Menus 2016-7

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Breakfast

RISE ‘N SHINE
MINIMUM ORDER OF 10 GUESTS
$5.25/pp
• Brown Bakeshop pastry of the day
• Organic fair-trade coffees
• Assortment of black & herbal teas
• Fresh squeezed orange juice

CLASSIC SUNRISE
MINIMUM ORDER OF 10 GUESTS
$8.50/pp
• Fresh fruit platter
• Choice of 2: Muffins (CHOOSE FROM REGULAR, GOURMET, OR VEGAN), sliced breakfast breads (12 SLICES), Danish, scones, pastry of the day, butter croissants, filled croissants, biscotti, coffee cake
• Organic fair-trade coffees
• Assortment of black & herbal teas
• Assorted juice

VAN WICKLE
MINIMUM ORDER OF 10 GUESTS
$15.85/pp
• Fresh fruit platter
• Potato pancakes with apple sauce & sour cream
• Choice of pancakes or French toast with maple syrup
• Choice of quiche lorraine, shiitake mushroom & leek, spinach gruyere or tomato feta
• Choice of canadian bacon OR grilled turkey sausage OR vegetarian breakfast sausage
• Choice of assorted gourmet muffins OR scones
• Organic fair trade coffees
• Assortment of black & herbal teas
• Assorted juice

BEAR’S FEAST
MINIMUM ORDER OF 10 GUESTS
$12.50/pp
• Fresh fruit platter
• Scrambled cage-free eggs
• Red bliss home fried potatoes
• Choice of bacon OR sausage
• Choice of assorted bagels with cream cheese, butter, & preserves OR pancakes OR French toast, served with maple syrup
• Organic fair-trade coffees
• Assortment of black & herbal teas
• Assorted juice

Hot Breakfast Add-Ons

SELECTIONS PRICED PER PERSON
Pepper chicken breakfast sausage ........ $2.75/pp
Vegetarian breakfast sausage ........ $3.25/pp
French toast casserole .................. $3.00/pp
Cage-free hard boiled eggs
(2 eggs per serving) .................. $2.75/per serving
Warm apple raisin compote ............ $2.00/pp
Brunch & Meetings

ALL SELECTIONS REQUIRE A MINIMUM ORDER OF 10 GUESTS

STRONG START
$6.50/pp
• Hand fruit, Greek yogurt, & lean protein bars

MORNING CHEESE & FRUIT DISPLAY
$5.50/pp
• Boursin, smoked salmon & caper cream cheese, brie, triple berry honey mascarpone spread, & Cabot cheddar
• Served with strawberries, dates, seedless grapes & mini croissants

CYO GRANOLA
$5.25/pp
• Organic granola, raisins, dried fruits, nuts, & seeds

FRESH BREAK
$8.50/pp
• Cheese platter with crackers
• Fresh fruit platter with yogurt dip
• Fresh vegetable platter with dip
• Assorted soda & Poland Water sparkling water

ICE CREAM SOCIAL
$7.75/pp
• Vanilla & chocolate ice cream
• Caramel, hot fudge, rainbow sprinkles, maraschino cherries, Oreo crumbs, mini M&Ms, strawberry topping, & whipped cream

BAKESHOP BITES
$9.75/pp
• Bite-sized assortment of brownies, blondies, magic bars & raspberry shortbread

FRESH SLICED FRUIT & STRAWBERRY YOGURT DIP $2.50/pp
• Narragansett Creamery yogurt dip

ROASTED PORTOBELLO PLATTER $4.95/pp
• Balsamic marinated portobello, fresh sliced tomatoes, basil pesto, roasted red peppers, fresh mozzarella, & grilled focaccia bread

Platters & Displays

MINIMUM ORDER OF 10 GUESTS

OATMEAL STATION $3.30/pp
HUMMUS TRIO $5.50/pp
• with gourmet roasted vegetables
ASSORTED PETITE QUICHE $5.25/pp
• with garden salad
TORTILLA CHIPS & SALSA $3.00/pp
• with sour cream & guacamole
FRESH SLICED FRUIT & STRAWBERRY YOGURT DIP $2.50/pp
• Narragansett Creamery yogurt dip

Action Stations
ASK YOUR EVENT COORDINATOR FOR PRICING AND MORE DETAILS.
• Crepes
• Omelets
• Stuffed French toast
Add a “wow” factor to your event with a Chef attended action station with custom elements.

Beverages

Fresh squeezed orange juice................. $11.00/gal.
Grapefruit juice.......................... $6.50/gal.
Cranberry juice......................... $7.50/gal.
Organic fair-trade coffee............... $13.00/gal.
Black & herbal tea................. $12.00/gal.

A La Carte
Chobani Greek yogurt... $3.45 each
Local yogurt & organic granola parfait ........ $4.25 each
Nutri-Grain bars.................. $1.35 each
Odwalla bars ................. $2.60 each
Hand fruit......................... $1.00 each
Fresh fruit salad .......... $2.75/pp
Vegetable & hummus cups.. $1.95/pp
Mixed nuts................ $35.75/2 lb.
Party snack mix.......... $9.25/2 lb.
House-fried potato chips with dip..... $1.50/pp
Chocolate dipped strawberries .......... market price
Black & herbal tea......... $12.00/gal.
Fruit kabobs......... $1.50 each
Tortilla chips, sour cream, salsa, & guacamole........ $3.00/pp

Brunch & Meetings

Chobani Greek yogurt... $3.45 each
Local yogurt & organic granola parfait ........ $4.25 each
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Beverages

