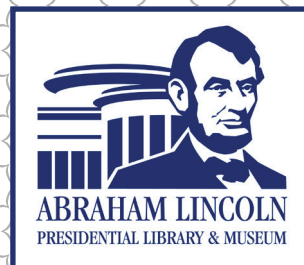


SECRET RECIPES

— *Catering Co.* —

DESIGNATED CATERER AT THE
ABRAHAM LINCOLN PRESIDENTIAL LIBRARY AND MUSEUM

CATERING MENU



WELCOME

Secret Recipes Catering Co. is the designated caterer at the Abraham Lincoln Presidential Library and Museum, one of Springfield's most remarkable attractions. People from all over the world visit to learn about the history and honor the memory of The United States' 16th president. The Museum and Library both offer a beautiful atmosphere with timeless architecture for warm and inviting daytime and evening events. Secret Recipes' goal is to provide outstanding service to make your event seem effortless. Furthermore, our chef strives to utilize locally sourced products to ensure that you receive the highest quality, fresh ingredients.

Let us help make your next event at the Abraham Lincoln Presidential Library and Museum a presidential experience!

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Please inquire about stations, buffets, customized menus and upgraded linens.

BREAKFAST TABLE

Includes a station of freshly brewed Seattle's Best® Coffee, regular and decaf, a selection of Tazo® hot teas, sparkling and bottled water.

MIDWEST DELIGHT CONTINENTAL BREAKFAST

Fresh Mixed Fruit Salad with Mint and Honey Garnish
 Whole Fruit Selection
 Assorted Bagels with Cream Cheese
 Bakery Basket of Danish, Muffins and Scone Selections
 Served with Butter and Jams

\$12

ENHANCEMENTS

Coffee and Water Table Service.....3 <i>(with china rental only)</i>	Gluten Free Muffin5
Fresh Squeezed Orange Juice <i>per gallon</i>20	Yogurt Parfaits with House-made Granola and Greek Yogurt.....3
Smoked Salmon Lox Tray3	Steel Cut Oatmeal with Assorted Toppings4
Portobello Mushroom, Egg and Gouda Quiche4	House Made Beignets.....3
Sausage, Egg and Tillamook Cheddar Croissant Sandwiches.....5	

20% Service Charge Plus Tax | Linen, China and Flatware are available for an additional fee
 Please inquire about our Plated Breakfast Options or Custom Chef Designed Brunch Options

BREAKFAST TABLE

Select two items for \$5, three for \$7, four for \$10.
(In addition to \$12 Midwest Delight Continental Breakfast.)

COLD OPTIONS

SMOKED LOX TRAY

with pickled onions, capers, egg, dill cream cheese

YOGURT PARFAITS

with house-made granola and greek yogurt, berries, honey

ASSORTED FRESH DEVILED EGGS

ASSORTED BREAKFAST CEREALS

with granola, milk and soy milk

HOT OPTIONS

STEEL CUT OATMEAL, CINNAMON, CRAISINS

with assorted toppings

PORTOBELLO MUSHROOM AND GOUDA QUICHE

SCRAMBLED EGGS

with Tillamook cheddar, crème fraichè and chive

SCRAMBLED EGGS

with fragrant herbs

EGG WHITES

with avocado, black beans and peppers

EGG WHITE WRAP

with tomato spread, spinach and avocado

EGGS BENEDICT

poached egg, shaved ham with hollandaise sauce

APPLEWOOD SMOKED THICK CUT BACON

2 slices per order

GRILLED BREAKFAST HAM

2 slices per order

HOUSE-MADE FENNEL & PORK SAUSAGE PATTIES

2 patties per order

CHICKEN SAUSAGE

2 patties per order

SPICED FINGERLING POTATOES

with herbs

HERB ROASTED BREAKFAST POTATOES

FRENCH TOAST

with hazelnuts, banana compote and maple syrup

PORK FREE BACON

2 slices per order

PORK FREE SAUSAGE

2 slices per order

20% Service Charge Plus Tax | Linen, China and Flatware are available for an additional fee

Please inquire about our Plated Breakfast Options or Custom Chef Designed Brunch Options

TAKE A BREAK

Includes 60 minutes of service.

CHOCOLATE HEAVEN

Chocolate Chip Cookies, Chocolate Covered Strawberries, White Chocolate Chip Brownies and Sweet and Salty Party Mix.

