

Breakfast Buffets

Buffets are all served with coffee, tea and chilled fruit juice

Healthy Start \$22

10-person minimum required

Scrambled eggs with sauce vierge (GF)
Sautéed onions, peppers and spinach with quinoa (GF)
Orange-glazed ham with pineapple (GF)
Individual low-fat Greek yogurts (GF)
Berries & granola
Hard-boiled eggs (GF)
Raisin bran muffins
Sugar-free fruit preserves (GF)

Classic Breakfast \$21

10-person minimum required

Scrambled eggs with Wisconsin cheddar and chives (GF)
Herb home fries (GF)
Applewood-smoked bacon and sausage (GF)
Individual fruit yogurts (GF)
House-baked muffins, scones & coffee cake
Sliced fresh fruit (GF)

Continental Breakfast \$15

House-baked muffins, scones, quick breads & coffee cake
Fruit preserves and butter (GF)
Assorted fruit yogurts (GF)
Sliced fresh fruit (GF)



Plated Breakfasts

Plated breakfasts are all served with coffee, tea and chilled fruit juice

Madison Club Breakfast \$16

add fresh fruit: \$2.50 (GF)

Scrambled eggs with Wisconsin cheddar & chives (GF)
Herb home fries
Applewood-smoked bacon and sausage (GF)
Cheddar buttermilk biscuit

Croissant Egg & Cheese Sandwich \$16

add fresh fruit: \$2.50 (GF)

Scrambled egg with slow-roasted tomato, pesto aioli*, sliced Swiss cheese
Rosemary home fries
A choice of Applewood-smoked bacon or sausage on the side (GF)

Thai Breakfast Bowl \$16

Scrambled eggs with Farro, marinated avocado, edamame, kale, Thai peanut sauce

Classic Sausage & Egg Croissant \$16

Scrambled egg & sausage with Sante Fe sauce, sauteed onions, Swiss, arugula

Chef-Attended Stations

20-person minimum is required. Stations require a chef-labor fee of \$50 per chef. Prices are per person.

Omelet Station (GF) \$11

Whole eggs, crispy bacon, diced ham, shredded cheddar and pepper jack, onion, mushrooms, green peppers

Belgian waffles \$8

Wisconsin maple syrup, whipped cream, macerated fresh berries, honey butter

Breakfast Additions

Seasonal Fruit Turnovers	\$42.00/Dozen
Sliced Coffee Cake	\$28.00/Dozen
Assorted Muffins	\$28.00/Dozen
Scones	\$28.00/Dozen
Quick Breakfast Breads.....	\$28.00/Dozen
Cinnamon Sugar Donut Muffins.....	\$28.00/Dozen
Peeled Hard Boiled Eggs (GF)	\$28.00/Dozen
Yogurt and Granola Parfaits	\$7.00 each
Bowl of Fruit Salad (GF)	\$6.00 per person
Whole Fruit (GF)	\$3.00 Each

Beverages

Organic Coffee	\$44.00/Gallon
European Gourmet Coffee.....	\$38.00/Gallon
Hot Tea	\$1.50/Each
Iced Tea	\$32.00/Gallon
Lemonade	\$27.00/Gallon
Chilled Fruit Juices	\$15.00/Carafe
Bottled Republic of Tea Iced Tea	\$6.50/Bottle
Pellegrino 50ML	\$5.00/Bottle
Soda (Coca-Cola products)	\$2.75/Can
Bottled Water	\$2.75/Bottle

Breaktime – Afternoon Delectables

Mix it Up \$9

Homemade granola, mini M&M's, toasted mixed nuts, dried raisins, cranberries, apricots, chocolate & butterscotch chips

Mediterranean \$9

Marinated olives and piquillo peppers, garlic toast, whipped goat cheese, raw carrots & broccoli, pimento cheese dip

Fresh Fruit & Biscotti \$10

Berries, grapes, pineapple, whipped cream & grated chocolate

Afternoon Sandwiches \$12

Stalzy's baguettes, shaved ham and turkey, aioli, Havarti cheese, lettuce & tomatoes, garlic herb dressing

