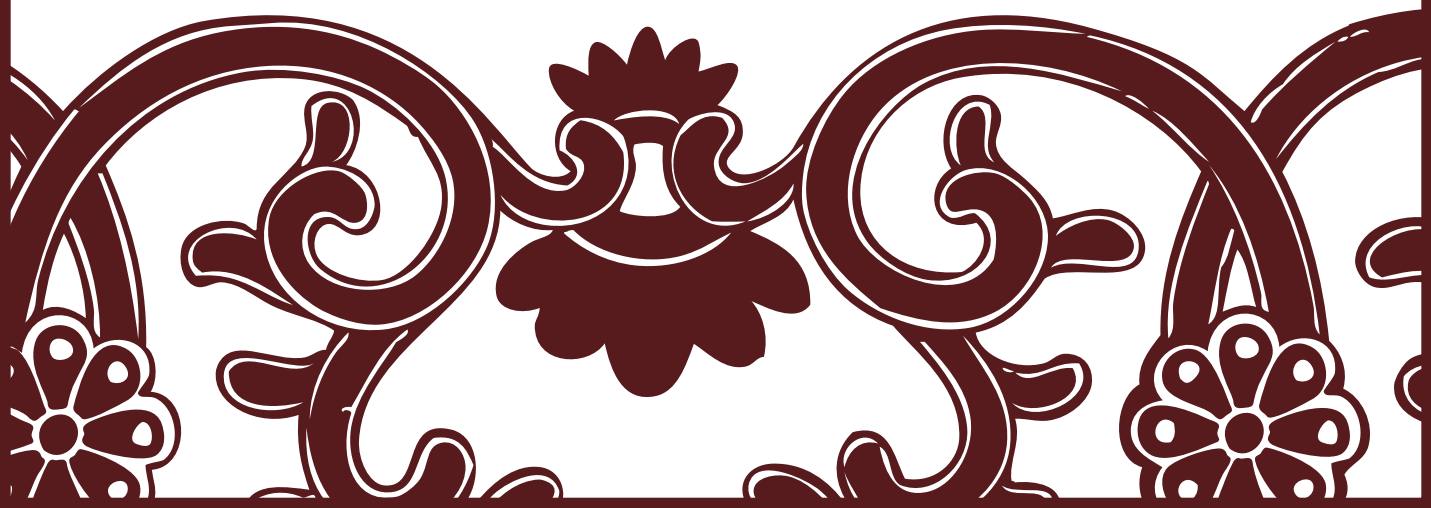


**VIBRANT TABLE**

CATERING & EVENTS

**ZENITH VINEYARD  
DINNER**

ZV110911FA



WELCOME

**Welcome!** We are pleased you have chosen VIBRANT TABLE CATERING & EVENTS and ZENITH VINEYARD to create your special occasion.

**Our goal** is to transform your ideas and dreams into a spectacular reality. Our services include: planning your menu, selecting decor, floral and lighting, as well as the services and talent needed to translate your ideas into a memorable occasion. We are proud to hold the highest reputation in event planning and we are excited to begin working on your special day.

**Please give us a call!** From your first thoughts to the last kiss good-bye, we are here to help you set your ideas in motion and see your event flawlessly presented.

**Contact us** to speak with an event coordinator for a personalized consultation. We look forward to creating the day you have been dreaming of!

**VIBRANT TABLE CATERING & EVENTS**

2236 SE BELMONT STREET  
PORTLAND OREGON 97214  
5 0 3 2 9 7 9 6 3 5  
CATER@VIBRANTTABLE.COM  
WWW.VIBRANTTABLE.COM

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Prices listed are estimated based on market conditions at the time menu is printed. Prices are subject to change.

## ZENITH VINEYARD BALLROOM PACKAGES INCLUDE:

### **Menu of Choice**

**Linens** Choice of white, black or ivory linens: 120" standard round table linens, service-table linens for bars and buffet, and linen napkins only.

**Tableware** Bone China, Glassware for Beer and Wine Service, and Baguette Silverware (Full cocktail barware is available for an additional \$2 per person.)

**Labor & Staffing** for an event lasting up to 4 hours: 2.5 hours of set up and 1.5 hours of post-event break down (one floor plan only), table-side food service, and bar service for beer and/or wine.

