



Danielle Dolan Photography

SLAM
EVENTS

COMPLETE

CATERING

MENUS

SLAM EVENTS

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BREAKFAST BUFFETS

All Breakfast Buffets Include: Chilled Fresh Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee, Selection of Teas. Menus are subject to a 24% service charge and tax.

Continental Breakfast

Assorted Breakfast Bakeries, Muffins, Scones and Danish

Fresh Seasonal Fruit & Berries

Assorted Individual Yogurts

Bottled Water

Fluffy Scrambled Eggs Dusted with Chives

Breakfast Scones, Muffins & Danishes with Sweet Cream Butter and Preserves

Applewood Smoked Bacon OR Chicken Apple Sausage

Southern Home-Style Potatoes with Onions and Fresh Peppers

Fresh Seasonal Fruit & Berries

French Toast Casserole with Cinnamon Brioche

Warm Maple Syrup and Creamery Butter

Fluffy Scrambled Eggs Dusted with Chives

Applewood Smoked Bacon OR Chicken Apple Sausage

Roasted Breakfast Potatoes

Fresh Seasonal Fruit & Berries

Potato and Egg Strata with Spinach & Asiago

Applewood Smoked Bacon OR Chicken Apple Sausage

Roma Tomato Broiled with Pesto and Herbed Bread Crumbs

Micro-Mini Assorted Biscuits

Fresh Seasonal Fruit & Berries

Smoked Salmon and Bagel Station

Cream Cheese, Capers, Red Onion, Grated Egg, Tomatoes



PLATED LUNCHES

Each menu includes choice of a Starter, Entrée, Dessert and Coffee and Fresh Baked Rolls. Menus are subject to a 24% service charge and tax.

Starters

Salad

The Wedge with Boston Bibb Lettuce, Red Onions, Cherry Tomatoes, Creamy Roquefort Dressing

Butternut Squash and Shaved Apples, Goat Cheese, Puffed Rice, Cranberry Vinaigrette

Roasted Vegetable and Romaine, Pickled Carrots, Toasted Sunflower Seeds, Ginger Vinaigrette

Tomato and Mozzarella Marinated in Pesto Vinaigrette with Shredded Fresh Basil Leaves and Tender Lettuces

Seasonal Fruit with Watercress, Midori-Yogurt Dressing

Asparagus, Baby Greens, Hard Cooked Egg, Fried Prosciutto, Cracked Peppercorn Dressing

Soups

Black Bean, Smoked Ham and Sherry

House-made Minestrone with Parmesan and Pesto

Mineola Tomato with Basil and Crème Fraîche

Chilled Avocado Vichyssoise with Herb Oil

Spiced Butternut Squash, Crème Fraîche

Wild Rice and Chicken

Traditional Spanish Gazpacho

Potato Leek Soup with Caramelized Shallots

Entrées

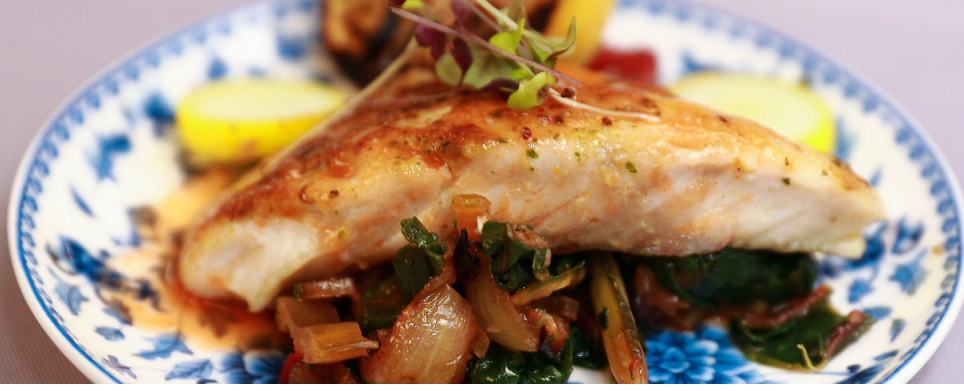
Salad Entrées

Soy Glazed Chicken on Bibb Lettuce, Asian Vegetables and Soba Noodle Salad, Toasted Peanuts and Soy Vinaigrette

Marinated Grilled Beef over Spinach Leaves, Goat Cheese, Pine Nuts, Oven Cured Tomatoes, Marinated Haricot Verts, Toasted Shallot Vinaigrette

Herb Grilled Chicken and Pear, Baby Greens, Candied Pecans, Asian Pears, Gorgonzola, Balsamic Vinaigrette

Grilled Chicken Caesar Salad, Hearts of Romaine and Radicchio, Topped with Shaved Parmesan, Rye Croutons and Marinated Olives, Tomato Confit and Caesar Dressing



PLATED LUNCHES continued

Each menu includes choice of a Starter, Entrée, Dessert and Coffee and Fresh Baked Rolls, Menus are subject to a 24% service charge and tax.

Entrées

Protein Entrées

Greek Salad with Grilled Salmon, Mixed Greens with Feta, Cucumbers, Tomatoes, Kalamata Olives, Roasted Peppers and Red Onions, Oregano Vinaigrette

Flat Iron Steak, Baby Spinach, Raspberries, Blueberries, Strawberries, Blue Goat's Milk Cheese, Pickled Red Onion, Cornbread Croutons, Honey-Raspberry Vinaigrette

Cornbread Croutons, Honey-Raspberry Vinaigrette

Choice of Chicken or Vegetarian Stew with Lemon Herb Sauce Served in Puff Pastry with Medley of Seasonal Vegetables

Pan Seared Chicken Breast and Crisp Thigh, Zucchini-Potato Purée, Broccoli and Cauliflower, and Champagne Sauce

Sherry Creamed Chicken with Wild Mushrooms Served over House-made Biscuit with Tarragon Sweet Peas and Baby Carrots

Grilled Lemon-Garlic Shrimp, Angel Hair Pasta, Baby Peas, Sundried Tomatoes, and Smoked Bacon

Shrimp, Chicken and Sausage Gulf Coast Gumbo with Parsley Rice

Pecan Crusted Chicken, Maple Whipped Sweet Potatoes, Roasted Brussels Sprouts, Rosemary Cream

Sundried Tomato Crusted Chilean Sea Bass, Brown Butter Sautéed Fingerling Potatoes, Grilled Asparagus, Preserved Lemon Gremolata

Honey-Port Glazed Pork Loin, Country Style Potato Tart with Swiss and Baby Vegetables

Seafood or Chicken and Bacon Quiche, Broiled Tomato with Creamed Spinach and Haricots Verts

Braised Beef Tips, Buttered Spaetzle, Haricots Verts, Julienned Vegetables

Petit Filet of Beef, Three Cheese Risotto, Asparagus and Shallot, Red Wine Reduction

Desserts

Apple Frangipane Puff Pastry with Cinnamon Crème Anglaise

Brownie Puddle Tart with Fresh Strawberries and Coulis

Pear Panna Cotta with Blackberry Gelée

Polenta Cheesecake with Red Wine Cherry Sauce and Compote

Lemon Meringue Tart with Fresh Berries

Coconut Rice Pudding with Roasted Pineapple

Peach Blueberry Cobbler

Chambord Dark Chocolate Mouse with Fresh Raspberries



LUNCH BUFFETS

All Buffets Include Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea. Menus are subject to a 24% service charge and tax.

