



CATERING BY

CHARMANT





BREAKFAST & BRUNCH BUFFETS

BUFFETS

BREAKFAST MEETING
$16 per person
bacon, egg & cheese breakfast sammies | fresh sliced fruit | yogurt & granola parfaits
can be individually packaged to go

CLASSIC BREAKFAST BUFFET
$25 per person
scrambled eggs | applewood smoked bacon
smoked chicken & green onion sausage
herb roasted yukon gold potatoes | yogurt
housemade granola | buttermilk biscuits
seasonal fresh fruit

CONTINENTAL BREAKFAST BUFFET
$20 per person
assorted housemade muffins, croissants & pastries
seasonal jam | butter | mini bagels | cream cheese
nutella | yogurt | housemade granola | fresh sliced fruit | bananas | vegetarian quiche
+$1 per person for carnivore quiche

CITY PARK BRUNCH
$20 per person
assortment of housemade pastries with seasonal jam & butter | mixed greens salad with cucumber, cherry tomato, artichoke hearts & red wine vinaigrette | mini fried chicken biscuits with hot honey aioli & pickle | applewood smoked bacon vegetarian quiche
+$1 per person for carnivore quiche

ADD-ON STATIONS

OMELET STATION*
$10 per person
cage-free eggs | applewood smoked bacon
diced ham | cheddar | swiss | diced tomato
bell pepper | mushroom | onion | spinach

BAGELS & LOX STATION
$12 per person
mini bagels | smoked salmon | capers
whipped cream cheese | tomato | red onion
cucumber | sprouts

BELGIAN WAFFLE STATION*
$10 per person
meyer lemon curd | whipped cream | nutella
fresh seasonal fruit | maple syrup | powdered sugar
chocolate chips | toasted pecans | berry compote
butter | toasted coconut

**culinary attendant required at $100 per attendant*

BEVERAGES

MORNING BEVERAGE SERVICE
$5 per person
drip coffee | taylor's of harrogate hot teas
orange, pineapple & cranberry juices | milk
assorted sweeteners
+$1 per person to add almond & oat milk

TO GO COFFEE *$30 per gallon*

A LA CARTE

Prices are per person to add to a buffet

mini fried chicken biscuits	$5
yogurt & granola parfaits	$6
steel cut oats	$4
vegan overnight oats	$4
grits	$4
applewood smoked bacon	$5
smoked chicken & green onion sausage	$6
herb roasted yukon gold potatoes	$5
vegetarian quiche	$3
carnivore quiche	$4
buttermilk biscuits	$3
assorted bagels	$3
housemade muffins	$4
sliced banana bread*	$4
croissants	$4
pain au chocolat	$5
pain perdu	$8
eggs benedict	$10

**gluten-free option available*

PASTRIES BY THE DOZEN

brown butter chocolate chip cookies	$40
ginger caramel brownies	$40
seasonal scones	$48
seasonal muffins with streusel	$40
croissants	$40
pain au chocolat	$48

COCKTAIL PACKAGES ON PAGE 10
add assorted soft drinks, iced tea & drip coffee to any meal for $5 per person
22% service charge and 10.75% sales tax will be added to pricing.

LUNCH BUFFETS

BUFFETS

LUNCH MEETING
$25 per person as a buffet
$20 per person packaged to go
choice of one salad and two sandwiches
assorted zapp's potato chips | housemade brown butter chocolate chip cookies
add sliced seasonal fruit for $4 per person

MEAT & FOUR LUNCH BUFFET
$38 per person; +$8 per person for two proteins
choice of two salads, one protein, and two vegetable sides

