# COMMENCEMENT 2015

## Breakfast Selections

*(Minimum of 12 Guests Per Package)*

<table>
<thead>
<tr>
<th>Rise and Shine</th>
<th>Brown Classic Sunrise</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chef’s Selection of Breakfast Pastry - Orange Juice, Coffee, Decaffeinated Coffee and Hot Water with Assorted Teas</td>
<td>Seasonal Fresh Fruit Platter</td>
</tr>
<tr>
<td>$4.65 per guest</td>
<td>Assorted Bagels and Pastry of the Day</td>
</tr>
<tr>
<td></td>
<td>Cream Cheese, Butter, and Jellies</td>
</tr>
<tr>
<td></td>
<td>Assorted Bottled Juices, Water, Coffee, Decaffeinated Coffee and Hot Water</td>
</tr>
<tr>
<td></td>
<td>with Assorted Teas</td>
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<tr>
<td></td>
<td>$7.95 per guest</td>
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</tbody>
</table>

**Kick your Breakfast up a Notch!**

- Coffee and Tea Service $2.75 per guest
- Assorted Danish $11.50 per dozen
- Assorted Bagels, including Cream Cheese $15.95 per dozen
- Assorted Coffee Cakes (12 slices per round) $10.95 per cake
- Assorted Scones $13.00 per dozen
- Freshly Baked Buttery Croissants $17.50 per dozen
- Assorted Filled Croissants $23.95 per dozen
- Homemade Jumbo Gourmet Muffins $23.50 per dozen
- Homemade Gourmet Muffins $13.95 per dozen
- Vegan Muffins $9.25 per dozen
- New England Quick Breads – Banana, Blueberry, Zucchini and Cranberry- minimum order of two loaves per flavor; each loaf provides approximately 12 slices $9.75 per loaf
- Assorted Yoplait Yogurts $1.75 each
- Chobani Yogurt $2.75 each
- Assorted Minute Maid Juices (case of 24) $29.50 per case
- Gourmet Orange Juice by the Gallon (serves 16 guests) $16.50 per gallon
- Individual Cereal Bowls with Milk $3.45 each
- Sparkling Grape Juice (serves 8 guests) $10.65 each
Brunch Menu
(Minimum of 25 Guests)
Available on Saturday May 23, 2015

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

Thick Cut French Toast with Warm Maple Syrup and 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

$30.95 per guest

China Fees are Additional
Wait Staff and Bar Fees are Additional
Chef Attendant Fees are Additional

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
Cold Buffet Lunches
(Minimum of 12 Guests)

**College Hill Classic**
Mixed Baby Greens Salad w/Choice of Two Dressings
Gourmet Cold Salad
~ Sliced Boar’s Head Deli Platter ~
Roasted Turkey Breast, Black Forest Ham & Roast Beef
Hummus
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

$14.95 per guest

**Bella Italiano**
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

$28.50 per guest

**All Wrapped Up**
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, Fresh Tomatoes and Cranberry Mayonnaise 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

$17.95 per guest

Brown University Catering
Phone 863-2712 ~ Fax 863-9566
VIP Salad Buffet

**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
$26.95 per guest

**Hot Buffet Lunches**
Minimum of 12 Guests
Not Available on Commencement Day

<table>
<thead>
<tr>
<th>Mixed Baby Greens Salad With Balsamic Vinaigrette and Dijon Maple Dressing</th>
<th>Baby Spinach Salad With sliced egg, grilled mushrooms, tomatoes, Vidalia onions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Piccata Topped with Capers and Lemon Herb-Encrusted Salmon Fresh Wild Filet of Salmon Baked with an Herb Crust</td>
<td></td>
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<tr>
<td><strong>Eggplant Rollatini With Roasted Tomato Ricotta Topped with Fresh Marinara Smoked Mozzarella Ravioli with Porcini Cream Sauce Delicately Smoked Mozzarella Ravioli tossed in a Porcini &amp; Golden Pepper Cream Sauce</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Grilled Asparagus With Roasted Garlic Chef’s Selection of Vegetables</strong></td>
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<tr>
<td><strong>Traditional Rice Pilaf Assorted Artisan Breads</strong></td>
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<tr>
<td><strong>Assorted Breads &amp; Butter Assorted Cold Beverage Selection</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Assorted Cold Beverage Selection Assorted Gourmet Cookies</strong></td>
<td></td>
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<tr>
<td>$24.25 per guest $31.25 per guest</td>
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</tbody>
</table>
Special Value Lunch Buffet
Enhancements Options Or Create Your Own

Old Fashioned Sandwiches
Choice of Roast Turkey and Cheddar, Ham and Swiss,
Roast Beef and 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 Two Dressings
$3.95 per guest