Midtown Deli

Soup du Jour

Orzo Pasta Salad with Sundried Tomato and Crumbled Goat Cheese

Mixed Field Greens with Balsamic Vinaigrette

Freshly Sliced Smoked Turkey, Virginia Baked Ham and Roast Beef

Swiss, Provolone, Cheddar and Pepper Jack Cheeses

Lettuce, Tomato, Red Onion and Pickle Garnishes

Assorted Specialty Breads and Sub Rolls with Condiments

Red Bliss Potato Salad with Whole Grain Mustard

Homemade Potato Chips

Double Fudge Brownies

Little Italy

Classic Caesar Salad with Toasted Croutons and Shaved Pecorino

Cilliegini Caprese Salad

Toasted Farro and Roasted Mushroom Salad, Grilled Vegetables, Lemon-Egg Dressing

Ricotta Ravioli, Grilled Chicken Breast, Root Vegetable and Basil Brodo

Sliced Seasonal Fruit Platter

Focaccia Bread

Tiramisu

Soup & Salad Bar

Soups

Tomato Basil Soup with Croutons

Minestrone Soup with Beans and Vegetables

Potato Leek Soup with Caramelized Shallots

Chicken Tortilla Soup with Diced Avocado & Cilantro

Chilled Avocado Vichyssoise Sweet Crab and Herb Oil

Traditional Spanish Gazpacho

Salads

Tarragon Chicken Salad with Hearts of Palm

Mediterranean Albacore Tuna Salad

Panzanella Salad with Grilled Zucchini, Red and Yellow Tomatoes, Marinated Olives, Pinot Noir-Basil Vinaigrette

Baby Field Greens Salad with Teardrop Tomatoes, Carrots and Sunflower Seeds

Burrata and Marinated Vegetable Salad, Heirloom Tomatoes, Grilled Spring Onion Pesto, Sourdough Croutons

Seasonal Fruit Salad with Midori-Yogurt Dressing

Baby Kale and Spinach Salad, Shaved Cauliflower, Toasted Breadcrumbs, Raisins, Lemon-Pecorino Vinaigrette

Caesar Salad with Hearts of Romaine and Radicchio, Rye Croutons, Olives and Shaved Pecorino

Lemon Squares and Double Fudge Brownies

Fresh Baked Rolls, Crisps and Sweet Cream Butter



GOURMET BOX LUNCHES

All Boxed Lunches include Chef's Daily Pasta Salad and Fresh Fruit Salad, Cookie, Bar or Brownie and Bottled Water. Menus are subject to a 24% service charge and tax.

Sandwiches

Please select three Sandwiches and Wraps:

Grilled Chicken Breast with Brie and Sprouts on Whole Grain Bread with Cranberry Mayonnaise

Shaved Herb Marinated Sirloin topped with Smoked Cheddar on an Onion Roll with Dijonnaise, Lettuce and Tomato

Smoked Turkey Breast, Virginia Baked Ham or Roast Beef on Croissant topped with Baby Swiss, Lettuce and Tomato, Mustard and Mayonnaise

Tuna Salad with Marinated Tomatoes and Basil Chiffonade on Honey Wheat Bread

Chicken Salad with Roasted Red Pepper and Arugula on Honey Wheat Bread

Grilled Italian Vegetables with Basil Marinated Tomatoes and Smoked Provolone Cheese on Italian Rosemary Bun

Wraps

Please select three Sandwiches and Wraps:

Sun-Dried Tomato Tortilla with Sliced Sirloin, Smoked Cheddar, Shaved Bermuda Onion and Tomato Horseradish Cream Spread

Cilantro Tortilla filled with Chili Rubbed Chicken, Shredded Lettuce, Pepper Jack Cheese, Pico de Gallo and Black Bean Spread

Fresh Herb Tortilla BLT with Dijonnaise Dressing

Herb-Garlic Tortilla filled with Flame Roasted Marinated Garden Vegetables and Pesto Mayonnaise

Jalapeno-Cheddar Tortilla filled with Chipotle Beef, Peppers, Onions and Cilantro Aioli

Tomato Tortilla filled with Chicken Caesar, Shaved Parmesan and Romaine Lettuce

Trio Salad Box Lunch

Trio Salad Box Lunch comes with Chips and a Cookie or Brownie.

Please select three Salads:

Tarragon Chicken Salad with Hearts of Palm

Mediterranean Albacore Tuna Salad

Marinated Vegetable Salad

Fresh Fruit Salad

Curried Carrot Couscous

Garden Salad with Balsamic Vinaigrette

Greek Orzo Pasta Salad with Roma Tomatoes and Basil

Country Style Potato Salad



BREAKS & REFRESHMENTS

Menus are subject to a 24% service charge and tax.

From Our Pastry Shop

Croissants, Sticky Buns, Muffins,
Bagels, Breakfast Breads

Fresh Seasonal Fruit and Berries

House Made Granola and
Individual Greek Yogurts

Regular and Decaffeinated Coffee,
Selection Of Teas

Cranberry, Orange, Grapefruit
Juices, Bottled Water

Mid Morning Power Break

Bagels with Cream Cheese

Sliced Seasonal Fresh Fruit

Breakfast Burritos with Scrambled
Eggs and Sausage

Breakfast Breads, Fruit Danish,
and Muffins Served with Butter,
Preserves and Cream Cheese

Granola, Berry, and Yogurt Parfaits

Regular and Decaffeinated Coffee,
Selection of Teas

Cranberry, Orange, Grapefruit
Juices, Bottled Water

Candy Bar

Assorted Candies Mixed or
Separated Color Display

Available in Selected Colors &
Flavors

Snack Station

Vegetable Crudités with Roasted
Red Pepper and Garlic Hummus
Dips

Potato Chip Bar and Freshly
Baked Cookies

Coffee, Soft Drinks and Bottled
Water

Potato Chip Bar

Fresh Made Potato Chips with
Your Choice of Two Flavors:

