

# MINNEAPOLIS GOLF CLUB

## CATERING MENU



**DIRECTOR OF CATERING**  
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**MINNEAPOLIS GOLF CLUB**  
2001 FLAG AVENUE SOUTH  
SAINT LOUIS PARK, MN 55426

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# BREAKFAST

## Plated

Includes freshly brewed coffee, chilled orange juice and assorted breakfast pastries\*, served with a side of fresh fruit

 **MGC Breakfast** \$12.95

cheddar cheese and chive scrambled eggs, hash browns, choice of Applewood smoked bacon or sausage links

**Individual Quiche** \$11.95

Gruyere cheese, onion, spinach quiche with mornay sauce, hash browns

**Eggs Benedict** \$12.95

toasted English muffin with Canadian bacon, poached eggs and hollandaise sauce, hash browns

**Classic French Toast** \$9.95

amaretto battered Texas toast with warm maple syrup and powdered sugar, choice of Applewood smoked bacon or sausage links

## Chef Attended Stations

\$100 chef fee applies per 25 guests

**Omelet Bar** \$8.95 per person | 15 guest minimum includes coffee and orange juice

## Buffets

Includes coffee and orange juice  
15 guest minimum

**MGC Continental** \$11.95 | no guest minimum  
fresh fruit, assorted breakfast pastries\* with cream cheese and whipped butter, yogurt and granola\*

**The Traditional** \$12.95

hot oatmeal with brown sugar, raisins and an assortment of diced fruit, assorted breakfast pastries\* with cream cheese and whipped butter

**Breakfast Flatbread** \$13.95

grilled flatbread\* with basil pesto, scrambled eggs, mozzarella and choice of Applewood smoked bacon or Italian sausage, fresh fruit, hash browns

**Sunrise Breakfast** \$13.95

breakfast wrap\* with scrambled eggs, cheddar and choice of Applewood smoked bacon or breakfast sausage. fresh fruit, hash browns

 **MGC Breakfast** \$16.95


fresh fruit, scrambled eggs, hash browns, assorted breakfast pastries\* with cream cheese and whipped butter, choice of Applewood smoked bacon or sausage links

 **Build Your Own Parfait** \$10.95

vanilla and berry Greek yogurt with cinnamon granola, berries, toasted coconut, dark chocolate, toasted almonds, house-made scones, hard boiled eggs

## Buffet Add-ons

**Assorted cereal cups with milk** \$3 per person

 **Hard boiled eggs** \$1 per person


 **Greek yogurt** \$2.25 per person

**Assorted Pastries** \$24 per dozen

**Warm caramel rolls** \$24 per dozen

**Bagels and Cream Cheese** \$24 per dozen

**Nature Valley Bars** \$1.75 each

 Indicates item is gluten free

\*selected items are **not** gluten free

# LUNCH ENTRÉES

Includes freshly brewed coffee  
Subject to \$1 per person upcharge for each additional entrée choice

## Salads

Served with assorted dinner rolls

### **BLT Panzanella** \$12.95

baby romaine, Applewood smoked bacon, heirloom cherry tomatoes, toasted rustic Italian bread, creamy peppercorn and herb dressing

### **Steak** \$16.95

grilled steak, arugula, grilled red onion, gorgonzola, heirloom cherry tomatoes, marinated wild mushrooms, avocado, white balsamic vinaigrette

### **Salmon** \$19.95

grilled Atlantic salmon, Bibb lettuce, haricot verts, avocado, heirloom cherry tomatoes, hard boiled egg, Kalamata olives, spicy herb vinaigrette

### **Roasted Chicken Caesar** \$14.95

herb marinated chicken breast, romaine, shaved parmesan, croutons, lemon wedge, Caesar dressing

## Sandwiches

Served with house fried potato chips and a pickle spear

### **Turkey Club** \$13.95

turkey, cheddar, bacon, avocado, lettuce, tomato, roasted garlic mayo, wheat bread

### **Reuben or Rachel** \$13.95

choice of house braised corned beef or smoked turkey, sauerkraut, 1000 island, caraway onion rye bread