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Grapefruit juice.......................... $6.50/gal.
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Organic fair-trade coffee............... $13.00/gal.
Black & herbal tea................. $12.00/gal.
Platters & Displays

ALL SELECTIONS REQUIRE A MINIMUM ORDER OF 12 GUESTS

BAKED BRIE EN CROÛTE $65.00
PRED CE PER WHEEL • SERVES 25
• Whole wheel Brie with choice of traditional, wild mushroom, & leek OR orange cranberry nut relish wrapped in flaky pastry
• Served with crusty fresh bread

CHEESE PLATTER $3.50/pp
• An array of cheese & assorted crackers garnished with fresh fruit

GOURMET CHEESE PLATTER $7.25/pp
• Imported & domestic upscale cheeses displayed with a variety of dried fruits & nuts, assorted crackers, & sliced artisan breads

FRESH FRUIT PLATTER $3.00/pp
• Sliced fresh seasonal fruits with berry yogurt dip

GOURMET FRUIT PLATTER $5.00/pp
• Assortment of exotic fruits with triple berry honey mascarpone dip

SHRIMP COCKTAIL $27.75/per dozen
• Served with lemon aioli & cocktail sauce, garnished with lemon wedges

ASSORTED SUSHI ROLLS Market Price
• Assorted maki rolls, sashimi, & gourmet rolls
• Served with pickled ginger, soy sauce, & fresh wasabi, sesame noodle salad, & seaweed salad

VEGETABLE CRUDITÉS $3.00/pp
• Assorted seasonal fresh vegetables
• CHOICE OF TWO DIPS: ranch, dill, balsamic

GOURMET VEGETABLE CRUDITÉS $5.00/pp
• Upscale assortment of vegetables
• CHOICE OF TWO DIPS: ranch, dill, balsamic, traditional hummus, red pepper hummus

ROASTED VEGETABLE PLATTER $3.50/pp
• Served with freshly baked breads

GOURMET ANTIPASTO PLATTER $7.75/pp
• Marinated artichoke hearts, mushrooms, assorted olives, roasted red peppers, fire roasted tomatoes, marinated caprese salad, pepperoncini, genoa salami, prosciutto, capicola, aged provolone, & asiago
• Served with sliced Seven Stars breads & homemade focaccia

ROASTED PORTOBELLO PLATTER $5.50/pp
• Balsamic marinated portobellos, fresh sliced tomatoes, basil pesto, roasted red peppers, fresh mozzarella, & grilled focaccia

SEVEN LAYER TEX-MEX DIP $29.95
PRICED PER ORDER • SERVES 20-25
• Layers of bean dip, guacamole cheese, olives, tomatoes, onions, & sour cream, served with tortilla chips

SPINACH, ARTICHoke, & CHILI PEPPER DIP $3.50/pp
• Creamy dip served warm with pita chips & fresh artisan sourdough bread

SLICED DELI PLATTER $7.00/pp
• Thin slices of roast turkey, honey ham, roast beef, Swiss, provolone, & muenster cheese
• Served with fresh deli bread & rolls with lettuce, tomato, sliced red onion, pickle tray & condiments

MIDDLE EASTERN DISPLAY $7.50/pp
• Mixed gourmet olives, chickpea, cucumber & tomato salad, falafel, tahini & tzatziki, hummus, baba ghanoush, tabbouleh, hand rolled grape leaves
• Served with crispy pita chips & fresh pita bread

MEDITERRANEAN FLATBREAD DISPLAY $9.00/pp
• Aged goat cheese & herb dip, fire roasted tomatoes, white bean dip, crumbled feta cheese, portobello mushroom tapenade, & olive tapenade
• Served with grilled flatbreads
Bag Lunches

- All bag lunches include assorted cold beverages
- For guest counts under 25, please limit your selections to four sandwich varieties or less

SIGNATURE SANDWICHES
MINIMUM ORDER OF 10 GUESTS

BAG LUNCH...............................$10.00/pp
BUFFET LUNCH...........................$12.00/pp

- Ham, Swiss & honey mustard
- Roast beef, provolone & bistro sauce
- Turkey, cheddar & Parmesan peppercorn spread
- Tuna salad
- Vegan hummus, tabbouleh & cucumber

WITH SIDES:
- Pita chips with red pepper hummus OR pretzels with honey mustard dip
- Brown Bakeshop cookie du jour
- Seasonal hand fruit

SIGNATURE WRAPS
MINIMUM ORDER OF 10 GUESTS

BAG LUNCH...............................$12.50/pp
BUFFET LUNCH...........................$13.50/pp

- Pesto chicken
- Roasted vegetable
- Turkey cranberry
- Chicken Caesar
- Buffalo chicken & blue cheese

WITH SIDES:
- Vegetable & hummus OR veggies & balsamic
- Brown Bakeshop brownie
- Seasonal hand fruit

BREAKFAST BAG
$8.75/pp

- Brown Bakeshop’s breakfast pastry du jour
- Seasonal hand fruit
- Narragansett Creamery yogurt (plain or strawberry) & organic granola parfait
- Nutri-Grain bar

BUFFET ENHANCEMENT
ADD-ONS:
- Spring Mix Garden Salad or Signature Local Salad…….$3.95/pp
- Pasta Salad du jour ..............$3.50/pp
- House Fried Kettle Chips.$1.25/pp
- Seasonal Cut Fresh Fruit..$2.50/pp

DELUXE SANDWICHES
MINIMUM ORDER OF 10 GUESTS

BAG LUNCH w. 2 SIDES.............$14.50/pp
BUFFET w. 2 SIDES....................$16.50/pp
BAG LUNCH w. 3 SIDES.............$16.25/pp
BUFFET w. 3 SIDES....................$18.25/pp

