



Audi Field



# MENU

Catering & Private Events



*Levy*



**Audi** Field



*A warm D.C.*

# WELCOME

**WELCOME** to Audi Field, the new Home of the D.C. United! Our talented team of event professionals and culinary artists enjoy creating and serving traditional District flavors in innovative ways to suit your specific needs. Our menus include a wide variety of regional items, using local ingredients with sustainable sources.

Enjoy everything from local D.C. Signatures, such as Half-Smoke Sausages and Chicken Wings tossed in Mambo Sauce to an artisanal Virginia Ham and Gruyere in our build your own sandwich

box section. Maryland favorites such as Crab Cakes and Eastern Shore Corn Salad haven't been forgotten either. Since all our dishes are made from scratch, we are happy to make accommodations for dietary restrictions and allergies.

As a family of passionate restaurateurs, we realize we earn our reputation one event, one meal and one gesture at a time. Our goal is to ensure your experience is one that you and your guests will truly enjoy and remember.



Executive Chef Adam Carter is excited to lead the D.C. United team to victory from the kitchen and watch alongside as the team scores goals on the pitch.

## *Your Executive Chef* Adam Carter

*Chef Adam Carter is a local of the DMV area, having grown up outside of Baltimore, and has lived in D.C. for the past 2 years. Prior to moving to the District, he has worked in the sports industry over the last 8 years, and brings another 10 years of culinary hospitality experience to Audi Field. He is excited to lead the D.C. United team to victory from the kitchen and watch alongside as the team scores goals on the pitch.*

*Chef Adam's earliest memories of baking alongside his grandmother ignited his passion to cook at a young age. He entered culinary school with a focus on pastry arts but soon realized his passion for sports and cooking could merge into one. After working at a local country club outside of Baltimore, Adam was called up to the Major Leagues with an opportunity to work for his hometown favorite baseball team. Since then, he has worked over 600 games at three MLB Ballparks across the country. Throughout his career, he has supported efforts for multiple All Star Games, Superbowls, and Playoffs, as he hopes to do here in our Nation's Capital.*

*With a great team behind him, Chef Adam is excited to lead the culinary experience at Audi Field and create lasting memories for each and every guest.*

# MADE TO ORDER MORNINGS



## MADE TO ORDER MORNINGS

Start your day off by choosing your favorite fresh baked breakfast pastries!

Service for 90 minutes

### **DMV Breakfast Experience**

Our signature Cinnamon Buns with Sweetened Cream Cheese, Fresh Squeezed Juices, Seasonal Fruit, and a Coffee selection serves up all the breakfast basics that we are proud to share with our guest.

**15.00 per person**

Enhance your breakfast experience by adding an array of Toasty Breakfast Sandwiches, Premium Pastries, and top notch Savory and Sweet Sides.

### **Made to Order Mornings**

- Assorted Fresh Baked Muffins
- Bagels and Assorted Cream Cheeses
- Flaky Danish Pastries
- Assorted Filled Croissants

**Choose Two 7.00, Choose Three 9.00 per person**

Add Your Favorite Breakfast Items to Our Signature Breakfast Breads and Pastries

### **Breakfast Sandwiches**

- Smoked Virginia Ham Biscuit - Farm Fresh Eggs, Aged White Cheddar, Homestyle Biscuit
- Egg White & Spinach Omelet - Swiss Cheese, Whole Wheat English Muffin
- Breakfast Burrito - Spicy Sausage, Farm Fresh Eggs, Pico de Gallo, Monterey Jack Cheese
- Smoked Salmon - Scallion Cream Cheese, Tomatoes, Cucumbers, Seeded Bagel

**9.00 each**

### **Eggs, Hot Cereals, Yogurts, and Breakfast Meats**

- Scrambled Eggs, Cheddar Cheese, Chives
- Tuscan Frittata with Tomatoes, Zucchini, Fontina Cheese
- Sliced Seasonal Fruit and Berries
- Nutella French Toast, Burnt Orange Syrup
- French Toast Casserole
- Assorted Cereals and Cold Milk (Individual)
- Greek Yogurt (Plain, Fruit Flavored, and Low-fat)
- Chicken Apple Sausage
- Applewood Bacon
- Buttermilk Griddle Cakes, Maple Syrup
- Skillet Hash Browns

