



STERLING
EVENTS & CATERING

Hors d'oeuvres

Hot Hors d'oeuvres

Pricing per piece

**Gluten Free*

Beef / Pork

Beef Barbacoa Tostada with Lime Juice Cabbage Slaw*	\$3.30
Mini BLT with Applewood Smoked Bacon, Fresh Spinach, Roma Tomato, Brie	\$4.40
Mini Beef Slider with White Cheddar, Mini Pickle Spear	\$4.40
Beef Tenderloin with Crispy Potato Croquette, Peppercorn Brandy Sauce	\$4.40
Beef Tenderloin with Pesto Crostini	\$4.40
Beef Tenderloin with Salsa Verde, Sourdough Crostini	\$4.40
Grilled Wagyu Beef Skewer with Chipotle BBQ Sauce, Scallions*	\$4.40

Poultry

Blackened Chicken Skewer with Citrus Cream, Green Onion*	\$2.20
Toasted Coconut Chicken Skewer with Lavender Honey Glaze	\$3.30
Crispy Chicken Skewer with Sweet and Spicy Sauce, Sesame Seeds, Green Onion	\$3.30
Grilled Turkey Slider with Swiss, Avocado, Roma Tomato, Pickle	\$4.40

Seafood

Apple Smoked Bacon Wrapped Shrimp with Pommery Mustard Cream*	\$4.40
Mini Crab Cake Slider with Remoulade, Carrot Slaw	\$4.40
Miniature Crab Cake with Roasted Corn Crawfish Bisque	\$4.40
Smoked Salmon Rice Fritter with Sesame Seeds, Soy Glaze	\$3.30
Coconut Shrimp with Honey Blossom Glaze	\$4.40

Vegetarian

Stuffed Mushrooms with Gouda, Zucchini	\$2.20
Twice Baked Miniature Red Potatoes*	\$2.20
French Fries with Chipotle Ketchup in a Mini Cordial Glass*	\$3.30
Soup Shooters (Tomato Basil, Loaded Baked Potato or Chicken Tortilla)*	\$3.30
Sweet Potato Fries with Truffle Aioli in a Mini Cordial Glass*	\$3.30
Roasted Red Pepper Goat Cheese Grilled Cheese on Brioche	\$3.30
3 Cheese Grilled Cheese with Arugula, Chopped Walnuts, Roma Tomato, on Brioche	\$3.30
Warm Brie Savory Pastry Puff with Pesto	\$2.20

Chilled Hors d'oeuvres

Price per piece

**Gluten Free*

Beef / Pork

Antipasto Skewer with Salami, Provolone, Olive, Pickle, Balsamic Reduction*	\$3.30
Prosciutto-Wrapped Asparagus with Saffron Aioli or Béarnaise*	\$3.30
Beef Carpaccio Roulade with Parmesan, Fried Capers, Arugula, Toast Point	\$3.30
Watermelon Skewer with Yellow Tomato, Honeydew, Crispy Prosciutto, Mozzarella, Balsamic*	\$3.30

Poultry

Spicy Chicken Tortilla Chip with Pico de Gallo and Cotija Cheese *	\$2.20
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Seafood

Smoked Salmon with Caper Crème Fraiche, Fennel Puree, Fennel Frond, Rice Cracker *	\$3.30
Shrimp Salad in a Cucumber Cup*	\$3.30
Blackened Tuna with Crème Fraiche, Cucumber*	\$3.30
Jumbo Gulf Shrimp with Cocktail Sauce in a Mini Cordial Glass*	\$4.40
Tuna Tartar with Lime Zest, Endive Leaf, Lime Aioli, Toast	\$4.40

Vegetarian

Deviled Egg with Candied Pecan, Mustard Seed, Pickled Red Onion, Dill*	\$1.10
Marinated Tomato, Creamy Basil Mozzarella, Toast	\$2.20
Watermelon Skewer with Yellow Tomato, Honeydew, Smoked Mozzarella, Balsamic *	\$3.30

