



NBC UNIVERSAL

BON APPÉTIT CATERING

CATERING AT NBC UNIVERSAL

PAYMENT

All catering orders will require a valid form of payment at time of order placement (cc or budget codes). Preferred credit cards: Visa, Master Card, Amer Ex, P-Cards. All NON-NBCU Productions must pay in full day of catering.

DELIVERY MINIMUMS

There is a minimum order of 50.00 per delivery. If the minimum is not met, we will charge the difference as a minimum delivery fee to meet the order requirement. Some off-site locations will incur a delivery charge. Please inquire directly with your catering department.

NBCUcatering@bonappetit.com

CANCELLATIONS

Changes, additions, or cancellations to catering orders must be made to the catering department via CaterTrax tracking message. Order for events with (50) guests or less, cancelled with less than (2) business day notice, will be charged a minimum of 50% of the total invoice, or up to a 100% charge, to cover the cost of the purchase and prepared food. Orders for events with (51) guests or more, cancelled with less than (5) business day notice, will be charged a minimum of 50% of the total invoice, or up to a 100% charge, to cover the cost of the purchased and prepared food.

LINENS

Standard black or white in-house linen will be provided to cover all food tables. Additional linens are available at an upcharge. Please email the catering department for alternative linen options: NBCUcatering@bonappetit.com

CHINA

Your catering orders will be provided with sustainable disposable service ware. China and/or bamboo service ware is available upon request and at an additional charge.

CATERING EQUIPMENT

Based on your event venue on the lot, you could potentially need additional catering equipment at an additional charge. Please discuss with your event manager.

LABOR

Labor for special events is charged a minimum of (4) hours. Our catering attendants will be at your desired setup/pickup as requested. Any changes to the pick-up or set up times may result in additional labor charges. Labor charges are 45.00/hour Monday - Friday or 60.00/hour with a 4-hour minimum on weekends.

SERVERS AND BARTENDERS

Your catering department will recommend the appropriate staffing depending on the size and scope of your event. Captains are available at 50.00/hour. Bartenders and servers are available at 45.00/hour. All staff have a minimum of (4) hours on events on Monday - Friday, during regular business hours.

VIP SERVERS AND BARTENDERS

Your catering department will recommend the appropriate staffing depending on the size and scope of your event. Captains are available at 60.00 per hour, bartenders and servers are available at 55.00 per hour. All staff have a minimum of (5) hours on events on Monday - Friday, during regular business hours.

THE COMMONS EVENT VENUE BOOKING

For lot special events please contact the special events department to book universal.specialevents@nbcuni.com

KNOW WHAT YOU ARE EATING

↓G | MADE WITHOUT GLUTEN-CONTAINING INGREDIENTS

Made without gluten-containing ingredients. Please speak with a manager to learn how these items are prepared in our open kitchens that also handle gluten for other menu items.

VG | VEGAN

Contains absolutely no animal or dairy products.

V | VEGETARIAN

Contains no meat, fish, poultry, shellfish or products derived from other sources but may contain dairy or eggs.

HOT BREAKFAST

Prices are per person unless otherwise noted, with a 12-person minimum. Continental breakfast buffets include freshly squeezed orange juice and Starbucks coffee and tea service. Add pancakes to any breakfast for additional +5.00 per person.

Breakfast Classic 17.00

Scrambled cage-free eggs, bacon, chicken sausage, hashbrowns, mini assorted breakfast pastries, strawberry preserves, whipped butter, seasonal fruit platter

Breakfast Burritos 20.00

Served with seasonal fruit platter, breakfast potatoes, ketchup, and salsa fresca

Select two

Made without gluten-containing ingredients tortilla available for additional +2.00 per person

Shredded beef | scrambled eggs, pinto beans, Monterey Jack cheese, molcajete salsa, flour tortilla

