

2402 GARLAND AVENUE
NASHVILLE, TN 37212
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General Manager, Richard Watson richard.a.watson@comcast.net

Assistant Manager, Deborah Fluhart dfluhart@comcast.net

Executive Chef, Nick Govrik chefnick11@comcast.net

Sous Chef, Kevin Marron

Office Assistant, Meredith Lipscomb clubnash@comcast.net

Directions:

From the north:

I-265 to I-40 east. Exit 209B. Turn right on Broadway and drive 1.2 miles (stay on West End Avenue). Turn left onto 25th Avenue South. Go .3 miles, turn left on Garland Avenue. Parking lot is 2nd driveway on the left.

From the east or south:

I-40 west to exit 209A. Turn left on Broadway and drive 1.2 miles (stay on West End Avenue). Turn left onto 25th Avenue South. Go .3 miles, turn left on Garland Avenue. Parking lot is 2nd driveway on the left.

From the west:

I-40 east to exit 209B. Turn right on Broadway and drive 1.2 miles (stay on West End Avenue). Turn left onto 25th Avenue South. Go .3 miles, turn left on Garland Avenue. Parking lot is 2nd driveway on the left.

From Interstate 65:

Travel 65 North and merge with 440 and see below

Travel 65 South. Merge with I-40 and see above

From I-440 take Hillsboro/21st Ave Exit. Veer right towards Vanderbilt campus. Travel 1.2 miles. Turn left on Blakemore and travel .4 mile. Turn right on 25th Ave. S. Travel .3 mile, Turn right on Garland. Parking lot is 2nd driveway on the left

Procedures and Policies:

Deposits:

Large events are required to pay a **non-refundable deposit** to secure a room at The University Club. Deposits are non transferable and nonrefundable.

Parking:

While the University Club has authority of 58 parking spaces, we cannot guarantee parking for all guests. Be aware that parking may be problematic if your function falls on a weekday or coincides with a large Vanderbilt University event. Metered parking on the street & the parking garage on 25th Ave. are alternatives. Because of the possibility of multiple club events or other Vanderbilt activities we suggest that you discuss the parking needs for your event with club management.

Minimums:

A “minimum” of food and beverage sales is required in order to book an event in the following main areas at the University Club on Saturday nights. The term “minimum” applies to the least amount of dollars in food and beverage sales required in order to stage your event in a particular area of the University Club. For the Main Dining

Room a “minimum” of food and beverage sales of \$6,000.00 plus gratuity and tax must be attained. For the Cumberland Room a “minimum” of food and beverage sales of \$3,500.00 plus gratuity and tax must be attained.

Your final menu may total more than the “minimum” required for the Main Dining Room and the Cumberland Room. As a customer you are charged for the order submitted for the event and for any additional amounts you may ask for during your event in addition to your original order.

Times:

With the exception of wedding receptions, all events are booked in three hour periods. Each period is subject to a room rental. Weekday events must conclude by 9:00 pm. Weekend events scheduled at the club must end by 12:30 am. Events running past that time will be charged \$200.00 per hour. Outside vendors will be allowed **one hour** to break down and leave the facility, otherwise the client will be billed accordingly.

Guarantees:

At the time you book your function, you will be asked to give us an estimate of the number of guests that will be attending. We do require that you call us 72 hours prior to your event with a guarantee number of guests attending. If you do not call with a guarantee number, you will be charged for your estimate. Increases, *not decreases*, will be accepted after the original 72-hour guarantee has been given.

Multiple Entrees:

If you choose more than one entrée for a plated function, you will be charged the higher price for all entrees.

Allowances:

The University Club does not allow any outside food & beverage to be brought onto our premises other than wedding & birthday cakes. Please schedule cake & flower deliveries in advance with management. The University Club staff will cut wedding & birthday cakes at no cost.

Bridal parties are allowed to bring in flowers, ice sculptures, wedding cakes, printed napkins and any other personal items to be used as part of the reception. The University Club is not responsible for any items brought into the Club by the client, including vases, cake utensils, cake platforms, etc.

Event Cancellation Policy:

Cancellations of events not requiring a non-refundable deposit must be made with the General Manager, the Assistant Manager or the Office Assistant. No later than 48 hours prior to the event. Events cancelled within the 48 hours prior will be subject to a minimum cancellation fee equal to or greater than the published room rental.

Payment:

An estimate will be mailed to you within 30 days of your event. The full estimated balance is due ten (10) days prior to the date of a non-member function. For functions hosted by an out-of-state guest, certified funds are required. A credit card number must be on file for all banquets. Any unpaid balances will be billed to the credit card after the event.

