



AMERICAN
SWEDISH
INSTITUTE



CATERING MENUS

612.871.4907 | slateandstonecatering.com

**SLATE
& STONE**
CATERING AT
THE AMERICAN SWEDISH INSTITUTE

BREAKFAST BUFFETS

MINIMUM 20 GUESTS



Buffets Include Fresh Brewed Coffee & Hot Tea Selections

CONTINENTAL BREAKFAST

Sliced Fresh Seasonal Fruits and Berries
Fresh Baked Muffins and Scones



DELUXE CONTINENTAL

Sliced Fresh Seasonal Fruit and Berries
Berry Yogurt Parfaits
Fresh Baked Muffins and Scones

TRADITIONAL BREAKFAST BUFFET

Sliced Fresh Seasonal Fruit and Berries
Fresh Baked Muffins and Scones
Scrambled Eggs with Chives
Herb Roasted Breakfast Potatoes
Choice of Applewood Smoked Bacon or Sausage Links

CINNAMON FRENCH TOAST CASSEROLE

Warm Maple Syrup and Creamery Butter
Sliced Fresh Seasonal Fruit and Berries
Fluffy Scrambled Eggs, Fresh Chives
Herb Roasted Breakfast Potatoes
Choice of Applewood Smoked Bacon or Sausage Links

Breakfasts Include Fresh Brewed Coffee & Hot Tea Selections

PLATED BREAKFASTS

MINIMUM 20 GUESTS



TRADITIONAL PLATED BREAKFAST

Fluffy Scrambled Eggs, Fresh Chives

Fresh Baked Muffins and Scones

Herb Roasted Breakfast Potatoes

Choice of Applewood Smoked Bacon or Sausage Links



CINNAMON FRENCH TOAST CASSEROLE

Warm Apple and Cinnamon Compote

Maple Syrup and Sweet Creamery Butter

Herb Roasted Breakfast Potatoes

Choice of Applewood Smoked Bacon or Sausage Links



SMOKED HAM, POTATO, LEEK AND GRUYERE STRATA

Asparagus and Herb Roasted Breakfast Potatoes

BREAKFAST A LA CARTE



Freshly Brewed Regular and Decaf Coffee or Hot Tea Selections

Orange, Apple or Cranberry Juice

Assorted Yogurt Cups

Individual Yogurt Parfait

Vanilla Yogurt Layered with Berries and Granola

Assorted Breakfast Pastries

Ham and Cheese Scramble

Fluffy Scrambled Eggs, Smoked Ham, Cheddar Cheese

Breakfast Croissant Sandwiches

Fluffy Scrambled Eggs, Roasted Peppers, Aged Provolone

French Toast Station, Warm Syrup

Oatmeal Station with Fresh Berries, Toasted Almonds,
Brown Sugar, Milk and Cream

House Made Egg Tarts

Smoked Bacon, Potato, Parmesan Cheese,
Sundried Tomatoes, Pesto

(V): Roasted Zucchini Squash, Peppers and Sweet White Onion

LUNCH BUFFETS

SELECT 3 SANDWICHES | MINIMUM 20 GUESTS



HEARTY SANDWICH BUFFET

Turkey Breast

Avocado, Bacon, Cucumber, Alfalfa Sprouts, Cranberry Aioli, Honey Multigrain Bread

Chicken Salad

Fresh Roasted Chicken Breast Salad, Scallion, Dried Cherries, Bibb Lettuce, Rosemary Focaccia

Tuna Salad

White Tuna, Celery, Parsley Pesto, Red Leaf Lettuce, Roma Tomato on Rosemary Focaccia

Honey Ham

Smoked Gouda, Sliced Beefsteak Tomato, Romaine Lettuce, Dijon Mayo, Honey Multigrain Bread

Italian

Salami, Shaved Prosciutto, Caramelized Onion, Black Olive Tapenade, Provolone, Roasted Red Peppers, Ciabatta Roll

Grilled Vegetable

Eggplant, Bell Peppers, Red Onion, Mushrooms, Arugula, Kalamata Olives and Sundried Tomato Aioli, Ciabatta Roll

Caprese (Seasonal)

Sliced Roma Tomatoes, Fresh Basil Leaves, Mozzarella, Garlic Aioli, Ciabatta Roll

