



# Hotel Indigo Downtown Baltimore

24 West Franklin Street  
Baltimore, MD 21201  
(410)-625-6200

## Dinner Catering Menus 2019

2019 Prices are subject to a 22% Service Charge, 6% MD State Tax, and 9% Alcohol Tax where applicable. All prices are per person unless otherwise indicated. Menu prices are subject to change without notice. Please note all buffets require a minimum of 25 guests. Parties under 25 guests are subject to a \$225 service fee.

**April 8, 2019**

# GENERAL INFORMATION

## Hotel Indigo Dietary Key

Hotel Indigo strives to accommodate our guest's dietary restrictions. Please use the key below to assist in your menu selections.

**GF= Gluten Free**

**DF= Dairy Free**

**Vegetarian= VG**

**Vegan= V**

## MENU GUIDELINES

Final guest guarantee must be given to your Sales Manager no later than (4) business days prior to the event, otherwise sales manager will use original number as the final guarantee. Final entrée selections must be made (4) business days prior to function.

Selections made after this date must be chosen from our selective in-house menu options. Any custom food items or changes to menu item are subject to an increased menu price determined by our Culinary Team based on ingredients and seasonal availability.

## PARKING

Self-parking options are available near the hotel, including the garage located directly across from the hotel on Franklin Street. Valet parking is available for \$60 per evening.

## SERVICE CHARGES

All events are staffed according to the headcount given at the event guarantee. Final guarantees are due (4) days prior to the event date. All action stations that require a

Chef are specified and are staffed with one Chef per 75 people at a rate of \$175 per Chef for the entire event time. Any additional service staff necessary to the success of the event are priced at \$175 per service member. Any event requiring a room flip will be subject to a Room Flip Charge of \$150.

## ADDITIONAL SERVICES

Please contact your Sales Manager or Event Coordinator for additional information and services.

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# BREAKFAST BUFFETS

All buffets are priced for 25 people or more.  
Any parties not meeting this headcount are subject to a \$225 Service Fee

## THE POET \$32

*House Favorite*

Steel Cut Oatmeal with Chef's Selection of Toppings  
Scrambled Eggs VG GF  
Bacon  
Seasoned Breakfast Potatoes V DF GF  
Fresh Sliced Seasonal Fruit V  
Assorted Sweet Pastries & Muffins  
Simply Orange Juice, Grapefruit Juice & Apple Juice  
Freshly Brewed Coffee by Baltimore Coffee Company  
Gourmet Tea Selection

## HEALTHY EATS \$28

"Build Your Own" Yogurt Parfaits VG  
Fresh Sliced Seasonal Fruit V  
Steel Cut Oatmeal with Chef's Selection of Toppings  
Spinach and Tomato Egg White Frittatas GF VG  
Turkey Bacon  
Assorted Whole Grain Muffins  
Simply Orange Juice, Grapefruit Juice & Apple Juice  
Freshly Brewed Coffee by Baltimore Coffee Company  
Gourmet Tea Selection

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### **CONTINENTAL \$22**

Fresh Baked Danishes, Muffins & Bagels  
Fruit Preserves, Cream Cheese & Butter  
Assorted Boxed Cereals  
Fresh Seasonal Whole Fruits v  
Simply Orange Juice, Grapefruit Juice & Apple Juice  
Freshly Brewed Coffee, Decaffeinated Coffee by Baltimore Coffee Company  
Gourmet Tea Selection

### **BOXED BREAKFAST \$15**

Bottled Orange Juice  
Fresh Whole Fruit  
Kind Granola Bars  
Boxed Cereal Served with a Pint of Milk  
New York Styles Bagels with Cream Cheese  
Fresh Brewed Coffee by Baltimore Coffee Company To-Go

# BREAKFAST ADDITIONS

|   |             |
|---|-------------|
| Monster Energy Drinks   | \$60 Dozen  |
| Cinnamon Rolls  | \$36/ Dozen |
| Seasoned Breakfast Potatoes v                                     | \$5/ Person |
| Breakfast Protein (Bacon, Link Sausage, Turkey Bacon and Sausage) | \$6/ Person |
| House Made French Toast v <sub>6</sub>                            | \$8/ Person |
| Scrambled Eggs (add \$2 for Egg White)                            | \$8/ Person |
| Hard Boiled Eggs v <sub>6</sub>                                   | \$2/ Each   |
| Biscuits and Gravy  | \$9/ Person |
| Assorted Bagel Platter served with Cream Cheese & Smoked Salmon   | \$45/ Dozen |
| Bacon, Egg & Cheese Wraps   | \$10 Each   |
| Chicken & Waffle Sandwiches                                       | \$10 Each   |
| Assorted Greek Yogurts  | \$4 Each    |
| Build your own Yogurt Parfaits with Granola & Seasonal Fruit      | \$6 Each    |
| Sliced Fresh Fruit Display v GF                                   | \$6/ Person |
| Whole Fresh Fruit v GF  | \$3/ Person |
| Assorted Granola Bars v <sub>6</sub>                              | \$30/ Dozen |
| Assorted Bagels & Cream Cheese                                    | \$45/ Dozen |

