CATERING MENU
BREAKFAST BUFFET

CLASSIC CONTINENTAL

$12/PERSON

BREAKFAST DISPLAY TO INCLUDE A SELECTION OF THE FOLLOWING:

• ASSORTED MUFFINS
• FRESHLY BAKED CROISSANTS
• YOGURT PARFAITS INCLUDING FRESH BERRIES GRANOLA HONEY
• SELECTION OF FRUIT JUICES
• REGULAR + DECAFFEINATED ORGANIC COFFEE
• ASSORTED HERBAL TEAS
• HALF + HALF, ALMOND MILK, SUGAR, SUGAR SUBSTITUTES

BREAKFAST ADD-ONS

HOME FRIES ......$2/PERSON
FRENCH TOAST ......$2/PERSON
SCRAMBLED EGGS ......$2/PERSON
APPLEWOOD SMOKED BACON ......$3/PERSON
PORK SAUSAGE ......$3/PERSON
TURKEY SAUSAGE PATTY ......$3/PERSON
SOUTHERN STYLE BUTTERMILK BISCUITS WITH CHORIZO GRAVY ......$3/PERSON
SPINACH, TOMATO AND GOAT CHEESE FRITTATA ......$3/PERSON
SHRIMP AND Grits ......$4/PERSON
CHICKEN AND WAFFLES ......$4/PERSON
LUNCH BUFFET

PLEASE CHOOSE ONE OF THE FOLLOWING:

• CHICKEN FLORENTINE
• PAN-SEARED CHICKEN BREAST WITH HONEY DIJON CREAM SAUCE
• HERB ROASTED BEEF TIPS
• SPICED MOROCCAN BEEF

INCLUDES

• SEASONAL VEGETABLES
• MASHED POTATOES OR RICE
  • HOUSE SALAD
• COOKIES AND BROWNIES

PLEASE CHOOSE ONE OF THE FOLLOWING:

• PENNE PRIMAVERA WITH MARINARA (VEGAN)
• BAKED PENNE PRIMAVERA WITH MOZZARELLA

$30/PERSON
ALL DAY MEETING PACKAGE

CLASSIC CONTINENTAL

• ASSORTED MUFFINS
• FRESHLY BAKED CROISSANTS
• YOGURT PARFAITS INCLUDING FRESH BERRIES GRANOLA HONEY

BREAKFAST ADD-ONS

HOME FRIES .....$2/PERSON
FRENCH TOAST .....$2/PERSON
SCRAMBLED EGGS .....$2/PERSON
APPLEWOOD SMOKED BACON...$3/PERSON
PORK SAUSAGE .....$3/PERSON
TURKEY SAUSAGE PATTY .....$3/PERSON
SOUTHERN STYLE BUTTERMILK BISCUITS WITH CHORIZO GRAVY .....$3/PERSON
SPINACH, TOMATO AND GOAT CHEESE FRITTATA .....$3/PERSON
SHRIMP AND GritS .....$4/PERSON
CHICKEN AND WAFFLES .....$4/PERSON

BUFFET LUNCH

PLEASE CHOOSE ONE OF THE FOLLOWING:

• CHICKEN FLORENTINE
• PAN SEARED CHICKEN BREAST WITH HONEY DIJON CREAM SAUCE
• HERB ROASTED BEEF TIPS
• SPICED MOROCCAN BEEF

INCLUDES:

• SEASONAL VEGETABLES
• MASHED POTATOES OR RICE
• COOKIES AND BROWNIES

PLEASE CHOOSE ONE OF THE FOLLOWING:

• PENNE PRIMAVERA WITH MARINARA (VEGAN)
• PENNE PRIMAVERA WITH MOZZARELLA

AFTERNOON REFRESHMENTS

• PHILLY SOFT PRETZELS
• SEASONAL FRESH FRUIT

ALL DAY BEVERAGES

• SELECTION OF FRUIT JUICES
• ICED TEA
• BOTTLED WATER
• ASSORTED SOFT DRINKS
• REGULAR AND DECAF ORGANIC COFFEE
• ASSORTED HERBAL TEAS

