



2012

Banquet Menus

Doherty Hotel

604 North McEwan Street

Clare, Michigan 48617

1-877-2-DOHERTY

1-877-236-4378

www.DohertyHotel.com

Break Selections - 2012

Continental Breakfast

Available to guests for a maximum of one hour

Assorted Muffins & Breakfast Pastries

Fresh Cut Fruit - Chilled Orange Juice - Fresh Brewed Coffee

\$6 per person

Ala Carte

Coffee, tea, decaffeinated	\$10/pot	Soft Drink Assortment	\$1.50/can
Coffee (50 cups)	\$45	Fruit Yogurt Assortment	\$2 each
Coffee (100 cups)	\$80	Freshly-Baked Muffins	\$13/dozen
Hot Tea	\$1.50/serving	Fresh Pastry Assortment	\$13/dozen
Herbal Tea	\$2/serving	Doughnut Assortment	\$13/dozen
Brewed Iced Tea	\$10/48oz. pitcher	Cinnamon Biscuits	\$13/dozen
Juice (Orange, Apple, Tomato, Grapefruit, Cranberry)	\$12 /48 oz. pitcher	Bagel with Cream Cheese	\$19/dozen
Lemonade	\$12/48 oz. pitcher	Cookies	\$13/dozen
Bottled Spring Water	\$1.50/bottle	Brownies	\$13/dozen

Platters

	Small	Large
<i>Approximate servings:</i>	15	40
Fresh-Cut Fruit Platter	\$30	\$55
Fresh Vegetable Platter with Dip	\$22	\$45
Cheese Platter: Cheese with Assorted Crackers	\$27	\$65

Please add 6% sales tax and 18% service charge to all prices. Sales tax is applied to the service charge.

Prices subject to change until confirmed in writing.

Breakfast Menu - 2012

Plate-Service Breakfast Selections

Breakfast entrees served with orange juice and choice of coffee, decaffeinated or tea

Steak & Eggs - \$13

Eight-ounce char-broiled flat iron sirloin, scrambled eggs, American fried potatoes and warm buttermilk biscuit and honey

American Breakfast - \$8

Farm fresh scrambled eggs, bacon, American fried potatoes and warm buttermilk biscuit and honey

Western Scramble - \$8

Scrambled eggs with ham, tomato, green pepper, onion and cheese; served with American fried potatoes and warm buttermilk biscuit and honey

Quiche Lorraine - \$8

House-made deep dish quiche with bacon, onion and cheese; served with fresh fruit garnish

Fruit Plate - \$9

Fresh seasonal fruit, cottage cheese and fresh-baked muffin

French Toast - \$8

French toast, maple syrup, link sausage and fresh fruit garnish

Cold Breakfast Bar ~ \$7.50

Chilled Orange & Grapefruit Juices
Breakfast Pastry/Muffin Assortment
Cinnamon Biscuits
Fruit Yogurt Assortment
Granola Breakfast Bar
Cheese Tray
Coffee, Tea & Milk

Continental Breakfast ~ \$6

Chilled Orange Juice
Breakfast Pastry/Muffin Assortment
Cinnamon Biscuits
Fresh Fruit Bowl
Coffee & Tea

6:30 - 10:30 a.m.

Breakfast Bars are available to guests for a maximum of one hour.

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Breakfast & Brunch Buffets - 2012

Breakfast Buffet ~ \$9.75/person

Farm Fresh Scrambled Eggs	Sausage Gravy & Buttermilk Biscuits
Sausage Links	Fresh Baked Breakfast Pastries & Muffins
Thick-cut Bacon	Fresh Cut Fruit
French Toast with warm Maple Syrup	Chilled Orange Juice
Herb-roasted Red Potatoes	Coffee, Tea or Milk

Omelet Station (add \$2/person)

Minimum 35 adults - 1 Hour Limit

Breakfast Buffet Available from 6:30 - 10:30 a.m.

Custom menus available

Brunch Buffet ~ \$14.50/person

~ Farm Fresh Scrambled Eggs	~ Apple Crisp
~ Sliced Baked Ham	~ Herb-Roasted Red Potatoes
~ Sausage Links	~ Fresh Pastries & Muffins
~ Thick-cut Bacon	~ Fresh Cut Fruit
~ French Toast with warm Maple Syrup	~ Cottage Cheese
~ Three-Cheese Baked Lasagna	~ Peas and Peanuts Salad
~ Stewed Chicken with warm Buttermilk Biscuits	~ Coffee, Tea or Milk
~ Chilled Orange, Grapefruit & Tomato Juices	

Corned Beef Hash with Poached Eggs (add \$1.25/person)

Smoked Lox with cream cheese, red onion, crumbled egg and capers (add \$2.50/person)

Omelet Station (add \$2/person)

Minimum 35 adults - 1 Hour Limit

Brunch Buffet Available from 10:00 a.m. - 1:00 p.m.