Roasted Garlic & Pecorino Cheese,
Sweet Onion & Basil, Spicy Sweet
Potato

The Health Nut

Trail Mix Bar with Dried Fruits and
Nuts, Wasabi Peas, Granola Bars

Smoothie Station with Fruits and
Berries, Bananas, and Plain Greek
Yogurt

Chips & Dips

Fresh Pita Chips and Potato Chips

Red Pepper & Sundried Tomato
Purée

Yogurt & Fresh Herbs

Cheesy Béchamel

Sweet & Savory

Spiced Nut Mix

Sweet and Savory Popcorn

Blondies and Brownies

Jumbo Cookies

Chocolate Covered Pretzel Sticks

Just Chocolate

Chocolate Truffle Pops

Double Fudge Brownies

Mini Chocolate Cupcakes

Baby Chocolate Éclairs

After School Break

Miniature Peanut Butter and Jelly
Sandwiches

Fruit Preserve and Nutella
Sandwiches

Chocolate Chip and Oatmeal
Cookies

Individual Cartons of Ice Cold Milk
and Chocolate Milk



DISPLAYS & PRESENTATION

Menus are subject to a 24% service charge and tax.

Traditional Antipasto

Soppressata, Genoa Salami, Pepperoni and Prosciutto
Assorted Imported and Domestic Cheeses
Cilliegini Caprese Salad
Fire Roasted Vegetables with Balsamic Glaze
Marinated Portobello Mushrooms
Selection of Imported Marinated & Cured Olives
Balsamic Braised Cipollini
Tapenades and Spreads
Tuscan Bread, Crostini, Grissini Bread Sticks and Sliced Baguettes
Grape Clusters, Assorted Dried Fruit
Skillet Toasted Whole Almonds

Southern Antipasto

Thinly Sliced Smithfield Ham, Smoked Virginia Ham and Hickory Sausage
Chiseled Parmesan, Roquefort, White Cheddar, Sage Derby
Wensleydale Apricot and Felopi Wheat Swiss Cheeses
Platter of Fried Green Tomatoes with Garlic Aioli and Crisp Pepper Bacon
Selection of Imported Marinated & Cured Olives
Bread n' Butter Pickles, Pickled Beets and Marinated Artichoke Hearts
Cream Cheese with Carolina Style Spicy Pineapple Chutney
Grape Clusters, Assorted Dried Fruit
Skillet Toasted Whole Almonds

Deluxe Antipasto

Imported and Domestic Cheeses
Crackers, Crisps & Lahvosh, Mini Sweet Potato Biscuits
Smoked Turkey, Mustard Salami, and Summer Sausage with Roasted Garlic & Tarragon Aioli and Lingonberry Chutney
Robiola Cheese with Adriatic Fig Preserves and Toasted Almonds
Candied Pecans, Assorted Dried Fruits and Citrus Cured Olives
Grilled Eggplant and Roasted Sweet Pepper Roulades with Micro Herbs and Balsamic Reduction
Fried Green Tomatoes
Marinated Squash stuffed with Goat Cheese
Quartered Devilled Eggs with Shrimp Louis and Chives
Seared Tuna Niçoise Salad with Baby Potatoes, Tender Beans and Roasted Peppers
Artichoke and Crab Fondue with Toasted Brioche

Hong Kong & Tokyo

Bamboo Rice Salad with Skewered Vegetables, Garlic Oyster and Sweet & Sour Sauces
Ribbons of Asian Beef on Bamboo Skewers, Indonesian Peanut Dip
Teriyaki Chicken Skewers with Mango-Chili Dip
Asian Tuna Tartare with Avocado and Wonton Crisps
Steamed Pork and Vegetable Pot Stickers with Japanese Gyoza Sauce
Seared Salmon and Cucumber on Bamboo Skewers with Ginger-Soy Dipping Sauce
Cucumber Sesame Rice Noodles with Peanut Dressing
Fried Shrimp Dim Sum with Lemongrass Dipping Sauce
Edamame, Wasabi Peas and Rice Crackers

UPGRADE WITH ASSORTED SUSHI ROLLS, PRICED PER PIECE



DISPLAYS & PRESENTATION

Menus are subject to a 24% service charge and tax.

Havana Display

Chorizo and other Cuban Spiced Meats, thinly sliced

Masitas de Puerco, Fried Pork with Onions and Peppers

Croquetas (Empanadas) Black Bean, Beef and Cheese

Papas Rellenas, Deep-Fried Mashed Potato Balls filled with Picadillo

Mariquitas Display with Plantain and Cassava Chips, Mojo Dipping Sauce

Assorted Marinated Olives

Cucumber, Tomato, Aji Amarillo, Scallions, Turnip Salad, Fennel-Coconut Vinaigrette

Assorted Cheeses including Manchego and Comte

Crackers, Crisps, Breadsticks and Sliced Baguette

Flame Roasted Vegetables & Marinated Mushrooms

Balsamic Drizzle

Fresh Fruits & Berries

Dried Fruit and Berries

Classic Smoked Salmon Presentation

Capers, Egg Whites and Yolks, Diced Red Onion, Dill Cream Cheese and Toast Points

Hot Smoked Salmon Filets

Fresh Herb Salad, Sunchoke Chips, Chive-Shallot Crème Fraîche

Imported & Domestic Cheeses

Grape Clusters, Dried Apricots and Skillet Toasted Whole Almonds, Imported Crackers, Lightly Toasted Baguette Slices, Pumpernickel Crisps

Dips & Spreadables

Choose three of the following:

Warm Parmesan & Artichoke Fondue with Sliced Baguettes

Warm Spinach, Parmesan & Goat Cheese Fondue with Crostini

Turkish Bread Rounds with Mediterranean Salsa

Hummus with Toasted Pita Chips

Chile Con Queso and Pico de Gallo with Tortilla Chips

Vegetable Tapenade with Garlic Crostini

Tzatziki with Pita Crisps

Creamy Roasted Red Pepper with Crostini

Pesto Goat Cheese with Lahvosh Crisps

Baba Ghanoush with Pita Crisps

Jalapeno and Smoked Salmon Mousse with Toast Points

UPGRADE THIS STATION WITH GUACAMOLE, SALSA AND TORTILLA CHIPS

Patés & Terrines

Country Style Duck Terrine

Smoked Salmon Mousse

Wild Mushroom Terrine

Served with Cornichons and Toast Points, Mustard and Cumberland Sauce

Iced Seafood Display

Market Price

Jumbo Gulf Shrimp

Crab Claws

Oysters on the Half Shell

Cocktail, and Rémolade Sauces and Tarragon Cream

Lemon Wedges

Caviar Display

Market Price

North American Sturgeon

Lemon Wedge, Chopped Egg, Capers & Crème Fraîche, Chives, Toast Points and Buckwheat Blini

Potato Chip Bar

Minimum of 75 Guests

Fresh Made Roasted Garlic and Pecorino Cheese, Sweet Onion and Basil, and Spicy Sweet Potato Chips

FOR THE DIPPING:

Red Pepper and Sundried Tomato Purée, Yogurt and Fresh Herbs, Spicy Mojo Sauce, Cheesy Béchamel



DISPLAYS & PRESENTATION

Menus are subject to a 24% service charge and tax.