The University Club accepts cash, personal checks, certified checks, Master Card and Visa for payment. All unpaid balances will be subject to a 1.5% monthly service charge after 30 days

Tax Exempt Organizations:

Tax-exempt organizations must provide the Club with a copy of their Tennessee State Tax Exempt certificate & the check for payment must be issued from the same organization as it is listed on the tax-exempt certificate.

Food Service:

The University Club is responsible for the quality and freshness of food served to its guests. Due to current health regulations, food may not be brought into the club and food may not be taken off premises after it has been prepared and served.

Electrical Needs

Bringing in additional electrical circuits/power to an event space or room will be priced at \$75.00 per circuit. Circuits are rated at 20 amps each.

Miscellaneous:

Clients will be responsible for any University Club property damaged or stolen during your function & will be billed accordingly.

Guests are allowed to blow bubbles, throw birdseed, or flower petals outside only when the bride & groom are leaving the building at the end of the event. This must be done outside or a \$200.00 cleaning fee will be added to the bill for the event. The throwing of rice and the burning of sparklers will not be permitted.

For student events (formals, etc.), security will be hired by the Club & paid for by the host of the event. The number of security personnel used is at the discretion of Club management.

Proper attire is required of all guests.

Rentals Items and Services:

Room Rentals: for three hour period		Carving Attendant	\$75
Main Dining Room (60'x60')	\$1000	Valet Parking	\$varies
Cumberland Room (48'x44')	\$ 750	Equipment Rental:	
Hermitage A (18'x20')	\$ 200	Dance Floor	\$100
Hermitage B (18'x38')	\$ 200	Microphone & Podium	\$25
Hermitage A & B (18'x58')	\$ 200	Screen	\$20
Art Gallery (33'x26')	\$ 200	LCD Projector	\$250
President's Room (22'x25')	\$ 200	Easel or Extension Cords	\$5
Wedgewood (33'x28')	\$ 200	27" TV/DVD Unit	\$75
Jones-Ewing Room (17'x29')	\$ 100	Grand Piano	\$125
Services:		14" Hexagonal Mirror Tiles	\$4
Reception Coordinator	\$125	Hurricanes w/Pillar Candle	\$4
Bartender (2 hours or less)	\$60	Votive Candles	\$.75
Cashier (2 hours or less)	\$50	4'x4'x6" Staging Squares~per piece	\$20
		Flipchart w/Paper or Dry Erase w/Markers	\$10

Items not available at the Club can be rented from an outside vendor and added to your bill at cost plus 20% plus tax. Advance notice is required for all audiovisual needs. Audio visual cancellations must be made prior to 48 hours in advance of function or rental charges will apply.

MENUS:**BREAKFAST SELECTIONS:**

ALL BREAKFAST CATERING ORDERS REQUIRE AT LEAST 12 PEOPLE.

THE CONTINENTAL **\$10.25**
Blueberry & Bran Muffins, Fruit Turnovers, Seasonal Fresh Fruit, Coffee, Decaf, Hot Tea and Orange Juice

THE GRAND CONTINENTAL **\$13.00**
Smoked Atlantic Salmon, Bagels, Cream Cheese, Capers, Blueberry & Bran Muffins, Cinnamon Rolls, Seasonal Fresh Fruit, Coffee, Decaf, Hot Tea, Orange Juice

THE EYE OPENER **\$14.75**
Seasonal Fresh Fruit Cup, Scrambled Eggs, Bacon, Sausage, Home Fries, Mini Buttermilk Biscuits, Butter, Jelly, Orange Juice, Coffee, Decaf, and Hot Tea

CREATE YOUR OWN BREAKFAST

You must choose at least three (3) food items in addition to your beverage selections.

Sugar Cured Ham & Biscuits	\$3.00 ea	Bacon or Sausage (2 pieces)	\$3.00
Country Sausage & Biscuits	\$3.00 ea	Oatmeal	\$3.00 ea
Fried Chicken Tenders & Biscuits	\$3.00 ea	Yogurt	\$1.95 ea
Jumbo Cinnamon Rolls	\$1.75 ea	Assorted Cold Cereals w/whole milk	\$1.95 ea
Assorted Muffins or Biscuits	\$1.50 ea	Granola Bars or Breakfast Bars	\$2.00 ea
Fresh Fruit Tray		Pop Tarts (2 per pack)	\$1.50 ea
Fruit Turnovers	\$1.95 ea	Lorraine or Florentine Quiche Wedges	\$4.50 ea
Scones	\$1.95 ea	Omelet Station per person w/attendant (\$75)	\$6.25 ea
Hash Browns	\$1.95 ea	Beverage Selections	
Scrambled Eggs	\$2.50 ea		

