



# NINE HUNDRED BAR & GRILL

Breakfast Hours 6:00AM to 10:00AM WEEKDAYS  
7:00AM to 11:00AM WEEKENDS



## Hotel Favorites

### InnJoyable Breakfast / 870 CAL

Two eggs, cooked any style, served with breakfast potatoes and your choice of meat and toast. \$10.00

### Tailor Made 3 Egg Omelette / 640+ CAL

Made with your choice of 1 meat (sausage, ham or bacon), 1 cheese (Cheddar, Swiss, American, pepper jack, or provolone) and 3 vegetables (peppers, onions, tomatoes, mushrooms or spinach), served with breakfast potatoes and toast. \$10.00

### Start Fresh Wrap / 820 CAL

Scrambled egg whites with mushrooms, spinach, onion and provolone cheese, wrapped in a whole wheat tortilla and served with breakfast potatoes or fruit. \$10.00

### Malted Mini Waffles / 1010 CAL

Waffles served with berries, whipped cream and warm syrup. \$9.00

### Build Your Perfect Breakfast / 560+ CAL

Choose your eggs, meat and a side. Perfect! \$10.00



## Specialities

### Texas French Toast / 1205 CAL

Three pieces of Texas sized French toast topped with vanilla maple cream, caramel, granola, and pure maple syrup. \$11.00

### Pancakes / 1120 CAL

Golden griddled pancakes served with warm maple syrup. \$9.00

### Steak and Eggs / 930 CAL

A 5 oz. top sirloin, cooked to order, with two eggs prepared any style. \$14.00

### Chimichurri Breakfast

#### Burrito / 1383 CAL

Flour tortilla filled with seared flank steak, crispy potatoes, caramelized onions and peppers, cage free scrambled eggs, pepper jack cheese, and fire roasted tomato salsa. \$13.00

### Biscuits and Gravy / 860 CAL

Freshly baked biscuit topped with sausage gravy and served with two eggs, cooked any style, and choice of meat. \$10.00

### Southwest Breakfast

#### Bowl / 734 CAL

Crumbled chorizo, crispy potatoes, black beans, avocado, pepper jack cheese, tomatillo salsa, topped off with cage free scrambled eggs. \$10.00

### Veggie Skillet / 850 CAL

Two eggs, cooked any style, broccoli, mushrooms, peppers, onion and tomatoes served with breakfast potatoes and topped with shredded Cheddar cheese. \$10.00

### Huevos Rancheros / 870 CAL

Two eggs, cooked any style, served over seasoned beans, and topped with chili sauce, tangy cheeses and crispy tortilla strips. \$10.00

## Sides

Fruit \$4.00 / 100 CAL

Breakfast Potatoes \$4.00 / 290 CAL

Bacon \$4.50 / 160 CAL

Sausage \$4.50 / 360 CAL

Toast \$3.00 / 120 CAL

Short Stack of Pancakes \$4.00 / 650 CAL

Oatmeal \$4.00 / 450 CAL

## Drinks

Coffee \$3.00 / 0 CAL

Juice \$4.00 / 110-140 CAL

Tea \$2.00 / 0 CAL

Milk \$3.00 / 150 CAL

Assorted Soft Drinks \$3.00 / 0-160 CAL

### Room Service Dial Ext. 685

A \$2.50 delivery charge, a 18% gratuity charge, and applicable sales tax will be added to the price of all items.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

For parties of 6 or more, a 18% gratuity charge will be automatically added to the bill. 2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.



# NINE HUNDRED BAR & GRILL

Dinner Hours 5:00PM to 10:00PM 7 DAYS A WEEK



## Appetizers

### Buffalo Wings / 1590 CAL

Served with carrot and celery sticks. Your choice of sauce: Buffalo, Coca-Cola BBQ or Honey Sriracha. \$14.00

### Chicken Strips / 980 CAL

Served with house-made pub chips. Your choice of honey mustard or barbecue sauce. \$10.00

### Quesadilla / 1000 CAL

Peppers, onions and a blend of cheeses grilled in a flour tortilla. Served with salsa and sour cream. \$10.00  
Add Grilled Chicken. \$3.00 / 187 CAL  
Add Shrimp or Steak. \$4.00 / 112-286 CAL

### BBQ Chicken Flatbread / 860 CAL

Grilled chicken, caramelized onion and smoky barbecue sauce with a blend of cheeses. \$12.00

### BBQ Pork Flatbread / 830 CAL

Pulled pork, caramelized onion and smoky barbecue sauce with a blend of cheeses. \$12.00

### Chips and Queso / 1064 CAL

House made green chile queso topped with fresh avocado and served with tortilla chips and tomato salsa. \$8.00

### Fried Pickles / 961 CAL

Breaded pickle chips served with a choice of roasted jalapeno ranch or remoulade. \$9.00

### Shrimp Tacos / 1220 CAL

Grilled shrimp, shredded cabbage, fresh pico de gallo and a zesty cilantro lime sauce served on warm flour tortillas. \$14.00

### El Paso Steakhouse Chili / 757 CAL

Made fresh daily. \$6.00



## Entrees

All of our Entrees are served with your choice of two sides; Pasta dishes are served with a side salad.

### Fish & Chips / 720 CAL

Flaky beer battered cod served with our house-made pub chips and creamy coleslaw. \$18.00

### BBQ Pulled Pork Gouda & Mac / 1116 CAL

Cavatappi white Cheddar mac and cheese topped with smoked pulled pork, haystack fried onions, and Carolina BBQ sauce. \$14.00

### BBQ Pork Ribs / 980 CAL 1/2 rack 1790 CAL full rack

Slow cooked pork ribs brushed with barbecue sauce. \$15.00  
\$27.00 Full Rack

### 10 OZ Angus Ribeye / 920 CAL

Hand-cut, well-marbled, juicy and savory. Seasoned with our house blend seasoning. \$28.00

### Chicken and Waffles / 1240 CAL

Tender chicken strips served with mini malted waffles. \$15.00

### Southwest Portabella Mushroom Alfredo / 1093 CAL

Orecchiette pasta, fire grilled Southwestern spiced Portabella caps, creamy ancho chili Alfredo sauce, topped with pico de gallo. \$14.00



## Burgers & Sandwiches

All of our burgers are served with lettuce, tomato, red onion and choice of fries or pub chips.

### Classic Burger / 680 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with your choice of cheese. \$12.00

### BBQ Bacon Cheddar Burger / 1380 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped with barbecue sauce, crisp bacon and melted Cheddar cheese. \$14.00

### Build Your Own Burger / 770+ CAL

8 oz. char-broiled Angus beef burger topped with your choice of the following toppings: Cheddar, Swiss, or pepper jack cheese, grilled onions, sautéed mushrooms, jalapeno peppers and fresh pico de gallo. \$12.00  
Add bacon for an additional \$2.00.