Lunch Buffet & Entrees- 2012

Soup-Salad-Sandwich Buffet - \$11.95/person

Minimum of 30 Adults Required for Private Buffet - 1 Hour Limit

Available in our Main Dining Room for groups of less than 30

Soup House-Made Soup of the Day	Salads Mixed Greens Fresh Salad Trimmings House-Made Dressings Macaroni Tuna Salad Italian Pasta Salad Cottage Cheese	Sandwich Items Sliced Ham & Turkey American & Swiss Cheese Whole Wheat & White Breads Tomato - Lettuce - Pickle Onions - Condiments	Beverage Coffee, Tea or Soft Drink
Hot Entree Chef's Selection <i>* add \$1.50/per person for additional hot entrée's</i>			Dessert Chef's Selection

Monday-Saturday 11:00 a.m. -- 3:00 p.m.

Three Entrée Luncheon Buffet - \$11.95/person

Minimum of 30 adults required for Buffet - 1 Hour Limit

Soup House-Made Soup of the Day	Hot Entrees Homemade Three Cheese & Beef Lasagna Garlic & Herb-Baked Chicken Home-Style Macaroni & Cheese	Salads Mixed Greens Fresh Salad Trimmings House-Made Dressings Macaroni Tuna Salad Italian Pasta Salad Cottage Cheese
Beverage Coffee, Tea or Soft Drink	Sides Real Mashed Potatoes with Gravy Bread & Butter	
Dessert Chef's Selection		

Hot Luncheon Entrees

Served with Garden Salad, Choice of Dressing, Rolls & Butter, Coffee, Tea or Soft Drink

Chicken Marsala ~ \$11.00

Grilled chicken tenders sautéed with Marsala wine and fresh mushrooms; served over brown rice

Southwestern Sauté ~ \$11.00

Spinach, portabella mushroom and artichoke tossed in a tomato basil brodo; served over linguine

Beef Stir Fry ~ \$11.00

Tender beef and fresh stir-fried vegetables lightly seasoned and served over brown rice

Char-Grilled Salmon ~ \$11.00

6 oz. fresh salmon fillet marinated with teriyaki and stone-ground mustard; served with garden vegetable

Lemon Pepper Tilapia ~ \$11.00

Broiled fillet of tilapia; served with garden vegetable

Parmesan Chicken ~ \$11.00

Grilled chicken breast topped with fresh Parmesan cheese; served with linguine, marinara sauce and garlic toast

Rosemary Chicken ~ \$11.00

Marinated and char-grilled breast of chicken served over brown rice with garden vegetable

Parties up to 35 people, may select up to Two Entrees. / Parties 35 or more people, please select One Entrée.
For additional Entrees add \$2 per person. Guaranteed numbers of entrée selections are required.

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Theme Luncheon Buffet - 2012

Available Monday -- Saturday 11:00 a.m. -- 4:00 p.m.

Minimum 30 Adults - 1 hour limit

All Buffets include choice of coffee, tea or soft drink

IRISH BUFFET ~ \$16.95

Coleslaw
Potato Salad
Irish Corn Chowder
Boiled Vegetables: Carrots, Cabbage and Onions
Colcannon (Mashed Potatoes w/ Cabbage)
Boiled Red Potatoes with Butter & Herbs
Guinness Beef Stew

Sliced Corned Beef
Onion Rolls/Mustard/Horseradish

Dessert:
Bailey's Rice Pudding

MEXICAN BUFFET ~ \$14.75

Mexican Chicken Salad
Refried Beans
Cajun Rice
Mexican Chicken Cavatappi
Chicken Enchilada Bake
Taco Bar:
Seasoned Ground Beef
Spicy Shredded Chicken
Taco Shells
Lettuce *Tomato* *Shredded Cheese*
Sour Cream *Salsa*

Dessert:
Rum-Glazed Bananas with Ice Cream

ITALIAN BUFFET ~ \$15.75

Mixed Greens with Italian Vinaigrette
Marinated Tomato, Green Pepper & Onion Salad
Baked Three Cheese & Beef Lasagna
Chicken Picatta
Meatballs with Marinara Sauce
Linguine
Sauteed Yellow Squash & Zucchini