$45/PERSON
HORS D’OEUVRES

*MINIMUM 2 ORDERS PER ITEM

$75 PER 50 PIECES
BROCCOLI AND GOUDA FRITTERS
MACARONI AND CHEESE FRITTERS
MINI FALAFEL WITH TZATZIKI SAUCE
MINI VEGETARIAN EGG ROLLS WITH SOY DIPPING SAUCE
TOMATO BASIL BRUSCHETTA ON TOAST ROUNDS
CRISPY KOREAN-STYLE TOFU BITES
CURRIED CHICKEN SALAD WITH RED GRAPES ON A CRISPY PITA CHIP
CHIPOTLE BBQ MINI-MEATBALLS
BEEF + TURKEY FRANKS IN A BLANKET WITH DIJON MUSTARD

$100 PER 50 PIECES
CRISPY GINGER VEGETABLE DUMPLINGS WITH SESAME GINGER DIPPING SAUCE
HERB MARINATED MINI MOZZARELLA BALLS AND GRAPE TOMATO SKEWERS
AVOCADO TOAST WITH BLACK BEAN AND CORN SALAD WITH QUESO FRESCO ON CROSTINI
CRISPY CHICKEN POT STICKERS WITH SESAME GINGER DIPPING SAUCE
JAMAICAN JERK CHICKEN SKEWERS WITH PINEAPPLE RUM GLAZE
CHICKEN + GUACAMOLE ON A CRISPY WONTON
ROASTED CHICKEN AND WALNUTS WITH CARAMELIZED APPLE AND GOAT CHEESE IN PHYLLO
BEEF TACO BITES WITH CHEESE + GREEN ONION

$125 PER 50 PIECES
BUFFALO CHICKEN EMPANADA
ROSEMARY MARINATED BEEF SKEWER
SALMON ON A CRISPY WONTON WITH PICKLED GINGER AOLI
CRAB AND ARTICHOKE DIP IN PHYLLO
CHILLED SHRIMP SKEWERS WITH LEMON ZEST AND PARSLEY RUB
SEARED RARE YELLOWFIN TUNA ON A CRISPY WONTON WITH PICKLED GINGER AOLI

$150 PER 50 PIECES
SPANAKOPITA
MINI CHEESESTEAK SPRING ROLL
FILET ON CROSTINI WITH ARUGULA AND FRESH HORSERADISH SAUCE
SMOKED BEEF BRISKET WITH HEIRLOOM TOMATO JAM AND BLEU CHEESE ON CROSTINI
SMOKED SALMON WITH DILL CREAM CHEESE ON CUCUMBER

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SMALL PLATES

MINIMUM 30 GUESTS || PICK 1 FROM EACH TIER FOR $44/PERSON
FOR $6/PERSON ADD ANY OF OUR PASSED DESSERTS

**TIER 1**

- Falafel with cucumber salad + tahini dressing [V]
- Jamaican jerk chicken skewers with cilantro rice drizzled with pineapple rum glaze
- Crispy chicken dumpling on a bed of Asian slaw
- Chipotle chicken with avocado mayo, black bean and corn salsa, queso fresco with cilantro rice
- Buttery parsnip and carrot puree with roasted cauliflower and garlic [V]
- Confit heirloom tomatoes and marinated mozzarella balls with balsamic reduction and fried capers [VEG]

**TIER 2**

- Broccoli and gouda cheese fritter with paprika aioli [V]
- Crispy korean tofu bites with purple rice and spicy sesame garlic sauce [V]
- Blackened gulf shrimp and white cheddar grits
- Braised short ribs over creamy polenta with romesco sauce
- Southern fried salmon with coconut rice, mango salsa and paradise sauce
- Vegan beef tips with rice noodle stir fry (korean BBQ or peanut sauce) [V]
- Smoked brisket on crostini with heirloom tomato jam and smoked bleu cheese

**TIER 3**

- Crab stuffed mushrooms with tarragon remoulade
- Filet with fresh arugula salad tossed with horseradish sauce
- Bacon wrapped scallop on a bed of lemon risotto drizzled with chili butter
- Gulf shrimp with lemon zest and parsley, served with avocado crema and chipotle aioli
- Crab cake with kohlrabi slaw and curry apple
- Rare yellowfin tuna with pickled ginger aioli and pineapple pico de gallo

[V] Vegan  [VEG] Vegetarian
SPECIALTY STATIONS

STATION DINNERS

$76/PERSON

ALL STATION DINNERS REQUIRE A MINIMUM OF 50 GUESTS

ALL STATION DINNERS INCLUDE:

• CHEESE AND CRUDITE DISPLAY

• YOUR CHOICE OF 6 BUTLERED HOR’S D’OEUVRES

• YOUR CHOICE OF 3 STATIONS FROM THE FOLLOWING PAGES

• DESSERT STATION

$75 CHEF ATTENDANT FEE APPLIES
SALAD STATION
$12/PERSON

PLEASE CHOOSE TWO OF THE FOLLOWING:

HOUSE SALAD [V]
FIELD GREENS AND ROMAINE WITH TOMATO, CUCUMBER, RED ONION AND AGAVE GINGER VINAIGRETTE

CAESAR SALAD
CHOPPED ROMAINE WITH CAESAR DRESSING, HERBED CROUTONS AND ASIAGO CHEESE

SOUTHWESTERN CHOPPED SALAD
CHOPPED ROMAINE, SWEET WHITE CORN, GRAPE TOMATOES, DICED RED ONION, BLACK BEANS, TORTILLA STRIPS DUSTED IN CUMIN AND SEA SALT, AND CILANTRO AVOCADO LIME DRESSING

GOAT CHEESE SALAD
SPRING MIX, RASPBERRIES, WALNUTS AND GOAT CHEESE WITH BALSAMIC DRIZZLE

QUINOA AND BROWN RICE SALAD [V]
DRIED CRANBERRIES, ROASTED PECANS AND FRESH PEARS TOSSED WITH MAPLE SHERRY VINAIGRETTE SERVED OVER A BED OF BABY SPINACH

CRISP SALAD
KOHLRABI, SHREDDED BROCCOLI, KALE, CARROTS, PURPLE CABBAGE, THAI CHILI VINAIGRETTE AND GROUND PEANUTS

PASTA STATION
$13/PERSON

$75 CHEF ATTENDANT FEE APPLIES

MADE TO ORDER PASTA BAR

PLEASE CHOOSE TWO OF THE FOLLOWING:

- CHEESE TORTELLINI
- PENNE
- WILD MUSHROOM RAVIOLI
- LINGUINI

PLEASE CHOOSE TWO OF THE FOLLOWING:

- CLASSIC MARINARA
- VODKA SAUCE
- PESTO CREAM
- TRADITIONAL BOLOGNESE

ACCOMPANIED BY:

- CAESAR SALAD
- FRESH GARLIC BREAD
- PARMESAN CHEESE

[V] VEGAN

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# Specialty Stations

**Market Crudite Station**  
$8/person  
Assortment of seasonal vegetables accompanied by two assorted dips

**Fresh Fruit Display**  
$8/person  
Assortment of seasonal sliced fresh fruits and berries with yogurt dip

**Antipasti Station**  
$8/person  
- Roasted zucchini  
- Grilled eggplant  
- Roasted squash  
- Grilled asparagus  
- Grilled artichokes  
- Roasted tomatoes  
- Roasted red peppers  
- Fresh mozzarella marinated in garlic and herb olive oil

**Hummus Display**  
$10/person  
- Hummus with harissa oil  
- Hummus with spinach + pistachio pesto  
- Feta  
- Tomatoes  
- Roasted red peppers  
- Sliced cucumbers  
- Grilled pita

**The Cheese Board**  
$12/person  
- Assortment of domestic and international cheeses  
- Baked brie with raspberry sauce  
- Selection of assorted crackers  
- Garnished with fresh fruits

**Pub Grub Station**  
$13/person  
- Chipotle BBQ mini-meatballs  
- Hand-cut French fries and ketchup  
- Macaroni and cheese fritters  
- Cheesesteak egg rolls  
- Chicken tenders and honey mustard
SPECIALTY STATIONS

CHEESESTEAK STATION
$14/PERSON

$75 CHEF ATTENDANT FEE APPLIES

PLEASE CHOOSE TWO OF THE FOLLOWING:
- BEEF
- CHICKEN
- SEITAN WITH SHREDDED DAIYA CHEESE [V]

SERVED WITH CHEESESTEAK ROLLS

ACCOMPANIED BY
- SAUTÉED PEPPERS AND ONIONS • MUSHROOMS
- WARM THREE CHEESE SAUCE • FRENCH FRIES
- ONION RINGS • KETCHUP

[V] VEGAN

SLIDER STATION
$15/PERSON

$75 CHEF ATTENDANT FEE APPLIES

PLEASE CHOOSE TWO OF THE FOLLOWING:
- BEEF BURGER
- TURKEY BURGER
- PORTOBELLO MUSHROOM
- PULLED PORK WITH BBQ SAUCE
- PULLED CHICKEN WITH BBQ SAUCE
- FALAFEL BURGER WITH TZATZIKI SAUCE
- CRAB CAKES WITH CHIPOTLE AIOLI [+ $3/PERSON]

