



The Chateaux at Silver Lake Private Events and Catering

Bistro Toujours/Levy Restaurants' provides your onsite food and beverage services for all of your private event needs during your stay at The Chateaux at Silver Lake in Deer Valley, Utah. The attached menus are just a sampling of many of the items we can provide for you and your guests.

We look forward to working with you and making your events memorable with our culinary passion and creative attention to details. Please let us know if you have any questions, or if you need additional menu suggestions from our Executive Chef.

Private Events are available for groups with 20 or more guests. Up charges will apply for those groups not meeting the minimum guest requirements. Events must have a minimum of \$250.00 in revenue.

*Condominium Deliveries and Setups are 5.00 per person, per Event.
Functions starting prior to 7:00 a.m. incur a 150.00 per half-hour fee.*

All Buffet events are one and a half-hour in duration. If you wish to continue the food and staffing service, an additional price increase is charged of 18% per each half-hour extension per person. Final guest counts are required 7 business days in advance to ensure professional service and air freighted gourmet items. A 15% surcharge may be added to the per person price of guests in attendance over the guaranteed final count.

At the conclusion of each function, all food and beverages remain the property of Levy Restaurants at The Chateaux at Silver Lake. No outside food or beverages are allowed on site without prior written approval.

For Deer Valley Lodging Group Clients staying at The Chateaux at Silver Lake, the following Food and Beverage minimums are in place. Minimums are \$25 per person per day of functions (non winter) and \$40 per person per day of functions (winter) excluding service charges and taxes and other fees. Planned functions are any group meetings, events, or meal functions hosted by the group either on property at The Chateaux, or off site at another venue. Your food and beverage minimum is noted on your contract with Deer Valley Lodging. To meet the contracted minimums all food and beverage must be purchased from Bistro Toujours/Levy Restaurants.

***We invite you to be a guest at your own party.
We graciously await your Rsvp.***

Sincerely,

The Bistro Toujours' Management Team

All food and beverage subject to a taxable 20% service charge and 8.35% sales tax.

Prices subject to change. 1/05



Breakfast Options

Early Start

Selection of Chilled Juices

Assortment of House Made Pastries
Butter, Preserves

Illy Coffee, Assorted Hot Tea
Served with Milk, Honey, and Lemon

\$14 per person

Deluxe Continental

Selection of Chilled Juices

Sliced Seasonal Fresh Fruit and Berries

Assorted Cold Cereals with 2% and Skim Milk

Assortment of House Made Pastries
Butter, Preserves

Illy Coffee and Assorted Hot Teas
served with Milk, Honey and Lemon

\$18 per person

The Breakfast Buffet

Minimum of 25ppl

Selection of Chilled Juices

Sliced Seasonal Fruit and Berries

Fluffy Scrambled Eggs
Breakfast Sausage, Bacon and Pommes Lyonnaise

Assorted Cold Cereals, including Granola, with 2% and Skim Milk

Assortment of House Made Pastries
Butter, Preserves

Bagels and Cream Cheese

Illy Coffee and Assorted Hot Teas
served with Milk, Honey and Lemon

\$26 per person

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Chateaux Breakfast Buffet

Minimum of 25ppl

Selection of Chilled Juices

Sliced Seasonal Fruit and Berries

Chef Attended Omelet Station
Featuring a Variety of Meats, Cheeses and Vegetables

Bacon, Grilled Ham and Sausage

Hot Oatmeal
Cinnamon, Brown Sugar and Candied Nuts

Buttermilk Pancakes or Fancy French Toast
Maple Syrup

Assortment of House Made Pastries
Butter and Preserves

Sliced Bagels & Cream Cheese

Illy Coffee and Assorted Hot Teas
served with Milk, Honey and Lemon

\$34 per person

~Omelet Station Chef Fee \$100 ~

Skier Express for on the Go!

