

catering menus

location and luxury

continental breakfast

designed for 60 minutes of service



the classic continental

chilled orange, grapefruit, tomato & cranberry juices
warm scones, fruit infused muffins and Danish served with fresh fruit preserves & whipped honey butter
freshly brewed coffee, decaffeinated coffee & premium teas

awake

lemon poppy seed loaf, brie croissant sandwiches
mini fruit skewers & pineapple juice shots
freshly brewed coffee, decaffeinated coffee & premium teas

the soma



chilled orange, grapefruit, tomato & cranberry juices
sliced ripe seasonal fruits & berries
warm scones, muffins & morning pastries
served with fresh fruit preserves & whipped honey butter
assorted yogurts with toasted house made granola
freshly brewed coffee, decaffeinated coffee & premium teas

health & fitness

chilled orange, grapefruit, tomato & cranberry juices
sliced ripe seasonal fruits & berries
assorted yogurts with toasted house made granola
warm oatmeal and cinnamon apples with brown sugar & raisins
assorted dry cereals and toasted granola with pitchers of iced milk
savory breakfast breads including: banana bread & grapefruit pound cake
assorted low fat mini muffins to include: lemon, poppy & bran
freshly brewed coffee, decaffeinated coffee and premium teas

the morning after

chilled orange, grapefruit, apple & cranberry juices
warm scones, muffins & morning pastries served with fresh fruit preserves
& whipped honey butter
sliced ripe seasonal fruits & berries
breakfast burritos with chorizo, avocado & salsa (*vegetarian upon request*)
or scrambled eggs with gruyere cheese stuffed in a flaky croissant (*add ham - \$2pp*)
freshly brewed coffee, decaffeinated coffee & premium teas
assorted soft drinks, Vitamin Water & Full Throttle (*regular and sugar free*)
choice of assorted smoothies

prices subject to 21% service charge, 9.25% sales tax & 15% liquor tax
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telephone: 615-620-1000  fax: 615-620-2050

rise and shine breakfast buffet

prepared for a minimum of 25 people



the all american country morning breakfast buffet

country scrambled eggs with chives
apple smoked bacon & sausage
parmesan & country ham grits
chilled orange, grapefruit, apple & cranberry juices
warm buttermilk biscuits
warm scones, muffins & morning pastries
served with fresh fruit preserves & whipped honey butter
sliced ripe seasonal fruits & berries
freshly brewed coffee, decaffeinated coffee & premium teas

the international breakfast buffet

freshly scrambled eggs with chives
amaretto french toast presented with maple syrup
breakfast burritos with chorizo, avocado & salsa
apple smoked bacon & sausage
creole breakfast scramble crostini
muffins & morning pastries
served with fresh fruit preserves & whipped honey butter
sliced ripe seasonal fruits & berries
chilled orange, grapefruit, apple & cranberry juice
freshly brewed coffee, decaffeinated coffee & premium teas

the wrap-it-up breakfast buffet

brioche stuffed with scrambled eggs, tomatoes, manchego cheese & salsa
buttermilk pancakes with honey butter & warm maple syrup
herb roasted potatoes
warm scones, muffins & morning pastries
served with fresh fruit preserves & whipped honey butter
sliced ripe seasonal fruits & berries
chilled orange, grapefruit, apple & cranberry juices
freshly brewed coffee, decaffeinated coffee & premium teas

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brunch

prepared for a minimum of 25 people

chilled orange, grapefruit, apple & cranberry juices
warm scones, muffins & morning pastries
served with fresh fruit preserves & whipped honey butter
sliced ripe seasonal fruits & berries
smoked seafood display
omelet station with assorted accompaniments:
*pancetta, wild mushrooms, apple smoked bacon, chopped herbs, roma tomatoes,
avocado, bell peppers, baby spinach & assorted cheeses*
amaretto french toast presented with maple syrup
apple smoked bacon and sausage
herb roasted potatoes
cheese blintzes with fruit compote
carving station with choice of one:
roast sirloin of beef, ham, or turkey
dessert display

a chance to enhance

whole fruit
assorted Coca-Cola products
still and sparkling water
grits or cheese grits
warm biscuits with egg, sausage, ham
warm buttermilk biscuits with sausage gravy
breakfast quesadilla
with egg, tomato, jalapeno, sour cream & cheese
granola bars
protein bars
fresh fruit smoothies
Voss sparkling and still water
jumbo assorted muffins
assorted jumbo cookies
freshly brewed regular & decaffeinated coffee
freshly brewed regular ice tea or fruit infused tea

