

# 2011 Events Menus



**Kendall College**

RIVERWORKS CAMPUS • CHICAGO

900 N. NORTH BRANCH STREET, CHICAGO, ILLINOIS 60642



*Breakfast Buffet*

Start your morning off with a delectable Kendall-made assortment of breakfast specialties.

<b>PEACH &amp; FIG BREAD PUDDING</b>	<b>6.00</b>	<b>CALABRIEN BREAKFAST POTATOES</b>	<b>5.00</b>
Brioche bread & creamy custard baked with sweet peaches and figs, served with an amaretto cr�me anglaise		Chili garlic herb seasoned fried new potatoes	
<b>SICILIAN FRITTATA</b>	<b>5.50</b>	<b>BACON, SAUSAGE LINKS, TURKEY SAUSAGE PATTIES, CANADIAN BACON</b>	<b>6.00</b>
Baked open faced egg Italian style omlette with mozzarella cheese, peppers, potatoes, and onions		Choice of two meats	
<b>QUICHE LORRAINE</b>	<b>6.00</b>	<b>FLUFFY SCRAMBLED EGGS</b>	<b>5.00</b>
Baked egg dish with bacon and swiss cheese (vegetarian option available upon request)		Scrambled egg whites also available	
<b>BUTTERMILK PANCAKES</b>	<b>5.25</b>	<b>ASSORTED SEASONAL MUFFINS</b>	<b>4.75</b>
Fluffy pancakes topped with maple syrup, berry compote, and whipped cream		<b>SLICED SEASONAL FRESH FRUIT</b>	<b>5.50</b>
<b>SEASONAL FLAVORED PANCAKES</b>	<b>6.75</b>	<b>BRIOCHE FRENCH TOAST</b>	<b>5.50</b>
Fluffy pancakes infused with seasonal berries and topped with maple syrup and whipped cream		Served with maple syrup, pecans, and whipped butter	
<b>VERY BERRY PARFAIT</b>	<b>5.25</b>	<b>ASSORTED CROISSANTS</b>	<b>5.00</b>
Vanilla yogurt layered with mixed berries and Kendall-made granola		Chocolate, cream cheese, blueberry, raspberry, and plain	
<b>TROPICAL YOGURT PARFAIT</b>	<b>5.75</b>		
Vanilla yogurt layered with pineapple, mango, kiwi, and toasted coconut granola			
<b>SMOKED SALMON PLATTER</b>	<b>9.00</b>		
Sliced smoked Atlantic salmon served with red onions, capers, chopped eggs, sliced tomatoes, dill cream cheese and mini bagels <i>Minimum 20 guests</i>			
<b>FRUIT SKEWERS</b>	<b>5.75</b>		
Fresh seasonal fruit on a skewer served with vanilla flavored yogurt for dipping			

*Chef Attended Stations*

<b>GOURMET OMLETTE STATION</b>	<b>15.00</b>
Made to order omlettes with choice of Asiago, Feta, Monterey Jack, Swiss, Bacon, Pork or Chicken Sausage, Ham, Bell Pepper, Green Onion, Mushroom, Spinach, Asparagus, Tomatoes and Onions <i>Minimum 20 guests*</i>	
<b>SWEET &amp; SAVORY CREPE STATION</b>	<b>18.00</b>
Made to order crepes with choice of fillings including Nutella, walnut, whipped cream, sugared bananas, mushroom & swiss or ham, spinach, and Asiago with Hollandaise sauce <i>Minimum 20 guests*</i>	

*\* Chef attendant required. Additional service fee of \$50.00 per attendant One attendant per 50 people.*



# Breaks & Refreshments

<b>CHOCOLATE DECADENCE</b> Chocolate chip cookies Caramel fudge brownies Swiss chocolate covered pretzel sticks	<b>8.00</b>
<b>MIDMORNING EYE OPENER</b> Assorted Danish Seasonal fruit skewers with vanilla yogurt Assorted bottled fruit juices Freshly brewed regular and decaffeinated coffee	<b>13.50</b>
<b>ENERGY BOOSTER</b> Mixed nuts Protein bars Individual bags of Sun Chips Kendall-made granola bars Whole fresh fruit Still or sparkling bottled mineral water	<b>11.00</b>
<b>GOURMET SNACK-PACK</b> Truffle popcorn Homemade chips with spinach-artichoke dip Savory "cracker jacks" Sun-dried tomato and goat cheese tartlets Seasonal acqua fresca	<b>15.00</b>
<b>GARDE MANGER</b> Assorted Kendall-made charcuterie Crudit� with bleu cheese dip Assorted cheeses and dried fruits Assorted Kendall-made baguettes and breads	<b>15.75</b>

