



Sheraton Atlanta Perimeter North

Catering Menu

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MORNING STARTERS

All Starters are to include freshly Brewed Starbucks® Regular and Decaffeinated Coffee & Variety of Tazo® Hot Teas

CONTINENTAL BREAKFAST

Breakfast Pastries including Danishes, Muffins, Freshly-Baked Bagels & Assorted Breads
Fruit Preserves Butter & Cream Cheese, Sliced Seasonal Fresh Fruit
Assortment of Fruit Juice

\$16.95

COUNTRY CONTINENTAL

A Selection Gourmet Juices
Smoked Ham & Cheese Croissants
Sausage Biscuits
Mini Bagels with Cream Cheese

\$19.95

THE ALL NATURAL

A Selection Gourmet Juices, A Variety of Fruit Flavored Yogurt, Selection of Whole Fruits ,
Assorted Banana Breads Selection of Cold Cereals, Crisp Granola, and Chilled Milk
Fruit Nut Granola Bars

\$17.95

THE EUROPEAN DEIGHT

A Selection of Gourmet Juices
Assorted Cereals & Chilled Milk
Seasonal Display of Fresh Fruit & Berries
Sliced International Deli Meat and Cheese Display
Selection of Gourmet Artisan Breads and Lavash

\$19.95

STARTER BREAKFAST

Fresh Scrambled Eggs, Crispy Bacon or Sausage Patties, Breakfast Potatoes w/ Peppers & Herbs
Southern Grits or Oatmeal (Hot Cereal)
Fresh-Baked Bagels with Cream Cheese

\$18.95

Prices are subject to a 22% service charge plus 7% sales tax
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MORNING STARTERS CONT...

All Starters are to include Freshly Brewed Starbucks® Regular and Decaffeinated Coffee & Variety of Tazo® Hot Teas

FULL BREAKFAST

Fresh Scrambled Eggs (Cheese Optional), Crispy Bacon or Sausage Patties, Breakfast Potatoes
Served w/ Peppers & Herbs
Southern Grits or Oatmeal (Hot Cereal)
Fresh-Baked Bagels & Assorted Breads
Assortment of Fruit Juice

\$19.95

THE FRENCH CONNECTION

A Selection Gourmet Juices
Fresh Citrus Sections
Powdered Cinnamon Brioche French toast with Warm Maple Syrup
Country Smoked Bacon & Sausage Links

\$21.95

EXECUTIVE BREAKFAST

Fresh Scrambled Eggs (Cheese Optional)
Crispy Bacon or Sausage Patties
Breakfast Potatoes w/ Peppers & Herbs
Southern Grits or Oatmeal (Hot Cereal)
Assorted Variety of Cold Cereals
Assortment of Individual Fruit Yogurts
Assortment of Fruit Juice

\$22.95

EYE OPENER BRUNCH

A Selection Gourmet Juices
Traditional Eggs Benedict with Hollandaise Sauce,
Coconut French Toast Topped with Toasted Pecans
Rosemary Roasted Home fry Potatoes,
Nova Smoked Salmon Display with Dill Cream Sauce
Grilled Thyme Marinated Chicken Breast with Champagne-Mushroom Sauce & Jasmine Rice Pilaf
Chefs Choice of Seasonal Vegetable
Assorted Mini French Pastries, to include Éclairs, Cream Puffs, and Napoleons

\$28.95

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MORNING STARTERS CONT...

