



**FIREKEEPERS**

**CASINO • HOTEL**  
**BATTLE CREEK**

**BANQUET**  
**MENUS**

## TERMS & CONDITIONS

### BANQUET FACILITIES

We will assign appropriate function space according to the number of persons expected to attend, setup and menu. FKCH reserves the right to reassign function space as needed.

### GUARANTEE OF ATTENDANCE

A guarantee of attendance is required seven (7) days prior to all meal functions, not subject to refund or reduction.

Your billing minimum will be 90% of the original estimate. If your guaranteed number does not fall within 90% of the original estimate, the FKCH reserves the right to charge accordingly. The FKCH also reserves the right to reassign function space, and charge a labor fee as conditions warrant.

### FOOD & BEVERAGE POLICIES

Due to licensing requirements and quality control issues, all food & beverage to be served on the FKCH property must be supplied and prepared by the FKCH. All food and beverage prices (including AV charges) are subject to a 20% Service Charge and a 6% sales tax (subject to change without notice). Food & Beverages prepared by FKCH are not permitted to be removed from the event due to health code regulations.

In order to make the event as successful as possible, final menu selections, set-up requirements, estimated number of attendees, and arrangements for decorating, audio/visual, lighting, and other special requirements must be submitted to the Sales Manager at least 4 weeks prior to the contracted event. Printed Food & Beverage menu prices are subject to change but will be confirmed no earlier than 30 days prior to the function date.

Events with scheduled Bars require a minimum beverage total based upon the number of attendees of:

Under 50	\$200.00	101 – 200	\$500.00
51 – 100	\$350.00	201 or more	\$750.00

The number of Bars and Bartender fees are based upon the number of attendees:

<b>HOST OR CASH BARS:</b>	<b>BARTENDER FEE:</b>
1 Bar for every 75 attendees	1 per every 75 attendees @ \$100 each

### PAYMENT & BILLING

At the time of contract signature, we require a NON-REFUNDABLE deposit of 20% of the estimated charges. Please note that this deposit will be retained by the FKCH, should you cancel your function.

A credit card authorization form is required and must be completed, signed and returned with the signed contract. FKCH shall honor without discrimination valid Cards properly tendered for use.

Direct Billing is available for functions totaling over \$10,000. If Direct Billing is not available or approved, prepayment of all estimated charges is due and payable by cashier's check or credit card (14) fourteen business days prior to the event, less the original deposit.

### RULES & REGULATIONS

Any group utilizing the FireKeepers Casino Hotel Event Center must agree to comply with all applicable tribal, federal, state and local laws and FireKeepers Development Authority, d/b/a rules and policies governing the Contract and event, including any rules, regulations or requests of the U.S. Department of Homeland Security.



# ALL DAY MEETING PACKAGE

Minimum 20 People

**\$75 Per Person**

**7:00am – 6:00pm Rental**

**Available Monday through Thursday**

*Additional \$10 Per Person on Friday or Saturday*

## ALL DAY BEVERAGES

FireKeepers Blend Regular and Decaffeinated Coffee and Organic Teas Service

Assorted Canned Pepsi® Brand Soft Drinks

FireKeepers Bottled Waters

## BLAZIN' CONTINENTAL BREAKFAST

See Page 4

*Upgrade to Breakfast Buffet – Additional \$3 per person*

## LUNCH BUFFET

Choice of one (1)

SALAD BAR BUFFET

NEW YORK DELI BUFFET

MEDITERRANEAN BUFFET

## MID-AFTERNOON BREAK

Choice of one (1) – See Page 15

## AUDIO VISUAL

Fast Fold Screen & LCD Projector OR Laptop Connection to Wall-Mounted Presentation Monitor(s)

Wireless Microphone

Lectern

# CONTINENTAL BREAKFASTS

All Continental Breakfasts are refreshed for one (1) hour and include Orange, Apple and Cranberry Juices, FireKeepers Blend Regular and Decaffeinated Coffee and Organic Teas

## SIZZLIN' CONTINENTAL

**\$17 Per Person**

Assorted House-Baked Danish, Muffins, Croissants & Fruit Strudel with Butter & Fruit Preserves,  
Fresh Seasonal Sliced & Whole Fruit, Fruit Flavored Yogurts, Granola

## BLAZIN' CONTINENTAL

**\$20 Per Person**

Assorted House-Baked Danish, Muffins, Croissants and Fruit Strudel with Butter and Fruit Preserves,  
House-Made Assorted Bagels with Cream Cheese, Fresh Seasonal Whole & Sliced Fruits,  
Individual Parfaits with Yogurt, Fruit and Granola OR Chef's choice of Overnight Oats

## DESIGN YOUR OWN CONTINENTAL

FireKeepers Blend Coffees and Organic Teas.....	\$40 Per Gallon / \$19 Per Carafe
Gourmet Cold Coffees*.....	\$3.50 Per Bottle
Energy Drinks*.....	\$5.50 Each
Bottled Juices*.....	\$4 Each
Orange, Apple or Cranberry Juices.....	\$9 Per Carafe
Individual Cartons Whole Milk, Skim Milk, Chocolate Milk.....	\$2.50 Each
10oz. FireKeepers Bottled Water.....	\$1 Per Bottle
Assorted Pepsi® Brand Soft Drinks.....	\$2 Per Can
Assorted Danish, Muffins🌾, Croissant or Breakfast Breads.....	\$26 Per Dozen
Assorted Fresh Bagels with Cream Cheese (Max 100 Bagels).....	\$28 Per Dozen
Assorted Donuts.....	\$18 Per Dozen
Assorted Donut Holes.....	\$9 Per Dozen
Fresh Sliced Fruit.....	\$5 Per Person
Individual Flavored Yogurts*.....	\$2.50 Each
Assorted Cereals with Low Fat & Skim Milk.....	\$4 Per Person
Hard Boiled Eggs.....	\$10 Per Dozen
Chef's choice of Overnight Oats.....	\$6 Per Person
Breakfast Parfait.....	\$7 Per Person

## BUILD YOUR OWN BREAKFAST SANDWICH

**\$7 Each**

Includes Egg & Cheese

CHOICE OF 1  
Muffin, Biscuit, Bagel  
or Tortilla (Burrito)

CHOICE OF 1  
Bacon, Sausage Patty, Ham  
or Veggie

*\*Specific brands & flavors may vary based on availability.*

🌾 *Gluten Free available upon request.*

# BREAKFAST BUFFETS

**\$22 Per Person**

Minimum 10 People

All Breakfast Buffets are refreshed for one (1) hour and include Orange, Apple and Cranberry Juices, FireKeepers Blend Regular and Decaffeinated Coffee and Organic Teas  
Fresh Sliced Fruit, Assorted Danish, Muffins, Croissants and Fruit Strudel

## EGGS

Choice of one (1)

### Scrambled Eggs

*with choice of (1)*

Chives, Cheese, Peppers & Onions OR Pico de Gallo (on side)  
*Add \$1 Per Person for All Toppings*

## MEAT

Choice of two (2)

### Applewood Smoked Bacon

Pork Sausage Patty or Links

Turkey Sausage Links

Sliced Country Ham

*IMPOSSIBLE Sausage Patties (Add \$2 Per Person)*

## SIDES

Choice of one (1)