LUNCH SELECTIONS:

THE UNIVERSITY CLUB BUFFET **\$14.25**

Available Monday – Friday, includes salad bar, fresh fruits, cold salads, two hot entrees, starches, vegetables, homemade soups, rolls, muffins and cornbread

ICED TEA & COFFEE **\$ 2.25**

COLD SELECTIONS:

GRILLED CHICKEN SALAD **\$14.50**

Boston Bibb lettuce with Coconut Roasted Cashews, Soy Marinated Grilled Chicken, Fried Wonton Crisps and Grapefruit Segments with Orange & Curry Vinaigrette and a cup of soup du jour.

GRILLED APPLE SALAD **\$14.50**

Grilled Apples, on a Bed of Spinach with Fried Black Eye Peas, Cheddar Cheese, Cornbread Croutons, and Candied Walnuts, Tossed with Balsamic Vinaigrette. Served with a cup of soup du jour.

BLEU CHICKEN SALAD **\$14.75**

Mixed Greens Hand Tossed with Bleu Cheese Bacon Vinaigrette, Topped with Blackened Chicken, Spiced Pecans, Roasted Red Pepper and Cherry Tomatoes. Served with a cup of soup du jour.

CLASSIC CAESAR SALAD **\$12.50**

Tossed with in-House Dressing, savory French bread croutons and Parmesan crisps. Served with soup du jour.

With Grilled or Blackened Chicken \$14.00

With Grilled or Blackened Shrimp \$15.00

SWISS CROISSANT **\$13.50**

Roasted Turkey Breast or Honey Ham with Mayonnaise or Mustard, Swiss Cheese, Lettuce, Tomato, Dill Pickle Spear, Cup of soup du jour and Potato Chips.

LUNCHEON SELECTIONS-HOT

The following selections are served with a house salad hand tossed with lemon thyme vinaigrette or a cup of soup du jour, Chef's choice starch and vegetable, rolls and butter.

GRILLED CHICKEN **\$14.95**

Marinated, Grilled Breast of Chicken Topped with Black Eye Pea Applewood Smoked Bacon and Tomato Relish

CHICKEN MARSALA **\$14.95**

Sauteed Chicken Breast with a Mushroom & sweet Marsala wine sauce

CHICKEN MARINARA \$14.95
Stuffed with Mozzarella, Wrapped in Prosciutto, Topped with Marinara and Parmesan Cheese

THAI PESTO CHICKEN BREAST \$14.95

PORK TENDERLOIN MEDALLIONS \$14.95
Pan Seared Pork Tenderloin with Sautéed Apples and Onions Topped with Brie Cream Sauce.

BROILED TILAPIA \$15.00
With Orange Butter and Lemon Zest

FILET MIGNON \$16.50
Grilled to Order, Topped with Smoked Tomato Sauce and Gorgonzola Crumbles

PESTO SALMON \$15.50
Encrusted and Seared Resting on a Bed of White Beans Topped with Roasted Spinach and Grape Tomatoes

VEGETABLE NAPOLEON \$14.95
Layers of Portobello Mushroom and Grilled Vegetables on Polenta, finished with Marinara

APPETIZERS:

JUMBO BACON WRAPPED SCALLOPS Pan Seared with Cajun Barbecue Sauce \$ 7.95

TEMPURA OF SOFT SHELL CRAB with Paprika Lemon Aioli \$ 8.95

SMOKED SALMON CROSTINI with Goat Cheese and Caviar \$ 6.95

SALAD UPGRADES:

MESCLUN GREENS \$ 3.00
with Strawberries, Blueberries and Gorgonzola Crumbs Hand Tossed with Citrus Vinaigrette

BABY SPOON SPINACH \$ 3.00
Spiced Pecans, Orange Segments, and Goat Cheese Hand tossed with a Burned Sugar Vinaigrette

BOSTON BIBB LETTUCE \$ 4.00
with Grilled Pineapple and Hearts of Palm with Orange Curried Vinaigrette

FRISÉE AND ENDIVE \$ 3.95
Applewood Smoked Bacon and Jumbo French Bread Croutons Hand Tossed with a Bleu Cheese Vinaigrette

DINNER SELECTIONS:

Dinner selections include a house salad hand tossed with lemon thyme vinaigrette, Chef's choice starch and vegetable, rolls and butter.

