

CULINART GROUP



CATERING
COLLECTION

COLD HORS D'OEUVRE

please select a combination of eight hot and cold hors d'oeuvre

Thai-style Yellowfin Tuna 'Seviche' Cones

Marinated Ahi Tuna, Shallots, Water Chestnuts, Basil,
Wasabi Caviar Tobiko, Micro Basil,
Savory Mini Cones

Five-spiced Tuna Skewer

Mango Salsa

Classic Shrimp Cocktail

Gulf Shrimp, Horseradish Dipping Sauce

Pan Seared Day Boat Sea Scallops

Lime Aioli, Lemon Zest, Coconut Wonton

Miniature New England Lobster Roll

Citrus Aioli

Lime Rock Lobster Medallion

Sweet Tender Lobster Tail, Crispy Wonton,
Mango Salsa

Peppercorn Melange-crusted Beef Tenderloin

Shallot Confit

Chinese Chicken Salad in a Crisp Wonton Cup

Garden Vegetables, Mandarin Orange Dressing

Mini 'BLT'

Miniature Tomato, Bacon Jam, Lettuce, Crostini

Roasted Duck Crostini

Caramelized Pear, Herb Crostini,
Sweet Potato Frizzles

Chimichurri Beef

Parsley Cilantro Marinated in a Green Plantain Tart

Peking Duck Bao Buns

Pickled Red Onions, Cucumbers, Fresh Cilantro,
Hoisin

Roquefort and Pistachio Grapes

Red Table Grapes, Creamy Roquefort,
Slivered Pistachios

Assorted Sushi Rolls

Baby Red Bliss Potatoes with Fresh Sturgeon Caviar

Creme Fraiche

Goat Cheese and Red Onion Marmalade Tart

Creamy Herb Goat Cheese, Savory Red Onion
Marmalade

Fresh Tomato and Mozzarella Bruschetta

Tomato, Mozzarella, Petite Basil,
Flavored Herb Croustade

Southwestern Savory Cups

Black Bean, Corn, Red Pepper, Avocado Aioli,
Fresh Cilantro, Crisp Shell

Vietnamese Vegetable Summer Rolls

Colorful Vegetables wrapped in Rice Paper,
Fresh Mint, Plum Sauce

Grilled Cilantro-Lime Jumbo Shrimp

Lime Juice, Cilantro,
Sweet Chili Dip or Citrus-Herb Relish

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HOT HORS D'OEUVRE

please select a combination of eight hot and cold hors d'oeuvre

Maryland Crab Balls

Sweet Jumbo Lump Crab Meat, Old Bay Seasoning,
Pickled Ginger Tartar Dipping Sauce

Toasted Coconut Shrimp

Caribbean Marinade, Mango Chutney,
Toasted Coconut

Jack Daniels Marinated Beef and Scallion Kebab

Bourbon Mustard Sauce

Beef Short Rib Slider

Dijon Horseradish Cream

Cuban Style Frank in a Blanket

Beef Frank, Swiss Cheese, Ham, Dill Pickles, Mustard

Truffle Mac and Cheese Tarts

Three Cheeses, Black Truffle Shavings,
Cheddar Tart Shell

Sesame Chicken

Sesame Seed and Panko Crust, Sweet Thai Chili
Glaze, Served over Salted Peanuts

Chicken Satay

Ginger and Soy Marinade,
Thai Peanut Dipping Sauce

Pastrami Croquettes

Pickled Shallots

Franks in a Blanket

Flaky Pastry, Spicy Brown Mustard

Beef Empanada

Salsa Verde

Butternut Squash Shooter

Served Warm in a Demitasse

Lollipop Lamb Chops

Rosemary and Garlic Crust, Fig Balsamic Glaze

Buffalo Chicken Croquette

Crispy Panko Crust, Blue Cheese Dipping Sauce

Truffled Mini Grilled Gruyere Cheese Sandwiches

Black Truffle Oil

Thin Crust Margherita

Sliced Plum Tomato, Mozzarella and Fresh Leaf Basil

White Truffle Potato Croquettes

Lemon Parsley Aioli

Vegetable-stuffed Mushroom Caps

Crimini Mushrooms, Garden Vegetable,
Fresh Herb Stuffing

Spinach Phyllo Triangles

Herb and Garlic Wilted Spinach,
Golden Phyllo Dough

Manchego and Poblano Quesadilla

Avocado Crema

Asiago Cheese and Risotto Lollipops

Tomato Jam

Vegetable Spring Rolls

Curry-scented Vegetables, Ginger Dipping Sauce

Grilled Croque Monsieur

Thinly Sliced Ham, Gruyere Cheese, Dijon Butter,
Toasted Bread



CULINARY GROUP

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SIPS & BITES

served butler style, please select two

Soup and Sandwich

Mini French Onion Grilled Cheese
Served with Creamy Tomato Soup in Tea Cups

Smashed Cheeseburger

100% Black Angus Beef on a Potato Roll, Dill Pickle, Cheddar, Ketchup
Served with Blue Point Beer

