

The Dahlmann
CAMPUS INN

CATERING AND CONVENTION SERVICES

Breakfast and Brunch

Breakfasts

All breakfasts include freshly ground Arabica coffee and decaffeinated coffee, organic teas, herbal teasans, preserves, honey and creamery butter.

Classic Continental

minimum 15 guests

Selection of fruit juices, Chef's display of bagels, muffins and assorted breakfast pastries. Sliced seasonal fruit and yogurt.

Breakfast Buffet

minimum 15 guests

Classic Continental Plus: Scrambled eggs or omelette du jour, maple cured bacon and farmer's link sausage, hash browns or chive potato cakes, Belgian waffles or cinnamon swirl French toast, housemade oatmeal or dry cereals with skim and 2% milk.

Campus Inn Brunch

Minimum 25 guests

Chef's Bakery Basket: Bagels, Scones, Croissants, Muffins and Fruit Danish

Fresh Squeezed Orange and Grapefruit Juice

Display of Seasonal Fruits and Berries

Eggs Benedict or Omelette Du Jour

Chive Potato Cakes or Hash Browns

Maple Cured Bacon and Farmer's Sausage

Belgian Waffles or Cinnamon Swirl French Toast

Chicken Piccata or Chicken Scallopini

Seasoned Tilapia or Herb Crusted Whitefish

Chef's Display of Dipped Strawberries, Petit Fours and Housemade Truffles

Chef's Breakfast Specialties and Break Upgrades

priced per person

Cinnamon Swirl French Toast

Belgian Waffles, strawberries and whipped cream

Campus Inn Quiche

Scrambled Eggs

Chef's Omelette du Jour

Smoked Salmon Presentation

Eggs Benedict or Eggs Florentine

Truffled Egg Sandwich

Canadian Bacon and Cheddar Egg Sandwich

Sliced Fruit and Berry Display

Fruit Yogurt • Whole Fruit

Fruit Kebabs with Yogurt Dip

Oatmeal • Hard Boiled Egg

priced per dozen

Bagels, Muffins, Danish, Fruit Sticks, Turnovers

Pecan Rolls, Cinnamon Rolls or Scones

Mini Breakfast Pastries

Sliced Coffeecakes

Chef attendant available for omelette or waffle station

Beverages

Coffee and Tea Display

Presented with natural sugars, honey and chocolate curls. Complete with organic teas and herbal teasans.

Hot Chocolate, Iced Tea, Apple Cider and Fresh Lemonade

Apple and Cranberry Juice

Freshly squeezed Orange Juice and Grapefruit Juice

Regular and Diet Sodas

Saratoga Still or Sparkling Water

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Breaks

All breaks include freshly ground Arabica coffee and decaffeinated coffee, organic teas, herbal teasans, preserves, honey and creamery butter

Complete Break Package

Start your event with our Classic Continental Breakfast in addition to continual replenishment of coffees, teas, sodas, and bottled water

Midmorning Break

Whole or sliced fruit

Granola bars

Afternoon Break *(choice of two)*

Trio of popcorn

Kettle chips with garden dip

Sourdough pretzel nuggets

Corn tortilla chips with garden salsa

Unforgettable brownies

Housemade cookies

Vegetable sticks with dip

Whole or sliced fruit

Beverages

Coffee and Tea Display

Presented with natural sugars, honey and chocolate curls.
Complete with organic teas and herbal teasans.

**Hot Chocolate, Iced Tea, Apple Cider
and Fresh Lemonade**

Apple and Cranberry Juice

**Freshly Squeezed Orange Juice
and Grapefruit Juice**

Regular and Diet Sodas

Saratoga Still or Sparkling Water

Refreshing Add-ons:

Priced per person

Sliced vegetables with herb dip

Gourmet mixed nuts

Honey roasted peanuts

Jumbo cashews

Tortilla chips with vegetable salsa

Kettle potato chips with garden dip

Popcorn trio

Trail mix

Sourdough pretzel nuggets

Candy bar assortment

Warm soft pretzels with mustard dipping sauces

Whole grain power bars

Granola bars

Whole fruit

Fruit kebabs with yogurt dip

Priced per dozen

Chef's signature dark chocolate truffles

Chocolate dipped strawberries

Lemon, apricot, or raspberry fruit bars

Unforgettable brownies

Housemade cookies

Miniature desserts

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Entrée Salads

Served with rolls and butter, house dessert and coffee service.

Chicken Caesar Salad

Romaine lettuce, fresh parmesan cheese, croutons and our Chef's Caesar dressing.

