

GENERAL INFORMATION AND CONDITIONS

The success of your function is important to us! In order to offer you a professional and personalized event, we ask that you review the policies outlined below. If we have left any questions unanswered, please feel free to contact our Catering Department.

Quality, Convenience and Service: Whether your function is large or small, casual or formal, Classic Fare Catering will provide the finest service and food available. Classic Fare Catering, a department of ARAMARK Campus Services, delivers the excellence you expect from Butler University. We offer an outstanding array of food and beverage selections designed to meet the varied needs of the university and the surrounding community.

Our trained staff is qualified to assist you with every detail of your event. This guide presents a sample of the different types of services we offer. Collaborating with you, we will customize the event to meet your specific needs. If you have any unique requests, simply let us know and we will gladly try to accommodate you and your guests.

Room Reservations: The Office of Conferences and Special Events (CSE) must be contacted at (317) 940-9352 prior to placing your catering order. CSE will take care of your room reservations, along with guest tables, chairs, audio visual and other equipment. Please note that all outdoor events require a tent for food and beverage service. *ARAMARK and Classic Fare Catering are the exclusive food service providers on the Butler University campus.* The only exception is Clowes Memorial Hall.

Food and Beverage: In order to offer as broad a selection as possible, please contact the Classic Fare Catering office at least 2 weeks prior to your event. To expedite the ordering process and insure accuracy, please e-mail your order to catering@butler.edu or phone (317)940-9756. Please be prepared with the following information:

- Confirmation of room reservation by Conferences and Special Events (R25 number)
- Date, location, beginning and ending time (PLEASE NOTE: Our staff will set up all events in a timely manner according to the start time you provide us. For example, if you give us a start time of 3pm, our staff will have the event ready by 3pm. If you want the event ready earlier, feel free to give us an earlier start time)
- Group, organization, or name of event
- Estimated number of guests attending
- On campus clients: 5 digit service code
- Off campus clients: Credit card number for guarantee. Credit card, cash or check is required three days prior to the event

Guarantee: An estimated guest count is required at the time that services are scheduled. A final guaranteed count must be provided to the Catering Office at least 3 business days prior to the event. As we take pride in pre-planning every detail of your event, adding guests to your party after your guaranteed count has been received may result in necessary menu or service revisions. If you have more guests than were guaranteed, we will do our best to accommodate them. You will be billed for the guaranteed number or the actual guest count, whichever is higher.

Confirmations: You will receive an e-mail confirmation of your order as soon as all arrangements have been made. Please review your catering order carefully to verify the date, time, location and menu details. Once the confirmation has been sent, you will be responsible for letting the Catering Office know if changes or corrections are necessary.

Payment: On campus clients will need to provide their 5 digit service code prior to placing an order with the Catering Office. Off campus clients will need to provide a credit card number for guarantee purposes. We will accept cash, check, Visa or Master Card for payment, which is due 3 days prior to the event. Off campus billing is subject to a 20% service charge and Marion County sales tax. If your group is tax exempt, a copy of the tax exempt certificate must be provided prior to your event.

Delivery: Delivery Fees are as followed:

\$1-\$500 = \$20.00

\$501-\$1000 = \$35.00

\$1001-\$2500 = \$50.00

Above \$2500 = 5% of the total event cost

There is still no delivery fee for events within Atherton Union.

Pricing: All prices in this brochure are a guideline. You must contact the Catering Office for proper pricing as pricing is subject to change depending on market cost.

Cancellations: Cancellations must be made three business days prior to the event or you will be billed for all costs incurred at the time of the cancellation. Your cancellation must be confirmed by Classic Fare personnel to be considered accepted.

Special Note: Requests for catering services are honored on a first come, first serve basis. Our ability to meet your needs is dependent on the availability of space, human resources, equipment and the amount of lead time provided to plan your event. Please work closely with the Catering Office so that we may all be able to turn your needs and wishes into reality.

Perishable Food Policy: In adherence with Marion County Health Department regulations, it is our strict policy that there will be no credit given or carry out of perishable food not consumed at your event. The quantities of food and beverage prepared are based on the guaranteed number of guests in ample amounts to insure that all guests at the event enjoy an attractive selection of food.

Service Ware: At no time should service ware be removed from the original location of the event without permission of the Catering Department. Items removed must be returned to the Catering Office within three business days or a \$25 charge will be assessed. Event holders who fail to return service ware for extended periods of time may be liable for the full replacement cost of these items. In the instance that service ware is picked up from a secondary location a \$15 charge will apply.

