IMPORTANT DATES

All Commencement orders due:
MONDAY, MARCH 7

Email with confirmation and function number to customer by:
FRIDAY, APRIL 22

Finalized guest counts by Noon:
FRIDAY, MAY 6

Commencement week events held:
SUNDAY, MAY 22 –
SUNDAY, MAY 29
DEAR BROWN COMMUNITY,

Once again, it’s time to start preparing for one of the most exciting times on campus, Commencement and Reunion Weekend. As there are numerous celebrations to plan, the Brown Catering team is ready, excited and available to help you with your preparations. Further, in an effort to provide added assistance to the University community, we have worked closely with our service providers to add several cost-saving features to assist you in planning both a festive and cost effective celebration.

Whether your function is for ten guests or two thousand, Brown Catering has experienced professionals to offer advice and guide you in planning your special event. Our professional chefs use only the freshest ingredients to make your meal a flavorful sensation. Personal attention from our experienced staff ensures that your event will be executed exactly as you had planned.

We will collaborate with you to satisfy your specific needs, personal tastes and fine details such as vegetarian meals, special diets, festive linens and beautiful floral displays. If you have unusual requests, simply let us know and we will always come up with a solution that works.

Suggested menus, ordering guidelines, and planning tips included in this packet will help you with the initial stages of planning your event.

We have the best chance of success with your event if the information on Service Orders via online order form is provided to us by Monday, March 7, 2016. If you would like an estimate or need help with any of the details, contact the Brown Catering office as early as February 3, 2016 to schedule an appointment.

Thank you for the opportunity to cater your event during this very special weekend.

Sincerely,

Your Brown Catering Team

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### BREAKFAST SELECTIONS

**BREAKFAST SELECTIONS: MINIMUM OF 12 GUESTS PER PACKAGE**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee and Tea Service</td>
<td>$2.75/guest</td>
</tr>
<tr>
<td>Assorted Danish</td>
<td>$11.50/dozen</td>
</tr>
<tr>
<td>Assorted Bagels, including Cream Cheese</td>
<td>$16.25/dozen</td>
</tr>
<tr>
<td>Assorted Coffee Cakes (12 slices per round)</td>
<td>$10.95/cake</td>
</tr>
<tr>
<td>Assorted Scones</td>
<td>$12.75/dozen</td>
</tr>
<tr>
<td>Freshly Baked Buttery Croissants</td>
<td>$17.50/dozen</td>
</tr>
<tr>
<td>Assorted Filled Croissants</td>
<td>$23.75/dozen</td>
</tr>
<tr>
<td>Homemade Jumbo Gourmet Muffins</td>
<td>$23.50/dozen</td>
</tr>
<tr>
<td>Homemade Gourmet Muffins Vegan Muffins</td>
<td>$9.50/dozen</td>
</tr>
<tr>
<td>New England Quick Breads (Banana, Blueberry, Zucchini and Cranberry. Each loaf provides approximately 12 slices)</td>
<td>$9.75/loaf minimum order of 2 loaves per flavor</td>
</tr>
<tr>
<td>Assorted Yoplait Yogurts</td>
<td>$1.85 each</td>
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<tr>
<td>Chobani Yogurt</td>
<td>$2.85 each</td>
</tr>
<tr>
<td>Assorted Minute Maid Juices (case of 24)</td>
<td>$31.00/case</td>
</tr>
<tr>
<td>Gourmet Orange Juice (serves 16 guests)</td>
<td>$9.00/half gallon</td>
</tr>
</tbody>
</table>

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### RISE AND SHINE

Chef’s Selection of Breakfast Pastry
Orange Juice, Coffee, Decaffeinated Coffee and Hot Water with Assorted Teas

$4.65 PER GUEST

### KICK YOUR BREAKFAST UP A NOTCH!

**BROWN CLASSIC SUNRISE**

Seasonal Fresh Fruit Platter
Assorted Bagels and Pastry of the Day
Cream Cheese, Butter, and Jellies
Assorted Bottled Juices, Water, Coffee, Decaffeinated Coffee and Hot Water with Assorted Teas