Hors D'oeuvre Displays

Gourmet Guacamole Choice of Toppings: Cotija, Cilantro, Grape Tomatoes, Red Onion, Roasted Corn, Jalapeños, Housemade Blackened Tortilla Chips	\$6.60 per person
Cold Smoked Salmon Capers, Red Onion, Eggs, Grain Mustard, Remoulade and Tarragon Cream Cheese, Bagel Chips, Toast	\$8.80 per person
Artisanal Cheese Display Chef's Pairing of Assorted Cheeses with Fresh Fruit, Dried Fruits & Spiced Nuts Served with Assorted Crackers	\$8.80 per person
Antipasto Sliced Coppa, Salami, Prosciutto, Olive Tapenade, Roasted Red Peppers, Marinated Mushrooms, Caramelized Onions, Artichoke Hearts, Bruschetta	\$7.70 per person
Crudités Baby Carrots, Cauliflower, Grape Tomatoes, Celery, Red Peppers with Creamy Blue Cheese Dressing, Lemon Herb Ranch Dressing	\$4.40 per person
Texas Caviar Black Eye Peas with Jalapeno, Tomato, Cilantro, Onion, Housemade Blackened Tortilla Chips	\$2.20 per person
Spinach & Artichoke Dip Creamy Béchamel with Spinach, Artichokes, Garlic, Cream Cheese, Parmesan, Buttered Bread Crumbs, Housemade Blackened Tortilla Chips	\$4.40 per person
Hot Crab Dip Jumbo Lump Crab with Goat Cheese, Texas Caviar, Housemade Blackened Tortilla Chips	\$5.50 per person
Warm Pimento Cheese Cheddar Cheese with Pimento Pepper, Cilantro, Ham, Housemade Blackened Tortilla Chips	\$3.30 per person
Chilled Crab Dip Jumbo Lump Crab with Lemon Aioli, Chives, Avocado Puree, Orange Segments, Watercress, Crostini	\$6.60 per person
Southwestern Hummus Roasted Red Pepper, Garlic, Warm Pita Chips	\$3.30 per person
Seafood Platter Alaskan King Crab Legs, Colossal Lump Crab Meat, Jumbo Shrimp, Oysters	\$MP

Action Stations

1 attendant is required for every 50 guests. \$75/attendant.

*Attendant Required

Pasta Station*

\$14.30 per person

Ziti Pasta with Marinara Sauce, Parmesan Alfredo, Walnut Pesto,
Italian Sausage, Chicken, Bell Peppers, Onions, Mushrooms, Olives,
Fresh Basil, Spinach, Parmesan Cheese
Add Shrimp \$2.20 per person

Mac & Cheese Station*

\$13.20 per person

Assorted Toppings: 3 Cheese Sauce, Red Onions, Assorted Peppers,
Tasso Ham, Applewood Smoked Bacon, Diced Chicken, Crawfish,
Lobster, Tabasco, Bread Crumbs

Potato Station*

\$8.80 per person

Choice of Potato: Garlic Whipped Mashed Potatoes OR Smashed Redskin Potatoes
Assorted Toppings: Butter, Sour Cream, Applewood Smoked Bacon, Scallions,
Shredded Cheddar Cheese, Goat Cheese, Pepper Jack Cheese
OR
Sweet Potato:
Choice of Toppings: Caramel Sauce, Brown Sugar, Mini Marshmallows,
Sugar Glazed Pecans

Street Corn Station (Attendant Optional)

\$6.60 per person

Roasted Mini Corn on the Cob
Assorted Toppings: Cojita Cheese, Cilantro, Green Onion,
Applewood Smoked Bacon, Chipotle Mayo, Garlic Butter, Sriracha

Street Taco Station (Attendant Optional)

\$11 per person

Mini Corn Tortillas prepared with (choose one): Smoked Brisket & Caramelized
Onions, Tangy Pulled Pork, or Roasted Chicken with Poblano & Roma Tomatoes
Assorted Toppings: Cilantro, Pico de Gallo, Onions, Sliced Avocado,
Lime Wedges, Tomatillo Salsa, Chunky Salsa