Salad Display

Served in Rocks Glasses, please choose two salads:

Hearts of Romaine with Caesar Dressing, Garlic Croutons, Toasted Pine Nuts, Tomato Confit

Baby Spinach with Oranges, Hard-Boiled Egg, Red Onion, Warm Bacon Vinaigrette

Southwest Caesar with Grilled Corn, Black Beans, Queso Fresco and Roasted Peppers, Chipotle Caesar Dressing

Chopped Wedge Salad with Cherry Tomatoes, Red Onion, Pepper, Bacon and Bleu Cheese Crumbles, Green Goddess Dressing

Mixed Greens with Radishes, Baby Cucumbers, Fresh Tomatoes, Roasted Beets, Goat Cheese with Herb Vinaigrette Dressing

Mini Flatbread Pizzas

Mini Pizzas with Smoked Chicken, Caramelized Onions, Goat Cheese & Arugula Pesto

Mini Roasted Shrimp Pizza with Oven Cured Tomatoes

Mini Sicilian-Style Pizza with Salami and Sun-Dried Tomato Ricotta

Artichoke, Baby Portobello Mushroom, Roasted Garlic and Parmesan

Gourmet Sliders

Beef Sliders with Cheddar, Tomato, Lettuce and Dill Pickles

Crab Cake Po' Boy Sliders with Cajun Rémolade

Black Bean Veggie Sliders with Avocado Crema

Turkey Burger with Smoked Bacon and Caramelized Onion Aioli

Turkish Lamb Sliders with Moroccan Olive Relish and Tzatziki on Flat Bread

Buffet Hors D'oeuvres Selection

Mini Beef Wellington with Mushroom Duxelle wrapped in Puff Pastry

Beef, Black Bean, or Vegetable Empanada with Queso Dip

Pulled Pork Quesadilla with Avocado Crema

Grilled Chicken Fajita Wrapped in Rice Paper with Spicy Salsa

Wild Mushrooms with a Savory Seasoning and a Hint of Brandy in a Buttery Phyllo Purse

Mushroom and Mozzarella Arancini with Spicy Tomato Dipping Sauce

Pepper Jack stuffed Chicken wrapped in Bacon

Platter of Fried Green Tomatoes topped with Garlic Aioli and Pepper Bacon

Wild Mushroom Tartlet

Miniature Chicken Pot Pie

Mini Mushroom Caps stuffed with Vegetable Ratatouille and Boursin Cheese

Truffled Artichoke Bruschetta with Goat Cheese

Kalamata Relish Bruschetta with Creamy Roasted Red Pepper Spread and Basil Chiffonade

Chicken Ragu on Lahvosh, Thyme-Goat Cheese

Spinach, Brie and Tomato Tart

Risotto Cake with Grilled Portobello Caponata

Thai Peanut Beef Satay

Shrimp and Potato Croquette, Rosemary Mayonnaise

Grilled Chicken and Andouille Skewers

Mini Crab Cakes with a Cajun Rémolade

Lobster Risotto Cakes with a Lemon-Basil Rouille

Rosemary Beef Tenderloin with Roasted Peppers, Porcini Balsamic Glaze

Coconut Shrimp with Mango-Chili Dip

Roasted Filet of Beef on a Garlic Crostini with Horseradish Cream and Toasted Shallots



PASSED HORS D'OEUVRES

Priced per piece. Menus are subject to a 24% service charge and tax.

Room Temperature

Baby Artichoke Bottom stuffed with Vegetables, Goat Cheese and Tomato Confit

Cracked Pepper Shortbread with Ratatouille and Pecorino

Bruschetta with Roasted Pepper Spread and Kalamata-Tomato Relish

Heirloom Tomato and Burrata on Rice Cracker

Shallot and Chive Stuffed Egg
CAVIAR SUPPLEMENT

Miniature Crudités, Yuzu Goddess Dip

Chickpea and Cucumber, Pickled Onion, Soft Pita

Quail Rilette with Shallot Marmalade on Focaccia Tuile

Shrimp Salad on Chive Biscuit

Asian Tuna Tartare in Cucumber with Sesame Mayonnaise

Chilled Carrot and Ginger Cappuccino Soup Shot

Chilled Avocado Vichyssoise with Chives

Maple Glazed Duck Breast on Sweet Potato Scone with Pecan-Pumpkin Butter

Seared Ahi Tuna on a Wonton Crisp With Soba Noodle Salad

Artichoke Stuffed with Provencal Tuna Niçoise Salad
Lemon Herb Smoked Salmon in a Gougère

Corn Tortilla with Lobster, Smoked Gouda and Spicy Mango
Roasted Crab Taco, Manchego-Tomato Sauce

Hot Hors D'oeuvres

Warm Brie en Croute with Port Poached Figs

Risotto Cake with Grilled Portobello Caponata

Tiny Boursin and Tomato Grilled Cheese Sandwiches on Brioche with Toasted Shallots

Ratatouille Stuffed Mushroom Caps

Miniature Asian Vegetable Bao, Ginger Salad

Southwest Vegetable Quesadillas with Pepper Jack Cheese And Bourbon Honey Mustard

Pulled Pork Quesadilla with Avocado Crema

Miniature Chicken Pot Pie

Thai Peanut Chicken Satay

Chicken Thigh and Chorizo Puff, Cilantro Rémoulade

Mushroom and Mozzarella Arancini With Spicy Tomato Dipping Sauce

Pepper Jack stuffed Chicken wrapped in Bacon

Roasted Chicken Salad and Stir Fry Summer Roll, Mint and Basil

Southern Grits Cake with Barbecued Brisket and Micro Herbs

Vietnamese Style Short Rib

Stuffed Steam Bun

Crispy Lobster Risotto Cake with Sweet Pea Aioli

Butternut Squash with Cream of Chervil Soup Shot

Pumpkin with Roasted Pine Nuts and Shaved Parmesan Soup Shot

Chicken Tortilla with Jack Cheese Soup Shot

Lobster Bisque with Cognac Cream Soup Shot

Miniature Pot au Feu, Beef Stew with Demi Glace

Baby Lamb Meatball with Olive and Quinoa Salad, Lavender-Rosemary Mustard

Mini Smoked Duck Nacho with Goat Cheese and Mango Pico

Mini Beef Wellington with Mushroom Duxelle Wrapped in Puff Pastry

Curried Crab Cakes with Mango-Chili Chutney

Lobster Cobbler with Parsley Streusel

Smoked Salmon Cake with Egg, Rémoulade and Dill on Toasted Rye Crouton

Foie Gras Torchon with Aged Port on Brioche



PLATTERED HORS D'OEUVRES

Menus are subject to a 24% service charge and tax.