SERVED WITH SLIDER ROLLS

ACCOMPANIED BY:
- FRENCH FRIES • SWEET POTATO FRIES • KETCHUP
- LETTUCE • PICKLES • TOMATOES
- BUTTERMILK COLESLAW

ADD MAC N CHEESE FOR
ADDITIONAL $3/PERSON
SPECIALTY STATIONS

BARBECUE STATION
$18/PERSON
$75 CHEF ATTENDANT FEE APPLIES

PLEASE CHOOSE TWO OF THE FOLLOWING:
- GRILLED BONELESS CHICKEN THIGH
- PULLED PORK
- PULLED CHICKEN
- KOSHER FRANKS
- ST. LOUIS STYLE RIB TIPS IN A HICKORY SMOKED BBQ SAUCE

ACCOMPANIED BY
- HOT DOG ROLLS - KAISER ROLLS - LETTUCE - TOMATO
- ONION - PICKLES - MUSTARD - KETCHUP - RELISH
- COLESLAW

PLEASE CHOOSE TWO SIDES:
- CORN ON THE COB
- CORNBREAD WITH HONEY BUTTER
- ROASTED POTATOES
- SEASONAL GRILLED VEGETABLES
- MAC AND CHEESE

MOROCCAN STATION
$16/PERSON
$75 CHEF ATTENDANT FEE APPLIES

PLEASE CHOOSE THREE OF THE FOLLOWING:
- BEEF
- CHICKEN
- VEGETABLE
- SHRIMP [+ $3/PERSON]

ACCOMPANIED BY
- CURRIED RICE PILAF - HUMMUS - FETA - TOMATOES
- ROASTED RED PEPPERS - SLICED CUCUMBERS
- GRILLED PITA - TZATZIKI SAUCE

SOUTHWESTERN STATION
$14/PERSON
$75 CHEF ATTENDANT FEE APPLIES

PLEASE CHOOSE THREE OF THE FOLLOWING:
- GRILLED BEEF - PULLED CHICKEN
- SAUTEED ONIONS AND PEPPERS
- WARM FLOUR TORTILLAS
- MEXICAN RICE - BLACK BEANS

ACCOMPANIED BY
- SALSA - GUACAMOLE - SOUR CREAM - PICO DE GALLO
- SHREDDED CHEDDAR AND MONTEREY JACK CHEESE

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SALADS

PLEASE CHOOSE TWO OF THE FOLLOWING:

HOUSE SALAD [V]
FIELD GREENS AND ROMAINE WITH TOMATO, CUCUMBER, RED ONION AND AGAVE GINGER VINAIGRETTE

CAESAR SALAD
CHOPPED ROMAINE WITH CAESAR DRESSING, HERBED CROUTONS AND ASIAGO CHEESE

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QUINOA AND BROWN RICE SALAD [V]
DRIED CRANBERRIES, ROASTED PECANS AND FRESH PEARS TOSSED WITH MAPLE SHERRY VINAIGRETTE SERVED OVER A BED OF BABY SPINACH

RICE NOODLE SALAD
KOHLRABI, SHREDDED BROCCOLI, KALE, CARROTS, PURPLE CABBAGE, THAI CHILI VINAIGRETTE AND GROUND PEANUTS

ENTREES

PLEASE CHOOSE TWO OF THE FOLLOWING:

PAN SEARED TERIYAKI SALMON
SESAME SEEDS, JULIENNEPED PEPPERS AND SCALLIONS

HERB RUBBED BEEF TIPS
IN A DEMI GLACE

PAN SEARED CHICKEN BREAST
IN HONEY DIJON CREAM SAUCE

PENNE PRIMAVERA [V AVAILABLE]
SUN-DRIED TOMATO PESTO CREAM SAUCE WITH ROASTED VEGETABLES AND PARMESAN

ACCOMPANIED BY
- SAUTÉED SEASONAL VEGETABLES
- ASSORTED ROLLS AND BUTTER
- CHEF’S SELECTION OF ASSORTED MINI PASTRIES

$52/PERSON
WORLD CAFE LIVE
PLATED DINNER

SALADS
PLEASE CHOOSE ONE OF THE FOLLOWING:

HOUSE SALAD [V]
FIELD GREENS AND ROMAINE WITH TOMATO, CUCUMBER, RED ONION AND AGAVE GINGER VINAIGRETTE

CAESAR SALAD
CHOPPED ROMAINE WITH CAESAR DRESSING, HERBED CROUTONS AND ASIAGO CHEESE

SOUTHWESTERN CHOPPED SALAD
CHOPPED ROMAINE, SWEET WHITE CORN, GRAPE TOMATOES, DICED RED ONION, BLACK BEANS, TORTILLA STRIPS DUSTED IN CUMIN AND SEA SALT, AND CILANTRO AVOCADO LIME DRESSING

GOAT CHEESE SALAD
SPRING MIX, RASPBERRIES, WALNUTS AND GOAT CHEESE WITH BALSAMIC DRIZZLE

QUINOA AND BROWN RICE SALAD [V]
DRIED CRANBERRIES, ROASTED PECANS AND FRESH PERSIMMONS TOSSED WITH MAPLE SHERRY VINAIGRETTE SERVED OVER A BED OF BABY SPINACH

CRISP SALAD
KOHLRABI, SHREDDED BROCCOLI, KALE, CARROTS, PURPLE CABBAGE, THAI CHILI VINAIGRETTE AND GROUND PEANUTS

ENTREES
PLEASE CHOOSE THREE OF THE FOLLOWING

PAN SEARED TERIYAKI SALMON
SESAME SEEDS, JULIENNE PEPPERS AND SCALLIONS WITH RICE

FILET MIGNON WITH DEMI SAUCE
GRILLED ASPARAGUS AND SCALLION MASHED POTATOES

PAN ROASTED FREE RANGE CHICKEN
SAUTEED SEASONAL VEGETABLES AND GARLIC MASHED POTATOES

SPAGHETTI SQUASH PRIMAVERA [V]
HEIRLOOM TOMATOES, SAUTEED KALE, ROASTED CAULIFLOWER, SUN-DRYED TOMATO PESTO

DESSERTS
PLEASE CHOOSE ONE OF THE FOLLOWING

- NEW YORK STYLE CHEESECAKE
- FLOURLESS CHOCOLATE CAKE [GF]

ACCOMPANIED BY:
- REGULAR AND DECAF COFFEE
- ASSORTED HERBAL TEAS

$48/PERSON

[V] VEGAN    [GF] GLUTEN FREE

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DESSERTS

COOKIES AND BROWNIES
$5/PERSON

PETITE PASTRIES
$13/PERSON
- BROWNIES
- MINI CANNOLI
- MINI FRUIT TARTS
- MINI CHEESECAKES
- FRESH FRUIT
- CHOCOLATE COVERED STRAWBERRIES
- CHOCOLATE COVERED PRETZEL RODS

SUNDAE BAR
$9/PERSON
$75 CHEF ATTENDANT FEE APPLIES
- CHOCOLATE AND VANILLA ICE CREAM
- ASSORTED CANDY AND FRUIT TOPPINGS
- SUGAR AND WAFER CONES
- CHOCOLATE SYRUP
- CARAMEL SAUCE

PASSED DESSERTS
$75 PER 50 PIECES
- MINI CANNOLI
- MINI CHEESECAKES
- CHOCOLATE COVERED STRAWBERRIES
- MINI CHOCOLATE MOUSSE CUPS
BEVERAGE PACKAGES

A LA CARTE BEVERAGES

- SODA CANS................................. $3 EACH
- BOTTLED WATER........................ $3 EACH
- SPARKLING MINERAL WATER........ $4 EACH
- RED BULL CAN............................ $5 EACH

COFFEE STATION

$4/PERSO

THIS PACKAGE INCLUDES
- REGULAR AND DECAFFEINATED ORGANIC COFFEE
- ASSORTED HERBAL TEAS
- HALF AND HALF, ALMOND MILK
- SUGAR AND SUGAR SUBSTITUTES

