



# BREAKFAST

## PLATED SELECTIONS

All breakfast selections include Starbucks Regular and Decaffeinated Coffee, Assorted Harney & Son's Hot Teas and Orange Juice.

**The All American** \$19.00 per Person, \$21 Choice of 2 Meats  
Scrambled Eggs Served with Your Choice of Farmland Smoked Bacon, Sausage Links (Pork or Turkey), or Country Ham Steak and Potatoes O'Brien

**Banana Nut Crunch French Toast** \$19.00 per Person, \$21 Choice of 2 Meats  
Traditional Egg Battered Challah Bread Topped with House Made Granola and Sliced Banana with Warm Maple Syrup, Served with Scrambled Eggs and Your Choice of Farmland Hickory Smoked Bacon, Sausage Links (Pork or Turkey) or Country Ham Steak

**Deep Dish Quiche** \$19.00 per Person, \$21 Choice of 2 Meats  
Freshly Baked Quiche with Your Choice of Three Fillings:  
Bacon, Ham, Sausage, Onion, Peppers, Mushrooms, Spinach, Broccoli, Cheddar, Swiss, Pepper Jack Cheese and Potatoes O'Brien

**Breakfast Burrito** \$19.00 per Person  
Flour Tortilla Filled with Scrambled Eggs, Pepper Jack Cheese, Chorizo Sausage and Green Chiles, Served with Salsa, Sour Cream and Potatoes O'Brien

## BUFFET SELECTIONS

Menus are priced based on one hour of service and a minimum of 20 people.

For groups less than 20 people, buffet prices will have an additional \$5.00 per person added.

**DoubleTree Breakfast Buffet I** \$27.00 per Person, \$29 Choice of 3 Meats  
Starbucks Coffee, Decaffeinated Coffee, Assorted Harney & Son's Hot Teas  
Orange Juice, Apple or Cranberry Juice  
Seasonal Sliced Fruit Tray  
Assorted Cold Breakfast Cereals with 2% Milk and Skim Milk or Yogurt with House-Made Granola  
Fluffy Scrambled Eggs, Potatoes O'Brien, Fresh Salsa and Ketchup  
Your Choice of 2 Meats: Farmland Hickory Smoked Bacon, Sausage Links (Pork or Turkey) or Country Ham Steak  
White & Whole Wheat Toast, Fruit Preserves and Butter

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**DoubleTree Breakfast Buffet II** \$30.00 per Person, \$32 Choice of 3 Meats  
Starbucks Coffee, Decaffeinated Coffee, Assorted Harney & Son's Hot Teas  
Orange Juice, Apple or Cranberry Juice  
Seasonal Sliced Fruit Tray  
Assorted Cold Breakfast Cereals with 2% Milk and Skim Milk or Yogurt with House-Made Granola  
Crustless Quiche, Your Choice of Three Fillings: Bacon, Ham, Sausage, Onion, Peppers, Mushrooms, Spinach, Broccoli, Cheddar, Swiss, or Pepper Jack Cheese  
Southern Style Buttermilk Biscuits with Creamy Sausage Gravy  
Potatoes O'Brien, Fresh Salsa and Ketchup  
Your Choice of 2 Meats: Farmland Hickory Smoked Bacon, Sausage Links (Pork or Turkey), Country Ham Steak  
White & Whole Wheat Toast, Fruit Preserves and Butter

## **BUFFET ENHANCEMENTS**

<b>*Omelet Station</b>	\$11.00 per Person
Prepared to Order, Served with Chef's Choice of Accompaniments	
<b>New York Style Assorted Bagels</b>	\$36.00 per Dozen
Served with Your Choice of Two Flavored Cream Cheese Spreads: Plain, Herb, Veggie and Strawberry	
<b>Assorted Breakfast Pastries</b>	\$36.00 per Dozen
Selection to Include: Danishes, Muffins and Breakfast Breads	
<b>Traditional Eggs Benedict</b>	\$5.00 per Person
English Muffin Topped with Poached Egg, Canadian Bacon and Hollandaise Sauce	
<b>Warm Breakfast Sandwich</b>	\$5.00 per Person
Your Choice of Southern Style Biscuit, English Muffin or Flaky Croissant, Egg, Cheese and Your Choice of Farmland Hickory Smoked Bacon, Sausage Patty or Canadian Bacon	
<b>Fresh Yogurt with House-Made Granola</b>	\$3.00 per Person
<b>Yogurt and Berry Parfait</b>	\$5.00 per Person
Layers of Fresh Yogurt, Berries and House-Made Granola	
<b>Fruit Smoothie Shooters</b>	\$3.00 per Person
<b>*Fruit Smoothies Station</b>	\$12.00 per Person
Seasonal Fresh Fruit and Berries, Vanilla Greek Yogurt, Fresh Spinach & Kale, Skim Milk, Almond Milk, Milled Flax Seed, Almond and Peanut Butter	
<b>Mimosas (Champagne and Orange Juice)</b>	\$5.00 per Person
<b>*Uniformed Attendant</b>	\$100.00 per Hour

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## CONTINENTAL SELECTIONS

Menus are priced based on one and a half hour of service and a minimum of 20 people.

### **Overland Park Continental I**

\$19.00 per Person

Starbucks Coffee, Decaffeinated Coffee, Assorted Harney & Son's Hot Teas

Orange Juice, Apple and Cranberry Juice

Seasonal Sliced Fruit Tray

Assorted Breakfast Pastries to Include Danishes, Breakfast Breads and Muffins

Assorted New York Style Bagels with Your Choice of Flavored Cream Cheese (Plain, Herb, Veggie or Strawberry)

### **Overland Park Continental II**

\$21.00 per Person

Starbucks Coffee, Decaffeinated Coffee, Assorted Harney & Son's Teas

Orange Juice, Apple and Cranberry Juice

Whole Fruit and Seasonal Sliced Fruit Tray

Chef's Selection of Assorted Breakfast Breads to Include Blueberry, Orange Cranberry, Bran, Cappuccino with Fruit Preserves and Butter