(Available only in to-go containers)

No coffee service included

Individual Orange Juice
Individual Fruit Yogurt, Breakfast Bar
Homemade Muffin or Bagel and Cream Cheese
Whole Fresh Fruit

\$15 per person

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Additional Selections

*The following may be added to our buffets
at an additional cost per person*

Selection of Whole Fruit
Sliced Seasonal Fruit and Berries
Sliced Bagels with Whipped Cream Cheese
Individual Fruit and Vanilla Bean Yogurts

\$3 for each additional item

Hot Oatmeal
Items to include: China Cinnamon, Honey, and Candied Pecans
\$5 per person

Assortment of Stuffed Croissants, Ham & Cheese and Spinach & Cheese
Granola with Yogurt and Berries
Traditional Swiss Muesli with Fruit and Toasted Nuts
Black Forest Ham and Laguiole Cheese Quiche
Spinach, Mushroom and Goat Cheese Quiche
Buttermilk Pancakes with Maple Syrup
Traditional Eggs Benedict with Sage Hollandaise

\$6 for each additional item

House Smoked Salmon with Buttered Toast Points, Lemons, Capers, Chives, Red Onion,
Chopped Egg and Sour Cream

\$10 for each additional item

Breakfast Action Station

Omelets

Items to include a variety of Meats, Cheeses and Vegetables
(Egg White and Egg Substitute available) \$8 per person

~All Station Chefs at \$100 ~

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Meeting Breaks

Beverages

Ily Coffee, Decaffeinated and Assorted Hot Teas
served with Milk, Honey and Lemon \$32.00 per gallon
Hot Cider with Cinnamon Sticks \$42.00
Hot Chocolate with Mini Marshmallows \$42.00
Assorted Soft Drinks \$2.75 per beverage
Bottled Water \$3.50 per beverage
Red Bull \$4.75 per beverage
Orange, Grapefruit, Apple, and Cranberry Juices \$14.00 per pitcher
Iced Tea with Lemons and Sugar \$14.00 per pitcher

The Energizer

Sliced Seasonal Fresh Fruit and Berries
Granola Bars and Power Bars
House Made Granola and Assorted Yogurts
\$14 per person

The Country Picnic

Imported and Domestic Cheeses
Sliced Seasonal Fresh Fruit and Berries
Crudite with Dip, Baguettes and Crackers
A Basket of Whole Produce
\$15 per person

South West

Basket of Tortilla Chips
Chipotle-Apple Cornbread
Avocado and Fire Roasted Tomato Salsa
and Warm Black Bean-Chorizo Dips
\$14 per person

The Ballpark

Cracker Jacks
Fresh Popped Popcorn
Soft Pretzels with Mustards
\$14 per person

Salty Break

Corn Tortilla Chips and Salsa
Potato Chips and Dips
Thin Pretzels
\$12 per person

Sweet Tooth

House Made Cookies
Chocolate Brownies
2% Milk
Chocolate Milk
\$12 per person

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Meeting Breaks

White Cheddar Fondue

Assorted Cubed Breads

\$12 per person

Blue Cheese Fondue

Assorted Cubed Breads
Assorted Meats

\$20 per person

Chocolate Fondue

Cubed Pound Cake
Marshmallows
Strawberries

\$18 per person

Charcuterie

Prosciutto de Parma, Herbs de Provence Salami, Bresola
Country Elk Pate with a Dried Fruit Chutney
Cornichons, Pickled Pear Onions, Dijon & Whole Grain Mustards
Assortment of Rustic Breads
\$20 per person

Additional Break Selections

The following may be added to our Breaks, or ordered separately at an additional cost per person

Crudités with Dip \$5
Whole Fresh Fruit Bowl \$3
Sliced Seasonal Fresh Fruit and Berries \$5
Double Chocolate Dipped Strawberries \$6
Chocolate Brownies or House Made Cookies \$3
Potato Chips and Pretzels \$3
Mixed Nuts \$5
Warm Jumbo Pretzels with Mustard \$3
Popcorn \$3
Ice Cream Sundae Station \$10
Salsa, Guacamole and Tortilla Chips \$5
Rice Krispy Treats \$3
Assorted Ice Cream Bars \$4
Candy Bars \$3
Chocolate Tuxedo Dipped Strawberries \$8

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Buffet Luncheon Options

(Beverages Not Included)

Luncheon Buffet

Orecchiette Pasta Salad with Sautéed Mushrooms,
Sun-dried Tomatoes, Grilled Onions, Gruyere Cheese and Herbs
A Variety of Petit Greens tossed with Grilled Vegetable Vinaigrette
House Made Mozzarella and Tomatoes Napoleon with Herbs and Extra Virgin Olive Oil
Oven Roasted Turkey, Pepper Crusted Pastrami, Roasted Beef and Black Forest Ham
Thinly Sliced Emmenthaler, Smoked Gouda, Havarti and White Cheddar Cheeses
Greek Olives, Red Onions, Dill Pickles, Sliced Tomatoes and Butter Lettuce
Mayonnaise, Dijon Mustard, Whole Grain Mustard and Creamy Horseradish Sauce
Assorted of Breads and Rolls
Potato Chips
Whole Fresh Fruits
Cookies or Brownies

