

BANQUETS 12.2018

EVENT CAPACITIES

Two exquisite private events spaces each with their own pre-function room, as well as an outdoor rooftop garden terrace with spectacular skyline views, offer ideal settings for both social and corporate events.

The Angad Playhouse is located atop the hotel with surrounding windows offering stunning views. Adjacent to the Grand Tavern by David Burke is our Grand Ballroom exquisitely designed to be reminiscent of its glorious past with a modern twist.



ANGAD RAINBOW TERRACE

The Angad Rainbow Terrace (A.R.T.) is an enchanting indoor/outdoor rooftop lounge bar and event space with sweeping views including the Saint Louis city skyline and the famous Gateway Arch. Enjoy hand crafted cocktails, new and old world wines, inspired small plate offerings created by Chef David Burke at sunset or under the moonlight.

Interior Bar Seating: 12 people Interior Lounge Seating: 20 people Terrace Seating Count: 74 people Outdoor South Deck Seating: 30 people Outdoor South Deck Reception: 50 people



ANGAD PLAYHOUSE

The perfect place to celebrate your wedding reception after a rooftop ceremony at sunset. The prefunction space can be used for a cocktail reception followed by a dinner in the ballroom.

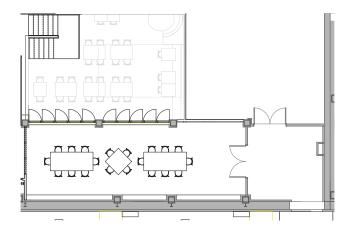
Lobby Seating: 36 people Prefunction Seating: 30 people Banquet Seating Count: 120 people

LIBRARY LOUNGE

The hotel's Library Lounge can accommodate small meetings conference style.

Library Lounge Seating: 12 people





OVERLOOK ROOM

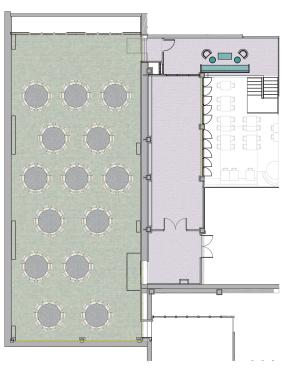
The hotel's Overlook Room can accommodate small business dinners or birthday celebrations. A wide range of exceptional food and beverage menus are available, especially created by Chef Burke for all occasions.

Standing Reception: 50 people Seating Count: 20 people

GRAND BALLROOM

Adjacent to the Grand Tavern by David Burke is our Grand Ballroom exquisitely designed to be reminiscent of its glorious past with a modern twist.

Prefunction Stand Up: 200 people Banquet Seating Count: 168 people



BOOKING REQUIREMENTS

To confirm any event a contract must be written and a 50 % non- refundable deposit is required.

Sales Tax (9.679%), City Tax (1.5%), and 24% Administrative Fee will be added to the food & beverage total for each event.

The final balance is due the day of your scheduled event.

ADMINISTRATIVE FEE

All event charges are subject to a 24% administrative fee which is based on the total cost of the event including food and beverage and any associated Food and Beverage minimum. The administrative fee is not a gratuity and is not distributed as gratuities to the employees who provide service to your event and serves to offset ancillary expenses associated with the planning, executing and administration of this event. Our service employees are paid a competitive wage in excess of the applicable minimum wage.

> Please Contact Jamie Windhorst (314)405.3398 jamiew@grandtavernstl.com

RECEPTION MENUS



BUTLER PASSED COLD & HOT HORS D'OEUVRES

COLD HORS D'OEUVRES

\$6 per piece, minimum order 25 pieces

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FOIE GRAS LOLLIPOP port wine jelly, gold leaf - suppl. \$2 per person

