

Salty's on Alki Catering Menus

BREAKFAST MENU

FRESHLY BREWED STARBUCKS COFFEE & TAZO TEAS \$2.95

FRESHLY BREWED STARBUCKS COFFEE & ASSORTED BREAKFAST BREADS \$6.95

CONTINENTAL BREAKFAST BUFFET \$13.95

Seasonal fresh fruit, bagels and cream cheese, Salty's bakery pastries, muffins and breads with house-made jam, butter, Starbucks coffees, Tazo teas & orange juice

THE ENHANCED CONTINENTAL BREAKFAST BUFFET \$17.95

Seasonal fresh fruit, house granola, yogurt, bagels, smoked salmon spread, Salty's bakery pastries, muffins and breads with house-made jam, butter, Starbucks coffees, Tazo teas & orange juice

PLATED AND SERVED BREAKFAST OPTIONS:

Eggs Benedict with potatoes, alder smoked bacon and seasonal fresh fruit \$19.95

French Toast with butter, maple syrup, alder smoked bacon and seasonal fresh fruit \$17.95

Scrambled eggs with ham and green onions, potatoes, alder smoked bacon and seasonal fresh fruit \$15.95

Served with selected breakfast breads, freshly brewed Starbucks coffees, Tazo teas & orange juice

PACIFIC BRUNCH BUFFET \$30.95

(Minimum 30 guests)

Eggs Benedict

Country style biscuits and sausage gravy

Vegetable scramble with Gruyere cheese

Kielbasa sausage

Alder smoked bacon

Skillet fried potatoes with bell peppers and onions

Seasonal fresh fruit

Salty's bakery assorted muffins and breads with butter and house-made jam

Karen's famous cinnamon rolls

Assorted fruit juices, Starbucks coffees & Tazo teas

ELLIOTT BAY BRUNCH BUFFET \$34.95

(Minimum 30 guests)

Northwest Dungeness crab legs

Peel and eat prawns

Gerard & Dominique salmon lox, mini bagels, cream cheese, capers and red onion

Eggs Benedict

Country style biscuits and sausage gravy

Vegetable scramble with Gruyere cheese

Kielbasa sausage

Alder smoked bacon

Skillet fried potatoes with bell peppers and onions

Seasonal fresh fruit

Salty's bakery assorted muffins and breads with butter and house-made jam

Karen's famous cinnamon rolls

Assorted fruit juices, Starbucks coffees & Tazo teas

2010

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

PRIVATE DINING LUNCH MENU

For groups of 30 or less

Please select one soup or one salad and one dessert for the entire group.

Add \$6.00pp if both soup and salad are selected

STARTERS

Starter courses must be the same for everyone in your group.

SEAFOOD CHOWDER

Salty's Signature

CAESAR SALAD

Classic house dressing and pecorino cheese

CRAB & PRAWN BISQUE

Herb pesto and potato crisps

MIXED FIELD GREENS

Parmesan vinaigrette with balsamic
marinated tomatoes

CREAMY SMOKED TOMATO SOUP

Tillamook white cheddar toast

LOUIE CHOPPED SALAD

Romaine lettuce, egg, asparagus, tomatoes and
cucumbers tossed in classic Louie dressing

ENTRÉES

Included are Chef's selections of starch and vegetables, artisan rolls and butter,
Starbucks coffees, Tazo teas & iced tea. All entrées will be presented on your personalized menu.

WILD COPPER RIVER SALMON \$32.95

White wine butter, lemon and tomato

DUNGENESS CRAB STUFFED WILD COPPER RIVER SALMON \$35.95

Caviar hollandaise sauce

TIGER PRAWN SCAMPI \$32.95

Sautéed with garlic, Riesling wine and fresh herbs

FREE RANGE HERB MARINATED CHICKEN \$28.95

Tomato and feta with Greek olives

ANGUS TOP SIRLOIN STEAK \$31.95

Caramelized sweet onions and portobello mushrooms

WILD MUSHROOM RAVIOLI \$24.95

Roasted garlic cream sauce and parmesan

DESSERTS

Dessert courses must be the same for everyone in your group.