## ADDITIONAL SERVICES

VIBRANT TABLE CATERING & EVENTS offers additional services to complement our catering packages. Examples of these services include: complete floral design, longer event times, event décor, customized menus, wedding cakes, lighting, & entertainment. Please inquire with your Event Coordinator to learn more about the complete range of services we provide.

## PAYMENTS

### **Deposit**

A \$2000 non refundable deposit is required to confirm your date and VIBRANT TABLE services.

### **Payment**

Payment in full, based on the estimated total, is due 7 days prior to event date. Any subsequent changes will be reflected in the final invoice.

### **Final Payment**

You will receive a final invoice within 10 days of your event. Final Payment is due two weeks post event; both check and credit card payment are acceptable.

### **Additional Deposits**

Additional deposits may be required to retain our services for floral, décor, wedding cakes, entertainment, or other non catering services.

## CANCELLATION

If an event is cancelled outside 30 days of the event date, the nonrefundable deposit may be applied to a future event with VIBRANT TABLE. If an event is cancelled within 30 days of the event date, an additional \$150 administrative fee will be charged.

## MARKET FLUCTUATIONS

We do our best to provide you with the utmost quality at the greatest value. The prices listed in this menu are based on market conditions at the time this menu is printed. Due to potential changes in market conditions, prices may be subject to change up to 3 months before your event.

# CATERING GUIDELINES continued

## **GUEST COUNT**

Package prices are based on guest counts of at least 100. For events with less than 100 guests, additional charges will be added to the package price. A minimum guaranteed guest count is due two weeks prior to event date and can **ONLY BE INCREASED**. Increases may incur additional charges.

## **DUAL PROTEIN MEALS**

Duet plates and multiple entrées (via RSVP) are available to groups of up to 200 people. To guarantee the highest quality of our food and service, only one protein (with a vegetarian option) can be offered to parties larger than 200.

## **CASH BAR**

A cash bar can be provided for your event with bar minimum deposits. Deposits are refundable once minimums are met.

## **SERVICE CHARGE**

A service charge of 19% of food and beverage is included in the event total and is outlined in the contract's Financial Summary.

## **DECORATIONS**

All decorations and signage **MUST** be approved by your catering representative and Zenith Vineyard and be compatible with local fire codes.

## **FLOOR PLANS**

We request that a floorplan is finalized 10 days before your event. 1 floor plan set up and breakdown is included in Vibrant Table–Zenith Vineyard Packages. Set up and break down for further floorplans may incur additional charges.