Homestyle Breakfast Potatoes with choice of either Cheese OR Peppers and Onions (on side)

*Cheesy Potato Casserole (Add \$2 Per Person)*

## BREAKFAST ENHANCEMENTS

Classic French Toast with Michigan Maple Syrup.....	\$5 Per Person
Oatmeal with Fresh Berries, Brown Sugar, Maple Syrup & Milk.....	\$6 Per Person
Biscuits & Gravy.....	\$5 Per Person
Additional Meat, Potato OR Egg.....	\$5 Per Person
Toast Station with White, Whole Wheat and Sourdough Bread, Butter, Jam and a Toaster.....	\$3 Per Person

## MADE-TO-ORDER BREAKFAST STATIONS

\$100 Chefs Labor Fee (1 for every 50 Guests)

**\$12 Per Person**

Choice of one (1) \*

### BREAKFAST BURRITO

Sausage, Bacon, Chorizo, Potatoes, Eggs, Shredded Cheese, Pepper, Onion, Spinach, Mushroom, Pico de Gallo, Sour Cream, Avocado

### EGGS & OMELETS

Ham, Sausage, Bacon, Cheeses, Mushroom, Spinach, Pepper, Onion, Tomato, Green Onion, Chives

### CREATE YOUR OWN BREAKFAST SANDWICH

Choice of Toast OR English Muffin

Bacon and Pork Sausage Patties, Cheese & Scrambled Eggs

### AVOCADO TOAST

Choice of Toast OR English Muffin

Smashed Avocado, Chopped Bacon, Sliced Tomato & Pickled Onion

\*Minimum 25 People – Maximum 100 People

# PLATED BREAKFAST

**\$18 Per Person**

Maximum 150 People

All Plated Breakfasts include  
FireKeepers Blend Coffees and Organic Tea and Juice Service

## SMOKIN' BREAKFAST

### SIDES

Choice of one (1)

Fruit Danish  
Chef's Choice Muffin   
Croissant  
Muffin Loaf Slices





### EGGS

Choice of one (1)

Scrambled Eggs  
with Chives, Cheese OR Pico de Gallo


### MEATS

Choice of one (1)

Applewood Smoked Bacon    
Pork Sausage Patty or Link  
Turkey Sausage Link  
Sliced Country Ham  

### POTATOES

Choice of one (1)

Homestyle Breakfast Potatoes   
with Cheese OR Peppers and Onions

Hashbrown Patty

# BOXED LUNCH

**\$20 Per Person**

All Boxed Lunches include Assorted Canned Soft Drinks or Bottled Waters,  
Sandwich or Wrap with Condiments (on the side), Salad, Side and Dessert

## SALADS

Choice of one (1)

- Pasta Salad 🥕
- Quinoa Salad 🌱
- Creamy Macaroni Salad
- Broccoli Salad
- Seasonal Potato Salad 🥔
- Coleslaw

## SIDES

Choice of one (1)  
Additional Sides - \$2 Each

- Assorted Bagged Chips
- Trail Mix
- Fresh Banana
- Apple
- Granola Bar

## SANDWICHES, WRAPS & SALADS

Choice of two (2)

### TURKEY CLUB WRAP

Bacon, Cheddar, Lettuce and Tomato in a Flour Tortilla

### BLACK FOREST HAM SANDWICH

Swiss Cheese and Leaf Lettuce on Ciabatta

### CHICKEN BACON RANCH WRAP

Lettuce, Tomato and Onion in a Flour Tortilla

### ITALIAN SUB

Salami, Capicola and Provolone with Lettuce, Tomato, Onion, Banana Peppers & Italian Dressing on a Sub Bun

### BBQ SWEET POTATO WRAP or SALAD 🌱🥔

Seasoned Chickpeas, Spinach, Sweet Corn, Red Onion with choice of Flour Tortilla OR Salad 🥔

### TURKEY & AVOCADO SANDWICH

Turkey, Provolone, Arugula and Tomato on a Croissant

### CHICKEN CAESAR WRAP or SALAD

Grilled Chicken, Mixed Romaine, Garlic Croutons, Fresh Parmesan  
and Creamy Caesar Dressing with choice of Flour Tortilla OR Salad 🥔

### CHEF SALAD 🥔🌱

Turkey, Ham, Shredded Cheese, Assorted Vegetables, Mixed Greens with choice of Dressing

### AVOCADO VEGETABLE SANDWICH 🥕

Lettuce, Tomato, Onion, Cucumber, Spinach, Mushroom and Provolone with Avocado Spread on Ciabatta

## DESSERTS

Choice of one (1)

- Chocolate Chip Cookie 🥔
- Chocolate Brownie 🥔

- Pecan-Praline Blondie
- Rice Krispie Treat

# PLATED LUNCHES

All Plated Lunches include FireKeepers Blend Coffees and Organic Tea and Soft Drinks Service and Dessert

## **\$23 Per Person**

### CUBANO SANDWICH

Black Forest Ham, Pulled Pork, Swiss Cheese, Pickles and Dijon Mustard  
on Toasted Ciabatta with Kettle Chips and Marinated Cucumber & Sweet Onion Salad

### PHILLY CHEESESTEAK

Thinly sliced Ribeye Steak, Sautéed Peppers & Onions and Provolone  
on a Toasted Hoagie with Kettle Chips and Fresh Sliced Fruit

### STIRFRY BOWL

Broccoli, Carrots, Peppers, Mushrooms and Onion in a Chili Thai Glaze  
in a bowl with White Rice

### OPEN FACED HOT TURKEY SANDWICH

Sliced Turkey, Mashed Potatoes and Gravy  
over Toasted White Bread with Sautéed Green Beans

### SOUP & SALAD

Seasonal Soup

Choice of either Chef's Salad OR Chicken Caesar Salad  
House-Baked Rolls with Butter

## **\$26 Per Person**

### CHICKEN

Seasonal or Herb Roasted with Chef's Choice of Potato and Vegetable with Rolls with Butter

### VEGAN SHEPHERDS PIE

Seasoned Beans, Mushrooms, Root Vegetables topped with Potatoes and served with Rolls with Butter

### CREAMY PESTO RAVIOLI\*

Four Cheese Ravioli tossed in Creamy Pesto Sauce  
Blistered Tomatoes, Asparagus, Fresh Basil & Rolls with Butter

## **\$31 Per Person**

### BEEF POT ROAST

Mashed Potatoes and Gravy, Sautéed Green Beans & Rolls with Butter

### GLAZED SALMON

Seasonal Glaze, Wild Rice, Sautéed Green Beans & Rolls with Butter

## **\$38 Per Person**

### BRAISED BEEF TRI-TIPS

Peppercorn Cream Sauce, Roasted Asparagus, Garlic Mashed Potatoes & Rolls with Butter



# PLATED LUNCH DESSERTS

Choice of one (1)

New York Style Cheesecake  
with Berry Compote

Turtle Cheesecake 

Death by Chocolate Cheesecake 

Seasonal Cheesecake

Vanilla Cream Cake  
with Raspberry Filling  
& White Chocolate Italian Buttercream

