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# CATERING MENU

## EMBASSY SUITES BY HILTON MONTEREY BAY SEASIDE

1441 Canyon Del Rey Blvd, Seaside, California

[www.embassymonterey.com](http://www.embassymonterey.com) | (831) 393-1115

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# BREAKFAST

## SEASONAL

cereals

juices

coffee

teas

pastries

milk

yogurt

eggs

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## Continental Breakfast | 27

A Seasonal Selection of Fresh Sliced Fruit

Variety of Freshly Baked Breakfast Breads and Pastries

Butter, Jams, Fruit Preserves and Honey

Freshly Brewed Gourmet Coffee – Regular & Decaf

Assorted Herbal Teas

Chilled Orange, Apple, Cranberry Juices

20 person minimum

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## All Plated Breakfasts Include

Orange Juice

Variety of Freshly Baked Breakfast Breads and Pastries

Butter, Jams, Fruit Preserves and Honey

Freshly Brewed Regular & Decaf Coffee

Assorted Herbal Teas

## Plated Breakfast

Priced Per Person

All American | 32

Scrambled Eggs

Choice of Bacon or Sausage Links

Breakfast Potatoes

Vegetarian Breakfast Quiche | 34

Fresh Vegetable-Sundried Tomato Quiche

Asparagus Spears, Fresh Tomato Salsa

Breakfast Potatoes

20 person minimum

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## Buffet Breakfast

Priced Per Person

### Healthy | 33

Assorted Selection of Market Style Sliced Fruit

Fruit and Granola Yogurt Parfaits

Scrambled Eggs

Turkey Bacon

Chicken Apple Sausage

Breakfast Potatoes

Fresh Baked Low-Fat Bran and Blueberry Muffins

Butter, Jams, Fruit Preserves and Honey

Bagels and Low-Fat Cream Cheese

Chilled Apple, Orange, Cranberry Juices

Freshly Brewed Gourmet Coffee - Regular & Decaf

Assorted Herbal Teas

### Hearty | 32

Assorted Selection of Market Style Sliced Fruit

Bagels and Cream Cheese

Scrambled Eggs

Bacon and Breakfast Sausage

Breakfast Potatoes

Biscuits and Gravy

Variety of Freshly Baked Breakfast Breads and Pastries

Butter, Jams, Fruit Preserves and Honey

Chilled Apple, Orange, Cranberry Juices

Freshly Brewed Gourmet Coffee - Regular & Decaf

Assorted Herbal Teas

25 person minimum

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## Enhancements

Individual Low-Fat Fruit Yogurts	6
Oatmeal	9
Served with Brown Sugar and Raisins	
Fresh Blueberry, Granola and Yogurt Parfaits	13
Hard Boiled Eggs (Dozen)	20
Seasonal Sliced Fruit Display	14
Hot Breakfast Sandwiches (Dozen)	144
Egg, Cheese, Croissant (Ham or Bacon)	144
Breakfast Burrito (Dozen)	
Egg, Cheese, Potatoes, (Ham or Bacon)	

Designed to compliment your breakfast selection

20 person minimum

## Action Stations | 20 per person

### Pancake Station

With your choice of Blueberries, Pecans, Chocolate Chips, Maple Syrup, Whipped Cream and Butter

### Omelet Station

With Ham, Tomatoes, Onions, Peppers, Mushrooms, Sausage, Cheese and Spinach

Minimum 25 people

Action stations may not be ordered as stand alone

Requires a \$100 chef fee up to 50 guests

An additional \$25 fee per 75 guests

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**B R E A K S**

**DELIGHT**

muffins  
juices  
nuts  
popcorn  
pretzels  
cakes  
soda  
cappuccino

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## **Energizer | 25**

Yogurt, Trail Mix, Energy Bars  
Bottled Fruit Smoothies  
Regular and Sugar Free Energy Drinks  
Bottled Natural Juices

## **Ballpark Break | 22**

Popcorn and Honey Roasted Peanuts, Warm  
Jumbo Soft Pretzels (Salted with Mustard)  
Mini Corn Dogs  
Lemonade