CHOCOLATE DECADENCE

GRAND MARNIER CHEESECAKE

SEASONAL FRESH FRUIT TART

WHITE CHOCOLATE MOUSSE CAKE

2010

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LUNCH MENU

Groups up to 100 may pre-select up to 3 entrees. Groups over 100 may pre-select up to 2 entrees.

All entrée counts must be given three business days prior to your event.

Entrées include choice of one soup or one salad.

To enhance your meal, select both starters (one soup & one salad) for an additional \$6.00pp.

Included in entrée prices are Chef's selection of starch and vegetables, artisan rolls and butter, Starbucks coffees, Tazo teas & iced tea.

STARTERS

Starter courses must be the same for everyone in your group.

SEAFOOD CHOWDER

Salty's Signature

CAESAR SALAD

Classic house dressing and pecorino cheese

CRAB & PRAWN BISQUE

Herb pesto and potato crisps

MIXED FIELD GREENS

Parmesan vinaigrette with balsamic marinated tomatoes

CREAMY SMOKED TOMATO SOUP

Tillamook white cheddar toast

LOUIE CHOPPED SALAD

Romaine lettuce, egg, asparagus, tomatoes and cucumbers tossed in classic Louie dressing

SEAFOOD ENTRÉES

WILD COPPER RIVER SALMON \$27.95

White wine butter, lemon and tomato

DUNGENESS CRAB STUFFED

WILD COPPER RIVER SALMON \$30.95

Caviar hollandaise sauce

SESAME CRUSTED HAWAIIAN AHI TUNA

\$28.95

Miso vinaigrette with radish salad and tobikos

HALIBUT OSCAR \$32.95

Dungeness crab, asparagus and sauce béarnaise

MEAT ENTRÉES

BLACKENED BLUE RIB EYE \$29.95

Dusted in blackening spice and topped with creamy blue cheese

COLOSSAL PRAWN AND TOP SIRLOIN

\$36.95

White wine butter and caramelized sweet onions

ANGUS TOP SIRLOIN STEAK \$27.95

Caramelized sweet onions and portobello mushrooms

FILET MIGNON \$34.95

With Diane sauce

FREE RANGE HERB MARINATED CHICKEN

\$23.95

Tomato and feta with Greek olives

WILD COPPER RIVER SALMON

& FILET MIGNON

\$39.95

VEGETARIAN ENTRÉES

GRILLED PORTOBELLO

\$19.95

Marinated in Worcestershire, garlic and topped with creamy blue cheese

WILD MUSHROOM RAVIOLI

\$19.95

Roasted garlic cream sauce and parmesan

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LUNCHEON BUFFETS

(Minimum 30 guests)

DELI BUFFET

\$27.00

Ham and swiss, turkey with spouts, roast beef with gruyere sandwiches and assorted wraps
Caesar salad, Salty's signature seafood chowder, seasonal fresh fruit, house-made cookies and brownies
Starbucks coffees, Tazo teas & iced tea

HOT DELI BUFFET

\$27.00

French dip with au jus, Rueben with Russian dressing and spicy turkey hot sandwiches
Caesar salad, Salty's signature seafood chowder, seasonal fresh fruit, house-made cookies and brownies
Starbucks coffees, Tazo teas & iced tea

CAESAR SALAD BAR

\$25.00

Caesar salad served with blackened salmon and grilled chicken toppers
Salty's signature seafood chowder, seasonal fresh fruit, house-made cookies and brownies
Starbucks coffees, Tazo teas & iced tea

SOUNDVIEW BUFFET

\$ 32.00

WILD COPPER RIVER SALMON
White wine butter, lemon and tomato
TOP SIRLOIN STEAK
With Diane sauce