Late Order Availability: In order to ensure the quality of your event, the Catering Office must have sufficient time in order to procure food and schedule service personnel. Events booked without sufficient notification will be subject to limited menu and service availability. There will also be a \$20.00 late booking fee assessed to orders placed with less than 48 hours notice.

Linen and China Rental: Menu prices include plastic scrollware service unless specifically stated. If china and/or glassware are desired, there are additional costs per person:

Continental Breakfast	\$1.00/per person
Reception	\$1.50/per person
Full Meal	\$2.00/per person
Glassware Only	\$.75/per person

Cloth and skirting for buffet tables are included in pricing. Linens for guest tables are available in white, ivory or navy for \$4.00/each. Other colors can be rented for an additional fee. Cloth and skirting for additional tables are \$12.00/each. Large quantities of skirting may incur an additional fee.

Dietary Considerations: Adjustments to menus can be made to accommodate special dietary needs. Please let us know if this will be necessary when you are booking your party.

Special Menu Requests: Classic Fare Catering is a full-service caterer. Should you require a customized menu, let us know at (317)940-9764. Our catering director and chef will work with you to handle the arrangements. Please allow a minimum of two weeks to insure the availability of your special requests. All special requests will be charged accordingly.

BREAKFAST BUFFETS

All prices are per person.

Breakfast is only served buffet style

Continental Breakfast \$6.99

Includes Assorted Pastries, Fresh Fruit Salad, Starbucks Regular Coffee, Tazo Hot Tea, Orange Juice and Iced Water

Hot Breakfast Bar \$11.50

Includes Scrambled Eggs with Cheese, Southern Roasted Potatoes, Choice of Bacon, Sausage or Ham, Fresh Fruit Salad and Assorted Pastries, along with Starbucks Regular Coffee, Tazo Hot Tea, Orange Juice and Iced Water

Executive Brunch Buffet \$13.99

Includes Omelets made to order, Eggs Benedict, French Toast or Belgian Waffles, Chicken Creole, Cajun Dirty Rice, Choice of Bacon, Sausage or Ham, Fresh Fruit Display, Assorted Pastries, along with Starbucks Regular Coffee, Tazo Hot Tea, Orange Juice and Iced Water.

Chef's Fee for Omelet Station \$50.00

The following items can be added to your Breakfast Buffet on a per person basis:

Bagels with Cream Cheese and Butter	\$1.40
Breakfast Strata (Sausage or Vegetable)	\$1.75
Fat Free Yogurt with Baked Granola	\$1.25
French Toast with Syrup	\$.90
Strawberries with Brown Sugar and Whipped Cream	\$2.25
Pancakes with Syrup	\$.90
Petite Cinnamon Rolls	\$1.25
Petite Pecan Rolls	\$1.30
Assorted Scones	\$1.25

Ala Carte *Per dozen unless otherwise noted*

Bagels with Cream Cheese and Butter	\$16.80
Homemade Biscotti (Chocolate or Cranberry)	\$13.00
Danish	\$16.50
Fruit or Pecan Alligator	\$16.50 each
Granola Bars	\$1.00 each
Individual Yogurt Cups	\$1.35 each
Assorted Muffins	\$9.50
Petite Cinnamon Rolls	\$16.75
Petite Pecan Rolls	\$17.00
Scones	\$16.50
Homemade Turnovers (Cherry, Peach, Apple, Strawberry or Blueberry with Cream Cheese)	\$17.50
Whole Fruit	\$1.20 each

SALADS

Salads will be served with assorted rolls, cookies, brownies or rice krispy treats, iced water and iced tea or lemonade. Salads will be pre-plated up to 10 guests. Groups over 10 will be served buffet style.

Chef Salad

\$8.75

Assorted mixed greens topped with ham, turkey, American and Swiss cheese, hard boiled eggs, tomato wedges, red onions with your choice of two dressings.

Caesar Salad

\$8.75

Romaine lettuce topped with fresh Parmesan cheese, chopped tomatoes and croutons served with Caesar dressing and your choice of grilled chicken or beef.

Southern Fried Chicken Salad

\$9.00

A fresh green salad topped with deep fried chicken and honey mustard dressing.

Buffalo Chicken Salad

\$10.25

Spicy buffalo marinated chicken strips served over mixed greens with black olives, green peppers, diced tomatoes, cucumbers and shredded carrots. Served with ranch and bleu cheese dressings.