## **Chocolate, Chocolate | 27**

Chocolate Ganache Cupcakes  
Chocolate Dipped Pretzels  
Double Chocolate Brownies  
Fresh Milk and Chocolate Milk

**20 person minimum**



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## All-Day Beverage Package | 22

Includes unlimited freshly brewed regular and decaffeinated coffee, herbal teas, bottled water and assorted soft drinks

15 person minimum

### The following items are Priced Individually

Assorted Regular and Diet Sodas	6
Sparkling Mineral Water	7
Assorted Chilled Bottled Juices	6
Red Bull (Regular & Sugar Free)	9

### The following items are Priced per Gallon

Freshly Brewed Coffee / Assorted Herbal Teas	95
Orange Juice	70
Fresh Lemonade	65
Iced Tea	70

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The following items are priced per dozen | 70

Breakfast Pastries, Breads, Muffins or Croissants

Bagels with Assorted Cream Cheese

Croissant with Assorted Fillings

Chocolate Fudge Brownies

Hot Jumbo Pretzels served with Mustard

Freshly Baked Cookies

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## The following items are priced individually

Assorted Candy Bars 6

Fresh Whole Fruit 5

Granola Bars/Energy Bars 7

Priced Per Person (20 person minimum)

Tri Colored Tortilla Chips with Salsa & Guacamole 14

Pita Chips and Hummus 14

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# LUNCH

## ESSENCE

- salads
- hamburgers
- fish
- beef
- pasta
- desserts
- beverages
- sandwiches

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## 3 COURSE PLATED



### Artichoke Rosemary Chicken Breast | 48

Artichoke, Mushroom and Rosemary Cream Sauce, Wild Rice Pilaf, Seasonal Vegetables

### Grilled Salmon | 55

Salmon with Pesto Cream Sauce served with Fingerling Potatoes, Seasonal Vegetables

### Sliced Black Angus Tri-Tip | 54

Grilled Tri-Tip with Peppercorn Brandy Demi Glaze, Parmesan Mash, Seasonal Vegetables

### Vegan Ravioli | 41

Freshly made vegetable ravioli with Marinara Sauce and Vegetable Succotash

25 person minimum

Served with house salad, artisan bread, and chef's choice of dessert, iced tea, regular & decaf coffee, and assorted herbal tea

Higher Price to Prevail When Selecting Multiple Entrees, Limit Three Including Vegetarian Selection

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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## Classic Grilled Chicken Caesar Salad | 30

Chopped Romaine Lettuce, Grilled Chicken, Parmesan Cheese, Garlic Croutons with a Rich Creamy Caesar Dressing

Substitute Shrimp or Beef Tenderloin | 40

## Niçoise Salad | 43

Grilled Salmon, Romaine Lettuce, New Red Potatoes, Fresh Green Beans, Hard Boiled Egg, Roma Tomatoes, Kalamata Olives, with Herbed Vinaigrette

Substitute Chicken | 30

## Cobb Salad | 38

Grilled Chicken and Bacon over Romaine, Roma Tomatoes, Sliced Hard Boiled Egg, Avocado, and Crumbled Bleu Cheese

Substitute Beef Tenderloin | 48

## Choice of the Following Dressings

Balsamic Vinaigrette, Creamy Ranch, Raspberry Vinaigrette, Bleu Cheese

25 person minimum

Served with artisan bread and chef's choice of dessert, iced tea, regular & decaf coffee, and assorted herbal tea

Higher Price to Prevail When Selecting Multiple Entrees, Limit Three Including Vegetarian Selection

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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## SANDWICHES



### Hearty Wraps | 35

Choose From Grilled Cesar Chicken Breast, Seared Sliced Beef & Blue Cheese, Or Vegetarian Option With Crisp Romaine, In Spinach Wrap

### Smoked Turkey Breast Sandwich | 35

Sliced Smoked Turkey Breast with White Cheddar Cheese, Vine Ripe Tomatoes, Lettuce with a Lemon Aioli on Ciabatta

### Caprese Sandwich | 35

Fresh Mozzarella drizzled with Basil Pesto, topped with Vine Ripe Tomatoes, Lettuce, Roasted Pepper Hummus on Rosemary Focaccia Bread

