

# Banquets



breakfast



brunch



breaks

lunch



reception

dinner



beverage



technology

info



*Holiday Inn*

CINCINNATI AIRPORT

1717 Airport Exchange Blvd | Erlanger | KY 41018

(859) 371-2233 [www.holidayinn.com/cvg-airport](http://www.holidayinn.com/cvg-airport)

# Banquets

breakfast

brunch

breaks

lunch

reception

dinner

beverage

technology

info

## Breakfast



## Breakfast Plates

All breakfast entrees include baskets of breakfast breads, fruit preserves, butter and honey, freshly brewed regular & decaffeinated coffee, herbal teas, fresh orange juice

### All American \$18.50

Scrambled eggs served with crisp bacon or country sausage and breakfast potatoes

### Healthy Start \$18.50

Scrambled egg beaters, turkey sausage and breakfast potatoes with steamed broccoli cooked in canola oil.

### Classic Griddle \$17.50

Cinnamon swirl french toast with maple syrup, turkey sausage links, fruit garnish

### Steak and Eggs \$22.50

5oz sirloin grilled to perfection, scramble eggs, wild mushrooms, bacon, and hash



Breakfast Breads- variety of muffins, bagels, and danishes.

Preserves- grape, strawberry, mixed berry, apple butter and sugar free

## Breakfast Buffets (minimum of 20 people)

### Executive Continental \$15.50

Fresh fruit, flavored yogurts, assorted t dry cereal with milk, bagels ,muffins , danish, cream cheese butter and preserves

### Good Morning \$18.50

Farm fresh scramble eggs, fresh fruit and berries, french toast, bacon and sausage links, breakfast potatoes assorted pastries, butter and preserves.

### Sunrise \$21.00

Farm fresh scramble eggs, fresh fruit and berries, flavored yogurts and granola, assorted cereals with milk, malted waffles and warm syrup, bacon and sausage, yukon gold lyonnaise potatoes, breakfast pastries,



## Buffet Enhancements

### Each enhancement is \$4.50 per person

- Cheese blintzes with strawberry sauce
- Yogurt & granola parfait
- Breakfast sandwiches
- Breakfast burritos
- Hard boiled eggs
- Granola & energy bars
- Oatmeal with raisins & brown sugar
- Belgian waffles with berry sauce & maple syrup
- French toast with berry sauce & maple syrup
- Turkey Sausage
- Biscuits & Gravy
- Ham Steak
- Greek yogurt

### Omelet Station \$7.00 per person

Your choice of cheese, green peppers, ham, mushrooms, onions, salsa & tomatoes

Omelet chef \$30/hour



## Champagne Brunch

(minimum of 25 people)

Selection of chilled juices, coffee, decaffeinated coffee and selection of teas

2%, fat free and chocolate milk

Fresh sliced seasonal fruit

Assorted yogurts and cereals

Danish, muffins, bagels with cream cheese,  
White and wheat bread, butter and preserves

### Chef attended omelet station \*

Prepared to order with garden vegetables, crisp bacon, sliced honey roasted  
Ham, peppers and cheddar cheese

Pancakes or waffles with strawberry topping

Bacon and sausage

Crisp field greens with assorted dressing

Fresh mozzarella and tomato vinaigrette with fresh basil

Grilled breast of chicken with wild mushroom sauce

**Carved beef sirloin\*** with bourbon cognac demi glaze

Chef's selection of fresh vegetables

Chef's selection of potatoes

A selection of sweet delicious desserts

And of course endless champagne throughout the brunch!

\$32.00

\* Attendant required at \$50 each, based upon 1 attendant per 50 guests



# Banquets

breakfast

brunch

breaks

lunch

reception

dinner

beverage

technology

info

## Breaks



## Theme Breaks (minimum 15 people, priced per person)

### Bagel Bakery \$10.50

A selection of bagels- poppy seed, blueberry and plain accompanied by smoked salmon cheese spread, vegetable cream cheese and whipped cream cheese, yogurt breads and whole fruit, beverages include chilled fruit juice, coffee (regular and decaffeinated), hot water and a selection of bigelow teas. also includes creamer and sugars

### Green Break \$10.50

Granny smith apples, green grapes, cucumbers, green peppers, celery, spinach tortilla wraps, apple multi grain bars, green mints, sour cream onion chips, green tea, perrier and sprite.