Chocolate Filled or Almond Filled Croissant

Assorted Scones to Include Apple Cinnamon, Raspberry and Blueberry

### **Overland Park Continental III**

\$22.00 per Person

Starbucks Coffee, Decaffeinated Coffee, Assorted Harney & Son's Teas

Orange Juice, Apple and Cranberry Juice

Whole Fruit and Seasonal Sliced Fruit Tray

Chocolate Filled or Almond Filled Croissant (Choose One) with Fruit Preserves and Butter

Assorted New York Style Bagels with Your Choice of Flavored Cream Cheese (Plain, Herb, Veggie or Strawberry)

Assorted Cold Breakfast Cereals with 2% Milk and Skim Milk or Hot Oatmeal

Greek Yogurt with Berries and House-Made Granola

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## MEETING PACKAGES AND BREAKS

### **Beverage Break I** \$9.00 per Person

Prices are based on a two hour maximum time limit

Starbucks Coffee, Decaffeinated Coffee, Assorted Harney & Son's Hot Teas

### **Beverage Break II** \$12.00 per Person

Prices are based on a two hour maximum time limit

Starbucks Coffee, Decaffeinated Coffee, Assorted Harney & Son's Hot Teas, Assorted Soft Drinks and Bottled Water

### **Conference Package All Day Meal Plan** \$71.00 per Person

Package Includes: Continental Breakfast, Mid-Morning Break, Lunch and Afternoon Break

#### **Continental Breakfast**

Your Selection of Two Fruit Juices: Orange, Cranberry or Apple, Starbucks Coffee, Decaffeinated Coffee, Assorted Harney & Son's Hot Teas, Assorted Soft Drinks and Bottled Waters, Sliced Seasonal Fruit Tray, Assorted Breakfast Pastries, Bagels with Cream Cheese, Preserves and Butter

#### **Mid-Morning Break**

Starbucks Coffee, Decaffeinated Coffee, Assorted Harney & Son's Hot Teas, Assorted Soft Drinks and Bottled Waters, Whole Fruit and Breakfast Bars

#### **Luncheon**

Your Selection of (One) Plated or Buffet Luncheon Menu

#### **Afternoon Refreshment Break**

Refresh Beverages and Your Choice of Two: Assorted Cookies, Chocolate Fudge Brownies, Gourmet Ice Cream Treats, Assorted Dessert Bars, Pretzels, Popcorn, Candy Bars, Individual Bag of Trail Mix, Individual Bag of Chips, Warm Jumbo Pretzel with Cheese Sauce

### **DoubleTree Break Package** \$39.00 per Person

Package Includes: Continental Breakfast, Mid-Morning Beverage Refresh and Afternoon Break

#### **Continental Breakfast**

Your Selection of Two Fruit Juices: Orange, Cranberry or Apple, Starbucks Coffee, Decaffeinated Coffee, Assorted Harney & Son's Hot Teas, Assorted Soft Drinks, Bottled Waters, Sliced Seasonal Fruit Tray, Assorted Breakfast Pastries, Bagels with Cream Cheese, Preserves and Butter

#### **Mid-Morning Break**

Starbucks Coffee, Decaffeinated Coffee, Assorted Harney & Son's Hot Teas, Hot Chocolate, Assorted Soft Drinks and Bottled Waters, Whole Fresh Fruit and Breakfast Bars

#### **Afternoon Refreshment Break**

Starbucks Coffee, Decaffeinated Coffee, Assorted Harney & Son's Hot Teas, Hot Chocolate, Assorted Soft Drinks and Bottled Waters and Your Choice of Two: Assorted Cookies, Chocolate Fudge Brownies, Gourmet Ice Cream Treats, Assorted Dessert Bars, Pretzels, Popcorn, Candy Bars, Individual Bag of Trail Mix, Individual Bag of Chips, Warm Jumbo Pretzel with Cheese Sauce

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## TIME FOR A BREAK

Menus are priced based on 30 minutes of service.

**The Tailgate** \$15.00 per Person  
Peanuts, Popcorn, Hot Pretzels with Warm Cheese Sauce, Iced Tea, Lemonade, Assorted Soft Drinks and Bottled Water. *Add Your Selection of Cheese, Caramel or Cinnamon Topsy's Popcorn for an Additional \$3.00 per Person.*

**Old Fashioned Sundae Bar** \$16.00 per Person  
Vanilla Ice Cream with Strawberry, Caramel and Chocolate Sauces, Whipped Cream, Chocolate Cookie Crumbles, Chopped Nuts and Sprinkles, Starbucks Coffee, Decaffeinated, Assorted Harney & Son's Hot Teas, Assorted Soft Drinks and Bottled Water. *Add Root Beer for an Additional \$3.00 per Person.*

**Fitness Center Break** \$18.00 per Person  
Swiss, Cheddar and Pepperjack Cheese Tray with Assorted Crackers, Seasonal Fresh Fruit with Honey Yogurt Dipping Sauce, Granola Bars, Trail Mix, Assorted Bottled Fruit Juices and Infused Bottled Water. *Add Assorted Fruit Smoothie Shooters for \$3.00 per Person.*

**Mom's Cookie Jar** \$15.00 per Person  
Famous DoubleTree Chocolate Chip, Chunky Peanut Butter, Oatmeal Raisin, White Chocolate Macadamia Nut, M&M's and Sugar Cookies, Cold Milk, Assorted Soft Drinks and Bottled Water.

**The Energizer** \$17.00 per Person  
Fruit Infused Water, Fruit Smoothie Shooters, Carrot and Celery Sticks, Grilled Pita Bread and Hummus, "Make-Your-Own" Trail Mix: Chef's House-Made Granola, M&M's Peanuts, Almonds, Chocolate Chips and Coconut Flakes.

**Chocolate Lover's Dream** \$17.00 per Person  
Hot Chocolate with Sweetened Whipped Cream, Marshmallows (Winter/Fall), Cold Chocolate Milk (Spring/Summer), Seasonal Fresh Fruit and Berries with Dark Chocolate Fondue and Assorted Mini Candy Bars.

