



## **All Day Meeting Package** 15 Person Minimum

### **Continental Breakfast**

Fresh Squeezed Orange and Grapefruit Juice  
Freshly Baked Muffins, Danish and Croissants  
Assorted Bagels with Assorted Cream Cheese  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

### **Mid-Morning Break**

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas  
Assorted Soft Drinks  
Assorted Flavored Sparkling and Mineral Water

### **Afternoon Break**

Doubletree Cookie and Brownie Tray or Assortment of Chips, Pretzels and Popcorn

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas  
Assorted Soft Drinks  
Assorted Flavored Sparkling and Mineral Water

**\$21.50pp**

## **All Day Meeting Package with Deli Lunch Buffet**

Mixed Field Greens with Assorted Dressings  
Red Bliss Potato Salad, Penne Pasta Salad, Fresh Cole Slaw  
A Selection of Sliced Meats and Cheeses to Include:  
Oven Roasted Turkey Breast, Country Ham, Roast Beef, Tuna Salad  
Swiss and American Cheeses, Basket of Assorted Breads and Rolls  
Half-Sour Pickles, Tomatoes, Onions, Lettuce, Mustard, Mayonnaise  
Sliced Seasonal Fruit and Berries  
Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Tea

**\$44.95pp**

*(All Day Meeting Package with Deli Buffet Includes: 1 Flip Chart,  
1 Wireless High Speed Internet Connection and In Room Screen)*



### **Morning Break**

Freshly Brewed Coffee, Decaffeinated Coffee and  
Specialty Teas  
Assorted Soft Drinks  
Assorted Flavored Sparkling and Mineral Water  
**\$6.50pp**

### **Afternoon Break**

Doubletree Cookie and Brownie Tray  
**or**  
Assortment of Chips, Pretzels and Popcorn  
Freshly Brewed Coffee, Decaffeinated Coffee and  
Specialty Teas, Assorted Soft Drinks,  
Flavored Sparkling and Mineral Water  
**\$8.50pp**

### **Health Nut**

Assorted Yogurts, Fresh Sliced Fruit  
Granola Bars, Pretzels and Yogurt Covered Raisins  
Flavored Sparkling and Mineral Waters  
**\$8.95 pp**

### **To The Movies**

Popcorn, Chocolate and Peanut M&M's  
and Snicker Bars  
Tortilla Chips with Guacamole and Salsa, Freshly  
Brewed Coffee, Decaffeinated Coffee and  
Specialty Teas, Assorted Soft Drinks,  
Flavored Sparkling and Mineral Water  
**\$12.50 pp**

### **A La Carte Refreshments**

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas	<b>\$3.75 pp</b>
Assorted Soft Drinks	<b>\$2.75 each</b>
Selection of Flavored Sparkling, Vitamin and Mineral Waters	<b>\$3.25 each</b>
Bottled Fruit Juices	<b>\$3.25 each</b>
Bottled Arizona Lemonade or Iced Tea	<b>\$3.50 each</b>
Whole Fruit	<b>\$2.25 each</b>
Sliced Seasonal Fruit Display	<b>\$4.75 pp</b>
Individual Assorted Yogurt	<b>\$3.00 each</b>
Individual Bags of Potato Chips, Pretzels or Popcorn	<b>\$2.00 each</b>
Assortment of Cookies and Brownies	<b>\$3.50 pp</b>
Ice Cream Novelty Bars	<b>\$3.25 each</b>
Warm Soft Pretzels with Mustard	<b>\$26.00 per dozen</b>
Chocolate Dipped Strawberries	<b>\$28.00 per dozen</b>
Assorted Mini French Pastries (minimum 2 dozen)	<b>\$34.00 per dozen</b>
Tea Sandwiches (minimum 2 dozen)	<b>\$34.00 per dozen</b>
Fresh fruit and Cheese Kabobs	<b>\$3.75 pp</b>
Assorted Candy Bars	<b>\$3.50 pp</b>
Make you own Strawberry Shortcake Bar (min 20 people)	<b>\$6.50 pp</b>
Afternoon Tea Breads or Fruit Scones with Preserves and Sweet Cream (min 20 people)	<b>\$6.50 pp</b>
Selection of Imported and Domestic Cheese with Sliced Breads and Assorted Crackers	<b>\$6.95 pp</b>