**Choose Three 13.00 per person,  
5.00 each additional choice per person**

### **Oatmeal Bar**

- Organic Steel Cut Oatmeal
- Brown Sugar
- Almonds
- Raisins
- Cinnamon Sugar
- Seasonal Fresh Berries
- Assorted Dried Fruits

**9.00 per person**



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# BREAKFAST TABLES & MORNING BEVERAGE SELECTIONS



# BREAKFAST TABLES & MORNING BEVERAGE SELECTIONS

Service for 90 minutes

## BREAKFAST TABLES

### *Potomac Ave. Classic Breakfast*

- Seasonal Fruit
- Scrambled Eggs with Chives
- Organic Steel Cut Oatmeal, Raisins, Almonds, Brown Sugar
- Applewood Bacon and Maple Glazed Sausage
- Smashed Yukon Gold Breakfast Potatoes
- Assorted Breakfast Pastries
- Fresh Squeezed Orange and Cranberry Juices
- Regular and Decaffeinated Coffee

*25.00 per person*

### *Bright Eyed Breakfast*

- Seasonal Fruit
- Tuscan Frittata, Tomatoes, Zucchini, Fontina Cheese
- Scrambled Eggs, Cheddar, Chives
- Smoked Salmon, Chives, Sour Cream, Bagel Chips
- Applewood Smoked Bacon and Chicken Apple Sausage
- Buttermilk Griddle Cakes, Maple Syrup
- Assorted Breakfast Pastries
- Fresh Squeezed Orange and Cranberry Juices
- Regular and Decaffeinated Coffee

*32.00 per person*

## MORNING BEVERAGE SELECTIONS

### *Signature Coffee & Tea Bar*

Fresh Brewed Specialty Coffee and Organic Teas served with Rock Candy Stirrers, Orange and Lemon Peels, Multiple Sugars and Sweet Heavy Cream.

*6.00 per person*

### *Agua Fresca H2O Bar*

- Strawberry-Basil
- Lemon-Ginger
- Orange-Lavender

*5.00 per person*

### *Cold Brewed Iced Tea Bar*

Assorted Green and Flavored Teas Served with Fresh Cut Lemons and Simple Syrup

*5.00 per person*



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# CLASSIC BREAKS, ALL DAY BREAKS & SWEET BREAKS





# CLASSIC BREAKS, ALL DAY BREAKS & SWEET BREAKS

Service for 90 minutes

## CLASSIC BREAKS

### **Create Your Own Energy Mix**

*Choose four of the following:*

Dried Papaya, Dried Pineapple, Mission Figs, Banana Chips, Peanut Chocolate Candies, Yogurt Covered Raisins, Green Wasabi Peas, Smoked Almonds

**9.00 per person**

### **Fruit Platter**

Seasonal Selections of Fruit and Berries

**8.00 per person**

### **Market Whole Fruit**

The Best of the Season's Local Picks

**6.00 per person**

### **Individual Greek Yogurt Parfaits**

House Made Granola, Raisins, Almonds, Local Honey

**8.00 per person**

### **Chef's Garden Vegetables**

Crisp Seasonal Vegetables, House-Made Red Pepper Hummus, Buttermilk Ranch, Crackers, Flatbreads

**8.00 per person**

### **Black & Red Mix**

Virginia Peanuts, Black & Red Candies, Dried Blueberries, Dried Cranberries

**8.00 per person**

## ALL DAY BREAKS

Assorted Cookies by the Dozen (Chocolate Chip, Sugar, Oatmeal Raisin)

**12.00**

Brownies & Blondies by the Dozen

**20.00**

Breakfast Pastries by the Dozen

**25.00**

Individual Yogurts by the Dozen

**16.00**

Assorted Cupcakes by the Dozen

**42.00**

Energy Bars by the Dozen

**40.00**

Bagged Chips by the Dozen

**18.00**

Granola Bars by the Dozen

**16.00**

House Made Chips & Dips

**12.00 per person**

Candied Walnuts & Spiced Almonds

**14.00 per person**

Tortilla Chips and House Salsas

**10.00 per person**

## SWEET BREAKS

### **Warm Cookies and Milk**

*You Can Smell Them*

*Now...Warm, Fresh Baked Cookies!*

Chocolate Chip, Oatmeal Raisin, and Sugar Cookies accompanied by Ice-Cold Low-Fat and Whole Milk

