

# THE JEREMY

WEST HOLLYWOOD

## CONTINENTAL BREAKFAST BUFFETS

*Minimum 20 People | Under 20 People +10*

*Includes Fresh Squeezed Orange & Grapefruit Juices, J. Gursev Coffee (Regular & Decaf) & Mighty Leaf Organic Hot Teas*

### HOLLYWOOD SUNRISE 36

Sliced Fruit & Local Berries (V)

Assorted Cereals & Seasonal Parfaits (Veg)

Artisanal Baked Scones, Bagels, Muffins & Pastries with Butter, Cream Cheese & Assorted Fruit Preserves (Veg)

### WEHO WAKEUP 42

Organic Scrambled Eggs

Applewood-Smoked Bacon & Chicken-Apple Sausage

Roasted Potatoes with Herbs, Peppers & Onions (V)

Seasonal Sliced Fruit (V)

Assorted Breads with Butter & Assorted Fruit Preserves (Veg)

## BREAKFAST ADDITIONS

*Upgrade Your Breakfast Buffet with Any of These Items*

Organic Scrambled Eggs 4

The Jeremy Breakfast Potatoes (Herb Potato Hash) (Veg) 4

Applewood-Smoked Bacon 6

Chicken-Apple Sausage 6

WeHo Scramble with Choice of Cheddar, Pepper Jack or Gruyère & Sautéed Sweet Onions 5

Chef's Frittata with Goat Cheese, Spinach, Ham & Cherry Tomatoes 7

Chef's Quiche with Gruyère, Grilled Vegetables & Caramelized Onions (Veg) 7

Hot Oatmeal with Steel-Cut Oats, Brown Sugar, Golden Raisins & Milk or Cream (Veg) 7

Smoked Salmon with Capers, Red Onion & Cream Cheese Accompaniment 9

French Toast with Seasonal Berries & Maple Syrup (Veg) 8

Surf Shack Breakfast Burrito with Potatoes, Onions, Bell Pepper, Chorizo & Jack Cheese 9

Classic Eggs Benedict 12

Smoked Salmon Benedict 15

Pancakes with Seasonal Compote & Maple Syrup (Veg) 8

Waffles with Whipped Cream & Maple Syrup (Veg) 8

Build Your Own Omelet Station with Ham, Bacon, Turkey Bacon, Smoked Salmon, Mushrooms, Caramelized Onions, Tomatoes, Spinach, Cheddar, Mozzarella & Feta Cheese (Veg Option)

16 as Addition | 32 a La Carte | 200 Chef Attendant Fee

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## JEREMY'S BRUNCHIN' 80

*Includes Fresh Squeezed Orange & Grapefruit Juices, J. Gurse Coffee (Regular & Decaf) & Mighty Leaf Organic Hot Teas*

Sliced Seasonal Fruit & Berries (V)

Selection of Freshly Baked Breakfast Items with Butter & Preserves (Veg)

Sliced Smoked Salmon, Bagels & Cream Cheese

WeHo Eggs Benedict with Canadian Bacon & Hollandaise Sauce

Cheese Blintzes with Choice of Vanilla Custard or Berry Coulis (Veg)

Applewood-Smoked Bacon

Chicken-Apple Sausage

Roasted Herb Potatoes (V)

Imported & Domestic Cheeses

Assorted Charcuterie

Seasonal Salad (Veg)

Roasted Free-Range Chicken with Fresh Herbs, Spinach, Mushrooms & Au Jus

Baked Salmon on Kale with Confit Tomatoes, Charred Onions & Citrus Beurre Blanc

Fresh Seasonal Vegetables Tossed in Herb Oil (V)

Assorted Breads, Olives, Plain & Herb Butter & Preserves (Veg)

Assorted Pastries, Fresh Fruit, Tarts & Cakes (Veg)