### BLT Club Wrap / 1300 CAL

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheeses wrapped in a flour tortilla. \$12.00

### Tuscan Chicken Sandwich / 1140 CAL

Grilled chicken topped with Provolone cheese, roasted red pepper, crisp greens and sliced tomato served on ciabatta with pesto mayonnaise. \$14.00

### Blue Burger / 1090 CAL

8 oz. char-broiled Angus beef burger, seasoned and topped savory blue cheese. \$14.00

### Mojo Cubano / 923 CAL

Smoked mojo pulled pork, shaved ham, melted Swiss, yellow mustard, and pickles on pressed Cuban bread. \$14.00



## Salads

### Caesar Salad / 650 CAL

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. \$11.00  
Add Grilled Chicken. \$3.00 / 187 CAL  
Add Shrimp or Steak. \$4.00 / 112-286 CAL

### Grilled Sirloin Salad / 530 CAL

Sliced grilled sirloin, mixed greens, crumbled blue cheese, tomatoes and red onion tossed with balsamic vinaigrette. \$15.00

### Southwest Chicken Salad / 813 CAL

Southwest spiced chicken thighs, black beans, fresh avocado, cherry tomato, crisp fried onions, cucumbers, Monterey Jack cheese, pickled red onions, and chopped romaine served with fire roasted jalapeno ranch. \$14.00

### Mediterranean Cobb Salad / 709 CAL

Grilled chicken, hardboiled egg, cucumber, tomato, crisp bacon, shaved Parmesan, queen olives, and roasted artichokes, and mixed greens served with Caesar dressing. \$14.00

## Desserts

**Brownie Sundae** \$6.00 / 1010 CAL

**NY Cheesecake** \$7.00 / 800 CAL

## Sides

**French Fries** \$4.00 / 280 CAL

**Red Skin Mashed Potatoes** \$4.50 / 200 CAL

**Rice Pilaf** \$3.50 / 210 CAL

**Pub Chips** \$4.00 / 540 CAL

**Seasonal Vegetables** \$4.50 / 30 CAL

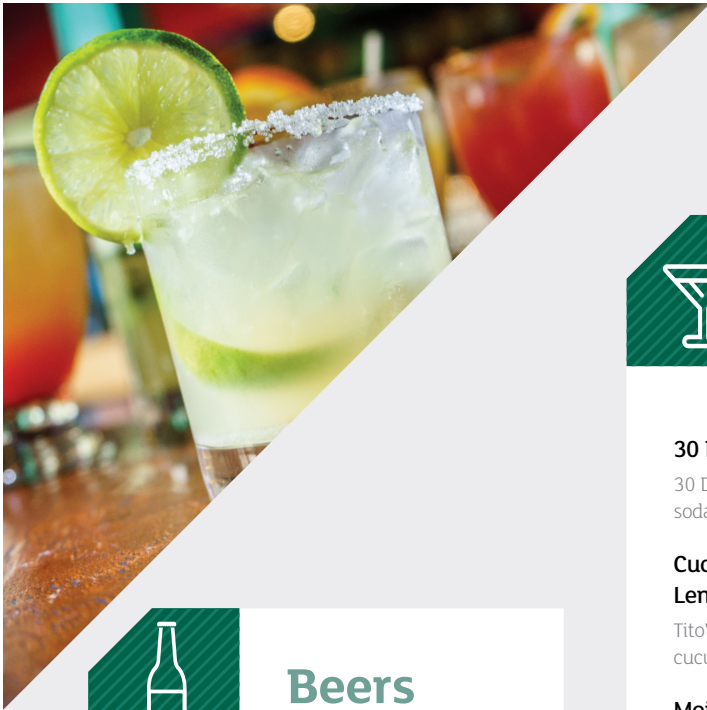
**Cole Slaw** \$3.50 / 290 CAL

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## Handcrafted Cocktails

### 30 Degrees of Sungria / 156 CAL

30 Degrees Pinot Noir, brandy, lemon-lime soda, fresh fruit \$9.00

### Cucumber Mint

#### Lemonade / 240 CAL

Tito's Handmade Vodka, fresh lemonade, cucumber, mint \$9.00

### Mojito / 201 CAL

Castillo Silver Rum, muddled garden-fresh mint, Club Soda, fresh squeezed lime juice, sugar \$9.00

### Classic Martini / 240 CAL

New Amsterdam Vodka or New Amsterdam Gin, splash of Martini & Rossi Dry Vermouth, olive or lemon twist \$10.00

### Charred Lime Margarita / 213 CAL

Hornitos blanco tequila, caramelized fresh lime juice, sweet orange pulp, muscovado sugar \$10.00

### Mexican Mule / 240 CAL

Corazon Blanco Tequila, Ginger Beer, fresh-squeezed lime juice \$9.00

### Perfect Rose Old Fashioned / 182 CAL

Four Roses Bourbon, lemon sour, simple syrup, cherry \$9.00

### Noble Paloma / 240 CAL

Casa Noble Reposado Tequila, grapefruit juice, agave nectar, fresh squeezed lime juice, club soda \$10.00



## Beers

### Craft

**Blue Moon** \$7.00 / 228 CAL

**El Paso Seasonal Selection**  
\$7.00 / 200+ CAL

**Sam Adams Seasonal**  
\$7.00 / 160+ CAL

**Milk Stout Nitro** \$8.00 / 210 CAL

**White Claw Variety** \$7.00 / 100+ CAL

**Sierra Nevada Pale Ale**  
\$8.00 / 200 CAL

### Import

**Corona Extra** \$7.00 / 148 CAL

**Heineken** \$7.00 / 149 CAL

**Stella Artois** \$7.00 / 150 CAL

**Modelo Especial** \$7.00 / 143 CAL

**Seasonal Special** \$7.00 / 180+ CAL

**Heineken 0.0 (Non-alcoholic)**  
\$7.00 / 69 CAL

### Domestic

**Bud Light** \$6.00 / 192 CAL

**Coors Light** \$6.00 / 102 CAL

**Budweiser** \$6.00 / 192 CAL

**Michelob Ultra** \$6.00 / 128 CAL

**Miller Lite** \$6.00 / 110 CAL

**Coors** \$6.00 / 149 CAL

### Draft

**Bud Light** \$6.00 / 192 CAL

**DeadBeach IPA** \$6.00 / 203 CAL

**Blue Moon** \$6.00 / 228 CAL

**DeadBeach Seasonal Selection**  
\$6.00 / 200+ CAL

**DeadBeach Abuela Stout**  
\$6.00 / 207 CAL



## White Wines

(105 - 125 CAL per glass)