SEVENTH INNING STRETCH

Warm Pretzels with Honey Mustard, Assorted Popcorn, Roasted Hummus with Pita Chips.

SPA DAY

Yogurt Parfaits, Fruit Salad, KIND® Bars, Vegetable Platter with Sundried Tomato Dip, House-made Banana Nut Bread.

select one package for

\$15

Please inquire about coffee and water services.

ENHANCEMENTS

CAN OF SODA..... 2	GLUTEN FREE BARS..... 5
<i>Coca-Cola®, Sprite®, Diet Coke®, Dr. Pepper®</i>	
BOTTLED WATER..... 2	LEMONADE <i>per gallon</i> 20
STARBUCKS® BOTTLED MOCHA FRAPPUCCINO..... 5	FRESH BREWED ICED TEA <i>per gallon</i> 20
WHOLE FRUIT SELECTION <i>per piece</i> 2	SEATTLE'S BEST® COFFEE <i>per gallon</i> 20
	FRESH SQUEEZED ORANGE JUICE <i>per gallon</i> 20

20% Service Charge Plus Tax | Linen, China and Flatware are available for an additional fee

CHILLED LUNCH TABLE

Priced per guest and includes 60 minutes of service.
Includes assorted Cookies and Brownies, Iced Tea and Water Station.

CREATE YOUR OWN SANDWICH BUFFET

Assorted Gourmet Breads and Rolls, Tillamook Cheddar,
Pepper Jack, Swiss, Butter Lettuce, Tomatoes, Cucumbers,
Red Onions, Pickles, Peppadews, Hummus, Basil Aioli,
Dijonaise, Whipped Butter, Vinegar and Oil,
Black Pepper-Herbs and Sea Salt Blend

\$18

SELECT 1 ITEM

FRUIT SALAD
with honey and mint

SHAVED VEGETABLE SALAD
with mixed greens, lemon poppy seed dressing

CLASSIC CAESAR SALAD
with shaved grana, basil croutons, preserved lemon

GARDEN CLASSIC with iceberg, tomatoes and
cucumbers served with herbed ranch dressing

GERMAN POTATO SALAD
with bacon, cider vinegar and parsley

PASTA SALAD
with basil pesto, chopped tomatoes and almonds

SELECT 3 ITEMS

MESQUITE DELI TURKEY

APPLEWOOD SMOKED HONEY HAM

HORSERADISH RUBBED ROAST BEEF

SALAMI AND CAPICOLA

SMOKED CHICKEN

ALBACORE TUNA SALAD

BALSAMIC MARINATED PORTOBELLO MUSHROOMS

LOCAL SOURCED EGG SALAD

COFFEE, CUMIN SMOKED PORK TENDERLOIN

ADDITIONAL ENHANCEMENTS

GLUTEN FREE BREAD *per four slices*3

VEGAN VEGETABLE BURGER3

ADDITIONAL MEAT3

ADDITIONAL SALADS3

ADD A SOUP (*see page 8*)3

KETTLE CHIPS2

20% Service Charge Plus Tax | Linen, China and Flatware are available for an additional fee

Please inquire about our Plated Lunch Options and Pricing

LUNCH TABLE

Our Lunch Table includes modern chaffers and serving ware, unique tablescapes, assorted cookies and brownies, iced tea and water station, rolls and butter, and the condiments listed below. Priced per guest and includes 60 minutes of service.

CREATE YOUR OWN LUNCH TABLE

Hot Sauce :
Basil Aioli :
Sea Salt and Pepper : **\$23**

SELECT 1

FRUIT SALAD
with honey and mint

SHAVED VEGETABLE SALAD
with mixed greens, lemon poppy seed dressing

CLASSIC CAESAR SALAD
with shaved grana, basil croutons, lemon preserve

GARDEN CLASSIC with iceberg, tomatoes and cucumbers served with herbed ranch

GERMAN POTATO SALAD
with chopped egg and mustard dressing

PASTA SALAD
with basil pesto, chopped tomatoes and almonds

SELECT 2

GRILLED CHICKEN
with cavatappi pasta in a vodka cream sauce

SMOKED CHICKEN
with wild rice

CHICKEN PARMESAN
breaded chicken, roasted marinara sauce, shaved grana

SAUTÉED SALMON
with braised kale and a lemon, dill butter caper sauce

MISO RUBBEN SALMON
with shitake mushrooms and scallions

COD
with lemon butter, capers and sautéed garden vegetables

SHAKER STYLE POT ROAST
with baby carrots

SLICED ROAST BEEF
with mushrooms, peas and red wine

TENDERLOIN TIPS
with peppercorn butter and herb roasted potatoes

BBQ PORK
with a coffee and cumin rub, mini kaiser rolls, and cabbage slaw

SIGNATURE BUTTERMILK FRIED CHICKEN (2pc)