$7.95 PER GUEST
COLD BUFFET LUNCHES

MINIMUM OF 12 GUESTS • OFFERING BOAR’S HEAD PRODUCTS

COLLEGE HILL CLASSIC
$15.25 PER GUEST
Mixed Baby Greens Salad w/Choice of Two Dressings
Gourmet Cold Salad, Hummus
Sliced Boar’s Head Deli Platter: Roasted Turkey Breast, Black Forest Ham & Roast Beef
Solid-White Tuna Salad with Fresh Lemon Olive Oil & Fine Herbs (No Mayonnaise)
Platter of Sliced Cheeses: Swiss, Provolone & American Cheese Platter of
Crisp Lettuce, Sliced Tomato, Sliced Red Onion & Pickle Spears
Assorted Sliced Breads, Assortment of Freshly Baked Homemade Cookies & Brownies
Assorted Cold Beverages

BELLA ITALIANO
$28.95 PER GUEST
Tossed Caesar Salad with Grilled Ciabatta Croutons & Shaved Parmesan Cheese
Grilled, Sliced & Chilled Beef Tenderloin on a Garnished Platter
Grilled & Marinated Chilled Sliced Chicken Breast on a Garnished Platter
Caprese Salad with Fresh Mozzarella & Cherry Tomatoes seasoned with Kosher Salt &
Basil, drizzled with Olive Oil and Balsamic Reduction
Striped Spinach Agnolotti salad in a Lemon & Olive Oil Dressing with
Baby Arugula, Red Bell Pepper & Summer Vegetables
Chilled Asparagus Drizzled with Lemon Basil Vinaigrette
Assorted Artisan Breads & Butter, Fancy Mini Pastries Assorted Cold Beverages

ALL WRAPPED UP
$17.95 PER GUEST
Fresh Mozzarella, Onion and Pear Tomato Salad Tossed in a Balsamic Vinaigrette
Fresh Fruit Salad, Pasta Salad
Roasted Vegetable Wrap: Roasted Vegetables, Tomatoes Spring Mix & Fresh
Mozzarella with a Balsamic Vinaigrette in a Tomato Wrap
Turkey Cranberry Wrap: Roasted Turkey, Tomatoes & Cranberry Mayo in a Plain Wrap
Italian Wrap: Cured Meats, Provolone, Banana Peppers, Black Olives, Sweet Onions &
Baby Greens in an Herbed Wrap with Creamy Parmesan Peppercorn Dressing
Assorted Cold Beverage, Assorted Gourmet Mini Pastries and Petit Fours

VIP SALAD BUFFET
$27.95 PER GUEST
Mixed Baby Greens Salad: Grape Tomatoes, Sliced Red Onion, Shaved Parmesan
Cheese, Sliced Mushrooms, Focaccia Croutons, Crumbled Feta Cheese Avocado Ranch
and Lemon Herb Vinaigrette
Chilled Herb Encrusted Salmon Filet
Chilled Grilled Marinated Chicken Breast
Steamed Crudités of Baby Vegetables
Porcini Tortelloni Salad with Freshly Shaved Parmesan Cheese,
Roasted Tomato & Baby Arugula
Basket of Assorted Artisan Breads & Compound Butter
Assorted Brownies & Gourmet Dessert Bars
Assorted Cold Beverages

SPECIAL VALUE LUNCH BUFFET
$13.50 PER GUEST • MIN. OF 12 GUESTS
This includes a selection of sandwiches
with Lettuce and Tomato, Tossed Garden Salad with 2 dressings Whole Fresh
Fruit Basket Potato Chips Fresh Jumbo Cookies, Assorted Cold Beverages,
Condiments will be served on the side.
Ham & Swiss with Lettuce & Tomato
on a Bulky Roll Beef & Provolone with
Lettuce & Tomato on a Bulky Roll
Turkey & Cheddar with Lettuce &
Tomato on a Bulky Roll
Tuna Salad with Lettuce &
Tomato on a Bulky Roll
Hummus, Tabbouleh, Sliced Tomatoes,
& Cucumber in a Whole Wheat Wrap