Slider Station*

\$11 per person

Served on Mini Egg Buns or Housemade Biscuits
Choice of 2:
Beef Patty with Pepper Jack or Cheddar, Applewood Smoked Bacon, Pickle, Dijon Mayonnaise
BBQ Chopped Brisket with Jalapeno, Picked Onion, Chipotle BBQ Sauce
Crab Cake with Micro Greens, Roma Tomato, Remoulade
Crispy Chicken with Blue Cheese Crumbles, Buffalo Sauce
Meatloaf with White Cheddar, Chipotle Ketchup
Grilled Portobello with Grilled Onions, Basil Pesto Mayo

Action Stations Continued

1 attendant is required for every 50 guests. \$75/attendant.

*Attendant Required

Grit Station (Attendant Optional)

\$14.30 per person

Served in 7oz Martini Glass

Assorted Toppings: Shrimp, Bacon, Truffle Butter, Green Onion, White Cheddar,
Heirloom Tomato, Creole Sauce

Toasted Sandwich & Soup Station*

\$8.80 per person

Pan Fried French Toast Sandwich with Smoked Turkey, Ham, Fontina Cheese,
Cranberry Jalapeno Jelly, Roasted Tomato Soup with Fontina Crisp

Caesar Salad Station (Attendant Optional)

\$7.70 per person

Romaine Hearts

Assorted Toppings: Parmesan, Texas Toast Croutons, Grape Tomatoes,
Creamy Caesar Dressing

Wedge Salad Station (Attendant Optional)

\$6.60 per person

Iceberg

Assorted Toppings: Scallions, Red Onions, Grape Tomatoes, Cucumbers,
Blue Cheese Crumbles, Applewood Smoked Bacon, Creamy Blue Cheese Dressing,
Lemon Herb Ranch Dressing

Buffet Options

Salads

This pricing is for ½ portion size of plated portion

Field Greens Roasted Grapes, Marinated Feta, Spiced Pecans, Balsamic Vinaigrette	\$4.40 per person
Caesar Hearts of Romaine, Buttered Bread Crumbs, Parmesan, Creamy Caesar Dressing	\$4.40 per person
Heirloom Tomato Cherry Tomatoes, Fresh Buffalo Mozzarella, Basil, Olive Oil, Balsamic Reduction	\$5.50 per person
Spinach Baby Spinach, Red Onions, White Cheddar, Bacon Vinaigrette	\$4.40 per person
Chophouse Juliened Spinach, Romaine, Iceberg, Radicchio, Roasted Corn, Pinto Beans, Cucumber, Grape Tomatoes, Scallions, Smoked Turkey, Applewood Smoked Bacon, Pepper Jack Cheese, Split Egg, Crostini, Lemon Herb Ranch	\$5.50 per person

Proteins

Served with Petite Rolls and Herb Butter

Mediterranean Chicken Prosecco Butter Caper Sauce, Crispy Pancetta, Artichokes, Cherry Tomatoes, Parsley Puree Add Shrimp for \$2.2	\$12.10 per person
Tuscan Chicken Chicken Breast, Capers, Artichokes, Sun Dried Tomatoes, Lemon White Wine Butter Sauce Add Shrimp for \$2.2	\$12.10 per person
Lemon Herb Airline Chicken Breast Fresh Herbs, Lemon Jus	\$11 per person
Pan Seared Salmon Roasted Tomato Vinaigrette	\$19.80 per person
Herb Roasted Pork Tenderloin Applewood Smoked Bacon Jus or Chipotle BBQ Sauce	\$12.10 per person
Bacon Wrapped Pork Filet Applewood Smoked Bacon, Sage Butter	\$16.50 per person

Menus and prices are subject to change without notice. Prices are subject to service charge and applicable sales tax.

