

— THE —
EDGEWATER

BANQUET MENU

MADISON'S PLACE FOR MEETING & BANQUET FACILITIES

Welcome to The Edgewater, MADISON'S PLACE for corporate meetings, special occasions and unforgettable events. Our creative culinary team offers you the artistry of some of the best chefs and catering professionals in the region, boasting a team of over 80 specialists who combine their expertise in event planning, menu development and execution, banquet service and meeting facilitation to deliver flawlessly. No detail is missed. We are ingredient-driven and market-inspired, taking the best of the season, the state and the region to create authentic dishes our guests ask for by name. Our philosophy with this menu is to bring our guests restaurant-quality food in a banquet setting, delivering a culinary experience that is only matched by sweeping lake views from our urban resort. Whether you're planning a corporate event or a personal milestone gathering with cherished friends and family, this is the place.



— THE —
EDGEWATER

800 922 5512 • 1001 WISCONSIN PLACE • MADISON, WI

THEEDGEWATER.COM

Catering Menu prices & selections are subject to change based on fluctuating market prices and availability of food products.

Pricing may be based on availability at the time of the event and will be finalized no later than two weeks prior to the event.

Client to notify Edgewater two weeks in advance of any food allergies and/or dietary restrictions. Client to provide food indicator to mark food allergies and/or dietary restrictions. Edgewater kitchens are not operated as a Gluten Free or Nut-Free environment.

Guaranteed attendance is required five business days prior to the event. Sales tax of 5.5% and service charge of 24% will be added to all food and beverage items.

Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

CONTINENTAL BREAKFAST

Minimum of 10 Guests Required

THE LAKESIDE \$21/person

Served with Chilled Orange Juice, Cranberry Juice, Ruby Red Grapefruit Juice, Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee & Rishi Tea

Seasonal Sliced Fresh Fruit & Berries
Breakfast Pastries & Croissants
with Sweet Cream Butter & Preserves

WISCO EGG SCRAMBLES

Minimum of 10 Guests Required

THE BADGER \$10/person

Local Beer Bratwurst & One Year Cheddar

THE FORAGER \$12/person

Locally Harvested Mushrooms, Goat Cheese & Scallion

THE LIGHT HOUSE \$13/person

Salmon Lox, Spinach, Tomato & Red Onion

BREAKFAST ACCOMPANIMENTS

Minimum of 10 Guests Required

FRUIT SALAD \$7/person

Seasonal Fresh Fruit with a Basil, Mint & Honey-Lime Drizzle

ASSORTED BREAKFAST PASTRIES \$7/person

BREAKFAST PROTEIN \$7/person

Smoked Bacon, Pork Sausage Links, or Chicken Sausage (+3)

YOGURT PARFAITS \$8/person

Mixed Berries, House-Made Granola, Lemon, Vanilla Mascarpone & Local Raw Honey

FRENCH TOAST, PANCAKES OR WAFFLES \$8/person

Anderson's Maple Syrup, Fresh Berries & Whipped Sweet Cream Butter

BAGELS & SMOKED SALMON \$17/person

Assorted Bagels, Cream Cheese, Rushing Water Smoked Salmon, Tomatoes, Cucumbers, Capers & Red Onions

STEEL CUT OATS \$8/person

Raisins, Honey, Walnuts & Brown Sugar

ASSORTED COLD CEREALS \$6/person

SLICED SEASONAL FRESH FRUIT \$7/person

BACON EGG & CHEESE SANDWICH \$12/person

Bacon, Avocado, Tomato, Fried Egg, Pepper Jack Cheese & Poblano Jam on a Stella Cheese Bun

HAM & EGG CROISSANT \$12/person

Shaved Ham, Scrambled Egg & Hook's Cheddar Cheese

SOUTHWEST BURRITO \$12/person

Soft Flour Tortilla, Scrambled Eggs, Chorizo, Pepper Jack Cheese, Diced Onions, Bell Peppers & Tomato Salsa

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BUILD YOUR OWN BREAKFAST BUFFET

Minimum of 15 Guests Required

Served with Seasonal Sliced Fresh Fruit & Berries, Assorted Breakfast Pastries, Sweet Cream Butter, Preserves, Chilled Orange Juice, Cranberry Juice, Ruby Red Grapefruit Juice, Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee & Rishi Tea