CRABMEAT CEVICHE CUPS

CUMIN CARROTS basil hummus

VIETNAMESE FRESH SALAD ROLL cilantro, spicy chili dipping sauce

WATERMELON-JALAPEÑO-FETA CHEESE STICKS

TEMPURA TUNA LOLLIPOPS pickled ginger

BOCCONCINI, GRAPE TOMATO & BASIL LEAF SKEWER balsamic syrup

> BBQ CARROT SLIDER guacamole

MINI CORN PANCAKES smoked salmon & caviar

PASTRAMI SALMON ON POTATO CHIP nachos style

COCKTAIL STYLE JUMBO SHRIMP beet & horseradish yogurt

YELLOWFIN TUNA TARTARE savory cone, wasabi mayo

PROSCIUTTO, FIG & SHAVED PARMESAN BUNDLE

STEAK TARTARE TACO guacamole, pico de gallo

BUTLER PASSED COLD & HOT HORS D'OEUVRES

HOT HORS D'OEUVRES

\$6 per piece, minimum order 25 pieces

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PAN SEARED VEGETABLE POT STICKER ginger soy sauce

CRISPY FRESH MOZZARELLA PIZZETTE

TRUFFLE ARANCINI fontina, black truffle aioli

THAI CHICKEN SATAY coconut peanut sauce

BBQ CHICKEN & JACK CHEESE DUMPLINGS

TRADITIONAL FRANKS IN A BLANKET spicy mustard

ANGRY FRANKS IN A BLANKET garlic, chili, basil

MINI CRAB CAKE old bay, tomato jam

BACON WRAPPED SCALLOP maple pear chutney

PRIME BEEF DRY AGED SLIDERS cheddar, potato bun

SMOKED CHICKEN QUESADILLA avocado, spicy mayo

COCONUT FRIED SHRIMP mango chutney

EMOTIONAL LOBSTER DUMPLINGS candied lemon

WARM SMOKED GOUDA LOLLIPOPS

CANDIED MAPLE PEPPER CLOTHESLINE BACON

GRILLED LAMB CHOP LOLLIPOPS mint & date chutney suppl. \$3 per person

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MEDITERRANEAN SAMPLER

hummus, tabbouleh, balsamic marinated tomatoes, bocconcini & basil, marinated artichoke hearts marinated mushrooms, olives domestic & imported artisanal cheese, grapes grilled zucchini clothesline, za'atar & lemon piquante pepper, black olive vinaigrette baguettes, bread sticks

\$16 per person

TUSCAN TABLE

selection of cured meats, domestic & imported artisanal cheeses grilled marinated vegetables, olives & ricotta salata, sundried tomatoes marinated mushrooms & artichoke hearts crispy pita chips, bread sticks, artisanal breads

\$16 per person

PASTA STATION

selection of two pastas & two sauces

PASTA cheese tortellini ~ penne ~ gnocchi chicken & jack cheese tortellini fresh calamari "noodles"

SAUCES

alfredo ~ basil parmesan pesto cream crushed tomato marinara ~ spicy tomato sauce

shaved parmesan, crushed red pepper, toasted garlic bread selection of mushrooms, zucchini, peppers, broccoli or spinach

> \$19 per person chef required \$150 per 50 guests

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GOURMET MAC N CHEESE STATION

selection of two pastas, chef required CAVATELLII PASTA ~ aged vermont cheddar sauce QUACK & CHEESE ~ duck skin cracklings WILD MUSHROOM & VEGETABLE MAC N CHEESE

garnished with grated parmesan, crisp bacon, toasted garlic breadcrumbs add lobster ~ +\$8 per person

\$19 per person chef required \$150 per 50 guests

CRUDITÉ ASSORTMENT

selection of local & organic vegetables, dipping sauces cumin carrots chilled broccoli branches, citrus guacamole watermelon, jalapeño, feta cheese sticks blistered shishito peppers, endive leaves stuffed with hummus

\$12 per person

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ICED RAW BAR

shrimp, alaskan snow crab claws, lobster, clams, oysters, sea urchin on half shell (market availability)

beautifully displayed on a bed of crushed ice, garnished with seaweed salad, cocktail sauce, mignonette, hot sauce, chipotle aioli, horseradish, lemon wedges