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## LUNCH BUFFETS

*Minimum 20 People | Under 20 People +10*

*Includes J. Gurse Coffee (Regular & Decaf) & Mighty Leaf Organic Hot Teas*

### THE DELI 42

#### **Salads (Choose 2)**

- Caesar with Romaine & Sourdough Croutons (Veg)
- Local Field Greens with Shaved Vegetables, Pickled Shallots & Honey-Lemon Vinaigrette (Veg)
- Farfalle with Olives, Tomatoes, Arugula, Feta & Red Wine Vinaigrette (Veg)

#### **Soups (Choose 1)**

- Slow-Roasted Tomato (Veg)
- Vegetable with Grilled Fresh Market Vegetables & Farro (Veg)
- Castroville Artichoke with Cream & Lemon Oil (Veg)

#### **Sandwiches (Choose 3)**

- Smoked Turkey with Garlic Aioli, Bacon, Lettuce & Tomato on Whole Wheat
- Roasted Chicken with Pesto, Roasted Tomatoes & Provolone on Ciabatta
- Roast Beef with Horseradish Cream, Arugula & Pickled Onions on Sourdough
- Grilled Seasonal Vegetables with Roasted Tomato Spread & Kale on Focaccia (Veg)
- Tuna Niçoise with Tapenade Aioli, Egg & Roasted Peppers on Baguette +3

#### **Dessert**

Assorted Profiteroles & Cookies

### THE J 60

#### **Salads (Choose 2)**

- Caesar with Romaine & Sourdough Croutons (Veg)
- Local Field Greens with Shaved Vegetables, Pickled Shallots & Honey-Lemon Vinaigrette (Veg)
- Root Vegetable with Burrata & Red Wine Gastrique (Veg)
- Baby Kale with Citrus, Ricotta Salata & Lemon Vinaigrette (Veg)

#### **Hot Entrees (Choose 2)**

- Grilled Rosemary Chicken with Mustard Glaze
- Grilled Marinated Flank Steak with Natural Jus
- Grilled Mahi Mahi with Corn Salsa
- Roasted Wild Salmon with Tarragon Thyme Citrus Butter
- Vegetable Lasagna with Farfalle, Fresh Roasted Vegetables, & Cherry Tomato Pomodoro (Veg)

#### **Sides (Choose 1 Vegetable & 1 Starch)**

- Grilled Marinated Vegetables (V)
- Roasted Market Vegetables (V)
- Roasted Garlic & Herb Potatoes (V)
- Israeli Cous Cous (V)
- Basmati Rice (V)
- Smashed Potatoes (Veg)

#### **Dessert (Choose 2)**

- Key Lime Tarts
- Chocolate Praline Mousse
- S'mores

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## BUFFETS CELEBRATING CALIFORNIA'S DIVERSE FLAVORS

*Minimum 20 People | Under 20 People +10*

### TACO SHACK 50

Chips with Pico de Gallo & Guacamole | Fresh Shucked Corn & Jicama Salad | Halibut Ceviche  
Grilled Marinated Flank Steak & Chicken Breast | Cilantro-Lime Mahi Mahi +5  
Warm Corn Tortillas, Grilled Onions, Sweet Peppers, Queso Fresco, Sour Cream & Tomatillo Salsa | Black Beans & Mexican-Style Rice  
Vanilla Flan

### TASTE OF ASIA 50

Asian Chicken Salad with Glass Noodles, Celery, Scallions, Water Chesnuts, Cashews, Julienne Vegetables, Mint & Soy Vinaigrette  
Szechuan-Style Beef & Broccoli | Sesame Chicken | Stir-Fried Baby Bok Choy & Long Beans  
Vegetable Fried Rice | Jasmine & Lemongrass Rice  
Lychee Strawberry Fruit Soup | Ginger Crème Brûlée | Spiced Pineapple Chocolate Tart

### SOCAL "RIVIERA" 50

Antipasto Platter | Caprese Salad | Caesar Salad | Garlic Bread | Marinated Grilled Market Vegetables  
Rosemary Chicken | Ricotta Ravioli | Pasta Bolognese (Pork & Beef)  
Assorted Biscotti & Panna Cotta