all-day break packages

the director meeting package

continental

chilled fruit juices
breakfast breads & pastries
sliced fruit & berries
coffee, decaf coffee, premium teas
assorted sodas & bottled water

mid morning break

refreshed coffee, decaf coffee & tea
assorted sodas
bottled water

afternoon break

freshly baked cookies & brownies
refreshed coffee, decaf coffee, tea
assorted sodas
bottled water

the executive meeting package

continental

chilled fruit juices
breakfast pastries
mini egg and cheese croissants
sliced fruit & berries.
coffee, decaf coffee & premium teas
assorted sodas

mid morning break

vitamin water
protein & granola bars
fresh fruit smoothies
refreshed coffee, decaf coffee & tea
assorted sodas
bottled water

afternoon break

freshly baked cookies & brownies
assorted pretzels, chips & dip
bananas & apples
full throttle (*regular & sugar free*)
refreshed coffee, decaf coffee & premium teas
assorted sodas
sparkling & still water

specialty breaks



snack attack

assorted candy bars including: twix, snickers
& Hershey bars
assorted white & dark chocolate brownies
assorted snack mix
assorted soft drinks
iced frappuccino
fresh squeezed lemonade

the fitness power break

assortment of whole & sliced fruit
variety of power & protein bars
assorted Powerade energy drinks
flavored vitamin water
sparkling & still water
Assorted sodas

ice

jumbo assortment of freshly baked cookies
assorted ice cream & fruit bars
mini ice cream cups
assorted sodas
assorted frozen candy bars

go south

white corn tortilla chips
chili con queso
spicy salsa fresca
guacamole
grilled chicken quesadillas
assorted sodas
still & sparkling water

fresh & naked

fresh seasonal sliced fruits & berries
granola bars
assorted juices

almost heaven

chocolate marble biscotti
mocha squares
fresh strawberries & pineapple spears
pound cake squares
white & milk chocolate fondue
coffee, decaf coffee, ice coffee & ice tea

caffeine break

chocolate covered espresso beans
mocha crumb cake
Full Throttle
assorted sodas
fresh brewed coffee & tea

the tropical twist

display of fresh tropical fruit kabobs served with a citrus
dipping sauce
assorted home made tropical fruit smoothies
fruit & yogurt bars
assorted flavored vitamin water
assorted sodas
Voss sparkling & still water
freshly brewed coffee, decaffeinated coffee
& premium teas

specialty breaks continued



after school break

mini peanut butter and jelly & grilled cheese
carrot & celery sticks with blue cheese dip
peanut butter & golden raisins
an assortment of apples, pretzels, popcorn
assorted cookies
lemonade & fruit juices

crunch

house made fruit smoothies
create your own trail mix including:
dried fruits, nuts, sesame sticks & chocolates
assorted energy bars
assorted sodas
refresh towelettes

afternoon tea

chef's selection of assorted finger & tea sandwiches
scones & muffins
devonshire cream & marmalade jams
selection of gourmet teas

beverage break

(one-hour service)
assorted sodas
still & sparkling water
freshly brewed coffee, decaffeinated coffee
& premium teas

all-day beverage break

(all-day service)
assorted sodas
still & sparkling water
freshly brewed coffee, decaffeinated coffee
& premium teas

eye candy

strawberry Twizzlers
Snow caps
Raisinettes
Gummy bears
Skittles
assorted sodas
mineral water

specialty breaks continued



wired and ready all-day meeting package

awake continental

chilled fruit juices
breakfast pastries
mini egg & cheese croissants
sliced fruit & berries
coffee, decaf coffee & premium teas

morning stretch beverage refresh

refreshed coffee, decaf coffee & tea
assorted sodas
bottled water

Choice of one lunch (options below):

americano working lunch

sliced roasted turkey breast, ham, rare roast beef
tuna salad & egg salad
lettuce, red onion, tomato, & pickles
sliced swiss, aged cheddar, provolone & mozzarella cheese
penne pesto pasta salad & market fruit salad
terra chips
assorted breads & rolls
assorted homemade cookies & brownies