\$24 per person

CHEF'S ICE CARVING MASTERPIECES

we suggest a special ice sculpture to enhance your special occasion priced by selection

CARVING STATIONS

chef required \$150 per 50 guests

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MARINATED SIRLOIN STEAK

our own BI steak sauce or chimichurri sauce ~ \$22 per person

SEA SALT & PEPPERCORN CRUSTED BONE IN PRIME RIB OF BEEF

creamed horseradish ~ \$24 per person

HERB ROASTED FILET MIGNON creamed horseradish, béarnaise sauce ~ \$24 Per Person

DRY AGED "SALT BRICK" ROASTED PRIME STRIP LOIN

\$23 Per Person DB Signature

SMOKED BEEF BRISKET sweet & smokey BBQ sauce ~ \$18 per person

OVEN ROASTED TURKEY

sourdough & herb stuffing, cranberry relish, tarragon aioli ~ 14 per person

HAND CARVED HAM almonds, piquillo pepper aioli ~ \$15 Per Person

CRACKLING PORK SHANKS

firecracker apple sauce *1996 USA Today Dish of the Year db ~ \$20 per person

"EVERYTHING" SPICED SUSHI STYLE TUNA LOIN

\$22 per person

ROASTED SALMON herb marinade, sauce gribiche ~ \$19 per person

LEG OF LAMB

dijon mustard & herb crust ~ \$14 per person

RACK OF LAMB

\$30 Per Person

••• selection of two accompaniments:

CRISPY SHOESTRING POTATOES ~ CREAMED SPINACH ~ SAUTÉED MUSHROOMS

GREEN BEANS & CARROTS ~ ONION RINGS

HIPSTER FRIES (shishito peppers, bacon, parmesan, chili oil)

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SOUR DOUGH ROLLS & CHEDDAR BISCUITS

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BEIJING STYLE DUCK STATION

whole peking-style duck with crackling skin moo shu pancakes, green onions, cucumber, lap cheong fried rice hoisin, plum, sweet & sour dipping sauces

> \$22 per person chef required \$150 per 50 guests

ASIAN STIR-FRY STATION

selection of one protein, one sauce, one starch

stir-fry marinated beef, chicken, shrimp or mushroom tofu black bean garlic oyster or sesame stir fry shanghai noodles, fried rice, steamed rice, or lap cheong fried rice fried wontons

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chinese takeout boxes, chopsticks, bamboo plates

\$20 per person chef required \$150 per 50 guests

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ITALIAN RISOTTO STATION selection of two

cracked tellicherry pepper & parmigiano reggiano asparagus, cherry tomato, parmesan risotto roasted mushrooms, sweet peas & truffle butter

add lobster, saffron & sweet corn ~ +\$5 per person

\$20 per person chef required \$150 per 50 guests

CLOTHESLINE BACON STATION

EXTRA THICK CUT CANDIED BACON ~ black pepper maple glaze

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served with pickled vegetables, tortilla crepes

\$9 per person

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NEW YORK DELI STATION selection of two carved items

SLICED CORNED BEEF PASTRAMI HICKORY SMOKED TURKEY

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spinach knish, potato pancakes, stuffed cabbage apple sauce, cole slaw, garlic dill pickles rye, pumpernickel rolls, swiss cheese deli mustards, russian dressing

> \$18 per person chef required \$150 per 50 guests

POUTINE STATION

selection of two, chef required

BRAISED SHORT RIB PULLED BARBEQUE PORK VEAL AND ASIAGO MEATBALLS DANCING SHRIMP SCAMPI VEGGIE HIPSTER POUTINE, VEGETABLES & TOFU

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curly fries, cheese curd & gravy

gourmet mustards, ketchup & aioli

\$24 per person chef required \$150 per 50 guests

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TACO STATION selection of two

GRILLED MAHI-MAHI SHREDDED BEEF CHICKEN CHILI TUNA TARTARE ~ ginger crème fraiche STEAK TARTARE ~ guacamole MUSHROOM & BLACK TRUFFLE TARTARE ~ parmesan, tarragon