**9.00 per person**

### **Cookie Brownie Sampler**

Our Signature Chocolate Chip, Oatmeal Raisin, and Sugar Cookies, Fudge Brownies, Classic Blondies

**9.00 per person**

### **The Mini Cupcake Bar**

A Variety of Flavors including: Vanilla,

Chocolate Mousse, Red Velvet, Salted Caramel,

Cannoli

**11.00 per person**

### **Dessert Shooters**

A Variety of Flavors

Including; Red Velvet,

Chocolate Mousse,

Tiramisu, Strawberry

Shortcake, Lemon

Blueberry

**12.00 per person**

### **Assorted Mini Pastries**

A Variety of Desserts

Including; French

Macarons, Fruit Tarts,

Cream Puffs, Raspberry

Cheesecake, and Chocolate

Espresso Tarts

**14.00 per person**



# TWISTED SALADS



## TWISTED SALADS

Service for 90 minutes

Build your Salad from the fresh market and toss it with your favorite in-house prepared Vinaigrette, served with old world Sliced Breads and Crackers.

31.00 per person

### **Greens** (choose two)

*each additional green for 2.00 per person*

- Mixed Baby Greens
- Arugula
- Romaine Lettuce
- Iceberg
- Spinach
- Kale and Field Greens Blend

### **Toppings** (choose four)

*each additional topping for 2.00 per person*

- Shaved Carrots
- Shaved Celery
- Kalamta Olives
- Grape Tomatoes
- Hard Cooked Egg
- Broccoli Florets
- European Cucumbers
- Toasted Walnuts
- Candied Almonds
- Garbanzo Beans
- Red Onions
- Dried Cranberries
- Sliced Mushrooms

### **Proteins** (choose two)

*each additional protein for 6.00 per person*

- Grilled Chicken
- Herb Grilled Steak
- Roasted Turkey
- Applewood Smoked Bacon
- Cajun Rubbed Tofu
- Basil Grilled shrimp

### **Cheese** (choose two)

*each additional cheese for 2.00 per person*

- Blue
- Monterey Jack
- Cheddar
- Shaved Parmesan
- Feta
- Goat

### **Dressing** (choose two)

*each additional dressing for 2.00 per person*

- Balsamic Vinaigrette
- Creamy Parmesan Ranch
- Raspberry Vinaigrette
- Soy Ginger Sesame
- Honey Citrus Vinaigrette



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# BUILD YOUR OWN SANDWICH BOX



# BUILD YOUR OWN SANDWICH BOX

Service for 90 minutes

Hand crafted by our team of Chefs, our boxed lunches are the perfect option for meetings on the go. We offer high quality local ingredients and customized menu choices. Water included

25.00 per person

## **Artisanal Sandwiches** (choose two)

- Roasted Turkey – Triple Cream Brie, Smoked Bacon, Roasted Garlic Aioli, Butter Lettuce, Heirloom Tomato, Multi-Grain Baguette
- Chicken Salad – Dried Cranberries, Toasted Almonds, Lemon Basil Mayo, Butter Lettuce, Whole Wheat Wrap
- Roast Sirloin of Beef – Onion Jam, White Cheddar Cheese, Heirloom Tomato, Watercress, Truffle Mayo, Sourdough Baguette
- Smoked Virginia Ham and Gruyere – Butter Lettuce, Heirloom Tomato, Grain Mustard, Portuguese Roll
- MLTZ Baguette – Fresh Mozzarella, Watercress, Vine-Ripe Tomatoes, Grilled Zucchini, Basil Aioli, Garlic Baguette