- Italian wrap with rabe pesto
- Grilled portobello
- Smoked duck club wrap
- Grilled vegetable caprese
- Roast beef ciabatta with dijon garlic spread, spinach & roasted peppers
- Greek salad wrap
- Asiago turkey with artichokes & arugula pesto
- California smoky chicken
- Grilled chicken cobb salad wrap

SIDE CHOICES:
- Vegetable & hummus
- Veggies & balsamic
- Pita chips with red pepper hummus
- Pretzels with honey mustard dip
- Seasonal hand fruit
- Brown Bakeshop cookie du jour
- Brown Bakeshop brownie
- Brown Bakeshop blondie

BUFFET ENHANCEMENT
ADD-ONS:
- Spring Mix Garden Salad or Signature Local Salad…….$3.95/pp
- Pasta Salad du jour ..............$3.50/pp
- House Fried Kettle Chips.$1.25/pp
- Seasonal Cut Fresh Fruit..$2.50/pp

HELP US KEEP BROWN GREEN

Enjoy your bag lunch, discard or COMPOST any leftover food and soiled paper, and simply RECYCLE the rest!

Value Add On

DELUXE SANDWICHES:
Choose any 2 sides, add another for only $1.75

Nutritional Information

Bag Lunches

Brown Catering 2016-7 | 401-863-2712 | brown.edu/food
**Lunch Buffets**

**Cold Options**

**COLLEGE HILL**  
MINIMUM ORDER OF 12 GUESTS  
$16.25/pp  
- Mixed baby greens with choice of two dressings  
- Gourmet cold salad  
- Sliced Boar’s Head deli platter with roasted turkey breast, black forest ham, & roast beef  
- Hummus  
- Fresh fruit platter  
- Solid-white tuna salad with fresh lemon olive oil & fine herbs (does not contain mayonnaise)  
- Platter of sliced cheese with swiss, provolone and American  
- Assorted sliced breads  
- Assortment of cookies & brownies freshly baked by the Brown Bakeshop

**BELLA ITALIANO**  
MINIMUM ORDER OF 12 GUESTS  
$29.95/pp  
- Tossed Caesar salad with grilled ciabatta croutons with shaved parmesan cheese  
- Grilled, sliced & chilled beef tenderloin on a garnished platter  
- Marinated chicken breast grilled, sliced and chilled on a garnished platter  
- Caprese salad with fresh mozzarella & Mello Farm’s cherry tomatoes, seasoned with kosher salt & basil, drizzled with olive oil & balsamic reduction  
- Striped spinach ravioli salad in a lemon & olive oil dressing with baby arugula, red bell pepper & summer vegetables  
- Mediterranean red quinoa salad  
- Chilled asparagus drizzled with lemon basil vinaigrette  
- Fresh fruit platter  
- Assorted artisan breads & butter  
- Assorted fancy mini-pastries, fresh sliced fruit, & cannolis OR tiramisu

**Protein Additions**  
ASK YOUR EVENT COORDINATOR FOR PRICING AND MORE DETAILS  
- Sliced, grilled marinated chicken  
- Grilled shrimp  
- Roasted tofu

**THE EAST SIDE**  
MINIMUM ORDER OF 12 GUESTS  
$16.00/pp  
- Mixed baby greens with croutons, olives, tomatoes, chopped egg, bacon, sliced mushrooms, sliced peppers, red onions, & shredded cheese with choice of two dressings  
- Tarragon chicken salad & tuna salad  
- Seasonal chilled roasted vegetables  
- Gourmet cold salad du jour  
- Fresh fruit platter  
- Cucumber, chickpea, & tomato salad  
- Assorted artisan breads & rolls  
- Chef’s choice of assorted mini pastries

**VIP COLD SALAD BUFFET**  
$29.95/pp  
- Choice of: traditional salad OR grilled marinated chicken breast  
- Choice of: grilled cilantro lime shrimp OR herb crusted salmon  
- Steamed crudites of petit vegetables with an assortment of dips  
- Porcini tortolloni salad with roasted shiitake mushrooms, heirloom tomatoes, & fresh herbs served over a bed of baby arugula  
- Basket of assorted artisan breads & herbed butter  
- Assorted mini pastries OR fresh fruit tarts  
- Assorted cold beverages

**A La Carte Salads & Platter**

- Garden salad $2.50/pp  
- Spring mix salad $4.25/pp  
- Seasonal chilled roasted vegetables $3.00/pp  
- Caprese salad $6.00/pp  
- Chicken salad $3.75/pp  
- Tuna salad $3.85/pp  
- Seafood salad $4.25/pp  
- Potato salad $1.65/pp  
- Spinach ravioli salad $6.00/pp  
- Black forbidden rice $3.65/pp  
- Lemony orzo $3.65/pp  
- Refectory’s gourmet cold salad du jour $3.50/pp

- All cold lunch buffets include assorted cold beverages
Barbecue

LINCOLN FIELD BBQ  
MINIMUM ORDER OF 15 GUESTS  
CHEF FEES ADDITIONAL

- Mixed baby greens with your choice of 2 salad dressings
- Hot dogs, 1/4 lb. hamburgers & veggie burgers
- Platter of lettuce, tomato, sliced onion & pickle spears
- Platter of sliced Swiss & American cheeses
- Potato salad, macaroni salad & watermelon
- Assorted cookies & brownies
- Assorted soda & iced tea