Soy chorizo | tofu scramble, spinach, chipotle aioli, spinach tortilla

Egg white | scrambled egg whites, roasted sweet potato, turkey sausage, spinach, salsa fresca, flour tortilla

Bacon and sausage | scrambled eggs, tater tots, cheddar cheese, applewood smoked bacon, pork breakfast sausage

Egg Shakshuka 18.00

Poached eggs, San Marzano tomatoes, onions, peppers, garlic, parsley, breakfast potatoes, seasonal fruit platter, sourdough toast

Select two proteins

Turkey sausage patty, pork sausage, Beyond breakfast sausage, applewood smoked bacon

Huevos Rancheros 19.00

Poached eggs, spices, tomatoes, onions, jalapeños, cilantro, fried corn tortillas, refried beans, breakfast potatoes, and seasonal fruit platter

Select two proteins

Turkey sausage patty, pork sausage, Beyond breakfast sausage, applewood smoked bacon

Chilaquiles 19.00

Refried beans, seasonal fruit platter, choice of salsa rojo or verde, toppings include queso fresco, sour cream, cilantro, and onions

Select one

Chorizo scrambled eggs or soyrizo scrambled eggs



CONTINENTAL BREAKFAST

Prices are per person unless otherwise noted, with a 12-person minimum. Continental breakfast buffets include freshly squeezed orange juice and Starbucks coffee and tea service.

Jump Start 14.00 V

Mini muffins, petit breakfast pastries, butter, fruit preserves, seasonal fruit platter

NBCU Morning 23.00 V

Mini assorted breakfast pastries, strawberry preserves, whipped butter, seasonal fruit platter, hard-boiled eggs, individual yogurt parfaits

Build Your Own Parfait Station 10.00 V

Plain yogurt and a choice of vanilla or berry yogurt house-made granola, assorted seasonal berries, sliced breakfast bread

The Bagel Bar 11.00 V

Larder Bakery assorted bagels, butter, assorted cream cheeses, fruit preserves, seasonal fruit platter

Add lox for additional +4.00 per person (smoked salmon, dill, pickled red onions, capers, sliced cucumbers)

Healthy Start 16.00 V

Individual Greek yogurt parfaits with house-made granola and fresh berries, vegan overnight chia pudding with coconut milk and seasonal berries, assorted breakfast pastries, seasonal fruit platter

Avocado Toast Bar 16.00 V

Assorted bread (made without gluten-containing ingredients bread available for additional +2.00 per person), choice of cage-free fried or hard-boiled eggs, smashed avocado with lime juice, smoked Maldon salt and pepper, seasonal fruit platter, and assorted toppings including chili crisps, heirloom tomatoes, radishes, mixed greens, cilantro

BREAKFAST ADDITIONS

Prices are per person unless otherwise noted and can be added to any breakfast spread.

Individual Chia Pudding 5.00 ↓ G VG

Whipped coconut milk, matcha, cinnamon, vanilla bean, maple syrup, seasonal berries

Individual Overnight Oats 5.00 ↓ G VG

Bob's Red Mill certified gluten-free oats, oat milk, maple syrup, strawberries, kiwis, raspberries, micro mint

Individual Yogurt Parfaits 5.00 V

Greek yogurt, strawberries, blueberries, house-made chia granola

Front Lot Breakfast Sandwiches 10.00

Made-for-you egg and cheese breakfast sandwiches with choice of croissant or English muffin and choice of applewood smoked bacon, sausage patty, or vegetarian (herb-roasted mushrooms and sautéed baby spinach)

CHEF HAND CLASSIC CRAFTED SANDWICH BUFFETS

17.00 per person, with a 12-person minimum (choice of 2, choice of 3 +3.00). Sandwiches are halved, served buffet-style and include choice of one salad with house-made chips, and assorted freshly baked cookies. Made without gluten-containing ingredients bread available upon request for additional +2.00 per person. Items available as individual boxed lunches upon request.

