

EXPERIENCE A

*perfect event...*

*perfect, event*

*the setting*

THERE IS ONLY ONE CHOICE FOR

REAL CHICAGO

T H E D R A K E H O T E L

ICONIC, UNPARALLELED, TIMELESS

CHICAGO'S MOST STUNNING BALLROOMS

HISTORIC AND LUXURIOUS

SOME THINGS TO

*note...*



A PERFECT EVENT

**GUARANTEES**

FINAL GUARENTEE OF GUESTS IS REQUIRED BY  
12:00 NOON, FOUR BUSINESS DAYS BEFORE A BANQUET FUNCTION

**INDIAN CUISINE**

PROVIDED BY OUR PARTNER INDIA HOUSE CATERING  
NO SUBSTITUTIONS

**KOSHER CUISINE**

PROVIDED BY OUR PARTNER DANZIGER KOSHER CATERING  
NO SUBSTITUTIONS

**SERVICE CHARGE, TAX**

GRATUITY AND SERVICE, 23%  
CITY TAX, 11.5%  
PREVAILING RATES APPLY

**PARKING**

EVENT PARKING, \$22 PER CAR  
OVERNIGHT PARKING, \$48 PER CAR  
PREVAILING RATES APPLY



A PERFECT EVENT

**CUSTOMIZED MENUS**

WE PRIDE OURSELVES ON HAVING THE HIGHEST LEVEL OF SERVICE  
ASK YOUR CATERING/EVENT PROFESSIONAL FOR RECOMMENDATIONS ON CUSTOM MENUS  
INCLUDING SEASONAL AND ORGANIC OPTIONS

**ADDITIONAL FEES**

BANQUETS FEWER THAN 30 GUESTS, ADD \$100

**ALCOHOLIC BEVERAGES**

THE DRAKE HOTEL IS GOVERNED BY THE ILLINOIS STATE DIVISION OF ALCOHOL AND TOBACCO  
THE DRAKE HOTEL DOES NOT PERMIT ANY ALCOHOLIC BEVERAGES TO BE BROUGHT ONTO THE PROPERTY  
FROM ANY OUTSIDE SOURCE  
GUESTS MUST BE 21 YEARS OR OLDER TO CONSUME ALCOHOLIC BEVERAGE

**COAT CHECK**

WE WILL ARRANGE FOR A HOST-SPONSORED CHECKROOM SERVICE FOR YOUR PARTY OR MEETING  
AT PREVAILING RATES

**DÉCOR, ENTERTAINMENT**

ASK YOUR CATERING/EVENT PROFESSIONAL FOR RECOMMENDATIONS  
FEW LIMITS

A VERY GOOD

*morning...*

# *continental*

## BREAKFAST DONE LIGHT

**EARLY RISE** Danish, Muffins, Croissants, Toasts  
Sweet Butter, Marmalade, Honey, Preserves  
Fruit & Berries, Personalized  
Orange, Cranberry Juice  
Coffee, Tea

**REFRESH** Danish, Muffins, Croissants, Toasts  
Sweet Butter, Marmalade, Honey, Preserves  
Fruit & Berries, Personalized  
Power Smoothies, Peach & Berry  
Flavored Yogurt, Granola, Dried Fruit  
Orange, Cranberry Juice  
Coffee, Tea

**ENERGIZE** Danish, Muffins, Croissants, Toasts  
Sweet Butter, Marmalade, Honey, Preserves  
Fruit & Berries, Personalized  
Bircher Muesli, Granola  
Cold Cuts, Cheeses, Nuts, Dried Fruit  
Bagels, Cream Cheese  
Orange, Cranberry Juice  
Coffee, Tea

# hot buffet

## BREAKFAST DONE RIGHT

- MIDWEST** Danish, Muffins, Croissants, Toasts  
Sweet Butter, Marmalade, Honey, Preserves  
Fruit & Berries, Personalized  
Flavored Yogurt, Granola, Dried Fruit  
Scrambled Eggs, Farm-fresh, Chives  
Potatoes, Golden, Fresh Herbs  
Cereals, Skim, Whole Milk  
Orange, Cranberry Juice  
Coffee, Tea
- AMERICAN** Danish, Muffins, Croissants, Toasts  
Sweet Butter, Marmalade, Honey, Preserves  
Bagels, Cream Cheese  
Fruit & Berries, Personalized  
Flavored Yogurt, Granola, Dried Fruit  
Scrambled Eggs, Farm-fresh, Chives, Mushrooms  
Bacon, Corned Beef Hash  
Potatoes, Lyonnaise, Fresh Herbs  
Orange, Cranberry Juice  
Minimum 20 Guests  
Coffee, Tea
- DRAKE** Danish, Muffins, Croissants, Toasts  
Sweet Butter, Marmalade, Honey, Preserves  
Fruit & Berries, Personalized  
Bircher Muesli  
Flavored Yogurt, Granola, Dried Fruit  
Eggs, Potatoes, Individual  
Bacon, Link Sausage  
Cold Cuts, Cured Meats, Cheeses  
Pancakes, Whole-Grain  
Cheese Blintzes, Fruit Compote  
Lox, Bagels, Cream Cheese, Red Onion, Caper Berries  
Orange, Cranberry Juice  
Coffee, Tea  
Minimum 50 Guests

# hot buffet

## BREAKFAST DONE RIGHT

**GOLD COAST** Danish, Muffins, Croissants, Toasts  
Sweet Butter, Marmalade, Honey, Preserves  
Bagels, Cream Cheese

Omelets à la minute  
Rock Shrimp, Bacon, Ham, Cheddar, Swiss  
Onion, Spinach, Pepper, Mushroom  
Tomatoes, Fresh Herbs  
1 Chef per 50 Guests, Add 100 per Chef

Carve  
Beef Tenderloin, Horseradish, Béarnaise  
Turkey Breast, Cornbread Stuffing, Gravy  
Chef Required, Add 100

Chilled  
Lox, Cream Cheese, Red Onion, Cucumber, Caper Berries  
Duck Breast, Roasted, Carrot-orange Salad  
Shrimp, Blackened, Jicama Salad  
Carpaccio, Sirloin, Dijon Aioli  
Hearts of Palm Salad  
Artichoke, Smoked Chicken Salad  
Ahi, Seared, Ratatouille  
Grilled Vegetables, Marinated  
Sushi, Sashimi, Accoutrement

Hot  
Quiche, Sundried Tomato, Spinach  
Halibut, Herb-crust, Lentils, Capers  
Vegetables, Seasonal  
Bacon, Link Sausage  
Waffles, Belgium, Warm Maple Syrup