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15 person minimum

Served with potato chips, whole fruit, pasta salad, chef's selection of dessert and iced tea

Available as a buffet or boxed lunch

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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## BUFFET

### Healthy | 56

Fresh Greens with Assorted Market Style Toppings and Dressings

Artichoke Pasta Salad

Roasted Chicken Breast with Herb Au Jus

Seared Salmon with a Lemon Caper Sauce

Rice Pilaf

Seasonal Fresh Vegetables

### Deli | 53

Mixed Green Salad with Vinaigrette and Buttermilk Ranch Dressings

Tortellini & Grilled Vegetable Salad

Homemade Potato Salad

Assorted Kettle Chips

Roast Beef Sandwiches with Tomato, Lettuce, Smoked Gouda and

Chipotle Aioli on Ciabatta

Turkey Sandwich with Pepper Jack Cheese, Bacon, Lettuce, Tomato and Lemon Aioli on Focaccia



25 person minimum

All lunches served with gourmet coffee (regular and decaffeinated), assorted herbal teas, iced tea and chef's selection of desserts

Prices are per person. A customary taxable service charge and sales tax will be added to prices.



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## BUFFET

### Alvarado | 54

Romaine, Corn, Black Bean, Tomato, Red Onion Salad with a Cilantro Lime Vinaigrette  
Apple Jicama Slaw with Orange Chili Dressing  
Spanish Rice  
Ranch Pinto Beans  
Fajita Vegetables : Onions, Red and Green Bell Peppers  
Chili Verde  
Grilled Chicken with a Chipotle Cream Sauce  
Guacamole, Sour Cream, Pico de Gallo, Salsa Fresca, Shredded Jack & Cheddar Cheese  
Flour and Corn Tortillas  
Tres Leches Cheesecake & Churros

### Santa Maria BBQ | 55

Rolls & Butter  
Mixed Greens with Cucumber, Cherry Tomato, Red Onion, Carrots with Ranch & Balsamic  
Coleslaw  
Potato Salad  
Seasonal Vegetables  
BBQ Spice Rub Chicken with Black Cherry Chipotle BBQ Sauce  
Sliced Marinated Tri Tip with a Caramelized Shallot Demi Glaze  
Assorted Dessert Bars

### Southern Comfort | 55

Rolls and Butter  
Green Bean Almandine Salad  
BBLT Salad (Bacon, Bleu Cheese, Romaine, Tomato)  
Fresh Fruit Salad  
Chef Chris' Signature Mac and Cheese with a Goldfish Crumble  
Seasonal Vegetables  
Fried Chicken Wings  
Grilled Sliced Tri Tip with a Roasted Garlic Demi Glaze  
Pecan Bars, Blondies and Jumbo Cookies

### California Fresh | 60

Rolls & Butter  
Salinas Valley Greens with Carrot, Jicama, Cherry Tomato, Radish and a Red Wine Vinaigrette  
Seasonal Fresh Fruit Salad  
Toasted Orzo Rice Pilaf  
Balsamic Glazed Grilled Vegetables  
Grilled Chicken with a Rosemary, Artichoke and Mushroom Cream Sauce  
Salmon with a Lemon Dill Burre Blanc  
Chocolate Mousse and Fruit Tart

25 person minimum

All lunches served with gourmet coffee (regular and decaffeinated), assorted herbal teas, iced tea, and chef's selection of desserts

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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## BUFFET



### North Beach | 54

Rolls and Butter

Caesar Salad

Mozzarella Bocconcini Salad with Fresh Mozzarella Cheese, Cherry Tomato, Lemon Basil Vinaigrette

Seasonal Fresh Fruit Salad

Baked Ziti in a Tomato Sauce, Topped with Mozzarella Cheese, Peas & Mushroom

Chicken Marsala With Mushrooms and Marsala Wine Sauce

Seasonal Vegetables

Assortment of Italian Pastries & Tiramisu

### Cannery Row | 59

Salinas Valley Field Greens with Carrot, Cucumber, Cherry Tomato and Feta with Raspberry Vinaigrette

