



All Breakfast buffets include freshly brewed Regular and Decaffeinated Coffee and assorted Herbal and Specialty Teas.

All Breakfast buffets must meet a minimum of 30 guests.

THE HEALTHY START BUFFET

Chef's Selection of Fresh Fruit
Assorted Muffins
Selection of Cold Cereals with Milk
Multigrain Bread with Avocado, Fruit Preserves and/or Butter (V)
Yogurt and Granola
Hard Boiled Eggs

Hot Oatmeal with Brown Sugar and Raisins (DF) (V) (M)
Scrambled Egg (GF) (V)
Spinach & Feta Cheese Scrambled Egg (GF) (V)
Turkey Sausage (GF) (DF)

Freshly Squeezed Orange Juice

\$21

THE PENN STATER BREAKFAST BUFFET

Chef's Selection of Fresh Fruit
Selection of Cold Cereals with Milk
Assorted Pastries and Muffins
Fresh Bagels served with Cream Cheese, Butter, and Fruit Preserves

Scrambled Eggs with Cheddar Cheese (GF) (V)
Bacon and Dutch Style Sausage (GF) (DF)
Home Fried Potatoes (GF) (DF)

Freshly Squeezed Orange Juice

\$19



Breakfast Buffet Enhancements

Add any of the items below to your selected breakfast menu at a *per-person* additional charge.

Chef's Choice Crustless Quiche *(GF)*

\$5

Blueberry Pancakes, Warm Syrup and Butter *(V)*

\$5

Pancakes, Warm Syrup and Butter *(V)*

\$4

French Toast, Warm Syrup and Butter *(V)*

\$4

Hot Oatmeal, Brown Sugar, and Raisins *(DF) (V) (M)*

\$3

CHEF ATTENDED OMELET STATION

Onion, Peppers, Mushrooms, Spinach, Ham,
Cheddar Cheese, Feta Cheese

\$9



The Penn Stater
Hotel & Conference Center

Culinary Express Breakfast Menu

This menu is designed as a working breakfast for groups consisting of 15 to 30 guests.

Our rolling buffets are self-service, stocked with disposable service wares for your food and beverage items and will be delivered to your meeting room for you to enjoy while working through the breakfast meal period.

To avoid interruption of your meeting, please schedule a delivery and pickup time with us. Pricing is based on 1 - 1 1/2 hours of service.

YOUR MENU WILL INCLUDE

Assorted Pastries
Fresh Assorted Bagels, Cream Cheese and Butter
Scrambled Eggs with Cheddar Cheese *served on the side*
Fresh Smoked Bacon
Home Fried Potatoes
Fresh Fruit
Orange Juice
Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

\$19

Added to all menu pricing will be an 21% service charge and 6% tax
(V) = Vegetarian (M) = Vegan (meatless) (GF) = Gluten Free (DF) = Dairy Free



All Luncheon Buffets include Assorted Rolls with Butter and a Hot Beverage & Dessert Station to include Dessert(s) listed on the Menu and Freshly Brewed Regular & Decaffeinated Coffee and Assorted Herbal Specialty Teas, and Iced Tea.

All Luncheon buffets must meet a minimum of 30 guests.

THE SOUTHWEST FAJITA BUFFET

Garden Salad with Assorted Dressings
Corn and Flour Tortillas

Southwest Smoked Brisket, Ancho Chili Natural Sauce (GF) (DF)
Grilled Chili-Cumin Chicken, Sautéed Peppers and Onions (GF) (DF)
Cilantro Lime Shrimp, Black Bean and Corn Salsa (GF) (DF)

Salsa, Guacamole, Grated Monterey Jack Cheese, Sour Cream, Black Olives, Shaved Lettuce, Chopped Onions, and Diced Tomatoes

Rice Pilaf (GF) (DF) (M)
Tortilla Chips
Charro Beans

Tropical Key Lime Pie and Cinnamon Cookies (M)

\$22



THE CHEF'S HOSPITALITY LUNCH BUFFET

The Chef Selected Seasonal Offerings are ideal for groups looking for a variety of creative food selections and are designed to please every palate.