All Starters are to include Freshly Brewed Starbucks® Regular and Decaffeinated Coffee & Variety of Tazo® Hot Teas

STEAK AND EGGS

Fresh Florida Orange Juice
Indian River Grapefruit Half
6oz. Choice Cut Sirloin Steak
Fluffy Scrambled Eggs
Diced Farmers Potatoes

\$26.95

BREAKFAST BURRITOS

Fresh Florida Orange Juice
2 Flour Tortillas stuffed with Sausage, Egg, Pepper, and Cheddar Cheese
Topped with Sour Cream, Salsa, and Melted Cheddar Cheese.
Shredded hash brown potatoes

\$18.95

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BUFFET ENHANCEMENTS

Uniformed Station Attendant required at \$75.00 per attendant \$7.95 per Person

A la Carte

Biscuits & Gravy
Waffle Station
Pancake Station
Cinnamon French toast Station
Made-to-Order Omelets Station

BEVERAGES (COLA-COCA PRODUCTS)

Starbucks Caffeinated and Decaffeinated Coffee \$38 per gallon

Assorted Tazo Teas \$32 per gallon

Bottled Juices are \$4.25, Sodas and Bottled Water are priced at \$3.00

Odwalla—Assorted Flavors'

V-8 Juices

Sprite

Coca-Cola

Diet Coke

Fanta Orange

Sprite Zero

Coca-cola

Nestle Bottled Water

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LUNCH BUFFETS

All Lunch Buffets Freshly Brewed Starbucks® Regular and Decaffeinated Coffee

Variety of Tazo® Hot Teas

CAPITAL CITY DELI SANDWICH AND SALAD BUFFET

Soup of the Day
Your choice of Chicken Salad or Tuna Salad
Deli-Sliced Ham, Roast Beef, and Turkey Breast
Swiss, American, and Cheddar Cheeses
Shaved Lettuce, Sliced Tomato, and Sweet Onions
Dill Pickle, Mustard, Mayonnaise and Horseradish Cream
Old-Fashioned Macaroni Salad or Red-Bliss Potato Salad
Assortment of Sandwich Breads, Croissants and Rolls
Cookies, Brownies, and Lemon Bars

\$20.95

ALL AMERICAN COOKOUTS

Spicy Chili w/ Cheddar Cheese and Onions
BBQ Chicken Breasts or Southern-Style BBQ Ribs
Old-Fashioned Macaroni Salad or Red-Bliss Potato Salad
Creamy Cole Slaw and Buttered Corn on the Cob
Fresh Rolls & Buns
Apple Pie, Peach Cobbler, Pecan Pie (Choose Two)
Southern-Style Iced Tea or Lemonade

\$24.95

PRIMO ITALIAN BUFFET

Hearty Lasagna (Meat or Vegetable)
Chef's Selection of Vegetable Medley
Chicken Parmesan
Fresh Garlic Bread
Crisp Caesar Salad w/ Parmesan Cheese and Seasoned Croutons
New York Style Cheesecake or Cannoli's
Southern-Style Iced Tea

\$24.95

MEMPHIS BBQ

Garden Salad with Assorted Dressings
Home-style Cole Slaw
Grilled Jack Daniels Glazed BBQ Chicken Breast
Pulled BBQ Pork with Kaiser Rolls
Baked Beans
Fresh Baked Smoked Cheddar Corn Bread
Pineapple Upside Down Cake

\$25.95

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LUNCH BUFFETS CONTIN....

All Lunch Buffets Freshly Brewed Starbucks® Regular and Decaffeinated Coffee

Variety of Tazo® Hot Teas

SOUTH OF THE BORDER

Build your own Fajitas and Taco Bar featuring:
Grilled Chicken Fajitas Strips & Spicy Beef
Shredded Lettuce, Chopped Tomato, Diced Onions,
Grated Cheddar and Mexican Cheeses
Fresh Salsa, Pico de Gallo, Sour Cream, and Guacamole
Black Bean Rancheros and Spanish Rice
Warm Flour, Corn Tortillas and Hard Taco Shells
Churros or Sopapillas
Southern-Style Iced Tea and Lemonade

\$23.95

BOXED LUNCH OPTIONS

\$20.95

Deli Sliced Ham Sandwich

Honey Ham with American Cheese, Lettuce, Onion and Tomato, Served on Chef's Choose of Bread

Sourdough Turkey Club

Turkey Breast with Crisp Bacon Swiss cheese, Lettuce and Tomato, Served on Sourdough Bread