*\*The above Break & Refreshment options are for a Minimum of 10 people*



# Luncheon Menu

A three course plated meal, Luncheon entrees come with 1st course, vegetable and starch accompaniments, dessert, coffee and tea, and Kendall-made breads served at the table. Vegetarian and allergy alternatives are available upon request. For less than 10 guests, it is strongly recommended to preset a salad for your first course. For tableside choice of two entrees, minimum 20 guests, add \$7.00 per person (first course, accompaniments, and dessert remain the same for all guests).

### *First Course select one*

**CRAB CAKES**  
with celery root remoulade  
*(additional 5.00 per person)*

**CAPER CAESAR SALAD**  
romaine, red onion, fried caper  
Caesar dressing and shaved  
parmigiano ruggiano

**SEASONAL CREAM SOUP**

**VEGETARIAN MINESTRONE**

**BABY SPINACH SALAD**  
with dried cherries, spiced pecans,  
bleu cheese, and white balsamic  
vinaigrette

**BEET AND ORANGE SALAD**  
with walnuts, goat cheese, and  
sherry vinaigrette

**VEGETABLE RISOTTO**  
finished with saffron and white  
truffle oil  
*(add shrimp for an additional  
5.00 per person)*

**TOMATO BASIL BISQUE**  
with crème fraiche and  
parmigiana crostini

**MIXED GREENS SALAD**  
with shaved fennel, radish,  
tomato, and herb vinaigrette

### *Entree select one*

*Select one vegetable, your choice of braised red cabbage, seasonal sauteed vegetables, or grilled asparagus.*

*Select one starch, your choice of garlic whipped potatoes, seared polenta, root vegetable rattan, seasonal vegetable risotto, gourmet mac n' cheese, or garlic-herb roasted fingerling potatoes.*

<b>GRILLED SALMON</b> with beurre rouge	<b>25.00</b>
<b>SEASONAL FISH</b> seared and served with lemon chive butter sauce	<i>Market Price</i>
<b>CHICKEN BREAST</b> airline chicken breast served with a shiitake au jus	<b>23.50</b>
<b>SEARED DUCK BREAST</b> with seasonal fruit chutney	<b>28.95</b>
<b>LOLLIPOP LAMB CHOPS</b> grilled and served with an apple sage demi-glace	<b>31.00</b>
<b>SEARED SCALLOPS</b> served with a bacon and thyme emulsion	<b>27.50</b>
<b>HANGER STEAK</b> grilled, served with an espresso steak sauce and gorgonzola drizzle	<b>26.00</b>
<b>MUSHROOM RAVIOLI</b> with walnuts, mascarpone, and red wine reduction	<b>23.50</b>
<b>SMOKED EGGPLANT</b> with lentils and parsnip puree	<b>22.95</b>

### *Dessert Course select one*

**ASSORTED MINI PASTRIES**  
may include Kendall-made chocolate eclairs,  
vanilla crème cannoli, espresso mousse,  
seasonal fruit tarts, cream filled puff pastry,  
tangy lemon tarts, classic cheesecake  
served family style or as a served dessert trio

**TIRAMISU "CAPPUCCINO"**  
layered cake with sweet mascarpone cheese,  
whipped cream, and shaved chocolate  
served in a cappuccino cup

**CHOCOLATE LAVA CAKE**

**SEASONAL FRESH FRUIT TART**  
*(additional 5.00 per person)*

**INDIVIDUAL CRÈME BRULE**

*Coffee & Tea Service*



# Specialty Buffets

Designed for a minimum of 20 guests, select one of our spectacular buffets, accompanied with your choice of individually served or buffet set desserts and coffee and hot tea service. Price differs from lunch and dinner based on increased entree item quantities. Additional vegetarian options are available upon request.