Fresh Garden Salad with Assorted Dressings
Two Assorted Gourmet Prepared Salads
Chef's Selection of Fresh Fruit

Chef Selected Beef or Pork
Chef Selected Poultry
Chef Selected Fish

Chef Selected Potato, Rice, or Pasta
Seasonal Vegetable Medley

A pre-set served dessert at each place setting

\$21

ADD a Chef's Choice Dessert Buffet

\$2.95 per person

TO YOUR HEALTH BUFFET

Roasted Vegetable Whole Wheat Pasta Salad
Quinoa Kale with Chopped Apples (GF) (DF)
Chef's Selected Fresh Fruit

Rosemary Garlic Roasted Chicken, Jus Lie (GF) (DF)
Provencal Roasted Cod (GF) (DF)
Farro and Barley Mushroom Risotto (V)
Seasonal Vegetable Medley (GF) (DF) (M)

Raspberry and Almond Shortbread (GF)

\$21



SOUP, SALAD, AND SANDWICH BUFFET

Maximum count for this menu is 250 guests

Fancy Greens Salad Bar – Romaine, Radicchio, Baby Spinach, Frisee with
Fresh Vegetables

Assorted Dressings, Croutons, Olives, Cherry Tomatoes,
Cucumbers, and Shredded Cheddar Cheese
Two Assorted Gourmet Salads

Sandwiches to include Ham and Cheese on a Kaiser Roll,
Fresh Roasted Turkey on Whole Wheat and Grilled Vegetables on Focaccia
Mustard and Mayonnaise

House Made Soup du Jour or House Made Chili

Potato Chips

Cookie and Brownie Platter

\$20



All Plated Luncheons include a Selected Entrée, Dessert, Fresh Rolls with Butter, Freshly Brewed Regular & Decaffeinated Coffee, Assorted Herbal Specialty Teas, and Iced Tea.

If selecting multiple entrées (maximum of 2), the highest Entrée price will apply for all meals and Entrée indicator cards will need to be provided by client(s) in advance.

ENTRÉE SALAD OPTIONS

All salad dressing is served on the side

CHICKEN COBB SALAD *(GF)*

Crisp Romaine, Grilled Breast of Chicken, Hard Cooked Egg, Tomato, Bacon, Crumbled Blue Cheese, and Buttermilk Ranch Dressing

\$23

CHICKEN CAESAR SALAD

Crisp Romaine, Grilled Breast of Chicken, Herbed Croutons, Shaved Parmesan, and Creamy Caesar Dressing

\$18

VEGETARIAN COBB SALAD *(GF) (V)*

Crisp Romaine, Avocado, Hard Cooked Egg, Tomato, Cucumber, Crumbled Blue Cheese, and Buttermilk Ranch Dressing.

\$18

DESSERT OPTIONS

CHOOSE ONE

New York Style Cheesecake with Strawberry Puree
Layered Chocolate Cake
Pennsylvania Dutch Apple Pie
Key Lime Pie

GLUTEN FREE DESSERTS AVAILABLE UPON REQUEST



ENTRÉE OPTIONS

Please Select One

All Entrees are accompanied by a Chef's Choice Vegetable and Starch menu item.

ROASTED SALMON *(GF)*
Citrus Caper Beurre Blanc

\$31

GRILLED SIRLOIN STEAK *(GF) (DF)*
Red Wine Reduction

\$27

PARMESAN CRUSTED CHICKEN
Mustard Demi-Glace

\$22

GRILLED CHICKEN MARSALA *(GF) (DF)*
Mushroom Wine Sauce

\$22

GRILLED VEGETABLE RAVIOLI *(V)*
Roasted Pepper Coulis

\$20

DESSERT OPTIONS

CHOOSE ONE

New York Style Cheesecake with Strawberry Puree
Layered Chocolate Cake
Pennsylvania Dutch Apple Pie
Key Lime Pie

GLUTEN FREE DESSERTS AVAILABLE UPON REQUEST



The Penn Stater
Hotel & Conference Center

Culinary Express Chef's Selected Lunch Menu

This menu is designed as a working lunch for groups consisting of 15 to 30 guests.

Our rolling buffets are self-service stocked with disposable service wares for your food and beverage items and will be delivered to your meeting room for you to enjoy while working through the luncheon meal period.

To avoid interruption of your meeting, please schedule a delivery and pickup time with us. Pricing is based on 1 1/2 hours of service.