grilled fajita salad

chicken fajita salad with grilled fajita chicken
on a bed of crisp greens with roasted bell peppers,
fried tortilla strips, shredded cheddar &
Monterey jack cheese, & avocado
served with chipotle vinaigrette dressing
mocha ice cream with churros
freshly brewed coffee, decaffeinated coffee & premium teas

the California

field green salad with tear drop tomatoes,
toasted pine nuts & gorgonzola cheese
served with balsamic dressing (on the side)
airline chicken breast with asiago cheese,
sun-dried tomatoes & mushrooms
served on top of a tomato basil cream sauce
chef's choice of vegetable & starch
rolls & butter
pecan praline cheesecake
served with vanilla whipped cream
& white chocolate shavings
freshly brewed coffee, decaffeinated coffee
& premium teas

recharge afternoon break

chocolate covered pretzels & espresso beans
assortment of energy & cliff bars
whole & sliced fruit
Full Throttle (*regular & sugar free*)
refreshed coffee, decaf coffee & premium teas
assorted sodas, sparking & still waters

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a chance to enhance

freshly brewed regular & decaf coffee	55 per gallon
freshly brewed regular iced tea or fruit tea	55 per gallon
assorted jumbo cookies	42 per dozen
freshly baked cookies and brownies	42 per dozen
mixed nuts	15 per pound
Voss still or sparkling water	7 each
full throttle (regular and sugar free)	6 each
whole fruit	3 each

winding down cocktail breaks

(one hour)

wabo cabo

bottled Coronas and lime
(billed on consumption)
freshly fried tortilla chips, salsa, guacamole & sour cream

wine bar

three selections of wine
(billed on consumption)
domestic & international cheeses with sliced baguettes & grapes

martini and antipasti bar

vodka & gin martinis with or without a twist
(billed on consumption)
sliced Italian meats & cheeses
fresh mozzarella salad with fresh basil & garden tomatoes
marinated olives
blue cheese olives

rated r

chilled assorted beers & mineral waters
(billed on consumption)
mixed country olives
hummus platter with warm pita & feta
warm rosemary nuts

beverages



*one bartender per 100 guests
\$75 per bartender for first 2 hours and \$25.00 each additional hour*

hosted bar

premium selection
house selection
house wine
imported beer
domestic beer
cordials (on request)
soda
bottled water

cash bar

premium selection
house selection
house wine
imported beer
domestic beer
cordials (on request)
soda
bottled water

we proudly serve the following brands, additional brands available on request

premium brands

Absolut Vodka
Tanquerary Gin
Bacardi Rum
Jose Cuervo Tequila
Jack Daniels Tennessee Whiskey
Crown Royal Canadian Whiskey
Dewar's Scotch
Coca-cola Products

house brands

Smirnoff Vodka
Seagram's Gin
Ron Castillo Rum
Sauza Tequila
Jim Beam Bourbon
Seagram's 7 Whiskey
J and B Scotch
Coca-Cola Products

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plated lunch



*plated lunch includes first course, entrée & finale
accompanied by assorted rolls, artisans breads & sweet butter
served with freshly brewed regular coffee, decaffeinated coffee & assorted premium teas*

Choice of Salad or Soup:

field green salad
with tear drop tomatoes

classic caesar salad

boston lettuce salad
tomato, cucumber, carrots & red onion

Iceberg wedge
cherry tomatoes, bacon & bleu cheese dressing

roasted tomato basil soup

black bean soup
topped with roasted tomatoes & scallions

roasted corn & crab chowder

Choice of Entrée:

grilled salmon
topped with basil pesto Moroccan couscous
& julienne vegetables

the california
airline chicken breast with asiago cheese, sun-dried tomatoes

petite tenderloin filet
with chianti demi glace and mashed tuscan potatoes
& seasonal vegetables

almond encrusted chicken
with basil orange sauce & sweet potato mash
& seasonal vegetables

southwest fried cobb salad
three crispy fried chicken tenderloins with avocado, tomatoes, eggs, smoked bacon, black olives & bleu cheese

lemon rosemary roasted chicken
with baby root vegetables & roasted fingerling potatoes

black pepper encrusted loin of beef
with creamy risotto & haricot vert

penne arrabiatta
with chicken, spinach & artichokes

Finale

red velvet cake
carrot cake
key lime pie

chocolate ganache
chocolate chocolate chip cake
chocolate hazelnut cheesecake

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buffet luncheons



*buffet minimum is twenty-five (25)
a surcharge of \$5 per person will be added for guarantees below twenty-five (25)
please ask your catering manager for details*

