

DINNER
PACKAGES

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**VERNON
DOWNS**
— CASINO • HOTEL —



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VEGETABLE CRUDITÉ DISPLAY

\$6.00 PER PERSON

ASSORTMENT OF SEASONAL VEGETABLES SERVED WITH RANCH AND FLAVORED HUMMUS

ARTISAN CHEESE AND CHARCUTERIE DISPLAY

\$7.00 PER PERSON

ASSORTMENT OF DOMESTIC CHEESES ALONG WITH ITALIAN MEATS, CRACKERS, OLIVES & PEPPERS AND DIJON MUSTARD

FRESH FRUIT DISPLAY

\$7.00 PER PERSON

ASSORTMENT OF SEASONAL FRUITS SERVED WITH A WHIPPED STRAWBERRY SAUCE

INSALATA CAPRESE DISPLAY

\$8.00 PER PERSON

SLICED TOMATO AND MOZZARELLA WITH FRESH BASIL AND BALSAMIC DRIZZLE

ADD A SECOND DISPLAY ABOVE FOR **\$3.00 EXTRA PER PERSON**

ANTIPASTO DISPLAY

\$13.00 PER PERSON

AN ARRAY OF ITALIAN MEATS, DOMESTIC AND IMPORTED CHEESES, FRESH GRILLED VEGETABLES, MARINATED ARTICHOKE, BUTTON MUSHROOMS, OLIVES, ROASTED TOMATOES, OIL & VINEGAR, BRUSCHETTA, TOASTED CROSTINI AND CRACKERS

SHRIMP COCKTAIL DISPLAY OR PRE-SET

LARGE SHRIMP WITH COCKTAIL SAUCE AND LEMON (16/20) - \$9.00 PER PERSON

PEEL AND EAT SHRIMP WITH COCKTAIL SAUCE AND LEMON (21/25) - \$7.00 PER PERSON

HORS D'OEUVRES

PASSED OR DISPLAYED HORS D' OEUVRES

EACH SELECTION INCLUDES 50 PIECES

MINI BEEF EMPANADAS - \$140.00

FRIED RAVIOLI SHOOTERS WITH MARINARA SAUCE - \$100.00

MUSHROOMS STUFFED WITH SAUSAGE AND CREAM CHEESE - \$120.00

CHEESE ARANCINI WITH MARINARA SAUCE - \$140.00

CRAB RANGOON - \$100.00

GRILLED CHEESE AND TOMATO SOUP SHOOTERS - \$150.00

SHAVED BEEF ON CROSTINI WITH CREAMY HORSERADISH SAUCE - \$150.00

MUSHROOMS STUFFED WITH SHRIMP - \$150.00

TOMATO AND BASIL BRUSCHETTA IN PASTRY WITH GOAT CHEESE- \$150.00

SHAVED SMOKED BEEF BRISKET ON A BUTTERMILK BISCUIT - \$150.00

SCALLOPS WRAPPED IN BACON WITH MAPLE GLAZE - \$170.00

CHICKEN SPIEDIE PINEAPPLE SKEWER - \$170.00

MINI BEEF WELLINGTON WITH CREAMY HORSERADISH SAUCE - \$170.00

MINI ASSORTED QUICHE - \$100.00

MINI CORDON BLEU WITH DIJON CREAM SAUCE - \$140.00

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX

PLATED MEALS INCLUDE ASSORTED ROLLS WITH HERB WHIPPED BUTTER, SOFT DRINKS, FRESHLY BREWED COFFEE AND HOT TEA.