Cubano Slider

Roasted Pork and Smoked Ham with Swiss Cheese, Pickle, Mustard, Sourdough Roll
Served with Lime Mojito

Mini Fish Tacos

Topped with Cilantro Crema
Served with a Margarita in Mini Patron Bottle

Chicken Margarita Shooters

Spicy Kebab Size Chicken Sautéed in Latin Spices, Skewered and Served on a Chilled Margarita

Chorizo & Seafood Paella

Spicy Roasted Vegetable Saffron Rice, Tender Chicken Thigh Meat or Gulf Shrimp
Served in Mini Cast Iron Pans with Sangria

Blue Point Oysters

Served with a Bloody Mary Shooter

Baked Stuffed Clams

Served with a Bloody Mary Shooter



CULINART GROUP

CATERING COLLECTION

STATIONARY DISPLAYS

please select two

Artisanal Cheese and Fruit Display

*Various Assorted Cheese Selections from Long Island, France and Italy
Accompanied by Dried Fruit, Assorted Nuts and a Selection of Chutneys and Fresh Jams
Paired with our Seasonal Fresh Fruit, Grapes and Berry Display
Crostini, Flatbreads, Breadsticks and French Baguettes*

Charcuterie Display

*An Array of Imported Cured Charcuterie
Selection of Various Mustards, Pickled Vegetables, Marinated Olives, Caperberries
Antipasto Salad, Spanish Style Roasted Potato Salad
Assorted Olive & Caper Tapenade
Roasted Tomato & Onion Jam
Crostini, Flatbreads, Breadsticks and French Baguettes*

Mediterranean Table

*Various Assorted Cheese Selections from Long Island, France and Italy
Fresh Ciliegine Mozzarella and Heirloom Tomato Salad
Greek Style Garbanzo Salad, Cucumber, Heirloom Tomato, Red Onion, Feta
Wild Grain Salad, Craisins, Almonds, Spinach
Pesto Orzo Salad, Sundried Tomato, Pine Nuts, Olives
Roasted Garlic Hummus
Eggplant Caponata
Crostini, Flatbreads, Breadsticks and French Baguettes*

Handcrafted Pasta Station

please select two

*Orecchiette, Italian Sausage, Sautéed Broccoli Rabe
Sun-dried Tomatoes, Roasted Garlic, in a light Broth,
Fresh Fusilli Bolognese
Classic Ragu Bolognese, Red Pepper, Fresh Oregano,
Fresh Rigatoni ala Vodka with Sautéed Shrimp
Gulf Shrimp, Fresh Tomato, Sweet Onion, Roasted Garlic, Chile Flakes and Cream,
Fresh Pappardelle with Wild Truffle Mushrooms
Roasted Wild Mushrooms, Heirloom Cherry Tomatoes, Ricotta Salata, Truffle Oil,
Farfalle Giardiniera
Seasonal Garden Vegetable, Herb Flavored Broth, Tofu Croutons,
Penne Salmon Arrabbiata
Flaked North Atlantic Salmon, Fresh Tomato, Sweet Onion, Roasted Garlic, Chile Flakes,
Cheese Tortellini with Blackened Shrimp
Pesto Cream Sauce, Roasted Peppers and Toasted Pine Nuts,
Penne ala Vodka
Reduction of Heavy Cream, Parmesan Cheese, Pomodoro Sauce, Fresh Herbs,
Accompanied by Sun-dried Tomatoes, Chili Flakes,
Ricotta Cheese, Pecorino Romano,
Basil Pesto, Semolina Bread, Herb Focaccia*

