



CATERING MENU



An Enterprise of the Tohono O'odham Nation.

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DESERT DIAMOND MEETING PACKAGE

25 Guest Minimum – Priced Per Person

Complimentary Notepads/Pens, Flip-chart, Projector & Screen

Continental Breakfast

An Assortment of Fresh Baked Muffins, Danishes, Croissants,
Assorted Individual Greek Yogurts,
Fresh Seasonal Sliced Fruit and Berries,
Orange & Cranberry Juice, Assorted Jelly and Butter,
Regular and Decaffeinated Coffee, Hot Tea

Beverage Break

Refresh of Regular and Decaffeinated Coffee, Hot Tea,
Assortment of Soft Drinks and Bottled Water

Luncheon Buffet

Please Choose One:
See Page 7 for Buffet Details

Bighorn Sheep Deli Buffet
The Sandwich Shop
Italian Delicacies Buffet
The Burger Bistro
La Cantina Buffet

Afternoon Break

Assortment of Sodas & Bottled Water
Freshly Brewed Regular & Decaffeinated Coffee, Hot Tea

Please Choose One Specialty Break:

Jackpot Sweets

Freshly Baked Brownies and Assorted Cookies

Diamond Decadence

Chocolate , Red Velvet and Spiced Carrot Cupcakes

Diamondback Snack

Individual Bags of Potato Chips, Peanuts, Trail Mix

\$41

Add \$5 per person for groups less than 25 guests

HALF DAY MEETING PACKAGE

25 Guest Minimum – Priced Per Person

**Lunch Plus Choice of Morning or Afternoon Break
Complimentary Notepads/Pens, Flip Chart, Projector & Screen**

Morning Continental Break

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea,
Assorted Fresh Pastries, Fresh Sliced Fruit, Individual Greek Yogurts

Luncheon Buffet

Please Choose One:
See Page 7 for Buffet Details

Bighorn Sheep Deli Buffet
The Sandwich Shop
Italian Delicacies Buffet
The Burger Bistro
La Cantina Buffet

Afternoon Break

Assortment of Sodas & Bottled Water,
Freshly Brewed Regular & Decaffeinated Coffee, Hot Tea

Please Choose One Specialty Break:

Jackpot Sweets

Freshly Baked Brownies and Assorted Cookies

Diamond Decadence

Chocolate , Red Velvet and Spiced Carrot Cupcakes

Diamondback Snack

Individual Bags of Potato Chips, Peanuts, Trail Mix

\$30

Add \$5 per person for groups less than 25 guests

REFRESHMENT BREAKS A LA CARTE

Morning Pastries

(Per Dozen)

Assorted Breakfast Pastries	\$22
Mexican Pastries.....	\$24
Assorted Fruit Yogurts	\$24
Seasonal Fruit (serves 25).....	\$70
Seasonal Fruit (serves 50).....	\$120

Afternoon Treats

(Per Dozen)

Assorted Whole Fruit	\$18
Candy Bars	\$22
Assorted Cookies	\$26
Chocolate Chip Cookies.....	\$26
Oatmeal Raisin Cookies	\$26
Peanut Butter Cookies	\$26
Chocolate Fudge Brownies	\$26
Chocolate Dipped Strawberries.....	\$26

Diamond Snacks

(Individual Bags, Per Dozen)

Assorted Granola Bars	\$18
Trail Mix	\$18
Peanuts	\$18
Mixed Nuts	\$18
Assorted Potato Chips	\$18

Beverages

Regular & Decaf. Coffee (per Gallon)	\$30
Fresh Brewed Iced Tea (per Gallon)	\$25
Fruit Punch or Lemonade (per Gallon).....	\$30
Pepsi, Diet Pepsi, Sierra Mist (12oz. each).....	\$2
Assorted Gourmet Teas (each bag).....	\$1
Bottled Water (12oz. each).....	\$1
Cranberry Juice	\$2
Orange Juice (12oz. each).....	\$2
Assorted Power Beverage (20oz. each)	\$2
Assorted Iced Tea (15oz. each)	\$2
Assorted Energy Drink (15oz. each).....	\$3

Breakfast Sandwich Enhancements

Toasted English Muffin

Scrambled Eggs, Bacon, Tomatoes, Spinach, Goat Cheese

Egg Croissant

Scrambled Eggs, Ham, Swiss Cheese

Breakfast Burrito

Scrambled Eggs, Bacon, Chorizo, Peppers, Cheese, Salsa

\$43 per dozen

All Prices and Menu Selections are Subject to Change

All Food & Beverage is subject to 9.2% sales tax and 20% service charge

BREAKFAST BUFFETS

Add \$5 Per Person for groups under 25

**All Breakfast Buffets include
Orange Juice, Cranberry Juice,
Regular and Decaffeinated Coffee, and Hot Tea
For up to 2 hours**