Grilled Chicken Wrap

Grilled Chicken with Roasted Red Peppers and/or Green Peppers, Shredded Cheese, Lettuce, Chopped Tomato Served on a Flour Tortillas

Grilled Vegetable Wrap

Various Grilled Vegetable Served on a Flour Tortilla

All meals come with:

- Pickle Spear
- Bag of Potato Chips
- Choice of: Brownie, Cookie or Lemon Bar
- Choice of: Apple, Banana or Orange
- Choice of: Pasta Salad or Coleslaw

*All items are placed inside individual boxes with condiments (Mustard, Mayo, Salt & Pepper) and utensils.

*Sodas and bottled water are available at \$3.00 a piece.

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DINNER BUFFETS

All Lunch Buffets Freshly Brewed Starbucks® Regular and Decaffeinated Coffee

Variety of Tazo® Hot Teas

THE WESTERN BUFFET

Spicy Chili w/ Cheddar Cheese and Onions
Honey-Glazed BBQ Chicken or Blackened Tilapia
Tender Beef Tips w/ Grilled Onions & Peppers
Corn Cobbett's w/ Peppered Butter
Santa Fe Spiced Squash & Zucchini
Field-Green Salad with Assorted Dressings
Sweet Yeast Rolls with Honey-Whipped Butter
Apple Pie and Carrot Cake
Southern-Style Iced Tea

\$30.95

THE SOUTHERN BUFFET

Southern Fried Chicken or Calabash Fried Catfish
Braised Beef Pot Roast w/ Country Vegetables
Green Beans, Mashed Potatoes & Gravy, Collard Greens
Pasta Salad & Red-Bliss Potato Salad
Field-Green Salad with Assorted Dressings
Biscuits or Cornbread Muffins with Honey-Whipped Butter
Pecan Pie & Peach Cobbler
Southern-Style Iced Tea and Lemonade

\$31.95

THE NOTHERN BUFFET

Roasted NY Strip Loin of Beef with Twin Peppercorn Sauce
Char-Broiled Chicken Breast with Ginger Citrus Glaze
Mushroom or Shrimp Spiced Herb Orzo
Rosemary Roasted Red-Bliss Potatoes
Vegetable Medley
Field-Green Salad with Assorted Dressings
Fresh Rolls & Butter
Assortment of Pies and Cakes
Southern-Style Iced Tea

\$37.95

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DINNER BUFFETS CONTIN.....

All Lunch Buffets Freshly Brewed Starbucks® Regular and Decaffeinated Coffee

Variety of Tazo® Hot Teas

SOUTH OF THE BORDER DINNER

Build your own Fajitas and Taco Bar featuring:
Grilled Chicken & Spicy Beef
Shredded Lettuce, Chopped Tomato, Diced Onions,
Grated Cheddar and Mexican Cheeses
Fresh Salsa, Pico de Gallo, Sour Cream, and Guacamole
Black Bean Rancheros and Spanish Rice
Warm Flour or Corn Tortillas and Hard Taco Shells
Churros and Sopapillas
Southern-Style Iced Tea and Lemonade

\$30.95

MEMPHIS BBQ DINNER

Garden Salad with Assorted Dressings
Home-style Cole Slaw
Grilled Jack Daniels Glazed BBQ Chicken Breast
Pulled BBQ Pork with Kaiser Rolls
Pineapple BBQ Glazed Pork Ribs
Baked Beans
Fresh Baked Smoked Cheddar Corn Bread
Pineapple Upside Down Cake

\$32.95

PRIMO ITALIAN BUFFET DINNER

Hearty Lasagna (Meat or Vegetable)
Fettuccine Alfredo (Choose Chicken or Shrimp+2.00)
Chicken Parmesan
Fresh Garlic Bread
Crisp Caesar Salad w/ Parmesan Cheese and Seasoned Croutons
New York Style Cheesecake
Cannoli's
Southern-Style Iced Tea

\$30.95

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DINNER BUFFETS CONTIN...