SALAD

CHOICE OF ONE

HOUSE SALAD

MIXED GREENS, TOMATOES, CUCUMBERS, CARROTS, HERB CROUTONS WITH A BALSAMIC VINAIGRETTE DRESSING

SPECIALTY SALADS

\$2.00 ADDITIONAL PER PERSON

VERNON SALAD

MIXED GREENS, TOMATOES, CUCUMBERS, CRUMBLY BLEU CHEESE, WALNUTS, HERB CROUTONS AND A BALSAMIC VINAIGRETTE DRESSING

SPINACH SALAD

FRESH BABY SPINACH, CARAMALIZED RED ONION AND BACON DRESSING

WEDGE SALAD

WEDGE OF ICEBERG LETTUCE, TOPPED WITH CHERRY TOMATOES AND DICED BACON, DRIZZLED WITH CREAMY BLEU CHEESE DRESSING

ENTRÉES

YOU MAY SELECT THREE ENTRÉES AND ONE VEGETARIAN OPTION

FETTUCINI ALFREDO WITH CHICKEN

\$26.00 PER PERSON - THIS OPTION DOES NOT INCLUDE SIDES

FETTUCINI PASTA TOPPED WITH FRESH GRILLED CHICKEN IN A CREAMY ALFREDO SAUCE

VEGETABLE PASTA PUTTANESCA

\$25.00 PER PERSON

ZUCCHINI NOODLES, FRESH TOMATOES, KALAMATA OLIVES AND RED ONIONS
ADD SHRIMP \$6.00

CHICKEN FRANCAISE

\$26.00 PER PERSON

SAUTÉED CHICKEN BREAST IN A DELICATE WHITE WINE LEMON BUTTER SAUCE

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX

PLATED MENUS

CHICKEN ROMANO

\$27.00 PER PERSON

BREADED CHICKEN BREAST TOPPED WITH HOUSE MADE BRUSCHETTA, FRESH MOZZARELLA CHEESE AND FINISHED WITH A WHITE WINE CREAM SAUCE OR HOUSE MARINARA SAUCE

CHICKEN SALTIMBOCCA

\$27.00 PER PERSON

CHICKEN BREAST LAYERED WITH PROSCIUTTO, MOZZARELLA CHEESE AND SPINACH IN A MUSHROOM MARSALA SAUCE

STUFFED HADDOCK

\$32.00 PER PERSON

BAKED HADDOCK STUFFED WITH CRAB AND TOPPED WITH A GARLIC CITRUS BUTTER SAUCE

ENCRUSTED SALMON

\$32.00 PER PERSON

SALMON ENCRUSTED WITH DIJON TOPPED WITH A FRESH DILL CREAM SAUCE

PRIME RIB OF BEEF AU JUS (12 OZ)

\$38.00 PER PERSON

PRIME RIB WITH A SIDE OF AU JUS

FILET MIGNON (8 OZ)

\$42.00 PER PERSON

FILET SERVED ON TOP OF A GARLIC CROSTINI WITH A MUSHROOM DEMI-GLACE

SIRLOIN FILET (10 OZ)

\$40.00 PER PERSON

GRILLED SIRLOIN FILET TOPPED WITH GARLIC BUTTER

DUET WITH SHRIMP

\$48.00 PER PERSON

FILET MIGNON (5 OZ) PAIRED WITH MARINATED GRILLED SHRIMP ON A CROSTINI TOPPED WITH A PESTO AIOLI

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX

VEGETABLE OPTIONS

CHOICE OF ONE

ROOT VEGETABLES

SAUTÉED GREEN BEANS WITH WHITE WINE GARLIC BUTTER

VEGETABLE MEDLEY WITH BROCCOLI, CAULIFLOWER AND RED PEPPERS

ZUCCHINI, SQUASH, RED PEPPERS, BROCCOLI RABE

SIDE OPTIONS

CHOICE OF ONE

OVEN ROASTED RED POTATOES

CLASSIC RISOTTO

CREAMY WILD RICE

SKIN ON GARLIC MASHED POTATOES

RICE PILAF

DESSERT

CHOICE OF ONE

CARROT CAKE

CHOCOLATE FUDGE CAKE

CHEESECAKE

CHOCOLATE STRAWBERRY MOUSSE CUP CHOCOLATE MOUSSE LAYERED WITH FRESH SLICED STRAWBERRIES

CLASSIC CASINO BUFFET

INCLUDES ASSORTED ROLLS WITH HERB WHIPPED BUTTER, SOFT DRINKS, FRESHLY BREWED COFFEE AND HOT TEA.