Select From 3 Categories: \$38/person

Select From 4 Categories: \$41/person

EGGS

(choose one)

Fluffy Scrambled Eggs

with Chives

Egg White Vegetable Frittata

with Fresh Goat Cheese, Roasted Red Peppers & Broccoli

Spinach & Gruyere Quiche

with Oven-Roasted Tomatoes

BREAKFAST GRIDDLES

(choose one)

French Toast

with Butter, Syrup, Whipped Cream & Berries

Pancakes

with Butter, Syrup, Whipped Cream & Berries

Waffles

with Butter, Syrup, Whipped Cream & Berries

SPECIALTY EGG SCRAMBLES

(choose one)

The Badger

with Local Beer Bratwurst & One-Year Cheddar (+4)

The Forager

with Locally Harvested Mushrooms, Goat Cheese & Scallions (+6)

The Light House

with Salmon Lox, Spinach, Tomato & Red Onion (+6)

BREAKFAST POTATOES

(choose one)

Classic Hash Browns

Smoked Paprika-Scented Marbled Potatoes

with Peppers & Onions

Roasted Herb Potatoes

OMELET STATION

\$100 Attendant Fee

with Peppers, Onions, Mushrooms, Tomatoes, Cured Ham, Bacon, Sausage, Spinach & Cheddar (+12)

BREAKFAST MEATS

(choose two)

Smoked Bacon

Pork Sausage Links

Chicken Sausage (+3)

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PLATED BREAKFASTS

Minimum of 10 Guests Required

PREMIER PLATED BREAKFAST PACKAGE \$24/person

Served with Assorted Breakfast Pastries, Chilled Orange Juice, Cranberry Juice, Ruby Red Grapefruit Juice, Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee & Rishi Tea

THE MIDWEST FARMER

Fluffy Scrambled Eggs, Breakfast Potatoes with Peppers and Onions, Chicken Sausage (+4), Bacon or Sausage

TASTE OF THE SOUTH

Cinnamon Brioche French Toast with Maple Peach Compote, Smoked Bacon & Side of Fruit

THE NORTHEAST

Crab Cake Benedict on a Toasted English Muffin with Poached Eggs, Stone Ground Mustard Hollandaise Sauce, Home Fries & Sausage (+4)

THE MADISONIAN

Pastrami Style Smoked Salmon and Root Vegetable Hash with Scrambled Eggs & Chicken Sausage (+4)

HANDHELD BREAKFAST

Served with a Side of Mixed Greens & Balsamic Vinaigrette

BACON EGG & CHEESE SANDWICH \$14/person

Bacon, Avocado, Tomato, Fried Egg, Pepper Jack Cheese & Poblano Jam on a Stella Cheese Bun

HAM & EGG CROISSANT \$13/person

Shaved Ham, Scrambled Egg & Hook's Cheddar Cheese

SOUTHWEST BURRITO \$13/person

Soft Flour Tortilla, Scrambled Eggs, Chorizo, Pepper Jack Cheese, Diced Onions, Bell Peppers & Tomato Salsa

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BREAK STATIONS

Minimum of 10 Guests Required (unless otherwise noted)

Stations Presented For Up To Two Hours

HIGH ENERGY BREAK \$17/person

House-Made Trail Mix with Dried Fruit, Yogurt Raisins, Almonds, Cashews, Walnuts & Chocolate Pearls

Assorted Whole Fruit

Assorted Cold Juices, Cold Brew Coffee, Almond Milk, Coconut Milk, Oat Milk & Sweetener

YOGURT BAR \$10/person

Non-Fat Greek Yogurts with Granola, Variety of Nuts, Berries & Local Raw Honey

SMOOTHIE BAR \$19/person

Minimum of 15 Guests Required

Very Berry (Seasonal Berries, Greek Yogurt & Almond Milk)

Strawberry Banana (Fresh Strawberries, Banana, Greek Yogurt & Almond Milk)

Green Goddess (Spinach, Green Apples, Pineapple, Greek Yogurt & Almond Milk)

