



# *The Peabody*<sup>®</sup> MEMPHIS



CATERING MENUS





## THE PEABODY MEMPHIS

Legendary for its charm, elegance and gracious Southern hospitality, The Peabody Memphis has been made world-famous for its 5 resident mallard ducks, who march daily through the Lobby at 11am and 5pm. Built in 1869, the downtown luxury hotel is on the National Register of Historic Places and continues to carry the distinction as the "South's Grand Hotel."

149 Union Avenue  
Memphis, Tennessee 38103

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peabodymemphis.com



## Information

Guaranteed number must match anticipated attendance and must be provided no less than three (3) business days in advance of function.

All prices are subject to a 23% service charge and applicable tax.

### Choice of Entrées

Guests may be given a choice of entrée in advance with the following stipulations:

- A production fee of \$5 per person, per choice applies
- All entrées will have the same chef's selection of side accompaniments
- If there is a price discrepancy between entrées, the highest price will prevail for all entrées
- Guarantee of attendance with the breakdown for each entrée is due five business days in advance
- Client must provide a form of entrée identification for each guest to be displayed at the dinner table (such as a place card with identifier)

Groups of fifty or fewer guests may have a choice of entrée table side at the event with the following stipulations:

- A production fee of \$15 per person, per choice applies
- A minimum of (2) courses must be served prior to entrée
- All entrées will have the same chef's selection of side accompaniments
- All courses aside from the entrée must be the same for all guests
- If there is a price discrepancy between the entrées, the highest price will prevail for all entrées
- Menu cards are required (we can provide for \$3 per menu card)

## Plated Breakfast Menu

*Please select one item from each section.*

*Peabody plated breakfasts are served with freshly baked pastries, sweet cream butter, and fruit preserves, freshly brewed Peabody coffees, and selection of premium teas.*

**\$29 per person**

### Let's Get Started

- Seasonal fruit cup, selection of seasonal fruit, mint simple syrup
- Fresh juice-orange, grapefruit, cranberry or tomato (select one)
- Steel cut oatmeal, dried fruit, brown sugar, whole milk
- Macerated berries, honey yogurt, granola

### Keep It Moving

- Scrambled eggs, bacon, ham, or sausage
- Loaded scrambled eggs, roasted peppers, mushrooms, cheese
- Quiche, red peppers, smoked ham, cheddar
- Eggs Benedict, Canadian bacon, béarnaise aioli

### Stella's Side Car

- Smothered onion, roasted potato casserole
- Turnpike Mills stone ground cheese grits
- Home fries, peppers, onions
- Oven roasted roma tomatoes, olive oil, herbs



## Breakfast Buffet

*Peabody Breakfast Buffets are priced for sixty (60) minutes of service.*

*All buffets are priced per person unless otherwise noted.*

### Rise and Shine — \$26

- Chilled juices
- Fresh fruits & berries
- An assortment of bagels
- Assorted pastries
- Jams, butter, cream cheese
- Individual fruit yogurts, housemade granola
- The Peabody special blend coffees and a selection of premium teas

### The Memphian — \$27

- Chilled juices
- Fresh fruits & berries
- Crisp chicken & waffles, spiced honey
- Assorted pastries, jams, butter
- The Peabody special blend coffees and a selection of premium teas

### The Parisian — \$27

- Chilled juices
- Fresh fruits & berries
- Spinach, mushroom & cheese quiche
- Bacon & roasted red pepper quiche
- Warm cinnamon rolls
- Assorted Danish, croissants, muffins
- The Peabody special blend coffees and a selection of premium teas

### Buffet Additions

- Scrambled farm fresh eggs ——— \$7
- Eggs Benedict ————— \$9
- Breakfast burrito ————— \$7.5
- Brioche French toast ————— \$4.5
- Buttermilk pancakes ————— \$4.5
- Cheese blintzes with fruit topping \$6
- Oatmeal with golden raisins ——— \$4.5
- Assorted dry cereals ————— \$5.5 each
- Bagels & cream cheese ————— \$4 each
- Bagels & smoked salmon ——— \$12 each
- Breakfast cookies (oatmeal, nuts and berries) ————— \$36 per dozen
- Applewood smoked bacon ————— \$7.5
- Sausage patty ————— \$7
- Turkey sausage patty ————— \$6
- Southern biscuit with choice of bacon or sausage ————— \$7 each

## Breakfast Stations

*All stations are priced for sixty (60) minutes of service.*

*Prices are per person.*

*Chef attendant is \$125 per hour.*

### Create Your Own Omelet —————\$15

- Farm fresh eggs
- Egg whites, egg beaters
- Bacon, ham, sausage, shrimp
- Roasted peppers, mushroom, spinach
- Cheddar and Monterey cheese

\*\*\*Chef Required

### Buttermilk Waffle Station —————\$13

- Made to order buttermilk waffles
- Maple syrup, whipped local honey butter
- Vanilla infused whipped cream
- Fresh strawberries, toasted pecans

\*\*\*Chef Required

### Eggs Rancheros Station —————\$17

- Farm fresh eggs prepared to order
- Crisp tostada
- Chorizo, marinated fajita steak
- Roasted peppers, grilled tomatoes
- Ranchero sauce
- Mexican crema, salsa, and guacamole
- Cheddar and Mexican cheese crumbles

\*\*\*Chef Required

### Make Your Own Yogurt Parfait —————\$12

- Plain, vanilla, and Greek yogurts
- Fresh seasonal berries, sliced bananas
- Fruit coulis
- Dried fruits, nuts, seeds, and house made granola

### Eggs Benedict Station —————\$18

- English muffins, biscuits, English crumpets
- Bacon, Canadian bacon, smoked salmon
- Sautéed spinach and roasted pepper mélange
- Béarnaise aioli
- Hollandaise sauce

\*\*\*Chef Required

## Time for a Break

*Peabody Break Packages are priced for thirty (30) minutes of service.*

*Pricing is per person for twenty (20) or more guests.*

*Add \$5 per person for parties of 10-19 guests.*

### Mid-Morning Refresher ——— \$22

- Assorted chilled juices
- Sliced fresh fruits & berries
- Assorted breakfast pastries
- The Peabody special blend coffees and a selection of premium teas

### Break into Action ——— \$25

- Assorted chilled juices
- Assorted breakfast pastries
- Sliced banana bread
- Flavored Greek yogurt & granola
- Whole seasonal fruits
- The Peabody special blend coffees and a selection of premium teas

