

2010 Catering Menu



The Embassy Suites Lake Buena Vista is most pleased to present the following menus for your consideration. In order to plan a successful event, we ask that you review the following



EMBASSY SUITES
HOTELS®

Orlando-Lake Buena Vista

8100 Lake Street, Orlando, Florida 32836

(407) 239-1144 * Fax: (407) 239-1718

MENUS

The enclosed menus are suggestions. We would be happy to customize menus to compliment your particular event. A service charge and additional state sales tax is applied to all food, beverage, audio visual and room set up fees. No food or beverage, alcoholic or not, shall be brought into the hotel by our patrons or patron's guests. Entrée selections are limited to one selection unless special dietary or religious laws must be observed. In the event a second entrée is required, the highest price of the two entrees will be charged for all of the guests. Buffet Menus are for a minimum of 25 people per meal period. If you or your group should choose a buffet menu and the guarantee for your event should fall below 25 people, the charge will be for 25 people regardless of what the guarantee number is for all buffet meals.

All food and beverage, meeting room rental and audio visual are subject to a 22% service charge and 6.50% FL sales tax

BANQUET CONTRACT

The Banquet Contract will detail the services to be provided and Embassy Suites Hotel's policies and terms. Please read the contract, sign, return one copy (envelope enclosed) and retain one for your records.

SEATING

Our Banquet and Meeting Rooms will be set to best accommodate your function. If round tables are specified, eight (8) guests will be assigned seating. Please let us know if you require a formal head table. Floor plans are available upon request.

DECORATIONS

Fresh flowers and customized centerpiece arrangements can be made through our sales representative. Decorations and displays brought into the hotel by our guests must be approved prior to arrival. Items may not be attached to any stationary wall, floor, or ceiling with nails, staples, or tape in order to prevent damage to the hotel. Linens are provided for all food and beverage functions. Please check with the Catering Department for available colors.

PARKING

Self-parking is available on a limited basis for hotel guests complimentary and \$7.00 for non-guests. Valet parking is available for \$12.00 per car.

SECURITY

The Embassy Suites Lake Buena Vista assumes no responsibility for damage or loss of articles left in the banquet and meeting rooms. Arrangements for security must be made prior to the planned event and cleared with your hotel representative.

GUARANTEE

We require a minimum attendance guarantee three (3) business days in advance of your event. This will be considered a minimum guarantee and is not subject to reduction. Should you fail to provide a guarantee by the specified date, your expected number of guests will be used. If requested, we will set 5% over your guarantee.

BILLING

Payment in advance of the total anticipated charges is required unless previous credit arrangements have been established with the Embassy Suites Lake Buena Vista.

CANCELLATION

If a function must be postponed or cancelled, the deposit will be non-refundable and non-transferable.

Breakfast Specialties
25 Person Minimum on all Buffets

Classic Continental

Chilled Orange and Grapefruit Juice
Selection of Seasonal Hand Fruits
Bakery Fresh Assortment of Danish and Muffins
Butter, Fruit Preserves and Honey
Granola and Kashi Bars
Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas
\$14.95 per person

Florida Continental

Chilled Orange and Grapefruit Juices
Seasonal Fruit and Berries Medley
Bakery Fresh Assortment of Bagels, Danish and Muffins
Butter, Cream Cheese, Fruit Preserves and Honey
Assorted Cereals with 2 % Milk
Assorted Fruit Yogurts
Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas
\$16.95 per person

Embassy Breakfast Buffet

Chilled Orange and Grapefruit Juices
Seasonal Fruit and Berries Medley
Fluffy Scrambled Eggs
Crisp Bacon, Link Sausage and Country Style Hash Browns
French Toast with Warm Maple Syrup
Bakery Fresh Assortment Danish and Muffins
Butter, Fruit Preserves and Honey
Assorted Cereals with 2% Milk
Assorted Fruit Yogurts
Freshly Brewed Coffee, Decaffeinated Coffee and Gourmet Teas
\$19.95 per person

Breakfast Enhancements

<i>Sausage and Egg Biscuit Sandwich</i>	<i>\$3.50 per person</i>
<i>Breakfast Burrito</i>	<i>\$3.50 per person</i>
<i>Granola Yogurt Parfait</i>	<i>\$3.50 per person</i>
<i>Omelet Station (\$100 Chef's Attendant Fee)</i>	<i>\$5.50 per person</i>
<i>Oatmeal and Dried Fruit Bar</i>	<i>\$4.50 per person</i>