Carrot Cake  
with Cream Cheese Icing

Chocolate Cake  
with Chocolate Italian Buttercream

Salted-Caramel Chocolate Tart

Banana Cream Tart

Lemon Meringue Tart

## ADD SOUP OR SALAD

*Additional \$4 Per Person*

Choice of one (1)

### SOUP

Seasonal Soup

### SALAD

FireKeepers Signature Salad  
with Honey Herb Vinaigrette

Bleu Cheese Wedge Salad

Seasonal Salad

# DESIGN YOUR OWN LUNCH BUFFET

Minimum 25 People

Design Your Own Lunch Buffets are refreshed for one (1) hour and include:  
FireKeepers Blend Regular and Decaffeinated Coffee, Organic Teas and Assorted Pepsi Brand Soft Drinks  
House-Baked Rolls with Butter and one (1) of each Salad, Entrée, Side, Vegetable, Dessert

**\$28 Per Person**

## LUNCH BUFFET SALADS

*Additional Salad - \$3 Per Person*

FireKeepers Signature Salad  
with Honey Herb Vinaigrette

Mixed Green Salad  
with Ranch & Italian Dressings

Seasonal Potato Salad

Broccoli Salad

Tossed Caesar Salad  
with Garlic Croutons

Seasonal Salad

Traditional Macaroni Salad

Pasta Salad 🥕

## LUNCH BUFFET ENTREES

*Additional Entrée - \$10 Per Person*

Seared Salmon\* 🌱  
with Seasonal Glaze

Creamy Pesto Tortellini 🥕

Baked Ziti with Meat Sauce

Baked Chicken & Broccoli Alfredo Pasta

Marinated Pork Loin\* 🌱  
with Peppercorn Cream Sauce

Stuffed Peppers 🌱

Chicken  
Seasonal or Herb Roasted

Shrimp Scampi  
with Angel Hair Pasta  
*Additional \$1 Per Person*

Braised Beef Tips  
with Caramelized Mushroom and Onions

Sliced Roasted New York Strip\* 🌱  
with Peppercorn Cream Sauce  
*Additional \$1 Per Person*

## LUNCH BUFFET SIDES

*Additional Side - \$4 Per Person*

Boursin Whipped Potatoes 🥕🌾

*Toppings Add-on*

*\$3 Per Person or Choice of two (2) - \$1.50 Per Person*

*Sour Cream, Chives, Cheddar Cheese, Bacon Crumbles*

Herb Fingerling Potatoes 🥕🌾

Steamed White or Brown Rice 🌾🌾

Seasoned Jasmine Rice 🌾🌾

Wild Rice Pilaf\* 🥕🌾🌾

Baked Macaroni and Cheese

## LUNCH BUFFET VEGETABLES

*Additional Vegetable - \$4 Per Person*

Herb & Olive Oil Roasted Seasonal Vegetables 🌾🌾

Green Beans with Almonds 🌾🌾

Brown Sugar Glazed Baby Carrots\* 🥕🌾

Garlic Parmesan Roasted Broccoli 🥕🌾

## LUNCH BUFFET DESSERTS

*Additional Dessert - \$5 Per Person*

Death by Chocolate Cheesecake 🌾

Turtle Cheesecake 🌾

New York Style Cheesecake  
with Berry Compote

Seasonal Cheesecake

Chocolate Flourless Torte 🌾

Seasonal Cupcake

White Cupcake  
with Strawberry Filling and Whipped Vanilla Icing

Brown Butter Cupcake  
with Salted Caramel Filling & Caramel Buttercream

Chocolate Cupcake  
with Chocolate Italian Buttercream

Red Velvet Cupcake  
with Cream Cheese Icing

Apple Pie 🍏

Beignet with Caramel Sauce  
Cannoli

Churros with Caramel

Lemon Meringue Tart

Salted Caramel Chocolate Tart

*\*Minimum 25 People*

# THEMED LUNCH BUFFETS

Themed Lunch Buffets are refreshed for 1 hour and include FireKeepers Blend Regular and Decaffeinated Coffee and Organic Teas and Assorted Pepsi Brand Soft Drinks

## PIZZA LUNCH BUFFET

**\$24 Per Person**

Minimum 25 People

Garlic Bread Sticks with House-Made Marinara and Ranch Dipping Sauces

### SALAD

Choice of one (1)

Tossed Caesar Salad  
with Garlic Croutons

Mixed Green Salad  
with Ranch & Italian Dressings

### PIZZAS

Choice of three (3)

Margherita  
Vegetarian  
Meat Lovers  
Supreme  
BBQ Chicken

Create Your Own 2-Topping Pizza:  
(Additional Toppings \$1 Each)

Pepperoni, Ham, Bacon, Sausage, Chicken,  
Jalapenos, Pineapple, Green Peppers,  
Banana Peppers, Green or Black Olives,  
Mushrooms, Onions, Feta, Tomatoes,  
Fresh Basil

### DESSERT

Choice of one (1)

Tiramisu Trifle  
Salted Caramel Budino  
Mini Cannolis (Add \$1 per person)

## ITALIAN LUNCH BUFFET

**\$22 Per Person**

Minimum 25 People

Garlic Bread Sticks with House-Made Marinara  
Roasted Broccoli

### SALAD

Choice of one (1)

Tossed Caesar Salad  
with Garlic Croutons

Mixed Green Salad  
with Ranch & Italian Dressings

### PASTA

Choice of one (1)

Vegetarian Lasagna 🥕  
Baked Ziti with Meat Sauce  
Pesto Alfredo Tortellini  
Traditional Creamy Alfredo 🥕  
(Add Chicken to Alfredo \$1 Per Person)

### DESSERT

Choice of one (1)

Tiramisu Trifle  
Salted Caramel Budino  
Mini Cannolis (Add \$1 Per Person)

## MEDITERRANEAN LUNCH BUFFET

**\$22 Per Person**

Cucumber Feta Salad

Naan Bread

Jasmine Rice

Seasoned Chicken Breast

Shredded Lettuce, Sliced Tomato, Red Onion, Tzatziki Sauce, Feta Cheese

House-made Hummus

Tiramisu Trifle OR Salted-Caramel Budino

# THEMED LUNCH BUFFETS

Themed Lunch Buffets are refreshed for 1 hour and include  
FireKeepers Blend Regular and Decaffeinated Coffee and Organic Teas and Assorted Pepsi Brand Soft Drinks

## TACO LUNCH BUFFET

**\$25 Per Person**

Minimum 25 People

Seasoned Ground Beef and Shredded Chicken

*Add Carnitas OR Carne Asada (Max 150 people) – Addl \$7 Each, Per Person*

Street Corn & Spanish Rice

Bagged Tortilla Chips

Flour Tortilla Shells

*Add Queso - \$2 Per Person*

*Add Guacamole - \$2 Per Person*

Lettuce, Tomato, Onion, Sour Cream,

Shredded Cheddar Cheese and Salsa

Churros with Caramel Sauce

## NEW YORK DELI LUNCH BUFFET

**\$22 Per Person**

Seasonal Potato Salad OR Pasta Salad 🥕

Mayonnaise, Dijon Mustard & Horseradish Sauce

Kettle Chips

Pickle Spear

Assorted Fresh Baked Cookies, Chocolate Brownies OR Chocolate Dipped Rice Krispies