All Lunch Buffets Freshly Brewed Starbucks® Regular and Decaffeinated Coffee

Variety of Tazo® Hot Teas

ALL AMERICAN COOKOUT DINNER

Grilled Burgers or Jumbo Hot Dogs
Spicy Chili w/ Cheddar Cheese and Onions
BBQ Chicken Breasts
Southern-Style BBQ Ribs
Red-Bliss Potato Salad or Creamy Cole Slaw
Homemade Baked Macaroni
Buttered Corn on the Cob
Fresh Rolls & Buns
Apple Pie, Peach Cobbler, Pecan Pie (Choose Two)
Southern-Style Iced Tea or Lemonade

\$33.95

CAESAR IT YOUR WAY

Fresh mozzarella, vine ripe tomatoes and basil
Grilled antipasto platter with crostini
Spinach and cheese cannelloni topped with fresh tomato basil sauce
Sizzled Grilled Chicken with a lemon sauce
Oven roasted cod drizzled with virgin olive oil topped with fresh vine ripened tomatoes, artichoke hearts, olives and capers
Shrimp scampi on a bed of linguine
Homemade tomato Stew
Assortment of focaccia and garlic breads
A variety of Italian desserts

\$42.95

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Carving Stations

All Carving Stations Require a \$75.00 Attendant Fee

Prime Rib

Served with Herb Mayonnaise, Whole Grain Mustard and Horseradish Cream \$15.95

Roasted Turkey

Served with Herb Mayonnaise, Whole Grain Mustard and Cranberry Relish \$10.95

Virginia Ham

Served with Herb Mayonnaise, Whole Grain Mustard and Cranberry Relish \$11.95

Herb Crusted Pork Loin

Served with Herb Mayonnaise and Whole Grain Mustard \$12.95

Beef Tenderloin

Served with Béarnaise, Whole Grain Mustard and Horseradish Cream \$16.95

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Plated Lunches

~ All Salads are Served with Rolls and Butter;
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee
& Variety of Tazo® Hot Teas

CHICKEN CAESAR SALAD

Marinated Chicken, Crispy Romaine Lettuce,
Asiago Cheese and Garlic Croutons
Tossed with our own Caesar Dressin

\$16.95

CHEF'S SALAD

Fresh Seasonal Greens with
Ham, Turkey, and Assorted Cheeses
Served with your Choice of Dressing

\$16.95

TUNA SALAD

Fresh Grilled Tuna Filet Served
Over Mixed Salad Greens with Radish,
Teardrop Tomato, Cucumber, Pickled Ginger
And Fried Wonton Chip.
Sesame Vinaigrette Dressing.

\$18.95

CHICKEN SALAD

Crusted Breast of Chicken Served over
Garden Greens Salad with Roasted Corn, Cayenne
Pecans, Tomato, Cucumber, and Chopped Egg.
Served with a Chipotle Ranch Dressing

\$16.95

SALMON SALAD

Grilled Salmon on Bed of Garlic Spice Spinach
Served with your choice of Dressing

\$20.95

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Lunch Sandwiches and Wraps

All Sandwiches and Wraps are served with Chips or Fries, Pasta Salad and Pickle Spear;

Freshly Brewed Starbucks® Regular and Decaffeinated Coffee & Variety of Tazo® Hot Teas

TUSCAN CHICKEN SANDWICH

Marinated Grilled Chicken Breast, Topped with Provolone Cheese, Bacon, Arrugula, Tomato, and Roasted Pepper
Served on Toasted Vidalia Focaccia Bread

\$17.95

PHILLY STEAK WRAP

Shaved Lean Beef with Provolone Cheese
Sliced Onions and Peppers, and Steak Sauce
Served Wrapped in a Garlic & Herb Tortilla.

\$18.95

SOYDOUGH CLUB

Turkey Breast Piled High with Crisp Bacon
Swiss cheese, Lettuce and Tomato
Served on Sourdough Bread

\$16.95

CAJUN SHRIMP CAESAR WRAP

Fresh Cajun Shrimp, Served wrapped in a Sun dried Tomato Tortilla with Romaine Lettuce, Asiago Cheese and Caesar Dressing.