20% Service Charge Plus Tax | Linen, China and Flatware are available for an additional fee

Please inquire about our Plated Lunch Options and Pricing

LUNCH TABLE

SELECT 2 ITEMS

HERB PESTO ROASTED RED POTATOES
MASHED REDSKIN POTATOES
with chives and cream cheese
GREEN BEANS
with bacon and onion
WILD RICE PILAF
SWEET CORN CASSEROLE BAKE

CAVATAPPI PASTA
with alfredo sauce
BROCCOLINI
with sliced garlic and cheddar cheese
ASPARAGUS
with citrus butter and almonds

SELECT 3 ITEMS - MINI DESSERT SHOOTERS/DESSERTS

CHOCOLATE CAKE
GINGER SPIKED CREME BRULEE
STRAWBERRY SHORTCAKE
BANANA CREAM PIE
COCONUT PEARL TAPIOCA

GREEK YOGURT AND BERRIES
RUM CAKE
CHOCOLATE TRUFFLE
CARROT CAKE
ASSORTED DESSERT TRAY (*Chef's Choice*)

ENHANCEMENTS

GLUTEN FREE BREAD *per four slices*3
VEGAN VEGETABLE BURGER3
ADDITIONAL ENTRÉE3
ADDITIONAL SALAD3
ADDITIONAL SIDE2

ADD A SOUP3
OREGON CLAM CHOWDER, *bacon, clams, potatoes with cream*
ROASTED TOMATO, *chipotle bacon with chiffonade grilled romaine*
MINISTRONE SOUP, *seasonal vegetables and gluten free pasta*

20% Service Charge Plus Tax | Linen, China and Flatware are available for an additional fee

Please inquire about our Plated Lunch Options and Pricing

BOXED LUNCH

Sandwich OR Wrap, Disposables, Chocolate Chip Cookie,
Bag of Kettle Chips, House-made Pesto Pasta Salad,
and Bottle of Water OR Can of Soda

\$14

SANDWICHES & WRAPS

PEPPERCORN AND HORSERADISH ENCRUSTED ROAST BEEF

with aged white cheddar, whole grain mustard, mixed greens and sliced red onion on rosemary focaccia

ALL NATURAL PINEAPPLE AND MOLASSES BAKED PIT HAM

with swiss cheese, romaine hearts and roasted garlic aioli on multi-grain wheat slices

CRACKED PEPPER ROASTED TURKEY BREAST

with cranberry compote, provolone and fresh spinach on a fresh baked croissant

ROASTED CHICKEN SALAD

with red seedless grapes, toasted walnuts and chive aioli on brioche slices

SOY AND SCALLION SOAKED PORTOBELLO

with marinated cucumbers and tomatoes, mixed greens and sliced brie cheese on a crunchy baguette

SPICY CAPICOLA HAM AND PROSCIUTTO

topped with romano and provolone cheeses, fire roasted sweet peppers, lettuce, lemon thyme vinaigrette and red onions on a french batard

GRILLED EGGPLANT

with roasted sweet peppers, herbed port salute cheese and chipotle aioli rolled in a spinach tortilla

Salad, Disposables, Focaccia Bread, Butter,
Chocolate Chip Cookie, and Bottle of Water OR Can of Soda

\$16

SALADS

SESAME SALMON FILLET

with sweet chili-hoisin glaze served on a bed of artisan lettuce, red peppers, edamame, mandarin orange segments, fried wontons and Asian vinaigrette

CHICKEN CAESAR SALAD

boston bibb lettuce, Japanese bread crumbs, preserved lemon, diced tomato, shaved parmesan and green goddess dressing

TUNA NICOISE

roasted potatoes, artichoke hearts, sliced nicoise olives, hard boiled eggs, tomato wedges, fresh green beans and albacore tuna over mixed greens drizzled with lemon thyme vinaigrette