## **Sides** (choose one fruit & one chip)

- Apple
- Banana
- Pear
- Barbecue Chips
- Kettle Chips
- Sun Chips

## **Farmer Salads** (choose one)

- Greek Salad – Chopped Romaine, Feta, Kalamata Olives, Red Onions, Chickpeas, Cucumbers, Cherry Tomatoes and Oregano Vinaigrette
- Classic Potato Salad Two Ways – Sweet and Yukon Gold Potatoes, Grain Mustard, Celery, Chopped Eggs, Scallions
- Fresh Mozzarella & Tomato Salad – EVOO, Cracked Black Pepper, Balsamic Glaze
- Balanced Grains – Bulgur Wheat, Quinoa, Fresh Mozzarella, Cherry Tomatoes, Roasted Sweet Corn, Chimichurri
- Classic Caesar Salad – Shaved Parmesan, Garlic Croutons, Traditional Dressing
- Eastern Shore Corn Salad – Local Sweet Corn, Cherry Tomatoes, Green Onions, Basil, White Wine Vinaigrette

## **Desserts** (choose one)

- Chocolate Brownie
- Chocolate Chip Cookie
- Sugar Cookie



# LUNCH WITH PERSONALITY



## GOURMET SANDWICH & SALAD

Our gourmet sandwiches were created with the true “foodie” in mind. Our Chefs have created combinations of protein based and vegetarian sandwich selections that will impress even the most serious sandwich lovers. Water station included.

*Service for 90 minutes.*

**34.00 per person**

### THINK OUTSIDE THE “BUN”

#### ***Butcher Shop Hero***

Prosciutto, Mortadella, Salami, Provolone, Roasted Peppers, Arugula, Heirloom Tomato, Seeded Hero

#### ***Maryland Crab Roll***

Crab Salad, Celery, Bibb Lettuce, Lemon Aioli, Old Bay, Toasted Split Top Roll

#### ***Tomato Caprese***

Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto, Roasted Peppers, Arugula, Balsamic Glaze, Herb Focaccia

#### ***Cherry Blossom Salad***

Baby Arugula, Dried Bing Cherries, Roasted Red Pepper, Whole Grain Crouton, Crumbled Goat Cheese, Pistachio, Champagne Vinaigrette

#### ***Cracked Wheat Tabbouleh Salad***

Bulgur Wheat, Tomatoes, Cucumbers, Parsley, Mint, Citrus Vinaigrette

#### ***Baby Iceberg Wedge Salad***

Heirloom Grape Tomatoes, Shaved Red Onions, Bacon, Blue Cheese, Buttermilk Ranch Dressing

#### ***House Made Salted Rosemary Kettle Chips***



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# CHEF TABLES





**DCU FAN FARE**40.00 per person*ENTREES***DMV Chicken Wings**

(Boneless or Traditional) – Choice of Buffalo, Old Bay, Cola BBQ, or Mambo Sauce, Celery Hearts, Blue Cheese Dressing

**Grilled Stadium Links**

Hot Dogs with Traditional Accompaniments; Half-Smokes All-the-Way

**District Sliders**

Signature Beef Blend, Aged Cheddar Cheese, Bread & Butter Pickles, Tomato, DMV Sauce, Potato Roll

*SIDES PLATTERS***Salsa and Tortilla Chips**

House Fried Chips, Salsa Roja, Salsa Mexicana

**Traditional Caesar Salad**

Shaved Parmesan, Garlic Croutons, Traditional Dressing

**Three Cheese Mac**

Cavatappi Pasta, Creamy Sauce, Three Cheese Blend

*DESSERT***Cookies and Brownies****DC 'QUE**50.00 per person*ENTREES***12 Hour Smoked Beef Brisket**

House Rubbed & Smoked, Texas Toast, Cholula Onions

**The Fried Chicken Sandwich**

Crispy Buttermilk Fried Chicken Thigh, Hot Honey Glaze, Bread & Butter Pickles, Potato Roll

**BBQ Pulled Pork**

Smoked Barbecued Pork, Onion Rolls

*SIDES***Southern Coleslaw**

Red & Green Cabbage, Carrots, Traditional Dressing

**Eastern Shore Corn Salad**

Local Sweet Corn, Cherry Tomatoes, Green Onions, Basil, White Wine Vinaigrette

**Southwest Salad**

Romaine, Black Beans, Local Sweet Corn, Cherry Tomatoes, Monterey Jack Cheese, Chipotle Ranch Dressing