Gourmet Cold Salad
Chef Choice
$3.65 per guest

Potato Chips
$5.50 (20 oz. Bag)

Special Value Lunch Buffet
This includes a selection of Sandwiches with Lettuce and Tomato,
Tossed Garden Salad with two 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

$13.50 per guest

Minimum of 12 Guests

Brown University Catering
Phone 863-2712 ~ Fax 863-9566
Home Baked Goods from our Bakeshop

**Assorted Brownies**  $10.95/ per dozen

**Miniature Éclairs**  $10.50/ per dozen

**Homemade Cookies**  $6.25/ per dozen

**Gourmet Cookies**  $10.95/ per dozen

**Fancy Mini Pastries**  $21.95/ per dozen

**Petite Fours**  $23.00/ per dozen

**Specialty Dessert Bars**  $19.75/ per dozen

**Assorted Biscotti**  $13.50 /per dozen

**Assorted Gourmet Cupcakes**
*Chef Selection of Flavors*
* $23.50 /per 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>
<th>Carrot Cake</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Round 9” layer</strong></td>
<td>$21</td>
<td>$21</td>
<td>$21</td>
<td>$31</td>
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<tr>
<td>(10-12 guests)</td>
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<tr>
<td><strong>Half-Sheet Pan</strong></td>
<td>$41</td>
<td>$41</td>
<td>$41</td>
<td>$41</td>
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<tr>
<td>(15-30 guests)</td>
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<tr>
<td><strong>Full-Sheet Pan</strong></td>
<td>$55</td>
<td>$55</td>
<td>$55</td>
<td>$56</td>
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<tr>
<td>(30-50 guests)</td>
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</tbody>
</table>

All Cakes come with crest decoration unless otherwise specified.

Detailed Decorations are available at an additional cost. Please call your catering event coordinator to discuss details of your cake.
Reception

(Minimum of 25 Guests per Platter or Display)

**Fresh Fruit Platter**
Sliced Fresh Seasonal Fruits with Yogurt Dip

**Cheese Platter**
An Array of Cheeses and Crackers Garnished with Fresh Fruit

**Boursin Au Poivre**
Herbed Cream Cheese Rolled in Coarse Black Pepper
Served with an Assortment of Crackers

**Baked Brie En Croûte**
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 Crudites**
Assorted Seasonal Fresh Vegetables served with Your Choice of Ranch, Dill or Blue Cheese Dip

**Caprese Salad**
Fresh Mozzarella & Cherry Tomatoes Seasoned with Kosher Salt & Basil, Drizzled with Olive Oil and Balsamic Reduction

**Gourmet Antipasto Platter**
Marinated Artichoke Hearts, Mushrooms, Assorted Olives, Roasted Red Peppers, Roasted Tomatoes, Marinated Caprese Salad, Pepperoncinis, Genoa Salami, Prosciutto, Capicola, Aged Provolone & Asiago Accompanied by Sliced Seven Stars Bread and Homemade Focaccia

**Roasted Vegetable Platter**
Fresh Zucchini, Yellow Squash, Red Onion, Eggplant, Peppers with Fresh Baked Breads

**Mediterranean Flatbread Display**
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**
Imported & Domestic Upscale Cheeses, Displayed with a Variety of Dried Fruits, Nuts Assorted Crackers & Sliced Artisan Breads

**Crudités of Petit Vegetables**
Assortment of Delicate Baby Vegetables with Chef Selected Gourmet Dips
Reception Packages

**College Sweethearts**
- Seasonal Fresh Fruit Display
- Assorted Cookie Tray
- Assorted Miniature Pastries

$5.75 per guest

**Brown Around The World**
*Hot food not available on Sunday*
- Miniature Spring Rolls with Assorted Dips
- Gourmet Antipasto Platter with Sliced Italian Bread
- Mac and Cheese Bites with Tomato Sauce
- Warm Baked Brie En Croute Bread and Assorted Crackers

$13.50 per guest

**Grad Snacks**
- 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

$7.25 per guest

**Carberry Snacks**
- Fresh Fruit Platter
- Assorted Cheese Display Garnished with Fresh Fruit and Served with Assorted Crackers
- Fresh Vegetable Crudités and Dip Snack Mix

$8.00 per guest

**Late Night Snack**
- Seven Layer Tex-Mex Dip
- Pizza Strips
- Chilled Chicken in Buffalo Sauce with celery and blue cheese
- Homemade Salsa with Tri-Colored Tortilla Chips Served with Guacamole and Sour Cream

$12.50 per guest

**Mediterranean Vegetable Feast**
- Assorted Olives
- Red Pepper Hummus, with Crispy Pita Chips
- Tabbouleh Salad, Stuffed Grape Leaves, Chick Pea, Cucumber & Tomato Salad
- Accompanied by Crispy Pita Chips and Flat Breads

$9.35 per guest

Minimum of 20 Guest Per Package. Service required with all hot food.