Served with Bagged Chips and Salted Chocolate Chunk Cookies, Filtered Ice Water

LUNCH BUFFETS

MINIMUM 20 GUESTS



TRIO SALAD LUNCH BUFFETS

(Select Three Salads)

Quinoa Salad, Dried Cranberries, Apricots and Almonds

Tortellini Pasta Salad with Pine Nuts and Tomato Confit

Seasonal Fruit Salad with Honey Yogurt Dressing

Mixed Field Greens Salad, Grilled Chicken with Candied Pecan, Feta Cheese and Berries, Berry Vinaigrette

Classic Caesar Salad with Garlic Croutons, Grilled Chicken, Shaved Parmesan, Tomatoes, Caesar Dressing

Assorted Bread Rolls and Butter

Lemon Squares and Triangle Brownies with Caramel Drizzle

Freshly Brewed Coffees, Cucumber Mint Water



HEARTY TRIO SALAD SELECTIONS

(Select Three Salads)

Fall Harvest Salad with Grilled Chicken, Mixed Field Greens, Roasted Butternut Squash, Dried Cranberries, Pepitos and Honey Cider Vinaigrette

Cobb Salad, Chopped Romaine Lettuce, Sliced Egg, Avocado, Tomatoes, Blue Cheese Crumbles and Green Goddess Dressing

Santa Fe Salad, Black Beans, Queso Fresco, Cilantro, Roasted Corn, Bell Peppers, Grape Tomatoes, Crispy Tortilla Strips, Romaine and Iceberg Lettuce, Chili Lime Vinaigrette

Panzanella Salad with Ciabatta Croutons, Shaved Fennel, Red and Yellow Tomatoes, Marinated Olives, Red Wine Vinaigrette

Assorted Bread Rolls and Butter

House Made Cookies-Salted Chocolate Chunk and Spicy Ginger

Freshly Brewed Coffees, Cucumber Mint Water

LUNCH BUFFETS

MINIMUM 20 GUESTS



DELI BUFFET

Roast Beef, Smoked Turkey, Honey Ham

Assorted Cheese Slices

Lettuce, Tomatoes, and Pickles

Shallot Mayo and Stone Ground Mustard

Honey Multigrain Bread, Rosemary Focaccia, Ciabatta Roll

Orzo Pasta Salad, Roasted Peppers, Spinach, Lemon Herb Vinaigrette
Baby Red Potato Salad with Scallions, Cheddar Cheese, Applewood
Smoked Bacon and Buttermilk Chive Dressing

Salted Chocolate Chunk and Spicy Ginger Cookies

Freshly Brewed Coffees, Cucumber Mint Water



STUFFED CHICKEN BREAST BUFFET

Pear Salad

Bibb Lettuce, Arugula, Asiago, Dried Cranberries, Roasted Pear Vinaigrette

Select One Stuffed Chicken Preparation:

Brie and Apple, Mushroom and Onion, or Sundried Tomato and Feta

Roasted Red Potatoes

Seasonal Vegetables

Fruit Tarts and Chocolate Brownies

Freshly Brewed Coffee & Filtered Ice Water



HOT SANDWICH BUFFET/ SOUP & SANDWICH

MINIMUM 20 GUESTS



HOT SANDWICH BUFFET

Seasonal Fruit Display
Apple & Fennel Slaw, Dried Cranberries, Cider Vinaigrette
Soft Kaiser Bakery Rolls
Mayonnaise & Stone Ground Mustard
BBQ Pulled Chicken, Shaved Ham
Smokey Cheddar Macaroni & Cheese

Blonde Brownies

Freshly Brewed Coffee & Filtered Ice Water



SOUP & SANDWICH

Sliced Fresh Fruit Plate

Choice of Sandwich:
Grilled Ham & Cheese Sandwich

Turkey & Cheese, Cinnamon Raisin Bread, Cranberry Aioli
Grilled Vegetable Sandwich, Olive Oil or Herb Aioli
Chef's Choice or House Made Tomato Basil Soup

Caramel Drizzle Brownies or Carrot Cake with Cream Cheese Frosting

Freshly Brewed Coffee & Filtered Ice Water

Add: Individually Bagged Kettle Chips



PLATED LUNCHES

Lunches Include Fresh Brewed Coffees, Filtered Ice Water,
Assorted Bakery Rolls and Sweet Creamery Butter