### Mediterranean Buffet

- Tabouleh Salad
- Pork "Souvlaki" marinated shish-ka-bobs
- Israeli Spiced Chicken Breast with black olives and onions
- Cous Cous
- Oxtail Hunters Soup with Beans, Leeks, and Tomatoes
- Sofrito with Almonds & Orzo Pasta

**Lunch 31.00 Dinner 40.00**

### BBQ Buffet

- Coleslaw Salad
- German Potato Salad
- BBQ Beef Brisket
- Pulled Pork
- Cornbread and Assorted Rolls
- Fresh Fruit Salad

**Lunch 24.00 Dinner 29.00**

### Wrap It Up

- Assorted Deli Wraps - turkey, ham, beef, vegetarian
- Asparagus and olive pasta salad with red peppers
- Kendall-made chips
- Assorted freshly baked cookies

*May be served on platters or as a boxed lunch*

**Lunch 18.00**

### Dessert Course *select one, served individually or set on buffet*

#### ASSORTED MINI PASTRIES

may include Kendall-made chocolate eclairs, vanilla crème cannoli, espresso mousse, seasonal fruit tarts, cream filled puff pastry, tangy lemon tarts, classic cheesecake served family style or as a served dessert trio

#### ASSORTED FRESHLY BAKED COOKIES

#### FUDGE BROWNIES

#### CHOCOLATE LAVA CAKE

### Giro D'Italia

- Smoked Eggplant & Golden Raisin Caponata with Toasted Baguettes
- Romaine and Red Onion Salad with Caper-Caesar Dressing and Shaved Parmigiano
- Orecchiette with Cannellini Beans, Apples, and Brown-Butter Rosemary Sauce
- Chicken Breast Rollatine Saltimbocca - stuffed with prosciutto, sage, and provolone, in a sherry-wine sauce
- Shrimp, Grilled Radicchio, and Butternut Squash Risotto
- Pepperonata - Sauteé of Red & Green Peppers, Onions, Yellow Squash, Zucchini, and Potatoes

**Lunch 29.00 Dinner 38.00**

### Pan Asian Experience

- Five Spice Duck & Cabbage Pot Stickers
- Kung Pao Chicken with stir fried mixture of bell peppers, onions, cashews, and chilies
- Black Pepper Grilled Beef with onions, broccoli, and mushrooms
- Steamed Rice
- Vegetable Fried Rice
- Mixed Greens with oranges, cabbage, fried wontons, carrots, and peanut vinaigrette

**Lunch 26.00 Dinner 32.00**

#### RICE KRISPY TREATS

Regular & Chocolate Dipped

#### INDIVIDUAL CRÈME BRULEE

#### TIRAMISU "CAPPUCCINO"

layered cake with sweet mascarpone cheese, whipped cream, and shaved chocolate, served in a cappuccino cup

#### SEASONAL FRESH FRUIT TART

*(additional 7.00 per person)*

**Add Assorted Mignardies for 5.00 per person**



# Custom Buffets

Designed for a minimum of 20 guests, select one of our spectacular buffets, accompanied with your choice of individually served or buffet set desserts and Kendall-made breads and coffee and hot tea service. For groups less than 20, the menu will be presented as a composed buffet. Additional vegetarian options are available.

**LUNCH** ~ select 1 soup or salad, 2 entree items, 1 accompaniment, and 1 dessert **32.50**

**DINNER** ~ select 2 soups or salads, 2 entree items, 2 accompaniments, and 1 dessert **42.00**

### *Soups and Salads*

Caper Caesar Romaine Salad topped with shaved Parmigiano

Tabouleh Salad

Shaved Fennel and Radish Salad with Herb Vinaigrette

Beet and Orange Salad with walnuts, goat cheese, and sherry vinaigrette

Seasonal Cream Soup

Tomato Basil Bisque served with Parmigiano Crostini

### *Accompaniments*

Garlic Whipped Potatoes

Traditional Bread Stuffing Soufflé

Garlic Herb Roasted Fingerling Potatoes

Parmigiano Encrusted Risotto Cakes

Braised Red Cabbage

Seasonal Mixed Vegetables

Grilled Asparagus

Root Vegetable Rattan

Gourmet Four Cheese Crusted Mac 'n Cheese

### *Entrees*

Add a third entree item for 2.50 per person

#### **CHICKEN BREAST**

airline chicken breast served with a shiitake au jus

#### **FILLET OF SALMON**

with a saffron crème sauce

#### **HANGER STEAK**

grilled and served with an espresso steak sauce, topped with a gorgonzola drizzle

#### **PARMIGIANO ENCRUSTED PORK**

tenderloin with whole grain mustard sauce

#### **SMOKED EGGPLANT**

with lentils and parsnip puree

#### **BRAISED SHORT RIB**

with au jus

### *Dessert Course* select one, served individually or buffet set

#### **ASSORTED MINI PASTRIES**

may include Kendall-made chocolate eclairs, vanilla crème cannoli, espresso mousse, seasonal fruit tarts, cream filled puff pastry, tangy lemon tarts, classic cheesecake served family style or as a served dessert trio