Room Temperature

Kalamata Relish Bruschetta with Creamy Roasted Red Pepper Spread and Basil Chiffonade

Wild Mushroom Fondue Toast Point, Gruyere, Porcini Rubbed Brioche

Stuffed Romaine, Tabbouleh, Minted Yogurt

Chicken Ragu on Lahvosh, Thyme-Goat Cheese

Truffled Artichoke Bruschetta with Goat Cheese

Miniature Crudités, Yuzu Goddess Dip

Quail Rillettes with Shallot Marmalade on Focaccia Tuile

Shrimp Salad on Chive Biscuit

Roasted Filet of Beef on a Garlic Crostini with Horseradish Cream and Toasted Shallots

Mini Pizzas with Smoked Chicken, Caramelized Onions, Goat Cheese & Arugula Pesto

Mini Roasted Shrimp Pizza with Oven Cured Tomatoes

Mini Sicilian-Style Pizza with Salami and Sun-Dried Tomato Ricotta

Artichoke, Baby Portobello Mushroom, Roasted Garlic and Parmesan

Artichoke Stuffed with Provencal Tuna Niçoise Salad

Lemon Herb Smoked Salmon in a Gougère

Corn Tortilla with Lobster, Smoked Gouda and Spicy Mango

Roasted Crab Taco, Manchego-Tomato Sauce

Hot Hors D'oeuvres

Spinach, Brie and Tomato Tart

Wild Mushrooms with a Savory Seasoning and a Hint of Brandy in a Buttery Phyllo Purse

Thai Peanut Chicken Satay

Pulled Pork Quesadilla with Avocado Crema

Platter of Fried Green Tomatoes topped With Garlic Aioli and Pepper Bacon

Miniature Chicken Pot Pie

Grilled Chicken and Andouille Skewers

Hong Kong Shrimp Spring Roll, Chinese Hot Mustard

Shiitake and Portobello Mushroom Tartlet

Risotto Cake with Grilled Portobello Caponata

Mushroom and Mozzarella Arancini With Spicy Tomato Dipping Sauce

Mini Mushroom Caps stuffed with Vegetable Ratatouille And Boursin Cheese

Pepper Jack stuffed Chicken wrapped in Bacon

Beef, Cheese or Vegetable Empanada with Queso Dip

Coconut Shrimp with Spicy Mango Sauce

Black Bean Veggie Sliders with Avocado Crema

Beef Sliders with Cheddar, Tomato, Lettuce and Dill Pickles

Turkey Burger with Smoked Bacon and Caramelized Onion Aioli

Mini Beef Wellington with Mushroom Duxelle Wrapped in Puff Pastry

Rosemary Beef Tenderloin with Roasted Peppers And a Porcini Balsamic Glaze

Thai Peanut Beef Satay

Turkish Lamb Sliders with Moroccan Olive Relish and Tzatziki on Flat Bread

Smoked Pork Cuban Sandwich, Emmental Cheese, Mango Mustard, Pickle

Mini Crab Cakes with a Cajun Rémolade
Lobster Risotto Cakes with a Lemon-Basil Rouille

Crab Cake Po' Boy Sliders with Cajun Remoulade

Duck Bahn Mi Sandwich, Pickled Vegetables



PLATED DINNERS

All menus include Fresh Baked Rolls and Coffee Service. Menus are subject to a 24% service charge and tax.

Starters

Amuse-Bouche

Maple Smoked Duck Breast with Shaved Brussels Sprouts and Golden Raisin-Quinoa Salad

Tomato and Brie Turnover, Petit Herb Salad

Shrimp Cocktail (5 per) Petite Baby Greens, Cocktail Sauce and Lemon

Maryland Crab Cake, Smoked Pepper Rémoulade

Lobster Salad with Grilled Corn & Mango Salsa, Sweet Potato and Basil Puree

Seasonal Tomatoes, Pennsylvania Watercress, Bacon, Creamy Roquefort Dressing

Soups

Chilled Avocado Vichyssoise, Sweet Crab and Herb Oil

Tomato Basil Soup, Black Olive Tapenade Crostini

Potato-Leek Soup Caramelized Shallots and Smoked Chicken

House-Made Minestrone With Parmesan and Pesto

Butternut Squash Puree With Toasted Pine Nuts and Chives

Salads

Spinach Leaves with Assorted Citrus Segments, Quail Egg, Crispy Pancetta, Red Wine Vinaigrette

Caesar Salad with Hearts of Romaine and Radicchio, Rye Croutons, and Shaved Parmesan

Baby Greens, Manchego Cheese, Endive, Almonds, Pear Vinaigrette

Mediterranean Greek Salad, Romaine and Spinach Lettuces, Feta Cheese, Sweet Peppers, Kalamata Olives, Cucumbers, Red Wine Vinaigrette

Spring Greens Salad, Seasonal Tomatoes, Mozzarella with Basil Pesto Vinaigrette

Baby Greens, Port Poached Pears with Pecan Crusted Goat Cheese and Mission Fig Vinaigrette



PLATED DINNERS continued

All menus include Fresh Baked Rolls and Coffee Service. Menus are subject to a 24% service charge and tax.