SALTY & SWEET BREAK \$15/person

Pretzels with Stone Ground Mustard & Local Raw Honey

Mixed Roasted Nuts

Salted Caramel Cookies

THE GLUTEN FREE & DAIRY FREE BAR \$24/person

Crudit  with Red Pepper Hummus

“The Green Brute Drink” (Kale, Cucumber & Ginger Juices)

Tabbouleh with Gluten Free Crackers

Dried Fruit Salad (Banana Chips, Apple Chips & Dried Peaches)

WARM COOKIES & MILK BREAK \$12/person

Freshly Baked Cookies

Local Organic Milk

GREAT LAKES BREAK \$24/person

Assorted Hot Smoked Great Lakes Fish Platter (*served chilled*)

Whipped Cream Cheese & Pickled Red Onions

Toasted Baguette & Bagel Chips

THE TAILGATER BREAK \$22/person

Build Your Own Hot Dog Station with Mini Vienna Beef Frankfurters (*toppings served on side*)

Soft Pretzel Bites with Warm Beer Cheese Dip & Mustard

Popcorn

Grilled Street Corn Fritter with Queso Fresco, Onions, Cilantro & Herb Aioli

THE HEALTHY BREAK \$18/person

Crudit  Display with Hummus & Honey Yogurt Dip

House-Made Pita Chips

Whole Fruit

Assorted Individual Non-Fat Greek Yogurts

Assorted Granola Bars

BUILD YOUR OWN NACHO BAR \$17/person

House-Made Tortilla Chips, Pickled Jalapenos, Nacho Cheese, Sour Cream, Green Onions, Tomatoes, Ranchero Salsa, Guacamole

(*choose one*)

Seasoned Ground Beef

Lean Turkey Breast

Guajillo Tofu

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A LA CARTE FOOD

MORNING BAKERY

2 dozen minimum

Danishes \$50/dozen

Chocolate Croissants \$50/dozen

Croissants \$50/dozen

Bagels & Assorted Cream Cheeses \$55/dozen

AFTERNOON BAKERY

2 dozen minimum

Assorted Freshly Baked Cookies \$48/dozen

Chocolate Dipped Strawberries \$38/dozen

Triple Chocolate Fudge Brownies \$48/dozen

CONSUMPTION SNACKS

billed on consumption

Granola Bars \$4/each

Trail Mix Packets \$4/each

Individual Bags of Assorted Chips \$4/each

FRUIT & YOGURT

1 dozen minimum

Whole Fresh Fruit \$24/dozen

Assorted Non-Fat Greek Yogurts \$5/each

Individual Yogurt Parfaits
with Mixed Berries, House-Made Granola, Lemon, Vanilla
Mascarpone & Local Raw Honey \$8/each

SNACKS

Pretzels & Mustard Dip \$7/person

Popcorn \$7/person

Caramel Corn \$7/person

Cheddar Popcorn \$7/person

Chicago Mix Popcorn \$7/person

Mixed nuts \$10/person

House Made Russet Chips & Sour Cream Dill Dip \$7/person

Tortilla Chips with Salsa & Guacamole \$9/person

Fresh Crudité & Dips \$7/person

Hummus & Pita Chips \$7/person

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BEVERAGES

A LA CARTE BEVERAGES

Barriques Locally Roasted Coffee \$50/gallon

Barriques Locally Roasted Decaffeinated Coffee \$50/gallon

Hot Chocolate \$50/gallon

Cinnamon Apple Cider (*hot or chilled*) \$35/gallon

Freshly Brewed Iced Tea \$32/gallon

Rishi Tea (Herbal, Green & Black) \$40/gallon

Assorted Fruit Juice \$16/liter

Cucumber Infused Water \$5/gallon

Strawberry-Mint Infused Water \$5/gallon

Citrus Infused Water \$5/gallon

Lemonade \$32/gallon

Bottled Fruit Juice \$5/each

LaCroix Sparkling Water \$4/each

Bottled Water \$4/each

Assorted Soft Drinks \$4/each

Energy Drinks \$8/each

MEETING BEVERAGE PACKAGES

Package Includes Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee, Rishi Tea, Assorted Soft Drinks & Bottled Water with Continuous Refreshing

Half Day \$9/person

Full Day \$16/person

Full Day Premium \$21/person

Includes LaCroix Sparkling Water and Fruit-Infused Water

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PLATED AND SERVED LUNCHES

Minimum of 10 Guests Required

Includes One Soup or One Salad, Up to Two Entrée Selections & House-Baked Bread.