Roasted Turkey

House-roasted turkey, tomato jam, frisée, Havarti cheese, ciabatta

Buffalo Cauliflower Wrap VG

Roasted cauliflower, buffalo sauce, vegan Cajun ranch, quinoa medley, kale, celery, tomato, spinach tortilla

Roast Beef

Horse radish cream, pickled onion, arugula, Manchego, whole wheat ciabatta

Curry Chicken Salad

Curry aioli, celery, golden raisins, pickled onions, spring mix, country bread

CHEF HAND EXECUTIVE CRAFTED SANDWICH BUFFETS

20.00 per person, with a 12-person minimum (choice of 2, choice of 3 +3.00). Sandwiches are halved, served buffet-style and include choice of one salad with house-made chips, and assorted freshly baked cookies. Made without gluten-containing ingredients bread available upon request for additional +2.00 per person. Items available as individual boxed lunches upon request.

Italian

Sopressata, coppa, salami, burrata, herb salad mix, Calabrian chili aioli, herb focaccia

Tuna Salad

Albacore tuna, fennel, caper, celery, cucumber, dill, parsley, olive oil, lemon, heirloom tomato, butter lettuce, sourdough

Crispy Eggplant VG

Almond ricotta, baby gem, heirloom tomato, pesto, French bread

Chicken Caesar Wrap

Shaved parmesan, Caesar dressing, romaine, flour tortilla

Select one salad

Green Goddess ↓ G VG

Cabbage, Boston lettuce, edamame, pepitas, Persian cucumber, avocado, tahini green goddess dressing,

Garden Salad ↓ G VG

Spring mix, baby gem lettuce, radishes, carrots, cucumbers, tomatoes, red wine vinaigrette

Caesar

Romaine hearts, lemon, sourdough garlic croutons, shaved parmesan, anchovy Caesar dressing

Orzo Pasta Salad VG

Pesto, cucumbers, grilled zucchini, roasted red peppers, grape tomatoes

Caprese ↓ G V

Baby heirloom tomatoes, baby mozzarella, arugula, spring mix, micro basil, balsamic glaze

BOXED TO GO SANDWICHES

19.00 per person, with a 12-person minimum and maximum of 3 selections. Includes choice of sandwich or wrap, fruit salad, chips, freshly baked cookie, and canned soda.

Classic Turkey

House-roasted turkey, Swiss cheese, leaf lettuce, tomato, Dijon-mayonnaise, whole wheat

Roast Beef

Horse radish cream, pickled onion, arugula, Manchego cheese, whole wheat ciabatta

Egg Salad V

Egg salad, garlic aioli, Dijon mustard, chives, Boston bibb lettuce, whole wheat

Tuna Salad

Albacore tuna, fennel, capers, celery, cucumber, dill, parsley, olive oil, lemon, heirloom tomato, butter lettuce, sourdough bread

Chicken Caesar Wrap

Shaved parmesan, Caesar dressing, romaine, flour tortilla

Caprese V

Fresh mozzarella with tomato, basil, local olive oil, baguette

Buffalo Cauliflower Wrap VG

Roasted cauliflower, buffalo sauce, vegan Cajun ranch, quinoa medley, kale, celery, tomato, spinach tortilla

THAT'S A WRAP!

Make any classic sandwich a wrap
via the 'special instructions'
section during checkout.

Made without gluten-containing
ingredients bread available upon request
for additional +1.00 per person



GOURMET COMPOSED ENTRÉE SALAD BUFFET

24.00 per person. Includes choice of 3 salads, artisan rolls, and butter.