SOFT DRINK + JUICE PACKAGE

$7/PERSON

THIS PACKAGE INCLUDES
- FOUNTAIN SODAS
- ASSORTED JUICES
- ICED TEA
- PINK LEMONADE

DRINKS ARE UNLIMITED FOR THE DURATION OF THE EVENT

BEER AND WINE SELECTION

- DOMESTIC BOTTLED BEER SELECTIONS
- SEASONAL DRAFT SELECTIONS
- HOUSE WINES BY THE GLASS

THIS PACKAGE INCLUDES
- FOUNTAIN SODAS
- ASSORTED JUICES
- ICED TEA
- PINK LEMONADE

TWO HOURS......................... $20/PERSON
THREE HOURS................... $24/PERSON
FOUR HOURS................. $28/PERSON
FIVE HOURS............... $30/PERSON
# BEVERAGE PACKAGES

## THE SINGLE

- House selections of the following:
  - Scotch
  - Whiskey
  - Bourbon
  - Vodka
  - Gin
  - Tequila
  - Rum
- Domestic bottled beer selections
- Seasonal draft selections
- House wines by the glass

### This package includes
- Fountain sodas
- Assorted juices
- Iced tea
- Pink lemonade

<table>
<thead>
<tr>
<th>Duration</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Two hours</td>
<td>$24/person</td>
</tr>
<tr>
<td>Three hours</td>
<td>$30/person</td>
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<tr>
<td>Four hours</td>
<td>$34/person</td>
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<tr>
<td>Five hours</td>
<td>$36/person</td>
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</tbody>
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## THE EP

- Includes everything in “The Single” as well as
  - Scotch - Dewar’s
  - Whiskey - Jack Daniel’s, VO, Seagram’s 7
  - Bourbon - Wild Turkey, Jim Beam
  - Vodka - Stoli, Tito’s, Three Olives Flavors
  - Gin - Beefeater, Tanqueray
  - Tequila - Jose Cuervo
  - Rum - Bacardi, Captain Morgan, Malibu
- Domestic bottled beer selections
- Seasonal draft selections
- House wines by the glass

### This package includes
- Fountain sodas
- Assorted juices
- Iced tea
- Pink lemonade

<table>
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<th>Duration</th>
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<td>$26/person</td>
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<tr>
<td>Three hours</td>
<td>$32/person</td>
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<tr>
<td>Four hours</td>
<td>$36/person</td>
</tr>
<tr>
<td>Five hours</td>
<td>$42/person</td>
</tr>
</tbody>
</table>
BEVERAGE PACKAGES

THE LP

INCLUDES EVERYTHING IN ‘THE EP’ AS WELL AS
- SCOTCH - JOHNNIE WALKER RED
- WHISKEY - JAMESON, BUSHMILLS
- BOURBON - BULLEIT, BUFFALO TRACE
- VODKA - KETEL ONE
- GIN - BLUECOAT, TANQUERAY
- TEQUILA - MILAGRO
- RUM - MYER’S
- DOMESTIC BOTTLED BEER SELECTIONS
- SEASONAL DRAFT SELECTIONS
- UPGRADED WINES EXCLUDING CHAMPAGNE

THIS PACKAGE INCLUDES
- FOUNTAIN SODAS
- ASSORTED JUICES
- ICED TEA
- PINK LEMONADE

TWO HOURS .................. $28/PERSON
THREE HOURS .............. $34/PERSON
FOUR HOURS ............... $40/PERSON
FIVE HOURS ............... $45/PERSON

THE BOX SET

INCLUDES EVERYTHING IN ‘THE LP’ AS WELL AS
- SCOTCH - JOHNNIE WALKER BLACK, GLENFIDDICH
- WHISKEY - CROWN ROYAL
- BOURBON - KNOB CREEK, MAKER’S MARK, BASIL HAYDEN’S
- VODKA - GREY GOOSE
- GIN - BOMBAY SAPPHIRE
- TEQUILA* - ESPOLON AÑEJO
- CORDIALS - GRAND MARNIER, COINTREAU, B&B, CHAMBORD
- DOMESTIC, IMPORTED AND CRAFT BOTTLED BEER SELECTIONS
- SEASONAL DRAFT SELECTIONS AND ALL AVAILABLE WINES ON CURRENT WINE LIST

THIS PACKAGE INCLUDES
- FOUNTAIN SODAS
- ASSORTED JUICES
- ICED TEA
- PINK LEMONADE

TWO HOURS .................. $32/PERSON
THREE HOURS .............. $40/PERSON
FOUR HOURS ............... $48/PERSON
FIVE HOURS ............... $55/PERSON

*PATRON AVAILABLE FOR ADDITIONAL $3/PERSON