Sweet  
English Trifle, Traditional  
Cheesecake, Chicago, Famous  
Petits Four, French Pastries, Mini  
Fruit & Berries, Personalized

Coffee, Tea

Minimum 50 Guests



FOR AN ABUNDANT BREAKFAST

**OMELETS** À la minute  
Rock Shrimp, Bacon, Ham, Cheddar, Swiss  
Onion, Spinach, Pepper, Mushroom  
Tomatoes, Fresh Herbs  
1 Chef per 50 Guests, Add 100 per Chef

**SMOOTHIES** Peach, Berry, Powerful

**BREAKFAST SANDWICH** Egg, Cheddar, Biscuit, Ham or Sausage

**BREADS** Lemon-poppy, Cranberry-nut, Banana

**BAGELS** Cream Cheese

**OATMEAL** Brown Sugar, Raisins

**CEREAL** Whole, Skim Milk

**FRENCH TOAST** Cinnamon, Sugar

**PANCAKES** Buttermilk, Fluffy

**COLD CUTS** Cured Meats, Cheeses

**BENEDICT** Poached Egg, Canadian Bacon, English Muffin,  
Hollandaise

**CRÊPES** Cinnamon, Apple, Raisins, Hand-rolled

**FRUIT** Melon, Grape, Berries, Seasonal,  
Honey Yogurt

**YOGURT** Individual, Assorted Flavors



BREAKFAST IS SERVED  
TWO COURSES

**AT THE TABLE**

Danish, Muffins, Croissants  
Sweet Butter, Marmalade, Honey, Preserves  
Orange, Cranberry Juice  
Coffee, Tea

**FIRST COURSE**

SELECT ONE

- GRAPEFRUIT** Half, Chilled
- PARFAIT** Yogurt, Granola, Dried Fruit
- MELON** Seasonal, Fresh
- BAKED APPLE** Cinnamon, Sweet Cream
- BIRCHER MUESLI** Traditional

**M E A T**

SELECT ONE

- BACON** Crisp, Smoked
- SAUSAGE** Link, Traditional
- CORNER BEEF HASH** Savory
- TURKEY** Sausage, Link

**S T A R C H**

SELECT ONE

- LYONNAISE** Sautéed, Onions
- HASH BROWN** Crispy, Delicious
- TRADITIONAL** Golden, Onions, Peppers



BREAKFAST IS SERVED  
TWO COURSES

**ENTRÉE**  
SELECT ONE

- EGGS** Scrambled, Farm-Fresh  
Cheddar, Swiss  
Smoked Salmon, Mushroom
- FRENCH TOAST** Cinnamon, Sugar  
Oat Bran French Toast
- PANCAKES** Buttermilk, Fluffy  
Whole-Grain Pancakes
- OMELET** Open-face, Swiss, Peppers  
Egg White Only
- FRITTATA** Grilled Vegetables, Asparagus, Feta
- CRÊPES** Cinnamon, Apple, Raisins, Hand-rolled

IT'S TIME FOR A

*break...*



## REFRESHING BEVERAGES

**COLD BOTTLES** Juice  
Snapple Iced Teas, Juices  
Soft Drinks, Coke Products  
Sparkling Mineral Water, San Pellegrino  
Evian  
Starbucks Frappuccino  
Skim, 2%, Whole, Chocolate Milk  
Red Bull

**HOT** Coffee, Regular, Decaffeinated, Hot Teas

**ALL DAY BEVERAGE SERVICE** Maximum 10 Hours  
Hot Beverages  
Soft Drinks  
Hot Beverages & Soft Drinks

**HALF DAY BEVERAGE SERVICE** Maximum 4 Hours  
Hot Beverages  
Soft Drinks  
Hot Beverages & Soft Drinks

**SPA WATER** Natural, Filtered, Citrus, Cucumber-mint



RE-ENERGIZE YOUR GUESTS

**CHOCOLATE FACTORY** Strawberries, White & Dark Chocolate-Dipped  
Chocolate Chip Cookies  
Chocolate Covered Fruit Brochettes  
Marshmallows, Chocolate Fondue  
Hot Chocolate, Chocolate Milk

**SPA** Whole Fresh Fruit, Sliced Fresh Fruit  
Parfait, Granola, Yogurt  
Energy Bars, Granola Bars  
Smoothies, Fruit, V-8

**MILK & COOKIES** Assorted, Fresh-baked Cookies  
Milk, Soy Milk

**COFFEE SHOP** Coffee Cake, Biscotti  
Chilled Cappuccino, Latte and Iced Coffees  
Coffee, Tea  
Cinnamon Sticks, Chocolate Shavings  
Orange Zest, Lemon Zest  
Rock Candy Sugar Stirrers



RE-ENERGIZE YOUR GUESTS

**BACON & EGGS** Bacon Satays, Plum Sauce  
Truffled, Deviled Eggs  
Potato Cakes, Sour Cream, Apple Sauce

**PARISIAN** Croque Monsour  
French Macaroons  
Camembert, Pear, en Croute  
Sparkling Apple Cider

**BALLPARK** Soft Pretzels, Mustard  
Nacho Chips, Beer-cheese Sauce  
Franks in a Blanket  
Roasted Peanuts

**ICE CREAM** Ice Cream Bars, Ice Cream Cups  
Mini Freezers

**MOVIE TIME** Popcorn  
M&M's, Snow Caps, Licorice  
Jelly Beans

# seasonal

## ORGANIC FRUITS AT THEIR PEAK

**SPRING** April to June  
Mini Cherry Tartlets  
Fresh, Whole Cherries  
Cherry Juice, Shots  
Michigan Cherry Crêpes

**SUMMER** July to September  
Peaches, Chilled, Prosciutto-wrapped  
Mini Plum Tarts  
Peach Crêpes Suzette  
Apricots, Boursin-stuffed  
Whole Peaches, Nectarines, Plums

**FALL** October to November  
Apple Tartlets  
Pear Chips, Bleu Cheese Mousse  
Caramel Apples  
Heirloom Apples  
Pear Nectar

