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
### BREAKFAST SELECTIONS

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</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>$15.95/dozen</td>
</tr>
<tr>
<td>Assorted Coffee Cakes <em>(12 slices per round)</em></td>
<td>$10.95/cake</td>
</tr>
<tr>
<td>Assorted Scones</td>
<td>$13.00/dozen</td>
</tr>
<tr>
<td>Freshly Baked Buttery Croissants</td>
<td>$17.50/dozen</td>
</tr>
<tr>
<td>Assorted Filled Croissants</td>
<td>$23.95/dozen</td>
</tr>
<tr>
<td>Homemade Jumbo Gourmet Muffins</td>
<td>$13.95/dozen</td>
</tr>
<tr>
<td>Homemade Gourmet Muffins Vegan Muffins</td>
<td>$9.25/dozen</td>
</tr>
<tr>
<td>New England Quick Breads <em>(Banana, Blueberry, Zucchini and Cranberry)</em></td>
<td>$9.75/loaf (minimum order of 2 loaves per flavor)</td>
</tr>
<tr>
<td>Assorted Yoplait Yogurts</td>
<td>$1.75 each</td>
</tr>
<tr>
<td>Chobani Yogurt</td>
<td>$2.75 each</td>
</tr>
<tr>
<td>Assorted Minute Maid Juices <em>(case of 24)</em></td>
<td>$29.50/case</td>
</tr>
<tr>
<td>Gourmet Orange Juice <em>(serves 16 guests)</em></td>
<td>$16.50/gallon</td>
</tr>
<tr>
<td>Individual Cereal Bowls with Milk</td>
<td>$3.45 each</td>
</tr>
<tr>
<td>Sparkling Grape Juice <em>(serves 8 guests)</em></td>
<td>$10.65 each</td>
</tr>
</tbody>
</table>

### 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**

### ENHANCEMENTS TO BRUNCH

Accent Brunch with a Bloody Mary or a Mimosa

APPROXIMATELY $4.25 PER GUEST

Final cost based on consumption at event

- Marinated Grilled Chicken Breast Served Chilled with Fresh Mango Chutney **$4.75 PER GUEST**
- Mixed Baby Greens Salad with Fresh Local Vegetables & Choice of Two Dressings **$3.95 PER GUEST**

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**BREAKFAST SELECTIONS**

**MINIMUM OF 12 GUESTS • AVAILABLE ON SATURDAY, MAY 29, 2016**

**EGGS BENEDICT**

**$30.95 PER GUEST**

Regular Eggs Benedict or Spinach and Tomato Eggs Benedict
Or Chef’s Choice of Vegetarian Quiche

- Thick Cut French Toast with Warm Maple Syrup
- Fresh Fruit Topping
- Fresh Fruit Salad
- Roasted Red Bliss Potatoes
- Smoked Norwegian Salmon Garnished with Capers,
  - Fresh Cream Cheese, Red Onion, Chopped Egg, and Lemon Wedges Sliced Tomato, Accompanied by Assorted Bagels
- Carved Ham Baked Ham, Served With Whole Grain Mustard
- Bountiful Display of Gourmet Petite Pastry to include Danish, Croissants, Muffins and Scones with Devonshire Cream & Lemon Curd
- Coffee Service with Brunch
- Fresh Squeezed Orange Juice

**China Fees are Additional Wait Staff and Bar Fees are Additional. Chef Attendant Fees are Additional.**
COLD BUFFET LUNCHES

MINIMUM OF 12 GUESTS • OFFERING BOAR’S HEAD PRODUCTS

COLLEGE HILL CLASSIC
$14.95 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
Sliced Fresh Fruit, Assorted Cold Beverages

BELLA ITALIANO
$28.50 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
Vegan Mediterranean Red Quinoa Salad
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, Gourmet Sliced Fruit,
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 Gourmet Mini Pastries and Petit Fours, Assorted Cold Beverages

VIP SALAD BUFFET
$26.95 PER GUEST
Chilled Herb Encrusted Salmon Filet
Chilled Grilled Marinated Chicken Breast
Steamed Crudites 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 Rose 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)
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