Roasted Sirloin \$17.60 per person
Red Wine Demi

Slow Smoked Brisket \$15.40 per person
Chipotle BBQ Sauce

4oz Jumbo Lump Crab Cake \$16.50 per person
Roasted Corn Crawfish Bisque, Wilted Spinach

Pan Seared Red Fish \$15.40 per person
Roasted Red Peppers, Chorizo, Red Pepper Vinaigrette

Carving Stations

*1 attendant is required for every 50 guests. \$75/attendant.
Served with Petite Rolls and Herb Butter*

House Smoked Bone-in Turkey Breast \$11 per person
Chef's Seasonal Sauce or Pan Gravy

Spiral Bone-in Ham \$9.90 per person
Maple Brown Sugar Glaze

Herb Roasted Pork Loin \$13.20 per person
Chef's Seasonal Sauce or Chutney

Bacon Wrapped Pork Loin \$14.30 per person
Applewood Smoked Bacon Jus

House Smoked Brisket \$15.40 per person
Chipotle BBQ Sauce

Salt Crusted, Slow Smoked Prime Rib \$17.60 per person
Creamy Horseradish, Au Jus

Roasted Beef Tenderloin \$19.80 per person
BBQ Hollandaise, Red Wine Demi or Béarnaise

Sides

**Seasonal Item*

Garlic Green Beans	\$4.40 per person
Garlic Whipped Potatoes	\$4.40 per person
Sour Cream Bacon Smashed Potatoes	\$4.40 per person
Whipped Sweet Potatoes, Candied Pecans, Brown Sugar	\$4.40 per person
Creamy Parmesan Risotto	\$4.40 per person
Goat Cheese and Scallion Risotto	\$4.40 per person
Creamed Spinach	\$4.40 per person
Sautéed Spinach with Lemon Juice	\$4.40 per person
Sautéed Broccolini*	\$4.40 per person
Glazed Baby Carrots	\$4.40 per person
Home-style Macaroni & Cheese	\$4.40 per person
Sautéed Baby Zucchini, Olives, Lemon Juice	\$4.40 per person
Zucchini Gratin	\$4.40 per person
Broccolini with Béarnaise*	\$4.40 per person
Roasted Cauliflower with Herbs*	\$4.40 per person
Roasted Brussel Sprouts with Bacon*	\$4.40 per person

Beverages

Freshly Brewed Coffee, Iced Tea & Soft Drink

\$3.30 per person

Plated Options

Plated Options are available served Family Style

Soups & Appetizers

(Choose 1)

Corn Bisque Tomato Relish	\$5.50 per person
Chilled Tomato Gazpacho Cucumber, Smoked Oil	\$5.50 per person
Watercress Soup Cream, Fresh Watercress, Garlic Crouton	\$5.50 per person
Prosciutto & Melon Balsamic Reduction	\$6.60 per person
Intermezzo Citrus Sorbet, Prosecco, Mint	\$4.40 per person
2oz Jumbo Lump Crab Cake Seared with Wilted Spinach, Roasted Corn-Crawfish Bisque	\$8.80 per person
Blackened Barbeque Shrimp 2 Jumbo Gulf Shrimp with Cornmeal Cake, Queso Fresco, Creole Sauce	\$8.80 per person
Jumbo Shrimp Cocktail in Cordial Glass 2 Jumbo Gulf Shrimp with Cocktail Sauce, Remoulade, Horseradish	\$8.80 per person
Beef Skewer Chilled Tomatoes, Chipotle Vinaigrette, Crumbled Queso Fresco, Micro Basil	\$8.80 per person
Beef Carpaccio Parmesan Shavings, Caper Berries, Arugula, Crostini	\$11 per person
Sliced Beef Tenderloin Blue Cheese Crumble, Crispy Red Creamer Potato, Peppercorn Brandy Sauce	\$9.90 per person

Salads

(Choose 1)

Field Greens Roasted Grapes, Marinated Feta, Spiced Pecans, Balsamic Vinaigrette	\$7.70 per person
Caesar Romaine, Parmesan, Cornbread Croutons, Creamy Caesar Dressing	\$7.70 per person
Heirloom Tomato Salad Cherry Tomatoes, Fresh Buffalo Mozzarella, Basil, Olive Oil, Balsamic Reduction	\$9.90 per person
Spinach Baby Spinach, Red Onions, White Cheddar, Bacon Vinaigrette	\$7.70 per person
Wedge Applewood Smoked Bacon, Marinated Sweet 100 Tomatoes, Maytag Blue Cheese	\$7.70 per person