### POKE BAR 50

Tuna | Salmon | Marinated Tofu (V)  
White & Brown Rice  
Cucumbers, Pickled Ginger, Carrots, Edamame, Avocado, Radish Sprouts, Pickled Radish, Green Onions, Seaweed Salad & Sesame Seeds  
Ponzu & Soy  
*Chef Attendant Required*

### WEHO BARBECUE 55

#### **Fixin's (Choose 2)**

German Potato Salad with Bacon & Shallots  
French Beans with Mushrooms, Artichoke & Red Wine Vinaigrette  
Arugula with Cherry Tomatoes, Grilled Zucchini & Squash, Hard Boiled Egg & Lemon-Tarragon Vinaigrette  
Mixed Fruit Salad

#### **Mains (Choose 2)**

Baby-Back Ribs  
BBQ Marinated Skinless Chicken Breast  
Herb-Lemon Marinated Salmon  
Grilled Portobello Mushrooms (V)

#### **Sides (Choose 2)**

Grilled California Vegetables (V)  
Truffled Macaroni & Cheese (Veg)  
Beer-Battered Onion Rings (Veg)

#### **Dessert**

Classic Apple Crumble  
S'mores Chocolate Shot  
Berry Shortcake

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## BOXED LUNCHES 36

*Includes Bottled Water*

### **Sandwiches (Choose 2 for 10–50 People or 3 for 50+ People)**

*All Sandwiches Can Be Wraps | Gluten-Free Options Upon Request*

- Caprese with Vine-Ripened Tomato, Fresh Mozzarella, Pesto Mayonnaise & Grilled Vegetables on Ciabatta (Veg)
- Black Forest Ham with Gruyère, Red Onion, Vine-Ripened Tomato & Bibb Lettuce on Sourdough
- Roasted Turkey Breast with Smoked Gouda, Vine-Ripened Tomato & Bibb Lettuce on Sourdough
- Slow-Roasted Beef with Roasted Garlic Aioli, Red Onion, Vine-Ripened Tomato & Arugula on Focaccia

### **Sides (Choose 2)**

- Kettle Chips (Veg)
- Sliced Fruit (V)
- Grain Salad (V)

### **Dessert (Choose 1)**

- Brownie
- Cookie

## A LA CARTE

- Gourmet Popcorn 6 | Roasted Salted Peanuts 7 | Granola Bars 4
- Seasonal Whole Fresh Fruit 8 | Seasonal Sliced Fruit 8
- Assorted Candy Bars 5 Each | Rice Krispie Treats 42/Dozen | Cookies 60/Dozen

## BEVERAGES

- Coffee 89/Gallon (10–12 Cups) | Iced Tea Pitchers 25 Each
- Bottled Still & Sparkling Water 6 Each | Energy Drinks 6 Each | Soft Drinks 5 Each

## BREAKS

*30 Minutes*

### CRUNCHY MUNCHY (VEG) 15

Dried Fruits, Assorted Nuts, Trail Mix, Granola Bars & Crudités

### MEZZE STATION (VEG) 19

Hummus, Tzatziki, Olives, Baba Ganoush, Pita Chips & Iced Tea

### SWEETIES 17

Brownies, Lemon Bars, Assorted Cookies, Milk, Coffee & Organic Teas

### WEHO SIESTA (VEG) 17

Tortilla Chips, Pico de Gallo, Guacamole, Arroz con Leche & Lime Agua Fresca

### S'MORES 16

Marshmallows, Chocolate, Graham Crackers

### HEALTHY (V) 35

Super Green Juice, Date-Coconut Bites, Mini Avocado Toast Chia Seeds, Mini Fruit Salads, Goji Berries, Chocolate Apple Pops, Toasted Almonds & Walnuts