### Take Me Out to The Ballpark — \$22

- Warm jumbo pretzels & mustard
- Fresh popped popcorn
- Hot dogs with appropriate condiments
- Brownies & snickerdoodle cookies
- Assorted soft drinks & iced tea

### Chocolate Indulgence ——— \$16

- Dark & white chocolate fondue
- Sliced & cubed seasonal fruits
- Strawberries
- Potato chips
- Marshmallows
- Pretzel rods
- Vanilla pound cake

### Polar Bear Bar ——— \$18

- Peabody homemade ice cream
- Assorted ice-cream bars & pops
- Assorted sundae toppings
- Chocolate sauce, fruit coulis
- Whipped Chantilly cream

### Feeling Ducky ——— \$23

- Assorted fruit & vegetable juices
- Sliced fresh fruits & berries
- Assorted muffins
- Duck cookies
- The Peabody special blend coffees and a selection of premium teas
- Assorted bottled waters

### Cookie Monster ——— \$18

- Chocolate chip
- Oatmeal raisin
- Peanut butter
- Snickerdoodle
- Kitchen sink
- Whole milk & chocolate milk
- The Peabody special blend coffees and a selection of premium teas

### Mediterranean Sunset ——— \$17

- Traditional & roasted red pepper hummus
- Garlic-herb cream cheese
- Roasted eggplant spread
- Pita bread
- Lavosh cracker
- French baguette
- Naan bread

## Time for a Break Continued

*Peabody Break Packages are priced for thirty (30) minutes of service.*

*Prices are per person.*

### Taco Tailgate ————— \$17

- Make your own nachos
- Tortilla chips
- Chorizo cheese sauce
- Pico de Gallo, guacamole, chipotle salsa
- Jalapeños
- Seasoned beef
- Black beans
- Sour cream

### Stick 'em Up ————— \$19

- Mini corndogs
- Chicken tenders
- Smoked sausage & cheese
- Seasonal fruit skewers
- Tomato & mozzarella Caprese
- Rice Krispy skewer



## Break Additions

### Fresh from the Bakery

*Peabody bakery goods are priced by the dozen.*

- Assorted Danish pastries
- Buttery croissants
- Assorted jumbo muffins
- Sweet coffee cakes
- Banana, zucchini, pumpkin bread
- Assorted bagels & cream cheese
- Afternoon tea scones
- Jumbo chocolate chip, oatmeal raisin and peanut butter cookies
- Duck sugar cookies
- Rich chocolate brownies
- Rice Krispy duck cookies
- Chocolate chip duck cookies
- Assorted French pastries

**\$48 per dozen**

## Snacks & Beverages

### Snacks

Whole Fresh Fruit	\$5 ea
Sliced Fresh Fruit	\$12 per pp
Crudités with Dip	\$10 per pp
Chips	\$4 per bag
Pretzels	\$4 per bag
Popcorn	\$5 per bag
Candy Bars	\$5 ea
Granola Bars	\$5 ea
Energy Bars	\$5 ea
Plain & Peanut M&M's	\$6 per bag
Ice Cream Bars	\$6 ea
Fruit Yogurts	\$6 ea
Yogurt Parfaits	\$7 ea
Finger Sandwiches	\$5 ea

### Beverages

Peabody Coffee, Decaf, Hot Tea—\$6 per pp (price above is a 30 minute break)

Peabody Coffee and Decaf	—\$85 per gal
Iced Tea or Hot Tea	—\$85 per gal
Assorted Soft Drinks	\$5 ea
Assorted Bottled Waters	\$6 ea
Bottled Juices	\$6 ea
Fresh Orange Juice	\$35 per pit
Fresh Grapefruit Juice	\$35 per pit
Apple, Tomato or V-8 Juice	—\$29 per pit
Lemonade	—\$29 per pit
Fruit and Vegetable infused water	—\$29 per pit
Fruit Punch	—\$56 per gal
Champagne Punch	—\$100 per gal
Snapple	—\$7 ea
Energy Drinks	—\$7 ea
Hot Chocolate	—\$80 per gal
Hot Apple Cider	—\$90 per gal
Milk, whole or skim	—\$6 each

## Lunch To Go

*Please select one item from each category.*

*One sandwich selection for groups fewer than 25 guests. Two sandwich selections for 26 or more guests.*

**\$34 per person**

### Salads

- Tomato cucumber salad, shaved red onion, Italian vinaigrette
- Macaroni salad, southern style
- Yukon gold potato salad, caramelized onion, bacon, whole grain mustard aioli
- Grown up fruit cup, vanilla simple syrup

### Sandwiches

- Grilled Portobello mushroom, mozzarella, tomato, basil aioli, focaccia
- Chicken salad croissant, grapes, white cheddar
- Tuna salad wrap, arugula, dill aioli
- Cracked pepper turkey breast, goat cheese, sundried tomato aioli, ciabatta bread
- Rosemary ham, pickles, Swiss cheese, tomato, lettuce, Dijon mustard, pretzel bun
- Mortadella, genoa salami, pepperoni, olive relish, pepperoncini, tomato, provolone cheese, ciabatta

### Sides

- Potato chips
- Sweet potato, yucca, purple potato Terra chips
- Apple or orange

### Dessert

- Cream cheese brownie
- Dark chocolate cluster
- Chocolate chip cookie
- White chocolate cluster

## Plated Lunches

*Peabody Plated Lunches are a minimum of three (3) courses including an entrée.*

*Prices are per person.*

*Lunches are served with freshly baked rolls and sweet cream butter, freshly brewed Peabody coffees, and iced tea.*

### Soup

Butternut squash, caramelized onions, brown sugar, sage ————— \$9  
 Tomato, basil, chianti, croûton ——— \$9  
 Potato, hickory smoked bacon, chives, and Wisconsin cheddar ————— \$9  
 Lobster & brandy bisque ————— \$12  
 Tomato gazpacho, cucumber, cilantro, coriander sour cream ————— \$9

### Salad

Field greens salad, roasted tomato, cucumber noodle, feta cheese, red wine oregano vinaigrette ————— \$9.5  
 Caesar “wedge”, sourdough croûtons, classic Caesar dressing, Parmesan crisp, cracked black pepper, poached egg — \$10  
 Marinated beet, goat cheese-pistachio croquette, hydro watercress, citrus vinaigrette ————— \$10.5  
 Titanic iceberg, port-blue cheese dressing, brown sugar bacon, dried tomato — \$8.5  
 Arugula, merlot poached pear, spiced pecans, Peruvian pepper, white balsamic vinaigrette ————— \$10.5