Dessert:
Spumoni

PIZZA BUFFET ~ \$11.95

House-Made Soup of the Day
Mixed Greens
Salad Trimmings; Dressings
Potato Salad
Coleslaw
Cottage Cheese
House-Made Pizza Assortment

Dessert:
Cookies & Brownies

AFTERNOON TEA ~ \$14.95

Tea Sandwiches
Curry Chicken,
Devilled Ham & Egg Salad
Warm Scone Assortment
Mock Devonshire Cream & Lemon Curd
Tea & Herb Tea Assortments
With Fresh Lemon Wedges & Sugar Cubes
Quiche Lorraine
Banana Bread
Chocolate Covered Strawberries
Fruit Tarts & Petit Fours

NEW ORLEANS BUFFET ~ \$19.95

Mixed Green Salad
New Orleans Style Peel & Eat Shrimp
Louisiana Jambalaya
Blackened Pork Loin
Southern Fried Chicken
Cajun Dirty Rice
Cheddar Mashed Potatoes
Southern Style Greens

Dessert:
Sour Mash Berry Cobbler

Theme Menus can be prepared for dinner hours (Sundays and Weekdays after 4:00 p.m.)

Please Add \$4.00 per person

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Luncheon Plate Service - 2012

Sandwiches

Bread Selections (select one)

House-Baked White, Wheat, Marble Rye, Cranberry Walnut,
Croissant or Flour Tortilla

Smoked Turkey - \$10

Smoked turkey breast, provolone cheese,
lettuce, tomato and mayonnaise

Beef & Cheddar \$10

Shaved roast beef, cheddar cheese,
red onion and Dijon mustard

Herb Chicken Supreme - \$10

Herb-marinated chicken breast, bacon
and cheddar cheese

Chicken or Tuna Salad \$9

Fresh chicken or tuna salad,
lettuce and tomato

Corned Beef & Swiss- \$10

Sliced eye-of-the-round corned beef topped
with Swiss cheese; served with Thousand
Island Dressing

Turkey, Ham & Bacon- \$10

Smokey turkey, ham, bacon, cheddar cheese,
lettuce, tomato and mayonnaise

Veggie Delight- \$10

Hummus, tomato, red onion, cucumber,
feta cheese and red pepper mayonnaise

**All Sandwiches are served with
homemade chips and a pickle spear**

Substitute fries, coleslaw or potato salad—add \$1

Substitute onion rings—add \$2

Substitute tossed salad—add \$2.50

SALADS

Served with roll & butter

Michigan Salad - \$9.75

Mixed field greens topped with vine-
ripened tomato, walnuts, dried raisins,
red onion, blue cheese crumbles
and house-made vinaigrette

Caesar Salad - \$9.75

Crisp romaine lettuce, Caesar dressing,
grated Parmesan cheese and croutons

Greek Salad- \$9.75

Mixed field greens, vine-ripened grape
tomato, feta cheese, red onion, beets, pepper
rings, kalamata olives and Aegean dressing

Spinach Salad - \$9.75

Fresh baby spinach, red onion, tomato, egg,
crumbled bacon, blue cheese crumbles and
hot bacon dressing

Savory Salad Additions

Char-Grilled or Blackened Chicken - add \$2

Char-Grilled or Blackened Salmon - add \$4.25

Char-Grilled or Blackened Tuna - add \$4.25

Char-grilled or Blackened Flat Iron Steak—add \$6

Add a Cup of Soup

Navy Bean \$1

Soup of the Day \$1

Baked French Onion \$1.75

Dinner Buffet - 2012

Minimum of 35 adults required for Buffet -- 1 hour limit

Choice of Entrees:

Chicken Picatta-Fettuccini	Oven-Roasted Chicken	BBQ Chicken
Baked Three Cheese & Beef Lasagna	Baked Ham	Baked Pork Loin
Chicken Florentine-Fettuccini	Baked Lemon Pepper Tilapia	Swedish Meatballs
Stewed Chicken w/ Buttermilk Biscuits	Sliced Roast Turkey Breast	Polish Hunter's Stew
Beef Stroganoff-Egg Noodles	Chicken Stir Fry-Rice	Macaroni & Cheese
Vegetarian Southwestern Sauté	Beef Tips ala Burgundy-Rice	Chicken Marsala-Rice
	Meatballs w/ Marinara-Fettuccini	
Horseradish Alaskan Salmon (add \$5/person)		Carved Beef (add \$4/person)