### **Continental Breakfast**

Freshly Squeezed Orange and Grapefruit Juice  
Freshly Baked Muffins, Danish and Croissants  
Assorted Bagels w/Assorted Cream Cheese  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas  
**\$14.50pp**

### **Executive Continental Breakfast**

Freshly Squeezed Orange and Grapefruit Juice  
Sliced Seasonal Fruit Display  
Freshly Baked Muffins, Danish and Croissants  
Assorted Bagels w/Assorted Cream Cheese  
Selection of Breakfast Cereals w/ Skim and 2% Milk  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas  
**\$18.50pp**

### **Breakfast Buffet**

**15 Person Minimum**

Freshly Squeezed Orange and  
Grapefruit Juice  
Sliced Seasonal Fruit Display  
Assorted Breakfast Pastries  
Farm Fresh Scrambled Eggs  
Hickory Smoked Bacon or  
Breakfast Link Sausage  
Breakfast Potatoes  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas  
**\$22.50pp**



## **Plated Breakfast Selections**

All Breakfast Entrees Include Freshly Squeezed Orange Juice,  
Assorted Breakfast Pastries and Freshly Brewed Coffee  
Choice of Hickory Smoked Bacon,  
Breakfast Link Sausage or Grilled Ham  
Decaffeinated Coffee and Specialty Teas

Farm Fresh Scrambled Eggs with Breakfast Potatoes	<b>\$16.00pp</b>
Thick Sliced French Toast w/ Warm Vermont Maple Syrup	<b>\$16.50pp</b>
Eggs Benedict with Hollandaise Sauce	<b>\$17.75pp</b>
Scrambled Eggs with Smoked Salmon and Tomato on a Toasted Bagel	<b>\$17.75pp</b>

## **Breakfast Enhancements**

Individual Assorted Yogurt	<b>\$3.00 pp</b>
Assorted Bagels w/Assorted Cream Cheese	<b>\$3.00 pp</b>
Assorted Individual Breakfast Cereal w/Skim and 2% Milk	<b>\$2.25 pp</b>
Assorted Whole Fruit	<b>\$2.25 pp</b>
Sliced Fresh Fruit and Berries	<b>\$3.25 pp</b>
Thick Sliced French Toast w/ Warm Vermont Maple Syrup	<b>\$6.50pp</b>
Granola	<b>\$3.25 pp</b>
Eggs Benedict with Hollandaise Sauce	<b>\$7.25 pp</b>
Smoked Salmon Display with Tomato, Red Onion, Capers and Chopped Egg	<b>\$6.50 pp</b>
Soft Drinks, Assorted Flavored Sparkling and Mineral Water	<b>\$2.50 pp</b>
Selection of Individual Breakfast Cereals with Skim and 2% Milk	<b>\$2.25pp</b>



### **Omelet Station**

Omelets Prepared to Order with a Selection of Sliced Mushrooms, Red and Green Peppers, Diced Ham, Chopped Tomato and Scallions.

**\$5.50pp**

One Chef Attendant Required for Every Fifty (50) Guests      \$75.00 fee      Two-Hour Maximum

### **Pre Made Sandwich Buffet**

Mixed Green Salad

Red Bliss Potato Salad, Penne Pasta w/ Roasted Red Peppers and Basil

Condiment Tray, Sliced Tomatoes, Lettuce, Sliced Red Onion and Pickle Spears

A Selection of Sandwiches to Include:

Roast Beef, Smoked Turkey, Honey Baked Ham and Vegetable Wrap with Assorted Cheese

Served on Assorted Breads and Rolls

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

**\$19.95 pp**

### **Deli Lunch Buffet**

**15 Person Minimum**

#### **Deli Salads**

(Select Three Salads)

Mixed Green Salad with Two Dressings

Red Bliss Potato Salad

Penne Pasta w/ Roasted Red Peppers and Basil

Sliced Tomato and Mozzarella w/ Virgin Olive Oil

Caesar Salad with Herb Croutons

#### **Deli Board**

(Select Four Meats and Two Cheeses)

Baked Virginia Ham

Corn Cobb Smoked Turkey Breast

Sliced Roast Beef

Tuna Salad

Chicken Pesto Salad

American Cheese, Swiss Cheese

Provolone, White Cheddar

Condiment Tray, Sliced Tomatoes, Lettuce, Sliced Red Onion and Pickle Spears

Doubletree Cookie and Brownie Tray

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

**\$29.00pp**



**North End Italian Buffet**  
20 Person Minimum

Grilled Vegetable Antipasto  
Caesar Salad with Herb Croutons  
Sliced Tomato and Buffalo Mozzarella with Basil and Virgin Olive Oil  
Sautéed Chicken Marsala with Wild Mushrooms and Sun Dried Tomatoes  
Penne Pasta Primavera with Garden Fresh Vegetables  
Herbed Focaccia Bread, Assorted Italian Pastries  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas  
**\$32.50pp**