### Entrée

Andouille and crawfish ravioli, roasted pepper, corn-onion confit, creole tomato sauce ————— \$27.5  
 Smoked gouda agnolotti, chicken leg confit, mushrooms, English peas, truffle sauce ————— \$27

Marinated orange chicken, brioche-sesame stuffing, braised bok choy, roasted carrot, ginger citrus sauce ————— \$29.5

Herb crusted sous vide salmon, saffron risotto, fennel, pea purée, lemon butter sauce — \$29

Grilled flat iron steak, roasted carrots, beets, asparagus, pearl onion, garlic smashed potatoes ————— \$32

### Dessert

Fresh fruit and berry tart, sweet crust, whipped vanilla custard, seasonal fruits and berries ————— \$9.5

Sweet banana cheesecake, Oreo crust, mango foam and pina colada sauce — \$9.5

Espresso tiramisu, soaked lady fingers, mascarpone cremeux and vanilla anglaise ————— \$10

Chocolate and cherry cake, chocolate cake, cherry jelly & milk chocolate mousse ————— \$10

Lemon chess pie, flaky crust, lemon infused custard filling and fresh strawberries ————— \$9.5

Red velvet, cream cheese frosting, bittersweet chocolate sauce and toasted granola ————— \$10

The St. Jude Dream, espresso bittersweet chocolate tart served with hazelnut cream ————— \$10

## Luncheon Buffet

*Peabody Lunch Buffets are priced for one (1) hour of service.*

*Lunch buffets are served with freshly baked rolls and sweet cream butter, freshly brewed Peabody coffees and iced tea.*

*Pricing is for fifty (50) or more guests.*

### Memphis BBQ ————— \$49

#### Salad

- Chopped romaine, roasted pecans, radish, tomato, cucumber, fresh fruit, cheddar, herb dressing
- Peabody coleslaw, green & purple cabbage, carrot, buttermilk dressing

#### Entrée

- BBQ brisket, braising jus, caramelized onions
- Roasted airline chicken breast, molasses-Jack Daniel's BBQ sauce
- Dry rubbed pulled pork, brioche bun, b&b pickles, apple cider BBQ

#### Sides

- Corn pudding
- Honey mustard baked beans

#### Dessert

- Red velvet cake
- Bourbon pecan pie
- Banana-chocolate chip bread pudding

**25—49 guests \$55 per person**

### Home-Style Buffet ————— \$48

#### Salad

- Titanic wedges, blue cheese dressing, smoked bacon, peppers, tomatoes
- Marinated cucumber, red onions, garlic, herbs, sour cream dressing

#### Entrée

- Cornmeal crusted catfish, sweet relish remoulade
- Crispy fried chicken, buttermilk marinade
- Ghost River beer brined pork loin, dried fig & Vidalia onion jam

#### Sides

- Lady peas, sweet corn & okra succotash
- Whipped sweet potatoes, pecan crust

#### Dessert

- Apple streusel pie
- Devil's food cake
- Lemon meringue tart

**25—49 guests \$54 per person**



## Luncheon Buffet Continued

*Peabody Lunch Buffets are priced for one (1) hour of service.*

*Lunch buffets are served with freshly baked rolls and sweet cream butter, freshly brewed Peabody coffees and iced tea.*

*Pricing is for fifty (50) or more guests.*

### Southwest Flare ————— \$52

#### Salad

- Grilled romaine, chili spiced oven dried tomato, radish, marinated mushroom, chipotle dressing
- Texas caviar, black eyed peas, peppers, champagne vinaigrette

#### Entrée

- Roasted flank steak, braised red onions, chimichurri sauce
- Roasted airline chicken breast, chorizo, corn, potato hash
- Chili-lime rubbed black sea bass, creamy poblano sauce

#### Sides

- Southwestern zucchini, yellow squash, and red bean stew
- Ancho tomato rice

#### Dessert

- Dulce de leche shooters
- Lime curd meringue tart
- Ancho chocolate mound cake

**25—49 guests \$58 per person**

### Mexican Riviera ————— \$48

#### Salad

- Jicama, corn, queso fresco, chopped romaine, tomato, cucumber, honey-lime vinaigrette
- Black bean, red onion, marinated mushroom, poblano peppers, oregano vinaigrette

#### Entrée

- Chicken quesadilla, sour cream, pico de gallo
- Beef fajita, tequila marinade, peppers, onions, flour tortilla
- Shrimp “ceviche”, Dos Equis, lime, guacamole, crisp taco shell

#### Sides

- Mexican rice, chili lime, onions
- Slow cooked refried beans, queso

#### Dessert

- Kahlua flan
- Tres leches cake
- Churros & chocolate sauce

**25—49 guests \$54 per person**

## Luncheon Buffet

*Peabody Lunch Buffets are priced for one (1) hour of service.*

*Lunch buffets are served with freshly baked rolls and sweet cream butter, freshly brewed Peabody coffees and iced tea.*

*Pricing is for fifty (50) or more guests.*

### Italian ————— \$50

#### Salad

- Caprese salad, fresh mozzarella, romaine, tomato, cucumber, olives, white balsamic vinaigrette
- Tri color tortellini, roasted pine nuts, pesto vinaigrette

#### Entrée

- Chicken cannelloni, marinara, spinach
- Farfalle pasta, Italian sausage, roasted peppers, onions, vodka sauce
- Seared salmon, shrimp, fennel, leeks, capers, lemon herb pesto

#### Sides

- Eggplant & tomato au gratin
- Mascarpone & thyme polenta

#### Dessert

- Tiramisu
- Cannolis
- Lemon panna cotta

**25—49 guests \$56 per person**

### Charcuterie ————— \$40

#### Salad

- Fingerling potato salad
- Tomato and cucumber salad

#### Cold Cuts

- Roast beef
- Cracked pepper turkey breast
- Rosemary ham
- Mortadella
- Genoa salami

#### Accompaniments

- Pepper jack cheese
- Provolone cheese
- Sliced beef steak tomatoes
- Dill pickles
- Sliced red onions
- Fresh baked breads
- Appropriate condiments

#### Dessert

- Assorted French pastries

**25—49 guests \$46 per person**

## Quick & Lite Lunch Buffet

*Select one from each category.*

*Peabody Quick & Lite Lunches are served with freshly baked rolls and sweet cream butter, freshly brewed Peabody coffees and iced tea.*