Entrées

Vegetarian

Butternut Squash Ravioli, Pine Nuts and Light Brown Butter Sauce

Potato and Leek Tart, Roasted Cauliflower and Broccoli, Sautéed Bitter Greens, Caper Vinaigrette

Blistered Corn Risotto, Roasted Wild Mushrooms, Baby Root Vegetables, Sauce Soubise

Grilled Tomato Marinated Zucchini, Creamy Cannellini Beans, Charred Artichokes, Radishes, Cucumbers, Fennel, Black Olives, Sweet Pepper Vinaigrette

Poultry

Pecan-Crusted Chicken with Raspberry Poultry Sauce, Haricots Verts and Southern Grits Cake

Wok Seared Five-Spice Duck Breast, Vegetable Stir-Fry, Cantonese Noodles and Spicy Peanut Sauce

Roasted Chicken Breast stuffed with Prosciutto, Fontina and Sage, Broccolini, Herbed Risotto, Tomato Confit and Balsamic Reduction

Pan Seared Chicken with Mushrooms, Baby Carrots and Chive Mashed Potatoes

Pork

Mustard Glazed Pork Tenderloin, Savory Rosemary-Goat Cheese Bread Pudding, Butternut Squash and Mustard-Pork Demi

Steak House Style Pork Chop, Caramelized Apples and Creamed Leeks

Beef

Grilled Filet of Beef with Red Wine Demi Glace, Marble Potatoes and Baby Carrots

Porcini Rubbed Beef Tenderloin, Chive Mashed Potatoes, Cabernet Butter and Fire Roasted Vegetables

Cabernet Braised Short Rib, Gorgonzola Polenta and Root Vegetable Mélange

Seafood

Herb Crusted Salmon, Citrus Thyme Fennel Puree and Dilled Potatoes

Butter Poached Lobster Tail, Mascarpone Ravioli, Lemon Scented Swiss Chard and Saffron Butter Sauce

MARKET PRICE

Roasted Sea Bass, Artichoke Sauce, Anna Potatoes and Seasonal Vegetables

MARKET PRICE

Grilled Sea Scallops, Potato "Risotto", Blood Orange Sauce, Broccolini and Vegetable Ratatouille

Pan Seared Atlantic Cod, Sweet Soy Reduction, Gingered Sticky Rice, Bok Choy, Soy Bean, Bell Pepper Stir Fry



PLATED DINNERS continued

All menus include Fresh Baked Rolls and Coffee Service. Menus are subject to a 24% service charge and tax.

Duo Plate

Grilled Filet of Beef with Shallot Demi
Citrus Roasted Sea Bass with Tarragon-Chive Butter
Accompanied by Dill-whipped Potatoes and Seasonal
Baby Vegetables

MARKET PRICE

Rosemary Rubbed Filet of Beef, Paprika Demi Glace
Preserved Lemon Butter Roasted Shrimp, White
Cheddar and Scallion Potato Cake, Citrus-Steamed
Asparagus

Seared Mignon of New York Strip, Burgundy Demi
Glace, (Horseradish Cream on the side, upon request)
Grilled Scallop OR Herb-crusted Salmon (please
pre-select), Citrus Beurre Blanc, Boursin Potato
Mousseline and Seasonal Baby Vegetables

Roasted Breast of Chicken stuffed with Herbs and
Garlic
Red Wine Braised Short Rib, Roasted Mini Potatoes
and Seasonal Baby Vegetables

Herb-Crusted Pork Tenderloin
Seared Sea Scallop with Smoked Pepper Butter
Sauce and Saffron Rice Croquette and Seasonal
Vegetables

Herb-Crusted Double Cut Lamb Chops, Pinot Noir
Reduction

Citrus Roasted Sea Bass with Artichoke Purée Dill-
Whipped Potatoes and Seasonal Baby Vegetables

Grilled Petite Mignon of Beef, Butler-passed
Béarnaise

Butter Poached Lobster with Steamed Asparagus and
Chive Potatoes
MARKET PRICE

Dessert

Apple Cheesecake Take with Streusel Crumb Topping
and Caramel Sauce

Premium Almond Cake Filled with Praline
Buttercream Topped with Sugared Almonds

Mocha Pot Du Crème Topped with Whipped Cream,
Espresso Macaroon and Chocolate Covered Espresso
Bean

Chocolate Chambord Mousse Cake with Raspberry
Coulis

Lemon Sour Cream Panna Cotta with Blackberry
Gelée (Other flavors include Pear and Red Wine
Gelée, Ginger and Mango Passion Fruit Gelée)

Warm Bananas Foster with Banana Bread, Foster
Sauce, and Caramelized Banana

Warm House Made Brioche Bread Pudding
smothered in Bourbon Caramel Sauce and Spiced
Candied Pecans

Vanilla Crème Brûlée topped with Whipped Cream
and Fresh Berries



CREATE YOUR OWN BUFFET

Includes one Salad, one Entree, two Accompaniments and one individual Dessert or buffet-style selection of Desserts. Priced per person by Entree selection. Menus are subject to a 24% service charge and tax.

Salad

Caesar Salad with Garlic Croutons & Shaved Parmesan Caesar Dressing

Boston Bibb Lettuce with Sun Dried Tomatoes, Artichokes, Sliced Portobello Mushrooms and Hearts of Palm Champagne Vinaigrette

Baby Field Greens with Red & Yellow Grape Tomatoes, Spiced Pecans, Goat Cheese Crumbles and Pink Peppercorn Vinaigrette

Cobb Salad with Chopped Lettuce, Egg and Avocado, Tomato, Bacon, Bleu Cheese Crumbles, Bleu Cheese Dressing

Entrée

Herb Crusted Tenderloin of Beef, Creamy Horseradish, Spicy Whole Grain Mustard & Roasted Shallot Demi Glace

Chicken Piccata with Herb Capers and Lemon Sauce

Slow Roasted Chicken, Salsa Verde, Baby Bean and Olive Relish

Choice of Chicken or Vegetarian Crepes with Lemon Herb Sauce served with Fresh Vegetables

Seared Salmon with Lemon-Dill Beurre Blanc

Grilled Chicken 3-Cheese Penne Pasta with Roasted Pepper

Marinara

Braised Short Rib, Smoked Cheddar Grits, Sautéed Greens, Roasted Tomato Relish

Potato Crusted Cod with White Wine Shallot Cream

Accompaniments

Tortellini Pasta Salad with Pine Nuts and Tomato Confit

Marinated Artichoke Salad with Red & Yellow Peppers

Tomatoes and Haricots Verts, Arugula, Sweet Onions, Red Roquefort Dressing, Chives

Greek Orzo Pasta Salad with Lemon-Oregano Vinaigrette

Fresh Seasonal Fruit and Berries

Sautéed Green Beans & Baby Carrots, Crisp Shallots & Sliced Almonds

Chilled Grilled Asparagus with Citrus

Sautéed Medley of Organic Baby Vegetables

Garlic Roasted Tri-Colored Marble Potatoes

Potato-Onion Tart with Fresh Herbs & Gruyere

Caramelized Onion Whipped Potatoes

Desserts

Please select either one Pre-Set Individual Dessert or five selection for the Buffet Style Desserts.