PROSCIUTTO FILET MIGNON \$36.50
8 ounce, hand cut filet, prosciutto wrapped with Jumbo Lump Crab and Lobster Sherry Sauce

FILET MIGNON \$33.95
8 ounce, hand cut with Roasted Tomatoes and Gorgonzola Cream.

FILET MIGNON	\$33.95
8 ounce, hand cut, with Fried Leeks and Shittake Mushroom Jus	
SURF & TURF	\$36.50
6 ounce Filet with Soy Wasabi, Jumbo Grilled Shrimp, Asian Slaw, Mashed Potatoes, finished with Soy Demi Glace	
GRILLED RIB EYE	\$29.95
10 ounce, hand cut, with Rosemary jus and sauteed Leeks	
NEW YORK STRIP	\$32.00
With Matre d' Hotel Butter	
PORK TENDERLOIN MEDALLIONS	\$26.95
Pan Seared Pork Tenderloin with Sautéed Apples and Onions Topped with Brie Cream Sauce.	
LEMON GARLIC LAMB CHOPS	\$29.95
With Yogurt sauce	
CHILEAN SEA BASS	\$MARKET
Grilled and Topped with Leek & Poppyseed Butter	
BROILED LOBSTER TAIL	\$MARKET
With Lemon and Drawn Butter	
POTATO CRUSTED SALMON	\$28.00
With Mustard Cream	
GRILLED SALMON	\$27.50
With Tomato and Black Eyed Pea Relish	
VEGETABLE NAPOLEON	\$23.00
Layers of Portobello Mushroom and Grilled Vegetables and Polenta, finished with Marinara	
HALIBUT	\$MARKET
Herb Crusted with Lemon Aoili and Capers	
CHICKEN RAPHAEL	\$27.00
Hand Breaded and Stuffed with Boursin Cheese and Sautéed Spinach. Topped with Lemon Cream Sauce	
CURRY CHICKEN	\$25.00
With Toasted Coconut & Mango Chutney	
MEDITERRANEAN CHICKEN	\$27.50
With Tarragon Sauce Wrapped in Phyllo Resting on Cheese Polenta, Topped with Hearts of Palm, Capers and Spinach in White Wine Sauce	
ROASTED CHICKEN BREAST	\$26.00
With Sautéed Spinach & Cremini Mushrooms with Chive Cream Garlic Demi	
SWEET & SOUR CHICKEN	\$25.00
With Cashews, Stir Fried Vegetables and Fried Rice	
SOUTHWESTERN CHICKEN & SHRIMP	\$27.50
Marinated, Grilled Chicken with Blackened Jumbo Shrimp, topped with Guacamole, and Pico de Gallo	

CHILDREN'S MENU:

SPAGHETTI WITH MEATBALLS	\$12.95	CHICKEN FINGERS AND FRIES	\$12.95
FISH AND CHIPS	\$12.95	MINI BURGERS WITH FRIES	\$12.95

CHEF NICK'S FORMAL MENU RECCOMENDATIONS:

BEEF

Butternut Squash Bisque
Salad of Endive, Apples, Walnuts and Roquefort Cheese
Filet of Beef with Sauce Choron
Warm Blueberry Tart with Vanilla Ice Cream
\$43.50

CHICKEN

Shrimp Bisque
Baby Spoon Spinach with Mandarin Oranges, Spiced Pecans and Feta Cheese
Airline Chicken with Onion and Pomegranate Sauce
Bananas Foster
\$38.95

FISH

French Onion Soup with Parmesan Croustade
Frisee w/Blue Cheese, Garlic Croutons & Applewood Smoked Bacon
Pan Seared Salmon with Roasted Apples and Brandy Cream
Crème Brule
\$39.95

DESSERT SELECTIONS

CARROT CAKE	\$5.25	BREAD PUDDING	\$3.50
KEY LIME PIE	\$5.25	Strawberry with White Chocolate Sauce or Chocolate Chip with Dark Chocolate sauce	
CHOCOLATE MADNESS	\$5.25	HAZELNUT MARQUIS	\$5.75
A Towering Confection of Chocolates		BANANAS FOSTER	\$6.25
VERY BERRY TART	\$5.75	HÄAGAN DAZ ICE CREAM	\$3.75
NEW YORK CHEESECAKE	\$5.25	Chocolate, Vanilla Bean, Strawberry, Peanut Butter Chocolate and Macadamia Nut	
With Fresh Strawberries & Whip Cream		SORBET	\$3.75
CARAMEL FUDGE PECAN CAKE	\$5.25	Wild Berry, Mango or Lemon	
STRAWBERRY SHORTCAKE	\$5.75	CHOCOLATE MOUSSE	\$3.00
MIXED BERRIES MARSCAPONE	\$4.95	CREME BRULEE	\$4.75
With Marscapone Cheese and Limoncella			
TIRAMISU	\$5.75		

DINNER-BUFFET STYLE:

For 50 or more guests.