Healthy Chicken Salad

Poached chicken breast, baby spinach, grape tomatoes, sliced melon and fresh berries served with a curried yogurt sauce and honey lime dressing on the side.

Salmon Salad with Orange Ginger Relish

Poached or grilled salmon with orange zest, white wine and a hint of soy. Topped with sweet red bell peppers, mandarin orange slices, fresh ginger and chives. Served on a bed of mixed greens.

Cobb Salad

Mixed greens, julienne of turkey and ham, red onion, shredded carrots, Wisconsin cheddar, aged swiss, tomato, sliced cucumber, hard boiled egg, gorgonzola cheese and dried cherries.

Grilled Vegetable Salad

Roasted vegetables: eggplant, red bell pepper, zucchini and yellow squash served over mixed greens with parmesan and provolone cheeses and finished with a spicy tomato chutney.

Shrimp Salad

Jumbo shrimp rubbed with mint pesto, chargrilled and tossed with spring mix, feta cheese and grape tomatoes. Garnished with mandarin orange slices and seedless grapes sauteed in lime juice and virgin olive oil.

Specialty Sandwiches

Choice of basil and honey dressed vegetables or cross-cut Yukon fries. Served with house dessert and coffee service. May add Soup du Jour.

Vegetarian Deluxe

Grilled eggplant, roasted red pepper and caramelized red onion layered with tomato, baby spinach and fontinella cheese with a splash of aged balsamic vinaigrette on grilled sunflower wheat bread.

Classic Ham

Rosemary cured ham, smoked gouda, caramelized onion, honeycup mustard on grilled pinwheel rye.

Campus Club

Turkey breast, rosemary cured ham, aged cheddar, lettuce, tomato and mayonnaise on toasted country white.

Turkey Reuben

Oven roasted turkey breast, house dressing, coleslaw and domestic swiss cheese served on grilled rye bread.

Entrées

One entrée per event. Chef will honor a vegetarian entrée as a second option. Third choice will have an upcharge. Served with Campus Inn salad, rolls and butter, chef's recommended starch and vegetable, house dessert and coffee service.

Campus Broil

Marinated and sliced Certified Angus sirloin with porcini cabernet demi glace.

Grilled Sirloin

Chargrilled USDA aged Angus sirloin with portabella wedges and caramelized red onions.

Chicken Scallopini

Tender medallions of chicken breast pan sauteed and deglazed with grapefruit juice, pink peppercorns and cream reduction. Served with boursin orzo and garnished with grapefruit slices.

Chicken Parmesan

Skinless and boneless chicken breast dipped in parmesan egg batter. Pan sauteed and topped with fresh marinara and reggiano parmesan, lemon pepper risotto and vegetable medley.

Chicken Piccata

Sauteed with artichoke hearts and sliced mushrooms in a lemon cream sauce. Saffron rice and green beans.

Vegetarian Napoleon

Layers of spinach, eggplant, summer squash, zucchini, portabella, roasted red peppers and garlic polenta. Drizzled with boursin and served in a pool of roasted tomato orzo.

Vegetarian Tortelloni

Parmesan, ricotta and mozzarella stuffed striped tortelloni. Complimented by alfredo sauce enriched with wild mushrooms and bell peppers.

Quattro Formaggio Agnolotti

Four cheese ravioli with roasted vegetable marinara sauce.

Tilapia with Key Lime Glaze

Macadamia crusted, pan seared with roasted limes, oranges and a touch of fresh lemon. Saffron rice and vegetable medley.

Roasted Salmon

Lightly seasoned with cajun spices, roasted corn salsa. Potato leek gratin, green bean saute.

Soup and Half Sandwich

Choose from our Specialty Sandwiches menu

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Themed Lunch Buffets

Served with house dessert and coffee service.

Southwest BBQ

- Soup: Roasted corn and sweet potato chowder
Salad: Mixed greens with cilantro lime vinaigrette
- Chicken breast with mango barbecue - Pulled adobo pork
- Green bean casserole - Cheddar jack potatoes

Caribbean

- Soup: Island vegetable chowder
Salad: Spinach mandarin orange
- Seasoned tilapia with tropical fruit salsa - Macadamia coconut chicken - Saffron rice - Snow peas and baby carrots

Fajita Treata

- Soup: Vegetarian tortilla
Salads: Roasted bell pepper salad - Jicama slaw
- Chicken, beef, and vegetarian fajita bar - Rice español
- Guacamole with white corn chips