Kristin's popcorn party \$9

Gourmet popcorn, yogurt parfaits, assorted bars

Packers Pre-Game \$12

Chicken wings, cheese curds, Chef's choice pizza

Pretzel Package \$10

Classic, cinnamon sugar, herb & cheese, beer cheese dip, seasonal fruit mustard



Delightful Additions

Freshly-Baked Cookies	\$30.00/Dozen
Gourmet Finger Sweets	\$30.00/Dozen
Assorted Candy Bars	\$26.00/Dozen
Mixed Nuts.....	\$28.00/Dozen
Quick Breakfast Breads.....	\$7.00/Person
Chocolate-Dipped Espresso Beans & Candied Almonds.....	\$5.00 Each
Gardetto's Snack Mix.....	\$4.00/Person
Whole Fresh Fruit	\$3.00 Each
Bowl of Popcorn	\$3.00/Person

Lunch Buffets

10-Person minimum is required. Buffets are all served with coffee, tea and milk.

MEMBER FAVORITE

Street Tacos \$28

Lime marinated chicken (GF)
Churrasco pork & pineapple (GF)

Barbacoa beef (GF)

Warm tortillas

Tortilla soup

Sour cream, limes, hot sauce, queso, guacamole, lettuce, pico, onion

Mexican Rice (GF)

Romaine salad with black beans and corn

Chef Inspired Sandwiches \$28

Churrasco pork, pineapple, Cotija

Shredded chicken, sundried tomatoes, peppers, balsamic glaze

Corned beef, apple sauerkraut & Swiss cheese

House salad, roasted apples, creamy blood orange vin, blue cheese

Roasted tomatoes & asparagus, lemon Dijon, pecorino

Pumpkin seed chimichurri, garlic aioli, Russian dressing

Hoagies, Hawaiian rolls, rye bread

Assorted chips

Classic Hot Sandwiches \$28

Italian beef, provolone, au jus

Smoked turkey in vesuvio sauce

Shaved ham, gruyere & fried onions

Giardiniera, marinted avocados, red cabbage slaw, garlic aioli

Kale salad, parmesan poppy seed dressing, Farro wheat, roasted grapes, toasted almonds

Apple & potato salad, bacon, red onion, feta, walnuts, arugula

Hoagies, Hawaiian rolls

Assorted chips



Lunch Buffets *(cont.)*

Madison Club Lunch \$32

Butternut squash ravioli, pistachio pesto cream sauce, wilted greens, pecorino
Whole roasted smoked salmon, lemon pepper dressing, grilled kale
Kale salad, parmesan poppy seed dressing, roasted grapes, Farro wheat toasted almonds
Herb De Provence & SarVecchio roasted tomatoes, onion & zucchini (GF)
Roasted potatoes & artichokes with tomato almond brown butter (GF)
Dinner rolls

Homestyle \$30

Roast meatloaf
Grilled chicken legs (GF)
Mashed potatoes (GF)
Roasted carrots & Broccoli (GF)
House salad with roasted apples, creamy blood orange vin & blue cheese (GF)
Dinner rolls
Fresh fruit salad with vanilla dressing (GF)

Cold Cuts \$26

Smoked turkey breast, basil aioli, ciabatta, mozzarella, tomato, arugula
Shaved ham, pretzel roll, cheddar cheese, honey Dijon aioli, sweet pickles, arugula
Roast beef, hoagie roll, horseradish aioli, bruschetta tomatoes, provolone and arugula
Veggie delight: ciabatta, roasted sweet potato, chipotle aioli, cilantro, poblano pico, Cotija, lettuce, apples
Kale salad, parmesan poppy seed dressing, roasted grapes, Farro wheat toasted almonds
House salad, roasted apples, creamy blood orange vin, blue cheese (GF)
Seasonal soup
Pickles
Assorted Chips
Fresh baked cookies

Plated Lunches - Salads

All served with bread, coffee, tea, juice and milk

MEMBER FAVORITE

Southern Bell \$18

Charred peach vinaigrette, bourbon pecans, ricotta salata, arugula, bacon, red onions, and crispy sweet potato

Wisconsin Apple Salad \$17

Mixed greens, gorgonzola cheese, arugula, bourbon candied pecans, balsamic poppy seed vinaigrette

Cobb Salad (GF) \$17

Smoked turkey breast, crumbled bacon, diced ham, hard-boiled egg, cherry tomatoes, blue cheese, avocado-ranch dressing

Baby Kale & Roast Beet Salad \$17

Soft goat's milk cheese, Basil & pistachio dressing, candied pistachios, bitter radicchio, fresh berries, pickled red onions