*Pricing is for twenty-five (25) or more guests.*

*Add \$6 per person for parties of 10-24 guests.*

**\$38 per person**

### Soup

- Creamy tomato basil
- Broccolini & fontina bisque
- Twice baked potato potage

### Salad

- Cobb salad bar
- Caesar salad bar
- Market fresh greens

### Protein Complements

- Diced cold grilled chicken
- Poached & flaked salmon
- Honey baked ham

### Cheese

- Feta
- Smoked cheddar
- Parmesan

### Confections

- Espresso opera cake, fresh seasonal fruit tart
- Red velvet cake, Peabody cheesecake
- Pecan pie, carrot cake

## Sandwich Bar

*Lunch is served with freshly brewed Peabody coffees and iced tea.*

*Price includes one (1) soup and one (1) salad plus two (2) sandwich maximum under fifty (50) guests and three (3) sandwich maximum over fifty (50) guests.*

*Pricing is for twenty-five (25) or more guests.*

*Add \$6 per person for parties of 10-24 guests.*

**\$46 per person**

### Soup

- Creamy tomato basil
- Broccolini & fontina bisque
- Twice baked potato potage

### Salad

- Heirloom grape tomato & English cucumber salad
- Wild mushroom & roasted red pepper salad
- Mixed greens & garden vegetable

### Cold Sandwich

- Cold charcuterie platter, assorted breads, cheeses & condiments
- Chicken salad croissant, grapes, white cheddar
- Tuna salad wrap, arugula, dill aioli
- Cracked pepper turkey breast, goat cheese, sun dried tomato aioli, ciabatta bread
- Grilled portobello mushroom, mozzarella, tomato, basil aioli, focaccia
- Rosemary ham, pickles, Swiss cheese, tomato, lettuce, Dijon mustard, pretzel bun

### Hot Sandwich

- Reuben, corned beef, sauerkraut, 1000 island dressing, toasted rye
- Fried catfish po' boy, chow-chow, tartar sauce, Old Bay slaw, French bread
- Crispy fried chicken, buffalo sauce, crumbled blue cheese, celery carrot slaw, brioche
- Warm rosemary ham, whole grain mustard aioli, smoked cheddar, Pullman loaf

### Confection

- Chef's assorted mini pastries du jour
- Assorted jumbo cookies

## Hospitality Selection

*Pricing is per person unless otherwise noted.*

### **International Cheese Display — \$14.5**

- Dried and fresh fruit, deluxe crackers and French Baguettes

### **Domestic Cheese Display — \$12.5**

- Dried and fresh fruit, deluxe crackers and french baguettes

### **Baked Brie in Puff Pastry — \$120.5**

- Honey-almond topping, assorted dried fruit and nuts, deluxe crackers and French bread.

### **Crudit  Display — \$10.5**

- A selection of raw garden-fresh crisp vegetables, selection of dips

### **Grilled Vegetables — \$11.5**

- A selection of garden fresh vegetables, grapeseed oil, citrus oil, garlic oil and vinegars

### **Snacks**

- Fancy mixed nuts — \$27.5 per lb
- Spicy snack mix — \$24.5 per lb
- Seasonal fresh fruit & berries — \$12.5

### **Sushi, Nigiri or Sashimi — \$8.5 ea**

- Wasabi, pickled ginger and soy sauce

### **Antipasto Display — \$13.5**

- Hot and sweet capicola, Genoa salami, prosciutto, piccolo, sopressata, mortadella, artichokes, roasted vegetables, olive variety, cherry peppers

### **Chocolate Fondue — \$11.5**

- White and Dark Chocolate Fondues fresh strawberries, pineapple, pound cake brochettes, pretzels and marshmallows

11.5 per



## Interactive Stations

*Chef attendant is required unless otherwise noted at each station at \$125 per hour.*

### Ghost River Beer Brined

#### Turkey Breast ————— \$300

- Cranberry sauce
- Herb giblet gravy
- Buttermilk biscuits

**SERVES 30**

### Jack Daniel's Sorghum

#### Glazed Ham ————— \$350

- Southern cole slaw
- Creole mustard aioli
- Buttermilk biscuits

**SERVES 50**

### Slow Roasted Steamship

#### Round of Beef ————— \$1,050

- Green tomato & pepper confit
- Horseradish cream
- Au jus
- Artisan rolls

**SERVES 200**

### Porchetta with Fennel & Garlic— \$550

- Sun dried tomato, fresh basil pesto
- Olive aioli
- Rosemary focaccia

**SERVES 25**

### Herb Crusted Beef Tenderloin — \$575

- Forest mushroom & onion compote
- Black truffle jus
- French rolls

**SERVES 20**

### Dry Rubbed Prime Rib ————— \$650

- Roasted grape tomato & garlic jam
- Béarnaise aioli
- Artisan rolls

**SERVES 25**

### Cumin Scented Roasted

#### Leg of Lamb ————— \$400

- Kalamata olive tapenade
- Cucumber-mint relish
- French baguette

**SERVES 30**

### Southern Grits ————— \$16 pp

- Turnpike Mill grits
- Louisiana shrimp
- Creole chicken
- Crawfish tails
- Tasso ham cream sauce

### Pasta Bar ————— \$16 pp

- Fusilli & penne pasta
- Marinara, alfredo, pesto sauce
- Chicken, shrimp, Italian sausage
- Seasonal vegetables

### Fried Green Tomatoes ————— \$13 pp

- Sour cream
- Bacon-ranch sauce
- Cheddar cheese
- Green onion relish

\*Chef attendant not required

## Interactive Stations

*Chef attendant is required unless otherwise noted at each station at \$125 per hour.*

### **Fajita Bar** ————— **\$16 pp**

- Seasoned beef, chicken, shrimp
  - Flour tortillas
  - Peppers and onions
  - Sour cream, guacamole, salsa
  - Cheddar cheese, jalapeños
- \*Chef attendant not required

### **Macaroni & Cheese** ————— **\$17 pp**

- Shrimp, lobster, smoked ham
  - Bacon
  - Green onions
  - Three cheese sauce
  - Garlic bread crumbs
- \*Chef attendant not required

### **Risotto** ————— **\$18 pp**

- Shrimp & lobster
  - Shaved asparagus
  - Truffle cream sauce
  - Parmesan cheese
- \*Chef attendant not required

### **Beef Sliders** ————— **\$12 pp**

- Mini beef patties
  - Brioche bun
  - Sautéed wild mushrooms
  - Caramelized onions
  - Blue, cheddar or Swiss cheese
- \*Chef attendant not required