TRES CHARMANT DEJEUNER

$45 per person

SALADE NIÇOISE | haricots verts, fingerling potatoes, olives, radish, artichoke

CROQUE MONSIEUR | prosciutto, comté, green onion soubise, brioche

WILD MUSHROOM & KALE QUICHE
shallot, chèvre, fines herbes

CHICKEN PAILLARD | lemon caper sauce

LENTILS DU PUY PROVENÇAL | shallot, garlic, herbes de provence

ASPARAGUS | sauce gribiche

BABY CARROTS VICHY | beurre monté

SALADS

MIXED GREENS | cherry tomatoes, artichoke hearts, red wine vinaigrette

CAESAR | chopped romaine, anchovy dressing, parmesan, croutons

PANZANELLA | roasted seasonal vegetables, grilled focaccia, ricotta salata

KALE | roasted cauliflower, romesco, ricotta salata

FRIED BRUSSELS SPROUTS SALAD | lima beans, golden raisins, sourdough croutons, cardamom yogurt, apple cider vinaigrette

ARUGULA | charred radicchio, fennel, asian pear, citrus, pantaleo, brown butter balsamic vinaigrette

ROASTED BROCCOLI SALAD | applewood smoked bacon, egg, parmesan

PROTEINS

PORK TENDERLOIN | apple-pecan relish

ROASTED CHICKEN | pistou, grilled lemon

ZA'ATAR SHRIMP | sunflower tahini mousseline

FLATIRON STEAK | salsa verde*; +$8 per person*

BRAISED SHORT RIBS | caramelized onion, parmesan fonduta; *+$8 per person*

GULF FISH | preserved lemon beurre blanc
+$8 per person

SANDWICHES

ITALIAN | salumi, provolone, pepperoncini, lettuce, tomato, mayo, red wine vinaigrette

SMOKED TURKEY | karst aged cheddar, arugula, tomato, shaved red onion, rosemary aioli

CAPRESE | pesto, fresh mozzarella, tomato, baby lettuces, avocado, balsamic

RATATOUILLE WRAP | roasted squash, shaved red onion, eggplant, peppers, seasonal lettuce, garden herbs, sheep's milk french feta, balsamic, spinach wrap

ROAST BEEF | tomato chutney, arugula, bleu cheese, dijon

ROSEMARY HAM | brie, baguette, housemade pickles, dijon, arugula

TUNA NIÇOISE | egg, olives, roasted peppers, tomato, spinach, multigrain bread

CURRY CHICKEN SALAD | tomato chutney, little gem, croissant

VEGETABLE SIDES

GRILLED ASPARAGUS | meyer lemon vinaigrette
BROCCOLINI | romesco vinaigrette
BRAISED GREENS | vegetarian or pork
SUNCHOKES | crème fraîche, dill, chives
GREEN BEAN REMOULADE | almond aillade
FARRO VERDE | seasonal vegetables
HERB ROASTED YUKON GOLD POTATOES
CORN MAQUE CHOUX

COCKTAIL PACKAGES ON PAGE 10
add assorted soft drinks, iced tea & drip coffee to any meal for $5 per person
22% service charge and 10.75% sales tax will be added to pricing.

SEATED PLATED LUNCH

$42 per person for choice of one salad, one entrée, and one dessert | 3 entrée selections to be rsvp'ed in advance +$10 per person | tableside choice of 3 entrées +$25 per person

FIRST COURSE

MIXED GREENS | cherry tomatoes, artichoke hearts, red wine vinaigrette

CAESAR | chopped romaine, anchovy dressing, parmesan, croutons

PANZANELLA | roasted seasonal vegetables, grilled focaccia, ricotta salata

KALE | roasted cauliflower, romesco, ricotta salata

FRIED BRUSSELS SPROUTS SALAD | lima beans, golden raisins, sourdough croutons, cardamom yogurt, apple cider vinaigrette

ARUGULA | charred radicchio, fennel, asian pear, citrus, pantaleo, brown butter balsamic vinaigrette

ROASTED BROCCOLI SALAD | applewood smoked bacon, egg, parmesan

WALDORF | little gem, apple, celery, grape, aged cheddar, pecans, meyer lemon vinaigrette