**Executive Lunch Buffet**  
20 Person Minimum

Mixed Field Green Salad with Sun Dried Cranberries, Walnuts and Cherve Raspberry Vinaigrette  
Baby Spinach Salad with Tomato, Chopped Egg and Roasted Red Peppers  
Warm Bacon Dressing

**Entrees**  
(Select Two)

Roast Pork Loin with Rosemary and Applejack Pan Jus  
Roast Sirloin of Beef with Bordelaise Sauce  
Grilled Breast of Chicken Veronique with Champagne Grape Sauce  
Sautéed Breast of Chicken Francese with White Wine Lemon Butter Sauce  
Baked Boston Scrod with Herb Crumbs  
Grilled Filet of Salmon, Seasonal Vegetables, Red Wine Butter

Served With  
Chefs Selection of Market Vegetables, Roasted Red Bliss Potatoes  
Warm Rolls and Butter

**Desserts**  
(Select One)

New York Style Cheese Cake with Fresh Berry  
Coulis  
Cappuccino Hazelnut Torte  
Carrot Cake, Raspberry Sauce

Chocolate Grand Marnier Tort  
Fresh Fruit Tart  
Boston Crème Pie

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas  
**\$34.00pp**



### **Plated Luncheons**

Entrees Include Your Choice of Starter,  
Rolls, Dessert and Coffee/Tea Service  
Chef's Choice of Starch and Vegetables

### **Starters**

(Select One)

New England Clam Chowder

Garden Vegetable Soup

Shrimp and Lobster Bisque (\$2.00 additional)

Mixed Greens with Balsamic Vinaigrette

Caesar Salad with Herb Croutons

Baby Spinach w/Tomato, Chopped Egg, and Roasted Red Peppers with a Warm Bacon Dressing

Sliced Tomato and Buffalo Mozzarella with Basil and Virgin Olive Oil

### **Entrees**

Caesar Salad with Grilled Chicken Breast	<b>\$24.00</b>
or with Grilled Shrimp	<b>\$27.00</b>
Cobb Salad with Turkey, Ham and Bacon Bits Tossed with Blue Cheese Dressing	<b>\$24.75</b>
Grilled Statler Breast of Chicken Veronique with Champagne Grape Sauce	<b>\$27.00</b>
Breast of Chicken Orvietto	<b>\$28.00</b>
with Sliced Mushrooms, Artichokes, Black Olives, and Roasted Peppers with a White Wine Lemon Sauce	
Roast Sliced Sirloin of Beef with Bordelaise Sauce	<b>\$29.00</b>
Grilled Petit Filet of Beef with Béarnaise Sauce	<b>\$31.00</b>
Roast Pork Loin with Rosemary Pan Jus	<b>\$27.00</b>
Baked Boston Scrod with Herb Croutons	<b>\$28.00</b>
Grilled Salmon Fillet on a Bed of Baby Spinach Sautéed with Sliced Mushrooms	<b>\$31.00</b>

All Food and Beverage Prices are subject to 11% Gratuity, 8% Administrative Fee, and  
5% Massachusetts Sales Tax.



### Desserts

New York Style Cheese Cake with Fresh Berry Coulis

Cappuccino Hazelnut Torte

Carrot Cake, Raspberry Sauce

Chocolate Grand Marnier Tort

Fresh Fruit Tart

Boston Crème Pie

### Hors d'Oeuvres

#### Cold

(50 pieces per order)

Smoked Salmon and Herb Cheese on Rye Toast	<b>\$175.00</b>
Chilled Jumbo Shrimp Cocktail	<b>\$195.00</b>
Cherry Tomato Stuffed with Crab	<b>\$165.00</b>
Asparagus Wrapped in Prosciutto	<b>\$165.00</b>
Assorted Canapés	<b>\$140.00</b>
Fresh Fruit Mini Skewers	<b>\$150.00</b>

#### Hot

(50 pieces per order)