THAI CHICKEN SALAD

orange supremes, peas, julienne cut vegetables, fried wontons and almonds over baby spinach with an Asian vinaigrette

20% Service Charge Plus Tax | Linen, China and Flatware are available for an additional fee

Please inquire about our Plated Lunch Options and Pricing

BOXED LUNCH

ADDITIONAL ENHANCEMENTS

CAN OF SODA..... 2	GLUTEN FREE NUTRITION BARS..... 5
<i>Coca-Cola®, Sprite®, Diet Coke®, Dr. Pepper®</i>	
BOTTLED WATER..... 2	BOTTLED LEMONADE..... 3
STARBUCKS® BOTTLED MOCHA FRAPPUCCINO..... 5	BOTTLED ICED TEA 3
WHOLE FRUIT SELECTION <i>per piece</i> 2	

20% Service Charge Plus Tax | Linen, China and Flatware are available for an additional fee

Please inquire about our Plated Lunch Options and Pricing

APPETIZER TABLE

One piece per person of each appetizer.

COLD OPTIONS

JULIENNE VEGETABLE SHOOTER <i>GF</i> 1.50 with buttermilk ranch dressing	SEAFOOD SALAD ROLL <i>GF</i> 3.50 with micro greens, tomato and citrus aioli
FRUIT SPOONS <i>GF</i> 1.50 with mint, honey and orange	* OYSTERS ON THE HALF SHELL <i>GF</i> 3.50 with white wine cocktail sauce and shallot mignonette
BRUSCHETTA 2.00 with vine ripe roma tomatoes, basil, and balsamic reduction on a garlic croustade	* GRILLED SPINACH and SUN DRIED TOMATO STUFFED FLAT IRON STEAK..... 4.00 on a croustade with chevre cheese and balsamic syrup
* PROSCIUTTO WRAPPED ASPARAGUS <i>GF</i> 2.00 with lemon aioli	PAN SEARED DIVER SCALLOP SALAD <i>GF</i> 4.00 with pea puree, finished with an enoki mushroom and paprika oil
WHIPPED GOAT CHEESE <i>GF</i> 2.00 in a tasting spoon with black pepper and blackberry honey	TUNA POKE..... 4.00 on a crispy wonton with ponzu and brunoise carrot
SLICED ENGLISH CUCUMBER <i>GF</i> 3.00 with curried chicken salad and golden raisins	CRAB SALAD SPOON <i>GF</i> 4.00 with lemon gremolata
* HOUSE SMOKED COFFEE AND CUMIN RUBBED PORK TENDERLOIN <i>GF</i> 3.50 with bbq mango sweet and sour sauce	* BEEF TARTAR ROLL <i>GF</i> 5.00 with spinach, remoulade sauce and chopped egg
SMOKED SALMON 3.50 with dill cream cheese, micro greens in a mini edible cone	CITRUS POACHED PRAWNS..... 5.00 with avocado and orange shaved fennel

* SLIDERS 3.50 each

PAN SEARED PORK and ANGUS BEEF MEATBALL SLIDER with a zesty puttanesca topped with a chiffonade of basil and shaved reggiano	HOUSE GROUND TENDERLOIN BEEF SLIDER with crispy pancetta, caramelized onions and garlic aioli
TEMPURA FRIED CHICKEN SLIDER with sesame slaw and wasabi aioli	SOFRITO SLIDER tofu, peppers and onions with chipotle aioli, pepperjack cheese and avocado

* Items cannot be passed.

20% Service Charge Plus Tax | Linen, China and Flatware are available for an additional fee

APPETIZER TABLE

One piece per person of each appetizer.