#### **ASSORTED FRESHLY BAKED COOKIES**

#### **FUDGE BROWNIES**

#### **CHOCOLATE LAVA CAKE**

#### **RICE KRISPY TREATS**

Regular & Chocolate Dipped

#### **INDIVIDUAL CRÈME BRULE**

#### **TIRAMISU "CAPPUCCINO"**

layered cake with sweet mascarpone cheese, whipped cream, and shaved chocolate, served in a cappuccino cup

#### **SEASONAL FRESH FRUIT TART**

(additional 7.00 per person)

*Add Assorted Mignardies for 5.00 per person*



# Dinner Menu

A three course plated meal, Dinner entrees come with 1st course, vegetable and starch accompaniments, dessert, coffee and tea, and Kendall-made breads served at the table. Vegetarian and Allergy alternatives are available upon request. For less than 10 guests, it is strongly recommended to preset a salad for your first course. For tableside choice of two entrees, minimum 20 guests, add \$10.00 per person (first course, accompaniments, and dessert remain the same for all guests).

### First Course *select one*

**CRAB CAKES**  
with celery root remoulade  
*(additional 7.00 per person)*

**BABY SPINACH SALAD**  
with dried cherries, spiced pecans,  
bleu cheese, and white balsamic  
vinaigrette

**TOMATO BASIL BISQUE**  
with crème fraiche and  
parmigiana crostini

**CAPER CAESAR SALAD**  
romaine, red onion, fried caper  
Caesar dressing and shaved  
Parmigiano Reggiano

**BEET AND ORANGE SALAD**  
with walnuts, goat cheese, and  
sherry vinaigrette

**MIXED GREENS SALAD**  
with shaved fennel, radish,  
tomato, and herb vinaigrette

**SEASONAL CREAM SOUP**

**VEGETARIAN MINESTRONE**

**VEGETABLE RISOTTO**  
finished with saffron and white  
truffle oil  
*(add shrimp for an additional  
7.00 per person)*

### Entree *select one*

*Select one vegetable, your choice of braised red cabbage, seasonal sauteed vegetables, or grilled asparagus.*

*Select one starch, your choice of garlic whipped potatoes, seared polenta, root vegetable rattan, seasonal vegetable risotto, gourmet mac n' cheese, or garlic-herb roasted fingerling potatoes.*

<b>GRILLED SALMON</b> with beurre rouge	<b>34.00</b>
<b>SEASONAL FISH</b> seared and served with a saffron fennel cream sauce	<i>Market Price</i>
<b>CHICKEN BREAST</b> with morel mushrooms and a white truffle cream sauce	<b>31.00</b>
<b>GRILLED STRIP STEAK</b> with carmelized shallot demi-glace	<b>36.00</b>
<b>GRILLED PORK CHOP</b> with whole grain mustard jus	<b>31.00</b>
<b>RACK OF LAMB</b> herb marinated and roasted	<b>36.00</b>
<b>LOBSTER TAIL</b> with pancetta beurre blanc	<b>61.00</b>
<b>BRAISED SHORT RIBS</b> with au jus	<b>34.00</b>
<b>FILET MIGNON</b> pumpernickel encrusted and served on a bed of demi-glace	<b>43.00</b>
<b>MUSHROOM RAVIOLI</b> with walnuts, mascarpone, and red wine reduction	<b>31.00</b>
<b>SMOKED EGGPLANT</b> with lentils and parsnip puree	<b>29.00</b>

### Dessert Course *select one*

**ASSORTED MINI PASTRIES**  
may include Kendall-made chocolate eclairs,  
vanilla crème cannoli, espresso mousse,  
seasonal fruit tarts, cream filled puff pastry,  
tangy lemon tarts, classic cheesecake  
served family style or as a served dessert trio

**CHOCOLATE LAVA CAKE**

**INDIVIDUAL CRÈME BRULE**

**TIRAMISU "CAPPUCCINO"**  
layered cake with sweet mascarpone cheese,  
whipped cream, and shaved chocolate  
served in a cappuccino cup

**SEASONAL FRESH FRUIT TART**  
*(additional 7.00 per person)*

*Add Assorted Mignardies for 5.00 per person*



*Hors D'Oeuvres*

*Passed Hors D'Oeuvres*  
Prices reflect 2 pieces per person of each hors d'oeuvre.  
We recommend a minimum of 3 varieties for a one hour reception.

