



UNIQUE CUISINE CATERING

Since 1984

Buffet Breakfasts

Below packages are priced per person and left available for up to a two hour period.

Fresh & Healthy \$6.25 per person	Assorted Whole Fruit Basket, and Assorted Muffins
The Continental \$9.00 per person	Fresh Cut Seasonal Fruit, Assorted Muffins, Pastries and Bagels with Flavored Cream Cheese, Butter and Preserves
Tiger Morning \$10.50 per person	Scrambled Eggs, Pork Sausage, Grits and Southern Style Biscuits with Butter
Southern Tradition \$14.50 per person	Scrambled Eggs, Pork Sausage OR Crispy Bacon, Cheddar Cheese Grits, Diced Potatoes and Onions, Southern Style Biscuits with Butter, Melons and Berries
Louisiana Bonjour \$19.25 per person	Sausage and Egg Casserole, Scrambled Eggs with Green Onion tops, Crawfish Quiche Squares, Crispy Bacon OR Cane Glazed Ham, Fresh Cut Seasonal Fruit Display, Bagels, Assorted Muffins and Scones

A La Carte Add-On Items

Egg and Sausage Casserole	\$6.50 per person
Spinach and Cheese Quiche	\$6.00 per person
Shrimp or Veal Grillades with Cream Cheese Grits	\$12.50 per person
BBQ Jumbo Shrimp with Cream Cheese Grits	\$16.50 per person
Crepe Station includes sweet and/or savory, chef fee not included	\$12.50 per person
Omelet Station with traditional selections, chef fee not included	\$10.00 per person
Assorted Muffins and/or Pastries	\$5.50 per person
Diced Potatoes and Onions	\$2.75 per person
Fresh Seasonal Fruit Salad	\$4.00 per person



UNIQUE CUISINE CATERING

Since 1984

Break/Snack Menus

Below packages are priced per person and left available for up to a four hour period.

Pick Me Up \$3.25 per person	Assorted Danishes or Muffins
French Pastry \$4.95 per person	Mini Croissant with Whipped Butter, Jam and Preserves
Crunch Granola \$5.95 per person	Granola with Milk, Yogurt, Fresh Fruit Salad with Berries
Popcorn Snack \$3.50 per person	Buttered Popcorn
Afternoon Tailgater \$10.00 per person	Chips, Nacho Cheese and Jalapenos, Trail Mix, Assorted Candy Bars, Soft Hot Pretzels
Cookie Time \$3.50 per person	Selection of Assorted Gourmet Cookies

A La Carte Add Ons

Assorted Granola Bars	\$2.00 per person
Individual Trail Mix	\$2.00 per person
Individual Bags of Chips	\$2.25 per person
Fresh Fruit Salad	\$3.50 per person
Individual Flavored Yogurts	\$2.00 per person
Assorted Candy Bars	\$2.00 per person



UNIQUE CUISINE CATERING

Since 1984

Hot Lunch Menus

Please choose One Entrée, Vegetable and Starch for your Meal

Prices include House Salad, Fresh Bread and Water (add \$3.50 per person for a seated meal)

Prices do not include tax or service charge. Some prices are subject to change based on season and availability.

\$18.95

Shrimp Creole with Rice

Cornmeal Crusted Chicken with Arugula and Tomatoes

Chicken Breast Picatta with Capers and Lemon Butter Sauce

Green Chile Chicken Enchiladas

Vegetarian Lasagna

Eggplant Parmesan Casserole

Spinach & Artichoke Stuffed Chicken Breast

Crawfish Étouffée with Rice

Quinoa Stuffed Portobello Mushroom

\$23.50

Classic Chicken Cordon Bleu with Virginia Baked Ham and Big Eye Swiss

Seafood Lasagna with Asiago Béchamel and Roasted Plum Tomato Marinara

Braised Chicken Coq au Vin with Broadbent Bacon, Red Wine, Pear Tomatoes and Porcini

Black Peppercorn Seared Flat-Iron Steak with Wild Mushroom and Roasted Tomato

Lowland Shrimp and Grits with White Vermont Cheddar Cheese

Panéed Chicken Marsala with Cippollini Onions, Artichokes and Porcini Mushrooms

Blackened Gulf Fish Dredged in Thirteen Spices with Don Julio Tequila Lime Butter

Oven Baked Herb Crusted Salmon

\$28.95

Roulades of Crawfish-Stuffed Gulf Fish with Dry Vermouth and Peppercorn Butter

Veal Saltimbocca with Prosciutto Parma, Fresh Sage and Baby Spinach

Twin Beef Tournedos with Brandy, Shitake Mushrooms and Smoked Andouille Veal Glaze

Citrus Grilled Mahi Mahi with Blue Crab, Green Onion Relish and New Roads Pecan Meunière

Roasted Bone-in Pork Chop with Dubene Sherry, Almond and Caramelized Shallot

Oregon Wild Salmon with Tarragon Orange Butter and Oyster Mushroom Ragout

Below items are simply suggestions. We are able to offer many more options.