ENHANCEMENTS OPTIONS
OR CREATE YOUR OWN
Old Fashioned Sandwiches
Choice of Roast Turkey and Cheddar,
Ham and Swiss, Roast Beef &
Provolone, and Hummus, Tabbouleh,
Sliced Tomatoes, & Cucumber in a
Whole Wheat Wrap
$5.95 PER SANDWICH
Marinated Grilled Chicken Breast Served
Chilled with Fresh Mango Chutney
$4.50 PER GUEST
Mixed Baby Greens Salad with Fresh
Local Vegetables & Choice of 2 Dressings
$3.95 PER GUEST
Gourmet Cold Salad Chef Choice
$3.65 PER GUEST
Potato Chips
$5.50 (20 OZ. BAG)
HOT BUFFET LUNCHES

MINIMUM OF 12 GUESTS

HOT BUFFET #1
$24.25 PER GUEST
Mixed Baby Greens Salad With Balsamic Vinaigrette and Dijon Maple Dressing
Chicken Piccata Topped with Capers and Lemon
Eggplant Rollatini With Roasted Tomato Ricotta Topped with Fresh Marinara
Grilled Asparagus With Roasted Garlic
Traditional Rice Pilaf
Assorted Breads & Butter
Assorted Cold Beverage Selection
Assorted Gourmet Cookies

HOT BUFFET #2
$31.25 PER GUEST
Baby Spinach Salad: with Sliced Egg, Grilled Mushrooms, Tomatoes, Vidalia Onions
Herb-Encrusted Salmon:
Fresh Wild Filet of Salmon Baked with an Herb Crust
Smoked Mozzarella Ravioli with Porcini Cream Sauce:
Delicately Smoked Mozzarella Ravioli tossed in a Porcini & Golden Pepper Cream Sauce
Chef’s Selection of Vegetables
Assorted Artisan Breads
Assorted Cold Beverage Selection
Coffee Service with a Chef Selections of Dessert

HOT BUFFET LUNCHES NOT AVAILABLE ON COMMENCEMENT DAY
due to procession, traffic, and road closings. Please call the catering office at 860-2712 to discuss your event.

BAKESHOP GOODIES

BAKED FRESH IN BROWN’S ON-CAMPUS BAKESHOP

Assorted Brownies $10.95/dozen
Miniature Éclairs $10.75/dozen
Homemade Cookies $6.25/dozen
Gourmet Cookies $10.95/dozen
Fancy Mini Pastries $22.25/dozen
Petite Fours $23.25/dozen
Specialty Dessert Bars $19.75/dozen
Assorted Biscotti $13.25/dozen
Assorted Gourmet Cupcakes (Chef Selection of Flavors) $23.50/dozen

CELEBRATION CAKES
Freshly Baked Cakes frosted with Homemade Frosting
Choice of Chocolate, Vanilla or Cream Cheese Frosting.

<table>
<thead>
<tr>
<th></th>
<th>Chocolate</th>
<th>Vanilla</th>
<th>Marble</th>
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<tr>
<td>Round 9” Layer</td>
<td>$23</td>
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<tr>
<td>(10-12 guests)</td>
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<tr>
<td>Half Sheet Pan</td>
<td>$42</td>
<td>$42</td>
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<tr>
<td>(15-30 guests)</td>
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<tr>
<td>Full Sheet Pan</td>
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<tr>
<td>(30-50 guests)</td>
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</table>

PLEASE NOTE
All cakes come with crest decoration unless otherwise specified. Detailed decorations are available at an additional cost. Please call your Event Coordinator to discuss details of your cake.
RECEPTION

MINIMUM OF 25 GUESTS PER PLATTER OR DISPLAY

FRESH FRUIT PLATTER .................................................. $2.50 PER GUEST
Sliced Fresh Seasonal Fruits with Yogurt Dip

CHEESE PLATTER .......................................................... $2.75 PER GUEST
An Array of Cheeses and Crackers Garnished with Fresh Fruit