### Ballpark Fun \$10.50

Bags of popcorn, roasted peanuts, soft pretzels with cheese, cracker jack, soda and bottle water

### Health Break \$10.50

Assorted fruit juices, granola bars, nutigrain bars, energy bars, whole fruit, vegetable tray with yogurt dip, smoothies, bottle water,

### Build Your Own Trail Mix \$8.50

Chex cereal, M&M's, Nuts and assorted Dried Fruit

### Head Start \$11.50

Ham, egg and cheddar cheese biscuits, sausage biscuits and sliced fresh fruit display  
beverages include chilled fruit juices, coffee (regular and decaffeinated), hot water and a selection of bigelow teas. also includes creamer and sugars for coffee.

### Energy Burst \$10.50

Energy bars, chocolates covered peanuts, deluxe trail mix, whole fruit, juices, energy drinks,

### Mediterranean \$10.50

Pita chips, artisan breads, trio of red pepper, pesto and plain hummus, romanesco, bottle water and mineral water.

### Chocoholic \$10.50

Chocolate chip cookies, chocolate covered oreos, snickers and hershey bars, chocolate dip pretzels, hot cocoa, milk, chocolate milk, bottle water, coffee and tea.

### Pub Grub \$15.00

Buffalo chicken wings, popcorn, sliced italian hoagies, all beef hot dogs, nuts, beef jerky, assorted pop

## Theme Breaks (minimum 15 people, priced per person)

### Comfort Break \$10.50

Cupcakes, dark chocolate and white chocolate dipped rice krispie treats, chocolate chip cookies, ice cold milk.

### Tropical Break \$11.50

Fresh fruit kabobs, macadamia nut cookies, coconut macaroons and lemon squares  
beverages include individually bottled juices, coffee (regular and decaffeinated), hot water and a selection of bigelow teas. also included is creamer and sugars for coffee

### Sundae Bar \$10.50

Create-your-own sundae with our rich vanilla ice cream, a luscious selection of toppings including fruits, chocolate, etc.  
beverages to include coffee (regular and decaffeinated), hot water and a selection of bigelow teas. also included is creamer and sugars for coffee