ENTRÉES

HEIRLOOM GRAINS | quinoa, freekeh, farro verde, seasonal vegetables, soft boiled egg, sheep's milk french feta, grilled lemon vinaigrette

SHRIMP & GRITS | piperade, salsa verde

WARM DUCK CONFIT SALAD | frisée, seasonal fruit, fennel, hazelnuts *(can be made nut-free)*

WAGYU BURGER | cave aged cheddar, horseradish beer mustard, romaine, caramelized onions, mayo, housemade seasonal pickles, brioche

ROMESCO CHICKEN | caulflower feta purée, asparagus, lentils du puy, sultana caper agrodolce

THE PHOMO | star anise braised beef short rib, rice grits, bean sprout salad; *+$5 per person*

LOCAL GULF FISH | seasonal set; *+$5 per person*

FLATIRON STEAK | herb roasted fingerling potatoes, sautéed mushrooms, salsa verde *+$5 per person*

PLATED DESSERTS

BEIGNETS | meyer lemon curd, berries, whipped crème fraîche, house strawberry syrup

BANANA TIRAMISU | coconut, date syrup, espresso, boudoir, mascarpone

APPLE GALETTE | cave aged cheddar, ginger caramel, vanilla ice cream

CHOCOLATE HAZELNUT TART | satsuma coulis, persimmon, cardamom whip, chocolate ice cream

SEASONAL BREAD PUDDING

FAMILY STYLE DESSERT

ASSORTMENT OF SWEET BITES | mini brown butter chocolate chip cookies, ginger caramel brownie bites, petit fours

FAMILY STYLE ADD-ONS

LAMB MEATBALLS | fennel cauliflower giardiniera, panch phoron, saffron aioli *$6 per meatball*

MOM'S CRAB DIP | everything crackers, pumpernickel melba toast; *$10 per person*

SEASONAL ARANCINI *$5 per piece*

CHEESE BOARD | chef's selection of artisanal cheeses, traditional accompaniments *$10 per person*

CHEESE & CHARCUTERIE BOARD | chef's selection of artisanal cheeses & cured meats, traditional accompaniments; *$15 per person*



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AFTERNOON SNACKS

TEA PARTY

$18 per person

ASSORTED TEA SANDWICHES
curry chicken salad mini croissants | cucumber & cream cheese | pimento cheese | smoked fish

ASSORTED SCONES & PASTRIES
clotted cream | lemon curd | seasonal jams whipped butter

FRESH SLICED SEASONAL FRUIT

TAYLOR'S OF HARROGATE TEAS
earl grey | darjeeling | assam | english breakfast jasmine green tea | chamomile | peppermint

YOU DIP, I DIP, WE DIP

$12 per person

TRIO OF DIPS
mom's crab dip | spinach & artichoke dip | hummus everything crackers | pumpernickel melba toast gluten-free crackers | pita chips | crudité

FANCY SANDWICH PLATTER

$125 for choice of three sandwiches; 45 pieces

ITALIAN | salumi, provolone, pepperoncini, lettuce, tomato, mayo, red wine vinaigrette

SMOKED TURKEY | karst aged cheddar, arugula, tomato, shaved red onion, rosemary aioli

CAPRESE | pesto, fresh mozzarella, tomato, baby lettuces, avocado, balsamic

RATATOUILLE WRAP | roasted squash, shaved red onion, eggplant, peppers, seasonal lettuce, garden herbs, sheep's milk french feta, balsamic, spinach wrap

ROAST BEEF | tomato chutney, arugula, bleu cheese, dijon

ROSEMARY HAM | brie, baguette, housemade pickles, dijon, arugula

TUNA NICOISE | egg, olives, roasted peppers, tomato, spinach, multigrain bread

CURRY CHICKEN SALAD | tomato chutney, little gem, croissant

FINGER SANDWICH TRAY

$75 for 60-piece platter

ASSORTED FINGER SANDWICHES
roast beef with horseradish aioli | rosemary ham with dijonnaise | curry chicken salad | smoked turkey with rosemary aioli | all served on white & wheat bread