Starches

Rosemary and Roasted Garlic New Potatoes

Scalloped Potatoes

Wild Rice Pilaf with Cracked Wheat and Farmers Peas

Angel Hair Pasta with Olive Oil, Basil and Crushed Red Chili

House Mashed Potatoes with Sweet Potatoes and Goat Cheese

Vegetables

Corn Maque Choux

Oven Roasted Squash and Zucchini with Roasted Red Peppers

Haricots Verts French Beans with Walnut Oil and Toasted Almonds

Smothered Okra

Steamed Asparagus with White Pepper, Lemon and Thyme

... add a Delightful Dessert

Strawberry Layer Cake \$2.95

Cheesecake \$3.95

White Chocolate Bread Pudding \$5.75

Fudge Brownies \$1.75

Lemon Squares \$1.75

Gourmet Cookie Assortment \$1.75

Chocolate Cake \$5.95

Warm Chocolate Lava Cake \$7.50

Bourbon Pecan Pie \$4.95

Add Ice Tea to any Meal for \$2.50 per person



UNIQUE CUISINE CATERING

3838 W. Lakeshore Drive
Baton Rouge, LA 70808
225-578-3810
catering@lsualumni.org

Boxed Lunches

Please provide a minimum of 24 hours for each order (48 hours for orders greater than 30) Minimum order of 10 is required for delivery fee of \$25

SANDWICHES

Served with chips and a fudge brownie

SMOKED TURKEY ON WHEABERRY \$10.50

Premium smoked turkey dressed with mayo, cranberry mustard, lettuce, tomato, and white cheddar cheese on wheat berry bread

CLUB SANDWICH \$10.25

Premium smoked turkey, slow roasted ham, crisp bacon, dressed with Creole mayo, lettuce, tomato & Havarti cheese on an onion roll.

CHICKEN CLUB SANDWICH \$10.75

Char-grilled chicken breast topped with crisp bacon, dressed with Creole mayo, lettuce, tomato, and Havarti on an onion Kaiser roll

MUFFALETTA \$11.50

Genoa Salami, Slow Roasted ham, New Orleans olive salad, Creole mayo, and Provolone cheese on toasted Ciabatta bread

CAJUN ROAST BEEF POBOY \$10.25

Slow cooked inside round Roast beef, horseradish mayo, Provolone cheese, dressed with lettuce and tomato on French bread

CHICKEN SALAD CROISSANT \$11.00

Our Famous Chicken Salad, dressed with lettuce and tomato on a buttery croissant

SHRIMP SALAD CROISSANT \$11.25

Our unique Shrimp Salad, dressed with lettuce and tomato on a buttery croissant

CAPRESE BAGUETTE \$10

Seven grain baguette, fresh mozzarella, tomato and basil with olive oil

HALF SANDWICH/ HALF SALAD \$12.25

Choice of any half sandwich or wrap, and our house salad (baby greens, oven dried tomatoes, candied pecans, feta and mustard vinaigrette, no chips)

TRAYS

Served with chips and assorted desserts

GOURMET SANDWICH TRAY \$11 per person

Assortment of Club on onion roll, Muffaletta, Smoked Turkey on Wheatberry and Caprese Baguette

CROISSANT TRAY \$11.50 per person

Assortment of Shrimp Salad, Chicken Salad

ASSORTED WRAPS TRAY \$10.50 per person

Assortment of Grilled Chicken, Tex Mex, Veggie and Smoked Turkey

WRAPS

Served with chips and a cookie

SMOKED TURKEY WRAP \$10.50

Premium smoked turkey, bacon, shredded mozzarella, pesto mayo, dressed with lettuce and tomato in a wheat wrap

TEX MEX WRAP \$10.75

Grilled Chicken with black beans, lettuce, tomato, salsa and sour cream in a jalapeno -cheddar wrap

GRILLED CHICKEN WRAP \$10.75

Char-grilled chicken breast dressed with red onion, lettuce, tomato, gouda cheese, and honey mustard in a wheat wrap

