



# AUSTIN Convention Center

Catering Menu 2023



# Policies & Guidelines

## **Exclusivity**

Levy Restaurants /Austin Convention Center Catering is the exclusive provider of all food and beverage for the Austin Convention Center and Palmer Events Center. No outside food or beverage permitted.

## **Catering Agreement**

Signed copy of the Catering Agreement must be received no later than 60 days prior to the first day of services.

## **Guarantees**

30 DAYS PRIOR TO EVENT- Menu selections and function details for all services.

14 BUSINESS DAYS PRIOR TO EVENT – Final submission for additional services. Subject to a 10% late fee.

7 BUSINESS DAYS PRIOR TO EVENT - Final guarantee for any existing services. Guest counts may not decrease after this date. ("Event" being the first scheduled day of catering service)

## **Late Order Fee**

Services requested past the deadline, within 14 business days of the event, if approved, will be subject to a 10% late fee.

## **Payment**

60 DAYS PRIOR TO EVENT – 75% estimated total for all catering services.

14 DAYS PRIOR TO EVENT – Remaining balance for all catering services.

7 DAYS PRIOR TO EVENT – All catering services paid for in full.

\*Credit Card required for all events for consumption charges or outstanding balances.

## **Taxes & Fees**

Menu prices do not include the following: 21% service charge, 8.25% state sales tax, 8.25% mixed beverage tax. Please note that all food, beverage, and related items are subject to a service charge. This is not a tip or gratuity.

## **Service Timeframe**

Catering services provided with a 2 hour timeframe, after which all products and equipment will be removed. Services may be extended with applicable fees.

Catering services will require access to the assigned location with no less than 2 hours prior to scheduled start time. This timeframe will be used to set all contracted product and equipment. If less than 2 hours is available to set the function space, additional labor fees may be incurred.

## **Operating Hours**

Catering services are available between 6:00am and 12am, Monday - Sunday. Services requested outside of these hours may incur additional labor fees.

## **Sustainability**

All services, with the exception of plated meals, are provided with sustainable disposableware. This is done to contribute towards the facilities green initiatives and LEED Gold certification. Upon request, services may be upgraded to china with an additional fee of \$3.50/person.

## **Bar Services**

All events with alcoholic beverages require a certified bartender, provided by Levy Restaurants. Under no circumstances may alcohol be brought into or removed from the facility. All alcohol will be sourced through Levy Restaurants and its approved vendors. Donations and/or discounted products are not permitted.

## **Linen**

Complimentary linen provided for most services that include food and beverage. Standard colors available are white and black. Linen will be provided to cover the number of tables based on your meal guarantee with rounds of 10. Additional tables beyond those necessary for the meal guarantee will result in a linen fee of \$10 per additional linen.

# Meet the Chef

Brad Kelly, Pro Chef II / C.C.C.



I have developed this menu specifically for the Austin Convention Center and Palmer Events Center to reflect my commitment to fresh, local and made-in-house cuisine. My New Mexico and Texas influence, along with bold indigenous flavors, are what drive my passion for “New Texican” cuisine and are evident in the creation of my customized menus and themed events.

Whether you are joining us for a five-course butler service gala or a quaint coffee service, I am confident you and your guests will be pleased. Our goal is to provide you with a memorable dining experience and outstanding service while introducing you to Austin, the Live Music Capital of the World.

Buen Provecho!

# Breakfast

## Table

Served with coffee, decaf, hot teas and fresh squeezed orange juice.  
Served for a minimum of 25 guests.

### Signature Austin Breakfast Experience

Signature spread of breakfast pastries and muffins with seasonal fruits and berries 🌿

### Longhorn Breakfast

salted caramel banana breakfast bread 🌿  
lemon mint pound cake 🌿  
marble chocolate pumpkin breakfast bread 🌿  
seasonal sliced fresh fruits and berries 🌿🚫  
country fresh scrambled eggs 🌿  
applewood-smoked bacon 🚫  
homestyle sausage patties 🚫  
oven roasted potatoes with sweet peppers and onions ✓🚫

### Mediterranean Breakfast

traditional fruit and cheese Danish 🌿  
fresh fruit salad with citrus honey mint 🌿🚫  
Italian strata with sausage, tomato, basil and fresh mozzarella  
herb roasted fingerling potatoes 🌿🚫