\$29 per person

An Afternoon Barbeque

Yukon Gold Potato Salad
Southern Style Cabbage Cole Slaw
Jalapeno Corn Muffins and Sourdough Rolls
Grilled Seasonal Vegetables
Corn on the Cob with Butter
Molasses Baked Anasazi Beans
Bourbon Barbecue Basted Short Ribs
Anise Honey Glazed Salmon with Stewed Corn and Tomatoes
Warm Fruit Cobbler

\$29 per person

The Grill Buffet

Caesar Salad with Hearts of Romaine Lettuce, Roasted Garlic Crouton and Parmesan Reggiano
Yukon Gold Potato Salad
Southern Style Cabbage Cole Slaw
Sliced Fruit Salad
House Made Chili
Barbeque Chicken
Jumbo All Beef Hot Dogs
Grilled Hamburgers, Vegetable Burgers
Lettuce, Tomatoes, Onion, Pickles, Ketchup, Mustard
Cookies or Brownies

\$28 per person

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Buffet Luncheon Options Continued

(Beverages Not Included)

Bistro Toujours

Prosciutto, House Made Mozzarella and Grilled Asparagus
Arugula and Red Oak Salad with Black Olives, House Dried Tomatoes
Lemon-Garlic Vinaigrette and Crispy Fennel
Herbs de Provence Roasted Chicken with Artichoke and Pepper Ragoût
White Bean Cassoulet and Duck Confit
Mussel and Saffron Bisque
Baguettes
Green Olive Tapanade
Frangipan-Fruit Tarts, Chocolate Truffles and Crème Brûlée

\$36 per person

Mexican Luncheon

Hearts of Romaine, Cotija Cheese and Tortilla-Chili Dressing
Black Bean and Chorizo Soup with Lime Crème Fraîche
Cilantro Rice with Peppers
Grilled Chicken Fajitas with Bell Peppers, Onions and Flour Tortillas
Tri-Colored Tortilla Crusted Snapper with Black Bean-Mango Salsa
Tortilla Chips with Fire Roasted Salsa and Fresh House Made Guacamole
Cornbread Muffins and Butter
Classic Flan

\$29 per person

Grilled Beef Fajitas may be added to your selection for an additional 6.00 per person

Italian Luncheon

Minestrone Soup with Vegetables
Caesar Salad with Hearts of Romaine Lettuce, Roasted Garlic Crouton and Parmesan Reggiano
House Made Mozzarella and Tomatoes Napoleon with Herbs and Extra Virgin Olive Oil
Lasagna with Beef, Ricotta and Mozzarella
Chicken Picatta with Fettuccine and Lemon Caper Sauce
Penne Pasta with Mushroom Pine Nut Cream Sauce
Rustic Focaccia and Butter
Tiramisu

\$29 per person

Soup, Salad and Sandwich Buffet

Chef's Selection of Soups
Caesar Salad with Hearts of Romaine Lettuce, Roasted Garlic Crouton and Parmesan Reggiano
Spinach, Bacon and Egg with Warm Bacon Vinaigrette
Chef's Pasta Salad
Assorted Warm Paninis
Fruit Salad
Cookies or Brownies

\$26 per person

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Plated Luncheon Options

(Beverages Not Included)

Soup and Salad Selections for Your Luncheon

Lunch selections include choice of soup or salad, rolls and butter and choice of Dessert.
Plated Luncheons in the dining room will be placed from the current restaurant menu offerings.

Soups

French Onion Soup

Potato and Leek Soup

Baby Shiitake Mushroom Soup

Chicken and Wild Rice Soup

Buffalo Chili

Saffron Tomato Basil Soup

Salads

Caesar Salad with Hearts of Romaine Lettuce, Roasted Garlic Crouton and Parmesan Reggiano

Variety of Petit Green and Crispy Fennel Dressed with Grilled Vegetable Vinaigrette

Tender Leaves of Spinach and Wild Arugula with Candied Pecans
Dressed with Creamy Balsamic Vinaigrette

Red and Green Butter Lettuce with Grilled Portobello and Roasted Tomato-Sherry Vinaigrette

Roasted Beets with Buratta, Micro Beet Tops and Chive Oil

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Entrée Selections for your Luncheon

Lunch selections include choice of soup or salad, rolls and butter,
and choice of Dessert.