Herb-roasted Chicken Cobb

Romaine, baby kale, smoked bacon, tart apples, cranberries, toasted pepitas, blue cheese, apple cider vinaigrette

Dry Rubbed Flank Steak

Mixed greens, romaine hearts, avocado, scallions, radish, toasted pepitas, roasted corn, cotija cheese, cilantro ranch dressing

Sesame Ginger Mandarin Chicken

Napa cabbage, shaved red cabbage, kale, oranges, almonds, cilantro, scallions, radishes, crispy wontons, sesame ginger dressing

Green Goddess ↓G VG

Cabbage, Boston lettuce, edamame, Persian cucumber, pepitas, avocado, tahini green goddess dressing

Orzo Pasta VG

Pesto, cucumbers, grilled zucchini, roasted red peppers, grape tomatoes

Iceberg Wedge

Smoked bacon, scallions, cherry tomatoes, blue cheese dressing

BYO POKE BOWLS

33.00 per person.

Base

Steamed short grain rice, short grain brown rice, and spring mix

Proteins

Salmon, ahi tuna, spicy tofu

Toppings

Edamame, shaved carrots, green onions, pickled daikon, cucumbers, avocado, seaweed salad, sesame seeds, pickled ginger

Dressings

Sriracha mayo, ponzu, wasabi mayo, poke sauce

HOT BUFFETS

Prices are per person unless otherwise noted, with a 12-person minimum.

Mediterranean 21.00

Chopped Greek salad, cucumbers, tomatoes, red onions, bell peppers, kalamata olives, baby gem medley, feta cheese, mint, parsley, za'atar, lemon vinaigrette
Sumac-roasted chicken, crispy house-made falafel
Turmeric basmati rice, pita bread, lemon sesame hummus, tzatziki
Mini key lime tart

Italian 22.00

Caesar salad, baby gem medley, sourdough garlic croutons, shaved parmesan cheese, Caesar dressing
Pasta alla norma | eggplant, plum tomatoes, spaghetti, garlic, fresh basil, chili flakes
Pasta fusilli | grilled chicken breast, pine nut pesto, cream, peas, parmesan, lemon, parsley
Linguine Bolognese | beef Bolognese, parmesan, fresh basil
Roasted vegetable, garlic dinner rolls
Assorted mini pastries

Korean Bar 25.00

Korean lettuce salad with red leaf lettuce, cucumber, green onion, gochutgaru sesame dressing
Bulgogi beef, gochutgaru chicken, crispy gochutgaru tofu
Steamed rice, roasted seasonal squash
Kimchi, Korean cucumbers, sweet and sour radish
Assorted cheesecake bites

Americana 25.00

Baby gem salad with easter radish, crispy chickpeas, tomato, cucumber, fresh corn, grilled lemon, Meyer lemon vinaigrette
Select one protein: braised beef with red wine reduction or grilled chicken with arugula pesto
Root vegetable pave
Sage brown butter mashed potatoes and grilled broccolini
Seasonal olive oil cake

Smokehouse Barbecue 26.00

Broccoli and Brussels sprouts with a red wine dressing
Select one entrée: smoked dry rub brisket or St. Louis ribs
Barbecue jackfruit
Mac and cheese, braised kale
Mini apple tart

Cuban 22.50

Avocado, red onion, romaine lettuce, garbanzo beans, tomato, cumin lime vinaigrette
Ropa vieja | shredded beef, peppers, green olives, tomato, onion, garlic
Yuca con mojo | fried yuca, peppers, onions, mojo sauce
Steamed rice, stewed black beans, plantains
Mango passionfruit tarts

Taco Bar 25.00

Street corn salad with romaine, grilled corn, queso fresco, roasted red pepper, cucumbers, toasted pepitas, chili lime vinaigrette
Flank steak and al pastor chicken with grilled pineapple
Wild mushroom fajitas
Spanish rice, refried beans, corn tortillas
Avocado salsa verde, guajillo salsa roja, diced onions with cilantro, lime wedges
Guava and cream cheese empanadas