*HOUSE MADE SAUCES*

- Mambo
- Cola BBQ
- 3 Mustard

*DESSERT***Peach Crisp**

Local Peaches, Brown Sugar, Oatmeal Crumb Topping



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# CHEF TABLES

*Chef invites you to take a trip around D.C. to enjoy custom prepared menus, which will awaken your taste buds. Service for 90 minutes*



## **CAPITOL HILL STEAKHOUSE**

**65.00 per person**

### *ENTREES*

#### ***Carved New York Strip Steak***

New York Strip Steak, Battered Onion Rings, Rosemary Demi

#### ***Airline Chicken Breast***

Pan Seared Free Range Chicken Breast, Pan Jus

#### ***Classic MD Style Crab Cake***

Jumbo Lump Crab, Tartar Sauce, Lemon Aioli

### *SIDE PLATTERS*

#### ***Grilled Jumbo Asparagus***

Poached Raisins, Hard Cooked Egg, Crispy Capers, Citrus Vinaigrette

#### ***Smashed Fingerling Potatoes***

Garlic Confit, Rosemary, Sea Salt, Lemon Zest

#### ***Chopped Vegetable Salad***

Romaine, Spinach, Seasonal Vegetables, Olives, Garbanzo Beans, Gorgonzola Cheese, Red Wine Vinaigrette

#### ***Heirloom Tomato & Mozzarella***

Cold-Pressed Extra Virgin Olive Oil, Basil, Cracked Black Pepper, Aged Balsamic

#### ***Assorted Warm Dinner Rolls***

Whipped Butter

### *DESSERT*

#### ***NY Cheese Cake***

Graham Cracker Crust, Berry Compote, Chantilly Cream

*200.00 fee for each Chef attendant*

## PLATED MEALS

Our Chef designed dinners are handcrafted by our culinary team and designed to exceed all your dining expectations.

### FIRST COURSE Choose One

**Traditional Caesar Salad** Shaved Parmesan  
- Garlic Croutons - Traditional Dressing

**Tomato and Mozzarella** Heirloom Tomatoes  
- Ovalini Mozzarella - Sweet Roasted Peppers - EVOO - Arugula - Balsamic Glaze

**Beets and Goat Cheese** Roasted Red Beets - Butter and Frisée Greens - Aged Goat Cheese - Spiced Pecans - Orange Vinaigrette

**Berry Field Salad** Field Greens - Seasonal Fresh Berries - White Cheddar Cheese - Candied Almonds - Honey Citrus Dressing

**Cherry Blossom Salad** Baby Arugula - Dried Bing Cherries - Roasted Red Pepper - Whole Grain Crouton - Crumbled Goat Cheese - Pistachio - Champagne Vinaigrette

### SECOND COURSE Choose One

**Pesto Marinated Airline Chicken** Creamy Asiago Polenta, Sautéed Broccolini, Cherry Tomato Confit **45.00 per person**

**Baked Chicken Roulade** Sun Dried Tomato Pesto, Prosciutto, Asparagus, Goat Cheese; Seasonal Roasted Squash, Mushroom Barley Risotto, Herbed Cream Sauce  
**48.00 per person**

**Braised Beef Short Ribs** Parsnip Puree, Hot Honey Glazed Baby Carrots, Wild Mushroom Ragout, Cabernet Reduction  
**55.00 per person**

**Pan Seared Tenderloin of Beef** Whipped Potatoes, Grilled Haricot Vert, Roasted Garlic Demi-Glace **65.00 per person**

**Maryland Crab Cake** Jumbo Lump Cake, Lemon Aioli, Grilled Asparagus, Herb Roasted Fingerling Potatoes  
**65.00 per person**

**Grilled Honey Glazed Salmon** Corn, Tomato and Avocado Salad, Wild Rice Pilaf, Citrus Soy Beurre Blanc **50.00 per person**