# HORS D'OEUVRE

## HOT

**LAMB CHOP LOLLIPOPS** *Mint Pesto*

**GRILLED BEEF TENDERLOIN TIP SKEWERS**  
*Bleu Cheese Fondue*

**BLACKENED CHICKEN SKEWERS** *Peach Chutney*

**LEMONGRASS CHICKEN SKEWERS**  
*Mint-Ginger Rub & Plum Sake Sauce*

**KOBE BEEF SLIDERS**  
*Pickle & Smokey Ketchup*

**MINI CAROLINA PULLED PORK SANDWICHES**  
*Chipotle Barbeque Sauce*

**BLACKENED SALMON SLIDERS** *Arugula & Aioli*

**CREOLE CORNDOGS**  
*Polenta-Encrusted Andouille Sausage*  
*Smoked-Tomato Ketchup*

**BRAISED LAMB MEATBALLS**  
*Garlic, Red Onion & Red Wine*  
*Shallots & Fire-Roasted Tomatoes*

**CITRUS RISOTTO CAKES** *Crab & Caper Aioli*

**DUNGENESS CRAB CAKES** *Red Pepper Aioli*

**CHAR GRILLED PRAWNS**  
*Lime Marinade & Mango-Sake Sauce*

**ROASTED CORN & SHRIMP FRITTERS**  
*Watercress-Lime Aioli*

**MANCHEGO QUESADILLAS**  
*Apple Relish & Caramelized Onion*

**CHORIZO QUESADILLAS**  
*Black Bean & Queso Fresco*  
*Pico de Gallo & Lime Crème*

**PHYLLO TRIANGLES** *Brie & Cranberry Chutney*

**CRISPY WONTON CUPS**  
*Curried Vegetables & Minted Crème Fraîche*

**PUFFED PASTRIES** *Wild Mushroom & Chèvre*

**VEGETABLE SAMOSAS** *Lemon-Cilantro Chutney*

**CRISPY POTATO CAKES**  
*Wild Mushroom Ragoût & Gorgonzola*

**ROASTED FINGERLING POTATOES**  
*Pepper Bacon, Sour Cream & Scallions*

**ASIAN CHICKEN DUMPLINGS**  
*Thai-Basil Dipping Sauce*

**PEARL BALLS**  
*Sticky Rice, Pork Sausage & Sweet Pepper Sauce*

## COLD

**ASIAN SMOKED-SALMON ROLLS**  
*Daikon, Scallions, Carrots & Cilantro*

**SPICY TUNA ROLLS** *Cucumber-Wrapped*

**SAUTÉED TIGER PRAWNS**  
*Crostini Moon, Arugula & Preserved-Lemon Aioli*

**OREGON BAY SHRIMP COCKTAILS**  
*Horseradish Cocktail Sauce*

**SESAME SEARED AHI TUNA**  
*Spicy Slaw & Avocado-Wasabi Mousse*

**DUNGENESS CRAB TIAN** *Asparagus & Tomato*

**SMOKED TROUT CROSTINI** *Watercress Garnish*

**BAY SCALLOP CEVICHE**  
*Peppers, Onions, Lime, Garlic & Cilantro*

**CRISPY POTATO CAKES**  
*Smoked Salmon & Lemon-Chive Crème Fraîche*

**PEPPER VODKA GAZPACHO**  
*Shrimp Garnish*

**SESAME SEAWEED SALAD**  
*Shrimp & Smoked Scallop*  
*Minimum order of 100*

**PROFITEROLES**  
*Cobb Salad or Dungeness Crab & Avocado*

**PETITE PHYLLO CUPS**  
*Blackened Salmon & Caramelized Onions*  
*Chèvre & Creole Mustard, or*  
*Piquant Almonds, Sherried Figs & Chèvre*