Classic Caesar \$17

Crisp romaine, cherry tomatoes, house made dressing, kalamata olives, shaved parmesan, herb croutons, choice of grilled chicken breast or roasted salmon

Smoked Chicken Salad \$17

Butter lettuce, Napa cabbage, roasted grapes, fresh mint & cilantro, cashews, crispy wontons, hoisin dressing

Plated Lunches - Sandwiches

*All served with chips, coffee, tea, juice and milk
Add chef's choice seasonal soup or mixed greens salad - \$4/person*

MEMBER FAVORITE

Moroccan Chicken Salad \$17

Pita, curried golden raisins, almonds, carrot ginger jam, arugula

Mediterranean Turkey Sandwich \$17

Balsamic fig relish, bacon, arugula, mayo, roasted fennel

Roast Beef Sandwich \$17

Blue cheese aioli, hoagie roll, horseradish cream, bacon, lettuce, roasted tomato

Vegetarian Deluxe \$16

Baby kale, pecans, brioche roll, apples, goat cheese spread, marinated avocados

Madison Club Banh Mi \$16

Baguette, hoisin glazed chicken, carrot slaw, mayo, shaved jalapenos

Shaved Ham Sandwich \$16

Pimento cheese spread, brioche roll, corn meal fried onions, zesty pickle chips, arugula

Plated Lunches – Entrées

*All entrees are served with coffee, tea and milk
Add chef's choice seasonal soup or mixed greens salad - \$4/person*

LOCAL OPTION

Seared Lake Superior Whitefish \$17

Basmati rice, coconut curry cream sauce, sautéed bell pepper, sugar snap peas and pineapple

Grilled Sirloin \$30

Herb roasted potatoes, sautéed cabbage, bacon jus

Braised Beef Short Rib \$30 (GF)

Wild mushroom risotto, red wine glazed onions, wilted kale, gremolata

Citrus Salmon \$27 (GF)

Celeriac puree, arugula with creamy grapefruit vinaigrette, roasted sweet potato, pickled red onion

Roast Salmon \$27 (GF)

Mashed potatoes, sautéed seasonal vegetables, lemon dill cream sauce

Seared Chicken Breast \$25

Tomato sofrito, basil almond pesto, Farro wheat & wilted greens

Sweet Soy Glazed Mahi Mahi \$28

Red curry coconut sauce, macadamia crumble, rice, carrot slaw

Sweet Chili Glazed Chicken Breast \$25

Red onion & peach chutney, sweet potato puree, carrots, charred broccoli

Hors D'oeuvres – Chilled Selections

Price indicated is per one dozen.

MEMBER FAVORITES

Beef Tartare Tacos \$38

Pickled red onion & caper relish, lemon aioli

Poached Lobster Salad \$50

Belgian endive, avocado, lemon aioli, almonds

Blackened Ahi Tuna \$60

Peach chutney, crispy ham, scallion

Traditional Bruschetta \$45

Tomatoes, fresh basil, aged Parmesan on country toast

Caprese Skewers (GF) \$45

Cherry tomatoes with fresh mozzarella & basil

Iced Shrimp Cocktail (GF) \$55

Served with cocktail sauce

Raw Oysters (GF) \$50

Served with citrus chili mignette & Tobiko

Charred Eggplant Crostini \$40

Creamy goat cheese, local honey, fresh herbs

Prosciutto & Cantaloupe Skewers (GF) \$36

Basil, olive oil, fresh pepper, aged balsamic

Smoked Salmon Mousse \$36

Cucumber & lemon zest on gourmet cracker

Chef's Choice Canapes \$44

A selection of bite-sized seasonal hors d'oeuvres



Hors D'oeuvres – Chilled Selections *(cont'd)*

Butternut Squash Mousse \$38

Brioche, pickled red onion, almonds

Fluke Crudo \$55

Charred scallion vin, melon, tobikko

Blue Cheese Mousse \$40

Tart shell, candied marcona almonds, seasonal jam

Seasonal Gazpacho Shot \$38

Avocado, tomato, strawberry, beet, melon

Hors D'oeuvres – Hot Selections

Price indicated is per one dozen.