Asian Chicken Salad

\$9.25

Fresh spinach with grilled chicken, Mandarin oranges, green onions and almond slices. Served with your choice of a citrus or bacon dressing.

Santa Fe Salad

\$10.00

Assorted mixed greens topped with thinly sliced green and red peppers, corn, black beans, avocado, cheddar and Monterey jack cheeses and your choice of grilled chicken or marinated beef strips. Served with ranch and cilantro lime vinaigrette dressings.

KEEPING IT CASUAL

Bistro Boxed Lunches

Our Bistro Boxed Lunches feature your choice of sandwich, pasta or potato salad, chips, whole fresh fruit, cookie or rice krispy treat and a bottled beverage

Signature Sandwiches

Chunky Chicken Salad with Grapes and Cashews on Croissant
Shaved Roast Beef and Smoky Ham with Mozzarella on a Kaiser Roll
Turkey Caesar in a Sun-dried Tomato Wrap
Fresh Grilled Vegetables on a Focaccia Roll

\$10.75 per person

Classic Sandwiches

Ham, Turkey or Vegetarian Sandwiches on a selection of breads

\$9.50 per person

COLD BUFFETS

Sandwiches will be served with potato chips, cookies, brownies or rice krispy treats, iced water and iced tea or lemonade.

Make Your Own Deli Buffet

Minimum of 10 guests

Choice of Three Meats served with an assortment of breads:
Smoked Turkey, Ham, Roast Beef, Chicken Salad, or Tuna Salad

Choice of Two Cheeses:
Cheddar, Swiss, Colby, Provolone, or Gouda

Choice of Two Salads:
Pasta Salad, Tossed Salad with
Two dressings, Potato Salad or Fresh Fruit Salad

Lettuce, Tomato and Pickles

One Lunch Dessert Selection: Cookies, Chocolate or Peanut Butter
Brownies or Rice Krispy Treats

\$9.95 per person

Pre-plated Sandwiches

Maximum of 10 guests

Choose one sandwich from our Signature or Classic sandwich
collections or design your own. Served on our high quality plastic
ware with a side salad and a lunch dessert selection

\$10.00 per person

Soup du jour

Minimum of 10 guests

A list of soup options will be provided when your event is booked

\$1.95 per person

HOT LUNCH BUFFET SELECTIONS

\$11.99 per person

Minimum of 15 guests. Available until 3:00pm.

Price includes one entrée selection, served with a tossed or Caesar salad, one starch, one vegetable, dinner roll and a cookie & brownie platter, iced water and iced tea or lemonade.

\$2.50 per person for each additional entrée

Lunch Entrée Options

Lasagna (Meat or Vegetable)
Grilled Chicken with Mango Pineapple Slaw
Beef with Mushrooms in a Burgundy Sauce
Chicken New Orleans
Roast Pork Loin with Sun Dried Cherry Sauce
Pesto Tortellini
Chicken Parmesan
Glazed Ham
BBQ Pork
Lemon Dill Cod
Southwestern Pasta

Lunch Starch Options

Herbed Rice Pilaf
Dirty Rice
Macaroni and Cheese
Rosemary Roasted Red Potatoes
Pasta Tossed with Herbs & Parmesan Cheese
Roasted Garlic Mashed Potatoes

Lunch Vegetable Options

Honey Glazed Carrots
Home Style Green Beans
Roasted Brussels Sprouts
Creamed Spinach
California Blend
Cheddar Broccoli
Steamed Cauliflower

THEME BUFFETS

Available to groups of 20 guests or more and include iced water and iced tea or lemonade. Theme buffets available until 3pm.

The All American

Hamburgers
Veggie Burgers
Hot Dogs
Hamburger and Hot Dog Buns
Sliced Cheese Tray
Lettuce, Tomato, Onions and Pickles
Pasta Salad, Potato Salad or Cole Slaw
Potato Chips
Cookies and Brownies
\$11.00 per person

Add Grilled Chicken Breast - \$1.99 per person

Add Brats and Sauerkraut - \$1.99 per person

Italian Favorites

Caesar Salad
Garlic Breadsticks
Penne and Fettuccini Pastas
Your Choice of Two of the Following Sauces:
Marinara (with or without meat), Alfredo, Spinach Alfredo, Pesto or
Sun-dried Tomato Vodka Sauce
Tiramisu and Cannoli
\$11.25 per person