	GLASS	BOTTLE
<b>Chardonnay</b> Portillo, Uco Valley of Argentina	\$7.00	\$26.00
<b>Chardonnay</b> Sonoma, Sonoma County CA	\$8.00	\$28.00
<b>Riesling</b> Karl Erbes, Germany	\$9.00	\$30.00
<b>Moscato</b> Foris Vineyard, OR	\$8.00	\$28.00
<b>Pinot Gris</b> J. Vineyards, CA	\$7.00	\$26.00



## Red Wines

(116 - 122 CAL per glass)

	GLASS	BOTTLE
<b>Cabernet Sauvignon</b> 30 Degrees, CA	\$8.00	\$28.00
<b>Cabernet Sauvignon</b> Kendall-Jackson, CA	\$6.00	\$26.00
<b>Merlot</b> Benzinger, CA	\$7.00	\$26.00
<b>Merlot</b> Boomtown, WA	\$9.00	\$30.00
<b>Shiraz</b> Trackers Crossing, Australia	\$10.00	\$32.00

## Drinks

**Coffee** \$3.00 / 0 CAL

**Tea** \$2.00 / 0 CAL

**Milk** \$2.00 / 150 CAL

**Assorted Soft Drinks** \$3.00 / 0-160 CAL



# Catering

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Memories With You



## Holiday Inn El Paso West

900 Sunland Park Drive

El Paso, TX 79922

[Holiday Inn El Paso West \(ihg.com\)](http://HolidayInnElPasoWest.ihg.com)

Holiday Inn El Paso West  
900 Sunland Park Drive, El Paso, TX 79922  
(915) 833-2900



# CONTINENTAL BREAKFAST

Requires no minimum and includes freshly brewed coffee, tea selections, and hot cocoa

## THE CONTINENTAL

\$13.00 Per Guest

Orange and Cranberry Juice

Sliced Seasonal Fruits and Berries

Freshly Baked Morning Pastries and Sweet Breads

## THE EXECUTIVE CONTINENTAL

\$18.00 Per Guest

Orange and Cranberry Juice

Sliced Seasonal Fruits and Berries

Freshly Baked Morning Pastries and Sweet Breads

CHOICE OF TWO OF THE FOLLOWING

An Assortment of Breakfast Cereals | Bananas, 2% and Skim Milk (Soy and Almond Milk on Request)

Fruit Turnovers

Assorted Bagels | Cream Cheese, Sweet Creamery Butter

Individual Low-Fat Fruit and Greek Yogurts

Fruit Yogurt Parfait | Housemade Granola and Berries

## CONTINENTAL BREAKFAST ENHANCEMENTS

Fluffy Scrambled Eggs and Choice of Hardwood Smoked Bacon or

Country Sausage Links (GF) | 10

*Egg White Available*

Fruit Yogurt Parfait | 9 Housemade Granola and Berries

Steel-Cut Oatmeal (V) | 6 Brown Sugar, Raisins, Nuts, Milk

Chilled Hard Boiled Eggs | 24/Dozen

Assorted Miniature Doughnuts (V) | 7

Breakfast Sandwiches | 7 per Guest

*Select Any Two | Can Be Purchased by the Dozen (\$78/dozen)*

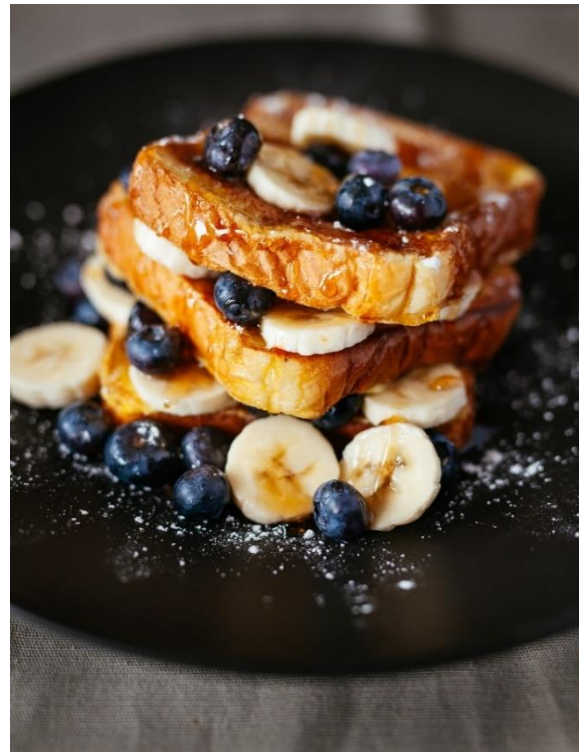
### Sandwich Selections

**Fresh Baked Croissant** | Breakfast Ham, Aged White Cheddar, Folded Egg

**Buttermilk Biscuit** | Scrambled Egg, Sausage Patty, Pepper Jack cheese

**Southwestern Breakfast Burrito** | Scrambled Egg, Monterey Jack Cheese, Chorizo, Salsa

**Vegetarian Burrito** | Scrambled Egg Whites, Spinach, Tomato



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900 Sunland Park Drive, El Paso, TX 79922  
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 **Holiday Inn**  
AN IHG® HOTEL

# BREAKFAST TABLE

Priced Per Guest. Requires 20 guest minimum and includes freshly brewed coffee, tea selections, and hot cocoa

## CLASSIC BREAKFAST BUFFET

\$22.00 Per Guest

**Orange and Cranberry Juice**

**Sliced Melons, Seasonal Fruits and Berries**

**Freshly Baked Morning Pastries and Breakfast Breads** | Fruit Preserves and Butter

**An Assortment of Breakfast Cereals** | Bananas, Whole, 2% and Skim Milk (*Soy and Almond Milk on Request*)

**Individual Low-Fat Fruit and Greek Yogurts (V)**

**Farm Fresh Scrambled Eggs (GF)**

CHOICE OF TWO: (GF)

**Applewood Smoked Bacon**

**Country Sausage Links**

**Chicken Apple Sausage**

**Grilled Smokehouse Ham**

CHOICE OF ONE: (GF)

**Oven Roasted Breakfast Potatoes** | Fresh Herbs

**Hash Browns**

*Further Enhance your Brunch by adding a Carving Station for \$5.00 per guest and Attendant Fees*

## BREAKFAST TABLE ENHANCEMENTS

**Farm Fresh Egg Omelet\*\*** | 18

Cheddar and Swiss Cheeses, Diced Smokehouse Ham, Sliced Mushrooms, Diced Bell Peppers, Chopped Sweet Onions, Spinach Leaves, Bacon, Salsa