HOT OPTIONS

THE SPRINGFIELD HORSESHOE SPOON 2.00 meatball with beer cheese and fries	GRILLED CHICKEN SKEWER <i>GF</i> 2.50 with sweet chili sauce
MINI ASSORTED QUICHE 2.00 with crème fraiche and herbs	TOASTED RAVIOLI 2.50 with roasted tomato sauce and grana
* MEATBALLS 2.00 with mango bbq sauce	ANDOUILLE SAUSAGE 2.50 with sweet currant bbq sauce
* VEGETARIAN FRIED SPRING ROLLS 2.50 with sweet chili sauce	BRIE AND WALNUT DIP 3.00 with sliced baguettes and pita chips
* SPINACH AND ARTICHOKE DIP 2.50 with sliced baguettes and pita chips	RUM SPRITZED COCONUT ENCRUSTED SHRIMP .. 3.00 with orange marmalade
* BUFFALO CHICKEN AND CHEESE DIP 2.50 with sliced baguettes and pita chips	SPANAKOPITA..... 3.00 Phyllo with spinach and feta cheese
FRIED PORTOBELLO SLICES 2.50 with roasted tomato sauce and grana	GRILLED BEEF SATAY <i>GF</i> 3.50 with bleu cheese bacon crème fraiche
STUFFED PORTOBELLO MUSHROOM 2.50 with smoked gouda, bacon and chives	PEAR AND BRIE PURSE 3.00 with raspberry gastrique sauce
ANDOUILLE SAUSAGE CROSTINI..... 2.50 with truffled mushrooms, and grana on a crostini	BACON WRAPPED SCALLOPS <i>GF</i> 4.00 with brown sugar glaze
ROMA TOMATO TART..... 2.50 with basil pesto and feta cheese	CRAB CAKES 4.00 with sriracha aioli

ENHANCEMENTS

priced per person:

CHEF CARVED BEEF TENDERLOIN STATION 8
with rolls and condiments

priced per 50 people:

ARTISAN CHEESE DISPLAY..... 250
on marble

CHEF SELECTION OF CHEESES 200
with crackers, bread, honey mustard and pepper jam

FRESH FRUIT DISPLAY 150
with honey cream

CHARCUTERIE DISPLAY 250
with chef's selection of Italian meats and olives
served with bread and pickled vegetables

* *Items cannot be passed.*

20% Service Charge Plus Tax | Linen, China and Flatware are available for an additional fee

PLATED & SERVED

Plated Dinners Include Three Courses,
Selection of Warm Rolls, Butter and Cinnamon Butter, Tea and Cucumber Water,
Table Served Coffee, and White Glove Service.

SALAD SELECTIONS

ARTISAN LETTUCE

with candied pecans, port infused cranberries,
bleu cheese crumbles and pomegranate vinaigrette

BABY SPINACH

with grilled corn, smoked almonds, red onion rings,
fresh strawberries and a lime poppy seed vinaigrette

DECONSTRUCTED CAESAR

romaine hearts, preserved lemon, brunoise tomatoes,
shaved parmesan and garlic herb Japanese bread crumbs
with green goddess dressing

BABY ARUGULA

with shaved fennel, parmesan cheese, Japanese panko
croutons, pine nuts with a red wine vinaigrette

BOSTON BIBB WEDGE

with bacon, toasted panko, bleu cheese, tomatoes and
cucumbers with a buttermilk dressing

PEARS AND BLUEBERRIES

with roasted walnuts, green onions and mixed greens
tossed in an orange vanilla bean vinaigrette

BEEF (All Beef is Midwest Sourced).....starts at \$37/entree

10 oz. CHARRED MANHATTAN (FILLET) STEAK *(add \$5)*
with sweet onion mustard butter

8 oz. SIRLOIN STEAK PAN SEARED *(add \$2)*
with fried onions and bordelaise sauce

10 oz. ROASTED TABACCO PRIME RIB
with sea salt, garlic and peppercorn au jus and horseradish

8 oz. MARINATED BEEF TENDERLOIN *(add \$7)*
cooked sous vide with tarragon aioli

8 oz. 24 HOUR BRAISED SHAKER STYLE BEEF POT ROAST
with fresh herbs and natural jus

8 oz. GRILLED FLAT IRON STEAK
with chimichurri sauce and fried peppers and onions

PORK.....\$29/entree

PORTER BRINED PORK LOIN
with cheese curds and truffle honey

COFFEE AND CUMIN RUBBED PORK TENDERLOIN
with mango gastrique

SOUS VIDE PORK TENDERLOIN
with roasted bbq sauce and grilled scallions

VEGETARIAN.....\$28/entree

EGGPLANT CANNELLONI
with ricotta cheese, ratatouille, roasted tomato sauce

GRILLED CAULIFLOWER STEAK
with wild grain pilaf and tomato chutney

ROASTED PORTOBELLO MUSHROOM
with saffron aioli, arugula and olive jus

20% Service Charge Plus Tax | Linen, China and Flatware are available for an additional fee