Florida Refreshers

Morning Break

*Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Soft Drinks and Bottled Water*

Morning Break Additions

Assorted Breakfast Danish

Freshly Baked Muffins

Assorted Donuts

Bagels with Cream Cheese

Flakey Croissants

Blueberry Scones

Home-Made Granola

Florida Orange Juice

Selection of Fresh Hand Fruit

Seasonal Fruit and Berries Medley

Assorted Fruit Yogurts

Assorted Granola Bars

Two Morning Break Additions - \$10.95

Three Morning Break Additions - \$12.95

Afternoon Break

*Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Soft Drinks and Bottled Water*

Afternoon Break Additions

Warm Tortilla Chips with Fresh Salsa

Pita Chips with Hummus

Assorted Granola Bars

Deluxe Trail Mix

Freshly Baked Cookies

Chocolate Fudge Brownies

Selection of Fresh Hand Fruit

Seasonal Fruit and Berries Medley

Crudite of Raw and Grilled Vegetables

Two Afternoon Break Additions - \$10.95

Three Afternoon Break Additions - \$12.95

A la Carte Break Selections

Beverages

<i>Freshly Brewed Coffee, Decaffeinated Coffee and Tea (4 hours)</i>	<i>\$5.95 Per Person</i> <i>\$42.00 per Gallon</i> <i>\$21.00 per 1/2 Gallon</i>
<i>Brewed Iced Tea with Lemon Slices or Lemonade with Lemon Slices</i>	<i>\$40.00 per Gallon</i> <i>\$12.00 per Quart</i>
<i>Orange, Grapefruit, Cranberry and Apple Juices</i>	<i>\$15.00 per Quart</i>
<i>Non-Alcoholic Fruit Punch with Fresh Fruit Garnish</i>	<i>\$40.00 per Gallon</i>
<i>Assorted Soft Drinks and Bottled Water</i>	<i>\$3.00 Each</i>
<i>Unlimited Soft Drinks & Bottled Water (4 Hours)</i>	<i>\$7.00 per Person</i>
<i>Assorted Sports Drinks, Red Bull or Vitamin Water</i>	<i>\$4.75 Each</i>

A la Carte Break Items

<i>Assorted Breakfast Danish</i>	<i>\$33.00 per Dozen</i>
<i>Assorted Muffins</i>	<i>\$33.00 per Dozen</i>
<i>Bagels and Cream Cheese</i>	<i>\$33.00 per Dozen</i>
<i>Assorted Fruit Yogurts</i>	<i>\$3.75 Each</i>
<i>Seasonal Fruit and Berries Medley</i>	<i>\$6.00 per Person</i>
<i>Fresh Whole Fruit</i>	<i>\$2.75 Each</i>
<i>Freshly Baked Cookies</i>	<i>\$33.00 per Dozen</i>
<i>Chocolate Fudge Brownies</i>	<i>\$33.00 per Dozen</i>
<i>Assorted Granola or Fruit Bars</i>	<i>\$2.50 Each</i>
<i>Candy Bars</i>	<i>\$2.50 Each</i>
<i>Potato Chips and French Onion Dip</i>	<i>\$2.75 per Person</i>
<i>Tortilla Chips, Guacamole and Salsa</i>	<i>\$6.00 per Person</i>
<i>Freshly Popped Popcorn</i>	<i>\$3.50 per Person</i>
<i>Bar Snack Mix</i>	<i>\$2.75 per Person</i>
<i>Haagen Daz Ice Cream Bars</i>	<i>\$5.00 Each</i>

Plated Luncheon Entrees

All Entrees are served with rolls and butter, Iced Tea and Coffee Service

Starters

(Choice of One)

Caesar Salad

With Romaine, Creamy Caesar Dressing, shaved Parmesan and Garlic Croutons

House Salad

Fresh Field Greens and Iceberg, Tomato, Cucumber and choice of two dressings

Shrimp and Corn Chowder

Chef's Selection of Soup of the Day

Fresh Fruit Plate

Seasonal Melons and Berries

Selection of Entrees

(Choice of One)

Grilled Chicken Caesar Salad

*Hearts of Romaine, Creamy Caesar Dressing with Garlic Croutons & Shaved Parmesan
Topped with Grilled Sliced Boneless Chicken Breast*

\$23.95 per person

Traditional Cobb Salad

*Iceberg and Romaine Lettuce Tossed with Tomatoes, Grilled Chicken
Bacon, Avocado, Blue Cheese and Hard-Boiled Eggs in French Vinaigrette*