# *à la carte*

## RE-ENERGIZE YOUR GUESTS

**ICE CREAM** Ice Cream Bars, Ice Cream Cups

**COOKIES** Assorted, Fresh-baked

**PRETZELS** Jumbo, Soft, Mustard

**CHEESE** Imported, Domestic  
Toasted Walnuts, Pecans, Dried Fruits  
Baguettes, Crackers  
Baked Camembert

**CRUDITÉS** Vegetables, Crisp  
Ranch, Guacamole, Dill Dip

**FRUIT** Melon, Grape, Berries, Seasonal  
Honey Yogurt

**WHOLE FRUIT** Fresh, Seasonal

**BARS** Assorted Candy Bars, Granola Bars, Nutri Grain Bars

**INDIVIDUAL BAGS** Chips, Pretzels, Popcorn

**YOGURT** Individual, Assorted Flavors

**BREADS** Bagels, Danish, Croissants, Muffins

NOT YOUR EVERYDAY

*Punch...*



KEEP THEM WELL FED  
OVER 20 GUESTS

**GOURMET SANDWICH** Soup of the Day

Tortellini Salad, Roasted Artichokes, Feta Cheese  
Purple Potato Salad, Bacon, Dijon, Celery  
Mesclun Greens, Cucumber, Tomato, White French Dressing  
Fruit Salad, Mint, Black Pepper, Individual

Ciabatta, Roasted Sirloin, Avocado, Chimichurri, Tomato, Red Onion  
Seven-grain, Roasted Turkey, Cranberry Chutney, Brie Cheese  
Spinach Wrap, Seafood Salad, Citrus, Sweet Corn, Basil, Tomatoes  
Panini, Caprese, Serrano & Manchego  
Accoutrement

Trifle Parfait, Dark Chocolate Mousse, Shortbread Cookies  
Coffee, Tea

**STATE STREET** Soup of the Day

Orecchiette Pasta, Buffalo Mozzarella, Sundried Tomato, Broccoli

Seven-grain, Turkey, Cheddar  
Pumpernickel, Roast Beef  
Ciabatta, Tuna Salad, Savory  
Rye, Ham, Swiss  
Accoutrement

Pickled Vegetables  
Terra Chips

Trifle Parfait, Dark Chocolate Mousse, Shortbread Cookies  
Coffee, Tea

# buffet

KEEP THEM WELL FED  
OVER 20 GUESTS

**MEDITERRANEAN** Minestrone Soup

Caprese, Vine-ripened Tomato, Buffalo Mozzarella, Balsamic, Basil  
Caesar, Romaine, Croutons, Parmesan

Chicken Vesuvio, Authentic  
Lemon Sole, Saffron Risotto, Caper Sauce  
Tortellini Gratinee, Pesto  
Broccolini Almandine  
Fingerling Potatoes, Roasted, Garlic, Herbs

Tiramisu, Miniature Cannoli  
Coffee, Tea

**SOUTH OF THE BORDER** Black Bean Soup, Onion, Cilantro, Limes

Southwestern Salad, Mesclun Greens, Roasted Corn, Cheeses,  
Tortilla Strips, Peppers, Salsa Vinaigrette

Carne Asada, Traditional  
Chicken Breast, Cilantro, Lime-marinated, Tomatillo Sauce  
Vegetable Enchiladas  
Mexican Rice  
Tortillas, Salsa, Sour Cream, Guacamole, Queso  
Mexican Flan  
Chocolate Banana Burritos  
Coffee, Tea

# buffet

KEEP THEM WELL FED  
OVER 20 GUESTS

**RETRO** Bookbinder Soup, Sherry, Famous

Wedge Salad, Iceberg, Bacon, Tomatoes, Cucumbers, Red Onions  
Bleu Cheese Dressing, Herb Vinaigrette

Lemon Chicken, Jasmine Rice

Flank Steak, Marinated, Roasted Vegetables, Green Peppercorn Sauce

Eggplant Parmigiano

Green Bean Casserole

Twice Baked Potatoes

Baked Alaska

Cherry Cobbler, Individual

Coffee, Tea

# buffet

KEEP THEM WELL FED  
OVER 20 GUESTS

**MAGNIFICENT MILE** Field Greens, Individual  
Raspberries, Grapes, Toasted Almonds, Crumbled Bleu Cheese, Balsamic  
Vinaigrette

Fruit de Mer, Grilled Squid, Smoked Mussels, Peppers, Citrus Essence

Prosciutto Wrapped Melon

California Rolls, Nigiri, Spicy Tuna Rolls  
Pickled Ginger, Wasabi, Soy Sauce

Beef Tonedoes, Black Truffle Mashed Potatoes, Cabernet Reduction,  
Crispy Onions

Cornish Game Hen, Roasted, Boneless  
Apricot Glaze, Natural Jus, Roasted Fingerling Potatoes, Grainy Mustard

Halibut, Herb-cruste  
Leeks, Lentils, Capers, Lemon Butter

Fruit, Berry Salad, Mint, Minus8

Migniardeses, Vosges Chocolates

Cheesecake Skewers, Chocolate-covered  
Crêpes Suzette  
Chef Required, Add 100

Coffee, Tea

# buffet

KEEP THEM WELL FED  
OVER 20 GUESTS

## GOLD COAST LUNCH

**SOUPS** SELECT ONE  
Soup of the Day  
Clam Chowder, New England, Classic  
Bookbinder, Sherry, famous

**APPETIZERS, SALADS** SELECT THREE  
Field Greens, Wasabi Vinaigrette  
Bay Shrimp, Calamari Salad, Green Lip Mussels, Citrus-Herb Dressing  
Duck Salad, Soy, Ginger, Oriental Vegetables  
Italian Breadstick, Prosciutto-wrapped  
Caprese, Tomato, Mozzarella, Pesto  
Romaine Hearts, Shaved Parmesan, Garlic Croutons, Caesar  
Mesclun, Ginger-poached Pear, Blue Cheese, Caramelized Walnuts  
Three Bean Salad, Ranch Dressing  
Bay Shrimp, Avocado Salad  
Pasta Salad, Asparagus, Artichoke, Cured Olives  
Chopped Iceberg, Red Wine, Caper Vinaigrette  
Beef Carpaccio, Arugula, Mustard  
Three Tomato Salad, Goat Cheese, Croutons

# buffet

KEEP THEM WELL FED  
OVER 20 GUESTS

**ENTRÉES** SELECT THREE OR FOUR  
Chicken Breast, Grilled, Rosemary, Polenta, Marinara  
Chicken Veronique, Orange Brandy, Grape Sauce  
Chicken Wings, Teriyaki Glazed  
Fajitas, Beef or Chicken  
Beef Brochette, Garlic Mashed Potatoes, Bordelaise  
Quesadillas, Smoked Chicken, Shrimp, Black Bean, Vegetable  
Pork Loin, Roasted, Pineapple Salsa  
Mahi Mahi, Grilled, Papaya Relish  
Swordfish, Basil-cruste, Creole Sauce  
Halibut , Herb-cruste, Leeks, Lentils, Capers, Lemon Butter  
Deep Dish Pizza, Chicago-style, Tomato, Cheese  
Penne Pasta, Sundried Tomatoes, Parsley, Olive Oil