### **Chicken Salad** \$12.95

house chicken salad, shredded lettuce, provolone, tomato, croissant

### **Walleye** \$16.95

panko breaded walleye, Bibb lettuce, tomato, onion Old Bay tartar sauce, lemon wedge, sourdough hoagie

# LUNCH ENTRÉES

Includes freshly brewed coffee, assorted dinner rolls and choice of salad

Served with seasonal vegetable and choice of starch

Subject to \$1 per person upcharge for each additional entrée choice

## Chicken

### **Crispy Tuscan Chicken** \$19.95

herb marinated and panko crusted chicken breast,  
pancetta cream sauce

### **White Wine and Herb Marinated Chicken** \$18.95

grilled and marinated chicken breast, smoked tomato  
demi-glace

### **Lemon Chicken** \$18.95

floured chicken breast, lemon and herb cream sauce

### **Almond Chicken** \$19.95

almond and panko breaded chicken breast, romesco  
sauce

### **Mediterranean Chicken** \$18.95

herb marinated chicken breast, Greek salsa

### **Chicken Wellington** \$21.95

wild mushroom, prosciutto, puff pastry, roasted chicken  
demi-glace

## Pork & Beef

### **Roasted Pork Medallions** \$18.95

herb roasted pork loin, smoked pork demi-glace

### **Petite Filet Mignon** \$33.95

grilled filet mignon, cabernet demi-glace

## Seafood

### **Pan Seared Atlantic Salmon** \$22.95

seared with rosemary butter, sweet orange beurre blanc

### **Breaded Walleye** \$22.95

panko breaded and fried, lemon beurre blanc

## Vegetarian

### **Spinach Tortellini** \$16.95

spinach tortellini, roasted tomatoes, onion, wild  
mushroom, and pesto cream sauce

### **Risotto** \$15.95 | vegan

wilted baby kale, roasted onion jus, heirloom tomatoes

## Side Salads

Select one

### **Classic Caesar salad**

**MGC House salad** with creamy peppercorn dressing

**Mediterranean salad** with citrus Greek vinaigrette

### **Strawberry Almond salad** with white balsamic

vinaigrette

### **Wedge salad** with blue cheese dressing

## Starches

Select one

### **Roasted Garlic Smashed Baby Red Potatoes**

### **Boursin Whipped Potatoes**

### **Yukon Whipped Potatoes**

### **Wild and Brown Rice Pilaf**

### **Herb Roasted Yukon Potatoes**

 Indicates item is gluten free

# LUNCH BUFFETS

Includes freshly brewed coffee  
15 guest minimum

## **Deli Sandwiches** \$19.95

smoked turkey breast, black forest ham, genoa salami, egg salad, locally baked breads\*, swiss, cheddar, pepper jack, provolone, Bibb lettuce, red onion, sliced tomatoes, pickle chips, Dijon mustard, yellow mustard, mayonnaise, house fried potato chips, choice of one MGC side

## **Hot Sandwiches** \$19.95

Cuban, Philly cheesesteak, BBQ pulled chicken | hoagie rolls\*, Cuban bread\*, ciabatta rolls\*, swiss, cheddar, pepper jack, provolone, house fried potato chips, choice of one MGC side

## **Backyard Barbeque** \$19.95

all beef hamburgers, grilled chicken breasts, choice of brats or hot dogs, hamburger buns\*, hot dog buns\*, Bibb lettuce, shaved and diced red onion, sauerkraut, relish, sliced tomatoes, pickle chips, Dijon mustard, yellow mustard, ketchup, house fried potato chips, choice of one MGC side

## **Southwest** \$22.95 | 25 guest minimum

beef barbacoa, seasoned chicken, sautéed peppers and onions, warm flour tortillas\*, house tortilla chips, cilantro-lime rice, shredded lettuce, jalapeños, shredded Colby jack, diced red onion, black olives, limes, black beans, guacamole, sour cream, pico de gallo, cornbread\*

## **Signature** \$25.95

choice of white wine & herb or Mediterranean chicken, breaded walleye with lemon beurre blanc, herb roasted Yukon potatoes, seasonal vegetables, assorted rolls with whipped butter, choice of one MGC side salad