LUNCHEON MENU WILL INCLUDE A CHEF SELECTED

Fresh Garden Salad with (2) Assorted Dressings
Soup du Jour
Salad du Jour
(2) Chef Selected Sandwiches or Wraps
Fresh Fruit
Chips and Dip
Cookies and Brownies
Assorted Sodas and Bottled Water

\$20

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

Added to all menu pricing will be an 21% service charge and 6% tax
(V) = Vegetarian (M) = Vegan (meatless) (GF) = Gluten Free (DF) = Dairy Free



Your Boxed lunch allows a choice of up to (3) Three sandwiches (to include 1 Vegetarian option). This menu requires a guaranteed count 72 hours prior to the event.

Boxed Lunch will include Assorted Condiments, Individually Bagged Potato Chips, Fresh Whole Fruit, Fresh Baked Cookies, Assorted Sodas, and Bottled Water.

Turkey and Cheddar on Kaiser with Lettuce & Tomato

Ham and Swiss on Kaiser with Lettuce & Tomato

Roast Beef and Cheddar on Kaiser with Lettuce & Tomato

Italian Hoagie

Tuna Salad on Kaiser with Lettuce & Tomato

Grilled Vegetable and Hummus on Focaccia

\$17



All Dinner Buffets include Assorted Dinner Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee and Assorted Herbal and Specialty Teas.

All Dinner buffets must meet a minimum of 40 guests.

THE PRIME RIB DINNER BUFFET

Fresh Greens Salad with Assorted Toppings and Dressings
Three Assorted Gourmet Prepared Salads

Chef Carved Slow Roasted Prime Rib of Beef with Au Jus (GF) (DF) and Horseradish Sauce
Drunken Jerk Chicken (GF) (DF)
Grilled Filet of Salmon (GF) (DF)

Baked Potato Bar with Sour Cream, Chopped Bacon, and Cheddar Cheese
Seasonal Vegetable Medley (GF) (DF) (V) (M)

Dessert Buffet
Chef's Selection of Fresh Fruit

\$44

THE ALL-AMERICAN BUFFET

Mixed Green Salad with Onions and Green Peppers, Served with Assorted Dressings
Chef's Selection of Fresh Fruit
Pasta Salad du Jour

Charbroiled Top Sirloin Steak (GF) (DF)
Barbequed Chicken (GF) (DF)
Barbequed Pulled Pork – Texas Style (GF) (DF)

Corn on the Cob with Drawn Butter (seasonal availability) (GF) (V)
Baked Beans (GF) (DF) (V) (M)

Chocolate Brownies and Cookies
Chef Selected Fruit Pie

\$37



ITALIAN DINNER BUFFET

Fresh Salad Greens with Assorted Toppings and Dressings
Fresh Seasonal Fruit Salad
Antipasto Display with Italian Cheeses and Fresh Artisan Breads, including
Herb Focaccia and Garlic Breads

Shrimp Scampi Sautéed in Garlic Butter over Rice (GF)

Braised Beef Short Ribs (GF) (DF)

Roasted Breast of Chicken, with Pesto, Jus Lie (GF)

Penne Alfredo (V)

Broccoli with Garlic and Lemon (GF) (DF) (V) (M)

SERVED Traditional Tiramisu

\$37

TO YOUR HEALTH BUFFET

Fresh Salad Greens with Assorted Toppings and Dressings
Grilled Marinated & Chilled Vegetables Display (GF) (DF) (V) (M)
Roasted Tomato and Lentil Salad with White Balsamic (GF) (DF) (V) (M)
Chef's Selection of Fresh Fruit

Grilled Breast of Turkey, London Broil Style (DF)

Seared Filet of Salmon, Fresh Herb Vinaigrette (GF) (DF)

Rosemary Garlic Pork Loin, Natural Sauce (GF) (DF)

Whole Wheat Pasta with Pesto and Grilled Vegetables (GF) (DF)

Seasonal Vegetable Medley (GF) (DF) (V) (M)

SERVED Sorbet

\$36



THE PENNSYLVANIA SAMPLER

Fresh Salad Greens with Toppings and Assorted Dressings

Broccoli Salad with Bacon and Cheddar Cheese (GF)

Marinated Mushrooms (GF) (DF)

Amish Macaroni Salad (V)

Chef's Selection of Fresh Fruit

Braised Beef with Potato Pancakes (GF) (DF)

Pretzel Crusted Chicken with Honey Mustard Sauce (DF)

Chef Selected Fresh Catch

Roasted Garlic Smashed Potatoes (GF) (V)

Seasonal Vegetable Medley (GF) (DF) (V)