CLASSIC CASINO BUFFET

\$34.00 PER PERSON

SALADS - CHOICE OF ONE

CRISP GARDEN SALAD WITH BUTTERMILK RANCH AND ITALIAN DRESSING

CAESAR SALAD WITH ASIAGO CHEESE AND HERB CROUTONS

BOWTIE PASTA SALAD FRESH SLICED CUCUMBERS, ONIONS, AND DILL TOSSED IN A VINEGRETTE WITH BOWTIE PASTA

SIDE

OVEN ROASTED POTATOES

RICE PILAF

VEGETABLES - CHOICE OF ONE

SAUTÉED GREEN BEANS

ZUCCHINI, SQUASH AND ROASTED RED PEPPERS

SAUTÉED SLICED CARROTS WITH BUTTER AND HERBS

PASTA - CHOICE OF ONE

BAKED ZITI MARINARA

BOWTIE PASTA WITH VODKA SAUCE

CAVATAPPI WITH ALFREDO SAUCE

ENTRÉES - CHOICE OF THREE

ITALIAN MARINATED CHICKEN BREAST

CHICKEN CORDON BLEU

ITALIAN SAUSAGE WITH PEPPERS AND ONIONS

ITALIAN MEATBALLS IN MARINARA

HERBED PORK LOIN SLOW ROASTED

BEEF TIPS SERVED WITH A MUSHROOM BROWN GRAVY SERVED WITH WILD RICE

BALSAMIC FLANK STEAK TOPPED WITH ROASTED TOMATOES, MOZZARELLA CHEESE, AND BASIL OIL

DESSERT - CHOICE OF ONE

CHOCOLATE AND STRAWBERRY MOUSSE CUPS

FLOURLESS CHOCOLATE CAKE

COCONUT CAKE

CARROT CAKE WITH CREAM CHEESE FROSTING

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX

ITALIAN DINNER BUFFET

INCLUDES GARLIC BREAD STICKS, SOFT DRINKS, FRESHLY BREWED COFFEE AND HOT TEA

THE ITALIAN DINNER BUFFET

\$36.00 PER PERSON

SALADS - CHOICE OF ONE

CRISP GARDEN SALAD WITH BUTTERMILK RANCH AND ITALIAN DRESSING

CAESAR SALAD WITH ASIAGO CHEESE AND HERB CROUTONS

PASTA SALAD

CAPRESE SALAD

SIDE

OVEN ROASTED POTATOES

RISOTTO

VEGETABLES - CHOICE OF ONE

SAUTÉED GREEN BEANS IN A GARLIC WHITE WINE BUTTER SAUCE

ENTRÉES - CHOICE OF THREE

PASTA BOLGNESE WITH CAVATAPPI

CHICKEN PARMESAN

EGGPLANT ROLLATINI OR PARMESAN

CHICKEN MARSALA

BAKED MEATBALLS WITH MARINARA SAUCE

BAKED ZITI MARINARA

CHEESE TORTELLINI WITH ASIAGO CREAM SAUCE OR PESTO CREAM SAUCE

BALSAMIC FLANK STEAK WITH ROASTED TOMATOES, MOZZARELLA CHEESE, AND BASIL OIL

DESSERT - CHOICE OF ONE

FLOURLESS CHOCOLATE CAKE

DECONSTRUCTED CANNOLI IN A MARTINI GLASS

CHEESECAKE

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX

SOUTHERN BUFFET

INCLUDES CORN BREAD WITH HONEY BUTTER SOFT DRINKS, FRESHLY BREWED COFFEE AND HOT TEA.

SOUTHERN BUFFET

\$36.00 PER PERSON

SALADS - CHOICE OF ONE

CRISP GARDEN SALAD WITH BUTTERMILK RANCH AND ITALIAN DRESSING

COLE SLAW

MACARONI SALAD

POTATO SALAD

SIDES - CHOICE OF ONE

HOMEMADE MACARONI AND CHEESE

COLLARD GREENS

SALT POTATOES

VEGETABLES - CHOICE OF ONE

SAUTÉED GREEN BEANS

BBQ CORN: SLOW ROASTED CORN KERNELS TOSSED WITH A BBQ RUB AND BUTTER

ENTRÉES - CHOICE OF THREE

BBQ CHICKEN BREAST

FRIED CHICKEN

BBQ PULLED PORK

BEEF BRISKET

SHRIMP CREOLE PASTA WITH SHRIMP, PEPPERS AND ONIONS TOSSED IN PENNE PASTA AND A CREOLE BLUSH SAUCE

DESSERT - CHOICE OF ONE

STRAWBERRY SHORTCAKE CAKE

FLOURLESS CHOCOLATE CAKE

COCONUT CAKE

PECAN PIE

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX

INCLUDES ASSORTED ROLLS WITH HERB WHIPPED BUTTER, SOFT DRINKS, FRESHLY BREWED COFFEE AND HOT TEA.

