

The St. Anthony



Hotel

2009
Banquet Menus

General Banquet Information

The St. Anthony Hotel's Professional Conference Services Team stands ready to assist you with the responsibility of planning your Food and Beverage Event. Our Warm and Friendly staff looks forward to making an event with us a memorable and delightful experience for you and your guests in every possible way.

Menu Selections

In order for us to ensure the availability of all chosen items, your menu selections should be submitted to the Conference Services Office (4) Four weeks prior to your event date. Our pre-printed menu selections are offered merely as suggestions. Your Conference Services Manager would be happy to tailor a menu to your specific tastes and desires. Specialty and Theme menus may be designed to meet your particular needs.

Entrée Selections

We suggest that all plated entrée selections be limited to one choice unless adhering to special dietary laws or religious holidays. Please consult your Conference Services Manager for exceptions to this policy. In these instances, the exact number of Special Substitute Entrees is to be specified with guaranteed attendance.

A \$2.00 per person charge will apply if more than one entrée is offered.

Wines

In the interest of gracious dining, we urge you to consider the inclusion of our carefully selected fine wines with your function. The St. Anthony Hotel's wine list offers a discriminating selection. Requests for quantity should be checked as to availability of supplies. Vintages are subject to change.

Beverages

All beverage events are arranged through the Catering and Conference Services office. We offer a complete selection of beverages to complement your event. As a licensee, the St. Anthony Hotel is responsible to abide by regulations enforced by the Texas Alcohol and Beverage Commission, including not serving anyone under the age of 21 or to any obviously intoxicated person.

Food and Beverage

Due to health regulations, liquor ordinance and liability insurance, it is required that All Food and Beverages consumed within the hotel be supplied by the St. Anthony Hotel. Food and beverage may not be removed from the Hotel.

Guarantees

In order to make your event a success, we require you to notify the Conference Services office of the number of guests attending at least (3) Three business days in advance of the event by 12 Noon. Once given, this guarantee is *not* subject to reduction. We will be happy to provide seating for 5% over the guarantee.

Guarantee	Monday	~~ Prior Thursday	Tuesday	~~ Prior Thursday
Schedule:	Wednesday	~~ Prior Monday	Thursday	~~ Prior Tuesday
	Friday	~~ Prior Wednesday	Sat-Sun	~~ Prior Thursday

Function Space

Meeting rooms are assigned by the guaranteed number of people anticipated. Set up fees may be applicable. If attendance increases or decreases, the Hotel reserved the right to change groups to a room more suitable for the anticipated attendance.

A \$50.00 labor charge will be added to groups with guarantees of 25 people or less.

Outdoor Events

The Hotel reserves the right to make the decision to move any outdoor event inside due to inclement weather. Parties will be moved due to wind, rain, or the forecast of rain. The decision to move will be made (4) four hours in advance of the event with the planner's approval. If the decision must be delayed or changed and it is necessary to set both indoor and outdoor function space, an appropriate service charge will be made according to the party size and complexity of setup.

Cleanup

Confetti, glitter and rice may not be thrown or used as decorations within hotel premises. **A minimum of \$250.00 will be charged to the function sponsor for any damage or soiling of Hotel facilities.**

Price Changes

All printed banquet menu prices are subject to change without notice. However, all contract prices will be honored.

Service Charge

The Hotel will add the customary 21% Twenty-One Percent service charge to all Food and Beverage charges and SWANK Audio Visual Charges.

Texas State Sales Tax

The applicable Texas State Sales Tax of (8.13%) will be added to all items on your banquet check. No tax will be added to alcoholic beverage prices. A (6%) room tax will be applied to any room rental fees. By state law, Texas Sales Tax is added to the total cost of the function, including service charge.

Special Decorations and Services

Your Conference Services Manager will be delighted to discuss with you any needs for your particular function such as linens, florals, entertainment, ice sculptures, thematic decorations, menu and invitation printing. These and other services will be provided at pre-arranged fee. The Hotel staff is not responsible for assembly of floral arrangements, favors or décor. **All décor must arrive at Hotel assembled and set out by vendors.** Vendor equipment must be picked up immediately following the event.

Signs and Displays

Pre-approved signs are permitted in the registration area and immediately outside private function rooms. None are permitted in the lobby, public areas or outside the Hotel. Handwritten signs are not allowed in any areas. Approval from the Hotel's management is necessary before affixing anything to walls, floors or ceilings. Please see your Conference Services Manager for the possibility of having this policy waived.

Audio Visual

A complete line of modern audio visual equipment is available through our preferred audio visual company, DOBIL Audio Visual Services, located on property. They will be pleased to secure the equipment best suited to your needs and specifications. You may contact them by calling your Conference Services Manager or directly by calling their office on property.

The Hotel must be notified in advance of any outside company coming on property. When an outside company is hired, the Hotel requires that a minimum of one technician oversee the setup and breakdown of the production. Charges will be applied accordingly.

Internet Requirements

The Hotel is proud to partner with Wayport as our internet service provider. Wayport offers internet solutions designed to fulfill the needs of all your meetings. Please see your Conference Services Manager for pricing information on presentations with active Web links, remote training, or on-line conferencing.

Electrical Requirements

The Hotel requires that all electrical needs be submitted no later than (15) Fifteen days prior to the function.

Security

The Hotel will not assume any responsibility for damages or loss to any merchandise or articles left behind or sent into the Hotel prior to, during, or following your banquet or meeting. Arrangements may be made in advance for security of exhibits, merchandise or articles setup for display prior to or during the planner event. Your hotel contact can assist you with these arrangements. **The Hotel will require security on Fraternity and Sorority events.**

Shipping and Receiving

Due to limited storage space, boxes will be accepted no more than five (5) working days prior to your meeting. Boxes left on premises for longer than 3 weeks without shipping instructions will be discarded. Any item over 150 pounds must be delivered to a drayage company; your hotel contact can assist with these arrangements. The Hotel charges a handling fee of \$2.00 per box. All incoming packages should be addressed to your Convention Services Manager and marked with the name and date of your meeting.

Damages

The client agrees to be responsible for any damages to the premises during the time they are in control of the conference.