An Additional Fee of \$5 per Person Will Apply for Each Additional Entrée Selection, Beyond Two Selections.

Vegetarian Options Can Be Substituted for up to 10% of the Guaranteed Minimum at No Additional Fee. Above 10% Will Require the \$5 per Person Fee.

SOUP

Coconut Curry Soup
Sweet Corn Bisque
Tomato Basil Soup

Hearty Mushroom Vegetable Soup
Portuguese Kale & Sausage Soup
Chicken Tortilla Soup

SALAD

Garden Vegetable Salad
with Balsamic Vinaigrette

Caprese Salad
with Roma Tomatoes, Fresh Mozzarella & Basil Olive Oil

Greek Salad
with Hearts of Romaine, Cucumbers, Olives, Cherry Tomatoes,
Red Onion, Feta & Oregano Vinaigrette

Caesar Salad
with Romaine Lettuce, Caesar Dressing, Parmesan Cheese &
House-Made Croutons

Arugula & Mesclun Salad
with Shaved Fennel, Shaved Watermelon Radish &
Blood Orange Vinaigrette

ENTRÉES

Sliced Sirloin of Beef \$44/person
with Potato Purée, Roasted Carrots & Cipollini Onions

Miso Marinated Salmon \$36/person
with Ginger-Scented Bok Choy & Forbidden Black Rice

Seasonal Vegetable Cavatappi \$28/person
with House Tomato-Basil Sauce & Grated Pecorino

**“Wake Me Up” Brown Sugar & Coffee Rubbed
Sliced Denver Steak \$45/person**
with Roasted Fingerling Potatoes, Wilted Spinach & Pickled Shallots

Corn Crusted Great Lakes Walleye \$35/person
with Spring Green Coulis, Potato & Vegetable Hash

Beef Pot Roast \$38/person
with Parsnips, Caramelized Onions & Charred Tomatoes

Boneless Pork Loin \$35/person
with Quinoa Pilaf, Root Vegetables & Peach Chutney

Balsamic Glazed Chicken Breast \$35/person
with Garlic-Rosemary Potato Purée & Broccolini

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PLATED LUNCH EXPRESS

Minimum of 10 Guests Required

Includes One Soup or One Salad, Up to Two Entrée Selections & House-Baked Bread.

An Additional Fee of \$5 per Person Will Apply for Each Additional Entrée Selection, Beyond Two Selections.

Vegetarian Options Can Be Substituted for up to 10% of the Guaranteed Minimum at No Additional Fee. Above 10% Will Require the \$5 per Person Fee.

SOUP

Coconut Curry Soup

Sweet Corn Bisque

Tomato Basil Soup

Hearty Mushroom Vegetable Soup

Portuguese Kale & Sausage Soup

Chicken Tortilla Soup

SALAD

Caesar Salad

with Romaine Lettuce, Caesar Dressing, Parmesan Cheese & House-Made Croutons

Garden Vegetable Salad

with Balsamic Dressing

Greek Salad

with Cucumbers, Olives, Cherry Tomatoes, Red Onion, Feta & Oregano Vinaigrette

ENTRÉES

Grilled Chicken Caesar Salad \$28/person

with Romaine Lettuce, Caesar Dressing, Sar Vecchio Cheese & House-Made Croutons

Add Sautéed Shrimp or Salmon (+3)

Cobb Salad \$26/person

with Bacon, Grilled Chicken, Tomatoes, Blue Cheese, Chopped Egg, Avocado & Green Goddess Dressing

Grilled Vegetable Spinach Wrap \$24/person

with Mixed Grilled Marinated Seasonal Vegetables, Goat Cheese & Raspberry Lemon Vinaigrette, Served with Pasta Salad