New England Crab Cakes with Spicy Remoulade	<b>\$175.00</b>
Orange Sesame Chicken Skewers	<b>\$160.00</b>
Baby Lamb Chops with Herb Mustard	<b>\$200.00</b>
Coconut Shrimp	<b>\$195.00</b>
Vegetable Spring Rolls	<b>\$160.00</b>
Potato Pancakes with Sour Cream	<b>\$165.00</b>
Sea Scallops Wrapped in Bacon	<b>\$180.00</b>
Mushroom Caps with Crab Stuffing	<b>\$170.00</b>
Baked Brie Crostini with Slivered Almonds	<b>\$160.00</b>
Spanikopita	<b>\$155.00</b>



**Display Hors d' Oeuvres**  
**15 Person Minimum**

Garden Vegetable Crudités with Dip	<b>\$4.95 pp</b>
Selection of Imported and Domestic Cheese with Sliced Breads and Assorted Crackers	<b>\$6.95 pp</b>
Fresh Sliced Fruit Display with Honey Yogurt Dipping Sauce	<b>\$4.75 pp</b>
Grilled Vegetable Antipasto with Balsamic Vinaigrette	<b>\$5.50 pp</b>

**Carving Stations**

(All Carved Items Require One Chef Attendant @ \$75.00 and served with Rolls & appropriate condiments)

Roast Tenderloin of Beef with Cognac Green Peppercorn Sauce	<b>\$250.00 (Serves 25 people)</b>
Roasted Whole Sirloin of Beef with Port Wine Demi-Glaze	<b>\$275.00 (Serves 35 people)</b>
Roast Breast of Turkey with Cranberry Chutney	<b>\$150.00 (serves 30 people)</b>
Bourbon Glazed Virginia Ham with Dijon Mustard	<b>\$225.00 (Serves 40 people)</b>

**Theme Stations**  
**20 Person Minimum**

**Shrimp Scampi Station**

Jumbo Shrimp Sautéed with Garlic, White Wine,  
Butter and Fine Herbs  
Accompanied with White and Wild Rice Pilaf  
**\$16.50 per guest**  
(Four Shrimp per person)  
Chef's Fee - \$75.00

**New England Raw Bar**

Chilled Jumbo Shrimp Cocktail  
(3 per guest)  
Cherrystone Clams on the Half Shell (2 per guest)  
Oysters on the Half Shell (1 per guest)  
Displayed on Ice with Traditional  
Accompaniments of Horse Radish,  
Spicy Cocktail Sauce, Lemon Wedges and Tabasco  
**\$14.50 per guest**

**Pasta Station**

(Choice of 2 Pastas)  
Gnocchi, Penne, Bowtie or Tri-Color Tortellini  
Choice of Two Sauces  
Tomato, Alfredo, Pesto, Marinara  
or Lobster Cream  
**\$12.50 per guest**  
Chef's Fee - \$75.00

**Chinese Station**

Chicken, Beef and Garlic Shrimp Sautéed with  
Chinese Vegetables  
Served with Fried Rice and Crispy Noodles  
**\$13.50 per guest**  
Chef's Fee - \$75.00



### **Bostonian Dinner Buffet**

The Boston Buffet Includes Choice of Two Appetizers, Two Entrees, Two Accompaniments, Assorted Rolls, Two Desserts and Our Coffee and Tea Service

\*Also Available with Choice of Three\*

**(Choice of two \$39.95) (Choice of three \$47.95)**

### **Appetizers**

Tossed Field Green Salad, Tomatoes, Cucumber, Balsamic Vinaigrette

Fresh Fruit Salad, Toasted Almonds and Amaretto

Warm German Potato Salad

Grilled Chicken and Vegetable Chopped Salad

Italian Antipasto and Romaine Salad with Basil and Pignoli

Cracked Black Pepper and Cabbage Slaw

Tuscan Style Minestrone Soup

New England Clam Chowder

Tortellini with Baby Mozzarella and Vine Ripe Tomatoes

Marinated Vegetable Salad on Onion Focaccia Bread

### **Bostonian Dinner Buffet Entrees**

Roasted Garlic Chicken Breast with Roasted Root Vegetables

Baked Boston Cod, Herbed Crust, Lemon Butter

Chicken Breast Filled with Smoked Smoked Ham and Swiss Cheese

Roast Sirloin of Beef, Wild Mushrooms and Madeira Sauce

Sautéed Chicken with Penne Pasta, White Wine and Broccoli

Tri Colored Rotini Primavera

Baby Shrimp, Feta Cheese, Tortellini and Parmesan Cheese

All Food and Beverage Prices are subject to 11% Gratuity, 8% Administrative Fee, and 5% Massachusetts Sales Tax.