Mexican Stews 25.00

Baja chopped salad, baby gem medley, tortilla strips, roasted corn, red onions, jicama, shaved parmesan cheese, roasted, pepita and cilantro Caesar dressing
Select two proteins: additional proteins + 5.00 per person
Chile verde | pork, charred tomatillo, onion, cilantro jalapeño
Braised chicken tinga | chicken breast, cabbage chipotle, tomato
Chile Colorado | beef, guajillo, ancho chile, spices
Soy picadillo | potato, jalapeño, tomato
Cilantro lime rice, refried beans, corn tortillas
Sour cream, queso fresco, diced onions with cilantro, lime wedges
Mini key lime tart

ADDITIONAL PROTEINS

Flank steak +\$7.00 per person | Grilled chicken +\$5.00 per person | Grilled salmon +\$6.00 per person | Grilled shrimp +\$6.00 per person

P.M. SNACKS

Prices are per person, with a 12-person minimum.

Trail Mix 9.00 V

Almonds, cashews, cranberries, apricots, M&M's, yogurt pretzels, banana chips, mango, granola

Seasonal Fruit Platter 6.00 ↓G VG

Tortilla Chips and Salsa 5.00

House-made tortilla chips with salsa rojo and salsa verde

Add guacamole for additional +3.00 per person

Sesame Hummus and Pita Chips 4.00 V

Sumac-spiced pita chips with sesame hummus

House-made Potato Chips 3.00 ↓G VG

Soft Pretzels 5.00 V

Classic yellow mustard

Mixed Nuts 5.00 VG

Assorted roasted and salted nuts

Granola Bars 3.50 V

Assorted cereal and granola bars

Sweet Tooth 3.50 V

M&M's, M&M's peanut, Twix, Snickers, Hershey's bar, Milky Way, 3 Musketeers

TASTINGS + BOARDS

Prices are per person, with a 12-person minimum.

California Cheese Board 12.00 V

Cypress Grove Humbolt Fog, Fiscalini cheddar, purple moon, dry vella, grapes, fig jam, VR Farms honey, cracked pepper crostini, everything crostini, smoked salt crostini

Local Farm Crudités Board 7.00

Seasonal local vegetables, house-made buttermilk ranch, harissa lemon sesame hummus, house salt and pepper kettle chips

Chef's Charcuterie Board 14.00

Prosciutto, salami, spicy capicola, grilled Spanish chorizo, grilled brie, Laura Chenel chevre, dry vella, Boursin, whole grain mustard, fig jam, local honey, dried fruit, cornichons, grapes, pickled sweet peppers, rosemary crackers, lavash, crostini

Mezze Grazing Station 16.00

Chef's selection and domestic and imported meat and cheese, olive salad, seasonal vegetables, beet hummus, lemon sesame hummus, tzatziki, crostini, lavash

TRAY PASSED APPETIZERS

Prices are per person, with a 12-person minimum. Please plan for a variety of 3-6 appetizers for a 2-hour reception.

Truffle Grilled Cheese 6.00 V

Shaved black truffle, smoked truffle gouda, provolone, white cheddar, sourdough

Seared Wagyu Beef 6.00

Seared Japanese wagyu, ponzu, togarashi, micro radish

Artichoke Beignet 4.00 V

Boursin cheese, panko, pecorino, lemon aioli

French Fries 3.00 V

Fries, sea salt

Charcuterie Cones 7.00

Persicutto di Parma, chorizo, Castelvetrano olives, dry vella brie cheese, goat cheese, rosemary cracker

Dungeness Crab Roll 6.00

Fresh crab, Old Bay, scallions, panko, wonton wrapper, grilled lemon aioli

Deviled Eggs 4.00

Garlic confit, chives, lemon aioli, paprika, crispy prosciutto

Scallop Agua Chile 6.00 ↓ G

Scallop crudo, jalapeño, cucumber, onion, mango, cilantro flower

Cheeseburger Slider 5.00

Ground Kobe beef, charred onion, smoked cheddar, remoulade, mini brioche

Lemon Tarragon Poached Shrimp Cocktail 6.00

Lemon aioli, fresh horseradish cocktail sauce

Achiote Chicken Skewer 4.00 ↓ G

Chicken thigh, grilled pineapple, red onion, cilantro lime crema

Wild Mushroom Crostini 4.00 VG

Almond ricotta, pesto micro herbs on toasted sourdough

Ahi Tuna Tartare 6.00

Cilantro and spicy aioli on a wonton chip

Mini King Oyster Mushroom Taco 5.00 ↓ G VG

Yucatan style mushrooms, corn tortillas, pickled red onion, habanero cashew cream