## A LA CARTE SELECTIONS

### BEVERAGES

Starbucks Coffee, Decaffeinated Coffee, Assorted Harney & Son's Teas	\$58.00 per Gallon
Assorted Soft Drinks	\$4.00 Each
Bottled Waters	\$4.00 Each
Bottled Juices	\$4.00 Each
Energy Drinks	\$5.00 Each
Assorted Fruit Juices to Include: Orange, Apple, Grapefruit, Cranberry, Tomato	\$22.00 per Pitcher
Freshly Squeezed Lemonade, Fruit Punch or Iced Tea	\$38.00 per Gallon
Half Pint 2% Milk, White or Chocolate	\$3.00 Each

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## FROM THE BAKERY

DoubleTree Signature Muffins, Blueberry Yogurt and Honey Oat	\$36.00 per Dozen
Assorted Scones	\$36.00 per Dozen
Assorted Fruit Danishes	\$36.00 per Dozen
Breakfast Breads: Banana Nut, Blue Berry, Chocolate or Cranberry	\$36.00 per Dozen
Assorted Muffins	\$36.00 per Dozen
Assorted New York Style Bagels with Your Choice of Flavored Cream Cheese	\$36.00 per Dozen
DoubleTree Fudge Brownies	\$28.00 per Dozen
Assorted Home-Style Cookies	\$28.00 per Dozen
DoubleTree Chocolate Chip Cookies	\$36.00 per Dozen
Rice Krispies Treats	\$28.00 per Dozen
Assorted Dessert Bars	\$28.00 per Dozen

## BREAKFAST ITEMS

Yogurt and Berry Parfait	\$5.00 Each
Warm Breakfast Sandwich	\$5.00 Each
Assorted Box Breakfast Cereals with Milk	\$3.00 Each
Assorted Fruit Yogurts	\$3.00 Each
Whole Seasonal Fruit	\$30.00 per Dozen
Seasonal Fresh Sliced Fruit and Berries	\$7.50 per Person

## DRY SNACKS

Individual Bags of Chips, Pretzels or Trail Mix	\$3.50 Each
Pretzels or Potato Chips with Herb Dip	\$13.00 per Pound
Tortilla Chips with Salsa	\$13.00 per Pound
Peanuts	\$13.00 per Pound
Deluxe Mixed Nuts	\$32.00 per Pound
Buttered Popcorn	\$16.00 per Gallon

## DRY SNACKS

Hot Jumbo Pretzels with Warm Cheese Sauce	\$5.00 Each
Assorted Mini Candy Bars	\$3.50 per Person
Gourmet Ice Cream Treats	\$4.00 Each
Assorted Breakfast Bars and Granola Bars	\$3.50 Each
Chef's Selection of Domestic Cheese Platter with Crackers	\$7.00 per Person
Fresh Vegetable Crudité with Herb Dip	\$6.50 per Person

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## LUNCH

### PLATED SELECTIONS

All Plated Lunches Come with Choice of Soup or Salad, Chef's Selection of Seasonal Vegetables, Dessert, Iced Tea and Starbucks Coffee Service

#### Soups

##### Soup Du Jour

#### Salads

##### The DoubleTree Salad

Seasonal Mixed Greens, Tomatoes, Sliced Mushrooms and Cucumbers with Your Choice of Two Dressings

##### Baby Spinach and Kale Salad

Radicchio, Sliced Granny Smith Apples, Candied Walnuts and Bacon with Asiago Red Wine Vinaigrette

##### Fresh Spinach Salad

Baby Spinach, Fresh Blueberries, Diced Boiled Egg, Red Onion, Chopped Farmland Smoked Bacon and Feta Cheese with Balsamic Vinaigrette

##### Caesar Salad

Crisp Heart of Romaine, Parmesan Cheese and Herb Croutons with Caesar Dressing

#### Salad Dressing Options:

Ranch

Fat Free Ranch

Balsamic Vinaigrette

Blue Cheese

Raspberry Vinaigrette

Red Wine Vinaigrette

Caesar

Oil & Vinegar

## POULTRY

### Grilled BBQ Spiced Chicken Breast

\$31.00 per Person

Au Gratin Potatoes and Louisburg Cider Smokey Baked Beans

### Almond Encrusted Chicken

\$35.00 per Person

Creamy Madera Sauce and Yukon Gold Cheddar Cheese Mashed Potatoes

### Chicken Florentine

\$32.00 per Person

Spinach & Mushroom Cream Sauce and Boursin Cheese Mashed Potatoes

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**Balsamic Seared Chicken Breast** \$32.00 per Person  
Sherry Cream Sauce and Rice Pilaf Blend

## **BEEF**

**Braised Short Ribs** \$34.00 per Person  
Boursin Cheese Mashed Potatoes

**Lasagna** \$30.00 per Person  
Rolled Lasagna Noodles with Seasoned Ground Beef, Mozzarella and Marinara Sauce

## **PORK**

**Boulevard Pale Ale Brined Pork Loin** \$30.00 per Person  
Apricot Glaze and Boursin Cheese Mashed Potatoes

## **SEAFOOD**

**Pan Seared Salmon** \$32.00 per Person  
Roasted Red Pepper Cream Sauce and Cabernet Rice

**Baked Lemon Pepper Cod** \$28.00 per Person  
Lime Beurre Blanc and Rice Pilaf Blend

## **VEGETARIAN**

**Portobello Mushroom Ravioli,** \$28.00 per Person  
Creamy Thyme Sauce and Asiago Cheese

**\*Butternut Squash Ravioli** \$28.00 per Person  
Marinara Sauce

(\*Vegan)

## **DESSERT**

**Chocolate Mousse Cake**  
**New York Style Cheesecake with Fresh Fruit Sauce**  
**Carrot Cake with Cream Cheese Icing**  
**Apple Strudel with Vanilla Cream Sauce**  
**Fruit Tartlet with Melba Sauce**  
**White Chocolate Key Lime Tartlet**  
**Chocolate Mousse Cup**  
**Triple Layer Chocolate Fudge Cake**

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## BUFFET SELECTIONS

For groups less than 20 people, buffet prices will have an additional \$5.00 per person added.