ALL ~ DAY PACKAGES

Meeting Packages require a minimum of 25 guests
A \$50.00 charge will be added to packages less than 25 guests

St. Anthony Meeting Package

Continental Breakfast

Orange Juice or Grapefruit Juice

Sliced Seasonal Fruit

Assorted Breakfast Pastries to include:

Muffins, Croissants, Danish and Cinnamon Rolls

Butter, Jams and Fruit Preserves

Freshly Brewed Starbucks Coffee, Regular and Decaffeinated
Selection of Hot Teas

Mid-Morning

Freshly Brewed Starbucks Coffee, Regular and Decaffeinated
Selection of Hot Teas

Afternoon Break

Assorted Freshly Baked Cookies and Brownies

Freshly Brewed Starbucks Coffee, Regular and Decaffeinated
A Selection of Hot Teas,
Assorted Soft Drinks and Bottled Waters

\$32.00 Per Person

All Prices Subject to 21% Service Charge and Sales Tax

Corporate Meeting Package

Continental Breakfast

(Choice of Two)

Orange Juice, Grapefruit Juice, Spicy V8, Tomato, Apple or Cranberry

Sliced Seasonal Fruit

Assorted Breakfast Pastries with Butter, Jams and Preserves
and Bagels with Cream Cheese

Freshly Brewed Starbucks Coffee, Regular and Decaffeinated,
and a Selection of Hot Teas

Mid-Morning Refreshment Break

Freshly Brewed Starbucks Coffee, Regular and Decaffeinated
Selection of Hot Teas and Assorted Soft Drinks and Bottled Waters

Buffet Lunch

(Choice of One)

Deli Lunch Buffet

Sliced Seasonal Fruit

Orecchiette Pasta Salad
Red Skin Potato Salad

Sliced Honey Baked Ham,
Smoked Turkey Breast, Salami and
Roast Beef

Sliced Swiss and Cheddar Cheeses
Assorted Sliced Breads
Condiments and Relishes

Chef's Choice Dessert

Iced Tea, Freshly Brewed Starbucks
Coffee, Regular and Decaffeinated
A Selection of Hot Teas

Salad & Baker Buffet

Chef's Soup of the Day

Sliced Seasonal Fruit
Pappardelle Pasta Salad
Tuna Salad

St. Anthony Mixed Greens Salad
with House Dressing or
Traditional Caesar Salad with Parmesan
Reggiano, Sun-Dried Tomatoes, and
Croutons

Baked Potato Bar with
Grated Cheese, Sour Cream, Bacon & Chives

Chef's Choice Dessert

Iced Tea, Freshly Brewed Starbucks
Coffee, Regular and Decaffeinated
A Selection of Hot Teas

Afternoon Break

Assorted Freshly Baked Cookies and Brownies
Freshly Brewed Starbucks Coffee, Regular and Decaffeinated
A Selection of Hot Teas
Assorted Soft Drinks and Bottled Waters

\$60.00 Per Person

All Prices Subject to 21% Service Charge and Sales Tax

Executive Meeting Package

Deluxe Continental Breakfast

(Choice of Two)

Orange Juice, Grapefruit Juice, Spicy V8, Tomato, Apple or Cranberry
Sliced Seasonal Fruit

Assorted Breakfast Pastries with Butter, Jams and Preserves
and Bagels with Cream Cheese

Choice of

Assorted Breakfast Tacos or Ham and Cheese Croissants

Freshly Brewed Starbucks Coffee, Regular and Decaffeinated,
and a Selection of Hot Teas

Mid-Morning Refreshment Break

Freshly Brewed Starbucks Coffee, Regular and Decaffeinated
Selection of Hot Teas and Assorted Soft Drinks and Bottled Waters

Plated Lunch

St. Anthony Mixed Greens Salad with House Dressing
(Choice of One Entrée)

Honey Soy Marinated Salmon Filet with Tamari Grapefruit Reduction

Herb Crusted Chicken Breast with a Chipotle Cream Sauce

Roasted Pork Loin with Apple Brandy Demi-Glace

Served with Chef's Selection of Starch and Seasonal Vegetables
Warm Rolls and Butter

Chef's Choice of Plated Dessert

Iced Tea, Freshly Brewed Starbucks Coffee, Regular and Decaffeinated

Afternoon Break

Choice of

Take Me Out To The Ballpark

Freshly Popped Buttered Popcorn, Roasted Peanuts,

Warm Jumbo Soft Pretzels

Mini Candy Bars

Assorted Soft Drinks

Or

Cookie Jar

Assorted Fresh Baked Cookies to include:

Chocolate Chip, Sugar, Peanut Butter,

Oatmeal Raisin, White Chocolate Macadamia Nut and Fudge Brownies

Assorted Soft Drinks, Mineral Waters

Coffee and Assorted Cold Milks

\$68.00 Per Person

All Prices Subject to 21% Service Charge and Sales Tax

Function Break Selections

Beverages a la Carte Selections

- Freshly Brewed Starbucks Coffee, Regular and Decaffeinated \$62.00 Per Gallon
- Assorted Selection of Hot Teas \$2.00 Per Bag
- Chilled Orange, Grapefruit, V-8, Apple, Cranberry Juices \$13.00 Per Quart
- Fresh Fruit Punch or Lemonade \$42.00 Per Gallon
- Freshly Brewed Iced Tea \$42.00 Per Gallon
- Individual Cartons of Whole, Low Fat, Skim and Chocolate Milk \$2.00 Each
- Mexican Hot Chocolate \$42.00 Per Gallon
- Assorted Regular and Diet Soft Drinks
And Bottled Waters \$3.75 Each
- Individual Red Bulls and Gatorade \$4.25 Each
- Assorted Bottled Fruit Juices \$4.00 Each

Morning Break Selections

- Freshly Baked Assorted Breakfast Pastries to include: Muffins, Danish,
Croissants, Cinnamon Rolls \$30.00 Per Dozen
- Assorted Mexican Pan Dulce \$30.00 Per Dozen
- Assorted Bagels with Cream Cheese \$30.00 Per Dozen
- Egg, Ham and Cheese Croissants \$40.00 Per Dozen
- Fresh Baked Biscuits with Sausage Patty \$36.00 Per Dozen
- Chef's Selection of Assorted Breakfast Tacos \$32.00 Per Dozen
- Assorted Fruit Yogurt \$3.00 Each
- Assorted Breakfast Cereals \$3.00 Each
- Oatmeal \$2.50 Per Person
- Assortment of Whole Fresh Fruit \$2.50 Per Piece
- Sliced Fresh Fruit and Berries \$6.25 Per Person
- Assorted Granola Bars \$3.20 Each