BOURSIN AU POIVRE .................................................... $3.50 PER GUEST
Herbed Cream Cheese rolled in Coarse Black Pepper served with an assortment of crackers

BAKED BRIE EN CRÛTE ................................................ $60.95 PER WHEEL
Whole Wheel Brie with Your Choice of Traditional, Wild Mushroom and Leek or Cranberry Nut Relish Wrapped in Flaky Pastry. Served with Crusty French Bread

VEGETABLE CRUDITÉS ................................................ $2.50 PER GUEST
Assorted Seasonal Fresh Vegetables served with your choice of Ranch, Dill or Blue Cheese Dip

CAPRESE SALAD .......................................................... $5.50 PER GUEST
Fresh Mozzarella & Cherry Tomatoes Seasoned with Kosher Salt & Basil, Drizzled with Olive Oil and Balsamic Reduction

GOURMET ANTIPASTO PLATTER ................................. $6.95 PER GUEST
Marinated Artichoke Hearts, Mushrooms, Assorted Olives, Roasted Red Peppers, Roasted Tomatoes, Marinated Caprese Salad, Pepperoncini, Genoa Salami, Prosciutto, Capicola, Aged Provolone & Asiago accompanied by sliced Seven Stars Bread & Homemade Focaccia

ROASTED VEGETABLE PLATTER ................................ $3.00 PER GUEST
Fresh Zucchini, Yellow Squash, Red Onion, Eggplant, Peppers with Fresh Baked Breads

MEDITERRANEAN FLATBREAD DISPLAY ............ $8.50 PER GUEST
Aged Goat Cheese & Herb Dip, Fire Roasted Tomatoes, White Bean Dip, Crumbled Feta Cheese, Portobello Mushroom Tapenade and Olive Tapenade. Served with Grilled Flatbreads

GOURMET CHEESE DISPLAY ................................... $6.95 PER GUEST
Imported & Domestic Upscale Cheeses, Displayed with a Variety of Dried Fruits, Nuts Assorted Crackers & Sliced Artisan Breads

CRUDITÉS OF PETIT VEGETABLES ........................... $4.75 PER GUEST
Assortment of Delicate Baby Vegetables with Chef Selected Gourmet Dips

PLEASE NOTE

Hot food is not available on the day of Commencement due to procession, traffic & road closings.

COMMENCEMENT MENU 2015-16

RECEPTION PACKAGES
Minimum of 20 guest per package. Service required with all hot food. Beverages available separately. See beverage list.

COLLEGE SWEETHEARTS $5.75 PER GUEST
Seasonal Fresh Fruit Display, Assorted Cookie Tray, Assorted Miniature Pastries

CARBERRY SNACKS $8.00 PER GUEST
Fresh Fruit Platter, Assorted Cheese Display, Garnished with Fresh Fruit and Served with Assorted Crackers, Fresh Vegetable Crudités & Dip Snack Mix

GRAD SNACKS $7.25 PER GUEST
Potato Chips with Onion Dip, Red Pepper Hummus with Crispy Pita Chips, Olive Tapenade with Crispy Pita Chips, Carrot and Celery Sticks with Ranch Dip

MUNCHIES
1 Bag serves approximately 10 guests

Pretzels, 15 oz. bag $5.50
Snack Mix, nut free, 32 oz. bag $8.95
Potato Chips, 20 oz. bag $5.50
Tortilla Chips, 16 oz. bag $5.50

DIPS
Pint serves approximately 15 guests

Blue Cheese $7.50
Salsa $5.00
Guacamole $7.50
Ranch $5.75

Gourmet Mixed Nuts (2 lb. bag) $35.75 per bag
Red Pepper Hummus & Pita Chips $2.50 per guest
Artichoke, Spinach & Chili Pepper Dip Served hot with Pita Chips and Artisan Sourdough Bread $2.95 per guest minimum 25
HORS D’OEUVRES - COLD

COLD SELECTIONS: FOUR DOZEN MINIMUM PER CHOICE

FRESH FRUIT PLATTER .................... $2.50 PER GUEST
Sliced Fresh Seasonal Fruits with Yogurt Dip