Seafood Chowder
Caesar Salad
Seasonal Fresh Fruit
Vegetable Lasagna
Herb & Garlic Roasted Local Vegetables
Artisan Rolls & Butter

Select One Dessert

(individually plated and served)

Grand Marnier Cheesecake Or
White Chocolate Mousse Cake

Starbucks coffees, Tazo teas & iced tea

LUNCHEON BUFFETS

(Minimum 30 guests)

COASTLINE BUFFET

\$37.00

WILD COPPER RIVER SALMON

White wine butter, lemon and tomato

SLICED NEW YORK STEAK

With Diane sauce

SEAFOOD SAUTE

Prawns, scallops and clams simmered in garlic herb butter

Seafood Chowder

Caesar Salad

Seasonal Fresh Fruit

Vegetable Lasagna

Herb & Garlic Roasted Local Vegetables

Artisan Rolls & Butter

Select One Dessert

(individually plated and served)

Grand Marnier Cheesecake Or

White Chocolate Mousse Cake

Starbucks coffees, Tazo teas & iced tea

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PRIVATE DINING DINNER MENU

For groups of 30 or less

Please select one soup or one salad and one dessert for the entire group.

Add \$6.00pp if both soup and salad are selected

STARTERS

Starter courses must be the same for everyone in your group.

SEAFOOD CHOWDER

Salty's Signature

CAESAR SALAD

Classic house dressing and pecorino cheese

CRAB & PRAWN BISQUE

Herb pesto and potato crisps

MIXED FIELD GREENS

Parmesan vinaigrette with balsamic
marinated tomatoes

CREAMY SMOKED TOMATO SOUP

Tillamook white cheddar toast

LOUIE CHOPPED SALAD

Romaine lettuce, egg, asparagus, tomatoes and
cucumbers tossed in classic Louie dressing

ENTRÉES

Included are Chef's selections of starch and vegetables, artisan rolls and butter, Starbucks coffees, Tazo teas & iced tea. All entrées will be presented on your personalized menu.

WILD COPPER RIVER SALMON \$40.95

White wine butter, lemon and tomato

WILD COPPER RIVER SALMON & FILET MIGNON \$47.95

White wine butter and Diane sauce

DUNGENESS CRAB STUFFED WILD COPPER RIVER SALMON \$44.95

Caviar hollandaise sauce

TIGER PRAWN SCAMPI \$39.95

Sautéed with garlic, Riesling wine and fresh herbs

FREE RANGE HERB MARINATED CHICKEN \$34.95

Tomato and feta with Greek olives

FILET MIGNON \$44.95

With Diane sauce

WILD MUSHROOM RAVIOLI \$29.95

Roasted garlic cream sauce and parmesan

DESSERTS

Dessert courses must be the same for everyone in your group.

CHOCOLATE DECADENCE

GRAND MARNIER CHEESECAKE

SEASONAL FRESH FRUIT TART

WHITE CHOCOLATE MOUSSE CAKE

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DINNER MENU

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Included in entrée prices are Chef's selection of starch and vegetables, artisan rolls and butter, Starbucks coffees, Tazo teas & iced tea.

STARTERS

Starter courses must be the same for everyone in your group.

SEAFOOD CHOWDER

Salty's Signature

CAESAR SALAD

Classic house dressing and pecorino cheese

CRAB & PRAWN BISQUE

Herb pesto and potato crisps

MIXED FIELD GREENS

Parmesan vinaigrette with balsamic marinated tomatoes

CREAMY SMOKED TOMATO SOUP

Tillamook white cheddar toast

LOUIE CHOPPED SALAD

Romaine lettuce, egg, asparagus, tomatoes and cucumbers tossed in classic Louie dressing