GRILLED VEGGIE WRAP \$10.50

Marinated grilled vegetables with olive tapenade and feta cheese in a tomato basil wrap (can be made vegan without the feta)

SALADS

Served with crackers and a lemon square

CHICKEN CAESAR \$10.00

Romaine lettuce, grilled chicken, Kalamata olives, mozzarella, sun dried tomatoes, and shredded Parmesan

SHRIMP REMOULADE \$9.50

Spicy boiled shrimp, baby greens, roma tomatoes, and a red pepper remoulade with caper berries and grilled French Baguette

SHRIMP OR CHICKEN COBB \$10.50

Romaine lettuce with tomatoes, crumbled bacon, blue cheese, boiled eggs, and topped with diced chicken or boiled shrimp. Served with spicy avocado ranch dressing

SUMMER SALAD with Grilled Chicken \$11.50

Mixed Baby greens with grilled chicken, golden raisins, blueberries, strawberries, blue cheese, pecans, cucumbers, and champagne vinaigrette

EXTRAS

Assorted Soft Drinks \$2.50

Bottled Water \$2.25

Potato Salad Side \$3.25

Brownies (dz) \$21

Gourmet Cookies (dz) \$21

Salad Side \$3.50

Fruit Salad Side \$3.50

Veg Pasta Salad Side \$3.25

Zapp's Chips \$2.25

Lemon Squares (dz) \$21



UNIQUE CUISINE CATERING

Since 1984

Dinner Menu

Please choose One Entrée, Vegetable and Starch for your Meal

Prices include House Salad, Fresh Bread and Water (add \$3.50 per person for a seated meal)

Prices do not include tax or service charge. Some prices are subject to change based on season and availability.

\$31.95

Center Cut Pork Chop

Stuffed with Crawfish Dressing

Andouille Crusted Gulf Fish of the Day

With Roasted Brown Butter

Lowland Jumbo Shrimp and Grits

With White Vermont Cheddar Cheese

Braised Chicken Coq au Vin

With Broadbent Bacon, Red Wine, Pear Tomatoes & Porcini Mushrooms

Oregon Wild Salmon

With Tarragon Orange Butter and Oyster Mushroom Ragout

Flat Iron Steak

With Crispy Onion Salad

\$35.95

Pan Seared Red Snapper

Topped with Crabmeat Chile Hollandaise Sauce

Citrus Grilled Mahi Mahi

With Blue Crab, Green Onion Relish and New Roads Pecan Meunière

Classic Chicken Cordon Bleu

Stuffed with Prosciutto and Big Eye Swiss

Seafood Lasagna

With Shrimp, Crabmeat Asiago Béchamel and Plum Tomato Marinara

Blackened Gulf Fish

Dredged in Thirteen Spices with Tequila Lime Butter

Roulades of Crawfish Stuffed Flounder

With Dry Vermouth and Peppercorn Butter

\$41.95

Twin Beef Tournedos

With Brandy, Shitake Mushrooms and Smoked Andouille Veal Glaze

Veal Saltimbocca

With Prosciutto Parma, Fresh Sage and Baby Spinach

Black Peppercorn Filet Mignon

With Wild Mushrooms and Roasted Tomato Demi-Glace

Aged Petite Filet

Over Portobello Mushroom with White Truffle sauce

Wood Grilled Tasmanian Lamb Chops

With Tia Maria and Coffee Bean Demi-Glace

Blue-fin Tuna Tataki

Over Haricots Verts and Shitake Mushroom Ceviche with Ponzu Sauce

Below items are simply suggestions. We are able to offer many more options.

Starches

Rosemary and Roasted Garlic New Potatoes
House Mashed Potatoes with Sweet Potatoes and Goat Cheese
White and Wild Rice Pilaf with Dried Cranberries and Toasted Pecans
Angel Hair Pasta with Olive Oil, Basil and Crushed Red Chili
Scalloped Potatoes

Vegetables

Steamed Asparagus with White Pepper, Lemon and Thyme
Oven Roasted Squash and Zucchini with Roasted Red Peppers
Haricots Verts French Beans with Walnut Oil and Toasted Almonds
Balsamic Roasted Brussel Sprouts

... add a Delightful Dessert

Strawberry Layer Cake \$3.95
N.Y. Style Cheesecake \$4.95
White Chocolate Bread Pudding \$5.75
Chocolate Cake \$5.95
Warm Chocolate Lava Cake \$7.50
Bourbon Pecan Pie \$5.95

Add Ice Tea to any Meal for \$2.50 per person



UNIQUE CUISINE CATERING

Per Person Hors d'oeuvres

(Individually Priced Per Selection, Per Person)

All prices are subject to change based on Season and availability.