DIAMOND BUFFET

\$38.00 PER PERSON

SALADS - CHOICE OF TWO

MIXED GREEN SALAD WITH BUTTERMILK RANCH AND ITALIAN DRESSINGS

CAESAR SALAD WITH ASIAGO CHEESE AND HERB CROUTONS

CAPRESE SALAD WITH GARDEN TOMATOES, FRESH MOZZARELLA, BASIL, BALSAMIC DRESSING TOSSED WITH MIXED GREENS

TOMATO AND CUCUMBER SALAD

SIDES - CHOICE OF ONE

CLASSIC RISOTTO

ROASTED FINGERLING POTATOES

GARLIC SKIN ON MASHED POTATOES

WILD RICE

VEGETABLES - CHOICE OF ONE

MIXED ROASTED ROOT VEGETABLES

BRAISED BRUSSEL SPROUTS

ZUCCHINI, SUMMER SQUASH AND RED PEPPERS

PASTA - CHOICE OF ONE

CHEESE TORTELLINI

RIGATONI

CAVATAPPI

SAUCE - CHOICE OF ONE

MARINARA SAUCE

VODKA SAUCE

ALFREDO SAUCE

ROASTED RED PEPPER AND CREAM SAUCE

PESTO CREAM SAUCE

ENTRÉES - CHOICE OF THREE

MEDITERRANEAN STIRFRIED CHICKEN WITH FALAFEL, ARTICHOKE, SPINACH, CHARRED TOMATOES, KALAMATA OLIVES AND FETA CHEESE IN A WHITE WINE CREAM SAUCE SERVED WITH COUSCOUS AND FALAFEL

CHICKEN SALTIMBOCCA TOPPED WITH PROSCIUTTO, MOZZARELLA CHEESE AND SPINACH IN A MUSHROOM MARSALA SAUCE

PAN SEARED SEA BASS WITH A CITRUS COMPOUND BUTTER

PAELLA SERVED WITH YELLOW RICE

RISOTTO WITH FRESH SPINACH, ROASTED RED PEPPERS AND SHRIMP

STUFFED ROASTED PORK LOIN WITH MUSHROOM AND CARAMALIZED ONION STUFFING

BEEF TIPS TOPPED WITH A MUSHROOM BROWN GRAVY SERVED WITH WILD RICE

BALSAMIC FLANK STEAK TOPPED WITH ROASTED TOMATOES, MOZZARELLA CHEESE AND BASIL OIL

DESSERT - CHOICE OF TWO

CHOCOLATE FUDGE CAKE, CHEESECAKE WITH BERRY COMPOTE, VANILLA LAYERED COCONUT CAKE

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX

BUFFET ACTION STATION PACKAGE

INCLUDES A GARDEN SALAD, DESSERT, FRESHLY BREWED COFFEE AND HOT TEA.

BUFFET ACTION STATION PACKAGE - CHOICE OF THREE STATIONS

\$42.00 PER PERSON

PASTA STATION - ACTION STATION

PENNE, CAVATAPPI AND BOWTIE PASTA

ALFREDO SAUCE, MARINARA SAUCE AND VODKA SAUCE

SAUSAGE OR MEATBALL, GRILLED CHICKEN, BROILED SHRIMP, MUSHROOMS, ROASTED BROCCOLI, CARAMELIZED ONIONS, ROASTED TOMATOES, GRILLED VEGETABLES, AND SHAVED PARMESAN

ASSORTED BREADS

TACO STATION

FLOUR TORTILLA AND NACHO CHIPS

SLOW-COOKED BEEF BRISKET, SHRIMP, GRILLED CHICKEN AND TACO MEAT

FIRE ROASTED PEPPERS, ONIONS, CHOPPED LETTUCE, JALAPEÑO PEPPERS, SHREDDED CHEESE, PICO DE GALLO, SMASHED AVOCADO WITH LIME, SOUR CREAM