*Choice of Three (3) Pre-Assembled Half Sandwiches:*

Ham & Cheddar on Italian

Chicken Salad, Egg Salad OR Tuna Salad on Croissant

Turkey & Provolone on Sourdough

Roast Beef & Horseradish Cheddar on Hoagie

Italian on Ciabatta

Chef's Choice

## SALAD BAR LUNCH BUFFET

**\$22 Per Person**

House-Made Focaccia

Soup (Choice of Seasonal, Broccoli Cheddar, Creamy Tomato, Chicken Noodle or Chili)

Romaine, Spinach and Mixed Greens

Cheddar, Feta and Parmesan Cheeses

Grilled Chicken, Deli Turkey, Bacon, Salami and Cured Ham

Hard Boiled Eggs, Chickpeas, Cherry Tomatoes, Cucumbers, Red Onion, Carrots, Peas,

Bell Peppers, Mushrooms, Black Olives, Garlic Herb Croutons

Ranch & Italian Dressings

Assorted Fresh Baked Cookies, Chocolate Brownies OR Chocolate Dipped Rice Krispies

# HIGH ROLLERS DELI BUFFET

Minimum 25 People

**\$25 Per Person**

Lunch Buffets are refreshed for one (1) hour and include:  
FireKeepers Blend Regular and Decaffeinated Coffee, Organic Teas and Assorted Pepsi Brand Soft Drinks

## SOUP

(Choice of Seasonal, Broccoli Cheddar, Creamy Tomato, Chicken Noodle or Chili)

## SALAD

Choice of one (1)

Seasonal Potato Salad

Broccoli Salad

Pasta Salad 🥕

Traditional Macaroni Salad

## MEATS

Choice of four (4)

Sliced Black Forest Ham, Cured Ham, Deli Turkey, Salami, Capicola, Roast Beef,  
Chicken Salad, Egg Salad, Tuna Salad OR Ham Salad

## ACCOMPANIMENTS

Swiss Cheese, Provolone Cheese, Cheddar Cheese  
Fresh Torn Green Leaf Lettuce, Sliced Tomatoes, Thin Sliced Onions, Pickle Spears,  
Mayonnaise, Dijon and Yellow Mustard, Creamy Horseradish Aioli  
and Kettle Chips

## HOUSE-BAKED BREADS

Ciabatta, Croissants and Soft Hoagie Rolls 🍞

## DESSERTS

Choice of one (1)

*Additional Dessert – Add \$5 Per Person*

Assorted Fresh Baked Cookies

Chocolate Brownies

Pecan-Praline Blondies

Chocolate Dipped Rice Krispie Treats

# BREAKS

**\$12 Per Person**

All Breaks are refreshed for one (1) hour.


## COOKIES & MILK

Small Cookies & No Bakes  
Whole Milk, Skim Milk & Chocolate Milk

## PUB MIX

Mixed Nuts  
Snack Mix  
Cubed Cheese with Crackers

## AT THE MOVIES

Fresh Popcorn  
House-Made Caramel Corn  
Chocolate Dipped Rice Krispie Treats   
Assorted Movie Theatre Sized Candies  
*(Max 2 per person)*

## LIGHT & LIVELY

Fresh Fruit Parfait  
Vegetable Crudit  with Hummus  
Assorted Granola Bars\*  
House-Baked Heart Healthy Muffins

## CHIPS & DIP



*Additional Chip or Dip - \$2 Per Person*

Choice of one (2)  
Tortilla Chips  
Kettle Chips  
Pita Points

Choice of two (2)  
Mild Salsa  
Spinach Artichoke  
Corn Salsa  
French Onion  
Hummus  
Dill Pickle

## OUT OF THE BOX†

Choice of two (2)  
*Additional Boxes - \$3 Each*

Mini-Charcuterie Bento Box  
Mini-Crudit  Bento Box   
Mini-Fruit Bento Box   
Pretzel Chips

*\*Specific brands &/or flavors may vary based on availability.*

* Gluten Free available upon request.*

*† If more than 100 People, see Reception Displays on Page 22*

# DESIGN YOUR OWN BREAK

## BEVERAGES

FireKeepers Blend Coffees and Organic Teas.....	\$40 Per Gallon / \$19 Per Carafe
Lemonade or Brewed Iced Tea.....	\$20 Per Gallon / \$3 Per Person
Bottled Juices*.....	\$4 Each
Orange, Apple or Cranberry Juices.....	\$9 Per Carafe
Individual Cartons Whole Milk, Skim Milk, Chocolate Milk.....	\$2.50 Each
Assorted Pepsi® Brand Soft Drinks.....	\$2 Per Can
Flavored Iced Teas*.....	\$3 Per Bottle
Energy Drinks*.....	\$5.50 Each
Gourmet Cold Coffees*.....	\$3.50 Per Bottle
10oz. FireKeepers Bottled Water.....	\$1 Per Bottle
All Day Coffees, Teas, Soft Drinks & Bottled Water.....	\$12 Per Person

## BAKERY

Assorted Danish, Muffins🌾, Croissant or Breakfast Breads.....	\$26 Per Dozen
Assorted Fresh Bagels with Cream Cheese.....	\$28 Per Dozen
Assorted Donuts.....	\$18 Per Dozen
Assorted Donut Holes.....	\$9 Per Dozen
Assorted Fresh Baked Cookies🌾.....	\$24 Per Dozen
Chocolate Brownies or Pecan-Praline Blondies🌾.....	\$24 Per Dozen
Rice Krispie Treats.....	\$42 Per Dozen
Chocolate Dipped Krispie Treats🌾.....	\$48 Per Dozen

## SNACKS

Assorted Energy Bars*.....	\$2.50 Each
Fresh Sliced Fruit.....	\$5 Per Person
Fresh Whole Fruit (Bananas or Apples).....	\$2 Per Piece
Fresh Popcorn.....	\$20 Per Pound
Traditional Trail Mix.....	\$20 Per Pound
Bagged Kettle Chips.....	\$3 Per Bag
House-Made Caramel Corn.....	\$4.25 Per Bag
Assorted Movie Theatre Sized Candy Bars*.....	\$3.25 Each
Individual Flavored Yogurts*.....	\$2.50 Each
Premium Novelty Ice Creams.....	\$4 Each
Assorted Bagged Chips or Bagged Pretzels.....	\$2 Per Bag
Mixed Nuts.....	\$20 Per Pound
Chex Mix®, Gardettos® or Misc. Snack Mix.....	\$20 Per Pound
Flipz® Chocolate Covered Pretzels.....	\$20 Per Pound

*\*Specific brands & flavors may vary based on availability.*

🌾 *Gluten Free available upon request.*



# PLATED DINNERS

All Plated Dinners include House-Baked Rolls with Butter, one (1) of each Entrée, Soup OR Salad, Vegetable, Side, Dessert and one (1) hour of FireKeepers Blend Coffees, Organic Tea and Assorted Soft Drinks Service

## SOUPS & SALADS

Choice of one (1)

### SOUP

(Choice of Seasonal, Broccoli Cheddar, Creamy Tomato, Chicken Noodle or Chili)