Quiche Lorraine

with a selection of Baby Lettuces
\$27

Deer Valley Cobb

Avocado, Bacon, Crumbled Blue Cheese, Onions and Grilled Chicken with a House Vinaigrette
\$28

Grilled Salmon

Braised Artichokes, Salsify, Horseradish Potato Gratin and Burgundy Sauce
\$30

Nicoise Salad

Rare Tuna, Haricots Vert, Red Bliss Potato, Hard Boiled Egg, Anchovy
Oil Cured Olives and Lemon Vinaigrette
\$28

Lamb Burger

Mozzarella Cheese, Basil and Tomato served with Pommes Frites
\$30

Romano Crusted Chicken Breast

Linguini with Vegetables and a Light Tomato Basil Sauce
\$29

Breast of Guinea Hen

Squash Risotto, Asparagus and Pear Agri Doux
\$29

Red Pepper and Goat Cheese Stuffed Chicken Breast

Herb Mashed Potatoes and Asparagus
\$29

Grilled Petit Filet

Rock Shrimp, Butter Bean and Gnocchi Compote
with a Red Pepper Emulsion
\$37

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Picnics For on the Go!

Boxed and Bagged Lunches

Take along a bag lunch for your group excursion.

Bag Lunch I

Smoked Turkey and Cheddar Cheese
with Organic Lettuce on a Potato Bun
Potato Chips or Pretzels
House made Giant Cookie or Brownie
Seasonal Whole Fresh Fruit \$1 per piece
Bottled Water or Soft Drink
\$22 per person

Bag Lunch II

Ham and Swiss cheese on a Sesame Bun
Potato Chips or Pretzels
House made Cookie or Brownie
Seasonal Whole Fresh Fruit \$1 per piece
Bottled Water or Soft Drink
\$22 per person

Picnic IV

Caesar Salad with Grilled Chicken & Roll
Choice of Cookies or Brownies
Bottled Water or Soft Drink
\$24 per person

Picnic V

Cobb Salad with Chicken, Avocado, Bacon,
Tomato and Cheddar Cheese
Roll and Butter
Choice of Cookies or Brownies
Bottled Water or Soft Drink
\$24 per person



Plated Dinner Options

*Dinner pricing is based upon a two-hour time frame, an additional charge may be accessed if a dinner exceeds that time period.
(Beverages Not Included)*

Soup Selections for Dinner

Dinner selections include choice of soup or salad, rolls, butter and choice of Dessert. Dinners in the restaurant will be offered on the current dining room dinner menu.

Golden Lobster Consommé and Scallop Truffle Raviolis

Gold Beet Soup with Roast Red Beets and Crème Fraiche

Roast Tomato and Fennel Soup with Prosciutto Crisp and Sage Cream

Butternut Squash Soup with Smoked Duck Breast

Roast Poblano & Corn Soup with an Elk Hash

French Onion Soup

Salad Selections for Dinner

Caesar Salad with Hearts of Romaine Lettuce, Roasted Garlic Croton & Shaved Parmesan Reggiano

A Variety of Selected Small Lettuces and Fine Herbs with Blackberry-Port Vinaigrette

Grilled Asparagus and Mushroom Salad with Beet Vinaigrette and Poached Quail Eggs

Tender Leaves of Spinach, Endive, Grilled Onions, Goat Cheese and Black Olive Vinaigrette

Red and Green Oak Salad on a Warm Polenta Crouton with Pine Nut Dressing

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Dinner Entrée Selections

Dinner selections include choice of soup or salad, rolls, butter,
and choice of Dessert.