**SIDES** SELECT TWO  
Fingerling Potatoes, Roasted, Rosemary, Garlic  
Vegetables, Seasonal  
Risotto, Wild Mushroom

**DESSERTS** SELECT THREE  
Carrot Cake  
Fresh Fruit Pizza  
Tiramisu  
Mini French Pastries  
Mango Crème Brulée  
Melon, Mango, Papaya, Pineapple Cocktail, Honey Lime Syrup  
Pineapple Bread Pudding  
Macadamia Nut Tarts  
Hazelnut Orange Panna Cotta  
Sliced Fresh Fruits  
Pecan Square, Cheese Cake  
Chocolate Banana Crepes  
Coffee, Tea

# *executive*

WORKING LUNCHESES  
UNDER 20 GUESTS  
SERVED ON DAYS NOTED

**SUNDAY, MONDAY** Soup of the Day  
Fruit & Berries, Personalized  
Grilled Vegetables, Marinated, Balsamic Vinaigrette  
Cucumber Salad  
Ciabatta, Sirloin, Avocado, Chimichurri, Tomato, Red Onion  
Seven-grain, Turkey, Cranberry Chutney, Brie Cheese  
Spinach Wrap, Seafood Salad, Citrus, Sweet Corn, Tomato  
Panini, Caprese, Serrano & Manchego  
Relishes, Condiments  
Dark Chocolate Mousse, Shortbread Cookies  
Coffee, Tea

**TUESDAY** Soup of the Day  
Ciabatta, Spicy Tuna, Dijon Mayonnaise  
Cobb Salad, Individual  
Chicago Reuben, Mini  
Quesadillas, Smoked Chicken  
Lamb Chops, Baby Grecian-Style  
Fruit & Berries, Personalized  
Miniature Pastries  
Coffee, Tea

**WEDNESDAY** Soup of the Day  
Individual Salad, Wine-poached Pear, Candied Walnuts  
Beef Short Ribs, Braised, Ten-spice  
Shrimp Sandwiches, Grilled  
Antipasto, Personalized  
Ginger Salmon, Grilled  
Fruit & Berries, Personalized  
Chocolate Chip Cookies  
Coffee, Tea

# *executive*

WORKING LUNCHESES  
UNDER 20 GUESTS  
SERVED ON DAYS NOTED

**THURSDAY** Soup of the Day  
Orecchiette Pasta, Buffalo Mozzarella, Sundried Tomato,  
Broccoli  
Seven-grain, Turkey, Cheddar  
Pumpernickel, Roast Beef  
Ciabatta, Tuna Salad, Savory  
Rye, Ham, Swiss  
Accoutrement  
Pickled Vegetables  
Terra Chips  
Fresh Fruit Tartlets  
Double Fudge Brownies  
Freshly Baked Cookies  
Coffee, Tea

**FRIDAY, SATURDAY** Soup of the Day  
Romaine, Shaved Parmesan, Garlic Croutons, Caesar  
Caprese, Tomato, Mozzarella, Pesto  
Pizza, Deep Dish, Chicago-style, Tomato, Cheese  
Beef Brochette, Garlic Mashed Potatoes, Bordelaise  
Chicken Veronique, Orange Brandy, Grape Sauce  
Fingerling Potatoes, Roasted, Rosemary, Garlic  
Seasonal Vegetable  
French Pastries, Mini  
Coffee, Tea



GRAB AND GO

**LIGHT BOX** Milanese Chicken on Ciabatta or  
Spicy Tuna on 8 Grain Bread or  
Veggie Melt on Rosemary Ciabatta  
Fruit Salad Cup  
Chips  
Cookie and Brownie Square

**HEALTHY BOX** Grilled Eggplant and Cheese Wrap or  
Honey Roasted Turkey Wrap or  
Roast Beef Wrap  
Fruit Salad Cup  
Chips  
Cookie and Brownie Square

**CHEF'S BOX** Sesame Salmon Salad or  
Grilled Chicken with Roasted Vegetable Couscous or  
Roasted Red Pepper Pesto Pasta Salad or  
Roasted Vegetable Couscous  
Fruit Salad Cup  
Chips  
Cookie and Brownie Square



FRESH AND LIGHT  
THREE COURSES

**AT THE TABLE**

Coffee, Tea

**FIRST COURSE**

SELECT ONE

**CHILLED SOUP**

**GAZPACHO** Spanish, Herbed Crouton

**CURRIED CUCUMBER** Smoked Shrimp, Clean

**HOT SOUP**

**BOOKBINDER** Red Snapper, Sherry, Famous

**CLAM CHOWDER** Classic, New England

**BUTTERNUT SQUASH BISQUE** Curried Apple Chutney

**TOMATO** Basil, Herbed Crouton

**ASPARAGUS** Cream, White Truffle Oil

**DU JOUR** Changes Daily

**SALAD**

**DRAKE** Endive, Tomato, Cucumber, Hearts of Palm, White French

**CAESAR** Romaine, Reggiano Parmigiano, Croutons, Caesar

**CAPRESE** Plum Tomato, Buffalo Mozzarella, Arugula, Red Onion, Balsamic

**CHICAGO** Mesclun, Poached Pear, Blue Cheese, Caramelized Walnuts,  
Strawberries, Balsamic Vinaigrette



FRESH AND LIGHT  
THREE COURSES

MAIN COURSE  
SELECT ONE

ENTRÉE SALADS

**SALMON** Spinach, Julienne Vegetables, Rice Wine, Sesame Vinaigrette

**CHEF'S SALAD** Mesclun Greens, Roast Beef, Smoked Turkey, Honey-roasted Ham, Olives, Swiss, Tomato, Olive, Egg, Radishes, Balsamic Vinaigrette