SEAFOOD ENTRÉES

WILD COPPER RIVER SALMON \$35.95

White wine butter, lemon and tomato

TIGER PRAWN SCAMPI \$34.95

Sautéed with garlic, Riesling wine and fresh herbs

SESAME CRUSTED HAWAIIAN AHI TUNA

\$35.95

Miso vinaigrette with radish salad and tobikos

MIXED SEAFOOD GRILL \$38.95

Salmon, prawns and scallops

DUNGENESS CRAB STUFFED

WILD COPPER RIVER SALMON \$39.95

Caviar hollandaise sauce

HALIBUT OSCAR \$42.95

Dungeness crab, asparagus and sauce béarnaise

PAN SEARED EASTERN SEA SCALLOPS \$38.95

Pancetta wrapped and served with herb pesto

FROM OUR SALT WATER TANKS

NORTHWEST WHOLE DUNGENESS CRAB

market price

fresh from our salt-water tanks, steamed and served with drawn butter & lemon

WHOLE MAINE LOBSTER

market price

fresh from our salt-water tanks, steamed and served with drawn butter & lemon

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SURF AND TURF

**FILET MIGNON &
WILD COPPER RIVER SALMON**
\$42.95

**FILET MIGNON
& AUSTRALIAN LOBSTER TAIL**
\$69.95

**ANGUS TOP SIRLOIN STEAK
& TIGER PRAWN SCAMPI**
\$39.95

**FREE RANGE HERB MARINATED CHICKEN
& WILD COPPER RIVER SALMON**
\$36.95

MEAT ENTRÉES

FREE RANGE HERB MARINATED CHICKEN
\$29.95
Tomato and feta with Greek olives

ANGUS TOP SIRLOIN STEAK \$35.95
Mustard demi-glace with mushrooms and tomatoes

BLACKENED BLUE RIB EYE \$38.95
Dusted in blackening spice and topped with creamy
blue cheese

FILET MIGNON \$39.95
With Diane sauce

ANGUS NEW YORK STEAK \$37.95
Caramelized sweet onions and portobello mushrooms

BLUE CHEESE STUFFED PORK CHOP \$34.95
With mustard demi-glace and apple salad

**TO ENHANCE YOUR ENTRÉE COURSE
ADD ALASKAN KING CRAB LEGS** \$19.95

VEGETARIAN ENTRÉES

GRILLED PORTOBELLO
\$24.95
Marinated in Worcestershire, garlic and topped with
creamy blue cheese

WILD MUSHROOM RAVIOLI
\$24.95
Roasted garlic cream sauce and parmesan

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DINNER BUFFETS

(Minimum 30 guests)

To enhance your dinner, make three selections from the hors d'oeuvres menu to be passed butler style prior to buffet service

OPTION ONE

\$42.00

\$50.00 with passed hors d'oeuvres

WILD COPPER RIVER SALMON
FREE RANGE HERB MARINATED CHICKEN
TOP SIRLOIN STEAK

OPTION TWO

\$51.00

\$59.00 with passed hors d'oeuvres

WILD COPPER RIVER SALMON
NEW YORK STEAK
SEAFOOD SAUTE

OPTION THREE

\$60.00

\$68.00 with passed hors d'oeuvres

WILD COPPER RIVER SALMON
FREE RANGE HERB MARINATED CHICKEN
CARVED PRIME RIB
SEAFOOD SAUTE

BUFFET ACCOMPANIMENTS

included with each of the above options

Seafood Chowder
Caesar Salad
Seasonal Fresh Fruit
Scalloped Potatoes With Gruyere Cheese
Vegetable Lasagna
Herb & Garlic Roasted Local Vegetables
Artisan Rolls & Butter

Select One Dessert

(individually plated and served)

Grand Marnier Cheesecake Or
White Chocolate Mousse Cake

Starbucks coffees, Tazo teas & iced tea

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RECEPTION PACKAGES

THE SKYLINE RECEPTION

(Minimum 40 guests)