**Beverages Available Separately ~ See Beverage List**

Hot Food is not available on Commencement Day due to procession, traffic, and road closings. Please call the catering office to discuss your event.

<table>
<thead>
<tr>
<th>Munchies</th>
<th>Dips</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pretzels</td>
<td>Blue Cheese</td>
</tr>
<tr>
<td>$5.50 (15 oz. Bag)</td>
<td>$7.50</td>
</tr>
<tr>
<td>Snack Mix-Nut Free</td>
<td>Salsa</td>
</tr>
<tr>
<td>$8.95 (32 oz. Bag)</td>
<td>$5.00</td>
</tr>
<tr>
<td>Potato Chips</td>
<td>Guacamole</td>
</tr>
<tr>
<td>$5.50 (20 oz. Bag)</td>
<td>$7.50</td>
</tr>
<tr>
<td>Tortilla Chips</td>
<td>Ranch</td>
</tr>
<tr>
<td>$5.50 (16 oz. Bag)</td>
<td>$5.75</td>
</tr>
</tbody>
</table>

**Gourmet Mixed Nuts**
- $35.75 per 2lb Bag
- $2.50 Per Guest

**Red Pepper Hummus and Pita Chips**
- **Artichoke, Spinach & Chili Pepper Dip**(min. 25 guests**Served Hot)$2.95 Per Guest
- Creamy Dip, Served Warm with Pita Chips and Fresh Artisan Sourdough Bread Pieces

Brown University Catering
Phone 863-2712 ~ Fax 863-9566
Hors D’oeuvres

Cold Selections
Four Dozen Minimum Per Choice

**Fresh Fruit Kabobs**  
Skewered Fresh Fruit served with Yogurt Dip Min 24 each  
$1.35 per each

**Old Fashioned Sandwich**  
Choice of Roast Turkey and Cheddar, Ham and Swiss,  
Roast Beef and Provolone, and Hummus, Tabbouleh, Sliced Tomatoes, & Cucumber on Whole Wheat Wrap  
$5.95 per sandwich

**Assorted Wraps**  
Italian Cold Cut, Turkey Cranberry and Roasted Vegetable Wraps  
$6.75 per sandwich

**Artichoke Bottoms with Wild Mushroom Mousse**  
Creamy Savory Wild Mushroom Mousse on Artichoke Base  
$15.75 per dozen

**Vienna Roll Sandwiches**  
Four-inch Potato rolls filled with Boar’s Head sliced ham, turkey, roast beef, or hummus and roasted vegetables ~ Condiments served on the side  
$18.95 per dozen

**Vegetarian Antipasto Skewers**  
Pear Tomatoes, Fresh Mozzarella Kalamata Olive and Marinated Artichoke Hearts  
$15.95 per dozen

**Grilled Vegetable Crostini**  
A Medley of Eggplant, Peppers, Grilled Onions and Squash with Goat Cheese Spread on a Crostini  
$15.95 per dozen

**Beef Tenderloin Canapé**  
Tender Beef Sliced on Crostini with Horseradish Mayonnaise and Whole Grain Mustard  
$18.95 per dozen

**Chilled Shrimp Cocktail**  
Served with Lemon Dill Aioli and Traditional Cocktail Sauce  
$37.00 per dozen
Hors D’oeuvres

Hot Selections
Four Dozen Minimum Per Choice

<table>
<thead>
<tr>
<th>Hot Hors D’oeuvres are not available on Commencement Day due to procession, traffic, and road closings. Please call the catering office to discuss your event</th>
</tr>
</thead>
</table>

- **Mini Vegetable Samosas**
  Served with Mango Chutney
  $14.50 per dozen

- **Mini Quiche**
  Mini Pie Shells with Assorted Fillings
  $9.95 per dozen

- **Mini Pigs in a Blanket**
  Petite Hot Dogs Wrapped in Delicate Pastry Served with a Mustard Dip
  $9.95 per dozen

- **Popcorn Chicken Bites**
  Crispy Chicken Bites Served with a Honey Mustard Dip
  $9.95 per dozen

- **Spanakopita**
  Seasoned Spinach & Greek Feta Cheese Wrapped in Phyllo Dough
  $14.50 per dozen

- **Pear and Blue Cheese Stars**
  Delicate Pear and Creamy Blue Cheese Wrapped in Phyllo Dough
  $18.95 per dozen

- **Mushroom Triangle**
  Creamy Wild Mushroom Blend with Savory Herbs Wrapped in Delicate Phyllo
  $14.50 per dozen