All food and beverages are subject to service charge and applicable sales tax.

Requests for additional waitstaff, specialty linens, chef attendance will incur additional charges.

Hot Seafood Options

- Deep Fried Cornmeal and Mustard Battered Mississippi Catfish - \$4.75*
- Mini Crawfish Pies with Creole Remoulade Sauce - \$5.25*
- Char-Grilled Bacon Wrapped Oysters in Garlic Butter - \$6.00*
- Crawfish Beignets with Goat Cheese and Sweet Corn - \$6.00*
- Fried Alligator with Sauce Piquant - \$5.25*
- Coconut Shrimp with Mandarin Dipping Sauce - \$6.50*
- Jumbo Grilled Shrimp wrapped in Applewood Smoked Bacon - \$7.25*
- Crawfish Spring Rolls served with Ginger Plum Sauce \$6.25*
- Jumbo Lump Crab and Boursin Wontons with Avocado Mango Relish - \$6.50*
- Louisiana Crawfish and Sweet Corn Cakes with Cilantro Lime Aioli - \$5.25*
- Jumbo Lump Blue Crab Cakes with Chipotle Aioli - \$6.50*
- Lump Crabmeat, Mushroom, and Blue Cheese Spring Rolls with Sweet Soy Syrup - \$6.50*
- Crispy Fried Calamari with Smoked Tomato Sauce and Mint Yogurt - \$5.25*
- Shrimp Quesadillas with Goat Cheese and Mango Ancho Chili Salsa - \$5.25*
- English Style Fish and Chips with Malt Vinegar - \$4.25*
- Seafood Boudin with Creole Mustard Dipping Sauce - \$4.25*
- Seafood Stuffed Mushrooms - \$4.75*
- Louisiana Seafood Gumbo with Rice - \$6.25*
- Louisiana Shrimp and Grits - \$6.25*

Cold Seafood Options

- Lobster and Bird Chile Ceviche with Cilantro and Key Lime - \$8.00*
- Shrimp Remoulade Topped Fried Green Tomatoes on Croutons - \$5.25*
- Jumbo Boiled Shrimp with Cocktail Sauce and Remoulade Sauce - \$12.75*
- Smoked Salmon with Lemon Crème Fraiche on Chive Blinis, Topped with Fresh Caviar - \$6.25*
- Smoked Salmon Display with Cream Cheese, Red Onions & Capers served with Toast Points -\$10.00*
- Tuna Tataki with Sake Soy Sauce on Bamboo Skewers - \$6.75*
- Cold Spiny Lobster Tostada with Pineapple Red Chile Salsa - \$8.00*
- Assorted Sushi Display with Soy Sauce, Pickled Ginger and Wasabi – Market Price*



UNIQUE CUISINE CATERING

Hot Non-Seafood Options

- Jack Daniels Glazed Duck Breast with Roasted Peach Relish - \$6.00*
- Pork and Scallion Dim Sum with Ponzu Sauce - \$4.75*
- Veal and Black Bean Chimichangas with Anaheim Chile Pico de Gallo - \$4.75*
- Natchitoches Style Mini Meat Pies with Cracked Mustard Remoulade - \$4.75*
- Tamarind and Pomegranate Glazed New Zealand Baby Lamb Chops - \$8.00*
- Pecan Fried Chicken Tenders with Spicy Honey Mustard Sauce - \$5.25*
- Maytag Blue Cheese in French Pastry - \$4.75*
- Mini Brie and Raspberry Preserves in Phyllo - \$4.50*
- Spinach and Pine Nut Spanakopita - \$4.25*
- Sweet Mongolian Glazed Beef Satay with Star Anise Sauce - \$4.95*
- Fire Grilled Chicken Satay with Thai Peanut and Coconut Dipping Sauce - \$4.50*
- Caramelized Red Onion and Goat Cheese Tartlets - \$3.25*
- Spicy Chicken Wings with Chile Sauce and Black Bean Sesame Drizzle - \$4.95*
- Mesquite Grilled Quail Breast Wrapped in Bacon Stuffed with Jalapenos - \$8.00*
- Miniature Crepes with Smoked Duck and Scallions - \$5.75*
- Baby Back Ribs in Chipotle Maple Glaze - \$5.95*
- Cajun En Croute Spicy Sausage in Puff Pastry - \$5.25*
- Country Style Pate with Fresh Baguettes - \$6.00*
- Mini Chorizo and Sun-Dried Tomato Savory Cheesecakes - \$3.50*
- Mini Smoked Duck Quesadillas - \$5.25*
- Stuffed New Potatoes with Bacon and Cheddar Cheese - \$4.25*
- Honey Sesame Chicken Tenders - \$5.25*
- Spicy Cajun Boudin Balls - \$4.25*
- River Road Chicken and Sausage Gumbo with Rice - \$4.75*
- Chicken and Sausage Jambalaya - \$4.75*