Sesame Crusted Tuna Wakame

Seaweed Salad \$36/person

with Soba Noodles, Cucumbers, Carrots & Ginger-Soy Dressing

Chicken Salad Croissant \$23/person

with Honeycrisp Apple & Grapes, Served with Potato Salad

Roasted Salmon \$32/person

with Grilled Tomatoes, Baby Spinach & Tarragon-Citrus Dressing

Egg Tart \$22/person

with Boursin Cheese, Prosciutto & Red Pepper in a Savory Crust, Served with Petit Greens & Balsamic Vinaigrette

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BUILD YOUR OWN LUNCH BUFFET \$45/person

Minimum of 15 Guests Required

SOUP

(choose one)

Coconut Curry Soup

Sweet Corn Bisque

Tomato Basil Soup

Hearty Mushroom Vegetable Soup

Portuguese Kale & Sausage Soup

Chicken Tortilla Soup

SALAD

(choose one)

Caesar Salad

with Romaine Lettuce, Caesar Dressing,
Parmesan Cheese & House-Made Croutons

Garden Vegetable Salad

with Balsamic Dressing

Greek Salad

with Cucumbers, Olives, Cherry Tomatoes,
Red Onion, Feta Cheese & Oregano Vinaigrette

SIDES

(choose two)

Wild Rice Pilaf

Roasted Fingerlings Potatoes

Creamy Polenta

Yukon Gold Potato Purée

Baby Carrots

Squash & Sweet Potatoes

Asparagus

Roasted Broccolini

ENTRÉES

(choose two)

Grilled Chicken Breast

with Natural Jus

Flank Steak

with Chimichurri

Grilled Salmon

with Sauce Romesco

Roasted Beef Shoulder Steak

with Red Wine Jus

Baked Great Lakes Whitefish

with Lemon Butter Sauce

Seared Mahi Mahi

with Sauce Puttanesca

Pineapple & Sweet Chili Marinated Pork Medallions

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EDGEWATER TRIO LUNCH BUFFET \$33/person

Minimum of 15 Guests Required

SOUP

(choose one)

Coconut Curry Soup

Sweet Corn Bisque

Tomato Basil Soup

Hearty Mushroom Vegetable Soup

Portuguese Kale & Sausage Soup

Chicken Tortilla Soup

SALAD

(choose one)

Caesar Salad

with Romaine Lettuce, Caesar Dressing, Parmesan Cheese & House-Made Croutons

Garden Vegetable Salad

with Balsamic Dressing

Greek Salad

with Cucumbers, Olives, Cherry Tomatoes, Red Onion, Feta Cheese & Oregano Vinaigrette

SANDWICHES

(choose two)

Grilled Vegetable

with Fresh Mozzarella, Basil, Arugula & Balsamic Reduction on Ciabatta

Pesto Chicken

with Sun Dried Tomato, Chevre Cheese & Arugula

Muffaletta

Cured Ham, Salami, Mild Giardiniera, Provolone & Arugula on Sesame Roll

Smoked Turkey

with Romaine, Stone Ground Mustard Aioli, Marinated Artichokes, Tomatoes & Provolone

Smoked Nueske's Ham

with Ham, Charred Peach, Havarti, Grilled Red Onion and Spinach on a Baguette

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WATERS EDGE DELI LUNCH BUFFET \$39/person

Minimum of 15 Guests Required

SOUP

(choose one)

Coconut Curry Soup

Sweet Corn Bisque

Tomato Basil Soup

Hearty Mushroom Vegetable Soup

Portuguese Kale & Sausage Soup

Chicken Tortilla Soup

SALAD

(choose one)

Caesar Salad

with Romaine Lettuce, Caesar Dressing, Parmesan Cheese & House-Made Croutons

Garden Vegetable Salad

with Balsamic Dressing

Greek Salad

with Cucumbers, Olives, Cherry Tomatoes, Red Onion, Feta Cheese & Oregano Vinaigrette

PROTEINS

(choose three)

Sliced Roasted Beef Sirloin

Sliced Smoked Honey Dijon Ham

Brined & Roasted Turkey Breast

Albacore Tuna Salad with Fresh Dill

Chicken Breast Salad with Apples, Grapes & Tarragon Aioli

INCLUDES

Cheeses:

Hooks One-Year Cheddar, Wisconsin Swiss Style Cheese, Muenster Cheese

Breads:

Fresh Local Sourdough, Marble Rye, Multigrain Breads

Toppings:

Sliced Red Onion, Heirloom Tomatoes, Crisp Leaf Lettuce, Avocado Crema, Herb Aioli, Horseradish Aioli, Dijon, Stone Ground Mustard, Mayonnaise, Cornichons, Peppadew Peppers, Ripe Olives, Cucumbers, Marinated Artichokes & Smoked Bacon

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SPECIALTY LUNCH BUFFETS

Minimum of 15 Guests Required

THE ATHLETE \$42/person

Smoked Trout, Lemon Preserves & Gluten Free Crackers
Arugula Salad with Apple Cider Vinaigrette, Roasted Beets & Walnuts
Mini Black Bean Sliders with Pickled Cucumbers, Pickled Carrots & Ginger Aioli
Lemongrass Poached Turkey Salad Wraps
Sweet Potato & Kale Quinoa Salad

THE MED \$44/person

Greek Salad with Cucumbers, Fennel, Cherry Tomatoes, Red Onion, Feta Cheese & Oregano Vinaigrette
Green Curry Pasta Salad with Cauliflower & Artichokes
Oven Fired Tandoori Chicken
Roasted Yellow Curried Salmon with Spinach & Eggplant
Freshly Baked Naan with Tzatziki Sauce

LITTLE ITALY \$43/person

Ciabatta Garlic Bread
Hearty Kale & Vegetable Soup
Arugula with Mozzarella, Tomato, Basil & Balsamic Reduction
Ravioli with Pesto Sauce
Chicken Piccata

(choose one)

Meat Lasagna
Vegetable Lasagna
Pappardelle with Local Lamb Bolognese

THE STADIUM \$42/person

Locally Produced Fried Cheese Curds with Aleppo Chili-Ranch Sauce

(choose one)

Beef Chili	Pork Chili
Vegan Pumpkin Chili	Turkey Chili

(choose two)

Mini Brats with Spicy Mustard & Bacon Sauerkraut
Mini Vienna All Beef Hot Dogs (*toppings on side*)
Wisconsin Castle Sliders with White Cheddar Cheese, Caramelized Onions & Dijon Aioli

(choose one)

Chicken Wings
Baby Back BBQ Ribs

(choose one)

Sweet Potato Gaufrettes
Potato Salad
Skin-On Hot Chips

THE LATIN \$43/person

Elote Corn Salad with Chopped Romaine, Queso Fresco & Poblano Pepper
Chicken Tortilla Soup with Crispy Tortillas (*on the side*)
Lime-Cilantro Marinated Chicken Fajitas with Peppers & Onions
Grilled Guajillo Marinated Flank Steak with Poblano Peppers
Mexican Red Rice
Corn & Flour Tortillas
Salsa Fresca, Guacamole & Sour Cream

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BOXED LUNCHES

Minimum of 15 Guests Required

Each Sandwich is Packed in a Box with House-Made Chips, Fingerling Potato Salad, Whole Fruit, Freshly Baked Cookie, Condiments, Napkin, & Flatware. Choose up to Two Selections. Additional Fee of \$5 per Person Added for More Than Two Selections.

Grilled Chicken Caesar Salad \$24/person

with Romaine, Caesar Dressing, Sar Vecchio Cheese & House-Made Croutons

Cobb Salad \$28/person

with Bacon, Grilled Chicken, Tomatoes, Blue Cheese, Chopped Egg, Avocado & Green Goddess Dressing

Grilled Vegetable Sandwich \$20/person

with Fresh Mozzarella, Basil, Arugula & Balsamic Reduction on Ciabatta

Smoked Nueske's Ham Sandwich \$24/person

with Ham, Charred Peach, Havarti, Grilled Red Onion and Spinach on a Baguette

Muffaletta \$26/person

Cured Ham, Salami, Mild Giardiniera, Provolone & Arugula on Sesame Roll

Smoked Turkey Sandwich \$24/person

with Romaine, Stone Ground Mustard Aioli, Marinated Artichokes, Tomatoes & Provolone