**THAI MELON WRAPS**  
*Prosciutto & Thai Vinaigrette*

**SPICY PORT-POACHED FIGS** *Prosciutto-Wrapped*

**CUCUMBER-HUMMUS CANOES**  
*Feta & Kalamata Olive*

**WILD MUSHROOM & FENNEL TARTS**

**CRUDITÉS SHOTS** *Herb Aioli*

**OLIVE BISCOTTI** *Smoked-Tomato Marmalade*

**RED ENDIVE**  
*Bleu Cheese Mousse*  
*Oregon Pear & Roasted Walnuts*

**GREEK SALAD SKEWERS**  
*Cucumbers, Kalamata Olives & Cherry Tomatoes*  
*Feta-Oregano Vinaigrette*

*Hors d'oeuvres are ordered by the piece. Prices range from \$2.25 to \$3.25.*

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# HORS D'OEUVRE

continued

## **COLD** *continued*

**CAPRESE SALAD SKEWERS** *Balsamic Reduction*

**ROASTED GARLIC POLENTA CAKES** *Basil Pesto*

**SARDINIA MELON SALAD** *French Feta & Mint*

**THAI SALAD ROLLS** *Ponzu Dipping Sauce*

**VICHYSSEOISE** *Morel Gougere & White Truffle Oil*

## **PLATTER**

*Small serves 40 (\$80 – \$200)*

*Medium serves 55 (\$110 – \$275)*

*Large serves 70 (\$140 – \$350)*

## **BRIE EN CROÛTE\*\***

*Grilled Gewurztraminer-Marinated Pears*

## **THREE-DIP FONDUE FROID**

*Roasted Red Pepper Mousse*

*Roasted Garlic & Brie Dip*

*Artichoke-Basil Sauce*

*Crostini, Lavosh & Croccantini Crackers*

## **OREGON SMOKED SALMON PATÉ\*\***

*Capers & Red Onion*

*Crostini & Black-Pepper Croccantini*

## **CHILLED BLACK TIGER PRAWNS**

*Wasabi Avocado & Red-Pepper Horseradish Sauces*

*Counts of 50, 100 & 150*

## **TEA-SMOKED & HOISIN-GLAZED SALMON\*\***

*Wasabi-Edamame Dip & Wonton Chips*

## **BLACK TURTLE BEAN TERRINE\*\***

*Chorizo Sausage, Montrachet & Cilantro Pesto*

*Roasted Red Pepper Pesto & Fresh Tortilla Chips*

## **MEZZA**

*Marinated Feta & Hummus*

*Eggplant & Sun Dried Tomato Relish*

*Greek Olives & Fried Roti Bread*

## **CRUDITÉS**

*Blanched, Smoked, Marinated & Raw Vegetables*

*Sun Dried Tomato & Lemon-Basil Dipping Sauces*

## **ANTIPASTO**

*Fresh Peppers & Marinated Artichokes*

*Olives & Garlic-Marinated Mushrooms*

*Selection of Charcuterie*

## **NORTHWEST CHARCUTERIE**

*Sudan Farms Lamb Sausage & Smoked Duck*

*Carlton Peppered Ham & Red Onion Marmalade*

*Cornichons & Toasted Baguette*

## **CHEESEBOARD**

*Seasonal Assortment of Local & Imported Cheeses*

*Grapes, Berries, Dried Fruit & Nuts*

*Assorted Crackers & Baguette*

## **FRUIT**

*Fresh Seasonal Fruit*

*\*\*Limited Platter sizes available. Please inquire with your Event Coordinator.*

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# STATION

## CARVING

### NEW YORK STRIP LOIN

*Shallot-Garlic Marinade & Cognac Horseradish  
Red-Onion Marmalade & Half-Dollar Rolls*  
\$10

### GARLIC-RUBBED LEG OF LAMB

*Rosemary-Scented Goat Cheese  
Fondue & Ciabatta Rolls*  
\$10

### HERB-ROASTED TURKEY BREAST

*Cranberry-Orange Chutney  
Whole Wheat Rolls*  
\$7

## SEAFOOD

### ICED SEAFOOD

*Jumbo Prawns & Half-Shelled Oysters  
Snow Crab Claws & Scallop Ceviche Cordials  
Cocktail Sauce & Champagne Mignonette  
Sweet Mustard & Lemons*  
\$16