## **Soup & Salad** \$19.95

fresh spinach, mixed greens romaine lettuce, balsamic vinaigrette, Caesar dressing, ranch dressing, cherry tomatoes, cucumbers, shredded carrots, Kalamata olives, bell peppers, red onions, mushrooms, broccoli, cauliflower, hard boiled eggs, crumbled bacon, black forest ham, grilled chicken, cheddar, cottage cheese, blue cheese, sunflower seeds, croutons\*, soup du jour\*, garlic breadsticks\*

## **Italian** \$19.95

fettucine pasta\*, alfredo and marinara sauce, chicken parmesan\*, choice of Italian meatballs or Italian sausage and peppers, Caesar salad\*, grilled vegetable medley, garlic breadsticks\*, parmesan, red pepper flakes

## **Asian Buffet** \$24.95

choice of steamed white rice or fried rice, sweet and sour chicken, beef and broccoli, vegetable stir fry, vegetable egg rolls, herb soy sauce, fortune cookies

## MGC Sides

### **Classic Caesar salad**

**MGC House salad** with creamy peppercorn dressing

**Mediterranean Salad** with citrus Greek vinaigrette

 **Strawberry almond salad** with white balsamic vinaigrette

 **Wedge Salad** with blue cheese dressing

### **Soup du jour**

 **Fresh Fruit Tray**

**Greek Salad**

 **Potato Salad**

**Pasta Salad**

 **Creamy Coleslaw**

 **Wellness Salad**

 Indicates item is gluten free

\*selected items are **not** gluten free

# AFTERNOON BREAKS

Includes freshly brewed coffee  
15 guest minimum

## **The MGC** \$8.95

freshly baked cookies\*  
assorted candy bars  
choice of fresh fruit or vegetables with ranch dip

## **Chips N' Dips** \$9.95

French onion dip with house-fried potato chips\*  
hummus\* and pita chips\*  
vegetables with ranch dip

## **Sweet & Salty** \$9.95

choice of assorted bars\* or **freshly baked cookies**  
fresh popped popcorn with sea salt, cheddar cheese and ranch seasonings  
house-fried tortilla chips with queso, fire-roasted salsa  
add freshly made guacamole \$1 per person

## **Chillin'** \$7.95




chocolate dipped strawberries  
mini ice cream treats\*  
shortbread cookies\*

## **BYO Trail Mix** \$8.95

peanuts, cashews, almonds, raisins, dried bananas, dried blueberries,  
dark chocolate chips, M&M's, cinnamon granola\*  
fruit tray

# ALA CARTE

## Snacks

Assorted Bars	\$25 per dozen	Candy Bars/M&M's	\$1.75 each
Fudge Brownies	\$25 per dozen	 Individual Assorted Nuts	\$1.75 each
Freshly Baked Cookies	\$25 per dozen	Mixed Nuts	\$25 per pound
Bagels and Cream Cheese	\$24 per dozen	Chex Mix	\$2.25 per person
Caramel Rolls	\$24 per dozen	 Potato Chips and Dip	\$3 per person
Assorted Cereal Cups	\$3 each	 Popcorn	\$1.50 per person
Nature Valley Bars	\$1.75 each	 Tortilla Chips and Salsa	\$2 per person
 Whole Fresh Fruit	\$1.75 each		

## Beverages

Bottled Water 20 oz	\$2.50 each	Iced Tea 6-8 servings	\$9 per carafe
Soda Cans 12 oz	\$2.50 each	Juice 6-8 servings	\$10 per carafe
Sparkling Water 8.45 oz	\$2.50 each	Apple, orange, cranberry, or tomato	
Powerade 20 oz	\$3 each	Coffee 20 servings	\$25 per gallon
Milk carton	\$2.50 each	Lemonade 18 servings	\$20 per gallon
Herbal Tea packet	\$1.75 each	Milk 6-8 servings	\$10 per carafe