### **DoubleTree Grand Lunch** \$36.00 per Person

Pasta Salad with Baby Spinach, Roasted Red Peppers, Olives, Feta Cheese and Basil Vinaigrette  
Mixed Greens Salad with Tomatoes, Shredded Carrots, Cucumber, Buttermilk Ranch and Red Wine Vinaigrette Dressings  
Pepper and Garlic Encrusted Strip Loin with Rosemary Au Jus  
Chicken Florentine, Grilled Chicken Breast with Spinach & Mushroom Cream Sauce  
Roasted Red Skin Potatoes and Chef's Selection of Seasonal Vegetables  
Chef's Selection of Two Desserts  
Iced Tea and Starbucks Coffee Service

### **Country Buffet** \$30.00 per Person

Mixed Greens Salad with Tomatoes, Shredded Carrots, Cucumber, Buttermilk Ranch and Red Wine Vinaigrette Dressings  
Southern Fried Chicken  
Home Style Meatloaf  
Garlic Mashed Potatoes with Creamy Gravy and Chef's Selection of Seasonal Vegetables  
Chef's Selection of Two Desserts  
Iced Tea and Starbucks Coffee Service

### **Best of Kansas City BBQ Buffet** \$34.00 per Person

New Red Potato Salad  
BBQ Chicken with Corn Pepper Relish  
House Smoked Sliced BBQ Beef with a Variety of Award Winning, Locally Sourced BBQ Sauces  
Au Gratin Potatoes and Louisburg Cider Smokey Baked Beans  
Chef's Selection of Two Desserts  
Iced Tea and Starbucks Coffee Service  
*Upgrade your BBQ Buffet with In-House Smoked Ribs for an Additional \$5.00 per Person*

### **Fiesta Buffet** \$34.00 per Person

Fiesta Salad with Mixed Greens, Whole Kernel Corn, Black Beans, Red Peppers, Fried Tortilla Strips and Southwest Ranch Dressing  
Chicken Tortilla Soup with House Made Tri-Color Tortilla Chips  
Chicken and Beef Fajitas, Sautéed Onions and Peppers, Warm Corn Taco Shells and Flour Tortillas, Shredded Lettuce, Pico de Gallo, Sour Cream, Guacamole, Nacho Cheese, Salsa, Shredded Cheddar Cheese and Fresh Lime  
*(Gluten Free Tortillas Available Upon Request)*  
Spanish Rice and Refried Beans  
Cinnamon Sugar Churros with Caramel Sauce and Sweetened Whipped Cream  
Iced Tea and Starbucks Coffee Service

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**Taco Bar** \$30.00 per Person

Fiesta Salad with Mixed Greens, Whole Kernel Corn, Black Beans, Red Peppers, Fried Tortilla Strips and Southwest Ranch Dressing  
Seasoned Ground Beef and Grilled Chicken  
Warm Corn Taco Shells and Flour Tortillas, Shredded Lettuce, Pico de Gallo, Sour Cream, Guacamole, Nacho Cheese, Salsa, Shredded Cheddar and Fresh Lime  
*(Gluten Free Tortillas Available Upon Request)*  
House Made Tri-Color Tortilla Chips  
Spanish Rice and Southwestern Red Beans  
Cinnamon Sugar Churros with Caramel Sauce and Sweetened Whipped Cream  
Iced Tea and Starbucks Coffee Service

**Taste of Italy** \$33.00 per Person

Insalata Caprese with Sliced Roma Tomato, Fresh Mozzarella and Basil, Balsamic Reduction and Olive Oil  
Caesar Salad with Chopped Romaine, Fresh Parmesan Cheese, Herb Croutons and Caesar Dressing  
Garlic Bread Sticks  
Chef's Selection of Pasta with Marinara and Alfredo Sauces  
Grilled Italian Sausage with Peppers and Onions  
Sautéed Chicken with Sicilian Sauce  
Tiramisu and Ricotta Cheese Filled Cannoli  
Iced Tea and Starbucks Coffee Service

**Delicatessen Buffet** \$30.00 per Person

Mixed Greens Salad with Tomatoes, Shredded Carrots, Cucumber, Buttermilk Ranch & Raspberry Vinaigrette Dressings  
Deli Tray to Include Country Ham, Roast Beef, Capicola Ham, Genoa Salami, Roasted Turkey, Wisconsin Cheddar, Swiss, Pepperjack and Provolone  
Stone Ground and Yellow Mustard and Mayonnaise  
Tomatoes, Sliced Red Onion, Kosher Pickles, Lettuce and Pepperoncini  
Artisan Breads and Rolls, Kettle Style Potato Chips  
Chef's Selection of Two Desserts  
Iced Tea and Starbucks Coffee Service

**Market Fresh Soup, Salad and Sandwich Buffet** \$32.00 per Person

Soup Du Jour  
Chef's Selection of Deli Fresh Ready-Made Sandwiches and Wraps  
*(Gluten Free & Vegetarian Options Available Upon Request)*  
Salad Bar with Seasonal Mixed Greens, Chopped Romaine, Shredded Carrots, Tomatoes, Cucumber, Blueberries, Walnuts, Feta Cheese, Shredded Cheddar, Diced Boiled Egg, Kalamata Olives, Sliced Red Onion, Mushrooms, Croutons, Bacon Bits and Assorted Dressings  
Chef's Selection of Two Desserts  
Iced Tea and Starbucks Coffee Service

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# DINNER

## PLATED DINNER SELECTIONS

All Plated Dinner Selections Include Your Choice of Soup or Salad, Chef's Selection of Seasonal Vegetables, Warm Bakery Fresh Rolls with Butter, Your Choice of Dessert, Starbucks Coffee Service.