SERVED Pennsylvania Dutch Apple Pie

\$32

ADD Penn State Berkey Creamery Vanilla Ice Cream to our Apple Pie

\$2 per person

THE CLASSIC TAILGATE BUFFET

Chef's Selection of Fresh Fruit

Fresh Vegetable Crudités with Ranch Dip

Cucumber and Tomato Salad (GF) (DF) (V) (M)

Coleslaw (GF) (V) (M)

Barbecued Chicken (GF) (DF)

Grilled Hamburgers (GF) (DF) with Potato Rolls

All Beef Frankfurters (GF) (DF) with Hot Dog Rolls

Accompaniments to include Cheddar Cheese, Sliced Tomatoes, Pickles,
Lettuce, Onions, Relish, and Condiments

Corn on the Cob (seasonal availability) (GF) (DF) (V) (M)

Baked Beans (GF) (DF) (V) (M)

Apple Pie and Cookies

\$31

ADD a Chef's Choice Dessert Buffet

\$4 per person



THE CHEF'S HOSPITALITY DINNER BUFFET

The Chef Selected Seasonal Offerings are designed to please every palate.

Fresh Greens Salad with Assorted Toppings and Dressings
Three Assorted Gourmet Prepared Salads

Chef Selected Beef or Pork
Chef Selected Poultry
Chef Selected Fish

Chef Selected Potato, Rice, or Pasta
Seasonal Vegetable Medley

A pre-set dessert at each place setting

\$29

ADD a Chef's Choice Dessert Buffet

\$3.50 per person



All plated dinners include a choice of Salad, Entrée, Seasonal Vegetables and Starch, Dessert, Fresh Rolls with Butter, Freshly Brewed Regular & Decaffeinated Coffee, Assorted Herbal and Specialty Teas.

When selecting multiple entrées (maximum of 3) – include one Vegetarian Entrée.
The highest Entrée price will apply for all Entrees.
Entrée indicator cards will need to be provided by client(s) in advance.

ENTRÉE SALAD OPTIONS

All salad dressing is served on the side

MIXED GREEN SALAD (GF) (DF) (V) (M)
Crisp Seasonal Vegetables and White Balsamic Vinaigrette

SPINACH SALAD (GF) (V)
Cherry Tomato, Red Onion, Crumbled Feta Cheese, and Golden Raisin Vinaigrette

ROMAINE SALAD (GF) (V)
Radicchio, Cherry Tomato, Bell Pepper, Red Onion and Creamy Peppercorn Dressing

PLATED SINGLE ENTRÉE OPTIONS

All Entrees are accompanied by a Chef's Choice Vegetable and Starch menu item.
Please Select One

FILET MIGNON (GF) (DF)
Cabernet Reduction

\$63

BRAISED BEEF SHORT-RIB (GF) (DF)
Braising Jus

\$58

BONE-IN PORK CHOP (GF) (DF)
Apple Bacon Jus

\$54

Added to all menu pricing will be an 21% service charge and 6% tax
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SLOW ROASTED BEEF SIRLOIN *(GF) (DF)*
Horseradish Au Jus

\$44

FILET OF SALMON *(GF) (DF)*
Champagne and Saffron Vinaigrette

\$43

BELL & EVANS HERB GOAT CHEESE STUFFED CHICKEN BREAST *(GF)*
Mushroom Marsala Sauce

\$42

BELL & EVANS PARMESAN-CRUSTED BREAST OF CHICKEN
Mustard Demi-Glace

\$42

THREE CHEESE RAVIOLI *(V)*
with Smoked Portobello Ragout

\$25

GRILLED EGGPLANT CANNELLONI *(V)*
Capellini, Sun Dried Tomato and Fresh Basil

\$25

COCONUT & RED CURRY VEGETABLES *(GF) (DF) (V) (M)*
Basmati Rice

\$25



PLATED DUET ENTRÉE OPTIONS

All Entrees are accompanied by a Chef's Choice Vegetable and Starch menu item.