### COLD POACHED SALMON

*Orange-Fennel Relish*  
\$7

# PLATED DINNER

## PLATED ENTRÉES ARE SERVED WITH:

Choose one

**WILLAMETTE SALAD** *Baby Field Greens, Chèvre, Hazelnuts, Pinot Vinaigrette & Rustic Bread*

**ROASTED RED PEPPER & DUNGENESS CRAB BISQUE** *Asiago Gougère & Rustic Bread*

Included

**COFFEE & TEA**

### **ROSEMARY-ENCRUSTED RACK OF LAMB**

*Garlic-Dijon Marinade & Rosemary Demi-Glace*

### **CHÈVRE MASHED POTATOES**

\$59.50

### **BAKED YAQUINA SALMON**

*Oregon Dungeness Crab Crust*

*Fennel-Saffron Broth*

### **SUCCOTASH**

*Lima Beans, Corn, Peppers, Tomatoes & Zucchini*

\$50.50

### **GAUCHO CHICKEN**

*Roasted Frenched Breast*

*Cilantro, Parsley, Garlic & Lemon Chimichurri Sauce*

### **DIRTY BASMATI RICE**

*Red Beans, Butternut Squash & Poblano Peppers*

\$48.50

### **GRILLED SALMON RANGPUR**

*Lime-Shallot Marinade & Roasted-Pineapple Relish*

### **TOASTED-COCONUT RISOTTO CAKE**

### **ROASTED BROCCOLINI**

\$49.50

### **GORGONZOLA CHICKEN**

*Seared Frenched Breast*

*Dried Apricots & Yellow Bell Peppers*

### **ROASTED-GARLIC MASHED POTATOES**

\$48.50

### **ROASTED MUSCOVY DUCK BREAST**

*Black Fig & Clover Honey Relish*

### **SWEET POTATO MASH**

### **ROASTED FENNEL & BROCCOLI RAAB**

\$51

### **GRILLED MYSTIC SWORDFISH**

*Garlic-Herb Marinade*

*Artichoke Heart & Tomato Vinaigrette*

### **ORZO SALAD**

*Tomatoes, Scallions, Feta & Parsley*

\$50

### **PANCETTA-BRAISED PORK SHANKS**

### **WHITE BEAN CASSOULET**

*Smokey Tomato & Cannellini Beans*

### **APPLE, MANCHEGO & ARUGULA SLAW**

\$47

### **GRILLED FLAT IRON STEAK**

*Oregon Wild Mushroom & Tomato Salsa*

### **YUKON GOLD & SWEET POTATO CONFIT**

\$50.50

### **SAUTÉED DUNGENESS CRAB CAKES**

*Lemon-Chive Crème Fraîche*

### **SPINACH & FINGERLING SAUTÉE**

*Wild Mushrooms & Tomatoes*

\$49.50

### **HUNTER'S CHICKEN**

*Classic Chausser Sauce*

### **ROASTED GARLIC & CHÈVRE POLENTA**

### **STEAMED BROCCOLINI**

\$43.50

### **PORK TWO-WAYS**

*Pulled Pork & Hand-Carved Pork Loin*

*Sage-Rosemary Brown Sauce*

### **ROASTED GARLIC POTATOES**

### **MARINATED VEGETABLES**

\$43.50

*Dinner Packages require a minimum of 100 guests and include service for up to a 4-hour event.*

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# PLATED DINNER continued

## **THREE-CHEESE RISOTTO CAKES**

*Parmesan, Asiago & Gruyère  
Fresh Oregon Mushroom Cream Sauce*  
\$44.50

## **LAYERED PORTABELLA NAPOLEON**

*Roasted Eggplant & Grilled Asparagus  
Braised Romaine & Tomatoes*  
\$45.50

## **STUFFED ROASTED PEPPER**

*Sweet Caramelized Onion Quinoa Stuffing  
Spinach & Balsamic Syrup*  
\$44.50

## **GARLIC-CHÈVRE POLENTA**

*Eggplant, Zucchini, Tomato & Basil Ratatouille*  
\$45.50

*Dinner Packages require a minimum of 100 guests and include service for up to a 4-hour event.*