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# MORNING BREAKS

*\*Inclusive of 30 Minute Service*

## HEALTHY START \$17

Assorted Cold Pressed Juice Shooters ve  
Snack Mix with Assorted Dried Fruits & Nuts ve  
Freshly Brewed Coffee, Decaffeinated Coffee by Baltimore Coffee Company  
Gourmet Tea Selection

## SUNRISE BREAK \$15

BYO Yogurt Parfaits  
Whole Fresh Fruits  
Assorted Whole Grain Muffins  
Chilled Orange and Grapefruit Juice  
Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee by Baltimore Coffee Company  
Gourmet Tea Selection

## MORNING FAST BREAK \$12

Assorted Kind Granola Bars  
Whole Fresh Fruits  
Chilled Orange and Grapefruit Juice  
Bottled Water  
Freshly Brewed Coffee, Decaffeinated Coffee by Baltimore Coffee Company  
Gourmet Tea Selection

# LIMITED BREAKFAST MENU

FOR FUNCTIONS OF 9 PEOPLE OR MORE TAKING PLACE WITHIN 72 HOURS

## BREAKFAST ENTREES

### YOGURT PARFAITS \$8

*Local Lancaster Farms Yogurt, Michelle's Granola, Fresh seasonal fruit* GF VG

### STEEL CUT OATMEAL \$8

*Served with Chef's Selection of Toppings & Fruit* GF VG V

### BANANA TOAST \$10

*Creamy Peanut Butter, Sliced Bananas, Granola and Honey* DF

### EGG & SAUSAGE TOAST \$10

*Scrambled Eggs, Cheddar Cheese served with Sausage Gravy on the side served with Seasoned Breakfast Potatoes*

### BELGIUM WAFFLE \$10

*Served with Choice of Meat, Fresh Seasonal Fruit*

### BREAKFAST SCRAMBLE \$12

*Served with Scrambled Eggs, Breakfast Potatoes, Choice of Meat, with Avocado and Fresh Tomato* GF DF

### BEVERAGES

Coffee or Tea \$3

Fruit Juice \$3

Choice of Orange, Apple, Grapefruit, Tomato or Cranberry

### MEAT CHOICES

Smoked Bacon, Honey Ham, Pork Sausage, Turkey Bacon

### CHEESE CHOICES

Cheddar, Swiss, Provolone

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# BOXED LUNCHES

**\$26 per person**

(Select 3 of the following wraps)

*Includes Fresh Whole Fruit, Chips, Brownie & Bottled Water*

*\*Selections due (7) Business Days Prior to Event*

## VEGGIE CALIFORNIAN

Avocado, Baby Spinach, Vine Ripe Tomatoes, Spring Onions & Hummus DF VG

## ITALIAN COMBO

Salami, Ham, Provolone, Roasted Sweet Peppers, Onions, Vinegar & Oil

## CAPRESE

Fresh Mozzarella, Tomatoes, Basil, Olive Oil with Balsamic Reduction VG

## ROAST TURKEY BREAST

Muenster Cheese, Roasted Tomatoes, Lettuce & Chipotle Mayo

## GRILLED CHICKEN CLUB

Smoked Bacon, Vine Ripe Tomatoes, Lettuce, Avocado & Sriracha

## HONEY HAM

Swiss Cheese, Lettuce, Tomato & Dijon Mustard

## ROAST BEEF

Cheddar Cheese, Lettuce, Tomato & Dijon Mustard

## TUNA OR CHICKEN SALAD

Vine Ripe Tomatoes, Organic Greens



## LUNCH BUFFETS

All Buffets Include Condiments, Freshly Brewed  
Regular & Decaffeinated Coffee, Assorted Hot Teas & Iced Tea  
Buffets are price on a Per Person basis

### FRANKLIN STREET COOKOUT \$37

*(Substitutions made for Seasonal Availability)*

Mixed Green Salad with Assorted Dressings <sup>GF</sup>  
Free Range Grilled Chicken Breasts <sup>DF</sup>  
BBQ Pulled Pork <sup>DF</sup>  
Cole Slaw <sup>VG</sup>  
Macaroni & Cheese <sup>VG</sup>  
Brioche Rolls  
Assorted Mini Southern Desserts