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soft white corn & crisp tortilla shells cumin simmered black beans, mexican rice, shredded lettuce queso fresco & cotija cheeses, pico de gallo, sour cream, guacamole, chipotle salsa

> \$22 per person chef required \$150 per 50 guests

SLIDER STATION selection of three

DRY AGED BEEF BURGER CRISP CHICKEN PORTOBELLO MUSHROOM MEATBALL CARROT SHRIMP BBQ PULLED PORK

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all served on a potato bun housemade chips, remoulade sauce, ketchup, sautéed mushrooms onions, sliced american & cheddar cheese

> \$20 per person chef required \$150 per 50 guests

ENHANCED RECEPTION STATIONS

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CURED & SMOKED FISH CARVING STATION

selection of one

HAND-CARVED SMOKEHOUSE SALMON ~ 72 hour-cured aquavit gravlax PASTRAMI CURED SALMON SMOKED TROUT

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hard cooked eggs, chives, red onions, capers, select mustards pumpernickel, rye & mini bagel chips

> \$24 per person chef required \$150 per 50 guests

CAVIAR STATION

GRINNELL CAVIAR FROM SOUTHERN RIVERS AND STREAMS black-aubergine color with lemony and citrus flavor \$25 / per oz.

AMERICAN PADDLE FISH CAVIAR very little salt, firm light to dark grey pearls, versatile with sweet mild finish \$45 / per oz.

> AMERICAN STURGEON CAVIAR rich dark color pearls, sweet and mild finish \$55 / per oz.

AMERICAN OSETRA deeply hued grey & gold large pearls, nutty and silky on the palate with gentle finish, low in salt \$120 / per oz.

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traditional garnishes, blini, potato pancakes, toast points

BUTLER PASSED DESSERTS

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HOUSE MADE ICE CREAM SANDWICHES \$42 / dozen

> BAGS OF CANDIED POPCORN \$26 / dozen

MINI ICE CREAM FLOATS \$36 / dozen

> DEEP FRIED OREOS \$36 / dozen

MILK SHAKES OR SMOOTHIES \$36 / dozen

CHEESE CAKE LOLLIPOPS \$42 / dozen

MINI CRÈME BRULEE \$42 / dozen

CINNAMON SUGAR MINI DONUTS \$42 / dozen

LATE NIGHT COMFORT

all items passed by the dozen, \$36 per dozen

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MINI HOT DOGS SLIDERS FRENCH FRY CONES PIZZA MAC N CHEESE MINI EGG MUFFIN GRILLED CHEESE

RECEPTION STATIONS DESSERT

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BANANA FOSTER STATION

ripe bananas, brown sugar & butter flambéed spiced rum Vanilla Ice Cream

> \$15 per person chef required \$150 per 50 guests

BUILD YOUR OWN ICE CREAM SUNDAE

selection of house made ice creams sprinkles, mini m&m's, maraschino cherries, slivered almonds, toasted coconut marshmallow sauce, chocolate sauce, butterscotch sauce freshly whipped cream, strawberries

\$14 per person

CARNIVAL STATION

apple fritters, cotton candy, funnel cakes, fudge brittle kettle corn, candy & caramel apple lollipops

\$16 per person

RECEPTION STATIONS DESSERT

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CHOCOLATE FONDUE STATION

selection of dark, milk or white chocolate served with pretzels, marshmallows, cookies, banana, pineapple, graham crackers pound cake, rice krispy treats, fresh strawberries

> \$16 per person chef required \$150 per 50 guests

VIENNESE TABLE

an assortment of cookies, french & italian pastries, tarts cheesecake, petit fours, chocolate dipped strawberries

\$16 per person

CANDY STATION

A variety of candy presented in beautiful glass bowls to compliment your event theme.