CULINART GROUP



CATERING
COLLECTION

COCKTAIL ENHANCEMENTS

Available at additional cost per person

Paella Pans

please select two

Seafood Mediterranean

Baby Clams, Gulf Shrimp, Day Boat Scallops, Baby Mussels

Chicken and Chorizo Sausage

Sweet Onions, Garlic, Red Peppers

Vegetable

Sweet Onions, Varietal Peppers, Broccolini

Accompanied by Crisp Fried Plantains and Assorted Sauces

Carving Board

Two hand-carved selections

select one:

Sage-Infused Breast of Turkey

Pear-Cranberry Chutney, Herb Mayonnaise

Slow-cooked Corned Beef Brisket

Select Mustards, Coleslaw

Lacquered Hoisin Loin of Pork

Chinese Mustard, Asian Slaw

AND

select one:

Black Tellicherry Peppercorn-Rubbed Shell of Beef

Horseradish Cream

Asian Marinated Skirt Steak

Plum Ginger Sauce

Char-grilled Mojo Marinated Flank Steak

Chimichurri

Asian Delights

Bangin' Shrimp

Sweet Chili, Raw Asian Cabbage

and

Mongolian Beef

Wok Seared, Sweet Soy, Ginger and Garlic

Served with Assorted Shumai in Authentic Bamboo Steamers, Plum Dipping Sauce

Accompanied by Steamed White Rice and Fortune Cookies



CULINARY ART GROUP

**CATERING
COLLECTION**

Meatball Bar

please select two

Turkey Meatballs with Gravy
Cranberry, Nut Chutney, Apple Cinnamon Chutney

Veal Asian Ginger Meatballs with Teriyaki Sauce
Wasabi Cream, Spicy Mayo, Ponzu Sauce,

Classic Italian Meatballs with Pomodoro Sauce
Ricotta Cheese, Basil Pesto, Freshly Grated Pecorino

Delancey Street

Citrus Apricot Glazed Fried Beef Salami with Sauerkraut
and Hot Dogs with Caramelized Onions
Miniature Potato Pancakes

Accompanied by Coleslaw, Various Mustards, Coney Island Dr. Brown Soda

Peking Duck Station

Displayed Whole Roasted Duck and Sliced Peking Duck
Stuffed Between Warm Bao Buns

*Accompanied by Hoisin Sauce, Pickled Red Onions, Sliced Cucumbers, Scallions
Served with Cold Sesame Noodles*

Sliders

please select two

Classic Ground Beef on Brioche Bun
Cheddar, Swiss, Bacon, Romaine, Tomato, Onion, Ketchup, Pickles and Mayo

Southwest Turkey on Brioche Bun
Guacamole, Pepper Jack, Jalapeños, Chipotle Mayo, Lettuce and Tomato

Crispy Buffalo Chicken on Buttermilk Biscuit
Buffalo Blue Cheese Dressing, Lettuce, Tomato and Bacon

Seared Tuna on a Squid Ink Sesame Bun
Wasabi Mayo, Asian Slaw, Cucumber and Alfalfa Sprouts

Vegetarian Quinoa Burger on Brioche Bun
Mushrooms, Romaine, Tomatoes, Grilled Onions and Herb Mayo

Served with Fresh Cut Sea Salt French Fries

Asian Fish Station

Black and White Sesame Crusted Salmon Miso Cod garnished with Ponzu Asian Slaw
Accompanied by Purple Sticky Rice, Wakami, Cold Sesame Noodles

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CATERING
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Southwestern Fajitas

on sizzling cast iron pans
Chile-rubbed Chicken and Marinated Steak
Multi-colored Bell Peppers, Onions and Cilantro, Four Tortillas,
Accompanied by Black Bean & Roasted Corn Salad, Tortilla Chips, Tomato Salsa,
Salsa Verde, Guacamole and Sour Cream

Foodtini Station

presented in mini martini glasses
Braised Short Ribs of Beef
Slow Cooked, Rich Demi-Glace, Garlic Whipped Potatoes, Horseradish Crème, Crispy Onions Strings,
BBQ Pulled Chicken
Slow Cooked, Chipotle BBQ Glaze, Sweet Potato Puree, Mini Marshmallows

Indian Station

Thai Lemongrass Chicken Curry
and Beef Tikka Masala
Accompanied by Basmati Rice, Vegetable Samosa,
Cilantro Chutney, Naan Bread