SWEETS

COOKIE PLATTER
$110 for a 45-piece platter
brown butter chocolate chip | double chocolate chunk | maple & pecan snickerdoodles

ASSORTMENT OF SWEET BITES
$12 per person
mini brown butter chocolate chip cookies | ginger caramel brownie bites | petit fours | macarons



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PASSED HORS D'OEUVRES



Minimum order of 25 pieces per selection; prices per piece.

SEAFOOD

NIÇOISE BITE **$4**
tuna conserva | olive | pepper | egg
potato chip

CRABMEAT RAVIGOTE **$5**
endive or cucumber

CRAWFISH CAKE **$4**
creole mustard aioli

GRILLED SHRIMP SKEWER **$4**
charred scallion remoulade

CRAB CAKE **$5**
remoulade

FRIED GULF OYSTER **$4**
remoulade

ROASTED GULF OYSTER **$4**
chile butter | herbed breadcrumbs

SMOKED SALMON BITE **$4**
chives | pimenton

SMOKED GULF FISH **$4**
endive spear | fennel mostarda

MEAT

MINI FRIED CHICKEN BISCUIT **$4**
buttermilk biscuit | chicken breast tender
calabrian honey aioli | pickle

BRAISED BEEF SHORT RIB BITE **$4**
horseradish aioli | crispy shallots

MINI MUFFALETTA **$4**
olive salad | ham | salami | provolone
seeded italian bun

CAJUN BOUDIN BALL **$3**
sweet pepper relish

LAMB MERGUEZ MEATBALL **$3**
romesco

ANDOUILLE SAUSAGE EN CROÛTE **$3**
creole mustard aioli

GRILLED CHICKEN SKEWER **$4**
pimenton aioli

LAMB LOLLIPOP **$7**
rosemary aioli | pomegranate reduction

DEVILED EGG **$4**
prosciutto dust | pickled mustard

WAGYU SLIDER **$5**
aged cheddar | dijon | pickle

CALABRIAN CHICKEN WINGS **$3**
calabrian chile vinaigrette | italian furikake

CONFIT PORK BELLY **$3**
green tomato relish

CURRY CHICKEN SALAD BITE **$3**
brioche | micro sorrel

VEGETARIAN

TOMATO BASIL ARANCINI **$3**
yellow tomato sauce

FRIED EGGPLANT **$3**
roasted red pepper romesco

GORGONZOLA STUFFED FIG **$3**
balsamic reduction

WILD MUSHROOM VOL AU VENT **$4**
charred scallion remoulade

GRANA STUFFED MUSHROOMS **$3**

CHÈVRE ENDIVE SPEAR **$3**
goat cheese | poached pear | candied walnut

BOCCONCINI TOMATO SKEWER **$3**
basil oil | balsamic reduction

TOMATO SALAD **$3**
sumac | almonds | cucumber cup

WHIPPED RICOTTA FLATBREAD **$3**
preserved mushrooms

SMASHED AVOCADO TOSTONES **$3**
toasted pepitas | butternut squash conserva

ROASTED EGGPLANT CAPONATA **$3**
currants | feta | crostini

GOAT CHEESE STUFFED PEPPADEW **$3**
fresh herbs | truffle oil

FRIED ARTICHOKE HEART **$4**
parmesan garlic mousseline

FRENCH FRY CONES **$5**

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RECEPTION STATIONS

RECEPTION DISPLAYS

Prices listed are per person.