Please Select One

PETITE FILET AND LUMP CRAB CAKE

Dijon Cream Sauce

\$70

PETITE FILET AND SHRIMP (GF) (DF)

Horseradish Au Jus

\$68

GRILLED FILET CUT OF BEEF SIRLOIN AND SALMON (GF) (DF)

Cabernet Reduction

\$60

PARMESAN CRUSTED CHICKEN BREAST AND SHRIMP

Mustard Demi-Glace and Whiskey Chive Beurre Blanc

\$52

DESSERT OPTIONS

Please Select One

New York Style Cheesecake with Strawberry Puree

Layered Chocolate Cake

Pennsylvania Dutch Apple Pie

Key Lime Pie

Salted Caramel Tort

GLUTEN FREE DESSERTS AVAILABLE UPON REQUEST



CARVING STATIONS

Add any of the stations below to your selected dinner menu at additional cost *per-person*.
All Carving Stations must meet a minimum of 50 guests and are served with Sliced Rolls

PRIME RIB OF BEEF, AU JUS (GF) (DF)
Horseradish Cream

\$20

SALMON EN CROÛTE
Beurre Blanc and Lemon Caper Aioli

\$14

ROASTED BEEF TOP SIRLOIN (GF) (DF)
Bordelaise and Horseradish Cream

\$13

GLAZED HAM (GF) (DF)
Balsamic Jus Lie and Homemade Apple Sauce

\$11

ROAST TURKEY BREAST (GF) (DF)
Home Style Gravy and Cranberry Aioli

\$10

PENN STATE CREAMERY ICE CREAM STATION

Add this station to your selected dinner menu at an additional cost per person.
This Station must meet a minimum of 50 guests.

THREE ICE CREAM FLAVORS

Vanilla, Chocolate, Flavor du Jour

TOPPINGS

Chocolate Syrup and Caramel Syrup, Whipped Cream, Crushed Oreos,
Reese's Peanut Butter Cups, M&Ms, Sprinkles, Cherries

\$9.75

STAND ALONE MENU PRICE

\$15

Added to all menu pricing will be an 21% service charge and 6% tax
(V) = Vegetarian (M) = Vegan (meatless) (GF) = Gluten Free (DF) = Dairy Free



The Penn Stater
Hotel & Conference Center

Culinary Express Dinner Menu

This menu is designed as a working dinner for groups consisting of 20 to 40 guests.

Our rolling buffets are self-service stocked with disposable service wares for your food and beverage items and will be delivered to your meeting room for you to enjoy while working through the dinner meal period.

To avoid interruption of your meeting, please schedule a delivery and pickup time with us. Pricing is based on 1 1/2 hours of service.

DINNER MENU WILL INCLUDE

Fresh Garden Salad with (2) Dressings
Roasted Potato Salad (GF) (DF)
Soup du Jour
Grilled Chicken Caesar on Focaccia
Roast Beef and Cheddar on Sourdough Roll
Grilled Portabella and Hummus on Focaccia (V) (M)
Chef's Selection of Fresh Fruit
New York Style Cheesecake
Assorted Soda and Bottled Water

\$28

Added to all menu pricing will be an 21% service charge and 6% tax
(V) = Vegetarian (M) = Vegan (meatless) (GF) = Gluten Free (DF) = Dairy Free



Pricing is Based on a 1 1/2 Hour Menu and Service Time - per Guest.
Minimum of 25 Guests

THE BRONZE RECEPTION

DISPLAYED ITEMS

Cheese Board with an Assortment of Domestic Cheeses, served with Crackers
and Whole Grain Mustard
Fresh Vegetable Crudités with Ranch Dip
Pretzels and Potato Chips with Onion Dip

\$10



THE SILVER RECEPTION

DISPLAYED ITEMS

Cheese Board with Cured Meats, served with Crackers and Whole Grain Mustard
Fresh Vegetable Crudités with Ranch Dip
Fresh Fruit Display
Salsa and House Pico de Gallo

\$11.50

SILVER RECEPTION ADD TWO HORS D'OEUVRES

Roma Tomato and Cucumber Bruschetta *(V) (M)*
Smoked Salmon Canapés
Curry Pulled Chicken Salad on Pita Chip *(DF)*
Chicken Quesadillas
Edamame Potstickers *(DF) (V)*
Suzy Wong Egg Rolls
Sicilian Beef Arancini
Mushroom and Caramelized Onion Flatbread *(V)*
Coconut Chicken with Horseradish Orange Dipping Sauce *(DF)*
Buffalo Chicken Flatbread

Two Chef Selected Appetizers - Let the chef decide and get two for the price of one

BUTLERED

\$15.75

DISPLAYED

\$19



THE GOLD RECEPTION

DISPLAYED ITEMS

Local and International Cheese Display of Aged and Ripened Cheeses, served with Crackers, Local Mustard, and Jelly.