Entrees

(Choose 1-3)

Chicken

Herb Pressed Airline Roasted Chicken Roasted Red Skin Potatoes, Sautéed Mushrooms, Candied Lemon Wheel, Salsa Verde	\$20.90 per person
Herb Breadcrumb Crusted Chicken Breast Garlic Mashed Potatoes, Salad of Fennel, Baby Greens, Orange Butter Sauce	\$22 per person
Mediterranean Chicken Pan Seared Breast, Creamy Parmesan Risotto, Garlic Green Beans, Prosecco Butter Caper Sauce, Crispy Pancetta, Artichokes, Cherry Tomato, Parsley Puree Add Shrimp for \$2.2	\$20.90 per person
Tuscan Chicken Chicken Breast, Capers, Artichokes, Sun Dried Tomatoes, Lemon White Wine Butter Sauce, Garlic Mashed Potatoes, Seasonal Vegetables Add Shrimp for \$2.2	\$20.90 per person
Orange Chicken Honey, Orange Marinated Chicken Breast, Brown Rice, Sautéed Broccolini	\$19.80 per person
Poblano Sour Cream Chicken Enchiladas Corn Tortillas filled with Pulled Chicken, Roasted Tomatoes, Onions, Pepper Jack Cheese	\$17.60 per person

Seafood

Pan Seared Salmon \$26.40 per person
Sautéed Seasonal Vegetables, Creamy Parmesan Risotto, Roasted Tomato Vinaigrette,
Watercress

Pan Seared Red Fish \$25.30 per person
Roasted Red Peppers, Chorizo, Roasted Red Pepper Vinaigrette,
Roasted Red Potatoes, Broccolini

Sea Bass \$39.60 per person
Roasted Garlic Yukon Gold Whipped Potatoes, Carrots, Citrus Butter

Beef

Filet \$40.70 per person
Wet-aged, Garlic Whipped Potatoes, Green Beans, Red Wine Demi

Petite New York Strip \$36.30 per person
8oz Panko Crusted, Roasted Mushrooms, Potato Puree, Petite Greens

Prime Rib \$37.40 per person
Slow Roasted, Potato Puree, Sautéed Baby Carrots, Au Jus, Creamy Horseradish,
Micro Greens

Filet 'Carpetbagger' \$42.90 per person
Stuffed with Fried Jumbo Shrimp, Loaded Baked Potato, Carrots,
Creole Mustard Hollandaise

Chili Relleno \$20.90 per person
Grilled Poblano Pepper filled with Seasoned Ground Beef & Pepper Jack Cheese,
Roasted Corn Rice, Refried Beans, Ranchero Sauce

Pork

Pork Tenderloin \$24.20 per person
Warm Potato Salad, Seasonal Succotash, Chipotle BBQ Sauce, Cilantro,
Queso Fresco

Bacon Wrapped Pork Filet \$27.50 per person
Cheesy Grits, Sage Butter Sauce, Cornbread Wedge, Sautéed Spinach

Vegetarian

Walnut Pesto Angel Hair Pasta \$14.30 per person
Sun-dried Tomatoes, Zucchini, Parmesan, Bread Crumbs

Portabella Wellington \$28.60 per person
Grilled Portabella with Roasted Red Peppers, Zucchini, and Goat Cheese in
Puff Pastry, Garlic Whipped Potatoes, Green Beans, Lemon Butter

Vegetarian Burger \$13.20 per person
Grilled Portabella with Grilled Vegetables, Provolone Cheese, Tobacco Onions,
Egg Bun, Fries

Menus and prices are subject to change without notice. Prices are subject to service charge and applicable sales tax.