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Brownies</td>
<td>$10.95/don</td>
</tr>
<tr>
<td>Miniature Éclairs</td>
<td>$10.50/don</td>
</tr>
<tr>
<td>Homemade Cookies</td>
<td>$6.25/don</td>
</tr>
<tr>
<td>Gourmet Cookies</td>
<td>$10.95/don</td>
</tr>
<tr>
<td>Fancy Mini Pastries</td>
<td>$21.95/don</td>
</tr>
<tr>
<td>Petite Fours</td>
<td>$23.00/don</td>
</tr>
<tr>
<td>Specialty Dessert Bars</td>
<td>$19.75/don</td>
</tr>
<tr>
<td>Assorted Biscotti</td>
<td>$13.50/don</td>
</tr>
<tr>
<td>Assorted Gourmet Cupcakes (Chef Selection of Flavors)</td>
<td>$23.50/don</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Cake Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Round 9” Layer (10-12 guests)</td>
<td>$21</td>
</tr>
<tr>
<td>Half Sheet Pan (15-30 guests)</td>
<td>$41</td>
</tr>
<tr>
<td>Full Sheet Pan (30-50 guests)</td>
<td>$55</td>
</tr>
</tbody>
</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.
COMMENCEMENT
MENU 2015-16

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 CROÛTE .................................... $60.50 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

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 $35.75/2lb bag

Bag Red Pepper Hummus & Pita Chips $2.50/guest

Artichoke, Spinach & Chili Pepper Dip: Creamy Dip, Served Warm with Pita Chips and Fresh Artisan Sourdough Bread Pieces $2.95/guest minimum 25 guests served hot

PLEASE NOTE: HOT FOOD IS NOT AVAILABLE ON COMMENCEMENT DAY DUE TO PROCESSION, TRAFFIC & ROAD CLOSINGS
HORS D’OEUVRES

COLD SELECTIONS: FOUR DOZEN MINIMUM PER CHOICE

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

FRESH FRUIT KABOBS ...................... $1.35 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

ARTICHOKE BOTTOMS WITH WILD MUSHROOM MOUSSE ...$15.75 PER DOZEN
Creamy Savory Wild Mushroom Mousse on Artichoke Base

VIENNA ROLL SANDWICHES ...$18.95 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

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

GRILLED VEGETABLE CROSTINI .................. $15.95 PER DOZEN
A medley of Eggplant, Peppers, Grilled Onions & Squash with Goat Cheese Spread on a Crostini

BEEF TENDERLOIN CANAPÉ . $18.95 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

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

HOT SELECTIONS: FOUR DOZEN MINIMUM PER CHOICE

MINI VEGETABLE SAMOSAS ..$14.50 PER DOZEN
Served with Mango Chutney

MINI QUICHE .................. $9.95 PER DOZEN
Mini Pie Shells with Assorted Fillings

MINI PIGS IN A BLANKET ............ $9.95 PER DOZEN
Petite Hot Dogs Wrapped in Delicate Pastry Served with a Mustard Dip

POPCORN CHICKEN BITES .......... $9.95 PER DOZEN
Crispy Chicken Bites Served with a Honey Mustard Dip

SPANAKOPITA .................. $14.50 PER DOZEN
Seasoned Spinach & Greek Feta Cheese Wrapped in Phyllo Dough

PEAR AND BLUE CHEESE STARS ............. $18.95 PER DOZEN
Delicate Pear and Creamy Blue Cheese Wrapped in Phyllo Dough

MUSHROOM TRIANGLE .............. $14.50 PER DOZEN
Creamy Wild Mushroom Blend with Savory Herbs Wrapped in Delicate Phyllo

MARYLAND CRAB CAKES ........ $25.25 PER DOZEN
Served with a Remoulade Sauce

MINIATURE BEEF WELLINGTONS .............. $25.25 PER DOZEN
Seared Beef Wrapped with Mushroom Pate and Puff Pastry

GREEK CHICKEN KEBOBS ........ $15.95 PER DOZEN
Marinated Bite Sized Chicken Grilled with Red Onion and Peppers

