

Banquet Beverages

Liquors

Vodka:		Gin:		Scotch:		Cordials:	
House	50.00	House	50.00	House	50.00	Schnapps (all)	55.00
Smirnoff	55.00	Beefeater	65.00	Dewar's	70.00	Amaretto	55.00
Absolut	60.00	Tanqueray	65.00	Cutty Sark	70.00	Kahlua	70.00
Stoli	60.00	Sapphire	75.00	Chivas Regal	85.00	Bailey's	70.00
Grey Goose	100.00						
Rum:		Bourbon:		Whiskey:		Punch:	
House	50.00	House	50.00	House	50.00	Mimosa	30.00/gal.
Bacardi	58.00	Jim Beam	65.00	Black Velvet	60.00	Non-Alcohol	20.00/gal.
Captain Morgan	65.00	Old Granddad	85.00	Canadian Club	65.00	Sangria	40.00/gal.
Myers Dark	65.00	Jack Daniel's	65.00	Crown Royal	80.00	Sherbet	30.00/gal.
				Southern Comfort	65.00		

Beer, Wine, Champagne and Soda

Beer:		Wine by the 1.5 Liter:		Champagne:		Soda:	
Domestic & Imports		Chablis	33.00	House	30.00	By the pitcher	5.00
Per Case	64.00	Burgundy	33.00	Asti	35.00	By the can	2.25
¼ keg	100.00	Chardonnay	38.00	Korbel	45.00	By the glass	2.00
½ keg	175.00	White Zinfandel	38.00				
Micro Brews	Mkt Price	Cabernet	38.00				

Hors d'Oeuvre

Hot

Lobster Romano Bites with Roasted Garlic Aioli	100.00
Blackened Sirloin Tips with Cilantro Hollandaise	75.00
Chicken Tenders with choice of Ranch or Hot Sauce	60.00
Water Chestnuts wrapped w/ Bacon includes dipping sauce	50.00
Mini Crab Cakes	75.00
Stuffed Mushrooms: Sausage • Spinach w/ feta • Seafood	60.00
Con Queso or Swedish Meatballs	50.00
Assorted Mini Quiche	65.00
Mini Egg Rolls with plum sauce	75.00
Asian Chicken Satay includes peanut dipping sauce	75.00
Oriental Pot Stickers includes teriyaki sauce	60.00
Scallops wrapped w/ Bacon	90.00
Country Fried Chicken Wings includes dipping sauce	60.00

*All above priced per 50 pieces

Sliced Italian Sausage w/ Peppers and Onions includes crispy Italian style rolls (each pan feeds 30)	50.00
Buffalo Style Wings includes sauce for dipping (75 wings)	60.00
Hot Spinach Artichoke Dip includes toasted crostini (feeds 50)	75.00
Chef's Carving Table	5.00 and up per person
Choice of: House sirloin of beef, Virginia baked ham or roasted breast of turkey served with assorted rolls and condiments.	
Chef's Antipasto Table Display	15.00 per person
A display of specialty meats and cheese, imported olives, marinated and grilled vegetables.	

Cold

Jumbo Shrimp Cocktail	90.00 per 50
Spinach Dip w/ pumpernickel (feeds 25-30)	30.00
Fruit and Cheese Kabobs	60.00 per 50
Elegant Mini Croissants *ask for today's selection	75.00 per 50
Italian Bruschetta Includes toasted crostini (feeds 50)	75.00
Chocolate Covered Strawberries	50.00
Chilled Seafood Display	5.00 per person
Tender shrimp and seafood cocktails served with assorted sauces arranged for your guests' enjoyment.	
Asa's Asian Raw Bar	Market Price
Chef's Assorted Canapés	4.00 per person

Cheeses:

Domestic Cheeses	1.50 per person
An assortment of cheddar, provolone, Swiss and pepper jack with artisan crackers.	
Additions: pepperoni or ham	.50 per person
Imported Cheeses	2.50 per person
An assortment of bleu, asiago, havarti and munster cheese with artisan crackers.	
Fresh Fruit	1.75 per person
Assorted fresh melons, grapes, berries and pineapple	
Whipped Cheese and Crackers	1.50 per person
Famous Wisconsin cheddar and beer blend	
Fresh Vegetables	1.50 per person
Carrots, celery sticks, ripe olives, broccoli, cucumbers, cauliflower florets, pepperoncini, and cherry tomatoes with Ranch dressing.	