\$6 per person

PLATED DINNER MENUS

PLATED DINNER

3 COURSES

appetizer, main course, 2 side dishes, dessert, coffee or tea

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POULTRY OR VEGETARIAN

\$58 per person

FISH

\$64 per person

BEEF

\$72 per person

4 COURSES

appetizer, pasta or salad, main course, 2 side dishes, dessert, coffee or tea

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POULTRY OR VEGETARIAN

\$70 per person

FISH

\$76 per person

BEEF

\$84 per person

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tableside choice available for up to 50 guests

add \$20 per person

APPETIZERS

HOT

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PRETZEL CRUSTED CRAB CAKE

orange tomato jam, old bay, chipotle tartar sauce

WILD MUSHROOM & GOAT CHEESE STRUDEL

madeira sauce, upland cress

ASPARAGUS RISOTTO

cherry tomato, parmesan

LOBSTER BISQUE

lobster meat, cappuccino foam

SURF & TURF FLANS

lobster flan & hash ~ mushroom flan & seared beef served in egg shells

CHILLED

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SMOKED SALMON & PASTRAMI SMOKED SALMON warm herb-corn pancakes, horseradish mousse & watercress salad

ASPARAGUS, BURRATA, PROSCIUTTO, WATERMELON & TOMATO SALAD apple balsamic & basil oil

GEM LETTUCE & BABY BEET SALAD beet yogurt, crab meat, marcona almonds

CHILLED JUMBO SHRIMP corn succotash salad, chipotle cocktail sauce

> AHI TUNA avocado, wasabi-soy

TOMATO MOZZARELLA, RED ONION & FENNEL SALAD tomato basil vinaigrette, black olive puree

TUNA & SALMON TARTAR PARFAIT crème fraiche & caviar, potato chips, lettuce leaves

SALAD

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CAESAR

soft coddled egg, cheese crisp

BABY SPINACH

toasted almonds, strawberries, goat cheese, sweet shallot dressing

CAPRESE

mozzarella bocconcini, roasted grape tomatoes, frisee & watercress, fresh basil aioli

MIXED BABY GREENS

avocado, tomatoes, olives, roasted almonds, sherry vinaigrette

WEDGE

iceberg lettuce, beefsteak Tomatoes, smoked bacon, pickled red onion, gorgonzola, blue cheese dressing

PASTA

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CAVATELLI BOLOGNESE

ground sirloin, sweet italian sausage, pancetta

POTATO GNOCCHI

spinach, prosciutto di parma, fresh tomato

PENNE RIGATE

tomato & basil, parmigiano reggiano

ANGRY STYLE BLACK RIGATONI

calamari, shrimp & clams, tomato, citrus

MAIN COURSE

FISH

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GRILLED SCOTTISH SALMON FILET red wine reduction

HERB CRUSTED ATLANTIC COD vin blanc sauce

ROASTED BRANZINO

chive oil, aged balsamic

ARTICHOKE CRUSTED HALIBUT tomato-thyme jam

PAN SEARED STRIPED BASS

lemon olive oil, fried sicilian capers

POULTRY

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HERB CRUSTED SPRING CHICKEN tarragon dijon sauce

LEMON GARLIC ROASTED BREAST OF CHICKEN thyme pan jus

PAN ROASTED LONG ISLAND DUCK BREAST sour cherry sauce

MEAT

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GRILLED FILET MIGNON shallot-herb butter, red wine sauce

CABERNET BRAISED BISON SHORT-RIBS roast garlic sauce

> ROASTED PRIME RIB OF BEEF horseradish, natural jus

ROASTED SLICED BEEF TENDERLOIN wild mushroom sauce

FOSSIL FARMS BISON SIRLOIN STEAK red wine sauce

SEARED COLORADO LAMB RACK cognac & peppercorn sauce

MAIN COURSE

VEGETARIAN

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MARINATED PORTOBELLO MUSHROOM

broccolini, candied eggplant, asiago, polenta cake

ROASTED ARTICHOKES PROVENCE STYLE

saffron risotto cake

PASTA PRIMAVERA seasonal vegetables, basil & olive oil

CAULIFLOWER STEAK cauliflower couscous with almonds apples & raisins

SEASONAL RISOTTO

chef's selection, peak season vegetables

SIDE DISHES

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selection of two accompaniments:

CRUSHED FINGERLING POTATOES ~ CREAMED SPINACH ~ SAUTÉED MUSHROOMS

GRILLED ASPARAGUS ~ MEDLEY OF SEASONAL VEGETABLES ~ HARICOT VERT & SHALLOTS

ROASTED BRUSSELS SPROUTS ~ BROCCOLINI espelette pepper ~ SAUTÉED SPINACH olive oil, garlic

CARAMELIZED ONION WHIPPED POTATO ~ FONDANT POTATO

MUSHROOM RISOTTO ~ MASHED SWEET POTATO ~ POTATO GRATIN

ROASTED PEPPER, RED & WHITE QUINOA

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SOUR DOUGH ROLLS & CHEDDAR BISCUITS

DESSERT

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GIANDUJA CARAMEL TORTE

hazelnut dacquiose, gjanduja mousse, caramel crème brulee

APPLE FRANGIPANE GALETTE walnut crunch, cranberry sauce, cinnamon gelato

MEYER LEMON TART marinated blueberries, brown sugar crumble, toasted merinques

WHITE CHOCOLATE MOUSSE BAR passion fruit curd, dulce de leche, citrus salad

DARK CHOCOLATE MOUSSE DOME valrhona chocolate glaze, marinated raspberries, vanilla gelato

OR

PERSONALIZED DESSERT TRIOS

supplement + \$5

CHOCOLATE GANACHE CAKE ~ MINI CRÈME BRULEE ~ RASPBERRY SORBET

CHOCOLATE CARAMEL TART ~ KEY LIME MERINGUE TART ~ BLUEBERRY CLAFOUTIS TART

PASSION FRUIT MERINGUE TART ~ STRAWBERRY SHORTCAKE ~ TROPICAL FRUIT MOUSSE CAKE

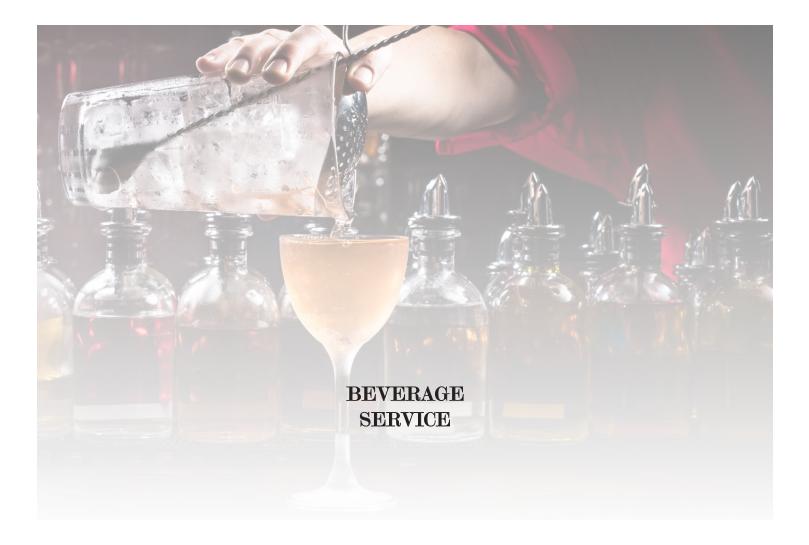
BANANA FOSTER PARFAIT ~ LEMON RASPBERRY CAKE ~ VANILLA PANNA COTTA, FRESH BERRIES

CELEBRATION CAKE

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A custom decorated cake baked fresh in-house with your choice of filling and Icing ornate decoration may incur supplemental charges.

Please speak with your event specialist for details.