### Comal Street Breakfast

fresh fruit salad tossed with chile, honey and lime 🌿🚫  
chimayo braised pork  
asadero cheese scrambled eggs 🌿🚫  
roasted green chile cheddar grits 🌿🚫  
local flour tortillas ✓  
house made salsa fresca ✓

### East Side Breakfast

jicama citrus salad with mint and lime 🌿🚫  
traditional migas  
applewood-smoked bacon 🚫  
chimayo chile roasted baby red potato wedges ✓🚫  
local flour tortillas ✓  
roasted tomatillo chipotle salsa ✓

### Chicken & Waffles Breakfast

mojito fruit salad ✓🚫  
fried chicken  
Belgian waffle 🌿  
maple syrup ✓🚫  
scrambled eggs 🌿🚫

🌿 vegetarian  
✓ vegan  
🚫 gluten free



# Breakfast

## Plated

Served with fresh baked muffins, coffee, decaf, hot teas and fresh squeezed orange juice.  
Served for a minimum of 25 guests.

**Selection 1:** 

fresh scrambled egg  
applewood smoked bacon  
roasted yukon gold potato with sweet peppers and onions

**Selection 2:**

flat breakfast enchilada with scrambled egg, pulled braised pork,  
corn tortilla, chimayo red chile, aged cheddar and hatch chile grits

**Selection 3:**

braised chorizo brisket and poached egg  
over sweet potato hash with green chile hollandaise



# Breakfast

## A La Carte Breakfast

**Assorted Fresh Baked Muffins** 🌿

**Breakfast Breads** 🌿

**Flaky Danish Pastries** 🌿

**Buttery Croissants and Jam** 🌿

**Assorted Cereals and Milk** 🌿

**Greek and Low Fat Fruit Yogurts** 🌿 ☹️

**Steel Cut Oats with Honey and Brown Sugar** 🌿

### **Fat Bat Doughnuts**

8 dozen minimum / limit 3 donut flavors per day

- red velvet doughnut with cream cheese icing
- old fashioned doughnut with chocolate icing
- old fashioned doughnut with spiced sugar
- yuzu glazed yeast doughnut
- maple bacon yeast doughnut

### **Breakfast Empanadas**

- brisket, jalapeno, egg and cheddar cheese
- sausage, egg and asadero cheese
- green chile, onion and egg 🌿
- potato, edamame and onion ✓ ☹️

### **Breakfast Sandwiches**

- sausage, egg and cheddar on buttermilk biscuit
- ham, egg and cheddar on buttermilk biscuit
- egg and cheddar cheese on buttermilk biscuit 🌿

### **Breakfast Frittatas**

- spicy Italian sausage, ripe tomato, basil and mozzarella ☹️
- spinach, Texas goat cheese and caramelized onion ☹️
- bacon, chives, potato and cheddar cheese ☹️
- mushroom and tarragon 🌿 ☹️
- vegan quiche muffin with sundried tomato and spinach ✓ ☹️

### **Build Your Own Taco**

fresh ingredients for guests to make it their way

- flour tortillas ✓
- scrambled eggs 🌿
- bacon strips
- roasted potatoes ✓
- salsa fresca ✓
- shredded cheddar cheese 🌿

## Featured

### **Mini Bagels & Schmears**

warm mini bagels / minimum order 3 dozen

- smoked salmon, capers, red onions, jalapeno cream cheese
- mixed berry cream cheese
- vanilla bean cream cheese



🌿 vegetarian  
✓ vegan  
☹️ gluten free

# Beverages

## HOT

### **Fresh Brewed Local Coffee**

regular or decaffeinated

### **Fresh Brewed Hot Tea**

### **Signature Coffee Table**

must be ordered in 3 gallon increments  
locally roasted single origin regular or decaf coffee  
provided with flavored syrups, cinnamon sticks,  
vanilla whip, chocolate curls, sugar swirl sticks  
and a variety of sweeteners.