PEMBROKE GREEN BBQ  
MINIMUM ORDER OF 15 GUESTS  
CHEF FEES ADDITIONAL

- Hamburgers, hot dogs, veggie burgers & coleslaw
- Lettuce, tomato, onion & pickle tray
- Platter of Swiss & American cheeses
- Assorted cookies
- Lemonade & iced tea
- Watermelon sliced

U-HAUL BBQ  
MINIMUM ORDER OF 15 GUESTS  
CHEF FEES ADDITIONAL

- Mixed baby greens with your choice of 2 salad dressings
- Caprese salad
- Striped spinach ravioli with Mello’s Farm zucchini & summer squash, baby arugula, mushrooms & lemon vinaigrette
- Marinated grilled chicken
- Grilled sausages, onions & peppers
- Grilled vegetable kabobs
- Corn on the cob
- Torpedo rolls, focaccia bread & ciabatta bread
- Berries, pound cake & cream
- Assorted soda & infused water station

BUFFET ADD-ONS

- Watermelon $1.00 per slice
- Caprese salad $6.00/pp
- Tossed garden salad $2.25/pp
- Potato salad $1.65/pp
- Coleslaw $1.50/pp
- Macaroni salad $1.75/pp
- House cooked kettle chips $1.25/pp

COLD SELECTIONS

- Vegetable kabobs $3.60 each
- Chili $3.65/pp
- Macaroni & cheese $3.75/pp
- Corn on the cob $2.25/pp
- Marinated grilled chicken $4.25/pp
- BBQ chicken quarters $3.50/pp
Hors d’oeuvres Cold Options

MINIMUM 2 DOZEN PER VARIETY

BRIE & STRAWBERRY CANAPÉ $13.00/doz.
- Also available as a wheat-free skewer

ANTIPASTO SKEWERS $15.50/doz.
- Cherry tomatoes, fresh mozzarella, kalamata olives, & marinated artichoke hearts

GRILLED VEGETABLE CROSTINI $17.50/doz.
- Served with goat cheese spread, eggplant, peppers, grilled onions, & squash on a crisp crostini

BUFFALO MOZZARELLA & TOMATO CANAPÉ $15.50/doz.
- Slices of fresh buffalo mozzarella, local tomato from Mello’s Farm, & basil pesto on a French baguette crostini
- Also available as a skewer

BUFFALO MOZZARELLA & TOMATO CANAPÉ SEASONAL

BUFFALO MOZZARELLA & TOMATO CANAPÉ
- Freshly baked potato finger rolls
- Choice of:
  - Chicken salad............$13.50/doz.
  - Hummus & roasted vegetable......$17.50/doz.
  - Tuna salad..................$17.50/doz.
  - Shaved turkey...............$18.50/doz.
  - Baked ham.................$18.50/doz.
  - Roast beef..............$23.75/doz.

VIENNA ROLL SANDWICHES

BUFFALO MOZZARELLA & TOMATO CANAPÉ
- Served with whole grain mustard & horseradish crème fraîche

CUCUMBER & SMOKED SALMON CANAPÉ $19.50/doz.
- Served with dill crème fraîche

CUCUMBER & SMOKED SALMON CANAPÉ

TEA SANDWICH SELECTION $11.00/doz.
- Watercress & cream cheese
- Cucumber & cream cheese
- Chicken salad, tuna salad or ham salad

TEA SANDWICH SELECTION

Action Stations

Add a “wow” factor to your event with a Chef attended action station with custom elements.

ASK YOUR EVENT COORDINATOR FOR PRICING AND MORE DETAILS.

- Tossed salad bars
- Pasta bar
- Savory crepe station
- Create your own trail mix
- Chowder bar
- Gourmet nacho bar
### Hors d’oeuvres Hot Options