\$41.00

PASSED UPON GUEST ARRIVAL

Bacon Wrapped Prawns

Classica & Fig Bruschetta

AT THE BUFFET

Caesar Salad

Seasonal Fresh Fruits

Roasted Garlic Mashed Potatoes

Herb & Garlic Roasted Local Vegetables

Free Range Herb Marinated Chicken

Wild Copper River Salmon

Artisan Rolls & Butter

Assorted Petit Fours

Starbucks coffees, Tazo teas & iced tea

THE GRAND RECEPTION

(Minimum 40 guests)

\$50.00

PASSED UPON GUEST ARRIVAL

Dungeness Crab Cakes

Classica & Fig Bruschetta

Scallop & Prawn Skewers

AT THE BUFFET

Louie Chopped Salad

Caesar Salad

Domestic & Imported Cheeses

Seasonal Fresh Fruits

Chinese Style BBQ Pork

Vegetable Lasagna

Herb & Garlic Roasted Local Vegetables

Wild Copper River Salmon

Sliced New York Steak

Seafood Sauté

Artisan Rolls & Butter

Assorted Petit Fours

Starbucks coffees, Tazo teas & iced tea

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RECEPTION PACKAGES

THE NORTHWEST RECEPTION

(Minimum 40 guests)

\$70.00 per person

PASSED UPON GUEST ARRIVAL

Dungeness Crab Cakes
Jumbo Prawns On Ice
Thai Chicken Satays
Classica & Fig Bruschetta

AT THE BUFFET

Caesar Salad
Louie Chopped Salad
Domestic & Imported Cheeses
Seasonal Fresh Fruits
Chinese Style BBQ Pork
Baked Dungeness Crab & Artichoke Dip
Wild Mushroom Ravioli
Herb & Garlic Roasted Local Vegetables
Wild Copper River Salmon
Carved Prime Rib
Seafood Sauté
Artisan Rolls & Butter
Chocolate Fountain
Starbucks coffees, Tazo teas & iced tea

THE EMERALD RECEPTION

(Minimum 40 guests)

\$95.00 per person

PASSED UPON GUEST ARRIVAL

Dungeness Crab Cakes
Jumbo Prawns On Ice
Beef Skewers
Asparagus Tarts

AT THE BUFFET

Caesar Salad
Mixed Green Salad
Domestic & Imported Cheeses
Seasonal Fresh Fruits
Antipasta Tray
Gerard & Dominique Smoked Salmon
Lobster Ravioli In Lemon Crème
Herb & Garlic Roasted Local Vegetables
Wild Copper River Salmon
Lobster Tails Served With Drawn Butter
Filet Mignon Medallions With Diane Sauce
Seafood Sauté
Artisan Rolls & Butter

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Salty's Chocolate Fountain & Assorted Petit Fours
Starbucks coffees, Tazo teas & iced tea

DESSERT MENU

WHITE CHOCOLATE MOUSSE CAKE \$7.00

"Salty's signature dessert"

DESSERT TRIO \$9.00

White Chocolate Mousse Cake, Grand Marnier Cheesecake, Chocolate Decadence

SEASONAL FRESH FRUIT TART \$7.00

Tart shell filled with lemon, white chocolate cream & candied almonds
Topped with seasonal fresh fruits

KEY LIME PIE \$7.00

Tart custard pie with lime zest and whipped cream

CHOCOLATE DECADENCE \$7.00

Dense dark chocolate flourless cake garnished with a variety of sauces

GRAND MARNIER CHEESECAKE \$7.00

Chocolate cookie crust and glazed in dark chocolate

TIRAMISU \$7.00

Rum and espresso mix it up in this traditional Italian dessert

BANANA CREAM PIE \$7.00

Sweet tart crust filled with pastry cream, fresh bananas & topped with whipped cream

APPLE DUMPLING \$7.00

Northwest apples baked in a puff pastry & served warm with a caramel sauce à la mode

CLASSIC CARROT CAKE \$7.00

Traditional cake made with carrot, pecans, pineapple & coconut with cream cheese frosting

FRUIT SORBET \$7.00

Seasonal fruit selections served with a cookie garnish

DESSERT BUFFET \$10.00

A mix and match selection from our above desserts

AMERICAN CLASSIC ASSORTED JUMBO COOKIES \$18.00/dozen

Peanut butter, chocolate chip, oatmeal and shortbread

ASSORTED PETIT FOURS \$22.00/dozen

Chef's selection of the day

SALTY'S CHOCOLATE FOUNTAIN \$300.00

Includes strawberries, pineapple & rice crispy bars @ \$3.00pp.