CHEESE BOARD **$15**
chef's selection of artisanal cheese | fresh sliced fruit | berries | local honey
seasonal jam | candied nuts | crackers | cheese straws

CHEESE & CHARCUTERIE BOARD **$20**
chef's selection of artisanal cheeses & cured meats | dijon mustard
housemade pickles | olives | fresh sliced fruit | berries | local honey
seasonal jam | candied nuts | crackers | cheese straws

CRUDITÉ **$10**
selection of fresh local, seasonal vegetables | herbed yogurt dip
green goddess | hummus

VEGETABLE ANTIPASTO **$12**
selection of grilled and roasted seasonal vegetables | stuffed peppers
mixed mediterranean olives | dolmas | balsamic reduction | romesco
herbed yogurt dip

SMOKED SALMON **$15**
dill mustard | crème fraîche | chives | capers | red onion | lemon
assorted flatbreads

GULF RAW BAR **$25**
requires oyster shucker at $150 per attendant
selection of raw oysters | boiled shrimp | smoked fish dip | mignonette
housemade cocktail sauce | horseradish | lemon | hot sauce | charred scallion
remoulade | crackers
add sweet & sour marinated blue crab claws +$5 per person

MACARONI & AGED CHEDDAR CHEESE BAR **$15**
braised short rib | grilled chicken | andouille sausage | caramelized onion
bacon | roasted mushrooms | roasted broccoli | petit pois | diced tomatoes
jalapenos | scallions | pesto | truffle oil | herbed breadcrumbs

CARVING STATIONS

Carving stations require culinary attendant at $100 per attendant. All stations include warm dinner rolls.

CHARRED FLANK STEAK **$24**
chimichurri | salsa borracha | pickled red onion

BEEF TENDERLOIN AU POIVRE **$30**
cognac beef jus | horseradish crème | stone ground mustard

PRIME RIB **$32**
shallot jus | horseradish crème | dijonnaise

ROASTED TURKEY **$20**
cardamom-cranberry compote | vermouth gravy | creole honey mustard

MUSTARD GLAZED PORK LOIN **$22**
dijonnaise | rosemary aioli | romesco



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DINNER BUFFET

Base price $50 per person

SALADS

Choice of one; +$5 per additional selection

MIXED GREENS | cherry tomatoes, artichoke hearts, red wine vinaigrette

CAESAR | chopped romaine, anchovy dressing, parmesan, croutons

PANZANELLA | roasted seasonal vegetables, grilled focaccia, ricotta salata

KALE | roasted cauliflower, romesco, ricotta salata

FRIED BRUSSELS SPROUTS SALAD | lima beans, golden raisins, sourdough croutons, cardamom yogurt, apple cider vinaigrette

ARUGULA | charred radicchio, fennel, asian pear, citrus, pantaleo, brown butter balsamic vinaigrette

ROASTED BROCCOLI SALAD | applewood smoked bacon, egg, parmesan

WALDORF | little gem, apple, celery, grape, aged cheddar, pecans, meyer lemon vinaigrette