\$24.95 per person

Parmesan Crusted Chicken Breast

with Basil Marinara, Baked Penne and Garden Fresh Vegetables

\$26.95 per person

Breast of Chicken Chardonnay

*Marinated and Grilled, finished with a Lemon White Wine Sauce and served with
Garden Fresh Vegetables.*

\$26.95 per person

Sage Roasted Chicken Breast

with Garden Fresh Vegetables

\$33.95 per person

London Broil

*Thinly sliced and covered with a Cabernet Mushroom Sauce served with Garden Fresh
Vegetables*

\$29.95 per person

Mustard Crusted Salmon

with Garden Fresh Vegetables

\$27.95 per person

Selection of Desserts

(Choice of One)

New York Cheese Cake, Carrot Cake, Chocolate Fudge Cake

Tiramisu or Key Lime Pie

Lunch Buffets

Minimum of 25 guests for all Buffets

Deli Luncheon Buffet

Mixed Greens Salad with Ranch and Vinaigrette Dressings

Red Bliss Potato Salad & Chicken Walnut Salad

Marinated Cheese Tortellini Salad with Roasted Vegetables in Herb Vinaigrette

Deli sliced Roast Beef, Ham and Roast Turkey

Swiss, Cheddar and Provolone Cheeses

Selection of Fresh Rolls and Breads

Assortment of Condiments and Relishes

Bakers Tray of Assorted Fresh Baked Cookies, Chocolate Fudge Brownies & Petite Fours

Freshly Brewed Coffee, Herbal Teas & Iced Tea

\$27.95 per person

Embassy Sandwich Buffet

Chef's Soup of the Day

Baby Spinach Salad with Pecans, Pears and Bleu Cheese

Mixed Green Salad with Tomatoes, Potatoes, Eggs and Green Beans

Grilled Vegetable Salad

Turkey and Swiss on Ciabatta with a Cranberry-Apple Chutney

Roast Beef and Grilled Onions on a Sourdough Hoagie with Creamed Horseradish

Roasted Vegetables with Hummus on a Flour Tortilla

Grilled Cuban Sandwich

Pickles, Pepperoncini, Olives and Cherry Peppers

Home-Made Potato Chips

Whole Fruit Display

Chef's Selection of Desserts

\$29.95

Italian Buffet

Minestrone Soup

Caesar Salad with Romaine, Creamy Caesar dressing, shaved Parmesan and Garlic Croutons

Grilled Vegetable Salad

Warm Garlic Bread Dusted with Parmesan

Baked Penne with Italian Sausage

Three Cheese Layered Meat Lasagna

Pizza Hut Pizza

Roasted Italian Vegetables

Tiramisu and Cheesecake

Freshly Brewed Coffee, Herbal Teas & Iced Tea

\$27.95 per person

The Atrium Buffet

Chef's Soup of the Day

Creamy Cole Slaw and Whole Grain Mustard Potato Salad

Mixed Greens with Tomatoes, Red Onions and Cucumbers with a

Creamy Ranch Dressing

Buttermilk Fried Chicken

Classic Meatloaf

Macaroni and Cheese

Green Beans and Caramelized Onions

Southwest Style Corn Bread

Cookies and Brownies

Warm Fruit Cobbler

Freshly Brewed Coffee, Herbal Teas & Iced Tea

\$27.95 per person

Lake Buena Vista Buffet

Chef's Soup of the Day

Mixed Greens with Tomatoes, Red Onions and Cucumbers with a Balsamic Vinaigrette

Penne Pasta Salad

Grilled Vegetable Salad

Pan Seared Chicken Breast with Lemon, Capers and Sun Dried Tomatoes with Roasted Potatoes

Grilled Salmon with Herbed Butter and Red Pepper Risotto

Chef's Selection of Garden Fresh Vegetables

Fresh Fruit Salad, Freshly Baked Cookies, Chocolate Layer Cake

Freshly Brewed Coffee, Herbal Teas & Iced Tea

\$27.95 per person



Plated Dinner Entrees

All Entrees are served with rolls and butter, Coffee and Tea Service

Starters

(Choice of One)

Caesar Salad

With Romaine, Creamy Caesar Dressing, Shaved Parmesan and Garlic Croutons

House Salad

Fresh Field Greens, Tomato, Cucumber and choice of two dressings

Spinach Salad

Tomatoes, Bleu Cheese Crumbles, Toasted Walnuts with a Walnut Vinaigrette Dressing