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## RECEPTION HORS D'OEUVRES

*All Prices Are per Piece | Minimum 50 Pieces per Item*

### COLD

Shrimp Cocktail with Bloody Mary Sauce 8

Citrus Crab Salad 7

Wasabi Ahi Tartare 8

Vine-Ripened Tomato Bruschetta (V) 6

Smoked Salmon Tartare on Blini 7

WeHo Ceviche 7 Each

Hamachi Crudo with Yuzu Vinaigrette & Serrano Pepper 7

Grilled Rare Filet Mignon with Charred Asparagus & Horseradish Cream 8

Curry Chicken Salad with Pine Nuts in Phyllo Cup 7

Smoked Salmon & Goat Cheese on English Cucumber 8

Truffle Honey Ricotta on Crostini with Fleur de Sel (Veg) 6

Eggplant Caponata with Focaccia Crouton (Veg) 6

Mini Potato Pancake with Crème Fraîche (Veg) 7

### WARM

Chicken Chipotle Skewer with Onion Sour Cream 7

Fried Gruyère Arancini (Veg) 6

Vegetarian Lumpia (Veg) 7

Stuffed Mushroom with Ricotta Cheese (Veg) 7

Crab Cake with Gremolata Aioli (Veg) 8

Shrimp Tempura 8

Spanakopita (Veg) 7

Mini Beef Wellington 7

Fried Chicken Sliders with Honey Mustard 7

Beef Lulu Kebab with Tzatziki 8

Mini Flatbread with Chorizo, Grilled Zucchini & Manchego 7

Lamb Meatballs with Citrus Yogurt 8

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## RECEPTION PLATTERS

*Minimum 25 People*

### PACIFIC COAST CHEESES (VEG) 25

Purple Haze, Barely Buzz, Laurel Chenel Goat, Manchego, Point Reyes Blue, Grilled Bread, Quince Paste, Mixed Nuts, Dried Fruit

### ANTIPASTO 29

Artisan Charcuterie, Olives, Pickled Vegetables & Cheeses, Sundried Tomato & Pesto, Grilled Country Bread

### CRUDITÉS (VEG) 18

Local Organic Vegetables with Edamame Hummus & Ranch

### LOCAL FARMER'S MARKET FRESH FRUITS (V) 19

California Seasonal Fruits & Mixed Berries

### SUSHI 48

Premium Assorted Nigiri, California Rolls, Spicy Tuna Rolls, Vegetarian Rolls, Wasabi, Pickled Ginger & Soy Sauce (6 Pieces/Person)

## RECEPTION STATIONS

*Minimum 25 People | Chef/Carver Attendant Fee 200*

### PASTA 29

*Choose 2 | Additional Choices +10 Each | Includes Garlic Bread, Parmesan & Chili Flakes*

Rigatoni with Spicy Pork Sausage, Broccolini & Grated Parmesan

Spaghetti & Meatballs

Tagliatelli Bolognese

Baked Penne with Pomodoro & Fresh Ricotta (Veg)

Linguine & Clams with White Wine Sauce, Olive Oil & Chili Flakes

Pumpkin Risotto with Sage Brown Butter (Veg)

Wild Mushroom Risotto with Pedro Ximenez Vinegar (Veg)

Farfalle with Seasonal Vegetables & Lemon Sauce (Veg)

### CARVING

*Includes Fresh Baked Rolls*

Natural Whole Roasted Turkey with Roasted Cranberry Jus 29

Whole Rotisserie Chicken with Chimichurri Sauce 29

Prime Rib with Horseradish & Au Jus 42

NY Strip Loin with Béarnaise Sauce 42

Herb-Crusted Filet Mignon with Red Wine Jus 48

Roasted Leg of Lamb with Mint Rosemary Jam 48

Roasted Porchetta with Salsa Verde & Corn Relish 32

Whole Striped Bass with Charred Lemon Beurre Blanc 38

### SIDES 15 EACH

Garlic Mashed Potatoes (Veg)