Cold Non-Seafood Options

- Miniature Assorted Quiches - \$4.75*
- Jamaican Jerk Chicken Skewers - \$4.50*
- Finger Sandwiches (4 Per Person) - \$4.25*
- Finger Sandwiches (Chicken Salad and Shrimp Salad) (4 per person) - \$4.50*
- Assorted Pinwheel Sandwiches - \$3.95*
- Muffaletta Sandwiches on Ciabatta - \$4.95*



UNIQUE CUISINE CATERING

Carving Station Options

*Individually Priced Per Selection, Per Person.
All options are served with Rolls and Condiments*

Smoked Pork Tenderloins with Sugarcane and Pecan Glaze

\$9.95

Wild Herb Roasted Steamship of Beef

(Minimum 150 people)

\$10.25

Wild Herb Roasted Top Round Roast

\$8.25

Black Pepper Crusted Leg of Lamb

\$8.50

Steamship of Peppered Corned Beef

\$9.35

Rosemary Marinated Beef Tenderloin

\$19.50

Apricot Jalapeno Glazed Pork Loins

\$10.50

Pecan Wood Smoked Whole Turkey

\$11.25

Boneless Leg of Lamb Stuffed with Prosciutto and Fresh Spinach

\$12.75

Bourbon, Brown Sugar and Fresh Pineapple Glazed Kentucky Ham

\$8.50



UNIQUE CUISINE CATERING

Pasta Station Options

Individually Priced Per Selection, Per Person

Penne Pasta with Roasted Garlic, Wild Mushrooms, Fresh Spinach and Wood Roasted Chicken

\$7.95

Grilled Chicken, Sun-Dried Tomatoes and Artichoke Hearts Tossed with Penne Pasta in a cream Sauce

\$7.95

Jumbo Gulf Shrimp with Penne Pasta in a Creole Cream Sauce

\$10.00

Spicy Seafood and Andouille Pasta

\$10.50

Lobster, Asparagus and Porcini Risotto with White Truffle Oil and Chives

\$11.25

Spicy Crawfish Risotto with Roasted Garlic, Fresh Herbs and Romano Cheese

\$10.50

Pasta with Oven Dried Tomatoes with Marinated Mozzarella, Fresh Basil and Kalamata Olives (cold pasta salad)

\$9.50

Jumbo Gulf Shrimp, Artichoke Hearts, Sun-dried Tomato, Romano Cheese, Onions & Peppers, and Orzo Tossed in Lemon Oil (cold pasta salad)

\$10.00



UNIQUE CUISINE CATERING

Cheese Display Options

Individually Priced Per Selection, Per Person

Epicurean Cheese Display

St. Andre, Cambozola, Havarti, Point Reyes Blue Cheese with Herbs, Huntsman Cheddar, Apricot, Stilton, Repi Pears, Green Grapes, Fresh Strawberries

\$9.35

Artisanal Cheese Display

Humboldt Fog, Coach Dairy Farms Goat Cheese, Grafton Village Cheddar, Mt. Tam Redhawk, Sliced Fresh Fruit, Assorted Crackers

\$7.95

French Cheese Display

Aged Camembert, Roquefort, Carine's Boucheron Epoisses, Baguettes, Dried Fruit

\$9.35

Feta, Pesto and Sun-Dried Tomato Torte

\$2.50

Fig and Apricot Torte

\$2.50

Praline Baked Brie

\$4.00

Raspberry Baked Brie

\$4.00

Assorted Domestic Cheeses

Cheddar, Swiss, Pepper Jack

\$3.50



UNIQUE CUISINE CATERING

Fruit and Vegetable Displays

Individually Priced Per Selection, Per Person

Grilled Seasonal Vegetable Display

Balsamic Marinated Asparagus, Yellow Squash, Zucchini, Red Onions, Sweet Red Bell Peppers and Portabella Mushrooms