**Made to Order Pancakes \*\* (V)** | 16

Maple Syrup, Honey Whipped Butter, Powdered Sugar, Mini Chocolate Chips, Walnuts, Banana Slices, Blueberries, Fruit Compote

**Steel-Cut Oatmeal (V)** | 6

Brown Sugar, Dried Fruits, Raisins, Nuts, Milk

**Made to Order Smoothies\*\*** | 7

Unsweetened Plain and Vanilla Yogurt  
1% Regular, Soy and Almond Milks  
Seasonal Fresh Fruits and Berries and Bananas  
Carrots, Kale, Spinach, Avocado, Cucumber  
Flax Seed, Old Fashioned Oats, Cinnamon, Nutmeg, Ginger, Peanut Butter

**\*\* Requires an Attendant | 150**

**One Attendant Per 50 Guests**

*V = Vegetarian, DF = Dairy Free, VE = Vegan, GF = Gluten Free*

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## BREAKS & BEVERAGE

Priced Per Guest, Requires No Minimum

**HOT BEVERAGES** | Freshly Brewed Coffee & Tea Selection (*Soy and Almond Milk on Request*)

**CARBONATED BEVERAGES** | Coke's Collection of Soft Drinks, Bubly Sparkling Water, and Bottled Water

### BEVERAGE SERVICE

#### 90 Minute Beverage Service

**Hot Beverages** | 13

**Carbonated Beverages** | 4

**Enhanced Beverages** | 6

**Hot and Carbonated Beverages** | 17

**Hot and Enhanced Beverages** | 19

#### Half Day Beverage Service

*Based on Four Hours of Service*

**Hot Beverages** | 20

**Carbonated Beverages** | 6

**Enhanced Beverages** | 9

**Hot and Carbonated Beverages** | 26

**Hot and Enhanced Beverages** | 29

#### All Day Beverage Service

*Refreshed Throughout the Day*

**Hot Beverages** | 33

**Carbonated Beverages** | 10

**Enhanced Beverages** | 15

**Hot and Carbonated Beverages** | 43

**Hot and Enhanced Beverages** | 48

### ENHANCED BEVERAGE SELECTIONS

*Please Select Four*

Coke Collection of Soft Drinks, Bubly,  
and Bottled Water

Tropicana Fruit Juices

Gatorade | G2

Starbucks Frappuccino

Lipton Pure Leaf Iced Teas

Red Bull Regular, Sugar Free and

Tropical

Izze Carbonated Fruit Juices

Naked Brand Fruit Smoothies

Coconut Water

Icelandic Sparkling and Still Water

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 **Holiday Inn**  
AN IHG® HOTEL

## AM BOOST

*Prices Based on 90 Minutes of Service*

Select up to 3 | 14

Select up to 5 | 19

**Designer Trail Mix Station** | Raisins, Granola, Sunflower Seeds, Almonds, Mixed Dried Fruits, Nuts, Banana Chips

**Assorted Granola and Energy Bars** (V)

**Fruit Yogurt Parfait** | Granola and Berries (V)

**Buttery Crumbly Coffee Cake**

**Display of Fresh Baked Breakfast Breads and Muffins**

**Season's Picked Fresh Whole Fruit** (VE)

**Sliced Melons, Seasonal Fruits and Berries** (VE, GF)

**Housemade Trail Mix Cookie Bar** (V)

**Warm Cinnamon Rolls** | Cream Cheese Frosting (V)

**Fruit and Brie Skewers** (V, GF)

**Scones** | Raspberry Preserves (V)

## PM RECHARGE

*Prices Based on 90 Minutes of Service*

Select up to 3 | 17

Select up to 5 | 23

**Individual Bags of White Cheddar Popcorn, Cracker Jacks** (V)

**Season's Picked Fresh Whole Fruit** (VE, GF)

**Sliced Melons, Seasonal Fruits and Berries** (VE, GF)

**Toasted Pita Chips** | Hummus Trio (V)

**Fiesta Chips** | Salsa, Guacamole (V, GF) | Warm Con Queso | Add 2

**Petite Four Trio** (V)

**Theater Style Candy Bars**

**Housemade Trail Mix Cookie Bar**

**Premium Mixed Nuts, Dried Fruits, Wasabi Peas, Cocktail Pretzels**

**Lemon Tart Bars**

**Decadent Fudge Brownies and Blondies** (V)

**Crudité Display** | Buttermilk Ranch Blue Cheese Dips (V, GF)

**Assorted Bags of Potato Chip, Pretzels, Vegetable Chips**

**Warmed Ballpark Pretzels** | Honey and Stone Ground Mustards (V) | Warm Cheddar Dip | Add 2

**Assorted Home Baked Cookies** (V)

**Assorted Granola and Energy Bars** (V)

**Designer Trail Mix Station** | Raisins, Sunflower Seeds, Mixed Dried Fruits, Mixed Nuts, Pretzels, M&Ms (V)

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## PLATED LUNCH

Plated Luncheons Require a Minimum of 10 Guests  
All Plated Luncheons Include Three Courses, Artisanal Bread  
and Sweet Butter and Iced Tea

### FIRST COURSE

*Please Select One*

- Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Garlic Herb Toast Points, Caesar Dressing
- Garden Salad** (V, GF) | Baby Lettuces and Spinach, Tomato, Cucumber, Carrot, Choice Of Ranch, Balsamic or Blue Cheese
- French Onion** | Gruyere Cheese en Crouete
- Tomato Bisque** (V) | Oregano Pastry

### MAIN COURSE

*Please Select One Hot or Cold Entrée*

Chilled Entrées

#### **Flatiron Steak Salad** | 18

Spring Green Mix and Frisee, Fried Onions, Smoked Goat Cheese, Roasted Tomato, Pickled Radish, Merlot Vinaigrette

#### **Cobb Salad** (GF) | 16

Smoked Turkey, Cured Ham, Chopped Bacon, Tomato, Egg, Blue Cheese Crumble, Buttermilk Vinaigrette

#### **Grilled Chicken Caesar Salad** | 16

Sliced Chicken, Romaine Hearts, Shaved Parmesan-Reggiano, Garlic Herb Toast Point, Caesar Dressing

Hot Entrées

*Includes Chef's Choice of Seasonal Vegetable*

#### **Oven Roasted Chicken** | 18

Herb Smashed Potatoes, Lemon and Roasted Garlic Sauce

#### **Habanero and Lime Glazed Airline Breast** (GF, DF) | 20

Tri Color Quinoa Pilaf

#### **Seared Salmon** (GF) | 21

Creamy Polenta, Brown Butter Cream Sauce, Fried Capers

#### **Southwest Pan Seared Skirt Steak** (GF, DF) | 24

Yukon Gold Garlic Mashed Potato, Grilled Asparagus, Black Bean Corn Salsa, Chimichurri Sauce

Vegetarian Entrées

*Please Select One*

#### **Wild Mushroom and Kale Risotto** (VE, GF) | 16

Brown Butter Toasted Pine Nuts, Parmesan

#### **Roasted Mushroom and Ricotta Baked Manicotti** | 18

### FINAL COURSE

*Please Select One* (V)

**Chocolate Decadence Cake** | Milk Chocolate Buttercream, Caramel Sauce

**Red Velvet Cake** | Brown Butter Cream Cheese Frosting

# COLD BUFFET TABLE

Priced Per Guest, Requires a Minimum of 20 Guest, and Includes Iced Tea.