Add Grilled Chicken Breast - \$1.99 per person

Heartland Buffet

Fresh Garden Greens Salad
BBQ Chicken
Macaroni and Cheese
Buttered Corn
Baked Beans
Cornbread
S'more Brownies
\$12.50 per person

Add Chef Carved Roast Beef - \$3.95 per person

THEME BUFFETS CONTINUED:

Fiesta Taco Bar

Flour Tortillas and Taco Shells

Beef or Chicken Taco Meat

Refried Beans

Mexican Rice

Tortilla Chips and Salsa

Shredded Cheese, Onions

Diced Tomatoes, Lettuce

Sour Cream and Jalapeno Peppers

Confetti Rice Krispy Treats

\$11.75 per person

\$13.75 per person for both Beef and Chicken Taco Meat

Asian Buffet

Mesclun Salad with Mandarin Oranges

Vegetable Egg Rolls

Chicken and Broccoli

Stir Fried Vegetables

Steamed White Rice

Fortune Cookies

\$14.50 per person

Wrap It Up Buffet

Choose 3 of the Following Wraps:

Hummus, Tabbouleh, Artichokes and Cucumbers

Bacon, Lettuce, Cheddar Cheese and Tomatoes

Goat Cheese, Tomatoes, Avocado and Cucumbers

Chicken Salad with Swiss Cheese

Smoked Turkey, Swiss and Dijon Mustard

Pasta Salad

Fresh Fruit Salad

Assorted Dessert Bars

\$11.50 per person

The Bulldog Tailgater

Mini Cheeseburgers

Mini Hot Dogs

Mini Bratwurst

Buffalo Wings with Celery and Bleu Cheese Dressing

Tortilla Chips with Homemade Salsa

\$9.99 per person

HORS D'OEUVRE PARTIES!

We've taken the pain out of party planning! Select one of our Party Packages and leave the rest to us. Minimum of 20 guests.

PARTY #1

Cheese Display with Crackers
Fresh Vegetable Crudités with Ranch Dip
Sliced Fruit Platter
Assorted Bite Sized Dessert Bars
\$13.99 per person

PARTY #2

Cheese Display with Crackers
Fresh Vegetable Crudités with Ranch Dip
Your choice of Two Cold & Two Hot Items from our Hors d'oeuvre Menu below
Assorted Sweet Treats Platter
\$18.95 per person

PARTY #3

Cheese Display with Crackers
Fresh Vegetable Crudités with Ranch Dip
Dip Trio with Fresh Salsa, Artichoke Dip & Hummus with Tortilla & Pita Chips
Your choice of Three Cold & Three Hot Items from our Hors d'oeuvre Menu below
Chef's Carving Station
Assorted Sweet Treats Platter
\$26.99 per person

COLD HORS D'OEUVRES

Appetizer Roll-ups (Ham, Turkey or Salmon)
Assorted Baby Vegetables stuffed with Boursin Cheese
Greek Style Bruschetta
Prosciutto Wrapped Melon and Pineapple
Endive Points with Pecan Chicken Salad
Snow Peas stuffed with Country Ham Salad
Salami Cornets with Buffalo Mozzarella

HOT HORS D'OEUVRES

Trio of Grilled Sausages with Creamy Mustard Sauce
Grilled Beef Skewers with Sesame Glaze
Roasted Sausage and Cheddar Bites
Asparagus Wrap
Brie, Papaya and Onion Quesadillas
Chicken Satay with Teriyaki Sauce
Fried Ravioli with Marinara Sauce
Meatballs (BBQ, Swedish or Sweet & Sour)
Mini Brie with Pears and Almonds
Mini Quiche
Mushrooms stuffed with Crab, Sausage or Boursin Cheese
Parmesan Artichoke Hearts
Spanakopita
Spring Rolls (Pork or Vegetarian)
Vegetable Potstickers with Ginger Soy Sauce

ADD A CARVING STATION TO YOUR PARTY

STEAMSHIP ROUND

*SLOW ROASTED BONE IN ROUND OF BEEF
SERVED WITH HORSERADISH SAUCE AND NATURAL JUS
\$300 PER ROUND – SERVES APPROXIMATELY 150 PEOPLE*

SMOKED BONE IN HAM

*LOCALLY RAISED SMOKED BONE IN HAM WITH HONEY MUSTARD GLAZE
\$9.99 PER POUND
MINIMUM ORDER 10 POUNDS – SERVES APPROXIMATELY 35 PEOPLE*