**ARUGULA SALAD** Chicken Breast, Tomato, Artichoke, Haricot Vert, Red Onion, Tarragon Vinaigrette

**BEEF TENDERLOIN** Romaine, Oven-dried Tomato, Roasted Corn, Banana Pepper, Chihuahua Cheese, Chimichurri Vinaigrette

**COBB** Iceberg, Grilled Chicken, Bacon, Egg, Bleu Cheese, Tomato, Avocado, Creamy Pesto

**GREEK** Romaine, Cucumber, Red Onion, Tomato, Kalamata Olive, Artichoke, Feta, Herb Vinaigrette

HOT ENTRÉES

**CHICKEN BREAST** Bone-in, Red Skin Potatoes, Grilled Vegetables

**LAMB CHOPS** Couscous, Roasted Peppers, Mint Reduction

**BEEF BROCHETTE** Garlic Mashed Potatoes, Root Vegetables, Bordelaise

**GINGER SALMON** Herbed Orzo, Spinach, Tomato, Artichokes, Tomato-fennel Sauce

**PENNE** Smoked Chicken, Sundried Tomato Pesto, Shiitake Mushroom, Extra Virgin Olive Oil, Basi

**GRILLED VEGETABLES** Feta, Minted Couscous, Dried Apricots, Raisins



FRESH AND LIGHT  
THREE COURSES

**DESSERT**  
SELECT ONE

- DOLCE DE LECHE** Caramel Mousse, Chocolate Shell
- CHOCOLATE** Bittersweet Chocolate Mousse, Chocolate Cake, Kirsch Syrup, Mandarin Orange
- FRUIT SORBET** Few Limits, Frozen Grapes, Fresh Mint
- FRENCH APPLE TART** Puff Pastry, Granny Smith Apples, Cinnamon Ice Cream, Sabayon
- CHOCOLATE TULIP** White Chocolate Ice Cream, Marinated Berries
- TROPICAL** Coconut-pineapple Mousse, Ladyfingers, Papaya Compote, Coconut Ice Cream
- CHEESECAKE** Rich, Meringue, Raspberry Coulis
- FRUIT SALAD** Seasonal Fruit, Mint, Minus8 Vinegar

A LUXUROIUS

*reception...*

# *Hors d'Oeuvres*

WELCOME YOUR GUESTS  
MINIMUM ORDER, 100 PIECES

## CHILLED

<b>BRUSCETTA</b>	Tomato, Kalamata Olive
<b>CAPRESE CROSTINI</b>	Basil, Balsamic
<b>SALAMI CORONET</b>	Spanish Olives, Boursin
<b>EGGPLANT CAVIAR</b>	Sesame Pita Chip
<b>CRUDITÉS SHOT</b>	Green Goddess Dressing
<b>SWEET PEA MOUSSE</b>	Goat Cheese, Radish
<b>CHICKEN SALAD</b>	Curry, Red Grapes, Phyllo Cup
<b>LOBSTER SALAD</b>	Avocado, Cucumber, Greens
<b>CARPACCIO</b>	Sirloin, Pesto, Brioche
<b>SMOKED DUCK</b>	Mandarin Orange
<b>SMOKED SALMON</b>	Crepe, Dill Cream Cheese
<b>SWISS BEEF</b>	Roulade, Herbs, Boursin
<b>SUSHI</b>	California Rolls, Nigiri, Accoutrement
<b>SEARED AHI</b>	Spicy Seaweed, Wasabi Crème
<b>FRUIT</b>	Proscuitto-wrapped, Gorgonzola
<b>SCALLOP MEDALLION</b>	Pancetta, Pesto

# *Hors d'Oeuvres*

WELCOME YOUR GUESTS  
MINIMUM ORDER, 100 PIECES

## H O T

**SPANAKOPITA** Phyllo, Spinach, Feta  
**CHICKEN TURNOVER** Cream, Mushrooms

**FRANK IN A BLANKET** Honey Mustard  
**DATES** Chorizo-stuffed, Bacon-wrapped, Chipotle Coulis  
**SPRING ROLLS** Avocado, Vegetables, Chili Dip

**CHICKEN SATAY** Peanut Sauce  
**STUFFED MUSHROOM** Blue Crabmeat  
**SESAME CHICKEN** Apricot Mustard  
**DIM SUM** Ginger, Hoi Sin

**TWICE BAKED** Fingerling, Asiago, Prosciutto  
**WILD MUSHROOM** Phyllo Purse  
**REUBEN** Mini, Corned Beef, Sauerkraut, Swiss, 1000 Island

**CRABCAKE** Seared, Lemon Curry Aioli  
**SCALLOPS** Bacon-wrapped, Tarragon Citrus Aioli  
**COCONUT SHRIMP** Chili Dip

**LAMB CHOPS** Grilled, Mint Yogurt



ALLURE THE SENSES

**PASTA** Lobster Ravioli, Cheese Tortellini, Penne  
Marinara, Truffle Cream, Pesto  
Reggiano Parmigiano, Mushrooms, Sundried Tomato  
Caramelized Onion, Garlic Toast  
Chef Required, Add 100

**ANTIPASTO** Salami, Prosciutto, Melon, Cheeses, Accoutrement  
Marinated Vegetables, Olives, Dips

**CAPE COD** Jumbo Shrimp, Crab Claws, Shucked Oysters, Clams  
Bookbinder, Clam Chowder  
Chef Optional, Add 100

**SUSHI** Sushi, Sashimi, Your Selection of Three  
Pickled Ginger, Wasabi, Soy Sauce  
Miso Soup, Edamame  
Chef Optional, Add 375

**SHANGHAI** Dim Sum  
Peking Duck, Rice Pancakes, Hoi Sin, Scallions, Cucumber  
Barbeque Pork Buns, XO Sauce  
Kung Pao Chicken, Beef, Vegetables, Accoutrement  
Jasmine Rice, Fortune Cookies  
2 Chefs Required, Add 200

**PERCH** Local, Lake Michigan  
Golden, Crispy  
Malt Vinegar, Ketchup, Tartar Sauce

# stations

## ALLURE THE SENSES

**PIZZA** Mini  
Goat Cheese, Tomato, Basil  
Rock Shrimp, Red and Yellow Peppers  
Sausage  
Sun-Dried Tomato, Rosemary, Artichoke, Black Olives

**FRENCH FRY** Traditional, Sweet Potato, Curly  
Chipotle Mayonnaise, Dijonnaise, Ketchup  
Truffled Hollandaise

**MEXICAN** Guacamole à la minute, Chips, Salsa  
Chicken Taquitos, Chipotle-corn Quesadillas  
Seven-layer Dip, Deconstructed  
Chef Required, Add 100