### All Day Beverage Package \$9.50

Unlimited regular and decaffeinated coffee, assorted sodas and bottled water



## Create Your Own Break (priced per person, per break)

### Bakeries

Donuts \$3.95

Muffins and danish \$4.50

Bagels and cream cheese \$5.25

Chocolate brownies and blondies \$4.75

Selection of granola and nutri-grain bars \$4.00

Selection of cookies \$4.00

### Breakfast Items

Assorted fruit yogurts \$4.00

Assortment of cold cereals and milk \$5.00

### Specialty Items

Individual bags of potato chips and pretzels \$4.00

Ice cream novelties \$4.50

Candy bars \$4.00

Assorted flavored popsicles \$4.00

Natural fruit juice bars \$4.50

Hot pretzels w/ ball park mustard and cheese sauce \$5.00

Spinach / artichoke dip with tri color corn tortilla chips \$7.00

Assorted mixed nuts \$4.00 cashews \$6.00 almonds \$5.00

Chocolate dipped pretzel rods \$4.75

### Beverages

Spring waters \$4.00

Flavored iced teas \$5.25

Assorted bottle juices \$4.00

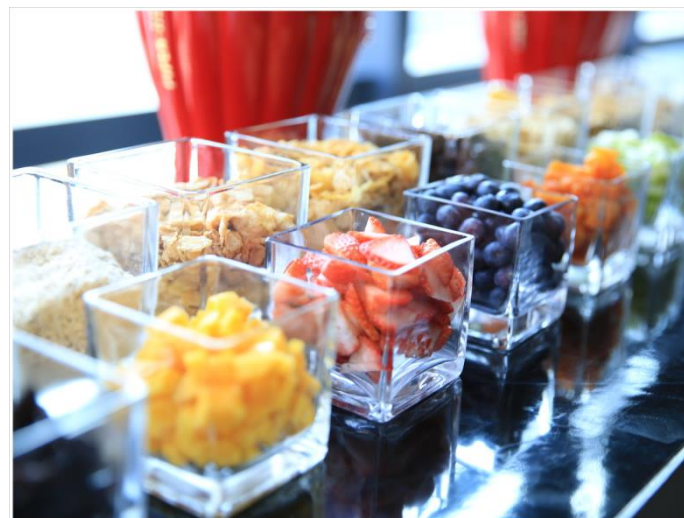
Cold fresh milk or skim \$4.00

Florida orange juice \$4.00

Assorted sodas- Coke products \$4.50

Fresh brewed coffee, decaf and selection of teas \$4.25

Fresh brewed coffee \$48 per gallon



# Banquets

breakfast

brunch

breaks

lunch

reception

dinner

beverage

technology

info

## Lunch



## Lunch Greens

All items served with warm rolls & butter, water, iced tea, coffee, and decaffeinated coffee

### Caesar Salad \$14.00

Crisp romaine and focaccia croutons

add chicken \$5.00

add shrimp \$6.00

add steak \$7.00

add salmon \$6.00

### BBQ Ranch Chicken Salad \$20.00

Crumbled bacon, roasted corn, grape tomatoes, pepper jack cheese with mixed greens and a honey bbq ranch dressing

### Harvest Salad \$15.50

Mixed greens with Craisins, mandarin oranges, and toasted almonds, orange cranberry vinaigrette

### Cobb Salad \$20.00

Fresh garden greens, grilled chicken breast, avocado, crumble bleu cheese, bacon , boiled egg, red wine vinaigrette dressing.

### Vegetarian Antipasto Salad \$16.50

Spring mix greens, grilled peppers, portobello mushroom, roma tomato, fresh mozzarella, artichoke hearts asparagus spears, balsamic vinaigrette dressing.



## Lunch Handhelds

### Served as a sandwich or wrap

Sides: Chips, Cole Slaw and Cookie water, freshly brewed iced tea, coffee or decaffeinated coffee, hot tea

### Italian Deli \$16.50

Prosciutto ham, cappicola, salami, provolone cheese roast red pepper and basil pesto served on sundried tomato focaccia bread,

### Chicken Club \$16.50

Grilled chicken, aged cheddar cheese, smokey bacon, crisp lettuce tomato and dijonnaise mustard on wheat hoagie roll.

### Black Oak Ham and Swiss \$16.50

Smoked ham, imported swiss cheese, grain mustard and greens on ciabatta bread.

### Salmon BLT \$16.50

Maple glazed salmon filet served on a grilled ciabatta roll with dijon mustard, thick cut bacon, lettuce and tomato

### Turkey Wrap \$16.50

Roast turkey, lettuce, tomato, light ranch dressing in wheat wrap.

### Vegetarian Wrap \$16.50

Sliced raw vegetables, spinach hummus and pesto

**Sandwiches available as a box lunch for additional \$4.00 per person and include bottled soda and water**

**Gluten free bread available upon request**





## Lunch Buffets (minimum 20 people)

All items include rolls & butter, water, iced tea, coffee, and decaffeinated coffee

### Southwestern Buffet \$27.00

Tortilla soup, tomatillo mozzarella salad, cucumber cumin sour cream salad, black bean roast corn cilantro salad, tortilla chips with salsa, guacamole, sour cream, grilled chicken and flank steak, sautéed peppers and onions, warm flour tortillas, cheddar jack cheese, mexican rice and beans, cinnamon sugar crisps

### Little Italy \$27.00

Minestrone soup, caesar salad, antipasto tray, meat lasagna, baked basil ziti, chicken piccata, grilled vegetables, breadsticks with marinara, tiramisu, cannoli's.

### Baked Potato and Salad Bar \$27.00

Crisp field greens with ranch and balsamic dressing, grilled chicken and flank steak, assorted toppings to include for Salad: croutons, cucumber, tomato, mushrooms, red onion, olives, broccoli, assorted toppings to include for baked potato: butter, sour cream, chives, bacon pieces, shredded cheese, vegetable chili, apple strudel with vanilla sauce

### Country Fair Picnic \$27.00

Cole slaw, macaroni salad, fried chicken salad, hot dogs, hamburgers, chicken breasts, lettuce, tomato, onion, american, swiss and cheddar cheese, corn on cobb, potato wedges, baked beans, watermelon, brownies and cookies





## Lunch Buffets (minimum 20 people)

All buffets include rolls & butter, water, iced tea, coffee, and decaffeinated coffee

### American Deli \$28.00

Cole slaw, tuna salad, potato salad, roast beef, turkey, ham, swiss, cheddar and provolone cheese, lettuce, tomato, onion, pickle, olive mayonnaise, dijon mustard, sliced breads and rolls, individual bag chips, pastry selection of day.