### **Mexican Hot Chocolate**

provided with warm cinnamon crispas and vanilla whip



## COLD

### **Bottled Water**

### **Sparkling Water**

### **Soft Drinks**

### **Bottled Juice**

### **Ice Water**

### **Ice Water Garnished with Citrus Fruit**

orange, lemon or lime

### **Infused Spa Water**

lemon, orange, cucumber, ginger-lime

### **Lemonade**

### **Fruit Punch**

### **Fresh Brewed Iced Tea**



# Anytime Breaks

## Assorted Jumbo Cookies

chocolate chip, double chocolate fudge, snickerdoodle

## Fudge Brownies

## Raspberry Cheesecake Bar

## Individual Bags of Kettle-Style Potato Chips

## Kind Bars

## Lara Bars

## Individual Trail Mix

## String Cheese Sticks

## Snack Mix

## Pretzel Twists

## Fresh Popped Popcorn

## Deluxe Mixed Nuts

## Individual Fruit Salad

## Individual Garden Goddess Seasonal Crudités

## Market Whole Fruit

## Seasonal Mixed Berry Yogurt Parfaits

fresh berries layered with vanilla yogurt, crunchy granola and Austin honey

## Chips and Salsa

## Chips And Guacamole

## Seasonal Sliced Fresh Fruit Platter

## Vegetable Crudité & Dip Platter

## Hummus Dip

served with salted pita points, celery & carrot sticks

- ancho chile hummus  
- Mediterranean olive hummus  

## Artisanal Pretzel

served with spicy mustard

- salted Bavarian 
- jalapeno and cheddar cheese 

## Spiced Mini Churros

- churro minis with warm chocolate sauce 



# Anytime Breaks

## Continued

### Farmer's Market Table

chef's selection of local cheeses with fruit chutneys, local honey, crackers, farmer's market crudité's, seasonal fresh cut fruit and berries.  
Accompanied by fresh baked artisan breads, green goddess and ranch dips

### Salsa and Queso Bar

New Mexico green chile queso blanco, chipotle tomatillo salsa, salsa fresca, house-made fresh guacamole, local tortilla chips

### Willie's Munchie-Mix

choose 2

- bourbon bacon chex mix
- sweet tooth snack mix
- energy snack mix
- buffalo stampede snack mix

### Charcuterie Board

imported prosciutto, capicola, assorted salami and cured pepperoni served with house pickled giardiniera, spicy mustard & sliced rustic breads

### Texas Meat & Cheese Display

assorted Texas sausages, cheddar, goat and specialty cheeses, with local honey, pickled vegetables and sliced artisan breads

### Local Domestic Cheese Display

locally produced & hand crafted Texas cheddars, goat and specialty cheeses with Austin honey, jalapeno jam, sliced artisan breads and flat crisps



# Boxed Lunch

Includes 8oz bottle of water.

## ENTREES: maximum of 3 selections

### SANDWICHES & WRAPS

- Smoked turkey, bacon, avocado mayo, swiss cheese, leaf lettuce, on croissant
- Smoked ham, cheddar cheese, bread & butter pickles, mustard bbq sauce, mixed greens, in pita
- Chicken Caesar salad, romaine leaf spear, shaved parmesan, on hippie hoagie bun
- Southwest torta with smoked turkey, hatch green chile-pimento cheese, leaf lettuce, on gluten free bread
- Chickpea salad, crisp lettuce, roasted portabella mushroom, sweet red peppers, on sourdough ✓
- Stone ground white polenta, grilled seasonal vegetables, crisp lettuce, ancho chile hummus on hippie bun
- Asian chicken salad wrap with chicken, red cabbage, carrot, snow peas, red bell pepper, cilantro, green onions, sweet chile dressing, on coconut wrap ☒

### SALADS

- Vegetable cobb with diced tomato, smoked corn kernels, seasoned black beans, roasted carrots, ancho maple roasted tofu, yellow squash, zucchini, and mixed garden greens ✓ ☒
- Grilled chicken salad with romaine lettuce, diced tomatoes, parsley, chives, chopped egg, crumbled goat cheese & bacon ☒

### SIDE SALADS: select 1

- southern style mustard potato salad ✓ ☒
- ramen noodle salad
- fruit salad ✓ ☒
- caprese salad ✓

### SNACKS: select 1

- bag of kettle style potato chips
- KIND bar
- nut & chocolate trail mix

### DESSERT: select 1

- fudge brownie
- chocolate chip cookie

- ✓ vegetarian
- ✓ vegan
- ☒ gluten free



# Austin Fajita Table

Served with flour tortillas, salsa fresca, cheddar cheese, and sour cream.

Includes regular & decaf coffee, iced tea and iced water.

Served for a minimum of 25 guests.