broadway deli

soup du jour
seasonal mixed greens with cherry vinaigrette dressings
red bliss potato salad
marinated vegetable salad
spicy jalapeno coleslaw
assorted deli meats & cheeses to include:
thinly sliced roast beef, honey baked ham, smoked turkey breast & genoa salami
aged cheddar, swiss & american cheeses
sliced tomatoes, lettuce, onion & pickles
mustard, mayonnaise & horseradish
choice of white, wheat & marble rye bread
assorted cakes & pies
freshly brewed coffee, decaffeinated coffee & premium teas

south-of-the-border buffet

mixed garden greens with chipotle vinaigrette
shredded lettuce, sliced olives, chopped tomatoes, shredded cheddar cheese,
diced red onion, jalapenos, salsa fresca, sour cream & guacamole
taco beef, chicken fajitas & pork carnitas
baskets of tri-colored tortilla chips
soft flour tortillas, tortilla baskets & taco shells
cheese quesadillas, salsa rice & refried beans
assorted dessert display
freshly brewed coffee, decaffeinated coffee & fruit infused teas

when in Rome buffet

minestrone soup with pesto
caesar salad with focaccia croutons
cheese tortellini salad
chicken marsala with wild mushrooms
penne pasta with pesto, roasted red peppers & pine nuts
lasagna bolognese
focaccia bread
cannoli, ricotta cheesecake & tiramisu
freshly brewed coffee, decaffeinated coffee & premium teas

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buffet luncheon continued



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tailgate buffet

char-broiled hamburgers & steamed hotdogs
assorted rolls & buns
chili with shredded cheese
baked beans
grilled corn on the cob
sliced swiss & american cheeses
lettuce, tomato, red onion & pickles
macaroni salad & potato salad
assorted flavored chips & dips
assorted cookies, brownies & pies
ice tea and lemonade

the honeybee buffet

field greens with cherry tomatoes & cucumbers served with assorted dressings
purple hull pea salad
country fried chicken & pulled barbecue pork
rice pilaf, corn cobbettes, steamed vegetables & mashed potatoes
buttermilk biscuits & rolls
assorted dessert display
freshly brewed coffee, decaffeinated coffee & premium teas

working lunch

(prepared for a maximum of 25 people)

the traveler

seasonal mixed greens, sliced cucumber & tomato salad
artichoke hearts & mushroom vinaigrette
sliced fresh fruit
sliced deli tray to include:
roast beef, ham, turkey & salami
swiss & cheddar cheese
sliced tomato, lettuce, pickle spears
mustard, mayonnaise & horseradish
assorted white, wheat & marble rye bread
jumbo cookies & fudge brownies
freshly brewed coffee, decaf coffee & ice tea

the strategy lunch

Caesar salad with country bread croutons
seasonal vegetable pasta salad
select two
rare roast beef sandwich with gorgonzola cheese, caramelized with arugula on toasted artisan bread
hummus wrap with grilled eggplant, roasted peppers, cucumbers & feta cheese
rock shrimp salad with tarragon & avocado on a flaky croissant
curried smoked chicken salad wrap with apples & baby greens
includes:
kettle chips
fresh cookies & brownies
assorted sodas
freshly brewed coffee, decaf coffee & ice tea

the entrepreneur

soup du jour
baby mixed green salad with tear drop tomatoes, cucumbers, toasted pine nuts & gorgonzola cheese
select two
lemon & rosemary grilled chicken breast
black pepper crusted loin of beef
penne pasta with fire roasted red peppers, baby spinach & pesto cream
includes:
fresh grilled vegetables
roasted fingerling potatoes
house baked bread
pastry chef's choice of dessert

box lunches - when you're on the go



Minimum of 10 guests

each lunch box contains:

Sandwich
whole piece of fruit
pasta salad or bag of terra chips
house baked cookie or brownie

choice of two sandwiches:

grilled portabello, fresh mozzarella arugula, sundried tomato on Ciabatta roll



Marinated grilled zucchini, squash & peppers, Monterey jack cheese & sprouts



roast beef, arugula, gorgonzola & balsamic dressing on a whole wheat baguette



black forest ham & swiss cheese, honey mustard & lettuce on pumpernickel roll



oven roasted turkey with smoked gouda & sliced avocado on seven-grain bread

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plated dinners

*all selections are served with choice of soup or salad, chef's choice of vegetable & starch,
warm rolls and butter, choice of dessert, coffee, decaffeinated & herbal tea*

soup & salad

select one

bibb lettuce salad

with walnuts, bleu cheese & red wine vinaigrette

white bean & arugala salad

with tangerine balsamic vinaigrette

florentine potato salad

rosemary roasted potatoes with chevre cheese, pine nuts & spinach

traditional Caesar salad

with reggiano cheese & focaccia spears

romaine-radicchio stilton salad

with fresh strawberries

tomato & mozzarella salad

with basil & balsamic vinaigrette

baby endives

with walnuts, sliced red apples, grapes & gorgonzola cheese

baby spinach salad

with shaved red onion, toasted pine nuts & wild mushrooms

roasted corn and crab bisque

with spinach oil

wild mushroom soup

with truffle oil

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plated dinners continued

entrees



select one

french breast of chicken with grilled apple & brie

topped with pinot noir jus with sweet corn potato hash & haricot vert

mahi mahi

with tropical fruit salsa

mushroom encrusted breast of chicken

stuffed with wild mushrooms & served with lemon sherry cream sauce

citrus scented salmon with crispy leeks & orange cream sauce

with truffle mashed potatoes & haricot vert

jalapeno encrusted filet mignon (8 oz)

petite filet mignon with jalapeno bacon (lightly dusted) with wild mushroom cognac cream sauce
served with grilled asparagus & sweet potato au gratin

lightly smoked pork tenderloin

served with tequila-passion fruit barbecue sauce & tempura fried green beans

new york strip steak

gorgonzola encrusted 12-ounce new york strip steak
topped with caramelized onions

petite filet and crab cakes

served with garlic-herb butter

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plated dinner continued
finale dessert



select one

chocolate ganache cake

rich chocolate cake served with fresh fruit coulis & berries

pecan praline cheesecake

served with vanilla whipped cream & white chocolate shavings

key lime pie

with fresh strawberry sauce

red velvet cake

a southern tradition served with fresh strawberries

white and milk chocolate martini

creamy mousse served in a martini glass with chocolate swizzle stick

carrot cake

moist carrot cake with cream cheese frosting

chocolate hazelnut cheesecake

with caramel sauce

trio dessert platter

add an additional \$6 per person

dinner buffet



(25 person minimum)
two entrees—52 per person
three entrees—56 per person

salads

select two

field green salad
penne pasta salad with pesto & pine nuts
marinated vegetable salad
curried chicken & almond salad
roasted bean & potato salad
roasted corn salad
caesar salad

entrees

select two or three

sliced roast beef with demi glace
london broil Diane
chicken marsala
spice dusted chicken & jerk apples
almond & pecan glazed chicken
baked chicken with dijon sauce & cornbread stuffing
citrus scented salmon
roasted pork loin with bourbon brown sugar glaze
spice rubbed pork loin with sun dried tomato sauce

starch and vegetable

select three

seasonal vegetables
mushroom risotto
smashed potatoes with cheese & chives
green beans with garlic tomatoes
seasoned broccoli spears

dessert

select two

chocolate ganache cake
tiramisu
pecan praline cheesecake
key lime pie
red velvet cake
carrot cake
lemon chiffon pie

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receptions
specialty displays



imported & domestic cheese display

whole & carved cheeses with French baguette slices
water crackers & lavosh
fruit garnish

baked brie in pastry

triple cream brie fresh fruit garnish
baguettes & lavosh
Carr's water crackers
Serves 40

rainbow of crudités

selection of crisp garden fresh vegetables
choice of two dips:
guacamole, fresh onion, ranch & bleu cheese

receptions
carving stations

chef attendant required for each activity station
\$75 per hour with a two hour minimum

steamship round of beef

pepper & dijon mustard encrusted steamship of beef
slow roasted & served with rosemary au-jus
creole mustard, mayonnaise & horseradish
served with silver dollar rolls

serves 175

leg of lamb

slow roasted, herb & garlic stuffed leg of lamb
served with mint jelly & rosemary demi-glace
herb rolls

serves 25

roast pork loin

stuffed with mild italian sausage
served with berry demi-glace
southern style biscuits & herb rolls