SCALLOPS WRAPPED IN BACON ............. $25.25 PER DOZEN
Sea Scallops Wrapped in Bacon

PLEASE NOTE
Hot food is not available on Commencement Day due to procession, traffic & road closings. Please call the Catering Office to discuss your event.
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 & Choice of Dressing
(Balsamic Vinaigrette, Ranch Or Honey Mustard Vinaigrette)

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

CHOOSE ENTRÉES

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

Gnoochi Ala Sorrentio

Chicken Florentine:
Chicken Breast served with Spinach and Cream Sauce

Seared Salmon with Tarragon Cream Sauce

CHOOSE SIDES

Asparagus Pecorino

Glazed Mini Carrots with Shallots

WITH

Cheddar Mashed Yukon Gold Potatoes

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.
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

<table>
<thead>
<tr>
<th>Baby Greens and Arugula Mixed with Crumbled Blue Cheese, Grilled Red Onions Tossed with Reduced Balsamic Vinaigrette</th>
<th>Baby Romaine Leaves Focaccia Croutons, Black Olive, Baby Tomatoes Red Onions and Topped with With Lemon Vinaigrette</th>
</tr>
</thead>
</table>

ENTRÉES

<table>
<thead>
<tr>
<th>Chef Carved Beef Tenderloin With Green Peppercorn and Roasted Shallot Demi Glaze</th>
<th>New England Baked Cod topped with Sherry Ritz Cracker Crumbs Baked in a White Wine Reduction</th>
</tr>
</thead>
</table>

Roasted Vegetable stack on a Breaded Portobello base with Goat Cheese

SIDES

<table>
<thead>
<tr>
<th>Black Forbidden Rice</th>
</tr>
</thead>
<tbody>
<tr>
<td>Petite Roasted Vegetables</td>
</tr>
<tr>
<td>Bountiful Bread Baskets Accompanied by Sweet Cream Butter</td>
</tr>
</tbody>
</table>

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 SATURDAY, MAY 28

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 WINES**

**WHITES**
- R H Phillips Chard (California) $8.75
- Sakonnet Spinnaker White (Little Compton, RI) $8.25
- Monkey Bay Sauvignon Blanc (New Zealand) $9.25
- Riff Pinot Grigio (Italy) $11.00
- Sakonnet America’s Cup White (Little Compton, RI) $8.25

**REDS**
- Sakonnet Eye of the Storm Zin Blush (Little Compton, RI) $7.50
- Sakonnet America’s Cup Red Cab (Little Compton, RI) $8.25
- Ravenswood Merlot (California) $8.75
- Trapiche Oak Cast Malbec $9.25
- Ravenswood Zin (California) $11.00
- Blackstone Pinot Noir (California) $9.90

**TIER TWO WINES**

**WHITES**
- DeLoach Chardonnay (California) $13.25
- Tohu Sauvignon Blanc (New Zealand) $16.50
- Sakonnet Chardonnay (Little Compton, RI) $15.00
- Kris Pinot Grigio (Italy) $15.50

**REDS**
- Main Street Cabernet (California) $13.25
- Thomas Goss Shiraz (Australia) $14.85
- Sakonnet Rhode Island Red Cab (Little Compton, RI) $13.85
- Trapiche Broquel Malbec (Argentina) $17.60
- Trapiche Oak Cast Malbec $9.25 $9.90

**TIER THREE WINES**

**WHITES**
- La Crema Chardonnay (California) $22.00
- Bortoluperi Pinot Grigio (Italy) $19.80
- Domaine D’Elise Chablis (France) $21.75
- Inama Soave Classico $17.60

**REDS**
- La Crema Pinot Noir (California) $29.75
- Ch. Ste Michelle Indian Wells Cab (California) $22.00

**CHAMPAGNE**
- M & R Asti $15.00
- Domaine Ste Michelle Brut $17.60
- Alfred Basely $29.75

**BEERS**
- Heineken (Holland) $29.75
- Amstel Light (Holland) $29.75
- Sam Adams (Boston, MA) $32.00
- Newport Storm (Newport, RI) $34.00
- Newcastle (England) $28.50
- Budweiser (USA) $23.25

**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:** 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