\$20.95

TURKEY & CRANBERRY PINWHEELS

Tender Sliced Turkey Breast Wrapped In a Sun dried Tomato Tortilla with Boursin Cheese, and Cranberry Mayonnaise,
Sliced into Pinwheel

\$16.95

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PLATED DINNERS ENTREES

Plated Dinner Entrees Include

All Dinner Entrees include Freshly Baked Rolls with Butter,
Choice of Salad
Choice of Entrée
Chef's Choice of Rice, Potato or Pasta
Medley of Fresh Vegetables
Chef's Presentation Dessert

PRIME RIB OF BEEF with AU JUS

10 oz. of Prime Rib of Beef
Slow Roasted to Perfection \$47.95

PORK LOIN CHOPS

2 Pork Chops Served with
A Kentucky Bourbon Glaze \$36.95

CHICKEN MARSAALA

Boneless breast of chicken sautéed and finished with a
Mushroom and Marsala wine sauce \$33.95

BEEF TENDERLOIN MEDALLIONS

Grilled Medallions of Beef Tenderloin Topped with Boisen Cheese
Over Burgundy Mushroom Demi Glace \$44.95

CHICKEN PENNE RUSTICA

Marinated Chicken Breast Sautéed with Sun dried
Tomato, Portabella Mushroom, Pancetta, and Garlic, and
Tossed in a Sun dried Tomato Cream Sauce. \$31.95

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Buffet Enhancements

Buffet Enhancements are priced per person

Melon Carving Display with Fruit	\$8.95
Antipasto Display Cappicola, Salami, pepperoni, provolone, buffalo mozzarella, Grilled Fresh Vegetables, Marinated Peppers, Artichokes, Mushrooms Tomato, Calmative Olives	\$10.95
International and Domestic Cheese Display	\$9.95
Vegetable Crudit� Display with Dips	\$8.95

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Cold Hors D'Oeuvres

All Hors D'oeuvres Priced Per 100 Pieces

PEELED ICED JUMBO SHRIMP Served with Cocktail Sauce & Lemon Wedges	\$500
ASSORTED FINGER SANDWICHES	\$325
GREEK HUMMUS Served with Pita Bread	\$225
BOURSIN CHEESE STUFFED ENDIVE	\$10.95
CHEF'S CANAPÉ SELECTION	\$325
SALAMI CORONETS Stuffed with Cream Cheese	\$325
FANCY MIXED NUTS	\$45 Per lb.
VEGETABLE CRUDITE TRAY Served with Dip	Large \$155 Small \$85
FRESH SEASONAL FRUIT TRAY	Large \$175 Small \$105
IMPORTED & DOMESTIC CHEESE DISPLAY Served with Assorted Crackers and Lavash	Large \$225 Small \$135
TORTILLA OR KETTLE CHIPS Served with Assorted Gourmet Dips	Large \$175 Small \$85

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Hot Hors D'Oeuvres

All Hors D'oeuvres Priced Per 100 Pieces

ASIAN CHICKEN SATAY'S	\$325
THAI PEANUT CHICKEN SATAY'S	\$325
MINI VEGETABLE EGG ROLLS WITH PLUM SAUCE	\$300
BOURBON BBQ MEATBALLS	\$225
SCALLOPS WRAPPED WITH BACON	\$345
GREEK SPANIKOPITA	\$325
ASSORTED MINI QUICHE	\$275
CHICKEN WINGS AND DRUMMERS	\$325
COCONUT SHRIMP	\$445
TEMPURA FRIED SHRIMP	\$500
JALEPENO PEPPERS	\$315
CRAB STUFFED MUSHROOM CAPS	\$400
CHICKEN QUESADILLAS	\$285
RED WINE MARINATED BEEF BROUCHETTE	\$395
CHICKEN TENDERS	\$175
BEEF WELLINGTON	\$395
BEEF EMPANADA	\$435

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Refreshments & Coffee Breaks

All Breaks are for One Hour Duration.