### SALAD

FireKeepers Signature Salad  
with Honey Herb Vinaigrette

Mixed Green Salad  
with Ranch & Balsamic Dressings

Caesar Salad with Garlic Croutons

Seasonal Salad




## DINNER ENTREES

Maximum choice of two (2)

### \$35 Per Person

#### CHICKEN

Seasonal or Herb Roasted  
Chef's choice of Potato and Vegetable


RED CHICKPEA CURRY     
with Jasmine Rice

#### SEASONAL FISH

Chef's choice of Potato and Vegetable

### \$55 Per Person

12 oz. NEW YORK STRIP LOIN 

with Red Wine Demi  or Cognac Peppercorn Cream  
Boursin Whipped Potatoes and Broccoli

### \$56 Per Person

6 oz. GRILLED FILET MIGNON 

Cognac Peppercorn Cream, Roasted Fingerling Potatoes  
and Glazed Baby Carrots

### \$38 Per Person

#### BRAISED SHORT RIB

Port Shallot Sauce, Boursin Whipped Potatoes  
and Roasted Asparagus

#### CRISPY SPINACH QUINOA CAKES

with a Bean Ragout

#### SEARED SALMON

Seasonal Glaze, Wild Rice Pilaf and Brussels Sprouts

#### COCOA DUSTED ROAST BEEF TENDERLOIN

Port Shallot Sauce  
Boursin Whipped Potatoes and Roasted Root Vegetables

\*Minimum 25 People

 Maximum 150 people

# DINNER ENTRÉE DUETS

Maximum choice of one (1) when selecting a Duet

## **\$40 Per Person**

¼ ROASTED CHICKEN

&

2 BBQ RUBBED BONE-IN BEEF RIBS  
Roasted Potatoes and Grilled Asparagus

## **\$50 Per Person**

6 oz. HERB ROASTED CHICKEN\*

Chardonnay Butter Sauce

&

4 oz. BRAISED SHORT RIB  
Boursin Whipped Potatoes and Steamed Broccoli

6 oz. HERB ROASTED CHICKEN\*

Chardonnay Butter Sauce

&

4 oz. SEARED SALMON\*  
Garlic Herb Butter  
Wild Rice Pilaf and Sautéed Green Beans

## **\$65 Per Person**

12 oz. NEW YORK STRIP

Cognac Peppercorn Cream

&

6 oz. HERB ROASTED CHICKEN\*  
Chardonnay Butter Sauce  
Boursin Whipped Potatoes and Steamed Broccoli

## **\$75 Per Person**

12 oz. NEW YORK STRIP

Cognac Peppercorn Cream

&

4 oz. ORANGE TERRAGON SEA BASS  
Roasted Spring Vegetable Medley

## **\$85 Per Person**

6 oz. FILET MIGNON

Parmesan Cream

&

8 oz. LOBSTER TAIL  
Herb Butter  
Boursin Whipped Potatoes and Roasted Parmesan Artichoke Hearts

\*Minimum 25 People

## SUBSTITUTE PLATED DINNER VEGETABLES

Choice of one (1)

- Roasted Asparagus 🥕🌱🚫
- Green Beans with Almonds 🥕🌱🚫
- Steamed Broccoli Florets 🥕🌱🚫
- Roasted Glazed Brussels Sprouts 🥕🌱🚫
- Herb & Olive Oil Roasted Seasonal Vegetables 🥕🌱🚫
- Glazed Baby Carrots\* 🥕🌱🚫

## SUBSTITUTE PLATED DINNER SIDES

Choice of one (1)

- Boursin Whipped Potatoes 🥕🌱🚫
- Parmesan Roasted Potatoes 🥕🌱🚫
- Wild Rice Pilaf\* 🥕🌱🚫
- Roasted Fingerling Potatoes 🥕🌱🚫

## PLATED DINNER DESSERTS

Choice of one (1)

### CHEESECAKE

New York Style Cheesecake  
with Berry Compote

Turtle Cheesecake 🌱🚫

Death by Chocolate Cheesecake 🌱🚫

Seasonal Cheesecake

### SPECIALTY

Vanilla Bean Crème Brûlée 🌱🚫

Bread Pudding  
with Spiced Rum Sauce & Vanilla Ice Cream

Chocolate Mousse Cake

Salted Caramel Chocolate Tart

Brownie Sundae  
(100 People Max)

🌱🚫 Available Upon Request

\*Minimum 25 People

# THEMED BUFFET DINNERS

**\$30 Per Person**  
Minimum 25 People

All Dinners Buffets are refreshed for one (1) hour and include one (1) hour of FireKeepers Blend Coffees, Organic Tea and Assorted Soft Drinks

## FRIED CHICKEN DINNER BUFFET

Coleslaw  
Green Beans  
Mashed Potatoes with Gravy  
Cheddar Garlic Biscuits  
Country Fried Chicken

## BBQ DINNER BUFFET

Seasonal Potato Salad  
Baked Beans with Applewood Smoked Bacon  
Baked Macaroni & Cheese  
Cornbread Muffins

*Choice of one (1)*  
*Additional Entrée - \$12 Per Person*

St. Louis Ribs

BBQ Pulled Pork  
with House-Made Rolls

Smoked Beef Brisket<sup>∞</sup>

## ITALIAN DINNER BUFFET

Caesar Salad with Garlic Croutons OR Mixed Green Salad with Italian Dressing  
Tuscan Kale Soup OR Minestrone Soup  
Sautéed Green Beans OR Steamed Broccoli  
Garlic Bread Sticks with House-Made Marinara

*Choice of two (2)*  
*Additional Entrée - \$6 Per Person*

Vegetarian Lasagna 🥕  
Traditional Lasagna  
Baked Ziti with Meat Sauce  
Vegetarian Creamy Mushroom Ravioli 🥕  
Creamy Alfredo with Chicken

## THEMED DINNER DESSERTS

*Choice of one (1)*

Apple Pie 🍏  
Salted Caramel Budino  
Chocolate Peanut Butter Pie

Chocolate Flourless Torte 🍫  
Banana Cream Trifle  
Tiramisu Trifle

Lemon Meringue Tart  
Cannoli

🍷🍴 Available Upon Request

<sup>∞</sup>Maximum 150 people

# DESIGN YOUR OWN DINNER BUFFETS

Minimum 25 People

**\$32 Per Person**

Design Your Own Dinner Buffets are refreshed for one (1) hour and include:  
House-Baked Rolls with Butter, one (1) of each Soup OR Salad, Entrée, Vegetable, Side & Dessert  
and one (1) hour of FireKeepers Blend Coffees, Organic Tea and Assorted Soft Drinks

## SOUPS & SALADS

*Additional Salad - \$6 Per Person*

Soup (Choice of Seasonal, Broccoli Cheddar, Creamy Tomato, Chicken Noodle or Chili)