SALAD SELECTIONS

Cranberry, Almond, Feta Cheese, Spinach Salad, Sesame Dressing

Baby Spinach Salad, Candied Walnuts, Goat Cheese Crumbles,
Sliced Strawberries, Berry Vinaigrette

Butter Lettuce, Apples, Brie, Walnuts, Honey Cider Vinaigrette

Iceberg Wedge Salad, Tomatoes, Applewood Smoked Bacon,
Roasted Corn, Parmesan, Green Goddess Dressing

Greek Salad, Tomatoes, Kalamata Olives, Onion, Cucumber, Arugula,
Oregano Vinaigrette

Baby Spring Mix, Marinated Pears, Manchego Cheese, Pumpkin Brittle,
Pear Vinaigrette

Poached Pear, Arugula, Pistachios, Blue Cheese Crumbles,
Pomegranate Molasses Vinaigrette

Julienne Apple and Fennel Salad, Shaved Fennel, Candied Pecan,
Blue Cheese Crumbles, Dried Cranberries and Cider Vinaigrette

Classic Caesar, Romaine, Garlic Croutons, Shaved Parmesan,
Cherry Tomatoes, Creamy Caesar Dressing



PLATED LUNCHES

Lunches Include Fresh Brewed Coffees, Filtered Ice Water,
Assorted Bakery Rolls and Sweet Creamery Butter

ENTRÉE SELECTIONS

Herb Roasted Chicken, Mashed Baby Red Potatoes, Roasted Root Vegetables and Pan Jus

Lemon Rosemary Chicken, Roasted Vegetables, Buttermilk Whipped Potatoes,
Sundried Tomato Coulis, Seasonal Micro Greens

Lemon and Thyme Seared Salmon, Wild Rice Pilaf with Grilled Red and Green Pepper Confetti,
Corn and Tomato Salsa

Pan Seared Lemon Dill North Atlantic Cod, Corn Succotash, Cucumber, Apple Relish

Pork Tenderloin, Tart Cherry Demi-Glace, Boursin Whipped Potatoes,
Roasted Butternut Squash

Chicken Penne Pasta, Garlic Cream Sauce, Green Beans Almandine, Garlic Breadsticks

House Made Quiche
Roasted Squash, Peppers and Sweet White Onion
or Smoked Bacon, Potato, Parmesan, Sundried Tomato and Pesto
Herb Roasted Baby Red Potatoes and Haricots Verts

VEGETARIAN SELECTIONS

Portabella Mushroom and Grilled Vegetable Stack, Boursin Cheese, Tomato Coulis (gf, v v)

Quinoa Stuffed Acorn Squash, Apricots, Dried Cranberries, Almonds,
Sweet White Onion (gf, v v)

Vegetable Wellington, Sweet Tomato Coulis

Butternut Squash Ravioli, Wild Mushroom Ragout

gf- gluten free, v v -vegan

DINNER BUFFETS

MINIMUM 25 GUESTS



Buffets Include Filtered Ice Water, Fresh Brewed Coffee & Hot Teas
Dinner Rolls & Sweet Creamery Butter

BUILD YOUR OWN BUFFET

Salad Selections (Choose Two)

Cranberry, Almond, Feta Cheese, Spinach Salad, Sesame Dressing

Baby Spinach Salad, Candied Walnuts, Goat Cheese Crumbles,
Sliced Strawberries and Berry Vinaigrette

Butter Lettuce, Apples, Brie, Walnuts, Honey Cider Vinaigrette

Iceberg Salad, Tomatoes, Applewood Smoked Bacon, Roasted Corn,
Parmesan, Green Goddess Dressing

Baby Spring Mix, Marinated Pears, Manchego Cheese, Pumpkin Brittle,
Pear Vinaigrette

Baby Lettuce Salad, Beets, Marcona Almonds, Goat Cheese, Rye Croutons
Orange Ginger Vinaigrette

(Seasonal) Caprese Salad with Sliced Fresh Tomatoes, Fresh Mozzarella
Balsamic Drizzle, Fresh Basil, Cracked Pepper

DINNER BUFFETS

MINIMUM 25 GUESTS



Entree Selections (Choose Two)