Extended Hours are based on consumption.

COOKIE LOVERS

Assorted Freshly Baked Cookies to include:
Chocolate Chip, Peanut Butter, and Oatmeal Raisin
Freshly Baked Brownies
Ice Cold Whole, 2% and Chocolate Milk.
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee & Variety of Tazo® Hot Teas,
Assorted Sodas and Bottled Water

\$12.95

SOUTHWESTERN

Crisp Tortilla Chips Served with
Guacamole, Salsa, Sour Cream, Spicy Cheese Dip,
and Jalapeno Poppers and Mini Burritos
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee & Variety of Tazo® Hot Teas
Assorted Sodas, and Bottled Water

\$12.95

POWER BREAK

Assorted Yogurts Parfait Shooters
Fresh Assorted Apple Slices served with Honey Yogurt
Harvest Whole Almonds
Assorted Tazo® Herbal Teas, Fruit Juices, assorted sodas,
Bottled Water

\$14.95

THEATER TIME

Popcorn, Warm Soft Pretzels and Cracker Jacks
M & M's and Chocolate Covered Raisins
Assorted Sodas and Bottled Water

\$12.95

BALL PARK BREAKAWAY

Pigs in a Blanket
Served with Appropriate Condiments
Warm Soft Pretzels, M&M's, Popcorn and Mixed Nuts
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee & Variety of Tazo® Hot Teas
Assorted Sodas and Bottled Water

\$14.95

THE DIPPER

Potato & Tortilla Chips, Warm Soft Pretzels
Trail Mix
French Onion, Salsa & Cheese Dip
Assorted Sodas and Bottled Water

\$10.95

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Refreshments & Coffee Breaks Contin....

All Breaks are for One Hour Duration.

SNACK EXPLOSION

Individual Lay's® Potato Chips
Freshly Popped Kernel Corn
Roasted Peanuts
Cracker Jacks®
Assortment of Candy Bars
Assorted Sodas and Bottled Water

\$15.95

ROCKSTAR

Sliced fresh seasonal fruit, whole bananas and strawberries
assorted yogurts, granola bars & and trail mix
served with freshly brewed Starbucks® coffee and Tazo® Teas
bottled water assorted Power Ade, Red Bull and Rock Star energy drinks

\$14.95

MORNING RUSH

Coffee cake, cinnamon rolls, Krispy Kreme® Doughnuts,
sliced seasonal fresh fruit with seasonal berries
assorted granola bars, freshly brewed Starbucks® coffee
Tazo® herbal teas and bottled water

\$13.95

SWEET TOOTH

Fresh Baked Brownies, and Blondie's,
Assorted Fresh Baked Cookies,
Assortment of Candy Bars
Assorted Sodas, and Bottled Water

\$14.95

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DESSERT DISPLAYS

All Dessert Displays are priced per person

SOUTHERN STYLE

Includes an Assortment of Red Velvet, Chocolate, Lemon Cake,
Pecan Pie and Apple Dumplings

\$12.95

FRENCH CONNECTIONS

Includes an Assortment of Petit Minis Tiramisu, Coffee Mousse,
Apple Almond Torte and Raspberry Bars

\$13.95

CARIBBEAN FESTIVAL

Includes an Assortment of Mango Coconut Bars, Banana Mousse in Waffle Parfaits,
And Pineapple Upside Down Cake

\$11.95

MOSTLY MUFFINS

Includes an Assortment of Apple Cinnamon-Raisin, Blueberry,
Strawberries and Cream and Peanut Butter-Chocolate Muffins

\$10.95

COOKIE LOVERS

Includes an Assortment of Chocolate Chip-Walnut, White Chocolate-Macadamia,
Oatmeal Raisin, Peanut Butter, Sugar and Lemon Cookies