Grilled Steak Crostini 5.00

Sirloin steak, balsamic marinade, burrata, Calabrian chili chimichurri

Lobster Roll 7.00

Wild Atlantic lobster, lemon aioli, chive, mini brioche bun

Shrimp Lou 6.00 ↓ G

Jumbo wild shrimp, baby gem, egg, avocado, Russian dressing

Carnitas Mini Taco 4.00 VG

Roasted tomatillo salsa, pickled onion

Jackfruit Birria Taco 5.00 ↓ G VG

Guajillo marinade, roasted chile arbol salsa, onion, cilantro

Mini Smashed Burger 5.00

Wagyu beef cheddar, caramelized onion, secret sauce, brioche

Spring Pea Tarts 4.00 V

VR farm's pea puree, phyllo shells, fennel, wild chive flower

1,000 Layered Potato 4.00 V

Crispy fried potato, clarified butter, smoked Maldon salt, truffle crème fraîche

Seared Scallop 6.00

Wild caught scallop, sweet corn purée, pancetta, caviar, petite sea beans

STATIONED APPETIZERS

Prices are per person, with a 12-person minimum. Please plan for a variety of 3-6 appetizers for a 2-hour reception.

Spinach And Artichoke Dip 5.00 V

Gouda, mozzarella, garlic, tomato confit, tortilla chips

Soyrizo Queso Fundido 6.00 V

Cast iron skillet, plant-based chorizo, jalapeño, crema, cheddar, Monterey jack cheese, pico de gallo, tortilla chips

Short Rib Meatballs 6.00

Beef, short ribs, San Marzano marinara, parmesan cheese, micro basil, grilled sourdough

Chicken Dumplings 4.00

Cabbage, mushrooms, carrots, ginger, garlic, sesame soy, scallions

Brisket Slider 5.00

Pulled brisket, chipotle barbecue sauce, coleslaw, remoulade, mini brioche

Turkey Slider 4.00

Ground turkey, artichoke, green tomato aioli, dill, mini brioche

Shrimp Ceviche 6.00

Avocado relish, crispy tortilla chips

Braised Short Rib Polenta Cake 5.00

Caramelized onion jam, crispy shallots



THE BAKERY

Prices are per person, with a minimum order of 6.

Assorted Freshly Baked Cookies 3.00 each V

Chocolate chip, oatmeal raisin, horchata

Rich Chocolate Brownies 3.00 each V

Brownie Dessert Bars 3.00 each V

Selection of Mini Cookies, Brownie Bites, and

Dessert Bars 5.00 V

3 pieces per person, 1 of each item

Ice Cream Social 11.00 V

Minimum order 25

Ice cream, chocolate sauce, chopped nuts, rainbow sprinkles,
Oreo cookie crumbs, maraschino cherries, and whipped cream