Shrimp and Corn Chowder

Chef's Selection of Soup of the Day

Fresh Fruit Plate

Seasonal Melons and Berries

Sautéed Crab Cakes

With Micro Greens and a Cajun Remoulade

Add \$5.00 per person

Shrimp Cocktail

Jumbo Shrimp with a Tangy Cognac-Laced Cocktail Sauce

Add \$5.00 per person

Selection of Entrees

(Choice of One)

Chicken Picatta

with Lemon Caper Sauce and Garden Fresh Vegetables

\$37.95 per person

Chicken en Croute

With Duxell and a Wild Mushroom Sauce. Served with Garden Fresh Vegetables

\$37.95 per person

Rosemary Grilled Breast of Chicken

with Wild Mushroom Cream Sauce and Garden Fresh Vegetables

\$37.95 per person

Pan Seared Grouper

With Baby Shrimp and a Fresh Fruit Salsa. Served with Garden Fresh Vegetables

\$39.95 per person

Mahi - Mahi Oscar

with Crabmeat and Béarnaise Sauce, and Garden Fresh Vegetables

\$39.95 per person

Roast Sirloin of Beef

with a Bordelaise Mushroom Sauce and Garden Fresh Vegetables

\$41.95 per person

Filet Medallions Diane

with Wild Mushroom Ragout served with Garden Fresh Vegetables

\$46.95 per person

Selection of Desserts

(Choice of One)

New York Cheese Cake, Carrot Cake, Chocolate Fudge Cake

Tiramisu or Vanilla Ice Cream with Berries

Dinner Buffets
Minimum of 30 Guests for all Buffets

Nuevo Latino Buffet

*Tequila Citrus Romaine Salad with Fresh Citrus, Red Onion, Crispy Tortillas and
Chipotle Caesar Dressing
Jicama-Jalepeno Slaw
7-Layer Dip with Tri Colored Tortillas
Roasted Mahi Mahi with a Fresh Fruit Salsa
Chile Rubbed Pork Loin with Roasted Corn and Black Bean Salsa
Arroz con Pollo – Chicken and Rice with Chorizo Sausage
Fried Plantains
Roasted Squash, Tomatoes and Onions
Chile Dusted Fruit Salad
Fresh Fruit Flan
Custard Flan
\$42.95*

Lake Street Buffet

*Mixed Greens with Tomatoes, Shaved Red Onion and Bleu Cheese Crumbles
Penne Pasta Salad
Marinated Vegetable Salad with Herb Vinaigrette
Grilled Breast of Chicken with a Tomato-Basil Salsa and Polenta
Grilled Mahi with Key Lime and Wild Rice
Cranberry-Orange Roasted Pork Loin with Garlic Smashed Potatoes
Garden Fresh Vegetables
Key Lime Pie
Banana Caramel Tortilla Cheesecake
\$40.95*

Italian Dinner Buffet

*Classic Caesar Salad
Tomato, Cucumber and Mozzarella Salad
Baby Spinach Salad with Artichokes, Roasted Peppers, Asiago Cheese with an Herb
Vinaigrette
Tortellini Salad with Baby Shrimp
Parmesan Crusted Chicken with Roasted Mushroom Risotto
Grilled Salmon Puttanesca
Balsamic Laced Flank Steak with Herb Roasted Potatoes
Roasted Italian Vegetables
Tiramisu
Cannolis
Amaretto Cheesecake
\$40.95*

Reception Menu

Cheese Display

To include Bleu, Gruyere, Cheddar, Brie, Fontina and Goat Cheeses with Assorted Nuts, Dried Fruits and Berries, Mustard – Honey Aioli, Sliced Baguettes and Crackers
\$6.50 per person

Antipasto Display

Cappicola, Genoa Salami, Mortadella, Prosciutto, Fresh Mozzarella, Provolone, Gorgonzola, Marinated and Grilled Vegetables, Mushrooms, Marinated Olives, Roasted Red Peppers, Artichoke Hearts, Cherry Peppers, Country Bread and Crostini
\$6.50 per person

Crudités Display

Seasonal Raw Vegetables, Pita Chips, Crostini, Hummus, Tapenade with Assorted Dressings and Dips
\$5.00 per person

Fresh Fruit Display

Pineapple, Orange, Grapefruit, Honeydew, Cantaloupe and Seasonal Vegetables with a Fresh Fruit Coulis
\$5.00 per person

Sweet Table Display

To include a Collection of Cakes, Pies and Petite Fours
\$5.50 per person

Pasta Station

To include Penne, Farfalle and Tortellini Pasta with Roasted Peppers, Caramelized Onions, Olives, Baby Spinach, Roasted Mushrooms and Garlic Confit. Sauces include Basil Marinara, Herbed Cream Sauce, Red Wine, Vodka and Extra Virgin Olive Oil. Includes Roasted Garlic Cheese Bread, Italian Sausage, Grilled Chicken, Shrimp, Parmesan and Gorgonzola Cheese.