**MINIMUM 2 DOZEN PER VARIETY**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>POPCORN CHICKEN BITES</strong> $10.75/doz.</td>
<td></td>
<td>Served with honey mustard dip</td>
</tr>
<tr>
<td><strong>MAC &amp; CHEESE BITES</strong> $10.75/doz.</td>
<td></td>
<td>Served with tomato dipping sauce</td>
</tr>
<tr>
<td><strong>BROCCOLI CHEDDAR POPPERS</strong> $10.75/doz.</td>
<td></td>
<td>Served with ranch dipping sauce</td>
</tr>
<tr>
<td><strong>FRIED PICKLES</strong> $10.75/doz.</td>
<td></td>
<td>Served with horseradish bistro sauce</td>
</tr>
<tr>
<td><strong>MINI PIGS IN A BLANKET</strong> $12.75/doz.</td>
<td></td>
<td>Served with mustard dip</td>
</tr>
<tr>
<td><strong>ASPARAGUS TIPS IN PHYLLO POUCH</strong> $20.75/doz.</td>
<td></td>
<td>Drizzled with a touch of fresh lemon</td>
</tr>
<tr>
<td><strong>CHEF’S SELECTION OF HOT APPETIZERS</strong></td>
<td>Call for pricing</td>
<td>Let our expert chefs choose an assortment of appetizers to satisfy every guest</td>
</tr>
<tr>
<td><strong>CHICKEN QUESADILLA CORNUCOPIA</strong> $20.75/doz.</td>
<td></td>
<td>Chicken breast with peppers, onions, &amp; cheddar cheese seasoned with chili spices in a tortilla cone</td>
</tr>
<tr>
<td><strong>FIG &amp; MASCARPONE</strong> $21.25/doz.</td>
<td></td>
<td>Wrapped in flaky phyllo</td>
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<tr>
<td><strong>BEEF SATAY</strong> $25.75/doz.</td>
<td></td>
<td>Drizzled with a sweet sesame ginger sauce</td>
</tr>
<tr>
<td><strong>ROASTED CAULIFLOWER BITES</strong> $17.50/doz.</td>
<td></td>
<td>Tricolor cauliflower served warm with a beet hummus dip</td>
</tr>
<tr>
<td><strong>BALSAMIC CHICKEN SKEWERS</strong> $16.50/doz.</td>
<td></td>
<td>Marinated chicken breast with bell pepper &amp; red onions</td>
</tr>
<tr>
<td><strong>PETITE QUICHE ASSORTMENT</strong> $24.25/doz.</td>
<td></td>
<td>Lorraine, spinach, Monterey &amp; garden vegetables</td>
</tr>
<tr>
<td><strong>CRISPY VEGETABLE SPRING ROLLS</strong> (VEGAN) $15.75/doz.</td>
<td></td>
<td>Filled with shredded vegetables, served with a tamari dipping sauce</td>
</tr>
<tr>
<td><strong>COCKTAIL VEGETABLE SAMOSA</strong> VEGAN $15.75/doz.</td>
<td></td>
<td>Traditional potato, vegetable &amp; Indian spices, served with mango chutney</td>
</tr>
<tr>
<td><strong>STUFFED MUSHROOM ASSORTMENT</strong></td>
<td></td>
<td>Duxelle .................................. $14.00/doz.</td>
</tr>
<tr>
<td><strong>MINI BEEF WELLINGTON</strong> $27.00/doz.</td>
<td></td>
<td>Beef tenderloin &amp; mushroom duxelle wrapped in a French puff pastry</td>
</tr>
<tr>
<td><strong>RASPBERRY &amp; BRIE IN PHYLLO</strong> $23.00/doz.</td>
<td></td>
<td>Sweet raspberry &amp; creamy brie cheese wrapped in phyllo dough</td>
</tr>
<tr>
<td><strong>SPANAKOPITA</strong> $17.75/doz.</td>
<td></td>
<td>Seasoned spinach &amp; Greek feta cheese wrapped in phyllo dough</td>
</tr>
<tr>
<td><strong>RISOTTO ARANCINI</strong> $15.75/doz.</td>
<td></td>
<td>Risotto, shallots, fontina &amp; Parmesan cheese coated in panko bread crumbs</td>
</tr>
<tr>
<td><strong>PHILLY CHEESE STEAK SPRING ROLL</strong> $15.75/doz.</td>
<td></td>
<td>Shaved steak with gooey cheese in a spring roll wrap</td>
</tr>
<tr>
<td><strong>SWEET POTATO BLACK BEAN CAKES</strong> $17.50/doz.</td>
<td></td>
<td>Served with horseradish bistro sauce</td>
</tr>
<tr>
<td><strong>SIRLOIN &amp; BLUE CHEESE PUFF</strong> $26.75/doz.</td>
<td></td>
<td>Tender beef &amp; rich blue cheese in buttery pastry</td>
</tr>
<tr>
<td><strong>CHESAPEAKE CRAB CAKES</strong> $27.00/doz.</td>
<td></td>
<td>Mini crab cakes with Creole aioli</td>
</tr>
<tr>
<td><strong>BACON WRAPPED SCALLOPS</strong> $27.00/doz.</td>
<td></td>
<td>Sea scallops &amp; maple glazed bacon</td>
</tr>
</tbody>
</table>

**Please note:**

Staffing is required throughout all events that have hot food, alcoholic beverages or an event that the catering coordinator determines needs staff to make it a successful event. An estimate of labor for your event can be determined for you by your Events Coordinator.
Starters & Sides

**STARCHES**
- POTATO:
  - Basil pesto whipped potato
  - Roasted red bliss garlic mashed
  - Honey & cranberry roasted yams
  - Oven roasted red potatoes
  - Celery root & yukon mash
  - Roasted fingerling potatoes with shallots & fresh herbs

**RICE:**
- Steamed basmati rice
- Black forbidden rice with roasted peppers & sweet potatoes
- Traditional rice pilaf with orzo
- Red rice with white & black lentils

**GRAINS:**
- Italian couscous toscano
- Farro pilaf
- Mediterranean red quinoa
- Spelt with grilled vegetables
- Freekah with pinto, bell pepper & tomato
- Barley with oyster mushroom

**VEGETABLES**
- Seasonal vegetable mélange
- Steamed asparagus with roasted peppers (**SEASONAL**)
- Broccoli rabe with roasted garlic & extra virgin olive oil
- Seasonal roasted root vegetables
- Green beans amandine
- Buttered sweet baby carrots
- Roasted butternut squash (**SEASONAL**)
- Roasted tri-color cauliflower
- Herbed petit vegetables
- Roasted brussels
- Mello’s Farm steamed zucchini & summer squash

**TRADITIONAL SALADS**
- Traditional mixed baby greens salad
  - With grape tomatoes, cucumber, carrot, & sweet red onion
- Greek salad
  - With romaine, sweet red onion, feta, kalamata olives, cucumber, & tomato
- Caesar salad
- Spinach salad
  - With sliced egg, sautéed mushrooms, tomatoes, & sweet red onion

**Dressings:**
- Honey dijon
- Raspberry vinaigrette
- Creamy Parmesan peppercorn
- Balsamic vinaigrette
- Fat-free Italian
- Light ranch
- Blue cheese
- Creamy Caesar
- Avocado ranch
- Lemon vinaigrette