Choice of Two Starches:

Herb-Roasted Red Potatoes	Rice Pilaf
Mashed Potatoes with Gravy	Brown Rice
Garlic Mashed Red Potatoes	Sage Dressing
Scalloped Potatoes	Candied Sweet Potatoes
Au Gratin Potatoes	Linguine
Parsley Buttered Red Potatoes	Herb Buttered Orzo
Salt-Rubbed Baked Potato	
Twice Baked Potato (add \$1.00)	

Choice of Two Vegetables:

Green Beans	Carrots & Peas
Steamed Broccoli	Buttered Carrots
Corn with Bell Peppers	
California Blend (Cauliflower, Broccoli & Carrots)	
*Zucchini & Summer Squash	
*Fresh Pea Pods & Mushrooms	
* Asparagus with Hollandaise (add \$1.00)	
	<i>*Seasonal availability</i>

Doherty's Famous Salad Bar

Including Homemade Breads, Muffins & Cinnamon Biscuits

or choice of plate-service Mixed Greens, Spinach or Caesar salad with roll and butter

Coffee, Tea or Soft Drink

Dessert

Deluxe Three Entrée Buffet \$21

Grand Four Entrée Buffet \$23

Western-Fed Choice Carved Prime Rib of Beef Au Jus and Four Additional Entrees \$29

Western-Fed Choice Carved Beef Tenderloin and Four Additional Entrees \$33
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Plate Service Dinner - 2012

Served with Soup or Salad (Caesar, Spinach or Garden)
Potato, Rice or Vegetable (unless otherwise specified) Dessert ~ Coffee, Tea or Soft Drink

French Bone-in Pork Loin Chop \$21

Tender marinated pork loin char-broiled and served with a Dijon peppercorn sauce

Chicken Marsala \$18.75

Chicken breast sautéed with fresh mushrooms in a savory Marsala wine sauce; served over fettuccini

Char-grilled New York Strip \$30

14 oz. USDA choice strip steak: served with a mushroom cabernet sauce

Beef & Scallop Szechwan \$22

Tender beef and sea scallops sautéed in a spicy brown sauce with fresh Portabella mushroom, broccoli and onion; served over brown rice

Fresh Whitefish \$22

Fresh fillet of Whitefish, pan-fried or broiled; served with fresh lemon

1/2 Rack Lamb Chop & 6 oz Salmon \$27

Char-grilled lamb chop and fillet of marinated salmon

Flat Iron Steak \$18.75

Eight-ounce steak char-broiled to perfection

Teriyaki Chicken \$18.75

Teriyaki-marinated chicken tenders sautéed and served over brown rice with steamed vegetables

Southwestern Sauté \$18.75

Spinach, portabella mushroom and artichokes tossed in a tomato basil brodo; served over fettuccini

Char-grilled Salmon \$22

Fresh salmon fillet marinated in our house mustard marinade

Shrimp Sauté \$25

Jumbo sautéed prawns served in a creamy cognac sauce with diced tomatoes; served over brown rice

Chicken Picatta \$18.75

Grilled chicken tenders tossed with artichoke heart, mushroom and capers in a lemon Beurre Blanc; served over fettuccini

Chicken Florentine \$18.75

Grilled chicken tenders tossed with fresh spinach and mushrooms over fettuccini in a creamy Alfredo sauce

*** The following entrees require additional preparation time, therefore, must be ordered in advance.**

*** Slow-Roasted Prime Rib \$24**

10 oz. cut of USDA choice prime rib of beef served au jus

***Prime Rib & Rosemary Chicken \$26**

8 oz. Choice roasted prime rib & tender breast of rosemary chicken

*** BBQ Ribs & Chicken \$23**

1/2 slab of slow-roasted pork ribs & 1/4 tender BBQ chicken

*** Prime Rib & BBQ Ribs \$26**

8 oz. Choice roasted prime rib & 1/2 slab of slow-roasted pork ribs

***Garlic & Herb Roasted Chicken \$18.75**

1/2 tender roasted chicken; served with garlic roasted red potatoes

*** Prime Rib & Salmon \$27**

8 oz. Choice roasted prime rib & fillet of baked tilapia

*** Stuffed Pork Chop \$20**

1 pound French bone-in pork chop stuffed with sage dressing and baked

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Parties of 36 or more people, please select One Entrée. For additional Entrees add \$2 per person