## ENTREES: select 2

- beef fajita   
chargrilled marinated skirt steak with sweet peppers, onions
- chicken fajita   
cilantro lime grilled chicken, roasted bell pepper, Texas onion
- chile relleno   
roasted hatch chile stuffed with monterey jack cheese, hatch chile sour cream sauce, cheddar cheese
- vegetarian fajita   
roasted red chile plant-based chicken, caramelized onions, bell peppers
- carne adovada  
braised pork in a rich red chile sauce

## SIDES: select 2

- Austin caesar salad with shaved parmesan, chile croutons, green chile caesar dressing
- roasted corn, elote-style, with queso fresco  
- charro beans  
- cilantro rice  
- calabasa with roasted corn  
- chilled marinated tomato and cucumber salad  

## DESSERT: select 1

- white chocolate dulce de seis leches 
- dark chocolate cream cake with cinnamon crispas 
- Mexican bread pudding with piloncillo glaze 
- cinnamon & sugar churros

-  vegetarian
-  vegan
-  gluten free



# La Cocina Table

Served with roasted garlic and manchego cheese bread.  
Includes regular & decaf coffee, iced tea and iced water.  
Served for a minimum of 25 guests.

## ENTREES: select 2

- house smoked chicken lasagna, cremini mushrooms, spinach, roasted tomato and green chile alfredo sauce
- penne with beef bolognese
- grilled chicken caprese 🍷
- pesto roasted chicken 🍷
- fresh herb and olive oil-tossed linguini with house arrabiatta sauce ✓

## SIDES: select 2

- caprese salad with grape tomato, ciliegine mozzarella, orecchiette pasta, balsamic basil vinaigrette ✓
- oven roasted seasonal vegetables ✓ 🍷
- egg plant ratatouille ✓
- greek salad with greens, tomato, pepperoncini peppers, kalamata olive, cucumber and feta lemon oregano vinaigrette ✓ 🍷
- traditional caesar with crisp romaine, parmesan cheese, garlic croutons

## DESSERT: select 1

- cinnamon chocolate cream cake with cinnamon crispas ✓
- cappuccino cream cake ✓
- traditional tiramisu ✓



# Smoke House Table

Served with jalapeno cornbread muffins and chipotle bbq sauce.

Includes regular & decaf coffee, iced tea and iced water.

Served for a minimum of 25 guests.

## ENTREES: select 2

- beef brisket, house smoked 
- applewood smoked pulled pork shoulder 
- smoked breast of chicken 
- local hudson's sausage 
- ancho rubbed smoked pork loin 
- sweet potato corn cake with green chile cilantro pesto  

## COLD SIDES: select 2

- creamy coleslaw  
- baked potato salad 
- Asian noodle salad 
- Austin house salad    
served with buttermilk ranch  

## WARM SIDES: select 1

- molasses baked beans  
- green chile corn pudding 
- creamy kimchi collard greens

## DESSERT: select 1

- blackberry cobbler with Mexican vanilla whip  
- chocolate bread pudding with bourbon glaze 
- fudge cake with pecan ganache



# Build Your Own Table

Served with fresh baked rolls and sweet cream butter.  
Includes regular & decaf coffee, iced tea and iced water.  
Served for a minimum of 25 guests.

**44/person**

## ENTREES: select 2

- tender pot roast with roasted vegetable gravy
- herb roasted breast of chicken with pan glaze ☒
- smoked bacon meatloaf with roasted tomato demi-glaze
- miso crunch salmon
- roasted vegetable strudel with wild mushroom cream 🌿
- sweet potato corn cake with green chile cilantro pesto ✓ ☒

## COLD SIDES: select 1

- Austin house salad, buttermilk ranch dressing, balsamic vinaigrette ✓ ☒
- Austin caesar salad with shaved parmesan, green chile caesar dressing
- baked potato salad ☒
- ramen noodle slaw with almonds in a sweet and sour slaw 🌿
- chilled marinated tomato and cucumber salad ✓ ☒

## WARM SIDES: select 2

- roasted vegetable medley ✓ ☒
- rosemary sage cornbread dressing 🌿
- roasted corn, elote-style with queso fresco 🌿 ☒
- rosemary roasted fingerling potatoes 🌿 ☒
- Texas blue cheese mashed red potato 🌿 ☒
- roasted garlic parmesan grits 🌿 ☒
- creamy kimchi collard greens ☒
- tender green beans 🌿 ☒

## DESSERT: select 1

- fudge cake with pecan ganache 🌿
- chocolate cream cake with cinnamon crispas 🌿
- peanut butter chocolate cake 🌿
- cappuccino cream cake 🌿
- white chocolate dulce de seis leches 🌿
- blueberry cream cheese cobbler 🌿
- Mexican bread pudding with piloncillo glaze 🌿
- traditional tiramisu 🌿



# Handcrafted Wraps Table

Served with Kettle Style Chips.