Classic Continental

Assorted Individual Greek Flavored Yogurts,
Sliced Seasonal Fruits

Specialty Items

Please Select One of the Following:

Tropical Muesli, Pears, Apples, Mango, Almonds, Pepitas,
Steel-Cut Irish Oatmeal, Brown Sugar, Raisins, Vanilla Butter,
Agave Lime Parfait, House Made Granola, Yogurt, Fresh Berries

Baker's Selections

Butter Croissant, Chocolate Croissant, Assorted Danishes,
Muffins, Preserves, Butter

\$14

American Breakfast

Sliced Seasonal Fruits, Greek Flavored Yogurt

Baker's Selections

Butter Croissant, Chocolate Croissant, Assorted Danishes,
Muffins, Preserves, Butter

Specialty Items

Please Select One (1) of the Following:

Steel Cut Irish Oatmeal, Brown Sugar, Raisins, Vanilla Butter,
Buttermilk Pancakes, Maple Syrup, Whipped Cream, Berry Compote,
Banana Foster Brioche French Toast, Vanilla Cream, Pecan Sauce

Hot Selections

Traditional Scrambled Eggs, Chives,
Biscuit & Gravy, Pecan Wood Smoked Bacon,
Pork Sausage, Roasted Potatoes, Onions, Bell Peppers

\$16

Sonoran Breakfast Buffet

Tropical Fruits Display, Mixed Berries, Greek Yogurt

Baker's Selections

Assorted Mexican Pastries, Banana Nut Muffin, Zucchini Bread
Preserves, Butter

Hot Selections

Scrambled Eggs, Calabacitas, Oaxaca Cheese,
Beef Machaca,
Chorizo con Papas,
Green Chilaquiles, Red Onion, Queso Fresco,
Homemade Flour Tortillas

\$17

Desert Diamond Breakfast

Sliced Seasonal Fruits, Greek Flavored Yogurt

Baker's Selections

Butter Croissant, Chocolate Croissant,
Assorted Danishes, Muffins,
Preserves, Butter

Hot Selections

Eggs Benedict,
Traditional Style Farm Fresh Scrambled Eggs,
Biscuit & Gravy,
Pecan Wood Smoked Bacon,
Pork Sausage,
Roasted Potatoes, Onions, Bell Peppers

\$18

Add Omelet Station at \$5 per Guest
(Bacon, Tomatoes, Peppers, Onions, Mushrooms, Cheese)

BREAKFAST PLATED

Priced Per Person

Includes Orange Juice,
Regular and Decaffeinated Coffee,
Hot Tea,
Breakfast Pastries,
Side Fresh Fruit

Traditional

Fresh Scrambled Eggs With Chives,
Bacon or Sausage Links,
Hash Browns

\$12

Classic Eggs Benedict

Canadian Bacon,
English Muffin,
Roasted Potatoes,
Hollandaise Sauce

\$14

Banana Foster Brioche French Toast

Brioche Bread,
Crème Fraiche,
Pecan Maple Syrup,
Choice of Bacon or Sausage

\$13

LUNCH BUFFETS

Add \$5 Per Person for groups under 25

All Lunch Buffets include Iced Tea, Regular & Decaffeinated Coffee

BIGHORN SHEEP DELI BUFFET

Salads

Organic Mixed Greens, Balsamic Vinaigrette,
Pewee Potatoes Salad, Bacon, Smoke Cheddar Cheese, Mustard Vinaigrette

Build Your Own Sandwich

Roasted Beef, Turkey Breast, Black Forest Ham, Grilled Chicken Breast

Cheeses

Cheddar, Swiss, Pepper Jack

Accompaniments

House Made Kettle Potato Chips,
Tomatoes, Lettuce, Red Onions, Kosher Dill Pickles, Mayonnaise,
Grain Mustard, Dijon Mustard, Horseradish Cream, Basil Aioli

Breads

Sourdough, Multi Grain, Wheat, White

Desserts

Angel Food Cake with Berries, Milk Chocolate Tart

\$19

THE SANDWICH SHOP BUFFET

Salads

Local Greens, White Balsamic Vinaigrette,
Penne Pasta, Shrimp, Black Olives, Chorizo, Cilantro Lime Vinaigrette