### **Barbecue Sundae** ————— **\$12 pp**

- Slow braised pulled pork
- Maple baked beans
- Cole slaw
- Memphis BBQ sauce

## Hors d'oeuvres

*Minimum order of twenty-five (25) pieces per item.*

*Additional items are sold in increments of twenty-five (25).*

### Cold Bites

- Bruschetta, tomato, basil, garlic, balsamic
- Deviled eggs, cornichon, yolk, herbs, smoked paprika
- Mushroom tart, wild mushroom, goat cheese, herbs
- Asparagus, prosciutto, lemon, garlic oil

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**\$5.5 Per piece**

- Smoked salmon, pumpernickel, honey mustard vinaigrette, chives
- Jumbo lump crab salad, shallots, chives, cucumber, citrus
- Seared tuna, cucumber, pickled ginger, sesame, sweet soy
- Shrimp & avocado, red pepper coulis, red onion, jalapeño, mango

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**\$6 Per piece**

- Sushi, salmon, ahi tuna, vegetable, pickled ginger, wasabi, soy
- Mini beef filets, potato fritter, horseradish aioli, chervil
- Salmon tartare, crème fraîche, shallots, cream cheese mousse, toast
- Lobster salad, celery hearts, truffle aioli, shallots, buttered roll

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**\$6.5 Per piece**

### Hot Bites

- French onion quiche, Gruyere cheese, Calvados
- Southern chicken skewer, buttermilk, bread crumb, house ranch
- Memphis pulled pork, mini brioche bun, dill pickle
- Blue cheese & bacon wrapped meatball skewer
- Vermont cheddar & bacon beef slider, sesame bun, A1 sauce

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**\$6 Per piece**

- Cherry-wood smoked beef brisket, mini onion roll, cherry BBQ sauce
- Chardonnay poached salmon cake, dill, lemon, bread crumb
- Crispy shrimp, Rice Krispy, sweet soy
- Tenderloin Rossini, goose liver, truffle puff pastry

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**\$6.5 Per piece**

- Quail wellington, marinated mushroom, parmesan cheese, puff pastry
- Maryland style crab cake, peppers, herbs, lump crab
- Mini lobster mac & cheese, Havarti, mascarpone, fontina, cheddar
- Shrimp & grit cake, poblano pepper, smoked bacon, cheddar

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**\$7 Per piece**

## Plated Dinner

*Peabody plated dinners are a minimum of three (3) courses including an entrée.*

*Prices are per person.*

*All plated dinners are served with freshly baked rolls, freshly brewed regular coffee, decaffeinated coffee, and selection of premium teas.*

### Soup

- Butternut squash, caramelized onions, brown sugar and sage ————— \$9.5
- Tomato, basil, chianti, croûton ————— \$9.5
- Potato, hickory smoked bacon, chives, Wisconsin cheddar ————— \$9.5
- Lobster and brandy bisque ————— \$12.5
- Tomato gazpacho, cucumber, cilantro, coriander, sour cream ————— \$9.5

### Salad

- Field greens salad, roasted tomato, cucumber noodle, feta cheese, red wine oregano vinaigrette ————— \$10
- Traditional caesar, sourdough croûtons, classic dressing, parmesan crisp, cracked black pepper, poached egg ————— \$11
- Marinated beet, goat cheese-pistachio croquette, hydro cress, citrus vinaigrette ————— \$11.5
- Hearts of romaine, merlot poached pear, whipped fromage blanc, spiced pecans, Peruvian pepper, white balsamic vinaigrette ————— \$11.5

### Appetizer

- Crab cake, barley risotto, citrus butter sauce ————— \$18
- Pear and almond tart, herbed goat cheese, spiced maple drizzle ————— \$12
- Ahi tuna tartare, sweet sesame dressing, crisp wonton, ginger scallion salad ————— \$16
- Marinated tiger shrimp, Jack Daniel's cocktail sauce, pearl onions, cucumber pickle ————— \$14
- Ghost River brined pork belly, orange sweet and sour sauce, steamed bun, rice wine slaw ————— \$12

## Plated Dinner

*All plated dinners are served with freshly baked rolls, freshly brewed regular coffee, decaffeinated coffee, and selection of premium teas. Pricing is based on three courses.*

### Entrée

- Joyce Farms Frenched chicken, roasted shallot, Yukon gold potato cake, Brussels sprouts & bacon, orange butter sauce ————— \$37
- Seared Atlantic salmon, roasted fingerling potato, cherries confit, fennel, sorghum and Jack Daniel's jus ————— \$42.5
- Herb marinated halibut, whipped potato, haricot vert, tarragon-lemon butter sauce ————— \$48
- Prosciutto wrapped pork tenderloin, spiced apple sauce, pearl onions, butternut squash, Calvados demi-glace ————— \$37.5
- 8 oz filet mignon, twice baked potato croquette, vanilla heirloom carrots & cranberries, Hennessey demi-glace ————— \$58
- Braised short rib, parsnip purée, chianti braised red onion, mascarpone-horseradish demi-glace ————— \$49.5
- Herbed goat cheese & wild mushroom stuffed chicken, risotto cake, lemon asparagus, porcini cream sauce ————— \$39.5
- Seared lamb chop, gigantic bean stew, roasted red pepper, artichoke, green bean, pistachio herb sauce ————— \$59
- Alaskan cod en papillote, apricot sweet & sour sauce, candied ginger bok choy, jasmine rice cake ————— \$44
- 8 oz. New York strip steak, chili rub, burgundy butter sauce, tri-color roasted potatoes, roasted chili compote ————— \$58

### Duo Entrée

- Petite filet & bacon wrapped shrimp, white cheddar grit cake, green tomato chow chow, porcini cream sauce ————— \$56.5
- Petite filet & seared salmon, roasted heirloom tomato compote, pickled red onion, Brussels sprouts, roasted shallot cream sauce ————— \$54
- Petite filet & halibut, za'atar spice, roasted baby carrots, creamy polenta, preserved lemon butter sauce ————— \$54



## Plated Dinner

*All plated dinners are served with freshly baked rolls, freshly brewed regular coffee, decaffeinated coffee, and selection of premium teas. Pricing is based on three courses.*

### Dessert

- Elvis, chocolate sable, banana cream, chocolate ganache, peanut butter crèmeux ————— \$11.5
- Dome, lemon mousse, strawberry center, macaroon, coconut Anglaise ————— \$11.5
- Opera, cocoa nib almond sponge, espresso butter cream, white chocolate ganache ————— \$12
- Red Velvet Swirl Cheesecake, milk chocolate, toasted brownie chips, bourbon pecans ————— \$11.5
- Southern Pecan Pie, Tennessee whiskey, whipped vanilla cream, chocolate gastrique ————— \$11
- The St. Jude Dream, espresso bittersweet chocolate tart served with hazelnut cream ————— \$12