 Indicates item is gluten free



# APPETIZERS

## Priced by the dozen

**Avocado Toast Crostini** \$19.95

avocado, queso fresco, pico de gallo

**Seared Ahi Tuna Crostini** \$24.95

lavosh crisp, wasabi aioli, soy pudding, sprouts

**Sliced Beef Tenderloin Crostini** \$20.95

pickled red onion, blue cheese foam, chives

**Cuban Crostini** \$19.95

pretzel crostini, ham, pulled pork, pickle, swiss, mustard

**Bruschetta Crostini** \$19.95

Bruschetta, parmesan cheese

**BLT Crostini** \$19.95

French baguette, bacon, bib lettuce, tomato jam

 **Beef Barbacoa Mini Tostada** \$22.95

cotija cheese, green pico de gallo, cilantro

 **Chicken Mini Tostada** \$22.95

shredded lettuce, red chimichurri sauce

**Walleye Mini Tostada** \$26.95

red onion, scallion, sour cream, fire roasted salsa

 **Italian Sausage Stuffed Mushrooms** \$19.95

 **Boursin Cheese Stuffed Mushrooms** \$19.95

**Mini Walleye Cakes** \$29.95

dill pickle gel

**Meatballs or Turkey Meatballs** \$19.95

choice of BBQ, Swedish, Curry sauce, Asian sticky sauce, Cajun or Jerk dry rub

**Ham & White Cheddar Croquettes** \$21.95

**Fresh Herb Croquettes** \$21.95

 **Bacon Wrapped Chestnuts** \$21.95

citrus soy glaze

**Cheese Curds in a Cone** \$21.95

**Cheese Curds & Brats** \$19.95

**Chicken Skewers** \$19.95

panko and coconut breaded, honey cilantro sauce

**Chicken Flauta** \$19.95

lime sour cream

**Tandoori Chicken Satay** \$19.95

Sweet and spicy yogurt sauce

**Fried Tortellini** \$19.95

four cheese tortellini, marinara sauce, parmesan, basil

**Mini Beef Sliders** \$23.95

caramelized onions, American cheese, ketchup

**Mini Pulled Pork Sliders** \$24.95

barbeque sauce, coleslaw

**Mini Hawaiian Sliders** \$24.95

smoked ham, Swiss cheese, shaved red onions, pineapple jam, Kings Hawaiian rolls

**Mini Buffalo Chicken Sliders** \$23.95

pulled chicken, buffalo sauce, blue cheese crumbles, celery curls

**Mini Bagel Sliders** \$23.95

scrambled egg, bacon, cheddar cheese

### Butler Passed Appetizers & Signature Cocktail

*price based on drink and appetizers selected,*

Create a signature drink and pick one of our appetizers or have Chef create an appetizer to pair with your signature cocktail

# APPETIZERS

## Displays

small serves 50, medium serves 100,  
large serves 150

### Fresh Fruit

Small \$175 | Medium \$350 | Large \$525  
seasonal sliced fruit

### **Spinach & Artichoke Dip**

Small \$75 | Medium \$150 | Large \$300  
warm spinach and artichoke dip, crostini\*, crackers\*

### Vegetables & Dip

Small \$125 | Medium \$250 | Large \$375  
seasonal vegetables, house black pepper ranch dip

### Cheese Board

Small \$150 | Medium \$300 | Large \$450  
imported and domestic cheeses, grapes, berries,  
crostini\*, assorted crackers\*

### Charcuterie Board

Small \$200 | Medium \$400 | Large \$600  
chef's selected cured meats, imported and domestic  
cheeses, marinated olives, artichokes, roasted red  
peppers, crostini\*, crackers\*

### Smoked Salmon \$200 | serves 20

choice of hot-smoked or cold-smoked salmon, parsley,  
capers, red onion, egg whites, egg yolks, mini bagels\*,  
cream cheese, everything bagel vinaigrette

### **Chicken Wings**

Small \$250 | Medium \$475 | Large \$750  
buffalo sauce, barbeque sauce, ranch dressing, blue  
cheese dressing, celery sticks

### **Shrimp Cocktail**

Small \$375 | Medium \$750 | Large \$1,150  
traditional cocktail sauce

### BYO Lettuce Wraps

Small \$250 | Medium \$475 | Large \$750  
bibb lettuce, pulled chicken, choice of shrimp or beef,  
peanuts, cashews, pea pods, diced tomatoes, red  
peppers, chick peas, fresh corn, Asian vinaigrette,  
peanut sauce, chipotle cream, BBQ sauce