### East Coast Deli \$28.00

Minestrone soup, tomato mozzarella salad, antipasto salad, sliced beef tenderloin, pastrami, salami, prosciutto ham, pesto chicken, portobello mushrooms and corned beef, cheddar, swiss and provolone cheese, grain mustard, tomato aioli, basil mayonnaise, rye, onion buns, focaccia and ciabatta bread., bags of chips and pretzels, new york cheese cake, and tiramisu.

### American Buffet \$28.00

Fruit salad, market style salad, caesar salad

**Select two:** roast pork loin, roast chicken with honey dijon cream sauce, seared salmon with citrus butter sauce, top sirloin of beef,

seasonal fresh vegetables, roast red skins, rolls and butter

### Southern BBQ \$29.00

Baked potato salad, cole slaw, tossed salad, pulled pork bbq, oven roast bbq chicken breast, broccoli cheese casserole, parsley roasted red skins, rolls and butter, chocolate peanut butter pie.



## Lunch Entrees

All entrees include fresh garden salad with assorted dressings, rolls, butter, dessert, water, iced tea, coffee, and decaffeinated coffee

### Oven Roasted Breast of Chicken \$26.00

Marinated and dusted golden brown chicken breast served with bbq beurre blanc.

### Roulade Chicken \$27.00

Boneless breast of chicken stuffed with spinach, sundried tomato, artichokes and feta cheese. finished with a roast red pepper sauce.

### Grilled Flank Steak \$29.00

Grilled flank steak with jasmine cilantro rice and ginger snap peas

### 5 oz. Sirloin Steak \$30.00

Center cut stockyards beef grilled to perfection.

### Applewood BBQ Pork Chops \$26.50

Chargrilled and served with caramelized apple onion chutney and bbq beurre blanc.

### Seared Atlantic Salmon \$28.00

Pineapple salsa and citrus butter sauce.

### Portobello Mushroom Ravioli \$23.50

Mornay cream sauce wit boursin cheese.



## Gluten Free

Gluten free breads and pastas are available upon request

Select one dessert from following page



## Lunch Desserts (select one)

### Raspberry Brulee Cheesecake

With raspberry sauce

### Double Apple Carmel Pie

Caramel sauce and cinnamon sugar

### Triple Chocolate Cake

Rich chocolate cake

### New York Cheesecake

With strawberry sauce and whip cream

### Oreo Cheesecake

Oreo cheesecake with a chocolate crust

### Lemon Swirl Cake

Tangy lemon and buttery graham crust

### Petit Fours

Assortment of mini dessert

### Cookies and Brownies



## Receptions



## Hot Hors d'oeuvres (priced per 50 pieces)

Buffalo Chicken Wings \$105

BBQ Meatballs \$85

Mini Beef Wellingtons \$160

Beef Empanada \$130

Vegetable Empanada \$130

Vegetable Spring Rolls \$110

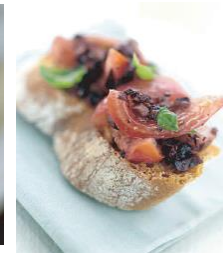
Chicken Mango Spring Rolls \$140

Mini Chicken Cordon Bleu \$150

Coconut Shrimp \$145

Mini Crab Cakes \$150

Spanakopita \$100



Oyster Shooters- Market Price

Asparagus wrapped with Prosciutto \$120

Gourmet Finger Sandwiches \$125

assortment – egg salad, cucumber, smoked salmon

Bruschetta \$120

homemade and served with crostini's

Quesadillas \$120

choice of chicken or vegetable

Sliders

Pork \$95 Beef \$115

# Receptions

# Banquets

breakfast

brunch

breaks

lunch

reception

dinner

beverage

technology

info

## DISPLAY STATIONS (priced per person)

### Dry Snack Buffet \$4.50

Potato chips, pretzels, & tortilla chips served with ranch, cheese sauce & salsa

### Cheese Display \$7.50

Domestic cheese display,, served with crackers, garnished with fresh fruit

### Vegetable Crudités \$6.00

Garden fresh raw vegetables, served with ranch and hummus

### Fresh Fruit Display \$6.00

Fresh Seasonal Fruit

### Antipasto Display \$7.50

Prosciutto, provolone, salami, pepperoni, smoked mozzarella, black and green olives, artichoke hearts, grilled asparagus and parmesan crostini