Herb Roasted Chicken, Pan Jus

Lemon Rosemary Chicken, Sundried Tomato Coulis, Fresh Rosemary

Lemon and Thyme Seared Salmon, Red and Yellow Pepper Confetti,
Corn and Tomato Salsa

Pan Seared North Atlantic Cod, Lemon Dill, Corn Succotash



Sides Selections (Choose One Starch & One Vegetable)

Mashed Baby Red Potatoes

Buttermilk Whipped Potatoes

Wild Rice Pilaf

Green Beans Almandine

Candied Carrots

Roasted Root Vegetables

DINNER BUFFETS

MINIMUM 25 GUESTS



Dessert Selections (Choose Two)

Pear Panna Cotta with Blackberry Gelée

Lemon Meringue Tart with Fresh Berries

Triple Berry Cobbler

Chambord Dark Chocolate Mousse, Fresh Raspberry

DINNER BUFFETS

MINIMUM 25 GUESTS



CHICKEN & BEEF DINNER BUFFET

Mixed Field Greens, Feta Cheese, Candied Nuts, Fresh Berries
Maple Sherry Vinaigrette

Orzo Pasta Salad with Roasted peppers, Spinach
Lemon Herb Vinaigrette

Herb Roasted Maple Dijon Frenched Chicken

Herb Crusted Beef Tenderloin Medallions
Horseradish Cream & Roasted Tomato Chutney

Roasted Baby Red Potatoes

Grilled Vegetable Platter
Asparagus, Mushrooms, Green Top Baby Carrots

Fresh Baked Rolls and Sweet Creamery Butter

Dark Chocolate Cup, Milk Chocolate Mousse, Fresh Raspberries

DINNER BUFFETS

MINIMUM 25 GUESTS

CHICKEN & PORK DINNER BUFFET

Seasonal Fresh Fruit Display

Iceberg Salad, Tomatoes, Applewood Smoked Bacon, Roasted Corn, Parmesan, Green Goddess Dressing

Lemon Rosemary Chicken, Sundried Tomato Coulis, Fresh Rosemary

Tart Cherry Glazed Pork Tenderloin

Roasted Root Vegetables

Buttermilk Whipped Potatoes

Cheddar Gratin Potatoes

Apple Crisp with Vanilla Bean Ice Cream



DESSERTS

PLATED DESSERTS

Apple Crisp with Crème Fraiche

Dark Chocolate Cup, Milk Chocolate Mousse,
Fresh Raspberries

Triple Berry Cobbler, Crème Fraiche

Cardamom Bread Pudding, Brandy Caramel
Drizzle, Cinnamon Whipped Cream

Chocolate Layer Cake, Raspberry Coulis

Traditional Cheesecake,
Seasonal Berry Compote

Pot De Crème and Crème Brule
Salted Caramel, Vanilla and Chocolate
Served in Demitasse Cups

MINIATURE DESSERT BUFFET

Select three:

Cardamom Bread Pudding Squares,
Caramel drizzle

Apple Crisp with Crème Fraiche,
Served in Demitasse Cup

Triple Berry Cobbler with Crème Fraiche,
Served in Demitasse Cup

Flourless Chocolate Torte with Raspberry Coulis

Pot De Crème and Crème Brule
Salted Caramel, Vanilla and Chocolate

DESSERTS BY THE DOZEN

Cupcakes
Chocolate, Vanilla Bean, Lemon, Carrot Cake

House Made Cookies
Salted Chocolate Chunk, Spicy Ginger,
Snickerdoodle

Swedish Cookies
Thumbprint Cookies,
Raspberry, Strawberry and Apricot Filling

Dessert Bars
Chocolate Brownies, Lemon, Pumpkin,
Peanut Butter

Arrak Balls
Peanut Butter, Orange, Coconut,
Salted Caramel, Hazelnut,
Milk Chocolate, Toffee and Espresso

