
Soft Drinks	\$2	\$2
Cordials & Cognacs	\$7	\$7



SE
star events