- **Maryland Crab Cakes**
  Served with a Remoulade Sauce
  $25.25 per dozen

- **Miniature Beef Wellingtons**
  Seared Beef Wrapped with Mushroom Pate and Puff Pastry
  $25.25 per dozen

- **Greek Chicken Kebobs**
  Marinated Bite Sized Chicken Grilled with Red Onion and Peppers
  $15.95 per dozen

- **Scallops Wrapped in Bacon**
  Sea Scallops Wrapped in Bacon
  $25.25 per dozen
Buffet Dinner

Available On Friday May 22, 2015

Select One

Assorted Mixed Baby Greens
Topped with Sliced Cucumbers, Cherry Tomatoes,
Shaved Carrots, Red Onion
With Choice of Dressing
Balsamic Vinaigrette, Ranch Or Honey Mustard Vinaigrette

or

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

Eggplant Rollitini with Roasted Tomato Ricotta
And Fresh Marinara Sauce
and Shredded Parmesan Cheese

Gnocchi Ala Sorrentino

Chicken Florentine
Chicken Breast
Served with Spinach and Cream Sauce

Seared Salmon with Tarragon Cream Sauce

Cheddar Mashed Yukon Gold Potatoes

Asparagus Pecorino
Or
Glazed Mini Carrots with Shallots

Assorted Breads and Rolls
Accompanied By Herbed Butter

Dessert Served Tableside Or Buffet
Chef Selections of Dessert
Assorted Sparkling Waters, Juices and Spring Waters
Coffee, Tea and Decaf Coffee Station
$42.95. Per Guest

China and Glass is an Additional Fees
Wait Staff & Bar are Additional Fees
Chef Attendant is an Additional Fee

Minimum of 25 Guests

Enhancements to Friday Buffet Dinner

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

Brown University Catering
Phone 863-2712 ~ Fax 863-9566
Buffet Dinner
Available on Saturday May 23, 2015

Select One
Baby Greens and Arugula Mixed
with Crumbled Blue Cheese, Grilled Red Onions
Tossed with Reduced Balsamic Vinaigrette
or
Baby Romaine Leaves
Focaccia Croutons, Black Olive, Baby Tomatoes
Red Onions and Topped with
With Lemon Vinaigrette
Chef Carved Beef Tenderloin
With Green Peppercorn and Roasted Shallot Demi Glaze

New England Baked Cod
Our signature cod is prepared traditionally, topped with sherry ritz cracker crumbs & baked in a white wine reduction

Roasted Vegetable Stack
On A Breaded Portobello Base with Goat Cheese
Petite Roasted Vegetables
Black Forbidden Rice
Bountiful Bread Baskets
Accompanied By Sweet Cream Butter

Dessert Served Tableside or on Buffet
Chef Selections of Dessert
Assorted Sparkling Waters, Juices and Spring Waters
Coffee, Tea and Decaf Coffee Station

$48.75 Per Guest
China and Glass are Additional Fees
Wait Staff & Bar are Additional Fees.
Chef Attendant is an Additional Fee.

Minimum of 25 Guests

Enhancements to Saturday Nights Buffet

Select 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

Brown University Catering
Phone 863-2712 ~ Fax 863-9566
Beverage Selections

**Infused Water Station**
- Large serves 50-75
- Medium serves 25-50
- Small serves up to 25
- Additional cups over maximum amount

  $40.00 Large
  $25.00 Medium
  $12.50 Small
  $.35 each

**Carafes of Ice Water**
- For 50 or Fewer Guests

  $.35 cents per guest

**Assorted Minute Maid Juices**

  $29.50 per case of 24

**Simply Juices**

  $2.45 each

**Assorted Sodas (12oz cans)**
- Coke, Diet Coke, Sprite, Diet Sprite, Root Beer, Ginger Ale, Orange Soda

  $13.75 per case of 24

**Poland Springs Sparkling Waters (16oz plastic bottles)**
- Raspberry Lime, Lemon, Lime and Mandarin Orange

  $19.95 per case of 24

**Lemonade**

  $11.00 per gallon

**Pre-Sweetened Iced Tea**

  $11.00 per gallon

**Fruit Punch**

  $11.00 per gallon
# Bar Beverages

All standard Liquor Charged by Consumption at event  
Any Special Requested Liquor will be not be charged on consumption  
NO Liquor Special order or Standard order may be removed from the event except by Catering Staff

### Tier One

**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

**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

### Tier Three

**Whites-**
- La Crema Chardonnay (California) $22.00
- Bortolupi 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 Michele 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

**Bar Beverages**

*All standard Liquor Charged by Consumption at event*

*Any Special Requested Liquor will be not be charged on consumption*

*NO Liquor Special order or Standard may be removed from the event except by Catering Staff*

**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