Pre-Set Individual Desserts

Please select one

Apple Frangipane Puff Pastry with Cinnamon Crème Anglaise

Brownie Puddle Tart with Fresh Strawberries and Coulis

Pear Panna Cotta with Blackberry Gelée

Polenta Cheesecake with Red Wine Cherry Sauce and Compote

Lemon Meringue Tart with Fresh Berries

Coconut Rice Pudding with Roasted Pineapple

Peach Blueberry Cobbler

Chambord Dark Chocolate Mouse with Fresh Raspberries

Buffet Style Desserts

Please select five of the following:

JEWEL DESSERTS

Hand Rolled Truffle Pops

Pecan Caramel Diamonds

Lemon Bar

Chocolate Mousse Cup (Chambord, Irish Cream, Espresso)

Fudge Brownies

Chocolate Dipped Strawberries

MICRO MINI PIES

Each flavor is one selection

Chocolate Truffle

Key Lime



CREATE YOUR OWN BUFFET continued

Includes one Salad, one Entrée, two Accompaniments and one individual Dessert or buffet-style selection of Desserts. Priced per person by Entrée selection. Menus are subject to a 24% service charge and tax.

Lemon Meringue

Coconut Cream

Fruit Tart

Apple Streusel

MICRO MINI CUPCAKES

Each flavor is one selection

Cake: Chocolate, Yellow, Almond, Carrot, Red Velvet, Coconut

Icings: Fudge, Cream Cheese, Butter Cream: Vanilla, Chocolate, Almond, Raspberry, Caramel, Espresso, Praline

White & Dark Chocolate Dipped Strawberries

Peppermint Fudge (Holiday item only)

TEA COOKIES

Mexican Wedding Cookie, Grand Marnier Chocolate Drop, Gingersnap, Coconut Sable, Decorated Sugar Cookie, Linzer, French Macaroon



CHEF PERFORMANCE STATIONS

Stations require a Chef Attendant for 50 guests. Menus are subject to a 24% service charge and tax.

Three Cheese Risotto Cake
Parmesan, Asiago and Gruyere
Wild Mushroom Cream Sauce
Balsamic Reduction and Pesto Oil
Garnish

Duo of Sautéed Asparagus
Tallegio Fondue and Organic Micro Herbs
White Truffle Cream with Paprika
Oil and Balsamic Reduction

Burrata & Spring Vegetable Salad
Charred Onion Pesto, Sourdough
Croutons

Nut Brown Ale-Mustard Glazed Pork
Belly
Slow Cooked Black Eyed Peas and
Mustard Greens Endive and Asian Pear
Slaw

Achiote Marinated
Pork Tenderloin
Cornbread Pancake, Apple Slaw, Carolina
Style Vinegar Sauce

Roasted Chicken Saltimbocca
Chicken Stuffed with Basil, Fontina &
Prosciutto, Garlic Roasted Potatoes,
Tomato-Balsamic Reduction

Slow Roasted Chicken
Yukon Gold Potatoes, Watercress, Market
Beans, Green Tomato-Olive Sauce

Shanghai Chicken
Stir Fry over Jasmine Rice, Bok Choy Stir
Fry, served in Chinese "To Go" boxes

Grilled Flank Steak
Truffled Spinach Risotto and Roasted
Garlic Demi

Steak Au Poivre
Sirloin Seared & Carved to Order, Brandy
Peppercorns Cream Sauce
Tater Tots with Lemon Aioli and a
Bistro Salad

Barolo Braised Short Ribs
Goat Cheese Polenta, Sauteed Greens,
Roasted Tomato Relish

Sliced Roasted Beef Tenderloin
Herb and Garlic Mashed Potatoes,
Mushroom Demi and Horseradish Cream
accompanied by Sautéed Asparagus Tips

Pan Seared Sea Bass
Smoked Pepper Puree, Apricot Brandy
Cream Sauce

Grilled New Zealand Lamb Chops
Rubbed with Mustard & Provençal Herbs
Fava Bean (seasonal) and Spring
Vegetable Ragout Drizzled with
Lamb Demi-Glace

Butter Poached Maine
Lobster Roll
Bibb Lettuce, Split Top Bun, Orange and
Arugula Salad

Seared Sea Scallop
Potato and Crab Cake, Sweet Pea and
Truffle Coulis

Grilled Scallop with Crisp Pancetta
Cannellini Bean Puree, Kalamata-Tomato
Relish and Balsamic Glaze

Roasted Halibut
Roasted Seasonal Beets, Fresh Greens
Whipped Goat Cheese &
Hazelnut-Citrus Dressing

Asian Style-Steamed Sea Bass
Sweet Soy Sauce, Shitake Mushrooms and
Scallions, Gingered Jasmine Rice

Panini Station
Select three of the following:
Tomato, Asiago and Spinach with
Olive Tapenade

Little Italy Deli Sandwich with
Cold Cuts, Pepperoncini-Tomato
Relish and Imported Cheeses

Herb Roasted Chicken, Fontina and
Arugula with Sun Dried Tomato Aioli

Smoked Ham and Swiss Cheese
with Marinated Red Onions

Served with Greek Orzo Pasta
Salad

Grilled Cheese & Soup
Accompanied by Lightly Creamed Tomato
Soup served in a demitasse cup

Cheddar Cheese, Caramelized
Onions, Fresh Basil, Sliced Fresh
Tomatoes



CHEF PERFORMANCE STATIONS continued

Stations require a Chef Attendant for 50 guests. Menus are subject to a 24% service charge and tax.

Mac 'N' Cheese Martinis

Creamy Macaroni with Three French Cheese and Béchamel Sauce

Served in a Martini Glass and topped with the following:

- Herbed Infused Panko
- Tomato Confit
- Applewood Smoked Bacon
- Lemon Garlic Rotisserie Chicken
- Wild Mushroom and Braised Shallot Ragout

Gourmet Sliders Station

Select two of the following:

- Beef Sliders with Cheddar, Tomato, Lettuce and Dill Pickles
- Crab Cake Po' Boy Sliders with Cajun Remoulade
- Black Bean Veggie Sliders with Avocado Crema
- Turkey Burger with Smoked Bacon and Caramelized Onion Aioli
- Turkish Lamb Sliders with Moroccan Olive Relish and Tzatziki on Flat Bread

All served with Tater Tots, Garlic Aioli and Ketchup

Mini Focaccia Pizzas

Select two of the following:

- Smoked Chicken, Caramelized Onions, Goat Cheese & Arugula Pesto
- Roasted Shrimp with Oven Cured Tomatoes
- Sicilian-Style with Salami and Sun-Dried Tomato Ricotta

Vegetable with Smoked Peppers, Grilled Corn, Black Beans and Monterrey Jack Cheese

Risotto Station

Select two of the following:

- Roasted Butternut Squash
- Saffron
- Wild Mushroom

Three Cheese and Spinach

UPGRADE WITH SEAFOOD CIOPPINO PER PERSON

Street Taco Station

Select three of the following:

- Chipotle Braised Chicken
- Carne Asada
- Served with Hard and Soft Tortilla Shells, Black Beans, Roasted Tomato Salsa, Guacamole, Shredded Lettuce, Crème Fraîche and Cojita Cheese