### POET'S DELI LUNCH \$33

Fresh Roasted Turkey, Sliced Sirloin, and Honey Ham  
Cheddar Cheese, Monterey Jack, Swiss Cheese  
Lettuce, Tomato, Onions, and House Pickles  
Chef Selection of Fresh Baked Breads and Rolls  
Mixed Green Salad with Assorted Dressings <sup>GF</sup>  
Fran's House-Made Vegetable Pasta Salad  
Assorted Cookies and Brownies

### INDIGO'S LITTLE ITALY \$35

Chef Selection of Fresh Baked Breads and Rolls  
House Caesar Salad <sup>VG \*V \*DF</sup>  
Caprese Salad with Fresh Tomatoes, Fresh Mozzarella, Basil & a Balsamic Reduction  
Italian Wedding Soup <sup>VG</sup>  
Bruschetta Grilled Chicken <sup>DF</sup>  
Cheese Tortellini Tossed with House Made Pesto <sup>VG</sup>  
Roasted Seasonal Vegetables <sup>V DF</sup>  
Tiramisu

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## SOUP, SALAD, AND WRAP BUFFET \$32

### Soups

*(Select one Soup)*

Maryland Crab <sup>GF VG</sup>

Creamy Potato and Onion <sup>VG</sup>

Roasted Vegetable <sup>DF GF V</sup>

*(Select One Salad)*

Traditional Caesar Salad

Mixed Green House Salad with Assorted Salad Dressings <sup>GF</sup>

Tomato, Basil & Fresh Mozzarella Caprese Salad served over Baby Greens <sup>VG</sup>

*(Select Three Wraps)*

Turkey and Swiss

Honey Ham & Gouda

Roast Beef & Muenster

Veggie Californian

*Accompanied with Yellow Mustard and Mayonnaise*

Cookies & Brownies

## SOUP & BYO SALAD \$30

Served with Fresh Baked Rolls & Butter

*(Please select one of the following soups)*

Maryland Crab

Creamy Vidalia Onion and Potato Soup

Curry Vegetable

Sliced and Chilled Chicken Breast and our Classic Tuna Salad

Mixed Greens and Romaine Lettuce

*(Pick 6 accompaniments of your choice)*

Tomatoes, Cucumbers, Onion, Olives, Mushrooms, Hard Boiled Egg,

Carrots, Avocado, Chickpeas, Feta, Parmesan & Bacon

Chef's selection of seasonal dressings

Assorted Mini Dessert Cups

# LUNCH ADDITIONS

*Customize Buffet Packages with Hotel Indigo's Favorite Lunch Additions*

|   |              |
|---|--------------|
| Monster Energy Drinks   | \$60 Dozen   |
| Signature Chicken Wings   | \$13/ Dozen  |
| Seasonal Crudité Display <sup>GF</sup>  | \$7/ Person  |
| House Made Hummus with Pita <sup>VG DF</sup>  | \$4/ Person  |
| Hummus and Tatziki Dip Duo with Crudité and Pita <sup>VG</sup>                                | \$8/ Person  |
| Classic Cheese and Charcuterie Display  | \$15/ Person |
| Imported and Domestic Cheese and Fruit Display <sup>VG</sup>                                  | \$12/ Person |
| Grilled Marinated Seasonal Vegetables <sup>V</sup>  | \$8/ Person  |
| Winter Quinoa Salad <sup>VG</sup>   | \$6/ Person  |
| Tomato, Basil, and Fresh Mozzarella Salad with Baby Greens <sup>VG</sup>                      | \$5/ Person  |
| Red Bliss Potato Salad <sup>VG</sup>  | \$5/ Person  |
| Southern Style Succotash <sup>VG</sup>  | \$6/ Person  |
| Buffet Soup Addition<br><i>(Please Contact your Catering Manager for Seasonal Selections)</i> | \$7/Person   |

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## AFTERNOON BREAKS

All Breaks served with Assorted Sodas, Bottled Water, Freshly Brewed Coffee,  
by Baltimore Coffee Company Gourmet Tea Selection

\*Inclusive of 30 Minute Service

### MEDITERRANEAN \$16

House Made Hummus and Tzatziki  
*served with Pita Bread and Fresh Crudite*  
Dried Fruits and Mixed Nuts

### MIXED TO MATCH \$15

Assorted Candy Bars  
Freshly Baked Cookies & Brownies  
Kettle Cooked Potato Chips, Pretzels & Tortilla Chips  
Homemade Salsa & French Onion Dip ve