Individual Sandwiches

Grilled Vegetables, Goat Cheese, Arugula, Cilantro, Pepita Pesto, Wheat Tortilla,
Grilled Chicken Breast Panini, Olive Spread, Swiss Cheese, Rosemary Focaccia,
Beer Marinate Hanger Steak, Caramelized Onions, Cheddar Cheese, Habanero,
Chimichurri Spreads, Baguette

Desserts

Flourless Chocolate Cake, Strawberry Shortcake

\$19

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LUNCH BUFFETS

Continued

LA CANTINA

Appetizers

Sonoran Caesar Salad, Corn Bread Croutons, Tomato, Chili Caesar Dressing,
Tortilla Chips, Salsa Ranchera, Guacamole, Sour Cream

Taco Stand

Pork Carnitas, Carne Asada or Chicken Fajitas,
Cheese Enchiladas with Poblano Crema,
Mexican Rice,
Refried Beans,
Warm Flour Tortillas

Desserts

Tres Leche Cake,
Cinnamon Rice Pudding

\$19

Add \$4 for both Chicken and Carne Asada Fajitas

ITALIAN DELICACIES

Appetizers

Traditional Caesar Salad,
Caprese Salad

Display

Traditional Lasagna Bolognese,
Linguini Carbonara With Grilled Chicken,
Penne Pasta Puttanesca,
Grilled Vegetables,
Garlic Bread

DESSERTS

Tiramisu & Cannolis

\$19

Add \$3 for Shrimp Fettuccini Alfredo

THE BURGER BISTRO

Salads

Iceberg Wedge, Red Onions,
Blue Cheese Dressing,
Traditional Cole Slaw

Burger Selections

Classic Prime Beef,
Chicken Breast,
Portobello Mushroom

Buns

Brioche,
Pretzel Bread

Toppings

Sautéed Mushrooms, Avocado Salsa, Tomatoes,
Onions, Bacon, Lettuce, Cheddar, Swiss,
Bleu Cheese, Pepper Jack

Condiments

Chipotle Mayonnaise, Dijon Mustard,
Grain Mustard, Mayonnaise, Ketchup,
Kosher Dill Pickles, BBQ Sauce

Warm Accompaniments

House Made Kettle Potato Chips

Desserts

Assorted Cookies
New York Cheesecake

\$19

PLATED LUNCHEON

Priced Per Person

**Three-Course Plated Luncheon includes:
Salad, Hot Entrée and Dessert, Baked Rolls and Butter
Iced Tea, Regular and Decaffeinated Coffee**

SALADS

Please Choose One:

Garden Greens Salad

Tomatoes, Carrots, Black Olives, Cucumbers, Ranch or Balsamic Dressing

Caesar Salad

Herbed Croutons and Shaved Parmesan Cheese

Wedge Salad

Baby Iceberg, Heirloom Tomato, Bacon, Blue Cheese, Eggs, Buttermilk Dressing

HOT ENTRÉES

Please Choose One:

Grilled Hanger Steak

Herb Mash Potatoes, Jumbo Asparagus, Heirloom Carrots, Port Wine Reduction

\$21

Stuffed Airline Chicken Breast

Ricotta Cheese, Basil, Pine Nuts, Lemon Risotto, Heirloom Tomato Balsamic Sauce

\$19

Bacon Wrapped Cod

Brussels Sprout, Bacon, Fingerling Potato Hash, Citrus Butter Sauce

\$19

Organic Free Range Chicken Breast

Smoke Potato Puree, Corn Nopales Relish, Ancho Jus

\$19

Slow-Roasted Pot Roast

Garlic Mashed Potatoes, Pearl Onions, Carrot, Mushroom Demi

\$20

Skuna Bay Salmon

Crab Asparagus Risotto, Lobster Nage

\$22

All Prices and Menu Selections are Subject to Change

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Dessert

Please Choose One:

Vanilla Bean Crème Brule

Short Bread Cookie, Marinates Berries

New York Cheesecake

Vanilla Cream, Strawberry Compote

Chocolate Temptation

Milk Chocolate Tulip Cup, White Chocolate Mousse,
Passion Fruit Gelee, Berries

Spiced Carrot Cake

Captain Morgan Cream Cheese, Candied Pecans, Micro Carrot Salad

Lemon Tart

Myer Lemon Mousse, Raspberry Meringue

Cinnamon Dusted Indian Flat Bread

Bourbon Caramel Apples, Vanilla Ice Cream

"On the Go" Boxed Lunches

Choose one of the Following Sandwiches for the Entire Group:

SANDWICHES

Caesar Wrap

Classic Caesar Salad, Shaved Parmesan Cheese, Spinach Tortilla

Brie and Tomato Baguette

Brie Cheese, Roasted Tomato, Baby Arugula, Pesto, French Baguette

Club Wrap

Turkey, Lettuce, Avocado, Bacon, Tomato, Cranberry Mayonnaise Wheat Tortilla

R. L. T. Roll

Roast Beef, Caramelized Onions, Lettuce, Tomato, Horseradish Cream, Brioche Roll

Grilled Chicken

Arugula, Provolone Cheese, Roasted Red Peppers, Roasted Garlic Aioli, Focaccia

ACCOMPANIMENTS

Must be the same for all Lunch Selections
Please Select One (1) from Each Category:

Salads

Pasta Salad
Coleslaw

Snacks

Potato Chips
Granola Bar

Fruits

Apple
Banana

Desserts

Chocolate Chip Cookie

\$16

All Prices and Menu Selections are Subject to Change
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BUFFET DINNERS

25 Guest Minimum - Priced Per Person

WILD WEST BBQ BUFFET

Corn Bread

Salad

Wedge Salad, Bacon, Blue Cheese, Shaved Onions,
Buttermilk Dressing, Traditional Cole Slaw

Display

Pull Beef Brisket with Hawaiian Rolls,
Smoked Corn Fed Beer Chicken,
Chipotle Barbeque Pork Ribs,
White Cheddar Macaroni and Cheese,
Tepary Baked Beans

Desserts

Apple Pie, Peach Cobbler

\$29

FUSION LATINA BUFFET

Salad

Panzanella Salad, Tomato, Cucumber, Arugula, Feta Cheese,
Corn Bread Croutons, Peruvian Ceviche

Display

Paella Valenciana,
Argentinean Style Skirt Steak With Potatoes Hash, Chimichurri,
Jamaican Jerk Chicken With Mango Relish,
Oaxacan Style Corn On The Cob,
Sweet Plantain

Desserts

Caribbean Bread Pudding, Flan de Queso

\$27

Mediterranean Taste

Salad

Mix Greens,
Grilled Vegetable Antipasti

Display

Beef Bourguignon With Potatoes Puree,
Pork Saltimbocca A La Romana, Porcini Polenta,
Sea Bass, Artichoke, Mushrooms Peperonata Sauce,
Vegetables Ratatouille

Desserts

Crème Brule, Chocolate Cones

\$28

Add \$3 for Shrimp Scampi

PLATED DINNERS

Priced Per Person

**Three-Course Plated Dinner Includes:
Salad, Entrée and Dessert, Baked Rolls and Butter,
Seasonal Vegetables,
Iced Tea, Regular and Decaffeinated Coffee**

SALADS

Please Choose One:

Garden Greens Salad

Tomatoes, Carrots, Cucumbers, Ranch Dressing

Caesar Salad

Herbed Croutons, Shaved Asiago Cheese

Wild Rocket Arugula Salad

Medjool Dates, Feta Cheese, Honey-Shallots Vinaigrette

Compressed Melon Salad

Goat Cheese Spread, Pepitas, Ancho Chili Vinaigrette

ENTRÉES

Please Choose One:

Chorizo Stuffed Corn Fed Chicken Breast

Hopscotch Cheddar Grits, Organic Kale, Baby Heirloom Vegetables, Thyme Jus

\$23

Ale Braised Short Ribs

Chili Corn Polenta, Brussels Sprouts, Carrots, Cabernet Reduction

\$24

Beef Entrecote

Yucca Mash, Asparagus, Chimichurri, Adobo Hollandaise

\$25

Skuna Bay Salmon

Tri Color Quinoa, Mediterranean Vegetables, Cherry Compote

\$24

Herb Crusted Halibut

Shrimp Succotash, Baby Zucchini, Passion Beurre Blanc

\$27

Blue Cheese Crusted Filet Mignon

Mashed Potato, Asparagus, Port Wine Sauce

\$33

PLATED DINNERS

Continued

Slow Roasted Prime Rib

Seasonal Vegetables, Green Chili & Bacon Au Gratin Potatoes, Au Jus

\$29 (12 oz)

\$32 (14 oz)