### Soup

French Onion  
Chicken Tortilla  
Steak Soup  
Lobster Bisque  
Tomato Bisque

### Salads

#### House Garden Salad

Seasonal Mixed Greens, Tomatoes, Sliced Mushrooms, Cucumbers and Roasted Red Peppers with Your Choice of Two Dressings

#### Baby Spinach and Kale Salad

Radicchio, Sliced Apples, Candied Walnuts and Bacon with Asiago Red Wine Vinaigrette

#### Fresh Spinach Salad

Baby Spinach, Fresh Sliced Pear, Chopped Boiled Egg, Red Onion, Chopped Farmland Smoked Bacon and Feta Cheese with Balsamic Vinaigrette

#### Caprese Salad

Sliced Roma Tomato, Fresh Mozzarella and Basil, Fresh Arugula with Sweet Balsamic Reduction and Olive Oil  
*\$2.00 Additional per Person*

#### Caesar Wedge Salad

Crisp heart of Romaine, Parmesan Cheese Crisp and Herb Croutons with Caesar Dressing  
*\$2.00 Additional per Person*

#### Classic Wedge Salad

Iceberg Lettuce, Cherry Tomatoes, Chopped Farmland Smoked Bacon and Blue Cheese Crumbles with Balsamic Drizzle  
*\$2.00 Additional per Person*

### Appetizers

<b>Classic Shrimp Cocktail with Cocktail Sauce and Lemon</b>	\$9.00 per Person
<b>Pork Belly &amp; Shrimp with Fennel Apple Slaw</b>	\$9.00 per Person
<b>Mediterranean Plate with Classic Hummus, Olive Tapenade and Toasted Pita Points</b>	\$8.00 per Person
<b>Coquilles St. Jacques, Baby Shrimp and Scallops with Crème Sauce Inside Puff Pastry Shell</b>	\$9.00 per Person
<b>Oysters Rockefeller, Spinach, Onion, Garlic, Bread Crumbs and Hollandaise</b>	\$9.00 per Person
<b>Maryland Crab Cake with Ginger Lime Sauce</b>	\$9.00 per Person
<b>Mushroom Tartlet Encrusted in Flakey Pastry</b>	\$7.00 per Person

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## POULTRY

<b>Almond Encrusted Chicken</b> Hunters Sauce and Yukon Gold Mashed Potatoes	\$41.00 per Person
<b>Chicken Florentine</b> Spinach & Mushroom Cream Sauce and Boursin Cheese Mashed Potatoes	\$41.00 per Person
<b>Chicken Marsala</b> Marsala Sauce with Mushrooms & Vine Ripened Tomatoes and Roasted Red Potatoes	\$39.00 per Person

## BEEF

<b>Herb and Black Pepper Crusted Prime Rib</b> Au Jus and Dauphinoise Potatoes	\$54.00 per Person
<b>Grilled Kansas City Strip Steak</b> Mushroom Demi-Glace and Chive & Boursin Cheese Whipped Potatoes	\$49.00 per Person
<b>Beef Tenderloin</b> 6oz Grilled Tenderloin, Peppercorn Rosemary Jus and Roasted Fingerling Potatoes	\$52.00 per Person
<b>Braised Short Ribs</b> Demi-Glace and Asiago Polenta	\$48.00 per Person
<b>Braised Flat Iron Steak</b> Red Wine Reduction and Garlic Mashed Potatoes	\$43.00 per Person

## PORK

<b>Pork Tenderloin</b> Port Wine Reduction and Roasted Red Potatoes	\$44.00 per Person
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## SEAFOOD

<b>Pan Seared Salmon</b> Roasted Red Pepper Cream Sauce and Cabernet Rice	\$42.00 per Person
<b>Fresh Prawns</b> Garlic Butter Sauce and Pasta	\$41.00 per Person
<b>Baked White Fish</b> Lemon Beurre Blanc and White Rice with Vegetable Confit	\$40.00 per Person

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**Seafood Ravioli** \$39.00 per Person  
Roasted Red Pepper Cream Sauce

## VEGETARIAN

**Portobello Mushroom Ravioli,** \$36.00 per Person  
Sherry Thyme Sauce and Asiago Cheese

**\*Butternut Squash Ravioli** \$36.00 per Person  
Marinara Sauce

**\*Marinated Grilled Portabella Mushroom,** \$34.00 per Person  
Balsamic Reduction and Pasta with Sautéed Red Peppers and Onions

(\*Vegan)

## DESSERT

**Apple Tartlet**  
Served on a Painted Plate of Caramel Sauce and Crème Anglaise, Fresh Whipped Cream and Chocolate Shavings

**Chocolate Mousse Cake**  
Served on a Painted plate of Chocolate and Melba Sauces, Fresh Whipped Cream and Strawberry Garnish

**New York Style Cheesecake**  
Served on a Painted Plate of Fresh Strawberry Sauce, Fresh Whipped Cream and Strawberry Garnish

**Fruit Tartlet with Fresh Berries**  
Served on a Painted Plate of Fresh Strawberry Sauce, Fresh Whipped Cream and Strawberry Garnish

**White Chocolate Key Lime Tartlet**  
Served on a Painted Plate of Fresh Cream Anglaise and Melba Sauce, Fresh Whipped Cream and Strawberry Garnish

**Espresso Tiramisu** Additional \$3.00 per Person  
Served on a Painted Plate of Chocolate Sauce and Crème Anglaise, Fresh Whipped Cream and Strawberry Garnish

**Dessert Trio** Additional \$3.00 per Person  
Chef Aristo's Creation of Three Petite Desserts Served on a Painted Plate of Chocolate and Raspberry Sauces. Crème Anglaise, Fresh Whipped Cream and Strawberry Garnish

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## BUFFET SELECTIONS

For groups less than 20 people, buffet prices will have an additional \$5.00 per person added.