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HORS D'OEUVRE MENU

SEAFOOD TRAYS

Trays serve 50

GERARD & DOMINIQUE SALMON LOX \$300.00

Served with capers, red onion, cream cheese & mini bagels

CHILLED SEAFOOD ASSORTMENT \$425.00

Chilled salmon, marinated clams and mussels, poached scallops and prawns

Served with assorted sauces

GRANDE CHILLED SEAFOOD ASSORTMENT \$600.00

Chilled salmon, marinated clams and mussels, Dungeness crab, King crab, scallops, prawns and shucked oysters

Served with assorted sauces

SALTY'S HOUSE-SMOKED SEAFOOD ASSORTMENT \$400.00

Honey-cured and alder-smoked salmon, scallops, mussels and prawns

Served with cocktail sauce and lemons

BAKED DUNGENESS CRAB & ARTICHOKE DIP \$325.00

With toasted baguettes

CRAB FROM AROUND THE WORLD \$500.00

Dungeness, Snow, King & Rock

With assorted dipping sauces

CARVED ON SITE

Serves 50

All carved items are served with whipped butter, mustard, mayonnaise and assorted breads.

ROASTED TURKEY	\$350.00
BLUE CHEESE STUFFED PORK LOIN	\$400.00
BARON OF BEEF	\$400.00
NEW YORK STRIP LOIN	\$500.00
PRIME RIB	\$650.00
TENDERLOIN OF BEEF	\$750.00
CARVED BONE-IN HONEY GLAZED HAM	\$350.00

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HORS D'OEUVRES BY THE DOZEN

All prices by the dozen
Minimum order of 2 dozen per item

OCEAN HOT

DUNGENESS CRAB CAKES

\$41.95

Herb aioli

COCONUT FLAKED PRAWNS

\$36.95

Sweet Thai chili sauce

SCALLOP & PRAWN SKEWERS

\$37.95

Lemon caper sauce

DUNGENESS CRAB DIP ON CROSTINI

\$35.95

Melted fontina cheese

BACON WRAPPED PRAWNS

\$36.95

Chili aioli

OYSTERS ROCKEFELLER

\$32.95

Arugula, bacon and Pernod cream

OCEAN COLD

JUMBO PRAWNS ON ICE

\$36.95

House-made cocktail sauce

CRAB CLAW DIPPERS

\$38.95

Red pepper remoulade

RAW OYSTERS ON THE HALF SHELL

\$26.95

AHI TUNA POKE

\$32.95

Served on a seared wonton

LAND

THAI CHICKEN SATAYS

\$28.95

Spicy peanut sauce

LEMON GRASS BEEF SKEWERS

\$31.95

Red curry and coconut milk marinade

LAMB KABOBS

\$33.95

House tzatziki sauce

CHICKEN EMPANADAS

\$26.95

Tomatillo salsa

PORK POTSTICKERS

\$26.95

Sesame soy dipping sauce

BEEF BRISKET SLIDERS

\$27.95

House-made brioche bun and caramelized onions

VEGETARIAN

FIG BRUSCHETTA

\$26.95

Lemon chevre and balsamic marinated fig

BRUSCHETTA CLASSICA \$26.95

Tomato, mozzarella and basil pesto

HOUSE-MADE SPANAKOPITA

\$28.95

Filled with spinach, ricotta and lemon

WASHINGTON ASPARAGUS TARTS

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\$25.95
Caramelized onions and tomato