## ARTISAN SANDWICH BUFFET

\$18.00 Per Guest

### **Chef's Seasonally Inspired Soup**

**Mixed Greens (GF)** | Tomato, Carrot, Cucumber, Herb Vinaigrette

**Shaved Prime Roast Beef Sandwich on Ciabatta** | Smoked Cheddar, Horseradish Aioli

**Oven Roasted Turkey Breast and Swiss on Whole Wheat Oat Bread** | Spinach and Basil Pesto, Roasted Tomatoes

Desserts (V)

**Lemon Pound Cake**

## FARMERS MARKET STAND

\$20.00 Per Guest

### **Chef's Seasonally Inspired Soup**

**Fingerling and Sweet Potato Salad (V)** | Fingerling Potatoes, Sweet Potatoes, Red Onion, Celery, Red Bell Pepper, Grain Mustard, Yogurt Dressing

**Vegetable Salad (V)** | Balsamic Roasted Portabella Mushrooms, Grilled Asparagus, Marinated Artichoke Hearts, Fresh Parmesan

**Greens (GF)** | Romaine Hearts, Chopped Iceberg, Baby Greens

**Toppings** | Grape Tomatoes, Red Onion, English Cucumber, Peppers, Pecans, Parmesan, Gorgonzola, Smoked Bacon, Eggs, Herbed Croutons

**Proteins (GF)** | Marinated and Grilled Sliced Roasted Chicken Breast, Flank Steak

**Dressings** | Buttermilk Ranch and Creamy Caesar Dressings, House Vinaigrette

Dessert (V)

**Seasonal Fruit Crisp**

## NEIGHBORHOOD DELI

\$22.00 Per Guest

### **Chef's Seasonally Inspired Soup**

**Garden Salad** | Mixed Seasonal Greens, Radicchio, English Cucumber, Roma Tomatoes, Carrots, Shredded Red Bell Peppers, Sliced Radish, Herbs, Champagne Vinaigrette

**Pesto Marinated Cheese Tortellini Salad (V)** | Farm Fresh Vegetables

**Prime Rib Wrap** | Shaved Roast Beef, Smoked Cheddar, Arugula, Horseradish Aioli

**Turkey Club Wrap** | Avocado, Bacon, Lettuce, Tomato, Garlic Mayo, Whole Wheat Wrap

**Caprese Wrap** | Fresh Mozzarella, Sliced Tomatoes, Basil Chiffonade, Balsamic Vinaigrette, Sun-Dried Tomato Wrap

Housemade Chips (V)

Homemade Coleslaw (V)

Dessert (V)

**Layered Chocolate Cake**

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# HOT BUFFET TABLE

Priced Per Guest, Requires a Minimum of 20 Guest and Includes Iced Tea.

## TASTE OF ITALY

\$18.00 Per Guest

### **Chef's Seasonally Inspired Soup**

**Romaine and Frisee Caesar** | Shaved Parmesan, Focaccia Croutons, Caesar Dressing

**Roasted Tomato and Mozzarella Panzanella Salad (V)**

**Chicken Puttanesca (GF)** | Olives, Tomato, Lemon, Garlic

**Baked Rigatoni** | Italian Sausage, Red Pepper, Wild Mushroom, Ricotta

**Garlic Knots** | Marinara (V)

**Seasonal Sautéed Vegetables (VE)**

Desserts (V)

**Assorted Cannoli**

## BACKYARD COOK OUT

\$24.00 Per Guest

### **Chef's Seasonally Inspired Soup**

**Romaine Lettuce Salad** | Grilled Corn, Baby Tomatoes, Pickled Red Onion, Avocado, Jack Cheese, Corn Bread Croutons, Bacon Ranch and House Vinaigrette Dressings

**Garden Salad (V, GF)** | Baby Lettuces and Spinach, Tomato, Cucumber, Carrot, Choice Of Ranch, Balsamic or Blue Cheese Dressing

**8-Hour House Smoked Brisket of Beef (GF)** | Sweet Baby Ray's Country Style Sauce

**Smoked Pulled Pork Shoulder (GF)** | Serrano Mustard Barbecue

**Homemade Coleslaw (V, GF)**

**Potato Wedges (VE, GF)**

**Mini Corn on the Cobb (GF)**

Desserts (V)

**Warm Peach Crisp**

## CUCINA

\$28.00 Per Guest

**Frijoles Charros (GF)** | Pinto Bean Soup, Queso Fresco, Pico de Gallo

**Romaine Salad (V, GF)** | Charred Corn, Pickled Onion, Cotija Cheese, Spicy Buttermilk Vinaigrette

**Roasted Red Pepper, Bean and Quinoa Salad (VE, GF)** | Citrus Vinaigrette

**Barbacoa Veracruz** | Chayote Squash, Roasted Poblanos, White Bean, Maize

**Adobo Spiced Mahi (GF)** | Tequila and Lime

**Achoite Marinated Chicken (GF)** | Chimichurri Sauce

**Grilled Squash** | Kale, Golden Raisins, Pepitas and Ancho Chili Vinaigrette

Desserts (V)

**Cinnamon Churros** | Mexican Spiced Chocolate Sauce

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# GRAB AND GO LUNCH

Lunches are served in an Eco-Friendly Box with Condiments.