Pan Roasted Salmon

Seasonal Vegetables with Lemon Beurre Blanc
\$49

Truffle & Potato Crusted Arctic Char

wilted Spinach, Mushrooms and Champagne Emulsion
\$49

“Mignon” of Ahi Tuna

Rock Shrimp, Potato, Fennel and Smithfield Ham Hash
\$50

Sweet Garlic Glazed Chicken Breast

Goat Cheese Creamed Mushrooms, Whipped Potatoes and Asparagus with Natural Jus
\$43

Summerfield Farms Veal Chop

Alsatian Onion & Apricot Marmalade with Crisp Semolina Crusted Potato Cake
\$64

Roasted Colorado Rack of Lamb

Garlic Flan, Asparagus and Charred Onion Sauce
\$65

Grilled Rib Eye

Shallot Creamed Cabbage and Cracked Peppercorn-Cabernet Jus
\$53

Blue Cheese Crusted Tenderloin of Colorado Beef

Creamy Bacon Polenta, Tomato Jam and Rosemary Demi Glace
\$60

Steak au Poivre

Roasted New Potatoes and Caramelized Cipollini Onions with Shallot Jus
\$61

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Desserts

Warm Chocolate Cake

Vanilla Bean Ice Cream

Crème Brule

Seasonal Berries

Vanilla Bean Peach Tart

Brown Sugar Ice Cream

Raspberry Black Walnut Galette

Fresh Fruit Compote

Fresh Fruit Tart

Crème Patisserie

Bailey's Chocolate Mousse

Cointreau Sabayon

English Sticky Toffee Pudding

Crème Anglaise

Lemon Tart

Raspberry Coulis

Apple Galette

Roasted Chestnut Ice Cream

Espresso Pot de Crème

Mini Biscotti

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Chef's Table Dinner Options
(Beverages Not Included)

The Deer Valley Dinner

Petite Lettuces & Fine Herbs dressed with Tarragon Vinaigrette

Caesar Salad with Hearts of Romaine Lettuce, Roasted Garlic Croton & Parmesan Cheese

Tomatoes, Mozzarella & Basil Pesto Napoleon with Extra Virgin Olive Oil

Truffle & Potato Crusted Arctic Char
Wilted Spinach, Mushrooms and Champagne Emulsion

Medallions of Beef
Red Skin Potatoes and Roasted Tomato Demi

Fusilli and Stewed Onions
with Tomatoes and Pancetta

Sautéed Seasonal Vegetables

Rolls and Butter

Chef's Selections of Cakes, Pies, Pastries and Cookies

\$60 per person

Additional Selections

The following may be added to our Deer Valley Buffet
at an additional cost per person

Soup of the Day \$8

Smoked Salmon with Condiments \$8

Imported and Domestic Cheeses, Garnished with Fruits \$5

Grilled Lamb Chops with Oven Roasted Rosemary Potatoes \$16

Olive Crusted Loin of Veal with Fennel Home Fries \$14

Smoked Turkey Breast Carved Tableside \$12
~Carver Chef Fee at \$100~

Slow Roasted Rib Eye Carved Tableside \$13
~Carver Chef Fee at \$100~

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The Bistro Buffet

Arugula, Endive and Truffle Vinaigrette

Pommes Potage with Chives & Gruyere

Fennel, Tomato and Red Onion Salad tossed with Sweet Garlic-Zucchini Dressing

Red Snapper with a Stew of Artichokes, Asparagus and Lemon Garlic

Anise Honey Roasted Leg of Lamb and Rosemary Roasted Potatoes

Duck Confit, Prosciutto and White Bean Cassoulet

Provençal Squash Medley

Lemon Curd Tartlets, Apple Tarts and Opera Torte

Rolls and Butter

\$54 per person

Additional Selections

The following may be added to our Bistro Buffet
at an additional cost per person.

Pan Roasted Chicken Breast with a Ragoût of Leeks, Mushrooms and toasted Walnuts \$7

Selection of French and Italian Cheeses with Rustic Breads \$8

Prosciutto and Melon \$5

Medallions of Summerfield Veal Loin with Polenta \$15

Pasta Station \$10

Choice of two

Penne with Wild Mushrooms and Pine Nut Cream

Orecchiette Duck Sausage, grilled Vegetables and Chicken-Sage Jus

Fusilli tossed with a Stew of Cippollini Onions and Tomatoes

~Pasta Chef fee at \$100~

Paella

Saffron Rice with Lobster, Shrimp, Mussels, Scallops, Chicken

Andouille Sausage and Light Tomato Broth \$10

~Paella Chef Fee at \$100~

Crepes

Fillings: Strawberry Au Poivre, Grand Marnier Orange marmalade

Lemon-Ginger Blueberry, Dried Cherry Mascarpone, Caramelized Bananas

Assorted toasted Nuts and Toppings \$9

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Mountain Game

Mushroom and Toasted Barley Chowder

Mixed Greens tossed with a Variety of Herbs, Root Vegetable Chips and Chokecherry Vinaigrette