”Per Person” when applied to a food situation, is not meant to imply an “all you can eat” status, rather the situation is one of portions that are established by Management that are substantial for a particular buffet.”

THE AMERICANA

Mixed Greens Salad Bar with Fresh Vegetable Toppings
Garden Vegetable Salad in Vinaigrette, Fresh Cut Fruit Bowl, Pasta Salad
Carved Prime Rib of Beef and
Grilled Salmon with Tomato, Capers & Hearts of Palm Relish Or Chicken Marsala
Smashed New Potatoes and Green Beans Amandine, Assorted Rolls
New York Cheesecake, Chocolate Cake

\$37.00

Unlimited Coffee & Iced Tea \$2.25

With Carver \$75.00

LA ITALIANA

Caesar Salad Greens with
Sun Dried Tomatoes, Pepperoncini, Parmesan Cheese, Kalamata Olives & Garlic Croutons
Breadsticks and Crusty Garlic Bread
Garlic Steamed Green Beans, Wild Mushroom Ravioli with Pesto Cream Sauce
Chicken Saltimbocca —Sautéed Chicken Breast with Prosciutto and Provolone Cheese in a Lemon Caper Sauce
Traditional Spaghetti with Meat Sauce
Tiramisu, Cheesecake

\$34.50

Unlimited Coffee & Iced Tea \$2.25

SOUTHERN FAVORITES

Mixed Greens Salad Bar, Tangy Red Cabbage Cole Slaw
Tomato, Cucumber & Onion Salad
Fresh Cut Fruit Bowl, Sweet Broccoli Salad
Buttermilk Fried Chicken Breasts, Pulled Pork Barbecue
Mashed Potatoes with Gravy, Summer Squash Casserole, Cheddar Cheese Grits
Cornbread, Yeast Rolls
Peach & Apple Cobblers, Vanilla Bean Ice Cream

\$33.50

Unlimited Coffee & Iced Tea \$2.25

THE UPTOWNER

Mixed Greens Salad Bar with Baby Spoon Spinach
Segmented Oranges, Dried Cranberries, Feta Cheese
Sunflower Seeds, Alfalfa Sprouts, Sun Dried Tomatoes
Orzo Salad with Kalamata Olives
Carved Pepper Crusted Beef Tenderloin
Crab Cakes with Rémolade Sauce
Garlic Steamed Green Beans
Oven Roasted Herb Crusted New Potatoes
Assorted Fresh Baked Rolls
Pecan Pie, Pralines, Vanilla Bean Ice Cream

\$39.00

Unlimited Coffee & Iced Tea \$2.25

RECEPTIONS:

CARVING STATIONS:

CARVING ATTENDANT REQUIRED \$75

STEAMSHIP ROUND OF BEEF - 175 Servings **\$750**

Carved to order with Silver Dollar Rolls, Horseradish, Spicy Brown Mustard and Mayonnaise

BEEF TENDERLOIN - 35 servings **\$295**

Slow Roasted to Mouth Watering Perfection! With Fresh Baked French Rolls, Horseradish and Sauce Béarnaise

PRIME RIB - 45 servings **\$300**

With French Rolls, Horseradish, Spicy Brown Mustard, Mayonnaise

SUGAR CURED HAM – serves 80 **\$295**

Bone in Finished with Pineapple Glaze, with Fresh Rolls, Spicy Brown Mustard and Mayonnaise

TOP ROUND OF BEEF 80 Servings **\$300**

Carved to order with Fresh Rolls, Horseradish, Spicy Brown Mustard and Mayonnaise

ROSEMARY ROASTED PORK LOIN - Serves 40 **\$150**

with Fresh Baked Rolls, Cranberry Relish, Horseradish and Dijon Mustard

OVEN ROASTED TURKEY BREAST – Serves 40 **\$150**

with Fresh Baked Rolls, Tangy sweet Sauce & Dijon Mustard

SPECIALTY FOOD STATIONS:

MANHATTAN POTATO BAR (Attendant Fee \$75) **per person \$ 6.00**

Featuring Smashed New Potatoes and Creamy Idaho Potatoes. Crumbled Bacon, Cheddar Cheese, Parmesan cheese, Scallions, Sour Cream, Butter and Fresh Herbs. Served in Martini & Cosmopolitan Glasses

MEMPHIS SHOOTERS (Attendant Fee \$75) **per person \$ 6.00**

Pulled Pork Barbecue, Cole Slaw and Buttermilk Cornbread Cube Layered in Martini Glasses. Topped with Orange Segment.