<b>THAI SPICED FLANK STEAK SATAY</b> with peanut dipping sauce	<b>6.00</b>
<b>REUBEN ROLL</b> with 1000 island dipping sauce	<b>6.00</b>
<b>ARANCINE</b> deep fried saffron risotto stuffed with mozzarella	<b>4.50</b>
<b>ASIAN STYLE PORK STEAMED BUN</b>	<b>5.00</b>
<b>RATATOUILLE TARTLETS</b> with goat cheese	<b>4.50</b>
<b>MINI CHICKEN TACOS</b> chicken, pico de gallo, chihuahua cheese	<b>5.25</b>
<b>SHRIMP TEMPURA</b> ponzu dipping sauce	<b>6.00</b>
<b>CRAB SALAD</b> apple and celery seed, served in an Asian spoon	<b>6.00</b>
<b>POPCORN SOUP</b> with a drizzle of white truffle oil, served in a shot glass	<b>4.50</b>
<b>CAULIFLOWER PANNA COTTA</b> with pickled shallots, served in an Asian spoon	<b>4.50</b>
<b>BBQ CHICKEN QUESADILLAS</b> with cilantro sour creme	<b>5.00</b>
<b>DUCK</b> corned, served on rye toast with mustard and caramelized onion jam	<b>6.00</b>
<b>EGGPLANT AND GOLDEN RAISIN CAPONATA TARTLET</b>	<b>4.50</b>
<b>CHERRY TOMATO</b> stuffed with fresh mozzarella and topped with basil pesto	<b>5.00</b>
<b>MINI BLT</b> brioche with bacon, lettuce, tomato, and garlic mayonnaise	<b>5.00</b>

*Stationed Hors D'Oeuvres*  
Priced per person, minimum 20 Guests

**SEAFOOD PLATTER**

Chilled seafood platter including shrimp cocktail, snow crab claws, oysters, and assortment of sauces

**15.00**

**CRUDITE PLATTER**

Assorted raw vegetables with dipping sauces

**5.50**

**FRUIT & CHEESE ASSORTMENT**

Variety of cut fruit and local cheeses

**10.00**

**POACHED SALMON**

served with dill creme sauce and assorted crackers

**11.00**

**ARTICHOKE & SPINACH DIP**

with Kendall-made chips

**5.00**

**CHARCUTERIE PLATTER**

Variety of Kendall-made sausages and terrines served with assorted dried fruits, nuts, and Kendall-made breads

**8.00**



The below action stations are priced per person and serve a minimum of 20 guests.  
Chef attendant required (\$50.00 service fee). One chef attendant per 100 people.  
Pricing reflects up to two hours of service.

*Chef Attended Reception Stations*

### *Carving Station*

select two meats, served with assorted  
Kendall-made rolls and baguettes

**PRIME RIB**

au jus and horseradish crème

**TURKEY BREAST**

cranberry chutney and sage gravy

**PORK ROAST**

mustard jus

**STUFFED SADDLE OF LAMB**

mustard greens and bacon-parmigiano jus

**25.00**

### *Asian Noodles*

build your own dish, selecting from a variety of  
ingredients, sauteed before you

**UDON, EGG, & RICE NOODLES**

Assorted Stir Fried Vegetables

Ginger, Kung Pao, and Plum Sauces

**15.00**

**Add Tofu or Chicken for 3.00**

**Add Beef for 5.00**

### *Flambe Dessert Station*

**CHERRIES JUBILEE**

and

**BANANAS FOSTER**

served over Kendall-made Vanilla Ice Cream

**16.00**

### *Assorted Mini Pastries*

*(No Chef Attendant)*

may include Kendall-made chocolate eclairs, vanilla  
crème cannoli, espresso mousse,  
seasonal fruit tarts, cream filled puff pastry,  
tangy lemon tarts, classic cheesecake

**10.00**

### *Gnocchi & Spaetzle*

Kendall's take on the pasta station using  
traditional Italian & German specialties  
sauteed with your choice of sauce

**POTATO and RICOTTA GNOCCHI**

**TRADITIONAL and MUSTARD SPAETZLE**

brown-butter sage, basil butter, or  
parmigiano butter sauce

**16.50**

**Add shiitake mushrooms & spinach  
and duck confit for 5.00**

### *French Fries*

freshly deep fried crisp steak fries with  
your selection of toppings and sauces