### **Taste of Tuscany**

\$44.00 per Person

Minestrone Soup

Caesar Salad with Chopped Romaine, Fresh Parmesan Cheese, Herb Croutons and Caesar Dressing

Sicilian Olive Salad with Roasted Red Pepper, Diced Red Onion, Feta, Balsamic Vinaigrette, Rigatoni, Tomatoes and Arugula with Basil Cream Sauce

Chicken Parmesan on a Bed of Pasta, Sliced Artichoke, Tomato and Parmesan Cheese

Italian Herb Grilled Sirloin Steak with Tomato Mushroom Demi-Glace

Sautéed Italian Style Vegetables

Garlic Bread Sticks

Cassata Cake and Tiramisu

Iced Tea and Starbucks Coffee Service

*(Enhance your Buffet with a Pasta Action Station for an Additional \$85.00 per Station)*

### **South of the Border**

\$42.00 per Person

Chicken Tortilla Soup with Sour Cream and Fried Tortilla Strips

Fiesta Salad with Seasonal Mixed Greens, Whole Kernel Corn, Black Beans, Red Peppers, Jicama, Fried Tortilla Strips, Spicy Southwest Ranch Dressing and Roasted Chili Vinaigrette

Chicken and Beef Fajitas with Sautéed Onions and Peppers

Warm Flour Tortillas, Pico de Gallo, Sour Cream, Guacamole, Salsa, Shredded Cheddar and Fresh Lime

*(Gluten free tortillas available for an additional \$2.00 per Person)*

House-Made Tri-Color Tortilla Chips, Salsa, Nacho Cheese, Sour Cream, and Jalapeno Peppers

Spanish Rice, Pinto Beans and Jalapeno Corn Bread with Whipped Honey Butter

Cinnamon Sugar Churros, Sopapillas with Honey, Vanilla Bean Ice Cream

Iced Tea and Starbucks Coffee Service

*(Enhance your Buffet with a Fajita Action Station for an Additional \$85.00 per Station)*

### **Add a Taco Bar for an additional \$6.00 per Person**

Seasoned Ground Beef

Warm Corn Taco Shells

Shredded Lettuce, Pico de Gallo, Sour Cream, Guacamole, Salsa, Shredded Cheddar and Fresh Lime

### **A Night in Greece**

\$44.00 per Person

Greek Salad with Tomatoes, Cucumber, Sliced Red Onion, Olives, Feta Cheese and Oregano Vinaigrette

Pita with Tzatziki Dip

Vegetarian Moussaka, Layers of Potatoes, Eggplant and Béchamel Sauce

Chicken Oreganata, Sautéed Breast with Greek Tomato Sauce

Roasted Potato Rizzoli, New Red Potatoes with Butter and Parsley

Sautéed Green Beans with Tomato Sauce

Baklava, Layers of Phyllo Dough, Nuts and Honey

Iced Tea and Starbucks Coffee Service

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### **Parisian Farmhouse Buffet**

\$52.00 per Person

Country Farm Vegetable Salad with Seasonal Vegetables and Herbs De Provence Vinaigrette  
Baked Brie en Croute with Orange Marmalade Wrapped in Puff Pastry  
Sautéed Scallops and Shrimp Linguini Tossed in Provençale Sauce  
Braised Pork Loin with Ginger Apple Chutney  
Dauphinoise Potatoes, Layers of Swiss Cheese and Béchamel Sauce  
Vegetable Ratatouille, Eggplant, Carrots, Celery and Onion in a Tomato Sauce  
Crème Brule  
Iced Tea and Starbucks Coffee Service

### **The DoubleTree Grand Dinner Buffet**

Your choice of 2 entrees, \$44.00 per Person

Your choice of 3 entrees, \$47.00 per Person

Select Soup or Salad

#### **Soup Du Jour**

#### **Market Fresh Garden Salad**

Seasonal Mixed Greens, Tomatoes, Sliced Mushrooms, Cucumbers, Roasted Red Peppers with Your Choice of Two Dressings

#### **Baby Spinach and Kale Salad**

Radicchio, Sliced Apples, Candied Walnuts and Bacon with Creamy Balsamic Vinaigrette and Asiago Red Wine Vinaigrette

#### **Classic Caesar Salad**

Chopped Romaine, Freshly Shaved Parmesan Cheese, Herb Croutons with Caesar Dressing

#### **Baby Spinach Salad**

Sliced Pear, Chopped Boiled Egg, Red Onion, Chopped Farmland Smoked Bacon and Feta Cheese with Raspberry Vinaigrette and Creamy Balsamic Vinaigrette

#### **Salad Dressing Options:**

Ranch

Fat Free Ranch

Balsamic Vinaigrette

Blue Cheese

Raspberry Vinaigrette

Red Wine Vinaigrette

Caesar

Oil & Vinegar

*All salads are available in "salad bar" style for an addition \$6.00 per Person.*

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**Select Two Sides:**

(One Starch and One Vegetable)

Boursin Cheese and Chive Mashed New Red Potatoes

Ozark Shitake Mushroom Risotto

Potato Au Gratin

Dauphinoise Potatoes

Wild Rice Blend with Vegetable Confit

Roasted Fingerling Potatoes

Parmesan Encrusted New Red Potatoes

Cilantro and Lime Scented Rice

Garlic and Herb Encrusted Potatoes

Roasted Mirepoix Mashed Potatoes

Chef's Selection of Sautéed Fresh Vegetables

Honey Glazed Carrots and Leeks

Sautéed Green Beans with Caramelized Peppers and Onions

Roasted Asparagus

Sautéed Squash and Zucchini in Basil Pesto

Broccoli, Cauliflower and Carrot Medley

Roasted Brussel Sprouts with Farmland Smoked Bacon and Caramelized Onions

**Entrees:**

Grilled Chicken Breast with Spinach and Mushroom Cream Sauce

Pan Seared Beef Tenderloin with Port Wine Reduction and Caramelized Onions

Blackened Shrimp and Scallops with Pasta, Sundried Tomatoes, Scallions and Asiago Cheese

BBQ Grilled Chicken with Corn Pepper Relish

House Smoked Sliced BBQ Beef with Award Winning, Locally Sourced BBQ Sauce

House Smoked BBQ Pulled Pork with Award Winning, Locally Sourced BBQ Sauce

Roasted Strip Loin with Rosemary Au Jus

Baked Salmon with Lemon Caper Sauce

Herb Braised Pork Shoulder with Calvados Demi-Glace Reduction

Chicken Marsala, Pan Seared Chicken Breast with Mushrooms and Vine Ripened Tomatoes

Pork Tenderloin with Port Wine Reduction

Braised Flat Iron Steak with Red Wine Demi-Glace

Boulevard Pale Ale Brined Pork Loin with Apricot Glaze

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**Desserts (Choice of Three):**

White Chocolate Key Lime Tartlet  
Fruit Tartlet with Fresh Berries  
Assorted Mini Dessert Bars  
Assorted Mini Cheesecakes  
Red Velvet Cake with Cream Cheese Icing  
Carrot Cake with Cream Cheese Icing  
New York Style Cheesecake with Fresh Fruit Sauce  
Espresso Tiramisu  
Chocolate Mousse Cup