Select one flavor per 25 guests

Vanilla ice cream

Chocolate ice cream

Strawberry ice cream

Vegan sorbet

Miniature Cupcakes 19.00 per dozen V

Minimum order 12, one flavor per dozen

Vanilla cupcakes with white buttercream

Chocolate cupcakes with chocolate buttercream frosting

Red velvet cupcakes with cream cheese frosting

Carrot cupcakes with cream cheese frosting

Standard Cupcakes 3.50 each V

Minimum order 6 of each flavor

Vanilla cupcakes with white buttercream

Chocolate cupcakes with chocolate buttercream frosting

Red velvet cupcakes with cream cheese frosting

Carrot cupcakes with cream cheese frosting

Miniature Desserts 3.00 each V

Minimum of 12 per selection

Dessert selections

Lemon Meringue Tart

Pastry crust filled with lemon custard and topped with
brûléed Swiss meringue

Salted Caramel Apple Tart

Pastry crust filled with cinnamon apples and topped with
puffed pastry dough

Fresh Fruit Tart

Pastry crust filled with vanilla custard and topped with
seasonal fruit

Flourless Chocolate Cake

Fresh berries, confectioner's sugar, and whipped cream

Chocolate Pot de Crème

Dark chocolate custard, with cocoa nibs, candied hazelnut,
whipped cream

Vanilla Cheesecake

Seasonal fruit compote and candied lemon peel

Individual Desserts 4.00 each V

Minimum of 6 per each selection

Dessert selections

Lemon Meringue Tart

Pastry crust filled with lemon custard and topped with
brûléed Swiss meringue

Salted Caramel Apple Tart

Pastry crust filled with cinnamon apples and topped with
puffed pastry dough

Fresh Fruit Tart

Pastry crust filled with vanilla custard and topped with
seasonal fruit

Flourless Chocolate Cake

Fresh berries, confectioner's sugar, and whipped cream

Chocolate Pot de Crème

Dark chocolate custard, with cocoa nibs, candied hazelnut,
whipped cream

Vanilla Cheesecake

Seasonal fruit compote and candied lemon peel



BEVERAGES

Starbucks Coffee Co. Service 6.00 per person

Minimum order of 10

Starbucks regular and decaffeinated coffee, hot tea, iced water

Assorted 12 oz. Canned Sodas 3.00 each

12 oz. Bottle Saratoga Springs Flat or Sparkling Water 4.00 each

CARAFES

Serves 8

Freshly Squeezed Orange Juice 25.00

Iced Tea 20.00

Lemonade 25.00

House-made Seasonal Aguas Frescas 25.00

DISPENSERS

Serves 38

Freshly Squeezed Orange Juice 65.00

Iced Tea 55.00

Lemonade 55.00

Lemon-infused Water 15.00

Cucumber-mint-infused Water 15.00

House-made Seasonal Agua Fresca 65.00

BAR PACKAGES

Standard Beer and Wine

Standard red wine, standard white wine, standard domestic beers, assorted Coca Cola products, juices, sparkling and flat waters

1 hour, 20.00 per person

2 hours, 29.00 per person

3 hours, 34.00 per person

Premium Beer and Wine

Premium red wine, premium white wine, premium domestic beers, assorted Coca Cola products, juices, sparkling and flat waters

1 hour, 29.00 per person

2 hours, 42.00 per person

3 hours, 50.00 per person

Standard Full Bar Package

Standard red wine, standard white wine, standard domestic beers, standard liquors and spirits, assorted Coca Cola products, juices, sparkling and flat waters

Standard spirits featured are Absolut or Prairie Organic Vodka, Jim Beam or Maker's Mark Whiskey, Captain Morgan or Cruzan Rum, Beefeater Gin, and Los Altos Tequila Blanco

1 hour, 26.00 per person

2 hours, 38.00 per person

3 hours, 46.00 per person

Premium Full Bar Package

Premium red wine, premium white wine, premium domestic beers. Premium liquors and spirits, assorted Coca Cola products, juices, sparkling and flat waters

Premium spirits featured are Belvedere or Grey Goose Vodka, Johnnie Walker Black Label Scotch, Jameson Irish Whiskey,

Bulleit Rye Bourbon, Bacardi Superior Rum, Tanqueray or Bombay Sapphire Gin, Casamigos or Don Pilar Tequila

1 hour, 37.00 per person

2 hours, 52.00 per person

3 hours, 61.00 per person

NOTES

BON APPÉTIT
MANAGEMENT COMPANY
— CATERING AND EVENTS —