PASTA STATION **per person \$ 6.50**

Choose Two pastas-Smoked Chicken Ravioli, Tri Color Tortellini, Penne, Bowtie, or wild Mushroom Ravioli. Choose Two sauces-Marinara, Alfredo, White Clam, or Pesto Cream. Served with Garlic Bread & Parmesan cheese

LOW COUNTRY SHRIMP & GRITS STATION (Attendant Fee \$75) **per person \$ 6.75**

Jumbo Shrimp in a Cream Sauce served over Cheese Grits, Topped with Scallions. Served in Martini and Cosmopolitan Glasses

GRILLED KABOB STATION (Attendant Fee \$75) **per person \$ 6.50**

Marinated Beef, Chicken & Tuna with Bell Pepper, Red Onion, and Mushroom Kabobs grilled on the Patio over hot coals. (2 per person)

ASIAN STIR FRY STATION (Attendant Fee \$75) **per person \$ 6.50**

Choice of Shrimp, Pork or Chicken cooked to order with fresh vegetables.. Served with Fried Rice & Chopsticks
Add sushi with wasabi & raw ginger \$300 per 100 pieces

TRAYS AND SEAFOOD:

INTERNATIONAL CHEESE TRAYS

Small—serves 15	\$135
Medium—serves 30	\$195
Large—serves 60	\$295

SEASONAL & EXOTIC FRUIT TRAYS

Small—serves 15	\$115
Medium—serves 30	\$195
Large—serves 60	\$285

MARKET FRESH VEGETABLE TRAYS

Small—serves 15	\$ 95
Medium—serves 30	\$155
Large—serves 60	\$215

ANTIPASTO TRAYS

Marinated Asparagus, Specialty Cheese & Meats, Salami,
Stuffed Peppers, Artichoke Hearts, Black Olives and Banana Peppers

Small—serves 15	\$135
Medium—serves 30	\$195
Large—serves 60	\$295

BAKED BRIE EN CROUTE - With Toasted Almonds and Fresh Baguettes **\$165**

WHOLE POACHED KING SALMON - With Capers, Cream Cheese, & Red Onion **\$315**

SMOKED SALMON BOARD - 40 Servings-With Toast Points, Capers, Cream Cheese & Red Onion **\$175**

JUMBO SHRIMP COCKTAIL - 100 pieces with Cocktail Sauce **\$350**

HORS D'OEUVRES:

SPOONFUL OF CANAPÉS - \$300 PER 100 OF EACH ITEM (may be ordered in increments of 25)

Elegant canapés served & displayed in wonton spoon

Smoked Salmon, Capers & Cream Cheese
Goat Cheese & Grapes, Crusted with Pistachios
Almond Fig Patty with Bleu Cheese Mousse

Mousse Truffle with Sliced Cornichons
Lobster with Mango-Avocado Salsa
Sliced Melon wrapped in Prosciutto

COLD HORS D'OEUVRES - \$300 PER 100 OF EACH ITEM (may be ordered in increments of 25)

Marinated Artichoke & Goat Cheese Croustade
Chicken Salad in Phyllo Cups
Crab Meat Crostini with Cream Fraiche and Chives
Italian Bruschetta
Smoked Chicken or Salmon Pinwheels
Salmon Mousse On Cucumber with Caviar

Pepper Crusted Steak on Garlic Crostoni
Belgian Endive Filled with Smoked Salmon & Capers
Fresh Mozzarella & Frisée in Prosciutto on Garlic Toast Points
Spinach Pesto Flatbread w/Roasted Veggies, & Goat Cheese
Seared Duck Breast on Focaccia w/Chive Cream Cheese

HOT HORS D'OEUVRES - \$300 PER 100 OF EACH ITEM (may be ordered in increments of 50)

Adobe Chicken
Andouille Sausage en Croute
Breaded Artichokes w/Parmesan
Chicken Dijon in Puff Pastry
Chili Lime Chicken Kabob

Fried Chicken Tenders
Portobello Mushroom Tart
Raspberry Brie en Croute
Smoked Chicken Quesadilla
Chorizo Sausage Calzone