BAR SELECTIONS

CHOICE

charges upon consumption

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WINE

sommelier selection of chardonnay, sauvignon blanc, pinot grigio, pinot noir, cabernet sauvignon, merlot

\$40 per bottle

LIQUOR

stolichnaya vodka, bombay sapphire gin, barcardi white rum, maker's mark bourbon, dewar's white label scotch, el milagro tequila

\$10 per cocktail

BEER

local, domestic & imported selections customized for your event

\$7 per bottle

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STILL & SPARKLING MINERAL WATER \$6 ~ JUICE \$7 ~ SODAS & SOFT DRINKS \$6

PRIME

charges upon consumption

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WINE

sonoma cutrer chardonnay, craggy range sauvignon blanc, attems pinot grigio, landmark pinot noir, robert hall cabernet sauvignon

\$50 per bottle

LIQUOR

hangar one vodka, hendrick's gin, bacardi ocho rum, woodford reserve bourbon, monkey shoulder scotch, herradura tequila

\$14 per cocktail

BEER

local, domestic & imported selections customized for your event

\$7 per bottle

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STILL & SPARKLING MINERAL WATER \$6 ~ JUICE \$7 ~ SODAS & SOFT DRINKS \$6

OPEN BAR SELECTIONS

CHOICE

per person pricing

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WINE

sommelier selection of chardonnay, sauvignon blanc, pinot grigio, pinot noir, cabernet sauvignon, merlot

LIQUOR

hangar one vodka, hendrick's gin, bacardi ocho rum, woodford reserve bourbon, monkey shoulder scotch, herradura tequila

> BEER local, domestic & imported selections customized for your event

STILL & SPARKLING MINERAL WATER ~ JUICE ~ SODAS & SOFT DRINKS

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ONE HOUR \$19 per person ~ TWO HOURS \$32 per person

THREE HOURS \$43 per person ~ FOUR HOURS \$52 per person

PRIME

per person pricing

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WINE

sonoma cutrer chardonnay, craggy range sauvignon blanc, attems pinot grigio, landmark pinot noir, robert hall cabernet sauvignon

LIQUOR

hangar one vodka, hendrick's gin, bacardi ocho rum, woodford reserve bourbon, monkey shoulder scotch, herradura tequila

BEER

local, domestic & imported selections customized for your event

STILL & SPARKLING MINERAL WATER ~ JUICE ~ SODAS & SOFT DRINKS

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ONE HOUR \$21 per person ~ TWO HOURS \$35 per person

THREE HOURS \$48 per person ~ FOUR HOURS \$57 per person

ALL DAY MEETING PLANNER BREAKS

MEETING BREAKS

MORNING BREAKS

one hour of service choice of one theme break from below

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RISE & SHINE

housemade granola, greek yogurts seasonal mini fruit tarts fresh juices (green, orange, grapefruit), natural flavored bottled waters assorted nuts, dried and fresh whole fruits chocolate cheerio's assorted energy bars

\$22 per person

ITALIAN CAFFÈ

assorted italian biscotti, mocha swirl coffee cake assorted coretti (italian croissants), jams & butter freshly brewed coffee, assorted tea selections \$21 per person

NEW YORK DELI

assorted bagels, bread pudding assorted breakfast muffins - blueberry, banana walnut cream cheese, butter & jams pop tarts, oatmeal maple blueberry tartlets freshly brewed coffee, assorted tea selections

\$20 per person

MEETING BREAKS

AFTERNOON BREAKS

one hour of service choice of one theme break from below

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CRUNCH TIME

bavarian pretzel sticks - mustard dip truffle potato chips & housemade kettle chips - maui sweet onion dip pesto popcorn pita chips - hummus tortilla chips - guacamole, salsa bottled water, soft drinks

\$16 per person

SWEET TREATS

freshly baked cookies & brownies assorted cupcakes & macaroons gooey butter cake cheesecake lollipops, chocolate meringue cigarettes freshly brewed coffee, assorted tea selections \$18 per person

HEALTHY

vegetable crudite - assorted dips pickled carrots gourmet mixed nuts, dried fruits sliced fruit & berries assorted bottled juices, iced teas \$20 per person