with choice of: Roasted Garlic Cheese Dip or Toasted Walnut Blue Cheese Dip

\$7.25

Seasonal Blanched Vegetable Display

Green Asparagus, Green Beans, Baby Carrots with Tops, Sugar Snaps, Red Pear Shaped Tomatoes, Yellow Squash, Zucchini and Endive

with choice of: Roasted Garlic Cheese Dip or Toasted Walnut Blue Cheese Dip

\$6.00

Market Fresh Asparagus Display

with choice of: Roasted Garlic Cheese Dip or Toasted Walnut Blue Cheese Dip

\$7.25

Fresh Fruit Display

Cantaloupe, Pineapple, Kiwi, Strawberries, Blackberries, Honey Dew Melon, Grapes and Blueberries with choice of: Raspberry Fruit Dip or White Chocolate Mousse Dip

\$4.25

Fresh Fruit Display with Chocolate Sauce

\$7.25

Fresh LA Strawberries with Grand Marnier Sour Cream Dip

\$6.00



UNIQUE CUISINE CATERING

Hot and Cold Dips

Individually Priced Per Selection, Per Person

Warm Spinach and Artichoke Dip with Assorted Crackers

\$3.50

Crawfish, Corn and Jalapeno Dip with Assorted Crackers

\$5.95

Warm Lump Crab and Artichoke Dip with Pastry Shells

\$5.75

Shrimp and Artichoke Dip with Assorted Crackers

\$4.75

Shrimp, Artichoke and Sun-Dried Tomato Dip with Assorted Crackers

\$4.95

Crabmeat, Sherry and Gruyere Dip with Pastry Shells

\$5.50

Oyster, Andouille, Spinach and Mushroom Dip with Assorted Crackers

\$5.50

Cold Shrimp Dip with Assorted Crackers

\$4.50

Mexican Seven Layer Dip with Fresh Tortilla Chips

\$3.25



UNIQUE CUISINE CATERING

Since 1984

Bar Services

Beer and Wine Bar	Bottled Michelob Ultra, Bud Light, Coors Light, Miller Lite Mondavi Woodbridge Select Chardonnay, Cabernet and Merlot <i>Includes Glasses, Beverage Napkins and Bartender</i> (Substitutions may be made for additional costs)	2 Hours \$18 per person 3 Hours \$22 per person 4 Hours \$26 per person 5 Hours \$30 per person
Call Brand Bar	Absolut, Dewars, Crown Royal, Jack Daniels, Dewar's, Bacardi Light, Cuervo Gold, Amaretto <i>Includes Beer, House Wine, Soft Drinks, Appropriate Mixers, Glasses,</i> <i>Beverage Napkins and Bartender</i> (Substitutions may be made for additional costs)	2 Hours \$24 per person 3 Hours \$30 per person 4 Hours \$36 per person 5 Hours \$42 per person
Premium Bar	Grey Goose, Beefeaters, Crown Royal Reserve, Gentleman Jack, Glenlivet Scotch, Cabo Wabo Tequila, Zaya Rum <i>Includes Beer, House Wine, Soft Drinks, Appropriate Mixers, Glasses,</i> <i>Beverage Napkins and Bartender</i> (Substitutions may be made for additional costs)	2 Hours \$28 per person 3 Hours \$34 per person 4 Hours \$40 per person 5 Hours \$46 per person
Mimosa and Bloody Mary Bar	House Champagne with Orange, Cranberry and Pineapple Juices, and Build your Own Bloody Mary Bar with toppings <i>Includes seasonal Juices and Accompaniments, Glasses, Beverage</i> <i>Napkins and Bartender</i> (Substitutions may be made for additional costs)	2 Hours \$18 per person 3 Hours \$22 per person 4 Hours \$26 per person 5 Hours \$30 per person

All prices are subject to change. Substitutions and/or additions can be accommodated for an additional charge.

We will only serve to guests that are 21 years of age or older, proof is required. We reserve the right to refuse

Cash Bar Pricing and Information

Bartender fees are \$35 per hour per bartender, for setup, event time and cleanup For each Cash Bar setup, a minimum of \$300 in sales is required. One bartender per 75-100 people is recommended. *Cash Bars may not be available for all event venues.

Call Brand Mixed Drink	\$8.00 each
Premium Brand Mixed Drink	\$10.00 each
Domestic Beer	\$5.00 each
Import Beer	\$7.00 each
House Wine	\$7.00 each
Soft Drink	\$1.50 each
Bottled Water	\$2.00 each