### Peabody Dessert Specialties

- The Peabody Duck, white chocolate, chocolate mousse, raspberry coulis ————— \$13
- Trio Chocolate, mousse, flourless cake, bittersweet tart ————— \$14
- Southern Sweets, pecan pie, red velvet, key lime ————— \$14
- Cheesecake Trio, vanilla, chocolate, banana Oreo ————— \$14

## Dinner Buffets

*Peabody Dinner Buffets are priced for 90 minutes of service.*

*Dinner buffets are served with freshly baked rolls and sweet cream butter, freshly brewed Peabody coffees and iced tea.*

*Chef attendant @ \$150.00 for 1.5 hours.*

*Pricing is for fifty (50) or more guests.*

*Add \$6 per person for parties of 25-49 guests*

**\$68 per person**

## Pride of Memphis

### Salad

- Memphis coleslaw, cabbage, carrots, BBQ spice dressing
- Yukon gold potatoes, caramelized onion, cornichon, hard boiled eggs, honey-mustard dressing

### Entrée

- Ghost River brined local pork loin, pickled red onions, apple cider sauce
- Memphis blazing chicken, secret spice, crispy fried, leg, thigh, breast
- Local spoon bread battered catfish, house tartar sauce, cracklings

### Sides

- House baked beans, thick cut bacon, brown sugar, spice
- Woodson Ridge green bean casserole, onion, mushroom, cornflakes
- Memphis green tomato chow-chow, red cabbage, peppers

### Dessert

- Seasonal fruit cobbler
- Georgia pecan pie
- Red velvet cake

## Dinner Buffets

*Peabody Dinner Buffets are priced for 90 minutes of service.*

*Dinner buffets are served with freshly baked rolls and sweet cream butter, freshly brewed Peabody coffees and iced tea.*

*Chef attendant @ \$150.00 for 1.5 hours.*

*Add \$6 per person for parties of 25—49.*

**\$65 per person**

## Southern Home Cooking

### Salad

- Yukon gold potatoes, caramelized onion, cornichon, hard boiled eggs, honey-mustard dressing
- Shredded carrot, golden raisins, candied pecans, spiced honey-yogurt dressing

### Entrée

- Braised pot roast, caramelized onion, wild mushroom gravy
- Smothered chicken, onions, peppers, southern gravy
- Rice Krispy shrimp, grilled lemons, creole remoulade

### Sides

- Buttermilk whipped potatoes
- Broccoli & cheddar casserole
- Creamed corn, garlic, parsley, breadcrumbs

### Desserts

- Chocolate chess pie
- Homemade apple turnover
- Bourbon & pecan bread pudding

## Dinner Buffets

*Peabody Dinner Buffets are priced for 90 minutes of service.*

*Dinner buffets are served with freshly baked rolls and sweet cream butter, freshly brewed Peabody coffees and iced tea.*

*Chef attendant @ \$150.00 for 1.5 hours.*

*Add \$6 per person for parties of 25—49.*

**\$66 per person**

### The Italian

#### Salad

- Antipasto, assorted cured meats, cheeses, artichokes, peppers, olives
- Grape tomato & cherry buffalo mozzarella, red onions, basil, aged balsamic

#### Entrée

- Classic chicken parmesan, Pomodoro, wild mushroom sauté
- Braised beef ravioli, chianti demi-glace, herb pesto salad
- Roasted salmon, fennel, eggplant, tomato ragoût

#### Sides

- Parmesan polenta
- Steamed broccolini, lemon
- Ratatouille, peppers, onions, squash, tomato

#### Desserts

- Assorted biscotti
- Tiramisu
- Seasonal panna cotta

## Dinner Buffets

*Peabody Dinner Buffets are priced for 90 minutes of service.*

*Dinner buffets are served with freshly baked rolls and sweet cream butter, freshly brewed Peabody coffees and iced tea.*

*Chef attendant @ \$150.00 for 1.5 hours.*

*Add \$6 per person for parties of 25—49.*

**\$70 per person**

### American Classic

#### Salad

- Mixed greens, shredded carrots, cucumber, grape tomato, buttermilk ranch
- Waldorf salad, apple, celeriac, walnuts, golden raisins, grapes, yogurt dressing

#### Entrée

- Prime rib, horseradish cream, au jus (chef attendant required)
- North Carolina tile fish, sauce Américaine, carrots, celery, potato
- Roasted pork loin, caramelized apples, Jack Daniel's glaze

#### Sides

- Au gratin potatoes
- Green beans, almonds, bacon, onions
- Roasted corn, peppers, onions

#### Desserts

- NYC cheesecake
- Assorted jumbo cookies
- Peanut butter mousse shooter

## Dinner Buffets

*Peabody Dinner Buffets are priced for 90 minutes of service.*

*Dinner buffets are served with freshly baked rolls and sweet cream butter, freshly brewed Peabody coffees and iced tea.*

*Chef attendant @ \$150.00 for 1.5 hours.*

*Add \$6 per person for parties of 25—49.*

**\$66 per person**

### Mediterranean

#### Salad

- Fattoush, tomato, cucumber, mixed greens, feta cheese, lavosh cracker, lemon-mint vinaigrette
- Tabbouleh, bulgur wheat, cucumber, herbs, lemon

#### Entrée

- Za'atar spiced beef tenderloin, roasted tomato, red onion chutney (chef attendant required)
- Mahi Mahi, roasted fennel, preserved lemon cream sauce
- Stuffed chicken breast, spinach, feta cheese, mushroom demi-glace

#### Sides

- Gigantic bean stew, peppers, onions, artichoke, olives
- Kasha, mini bow tie
- Broccolini, lemon, parmesan

#### Desserts

- Tiramisu
- Baklava
- Coconut bars

## Dinner Buffets

*Peabody Dinner Buffets are priced for 90 minutes of service.*

*Dinner buffets are served with freshly baked rolls and sweet cream butter, freshly brewed Peabody coffees and iced tea.*

*Chef attendant @ \$150.00 for 1.5 hours.*

*Add \$6 per person for parties of 25—49.*

**\$68 per person**

## Southwestern

### Salad

- Texas caviar, black-eyed peas, multi-colored peppers, champagne vinaigrette
- Jicama slaw, roasted poblano, papaya, cilantro, lime vinaigrette