ACCOMPANIMENTS

All accompaniments serve 50 guests unless otherwise noted - Half trays available

DOMESTIC & IMPORTED CHEESES

\$195.00

The best cheese from around the world served with crackers and fruit

SEASONAL FRESH FRUIT TRAY

\$175.00

Pineapple, strawberries, cantaloupe and watermelon

SEASONAL MARKET VEGETABLES

\$160.00

Carrots, zucchini, broccoli, celery and mushrooms served with herbal dipping sauce

GRILLED & MARINATED VEGETABLES

\$170.00

Roasted medley of seasonal fresh vegetables

BAKED BRIE

\$175.00

Baked in a crispy dough and served with fruit preserve and house-made crackers

ANTIPASTA PLATTER

\$185.00

An assortment of meats and cheeses accompanied with marinated mushrooms, olives and marinated vegetables

HUMMUS TRAY

\$175.00

Assorted hummus, grilled pita, tzatziki, feta cheese and olives

CHINESE STYLE BBQ PORK

\$165.00

Hot mustard and cucumber salad

LOUIE CHOPPED SALAD

\$170.00

Romaine lettuce, egg, asparagus, tomatoes and cucumbers tossed in classic Louie dressing

CAESAR SALAD

\$170.00

Classic house dressing and pecorino cheese

MIXED FIELD GREENS

\$160.00

Parmesan vinaigrette with balsamic marinated tomatoes

HERB & GARLIC ROASTED LOCAL VEGETABLES

\$90.00 Serves 30

LOBSTER RAVIOLI

\$175.00 Serves 30

Simmered in a cognac cream with lemon and tomato

ROASTED GARLIC MASHERS

\$125.00 Serves 30

House-made and topped with chicken reduction

SCALLOPED POTATOES

\$140.00 Serves 30

Creamy potatoes with Gruyere cheese

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HOSTED BEVERAGE MENU

Cash bars available with no minimums or bartender fees

DELUXE LIQUORS

\$6.25

Stolichnaya Vodka
Tanqueray Gin
Jack Daniels Whiskey
Chivas Regal Scotch
Bushmills Irish Whiskey
Malibu Coconut Rum
Hennessy Cognac
Kahlua

Bacardi Light Rum
Captain Morgan Rum
Cuervo 1800 Tequila
Crown Royal Whiskey
Meyers Dark Rum
Amaretto Disaranno
Frangelico
Bailey's

PREMIUM LIQUORS

\$7.50

Gray Goose Vodka
Kettle One
Glenlivet Scotch
Grand Marnier

Bombay Sapphire Gin
Makers Mark Bourbon
Tres Generaciones Sauza

BOTTLED BEER

DOMESTIC \$4.25

Budweiser, Bud Light, Coors Light, Henry's, O'doul's Non-Alcoholic Beer and Mike's Hard Lemonade

MICROBREWS & IMPORTS \$4.75

Red Hook ESB, Widmer Hefeweizen, Mirror Pond Pale Ale, Corona, Fat Tire Amber Ale, Heineken, Guinness and Seasonal Beer

Selections subject to change

KEG BEER

Domestic Keg Beer \$300.00

Microbrew & Import Keg Beer \$400.00

Selection of your choice (based on availability)

OTHER BEVERAGES

Fruit Punch \$25.00/gallon
Champagne Punch \$40.00/gallon
Assorted Sodas \$2.50/each
Sparkling Cider \$10.00/btl

Coffee or Tea \$75.00/urn
Mineral Water \$3.50/each
Thomas Kemper Root Beer \$3.50/each

HOUSE WINE

Hogue Cellars & Salty's Private Label
Chardonnay \$26.00

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Cabernet Sauvignon \$26.00
Merlot \$26.00
Pinot Grigio \$26.00
Riesling \$26.00
Christalino Champagne \$26.00

Full Wine List Available Upon Request

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