ASIAN STATION

PORK FRIED RICE, DUMPLINGS WITH SWEET AND SOUR SAUCE, AND ASIAN VEGETABLE STIR FRY WITH SHRIMP AND CHICKEN BEEF AND BROCCOLI

MACARONI AND CHEESE BAR

HOMEMADE MACARONI AND CHEESE FEATURING NEW YORK SHARP WHITE CHEDDAR, BACON, PEPPERONI, SHRIMP, POPCORN CHICKEN, BEEF BRISKET, BROCCOLI, TOMATOES, ONION PETALS, AND HOT SAUCE

POTATO BAR (SERVED IN MARTINI GLASSES)

MASHED OR SWEET POTATOES - UPGRADE TO BOTH OPTIONS FOR \$2.00 EXTRA PER PERSON

BEEF CHILI, BUTTER, SOUR CREAM, CHEDDAR CHEESE, BACON, PICO DE GALLO, CRISPY ONION PETALS, SCALLIONS, STEAMED BROCCOLI, SAUTÉED MUSHROOMS, AND BEEF GRAVY

RISOTTO STATION - ACTION STATION

CLASSIC ARBORIO RISOTTO WITH GRILLED CHICKEN, SHRIMP, ITALIAN SAUSAGE, PEAS, MUSHROOMS, GRILLED ASPARAGUS, TOMATOES, GRILLED VEGETABLES, GORGONZOLA, PARMESAN, ROASTED TOMATOES, ROASTED RED PEPPERS AND SHAVED PARMESAN

SLIDER STATION

MINI HAMBURGERS AND PORTOBELLO VEGGIE BURGERS, MINI HAWAIIAN BUNS, AVOCADO, SAUTÉED MUSHROOMS, BACON, CARAMELIZED ONIONS, JALAPEÑOS, CHEDDAR CHEESE, SLICED PICKLES AND HOMEMADE POTATO CHIPS

DESSERT - CHOICE OF ONE

CHEESECAKE WITH BERRY COMPOTE

ASSORTED MOUSSE CUPS

COCONUT CAKE

CARROT CAKE WITH CREAM CHEESE FROSTING

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX

ADDITIONAL STATIONS

STATION CAN BE ADDED TO ANY PLATED MEAL OR BUFFET. THIS IS A ONE-HOUR SERVICE.

ROASTED TURKEY BREAST CARVING STATION - \$7.00 PER PERSON

SERVED WITH GRAVY AND CRANBERRY SAUCE

HERB PORK TENDERLOIN CARVING STATION - \$7.00 PER PERSON

SERVED WITH PORK AU JUS

STEAMSHIP ROAST OF ANGUS BEEF CARVING STATION - \$8.00 PER PERSON

SERVED WITH BEEF GRAVY

PRIME RIB CARVING STATION - \$9.00 PER PERSON

SERVED WITH HORSERADISH SAUCE

ROAST TENDERLOIN OF BEEF CARVING STATION - \$9.00 PER PERSON

SERVED WITH HERB BUTTER SAUCE AND HORSERADISH SAUCE

ANTIPASTO STATION - \$6.00 PER PERSON

FIELD GREENS, PROSCIUTTO, GENOA SALAMI, PROVOLONE, ASIAGO CHEESE, ROASTED RED PEPPERS, ROMA TOMATOES, AND CHERRY PEPPERS SERVED WITH BALSAMIC VINAIGRETTE, PEPPERONI, OLIVES AND MARINATED ARTICHOKE