Roasted Fingerling Potatoes with Gremolata (V)

Roasted Seasonal Vegetables with Caramelized Shallots (V)

Grilled Seasonal Vegetables with Balsamic Reduction (V)

Cauliflower Rice (V)

Haricot Vert with Crispy Onions (V)

Butternut Squash Puree (Veg)

### SALADS 13

Selections of Three Seasonal Salads

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## PLATED DINNERS

*Additional Courses Priced a la Carte | Tableside Choice of 2 Entrees +15  
Includes Assortment of Breads with Herb-Infused Oil, J.Gursey Coffee (Regular & Decaf) & Mighty Leaf Organic Hot Teas*

### STARTER (CHOOSE 1)

- Roasted Tomato Soup (Veg)
- Butternut Squash Soup with Pepitas & Sage Oil (Veg)
- Caesar Salad with Romaine, Sourdough Croutons & White Anchovies
- Hollywood & Vine Market Salad with Baby Lettuce, Shaved Radish & Beets, Cucumbers, Pickled Shallots, Carrots, Ricotta Salata, Toasted Hazelnuts & Champagne Vinaigrette (Veg)
- Burrata & Root Vegetable Salad with Arugula, Farro & Balsamic Reduction (Veg)
- Baby Beet Salad with Ricotta, Persimmon Puree, Baby Kale, Pomegranate & Yuzu Vinaigrette (Veg)
- Spiced Poached Pear Salad with Goat Cheese, Endive, Lola Rosa & Golden Raisin Vinaigrette (Veg)

### ENTREE (CHOOSE 1)

- Stuffed Natural Chicken Breast with Marjoram Butter Sauce 80
- Grilled Salmon with Tomato Jam, Roasted Beets & Citrus Reduction 95
- Braised Beef Short Rib with Polenta, Cipollini Onion, Shishito Pepper & Au Jus 95
- Chilean Sea Bass with Candied Fennel, Saffron Fingerling Potatoes, Kalamata Olives & Bouillabase Jus 95
- Grilled Branzino with Almond Puree, French Beans & Spanish Chorizo Vinaigrette 95
- Slow Roasted Prime Rib with Garlic Mashed Potatoes, Roasted Asparagus, Baby Carrots & Au Jus 105
- Filet Mignon with Parsnip Puree, Swiss Chard, Wild Mushroom & Red Wine 105
- Butter Poached Lobster with Corn Puree, Bloomsdale Spinach & Japanese Mushroom 100
- Petit Filet Mignon with Beurre Rouge & Butter Poached Lobster Tail with Butternut Squash, Kale, Pearl Onion & Confit Tomato 115
- Japanese Pumpkin Ravioli with Brown Butter & Sage (Veg) 80
- Grilled Cauliflower Steak with Pine Nut Gremolata (V) 80
- Vegetable Strata with Brandy Pomodoro (Veg) 80
- Marinated Tofu with Basmati Rice & Ginger-Coconut Curry (V) 80
- Butternut Squash Roast with Stuffed Lentils, Farro, Celery Root, Carrots, Parsnip & Pomegranate Molasses (V) 80

### DESSERT (CHOOSE 1)

- Chocolate Ganache Torte
- Dark Chocolate Mousse Dome with Seasonal Compote
- Sour Cream Coffee Cake with Calvados Apple Compote & Chantilly
- Coconut Panna Cotta with Grilled Pineapple Preserves

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## DINNER BUFFETS

*Minimum 25 People | Under 25 People +10*

*Includes Dinner Rolls, J.Gurseys Coffee (Regular & Decaf) & Mighty Leaf Organic Hot Teas*

### BARBECUE 75

#### **Fixin's (Choose 2)**

Seasonal Organic Greens (Veg) | Classic Potato Salad (Veg) | Coleslaw (Veg) | Sliced Seasonal Fruits (V)