Assorted Bacon Wraps (GF) \$45

Bacon wrapped artichoke hearts, pineapple, water chestnuts

Mini Crab Cakes \$50

Served with saffron cream sauce

Bacon-Wrapped Shrimp (GF) \$50

Citrus-marinated shrimp, bacon & pineapple

Beef Tenderloin Meatballs \$42

With BBQ sauce

Merguez Stuffed Mushrooms \$42

Balsamic fig syrup, parmesan

Crispy Shrimp Cake \$40

Topped with sweet chili marmalade

Chorizo Stuffed Oysters \$50

Buttered bread crumbs

Dashi Shots \$39

Shitake mushrooms, scallions

Hors D'oeuvres – Trays

Price indicated is per person.

Fresh Fruit \$5.5

Selection of sliced fresh fruit

Fruit Mix \$7

Fresh & dried fruits, poached pears, whipped cream & grated chocolate, white chocolate pretzels

Farmer's Vegetables & Dip \$4.5

Fresh vegetables, breadsticks, olives, pickles, charred onion ranch

Ouisconsin Cheese & Sausage \$6

Served with assorted crackers

Craft Cheese & Charcuterie \$7

Served with imported and artisanal Wisconsin cheeses, charcuterie & assorted crackers

Hors D'oeuvres – The Chef's Carvery

All carving stations include assorted artisanal rolls and house-made condiments.

Chef-attended stations \$150 for 2 hours.

Slow Roast Beef Brisket \$400

(serves approximately 25)

Smoked Turkey Breast Crown Roast (GF) \$200

(serves approximately 20)

Red Wine Marinated Beef Top Round (GF) \$400

(serves approximately 60)

Slow Roasted Prime Rib (GF) \$500

(serves approximately 35)

Hors D'oeuvres – Tables

Prices listed are per person. Minimum of 25 people.

MEMBER FAVORITE

Madison Club Classic \$58

Shrimp Cocktail (GF)
Cheese & Sausage
Mini Crab Cakes with Saffron Cream Sauce
Beef Tips with Fig Jus & Blue Cheese (GF)
Fresh Fruit Platter (GF)
Roasted Beet Skewers with Pistachio Basil Emulsion, Goat Cheese
Mini Ham & Gruyere Sandwiches
Cream Puffs

Seafood \$65

Chilled oysters, shrimp and crab (GF)
Chorizo baked clams
Bacon wrapped shrimp and pineapple skewers
Smoked salmon display (GF)
Mini Lobster BLT
Paprika roasted potatoes with feta and tomato pepper sauce (GF)
Cucumbers and carrots with dill creme fraiche (GF)
Key lime cups

Pacific \$60

Dashi shots with mushroom and scallions
Seared ahi tuna with avocado, peanuts, hoisin sauce
Chicken and shrimp dumplings with ginger ponzu & radish slaw
Red curry marinated shrimp and water chestnuts with basil & mint emulsion
Sesame marinated noodle bowls
Edamame with green tea broth
Mango mousse cups

Mediterranean \$59

Mushroom, arugula, Gouda flatbread
Sweet sour peppers and onion on garlic toast
Prosciutto wrapped dates and apples (gf)
Salami & mozzarella platter (GF)
Roast meatballs with red pepper coulis and pecorino
Spinach and garlic stuffed mussels
Shrimp in spicy tomato sauce with feta and almond crumble
Tiramisu cups

Dinner Buffets

10-Person minimum is required. Buffets are all served with coffee, tea and milk.

MEMBER FAVORITE

The Madison Club \$65

Roast beef tenderloin with fig jus, blue cheese, horseradish cream
Grilled chicken breast with roast onion and carrots, saffron cream sauce (GF)
Whole roast smoked salmon with lemon pepper dressing, grilled kale
Baked oysters
Roast garlic mashed potatoes (GF)
Loaded scalloped potatoes
Lemon parmesan roasted broccoli (GF)
Roasted Herbs de Provence vegetables (GF)
Farro wheat and roasted beet salad
Churchill's salad

Venetian \$47

Slow roast pork loin with Romanesco sauce and crispy onions
Butternut squash ravioli with pistachio pesto cream sauce, wilted greens, Pecorino
Pasta with smoked chicken ragu, goat cheese, seasonal vegetables
Garlic cheese bread with prosciutto, sweet and sour peppers
Caprese platter with aged balsamic
Lemon pepper smashed red potatoes with parmesan, artichokes, arugula (GF)