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Hors D'oeuvres - 2012

Seafood

Jumbo Cocktail Shrimp (10/15)	\$1.95 each
Peel and Eat Shrimp (26/30) ~ 5 lb.	\$95
Oysters Rockefeller (24)	\$50
Creamed Herring	\$35
Steamed Mussels in garlic wine sauce (30)	\$20
Jumbo Sea Scallops wrapped in bacon (20)	\$59
Fresh Oysters on the Half Shell	Market Price
Smoked Norwegian Lox (1 lb.) cream cheese, red onion, egg & capers	\$39

Breads & Spreads

Sandwich Wrap Assortment (4 Wraps)	\$28
Turkey BLT	Chicken Caesar
California Rubeen	Ham and Swiss
Creamy Spinach Dip (2 lbs.) with homemade bread	\$25
Ham, Chicken, Egg or Tuna Salad (Choice of 2)	\$30
with homemade bread	
Baked Bruschetta (choose 3) 12 of each	\$35
Tomato, Basil & Parmesan	
Italian Sausage & Mozzarella	
Spinach, Onion, Mushroom & Mozzarella	
Pate/Mousse Display (choice of 3); Assorted Bread	\$45
House Liver Pate (1 lb.)	
Smoked Salmon Mousse (1 lb.)	
Chicken Pate w/Basil & Almonds (1 lb.)	
Roasted Red Pepper & Sesame Hummus (1 lb.)	
Smoked Salmon Mousse (1 lb.)	\$18

Dry Snacks - Priced per pound

Pretzels	\$6	Potato Chips	\$6
Mixed Nuts	\$12	Corn Chips	\$6
Chex Party Mix	\$12		

Homemade Sweet Treats

New York Style Cheesecake (48 pc)	\$45
add Raspberry or Chocolate sauce	\$10
Cookies (dozen)	\$13
Brownies (dozen)	\$13
Peanut Butter Pie (30 pc)	\$35
Kentucky Bourbon Bread Pudding (40 pc)	\$39

Hot Hors D'oeuvres

Baked Brie Encroute w/French Bread (1 lb)	\$35
Artichoke & Spinach Dip With fried flour tortillas	\$60/bowl
Buffalo Chicken Wings (Bone in)	\$55
With house-made blue cheese dressing (50)	
Buffalo Chicken Tenders	\$55
With house-made blue cheese dressing (50)	
Grilled Chicken & Vegetable Kabobs (50)	\$99
Rumaki (25)	\$50
BBQ Meatballs or Swedish Meatballs (50)	\$40
Stuffed Calzone	\$12/loaf
Potato Skins with Bacon, Cheddar & Scallions (24)	\$35
Homemade Quiche (3 pies)	\$45
Baked Specialty Pizzas	\$14 each
Mushroom & Provolone	
Chicken & Alfredo Sauce	
Italian Sausage & Gorgonzola	
Kalamata Olive, Spinach, Red Onion & Feta	
Chicken Drumsticks (100)	\$90
Char-broiled Lamb Chops	\$27/rack

Chef Station Specialties

Selections below include carver, stone—ground mustard, whipped horseradish and rolls.

Pepper-Crusted Steamship Round of Beef (60 lb)	\$480
Smoked Ham (10 lb)	\$75
Roasted Breast of Turkey (5 lb)	\$60
Irish Corn Beef (8-10 lb)	\$99
Roast Pork Loin (7 lb)	\$60

Cheese, Relish & Fruit Displays

Fresh Fruit Platter	Seasonal
Assorted Cheese with Crackers	\$65
Devilled Eggs (50 halves)	\$39
Marinated Green Beans (2 lbs) seasonal	\$30
Marinated Asparagus (2 lbs) seasonal	\$30

Hors D'oeuvres Party - 2012

Hors d'oeuvres Only ~ No Entrée ~ 90 minute limit

SILVER HORS D'OEUVRE BUFFET ~ \$17/person

(35 adult minimum) Choice of seven items

GOLD HORS D'OEUVRE BUFFET ~ \$19/person

(35 adult minimum) Choice of nine items

HOT HORS D'OEUVRES

- Doherty Buffalo Tenders**
- Chicken Wing Dings**
- Homemade BBQ Meatballs**
- Homemade Swedish Meatballs**
- Tomato Basil Bruschetta**
- Baked Mushroom & Cheese Flatbread**
- Stuffed Calzone** (Chef's choice)
- Artichoke & Spinach Dip**
with fried Flour Tortillas
- Steamed Mussels** in garlic wine sauce
- Spinach Quesadillas**
- Baked Gorgonzola Flatbread**
(spinach, tomato, mushroom)
- Create your own pizza with two toppings**
- Chicken & Vegetable Kebabs**
(add \$.50/person)
- Mini Quiche**
- Rumaki** (add \$.50/person)
- Baked Brie En Croute** (add \$1/person)