Pork Potstickers
Crab Rangoon
Spanikopita
Szechuan Beef Satay
Tandoori Chicken Satay

Thai Chicken and Cashew Spring Roll
Vegetable Spring Roll
Chipotle Steak Churrasco Skewer
Goat Cheese w/Pinenuts in Pastry

HOT HORS D'OEUVRES - \$325 PER 100 OF EACH ITEM (may be ordered in increments of 50)

Bacon Wrapped Jumbo Shrimp
Coconut Fried Shrimp
Crab Stuffed Mushroom Cap
Maryland Crab Cakes Remoulade

Mini Chicken Wellington
Wild Mushrooms in Beggars Purse
Shrimp & Herb Cheese in Beggars Purse

SNACKS:

MEATBALL SLIDERS \$3.00 EACH

SPICY CHICKEN WINGS & DRUMMIES with celery and bleu cheese **\$2.50**

CARVED BEEF TENDERLOIN MINIS On French Roll w/whole Grain Mustard or Smoked Paprika Mayo **\$3.50**

MINI BURGERS With Mayo & Dill Pickle on Silver Dollar Rolls-each **\$3.00**

TORTILLA CHIPS AND SALSA Per Person **\$3.00**

PARSLEY HUMMAS with Vegetable Crudite **\$3.00**

SPINACH & ARTICHOKE DIP with Fried Wonton Crisps **\$3.00**

HOT CRAB & ARTICHOKE DIP with Butter Crackers **\$3.50**

BAGGED CHIPS each **\$2.50**

PREMIUM NUT MIX per pound **\$18.00**

SWEET TREATS:

ASSORTED CHRISTIE COOKIES - per dozen **\$18.00**

MINI SQUARE BARS - Espresso, Lemon, Raspberry Crumble, or Seven Layer -per dozen **\$21.00**

DELUXE DECADENT BROWNIES - per dozen **\$25.00**

MINI CHEESECAKES - Per 100 - Assorted Flavors **\$275.00**

MINIATURE SPECIALTY CAKES – Per 100 – Assorted Flavors **275.00**

CHOCOLATE DIPPED STRAWBERRIES – Per 100 **\$200**

WHOLE FRESH FRUIT – Per Piece – Apples, Oranges, Bananas **\$1.75**

ENERGY BARS -each **\$3.00**

CHOCOLATE FONDUE – Per person **\$3.95**

Pound Cake, Strawberries, Marsh Mellow, Graham Crackers, and Cherries
with Dark or Milk Chocolate for Dipping

LIQUID REFRESHMENT:

FRUIT TEA PUNCH \$75.00

3 Gallon Bowl (33 12 ounce servings)

FRUIT PUNCH \$60.00

3 Gallon Bowl (33 12 ounce servings)

LEMONADE \$60.00

3 Gallon Bowl (33 12 ounce servings)

COFFEE

Regular or Decaffeinated

3 Gallon Urn **\$60.00**

10 Cup Pot **\$12.00**

Cup unlimited refills **\$2.25**

ICED TEA \$2.25

Sweetened or Unsweetened Glass unlimited refills

SOFT DRINKS \$2.00

Coke Products Per Bottle

BOTTLED WATER \$2.50

Spring or Sparkling per Bottle

JUICE

Orange, Cranberry, Grapefruit, Pineapple

Glass **\$3.00**

Carafe **\$9.95**

HOT SPICED CIDER \$75.00

3 Gallons

LIQUOR, BEER, WINE, MIXED DRINKS:

Prices include 21% Service Charge, 15% ABC Tax and 9.25% State Sales Tax

MIXED DRINKS

Call Brands (each) **\$8.00**

Premium Brands (each) **\$9.00**

HOUSE WINE

1.5 Liter Bottles 10 servings

Leaping Horse \$48.00

Chardonnay, Merlot, Cabernet & White Zinfandel

Concha y Toro \$48.00

Chardonnay, Merlot

Woodbridge \$48.00

Chardonnay, Merlot, Cabernet & White Zinfandel

CHAMPAGNE, BRUTS

Cook's Brut (California) **\$ 23.00**

Korbel (California) **\$ 36.00**

Domaine St. Michelle Cuvee Brut **\$ 53.00**

Moet Chandon (France) **\$118.00**

Champagne Punch (3 Gallon Bowl) **\$150.00**

BEER

Domestic Bottle \$3.50

Bud, Bud Lite, Coors, Miller, Miller Lite

Import Bottle \$4.50

Heineken, Amstel Lite, Corona, Sam Adams

Domestic Keg (175 servings) \$300.00

Bud, Bud Lite, Rolling Rock, Coors, Shiner Boch

Import Keg (175 servings) \$435.00

Heineken, Foster's

Specialty Keg (175 servings) \$415.00

Yazoo, Blackstone

BOTTLED WINE ~ WHITES

ST FRANCIS CHARDONNAY

\$49

2005 California~ Fruit & pear aromas are offset on the palate by hints of oak & vanilla. Medium to full-bodied, this Chardonnay has ripe fruit flavors, crisp high acid in the mouth, and a rich lingering finish.