# DINNER BUFFET

## **NORTHWEST \$52**

*Choice of two entrées*

### **CEDAR-PLANKED SALMON**

*Lemon-Caper Gremolata*

### **ROASTED PORK LOIN**

*Stone Ground Mustard & Balsamic Vinaigrette*

### **GRILLED FLANK STEAK**

*Wild Mushroom Demi-Glace*

### **INCLUDED SIDES**

#### **WILLAMETTE SALAD**

*Baby Field Greens, Chèvre & Hazelnuts*

*Pinot Vinaigrette*

#### **WILD-MUSHROOM MASHED POTATOES**

#### **GRILLED ASPARAGUS**

*Citrus & Shallot Vinaigrette*

**RUSTIC BREAD** *Sweet Cream Butter*

**COFFEE & TEA**

## **AINSWORTH \$50**

*Choice of two entrées*

### **CIDER-GLAZED PACIFIC SALMON**

*Roasted Pear & Apple Relish*

### **SEARED BREAST OF CHICKEN**

*Orange-Mustard Sauce*

### **SAUTÉED TENDERLOIN TIPS & PORTABELLAS**

### **INCLUDED SIDES**

#### **NORTHWEST SPINACH SALAD**

*Rogue Bleu Cheese & Toasted Hazelnuts*

*Sherry-Pear Vinaigrette*

#### **YUKON GOLD MASHED POTATOES**

*Roasted Garlic*

#### **HARICOT VERTS**

*Caramelized Pearl Onions*

*Fennel, Olives, Red Peppers & Almonds*

**RUSTIC BREAD** *Sweet Cream Butter*

**COFFEE & TEA**

## **TUSCANY \$47**

*Choice of two entrées*

### **GRILLED FLANK STEAK**

*Wild Mushroom Demi-Glace*

### **ROASTED BREAST OF CHICKEN**

*Rosemary & Lemon*

### **BRAISED PORK SHANKS**

*Porcinis & Red Wine*

### **INCLUDED SIDES**

**FARFALLE SALAD** *Arugula, Pine Nuts & Lemon*

#### **ITALIAN WHITE BEAN SALAD**

*Pancetta & White Wine*

#### **CAPRESE SALAD**

*Tomatoes & Fresh Mozzarella*

*Basil, Olive Oil & Balsamic Vinegar*

**RUSTIC BREAD** *Sweet Cream Butter*

**COFFEE & TEA**

## **CAMPAGNA \$45**

*Choice of two entrées*

### **FARFALLE**

*Spinach, Mushrooms & Tomatoes*

*Roasted Garlic, Olive Oil & Basil*

### **CHICKEN LASAGNA**

*Smoked Mozzarella & Béchamel Sauce*

### **PENNE POLLO**

*Italian-Sausage Bolognese & Asiago*

### **INCLUDED SIDES**

#### **CAESAR SALAD**

*Shaved Asiago & Toasted Croutons*

#### **CAPRESE SALAD**

*Tomatoes & Fresh Mozzarella*

*Basil, Olive Oil & Balsamic Vinegar*

#### **GREEN BEANS**

*Red Peppers, Bacon & Balsamic Vinegar*

**GARLIC BREAD** *Sweet Cream Butter*

**COFFEE & TEA**

*Dinner Packages require a minimum of 100 guests and include service for up to a 4-hour event.*

# DINNER BUFFET

*continued*

**BRIDGEBUNNY \$49**

*Choice of two entrées*

**SEARED BREAST OF CHICKEN**

*Orange-Mustard Sauce*

**HERB SEARED SALMON**

*Roasted Tomato & Asiago Butter Sauce*

**BRAISED PORK SHANKS**

*Porcinis & Red Wine*

**INCLUDED SIDES**

**NORTHWEST WILD RICE PILAF**

*Hazelnuts, Dried Cranberries & Orange*

**SEASONAL ROASTED VEGETABLES** *Garlic & Herbs*

**BABY FIELD GREENS**

*Dried Cherries, Rogue Bleu Cheese & Hazelnuts  
Balsamic Vinaigrette*

**RUSTIC BREAD** *Sweet Cream Butter*

**COFFEE & TEA**

**EOLA HILLS \$42.50**

**ROASTED BREAST OF CHICKEN**

*Rosemary-Lemon Pan Reduction*

**SWEET ONION & PEPPER BASMATI RICE**

**SEASONAL ROASTED VEGETABLES** *Garlic & Herbs*

**BABY FIELD GREENS**

*Toasted Hazelnuts, Cranraisins & Pinot Vinaigrette*

**RUSTIC BREAD** *Sweet Cream Butter*

**COFFEE & TEA**

**AUNT BETTY \$47**

*Choice of two entrées*

**FRENCHED BREAST OF CHICKEN**

*Blackberry Barbeque Sauce*

**BARBEQUED PORK RIBS**

*Southwestern-Spice Dry Rub*

**CEDAR-PLANKED SALMON**

*Lemon-Caper Gremolata*

**INCLUDED SIDES**

**BAKED BEANS** *Applewood-Smoked Bacon*

**YUKON-GOLD POTATO SALAD** *Dijon & Red Onion*

**CAESAR SALAD**

*Shaved Asiago & Toasted Croutons*

**CORN ON THE COB**

*Roasted Garlic & Red Pepper Butter*

**RUSTIC BREAD** *Sweet Cream Butter*

**COFFEE & TEA**

**PIEDMONT \$42.50**

**SAUTÉED SIRLOIN TIPS**

*Baby Portobello Mushrooms*

*Pinot Noir Reduction*

**YUKON GOLD MASHED POTATOES**

*Roasted Garlic*

**GLAZED CARROTS** *Butter, Thyme & Orange*

**CAESAR SALAD**

*Shaved Asiago & Toasted Croutons*

**RUSTIC BREAD** *Sweet Cream Butter*

**COFFEE & TEA**

*Dinner Packages require a minimum of 100 guests and include service for up to a 4-hour event.*