### Entrée

- Grilled skirt steak, chimichurri, red wine braised onion
- Tequila marinated chicken, chorizo, corn, potato hash
- Seared tile fish, peppers, onions, hatch chile cream sauce

### Sides

- Roasted garlic & chili-lime fingerling potatoes
- Green chile macaroni & cheese
- Roasted corn & peppers

### Desserts

- Spiced Kahlua flan
- Churros, bittersweet chocolate sauce
- Tres leches cake

## Sweet Indulgence

*Assorted mini desserts from our Peabody  
Pastry Kitchen*

*Priced per dozen.*

- Fresh seasonal fruit tarts
- Assorted Peabody cheesecakes (ask about flavors)
- Traditional French opera cake
- Red velvet cake
- Carrot cake
- Chocolate mousse cups
- Raspberry linzer
- Coconut squares
- Vanilla crème brûlée
- Lemon meringue tart
- Pecan pie
- Key lime boat
- Bittersweet chocolate tart
- Mini espresso eclairs
- German chocolate cake
- Strawberry-pistachio shortcake
- Hazelnut white chocolate crunch
- Buttermilk chess pie
- Pineapple almond square
- Blueberry crumble

**\$48 per dozen**



## Hosted Bar Silver Level

*All prices for Host Bars are subject to 23% service charge.*

*Host Bars: Charges based upon consumption and all applicable sales tax.*

*Bartender Fees for Host Bars: \$100 for first four hours, per bartender.*

*If Host Bar sales exceed \$500 per bar, bartender fees will be waived.*

*Please note that it is a policy of The Peabody that all beverages consumed must be purchased from The Peabody.*

### Liquor ————— \$8.25

- Three Olives Vodka
- Gordon Gin
- Cruzan Silver Rum
- Pepe Lopez Tequila

- Old Charter Bourbon
- Canadian Club Blended Whiskey
- Famous Grouse Scotch

### White Wine ————— \$8.5

- CK Mondavi Pinot Grigio
- CK Mondavi Sauvignon Blanc
- Pepperwood Grove Chardonnay

### White Varietals ————— \$8.5

- Fetzer Riesling
- Montevina White Zinfandel

### Red Wine ————— \$8.5

- Pepperwood Grove Pinot Noir
- Forest Glen Merlot
- Sycamore Lane Cabernet Sauvignon

### Wines and Champagne by the Bottle

- CK Mondavi Pinot Grigio ————— \$36
- CK Mondavi Sauvignon Blanc ————— \$36
- Calloway Chardonnay ————— \$36
- Fetzer Riesling ————— \$36
- Montevina White Zinfandel ————— \$36
- Pepperwood Grove Pinot Noir ————— \$36

- Forest Glen Merlot ————— \$36
- Sycamore Lane  
Cabernet Sauvignon ————— \$36
- Mumm Cordon Rouge ————— \$108
- Champalou Vouvray Brut ————— \$72

## Hosted Bar Gold Level

*All prices for Host Bars are subject to 23% service charge.*

*Host Bars: Charges based upon consumption and all applicable sales tax.*

*Bartender Fees for Host Bars: \$100 for first four hours, per bartender.*

*If Host Bar sales exceed \$500 per bar, bartender fees will be waived.*

*Please note that it is a policy of The Peabody that all beverages consumed must be purchased from The Peabody.*

### Liquor ————— \$9.75

- Absolut Vodka
- Tanqueray Gin
- Bacardi Rum
- Jose Cuervo Tequila

- Makers Mark Bourbon
- Crown Royal Blended Whiskey
- Jack Daniel's Tennessee Whiskey
- Dewar's Scotch

### White Wine ————— \$10.5

- Kendall Jackson Pinot Grigio
- Starborough Sauvignon Blanc
- Clos du Bois Chardonnay

### White Varietals ————— \$10.5

- Seaglass Riesling

### Red Wine ————— \$10.5

- Hob Nob Pinot Noir
- Bogle Merlot
- Louis Martini Cabernet Sauvignon

### Wines and Champagne by the Bottle

- Kendall Jackson Pinot Grigio ————\$52
- Starborough Sauvignon Blanc ————\$42
- Clos du Bois Chardonnay ————\$46
- Seaglass Riesling —————\$46
- Hob Nob Pinot Noir —————\$42

- Bogle Merlot —————\$40
- Louis Martini  
Cabernet Sauvignon —————\$42
- Moet Rosé —————\$120

## Hosted Bar Platinum Level

*All prices for Host Bars are subject to 23% service charge.*

*Host Bars: Charges based upon consumption and all applicable sales tax.*

*Bartender Fees for Host Bars: \$100 for first four hours, per bartender.*

*If Host Bar sales exceed \$500 per bar, bartender fees will be waived.*

*Please note that it is a policy of The Peabody that all beverages consumed must be purchased from The Peabody.*

### Liquor ————— \$11.75

- Grey Goose Vodka
- Bombay Sapphire Gin
- Prichard's Fine Rum
- Patron Silver Tequila

- Knob Creek Bourbon
- Crown Royal Reserve Blended Whiskey
- Gentleman Jack Tennessee Whiskey
- Chivas Regal Scotch

### White Wine ————— \$12.5

- Zaccagnini Pinot Grigio
- Whitehaven Sauvignon Blanc
- Napa Cellars Chardonnay
- Duckhorn "Decoy" Chardonnay

### White Varietals ————— \$12.5

- Delta Canard Blanc

### Red Wine ————— \$12.5

- Jargon Pinot Noir
- Geyser Peak Merlot
- J.Lohr Cabernet Sauvignon
- Duckhorn "Decoy" Cabernet Sauvignon

### Wines and Champagne by the Bottle

- Kendall Jackson Pinot Grigio ——— \$52
- Zaccagnini Pinot Grigio ——— \$62
- Whitehaven Sauvignon Blanc ——— \$48
- Napa Cellars Chardonnay ——— \$55
- Duckhorn "Decoy" Chardonnay ——— \$55
- Delta Canard Blanc ——— \$58
- Jargon Pinot Noir ——— \$60

- Geyser Peak Merlot ——— \$57
- J.Lohr Cabernet Sauvignon ——— \$52
- Duckhorn "Decoy" Cabernet Sauvignon ——— \$52
- Veuve Cliquot Yellow Label ——— \$160
- Dom Perignon ——— \$438
- Louis Roederer Cristal ——— \$485