#### **Mains (Choose 2)**

Grilled Mahi Mahi with Papaya Mango Slaw | BBQ Chicken | BBQ Baby Ribs | Grilled Skirt Steak with Chimichurri

#### **Side**

Grilled Portobello Mushrooms with Grilled Corn, Charred Onions & Mashed Fingerling Potatoes (V)

#### **Dessert**

Seasonal Cobbler with Whipped Cream | Blueberry Trifle Bavarian Cream | Key Lime Pie with Balsamic Strawberries

### WINE COUNTRY 80

#### **Starters**

California Field Greens with Humboldt Fog Cheese, Marinated Olives, Croutons & Sundried Tomatoes (Veg)

Roasted Beets & Central Valley Fruit with Walnut Vinaigrette & Point Reyes Blue Cheese (Veg)

#### **Mains**

Roasted Beef Tenderloin with Merlot Mushroom Sauce & Potatoes Au Gratin

Roasted Mary's Chicken with Lemon, Honey Thyme Sauce & Roasted Yukon Creamer Potatoes

Local Striped Bass with Leeks, Fennel, Citrus Sauce & Fresh Seasonal Vegetables

#### **Dessert**

Chocolate Budino with Praline Crunch | Tiramisu with Espresso Zabaione | Citrus Cornmeal Cake with Strawberry Rhubarb Compote

### ROAD TRIP 95

#### **Starters**

Baby Artichokes with Parmesan, Mozzarella, Vine-Ripened Tomato, Lola Rosa, Basil & Balsamic Vinaigrette (Veg)

Belgian Endive with Arugula, Radicchio & Goat Cheese (Veg)

#### **Mains**

Grilled Salmon with Lemon, Capers & Asparagus

Roasted Chicken Tuscan Style with Herbs, Baby Spinach & Roasted Potatoes

Roasted Beef Tenderloin with Cipollini Onion Confit & Barolo Sauce

Grilled Seasonal Vegetables with Aged Balsamic Vinegar (V)

**Selection of Italian Cheeses with Fresh & Dried Fruits & Breads (Veg)**

#### **Dessert**

Ricotta Cheesecake with Amarena Cherries | Disaronno Panna Cotta with Poached Pears & Panforte | Assorted Macarons

## DESSERTS 7 EACH

*Available to Complement Any Meal*

Cheesecake

Apple Tart

Flourless Chocolate Torte

Chocolate Layer Cake

Carrot Cake

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## BEVERAGE PACKAGES

### WINE & BEER

#### **Open Bar**

House Wines

Imported & Domestic Beers

Assorted Soft Drinks & Juices

Still & Sparkling Water

Two Hours 30 | Each Additional Hour 12

#### **On Consumption**

House Red & White Wine 12/Glass

House Sparkling Wine 14/Glass

Craft Beers 8 Each

### DELUXE BAR

#### **Open Bar**

Tito's, Captain Morgan, Tanqueray, Avión Blanco, Dewar's White Label, Johnnie Walker Red Label, Jack Daniel's, Crown Royal

House Wines

Imported & Domestic Beers

Assorted Soft Drinks & Juices

Still & Sparkling Water

Two Hours 39 | Each Additional Hour 18

#### **On Consumption**

14/Drink

### SUPERIOR BAR

#### **Open Bar**

Belvedere, Appleton, Bombay Sapphire, Don Julio, Patrón, Johnnie Walker Black Label, Crown Royal, Maker's Mark

House Wines

Imported & Domestic Beers

Assorted Soft Drinks & Juices

Still & Sparkling Water

Two Hours 44 | Each Additional Hour 18

#### **On Consumption**

16/Drink

### MARTINI BAR

#### **Open Bar**

Martinis: Cosmopolitan, Chocolate, Dirty, Apple, James Bond Original, French & Lychee

Premium Spirits & Mixers

House Wines & Champagne

Imported & Domestic Beers

Assorted Soft Drinks & Juices

Still & Sparkling Water

One Hour 37 | Each Additional Hour 23