**Bostonian Dinner Buffet Entrees (continued)**

Orange and Basil Grilled Chicken, Oriental Vegetable Stir Fry

Roast Loin of Pork with Apple and Raisin Relish

Lemon Sole, Filled with Crabmeat, Lobster Sauce

Grilled Filet of Salmon, Seasonal Vegetables, Red Wine Butter

**Accompaniments**

Herb Roasted Red Potatoes

Herb and Almond Rice

Garlic Mashed Potatoes

Zucchini and Plum Tomatoes with Herb Butter

Carrots and Broccoli with Dill

Green Beans with Toasted Almonds

**Desserts**

New York Style Cheese Cake with Fresh Berry Coulis

Cappuccino Hazelnut Torte

Carrot Cake, Raspberry Sauce

Chocolate Grand Marnier Tort

Fresh Fruit Tart

Boston Crème Pie

**Plated Dinner**

With Your Dinner we Offer a Choice of Soup or Salad as a First Course, Entree, Dessert, and Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Teas

**Soup**

New England Clam Chowder

Garden Vegetable Soup

Butternut Squash Bisque

Tomato with Basil

Shrimp and Lobster Bisque



### Salad

Field Green Salad with Sun Dried Cranberries, Cherve, Walnuts and Raspberry Vinaigrette  
Caesar Salad with Herb Crouton  
Arugula Greens with Tomato and Local Goat Cheese with Red Wine Vinaigrette  
Baby Spinach with Tomato, Chopped Egg, Roasted Red Pepper with Warm Bacon Dressing  
Tomato and Buffalo Mozzarella with Basil Virgin Olive Oil  
Petit Antipasto with Italian Meats, Asiago Cheese and Marinated Vegetables (\$2.00 additional)

### Appetizers

Grilled Portobello Mushroom on Wilted Greens with Basil Oil	<b>\$6.75 pp</b>
Wild Mushroom Ravioli with Sage and Brown Butter	<b>\$8.50 pp</b>
New England Crab Cake with Roasted Red Pepper Coulis	<b>\$7.00 pp</b>
Wild Mushroom Strudel with Smoked Tomato Cream	<b>\$7.25 pp</b>
Bowtie Pasta Primavera with Alfredo Cream Sauce	<b>\$5.50 pp</b>

### Dinner Entrees

All entrée prices include rolls and butter, chef's selection of fresh vegetables, potato and coffee/tea service.

Grilled Breast of Chicken Veronique with Champagne Grape Sauce	<b>\$40.00 pp</b>
Roast Breast of Chicken in Marsala Wine Sauce	<b>\$40.00 pp</b>
Grilled Swordfish with Lime Citrus Beurre Blanc	<b>\$44.00 pp</b>
Baked Boston Scrod with Herb Crumb	<b>\$41.00 pp</b>
Pan Seared Atlantic Salmon with Maitre D' Hotel Butter	<b>\$46.75 pp</b>
Grilled Filet of Beef with Béarnaise Sauce	<b>\$49.00 pp</b>
Mixed Grill Petit Filet of Beef with Grilled Chicken Breast	<b>\$53.00 pp</b>
Roast Tenderloin of Beef in Cognac Green Peppercorn Sauce	<b>\$51.00 pp</b>
Roast Rack of Spring Lamb with Minted Madeira Sauce	<b>\$53.00 pp</b>



## Dessert

New York Style Cheese Cake with Fresh Berry Coulis  
Cappuccino Hazelnut Torte  
Carrot Cake, Raspberry Sauce  
Chocolate Grand Marnier Tort  
Fresh Fruit Tart  
Boston Crème Pie

## Banquet Bar Pricing

### Hosted Bar

(Charges Based on Actual Consumption – Bartender Required @ \$75.00)