**Three Little Pigs** Prosciutto Wrapped Pork Tenderloin, Bacon Jam, Double Cooked Potatoes, Crispy Brussel Sprouts, 3 Mustard Demi-Glace **48.00 per person**

*Please inquire about custom or multiple entrée options as well as Chef created seasonal Vegetarian, Vegan or Gluten-Free offerings.*

### DESSERTS Choose One

**Chocolate Paradise Cake** Berry Compote, Chantilly cream

**New York Cheese Cake** Graham Cracker Crust, Macerated Strawberries, Chocolate Ganache

**Assorted Mini Pastries** to include French Vanilla Macarons, Fruit Tarts, and Chocolate Espresso Tarts

**Six Layer Carrot Cake** Candied Walnut Crumble, Toasted Coconut

# RECEPTIONS REINVENTED



## RECEPTIONS REINVENTED

Our Chef driven menu will allow you to create the perfect reception featuring an array of over-the-top Hors D'oeuvres from classic to contemporary

All Appetizers are priced per piece  
Service for 90 minutes

### HOT SELECTIONS

- Lobster Mac N' Cheese** – Tubetti Pasta, Four Cheese Sauce, Crispy Panko **9.00**
- Chicken “Parmesan”** – Fresh Mozzarella, Oven-Roasted Tomatoes, Herb Focaccia **5.00**
- Peking Duck Wontons** – Hoisin Sauce, Daikon Radish, Scallion Relish **6.00**
- Stuffed Mushroom** – Spinach, Roasted Garlic, Ricotta, Toasted Breadcrumbs **4.00**
- Blanketed Franks** – Potato Wrapped Hot Dog, Braised Red Sauerkraut, Chipotle Aioli **5.00**
- Zucchini Cake** – Zucchini Cake, Spicy Feta, Tzatziki Sauce, Petite Dill **4.00**
- MD Style Crab Cake** – Jumbo Lump Crab, Brioche Toast, Lemon Aioli, Micro Parsley **8.00**
- Chicken Dumplings** – Spicy Scallion Relish, Soy-Ginger Sauce **6.00**
- Potato and Sweet Pea Samosa** – Mango Relish, Coconut-Lime Vinaigrette **5.00**
- District Sliders** – Signature Beef Blend, Aged Cheddar Cheese, Bread & Butter Pickles, Tomato, DMV Sauce, Potato Roll **5.00**
- Lamb Chops** – Mint Demi, Rosemary Gremolata **8.00**

### COLD SELECTIONS

- Beef Tenderloin Crostini** – Herb Roasted Tenderloin, Horseradish Cream, Micro Green, Crostini **7.00**
- Smoked Salmon Mini Bagel** – Caraway Cream Cheese, Micro Cress, Fennel Slaw, Bagel Chip **6.00**
- Shrimp Tostones** – Double Fried Plantain Cup, Mango Salsa, Poached Shrimp, Avocado Crema **7.00**
- Greek Feta Skewer** – Feta Cheese, Watermelon, Cucumber-Mint Relish **4.00**
- Tuna Poke Mini Tacos** – Soy Marinated Ahi Tuna, Radish, Avocado, Cucumber, Cilantro **8.00**
- Potato Latke** – Apple-Brown Butter Compote, Crème Fraiche, Chervil **4.00**
- Cheese & “Toast”** – Local Ricotta Cheese, Raw Honey Comb, Black Fig Chutney, Sourdough Crostini **5.00**
- BLT Club** – Nueske Smoked Bacon, Micro Cress, Oven Roasted Tomato, Brioche Toast **6.00**
- Avocado Toast** – Smashed Avocado, Sea Salt, Cilantro, Lime, Radish, Country Bread **4.00**
- Fisherman’s Wharf Shrimp Cocktail** – Horseradish Cocktail Sauce, Lemon Wedge, Micro Parsley **7.00**



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# RECEPTION STATIONS

Service for 90 minutes

## BUTCHER, BAKER AND CHEESEMAKER

Artisanal Selections of Local Cheeses and Charcuterie, Local Honey Comb, Champagne Grapes, Dried Mission Figs and Apricots, Crostini, Flat Breads