Bowtie Pasta Salad with Blistered Tomatoes, Pine Nuts, Olives, Capers, Basil Pesto Vinaigrette

Seasonal Fresh Fruit Salad

Rice Pilaf

Seasonal Vegetables

Grilled Chicken Piccata with Lemon Butter Caper Sauce

Seared Salmon with a Saffron Tomato Flume Sauce

Cannoli's and Chocolate Mousse

25 person minimum

All lunches served with gourmet coffee (regular and decaffeinated), assorted herbal teas, iced tea, and chef's selection of desserts

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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# RECEPTION

## ESSENCE

canapes

shrimp

wraps

sushi

bruschetta

tenderloin

dim sum

oysters

cheese

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Tomato Bruschetta	7
Prosciutto Wrapped Asparagus	8
Belgian Endive with Cheese, Nuts, Cranberry	9
Jumbo Shrimp Cocktail	10
Pepper Crusted Tenderloin Crostini	9
Pear and Brie Crostini	7

## Cold Hors D'oeuvres Stations

### Priced Per Piece – 25 Piece Minimum Order

Each item must be ordered in quantities to feed a minimum of 75% of the expected attendance

Server fee of \$100 for passed appetizers

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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Spanakopita	7
Miniature Beef Wellington	10
Chipotle Roasted Shrimp, Mango Relish	10
Chicken Pot Sticker	8
Vegetable Spring Rolls	7
Scallops Wrapped in Bacon	11
Chicken Satay with Thai Peanut Sauce	8
Arancini Risotto Bites	8
Mushroom Caps stuffed w Cheese or Sausage	10

## Hot Hors D'oeuvres Stations

Priced Per Piece – 25 Piece Minimum Order

Each item must be ordered in quantities to feed a minimum of 75% of the expected attendance

Server Fee \$100

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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Antipasto Display 20

Grilled Vegetables, Olives, Pepperoncini, Fresh Mozzarella and Imported Cured Meats

Market Style Crudité 15

Assorted Fresh Vegetables with Herb Buttermilk Dip and Hummus

Market Style Fruit Display 15

Assorted Seasonal Sliced Fruit with Yogurt Dip

Cheese Display 18

Assorted International and Domestic Cheeses, Artisan Crackers and Assorted Jams

**25 Person Minimum**

**Each reception must be ordered in quantities to feed a minimum of 75% of the expected attendance**

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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The following items are priced per dozen

Assorted Petit Fours	75
Chocolate Covered Strawberries	70
Haagen-Dazs Ice Cream Bars	95
Mini Cheesecake	115

One dozen minimum order required

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## Caesar Salad Station | 22

Hearts of Romaine, Croutons, Shredded Asiago Cheese, Grilled Chicken and Bay Shrimp with a Creamy Caesar Dressing

## Asian Chop Salad | 22

Water Chestnuts, Shiitake Mushrooms, Bamboo Shoots, Julienne Peppers, Crispy Won Ton Skins with Grilled Chicken and an Orange Ginger Vinaigrette Dressing

## Pasta Station | 25

Tri-Colored Cheese Tortellini with a Roasted Garlic Cream Sauce  
Penne Pasta with Shaved Asiago Cheese and Marinara Sauce  
Farfalle with herb Oil, Roasted Tomatoes and Spinach with Reggiano Parmesan

## Slider Station – Pick Two | 22

Pulled Pork, Fried Chicken, Beef with Bleu Cheese and Caramelized Onion served with Homemade Potato Chips

## Flatbread Station – Pick Two | 24

Margherita, Hawaiian, BBQ Chicken, Pepperoni, Pear & Gorgonzola, Artichoke and Italian Sausage

## Street Taco Station | 25

Chipotle Chicken, Carne Asada served with Cilantro, Diced Onions, Tortillas and Guacamole, Cheese, Sour Cream, Lime Wedges, Red Salsa and Salsa Verde

25 person minimum

Action stations may not be ordered as stand alone

Each reception must be ordered in quantities to feed a minimum of 75% of the expected attendance



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## Carving Stations

### Prime Rib (Serves 40) | 900

Caramelized Onions, Horseradish Sauce and Rolls

### Roasted Turkey Breast (Serves 35-40) | 500

Cranberry Relish, Giblet Gravy and Silver Dollar Rolls

### Roasted Pork Loin (Serves 35-40) | 500

Fruit Compote, Whipped Sweet Potatoes and Silver Dollar Rolls

### Roasted Beef Sirloin (Serves 25) | 600

Roasted Garlic Demi-Glaze Sauce and Silver Dollar Rolls



All carving stations required attendant fee of \$150 up to 75 guests. An additional \$25 per 75 guests.