serves 40

whole smoked tom turkey

with natural pan gravy served with cranberry relish & cornbread dressing
french & herb rolls
mustard & mayonnaise

serves 40

whole roasted beef tenderloin

served with peppercorn demi-glace, béarnaise sauce, creole mustard & mayonnaise
french rolls, herb rolls & lavosh

serves 20

roast prime rib of beef

lightly smoked & slow roasted prime rib of beef served with horseradish cream
French & herb rolls

serves 35

reception

chef attendant stations



*chef attendant required for each activity station
75 per hour with a two hour minimum*

pasta station

penne, fettuccini & beef ravioli
alfredo, basil marinara & bolognese garlic sauces
reggiano cheese
crispy garlic bread
grissini

far east action station

marinated beef, chicken, & tiger shrimp
served with fresh vegetables, bamboo shoots & water chestnuts
fried & steamed rice
chow-mien noodles
fortune cookies

martini mashed potato station

with sautéed mushrooms, caramelized onions, whipped butter, sour cream, chives,
bacon, brown gravy, grated cheddar & boursin cheese

hors d'oeuvres

minimum 20 pieces



cold starts

pastrami salmon on mini-potato pancakes
smoked salmon lollipops
ahi tuna salad with asian spoon
pecan encrusted fried brie & gorgonzola
trio of caviar in baguette
bahama shrimp with mango chutney
chilled jumbo shrimp with cocktail sauce
deluxe finger sandwiches
salmon lollipops
deluxe canapé assortment
salami cornets with port wine cheese
assorted bruschetta
ham mousse on mini biscuits
deviled eggs
mini bouchee with roquefort & walnuts
cajun marinated shrimp
chocolate dipped strawberries
asparagus rolled in proscuitto ham
fruit & cheese kabobs
artichoke hearts with scallion mousse
cucumber cups with salmon mousse
banana bread with kiwi & mandarin orange
shrimp toast with avocado & sun-dried cherries

hot starts

antipasto kabob
tandoori chicken skewer
spanakopita
gorgonzola stuffed dried figs wrapped with jalapeño bacon
reuben egg rolls with thousand island dressing
mini burgers
pecan chicken with honey mustard sauce
Beef canapés
vegetable spring rolls with plum sauce
hot and spicy chicken drummies
franks in a blanket with spicy mustard
smoked chicken quesadillas
mini crab cakes with remoulade
skewed coconut lobster tail with wasabi
grilled veggie kabobs with gorgonzola sauce
assortment of stuffed mushrooms- Italian sausage & spinach

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beverages



*one bartender per 100 guests
\$75 per bartender for first 2 hours and \$25.00 each additional hour*

hosted bar

premium selection
house selection
house wine
imported beer
domestic beer
cordials (on request)
soda
bottled water

cash bar

premium selection
house selection
house wine
imported beer
domestic beer
cordials (on request)
soda
bottled water

we proudly serve the following brands, additional brands available on request

premium brands

Absolut Vodka
Tanquerary Gin
Bacardi Rum
Jose Cuervo Tequila
Jack Daniels Tennessee Whiskey
Crown Royal Canadian Whiskey
Dewar's Scotch
Coca-cola Products

house brands

Smirnoff Vodka
Seagram's Gin
Ron Castillo Rum
Sauza Tequila
Jim Beam Bourbon
Seagram's 7 Whiskey
J and B Scotch
Coca-Cola Products

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sparkling

Totts
Kenwood “Yulup” Brut
Piper Sonoma “Blanc de Noir”
Veuve Cliquot “ Ponsardin” Brut”
Dom Perigon by Moet & Chandon
Cristal by Louis Roederer

whites

Yellow Tail Chardonnay
Woodbridge Chardonnay
Kendall Jackson “Vinter’s Reserve” Chardonnay
Danzante Pinot Grigo
Beringer White Zinfandel
Firestone Sauvignon Blanc
Santa Margarita Pinot Grigio

reds

Yellow Tail Cabernet
Woodbridge by Robert Mondavi Cabernet
Kendall Jackson “Vinter’s Reserve” Cabernet
Kendall Jackson Merlot
Jewel Pinot Noir
Rosemont Shiraz
Robert Mondavi “Coastal” Pinot Noir
La Crema Pinot Noir

*all wines are priced per bottle
additional selections are available*