*17.00 per person*

## FIESTA DIPS

Fresh Fried Corn Tortilla Chips, Salsa Roja, Salsa Mexicana, Guacamole, House-made Queso

*11.00 per person*

## STADIUM LINKS BAR

All-Beef Hot Dogs, D.C. Half-Smokes, Chili, Cheese Sauce, Sauerkraut, Traditional Accompaniments

*14.00 per person*

## DMV CHICKEN WING SAMPLER

Buffalo, Old Bay, Mambo Wings  
Carrots, Celery, Ranch & Blue Cheese dressing

*(Boneless or Traditional) 16.00 per person*

## SLIDER BAR

*Choose Three*

**Bacon Cheddar Burger** – Aged Cheddar, Bacon, Pickle, Tomato, DMV Sauce

**BBQ Burger** – White American Cheese, Cola BBQ Sauce, Cholula Onions

**Crispy Chicken Slider** – Buttermilk Fried Chicken, Bread and Butter Pickles, Hot Honey Glaze

**Turkey Burger** – Sundried Tomato Pesto, Sautéed Mushrooms, Swiss Cheese

**Falafel Burger** – Feta Cheese, Oven-Roasted Tomato, Butter Lettuce, Tzatziki Sauce

*15.00 per person*

## MEATBALL BAR

*Served with a basket of fresh rolls*

Traditional Beef Meatball with Marinara Sauce

Chicken Meatball with Salsa Verde

Thai Pork Meatball with Ginger-Soy BBQ Sauce

*13.00 per person*



## CARVING STATIONS

Service for 90 minutes. Minimum 25 guests.

### **Roasted Turkey Breast**

Cranberry Apricot Chutney, Herb Aioli, Cornbread *16.00 per person*

### **Garlic-Roasted Beef Strip Loin**

Wild Mushroom Ragout, Three Mustard Demi, Sourdough Roll *18.00 per person*

### **Peppercorn Crusted Beed Tenderloin**

Caramelized Onions & Mushrooms, Green Peppercorn Demi, Brioche Roll *22.00 per person*

### **Mustard Glazed Pork Loin**

Apple Chutney, Red Cabbage Slaw, Pretzel Roll *14.00 per person*

### **Leg of Lamb**

Spicy Caramelized Onion Jam, Yogurt Mint Sauce, Rosemary Roll *19.00 per person*

*200.00 fee for each Chef attendant*



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# BIRTHDAY PACKAGE





# BIRTHDAY PACKAGE

\$25/kid

## POPCORN CHICKEN

Honey Mustard, Cola BBQ Sauce

## SLIDER BURGERS

Cheddar Cheese, Bread & Butter Pickles,  
Potato Roll

## GRILLED ALL BEEF HOT DOGS

Traditional Accompaniments, Bakery  
Fresh Buns

## MAC-N-CHEESE

Cavatappi Pasta, Cream Sauce,  
Three Cheese Blend

## TATER TOTS

Sea Salt

## CELEBRATION CUPCAKE

Vanilla or Chocolate



# ALCOHOLIC BEVERAGES



# BEVERAGES

## HOSTED PLATINUM BAR

### Cocktails

Featuring Grey Goose Vodka, Bombay Sapphire, Dewars, Patron Silver Tequila, Jameson's, Maker's Mark Whiskey, Bacardi Superior Hennessey VS

*13.00 per drink*

### Wines by the Glass

Little Black Dress Pinot Grigio

*12.00 per glass*

Kim Crawford Sauvignon Blanc

*12.00 per glass*

Dreaming Tree Red Blend

*12.00 per glass*

Avalon Cabernet Sauvignon

*12.00 per glass*

Sparkling-Zonin Prosecco

*9.00 per glass*

### Premium Beer

*8.00 each*

### Domestic Beer

*7.00 each*

### Bottled Water

*3.00 each*

### Soft Drinks

*3.00 each*

## HOSTED DELUXE BAR

### Cocktails

Featuring absolute, Bombay, Johnnie Walker Red, Maker's Mark, Bacardi Superior, Jameson Black, Avion