ANYTIME ENHANCEMENTS



BEVERAGES

Freshly Brewed Regular and Decaf Coffee or Hot Tea Selections

Lemonade and Hot Cider

Infused Water with Cucumber & Mint

Bottled Water, Canned Soft Drinks

LaCroix Sparkling Water

Assorted Bottled Juice

San Pellegrino, 500ml

SNACKS

House Made Caramel Corn, Chicago Mix or Salted

M&Ms, Northwoods Trail Mix, Sweet & Salty Mix or Healthy Life Trail Mix

Savory Snack Mix

Mixed Nuts or Wasabi Peas

Pretzels

Granola Bars

Fruit Salad

Fresh Whole Fruit

Individual Yogurt Cups

PASSED APPETIZERS

HOT APPETIZERS

Grilled Focaccia Topped with Chicken, Cranberry and Brie

Chianti Braised Short Rib on Focaccia, Horseradish Cream

Brie and Fresh Mango Quesadilla, Triple Cream Brie Cheese, Fresh Shaved Mango and Pickled Red Onion

Marinated Pork Tenderloin on Crostini, Apple Bacon Relish

Warm Brie Tartlet with Port Poached Figs

Rare Seared Beef on Parmesan Crostini, Lemon Truffle Aioli

CHILLED APPETIZERS

Poached Shrimp Shooter (select up to two) Traditional Horseradish Cocktail Sauce, Pineapple Chutney, Bloody Mary Mango Salsa

Smoked Salmon, Dill Cream Cheese on Cucumber Round

Watermelon, Feta and Mint Skewer

Watermelon Gazpacho with Mint, Cilantro, Carrot and Cucumber Garnish

Salmon on Pumpernickel Toast Point, Crème Fraiche and Dill

Pistachio Chicken Salad on Crostini, Red Pepper Confetti

Apple and Goat Cheese Mini Tart, Caramelized Onion

Herbed Profiterole with Boursin, Oven Cured Tomato, Crisp Applewood Smoked Bacon

Chicken Salad Endive Cup, Tart Cherries

Focaccia with Hummus Spread, Cucumber Mint Yogurt Mint and Mango Garni

Grilled Garlic Toast, Vine Ripened Tomatoes, Fresh Mozzarella, Balsamic Drizzle

HORS D'OEUVRES DISPLAYS

MINIMUM 20 GUESTS



IMPORTED & DOMESTIC CHEESE DISPLAY

Chef's Choice of Four Imported and Domestic Cheeses
Grape Clusters, Dried Apricots, Toasted Whole Almonds,
Imported Crackers, Toasted Baguette Slices & Pumpernickel Crisps

SEASONAL FRUIT DISPLAY

Sliced Seasonal Fruits & Berries

CRUDITÉS DISPLAY

Seasonal Vegetable Crudités, Blue Cheese, Buttermilk Ranch Dressing

MARINATED VEGETABLE DISPLAY

Asparagus, Squash, Red & Yellow Peppers, Mushrooms, Carrots, Onions,
Balsamic Reduction, Sliced French Bread & Shaved Parmesan

ANTIPASTO DISPLAY

Soppressata, Genoa Salami & Prosciutto, Imported & Domestic Cheeses
Marinated Vegetables, International Olives, Toasted Nuts, Dried Fruit,
Tuscan Bread, Crostini, Flatbread & Sliced Baguette

CHARCUTERIE DISPLAY

Chef's Choice of Three Local Minnesota & Wisconsin Cheeses
Domestic Salami, Beef Summer Sausage, Dry Cured Ham
Toasted Almonds, Dried Fruit, Crackers & Soft Rolls

DIP DISPLAY

Warm Parmesan & Artichoke, Traditional Salsa, Vegetable Tapenade,
Roasted Red Pepper Hummus, Warm Spinach, Black Bean Salsa
Two Dips or Three Dips

BRUSCHETTA BAR (Select Three)

Crispy Garlic Baked Crostini with Roasted Vegetable and Caper Caponata,
Sweet Tomato Chutney, Mozzarella and Basil, Roasted Mushrooms with Fresh
Thyme, Crumbled Goat Cheese and Kalamata Olives

SATAY DISPLAY (Select Two or Three)

Smoked Paprika and Garlic Shrimp Skewer
Salmon and Grilled Pineapple
Thai Chicken, Fresh Lime and Cilantro
Tri-Color Tortellini Skewers, Basil Pesto Vinaigrette

PLATED DINNER



Plated Dinners Include Freshly Brewed Coffee, Filtered Ice Water, Assorted Bakery Rolls and Sweet Creamery Butter