FireKeepers Signature Salad  
with Honey Herb Vinaigrette

Seasonal Salad


Mixed Green Salad  
with Ranch & Balsamic Dressings

Caesar Salad  
with Shredded Parmesan Cheese, Tomatoes and Garlic Croutons

## DINNER ENTREES

*Additional Entrée - \$12 Per Person*

ROASTED SALMON\*  
with Seasonal Glaze

CIDER BRINED PORK LOIN  
with Carolina BBQ Sauce

SEASONAL FISH

BUFFALO CAULIFLOWER BAKE

MUSHROOM STROGANOFF

CHICKEN  
Seasonal or Herb Roasted


GARLIC HERB ROASTED NY STRIP\*  
Mushroom Red Wine Demi or Cognac Peppercorn Cream

BBQ BEEF BRISKET


## DINNER BUFFET VEGETABLES

*Additional Vegetable - \$5 Per Person*

Grilled Asparagus

Sautéed Green Beans



Herb & Olive Oil Roasted Seasonal Vegetables

Roasted Root Vegetables

Baked Beans with Applewood Smoked Bacon\*




Cheesy Broccoli Gratin

Balsamic Brussel Sprouts

Glazed Baby Carrots

## DINNER BUFFET SIDES




*Additional Side - \$5 Per Person*

Roasted Sweet Potatoes  
Boursin Whipped Potatoes

*Toppings Add-on*

*\$3 Per Person or Choice of two (2) - \$1.50 Per Person*

*Sour Cream, Chives, Cheddar Cheese, Bacon Crumbles*

Baked Macaroni & Cheese  
Parmesan Fingerling Potatoes

Wild Rice Pilaf\*

Quinoa Pilaf

\*Maximum 200 People

## DINNER BUFFET DESSERTS


*One (1) Additional Dessert - \$6 Per Person  
Two (2) Additional Desserts - \$8 Per Person*

### CHEESECAKE

New York Style Cheesecake with Berry Compote

Vanilla Cheesecake with Brownie Crust 

Death by Chocolate Cheesecake 

Turtle Cheesecake 

Raspberry Swirl Cheesecake

Seasonal Cheesecake

### SPECIALTY

Banana Crème Trifle

German Chocolate Trifle

Apple Pie 

Chocolate Mousse Cake

Chocolate Flourless Torte 

## BUFFET ADD-ON CARVING STATIONS

Minimum 25 People

Buffet Carving Stations are staffed for one (1) hour and include:  
House-Baked Rolls with Butter

### **\$25 Per Person**

#### PRIME RIB

Au Jus and Horseradish Sauce

### **\$15 Per Person**

#### DRY RUBBED NEW YORK STRIP

Au Jus and Horseradish Sauce

#### BOURBON PINEAPPLE GLAZED HAM

Mustard-Herb Sauce and Citrus Glaze

#### SQUASH WELLINGTON

Mushroom Ragout

# RECEPTION STATIONS

Reception Stations are 90 mins  
Minimum of Three (3) Stations\*  
\$100.00 Chef's Fee, Per Station (\$50 each addl 30 mins)

## ITALIAN STATION

**\$15 Per Person**

*Additional 30 mins - \$7.50 Per Person*

“Create Your Own” Station – *Maximum 200 people\*\**

Garlic Bread Sticks

### PASTA

Choice of two (2)


*Additional Pasta - \$2 Per Person*

Cavatappi

Linguini

Tortellini

Penne Rigate

Gluten Free Pasta 

### SAUCES

Choice of two (2)

*Additional Sauce - \$2 Per Person*

Garlic Alfredo

Pesto

Classic Marinara

### VEGETABLES

Choice of four (4)

*Additional Vegetable - \$1 Per Person*

Garlic, Broccoli, Asparagus, Jalapenos, Spinach,  
Mushrooms, Onion, Bell Peppers & Peas

### MEATS

Choice of two (2)

*Additional Meat - \$4 Per Person*

Meatballs

Grilled Chicken

Italian Sausage

Shrimp (*Add \$3 Per Person*)

## POKE RECEPTION STATION

**\$18 Per Person**

*Additional 30 mins - \$9 Per Person*

Cucumbers, Seaweed Salad, Edamame, Sesame Seeds,  
Furikake, Avocado Spread, Mango, Green Onion  
Ponzu, Spicy Mayo, Wasabi Aioli, Hoisin

### BASES

Sushi Rice

Mixed Greens

### SEAFOOD

Crab Salad

*Choice of one (1)*

Salmon (Raw)

Tuna (Raw)

*Choice of one (1)*

Spicy OR Mild Salmon Salad (Cooked)

Spicy OR Mild Seared Tuna (Cooked)

*\*Reception Stations are not available for all events. Ask your Catering Sales Manager for more information.*

*\*\*Events Over 200 people – Ask your Sales Manager for options.*

# RECEPTION STATIONS

Reception Stations are 90 mins  
Minimum of Three (3) Stations\*  
\$100.00 Chef's Fee Per Station (\$50 each addl 30 mins)

## SOUTH OF THE BORDER STATION

**\$17 Per Person**  
Additional 30 mins - \$8 Per Person

Lettuce, Tomato, Onion, Bell Peppers, Sour Cream, Black Beans, Spanish Rice,  
Shredded Cheddar and Colby-Jack Cheeses and Pico de Gallo  
Add Guacamole - \$2 Per Person

### MAIN

Choice of one (1)  
Additional Main - \$4 Per Person

Quesadillas  
Burritos  
Street Tacos  
Nachos

### SAUCES

Choice of two (2)  
Additional Sauce - \$2 Per Person

Chipotle  
Enchilada  
Queso Blanco  
Chimichurri

### MEATS

Choice of two (2)  
Additional Meat - \$5 Per Person

Seasoned Ground Beef  
Grilled Steak  
Shredded Chicken  
Shredded Pork Carnitas  
Grilled Fajita Vegetables

## SLIDER STATION

**\$17 Per Person**  
Additional 30 mins - \$8 Per Person

Served on a Mini Brioche Bun with French Fries OR House Salad and Condiments

Choice of two (2)  
Additional Slider - \$2 Per Person

FireKeepers Beef Sliders  
with Signature Sauce, Pickle and Cheddar Cheese

Mushroom Swiss Beef Sliders  
with Garlic Aioli and Caramelized Onions

BBQ Pork Sliders  
with Coleslaw and Crispy Onions

Mini Angus Burgers  
with Sharp Cheddar

BBQ Portobello Sliders  
with Carolina Slaw

Orange Chili Glazed Salmon Sliders  
with Kale Slaw



# DESSERT STATIONS

Dessert Stations are 90 mins  
\$100.00 Chef's Fee Per Station (\$50 each addl 30 mins)

## CHOCOLATE FOUNTAIN STATION

Minimum 50 People

**\$15 Per Person**

*Additional 30 mins - \$7.50 Per Person*

Dark Chocolate Fountain with Chef's Choice of Assorted Items that may include  
Rice Krispies, Cream Puffs, Pound Cake, Cookie Dough Balls,  
Marshmallows, Pretzels, Strawberries, Bananas & Pineapple

## ICE CREAM SUNDAE BAR

50-100 People

**\$17 Per Person**

*Additional 30 mins - \$8.50 Per Person*

Chocolate and Vanilla Hand Dipped Ice Cream  
Lemon, Raspberry OR Chef's choice of Fruit Sorbet    
Sprinkles, M&Ms, Brownie Bites, Cookie Dough Balls, Roasted Peanuts, Shaved Coconut & Cookie Crumbles  
Sander's Hot Fudge and Strawberry Toppings and Whipped Cream with Waffle Bowls  
*\*Limited Ice Cream Bar available for less than 50 People*