**CONTEMPORARY SALADS**
- PLEASE NOTE: THESE SELECTIONS ARE AN ADDITIONAL $2.25/pp
- Local grilled apple salad
  - Sweet-tart cranberries, Narragansett creamery feta, & local honey vinaigrette
- Strawberry spinach salad
  - With crumbled gorgonzola & white balsamic reduction
- Tuscan bruschetta salad
  - Baby kale, ricotta salata, heirloom tomato, & grilled ciabatta
- Arugula, roasted beet & chevre
  - White balsamic dressing

**Soups**
- Italian sausage tortellini
- Vegan roasted tomato
- New England clam chowder
- Creamy roasted parsnip
- Roasted vegetable & orzo minestrone
- Home-style chicken noodle
- Refectory’s soup of the day

**Full Service & Buffet Dinners**
Includes choice of:
- entrée, vegetable, starch (**NOT INCLUDED WITH PASTA ENTRÉE**), 1 traditional salad choice or soup,
- 2 dressing choices, bread & butter, soda & water

PLEASE NOTE: ADDITIONAL ENTRÉES, APPETIZERS, DESSERTS & COFFEE ARE PRICED SEPARATELY
**Hot Buffets & Plated Protein Options**

**CLASSIC CHICKEN HELENE** $14.25/PP
- Chicken breast sautéed with fresh mushrooms, artichoke hearts, & scallions. Simmered in a white wine velouté sauce

**PESTO CHICKEN** $18.00/PP
- Pesto brushed chicken breast layered with Mello’s Farm tomatoes & fresh Narragansett Creamery mozzarella

**HUNTER’S CHICKEN MARSALA** $16.50/PP
- Braised statler chicken breast with sautéed wild mushrooms, leeks, & shallots in an herb-reduced marsala wine sauce

**CHICKEN PICCATA** $14.25/PP
- Chicken breast with a shallots in a lemon, caper, & white wine sauce

**LEMON SESAME CHICKEN** $17.75/PP
- Chicken tenders with a light coating of sesame & a lemon-tamari sauce

**HONEY & YOGURT MARINATED CHICKEN** $17.75/PP
- Statler chicken breast, honey Greek yogurt, garlic, & herbs

**RED CURRY BEEF & BROCCOLI** $18.50/PP
- Mild coconut curry & tender flank steak
- Served with jasmine or brown rice

**NIMAN RANCH BAKED POLPETTE PARMESAN** $16.50/PP
- Braised with burgundy & crushed San Marzano tomatoes over Venda’s ricotta cavatelli

**SMOKED PORK TENDERLOIN** $17.95/PP
- Pecanwood smoked pork tenderloin brushed with honey & herbs
- Roasted & served with apple compote

**FIRE-BRAISED PORK SHOULDER** $18.25/PP
- Rubbed with smoky pepper pesto

**TENDERLOIN TIPS BOURGIGION** $20.50/PP
- with burgundy wine, baby bellas, & aromatics

**TROPICAL RED SNAPPER** $25.75/PP
- Served with pineapple mango salsa

**HERB & PARMESAN BAKED COD** $26.25/PP
- Sourced from New England Fisheries

**PAN SEARED SALMON** $23.25/PP
- with lemon-dill beurre blanc

**MEDITERRANEAN TILAPIA PUTTANESCA** $20.50/PP
- Flaky white fish baked with a rich tomato, caper, olive, & garlic sauce

**HERB CRUSTED SOLE** $20.85/PP
- Light panko crumb coating

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**OPTIONS REQUIRE MINIMUM ORDER OF 12 GUESTS**

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**Full Service & Buffet Dinners**

Includes choice of:
- Entée
- Vegetable
- Starch

**NOT INCLUDED WITH PASTA ENTRÉE**
- 1 traditional salad choice or soup, 2 dressing choices
- Bread & butter
- Soda & water

**PLEASE NOTE: ADDITIONAL ENTRÉES, APPETIZERS, DESSERTS & COFFEE ARE PRICED SEPARATELY**

**Please note:** Staffing is required throughout all events that have hot food, alcoholic beverages or an event that the catering coordinator determines needs staff to make it a successful event. An estimate of labor for your event can be determined for you by your Events Coordinator.
Hot Buffets & Plated Pasta Options

- Add a vegetarian option to a buffet dinner or lunch for $6.95/pp

**TORTELLINI PRIMAVERA** $14.75/pp
- Seasonal veggies in an asiago cream sauce

**BAKED CAVATELLI** $14.25/pp
- Eggplant, broccoli rabe pesto, ricotta & Italian sausage

**GNOCCHI CABERNET** $15.85/pp
- Potato dumplings tossed in a cabernet marinara sauce
- Finished with mascarpone & shaved parmesan cheese

**REFECTORY’S PASTA DU JOUR** $10.50/pp

**BUILD YOUR OWN** $14.75/pp
- Pasta choices: White or whole wheat penne, cheese ravioli, vegan tofu ravioli
- Sauce choices: Alfredo, tomato basic cream, marinara, provencal, gorgonzola cream, bolognese, red pepper marsala cream

**JUNGLE CURRY** $14.25/pp
- Seasonal squash, eggplant, green peas & fried tofu
- Served with jasmine or brown rice

**PORTOBELLO MUSHROOM** $15.25/pp
- Marinated & stacked with roasted vegetable & fire-roasted pepper
- Topped with goat cheese

**EGGPLANT PARMESAN** $15.00/pp
- Breadcrumbed eggplant with plum tomato, ricotta & a cabernet red sauce
- Topped with melted mozzarella blend cheese

**CRISPY SWEET CHILI TOFU** $14.00/pp
- Stir fried with veggies & lo mein noodles

**CRISPY THAI TOFU** $14.00/pp
- Rich thai curry & coconut milk with stir fried vegetables & crispy tofu, served with Jasmine rice

**CRISPY SWEET CHILI TOFU** $14.00/pp
- Breadcrumbed eggplant with plum tomato, ricotta & a cabernet red sauce
- Topped with melted mozzarella blend cheese

**GARDENER’S PIE** $13.50/pp
- Roasted root vegetables & chickpeas in a savory sauce
- Topped with whipped potato

Menu of the Day Buffet

**LUNCH** $13.40/pp • **DINNER** $15.75/pp

Host your event with the same delicious menu items being enjoyed that day at the main dining room of the Sharpe Refectory.