DINNER STARTER SALADS

Cranberry, Almond, Feta Cheese, Spinach Salad, Sesame Dressing

Baby Spinach Salad, Candied Walnuts, Goat Cheese Crumbles, Sliced Strawberries, Berry Vinaigrette

Butter Lettuce, Apples, Brie, Walnuts, Honey Cider Vinaigrette

Iceberg Wedge Salad, Tomatoes, Applewood Smoked Bacon, Roasted Corn, Parmesan, Green Goddess Dressing

Greek Salad, Tomatoes, Kalamata Olives, Onion, Cucumber, Arugula Oregano Vinaigrette

Bibb Lettuce, Fennel, Candied Pecans, Orange Supremes Citrus Vinaigrette

Baby Spring Mix, Marinated Pears, Manchego Cheese, Pumpkin Brittle Pear Vinaigrette

Poached Pear, Arugula, Pistachios, Blue Cheese Crumbles Pomegranate Molasses Vinaigrette

Julienne Apple and Fennel Salad, Shaved Fennel, Candied Nuts, Blue Cheese, Dried Cranberries, Cider Vinaigrette

Panzanella Salad, Herbed Croutons, Shaved Fennel, Red and Yellow Tomatoes, Marinated Olives, Red Wine Vinaigrette



PLATED DINNER



DINNER ENTREES

Herb Roasted Chicken, Mashed Baby Red Potatoes, Candied Carrots, Pan Jus

Tarragon Chicken, Wild Rice Pilaf, Mushrooms, Leeks and Roasted Vegetables

Lemon Rosemary Chicken, Roasted Vegetables, Buttermilk Whipped Potatoes, Sundried Tomato Coulis, Seasonal Micro Greens

Seared Salmon, Root Vegetable Purée, Asparagus, Apple Slaw

Pan Seared Lemon Dill North Atlantic Cod, Corn Succotash, Cucumber-Apple Relish



Barramundi White Fish Filet with Lemon Basil Sauce, Potato Pave, Asparagus Spears

Pork Tenderloin with Tart Cherry Demi-Glace, Boursin Whipped Potatoes, Roasted Butternut Squash

Peach Braised Short Ribs, Chive and Butter New Potatoes, Roasted Brussels Sprouts, Golden Raisin Sauce, Natural Jus, Micro Greens

Chianti Braised Short Ribs, Smashed Red Potatoes, Sautéed Haricots Verts and Gold Beets

Grilled Petite Tenderloin of Beef, Roasted Garlic Mashed Potatoes, Roasted Mushrooms, Wilted Greens, Mushroom Sauce

Grilled Rib Eye, Red Wine Demi Glace, Marbled Mashed Potatoes, Roasted Root Vegetables

Grilled Sirloin Steak, Gratin Potatoes, Citrus Steamed Asparagus



PLATED DINNER

DUO PLATES

Grilled Filet of Beef, Shallot Demi, Citrus Roasted Barramundi, Tarragon Chive Butter, Dill Whipped Potatoes, Asparagus, Candied Carrots

Grilled Sirloin, Chili-Chive Compound Butter, Tequila Lime Shrimp, Paprika Potatoes, Fresh Corn Relish

Seared Beef Tenderloin Filet, Burgundy Demi Glace, Grilled Scallop, Citrus Beurre Blanc, Boursin Potatoes, Hericots Verts, Gold Beets



VEGETARIAN ENTREE SELECTIONS

Portabella Mushroom and Grilled Vegetable Stack, Boursin Cheese, Sweet Tomato Coulis (gf) (v v)

Quinoa Stuffed Acorn Squash, Apricots, Dried Cranberries, Almonds, Sweet White Onion (gf) (v v)

Vegetable Wellington, Sweet Tomato Coulis

Butternut Squash Ravioli, Wild Mushroom Ragout

gf- gluten free, v v -vegan

LATE NIGHT SNACKS

MINIMUM 50 GUESTS



Soft Bavarian Pretzels
Stone Ground Mustard Sauce or Garlic Cream Cheese

Mini Chicago Style Hot Dog

Flatbreads ~ Pepperoni, Sausage, Chicken Alfredo, Grilled Vegetables

Mini Cheeseburger Sliders (2 per person)