**BURGER** Mini, Beef, Sesame Buns  
Lettuce, Tomato, Onion, Pickles  
Barbeque Sauce, Mustard, Ketchup

**CHEESE** Imported, Domestic  
Toasted Walnuts, Pecans, Dried Fruits  
Baguettes, Crackers  
Baked Camembert

**CRUDITÉS** Vegetables, Crisp  
Ranch, Guacamole, Dill Dip

**FRUIT** Melon, Grape, Berries, Seasonal  
Honey Yogurt



VERY IMPRESSIVE

**ENHANCE YOUR RECEPTION AT PRICES NOTED**

MINIMUM ORDERS REQUIRED

CHEF REQUIRED, ADD 100

**PRIME RIB** Rosemary, Salt-crusted  
Yorkshire Pudding, Horseradish, Mustards, Natural Jus

**COUNTRY HAM** Maple Syrup Glaze, Bone-In  
Peach Compote, Mini Wheat Rolls

**RACK OF LAMB** 8-rib, New Zealand, Tarragon, Dijon-crust  
Mint, Mango Chutney

**STEAMSHIP OF BEEF** Bone-in, Flavorful  
Rolls, Horseradish, Au Jus

**BEEF TENDERLOIN** Pepper-crusted  
Béarnaise, Creamed Horseradish, Grainy Mustard,  
French Bread

**TURKEY BREAST** Smoked, Free-range  
Barbecue Sauce, Whole-grain Rolls

THIS IS DINING

*à la carte...*

*dinner*

THE FINEST FOOD

EXQUISITE SERVICE

A F O U R C O U R S E M E A L

FIRST COURSE

SALAD

ENTRÉE

DESSERT

COFFEE, TEA

*first*

LET THEM EAT

**CHILLED APPETIZERS**

- CARPACCIO** Tenderloin, Reggiano Parmigiano, Arugula
- GINGER-SOY AHI** Seaweed Salad, Chili Cilantro Oil
- GULF SHRIMP** Jumbo, Cocktail Sauce
- DUCK PROSCIUTTO & ASPARAGUS** Watercress, Blueberry Reduction, Minus8,
- ANTIPASTO** Salami, Prosciutto, Melon, Cheeses,  
Accoutrement

**HOT APPETIZERS**

- DUCK BREAST** Pink Peppercorn, Cranberry Chutney,  
Red Beet Reduction
- TIGER PRAWNS** Napa Cabbage, Vanilla Buerre Blanc
- DIVER SCALLOPS** Pan Roasted, Grilled Vegetables, Ginger Emulsion
- CRABCAKE** Smoked Tomato, Basil Oil
- BRAISED SHORT RIB RAVIOLI** Wilted Spinach, Chive Velouté, Black Truffle

*first*

LET THEM EAT

**CHILLED SOUP**

- MELON** Yogurt, Mint, Fresh  
**VICHYSOISE** Potato, Leek, White Truffle Oil  
**GAZPACHO** Spanish, Herbed Crouton  
**CURRIED CUCUMBER** Smoked Shrimp, Clean

**HOT SOUP**

- BOOKBINDER** Red Snapper, Sherry, Famous  
**CLAM CHOWDER** Classic, New England  
**BUTTERNUT SQUASH BISQUE** Curried Apple Chutney  
**TOMATO** Basil, Herbed Crouton  
**ASPARAGUS** Cream, White Truffle Oil  
**CARROT** Ginger, Toasted Almonds  
**LOBSTER BISQUE** Velvety, Cheese Straw



SO VERY UNEXPECTED

- DRAKE** Endive, Tomato, Hearts of Palm, White French
- CAESAR** Romaine, Reggiano Parmigiano, Croutons, Caesar
- CAPRESE** Plum Tomato, Buffalo Mozzarella, Arugula, Red Onion, Balsamic
- THREE MELONS** Frisée, Goat Cheese, Brioche Crouton, Champagne Vinaigrette
- CHICAGO** Mesclun, Poached Pear, Blue Cheese, Caramelized Walnuts, Strawberries, Balsamic Vinaigrette
- ROASTED ASPARAGUS** Sea Salt, Arugula, Manchego, Toasted Almonds, Basil Oil
- BLU** Duck Prosciutto, Watercress, Bleu Cheese, Blueberries, Minus8 Truffle Vinaigrette
- SUMMER** Mesclun, Pansies, Berries, Goat Cheese, Almonds, Balsamic Vinaigrette



ADD A REFRESHING INTERMEZZO

**SORBET** Orange, Lemon, Champagne, Passion Fruit,  
Mango, Few Limits

**CANDY SORBET** Wrapped in Gold

**STRAWBERRY** Love-injected, Zest, Grand Marnier, Seasonal

**SHOOTER** Vodka-infused, Watermelon, Lemon, Pineapple,  
Few Limits

**FRUIT SUSHI** Light, Ginger, Balsamic



FIT FOR KINGS AND QUEENS

**M E A T**

- FILET MIGNON** Center-cut, Roasted or Seared  
Carmelized Onion, Herb-parmesan, Bleu Cheese,  
Horseradish, Goat Cheese Crust  
Truffle Butter
- DOUBLE LAMB CHOP** New Zealand, Juicy
- VEAL TENDERLOIN** Two Medallions

**S E A F O O D**

- SALMON** Miso-Marinaded, Seared
- HALIBUT** Herb Crust, Savory
- CRABCAKE** Cape Cod, Mustard Sauce, Famous
- GINGER SALMON** Glazed, Flavorful
- GRILLED SHRIMP** Oriental Spices
- WHITE FISH** Garlic Butter, Local, Sustainable
- LOBSTER TAIL** Cold-Water, Drawn Butter
- MONK FISH** Pan-seared, Parma Ham, Sage
- PACIFIC RED SNAPPER** Crispy Skin



FIT FOR KINGS AND QUEENS

**P O U L T R Y**

- CHICKEN BREAST** Free-range, Honey Roasted, Stuffed, Mushrooms and Leeks  
Local, Sustainable, Organic
- CHICKEN ROULADE** Sundried Tomatoes, Spinach, Feta, Pine Nuts  
Local, Sustainable, Organic
- DUCK BREAST** Duck Confit Spring Roll, Cranberry Chutney  
Local, Sustainable, Organic
- CORNISH GAME HEN** Wild Rice, Pine Nuts

**V E G E T A R I A N**

- WILD MUSHROOM RAVIOLI** Wilted Spinach, Chive Velouté, Black Truffles
- GRILLED VEGETABLES** Seasonal, Feta Cheese, Minted Couscous  
Dried Apricots and Raisins,
- MUSHROOM STRUDEL** Portobello, Ricotta, Tomato-basil Pulp
- GRILLED POLENTA** Creamy, Balsamic Butter, Roasted Root Vegetables
- PENNE** Olive Oil, Garlic, Sundried Tomato, Basil Oil,  
Reggiano Parmigiano

# *sauce*

SELECT ONE

## S A U C E

- CABERNET** Reduced, Demi, Classic
- SPICE** Demi, Port Wine, Cinnamon Essence
- BEURRE ROUGE** Red Wine, Butter, French-served,
- MUSHROOM** Cream, Morel, Porcini, Rich
- PORT** Reduced, Demi
- BÉARNAISE** Timeless, French-served
- CRACKED PEPPER** Thyme, Merlot
- CHASSEUR** Cream, Bacon, Mushroom, Tomato,