Afternoon Break Selections

- Freshly Baked Assorted Cookies and Brownies \$28.00 Per Dozen
- Rice Krispy Marshmallow Treats \$28 Per Dozen
- Cinnamon Sugar Bunuelos \$28.00 Per Dozen
- Power and Energy Bars \$3.25 Each
- Trail Mix or Assorted Mixed Nuts \$18.00 Per Pound
- Assorted Ice Cream Bars \$4.00 Each
- Warm, Soft Jumbo Pretzels \$40.00 Per Dozen
- Freshly Popped Popcorn \$3.00 Per Person
- Tortilla Chips with Queso and Fire Roasted Salsa \$8.00 Per Person

All Prices Subject to 21% Service Charge and Sales Tax

BREAKFAST

Continental Breakfast Selections

Continental Selections include
Freshly Brewed Starbucks Coffee, Regular and Decaffeinated
and a Selection of Hot Teas

St. Anthony Continental

Orange and Grapefruit Juice
Assorted Breakfast Pastries to include:
Muffins, Croissants, Danish and Cinnamon Rolls
Butter, Jams and Preserves

\$13.75 Per Person

Deluxe Continental

Orange and Grapefruit Juice
Sliced Seasonal Fresh Fruit with Strawberry and Vanilla Yogurt
Assorted Breakfast Pastries to include:
Muffins, Croissants, Danish and Cinnamon Rolls
Butter, Jams and Preserves

\$16.50 Per Person

Executive Continental

Orange and Grapefruit Juice
Assorted Sliced Seasonal Fruit with Strawberry and Vanilla Yogurt
Assorted Bagels with Whipped Cream Cheese
Whole Bananas and Apples with Creamy Peanut Butter
Assorted Breakfast Pastries to include:
Muffins, Croissants, Danish and Cinnamon Rolls
Butter, Jams and Preserves

\$18.50 Per Person

All Prices Subject to 21% Service Charge and Sales Tax

Plated Breakfast Selections

Plated Breakfast Selections include choice of Grapefruit or Orange Juice and Freshly Brewed Starbucks Coffee, Regular and Decaffeinated and a Selection of Hot Teas

Traditional American Breakfast

Farm Fresh Scrambled Eggs
Your Choice of Breakfast Meat:
Bacon, Country Sausage, Ham or
Canadian Bacon, Texas Toast,
Butter, Jams and Preserves

\$18.00 Per Person

Migas

Scrambled Eggs with
Tortilla Chips, Diced Tomatoes,
Sweet Onions and Monterrey Jack
Cheese, Hickory Bacon, Refried Beans
And Flour Tortillas

\$18.00 Per Person

Eggs Benedict

Traditional Eggs Benedict with
Poached Eggs, Canadian Bacon
and Toasted English Muffin
Breakfast Potatoes

\$19.00 Per Person

Steak and Eggs

Grilled New York Strip
Served with Scrambled Eggs
Breakfast Potatoes
Texas Toast, Butter, Jams
and Preserves

\$23.00 Per Person

All Prices Subject to 21% Service Charge and Sales Tax

Breakfast and Brunch Buffet Selections

Buffet Selections require a minimum of 30 guests. Add \$4.00 per guest if less than 30 guests.

Includes a selection of Grapefruit, Orange Juice,
Freshly Brewed Starbucks Coffee, Regular and Decaffeinated
and a Selection of Hot Teas

Alamo Breakfast Buffet

Orange or Grapefruit Juice
Sliced Seasonal Fruit and Berries
Scrambled Eggs, Migas Style with
Crispy Tortilla Chips, Onions, Peppers,
Pepper Jack and Cheddar Cheese
and Ranchero Sauce
Carne Guisada, Refried Beans
Crisp Bacon Breakfast Potatoes with Julienne
Peppers & Onions
Flour Tortillas

\$28.00 Per Person

Western Breakfast Buffet

Orange or Grapefruit Juice
Sliced Seasonal Fruit and Berries
Scrambled Eggs with Pepper Jack Cheese
Texas Style Chicken Fried Steak
Home Fried Potatoes
Crisp Bacon
Biscuits and Sausage with Gravy
Southern Style Cheese Grits
Pecan Sticky Buns
Butter, Jams and Preserves

\$32.00 Per Person

St. Anthony Breakfast

Orange or Grapefruit Juice
Sliced Seasonal Fresh Fruit and Berries
Assorted Breakfast Pastries to include:
Muffins, Croissants, Danish and Cinnamon Rolls
Butter, Jams and Preserves
Scrambled Eggs, Crisp Bacon and Country Sausage
Breakfast Potatoes with Grilled Onions

\$24.00 Per Person

All Prices Subject to 21% Service Charge and Sales Tax

The Travis Park Buffet

The Travis Park Buffet requires a minimum of 50 guests. Add \$4.00 per guest if less than 50 guests.

Includes a selection of Grapefruit, Orange Juice,
Freshly Brewed Starbucks Coffee, Regular and Decaffeinated Coffee
and a Selection of Hot Teas

Domestic and Imported Cheese Presentation
Garnished with Berries, Grapes, French Bread and Crackers

Sliced Seasonal Fresh Fruit and Berries

Assorted Breakfast Pastries
Butter, Jams and Preserves

St. Anthony Mixed Greens Salad with House Dressing
Traditional Caesar Salad with Parmesan Reggiano, Sun-Dried Tomatoes, and Croutons

Eggs Benedict with Hollandaise Sauce
Country Sausage and Bacon
Breakfast Potatoes

The Omelette Station

Create your own Omelette Complimented with your choice of
Sausage, Bacon, Ham, Green Onion, Tomato,
Pico de Gallo, Mushrooms, Bell Peppers, Spinach,
And Cheddar Cheese

Please Choose Two of the Following Entrees:

Grilled Chicken Ranchero with Pico de Gallo, Spanish Rice and Black Beans
Pecan Crusted Breast of Chicken with Lemon Cream Sauce
Herb Crusted Chicken Breast with Chipotle Cream Sauce
Honey Soy Marinated Salmon Filet with Tamari-Grapefruit Reduction
Roasted Pork Loin with Apple Brandy Sauce and Shoestring Potatoes
Grilled Flat Iron Steak with Mushroom Buerre Rouge

Dessert

Assorted Selection of Individual Cakes and Parfaits

\$48.00 per person

All Prices Subject to 21% Service Charge and Sales Tax

Attended Breakfast Stations

Attended Breakfast Stations must accompany Breakfast Buffet or Brunch Selections
\$75.00 Chef Attendant Fee per 30 guests

The Omelette Station

Create your own Omelette:
Complimented with your choice of
Sausage, Bacon, Ham, Green Onion, Tomato,
Pico de Gallo, Mushrooms, Bell Peppers, Spinach,
And Cheddar Cheese
\$8.00 Per Person