Grilled and Roasted Vegetable Display with Hummus and Toasted Focaccia
Spicy Feta Dip with Grilled Pita

\$13

GOLD RECEPTION ADD TWO HORS D'OEUVRES

- Baby Shrimp and Gazpacho Shooter *(GF) (DF)*
- Warm Brie Croustades with Glazed Dried Fruit *(V)*
- Grilled Vegetable Bruschetta *(V)*
- Crab & Mango Salad Phyllo Cup *(V)*
- Asian Tuna Poke on Sticky Rice Croustade *(V)*
- Chicken Potstickers *(DF)*
- Chicken Brochettes *(GF) (DF)*
- Spinach Spanakopita *(V)*
- Scallops Wrapped in Bacon
- White Bean Cake with Smoked Duck
- Stuffed Mushrooms with Boursin and Spinach *(GF) (V)*
- Asian Beef Roulade

Two Chef Selected Appetizers - Let the chef decide and get two for the price of one

BUTLERED

\$18.50

DISPLAYED

\$21



BUILD YOUR OWN RECEPTION

Please Select Three Displayed Items

- Domestic Cheese Board with Crackers and Whole Grain Mustard
- Fresh Vegetable Crudité's with Ranch Dip
- Fresh Seasonal Fruit Display
- Cheese Board with Cured Meats, Crackers and Whole Grain Mustard
- Spinach Alfredo Dip with Chicken, Croustades and Grilled Pita (V)
- House Pico De Gallo & Tortilla Chips (V)
- Pretzels and Potato Chips with Onion Dip (V)
- Warm Spinach Dip with Croustades and Grilled Pita (V)
- Warm Buffalo Chicken Dip with Croustades and Grilled Pita

\$14.50

ADD TWO HORS D'OEUVRES FROM THE SILVER OR GOLD RECEPTION

BUTLERED

DISPLAYED

\$19.50

\$22



\$250.00 per bar **MINIMUM** applies. If the minimum is not met, the difference between the \$250.00 and the total sales per bar, plus service fee, will be charged.

HOUSE LIQUOR

\$9 per glass

Whiskey/Bourbon	Rum
Scotch	Tequila
Gin	Liqueurs
Vodka	Vermouth

PREMIUM LIQUOR

\$11 per glass

Whiskey/Bourbon	Rum
Scotch	Tequila
Gin	Liqueurs
Vodka	Vermouth

BEER SELECTIONS FOR YOUR EVENT MAY INCLUDE

CLASSIC BEER

\$6 per bottle

Yuengling Lager
Michelob Ultra
Miller Light

SPECIALTY BEER

\$7 per bottle

Samuel Adams Boston Lager
Samuel Adams Seasonal
Blue Moon

CRAFT BEER

Starting at
\$8 per bottle

Sierra Nevada
Yards
New Trails
Tröegs

HOUSE WINE

\$9 per glass

\$40 per bottle

White Zinfandel
Pinot Grigio
Chardonnay
Merlot
Cabernet Sauvignon

PREMIUM WINE

\$11 per glass

\$60 per bottle

White Zinfandel
Pinot Grigio
Chardonnay
Merlot
Cabernet Sauvignon



Beverage service for consumption bars

A warm and gracious way to end your evening.

Add the Cordial Bar to the Signature Coffee Station for an **additional** cost *per item, per person*.

SIGNATURE COFFEE STATION

Signature Coffee Station

Freshly Brewed Coffee, Decaffeinated Coffee

Accompanied by Rock Candy Stirrers, Whipped Cream, Chocolate

Covered Espresso Beans, and Chocolate Shavings

\$14

IMPORTED CORDIAL BAR

Amaretto DiSaronno

B&B

Bailey's Irish Cream

Courvoisier VS

Drambuie

Grand Marnier

Kahlua

Sambuca Romana

\$12



Nonalcoholic Beverage Menu

COLD SERVED INDIVIDUAL BEVERAGES

Assorted Soda	\$3
Bottled Water	\$3
Bottled Juice	\$3
Sparkling Water	\$4

COLD SERVED DISPENSED BEVERAGES

Fruit Infused Waters	\$4
Specialty Punch	\$4

HOT SERVED BEVERAGES

Coffee and Decaffeinated Coffee	\$3.25
Assorted Specialty and Herbal Tea	\$3.25