Includes regular & decaf coffee, iced tea and iced water.

Served for a minimum of 25 guests.

## ENTREES: select 3

- roasted chicken salad  
with roasted sweet onion dressing and lettuce on roasted spinach tortilla wrap
- club wrap  
smoked turkey, honey ham, applewood smoked bacon, lettuce, tomato, herb cream cheese spread on honey wheat tortilla wrap
- slow roasted beef  
with caramelized onions, mushrooms, sharp cheddar cheese, lettuce, on a jumbo tortilla
- Asian chicken salad wrap   
chicken, red cabbage, carrot, snow peas, red bell pepper, cilantro, green onions, sweet chile dressing, on coconut wrap
- sweet chile seared tofu   
roasted vegetables, lettuce, ancho chile hummus, tomato tortilla wrap

## SIDES: select 2

- seasonal cut fruit and berry salad with mint  
- baked potato salad 
- smoked corn and yukon potato salad with creamy aioli  
- caprese salad with grape tomato, ciliegine mozzarella, orecchiette pasta in balsamic basil vinaigrette 

## DESSERT: select 2

- jumbo cookies 
- blondies 
- brownies 
- raspberry cheesecake bars 

*Items displayed on platters.*



# 3-Course Plated Meals

Table rounds set with 10 chairs and choice of white or black linen.

Presets include: salad, dressing, dessert, fresh bread, butter, ice water, iced tea, and lemons. Coffee available on request.

## Salad

- **House Salad** ✓ 🌱  
baby lettuce and crisp greens with julienne vegetables, plum tomato
- **Field Greens Salad** 🌱 🌾  
ciliegine mozzarella, grape tomato, basil, focaccia crouton
- **Austin Caesar Salad**  
chopped romaine, shaved parmesan cheese
- **Baby Spinach Salad** 🌱 🌾  
Texas goat cheese, toasted almonds, red grapes, orange segments
- **Butter Lettuce Salad** ✓ 🌱  
chicory, citrus segments, daikon, grape tomato

## Dressing

- **Black pepper balsamic vinaigrette** ✓ 🌱
- **Buttermilk ranch** 🌱 🌾
- **White balsamic vinaigrette** ✓ 🌱
- **Green chile caesar**
- **Cilantro lime vinaigrette** ✓ 🌱 🌾
- **Yuzu serrano vinaigrette** ✓ 🌱 🌾
- **Southwest ranch** 🌱 🌾
- **Creamy avocado** 🌱 🌾
- **Roasted tomato basil vinaigrette** ✓ 🌱

# Entree

## Chicken

- **Pan Roasted Mediterranean Chicken** 🍷  
lemon, tomato, olives, feta and garden herbs, roasted fingerling potatoes, summer squash
- **Cilantro Lime Grilled Chicken Breast**  
chipotle cream, fiesta rice, traditional calabacitas, kernal corn
- **Chipotle Mojo Grilled Chicken Breast** 🍷  
cherry demi-glace, lemon roasted broccolini, yukon sweet potato mash
- **Wild Mushroom Tarragon Marsala Pan Seared Chicken**  
basil poached broccolini, roasted sweet peppers, white cheddar creamy polenta

## Beef

- **Smoked Roasted Sirloin** 🍷  
cilantro chimichurri, sweet potato yukon mash, roasted root vegetables
- **Braised Short Rib**  
caramelized onion glaze, manchego white grit, roasted brussels sprouts, carrot oblique

## Pork

- **Ancho Smoked Pork Loin**  
roasted pepper chutney, sweet potato green chile mash, roasted calabasas, kernel corn and sweet onion
- **Maple Bacon Grilled Boneless Pork Chop** 🍷  
caramelized onion jus, roasted garlic mashed potato, creamy braised spinach and zucchini

## Vegetarian

~sides will be selected in alignment with the ingredients used for the primary entrée

- **White Bean and Pimento Cheese Stuffed Sweet Pepper** 🌿 🍷
- **Roasted Vegetable Strudel with Wild Mushroom Cream** 🌿

## Vegan

~sides will be selected in alignment with the ingredients used for the primary entrée