**Hand-Tossed Pizzas** \$18.95 each | serves 6  
cheese, pepperoni, Italian sausage, BBQ chicken,  
supreme, Margherita, chicken alfredo, meat lovers

## Chef Attended Stations

\$100 per chef fee applies

### **Pasta Bar**

\$18.95 per person | 20 guest minimum  
Caesar salad\*, buffalo mozzarella ravioli\*, penne pasta\*,  
spinach tortellini\*, alfredo sauce\*, marinara sauce, basil  
pesto, Italian sausage, chicken, shrimp, tomatoes,  
peppers, onions, garlic, asparagus, mushrooms,  
artichokes, sundried tomatoes, Kalamata olives, Grana  
Padano,  
add garlic breadsticks\* for \$1 per person

### Carved to Order

### Roast Beef Tenderloin \$270 | serves 20

horseradish sour cream, whole grain mustard, buns\*

### New York Strip Loin \$275 | serves 40

au jus, whole grain mustard

### Prime Rib of Beef \$375 | serves 40

au jus, horseradish sour cream

### Roasted Turkey Breast \$125 | serves 20

roasted garlic aioli, orange cranberry sauce, buns\*

### Pork Loin \$90 | serves 30

whole grain mustard, smoked pork au jus, buns\*

### Maple Glazed Ham \$150 | serves 50

beer mustard, smoked apple sauce, buns\*

 Indicates item is gluten free

\*selected items are **not** gluten free

# DINNER ENTRÉES

Includes freshly brewed coffee, assorted dinner rolls and choice of salad  
Served with seasonal vegetable and choice of starch  
Subject to \$1 per person upcharge for each additional entrée choice

## Chicken

### **Crispy Tuscan Chicken** \$27.95

herb marinated and panko crusted chicken breast,  
pancetta cream sauce

### **White Wine and Herb Marinated Chicken** \$26.95

grilled and marinated chicken breast, smoked tomato  
demi-glace

### **Lemon Chicken** \$26.95

floured chicken breast, lemon and herb cream sauce

### **Almond Chicken** \$27.95

almond and panko breaded chicken breast, romesco  
sauce

### **Mediterranean Chicken** \$27.95

herb marinated chicken breast, Greek salsa

### **Chicken Wellington** \$28.95

wild mushroom, prosciutto, puff pastry, roasted chicken  
demi-glace

## Vegetarian

### **Spinach Tortellini** \$21.95

spinach tortellini, roasted tomatoes, onion, wild  
mushroom, and pesto cream sauce

### **Risotto** \$21.95 | vegan

wilted baby kale, roasted onion jus, heirloom tomatoes

## Beef

### **Filet Mignon** Petite \$33.95 | Grand \$39.95

grilled filet mignon, cabernet demi-glace

### **Braised Beef Short Rib** \$33.95

braised short rib, natural pan sauce

### **Roasted Tenderloin** \$36.95

balsamic and herb marinated, house steak sauce

## Seafood

### **Pan Seared Atlantic Salmon** \$27.95

seared with rosemary butter, sweet orange beurre blanc

### **Miso Marinated Sea Bass** \$39.95

pan seared, brandy citrus cream sauce


### **Breaded Walleye** \$29.95

panko breaded and fried, lemon beurre blanc

## Pork

### **Roasted Pork Medallions** \$27.95


herb roasted pork loin, smoked pork demi-glace

 Indicates item is gluten free

# DINNER ENTRÉES

Includes freshly brewed coffee, assorted dinner rolls and choice of salad  
Served with seasonal vegetable and choice of starch  
Subject to \$1 per person upcharge for each additional entrée choice