**DAILY MENUS INCLUDE:**
- Hot entrées
- Vegetable entrée
- Vegetable of the day
- Starch of the day
- Choice of traditional salad & two dressings
- Rolls & butter
- Dessert of the day from the Brown Bakeshop

**VIEW THE DAILY MENU WITH INGREDIENT INFORMATION AT MYMEAL.BROWN.EDU**

Action Stations

ASK YOUR EVENT COORDINATOR FOR PRICING AND MORE DETAILS.
- Crepes • Omelets • Stuffed French toast

Add a “wow” factor to your event with a Chef attended station with custom elements.
## Desserts & Pastries

**UNLESS NOTED ALL SELECTIONS REQUIRE A MINIMUM 2 DOZEN PER VARIETY**

### GOURMET MINI BREAKFAST PASTRIES  $19.25/dozen
- Apple, cream cheese, maple, raspberry

### MINI PASTRIES  $15.50/dozen
- Mini crème horns, mini cheesecakes, mini éclairs, mini chocolate mousse cups, mini fruit tarts, & mini carrot cakes

### FANCY MINI PASTRIES  $23.25/dozen
- Mini crème horns, mini cheesecakes, mini éclairs, mini fruit tarts, mini chocolate mousse cups, baklava, lemon crème in phyllo, mini carrot cakes, mini seasonal tart, pecan tarts, & assorted petite fours

### CROISSANTS  $18.00/dozen
- Butter & multi-grain

### FILLED CROISSANTS  $25.25/dozen
- Chocolate, cheese, blueberry cheese, & strawberry cheese

### MUFFINS  $10.00/dozen
- Blueberry, cranberry, lemon poppy, apple & corn

### VEGAN MUFFINS  $9.50/dozen
- Carrot & zucchini

### GOURMET MUFFINS  $14.50/dozen
- Raisin bran, peach praline pecan, glorious morning, strawberry lemon, blueberry lemon, raspberry lemon, orange cranberry, apple cream cheese, three berry, pineapple coconut, maple apple walnut, chocolate chip with chocolate streusel, banana nut with praline

### SCONES  $13.25/dozen
- Apricot, raisin, cranberry, ginger, cinnamon chocolate chip, Irish oatmeal maple

### DANISH  $12.00/dozen
- Lemon, cheese, strawberry, raspeberry, & blueberry

### ASSORTED FRESHLY BAKED COOKIES  $6.25/dozen

### GOURMET COOKIES  $10.95/dozen
- Freshly baked: coconut, cranberry walnut chocolate, maple walnut, linzer, fair-trade chocolate, mezza luna (contains nuts), almond crescent, chocolate-dipped espresso shortbread, thumbprint cookie

### ASSORTED BROWNIES  $10.95/dozen
- Plain, chocolate frosted, cream cheese, & blondies

### VEGAN COOKIES & BROWNIES  $9.25/dozen
- Cookies: Linzer, oatmeal cranberry with carob chips, oatmeal raisin; Chocolate brownie

### SPECIALTY DESSERT BARS  $19.75/dozen
- Raspberry crumble, magic bars, fudge bars, lemon bars, & cappuccino brownies

### BISCOOTTI  $13.75/dozen
- White chocolate pistachio, white chocolate cranberry, chocolate chip & orange almond chocolate

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### Gourmet Cupcakes

**GOURMET CUPCAKES  $32.00/doz.**  
**MINI-GOURMET CUPCAKES  $19.50/doz.**  
**MINIMUM ORDER OF ONE DOZEN PER VARIETY**

- S’mores
- Piña colada
- Red velvet
- 24 karat cake
- Chocolate, chocolate, chocolate!
- Peanut butter cup
- Chai spice
- Caramel apple with candied bacon
- Luscious lemon
- Summer strawberry
- Pumpkin
- Peach bellini
- Oh my goodness
Sweets & Breads

ASSORTED BATTER BREADS $10.50/loaf
- Chocolate chip, banana, strawberry, cranberry, banana chocolate, blueberry, pumpkin raisin, carrot, zucchini, lemon poppy

COFFEE CAKES $11.75/12-slice round
- Cinnamon, apple, cranberry, blueberry

PAstry OF THE DAY $9.75/dozen
AVAILABLE FOR BREAKFAST, LUNCH, & DINNER
- Baker’s choice of freshly baked pastry

TRUFFLES MINIMUM 2 DOZEN $21.25/dozen
- Milk chocolate almond, dark chocolate raspberry, white chocolate Grand Marnier

CHOCOLATE COVERED STRAWBERRIES MINIMUM 2 DOZEN Market Price

ASSORTED PETITE FOURS $23.25/dozen MINIMUM 2 DOZEN

CANNOLI MINIMUM 2 DOZEN $23.25/dozen

ÉCLAIRS MINIMUM 2 DOZEN $11.50/dozen

Cakes

SHEET CAKE, Yellow, chocolate, marble $22.00/9” round • $42.00/half • $56.00/full