- **Beet Wellington, roasted beet, mushroom duxelle, in puff pastry** ✓
- **Sweet Potato Cake with Green Chile Cilantro Pesto** ✓ 🍷

# Dessert

- **Ginger vinegar vanilla pound cake with peach and raspberry compote, white chocolate vodka mousse**
- **Salted caramel crème brûlée with orange liquor whip and berries** 🌿 🍷
- **Fudge cake with pecan ganache and Mexican vanilla whip** 🌿
- **Chocolate lava cake with bourbon whip** 🌿
- **White chocolate raspberry cheesecake with chambord cream and berries** 🌿
- **Lemon blueberry buckle with fresh berries and vanilla whip** ✓ 🍷

- 🌿 vegetarian
- ✓ vegan
- 🍷 gluten free

# Hors d'oeuvres

Prepared for table display. Butler passing available with appropriate attendant fees.

## Chicken

- Spicy chicken lumpia with white soy, cilantro and orange
- Jerk chicken skewer with mango salsa
- Coriander seared chicken and cilantro mini tarts
- Fried smoked chicken slider on Hawaiian bun with chipotle honey mustard

## Beef

- Beef tenderloin tart with onion cream
- Smoked brisket and jalapeño jack flauta with sweet chile dipping sauce
- Greek roasted beef kabob with tzatziki 
- Angus beef slider, hatch green chile, cheese with chimayo mayo on potato roll
- Beef slider with aged cheddar, applewood smoked bacon and chipotle bbq sauce

## Pork

- Sweet curried pork and masa empanadas with smoked salsa crème fraiche
- Smoked pulled pork shoulder with jalapeño slaw and chipotle bbq on Hawaiian roll
- Jalapeño cheddar sausage in pastry with ancho cream cheese and jalapeño jam

## Seafood

- Jumbo lump crab tostadas with jalapeño relish, avocado cream and micro cilantro 
- Sweet basil and white wine shrimp shooter with roasted garlic aioli 
- Shrimp ceviche shooter with roasted tomato, jalapeño, cilantro, avocado and lime 
- Tuna ceviche, yuzu, sesame and wasabi 

## Vegetarian & Vegan

- Roasted vegetable and goat cheese empanadas with roasted poblano pepper cream 
- Green chile mac and cheese bites with cilantro ranch dipping sauce 
- Roasted vegetable antipasti skewers with balsamic drizzle  
- Baked texas goat cheese cup with lemon fig glaze and red pepper 
- Crispy red potato smasher with green chile sweet potato whip  

# Reception Tables

- **Shiner Braised Short Ribs**  
caramelized onion sauce with creamy green chile grits and mini sweet yeast rolls
- **Smoked Beef Tenderloin**  
carved and chilled with pub style horseradish cream, smoked corn and yukon potato salad with creamy aioli
- **Chipotle Mojo Street Tacos**  
braised chicken, poblano crema, pickled onion, mini flour tortillas
- **Queso Bar**  
green chile queso blanco, fresh pico de gallo, guacamole, tortilla chips
- **Carved Texas Sausage Board**  
sliced local sausage: traditional and jalapeno cheddar, tossed with roasted sweet peppers and onions served with chipotle barbecue sauce, spicy brown mustard, pickled vegetables and Texas sliced bread
- **Quesadillas**  
cilantro lime chicken and asadero cheese quesadillas, salsa fresca, guacamole



# Sweets

## Churro Bar

mini churros  
warm chocolate and caramel sauce  
berry compote  
whipped cream



## Signature Sweets

- assorted jumbo cookies
- brownies
- lemon bars



## Signature Mini Desserts

**assortment of individual desserts in mini cocktail and decorative vessels**

- mint chocolate chip mousse
- blueberry lemon cheesecake
- fudge sundaes
- raspberry passion fruit mousse
- strawberry white chocolate short cakes





# Bar Selections

Beverages are billed on consumption unless otherwise noted.  
Cash bar options are available.

Alcohol service requires a bartender at \$150/bartender, not to exceed a 4 hour timeframe.  
Recommend one bartender per 100 guests.

## Cocktails

Tito's Vodka  
Beefeater Gin  
Bacardi Silver Rum  
Johnny Walker Red Scotch  
Jose Cuervo Gold Tequila  
Jack Daniels Whiskey

## House Wine

Red, White, Sparkling

## Specialty/Craft Beer

Domestic Beer

Bottled Water

Soft Drinks

Juice