UPGRADE WITH BAJA GARLIC SHRIMP PER PERSON

Mashed Potato Martinis

Served in martini glasses and topped with the following:

- Mushroom Demi
- Buttermilk Chicken Bites
- Southern Cream Gravy
- Accompanied by Chopped Scallions, Bacon Bits, Sour Cream, Cheddar and Bleu Cheeses

Pasta Station

Penne and Radiatori Pastas with your selection of two of the following sauces:

- Roasted Garlic, Parmesan and Olive Oil
- Tuscan Pesto Cream
- Traditional Bolognese
- Spicy Tomato and Roasted Red Pepper with Oregano Ragout
- All accompanied by Shaved Parmesan Cheese, Chili Flakes, and Focaccia Bread

UPGRADE WITH GRILLED CHICKEN FOR PER PERSON



CHEF PERFORMANCE STATIONS continued

Stations require a Chef Attendant for 50 guests. Menus are subject to a 24% service charge and tax.

Salad Station

Choice of two of the following salads:

Hearts of Romaine with Caesar Dressing, Garlic Croutons, Toasted Pine Nuts, Tomato Confit

Baby Spinach with Oranges, Hard-Boiled Egg, Red Onion with Warm Bacon Vinaigrette

Southwest Caesar with Grilled Corn, Black Beans, Queso Fresco and Roasted Peppers, Chipotle Caesar Dressing

Chopped Wedge Salad with Cherry Tomatoes, Red Onion, Pepper Bacon and Bleu Cheese Crumbles, Green Goddess Dressing

Mixed Greens with Radishes, Baby Cucumbers, Fresh Tomatoes, Roasted Beets, Goat Cheese with Herb Vinaigrette Dressing

Chianti-Porcini Marinated Tenderloin of Beef
3-Herb Aioli & Dijon Mustard, Silver Dollar Rolls

Herb Crusted Pork Tenderloin
Sweet Onion Marmalade & Spicy Whole Grain Mustard, Silver Dollar Rolls

Roasted Breast of Turkey
Cranberry Mayonnaise & Dark Cherry Mustard, Fresh Biscuits & Rolls

Chianti-Porcini Marinated Prime Rib
Horseradish Cream, Au Jus & Spicy Whole Grain Mustard, Fresh Biscuits & Rolls

Dessert Stations

Pot Du Crème

Caramel, Chocolate, Chocolate Peppermint, White Chocolate Irish Cream

Sour Cream Panna Cotta

Pear/Red Wine Gelée, Lemon/Blackberry Gelée, Ginger/Mango Passion Fruit Gelée

Chocolate Bread Pudding
Vanilla Crème Anglaise

Lemon Meringue Tart
Fresh Berries

Coconut Rice Pudding
Oven Roasted Pineapple

New York Style Cheesecake

Graham Cracker Crust and Fresh Strawberries

Jewel Desserts

MINI TARTS

Lemon or Key Lime Tart topped with Meringue, Chocolate Truffle Tart, Fruit Tart, Apple Streusel Tart, Pumpkin Mousse Tart

MINI CUPCAKES

Banana or Chocolate Fudge Frosting, Pumpkin or Red Velvet with Cream Cheese Frosting, Vanilla with Vanilla, Almond, or Raspberry Buttercream Frosting

FUDGE BROWNIES

Cinnamon Orange Caramelized Nut Squares

Dark Chocolate Salted Caramel and White Chocolate Grand Marnier Truffle Pops

Chocolate Dipped Strawberries

Chocolate Mousse Cup



HOSTED BEVERAGE PACKAGES

Bartenders fees are for every 75 guests. Linen Rental are additional costs and menus are subject to a 24% service charge and tax.

Alcoholic beverages cannot be brought in to the Museums. All Guests consuming alcohol must be 21 and provide proper ID. Guests without proper ID will not be served alcoholic beverages.

Silver Package

- 1 HOUR | PER PERSON
- 2 HOURS | PER PERSON
- 3 HOURS | PER PERSON
- 4 HOURS | PER PERSON

Spirits

- Smirnoff Vodka
- Rebll Yell Bourbon
- New Amsterdam Gin
- Famous Grouse Scotch
- Lunazul Tequila
- Cruzan Rum

Wine

- Tilia Cabernet
- Riff Pinot Grigio

Beer

- Local Craft Beer
- Budweiser
- Bud Light
- Stella

UPGRADE WITH SEVEN TERRACE
SAUVIGNON BLANC AND/OR
NICOLAS POTEL PINOT NOIR

Gold Package

- 1 HOUR | PER PERSON
- 2 HOURS | PER PERSON
- 3 HOURS | PER PERSON
- 4 HOURS | PER PERSON

Spirits

- Tito's Vodka
- Jim Beam Bourbon
- Bombay Gin
- Dewar's Scotch
- Aguila Silver Tequila
- Bacardi Light Rum

Wine

- Clarendella
- Cabernet
- Nicolas Potel
- Pinot Grigio

Beer

- Local Craft Beer
- Budweiser
- Bud Light
- Stella

UPGRADE WITH SEVEN TERRACE
SAUVIGNON BLANC

Platinum Package

- 1 HOUR | PER PERSON
- 2 HOURS | PER PERSON
- 3 HOURS | PER PERSON
- 4 HOURS | PER PERSON

Spirits

- Grey Goose Vodka
- Maker's Mark Bourbon
- Tanqueray 10 Gin
- Glenlivet 12 year Scotch
- Patron Silver Tequila
- Bacardi 8 year Rum

Wine

- Clarendella
- Cabernet
- Nicolas Potel
- Pinot Grigio

Beer

- Local Craft Beer
- Budweiser
- Bud Light
- Stella

UPGRADE WITH SEVEN TERRACE
SAUVIGNON BLANC

Wine & Beer Package

- 1 HOUR | PER PERSON
- 2 HOURS | PER PERSON
- 3 HOURS | PER PERSON
- 4 HOURS | PER PERSON

Wine

- Tilia Cabernet
- Riff Pinot Grigio

Beer

- Local Craft Beer
- Budweiser
- Bud Light
- Stella

Cash & Consumption Bar

Charged per drink consumed

Mixed Drinks

Wine

Beer

Soft Drinks



BEVERAGE ENHANCEMENTS

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Dinner/Passed Wine

Charged on consumption per bottle

Tilia Cabernet

Riff Pinot Grigio

Nicolas Potel Pinot Noir

Champagne Toast

Charged on consumption per bottle

Gruet Brut

Gruet Rosé

Special Craft Beers available by the case.

Specialty Spirits available by the bottle.