Breakfast Taco Station

Scrambled Eggs per order
mixed with your choice of
Salsa, Pico De Gallo, Refried Beans, Potatoes
Pepper Jack Cheese
and Sour Cream. Served with Flour Tortillas
\$6.00 Per Person

Waffle Station

Crisp Waffles made to order with a selection
of Chocolate Chips, Berries, Whipped Cream,
Maple Syrup and Whipped Butter
\$7.50 Per Person

All Prices Subject to 21% Service Charge and Sales Tax

Specialty Breaks

Specialty Breaks Require a Minimum of 30 people. Add \$3.00 per guest if less than 30 guests.
Breaks are set for 30 Minutes of Service

Morning South of the Border Break

Sliced Seasonal Fresh Fruit and Berries
Coffeecake and Mexican Pan Dulce
Mexican Hot Chocolate
Freshly Brewed Starbucks Coffee, Regular
and Decaffeinated, Assorted Selection of Hot
Teas
\$13.50 Per Person

Take Me Out To The Ballpark

Freshly Popped Buttered Popcorn
Roasted Peanuts, Warm Jumbo Soft Pretzels
Mini Candy Bars
Assorted Soft Drinks
IBC Root Beer
\$13.00 Per Person

Evening South of the Border

Make Your Own Nachos with
Tortilla Chips, Spicy Ground Beef
Chile Con Queso, Diced Tomatoes, Guacamole
Sour Cream, Sliced Jalapeños,
Pico de Gallo and Salsa
Assorted Soft Drinks and *Jaritos*
\$14.00 Per Person

Chillin' Time Break

Assorted Individual Ice Cream
and Yogurt Bars
Assorted Soft Drinks, Bottled Waters,
Freshly Brewed Starbucks Coffee, Regular
and Decaffeinated, Assorted Selection of Hot
Teas
\$14.00 Per Person

A Piece of Cake

Sliced Seasonal Fresh Fruit and Berries
Assorted Sweet Cakes, Breads and Muffins
Freshly Brewed Starbucks Coffee, Regular and
Decaffeinated
Assorted Selection of Hot Teas
\$14.00 Per Person

St. Anthony Healthy Break

Sliced Seasonal Fresh Fruit and Berries
Farm Fresh Vegetables
With Low Fat Garden Ranch Dip,
Granola Bars and Assorted Fruit Yogurts
Assorted Fruit Juices and Bottled Waters
\$14.00 Per Person

Cookie Jar

Assorted Fresh Baked Cookies to include:
Chocolate Chip, Sugar, Peanut Butter,
Oatmeal Raisin, White Chocolate Macadamia
Nut, and Fudge Brownies
Assorted Soft Drinks and Cold Milks
Freshly Brewed Starbucks Coffee, Regular
and Decaffeinated
\$13.00 Per Person

Snack Attack

Mini Pizzas, Cheddar Stuffed Jalapeños
Beer Battered Fried Mushrooms
with Horseradish Ranch
Toasted Baguette with Spinach Dip
Assorted Soft Drinks
\$14.00 Per Person

All

Prices Subject to 21% Service Charge and Sales Tax

LUNCH

Plated Luncheon Selections

Included in the Lunch Entrée Cost is your choice of Soup or Salad
Also included are Warm Rolls, Freshly Brewed Starbucks Coffee, Regular and Decaffeinated Coffee,
Iced Tea and a Selection of Hot Teas

Soups

Roasted Corn Chowder

Chicken Tortilla Soup

Tomato Basil Bisque

Cream of Asparagus

Salads

St. Anthony Mixed Greens Salad
Tomatoes, Cucumbers, Red Onions, White Balsamic Vinaigrette

Baby Spinach Salad
Feta Cheese, Red Peppers, Black Olive Oil

Caesar Salad
Romaine Hearts, Parmesan Cheese, Croutons

Mixed Greens
Baby Roma Tomatoes, Carrots, Hearts of Palm, Citrus Vinaigrette

All Prices Subject to 21% Service Charge and Sales Tax

Hot Entrees

Hot Entrees Include Chef's Choice of Seasonal Vegetable, and Starch
\$2.00 Per person charge will apply if more than one entrée is offered

Pecan Crusted Breast of Chicken with Lemon Cream Sauce \$32.00

Herb Crusted Chicken Breast with Chipotle Cream Sauce \$32.00

Grilled Chicken Ranchero with Pico de Gallo, Spanish Rice and Black Beans \$34.00

Roasted Pork Loin with Apple Brandy Sauce and Shoestring Potatoes \$34.00

Honey Soy Marinated Salmon Filet with Tamari-Grapefruit Reduction \$36.00

Grilled Flat Iron Steak with Mushroom Buerre Rouge \$38.00

Vegetarian Selections Available Upon Request

Desserts

Chocolate Pyramid with Raspberry Anglaise

White Chocolate Tuxedo Cheesecake

Raspberry Mango Cheesecake

Individual Apple Tarts

Champagne Cake with Mixed Berry Coulis

Marble Fudge Cheesecake with Raspberry Sauce

St. Anthony's Bread Pudding, Bourbon Sauce

Tres Leches Cake with Cajeta

All Prices Subject to 21% Service Charge and Sales Tax

Chilled Luncheon Selections

Served with St. Anthony House Salad, Choice of Dessert and Iced Tea and Freshly Brewed Starbucks Coffee
~Salad and Dessert can be preset for Light Working Lunches~

Tuna Salad Wrap
Spinach Tortilla, Jack Cheese, Seasonal Fruit Salad

Turkey BLT Croissant Sandwich
with Smoked Bacon, Lettuce, Tomato, Onion, Red Skin Potato Salad

Italian Submarine Sandwich
on Hoagie Roll with Sliced Salami, Cappellica, Pepperoni, Provolone

Poached Sliced Breast of Chicken
Yukon Gold Potato Salad, Goat Cheese, Arugula, Red Pepper Rouille

\$28.00 Per Person

Boxed Lunch

Please Choose one box lunch per 20 guests
Boxed Lunches served with Potato Chips, Pickles and Bottled Water

Sourdough Box

Smoked Ham and Cheddar Cheese on Sourdough
Lettuce, Tomato, Sliced Red Onion with Individual Dijon Mustard and Mayonnaise
Chocolate Chip Cookie and Mint Candy

Croissant Box

Smoked Ham and Cheddar Cheese on Croissant
Or Sliced Smoked Turkey and Swiss Cheese on Croissant
Lettuce, Tomato, Sliced Red Onion with Individual Dijon Mustard and Mayonnaise
Chocolate Chip Cookie and Mint Candy

Italian Sub Box

Submarine Sandwich on Hoagie Roll
with Sliced Salami, Cappellica, Pepperoni, Provolone
Lettuce, Tomato, Sliced Red Onion with Individual Dijon Mustard and Mayonnaise
Chocolate Chip Cookie and Mint Candy

Veggie Wrap

Grilled Portobello Mushroom and Roasted Vegetables in a Spinach Tortilla Wrap
With Lettuce, Tomato, Sliced Red Onion
Chocolate Chip Cookie and Mint Candy

\$20.50 Per Person

All Prices Subject To 21% Service Charge and Sales Tax.