(\$100.00 Attendant Fee. One Attendant per 50 Guests)
\$8.50 per person

Salad Station

To include Romaine and Iceberg Lettuce, California Greens, Baby Spinach, Shredded Carrots, Diced Tomatoes, Red Onions, Cucumbers, Julienne Peppers, Crumbled Bleu Cheese, Parmesan Cheese, Hard Cooked Eggs, Toasted Nuts, and Croutons with Ranch, Caesar and Vinaigrette Dressings with Warm Rolls and Butter.
\$5.00 per person

Roasted Turkey Carving Station

To include Boneless Roasted Turkey Breast, Cranberry – Orange Glaze, Herb Infused Mayonnaise, Creamed Horseradish with Rolls and Butter.

(\$100.00 Carver Fee. One Carver per 50 Guests)

\$300.00 for 50 Guests

Prime Rib Carving Station

To include Roasted Prime Rib of Beef with Whole Grain Mustard, Creamed Horseradish, Rolls and Butter.

(\$100.00 Carver Fee. One Carver per 50 Guests)

\$450.00 for 50 Guests

Root Beer Glazed Ham Carving Station

To include Whole Bone – In Ham with Root Beer Glaze, Rolls and Butter

(\$100.00 Carver Fee. One Carver per 50 Guests)

\$300.00 for 50 Guests

Roasted Pork Loin Carving Station

To include Roasted Pork Loin, Apple – Cranberry Demi, Dijon Mustard, Rolls and Butter

(\$100.00 Carver Fee. One Carver per 50 Guests)

\$375.00 for 50 Guests

Southwestern Style Eight Layer Dip

To include Guacamole, Sour Cream, Refried Beans, Spicy Cheese Sauce, Diced Tomatoes, Diced Onions, Black Beans and Salsa served with Tri Colored Tortilla Chips.

\$3.95 per person

Cold Canapés

Tomato and Fresh Mozzarella with a Basil – Balsamic Reduction

\$175.00 per 50 pieces

Mini Bruschetta

\$175.00 per 50 pieces

Herbed Chicken Salad in Phyllo Cups

\$195.00 per 50 pieces

Shrimp and Cucumber Canapés

\$220.00 per 50 pieces

Hot Hors D'oeuvres

Spanakopita - \$175.00 per 50 pieces

Vegetable Spring Rolls - \$175.00 per 50 pieces

Sausage Stuffed Mushrooms - \$175.00 per 50 pieces

Brie and Raspberry Phyllo Purses - \$200.00 per 50 pieces

Chicken Satay - \$200.00 per 50 pieces

Floridian Chicken Wings with Bleu Cheese Dip - \$200.00 per 50 pieces

Coconut Shrimp - \$225.00 per 50 pieces

Mini Crab Cakes with Dijon Aioli - \$250.00 per 50 pieces

All Day Meeting Package I

Morning Break

*Freshly Baked Danish and Muffins
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Assorted Soft Drinks and Bottled Water*

Mid Morning Refresh

Beverages Only

Atrium Sandwich Buffet

*Chef's Soup of the Day
Mixed Green Salad with Tomatoes, Cucumbers and Olives with an Herb Vinaigrette
Tangy Cole Slaw
Our Chef's Selection of Assorted Sandwiches Artfully Displayed with Assorted Breads,
Rolls and Wraps
Pickles, Pepperoncini, Olives and Cherry Peppers
Home-Made Potato Chips
Whole Fruit Display
Chef's Selection of Desserts
Freshly Brewed Coffee, Herbal Teas & Iced*

Afternoon Break

*Selection of Seasonal Hand Fruit
Freshly Baked Cookies
Chocolate Fudge Brownies
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
Assorted Soft Drinks and Bottled Water*