PLATED & SERVED

POULTRY AND FOWL

\$30/entree

WALNUT CRUSTED CHICKEN BREAST
and dijon cream reduction

SALTIMBOCCA CHICKEN
wrapped with prosciutto ham and provolone cheese over
an oyster mushroom cream sauce and sage

PAN ROASTED AIRLINE CHICKEN BREAST
topped with a balsamic fig reduction and natural pan jus

CHICKEN SAUSAGE AND CHICKEN BREAST
with a citrus butter and herbs

CHICKEN BREAST COQ AU VIN
pomme puree, onion, mushroom, bacon, jus

MOROCCAN SPICED DUCK BREAST
spiced with honey and truffle

ALMOND CRUSTED CHICKEN BREAST
with fresh cilantro

FISH AND SHELLFISH

starts at \$30/entree

STEELHEAD SALMON
salsify with caramelized onion jus

ROASTED SALMON
marinated tomato, white balsamic vinaigrette

HALIBUT (add \$2)
lima bean puree, basil, lemon butter

DAY BOAT SCALLOPS (add \$5)
grilled lemon, ginger relish

SEARED RARE AHI TUNA
sweet glazed fennel, grapefruit, toasted cashew butter

TOMATO CONFIT ROASTED MAHI
provençal sausage and ratatouille

SELECT TWO SIDES

POTATO GNOCCHI
with artichoke, brown butter, sage and grana

CARMELIZED BRUSSEL SPROUTS
with cranberry spiked onions and thyme

ROASTED BABY CARROTS
with cilantro pesto and blistered grapes

GRILLED ASPARAGUS
with tarragon mushrooms and fried fingerling potatoes

ZUCCHINI AND CORN SUCCOTASH
with sweet potato, mint and oregano

SLOW COOKED MARKET ASSORTED VEGETABLES
with olive oil and herbs

GUMBO STYLE VEGETABLES
with pickled okra

BRAISED COLLARDS AND HEARTY GREENS
with smoked ham hocks and creamed leeks

TWICE BAKED POTATOES
with gorgonzola and applewood bacon

ROASTED FINGERLING POTATOES
with herb pesto

YUKON GOLD MASH
with garlic crème, white cheddar and chives

FLASH FRIED GREEN BEANS
with garlic, peppers, soy and sriracha butter

WILD GRAIN BLEND PILAF
hand harvested wild rice from Minnesota

DESSERTS

CHOCOLATE DINNER CAKE *GF* | MAPLE WALNUT CREME CARAMEL *GF*
SEASONAL FRUIT SHORT CAKE | LAVENDER CREME BRULEE *GF* | BANANA CREAM PIE
CHOCOLATE MACADAMIA TART | GREEK YOGURT PANNA COTTA *GF* | TIRAMISU PARFAIT
LEMON MERINGUE TART | BERRY CHEESECAKE | CARROT CAKE

BAR SERVICES

HOSTED & CASH BAR

Charge is per glass, plus a bartender fee of \$35 per hour, per bartender. We recommend 2 bartenders per 100 guests. All prices include plastic cups. There will be a \$3 additional charge per person for glassware.

All bar service is fully insured.

Prices are plus tax and a 20% service charge.

WINE PER GLASS

TRINITY OAKS / HOUSE\$5

Pinot Noir, Merlot, Cabernet, Chardonnay and Pinot Grigio

Ask about local wines. Other wines are available by the case.

LIQUOR PER GLASS

PREMIUM\$8

*Tito's®, Grey Goose®, Tanqueray®, Patron®, Dewar's®, Maker's Mark®,
Johnnie Walker®*

CALL\$6

*Sky Vodka®, Seagram's 7®, Captain Morgan®, Bacardi®, Sauza® Tequila,
Chivas Regal®, Jim Beam®, Beefeater® Gin*

BEER PER BOTTLE

DOMESTIC BOTTLED BEER\$5

Miller Lite, Bud Light, Michelob Ultra

IMPORTED BOTTLED BEER\$6

Blue Moon, Wheat Beer, Porter, IPA

Ask about local beer.

CHAMPAGNE

DRY or SWEET\$20 per bottle

ASK ABOUT OUR SIGNATURE DRINK OPTIONS | PRICED PER GALLON

ADDITIONAL PRICING

BARTENDER.....	\$35 per hour (min. 4 hrs.)
ADDITIONAL SERVER.....	\$25 per hour (min. 4 hrs.)
CHEF CARVER	\$150