SELECT ONE

**STARCH**

- POMME DAUPHINOISE** Cream, Swiss
- YUKON GOLD** Mashed, Buttery, Velvety
- FINGERLING** Roasted, Golden, Rosemary
- SAVOYARD** Cream, Bacon, Reggiano Parmigiano
- SWEET POTATO** Cinnamon, Savory
- TRUFFLED** Mashed, Black Truffles, Extravagant
- ROASTED GARLIC** Mashed, Intense
- BUTTERNUT SQUASH** Leeks, Nutmeg
- RISOTTO** Wild Mushrooms, Thyme, Rich
- GNOCCHI ROMAINE** Polenta, Creamy, Unique



SELECT ONE

**VEGETABLE**

- ASPARAGUS** Roasted, Bright  
Hollandaise, French-style
- SUGAR SNAP PEAS** Sautéed, Crunchy
- RED CABBAGE** Braised
- HARICOT VERTS** Crisp, Vibrant
- SPINACH** Sautéed, Garlic, Shallot
- BRUSSELS SPROUTS** Bacon, Flavorful
- ITALIAN GREEN BEANS** Sautéed, Delicious
- BABY CARROTS** Glazed, Sweet
- RATATOUILLE** Colorful
- CREAMED SPINACH** Leeks, Garlic, French Service
- TRUFFLED CORN** Creamy, Rich, French Service

# *dessert*

## DECADENT

- DOLCE DE LECHE** Caramel Mousse, Chocolate Shell
- CHOCOLATE CAKE** Bittersweet Chocolate Mousse, Chocolate Cake, Kirsch Syrup, Mandarin Orange
- FRUIT SORBET** Few Limits, Frozen Grapes, Fresh Mint
- FRENCH APPLE TART** Puff Pastry, Granny Smith Apples, Cinnamon Ice Cream, Sabayon
- CHOCOLATE TULIP** White Chocolate Ice Cream, Marinated Berries
- TROPICAL** Coconut-pineapple Mousse, Ladyfingers, Papaya Compote, Coconut Ice Cream
- CHEESECAKE** Rich, Meringue, Raspberry Coulis
- FRUIT SALAD** Seasonal Fruit, Mint, Minus8 Vinegar



THIS IS HOW MEMORIES ARE MADE

**PERFECT** Refreshing Fruits, Berries, Sauces  
Petit Cookies, Chocolate Strawberries  
Coffee, Tea  
Cinnamon Sticks, Chocolate Shavings  
Orange Zest, Lemon Zest

**CLASSIC** Refreshing Fruits, Berries, Sauces  
Petit Cookies, Chocolate Strawberries  
French Pastries, Petit Fours  
Coffee, Tea  
Cinnamon Sticks, Chocolate Shavings  
Orange Zest, Lemon Zest

**DRAKE** Refreshing Fruits, Berries, Sauces  
Petit Cookies, Chocolate Strawberries  
French Pastries, Petits Four  
Tiramisu Parfait  
Baked Alaska  
Chocolate Marquise, Raspberry-lemon Duo  
Mini Crème Brulée  
Farandole of Parisienne Macaroons  
French Apple Tart, Cheese Cake, Key Lime Pie  
Chocolate Pralines  
Coffee, Tea  
Cinnamon Sticks, Chocolate Shavings  
Orange Zest, Lemon Zest

**ICE BLOCK** Antigriddle  
Ice Cream Popsicles, Chocolate Sauce  
Sprinkles, Coconut, Nuts  
Chef Required, Add 100

**CHOCOLATE FOUNTAIN** Warm, Dark Chocolate  
Strawberries, Pineapple, Melon,  
Pound Cake, Jumbo Marshmallows, Pretzels

# buffet

KEEP THEM WELL FED  
OVER 20 GUESTS

## GOLD COAST DINNER

**SOUPS** SELECT ONE  
Soup of the Day  
Clam Chowder, New England, Classic  
Bookbinder, Sherry, famous

**APPETIZERS** SELECT THREE  
Mesclun, Ginger-poached Pear, Blue Cheese, Caramelized Walnuts  
Mesclun, Plum Tomato, Herbed Croutons, House Dressing  
Buffalo Mozzarella, Tomatoes, Basil, Extra Virgin Olive Oil  
Melon, Prosciutto-wrapped  
Greek Salad, Romaine, Feta, Olives, Cucumber, Red Onion, Herb  
Vinaigrette  
Caesar, Romaine, Parmesan, Croutons, Caesar Dressing  
Grilled Eggplant Salad, Basil Oil  
Three Bean Salad  
Pasta Salad, Sundried Tomato, Pine Nuts, Lemon Vinaigrette  
Tuna Niçoise, French Beans, Red Skin Potato Salad  
Tomato Salad, Shaved Red Onion, Baby Arugula, Thyme Vinaigrette  
Oven-Roasted Bell Pepper Salad, Young Spinach,  
Raspberry Walnut Dressing

# buffet

KEEP THEM WELL FED  
OVER 20 GUESTS

**ENTRÉES** SELECT FOUR

Chicken Breast, Grilled, Rosemary, Polenta, Marinara  
Chicken Veronique, Orange Brandy, Grape Sauce  
Beef Brochette, Garlic Mashed Potatoes, Bordelaise  
Red Snapper, Crispy Skin, Caribbean-style, Black Beans, Rice, Plantains  
Veal, Medallions, Wild Mushroom Ragout  
Chicken, Coconut-crust, Banana-Stuffed  
Black Grouper, Tomato Concassé, Sliced Olives  
Pork, Roasted, Cilantro, Peppers, Saffron Rice  
Lobster Ravioli, Garlic Cream Sauce, Baby Spinach  
Spinach Ravioli Filled, Ricotta Cheese, Classic Marinara Sauce  
Pizza, Sundried Tomato, Goat Cheese, Basil

**SIDES** SELECT TWO

Fingerling Potatoes, Roasted, Rosemary, Garlic  
Vegetables, Seasonal  
Risotto, Wild Mushroom

**DESSERTS** SELECT FIVE

Carrot Cake  
Fresh Fruit Pizza  
Tiramisu  
Mini French Pastries  
Mango Crème Brulée  
Melon, Mango, Papaya, Pineapple Cocktail, Honey Lime Syrup  
Pineapple Bread Pudding  
Macadamia Nut Tarts  
Hazelnut Orange Panna Cotta  
Sliced Fresh Fruits  
Pecan Square, Cheese Cake  
Chocolate Banana Crepes