<b><u>Call Brands</u></b> (Smirnoff, Beefeater, Bacardi, Canadian Club and Maker's Mark)	<b>\$6.00 per drink</b>
<b><u>Premium Brands</u></b> (Absolut, Tanqueray, Captain Morgan, Crown royal, Jack Daniels)	<b>\$6.50 per drink</b>
<b><u>Top Shelf Brands</u></b> (Grey Goose, Bombay Sapphire, Patron, Black label, Glenlivet)	<b>\$7.00 per drink</b>
<b><u>Cordials</u></b> (Amaretto, Kahlua, Baileys, Courvoisier)	<b>\$6.50 per drink</b>
<b><u>Soda and Bottled Water</u></b>	<b>\$2.75 each</b>
<b><u>Premium Martini's</u></b>	<b>\$8.00 per drink</b>
<b><u>Top Shelf Martini's</u></b>	<b>\$9.00 per drink</b>
<b><u>Domestic Beer</u></b> (Budweiser, Bud Light, Miller Lite, Michelob Ultra, O'Douls)	<b>\$5.00 each</b>
<b><u>Imported Beer</u></b> (Heineken, Amstel Light, Corona, Bass ale, Sam Adams)	<b>\$5.50 each</b>



**Wines**

	<b><u>Glass</u></b>	<b><u>Bottle</u></b>
<b>House :</b>		
Beringer Stone Cellars (Cabernet, Pinot Grigio, Chardonnay, Merlot, White Zinfandel)	<b>\$8.00</b>	<b>\$30.00</b>
<b>Premium :</b>		
Pinot Grigio, Danzante	<b>\$9.00</b>	<b>\$33.00</b>
Chardonnay, Kendall Jackson	<b>\$10.00</b>	<b>\$40.00</b>
Riesling, Chateau St. Michelle	<b>\$9.00</b>	<b>\$33.00</b>
Sauvignon Blanc, Nobilo	<b>\$11.00</b>	<b>\$43.00</b>
Shiraz, Jacob's Creek	<b>\$9.00</b>	<b>\$33.00</b>
Pinot Noir, Echelon	<b>\$10.00</b>	<b>\$40.00</b>
Merlot, Columbia Crest "Two Wines"	<b>\$9.00</b>	<b>\$33.00</b>
Cabernet Sauvignon, Hogue Cellars	<b>\$9.00</b>	<b>\$33.00</b>

**Cash Bar**

(Bartender Required @ \$75.00)

<b><u>Call Brands</u></b> (Smirnoff, Beefeater, Bacardi, Canadian Club and Maker's Mark)	<b>\$6.50 per drink</b>
<b><u>Premium Brands</u></b> (Absolut, Tanqueray, Captain Morgan, Crown royal, Jack Daniels)	<b>\$7.00 per drink</b>
<b><u>Top Shelf Brands</u></b> (Grey Goose, Bombay Sapphire, Patron, Black label, Glenlivet)	<b>\$7.50 per drink</b>
<b><u>Cordials</u></b> (Amaretto, Kahlua, Baileys, Courvoisier)	<b>\$7.00 per drink</b>
<b><u>Soda and Bottled Water</u></b>	<b>\$2.75 each</b>
<b><u>Premium Martini's</u></b>	<b>\$8.50 per drink</b>
<b><u>Top Shelf Martini's</u></b>	<b>\$9.50 per drink</b>
<b><u>Domestic Beer</u></b> (Budweiser, Bud Light, Miller Lite, Michelob Ultra, O'Douls)	<b>\$5.25 each</b>
<b><u>Imported Beer</u></b> (Heineken, Amstel Light, Corona, Bass ale, Sam Adams)	<b>\$5.75 each</b>



**Wines**

	<b><u>Glass</u></b>	<b><u>Bottle</u></b>
<b>House :</b>		
Beringer Stone Cellars (Cabernet, Pinot Grigio, Chardonnay, Merlot, White Zinfandel)	<b>\$8.50</b>	<b>\$32.00</b>
<b>Premium :</b>		
Pinot Grigio, Danzante	<b>\$9.50</b>	<b>\$34.00</b>
Chardonnay, Kendall Jackson	<b>\$10.50</b>	<b>\$41.00</b>
Riesling, Chateau St. Michelle	<b>\$9.50</b>	<b>\$34.00</b>
Sauvignon Blanc, Nobilo	<b>\$11.50</b>	<b>\$44.00</b>
Shiraz, Jacob's Creek	<b>\$9.50</b>	<b>\$34.00</b>
Pinot Noir, Echelon	<b>\$10.50</b>	<b>\$41.00</b>
Merlot, Columbia Crest "Two Wines"	<b>\$9.50</b>	<b>\$34.00</b>
Cabernet Sauvignon, Hogue Cellars	<b>\$9.50</b>	<b>\$34.00</b>