PASTAS

Choice of one; +$7 per additional selection

CANESTRI | cacio e pepe

RIGATONI | amatriciana, parmesan, chile, garlic

ORECCHIETTE | short rib ragu, braised greens

MAFALDE | mushroom sofrito, black truffle, leeks

FUSILLI | pesto, roasted cherry tomato, garlic

RAVIOLI | butternut squash, ricotta, sage brown butter

CAMPANELLE | pork bolognese, swiss chard

PROTEINS

Choice of two; +$10 per additional selection

ROMESCO CHICKEN | cauliflower, artichoke

MAPLE GLAZED PORK TENDERLOIN king trumpet mushrooms, chestnuts, chile morita

ZA'ATAR SHRIMP | sunflower tahini mousseline

FLATIRON STEAK | salsa verde

BRAISED SHORT RIBS | caramelized onion, parmesan fonduta; *+$5 per person*

BEEF TENDERLOIN AU POIVRE | cognac cream sauce; *+$6 per person*

GULF FISH | salsa verde, lemon beurre blanc, grilled scallions; *+$5 per person*

VEGETABLE SIDES

Choice of two; +$5 per additional selection

GRILLED ASPARAGUS | meyer lemon vinaigrette

ROASTED ROOT VEGETABLES | seasonal vegetables, olive oil, fresh herbs

HEIRLOOM BABY CARROTS | rye berry crispies, brown butter vinaigrette, parsley

BROCCOLINI | romesco vinaigrette

SUNCHOKES | crème fraîche, dill, chives

GREEN BEAN ALMONDINE | brown butter

BRAISED GREENS | swiss chard, kale, currants, pine nuts, shallot

FARRO VERDE | roasted mushrooms, english peas, shallots

ROASTED BRUSSELS SPROUTS | hazelnut panna grata, garlic

HERB ROASTED YUKON GOLD POTATOES

CORN MAQUE CHOUX

DESSERT

ASSORTMENT OF SWEET BITES | mini brown butter chocolate chip cookies, ginger caramel brownie bites, petit fours, chocolate mousse cups

COCKTAIL PACKAGES ON PAGE 10

add assorted soft drinks, iced tea & drip coffee to any meal for $5 per person

22% service charge and 10.75% sales tax will be added to pricing.

SEATED PLATED DINNER

$56 per person for choice of one salad, one entrée, and one dessert | 3 entrée selections to be rsvp'ed in advance +$10 per person | tableside choice of 3 entrées +$25 per person

FAMILY STYLE ADD-ONS

LAMB MEATBALLS | fennel cauliflower giardiniera, panch phoron, saffron aioli *$6 per meatball*

MOM'S CRAB DIP | everything crackers, pumpernickel melba toast; *$10 per person*

SEASONAL ARANCINI *$5 per piece*

CHEESE BOARD | chef's selection of artisanal cheeses, traditional accompaniments *$10 per person*

CHEESE & CHARCUTERIE BOARD | chef's selection of artisanal cheeses & cured meats, traditional accompaniments; *$15 per person*

FIRST COURSE

MIXED LOCAL GREENS | pickled shallots, sunflower seeds, ricotta salata, white balsamic vinaigrette

ARUGULA | charred radicchio, fennel, asian pear, citrus, pantaleo, brown butter balsamic vinaigrette

CAESAR | chopped romaine, anchovy dressing, parmesan, croutons

KALE | roasted cauliflower, romesco, ricotta salata

FRIED BRUSSELS SPROUTS SALAD | lima beans, golden raisins, sourdough croutons, cardamom yogurt, apple cider vinaigrette

LITTLE GEM LETTUCES | cucumber, radish, quinoa crispies, herbed buttermilk dressing

MUFFALETTA CHOPPED SALAD | little gem lettuce, olives, cheeses, pickled vegetables, sesame croutons, herb vinaigrette

TOMATO FENNEL SOUP | crème fraîche, chervil

DUCK GUMBO | chicken andouille, fennel scallion rice

ENTRÉES

SHRIMP & GRITS | piperade, salsa verde

WARM DUCK CONFIT SALAD | frisée, seasonal fruit, fennel, hazelnuts *(can be made nut-free)*

WAGYU BURGER | cave aged cheddar, romaine, horseradish beer mustard, caramelized onions, mayo, housemade seasonal pickles, brioche

ROMESCO CHICKEN | caulflower feta purée, asparagus, lentils du puy, sultana caper agrodolce

GRILLED CHICKEN BREAST | confit fingerling potato, mushroom conserva, brussels sprouts, lemon jus, salsa verde

PORK OSSO BUCCO | saffron dirty rice, cardamom, orange, english peas

THE PHOMO | star anise braised beef short rib, rice grits, bean sprout salad; *+$5 per person*

LOCAL GULF FISH | seasonal set; *+$5 per person*

HANGER STEAK | herb roasted fingerling potatoes, sautéed mushrooms, salsa verde *+$3 per person*

GRILLED FILET MIGNON | roasted tomato farrotto, seasonal vegetables, basil pesto *+$7 per person*