Display of Smoked Duck Breast, Nutty Pheasant Terrine and Country Elk Pâté

Cardamom Roasted Quail stuffed with an Apple Sausage

Pecan Crusted Ruby Trout and Maple-Dried Cherry Wild Rice

Venison Pot Pie with Huckleberry Sauce

Buttered Red Skin Fork Mashed Potatoes

Country Vegetables

House made Rustic Breads, Corn Muffins, Rolls and Butter

Warm Fruit Cobbler and Strawberry Shortcake

Chocolate Hazelnut Layer Cake

\$54 per person

Additional Selections

The following may be added to our Mountain Buffet
at an additional cost per person.

Pheasant Consommé with its own Confit \$8

Spinach with Colorado Tomatoes and Roasted Fennel Vinaigrette \$5

Smoked Chicken, Israeli Cous Cous, Pancetta, Leeks & Fennel \$7

Grilled Tenderloin of Beef with Yukon Gold Potatoes \$14

~Carver Chef Fee at \$100~

Carved Rack of Colorado Lamb with Charred Onion Jus \$15

~Carver Chef Fee at \$100~

Grilled Loin of Elk with Corn and Apple Pudding \$13

~Carver Chef Fee at \$100~

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Backyard Barbecue

Yukon Gold Potato Salad

Grilled Seasonal Vegetables

Mixed Greens tossed with Balsamic Vinaigrette

Corn on the Cob with Butter

Molasses Baked Anasazi Beans

Anise Honey Glazed Salmon with Red Onion, Tomato and Fennel

Oven Roasted Chicken and Fire Roasted Chili Potatoes

Shrimp Kabob with a Chipotle Baste

Bourbon Braised Short Ribs

Pecan Pies

Fruit Cobbler

Jalapeño Corn Muffins and Sourdough Rolls

\$49 per person

Additional Selections

The following may be added to our BBQ Buffet
at an additional cost per person

Poblano Chili Corn Spoon bread \$4

Dried Fruit and Purple Cabbage Cole Slaw \$3

Baked Potatoes with Sour Cream, Bacon Bits, Chives and Cheddar Cheese \$4

Fresh Baked Apple Pie \$4 per person

Sliced Smoked Brisket of Beef \$10

~Carver Chef Fee at \$100~

Slow Roasted Rack of Pork with Chorizo Stuffing \$15

~Carver Chef Fee at \$100~

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Reception Stations

Chilled Seafood Bar

Poached Shrimp, Lobster, Crab Claws,
Oysters on the Half Shell with Mignonette Sauce
\$28 per person

Caviar Service

Beluga Caviar
Toast Points, Buckwheat Blinis, Sieved Egg, Chives, Red Onion, & House Made Crème Fraîche
Market Price

Market Display

Imported and Domestic Cheeses displayed with Sliced Fresh Fruits and Berries,
Crudités with Dips, Baguettes and Crackers
Baskets and Crates of Whole Produce
\$18 per person

Pasta Station

Penne with Wild Mushrooms and Pine Nut Cream
Orecchiette Duck Sausage, grilled Vegetables and Chicken-Sage Jus
Fusilli tossed with a Stew of Cippollini Onions and Tomatoes
Bread Sticks and Focaccia Bread
Other Pastas available upon request
\$20 per person

Carving Stations

Beef Tenderloin with Cabernet Jus
Silver Dollar Rolls, Mustard, Horseradish Sauce and Cippollini Onions
\$25 per person
or
Smoked Brisket of Beef
Cornbread Muffins and Barbecue Sauce
\$20 per person

Dessert Table

Pastry Chef's Assortment of Tortes, Cakes, Small Pastries and Petit Fours
Coffee, Decaffeinated Coffee and Teas
served with Milk, Honey and Lemon
\$16 per person

~All tableside Chefs at \$100~



Hors d'oeuvres

*Minimum order of 25 pieces of each
Bistro Toujours recommends 6 pieces per person, per hour.*