BOURGOGNE BLANC LES SETILLES

\$67

2006 France~ Burgundy White Wine

Bourgogne Blanc "Les setilles" ripely scented peach characters here with ripe citrus behind, understated oak nuances too. The palate shows a fine sense of precision, ripe citrus & grapefruit flavors meld with a caramel cream character. Fresh and has appealing mineral tart to the finish.

EBERLE CHARDONNAY **\$44**

2007 California~ The result of an epic vintage, our 2007 Estate Chardonnay exhibits a combination of lemon & citrus aromas with rich flavors of pineapple, pear & green apple rounded by a touch of vanilla oak.

KENWOOD SAUVIGNON BLANC **\$31**

2006 California~ Aromas: Peachy, creamy, citrusy, steely, a bit grassy and a touch flinty. This wild white is roundly tart, lightly minerally and dry as Sonoma. Peaches & cream, melon, lime, & hints of herbs & minerals lead to a lively finish.

PEPPERWOOD PINOT GRIGIO **\$30**

Chile~ Light straw in color & boasting a nose of delicate green apple, casaba melon, and tea leaf aromas, and honeysuckle.

GYMNASIUM RIESLING **\$56**

2005 Germany ~ Deepish green gold honeyed, fading apples & pears, kerosene, some cheese. Good balance of acid to sugar, rich, good length. Pleasant honeyed fruit shows a touch of residual sugar.

CAPOSALDO PINOT GRIGIO **\$28**

2006 Italy~ Light straw color yellow color offering a bouquet of delicate white fruit and apple. The flavor is highlighted by notes of acacia blossoms & almonds. Well-balanced, crisp with bright acidity & clean, fresh finish.

BUEHLER WHITE ZINFANDEL **\$28**

2006 California ~ This winemaker chooses riper Napa Valley fruit than most producers do & this leaves less residual sugar. Flavors like wild berries & strawberries abound. A white zinfandel with real zinfandel berry character & a less sweet and more refreshing taste.

BOTTLED WINE ~ REDS

GENESIS MERLOT **\$41**

2005 Washington~Raspberry and caramel, this warm, dense wine is a fine example of why Washington has been recognized as an exceptional Merlot-producing region. The 2003 expresses dense ripe black cherry aromatics with complexing menthol and earth tones to round it out.

WOOP WOOP SHIRAZ **\$33**

2006 Australia~ Raspberry and kirsch juicy red and dark berry flavors pick up a deeper cassis note with a kiss of baking spices and very good length.

BENZINGER CABERNET **\$58**

2005 Sonoma County California~ This Cabernet has aromas of dark fruit & rich earth. In the mouth, the wine is smooth & balanced with a full body & lasting finish.

BROQUEL MALBEC **\$48**

2006 Mendoza Argentina~ Intense, deep red-violet color, almost black, showing the concentration & quality of the fruit's origins. Very aromatic wine with a good balance of depth & strength. Notes of dark fruits & jam with an elegant hint of smoke, vanilla & chocolate; it is ample, rich with a long finish and delicate, soft tannins.

CARAMEL ROAD PINOT NOIR **\$53**

2006 California~ Earthy & elegant wine, marked by red current, red cherry, warm spice, forest aromas & a toasty oak finish.

PEPPERWOOD PINOT NOIR **\$24**

2005 Chili~ Rustic style of Pinot with ample raspberry & dried cherry backed with subtle earth tones.

Reservation Request Sheet

Name _____

Mailing Address _____

City, State, Zip _____

Phone Numbers: Cell _____

Home _____

Office _____

Email address _____

Date of Event _____

Event Name _____

Type of Event _____

Time of Event _____

Room Preference _____

Estimated Number of Guests _____

Deposit Enclosed _____

All rooms are sold on a first come basis. Your ***non-refundable deposit*** will secure your specific room for the date and times listed above based on availability. Please call before mailing this form to determine whether your desired space and time are available. Wedding Receptions are booked in four hour periods.

Signature _____