# DESSERT

## **PLATED** \$6 – \$7.50

### **ROASTED FRUIT TRIFLE**

*Orange-Ginger Pound Cake & Spiced Rum Sauce*

### **CHOCOLATE TRUFFLE TORTE**

*Raspberry Coulis & Chantilly Cream*

*Chocolate Straw*

### **SPICED APPLE CROSTATA**

*Calvados Chantilly Cream & Caramel Sauce*

### **CLASSIC CRÈME BRÛLÉE**

*Chantilly Cream & Fan Wafer*

### **PEAR FRANGIPANE TART**

*Cranberry Caramel Sauce & Chantilly Cream*

### **VANILLA BEAN PANNA COTTA**

*Orange-Ginger or Raspberry*

### **NEW YORK CHEESECAKE**

*Seasonal Toppings*

### **BITTERSWEET CHOCOLATE MOUSSE**

*Grand Marnier Cream & Fan Wafer*

### **LEMON POLENTA CAKE**

*Roasted-Fruit Compote*

*Crème Fraîche & Rosemary Syrup*

### **B-52 PARFAIT**

*Mocha Mousse & Bailey's Mousse*

*Grand Marnier Cake*

### **DECONSTRUCTED BANANA CREAM PIE**

### **TRIPLE CHOCOLATE TERRINE**

*Red Chile & Pear Compote*

*Hazelnut Biscotti*

### **ORANGE POLENTA SHORTCAKE**

*Grand Marnier Strawberries*

*Chantilly Crème*

## **BUFFET** \$4

### **SEASONAL FRUIT COBBLER**

*Chantilly Crème*

### **SEASONAL FRUIT CRISP**

*Chantilly Crème*

### **CHOCOLATE BREAD PUDDING**

*Crème Anglaise*

### **CARAMEL & HAZELNUT FLAN**

## **MINIATURES** \$1.75 – \$2.50

### **GINGERSNAPS**

### **PEAR FRANGIPANE TARTLETS**

### **BLACK & WHITE MOUSSE**

### **BISCOTTI**

*Chef's Selection*

### **CRÈME BRÛLÉE SPOONS**

### **COCONUT SNOWBALLS**

### **CHECKER SHORTBREADS**

### **ALMOND COOKIES**

### **LEMON-GUAVA TARTLETS**

### **PANNA COTTA**

*Raspberry Coulis*

### **TIRAMISU**

### **CHOCOLATE-HAZELNUT TARTLETS**

### **CHOCOLATE CAKE SKEWERS**

*Chocolate Ganache*

### **FRUIT SMOOTHIE**

*Seasonal Blend*

*Prices vary; please inquire with your event coordinator.*

# DRINK

## NON-ALCOHOLIC SPECIALTY

FRENCH SPARKLING CIDER \$12/750 ml

SPARKLING CRANBERRY ORANGE PUNCH  
\$25/gal

FRESH-SQUEEZED LEMONADE \$20/gal

FLAVORED FRESH LEMONADE \$37.50/gal  
Seasonal flavors available.

PORTLAND PUNCH \$15/gal

SAN PELLEGRINO \$7/liter

FRESH JUICE \$2.75/each

SPARKLING NATURAL JUICE \$2.75/each  
Assorted flavors

SODA \$2/each

## BEER

NORTHWEST MICROBREW  
OR IMPORT KEG \$190 ¼ barrel / \$320 ½ barrel

DOMESTIC KEG \$150 ¼ barrel / \$210 ½ barrel

MICROS & IMPORTS IN BOTTLES \$4

DOMESTICS IN BOTTLES \$3.50

## WINE

Wine is provided through Zenith Vineyard.  
Please inquire about their current list  
at [kari@zenithvineyard.com](mailto:kari@zenithvineyard.com).

## COCKTAIL

TOP SHELF WELL \$10

Grey Goose Vodka & Bombay Sapphire Gin  
10 Can Rum & Maker's Mark Bourbon  
Sauza Hornitos Tequila  
Johnnie Walker Black Label Scotch

PREMIUM WELL \$8

Crater Lake Vodka & Tanqueray Gin  
Bacardi Superior Rum & Jim Beam Bourbon  
Sauza Extra Gold Tequila  
Dewar's White Label Scotch

TOP SHELF MARTINI \$12

VIBRANT TABLE PREMIUM MARTINI \$10

SPECIALTY COCKTAIL \$10  
Cosmopolitan, Lemondrop, Etc.

SINGLE MALT SCOTCH  
& AFTER-DINNER LIQUEUR  
Available upon request.

## NO HOST/CASH BARS

COCKTAIL \$8+

BEER \$4

Custom Wines & Spirits can be purchased with a per-bottle guarantee.  
For No Host/Cash Bars, a guaranteed \$750 in bar sales is required per bar well.