### Grilled Vegetable Platter \$5.50

Marinated vegetables delicately grilled served with balsamic vinaigrette

### Spinach Dip \$5.50

Served with pita points and tortilla chips



## CARVING STATIONS (serves 50 guests)

**carver fee - \$65 per carver**

**one carver per 50 guests required**

### Beef Tenderloin \$380

Served with basil mayonnaise, whole grain mustard, horseradish cream sauce, cocktail rolls



### Roasted Top Round of Beef \$350

Served with dijon mustard, seasoned mayonnaise, horseradish cream sauce, cocktail rolls



### Roasted Turkey \$260

Breast of turkey house roasted to perfection, served with basil mayo and dijonaise, cocktail rolls

### Baked Ham \$295

Baked with a honey glazed, served with apricot chutney and whole grain mustard, cocktail rolls



### Asian Spiced Rubbed Pork \$275

Served with sweet chili and pineapple salsa.

# Receptions

# Banquets

breakfast

brunch

breaks

lunch

reception

dinner

beverage

technology

info

## ACTION STATIONS (priced per person)

**Minimum of 20 people and 2 stations per event**

**Attendant fee - \$65**

**one attendant per 50 guests required**

### Salad Station \$11.00

Cascades of romaine and spring mix lettuce

Cherry tomatoes, cucumbers, red onion, bacon bits, goat cheese, shaved parmesan, and croutons

Choice of 2 dressings

### Loaded Mashed Potato Bar \$12.00

Garlic roasted mashed potato parfaits

Bacon, shredded cheddar, sour cream, chives, butter, bleu cheese

### Slider Station \$15.00

Hamburgers and cheeseburgers

Onion rolls and sweet Hawaiian rolls

Kettle chips

Assorted condiments

### Mexican Station \$18.00

Hard and soft shell tacos

Seasoned ground beef and chicken

Lettuce, tomatoes, onions, cheese, sour cream, rice, chips and salsa



### Pasta Bar \$15.00

farfalle, penne, tortellini, linguini, pasta. Marinara, alfredo and pesto sauce. chicken, sausage, shrimp, mushrooms, sundried tomato, peppers, red onion, olives, artichoke hearts, spinach, garlic crostini's.

### Wok Station \$14.00

Szechwan beef with oyster sauce, chicken or beef chow mein, vegetable stir fry with tofu, spicy shrimp and soba noodles with black bean sauce.

### Quesadilla Station \$13.00 (max of 50 guests)

quesadillas made to order with grilled chicken, shrimp, beef vegetables, salsa, black bean dip, guacamole, sour cream.

### Dessert Station \$11.00

Assorted cheesecakes petit fours, dessert tarts and assorted cookies

# Banquets

breakfast

brunch

breaks

lunch

reception

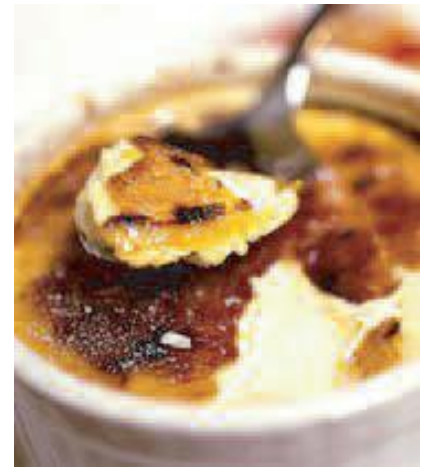
dinner

beverage

technology

info

## Dinner



## Plated Entrees

all entrees include market salad, vegetables, starch, and dessert served with rolls & butter, water, iced tea, coffee, and decaffeinated coffee

### Salads

#### Market Salad (included)

Cucumbers, carrots and cherry tomatoes

#### Bibb Salad \$ 4.50

Mandarin oranges, toasted almonds, grape tomato.