FRESH FRUIT KABOBS .................... $1.45 PER EACH
Skewered Fresh Fruit served with Yogurt Dip (Min 24 each)

OLD FASHIONED SANDWICH .................. $5.95 PER SANDWICH
Choice of Roast Turkey and Cheddar, Ham and Swiss, Roast Beef and Provolone, and Hummus, Tabbouleh, Sliced Tomatoes, & Cucumber on Whole Wheat Wrap

VIENNA ROLL SANDWICHES .................. $25.25 PER DOZEN
Four-inch Potato rolls filled with Boar’s Head sliced Ham, Turkey, Roast Beef, or Hummus and Roasted Vegetables. Condiments served on the side

ASSORTED WRAPS .................. $6.75 PER SANDWICH
Italian Cold Cut, Turkey Cranberry and Roasted Vegetable Wraps

HORS D’OEUVRES - HOT

HOT SELECTIONS: FOUR DOZEN MINIMUM PER CHOICE

MINI VEGETABLE SAMOSAS ............... $14.75 PER DOZEN
Served with Mango Chutney

MINI QUICHE .................. $22.95 PER DOZEN
Mini Pie Shells with Assorted Fillings

MINI PIGS IN A Blanket ............... $12.25 PER DOZEN
Petite Hot Dogs wrapped in Delicate Pastry served with a Mustard Dip

POPCORN CHICKEN BITES ............... $10.25 PER DOZEN
Crispy Chicken Bites Served with a Honey Mustard Dip

SPANAKOPITA .................. $14.75 PER DOZEN
Seasoned Spinach & Greek Feta Cheese Wrapped in Phyllo Dough

FIG AND Mascarpone IN PHYLLO .................. $19.25 PER DOZEN

MARYLAND CRAB CAKES ............... $25.50 PER DOZEN
Served with a Remoulade Sauce

VEGETARIAN ANTIPASTO SKEWERS ............ $15.95 PER DOZEN
Pear Tomatoes, Fresh Mozzarella Kalamata Olive and Marinated Artichoke Hearts

GRILLED VEGETABLE CORSTINI .................. $16.25 PER DOZEN
A medley of Eggplant, Peppers, Grilled Onions & Squash with Goat Cheese Spread on a Crostini

BEEF TENDERLOIN CANAPÉ .................. $19.25 PER DOZEN
Tender Beef Sliced on Crostini with Horseradish Mayonnaise and Whole Grain Mustard

CHILLED SHRIMP COCKTAIL ............... $37.00 PER DOZEN
Served with Lemon Dill Aioli and Traditional Cocktail Sauce

MINIATURE BEEF WELLINGTONS ............... $25.50 PER DOZEN
Seared Beef Wrapped with Mushroom Pate and Puff Pastry

CHICKEN QUESADILLA CORNUCOPIA .................. $19.25 PER DOZEN

SCALLOPS WRAPPED IN BACON ............... $25.50 PER DOZEN
Sea Scallops Wrapped in Bacon

ASPARAGUS IN PHYLLO WITH LEMON .................. $19.25 PER DOZEN

PLEASE NOTE

Hot food is not available on the day of Commencement due to procession, traffic & road closings.
BUFFET DINNER

MINIMUM OF 25 GUESTS

$42.95 PER GUEST

China and Glass, Wait Staff & Bar and Chef Attendant are subject to additional fees.

CHOOSE A SALAD

Assorted Mixed Baby Greens topped with Sliced Cucumbers, Cherry Tomatoes, Shaved Carrots, Red Onion, Kalamata Olives & choice of Dressing (Balsamic Vinaigrette, Ranch or Honey Mustard Vinaigrette)

OR

Crisp Romaine, Ciabatta Croutons, Shaved Romano Cheese with Creamy Caesar Dressing

OR

Eggplant Rollatini with Roasted Tomato, Ricotta, Marinara Sauce and Shredded Parmesan Cheese