# RECEPTION DISPLAYS

Reception Displays are Refreshed for 90 mins

## INTERNATIONAL & DOMESTIC CHEESE DISPLAY

**\$7 per person**

*Additional 30 mins - \$3.50 Per Person*

Chef's choice of Selection of Fine Cheeses, Mixed Roasted Nuts, Dried Fruit and Assorted Gourmet Crackers

## CRUDITE DISPLAY

**\$7 per person**

*Additional 30 mins - \$3.50 Per Person*

Cut Seasonal Vegetables may include Cauliflower, Broccoli, Carrots, Celery, Red Peppers, Asparagus, Cucumbers, Mixed Cherry Tomatoes and Radishes served with Creamy Ranch Dip and Garlic Hummus

## FRESH SEASONAL FRUIT DISPLAY

**\$8 per person**

*Additional 30 mins - \$4 Per Person*

A Selection of Tropical and Farmed Fruits, Berries and Grapes served with Honey and Brown Sugar Cream Cheese

## CHARCUTERIE DISPLAY

**\$8 per person**

*Additional 30 mins - \$4 Per Person*

Chef's choice of Italian Specialties including Assorted Meats & Cheeses, Marinated Vegetables & Olives, Salads, Condiments & Gourmet Crackers

## MARKET DISPLAY

**\$8 per person**

*Additional 30 mins - \$4 Per Person*

Chef's choice of Smoked Salmon and Cured Meats with Crostini, Crackers, Assorted Vegetables and Spreads

## TAKE A DIP DISPLAY

### COLD

**\$10 per person, per hour**

Choice of two (2)

*Additional Dip - \$2 Per Person*

Pimento Cheese Dip with Crackers  
French Onion Dip with Kettle Chips  
Corn Salsa with Corn Tortilla Chips  
Garlic Hummus with Pita Points

### WARM

**\$12 per person, per hour**

Choice of two (2)

*Additional Dip - \$4 Per Person*

Buffalo Chicken Dip with Kettle Chips  
Salsa Con Queso with Corn Tortilla Chips  
Spinach Artichoke Dip with Pita Points  
Jalapeno Popper Cream Cheese Dip with Pita Points

# DESSERT DISPLAYS

Dessert Displays are Refreshed for one (1) hour.

## ASSORTED DESSERTS DISPLAY

**\$12 Per Person**

The Pastry Chef's Daily Selections may include:

Pecan Praline, Seasonal Cheesecake, Assorted Chocolate Confections or Mini Seasonal Tarts, Pies and Featured Cupcakes

## MINI CHEESECAKE DISPLAY

**\$8 Per Person**

Choice of two (2)

*Additional Cheesecake - \$3 Per Person*

Raspberry Swirl Cheesecake  
Strawberry Swirl Cheesecake

Vanilla Cheesecake with Brownie Crust 🍷  
Turtle Cheesecake 🍷  
Death by Chocolate Cheesecake 🍷

New York Style Cheesecake  
Seasonal Cheesecake

## INTERNATIONAL MINI DESSERT DISPLAY

**\$9 Per Person**

Choice of three (3)

*Additional Dessert - \$2 Per Person*

Assorted Eclairs  
Assorted French Macarons  
Coconut Macarons

Vanilla Bean Crème Brûlée 🍷  
Cannoli  
Tiramisu Trifle

Churros with Caramel  
Salted Caramel Budino  
Salted Caramel Chocolate Tartlet

## AMERICANA MINI DESSERTS DISPLAY

**\$9 Per Person**

Choice of three (3)

*Additional Dessert - \$2 Per Person*

Turtle Cheesecake 🍷  
Death By Chocolate Cheesecake 🍷  
Vanilla Cheesecake with Brownie Crust 🍷  
New York Style Cheesecake  
Raspberry Swirl Cheesecake  
Seasonal Cheesecake  
Chocolate Mousse Cake

Peanut Butter Mousse Shooter  
Strawberry Shortcake Trifle  
German Chocolate Trifle  
Banana Cream Trifle  
Salted Caramel Chocolate Tartlet  
Lemon Meringue Tartlet

Chocolate Cupcakes  
with Chocolate Italian Buttercream  
Carrot Cupcakes  
with Cream Cheese Icing  
Red Velvet Cupcakes  
with Cream Cheese Icing  
Yellow Cupcake  
with Chocolate Buttercream

## DESSERT CHARCUTERIE

**\$15 Per Person**

Chef's choice may include Assorted Fudge, Chocolate covered Nuts, Dried Fruits, Seasonal Themed Cookies, Mini-Cupcakes, Rice Krispy Bites, Bon-Bons, Pretzel Rods, Chocolate Hazelnut Spread and Drop Candies

Choice of one (1)  
Brownie Bites  
Chocolate covered Strawberries  
Assorted French Macarons  
Mini Seasonal Tarts  
Mini-Cheesecake Truffles

# HORS D'OEUVRES

## COLD

\$100.00 Fee (Per Server) for Passed Service

### \$22 Per Dozen

Brie Crostini with Strawberry Gastrique 🥕  
Sriracha Deviled Egg 🥕  
Sweet Pepper Goat Cheese Bruschetta 🥕  
Caprese Bites 🥕🍷

### \$35 Per Dozen

Beef Tenderloin Crostini with Boursin Drizzle  
Marinated Mushroom Lettuce Wraps 🍷  
Caesar Shrimp Endive Boats 🍷  
Prosciutto and Gorgonzola Crostini with Fig Jam

### \$Market Price

Jumbo Shrimp Cocktail†🍷

## HOT

### \$24 Per Dozen

Assorted Mini Quiche  
Spinach and Feta wrapped in Phyllo 🥕  
Southwest Egg Rolls with Chipotle Sour Cream  
Pork Pot Stickers with Bourbon Glaze  
Puff Pastry wrapped Andouille Sausage with Grain Mustard Aioli  
Jalapeno Poppers with Cheddar  
Honey Maple Chicken Skewers  
Florentine stuffed Mushrooms 🥕

### \$35 Per Dozen

Sausage stuffed Jalapenos∞  
Peruvian Shrimp Skewers  
Coconut Shrimp with Orange Chili Sauce  
Andouille Sausage and Pepper-Jack Cheese Stuffed Mushrooms  
Meatballs with House-Made BBQ  
Crab Rangoon Bites  
Flatbread with Grilled NY Strip, Arugula, Pickled Onions & Boursin Cheese

\*Minimum 3 Dozen (36 Pieces) Each

†Minimum 6 Dozen (72 Pieces) Each

∞Maximum 10 Dozen (120 Pieces) Each

# CASH & HOST BARS

\$100 Bartender Fee (1 for every 75 Guests)  
Standard Cocktail Setup with Mixers and Select Liqueurs included with all Cash and Host Bars