## BOXED LUNCH TO GO

\$18.00 Per Box

*Dine In or Deconstructed Fee | 6*

### All Lunches Include the Following:

#### Choice of:

Homemade Coleslaw  
Whole Grain Mustard Potato Salad (GF)  
House made Potato Chips

Seasonal Hand-Picked Whole Fruit  
Freshly Baked Chocolate Chip Cookie  
White Cheddar Popcorn

## ENHANCED BEVERAGES

*Priced Each*

Assorted Coke Products & Bottled Waters | 4

Gatorade | G2 | 6

Starbucks Frappuccino | 6

Lipton Pureleaf Iced Teas | 6

Kickstart Energy Drink | 6

Red Bull Regular, Sugar Free and Tropical | 6

Izze Carbonated Fruit Juices | 6

Naked Brand Fruit Smoothies | 6

Coconut Water | 6

Icelandic Sparkling and Still Water | 4

## SANDWICH SELECTION

Groups Up To 25 Guests, Select Two Sandwiches

Groups Over 25 Guests, Select Three Sandwiches

**Black Forest Ham on Baguette** | Gruyere, Lettuce, Tomato, Spicy Mustard

**Shaved Prime Roast Beef Sandwich on Ciabatta** | Smoked Cheddar, Horseradish Aioli

**Oven Roasted Turkey Breast and Swiss on Whole Wheat Oat Bread** | Spinach and Basil Pesto, Roasted Tomatoes

**Prime Rib Wrap** | Shaved Roast Beef, Smoked Cheddar, Arugula, Horseradish Aioli

**Turkey Club Wrap** | Avocado, Bacon, Lettuce, Tomato, Garlic Mayo, Whole Wheat Wrap

**Caprese Wrap (V)** | Fresh Mozzarella, Sliced Tomatoes, Basil Chiffonade, Balsamic Vinaigrette, Sun-Dried Tomato Wrap

**Chicken Salad Wrap** | Apples, Walnuts, Grapes, Spinach Wrap

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# PLATED DINNER

Priced Per Guest, Requires a Minimum of 10 Guests, and Includes Three Courses,  
Artisanal Rolls and Creamery Butter, Coffee & Tea Selections

## FIRST COURSE

*Please Select One*

**Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Herbed Garlic Toast Points, Caesar Dressing

**Baby Spinach Salad** (V, GF) | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

**Wedge of Iceberg** (V, GF) | Diced Tomato, Smoked Bacon, Danish Blue, Blue Cheese Dressing

**French Onion Soup** | Gruyere Cheese en Crôte

**Tomato Basil Soup** (V) | Oregano Pastry

## MAIN COURSE

*Please Select One*

*Includes Chef's Choice of Seasonal Vegetables*

**Pan Seared Chicken Breast** | 22

Vegetable Faro, Lemon Thyme Demi

**Chicken Breast Puttanesca** (GF) | 24

Tomato, Caper, Olive, Lemon, Garlic Whipped Potatoes

**Herb Crusted Filet Mignon** (GF) | 30

Roasted Shallot Red Wine Sauce, Sour Cream and Chive Whipped Potatoes

**Braised Short Rib** | 27

Butternut Squash Faro Risotto, au Jus, Pickled Fennel and Beet Salad

**Seared Salmon** (GF) | 25

Dill Potato Risotto, Preserved Lemon Béurre Blanc

**Citrus Grilled Mahi** (GF) | 26

Quinoa Kale Pilaf, Asparagus-Olive Vinaigrette, Roasted Tomato Butter

## VEGETARIAN ENTRÉE SELECTION

*Please Select One*

**Roasted Vegetable Romesco** (GF) | 18 Roasted Red Peppers, Toasted Almonds, Grape Tomatoes, Minced Garlic, Sherry Vinaigrette

**Portabella Mushroom Napoleon** | 18 Grilled Eggplant, Roasted Pepper, Goat Cheese Mousse

**Squash and Kale Faro Risotto** | 16

## FINAL COURSE

*Please Select One*

**Chocolate Decadence Cake** | Milk Chocolate Buttercream, Caramel

**Fruit Tart of the Season** | Crème Anglaise, Vanilla Cigarette

**Flourless Chocolate Torte** (GF) | Berry Coulis, Raspberry Dust

**Classic Cheesecake** | Raspberry Coulis

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## DINNER TABLE

Priced Per Guest, Requires a 20 Guest Minimum, and Includes coffee and tea. Selections and Fresh Baked Rolls & Creamery Butter.

### TRADITIONAL BUFFET

\$35.00 Per Guest

#### **Chef's Seasonally Inspired Soup**

**Mixed Greens** (V, GF) | Cucumber, Carrot, Almonds, Fresh Berries, Feta Cheese and Herbed Vinaigrette

**Marinated Grilled Vegetables** (V) | Balsamic Reduction

**Pan Seared West Coast Salmon** (GF) | Lemon Chive Beurre Blanc

**Herb and Dijon Breaded Chicken** | Caramelized Shallot, Marsala

**Fresh Seasonal Vegetables** (VE, GF)

**Slow Roasted Flank Steak\*\*** | Natural Jus

**Garlic & Rosemary Roasted Potatoes** (V, GF)

#### Desserts

**Vanilla Panna Cotta** | Fresh Berries, Chantilly Cream

**Layered Chocolate Cake** | Caramel Sauce

### VIVO ITALIANO

\$33.00 Per Guest

#### **Chef's Seasonally Inspired Soup**

**Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Herb Garlic Toast Points, Caesar Dressing

**Parmesan Crusted Boneless Breast of Chicken** | Tomato Sauce

**Beef Roulade** | Spinach, Roasted Tomato and Mozzarella

**Grilled Salmon Puttanesca** (GF) | Chopped Tomatoes, Olives, Capers

**Herb Roasted Potatoes** (VE, GF)

**Baked Rigatoni** | Marinara, Red Pepper, Wild Mushroom, Ricotta

**Marinated and Grilled Vegetables** (VE, GF)

#### **Garlic Knots and Marinara** (VE)

#### Desserts

**Tiramisu** | Espresso-Soaked Lady Fingers, Cocoa, Mascarpone

**Lemon Pound Cake** | Sweetened Mascarpone, Macerated Berries

### CHOP HOUSE

\$38.00 Per Guest

#### **Chef's Seasonally Inspired Soup**

**Baby Field Greens Salad** (V, GF) | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette

**BLT Panzanella** | Roast Turkey, Smoked Bacon, Avocado, Cherry

**Grilled Marinated Bone-In Pork Chop** (GF) | Apple Chutney

Tomatoes, Mixed Greens, Chives, Croutons, Arugula Vinaigrette

**Baked Potato Bar** (GF) | Sour Cream, Smoked Bacon, Chives, Aged

**Herb Crusted Sirloin** | House Steak Sauce

Cheddar, Soft Butter

**Pan-Roasted Atlantic Salmon Fillets** (GF) | Lemon Beurre Blanc

**Oven Roasted Steakhouse Asparagus** (VE, GF)

#### Desserts

**Cheesecake** | Cherry and Dark Chocolate

**Warm Fruit Crisp** | Whipped Sweet Cream

**Layered Chocolate Cake** | Caramel Sauce, Chocolate Buttercream

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## DISPLAYS

Requires a 10 Guest Minimum  
Based on Small (40ppl)/Large (100ppl) Platters

### ARTISANAL CHEESE | 160/330

Variety of Local, Domestic, and International Cheeses Featuring Haystack Mountain, Jumping Good Goat Farms, Mouco, Grafton Village, Dried Fruits and Nuts, Whole Grain Mustard and Preserves Baguette and Lavosh