#### Caprese Salad \$4.50

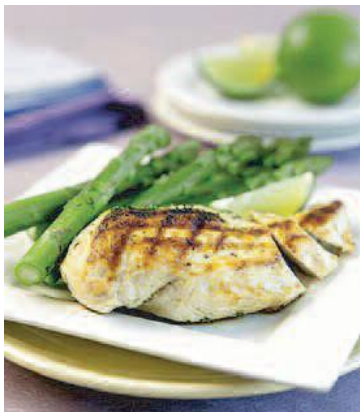
Roma tomato, fresh mozzarella, basil pesto over spring mix.

#### Spring Mix Salad \$4.50

Dried cherries, feta cheese, almonds, balsamic dressing

#### Spinach Salad \$4.50

Bermuda onion, roma tomato, warm bacon dressing.



### Chicken

#### Roulade Chicken \$31.00

Stuffed with spinach, artichoke hearts, sundried tomato, feta cheese.

#### Oven Roasted Chicken Breast \$29.00

BBQ beurre blanc.

#### Grilled Fiesta Chicken \$28.50

Cajun spices, caramelized peppers and onions melted cheddar jack blend cheese.

### Sides (select one)

baked potato, garlic mashed, parmesan herb risotto, herb wild rice blend, parsley red skins, bacon sweet potato mashed, oven roast red skins.

### Vegetables (select one)

french beans almandine, zucchini oreganata, asparagus with lemon butter, spiced glazed carrots, creamed spinach, fresh vegetable medley, normandy blend, ratatouille.

## Dinner Plates

all entrees include market salad, vegetable, starch, and dessert  
served with rolls & butter, water, iced tea, coffee, and decaffeinated coffee

### Beef

#### New York Strip Steak \$39.50

12 oz.

#### Grilled Filet Mignon \$45.00

8 oz.

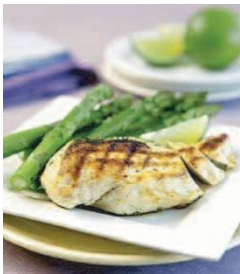
#### Whiskey Sirloin \$37.50

10oz

### Pasta

#### Garden Penne Pasta \$23.00

#### Tuscan Chicken Penne \$28.50



### Seafood

#### Ahi Tuna \$31.00

Sesame seared with mango salsa

#### Seared Atlantic Salmon \$28.50

Served with Pineapple Salsa

#### Blackened Tilapia \$ 26.00

Served with roma tomato relish and balsamic reduction.

### Sides (select one)

baked potato, garlic mashed, herb wild rice blend, oven roast red skins, parsley steamed red skins, bacon sweet potato mashed, parmesan herb risotto,

### Vegetables (select one)

french beans Almondine, zucchini oreganata, asparagus with lemon butter, spiced glazed carrots, creamed spinach, fresh vegetable medley, ratatouille, normandy blend vegetable.

## Dinner Plates

all entrees include market salad, vegetable, starch, and dessert  
served with rolls & butter, water, iced tea, coffee, and decaffeinated coffee

## Vegetarian

### Portobello Mushroom Ravioli \$28.00

Served with mornay boursin cream sauce.

### Eggplant Parmesan \$23.00

Herb marinara, parmesan and mozzarella cheese

### Vegetable Lasagna \$24.00

Alfredo and basil pesto sauces

### Steamed Vegetable Plate \$22.00

Zucchini, squash, carrot, peppers, broccoli, asparagus, wild rice blend and portobello mushroom.

## Gluten Free

Gluten free breads and pastas are available upon request

## Duo Entrees

### Chicken & Filet Mignon \$46.00

### Fish & Filet Mignon \$48.00

### Chicken & Fish \$38.00

## Sides (select one)

baked potato, garlic mashed, herb wild rice blend, oven roast red skins, parsley steamed red skins, bacon sweet potato mashed, parmesan herb risotto, creamy polenta.

## Vegetables (select one)

french beans almandine, zucchini oreganata, asparagus with lemon butter, spiced glazed carrots, creamed spinach, fresh vegetable medley, normandy blend.