Mid Afternoon Refresh

Beverages Only

\$44.95 per person

All Day Meeting Package II

Morning Break

Freshly Baked Danish and Muffins

Bagels with Cream Cheese

Assorted Fruit Yogurts

Assorted Granola Bars

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Assorted Soft Drinks and Bottled Water

Mid Morning Refresh

Beverages Only

The Atrium Buffet

Chef's Soup of the Day

Creamy Cole Slaw and Whole Grain Mustard Potato Salad

Mixed Greens with Tomatoes, Red Onions and Cucumbers with a

Creamy Ranch Dressing

Buttermilk Fried Chicken

Classic Meatloaf

Macaroni and Cheese

Green Beans and Caramelized Onions

Southwest Style Corn Bread

Cookies and Brownies

Warm Fruit Cobbler

Freshly Brewed Coffee, Herbal Teas & Iced

Afternoon Break

Selection of Seasonal Hand Fruit

Freshly Baked Cookies

Chocolate Fudge Brownies

Selection of Fresh Hand Fruit

Hummus with Pita Chips

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

Assorted Soft Drinks and Bottled Water

Mid Afternoon Refresh

Beverages Only

\$50.95 per person

Embassy Suites Lake Buena Vista

Catering Beverage Menu

Tier One Beverages – Svedka Vodka, Don Q Crystal Rum, Gilbey’s Gin, Sauza Gold Tequila, Jim Beam Bourbon, Canadian Club Whiskey, Grants Scotch Whiskey, Courvoisier VS, Sycamore Lane Wines

Tier Two Beverages – Finlandia Vodka, Don Q Gold Rum, Tanqueray Gin, Sauza Hornitos Tequila, Jack Daniels, Canadian Club 12 Year Old, Chivas Regal Scotch Whiskey, Hennessy VS, Trinity Oaks Wines

Host Bar Prices

Tier One Beverages	\$6.50
Tier Two Beverages	\$7.50
Sycamore Lane Wine by the Glass	\$6.50
Trinity Oaks Wine by the Glass	\$7.50
Budweiser	\$4.50
Coors Light	\$4.50
Sam Adams Boston Lager	\$5.75
Corona Extra	\$6.00
St. Pauli Girl N.A.	\$5.50

Cash Bar Prices

Tier One Beverages	\$7.00
Tier Two Beverages	\$8.00
Sycamore Lane Wine by the Glass	\$7.50
Trinity Oaks Wine By the Glass	\$8.00
Budweiser	\$5.00
Coors Light	\$5.00
Sam Adams Boston Lager	\$6.25
Corona Extra	\$6.50
St. Pauli Girl N.A.	\$6.00

Bartender Fees – \$100.00 per bartender. One bartender per 75 guests minimum

Cashier Fees - \$100.00 per Cashier. One cashier per 100 guests. (Cash Bars Only)

We reserve the right to ask any of your guests to present us with legal identification and refuse service to anyone who cannot produce legal identification.

We reserve the right to refuse alcoholic beverage service to any of your guests who appear to be intoxicated.

Embassy Suites Lake Buena Vista Catering Wine List

Whites

Bottle

Riesling, Hogue Vineyards, Washington State	\$35.00
White Zinfandel, Beringer Vineyard, California	\$28.00
Pinot Grigio, Sycamore Lane, Napa Valley	\$20.00
Pinot Grigio, Trinity Oaks, California	\$30.00
Pinot Grigio, Ruffino Lumina, Italy	\$35.00
Sauvignon Blanc, Kim Crawford, New Zealand	\$40.00
White Table Wine, Menage a Trois	\$35.00
Chardonnay, Sycamore Lane, Napa Valley	\$20.00
Chardonnay, Trinity Oaks, California	\$30.00
Chardonnay, Sonoma-Cutrer, Russian River	\$48.00
Sparkling Wine, Barefoot Bubbly Extra Dry	\$30.00
Sparkling Wine, Domaine Chandon Brut	\$38.00

Reds

Pinot Noir, La Crema, Monterey, California	\$40.00
Merlot, Sycamore Lane, Napa Valley	\$20.00
Merlot, Trinity Oaks, California	\$30.00
Merlot, Clos du Bois, Sonoma County	\$35.00
Cabernet Sauvignon, Sycamore Lane, Napa	\$20.00
Cabernet Sauvignon, Trinity Oaks, California	\$30.00
Cabernet Sauvignon, Louis Martini, Sonoma	\$45.00
Red Zinfandel, Ravenswood Vintner's Blend	\$30.00
Red Table Wine, Ménéage a Trios, California	\$35.00