Mexican Street Tacos

please select two
Chorizo
House-made Spiced Crumbled Chorizo

Pastor
Pork Marinated in Chilies and Pineapple

Carne Asada
Grilled Mojo Marinated Skirt Steak

Duck Carnitas
Slow-Cooked Duck in Lard and Mexican Coke

Sea Bass
Recado Rojo Marinated Seared Fish

Shrimp
Char-grilled, Chili and Garlic Marinated Shrimp

Pollo
Diced Marinated Chicken

Roasted Cauliflower
Oven Roasted, Chimichurri Marinated

*Served with Yellow Corn Tortillas & Flour Tortillas, Salsa Verde, Salsa Rojo, Queso Fresco, Shaved Radish, Cilantro,
Diced Onions, Lime, Red Cabbage, Guacamole and Corn Tortilla Chips*



CULINARY ART GROUP

CATERING COLLECTION

COCKTAIL ENHANCEMENTS
additional cost/market price

Shrimp Bar

A Magnificent Display of Chilled Jumbo Shrimp
Served with Cocktail Sauce, Horseradish and Lemon Wedges

Hamptons Raw Bar

A Magnificent Display of Chilled Jumbo Shrimp, Cocktail Crab Claws,
Raw Oysters and Little Neck Clams
Served with Cocktail and Remoulade Sauces, Horseradish and Lemon Wedges

Deluxe Raw Bar

A Magnificent Display of Chilled Jumbo Shrimp, Cocktail Crab Claws, Cracked Maine Lobster,
Raw Oysters and Little Neck Clams
Served with Cocktail, Remoulade and Mignonette Sauces, Horseradish and Lemon Wedges

Hand-rolled Sushi and Sashimi

*Hundreds of Freshly Made Sushi and Sashimi,
to include, but not limited to:*

Spicy Tuna, Inside Out Volcano, Crispy Salmon Skin, Eel Crunch, Shrimp, Lobster, and Yellowtail Jalapeño
Accompanied by Edamame and Kani Salad



CULINARY ART GROUP

CATERING COLLECTION

SERVED FIRST COURSE

please select one

Burrata Salad

Petite Greens, Imported Burrata Cheese Marinated Heirloom Cherry Tomatoes,
Extra Virgin Olive Oil, White Balsamic Drizzle

Watermelon and Feta Salad

Petit Greens, Fresh Watermelon, Feta Mousse, Dehydrated Kalamata Olives,
Heirloom Cherry Tomatoes, Vanilla Balsamic Vinaigrette

Deconstructed Caesar Salad

Crisp Green Baby Hearts of Romaine, Parmesan Panna Cotta, Parmesan Crisp,
Red Onion Jam, Caesar Dressing

Heirloom Baby Beet Salad

Seasonal Greens, Heirloom Baby Beets, Toasted Hazelnut Dust,
Creamy Chèvre, Sherry Shallot Vinaigrette

Gorgonzola Salad

Mixed Greens, Gorgonzola Cheese, Candied Walnuts,
Shaved Pears, Sherry Vinaigrette

Baby Wedge Salad

Boston Bibb Wedge, Heirloom Tomatoes, Crisp Prosciutto,
Roquefort Crumble, Maple Vinaigrette

Candy Apple Pecan Salad

Baby Sweet Greens, Granny Smith Apple Chip,
Fresh Driscoll Raspberries, Candied Pecans, Craisins,
Chilled Raspberry-Beet Vinaigrette

Goat Cheese and Mission Fig Tart Salad

Local Greens, Red and Yellow Cherry Tomato, Honey Citrus Vinaigrette
with Caramelized Mission Fig and Goat Cheese Tart

Bruschetta Salad Duet

Heirloom Tomatoes and Fresh Mozzarella Croustade,
Extra Virgin Olive Oil, Sea Salt, Course Black Pepper, Micro Basil,
Topped with Seasonal Baby Greens, Balsamic Glaze



CULINART GROUP

CATERING COLLECTION

MAIN COURSE

please select a beef/chicken/fish/vegetarian

FISH

Pan Seared North Atlantic Salmon

Creamy Polenta, Roasted Asparagus, Corn and Fava Bean Salsa,
Citrus Vinaigrette

Pan Seared Sesame Crusted Salmon

Wasabi Mash, Crisp Asian Slaw, Teriyaki Glaze

Moroccan Salmon

Mediterranean Spiced Salmon over a Butternut Squash,
Spinach and Golden Raisin Couscous, Tomato Jam, Lemon Oil Drizzle