Desserts

(Choose 1)

Amaretto Crème Brulée Almond Biscotti	\$6.60 per person
Chocolate Pot de Crème Espresso Whipped Cream, Orange Liqueur	\$5.50 per person
Warmed Bread Pudding	\$6.60 per person
Texas Pecan Pie Whiskey Chocolate Sauce	\$7.70 per person
Grandma's Key Lime Pie Meringue, Coffee Reduction	\$6.60 per person
Chocolate Mousse Sweetened Whipped Cream, Fresh Berries	\$5.50 per person
Mixed Seasonal Berries Lightly Sweetened Whipped Cream	\$5.50 per person
Cheesecake Seasonal Berries, Balsamic Vinegar	\$7.70 per person
Pecan Spice Cake Cinnamon, Pecans, Butter Cream Frosting	\$6.60 per person
Layered Lemon Cake Lemon Sponge Cake, Lemon Curd Filling, Lemon Butter Frosting	\$7.70 per person
Leche Cake Yellow Cake, Caramel, Chocolate Drizzle	\$7.70 per person
Chocolate Tart Chocolate Ganache, Mint Whipped Cream	\$7.70 per person
Beverages Freshly Brewed Coffee, Iced Tea & Soft Drink	\$3.30 per person

Sweet Stations

Coffee Station \$4.40 per person
Cinnamon, Flavored Creamers, Biscotti

Hot Cocoa Bar \$7.70 per person
Hot Chocolate, Shaved Chocolate, Mini White Chocolate Chips,
Mini Caramel Chips, Mini Marshmallows, Whipping Cream, Cherries

Viennese Table & Coffee Station \$12.10 per person
(Minimum 50ppl)
Assorted Miniature Pies, Fresh Seasonal Fruit Cups, Assorted
Cheesecake Bites, Coffee, Cinnamon, Flavored Creamers, Biscotti

Dessert Table

Mini Cookies \$1.10 each
Chocolate Chip, M&M, Peanut Butter, or Sugar

Mousse in a Mini Martini Glass \$2.20 each
Chocolate or Raspberry

Crème Puffs \$2.20 each
Chocolate Drizzle

Cheesecake Bites \$2.20 each
Assorted

Mini Crème Brulée \$4.40 each
Fresh Seasonal Berries

Fresh Fruit in a Cordial Glass \$3.30 each

Mini Pie Tarts \$3.30 each
Pecan or Key Lime

Mini Seasonal Cobblers \$4.40 each

Mini Apple Pies \$4.40 each
Caramel Sauce

Ice Cream Sandwich Station \$8.80 per person
Homemade Chocolate Chip Cookies, Whipped Cream, Chocolate Ice Cream,
Vanilla Ice Cream, or Strawberry Ice Cream

Float Station \$8.80 per person
Small bottles of Coke, Root Beer & Cream Soda, Vanilla Bean Ice Cream,
Whipped Cream, Cherries

Bar Options

Domestic Beer \$4.40 each

Bud Light, Miller Lite, Coors Light, Michelob Ultra

Premium Beer \$5.50 each

Amstel Light, Heineken, Stella Artois, Shiner Bock, Sam Adams, Dos XX, Blue Moon

Well Liquor \$6.60 each

Vodka, Rum, Gin, Tequila, Bourbon, Scotch

Call Liquor \$7.70 each

Vodka: Dripping Springs, Deep Eddy, Titos

Rum: Bacardi, Captain Morgan, Malibu, Appleton, Myers

Gin: Bombay

Tequila: Jose Cuervo Gold, Milagro Silver

Bourbon: Jack Daniels, Jim Beam, Southern Comfort, Seagram's 7

Scotch: J&B Scotch

Premium Liquor \$8.80 each

Vodka: Stolli, Absolut, Ketel One

Gin: Drippings Springs Artisan Gin, Bombay Sapphire, Tanqueray

Rum: Cana Brava

Tequila: 1800 Silver

Bourbon: Crown Royal, Makers Mark, Jameson, Buffalo Trace

Scotch: Dewars, Johnnie Walker Red

Upgraded Liquors Available \$9.90 each

Vodka: Grey Goose, Belvedere, Ciroc, Chopin

Gin: Hendricks

Tequila: Herradura Repasado, Ambhar, Blue Nectar Repasado

Bourbon: Knob Creek, Woodford Reserve, TX Whiskey, Templeton Rye

Scotch: Johnnie Walker Black, Chivas Regal

Bourbon/Whiskey: Herman Marshall \$11

Scotch: Glenmorangie 10, Glenlivet

Tequila: Patron Silver, Casamigos Anejo \$12.10 each

Scotch: Glenfiddich, Balvenie \$13.20 each

Signature Cocktails

Drinks can be served in a Mini Martini Glass, Mini Cordial Glass, or Rocks Glass.