### GOOD AFTERNOON \$12

Herrs Assorted Chips and Pretzels  
Homemade Cookies & Brownies

## DINNER BUFFETS

*Buffets are priced on a Per Person Basis  
All Buffets Include Condiments, Freshly Brewed  
Regular & Decaffeinated Coffee, Assorted Hot Teas and Iced Tea  
\*\*Items Subject to Change Based on Availability*

### MT VERNON MARKET \$45

Freshly Baked Dinner Rolls  
Mixed Green Salad Served with Assorted Salad Dressings <sup>vg</sup>  
Vegetable Rice Soup <sup>DF GF V</sup>  
Herb Roasted Bone-In Chicken with a Traditional Pan Sauce  
Dijon Roasted Salmon  
Grilled Seasonal Marinated Vegetables <sup>v</sup>  
Rosemary Fingerling Potatoes <sup>v</sup>  
Cheese Tortellini tossed in a House Pesto Sauce  
Chef's Seasonal Bread Pudding  
German Chocolate Cake

### ALL AMERICAN \$45

Rustic Cornbread served with Honey Butter  
Mixed Green Salad Served with Assorted Dressings <sup>vg</sup>  
House Made Pasta Salad <sup>vg</sup>  
Maryland Fried Chicken Breast served with White Gravy  
Grilled Flank Steak served with House Steak Sauce  
Sautéed Green Beans <sup>DF V</sup>  
Smashed Potatoes with Bacon, Sour Cream & Shredded Cheddar on the Side  
Chocolate Cake or Strawberry Shortcake

*\*Add House Made Crab Cakes for an Additional \$12/ Person*

## LITTLE ITALY \$45

Italian Wedding Soup <sup>VG</sup>  
Traditional Caesar Salad <sup>VG</sup>  
Tomato, Basil and Fresh Mozzarella Caprese Salad with Balsamic Reduction <sup>VG</sup>  
Prosciutto and Mozzarella Stuffed Panko Crusted Chicken Breast  
Seared Italian Herbed Salmon <sup>DF</sup>  
Roasted Red Bliss Potatoes <sup>V</sup>  
Grilled Asparagus <sup>V</sup>  
Chef's Choice of Pasta served with Choice of House Made Sauce  
(Marinara, Creamy Alfredo or Pesto)  
*\*Make this an action station for an additional \$175 for Chef Attendant*  
Tiramisu Cake

## THE GARDEN \$40

Assorted Dinner Rolls with Butter  
House Garden Salad with Seasonal Topping served with Assorted Dressing <sup>DF GF V</sup>  
Minestrone Soup <sup>VG</sup>  
Sliced Grilled Chicken Breast <sup>DF GF</sup>  
Roasted Salmon <sup>DF GF</sup>  
Served with a House Pesto Sauce on the Side  
Risotto with Roasted Tomatoes, Garlic & Mushrooms <sup>GF VG</sup>  
Seasonal Grilled Vegetable Skewers <sup>VG</sup>  
Fresh Sliced Seasonal Fruit <sup>V</sup>  
New York Style Cheese Cake with Chef's Seasonal Topping <sup>GF</sup>

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# DINNER MENU

BYO Buffets and Plated Options

*\*Consult your Catering Manager for pricing*

Includes Freshly Baked Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, Iced Tea & Chef's Choice of Dessert

## SELECT ONE STARTER

Traditional Caesar Salad <sup>VG</sup>

Chef's Seasonal House Salad <sup>GF</sup>

Tomato, Basil and Fresh Mozzarella Caprese Salad with Baby Greens

-OR-

Choice of Soup: Minestrone <sup>VG DF</sup>, Maryland Crab <sup>GF</sup>, Broccoli & Cheddar,  
Chef's Selection of Vegan Soup

## SELECT YOUR PROTIEN(s)

Miso Glazed Roasted Salmon

Roasted Chicken Breast

Grilled Sirloin

Flank Steak

Grilled Beef Tenderloin

6-ounce Maryland Crab Cake

## CHOICE OF SAUCE

Lemon & Herb Garlic Sauce

Mushroom Demi Glaze

Rosemary, Thyme & Garlic Butter

Hollandaise Sauce

Chimichurri

Horseradish Cream Sauce

## SELECT TWO SIDES

Baby Zucchini & Squash <sup>DF GF V</sup>

Haricot Vert <sup>GF</sup>

Steamed Broccoli <sup>GF DF V</sup>

House Made Macaroni & Cheese

Cheese Tortellini in a Pesto Sauce

Roasted Seasonal Vegetables

Steamed Asparagus with Sea Salt <sup>DF GF VG</sup>

Roasted Baby Carrots <sup>VG</sup>

Roasted Potatoes with Garlic & Rosemary <sup>VG DF GF</sup>

Garlic Mashed Potatoes <sup>VG</sup>

Rice Pilaf <sup>V</sup>

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# HEALTH CONCIOUS ENTREES

Below are our complimentary entrees that Hotel Indigo provides to our guests with restrictive dietary needs.