Pan Seared Bronzini

Vegetable Studded Israeli Couscous, Artichoke Barigoule,
Fig Balsamic Reduction

Miso Nobu Cod

Baby Bok Choy, Sticky Purple Rice, Miso Glaze

Grilled Swordfish

Smashed Purple Peruvian Potato, Green Papaya & Jalapeno Slaw,
Grilled Asparagus, Cilantro Oil

Grilled Black Bass

Served with a Corn Puree, Watermelon Salsa Verde, Lemon Oil Drizzle,

Grilled Sweet & Sour Mahi Mahi

Toasted Coconut Rice, Fresh Pineapple Salsa

Grilled Montauk Stripe Bass

Castellana Lentils, Marinated Artichokes,
Blistered Heirloom Tomatoes, Saffron Paprika Capers Relish

Seared Striped Bass

Sweet Pea Puree, Tomato Farro Risotto,
Roasted Sunburst Squash, Heirloom Baby Carrots

Pan Seared Halibut

Marble Potatoes, Heirloom Cherry Tomatoes,
Asparagus Tips, Capers Herb Salsa Verde

Grilled Halibut Crudo

Summer Squash Crudo, Heirloom Tomato Jam, Pine Nut Pesto

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BEEF

Truffle Spring Pea Filet Mignon

Truffle Spring Pea Puree, Roasted Fingerling Potato,
Sautéed Exotic Mushrooms, Cabernet Demi

Corn & Fava Bean Filet Mignon

Cauliflower Puree, Summer Corn and Fava Bean Succotash, Merlot Demi

Coffee Crusted Filet Mignon

Creamy Truffle Polenta, Charred Broccolini, Foie Gras Butter, Espresso Demi

Asian Inspired Sliced Beef Tenderloin

Nori Mash, Braised Bok Choy, Napa Cabbage Slaw, Coconut Chile Broth

Sliced Beef Tenderloin

Basil Infused Mashed Potato, Tri-color Cauliflower, Port Wine Demi

Thai Style Flat Iron Steak

Coconut Rice, Braised Tasoï, Toasted Sesame, Lemongrass Jus

Slow Roasted Prime Rib

Rosemary & Thyme Potatoes, Garlic Haricot Verts, Mushroom Demi

Marinated Skirt Steak

Fennel Scented Pomme Puree, Braised Black Kale,
Julienne Granny Smith Apples, Orange Gremolata

Asian Marinated Skirt Steak

Wasabi Mashed Potatoes, Wok Seared Chile Infused Broccolini,
Crispy Wonton Noodle Garnish

Char Grilled Chimichurri Flat Iron Steak

Creamy Mashed Potatoes with Tri-color Cauliflower, Chimichurri

Short Ribs of Beef

Parsnip Puree, Charred Broccolini, Fried Parsnip

12 oz. Grass Fed Boneless Rib

Roasted Cauliflower Mashed Potato,
Baby Heirloom Carrots, Pearl Onion Demi



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CHICKEN

Chicken Roulade Filled with Baby Spinach, Fontina Cheese and Roasted Peppers
Herb Infused Orzo, Roasted Beets

Bistro Chicken with Crisp Skin and Fresh Herbs
Creamy Wild Mushroom Polenta, Roasted Asparagus, Cabernet Demi

Porcini Crusted Chicken Provencal
Truffle Mash, Heirloom Baby Carrots, Port Wine Demi

Chicken Roulade Filled with Prosciutto, Fresh Spinach and Asiago Cheese
Soft Polenta Mascarpone, Asparagus

Pecan Crusted Chicken and Waffles
Fennel & Cracked Black Pepper Belgian Waffles,
Sweet Mashed Puree, Broccolini, Maple Sriracha Glaze

Dijon & Rosemary Crusted French Breast
Roasted Garlic Spinach Puree, Charred Marble Potatoes, Grilled Asparagus

Korean Fried Chicken
Boneless Fried Chicken Thigh, Kimchi Yogurt, Togarashi Potatoes, Crispy Asian Slaw, Sesame Seeds

French Breast Chicken Milanaise
Meyer Lemon Mash, Heirloom Tomato Bruschetta, Balsamic Glaze

VEGETARIAN
please select one

Grilled Vegetable Napoleon
Assorted Herb Infused Grilled Vegetables,
Creamy Basil Infused Risotto, Charred Tomato Garnish