### CRUDITÉS (V) | 120/220

Seasonal Garden Vegetables  
Buttermilk Ranch and Onion Dips  
Creamy Hummus and Tapenade  
Fresh Flatbread, Crostini and Breadsticks

### BREADS AND SPREADS | 100/180

Warm Artichoke, Spinach and Lobster Dip (GF)  
Herbed Chevre (GF)  
Roasted Red Pepper Dip and Hummus (VE, GF)  
Fresh Flatbread, Lavosh and Crostini

### SLIDER BAR | 240/420

*Three Per Guest*

**Beef Slider** | Smoked Cheddar, Peppercorn Bacon, House Sauce  
**Pulled BBQ Chicken** | Pickled Onions, Buttermilk Biscuit  
**Smoked Roasted Shiitake** | Mozzarella, Roasted Red Pepper

### SEASONAL FRUIT TABLE | 160/300

Selection of Tropical and Traditional Fruits and Berries  
Yogurt Dip and Honey-Mint Sauce

### EUROPEAN ANTIPASTI | 120/220

Cappicola, Genoa Salami, Mortadella, Prosciutto  
Fresh Mozzarella, Herbed Chevre, Aged Gouda  
Collection of Marinated and Grilled Vegetables and Mushrooms,  
Olives, Roasted Tomatoes, Artichoke Hearts  
Crostini, Focaccia and Lavosh

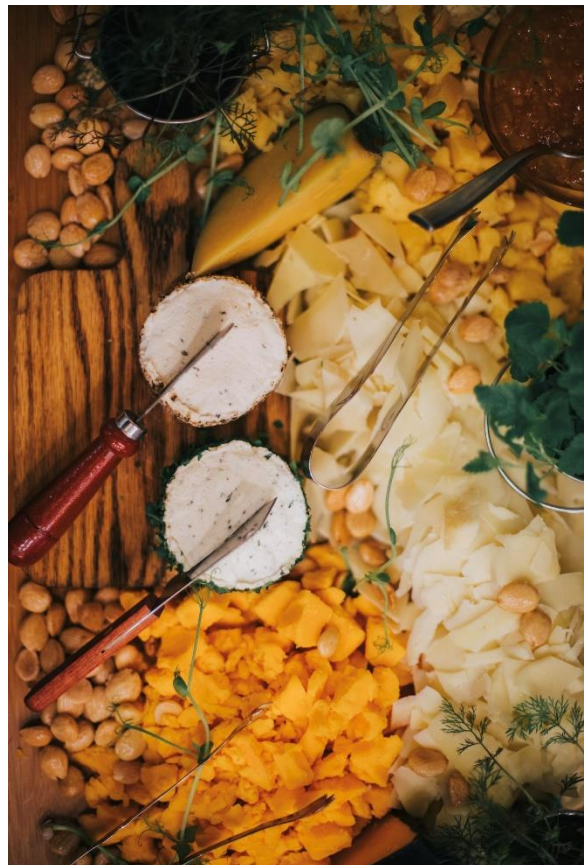
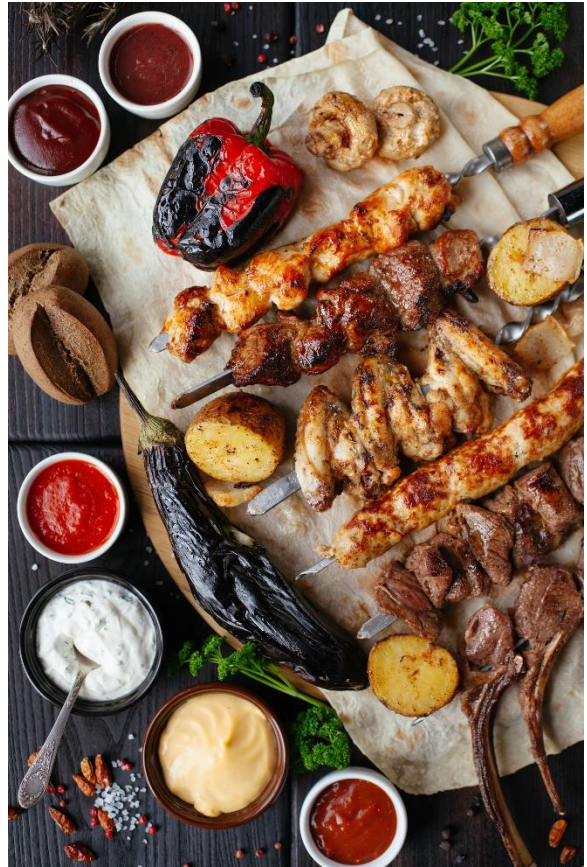
### SIGNATURE DESSERT | 140/270

Assorted Truffles, Macaroons, Chocolate Parfaits, Lemon Pound Cake  
Bites and Assorted Miniature Pastries  
Freshly Brewed Coffee & Tea Selections

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## PASSED HORS D'OEUVRES

Hors d'oeuvres may be Displayed or Butler Passed  
Priced Per Piece (Minimum of 25 Pieces Per Selection)

### CHILLED SPECIALTIES

**For \$7**

- Truffle and Parmesan Deviled Eggs (V, GF)
- Spicy Crab and Mango Salad on Wonton Chip
- Caprese Skewer | Baby Heirloom Tomato, Basil, Mozzarella, Balsamic Glaze (V)
- Whole Grain Mustard Chicken Salad | Pretzel Cracker, Tart Apple Sweet Chili Relish

**For \$8**

- Mini BLT | Crisp Bacon, Marinated Tomato, Micro Arugula, Citrus Garlic Aioli, on Brioche Toast Point
- Chili Lime Seared Beef | Poblano Aioli, Micro Cilantro, on Toasted Rye
- Shrimp Gazpacho Shooter (GF)
- Scallop Crudo | Serrano and Orange Vinaigrette, Manchego Chip, Crispy Potato, Micro Beet