PLATED COMBINATION ENTREES

Priced Per Person

Includes Choice of One Salad, One Entrée and One Dessert,
Seasonal Vegetables, Baked Rolls and Butter,
Iced Tea, Regular and Decaffeinated Coffee

SALADS

Please Choose One:

Garden Greens Salad

Tomatoes, Carrots, Cucumbers, Ranch Dressing

Caesar Salad

Herbed Croutons And Shaved Parmesan Cheese

Wild Rocket Arugula Salad

Medjool Dates, Feta Cheese, Honey-Shallots Vinaigrette

Compressed Melon Salad

Goat Cheese Spread, Pepitas, Ancho Chili Vinaigrette

COMBINATION ENTRÉES

Please Choose One:

Organic Chicken Breast & Terra Root Crusted Halibut

Smoke Potato Puree, Corn Nopales Relish, Ancho Jus

\$30

Skuna Bay Salmon & Diver Scallops

Shimeji Mushrooms, Truffle Essence Risotto, Citrus Buerre Blanc

\$31

Petit Filet Mignon & Tiger Shrimp

Herb Mash Potatoes, Seasonal Vegetable, Chorizo Relish

\$33

Surf & Turf

Petit Filet Mignon, Lobster Tail, Baby Vegetables, Bordelaise Sauce

\$40

PLATED VEGETARIAN ENTREES

Risotto

Saffron Risotto, Crispy Shallots, Hazelnut, Raisins

\$17

Eggplant Parmesan

Cauliflower Puree, Arugula, Heirloom Tomatoes

\$17

Vegan/Gluten Free/Dairy Free

Quinoa, Mediterranean Vegetables, Orange Basil Vinaigrette

\$17

Dessert

Please Choose One:

Vanilla Bean Crème Brule

Short Bread Cookie, Marinates Berries

New York Cheesecake

Vanilla Cream, Strawberry Compote

Chocolate Temptation

Milk Chocolate Tulip Cup, White Chocolate Mousse, Passion Fruit Gelee, Berries

Spiced Carrot Cake

Captain Morgan Cream Cheese, Candied Pecans, Micro Carrot Salad

Lemon Tart

Myer Lemon Mousse, Raspberry Meringue

Cinnamon Dusted Indian Flat Bread

Bourbon Caramel Apples, Vanilla Ice Cream

RECEPTION

Priced Per Platter

RECEPTION DISPLAYS

Medium Platter – 25 People / Large Platter – 50 People

Gourmet Cheese Display

Selection of Domestic and Imported Farm Cheeses,
Dried Fruit, Dates, Nuts, Grapes, English Crackers, Baguette

\$100 / \$180

Grilled Vegetables

Zucchini, Eggplant, Bell Pepper, Local Squashes, Mushrooms,
Pepita Pesto, Romanesco Sauce,
Chili Oil, Sea Salt

\$70 / \$130

Seasonal Fruits & Berries

Prickly Pear Yogurt

\$70 / \$120

Antipasto

Marinated Olives, Portobello Mushroom Artichokes Hearts,
Grilled Vegetables, Mozzarella, Salami, Prosciutto,
Gourmet Mustards, Crostinis, Flat Breads

\$85 / \$150

Crudite Display

Locally Harvested Vegetable Display
Asparagus, Belgian Endive, Celery, Baby Carrots, Tomatoes,
Cucumber, Baby Peppers,
Piquillo Pepper Aioli, Buttermilk Ranch

\$70 / \$120

RECEPTION

Continued

RAW BAR

All Raw Bar served on Ice with Lemon Wedges,
Cocktail Sauce, Cognac Sauce, Mignonette

Jumbo Gulf Shrimp	\$3 per Piece
Snow Crab Claws.....	\$3 per Piece
Freshly Shucked West Coast Oysters	\$3 per Piece
Half Lobster Tail.....	\$6 per Piece

Sushi Display
Pickled Ginger, Wasabi, Soy Sauce

Maki Roll
Minimum Order of (25) Pieces

Cucumber	\$2 per Piece
California Roll	\$3 per Piece
Spicy Tuna Roll.....	\$2 per Piece
Salmon Roll	\$4 per Piece
Eel Roll.....	\$2 per Piece
Spicy Shrimp Roll.....	\$4 per piece

RECEPTION

Priced Per Item

\$50 Chef Attendant Fee

Chef Attended Carving Stations may be added to enhance any Buffet. or, may be combined with other Hors D'oeuvres Stations and Displays.