DRY SNACKS

- Pretzels ~ Mixed Nuts ~ Potato Chips**
- Corn Chips ~ Chex Party Mix**

CHILLED HORS D'OEUVRES

- Sandwich Wrap Assortment** (Choice of 2)
Turkey BLT Chicken Caesar
California Rueben Ham & Swiss
- Devilled Egg Halves**
- Ham, Chicken, Tuna or Egg Salad**
with homemade bread (Choice of 2)
- Fresh Fruit Bowl**
- Creamy Spinach & Onion Dip**
with homemade bread
- Cheese Board with Cracker Assortment**
- Fresh Vegetables with Dip**
- Cheese Ball with Cracker Assortment**
- Pâté Assortment:**
Sesame Red Pepper Hummus,
Smoked Salmon Mousse, Liver Pate,
Chicken Basil Pate w/French Bread
(add \$1/person)

HOMEMADE SWEET TREATS

- Brownies**
- Cookies**
- Peanut Butter Pie**
- New York Style Cheesecake**

PLATINUM HORS D'OEUVRE FANFARE - \$23/person

(50 adult minimum)

Choice of nine items from above and one Carved Specialty

Seafood Additions

- Oysters Rockefeller \$1.50 each**
- Oysters on the Half Shell** (in season-market price)
- Jumbo Shrimp Cocktail \$1.95 each**
- Scallops wrapped in Bacon \$1.95 each**

Chef's Carved Specialties

- Includes carver, stone-ground mustard, horseradish and rolls
- Inside Round of Beef** **Smoked Ham**
- Roasted Breast of Turkey** **Roasted Pork Loin**
- Irish Corned Beef**

Beverage - 2012

Per Drink

House Brands	\$4.00
Call Brands	\$4.50 - 5.00
Premium Brands	\$5.50 - 7.00
Wine Per Glass	\$5.50 - 7.00
Domestic Beer per Bottle	\$3.00 - 3.25
Non-Alcoholic Beer per Bottle	\$3.00
Imported Beer per Bottle	\$4.00

House Wines (1.5 liter bottle)

White Zinfandel-Coastal Vines	\$40
Cabernet Sauvignon-Canyon Road	\$40
Chardonnay-La Terre	\$40
Piesporter-Johan Klaus	\$40
Pinot Grigio-Canyon Road	\$40
Merlot-Canyon Road	\$40

Champagne & Sparkling Wines

Coastal Vines Sparkling Brut	\$17
Martini & Rossi Asti Spumante	\$25
Sparkling Grape Juice	\$12

Miscellaneous

Champagne Punch-per gallon	\$35
Fruit Punch with Sherbet-per gallon	\$25
Iced Tea -per 48 oz. Pitcher	\$10
Lemonade-per 48 oz. Pitcher	\$12
Coffee, Tea, Decaffeinated (10 cups)	\$10
Coffee (50 cups)	\$45
Coffee (100 cups)	\$80
Soft Drinks (fountain)-per person	\$2
Domestic Keg Beer (1/2 barrel)	\$200

Banquet Beverages

		Scotch	Bourbon	Gin	
		Vodka	Blended Whiskey	Rum	
			Peach Schnapps		
House Brands (750 ml)	\$80	Call Brands (750 ml)	\$125	Premium Brands (750 ml)	\$130
House Brands (liter)	\$95	Call Brands (liter)	\$150	Premium Brands (liter)	\$160

Additional selections are available and will be priced upon request.

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Dessert Selections - 2012

Please select one dessert to accompany Dinner Menu

~ Double Chocolate Layer Cake ~

~ Carrot Cake ~

~ Strawberry or Orange Layer Cake ~

~ Rice Pudding ~

~ Apple Pie ~

~ Cookie/Brownie Assortment ~

Dessert Bar with three selections available for additional \$2 per person

Premium Desserts

Additional \$2 per person

please select one dessert to accompany dinner menu.

Homemade New York Style Cheesecake

Deep-dish cheesecake served with raspberry sauce

In-House Ice Cream Pie

Chef's selection with cookie crust and topping

Peanut Butter Pie

House-made specialty;

Graham cracker crust, caramel topping and whipped cream

Premium Desserts must be ordered one week prior to event.