## Hosted Bar Drinks

*All prices for Host Bars are subject to 23% service charge.*

*Host Bars: Charges based upon consumption and all applicable sales tax.*

*Bartender Fees for Host Bars: \$100 for first four hours, per bartender.*

*If Host Bar sales exceed \$500 per bar, bartender fees will be waived.*

*Please note that it is a policy of The Peabody that all beverages consumed must be purchased from The Peabody.*

## Hosted Receptions by Hour with full host bar

### Silver

- \$25 per person, first hour  
+\$8 for each additional hr

### Gold

- \$30 per person, first hour  
+\$9 for each additional hr

### Platinum

- \$35 per person, first hour  
+\$10 for each additional hr

## Drinks available for all Levels

### Domestic Beer (choose 2) — \$5.75

- Bud Light
- Budweiser
- Miller Lite
- Coors Light
- Michelob Ultra

### Import & Craft Beer(choose 2)—\$6.25

- Ghost River
- Heineken
- Newcastle
- Corona
- Bass Ale
- Sierra Nevada
- Amstel Light
- Guinness Draft
- Stella Artois

### Cordials — \$9.25

- Bailey's
- Kahlua
- Grand Marnier
- Tia Maria

### Sparkling

- Veuve de Vernay Splits — \$10.25
- Louis Perdrier — \$45 per bottle

- Champagne Fruit Punch — \$100 per gal
- Fresh Fruit Punch — \$55 per gal
- Mimosas — \$9 each

- Bloody Mary — \$9 each
- Soft Drinks — \$5 each
- Mineral Water — \$6 each

## Cash Bar Silver Level

*All prices for Cash Bars include service charge and applicable sales tax.*

*Bartender Fees for Cash Bars: \$100 for first three hours, per bartender. Additional hours, \$25 each.*

*Please note that it is a policy of The Peabody that all beverages consumed must be purchased from The Peabody.*

### Liquor ————— \$9.5

- Three Olives Vodka
- Gordon Gin
- Cruzan Silver Rum
- Pepe Lopez Tequila

- Old Charter Bourbon
- Canadian Club Blended Whiskey
- Famous Grouse Scotch

### White Wine ————— \$9.75

- CK Mondavi Pinot Grigio
- CK Mondavi Sauvignon Blanc
- Pepperwood Grove Chardonnay

### White Varietals ————— \$9.75

- Fetzter Riesling
- Montevina White Zinfandel

### Red Wine ————— \$9.75

- Pepperwood Grove Pinot Noir
- Forest Glen Merlot
- Sycamore Lane Cabernet Sauvignon

### Champagne by the Bottle

- Mumm Cordon Rouge ————— \$108
- Louis Perdrier ————— \$45

### Other

- Cordials ————— \$10.75
- Soft Drinks ————— \$5
- Mineral Waters ————— \$6

### Domestic Beer (choose 2) ——— \$6.75

- Bud Light
- Budweiser
- Miller Lite

- Coors Light
- Michelob Ultra

### Import & Craft Beer (choose 2) — \$7.75

- Ghost River
- Heineken
- Newcastle
- Corona
- Bass Ale

- Sierra Nevada
- Amstel Light
- Guinness Draft
- Stella Artois

## Cash Bar Gold Level

*All prices for Cash Bars include service charge and applicable sales tax.*

*Bartender Fees for Cash Bars: \$100 for first three hours, per bartender. Additional hours, \$25 each.*

*Please note that it is a policy of The Peabody that all beverages consumed must be purchased from The Peabody.*

### Liquor ————— \$10.5

- Absolut Vodka
- Tanqueray Gin
- Bacardi Rum
- Jose Cuervo Tequila

### White Wine ————— \$11.75

- Kendall Jackson Pinot Grigio
- Starborough Sauvignon Blanc
- Clos du Bois Chardonnay

### Red Wine ————— \$11.75

- Hob Nob Pinot Noir
- Bogle Merlot
- Louis Martini Cabernet Sauvignon

### Champagne By the Bottle

- Moet Rosé ————— \$125
- Louis Perdrier ————— \$45

### Domestic Beer (choose 2) ——— \$6.75

- Bud Light
- Budweiser
- Miller Lite

### Import & Craft Beer (choose 2) — \$7.75

- Ghost River
- Heineken
- Newcastle
- Corona
- Bass Ale

- Makers Mark Bourbon
- Crown Royal Blended Whiskey
- Jack Daniel's Tennessee Whiskey
- Dewar's Scotch

### White Varietals ————— \$11.75

- Seaglass Riesling

### Other

- Cordials ————— \$10.75
- Soft Drinks ————— \$5
- Mineral Waters ————— \$6

- Coors Light
- Michelob Ultra

- Sierra Nevada
- Amstel Light
- Guinness Draft
- Stella Artois

## Cash Bar Platinum Level

*All prices for Cash Bars include service charge and applicable sales tax.*

*Bartender Fees for Cash Bars: \$100 for first three hours, per bartender. Additional hours, \$25 each.*

*Please note that it is a policy of The Peabody that all beverages consumed must be purchased from The Peabody.*

### Liquor ————— \$14.5

- Grey Goose Vodka
- Bombay Sapphire Gin
- Prichard's Fine Rum
- Patron Silver Tequila

### White Wine ————— \$13.75

- Zaccagnini Pinot Grigio
- Whitehaven Sauvignon Blanc
- Napa Cellars Chardonnay
- Duckhorn "Decoy" Chardonnay

### White Varietals ————— \$13.75

- Delta Canard Blanc

### Champagne By the Bottle

- Veuve Cliquot Yellow Label ——— \$175
- Dom Perignon ————— \$438
- Louis Roederer Cristal ————— \$550
- Champalou Vouvray Brut ——— \$72

### Domestic Beer (choose 2) ——— \$6.75

- Bud Light
- Budweiser
- Miller Lite

### Import & Craft Beer (choose 2) — \$7.75

- Ghost River
- Heineken
- Newcastle
- Corona
- Bass Ale

- Knob Creek Bourbon
- Crown Royal Reserve Blended Whiskey
- Gentleman Jack Tennessee Whiskey
- Chivas Regal Scotch

### Red Wine ————— \$13.75

- Jargon Pinot Noir
- Geyser Peak Merlot
- J.Lohr Cabernet Sauvignon
- Duckhorn "Decoy" Cabernet Sauvignon

### Other

- Cordials ————— \$10.75
- Soft Drinks ————— \$5
- Mineral Waters ————— \$6

- Coors Light
- Michelob Ultra

- Sierra Nevada
- Amstel Light
- Guinness Draft
- Stella Artois