HOT DOG CART - \$6.00 PER PERSON

HOT DOGS, BUNS AND SERVED WITH RELISH, KETCHUP AND MUSTARD

ADD \$.50 EACH FOR SAUERKRAUT, ONION SAUCE, CHILI, OR CHEESE SAUCE

ULTIMATE HOT DOG CART - \$8.00 PER PERSON FOR 2 MEATS OR \$9.00 PER PERSON FOR ALL 3 MEATS

SAUSAGE WITH PEPPERS AND ONIONS, KIELBASA OR BRATS. INCLUDES HOT DOGS, BUNS AND SERVED WITH RELISH, KETCHUP AND MUSTARD

PIZZA STATION - \$8.00 PER PERSON

CHEESE PIZZA, PEPPERONI PIZZA, GARLIC PIZZA AND HAWAIIAN PIZZA SERVED WITH RANCH, BLUE CHEESE AND WING SAUCE

LATE NIGHT STATION - \$9.00 PER PERSON

MINI MEATBALL SLIDERS AND MINI PULLED PORK SLIDERS WITH WAFFLE FRIES, CHEESE SAUCE, PICKLES, KETCHUP AND PARMESAN CHEESE

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX

DESSERT STATIONS

DESSERT STATIONS

STATION CAN BE ADDED TO ANY PLATED MEAL OR BUFFET.

CUPCAKE DISPLAY - \$5.00 PER PERSON

ASSORTED CUPCAKES DISPLAYED ON A THREE OR FIVE TIER TOWER

MOUSSE MARTINI BAR - \$5.00 PER PERSON

CHOCOLATE AND STRAWBERRY MOUSSE PIPED INTO MARTINI GLASSES

ICE CREAM STATION - \$8.00 PER PERSON

VANILLA, CHOCOLATE AND STRAWBERRY ICE CREAM SERVED WITH WHIPPED CREAM, HOT FUDGE, CARAMEL SAUCE, STRAWBERRY TOPPING, SPRINKLES, CHOPPED PEANUTS, AND CHERRIES

CHEESECAKE STATION - \$7.00 PER PERSON

SLICED CHEESECAKES AND ASSORTED MINI CHEESECAKES SERVED WITH WHIPPED CREAM, STRAWBERRY SAUCE, CHOCOLATE SAUCE, CARAMEL SAUCE AND WARMED BERRY COMPOTE

PRICE DOES NOT INCLUDE A 18% SERVICE CHARGE OR 8.75% NYS SALES TAX

HOUSE BRAND BAR

\$10.00 PER PERSON FOR THE FIRST HOUR AND \$9.00 PER PERSON EACH ADDITIONAL HOUR

HOUSE BRAND LIQUOR WITH MIXERS

WINES - CABERNET SAUVIGNON, CHARDONNAY, WHITE ZINFANDEL, MERLOT AND RIESLING

BOTTLED BEER - CHOICE OF FIVE - UTICA CLUB, BUDWEISER, BUD LIGHT, LABATT'S BLUE, BLUE LIGHT AND COORS LIGHT

PREMIUM BRAND BAR

\$12.00 PER PERSON FOR THE FIRST HOUR AND \$11.00 PER PERSON EACH ADDITIONAL HOUR

LIQUOR - TITO'S, ABSOLUTE CITRON, ABSOLUTE VANILLA, ABSOLUTE MANDARIN, SMIRNOFF RASPBERRY, TANQUERAY, BACARDI, CAPTAIN MORGAN, MALIBU, JOSE CUERVO, JAMESON, JACK DANIELS, SOUTHERN COMFORT,

CANADIAN CLUB, SEAGRAM'S 7, DISARONNO AMARETTO, KAHLUA, BAILEY'S IRISH CREAM AND FIREBALL WHISKEY

WINES - CABERNET SAUVIGNON, CHARDONNAY, WHITE ZINFANDEL, MERLOT, MOSCATO AND RIESLING

BOTTLED BEER - CHOICE OF FIVE - UTICA CLUB, BUDWEISER, BUD LIGHT, LABATT'S BLUE, BLUE LIGHT, COORS LIGHT, HEINEKEN, YUENGLING AND MICHELOB ULTRA

LIMITED BAR

\$8.50 PER PERSON FOR THE FIRST HOUR AND \$7.00 PER PERSON EACH ADDITIONAL HOUR

WINES - CABERNET SAUVIGNON, CHARDONNAY, WHITE ZINFANDEL, MERLOT AND RIESLING

BOTTLED BEER - CHOICE OF FIVE - UTICA CLUB, BUDWEISER, BUD LIGHT, LABATT'S BLUE, BLUE LIGHT AND COORS LIGHT

CASH BAR

\$50.00 BARTENDER FEE

TAB OR CONSUMPTION BAR

18% GRATUITY WILL BE ADDED TO THE END TOTAL