## Dinner Desserts (select one)

### Raspberry Brulee Cheesecake

With raspberry sauce

### Double Apple Caramel Pie

Caramel sauce and cinnamon sugar

### Triple Chocolate Cake

Rich chocolate cake

### New York Cheesecake

With strawberry sauce and whip cream

### Oreo Cheesecake

Oreo cheesecake with a chocolate crust

### Lemon Swirl Cheesecake

Tangy lemon and buttery graham crust

### Petit Fours

Assortment of mini dessert

### Cookies and Brownies

## Dinner Buffet (minimum 30 people)

served with rolls & butter, water, iced tea, coffee, and decaffeinated coffee

**2 Entree Buffet \$35.00**

**3 Entree Buffet \$39.00**

### Salad select 2

Tossed salad  
Caesar salad  
Greek farmers salad  
Roma tomato mozzarella salad  
Tortellini adobo salad  
Antipasto salad  
Fruit salad  
Potato salad  
Fennel artichoke and asparagus  
Salad

### Select 2 or 3 entrees

Seared citrus salmon  
Grilled mahi mahi with mango salsa  
Grilled chicken with apple bourbon sauce  
Roast chicken with grain mustard sauce  
Stuffed chicken roulade  
Roast pork loin smokey bacon gravy  
Teriyaki grilled pork chops  
Shrimp scampi  
Oven roast BBQ chicken  
Penne pasta saltimbocca  
Sliced roast beef  
Black oak ham

### Select 2 starches

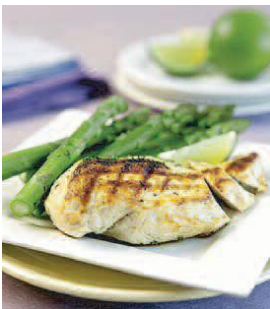
Garlic mashed  
Roasted red skins  
Wild rice blend  
Parmesan herb risotto  
Bacon sweet potato mashed  
Three cheese macaroni  
Parsley red skins  
Baked potato with toppings

### Select 1 vegetable

Seasonal vegetable medley  
French beans almandine  
Steamed asparagus  
Ratatouille  
Broccoli au gratin  
Spiced glazed carrots  
Normandy blend  
Zucchini oreganata

### Select 2 desserts

Assorted mini 's  
Triple chocolate cake  
New York cheese cake  
Double apple caramel  
Peanut butter pie  
Raspberry brulee cheese cake  
Coconut cream pie  
Tuxedo cake  
Italian crème cake  
Oreo cheesecake



## Beverages





## Beverages

beverage prices include setup and mixes for all bars. a bartender fee will be applied at \$100 per bartender. on host bars, applicable service charge and taxes will be added. we also offer non-alcoholic wine and beer.

(priced beverage / bartender fee is not included)



### HOST BAR

by the drink

call brand \$6.50

premium brand \$7.50

domestic beer \$6.00

wine (by the glass) \$7.00

imported cordials & cognacs \$8.00

assorted soda \$3.75

### CASH BAR

featuring call brands liquors

cocktails \$7.00

premium & import beer \$6.75

domestic beer \$6.25

wine (by the glass) \$7.25

imported cordials & cognacs \$8.25

assorted soda \$3.75

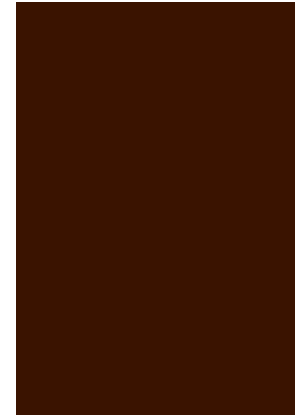
half barrel beer (domestic) \$350.00

half barrel beer (import) \$450.00

champagne punch (pre gallon) \$60.00

non-alcoholic fruit punch (per gallon) \$35.00

screwdrivers or bloody Mary's (per gallon) \$65.00



## Wines (priced per bottle)

### SPARKLING WINES

Cook's brut \$35  
Korbel brut \$40  
Martini & Rossi \$45  
Moet & Chandon \$90

### BLUSH WINES

Beringer White Zinfandel \$25

### WHITE WINES

Canyon Road Chardonnay \$25  
Chateau St. Jean Chardonnay \$30  
Danzante Pinot Grigio \$30  
Chateau Ste. Michelle Riesling \$30  
Starborough Sauvignon Blanc \$30

### RED WINES

Canyon Road Pinot Noir \$25  
Estancia Pinot Noir \$35  
Canyon Road Merlot \$25  
Columbia Crest Merlot \$30  
Canyon Road Cabernet \$25  
William Hill Cabernet \$30

other great wines are available, see our McKenna's wine list for more options