MAFALDINE | mushroom sofrito, leeks, truffle, broccoli

DESSERTS

DARK CHOCOLATE TART | sea salt, chicory cream, graham cracker crust

BUTTERSCOTCH PANNA COTTA toasted hazelnuts, chantilly

BANANA TIRAMISU | coconut, date syrup, espresso, boudoir, mascarpone

APPLE GALETTE | cave aged cheddar, ginger caramel, vanilla whipped cream

CHOCOLATE HAZELNUT TART | satsuma coulis, persimmon, cardamom whip, chocolate whipped cream

SEASONAL BREAD PUDDING

COCKTAIL PACKAGES ON PAGE 10

add assorted soft drinks, iced tea & drip coffee to any meal for $5 per person

22% service charge and 10.75% sales tax will be added to pricing.

BAR PACKAGES



Base package prices are for 3 hours of continuous service.

On consumption bar available on-premise only; standard menu pricing for hosted bar, +$1 per item for cash bar.

All bar packages include assorted soft drinks, standard mixers & garnishes, peychaud's, angostura & orange bitters, and dolin dry vermouth.

HOUSE BEER & WINE

$35 per person; $7 per person each added hour. Includes one sparkling, choice of two white wines, one rosé, choice of two red wines, and choice of two beers.

SPARKLING | torre oria cava

WHITES
giuliano rosati pinot grigio | le garenne sauvignon blanc | bacchus california chardonnay | moulin de gassac (unoaked) chardonnay

ROSÉ | justin central coast

REDS
cabert pinot noir | ogier côtes du rhône | galactica cabernet sauvignon | st. sulpice bordeaux

BEER
miller lite | urban south paradise park | abita amber holy roller ipa | reasonably corrupt black lager

HOUSE FULL BAR

$40 per person; $8 per person each add'l hour

VODKA | wodka polish rye
GIN | laird's london dry
RUM | don q blanco
TEQUILA | cazadores blanco
BOURBON | evan williams white label bonded
RYE | rittenhouse
SCOTCH | monkey shoulder
HOUSE BEER & WINE

CALL BAR

$45 per person; $10 per person each add'l hour

VODKA | tito's
GIN | bombay sapphire
RUM | galvez victory
TEQUILA | espolon blanco
BOURBON | buffalo trace
RYE | rittenhouse
SCOTCH | johnny walker black
HOUSE BEER & WINE

PREMIUM BAR

$50 per person; $15 per person each add'l hour

VODKA | ketel one
GIN | hendrick's
RUM | planteray 3 stars
TEQUILA | la gritoña reposado
BOURBON | woodford
RYE | pinhook
SCOTCH | glenmorangie 12 year
UPGRADED WINE & CHOICE OF 3 BEERS

SPECIALTY BARS

BLOODY MARY BAR
$20 per person; $5 per person each add'l hour
wodka polish rye vodka | housemade bloody mary mix | assorted hot sauces | horseradish worcestershire | celery | lemon | lime | olives pickled okra | spicy pickled green beans

MIMOSA BAR
$25 per person; $6 per person each add'l hour
torre oria cava | assorted juices
add peach purée for $2 per person

PUTTIN' ON THE SPRITZ BAR
$30 per person; $7 per person each add'l hour
st. germaine | sarti rosa | aperol | campari limoncello | torre oria cava | club soda mint | orange slices

WHISKEY BAR
price based on your selection of whiskey
big rocks | orange bitters | angostura sweet vermouth | campari | amarena cherries

ADD-ON COCKTAILS

Prices listed are per person

old fashioned	$10
aperol spritz	$9
negroni	$10
sidecar	$10
sangria | choice of white or red base	$10
manhattan	$12
pimm's cup	$9
espresso martini	$14
brandy or bourbon milk punch	$10
custom couple's cocktails	*price varies based on selections*

22% service charge and 10.75% sales tax will be added to pricing.