Client must choose **one** selection to offer individuals with dietary restrictions.

Accurate counts are needed 4 business days prior to the event and additional

Entrees are not available day of the event. All entrees are Vegan, Gluten Free, Dairy Free, and Nut Free.

## QUINOA STUFFED BELL PEPPER

Southwestern Quinoa Salad and served with a whipped Avocado and a Black Bean Puree

## ROASTED VEGETABLE RICE BOWL

Roasted Butternut Squash, Portabella Mushrooms, Sun Dried Tomatoes & Spinach served over Wild Rice

## VEGETABLE TOWER

Wilted Spinach Topped with Grilled Portobello Mushroom, Zucchini, Roasted Red Pepper & a Rosemary Spike, Drizzled with Truffle Oil & finished with Heirloom Tomato



# BEVERAGE SERVICES

*\*Price Based on Contracted Event Time  
\$5.00 PP for Additional Hour*

## BAR POLICIES

*For events accompanied by a bar, one bartender per 75 guests is required. A bartender fee of \$175 per bartender per 3 hours will be incurred. There are **no shots** provided on event bars.  
"Last Call" is issued 15 minutes prior to the end of the event.*

### WALTER'S BEER & WINE BAR

\$22.00 per person

House Red  
House White  
Domestic Beers  
Imported Beers  
Assorted Sodas  
Bottled Water

### PEABODY PREMIUM HOUSE BAR

\$28.00 per person

Johnnie Walker Red Scotch  
Bacardi Rum  
Kettle One Vodka  
Beefeater Gin  
Assorted Mixers

Jim Beam Bourbon  
Conquistador Tequila  
Captain Morgan Spiced Rum  
Assorted Sodas

House Red Wine  
House White Wine  
Domestic Beers  
Imported Beers  
Bottled Water

### ENGINEERS CLUB TOP SHELF BAR

\$32.00 per person

Crown Royal  
Makers Mark Bourbon  
Johnnie Walker Black Scotch  
Mount Gay Rum (Silver)  
Tito's Vodka

Bombay Sapphire Gin  
Captain Morgan Spiced Rum  
Patron Tequila  
Assorted Mixers  
Assorted Sodas

House Red Wine  
House White Wine  
Domestic Beers  
Imported Beers  
Bottled Water

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**December 2019**

## HOSTED HOUSE CONSUMPTION BAR

|                      |        |
|----------------------|--------|
| Spirits              | \$8.00 |
| Preferred House Wine | \$7.00 |
| Imported Beer        | \$7.00 |
| Domestic Beer        | \$6.00 |

## HOSTED PREMIUM CONSUMPTION BAR

|                      |         |
|----------------------|---------|
| Spirits              | \$11.00 |
| Preferred House Wine | \$7.00  |
| Imported Beer        | \$7.00  |
| Domestic Beer        | \$6.00  |

## HOUSE CASH BAR

*Pricing includes service charge, sales tax and alcohol tax*

|                      |         |
|----------------------|---------|
| Spirits              | \$10.00 |
| Preferred House Wine | \$9.00  |
| Imported Beer        | \$9.00  |
| Domestic Beer        | \$8.00  |

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**December 2019**

## **PREMIUM CASH BAR**

Pricing includes service charge, sales tax and alcohol tax

Spirits

\$13.00

Preferred House Wine

\$9.00

Imported Beer

\$9.00

Domestic Beer

\$8.00

## **DRINK TICKET PACKAGE**

All Drink Tickets are Purchased in Advance

Drink Tickets apply to the Engineer's Club Top Shelf Bar Package

Drink Tickets include both Nonalcoholic & Alcoholic Beverages

50 Tickets: \$450

100 Tickets: \$900

160: \$1500

## **DOMESTIC BEER OPTIONS**

*Please Select Two:*

National Bohemian

Budweiser

Bud Light

Miller Light

## **IMPORTED BEER OPTIONS**

*Please Select Two:*

Corona Extra

Heineken

Stella Artois

Angry Orchard

## **SEASONAL WINE VARIETALS**

Chardonnay

Sauvignon Blanc

Merlot

Cabernet Sauvignon

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