Off the Grill \$42

Southwest marinated grilled steak with Cotija, roasted poblano, tomato salsa (GF)
Grilled bratwurst and knockwurst with sauerkraut and onions
Chicken kabobs with scallion, pineapple, hoisin glaze, toasted peanuts (GF)
Honey jalapeno corn bread
Mixed greens with creamy lemon Dijon dressing, red onion, crispy potatoes, pumpernickel croutons, tomato
Grilled vegetable and quinoa salad with goat cheese, Peppercorn & garlic dressing (GF)
Buns and condiments

Hampton \$41

Baked cod with tomato, dill, pine nut brown butter sauce (GF)
Crispy smashed potatoes with garlic butter (GF)
Crab and artichoke dip with garlic toast
Bibb and radicchio salad with ancient grains, toasted almonds, pickled apple, blood orange vinaigrette
Barley pilaf with andouille, shrimp, hearty vegetables
Clam chowder



Plated Dinners

Served with a mixed field greens salad, creamy blood orange vinaigrette, artisanal rolls, coffee and tea

MEMBER FAVORITES

Hoisin Glazed Salmon \$39

Bok choy, roast carrots, apple and carrot slaw, crispy smashed potatoes

Guajillo Braised Beef Brisket \$38

Chimichurri, Cotija, Hominy grits, wilted greens

Grilled Beef Filet \$45

Sour cream potatoes, glazed vegetables, herb mustard demi, crispy onions

Fennel Crusted Lamb Rack \$46 (GF)

Braised fingerlings, sautéed French beans, red wine rosemary jus

Seared Scallops \$47

Pistachio crumble, ginger orange marmalade, crispy rice, caramelized zucchini, spinach

Maple Glazed Duck Breast \$42

Wild rice, roasted sweet potato and radicchio, cherry bourbon sauce

Braised Beef Short Rib \$42 (GF)

Wild mushroom risotto, red wine-glazed onions, wilted kale, gremolata

Baked Crab Cake \$42

Wilted spinach, saffron cream sauce, SarVecchio, paprika roasted potatoes

Citrus Salmon \$39 (GF)

Celeriac puree, arugula with creamy grapefruit vinaigrette, roasted sweet potato, pickled red onion

Southwest 6oz. Flat Iron \$39 (GF)

Black bean puree, roast corn succotash, chipotle reduction sauce

Roast Salmon \$39 (GF)

Mashed potatoes, sautéed seasonal vegetables, lemon dill cream sauce

Grilled sirloin \$38

Herb roasted potatoes, sautéed cabbage, bacon jus

Plated Dinners *(cont'd.)*

Ham & Artichoke Stuffed Chicken Breast \$36

Barley pilaf, wilted spinach, saffron cream sauce

Seared Whitefish \$36 (GF)

Pineapple basmati rice, coconut curry cream sauce, sautéed bell pepper, sugar snap peas

Seared Chicken Breast \$35

Tomato sofrito, basil almond pesto, Farro wheat, wilted greens

Beef Bourguignonne (GF) \$35

Red wine braised tenderloin, mashed potatoes, pearl onions

Blackened Gulf Shrimp \$37

Andouille rice, sweet potato puree, kale, spicy tomato sauce

Parmesan Crusted Roast Beef \$34

Roast tomato puree, balsamic reduction, fingerlings, chili cauliflower

Herb Marinated Grilled Pork Loin \$34

Wheat berries, creamed leeks and cabbage, fire-roasted apple bacon jus

Sweet Chili-glazed Chicken Breast \$34

Red onion and peach chutney, sweet potato puree, carrots and charred broccoli

Grilled Chicken Breast \$33

Spätzle, creamy mustard jus, roasted carrots, wilted kale

Sweet Soy-Glazed Mahi Mahi \$41

Red curry, coconut sauce, macadamia crumble, rice, carrot slaw

Plated Dinners – Vegan Entrees

Moroccan Cauliflower Steak \$30

Marinated chickpea salad, arugula, lemon tahini dressing, pistachios

Marinated Roast Carrots \$30

Farro, tabbouleh, vegan demi, herbs

Plated Dinners – Vegetarian Entrees

Butternut Squash Ravioli \$33

Pistachio pesto cream sauce, wilted greens, Pecorino

Potato Gnocchi \$31

Walnut pesto, wild mushrooms, basil cream sauce, spinach

Spinach Potato Bourekas \$30

Warm barley salad, Kalamata olives, red pepper hummus

Gourmet Desserts

Chef's Dessert Buffet \$10/person *(Minimum 20 people; buffet allows 3 pieces per person)*
Selection of plated tarts, tortes, cakes, cheesecakes, chocolate covered strawberries