SHEET CARROT CAKE $32.00/9” round • $42.00/half • $57.00/full

POUND CAKE $13.75/loaf
- Served with berries & whipped cream

Plated Desserts

TIER 1 DESSERTS $5.25/pp
- Pies: blueberry, apple, peach, pecan chocolate, pumpkin, lemon meringue & pecan
- Includes coffee service

TIER 2 DESSERTS $5.50/pp
- Carrot cake with cream cheese icing, chocolate cake, peanut butter mousse cake, apple streusel tart, pear frangipane tart, seasonal fruit tarts, chocolate espresso torte, deep dish apple pie, caramel apple cheesecake, fresh strawberry topped cheesecake, New York cheesecake, pumpkin cheesecake, raspberry white chocolate cheesecake, fresh berries & zabaglione with shortbread cookie, lemon shortcake with macerated berries & cream
- Includes coffee service

TIER 3 DESSERTS $6.50/pp
- Tiramisu, lemon roulade with raspberry & cream, dark & white chocolate mousse cake
- Includes coffee service

Breads & Rolls

DAILY BREADS $4.50/dozen rolls or one loaf
- Breads: French baguettes, crusty Italian loaf, multi-grain loaf, African honey bread
- Rolls: Squash, onion dill, Italian, multi-grain

GOURMET ARTISAN BREADS $6.75/loaf
- Rustic kalamata olive loaf, blue cheese artisan loaf, polenta loaf, honey bran flax seed round, rustic cranberry walnut round, pain au levain round

Includes coffee service
Cold Beverages

WATER STATIONS
IF YOUR GUEST COUNT IS 100 OR MORE, WE SUGGEST AN ORDER OF 2 STATIONS
- Choice of Plain Water or Infused Station Flavors: Lemon, Lime, Orange, Pineapple, Cucumber Mint or Lemon/Lime mix

3 Containers, 75 Cups ........ $42.00
(FOUR STATION)
2 Containers, 50 Cups .......... $28.00
1 Container, 25 Cups ........... $14.00

ADDITIONAL CUPS 25¢ EACH. DELIVERY AND SETUP ADDITIONAL.

CARAFES OF ICED WATER
SERVES 50 OR FEWER GUESTS
- With Food Service & Cups .......... 25¢/pp
- Without Food & Cups .............. 35¢/pp

ASSORTED MINUTE MAID JUICES
- Case of 24 ...................... $32.50/each
- Bottle .......................... $2.25/each

ASSORTED SODA
- Coke, Diet Coke, Sprite, Diet Ginger Ale, Ginger Ale, Diet Dr Pepper & Dr Pepper
  - Case of 24 ...................... $14.00/each
  - Can ........................... $1.25/each

ASSORTED POLAND SPRING SPARKLING WATER
- Case of 24 ...................... $20.50/each
  - Bottle ........................ $1.50/each

VITAMIN WATER 16.9 OZ
- Case of 24 ...................... $38.00/each
  - Bottle ......................... $2.50/each

LEMONADE & ICED TEA
- Gallon .......................... $8.50/each

Hot Beverages

FRESHLY BREWED REGULAR COFFEE .... $13.00/gal.
FRESHLY BREWED DECAF COFFEE .... $13.00/gal.
HOT WATER WITH ASSORTED TEA . $12.00/gal.
APPLE CIDER ................... $12.75/gal.
SEASONAL • AVAILABLE HOT OR COLD
HOT CHOCOLATE ............... $14.50/gal.

FRESHLY BREWED REGULAR COFFEE .... $13.00/gal.
FRESHLY BREWED DECAF COFFEE .... $13.00/gal.
HOT WATER WITH ASSORTED TEA . $12.00/gal.
APPLE CIDER ................... $12.75/gal.
SEASONAL • AVAILABLE HOT OR COLD
HOT CHOCOLATE ............... $14.50/gal.

FRESHLY BREWED REGULAR COFFEE .... $13.00/gal.
FRESHLY BREWED DECAF COFFEE .... $13.00/gal.
HOT WATER WITH ASSORTED TEA . $12.00/gal.
APPLE CIDER ................... $12.75/gal.
SEASONAL • AVAILABLE HOT OR COLD
HOT CHOCOLATE ............... $14.50/gal.
Bar Beverages

Tier One Wines

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<tr>
<th>WHITES</th>
<th>BOTTLE</th>
<th>CASE</th>
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<tbody>
<tr>
<td>R H Phillips Chardonnay</td>
<td>$7.19</td>
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<tr>
<td>Backhouse Chardonnay</td>
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<tr>
<td>Monkey Bay Sauvignon Blanc</td>
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<tr>
<td>Riff Pinot Grigio</td>
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<tr>
<td>La Vieille Ferme Blanc</td>
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<th>REDS</th>
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<tbody>
<tr>
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<td>Backhouse Cabernet</td>
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<tr>
<td>Ravenswood Merlot</td>
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<td>Trapiche Oak Cast Malbec</td>
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<td>Ravenswood Zinfandel</td>
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Tier Two Wines

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<tr>
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<tr>
<td>Kris Pinot Grigio</td>
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<td>Tohu Sauvignon Blanc</td>
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<tr>
<td>Greenvale Chardonnay</td>
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Tier Three Wines

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<td>Inama Soave Classico</td>
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<tbody>
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<td>Ch. Ste Michelle</td>
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Beer

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<tr>
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<tr>
<td>Gray Sail Flagship</td>
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Full Bar Liquor

TOP SHELF
- Grey Goose, Bombay Sapphire, Jack Daniels, Capt Morgan

STANDARD BAR
- Absolut, Tanqueray, Jack Daniels, Dewars, Jose Cuervo, Bacardi, Capt Morgan