Each station must be ordered in quantities to feed a minimum of 75% of the expected attendance

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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# DINNER

## FLAVOR

salads

fish

poultry

beef

desserts

beverages

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## Soup Enhancements for Dinner

Priced Per Person

### Soup | 9

Clam Chowder

Tomato Basil

Minestrone

Chicken Noodle

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## Salads

Included in Menu Price

### Caesar Salad

Romaine Lettuce, Croutons, Parmesan and Caesar Dressing

### Spinach Caprese Salad

Farmer's Baby Spinach, Red Onion, Cherry Tomatoes, Mozzarella, Balsamic Vinaigrette

### Monterey Salad

Field Greens with Mandarin Segments, Pear Tomatoes, Bocconcini Mozzarella, Candied Walnuts and White Balsamic Dressing

### Garden Salad

Organic Greens, Cucumbers, Julienned Carrots and Tomatoes with Garlic Croutons  
Choice of dressings

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## Plated Dinner



### Grill Chicken Breast | 75

Grilled Chicken Breast with Artichoke Mushroom Sauce  
Seasonal Vegetables and Wild Rice Pilaf

### New York Strip | 90

New York Strip with Peppercorn Demi-Glaze  
Seasonal Vegetables and Garlic Whipped potatoes

### Beef Tenderloin | 97

Beef Tenderloin with Shitake Demi-Glaze  
Seasonal Vegetables and Garlic Whipped Potatoes

### Pan Seared Pacific Salmon | 79

Pacific Salmon with Truffle Demi Glaze and Mango Relish  
Seasonal Vegetables and Wild Rice

### Grilled Vegetable Tower

Crispy Risotto Cake Layered with Sautéed Spinach and Roasted  
Portobello Mushroom, with Tomato Coulis  
Chef's Choice of Vegetables

25 person minimum

Served with salad choice, artisan bread, and chef's choice of dessert, gourmet coffee (regular & decaffeinated), and assorted herbal tea

Higher Price to Preval When Selecting Multiple Entrees, Limit Three Including Vegetarian Selection

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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## Buffet Dinner



### Point Lobos | 87

Antipasto Platter

Caesar Salad

Garden Salad

Grilled Chicken Piccata

Seared Salmon with a Lemon Dill Cream Sauce

Butternut Squash Ravioli

Dinner Rolls and Butter

Chef's Appropriate Starch and Vegetables

Assorted Dessert Display

### Canyon Del Rey| 85

Caesar Salad

Spinach Salad

Sliced New York Strip with Peppercorn Demi Glaze

Tortellini with Cream Sauce

Grilled Chicken with Chive Burre Blanc

Chef's Appropriate Starch and Vegetables

Dinner Rolls and Butter

Assorted Dessert Display

25 person minimum

Served with gourmet coffee (regular and decaffeinated), and assorted herbal tea

Prices are per person. A customary taxable service charge and sales tax will be added to prices.

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# BEVERAGE

## ENJOY

- martinis
- champagne
- margaritas
- red wine
- white wine
- beer
- non-alcoholic

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## Bar Service Based on Consumption

	Cash	Hosted
Premium Cocktails	13	12
Name Brand Cocktails	11	10
Imported Beer	9	8
Domestic Beer	8	7
House Wine/By the Glass	13	12
Soft Drinks and Juices	7	6

## SPECIALTY ADD ON BARS

Mimosa Bar	12
Old Fashioned Bar	14
Margarita Bar	16

Prices are per person. A customary taxable service charge and sales tax will be added to prices.