New York Style Cheesecake \$10
Vanilla-infused classic cheesecake with graham cracker crust served with seasonal fruit sauce

Petite Dessert Buffet \$9/Person *(Minimum 20 people; buffet allows 3 pieces per person)*
Selection of light desserts including chocolate covered strawberries, profiteroles, coconut macaroons, Madeleines, assorted petit fours

Tiramisu Torte \$9
Classic Italian dessert with layers of espresso sponge cake, mascarpone cream, dark chocolate sauce

Milk Chocolate Pot de Crème \$9
Rich chocolate custard topped with sea salt, Chantilly cream, butter cookie

Flourless chocolate cake (GF) \$9
Chocolate ganache, fresh berries, Chantilly cream

Seasonal Fruit Tart \$8
Seasonal fresh fruit baked into a sweet crust with Chantilly cream

Key Lime Tart Cup \$8
Key lime custard, graham cracker crumble, whipped coconut cream, toasted coconut, fresh strawberry

Almond Gâteau \$8
Almond cake with apricot filling, frosted with almond buttercream, garnished with sliced almonds

Carrot Cake \$7
Served with toasted pecans, pineapple, cream cheese frosting



Specialty Cakes

Starting at \$7 per person and up. Specialty cakes can be created in consultation with our sales team. Ask how our talented pastry chefs can create a one-of-a-kind cake for your special event! Regular-sized specialty cake orders must be placed at least one week ahead of time. Larger, wedding-type cakes require three weeks advance notice.

Flavors

Chocolate Devil’s Food, Vanilla Chiffon, Almond, Carrot, Lemon Poppyseed, Red Velvet

Fillings

Vanilla Buttercream, Fruit Filling, Chocolate Buttercream, Custom Buttercream, Lemon Curd, Chocolate Ganache, Chocolate Mousse, Cream Cheese Frosting

Other Sweets

Priced by the dozen

Chocolate-covered Strawberries	\$45.00
Cupcakes.....	\$43.00
Chocolate Eclairs.....	\$42.00
Individual Truffles.....	\$42.00
Petit Fours.....	\$40.00
Gourmet Cookies	\$32.00
Assorted Finger Sweets, Brownies, Bars.....	\$23.00
Chef’s Choice French Macaroons.....	\$ ___

Intermezzo

House-made sorbet with seasonal garnishes. \$26

Bar Service

Fully Staffed Bar

**Bar can be hosted, drink tickets or cash basis.*

**A \$350 minimum spending guarantee is required for all staffed bars. If guest count is under 175 people an additional bar may be added for \$350; over 175 people an additional bar is \$200.*

Includes:

Madison Club House Brands.....	\$5.75-7.00
Call Brands.....	\$7.00 - \$8.00
Premium Brands.....	\$7.75-9.00
Assorted Beers.....	\$4.50-6.00
Assorted House Wines.....	\$6.75-7.75
Super Premium.....	\$10.00-12.75
Soft Drinks.....	\$2.75

Self-Serve Beer, Wine & Soda Station

**Charged on consumption. No minimum required.*

Includes: Assorted Beers, House Wines and Soft Drinks

Wine Pour or Champagne Pass

**Charged on consumption.*

Includes: Choose a house red & white wine to pour during dinner service or butler-passed house champagne.



Bar Service *(cont'd)*

House Wine

**Inquire for more extensive wine and/or champagne availability*

	Glass	Bottle
Kenwood Yulupa (Chardonnay, Cabernet)	\$6.75	\$30
Matua (Sauvignon Blanc)	\$7.75	\$33
William Hill (Chardonnay, Cabernet Sauvignon)	\$7.75	\$36
Bollini (Pinot Grigio)	\$7.75	\$33
Coppola Votre Sante (Pinot Noir)	\$7.75	\$33
Chateau Ste. Michelle (Riesling)	\$7.75	\$33
Atamisque Serbal (Malbec)	\$7.75	\$33
 Kenwood (House Champagne)		\$27

Beer

**Not all of our beer selections are readily available in all quantities, but special orders can be made with two weeks lead time.*

Beer	Bottle	¼ Barrel	½ Barrel
Domestic	\$4.50	\$225	\$385
Premium / Micro / Import	\$5.25+	\$255	\$445
"Super" Imported	\$6.00+	\$275	\$495

**Inquire for specialty beverages*