Luncheon Buffets

Lunch Buffets Require a Minimum of 30 people. Add \$4.00 per guest if less than 30 guests.
Buffets include Iced Tea, Freshly Brewed Starbucks Coffee, Regular and Decaffeinated Coffee
and a Selection of Hot Teas

St. Anthony Picnic Buffet

Chef's Soup of the Day
Sliced Fresh Fruit
Pasta Salad
Smoked Ham and Cheddar Cheese on Croissant
Turkey & Swiss Wrap
Potato Chips
Pickle Spears
Assorted Cookies and Brownies

\$30.00 per person

Express Deli Buffet

Chef's Soup of the Day
Sliced Fresh Fruit
Deli Sliced Ham, Roast Beef, Salami, Smoked
Turkey and Assorted Sliced Cheeses
Red Skin Potato Salad, Cole Slaw,
Dill Pickle Spears, Lettuce, Sliced Tomato
and Sliced Red Onions
Rye, Sourdough, and Kaiser Rolls
Marble Fudge Cheesecake with Raspberry Sauce
Champagne Cake with Mixed Berry Coulis

\$32.00 Per Person

Salad and Baker Buffet

Chef's Selection of Soup
Pappardelle Pasta Salad
Tuna Salad
St. Anthony Mixed Greens Salad
with House Dressing or
Caesar Salad with Romaine Hearts,
Parmesan Cheese, and Croutons
Baked Potato Bar with
Grated Cheese, Sour Cream, Bacon & Chives
Assorted Cakes and Pies

\$32.00 Per Person

All Prices Subject to 21% Service Charge and Sales Tax

Lunch Buffets Continued

South of the Border Buffet

Tortilla Soup
Grilled Chicken and Beef Fajitas
Sautéed Onions and Peppers, Guacamole,
Pico de Gallo and Sour Cream
Cheese Enchiladas, Mexican Flautas
Warm Tostada Chips and Fire Roasted Salsa,
Hot Flour Tortillas
Spanish Rice, Refried or Borracho Beans
Tres Leches Cake and Margarita Cheesecake

\$34.00 Per Person

Texas Barbeque Buffet

Texas Chili
Tossed Green Salad, Cole Slaw and Potato Salad
House Smoked Brisket
BBQ Chicken
Ranch Style Pinto Beans
Sliced Dill Pickle and Marinated Sweet Onions
Corn on the Cob
Jalapeño Cornbread
Peach Cobbler and Bourbon Pecan Pie

\$34.00 Per Person

Italian Bistro Buffet

Minestrone Soup
Caesar Salad
Antipasto Tray
Tomato and Mozzarella Display
Chicken Piccata Lemon Caper Sauce
Penne Pasta Provencal
Grilled Vegetables
Garlic Bread
Italian Cream Cake
Amaretto Cheesecake

\$36.00 per person

All Prices Subject to 21% Service Charge and Sales Tax

American Lunch Buffet

Lunch Buffets Require a Minimum of 30 people. Add \$4.00 per guest if less than 30 guests.
Includes Freshly Brewed Regular Coffee, Decaffeinated Coffee, Hot Tea Selections and Iced Tea
Rolls and Butter

Soup of the Day

(Please Choose One)

Roasted Corn Chowder

Chicken Tortilla Soup

Tomato Basil Bisque

Cream of Asparagus

Salads

(Please Choose Two)

St. Anthony Mixed Greens Salad

Tomatoes, Cucumbers, Red Onions, White Balsamic Vinaigrette

Baby Spinach Salad

Feta Cheese, Red Peppers, Black Olive Oil

Caesar Salad

Romaine Hearts, Parmesan Cheese, Croutons

Mixed Greens

Baby Roma Tomatoes, Carrots, Hearts of Palm, Citrus Vinaigrette

Entrees

(Please Choose Two)

Grilled Salmon, Cilantro Lime Sauce

Chili Rubbed Pork Loin, Honey Cilantro Barbecue Sauce

Roasted Sirloin of Beef, Ancho Apricot Demi-Glace

Blackened Chicken with Creole Mustard Cream

Penne Pasta Provencal with Parmesan and Basil

Chef's Choice of Seasonal Vegetables and Starch

Warm Rolls and Butter

Dessert

(Please Choose Two)

Chocolate Strawberry Shortcake with Grand Marnier Whipped Cream

Marble Fudge Cheesecake with Raspberry Sauce

Carrot Cake with Caramel Cream Sauce

White or Dark Chocolate Mousse Parfait with Mixed Seasonal Berries

St. Anthony's Bread Pudding, Bourbon Sauce

\$36.00 per person

All Prices Subject to 21% Service Charge and Sales Tax.

DINNER RECEPTION SELECTIONS

Hors D' oeuvres

Priced Per Piece

When passing hors d'oeuvres, a minimum of 1 piece of each item per person is required
When displaying hors d'oeuvres, a minimum of 2 pieces of each item per person is required

Cold Selections

Smoked Salmon and Dill Caper Cream Cheese Tortilla Wraps	3.00	3.00
Prosciutto and Cream Cheese Tortilla Wraps	3.00	
Basil Pesto and Artichoke on Pita Chips	3.25	
Prosciutto Wrapped Asparagus Spears		3.50
Salmon Rose on Pumpernickel Round	3.75	
Peppered Roast Beef Tenderloin with Horseradish on Toasted Round		4.00
Brie with Orange & Apple Chutney on Crostini	4.25	
Boursin Stuffed Strawberries with Toasted Pecans	4.25	
Thai Chicken Roulade with Sweet Chili Sauce	4.25	
Lump Crab and Shrimp Ceviche on Cucumber Round	4.50	
Horseradish Tomato Shrimp Cocktail Shooter		4.50
Seared Tuna on Brioche Toast with Wasabi Mayonnaise	4.50	

Hot Selections

Andouille Sausage and Dijon in Puff Pastry	3.25	
Mini Brie en Croute	3.25	
Pecan Crusted Chicken Tenderloin	3.25	
Spinach and Feta Cheese Wrapped in Phyllo	3.25	
Pork Potstickers with Sweet Chili Dipping Sauce	3.75	
Scallops Wrapped in Bacon	3.75	
Grilled Chicken Breast Wrapped in Jalapeño and Bacon		3.75
Southwestern Spring Roll	3.75	
Texas Gulf Shrimp filled with Jalapeño and Cheese	4.00	
Tenderloin of Beef Brochettes	4.25	
Miniature Beef Wellington	4.25	
Lump Crab Cakes, Cajun Dipping Sauce	4.25	
Coconut Shrimp	4.75	

All Prices Subject to 21% Service Charge and Sales Tax.