Mediterranean Buffet

- Soup: Roasted lemon and spinach
Salads: Classic caesar salad - Orzo salad with mint and feta
- Baba ganoush with pita, roasted peppers and olives
- Beef and chicken shawarma brochettes
- Lemon pepper risotto

Something Italian

- Soup: Vegetable minestrone -
Salads: Fresh mozzarella salad - Caesar salad
Pasta (select one)
- Penne with roasted peppers
 - Tortelloni with grilled chicken, pine nuts and creamy pesto
Pizza (select one)
 - Wild mushroom with grilled peppers and goat cheese
 - Roasted garlic and chicken with macadamia nut pesto
 - Classic pepperoni with green peppers, onions and mushrooms

House Desserts

Warm Apple Crisp or Rice Pudding

Sorbet:

Raspberry, Mango or Blackberry Cabernet

Gelato:

Tahitian Vanilla, Dark Chocolate or Coconut Almond Fudge

Mousse:

Chocolate, Strawberry or White and Dark Chocolate Swirl

Michigander

- Soup: Potato leek
Salad: Campus Inn salad - Pecan and panko crusted whitefish
- Traverse City chicken - Chive potato cakes
- Baby glazed carrots

Campus Tailgate

- Soup: Broccoli cheddar
Salads: Garden, Coleslaw and Potato salad
Deli selections (choice of three)
- Oven roast turkey
 - Rosemary cured ham
 - Angus roast beef
 - Hummous and tabbouli
 - Chicken salad
 - Yellowfin tuna salad
- Chef's imported and domestic cheeses - A variety of breads, rolls and condiments - Kettle style potato chips

The Campus Inn Buffet

- Served soup du jour and salad
- Selection of two entrees:
- Sliced sirloin with wild mushroom sauce
 - Chicken scallopini with grapefruit and pink peppercorn sauce
 - Seasoned salmon with roasted corn salsa
 - Vegetarian tortelloni
- Accompaniments: Yam and Yukon duchess potato - Vegetable medley

You Wrap It Up Buffet

- Soup: Cream of wild mushroom
Salads: Basil and honey dressed vegetable salad - Fresh fruit salad
- Lavash wraps and pita bread with:
- Roasted artichoke hearts, red peppers, eggplant and spinach
 - Hummus, taboulli, baba ganoush
 - Grilled chicken breast, avocado, tomato and chipotle mayonnaise
 - Housemade potato crisps

A La Carte Desserts

New York Style Cheesecake

Italian Almond Cream Cake

Three Layer Chocolate Torte

Strawberry Shortcake

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Dinner Entrées

Two entrée choices per event. Chef will honor a vegetarian request as third entrée. Fourth entrée will have an up-charge. Served with Campus Inn salad, rolls and butter, chef's recommended starch and vegetable, house dessert and coffee service.

Victors Prime Rib

Slow roasted aged Angus beef with garlic mashed potatoes and green bean sauté.

Filet Mignon

Aged tenderloin with a porcini cabernet reduction, yam and yukon duchess potato, asparagus.

Grilled Delmonico

Angus Reserve Ribeye with oven roasted potatoes, green beans and caramelized red onions.

Campus Inn Broil

Sliced Certified Angus sirloin with wild mushrooms and madiera demi glace, potato leek gratin, vegetable medley.

Chicken Champignon

Sauteed artichoke hearts and mushrooms in a white wine cream sauce. Saffron rice pilaf and broccolini.

Chicken Florentine

Wild rice, spinach, Boursin cheese stuffing, sauced with a white wine cream reduction, chive potato cake and vegetable medley.

Chicken Cordon Bleu

Stuffed with rosemary cured ham and swiss cheese, sauced with an herb cream reduction. Yam and Yukon duchess potato and broccolini.

Rosemary Chicken

Roasted lemon sauce, lemon pepper risotto, zucchini stir fry.

Chicken Scaloppini

Tender medallions deglazed with pink peppercorns, grapefruit juice and reduced cream boursin orzo and baby spinach.

Chilean Sea Bass

Island seasoned with mango coulis, tropical fruit salsa, saffron rice and vegetable medley.

Roasted Salmon

Lightly blackened, roasted corn salsa, potato leek gratin and green bean saute.

Macadamia Crusted Tilapia

Mandarin orange sauce, chive potato cakes and vegetable medley.

Red Snapper

Roasted with soy, orange zest and white wine. Served with Udon noodles and mandolin vegetables.

Goat Cheese Spinach Ravioli

Complimented with a carrot sweet potato puree, vegetable spaghetti and tangerine yogurt sauce.