Drinks served in Mini Martini Glasses and Mini Cordial Glasses yield 33 drinks per gallon.

Drinks served in Rocks Glasses yield 20 drinks per gallon.

Our Mixologist can customize any signature drink for you.

Grapefruit Martini	\$198 per gallon
Grapefruit Infused Vodka, Grapefruit Juice, Sugar Rim, Fresh Sage Leaf Garnish	
Blood Orange Mini Martini	\$154 per gallon
Dripping Springs Orange Vodka, Combier, Blood Orange Puree, Cranberry Juice, Sugar Rim	
Lemon Drop Mini Martini	\$143 per gallon
Dripping Springs Vodka, Simple Syrup, Triple Sec, Fresh Lemon Juice, Lemon Zest, Sugar Rim	
Cosmopolitan Mini Martini	\$143 per gallon
Dripping Springs Vodka, Fresh Lime Juice, Cranberry Juice	
Pear Mini Martini	\$154 per gallon
Grey Goose Pear Vodka, Liquor 43, Pear Puree, Sour	
Sweet Tea Lemonade	\$143 per gallon
Deep Eddy Sweet Tea Vodka, Lemonade	
Old Fashioned	\$198 per gallon
Orange Peel or Cherry Garnish	

Sangria

Served in Wine Glasses

White Sangria	\$132 per gallon
Chardonnay, Grapes, Apples, Lemons, Limes, Club Soda	
Red Sangria	\$132 per gallon
Cabernet, Strawberries, Raspberries, Blueberries, Club Soda	

Wine List

1st Tier

Red Diamond, Chardonnay	\$35.20 per bottle
Toasted Head, Chardonnay	\$38.50 per bottle
Matua Valley, Sauvignon Blanc	\$42.90 per bottle
Masi Masianco, Pinot Grigio/Verduzzo	\$47.30 per bottle
Nine Vines, Moscato	\$38.50 per bottle
Hogue, Gewurztraminer	\$29.70 per bottle
Louis Latour, Pinot Noir	\$42.90 per bottle
Terrazas-Altos del Plata, Malbec	\$44.00 per bottle
Tilia, Merlot	\$30.80 per bottle
Hahn, Cabernet	\$38.50 per bottle

2nd Tier

Landmark, Chardonnay	\$55.00 per bottle
Chamisal, Unoaked, Chardonnay	\$50.60 per bottle
Clos du Bois, Chardonnay	\$50.60 per bottle
Arrowood, Chardonnay	\$58.39 per bottle
Franciscan, Sauvignon Blanc	\$50.60 per bottle
Chateau St. Michelle, Sauvignon Blanc	\$47.30 per bottle
King Estate, Pinot Grigio	\$68.20 per bottle
Santa Margherita, Pinot Grigio	\$68.20 per bottle
Meiomi, Pinot Noir	\$60.50 per bottle
Chateau St. Michelle, Merlot	\$58.30 per bottle
Silver Palm, Cabernet	\$50.60 per bottle
Franciscan, Cabernet	\$64.90 per bottle
Montes "Alpha," Cabernet Sauvignon	\$66.00 per bottle
BR Cohn "Silver Label," Cabernet Sauvignon	\$61.60 per bottle
Hess, Cabernet Sauvignon	\$55.00 per bottle

Sparkling/Champagne

Mionetto, Prosecco	\$42.90 per bottle
J Vineyards Cuvee 20	\$96.80 per bottle
Moet et Chandon, Champagne	\$133.10 per bottle