CHEFS CARVING BOARD

Served with Silver Dollar Rolls

Achiote Marinate Pork Loin

Apricot Relish

Serves 40 Guests

\$180

Herb Crusted NY Strip Loin

Horseradish Cream, Gourmet Mustards, Bordelaise Sauce

Serves 20 Guests

\$200

Whole Roasted Beef Tenderloin

Herb Marinated Beef Tenderloin, Horseradish Cream,

Gourmet Mustards, Red Wine Sauce

Serves 15 Guests

\$250

Roasted Prime Rib of Beef

Rosemary Jus, Gourmet Mustards, Horseradish Cream,

Serves 25 Guests

\$350

ENHANCEMENTS

Priced Per Person

Enhancements may be added to enhance any Buffet.
Or, may be combined with other Hors D'oeuvres Stations and Displays
1.5 Hours of Service, 25 Guest Minimum

RECEPTION STATION

Diamond Pasta Bar

Penne, Linguini, Orrecchiette, Basil Tomatoes, Creamy Alfredo,
Italian Sausage Bolognese, Garlic Bread

\$15

La Taqueria

Chicken Tinga, Carne Asada, Pork Carnitas, Flour Tortillas,
Shredded Cabbage, Radishes, Limes, Salsa Ranchera Guacamole, Sour Cream

\$15

Slider Station

All American Burger, Bacon, Cheddar,
BBQ Pulled Pork, Avocado, Radish, Cabbage,
Crab Cake, Piquillo Pepper Remoulade,
Mayo, Ketchup, Mustards

RECEPTION

Priced Per Item

Minimum order of 25 pieces per Item

All listed Hors D'oeuvres may either be Tray Passed or Displayed

COLD HORS D'OEUVRES

Lobster Saffron Crepe

\$3

Smoked Salmon, Dill Crème Fraîche, Vol Au Vent

\$3

Spicy Tuna Tartar, Sesame Cone, Avocado

\$2

Tomato, Mozzarella, Basil Bruschetta

\$2

Baby Creamer Potato, Crème Fraîche, Domestic Caviar

\$2

HOT HORS D'OEUVRES

Fontina Cheese Risotto Croquette, Date Chutney

\$2

Short Rib Praline, Chipotle Aioli

\$3

Miniature Crab Cake, Saffron Aioli

\$3

Vegetable Spring Roll, Sweet Chili Sauce

\$2

Teriyaki Chicken Skewer

\$2

All Prices and Menu Selections are Subject to Change

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Catering Bar Menu

Priced Per Item

Diamond Premium Liquors

Absolut Vodka, Beefeaters Gin, Bacardi Rum, Malibu Rum, Jose Cuervo Especial Tequila, Jim Beam Bourbon, Canadian Club Whiskey, Dewar's Scotch, Christian Brother's Brandy

\$6 Cash Bar / \$5.75 Host Bar

Diamond Top Shelf Liquors

Ketel One Vodka, Tanqueray Gin, Bacardi Gold Rum, Sauza Hornitos Tequila, Jack Daniels Whiskey, Chivas Regal Scotch, Seagram's 7 Whiskey, Seagram's VO Whiskey, Presidente Brandy

\$7 Cash Bar / \$6.75 Host Bar

Additional Liquors Available

Myers Rum, 10 Cane Rum, Belvedere Vodka, Bombay Sapphire Gin, Knob Creek Bourbon, Makers Mark Bourbon, Patron Silver Tequila, Hennessy VS Cognac, Glenfiddich Scotch, Courvoisier VS Cognac

\$8 Cash Bar / \$7.75 Host Bar

Cordials

Amaretto Di Saronno, Bailey's Irish Cream, Kahlua, Grand Marnier, Godiva Chocolate

\$8 Cash Bar / \$7.75 Host Bar

Wines

Chardonnay, Cabernet Sauvignon, White Zinfandel

\$6 Cash Bar / \$5.75 Host Bar (per glass)

Domestic Beers

Budweiser, Bud Light, Miller Lite, Michelob Ultra, O'doul's

\$5 Cash Bar / \$4.75 Host Bar

Premium Beers

Corona, Negra Modelo, Nimbus, Sierra Nevada, Sam Adams Lager, Heineken

\$6 Cash Bar / \$5.75 Host Bar

Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist

\$2 Cash or Host Bar

Bottled Water

\$1 Cash or Host Bar

Cash Bar Prices include Tax

Host Bar prices are subject to 9.2% tax and 20% service charge.

\$75 Cash Bar fee if sales do not exceed \$250

All Prices and Menu Selections are Subject to Change

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