Dinner Reception & Buffet Presentations

Presentations Require a Minimum of 30 people. Add \$4.00 per guest if less than 30 guests.

Grilled and Pickled Vegetable Platter
\$7.00 per person

Domestic and Imported Cheese Presentation
Garnished with Berries, Grapes, French Bread and Crackers
\$8.00 per person

Antipasto Presentation to Include
Assorted Meats and Cheeses and Pickled Vegetables
\$9.00 per person

Juniper Berry and Dill Cured Smoked Salmon Display with:
Capers, Red Onions, Chopped Eggs, Cucumber, Mini Bagels and Cream Cheese
\$10.00 per person
Enhanced with Caviar, \$18.00 per person

Iced Seafood Bar
Crab Claws, Cocktail Shrimp and Oysters
\$20.00 per person

Deluxe Iced Seafood Bar
Crab Claws, Cocktail Shrimp and Oysters
Clams, Mussels and Crawfish
\$28.00 per person

Chilled Shrimp on Ice with Remoulade, Cocktail Sauce and Lemons
\$16.00 per person

Dips & Chips
An Assortment of Salsas and Dips to include:
Guacamole, Fire Roasted Salsa, Pico de Gallo,
Chili Con Queso, and Spinach Dip
Accompanied by Tostadas, Sliced French Bread or Pita Chips
\$9.00 per person

Lettuce Bouquets
English Cucumber wrapped Mixed Greens, Spun Carrots, Baby Roma Tomatoes, Pickled Red Onions,
While Balsamic Vinaigrette
\$8.00 per person

All Prices Subject to 21% Service Charge and Sales Tax.

Live Action Stations

Minimum of 30 guests

For Dinner Events, a minimum of four stations is required; unless it is enhancing a buffet menu
\$75.00 Chef Attendant Fee per 50 Guests

Pasta Station

Marinara Sauce and Alfredo Sauce
Penne Pasta and Bow Tie Pasta,
Parmesan Cheese, Crushed Red Pepper Flakes,
Julienned Vegetables and Assorted Meats

\$12.00 Per Person

Risotto Station

Imported Arborio Rice
Cooked to Order and Served with
Seasonal Vegetables and Parmesan Cheese

\$14.00 Per Person

Asian Stir-Fry Station

Stir Fried Shrimp, Chicken or Beef,
Prepared by One of Our Chefs
Chinese Lo-Mein Noodles and Soba Noodles
Complimented by a Variety of Seasonal Vegetables
and Ginger Soy Sauce

\$16.00 Per Person

Martini Mashed Potato Bar

Yukon Gold Whipped Potatoes
Served in a Martini Glass
Topped with Your Choice of:
Caramelized Pearl Onions, Crumbled Smoked
Bacon, Fresh Scallions,
Cheddar Cheese and Sour Cream

\$12.00 Per Person

Ceviche Bar

A Collection of Ceviche Styles Served with Warm
Tostadas and Plantain Chips
\$14.00 Per person

Avocado Bar

Avocado Halves Stuffed with your choice of
Seafood Salad, Chicken Salad,
or Smoked Salmon Salad
\$16.00 Per Person

Nacho Station

Tri Color Tortilla Chips
Ground Beef, Shredded Chicken, Cheese Sauce, Jalapeño Slices, Sliced Olives, Diced Tomato,
Onion, Green Onion, Chopped Cilantro, Guacamole, and Sour Cream
\$12.00 Per Person

All Prices Subject to 21% Service Charge and Sales Tax.

Carving Stations

Minimum of 30 guests

\$75.00 Chef Attendant Fee per 50 people

Turkey Breast

Served with Petite Rolls and Condiments

\$8.00 per person

Orange Pineapple Glazed Bone-in Ham

Served with Petite Rolls and Condiments

\$10.00 per person

Herb Encrusted Porkloin with
Apple Brandy Sauce and Shoestring Potatoes

Petite Rolls

\$9.00 per person

Sirloin of Beef

Onion Rolls, Horseradish and Red Wine Reduction

\$10.00 per person

Roasted Prime Rib, Horseradish Mayonnaise,
Natural Au Jus and Petite Rolls

\$11.00 per person

Tenderloin of Beef

Roasted Shallot and Wild Mushroom Demi-Glace

Served with Petite Rolls

\$12.00 per person

All Prices Subject to 21% Service Charge and Sales Tax.

The Grand Reception

Hors d'oeuvres

Prosciutto Wrapped Asparagus Spears
Basil Pesto and Artichoke on Pita Chips

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Mini Brie en Croute
Grilled Chicken Breast Wrapped in Jalapeño and Bacon
Miniature Beef Wellington

Displays

Antipasto Presentation
To include Assorted Meats and Cheeses with Pickled Vegetables

Caesar Salad
Romaine Hearts, Parmesan Cheese, Croutons

Chilled Shrimp Display
with Remoulade, Cocktail Sauce and Lemons

Chef Attended Stations

Risotto Station
Imported Arborio Rice cooked to order and served with
Seasonal Vegetables and Parmesan Cheese

Carving Station
Tenderloin of Beef
Roasted Shallot and Wild Mushroom Demi-Glace and Petite Rolls

\$65.00 Per Person
Minimum of 100 guests

(1) \$75.00 Attendant Fee per station, per 50 guests

All Prices Subject to 21% Service Charge and Sales Tax

The Tapestry Reception

Hors D' oeuvres

Boursin Stuffed Strawberries with Toasted Pecans
Lump Crab and Shrimp Ceviche on Cucumber Round