OR

Gnoochi Ala Sorrentio

WITH

Chicken Florentine: Chicken Breast served with Spinach and Cream Sauce

OR

Seared Salmon with Tarragon Cream Sauce

CHOOSE ENTRÉES

CHOOSE SIDES

Asparagus Pecorino

OR

Glazed Mini Carrots with Shallots

WITH

Cheddar Mashed Yukon Gold Potatoes

OR

Roasted Red Potatoes

WITH

Assorted Breads and Rolls accompanied By Herbed Butter

DESSERT

Choose whether you’d prefer dessert served tableside or buffet style.
Chef Selections of Dessert

BEVERAGES

Assorted Sparkling Waters, Juices and Spring Waters
Coffee, Tea and Decaf Coffee Station

AVAILABLE ON FRIDAY, MAY 27

ENHANCEMENTS OPTIONS
FOR FRIDAY NIGHT BUFFET DINNER
AVAILABLE ON FRIDAY MAY 27, 2016

ADD A THIRD ENTRÉE:
Chef Carved Beef Tenderloin
With Green Peppercorn and Roasted Shallot Demi Glaze
$22.95 PER GUEST

Reception Packages Available Contact Your Catering Coordinator for Details

China and Glass, Wait Staff & Bar and Chef Attendant are subject to additional fees.

BROWN CATERING
Brown University Dining Services CATERING TEAM Box 1936 | Tel: 863-2712 | Fax: 863-9566 | brown.edu/food
**BUFFET DINNER**

**AVAILABLE ON SATURDAY, MAY 27, 2016 • MINIMUM OF 25 GUESTS**

$48.75 PER GUEST

*China and Glass, Wait Staff & Bar and Chef Attendant are subject to additional fees.*

**CHOOSE A SALAD**

- Baby Spinach and Arugula Mixed with Crumbled Blue Cheese, Grilled Red Onions Tossed with Reduced Balsamic Vinaigrette
- Baby Romaine Leaves Ciabatta Croutons, Black Olive, Cherry Tomatoes Red Onions and Topped with With Lemon Vinaigrette

**ENTRÉES**

- Chef Carved Beef Tenderloin With Green Peppercorn and Roasted Shallot Demi Glaze
- New England Baked Cod topped with Sherry Ritz Cracker Crumbs Baked in a White Wine Reduction

**SIDES**

- Black Forbidden Rice
- Petite Roasted Vegetables
- Artisan Bread Baskets Accompanied by Sweet Cream Butter

**DESSERT**

Choose whether you’d prefer dessert served tableside or buffet style.
Chef Selections of Dessert

**BEVERAGES**

- Assorted Sparkling Waters, Juices and Spring Waters
- Coffee, Tea and Decaf Coffee Station

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**AVAILABLE ON SATURDAY, MAY 28, 2016**

**ENHANCEMENTS OPTIONS FOR SATURDAY NIGHT BUFFET DINNER**

**AVAILABLE ON SATURDAY, MAY 28, 2016**

**ADD A THIRD ENTRÉE:**
- Lemon Sesame Chicken Lightly Breaded Chicken Breast Sautéed in a Lemon Ginger Soy Sauce
  - $8.95 PER GUEST

Reception Packages Available Contact Your Catering Coordinator for Details
# BEVERAGES

## TIER ONE WHITES

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<tr>
<th>Wine</th>
<th>Case Price</th>
<th>Bottle Price</th>
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<tbody>
<tr>
<td>R H Phillips Chardonnay (California)</td>
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<td>7.19</td>
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<tr>
<td>Backhouse Chardonnay</td>
<td>86.29</td>
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<tr>
<td>Monkey Bay Sauvignon Blanc (New Zealand)</td>
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<td>Riff Pinot Grigio (Italy)</td>
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<tr>
<td>La Vielle Ferme Blanc</td>
<td>86.29</td>
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## TIER ONE REDS

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<tr>
<td>La Vielle Ferme Rose</td>
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<tr>
<td>Blackhouse Cabernet</td>
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<tr>
<td>Ravenswood Merlot (California)</td>
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<tr>
<td>Trapiche Oak Cast Malbec (Argentina)</td>
<td>100.00</td>
<td>8.33</td>
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<tr>
<td>Ravenswood Zin (California)</td>
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<tr>
<td>Lucky 39 Star Pinot Noir (California)</td>
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## TIER TWO WHITES