**CRISP STEAK FRIES**

Crumbled Feta, Duck Confit, Bacon Bits  
Diced Jalapeno, Rock Salt, Chilis

Kendall-made Ketchup, Cheese Sauce,  
Garlic-Herb Creme Fraiche

**15.00**

### *Sweet Crepes*

Kendall-made crepes sauteed with your choice  
of fillings and sauces

**KENDALL CREPES**

Nutella Hazelnut Creme, Sugared Bananas,  
Seasonal Fruit Compote, Orange Mascarpone,  
Chocolate Chip Ricotta Filling

Candied Walnuts, Powdered Sugar  
Gran Marnier Syrup, whipped cream

**18.00**

### *Chocolate Fountain*

*(No Chef Attendant)*

Assorted Fruits, Pretzels, Dried Fruits  
and Cake to skewer and dip in a  
Fountain of melted Swiss Chocolate

**12.00**



# Beverages

## Coffee & Tea Service

Freshly Brewed Intelligencia Regular and Decaffeinated Coffees  
Selection of Stash Herbal Teas

<b>up to three hours of service</b>	<b>4.00</b>
<b>coffee and tea refresh</b>	<b>4.00</b>
<b>1/2 Day of Service (4 hours)</b>	<b>6.00</b>

## Assorted Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale

<b>charged on consumption per can</b>	<b>3.50</b>
<b>1/2 Day of Service (4 hours)</b> <i>includes water carafe service</i>	<b>5.00</b>
<b>Full Day of Service (8 hours)</b> <i>includes water carafe service</i>	<b>10.00</b>

## Mineral Water

375ml Bottles of Aqua Panna and San Pellegrino Mineral Waters

<b>charged on consumption per bottle</b>	<b>4.00</b>
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## Assorted Fruit Juices

Apple, Cranberry, Orange, and Grape

<b>charged on consumption per bottle</b>	<b>3.50</b>
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## All Day Beverage Service

Coffee and Tea Service  
Water Carafe Service  
Morning Assortment of Bottled Fruit Juices  
Afternoon Assortment of Canned Sodas

<b>1/2 Day of Service (4 hours)</b>	<b>10.00</b>
<b>Full Day of Service (8 hours)</b>	<b>20.00</b>



# Bar Options

## *Premium Open Bar*

Belvedere Vodka, Bombay Sapphire Gin, Jameson Irish Whiskey,  
Bacardi Rum, Chivas Regal Scotch, Patron Tequila  
Selection of Domestic and Imported Beers, House Red & White Wines  
Assorted cocktail mixers and sodas

<b>One Hour Premium Bar</b>	<b>23.00</b>
<b>Two Hour Premium Bar</b>	<b>30.00</b>
<b>Three Hour Premium Bar</b>	<b>35.00</b>
<b>Four Hour Premium Bar</b>	<b>40.00</b>

## *Kendall Open Bar*

Absolut Vodka, Beefeater Gin, Dewars "White Label" Scotch,  
Bacardi Run, Jim Beam Bourbon, Sauza Blanco Tequila  
Selection of Domestic and Imported Beers, House Red & White Wines  
Assorted cocktail mixers and sodas

<b>One Hour Kendall Bar</b>	<b>18.00</b>
<b>Two Hour Kendall Bar</b>	<b>25.00</b>
<b>Three Hour Kendall Bar</b>	<b>30.00</b>
<b>Four Hour Kendall Bar</b>	<b>36.00</b>

## *Wine and Beer Service*

Selection of Domestic and Imported Beers  
House Red & White Wines  
Assorted Sodas

<b>One Hour Wine &amp; Beer Service</b>	<b>14.00</b>
<b>Two Hour Wine &amp; Beer Service</b>	<b>16.00</b>
<b>Three Hour Wine &amp; Beer Service</b>	<b>20.00</b>
<b>Four Hour Wine &amp; Beer Service</b>	<b>24.00</b>

## *Kendall Hosted Bar*

*Charged on consumption (\$300.00 minimum per bar)  
\$50.00 fee per bartender, 1 bartender per 50 guests*

Absolut Vodka, Beefeater Gin, Dewars "White Label" Scotch,  
Bacardi Run, Jim Beam Bourbon, Sauza Blanco Tequila  
Selection of Domestic and Imported Beers, House Red & White Wines  
Assorted cocktail mixers and sodas

<b>Cocktails</b>	<b>7.00</b>	<b>House Wine</b>	<b>6.00</b>
<b>Imported Beer</b>	<b>5.00</b>	<b>Domestic Beer</b>	<b>4.00</b>
<b>Sodas</b>	<b>3.50</b>		