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Scallops Wrapped in Bacon
Tenderloin of Beef Brochettes
Spinach and Feta Cheese Wrapped in Phyllo

Displays

Grilled and Pickled Vegetable Platter

Domestic and Imported Cheese Presentation
with Berries, Grapes, French Bread and Crackers

Baby Spinach Salad
Feta Cheese, Red Peppers, Black Olive Oil

Chef Attended Stations

Martini Mashed Potato Bar
Yukon Gold Whipped Potatoes
Served in a Martini Glass and Topped with your choice of:
Caramelized Pearl Onions, Crumbled Smoked Bacon, Scallions, Cheddar Cheese, and Sour Cream

Carving Station
Roasted Prime Rib
Horseradish Mayonnaise, Natural Au Jus and Petite Rolls

\$60.00 Per Person
Minimum of 100 guests

(1) \$75.00 Attendant Fee per station, per 50 guests

All Prices Subject to 21% Service Charge and Sales Tax

The Cascade Reception

Hors D'Oeuvres

Peppered Roast Beef Tenderloin with Horseradish on Toasted Round
Smoked Salmon and Dill Caper Cream Cheese Tortilla Wraps

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Pork Potstickers with Sweet Chili Dipping Sauce
Pecan Crusted Chicken Tenderloin
Lump Crab Cakes, Cajun Dipping Sauce

Displays

Assortment of Raw Seasonal Vegetables
with Spinach Dip, Bleu Cheese or Ranch

Sliced Fresh Fruit and Berry Display

St. Anthony Mixed Greens Salad
Tomatoes, Cucumbers, Red Onions, White Balsamic Vinaigrette

Chef Attended Stations

Pasta Station
Marinara Sauce and Alfredo Sauce
Penne Pasta and Bow Tie Pasta,
Parmesan Cheese, Crushed Red Pepper Flakes,
Julienned Vegetables and Assorted Meats
Garlic Bread

Sirloin of Beef
Onion Rolls, Horseradish and Red Wine Reduction with Petite Rolls

\$54.00 Per Person
Minimum of 100 Guests

(1) \$75.00 Attendant Fee per station, per 50 guests

All Prices Subject to 21% Service Charge and Sales Tax

DINNER

Plated Dinner Menus

All Dinners Require a Minimum of Three Courses

Plated Appetizers

Grilled Shrimp Chimichurri
Crisp Plantains, Avocado Relish

Pan Seared Sea Scallop
Creamy Polenta, Arugula Salad, Toasted Garlic

Crab Cakes
with Roasted Pepper Cream

Achiote Glazed Quail
Coriander Salad, Caramelized Orange
\$12.00

Soups

Roasted Corn Chowder

Tortilla Soup with Tortilla Strips &
Pepper Jack Cheese

Roasted Red Bell Pepper Bisque

Cream of Asparagus

\$8.00

Salads

St. Anthony Mixed Greens Salad
Tomatoes, Cucumbers, Red Onions, White Balsamic Vinaigrette

Tomato-Mozzarella Cucumber Bouquet , Lemon Olive Oil, Basil Vinaigrette

Baby Spinach Salad, Feta Cheese, Red Peppers, Black Olive Oil

Grilled Asparagus Salad
Spinach, Roasted Red Peppers and Crispy Pancetta

Caesar Salad, Romaine Hearts, Parmesan Cheese, Focaccia Crostinis

Caprese Salad, Ripe Tomatoes, Fresh Basil Mozzarella, Balsamic Reduction

\$10.00

All Prices Subject to 21% Service Charge and Sales Tax.

Plated Dinner Entrees

All Dinners Include Chef's Selection of Seasonal Vegetable, Rolls and Butter and Coffee and Tea

Airline Chicken Breast
Roasted Garlic Mashers
Boursin Alfredo Sauce
\$26.00

Roasted Garlic and Herb Crusted Pork Loin
Swiss Cheese Scallop Potatoes
Dried Cherry Sauce
\$28.00

Tortilla Crusted Chicken Breast
Manchego Cheese Risotto
Cilantro Lime Sauce
\$26.00

Grilled New York Strip
Corn Whipped Potatoes, Queso Panela,
Guajillo Chili Butter, Avocado Puree
\$36.00

Seared Halibut
Citrus Risotto
Chardonnay Cream Sauce
\$32.00

Grilled Beef Tenderloin
Bleu Cheese and Leek Dauphinois Potatoes
Whiskey Peppercorn Sauce
\$36.00

Almond Crusted Rainbow Trout
Parsnip Potato Puree
Fried Capers, Lemon Butter
\$32.00

Grilled Sirloin Steak and Sea Scallops
Mushroom Whipped Potatoes
Roasted Fennel, Lemon Sauce
\$36.00

Salmon Fillet
Angel Hair Primavera
Artichoke Tomato Sauce
\$28.00

Grilled Beef Tenderloin
and Herb Encrusted Chicken Breast,
Chive Whipped Potatoes and Pan Jus
\$38.00

Herb Marinated Veal Chop
Wild Mushroom Risotto
Madeira Sauce
\$36.00

Duet of Beef Tenderloin and Shrimp
Horseradish Mashers
Caper Sauce
\$42.00

Duet of Beef Tenderloin and Pan Seared Sea Bass
Whipped Potatoes
Tequila Lime Buerre Blanc
\$46.00

Vegetarian Selections Available Upon Request
\$2.00 per person charge will apply if more than one entrée is offered.

All Prices Subject to 21% Service Charge and Sales Tax.

Desserts

Marble Fudge Cheesecake with Raspberry Sauce

White Chocolate Tuxedo Cheesecake

Raspberry Mango Cheesecake

Chocolate Pyramid with Raspberry Anglaise

St. Anthony's Bread Pudding, Bourbon Sauce

Individual Apple Tarts

Champagne Cake with Mixed Berry Coulis

Tres Leches Cake with Cajeta

Chocolate Truffles for the Table

\$10.00

All Prices Subject to 21% Service Charge and Sales Tax.

Dinner Buffets

Requires a Minimum of 30 people. Add \$4.00 per guest if less than 30 guests.
Also included are Freshly Brewed Starbucks Coffee, Regular and Decaffeinated Coffee,
Iced Tea and a Selection of Hot Teas

American Buffet

Starters

Domestic and Imported Cheese Presentation
with Berries, Grapes, French Bread and Crackers

Sliced Fresh Fruit and Berry Display

Salads

St. Anthony Mixed Greens Salad with
Tomatoes, Cucumbers, Red Onions, White Balsamic Vinaigrette

Baby Spinach Salad with Feta Cheese, Red Peppers, Black Olive Oil

Entrees

Tortilla Crusted Chicken Breast with Cilantro Lime Sauce

Salmon Filet with Artichoke Tomato Sauce

Include Chef's Choice of Seasonal Vegetables and Starch

Desserts

Raspberry Mango Cheesecake
Champagne Cake with Mixed Berry Coulis

\$56.00 per person

All Prices Subject to 21% Service Charge and Sales Tax.