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<td>Greenvale Chardonnay (Portsmouth, RI)</td>
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<td>13.49</td>
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## TIER TWO REDS

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<tbody>
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<td>Trapiche Oak Cast Malbec (Argentina)</td>
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<tr>
<td>Main Street Cabernet (California)</td>
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<tr>
<td>Trapiche Broquel Malbec (Argentina)</td>
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<td>Chalk Hill Wit’s End Shiraz (Australia)</td>
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<tr>
<td>Henri Perrusset Macon-Village</td>
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<td>La Crema Pinot Noir (California)</td>
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## CHAMPAGNES

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</tr>
</thead>
<tbody>
<tr>
<td>M &amp; R Asti</td>
<td>161.89</td>
<td>13.49</td>
</tr>
<tr>
<td>Domaine Ste Michele Brut</td>
<td>172.69</td>
<td>14.39</td>
</tr>
<tr>
<td>Roederer Estate</td>
<td>219.49</td>
<td>24.29</td>
</tr>
</tbody>
</table>

## BEERS

<table>
<thead>
<tr>
<th>Beer</th>
<th>Case Price</th>
<th>Bottle Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Budweiser (USA)</td>
<td>23.99</td>
<td>1.00</td>
</tr>
<tr>
<td>Newcastle (England)</td>
<td>25.99</td>
<td>1.08</td>
</tr>
<tr>
<td>Heineken (Holland)</td>
<td>28.99</td>
<td>1.21</td>
</tr>
<tr>
<td>Amstel Light (Holland)</td>
<td>28.99</td>
<td>1.21</td>
</tr>
<tr>
<td>Sam Adams (Boston, MA)</td>
<td>29.99</td>
<td>1.25</td>
</tr>
<tr>
<td>Lagunitas IPA (Chicago)</td>
<td>29.99</td>
<td>1.25</td>
</tr>
<tr>
<td>Newport Storm (Newport, RI)</td>
<td>31.99</td>
<td>1.33</td>
</tr>
<tr>
<td>Gray Sail Flagship (Westerly, RI)</td>
<td>31.99</td>
<td>1.33</td>
</tr>
</tbody>
</table>

## FULL BAR LIQUOR TIERS:

**TOP SHELF:** Grey Goose, Bombay Sapphire, Makers Mark, Johnny Walker Black, Patron Sliver, Jack Daniels, Mt Gay, Captain Morgan

**STANDARD BAR:** Absolut, Tanqueray, Jack Daniels, Dewars, Jose Cuervo, Bacardi, Captain Morgan

## PLEASE NOTE

Prices subject to change. All standard liquor is charged by consumption at event. Special requested liquor is not charged by consumption. **NO LIQUOR MAY BE REMOVED FROM EVENT EXCEPT BY CATERING STAFF.**

## NON-ALCOHOLIC BEVERAGES

### INFUSED WATER STATION

Large (serves 50-75) ............... $40.00
Medium (serves 25-50) ............ $25.00
Small (serves up to 25) ........... $12.50
Additional cups over maximum amount ............ .35¢ EACH

### CARAFES OF ICE WATER ........... .35¢ PER GUEST

For 50 or Fewer Guests

### MINUTE MAID JUICES (assorted case of 24) .......... $29.50/CASE

### SIMPLY JUICES .......... $2.45 EACH

### 12 OZ. SODAS (assorted case of 24) .......... $13.75/CASE

Coke, Diet Coke, Sprite, Diet Sprite, Root Beer, Ginger Ale, Orange Soda

### POLAND SPRINGS SPARKLING WATERS. $19.95/CASE

(16 oz. plastic bottles in case of 24)
Raspberry Lime, Lemon, Lime and Mandarin Orange

### LEMONADE .......... $11.00/GALLON

### PRE-SWEETENED ICED TEA ........... $11.00/GALLON

### FRUIT PUNCH .......... $11.00/GALLON