Coffee, Tea

THIRST QUENCHING

*Beverages...*



REFRESHING

**COLD BOTTLES** Juice  
Snapple Iced Teas, Juices  
Soft Drinks, Coke Products  
Sparkling Mineral Water, San Pellegrino  
Evian  
Starbucks Frappuccino  
Skim, 2%, Whole, Chocolate Milk  
Red Bull

**HOT** Coffee, Regular, Decaffeinated, Hot Teas

**ALL DAY BEVERAGE SERVICE** Maximum 10 Hours  
Hot Beverages  
Soft Drinks  
Hot Beverages & Soft Drinks

**HALF DAY BEVERAGE SERVICE** Maximum 4 Hours  
Hot Beverages  
Soft Drinks  
Hot Beverages & Soft Drinks

**SPA WATER** Natural, Filtered, Citrus, Cucumber-mint



KEEP THEM HAPPY

OVER 100 GUESTS  
1 BARTENDER PER 75 GUESTS  
\$100 PER BARTENDER

**PLATINUM** Absolut Vodka, Stolichnaya Vodka, Tanqueray 10 Gin,  
Bacardi Select Rum, Sauza Hornitos, Chivas Scotch Whisky,  
Maker's Mark Kentucky Bourbon, Canadian Club Whisky

Sam Adams Boston Lager, Bud Light, Michelob Ultra  
Heineken, Pilsner Urquell, Corona

Seasonal Selection, Red And White Wine

Soft Drinks, Fruit Juices, Bottled Water

**EXECUTIVE** Grey Goose Vodka, Belvedere Vodka, Bombay Sapphire Gin,  
Bacardi Superior Rum, Patron Reposado Tequila, Johnnie Walker Black  
Scotch, Knob Creek Bourbon, Seagram's Crown Royal Whiskey

Sam Adams Boston Lager, Bud Light, Michelob Ultra  
Heineken, Pilsner Urquell, Corona

Drake Selection, Red And White Wine

Soft Drinks, Fruit Juices, Bottled Water

**BEER & WINE** Sam Adams Boston Lager, Bud Light, Michelob Ultra  
Heineken, Pilsner Urquell, Corona

Drake Selection, Red And White Wine

Soft Drinks, Fruit Juices, Bottled Water



KEEP THEM HAPPY

1 BARTENDER PER 75 GUESTS  
\$100 PER BARTENDER

**PLATINUM** Absolut Vodka, Stolichnaya Vodka, Tanqueray 10 Gin,  
Bacardi Select Rum, Sauza Hornitos, Chivas Scotch Whisky,  
Maker's Mark Kentucky Bourbon, Canadian Club Whisky

**EXECUTIVE** Grey Goose Vodka, Belvedere Vodka, Bombay Sapphire Gin,  
Bacardi Superior Rum, Patron Reposado Tequila, Johnnie Walker Black  
Scotch, Knob Creek Bourbon, Seagram's Crown Royal Whiskey

**DOMESTIC BEER** Sam Adams Boston Lager, Bud Light, Michelob Ultra

**IMPORTED BEER** Heineken, Pilsner Urquell, Corona

**PORTS** Sandeman Founders Reserve, Fonseca Bin 27

**CORDIALS** Kahlúa, Grand Marnier, Frangelico, Amaretto di Saronno, Bailey's Irish  
Cream, Chambord, Sambuca Romana

**COGNACS** Hennessy VS, Remy Martin VSOP, Courvoisier VSOP

**CUSTOM DRINKS** Ask your Catering/Event Manager for Custom Beverages Designed  
Specially for your Event

# wine

## AN EXQUISITE COLLECTION

**CHAMPAGNE** Piper-Heidsieck, Reims, France  
G.H. Mumm Cordon Rouge, Brut, NV, France  
Veuve Clicquot, Yellow Label, Brut, France  
Moët & Chandon, Dom Perignon, France

**SPARKLING WHITE WINE** Segura Viudas Aria Estate Brut Cava, Spain  
Mumm Napa Brut Prestige, Napa Valley

**CHARDONNAY** Chalone Vineyard, Monterey County  
Kendall-Jackson, Vintner's Reserve, California  
Chateau St Jean, Sonoma  
Clos Du Bois, Calcaire, Russian River Valley  
Ferrari-Carano, Alexander Valley  
Stag's Leap Wine Cellars Karia, Napa Valley  
Cakebread Cellars, Napa Valley

**SAUVIGNON BLANC** Brancott Classic, Marlborough, New Zealand  
Nobilo, Marlborough, New Zealand  
Casa Lapostollo, Chile  
Chateau Ste Jean, Columbia Valley, Washington  
St. Supery, Napa Valley  
Charles Krug, Organic, Oregon

**OTHER WHITES** Montevina White Zinfandel, California

Danzante Pinot Grigio, Italy  
Jacob's Creek Pinot Grigio, Barossa Valley, S. Australia  
Ponzi Pinot Gris, Willamette Valley, Oregon  
Santa Margherita Pinot Grigio, Italy

Louis Latour Chablis, France

Pascal Jolivet Sancerre, Loire Valley, France  
Chateau Ste Michelle Riesling, Columbia Valley, Washington  
St. M Riesling, Germany

*wine*

AN EXQUISITE COLLECTION

- CABERNET SAUVIGNON** Beringer Founders Estate, California  
Kendall Jackson, Vintner's Reserve, California  
Francis Coppola Diamond Claret, California  
Dynamite, North Coast  
Chateau St. Jean, Sonoma  
Clos du Val, Napa Valley  
Franciscan, Magnificat, Napa Valley
- MERLOT** Cellar 8, California  
Frei Brothers Reserve, Dry Creek Valley  
Estancia, Central Coast  
Markham Vineyards, Napa Valley
- OTHER REDS** Louis Latour, Beaujolais-Villages Chameroy
- Dancing Bull Zinfandel, California  
Murphy-Goode Liar's Dice Collection Zinfandel, Sonoma County
- Five Rivers Pinot Noir, Central Coast  
Green Point Rose of Pinot Noir, Australia  
A by Acacia Pinot Noir, Napa Valley- Carneros  
Wild Horse Pinot Noir, Central Coast  
Chalone Vineyard Estate Grown Pinot Noir, California
- Valley of the Moon Cuvee, Cabernet/Merlot/Malbec/Cabernet Franc,  
California
- Fetzer Valley Oaks Shiraz, California  
Penfolds "Bin 128" Shiraz, Coonawarra, Australia
- Chateau la Nerthe, Chateauneuf-du-Pape, Rhône Red