*12.00 per drink*

### Wines by the Glass

Markham Sauvignon Blanc

*10.00 per glass*

Graystone Chardonay

*10.00 per glass*

Mark West Pinot Noir

*10.00 per glass*

Columbia Crest Cabernet Sauvignon

*10.00 per glass*

Sparkling-Zonin Prosecco

*9.00 per glass*

### Premium Beer

*8.00 each*

### Domestic Beer

*7.00 each*

### Bottled Water

*3.00 each*

### Soft Drinks

*3.00 each*

## IMPORTED BEER BUNDLES

### Heineken Bundle

Heineken

Heineken Light

Tecate

*40.00 per bundle – two cans of each*

### !!!!GGGOOOAAALLL!!!!

Corona Extra

Dos Equis Lager

Modelo Especial

*40.00 per bundle – two cans of each*



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# BAR SELECTIONS

Beverages are billed on consumption unless otherwise noted



## SPECIALTY COCKTAILS

### **Long Island Iced Tea Bar**

*The new spin on a classic!* Icy cold Stolichnaya Vodka, served with a bevy of liquors and garnish. Available to choose from are the southern peach, Big Blue, the original, watermelon, apple pie.

*16.00 per person, Select up to 3*

### **Bubbly Bar**

*A salute to a great glass!* Chilled selections of champagne and prosecco, served with delightful liquors and fresh fruit garnish. Available to choose from are the Mimosa, Bellini, Apple Orchard, Kir Royale, Pineapple Sparkler and White Grape Sparkler.

*12.95 per person, Select up to 3*

### **Bloody Mary Bar**

*A fabulous starting point!* Stolichnaya Vodka, zesty bloody mary mix and a smorgasbord of garnishes including lemons and limes, green olives, celery, pickles, cucumbers, jalapeños, pepperoncini, selection of cheeses, sausage and bacon

*14.95 per person*

### **Jalapeño Margarita**

The kick of a margarita with the zip of jalapeño. Go way south of the border!

*12.95 per drink*

### **Cucumber Mojito**

Bacardi Superior, sweet simple syrup, refreshing club soda and mint and cucumber garnish

*12.95 per drink*

### **Sangria**

Red wine, brandy and sweet vermouth with fresh citrus fruit, berries, juice and soda

*12.00 per drink*

### **Vodka Lemonade with a Twist**

*A blast of summer!* Crisp Stolichnaya Vodka, refreshing lemonade and Chambord

*12.95 per drink*

### HOSTED PREMIUM BAR

#### Cocktails

Featuring Svedka Vodka, Bombay Dry, Dewar's White Label, Jim Bean, Bacardi Superior, Canadian Club, Sauza Blue  
*10.00 per drink*

#### Wines by the Glass

Featuring, Trivento Chardonnay, Cabernet, Merlot and White Zinfandel  
*7.00 per glass*

#### Premium Beer

*8.00 each*

#### Domestic Beer

*7.00 each*

#### Bottled Water

*3.00 each*

#### Soft Drinks

*3.00 each*

### PACKAGE BAR SERVICE

All package bar service includes domestic and premium beer, wines by the glass, soft drinks and bottled water.

	2 HOURS	3 HOURS	4 HOURS
PLATINUM BRANDS	30.00	35.00	42.00
DELUXE BRANDS	28.00	32.00	38.00
PREMIUM BRANDS	24.00	28.00	32.00
BEER AND WINE	18.00	22.00	26.00
SOFT BEVERAGES	8.00	12.00	15.00

All prices are subject to applicable sales tax and administration fees. Cash bar options available and bar guarantees may apply.

### SERVICE FEES

- All prices are subject to applicable tax and service charges. Events of (20) guests or less are subject to a small group fee per meal function
- Staff Fee – 200.00 per attendant for four hours service and 25.00 increment for each additional hour
- Bartender Fee – 200.00 per attendant for four hours service and 25.00 increment for each additional hour
- Chef Attendant/Carver – 200.00 per
- All functions require a set-up fee of 200.00 per attendant. Please note Special Events with extensive set ups and/or over 250 guests may require a higher rate.

*Please note that all food and beverage items are subject to a 20% service charge plus applicable sales tax.  
This service charge is not a tip or gratuity and is not distributed to service employees.  
Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.*

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