## Combo Plates

 **Filet Mignon & Poached Shrimp** \$39.95  
grilled petite filet, poached shrimp, cabernet demi-glace

**Filet & Walleye** \$39.95  
grilled petite filet, panko breaded walleye, béarnaise sauce

**Filet & Tuscan Chicken** \$39.95  
grilled petite filet, crispy Tuscan chicken, pancetta cream sauce


## Side Salads

Select one

**Classic Caesar salad**

**MGC House salad** with creamy peppercorn dressing

**Mediterranean Salad** with citrus Greek vinaigrette

 **Strawberry Almond salad** with white balsamic dressing

 **Wedge Salad** with blue cheese dressing

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## Starches

Select one

 **Roasted Garlic Smashed Baby Red Potatoes**

 **Boursin Whipped Potatoes**

 **Yukon Whipped Potatoes**

 **Wild and Brown Rice Pilaf**

 **Herb Roasted Yukon Potatoes**

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## Kids Meals


Ages 3-12

Served with a side of fresh fruit

**Chicken Tenders** \$14.95  
choice of French fries or fresh vegetables

**Mini Corn Dogs** \$14.95  
choice of French fries or fresh vegetables

**Macaroni & Cheese** \$14.95

 Indicates item is gluten free

# DINNER BUFFETS

Includes freshly brewed coffee  
30 guest minimum

## **Signature** \$30.95

choice of white wine & herb or Mediterranean chicken, breaded walleye with lemon beurre blanc, herb roasted Yukon potatoes, seasonal vegetables, assorted rolls\* with whipped butter, choice of one MGC side salad

## **Southwest** \$28.95

beef barbacoa, seasoned chicken, sautéed peppers and onions, warm flour tortillas\*, house tortilla chips, cilantro-lime rice, shredded lettuce, jalapeños, shredded Colby jack, diced red onion, black olives, limes, black beans, guacamole, sour cream, pico de gallo, cornbread\*

## **Italian** \$27.95

fettucine pasta\*, alfredo\* and marinara sauce, chicken parmesan\*, choice of Italian meatballs or Italian sausage and peppers, Caesar salad\*, grilled vegetable medley, garlic breadsticks\*, parmesan, red pepper flakes

## **Asian Buffet** \$24.95


choice of steamed white rice or fried rice, sweet and sour chicken, beef and broccoli, vegetable stir fry, vegetable egg rolls, herb soy sauce, fortune cookies

## Side Salads

### **Classic Caesar salad**

**MGC House salad** with creamy peppercorn dressing

**Mediterranean Salad** with citrus Greek vinaigrette

 **Strawberry Almond salad** with white balsamic vinaigrette

 **Wedge Salad** with blue cheese dressing

# DESSERTS

## Plated

### Fresh Berry Tart \$9.95

raspberry sorbet, dark chocolate sauce

### Triple Chocolate Mousse Cake \$9.95

raspberry painted plate

### Cheesecake \$9.95 | select one

Classic New York cheesecake with strawberry coulis,  
Raspberry swirl cheesecake with raspberry coulis,  
Turtle cheesecake with toasted pecans, caramel sauce,  
chocolate sauce

### Fresh Apple Tart \$8.95

vanilla bean ice cream, butterscotch

### Chocolate Chip Fried Cookie Dough \$7.95

vanilla bean ice cream, whipped cream, chocolate sauce

### Hot Fudge Pecan Ball \$7.95

vanilla bean ice cream, hot fudge, whipped cream,  
cherry

### Bread Pudding \$5.95

vanilla bourbon sauce, toasted pecans

### Ice Cream or Sorbet \$4.95

Ice cream: vanilla bean, chocolate, salted caramel,  
strawberry | Sorbet\*: strawberry, raspberry, mango,  
blood orange

## Stations

20 guest minimum

### Chef Attended Sundae Bar \$9.95

vanilla bean ice cream, chocolate ice cream, blood  
orange sorbet\*, chocolate sauce, caramel sauce,  
sprinkles, M&Ms, crushed Oreos\*, macerated mixed  
berries, maraschino cherries, whipped cream

### Cheesecake Bar \$10.95

classic New York cheesecake, Oreo crumbs\*, graham  
cracker crumbs\*, raspberry sauce, strawberry sauce,  
chocolate sauce, caramel sauce, blueberries, blackberries,  
raspberries, strawberries, whipped cream

### Pie Bar \$11.95

**Choose 3:** key lime, lemon meringue, apple, French silk,  
Boston cream, pecan, pumpkin, served with whipped  
cream and vanilla ice cream