Wild Mushroom Ravioli
Garden Vegetable Broth, Micro Basil Garnish

Butternut Squash Ravioli
Sage Cream Sauce, Caramelized Apple, Pearl Onion

Asparagus and Sun-dried Tomato Risotto
Shaved Pecorino Romano, Roasted Asparagus

Singapore Street Noodles
Spicy Pan Seared Noodles tossed with Vegetables and Tofu

Falafel Cake
Chickpea & Spinach Curry with Cilantro Chutney



CULINARY GROUP

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DESSERTS

please select one served dessert or dessert parade

Retro New York Trio

Mini Chocolate Milk Shake, Old-fashioned Donut and Turtle Brownie
Sprinkling of Powdered Sugar

New Style Cheesecake

Vanilla-scented Mascarpone Cheese with Graham Cracker Crust
Strawberry Sauce, Whipped Cream, Fresh Mint

Chocolate Pyramid

Truffle Cake, Coffee Zabaione, Chocolate Truffle Filling

Warm Tart A La Mode

Choice of Apple, Peach or Pear Tart Served with Vanilla Ice Cream and Cinnamon Sugar Dust

OR

DESSERT PARADE

Select eight to be passed

Mini Red Velvet Cupcakes
Oreo Mousse Cups
S'more Mousse Cups
Key Lime and Graham Cracker Cheesecake Tartlets
Mini Cannolis
Carnival Zeppoles
Whimsical Cake Pops
French Macaroons
Turtle Brownies
Fruit Kebabs
Miniature Donuts
Spiked Vanilla & Chocolate Milkshakes
Twinkies
Chocolate Covered Strawberries
Fruit Kebabs
Mini Eclairs with Espresso
Chocolate Milkshake with Silver Dollar Chocolate Chip Cookie
Chipwiches
Ice Cream Sandwich

Occasion Cake

(Arranged separately and paid for directly)
The cake will be sliced and plated individually for guests



CULINARY GROUP

CATERING COLLECTION

LATE NIGHT ENHANCEMENTS

each priced separately

may be served during the reception or as a to-go station upon guest departure

Fall Harvest Table

decorated with bales of hay, corn stalks, pumpkins and fire pit

Hot NYC Pretzels

Various Chocolate Dipped Apples

Bushel Baskets of Flavored Popcorn

Roasted Nuts

Sliced Banana & Pumpkin Breads

S'mores and Churros

Coffee and Hot Chocolate

Hot New York City-Style Pretzels

Served from Authentic Pretzel Time Machine

Popcorn Factory

Cheddar, Movie Theater Butter, Jalapeño, Chocolate Drizzle

French Fry Bar

Regular, Sweet Potato, Tater Tots, Curly Fries

Accompanied by Cheese Sauce, Gravy, Spicy Mayo, Truffle Aioli

Ranch, Chipotle, BBQ Sauce and Ketchup

Water Bottles and Assorted Canned Sodas

Artisanal Donut Station

Assorted Flavors of Couture Donuts - Host Choice

Displayed in Lucite Shelving and Display Cases and Wall Display to Include Miniature Water Bottles

Crepes Flambé Station

Crepes Flambé in Brown Sugar and Grand Marnier

Topped with Vanilla Bean Ice Cream and Various Accompaniments

Beignets Station

French Round Style Donuts Covered in Powdered Sugar

Served with Vermont Maple Syrup

Belgium Waffle Sundae Bar

Traditional and Chocolate Waffles with a Selection of Fresh Fruit Toppings, Nuts, Whipped Cream, Chocolate Fudge, Choice of Strawberry, Chocolate and Vanilla Ice Cream

Espresso and Cordial Bar

Regular and Decaffeinated Italian Dark Bean Espresso

Accompanied by a Selection of Fine Imported Cordials, Liqueurs and Brandies

Vanilla and Chocolate Biscotti



OUR NAME BRAND BAR

Ketel One Vodka
Tito's Vodka
Johnnie Walker Black Scotch
Dewar's Scotch
Tanqueray Gin
Jack Daniel's Whiskey
Jim Beam Bourbon
Canadian Club Whiskey
Bacardi Light Rum
Jose Cuervo Especial Silver Tequila
Casamigos Blanco Tequila

House Wines

choose one varietal red and white wine
Pinot Grigio, Chardonnay, Sauvignon Blanc,
Cabernet, Pinot Noir, Merlot

Beer

Heineken
Bud Light
Amstel Light