Vegetarian Napoleon

Layers of spinach, eggplant, summer squash, zucchini, portabella, roasted red peppers and garlic polenta. Drizzled with boursin and served in a pool of roasted tomato orzo.

House Desserts

New York Cheesecake

Italian Almond Cream Cake

Triple Layer Chocolate Torte

Strawberry Shortcake

Gelato:

Tahitian Vanilla, Dark Chocolate or Coconut Almond Fudge

Mousse:

Chocolate, Strawberry or White and Dark Chocolate Swirl

Sorbets:

Raspberry, Mango or Blackberry Cabernet

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Campus Combinations

Served with Campus Inn or Classic Caesar Salad, Chef's Starch and Vegetable, Dessert, Coffee Service.

Sirloin au Poivre

With dijon peppercorn sauce.

Filet Mignon

With porcini bordelaise.

Entrees

Chilean Sea Bass

With mango coulis and fruit salsa.

Salmon

With tomato chutney and corn salsa.

Chicken Scallopini

With pink peppercorn sauce.

Chicken Parmesan

With roasted tomato sauce.

Dinner Buffets

Minimum 40 guests required. Presented with two buffet salads or one served salad, Chef's vegetable, one accompaniment, one pasta and sauce, house dessert and coffee service.

Salads

Campus Inn Salad

Mixed greens, Michigan dried cherries, sunflower seeds, tomato, cucumber and red onion

Mandarin Spinach

Baby spinach, mandarin oranges, sliced mushrooms

Orzo Pasta Salad

With mint, feta, honey and seasonal vegetables

Classic Caesar

Romaine and croutons with housemade dressing

Entrees

Chicken Parmesan

Marinara sauce.

Campus Inn Broil

Wild mushrooms and marsala demi glace.

Roasted Salmon

Lightly blackened, roasted corn salsa.

Chicken Florentine

Roulade of spinach, wild rice, boursin cheese and herb cream sauce.

Roast Beef

With porcini cabernet reduction.

Snapper Vera Cruz

Avocado and tomato in coconut cream.

Chicken Champignon

Artichokes and mushrooms in a white wine cream reduction.

Beef Shawarma

Skewered with onions, bell peppers.

Panko Crusted Whitefish

Roasted lemon sauce.

Rosemary Chicken

Roasted lemon sauce.

Dijon and Herb Rubbed Sirloin

Balsamic demi glace.

Crusted Pork Loin

With caramelized mandarin orange sauce and dried cherries.

Chicken Scallopini

Pink peppercorn sauce.

Macadamia Crusted Tilapia

Mandarin orange sauce.

Ancho Pork Medallions

Red wine barbecue sauce.

Pasta

Gemelli, Striped Tortelloni, Penne and Roasted Garlic and Red Pepper Gnocci

Sauces

Roasted Vegetable Marinara, Marsala Porcini, Italian Sausage and Roasted Peppers and Broccoli Alfredo

Accompaniments

Yam and Yukon Duchess, Oven Roasted Redskins, Garlic Mashers, Lemon Pepper Risotto, Potato Leek Gratin, Saffron Rice Pilaf, Chive Potato Cakes and Orzo with Boursin Cream

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Hors D'oeuvres page 1 of 2

Chilled Hors D'oeuvres

****Shrimp Cocktail**

Jumbo shrimp with cocktail sauce and lemons

Grafton Cheddar Tart

Dried fig and port reduction

Island Fruit Kabobs

Yogurt dipping sauce

Pesto Terrine

Goat cheese, macadamia nut pesto (display or butler)

Shrimp Point

Dilled cream cheese, cucumber and sliced baguette

Petite Redskins and Caviar

Garnished with whitefish caviar and creme fraiche

Vegetable Maki

Shiitake, spinach, carrot and hard boiled egg

Antipasto Brochette

Roasted tomato, proscuitto ham, kalamata olive and tri-color tortelloni

Shrimp with Avocado Cream

Butterflied shrimp and avocado puree

Chipolte Chicken

Mild Southwest seasonings in a phyllo shell

Smoked Salmon Rollups

In mini bouchee with smoked salmon and salmon mousse

Pinwheel Wraps

Roast beef with dijon horseradish, tabbouli and hummus or chipolte chicken

California Roll

Sushi with crab and avocado

Warmed Hors D'oeuvres

Ravioli Kabob

Gorgonzola stuffed, chargrilled and skewered with grape tomato and fresh mozzarella