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## Ala Carte

### Assorted Mini Desserts \$27.95 per dozen

mini pies, chocolate dipped strawberries, petit fours,  
mini cheesecakes, chocolate mousse cups

### Freshly Baked Cookies \$25 per dozen

### Assorted Bars \$25 per dozen

### Chocolate Dipped Strawberries \$27.95 per dozen

# BAR BEVERAGES

All prices include tax and service charge  
Additional fees may apply

## MGC Rail Cocktails \$6

New Amsterdam Vodka, New Amsterdam Gin, Malibu Coconut Rum, Kingston Spiced Rum, Jose Cuervo Tequila, Windsor Canadian Whiskey, J&B Scotch, E&J Brandy

## Call Cocktails \$7

Tito's Vodka, Beefeater Gin, Bacardi Superior Rum, Bacardi Limon, Captain Morgan Spiced Rum, Sauza Hornitos Tequila, Canadian Club Whiskey, Seagram's 7 Whiskey, Southern Comfort Whiskey, Jack Daniels Whiskey, Dewar's Scotch, Jim Beam Bourbon, Christian Brother's Brandy, Baileys Irish Cream, Amaretto Disaronno, Kahlúa

## Premium Cocktails \$9

Absolut Vodka, Ketel One Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Tanqueray Gin, Patrón Silver Tequila, Jameson Irish Whiskey, Crown Royal Whiskey, Glenlivet 12 Scotch, Johnnie Walker Red Scotch, Maker's Mark Bourbon, Korbel Brandy, Courvoisier VS Cognac, Grand Marnier

## Wine \$7

Sycamore Lane Merlot, Cabernet Sauvignon, Chardonnay, Pinot Grigio  
Wycliff Brut

## Butler Passed Signature Cocktail & Appetizers

*price based on drink and appetizers selected,*

Create a signature drink and pick one of our appetizers or have Chef create an appetizer to pair with your signature cocktail

## Domestic Bottled Beer \$6

Coors Light, Bud Light, Miller Lite, Michelob Golden Draft Light, Budweiser

## Craft Bottled Beer \$7

New Belgium Fat Tire, Heineken, Newcastle Brown Ale, Stella Artois, Crispin Cider, Leinenkugel Honey Weiss, Grain Belt Nordeast

## Nonalcoholic Bottled Beer \$5

O'Doul's Amber

## Michelob Golden Draft Light Tap Beer \$6

## Summit EPA Tap Beer \$7

## Surly Furious Tap Beer \$9

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## KEGS

Prices do not include tax and service charge  
Special requests will be priced based on market value

## Domestic Keg Beer \$355

Coors Light, Bud Light, Miller Lite, Michelob Golden Draft Light, Budweiser, etc.

## Craft Keg Beer \$425

Summit EPA, Grain Belt Nordeast, Blue Moon, Leinenkugel's Honey Weiss, etc.

## Premium Keg Beer \$500

Surly Furious, Stella Artois, etc.

# WINE

Prices do not include tax and service charge  
Other varieties available by special request

## House Wine

**Sycamore Lane** \$20  
Merlot, Cabernet Sauvignon, Pinot Grigio, Chardonnay  
California

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## White & Rosé Wine

**St. Paul's Pinot Grigio** \$35  
Alto Adige, Italy

**Sileni Sauvignon Blanc** \$32  
Marlborough, New Zealand

**Clean Slate Riesling** \$44  
Mosel Region, Germany

**Roth Chardonnay** \$40  
Sonoma Coast

**Miner Chardonnay** \$58  
Napa Valley

**Rombauer Chardonnay** \$64  
Carneros

**Champs de Provence Rosé** \$35  
Cotes de Provence, France

## Sparkling Wine

**Wycliff Brut** \$20  
California

**Voveti Prosecco** \$35  
Veneto, Italy

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## Red Wine

**Bridlewood Pinot Noir** \$38  
California

**Pahli "Alphabets" Pinot Noir** \$51  
Willamette Valley

**Seven Falls Merlot** \$40  
Wahluke Slope

**Concannon Cabernet Sauvignon** \$38  
Paso Robles

**Hess Select Cabernet Sauvignon** \$47  
North Coast

**Duckhorn Cabernet Sauvignon** \$75  
Napa Valley