Iced Tea and Starbucks Coffee Service

**BUFFET ENHANCEMENTS AND SPECIALTY PLATTERS**

<b>Seasonal Fruit Platter</b> A Selection of Seasonal Sliced Fruits, Melons and Berries	\$7.50 per Person
<b>Assorted Vegetable Crudités</b> With Creamy Herb Dip	\$6.50 per Person
<b>Domestic Cheese Platter</b> Chef's Selection of Domestic Cheeses Served with Assorted Crackers	\$7.00 per Person
<b>Antipasto Platter</b> Chef's Selection of Lightly Marinated Grilled Italian Meats, Cheeses and Vegetables Served with French Baguette and Assorted Crackers	\$13.00 per Person
<b>Mediterranean Platter</b> House-Made Hummus, Olive Tapenade, Roasted Egg Plant Baba Ganoush, Roasted Red Peppers and Grilled Pita	\$8.00 per Person
<b>Fresh Seafood Display</b> Jumbo Shrimp, Snow Crab Claws and Oysters on the Half Shell and Accompaniments	\$21.00 per Person
<b>Wings Your Way</b> Traditional Wings with Your Choice of Buffalo, BBQ or Thai Chili Served with Celery Sticks, Ranch and Blue Cheese Dressings	\$13.00 per Person

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**Pizza and Flatbreads** \$14.00 Each  
Your Selection of Margherita, Roasted Oyster Mushroom, 3-Cheese, Pepperoni, Hawaiian Style, Veggie Lovers, Sausage and Cheese Combo

**House-Made Tri- Color Tortilla Chips** \$6.00 per Person  
Served with Chili con Queso and Salsa Verde

**Spinach and Artichoke Dip** \$7.00 per Person  
Served with House-Made Tri- Color Tortilla Chips

**Baked Brie** (serves 25 guests) \$125.00 Each  
Wheel of Brie Cheese Glazed with Raspberry Marmalade and Wrapped in Puff Pastry Served with Whole Roasted Garlic, Frosted Grapes, French Baguette and Assorted Crackers

## CARVING TO PERFECTION

All Carving Stations Include Silver Dollar Rolls and Appropriate Condiments. One Order Serves Approximately 50 (Except Where Noted) When Served with Additional Items.

**Roasted Rosemary & Black Pepper Turkey Breast** \$300.00 per Order

**Honey Mustard and Clove Glazed Ham** \$300.00 per Order

**Oven Roasted Inside Round of Beef (75 people)** \$450.00 per Order

**Roast Prime Rib of Beef (30 people)** Market Price

**Smoked Beef Tenderloin (25-30 people)** \$475.00 per Order

**Whole Roasted Peppered Beef Tenderloin (25-30 people)** \$475.00 per Order

**Whole Smoked Suckling Pig** Market Price

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## COLD CANAPÉS

50 Pieces per Order

<b>Bruschetta</b> With Basil Tomato Relish	\$150.00 per Order
<b>Endive Boat</b> With Sundried Tomato Mousse	\$125.00 per Order
<b>Assorted Finger Sandwiches</b>	\$150.00 per Order
<b>Prosciutto &amp; Asparagus</b> With Seasoned Whipped Cream	\$150.00 per Order
<b>Goat Cheese Crostini</b> With Fresh Basil	\$160.00 per Order
<b>Smoked Salmon Roulades</b>	\$235.00 per Order
<b>Jumbo Shrimp &amp; Crab Claws</b> With Cocktail Sauce	\$295.00 per Order
<b>Crab Mango Salad on Endive</b>	\$160.00 per Order
<b>Char-Grilled Steak Crostini</b> Beef Tenderloin with Blue Cheese Spread on Crostini	\$160.00 per Order
<b>Ahi Tuna Wonton</b> With Wasabi Crème Fraiche	\$190.00 per Order
<b>Smoked Salmon on Toast Points</b> With Cream Cheese, Chopped Capers and Red Onion	\$235.00 per Order
<b>Shrimp Cocktail Shooter</b>	\$325.00 per Order

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## HOT HORS'D'OEUVRES

50 Pieces per Order

<b>Chicken Tenders</b> With Honey Mustard and Sweet Thai Chili Sauce	\$125.00 per Order
<b>Buffalo Chicken Wings</b> With Bleu Cheese Dip	\$150.00 per Order
<b>Mini Chicken Cordon Bleu</b>	\$140.00 per Order
<b>Vegetable Spring Rolls</b> With Sweet Thai Chili Sauce	\$140.00 per Order
<b>Meatballs</b> Served Swedish, Sweet & Sour, BBQ or Italian	\$140.00 per Order
<b>Italian Sausage Stuffed Mushroom Caps</b>	\$150.00 per Order
<b>Southwestern Chicken Egg Rolls</b>	\$150.00 per Order
<b>Sausage and Pepper Kabobs</b>	\$175.00 per Order
<b>Mini Beef Wellington</b>	\$225.00 per Order
<b>Mini Chicago Dogs</b>	\$150.00 per Order
<b>Egg Rolls</b> With Sweet Thai Chili Sauce	\$140.00 per Order
<b>Spanakopita</b> Spinach & Cheese Wrapped in Phyllo	\$200.00 per Order
<b>Assorted Mini Quiches</b>	\$200.00 per Order
<b>Hibachi Chicken or Beef</b> With Teriyaki Sauce	\$175.00 per Order
<b>Classic Bacon Wrapped Scallops</b>	\$275.00 per Order
<b>Black Bean Quesadillas</b>	\$145.00 per Order
<b>Smoked Chicken Quesadillas</b>	\$170.00 per Order
<b>Maryland-Style Mini Crab Cakes</b> With Creole Aioli	\$200.00 per Order
<b>Asian Pork Wings with Slaw</b>	\$195.00 per Order
<b>Savory Mushroom Strudel</b>	\$150.00 per Order
<b>Sliders</b> Mini Burgers with Cheese and Grilled Onion	\$175.00 per Order