ROASTED TURKEY BREAST

*SERVED WITH APRICOT CHUTNEY AND BOURBON BBQ SAUCE
\$7.99 PER POUND
MINIMUM ORDER 5 POUNDS – SERVES APPROXIMATELY 15 PEOPLE*

ROAST TENDERLOIN OF BEEF

*SERVED WITH A WILD MUSHROOM DEMI GLACE
\$19.00 PER POUND
MINIMUM ORDER 5 POUNDS – SERVES APPROXIMATELY 25 PEOPLE*

DINNER SELECTIONS

The Bulldog Buffet - Select 2 Items in Each Category \$19.99
The Varsity Club Buffet - Select 3 Items in Each Category \$23.99

All buffets include fresh rolls and butter, iced water and iced tea.

Salads

Caesar Salad
Tossed Garden Salad
Mesclun Mixed Greens
Spinach Salad
Fresh Fruit Salad

Entrées

Rotisserie Chicken lightly seasoned and slow roasted with Natural Jus
Grilled Salmon with Spicy Melon Slaw
Mushroom Strudel with Brandy Cream Sauce
Pepper Crusted Beef Loin with Red Wine Demi Glace
Garlic Seafood Pasta
Beef Tips with Red Wine Mushroom Sauce
Tenderloin of Beef with Black Pepper Cream Sauce (carved to order - \$50.00 chef fee)
Roasted Red Pepper Ravioli with Wine and Garlic Sauce
Chicken Jardine with White Wine Sauce

Buffet Sides

Wild Rice	Bistro Style Squash, Zucchini, and Carrots
Roasted Rosemary Red Potatoes	Green Beans Almondine
Fresh Herb Spaetzle	Honey Glazed Baby Carrots
Roasted Garlic Mashed Potatoes	Farmhouse Style Green Beans
Rice Pilaf	California Blend of Vegetables
Herb and Butter Gnocchi	Buttered Corn
Granny Mashed Sweet Potatoes	Roasted Asparagus
Chef's Choice of Seasonal Starch	Chef's Choice of Seasonal Vegetables
Sugar Snap Peas	

Desserts

Chocolate Meltaway
NY Cheesecake with Strawberry Topping
Key Lime Tart
Apple Strudel with Vanilla Sauce
Tiramisu
Granny Smith Apple Tart with Cinnamon Caramel Sauce
White and Dark Chocolate Mousse with Seasonal Berries

PLATED DINNER MENU

All plated dinner entrees are served with your choice of salad, vegetable, starch, dessert, dinner rolls and butter, iced tea, iced water and Starbucks proudly brewed decaffeinated coffee. Pricing also includes china service.

Single Entrées

Honey Thyme Chicken with an Herb Jus
\$18.25

Lobster Ravioli with Boursin Cheese Filling and Lobster Buttercream Sauce
\$19.00

Ribeye Pork Chop with Sundried Tomato and Shitake Mushroom Butter Sauce
\$20.50

Grilled Breast of Duck with a Blackberry Apple Cider Reduction
\$19.95

Braised Sea Bass with Lemon
Market Price

Dual Entrées

Rotisserie Chicken lightly seasoned and slow roasted with Natural Jus &
Tenderloin of Beef with Black Pepper Cream Sauce
\$23.50

Mushroom Strudel with Brandy Cream Sauce &
Grilled Breast of Duck with Blackberry Apple Cider Reduction
\$21.75

Pepper Crusted Beef Loin with Red Wine Demi Glace &
Lobster Ravioli with Boursin Cheese Filling and Lobster Buttercream Sauce
\$25.75

Braised Sea Bass with Lemon &
Petit Filet of Beef with Wild Mushroom Demi Glace
Market Price

BUFFET DISPLAYS

Cheese Display

Includes an Assortment of International and Domestic Gourmet Cheeses with Assorted Crackers and Breads

Small (serves 10-20) \$45.00 Medium (serves 20-30) \$86.00
Large (serves 50) \$175.00

Fresh Vegetable Crudités

Includes the Chef's Selection of Seasonal Vegetables with Ranch Dip
Small (serves 10-20) \$31.00 Medium (serves 20-30) \$60.00
Large (serves 50) \$110.00

Fresh Fruit Display

Includes the Chef's Selection of Seasonal Fresh Fruit with Raspberry Yogurt Dipping Sauce
Small (serves 10-20) \$36.00 Medium (serves 20-30) \$70.00
Large (serves 50) \$140.00