- Tomato and Basil Bruschetta \$3 per piece
- Chicken and Caper Caesar Salad Spears \$3 per piece
- California Roll with Avocado, Bell Pepper and Wasabi \$4 per piece
- Roma Tomato, Smoked Goat Cheese and Basil Toasts \$3 per piece
- House Smoked Salmon on Potato Pancake \$3 per piece
- Spicy Tuna Tartar on Sesame Wonton with Cucumber Salad \$5 per piece
- Chilled Poached Gulf Shrimp with our Signature Cocktail Sauce \$4 per piece
- Foie Gras Terrine on Croissant Croutons with Pears \$4 per piece
- Golden Osetra Caviar on assorted Blinis with Crème Fraîche \$4 per piece
- Moo Shu Duck Roll with Hoi Sin \$4 per piece
- Bacon Wrapped Diver Scallops \$5
- Arugula, Tomato and Fresh Mozzarella Pizza \$4
- Wild Mushroom & Truffle Oil Pizza \$4
- Grilled New Zealand Lamb Chops with Mint Aioli \$6
- Spicy Crab Cakes \$4 per piece
- Seared Foie Gras on toasted Date Nut Bread with Apricot Marmalade \$4 per piece
- Beef Carpaccio with Garlic Aioli on Croustade \$3 per piece
- Lavender Skewered Barbecued Quail Breast \$3 per piece
- Honey, Dijon and Cilantro Glazed Shrimp \$4 per piece



Banquet Bar Pricing

Sodas	3.00
Imported Water	3.50
Bud and Bud Light	5.00
Micro Brews	6.00
Heineken/ Amstel Light	6.00
House Wine by the Glass	7.50
<i>Corbett Canyon Chardonnay</i>	
<i>Corbett Canyon Merlot</i>	
Premium Varietal Wine	8.50
<i>Cabernet, Merlot, Chardonnay</i>	

Premium Bar: 7.50

Smirnoff Vodka
Tanqueray Gin
Jim Beam
Canadian Club
Usher's Scotch
Bacardi Light Rum
Cuervo Gold Tequila
Christian Bros Brandy
Peach Schnapps

Top Shelf Bar: 8.50

Absolut Vodka: Original, Citron
Bombay Sapphire Gin
Jack Daniels Black Label
Crown Royal
Speyburn 10 YR Single Malt Scotch
Mt. Gay Rum
Jagermeister
Baileys Irish Cream
Ameretto
Kahlua
Rumplemintz

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Banquet Wine List

White Wines

164	'04	Kendall Jackson Vinters Reserve, Chardonnay	37
170	'03	Ch. Ste. Michelle, Cold Creek Vineyard, Chardonnay	65
172	'02	Sonoma-Cutrer, Les Pierres, Chardonnay, Sonoma	80
100	'03	Louis Latour, Grand Ardeche, Chardonnay	36
187	'03	Trimbach, Gewurztraminer, Alsace	50
191	'05	Charles Krug, Sauvignon Blanc, Napa	40
195	'04	King Estate, Pinot Gris, Oregon	37
210	'04	Conundrum, Napa	50

Red Wines

400	'04	Liberty School, Cabernet Sauvignon	35
406	'03	Parallel, Cabernet Sauvignon, Napa	75
300	'00	Ch. Larose Trintaudon, Haut Medoc, Bordeaux	50
730	'03	King Estate, Pinot Noir, Oregon	65
737	'04	Kings Ridge, Pinot Noir, Oregon	50
504	'02	Sagelands Vineyard, Merlot, Washington	38
600	'04	Windmill Estates, California	32

Sparkling Wines

730	N.V.	Kenwood, Yulupa, Cuvée Brut	30
702	N.V.	Piper Heidsieck, Brut	70

All food and beverage subject to a taxable 20% service charge and 8.35% sales tax.

Prices subject to change. 1/05



Water Service for Meetings

Pitchers of chilled water, glasses, placed and refreshed during breaks at coffee or beverage station.
Prices apply when no other food or beverage service is ordered during meeting times.

150.00 Labor Fee per session

Food Service for Condo Set-Ups is 5.00 per person, minimum order for 20 Guests.

***Levy Restaurants Contract and Deposit must be signed and paid in advance of all Services.
Menus must be selected 30 days out.***

All Final Guest Counts are due 7 Business Days in advance of the first Function.

***Meeting Room Rental extensions incur a 50.00 per half-hour service charge, per room. One
half-hour grace period is provided.***

Bar Set Up Fees are \$75.00 per bar

Bartender Fees are 35.00 per bartender, per hour, one required per 70 guests.

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