\$8.95

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Wine Selections

White

Century Cellars by BV Chardonnay	\$40.00 per Bottle
Magnolia Grove Chardonnay	\$40.00 per Bottle
Coppola Chardonnay	\$40.00 per Bottle
Placido Pinot Grigio	\$32.00 per Bottle
Ruffino Pinot Grigio	\$38.00 per Bottle
Beringer, Napa Valley Sauvignon Blanc	\$32.00 per Bottle
Beringer White Zinfandel	\$31.00 per Bottle
Charles De Fere Sparkling Wine	\$28.00 per Bottle
Chandon Brut Classic Sparkling Wine	\$48.00 per Bottle
House Chardonnay, Sauvignon Blanc, White Zinfandel, Pinot Grigio	\$32.00 per Bottle
	\$18.00 per Bottle

Red

Glass Mountain Merlot	\$48.00 per Bottle
Canyon Road Cabernet	\$38.00 per Bottle
Magnolia Grove Cabernet Sauvignon	\$40.00 per Bottle
Greg Norman Estates Pinot Noir	\$48.00 per Bottle
De Loach California Pinot Noir	\$72.00 per Bottle
Penfolds Shiraz	\$40.00 per Bottle
Cellar No 8 Merlot	\$32.00 per Bottle
Gabbiano Classico Chianti	\$36.00 per Bottle

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Bar Selections

Host Bars

(Priced per Drink)

TOP SHELF BRANDS	\$8.00
(Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan Rum, Patron Silver Tequila, Johnny Walker Black Scotch, Woodford Reserve Bourbon, Crown Royal Whiskey)	
PREMIUM BRANDS.....	\$7.00
(Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, Jose Cuervo Gold Tequila,Chivas Regal Scotch, Jack Daniels Black Bourbon, Canadian Club Whiskey)	
HOUSE BRANDS	\$6.00
(Smirnoff Vodka, Beefeaters Gin, Cruzan Rum, Sauza Gold Tequila, Dewar's White Scotch, Jim Beam Bourbon, Seagram's Seven Whiskey)	
DOMESTIC BEER	\$4.00
IMPORTED BEER	\$5.00
VARIETAL WINE.....	\$6.00
SOFT DRINKS	\$3.00
MINERAL WATER	\$3.00

All Host Brand Bars are Subject to 22% Service Charge plus 7% sales Tax

Cash Bars

(Priced per Drink)

TOP SHELF BRANDS	\$8.00
(Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan Rum, Patron Silver Tequila, Johnny Walker Black Scotch, Woodford Reserve Bourbon, Crown Royal Whiskey)	
PREMIUM BRANDS.....	\$7.00
(Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, Jose Cuervo Gold Tequila,Chivas Regal Scotch, Jack Daniels Black Bourbon, Canadian Club Whiskey)	
HOUSE BRANDS	\$6.00
(Smirnoff Vodka, Beefeaters Gin, Cruzan Rum, Sauza Gold Tequila, Dewar's White Scotch, Jim Beam Bourbon, Seagram's Seven Whiskey)	
DOMESTIC BEER	\$4.00
IMPORTED BEER	\$5.00
VARIETAL WINE.....	\$6.00
SOFT DRINKS	\$3.00
MINERAL WATER	\$3.00

There is a \$350.00 revenue Minimum for each Cash Bar and any shortage will added to the Master Bill. All Bars require at least one bartender per 100 guests. A mandatory \$85.00 bartender fee will be charged for each bartender for a period of three hours. Each additional hour will be charged at \$25.00 per hour.

OPEN BAR PRICES: (Host Bars Only)

TOP SHELF:	\$18.00 per person per hour for the first hour and \$10.00 each additional hour
PREMIUM:	\$16.00 per person per hour for the first hour and \$9.00 each additional hour
HOUSE:	\$14.00 per person per hour for the first hour and \$8.00 each additional hour

Prices are subject to a 22% service charge plus 7% sales tax

Prices are also subject to change