## NON-ALCOHOLIC

### SOFT DRINKS

Pepsi & Diet Pepsi  
Starry  
Mt. Dew & Diet Mt. Dew  
**\$1.50 Per Drink**

Red Bull  
**\$5.50 Per Can**

## BOTTLED BEERS

### DOMESTIC BEERS

Budweiser  
Bud Light  
Miller Lite  
Coors Light  
Bud Light Zero (Non-Alcoholic)  
**\$5.50 Per Bottle**

### PREMIUM BEERS

Michelob Ultra  
Corona  
Heineken  
Hard Seltzers  
Heineken 0.0 (Non-Alcoholic)  
**\$6.50 Per Bottle**

## LIQUORS

Choice of one (1)

### TIER ONE

Bacardi Superior Rum \$7  
Beefeaters Gin \$6.50  
Canadian Club Whiskey \$6.50  
Captain Morgan Spiced Rum \$7  
Jim Beam Bourbon \$7  
Jose Cuervo Gold Tequila \$6.50  
Malibu Coconut Rum \$7  
Smirnoff Vodka \$6.50  
Christian Brothers Brandy \$6.50

### TIER TWO

Bacardi Superior Rum \$7  
Bailey Irish Cream \$8  
Bombay Sapphire Gin \$8  
Captain Morgan Spiced Rum \$7  
Christian Brothers Brandy \$6.50  
Crown Royal \$8  
Dewars White Label Scotch \$8  
Jack Daniels Whiskey \$8  
Jim Beam Bourbon \$7  
Jose Cuervo Gold Tequila \$6.50  
Kahlua Liqueur \$8  
Malibu Coconut Rum \$7  
Pinnacle Raspberry Vodka \$8  
Titos Vodka \$8

### TIER THREE

1800 Silver Tequila \$10  
Bacardi Superior Rum \$7  
Bailey Irish Cream \$8  
Captain Morgan Spiced Rum \$7  
Christian Brothers Brandy \$6.50  
Cointreau Liqueur \$10  
Crown Royal \$8  
Disaronno Amaretto \$9  
Grey Goose Vodka \$10  
Hendricks Gin \$10  
Jack Daniels Whiskey \$8  
Johnnie Walker Black Scotch \$10  
Kahlua Liqueur \$8  
Long Island Iced Tea \$10  
Makers Mark Bourbon \$9  
Malibu Coconut Rum \$7  
Pinnacle Raspberry Vodka \$8

# CASH & HOST BARS

\$100 Bartender Fee (1 for every 75 guests)

## WINES

### TIER ONE

*\$5.50 Per Glass*

Chardonnay  
White Zinfandel  
Merlot  
Cabernet Sauvignon

### TIER TWO

*\$7.00 Per Glass*

Riesling  
Moscato  
Sparkling Wine

*\$8.00 Per Glass*

Chardonnay  
White Zinfandel  
Pinot Grigio  
Merlot  
Cabernet Sauvignon

### TIER THREE

*\$7.00 Per Glass*

Sparkling Wine

*\$10.00 Per Glass*

Riesling

*\$12.00 Per Glass*

Chardonnay  
White Zinfandel  
Pinot Grigio  
Moscato  
Merlot  
Malbec  
Cabernet Sauvignon  
Pinot Noir

# OPEN BARS

All Open Bars include Assorted Soft Drinks and are charged per person, per hour.

## BEER, WINE & SODA OPEN BAR

**\$10 Per Person - 1<sup>st</sup> Hour**  
**\$8 Per Person - Each Addl Hour\***

### TIER ONE WINES

Chardonnay  
White Zinfandel  
Cabernet Sauvignon  
Merlot

### DOMESTIC BEERS

Budweiser  
Bud Light  
Miller Lite  
Coors Light  
Bud Light Zero (Non-Alcoholic)  
*Add Premium Beers \$2 Per Person / Hour*

## TIER ONE OPEN BAR

**\$12 Per Person - 1<sup>st</sup> Hour**  
**\$10 Per Person - Each Addl Hour\***

*Standard Cocktail Setup with Mixers and Select Liqueurs included.*

### TIER ONE WINES

Chardonnay  
White Zinfandel  
Cabernet Sauvignon  
Merlot

### TIER ONE LIQUORS

Bacardi Superior Rum  
Beefeaters Gin  
Canadian Club Whiskey  
Captain Morgan Spiced Rum  
Christian Brothers Brandy  
Jim Beam Bourbon  
Jose Cuervo Gold Tequila  
Malibu Coconut Rum  
Smirnoff Vodka

### DOMESTIC BEERS

Budweiser  
Bud Light  
Miller Lite  
Coors Light  
Bud Light Zero (Non-Alcoholic)  
*Add Premium Beers \$2 Per Person / Hour*

## TIER TWO OPEN BAR

**\$14 Per Person - 1<sup>st</sup> Hour**  
**\$12 Per Person - Each Addl Hour\***

*Standard Cocktail Setup with Mixers and Select Liqueurs included.*

### TIER TWO WINES

Chardonnay  
White Zinfandel  
Pinot Grigio  
Riesling  
Moscato  
Cabernet Sauvignon  
Merlot  
Sparkling Wine

### TIER TWO LIQUORS

Bacardi Superior Rum  
Baileys Irish Cream  
Bombay Sapphire Gin  
Captain Morgan Spiced Rum  
Christian Brothers Brandy  
Crown Royal  
Dewars White Label Scotch  
Jack Daniels Whiskey  
Jim Beam Bourbon  
Jose Cuervo Gold Tequila  
Kahlua Liqueur  
Malibu Coconut Rum  
Pinnacle Raspberry Vodka  
Tito's Vodka

### DOMESTIC & PREMIUM BEERS

Budweiser  
Bud Light  
Miller Lite  
Coors Light  
Bud Light Zero (Non-Alcoholic)  
Michelob Ultra  
Corona  
Heineken  
Hard Seltzers  
Heineken 0.0 (Non-Alcoholic)

\*Minimum 2 Hours.

## TIER THREE OPEN BAR

**\$18 Per Person - 1<sup>st</sup> Hour**

**\$16 Per Person - Each Addl Hour\***

*Standard Cocktail Setup with Mixers and Select Liqueurs included.*

### TIER THREE WINES

Chardonnay  
White Zinfandel  
Pinot Grigio  
Riesling  
Moscato  
Cabernet Sauvignon  
Merlot  
Malbec  
Pinot Noir  
Sparkling Wine

### TIER THREE LIQUORS

1800 Silver Tequila  
Bacardi Superior Rum  
Baileys Irish Cream  
Captain Morgan's Spiced Rum  
Christian Brothers Brandy  
Cointreau Liqueur  
Crown Royal Whiskey  
Disaronno Amaretto  
Grey Goose Vodka  
Hendricks Gin  
Jack Daniels Whiskey  
Johnny Walker Black Scotch  
Kahlua Liqueur  
Long Island Iced Tea  
Makers Mark Bourbon  
Malibu Coconut Rum  
Pinnacle Raspberry Vodka

### DOMESTIC & PREMIUM BEERS

Budweiser  
Bud Light  
Miller Lite  
Coors Light  
Bud Light Zero (Non-Alcoholic)  
Michelob Ultra  
Corona  
Heineken  
Hard Seltzers  
Heineken 0.0 (Non-Alcoholic)

\*Minimum 2 Hours.