Mini BBQ Pulled Pork Sliders (2 per person) & Coleslaw

Chicago Mix Popcorn

Mini Ice Cream Cones



HOSTED BEVERAGE PACKAGES

BEER & WINE

WINE

Camino Verdejo White, Bodegas Chardonnay, Rare Red Blend, Toschi Cabernet

BEER

Grain Belt Premium, Carlsberg, Fulton Blonde

NON ALCOHOLIC BEVERAGES

Coke, Diet Coke, Sprite, Juices, Spring Water

PREMIUM BEER AND WINE

WINE

Bodegas Chardonnay, Chateau Haut Rian Bordeaux Blanc, Andezon Cote du Rhone, Santa Julia Malbec

BEER

Indeed Day Tripper, Carlsberg, Rush River Scenic Pale Ale

CALL BAR

SPIRITS

Dewars Scotch, Svedka Vodka, Gordons Gin, Skaalvenn Aquavit, Seagrams VO Whiskey, Korbel Brandy, Jose Cuervo Tequila, Mount Gay Rum

WINE

Camino Verdejo White, Bodegas Chardonnay, Rare Red Blend, Toschi Cabernet

BEER

Grain Belt Premium, Carlsberg, Fulton Blonde

NON ALCOHOLIC BEVERAGES

Coke, Diet Coke, Sprite, Juices, Spring Water

PREMIUM BAR

SPIRITS

Prairie Vodka, Tanqueray Gin, Dewars Scotch, Skaalvenn Aquavit, Old Overhold Rye, Old Granddad Bourbon, Korbel Brandy, Lunazul Blanco, Matusalem Rum, Myers Dark Rum

WINE

Bodegas Chardonnay, Chateau Haut Rian Bordeaux Blanc, Andezon Cote du Rhone, Santa Julia Malbec

BEER

Indeed Day Tripper, Carlsberg, Rush River Scenic Pale Ale

NON ALCOHOLIC BEVERAGES

Coke, Diet Coke, Sprite, Juices, Spring Water

TOP SHELF BAR

SPIRITS

Johnnie Walker Black, Grey Goose Vodka, Hendricks Gin, Skaalven Aquavit, Bulleit Rye, Jameson, Hennessy, Cazadores Anejo, Plantation 3-Star Rum, Cruzan Black Strap Dark Rum

WINE

Brea Chardonnay, Zaccagnini Pinot Grigio, Parker Station Pinot Noir, Tessellae GSM (Grenache, Syrah, Mourvedre)

BEER

Indeed Day Tripper, Fulton Lonely Blonde, Summit EPA, Grainbelt Premium

NON ALCOHOLIC BEVERAGES

Coke, Diet Coke, Sprite, Juices, Spring Water

WINE LIST

WINE LIST

SPARKLING

Cristalino Brut
Cristalino Rose
Lamarka Prosecco

WHITE WINE

Camino Verdejo
Hayes Ranches Chardonnay
Bodegas Chardonnay
Haudinerie Muscadet
Chateau Haut Rian Bordeaux Blanc
Oyster Bay Sauvignon Blanc
Racaderie Vourvay
Piatelli Torrontes
Gemna Moscato
Brea Chardonnay
Zaccagnini Pinot Grigio
Reverdy Sancerre

RED WINE

Campos Reales Temperanillo
Rare Red
Toschi Cab
A Posto Pinot Nior
Millbrandt Rose
Headlsburg Cabernet
Santa Julia Malbec
Andezon Cote du Rhone
Tesselae GSM
Eric louis Pinot Noir
Parker Station Pinot Noir
Chateau Hauterive Malbec
Zacagnini Montepulciano
Earthquake Cabernet
Andrea Oberto Dolcetto d'Alba

PREMIUM WINE SELECTIONS

WHITE WINE SELECTIONS

Cakebread, Chardonnay, 15, Napa Valley

Chateau Carbonnieux Bl 14 Pes Leo Sr
Blend~Bordeaux
Sauvignon Blanc France

Enroute, Chardonnay Brumaire 13,
Sonoma County

Far Niente, Chardonnay,16, Napa Valley

Ferrari Carano, Chardonnay Rsv,
13 Napa/Sonoma

Illumination, Sauvignon Blanc,
16, Napa/Sonoma

Laflaive O Rully Les Cloux, Chardonnay,
13, France Burgundy
Cote Chalonnaise

Nickel & Nickel, Chardonnay Truchard,
15, Napa/Sonoma