Dip Trio Platter

Fresh Salsa, Artichoke Dip and Hummus with Assorted Tortilla and Pita Chips
Small (serves 10-20) \$38.75 Medium (serves 20-30) \$60.00
Large (serves 50) \$120.00

Bruschetta Platter

Toasted Baguette Slices accompanied by Three Bruschetta Toppings: Tomato with Basil and Feta, Eggplant Caponata, and White Bean with Garlic and Olive Oil
Small (serves 10-20) \$45.00 Medium (serves 20-30) \$85.00
Large (serves 50) \$160.00

SNACKS *Per bag with approximately 15 servings per bag*

Pita Chips – please specify deep fried or soft	\$10.00
Potato Chips	\$7.00
Individual Bags of Chips – call for varieties	\$1.50 each
Mini Pretzel Twists	\$9.50
Tortilla Chips	\$8.00
Spicy Snack Mix	\$11.25

DIPS *Per pint with approximately 15 servings per pint*

Artichoke Dip	\$11.50
Homemade Guacamole	\$12.00
Hummus	\$10.25
Ranch or Spinach Dip	\$9.00
Homemade Salsa Fresca	\$10.75

ASSORTED SWEETS AND DESSERTS

Per dozen unless otherwise noted

Homemade Biscotti (Chocolate or Cranberry)	\$13.00
Bite Sized Dessert Bars	\$10.75
Blondies	\$9.25
Cherry or Apple Crumb Bars	\$9.25
Chocolate Brownies (with or without nuts)	\$9.25
Chocolate Dipped Strawberries	\$16.75
Cookies	\$7.25
Cupcakes	\$10.00
Fresh Fruit Kabobs with Raspberry Yogurt Dip	\$13.50
Chocolate Dipped Macaroons	\$10.00
Mini Chocolate Cups filled with Chocolate or Raspberry Mousse	\$16.75
Peaches and Cream Bars	\$10.00
House Made Petite Fours	\$19.50
Pumpkin Bars	\$9.50
Rice Krispy Treats	\$8.75

BEVERAGES

Beverages serve approximately 15 people per gallon

Starbucks Coffee and Decaffeinated Coffee

\$16.00 per gallon

TAZO Premium Hot Tea

\$9.00 per gallon

Orange, Apple, Cranberry or Grapefruit Juice

\$10.75 per gallon

Iced Tea

\$7.50 per gallon

Fruit Punch

\$7.50 per gallon

Sparkling Punch

\$9.25 per gallon

Lemonade

\$7.50 per gallon

Bottled Juice or Tea

\$1.50 each

Bottled Soda or Water

\$1.50 each

Milk

\$9.00 per gallon

Hot Chocolate

\$9.00 per gallon

Hot Apple Cider

\$11.50 per gallon

Cold Apple Cider

\$10.25 per gallon

Egg Nog or Wassail (seasonal)

\$11.00 per gallon

Water Service

\$20.00 per location

BAR INFORMATION AND PRICING

WE OFFER TWO TYPES OF SERVICES FOR BUTLER UNIVERSITY EVENTS: CASH BAR OR HOST BAR. WITH A CASH BAR YOUR GUESTS PAY FOR THEIR OWN BEVERAGES. WITH A HOST BAR THE CLIENT IS CHARGED FOR THE GUESTS BEVERAGES. ALL BAR SERVICE INCLUDES PLASTICWARE, UNLESS OTHERWISE REQUESTED. THERE IS A \$250.00 MINIMUM IN SALES PER BAR. IF THE MINIMUM IS NOT MET, THE DIFFERENCE WILL BE BILLED. NO SERVICES PROVIDED BY ARAMARK WILL INCLUDE THE SERVING OF "SHOTS". WE RESERVE THE RIGHT TO CARD ANY GUESTS AND ALSO THE RIGHT TO REFUSE SERVICE WHEN WE FEEL IT IS IN THE BEST INTEREST OF ARAMARK AND YOUR GUESTS.

Domestic Beer (Budweiser, Coors or Miller Products) - \$3.00 per can

House Wine - \$4.50 per glass

Mixed Drinks - \$5.00 per glass

Soft Drinks and Juices - \$1.50 per glass

House Champagne or Sparkling Wine - \$22.00 per bottle

House Wine –14 Hands Chardonnay, Cabernet or Merlot - \$20.00 per bottle

Bartender Fee - \$50.00 minimum

Please inquire about our specialty wines available upon request.