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## **PRE-FIX HORS'D'OEUVRES RECEPTION**

\$45.00 per Person

(Minimum of 50 People for Maximum of Two Hours)

### **Fresh Fruit, Vegetable and Cheese Display** (Choice of Two)

A Selection of Seasonal Fresh Sliced Fruits

Vegetable Crudit  with Herb Dip

Domestic Cheeses Displayed with Fresh Grapes, Strawberries and Assorted Crackers

### **Hot Hors D'oeuvres** (Choice of 3 Items, Total of 9 Pieces per Person)

Meatballs (Swedish, Sweet & Sour, BBQ, Italian)

Black Bean Quesadillas

Chicken Tenders with Honey Mustard and Sweet Thai Chili Sauce

Egg Rolls with Sweet Thai Chili Sauce

Italian Sausage Stuffed Mushroom Caps

Dill Cheese Puffs

Petite Quiche Lorraine

Spanakopita

### **Pasta Station**

Pasta with Marinara and Alfredo Sauces, Parmesan Cheese and Garlic Bread Sticks

*(Upgrade to an Action Station for an Additional \$3.00 per Person)*

### **Roasted Petite Tenderloin of Beef, Carved in Room**

With Silver Dollar Rolls, Au Jus and Horseradish Sauce

*(\$85.00 Carver Fee)*

### **Dessert Table**

\$14.00 per Person

Chef's Selection of Desserts to Include: Assorted Cakes and Pies, Mini Cheesecakes, Bars, Cookies and Brownies, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Assorted Harney & Son's Hot Teas

## **THE AFTER PARTY**

(Minimum of 50 People)

### **Flatbreads**

\$14.00 Each

### **Sliders**

\$175.00 per Order

### **Mini Ham & Cheese on Hawaiian Bread**

\$175.00 per Order

### **Chicken Wings**

\$150.00 per Order

### **Chicken Tenders**

\$125.00 per Order

### **Tomato Soup & Grilled Cheese Shooter**

\$3.50 per Person

### **3-Cheese Macaroni & Lobster Shooters**

\$3.50 per Person

### **Oreo Cookie & Milk Shooter**

\$2.75 per Person

### **Dessert Shooters**

\$2.75 per Person

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# BEVERAGES

	<b>*Hosted</b> (per Drink)	<b>**Cash</b> (per Drink)
Diamond Level Brands	\$9.00	\$10.00
Gold Level Brands	\$8.00	\$9.00
Blue Level Brands	\$7.00	\$8.00
Columbia Crest Wines	\$9.00	\$10.00
Greystone Cellars Wines	\$8.00	\$9.00
Canyon Road House Wines	\$7.00	\$8.00
Imported Beer	\$6.00	\$7.00
Domestic Beer	\$5.00	\$6.00
Soft Drinks	\$4.00	\$4.00
Bottled Waters	\$4.00	\$4.00

## **Packaged Host Bar** (Minimum 50 Guests)

Per Person Charge for:	<u>1 Hour</u>	<u>2 Hours</u>	<u>3 Hours</u>	<u>4 Hours</u>
<b>Full Bar Package</b>				
Blue Level	\$19.00	+\$5.00	+\$5.00	+\$5.00
Gold Level	\$22.00	+\$5.00	+\$5.00	+\$5.00
Diamond Level	\$25.00	+\$5.00	+\$5.00	+\$5.00

## **Limited Bar Package**

Wine, Beer and Soft Drinks	\$14.00	+\$5.00	+\$5.00	+\$5.00
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(Includes Local, Microbrew and Import Beers)

	<u><b>BLUE</b></u>	<u><b>GOLD</b></u>	<u><b>DIAMOND</b></u>
Rum	Castillo	Myer's Platinum	Bacardi Superior
Tequila	Zarco Silver	Sauza Silver	1800 Silver
Vodka	Gordon's	Smirnoff	Absolut
Bourbon	Early Time	Jim Beam	Jack Daniel's
Gin	Gilbey's	New Amsterdam	Tanqueray
Scotch	Grant's	Cutty Sark	Dewar's White Label
Blended Whiskey	Black Velvet	Seagram's 7	Canadian Club
Chardonnay	Canyon Road	Greystone	Columbia Crest
Cabernet Sauvignon	Canyon Road	Greystone	Columbia Crest
	Domestic Beer	Domestic & Imported Beer	Domestic & Imported Beer

Beers: Budweiser, Bud Light, Miller Lite, Coors Light, Boulevard Wheat & Pale Ale  
Michelob Ultra, Heineken, Blue Moon, Samuel Adams, Stella Artois, O'Doul's

Specialty Cordials are Available at \$8.00 per Drink  
Amaretto, Cask & Cream, Courvoisier, Brandy, Frangelico, Grand Marnier, Kahlua

## **\$85.00 Bar Facility Fee Applies to Each Bar**

\*Host Bars Only – Bar Facility Fee Waived with Bar Minimum of \$450.00 is Achieved per Bar/per Hour

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\*\*Cash Bar Only – Group guarantees \$450.00 Minimum Bar Sales per Bar/per Hour. If the Minimum is NOT Achieved, the Difference will be Charged as a Bar Minimum Fee.

## WINE LIST

### White Wines

#### Riesling

Chateau St.	\$40.00
Michelle	
Pacific Rim Dry	\$53.00
Riesling	

#### White Zinfandel

Canyon Road	\$35.00
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#### Pinot Grigio/Pinot

##### Gris

Alta Luna	\$50.00
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#### Chardonnay

Canyon Road	\$35.00
Greystone	\$48.00
Columbia Crest	\$58.00

#### Sauvignon Blanc

Canyon Road	\$38.00
Grey Stone	\$48.00
Columbia Crest	\$58.00

#### Sparkling

Freixenet Blanc de Blanc	\$38.00
Mionetto Presto Prosecco	\$65.00

### Red Wines

#### Pinot Noir

Parker Station by Fess Parker	\$52.00
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#### Merlot

Canyon Road	\$40.00
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#### Cabernet Sauvignon

Canyon Road	\$35.00
Greystone	\$50.00
Columbia Crest	\$60.00

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