Sea Scallops Wrapped in Bacon

Combines the richness of the sea with a scent of hickory and maple

Petite Beef Wellington

Tenderloin and mushroom duxelle in puff pastry

Brie and Fruit Tart

Mini phyllo shell with fresh berry garnish

Roasted Garlic Puff

Montasio, parmesan, ricotta and feta cheese

****Mushroom Oscar**

Stuffed with lump crab, topped with Bearnaise

Balsamic Fig, Goat Cheese and Bacon

On petite flat bread

Coconut Crusted Mini Lobster Tail

Mandarin tomato chutney

Mushroom Truffle Risotto

Mushrooms, Arborio rice and black truffle oil in crispy phyllo

Homestyle Meatballs

Cajun barbeque, wild mushroom or sweet and sour sauce

Vegetable Spring Roll

Plum sauce and spicy mustard

Macadamia Coconut Chicken

Pineapple chutney dipping sauce

Brie and Pear Almond Phyllo

Brie, pears and toasted almonds in a neat phyllo purse

Buffalo Style Chicken Spring Rolls

Chicken breast, celery, carrot, hot sauce and a hint of garlic. Served with blue cheese dip

***Selections available for display only.*

Chef's Creation

An individual display of Chef's Hors D'Oeuvres for the discriminating palate.

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Hors D'oeuvres page 2 of 2

Chef's Presentations

Minimum 25 guests

French Country Market

Crudite display, spinach and artichoke dip, black truffle pate, smoked seafood mousse, duck pate with port and artesian breads

Salmon Extravaganza

Smoked salmon with capers, grated eggs, cucumbers, diced tomatoes, red onions, cream cheese and sliced baguettes

Middle Eastern

Hummus, taboulli, baba ganoush, olives, couscous salad, toasted pita and flat breads

Imported and Domestic Cheeses

Rustic breads and assorted crackers

Harvest Vegetable Presentation

A colorful array of the season's best with herb dip

Crusted Tenderloin

Roasted corn salsa, tomato chutney and sliced baguette

Bruschetta Action Station

Create your own personal bruschetta on grilled flatbread with choice of toppings: Caramelized onion, roasted tomatoes, basil spread, goat cheese, artichoke hearts, kalamata olives, roasted garlic, marinated mushrooms and herbed boursin.

Baked Brie en Croute

Wheel of brie in puff pastry served with fresh berries, seedless grapes and assorted crackers

Chef's Sweet Table

A multi-tiered display of miniature pastries, petit fours, chocolate dipped fruits and housemade belgian chocolate truffles

Fresh Fruit Mélange

With honey yogurt dip

The Green Oasis

Served with rolls and butter, two selections of greens, two dressings and eight accompaniments.

Greens: Baby spinach, spring mix or romaine

Dressings: Ranch, lite raspberry vinaigrette, blue cheese, balsamic Italian or house Caesar

Accompaniments: Tomatoes, cucumber, red onions, croutons, parmesan cheese, cheddar, mushrooms, broccoli, cauliflower, dried cherries, turkey breast, rosemary ham, gorgonzola, bacon, sunflower seeds, feta, grated egg, kalamata olives or bell peppers

Pasta Creations

Choice of six accompaniments, two pastas, two sauces, breadsticks and garlic bread.

Pastas: Tri-color tortelloni, penne, tomato basil linguini, gemelli, quattro formaggio agnolotti

Sauces: Marinara, creamy pesto, alfredo, carbonara, roasted vegetable, marsala cream and mushroom

Accompaniments: Broccoli florets, roasted red pepper, reggiano parmesan, kalamata olives, andouille sausage, gorgonzola, sundried tomatoes, zucchini, baby spinach, bacon and julienne chicken breast

Carving Station

Minimum 50 guests

Roast Turkey

Honey mustard sauce, cranberry mousse, country white and Challah rolls

Rosemary Cured Ham

Trio of mustards with assorted ryes and pumpnickels

Angus Round of Beef

Dijon mustard, horseradish sauce and sandwich rolls

Prime Rib

Slow roasted and sliced to perfection. Served with freshly grated horseradish

Mini Kobe Burger Station

Kobe beef sliders grilled to order with appropriate condiments

Chef attended carving and grill stations available

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Beverages, page 1 of 2

Wines by the Glass

Our Executive Chef has personally chosen wines from around the world to compliment your menu selections. Multiple tiers of wines are available for the discerning palate and to fit your budget. Our Chef will recommend two red and two white wines from our House pours to enhance your Campus Inn experience or you may choose from the following selections:

White Wines

Nieto Chardonnay, Mendoza, Argentina
Hahn Chardonnay, Monterrey County
McManis Family Pinot Grigio, Sonoma
Pomelo Sauvignon Blanc, New Zealand
Wolfgang Gruner Veltliner, Austria
Selbach Riesling, Kabinett

Red Wines

Casillero de Diabla Cabernet, Chile
Grayson Cellars Cabernet Sauvignon, Napa
Veramonte Merlot, Casablanca Valley, Chile
Cellar No. 8 Zinfandel, California
Sartori Pinot Noir, Italy
Steeplejack Shiraz, Australia

Wine Cellar Selections by the Bottle

*Victors is proud to present prestige wines by the bottle as an upgrade to your dining experience.
Please choose two labels for your event.*

White Wines

Pavilion Chardonnay, Yountsville Napa Valley
Chateau Souverain Chardonnay, Sonoma
Davis Bynum Chardonnay, Russian River
St. Supery Sauvignon Blanc, Napa Valley
Ferrari Carano Fume Blanc, Sonoma
Kim Crawford Sauvignon Blanc, Marlborough
Campanile Pinot Grigio, Trento-Alto Adige
Santa Margherita Pinot Grigio, Alto Adige
Wolfgang "Concerto" Gru-Vee, Austria
Hahn Pinot Gris SLH, Santa Lucia Highlands

Red Wines

Mitolo Jester Cabernet Sauvignon, McLaren Vale
Crios Cabernet Sauvignon, Mendoza
Four Bears Cabernet Sauvignon, Napa Valley
Paso Creek Merlot, Paso Robles
Laetitia Limite Pinot Noir, Arroyo Grande
A to Z Pinot Noir, Oregon
Eos Zinfandel, Paso Robles
Ironstone Vineyards Cabernet Franc Reserv, Lodi
Tintara Shiraz, McLaren Vale

Champagne and Sparkling Wines

Domaine Chandon Estate Brut Classic
Mumms Cordon Rouge NV
Moet & Chandon Brut Rosé
St. Julian Sparkling Cider n/a

Begin with a Champagne toast and make your event special.

Domaine Chandon
Marquis de la Tour Brut

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Bottled Beers

Domestic

~ Budweiser ~ Bud Light ~ Miller Light ~ Labatt Blue ~ Coors Light ~ Sharps n/a

Premium

~ Heineken ~ Amstel Light ~ Michelob Ultra ~ Samuel Adams ~ Corona ~ Pilsner Urquell

Micro Brews

~ Avery IPA ~ Dogfish 60 Minute ~ Bell's Amber ~ Bell's Oberon (seasonal) ~ Bell's Winter White (seasonal)

Cocktails

Martinis

~ Cosmopolitan ~ Lemon Drop ~ Godiva Chocolate

Name Brand

~ Absolut ~ Ketel One Citron ~ Beefeater ~ Seagrams VO Gold ~ Dewars ~ Jack Daniel's ~ Bacardi Select ~ Sauza Conmemorativo

Premium Brands

Grey Goose	Crown Royal
Belvedere	Crown Royal Reserve
Bombay Sapphire	Makers Mark Bourbon
Capt. Morgan Private Reserve	Johnny Walker Red Label
Patron Silver Tequila	Glenlivet 12 Single Malt

The Grand Finale . . . Cordials and Cognacs

Baileys	Godiva Dark or White Chocolate
B & B	Grand Marnier
Chambord	Hennessy VS
Di Saronno Amaretto	Kahlua
Frangelico	Remy Martin VSOP

Punch

Spirited

Jamaican Rum Punch • Meyer's dark rum, fresh lime, cane sugar and fresh orange juice with mint garnish.
Feel the tropical breezes...

Champagne Punch • A festive combination of orange, lemon, pineapple juice and sparkling wine. The perfect accompaniment for all types of celebrations.

Cape Cod Punch • A contemporary blend of cranberry, raspberry, apple, sparkling water and Absolut vodka.

Non-alcoholic

Champagne Punch • Lime sherbet, pineapple juice and ginger ale.
A refreshing thirst quencher for the perfect celebration.

Polynesian Punch • An island blend of pineapple, orange, lemon, lime and ruby grapefruit. Not too tart, not too sweet.

Oahu Punch • Ruby red grapefruit, orange juice, fresh squeezed lemon and sparkling soda. Garnished with pineapple rings. Aloha!

Regular and Diet Sodas • Saratoga Still or Sparkling Water • Assorted Juices

Cash and Hosted Bars