### PASSED HORS D'OEUVRES PACKAGES

*Priced Per Guest | Minimum 25 Guests*

4 Pieces Per Guest (Select 2 Cold and 2 Hot) | 30

6 Pieces Per Guest (Select 3 Cold and 3 Hot) | 43

8 Pieces Per Guest (Select 4 Cold and 4 Hot) | 56

**Add a Display Table with Your Hors d'oeuvres Package:**

Artisanal Cheese Display | Add 19

Crudités | Add 14

Seasonal Fruit | Add 17

### HOT SPECIALTIES

**For \$7**

- Spicy Beef Empanada | Chimichurri
- Chicken Quesadilla | Chipotle Sour Cream
- Coconut Crusted Chicken Satay | Mango Sweet Chili Dipping
- Chicken and Lemon Grass Potsticker | Sweet Chili Soy Dipping Sauce
- Peppadew Goat Cheese Poppers (V)
- Vegetable Samosa | Curried Yogurt Dipping Sauce (V)

**For \$8**

- Roasted Root Vegetable Kabob | Spicy Hummus (VE, GF)
- Chorizo and Manchego Arepas | Cilantro Lime Cream
- Micro Tostada | Smoked Chicken, Black Beans and Pico De Gallo
- Asian Pork Steamed Buns | Braised Pork Belly, Pickled Vegetables
- Seared Scallop | Sweet Corn Risotto and Pea Shoots



## TRADITIONAL BARS

Bartender Fees | \$150 per Bartender For First Three Hours, \$50 Each Additional Hour.  
Staffing | One Bar Required for Every 100 Guests

### TRADITIONAL BRANDS

**Spirits** | Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, Jose Cuervo Especial Gold Tequila, Jim Beam Bourbon, Jack Daniels Whiskey, Select Cordials, Martini & Rossi Vermouth

**Wine** | Drumheller Chardonnay and J Lohr 7 Oaks Cabernet Sauvignon,  
J Roget Brut Sparkling

**Beer** | Coors Light, Bud Light, Michelob Ultra, Heineken, Angry Orchard,  
Devils Vienna Lager, Starr Hill Ramble On IPA, Port City Long Black Veil

### TRADITIONAL BARS

**Package Bar** | priced per hour per person

First Hour | 21  
Second Hour | 10

**Hosted Bar** | priced per drink

Mixed Drinks | 10  
Imported Beer | 8  
Domestic Beer | 7  
Wine by the Glass | 10  
Cordials | 12  
Soft Drinks and Water | 5.50

**Cash Bar** | priced per drink

Mixed Drinks | 13  
Imported Beer | 11  
Domestic Beer | 9  
Wine by the Glass | 13  
Cordials | 16  
Soft Drinks and Water | 7

**Beer and Wine Bar** | priced per hour per person

First Hour | 18  
Each Additional Hour | 8

### TRADE UP

Select any three (3) spirit brands below to include on your upgraded bar.

Your bar will also include all tridiagonal spirits, beers, and wine.

Add \$3.00 to the cocktail price | Add \$3.00 to each package bar hour

**Vodka** | Tito's, Virginia Frost, Cirrus, Mutiny Island, Ketel One

**Gin** | Eight Shires James City, Commonwealth, Hendrick's, Strange Monkey, Fourth Handle Coastal

**Rum** | Captain Morgan Original Spice, Malibu, Vitae Spirits Golden Rum, Blackbeard's Point, Mt. Defiance Amber

**Bourbon, Whiskey and Rye** | Church Bourbon, Reservoir Rye, Filibuster Dual Cask Rye, Caiseal Single Malt, Filibuster Bourbon,  
Old Volstead's Straight, John J Bowman Virginia Straight

**Scotch** | Johnny Walker Black, Dewars White, Glenfiddich

**Tequila** | 1800 Reposado, 1800 Anejo, Patron Silver, Del Maguey Vida Mezcal, Sr. Stoners Hierba Madura

### SIGNATURE COCKTAIL ENHANCEMENT

Enhance your Traditional package or hosted bar by adding any signature cocktail from our signature bar list

## SIGNATURE BARS

Bartender Fees | \$150 Per Bartender For First Three Hours, \$50 Each Additional Hour.  
Staffing | One Bar Required For Every 100 Guests

### ULTIMATE BLOODY MARY BAR

*Priced Per Person*

*First Hour | 15*

*Additional Hours | 11*

*Minimum Sales | 300*

**Poison** | Absolut, Tito's Handmade, Mutiny Island, Virginia Frost  
Select Two Vodka

**Salad** | Lemons, Limes, Celery, Cucumber Slices, Kosher Pickle Spears, Green Olives,  
Pickled Jalapeños, Pepperoncinis, Marinated Artichoke Hearts, Marinated Pearl Onions

**Protein** | Bacon, Oysters, Cooked Shrimp, Beef Jerky

**Seasoning** | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper,  
Freshly Ground Black Pepper, Seasoned Salts, Pickle Juice, Olive Brine

**Flavor** | Tabasco Sauce, Louisiana Hot Sauce, Sriracha, Worcestershire Sauce,  
Steak Sauce, BBQ Sauce

### MARGARITA COCKTAILS

*Priced Per Cocktail | 13*

*Prices Per Batch (25 Cocktails) | 300*

*Upgrade Your Traditional Package Bar | Add 3 Per Hour*

**Berry Berry Margarita** | Jose Cuervo Silver, Grand Marnier, Strawberry Puree, Blood Orange Juice, Fresh Lime Juice, Water, Ginger Beer, Strawberry, Blood Orange Wedge

**Spicy Pineapple Margarita** | 1800 Reposado, Triple Sec, Jalapeno Simple Syrup, Pineapple Juice, Fresh Lime Juice, Water, Ginger Beer, Lime Wedge, Jalapeno Slices

**Peach Margarita** | Patron Silver, Peach Schnapps, Citrus Sour, Peach Nectar, Fresh Lime Juice, Water, Sugar Rim, Dropped Raspberries, Peach Slices

### SPARKLING COCKTAILS

*Priced Per Cocktail | 13*

*Prices Per Batch (25 Cocktails) | 300*

*Upgrade Your Traditional Package Bar | Add 3 Per Hour*

**Sweet and Berrilicious** | J Roget Brut, Hendricks, Pomegranate Juice, Simple Syrup, Fresh Lemon Juice, Water, Fresh Blueberries, Thyme Sprig

**From the Trees** | Jaume Serra Cristalino Brut, Triple Sec, Cranberry Juice, Simple Syrup, Fresh Lemon Juice, Water, Fresh Cranberries, Rosemary Sprig

**Bubble Jito** | J Roget Burt, Tito's, Mint Simple Syrup, Fresh Lime Juice, Water, Mint

**Sparkling Pear** | Jaume Serra Cristalino Brut, Elderflower Liqueur, Simple Syrup, Fresh Lemon Juice, Water, Sage Leaf

### CRAFT BEER EXPERIENCE

*First Hour | 16*

*Additional Hours | 9*

Select eight beers from our rotating local selection showcasing the best of the area.  
Local beers rotate due to season and brewery availability,  
work with your catering manager to review what will be available for your event.

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