Dinner Buffets Continued

Tuscan Buffet

Tomato Basil Bisque

Caesar Salad with Basil Parmesan Croutons
Fresh Mozzarella, Tomato, and Red Onion with
Balsamic Dressing

Antipasto Tray

Beef Medallions in Marsala Wine Sauce
Chicken Piccata, Lemon Caper Sauce
Salmon Filet with Artichoke Tomato Sauce

Lemon Garlic Zucchini
Penne Pasta Provencal

Italian Cream Cake
Cappuccino Mousse

\$50.00 Per Person

Texas B-B-Q

Texas Style Chili

Tossed Green Salad
Crisp Vegetable Slaw
Yukon Gold Potato Salad

BBQ Chicken, Brisket of Beef
and Sausage

Baked Beans,
Corn on the Cob
Jalapeño Corn Bread

Texas Bourbon Pecan Pie
and Peach Cobbler

\$48.00 Per Person

Mexican Buffet

Tortilla Soup with Condiments

Roasted Corn and Cilantro Salad
Mixed Green Salad with Cilantro Lime Dressing

Queso Blanco Enchiladas
Red Snapper with Tomatillo Salsa
Chicken and Beef Fajitas

Guacamole, Pico de Gallo
Sour Cream and Mini Flour Tortillas
Chili con Queso and Tostada Chips
Spanish Rice
Refried or Bôrracho Beans

Tres Leches Cake
Margarita Cheesecake

\$46.00

All Prices Subject to 21% Service Charge and Sales Tax.

Liquors and Libations

To complement or enhance your function, we offer a full line of alcoholic beverages courteously served by our professional and TABC certified staff.

Premium Spirits

Jim Beam Bourbon
 Canadian Club Canadian Blend Whiskey
 Dewars Scotch
 Svedka Vodka
 Bacardi Light Rum
 Christian Brothers Brandy
 Bombay Gin
 Sauza Silver Tequila
 Hiram Walker Triple Sec
 Martini & Rossi Vermouth – Sweet & Dry

Ultra Premium Spirits

Makers Mark Bourbon
 Crown Royal Whiskey
 Johnnie Walker Red Scotch
 Grey Goose Vodka
 Bacardi Select Rum
 Christian Brothers Brandy
 Tanqueray Gin
 Milagro Silver Tequila
 Hiram Walker Triple Sec
 Martini & Rossi Vermouth – Sweet & Dry

Hosted Bars

Premium Mixed Drinks	\$5.25
Ultra Premium Drinks	\$6.00
Hand Shaken Margaritas	\$5.75
House Wines by the Glass	\$5.25
Imported Beer	\$4.75
Domestic Beer	\$4.25
Non-Alcoholic Beer	\$4.00
Mineral Water	\$3.75
Soft Drinks	\$3.75

Cash Bars

Premium Mixed Drinks	\$5.75
Ultra Premium Drinks	\$6.50
Hand Shaken Margaritas	\$6.00
House Wines by the Glass	\$6.00
Imported Beer	\$5.00
Domestic Beer	\$4.50
Non-Alcoholic Beer	\$4.25
Mineral Water	\$4.00
Soft Drinks	\$4.00

**A \$ 75.00 Bartender Fee Is Applicable On All Bars For A 3-Hour Minimum.
 \$ 20.00 Per Hour for Every Hour After.**

**A \$ 75.00 Cashier Fee Is Applicable On All Bars For A 3-Hour Minimum.
 \$ 20.00 Per Hour for Every Hour After.**

Per Hour Prices

Premium Brands

\$14.50 Per Person First Hour
 \$8.50 Per Person Every Hour After

Ultra Premium Brands

\$15.50 Per Person First Hour
 \$9.50 Per Person Every Hour After

Wine and Beer

Domestic White and Red Wine
 Domestic Beer
 Flavored Mineral Waters, Soft Drinks
 \$12.50 Per Person First Hour
 \$7.00 Per Person Every Hour After

Beer and Margaritas

Corona Beer and Domestic Beer
 Margaritas on the Rocks,
 Soft Drinks
 \$13.00 Per Person First Hour
 \$8.00 Per Person Every Hour After

All Prices Subject to 21% Service Charge and Sales Tax.

Wine List

Sparkling Wine and Champagne

Wyclef Brut	\$25.00
Charles De Fere Jean Luis – Blanc de Blanc	\$28.00
Chandon Rose	\$45.00
Moet et Chandon, White Starr, Brut Champagne	\$78.00
Vueve Clicquot, Yellow Label	\$95.00

White Wines a& Zinfandels

Tunnel of Elms Chardonnay	\$25.00
Tunnel of Elms White Zinfandel	\$25.00
New Harbor Sauvignon Blanc	\$27.00
J Lohr Riesling	\$27.00
Mezza Corona Pinot Grigio	\$27.00
Cline Viognier	\$27.00
Kendall Jackson Chardonnay	\$32.00
Kunde Nu Chardonnay	\$32.00
Charles Krug Sauvignon Blanc	\$36.00
Clos de Bois Chardonnay	\$36.00
Picket Fence Chardonnay	\$44.00
Gary Farrell Chardonnay	\$60.00

Red Wines

Tunnel of Elms Merlot	\$25.00
Tunnel of Elms Cabernet	\$25.00
Septima Malbec	\$27.00
Cline Zinfandel	\$27.00
Echelon Pinot Noir	\$27.00
Archetype Shiraz	\$32.00
E Guigal Cotes Du Rhone	\$35.00
J Lohr Los Osos Merlot	\$35.00
Edna Valley Cabernet	\$38.00
BV Cabernet Sauvignon	\$48.00
Firesteed Pinot Noir	\$50.00
Stags Leap Artemis Cabernet	\$85.00

Fortified and Late Harvest Wine

Mionetto II Moscato Asti	\$26.00
Washington Hills Late Harvest Riesling	\$28.00
Grahams 6 Grapes Ruby Port	\$42.00
Taylor Fladgate Tawny 10 Year	\$66.00

All Prices Subject to 21% Service Charge and Sales Tax.