Chicken Salad Croissant \$22/person

with Honeycrisp Apple & Red Grapes

STATIONED LUNCH DESSERTS

Ice Cream Station \$9/person

with Warm Caramel Sauce, Hot Fudge, Whipped Cream, Cherries & Nuts

Cookie & Brownie Bar \$9/person

with House-Baked Cookies & Triple-Chocolate Fudge Brownies

Tiramisu \$12/person

Tres Leches Cake \$12/person

Miniature Desserts Platter \$9/person

Chef's Selection of Assorted Miniature Desserts

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HORS D'OEUVRES

Can Be Passed or Displayed For Up To Two Hours
Minimum of Two Dozen per Variety Required

COLD

Compressed Melon \$28/dozen

with feta & basil

Caprese Skewers \$28/dozen

with balsamic reduction & basil infused oil

Sun-Dried Tomato Pesto Crostini \$28/dozen

with chevre cheese

Hooks Five-Year Cheddar Pimento Crostini \$28/dozen

Marinated Beets \$36/dozen

with smoked gouda mousse in a spinach cone

Fig Jam, Boursin Cheese & Black Pepper \$36/dozen

on a gluten free cracker

Tomato & Burrata \$36/dozen

with basil & balsamic reduction

Salmon Lox, Cucumber & Crème Fraiche \$36/dozen

Shrimp & Scallop Ceviche \$46/dozen

with mango, lime & serrano

Smoked Duck Breast \$46/dozen

with cranberry agrodolce on a rosemary cracker

Prosciutto Wrapped Figs \$46/dozen

with black truffle oil

Ahi Tuna Tartar \$52/dozen

with shiso in a sesame cone

Beef Tartar \$52/dozen

with gherkin & capers on a rye crostini

Classic Shrimp Cocktail Shooter \$52/dozen

with cocktail sauce & lemon

Spanish Octopus \$52/dozen

WARM

Sweet Potato, Sage & Wisconsin Cheese Tarts \$36/dozen

Mango Glazed Chicken Skewers \$36/dozen

Caramelized Onion & Gruyere Tarts \$36/dozen

Crispy Chevre Croquette \$36/dozen

with sundried tomato

Black & White Truffle Arancini \$46/dozen

Korean Beef Skewers \$46/dozen

Wisconsin Deep Fried Cheese Curds \$46/dozen

with spicy aioli

Coconut Shrimp \$46/dozen

with orange marmalade sauce

Short Rib Tacos \$52/dozen

with cilantro, pickled red onion & queso fresco

Thai Lemongrass Coconut Chicken \$52/dozen

with kaffir lime & pea shoots

Crispy Pork Belly \$52/dozen

with sage & door county cherry confit port jus

Mini Crab Cakes \$58/dozen

with green goddess aioli

Bacon Wrapped Scallops \$58/dozen

with citrus aioli

Grilled Lamb Chops \$58/dozen

with mint julep sauce

Duck Confit \$58/dozen

with napa cabbage & siracha vinaigrette

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with roasted red pepper in a squid ink cone

RECEPTION STATIONS

Minimum of 25 Guests Required

Stations Displayed For Up To Two Hours

TASTE OF WISCO DISPLAY \$19/person

Award-Winning Wisconsin Artisan Cheese Selection

Salumi & Local Charcuterie

House-Marinated Olives & Cornichons

Marcona Almonds & Fresh Berries

Cracked Grain Mustard & Local Honeycomb

Gourmand Crackers

CRUDITÉ DISPLAY \$11/person

Fresh Local Crudité Vegetables

Smoked Blue Cheese Dip & Spicy Ranch

WARM DIP STATION \$15/person

Served with Toasted Baguette & Crisp Pita Chips

(choose two)

Pimento & Hook's Cheddar Fondue

Spinach, Artichoke & Gruyere Fondue

Buffalo Chicken, Blue Cheese Dip

POACHED & CHILLED

LOBSTER TAILS MP/dozen

Served with Garlic-Tarragon Butter Sauce

SNOW CRAB CLAWS MP/dozen

Served with Brandy Aioli

CLASSIC SHRIMP COCKTAIL \$60/dozen

Served with House-Made Cocktail Sauce & Lemons

SLIDER BAR

Served with Condiments, House-Made Chips & Onion Dip

Crab Cake Sliders \$60/dozen

with Pineapple Salsa & Remoulade

Wisco Beef Sliders \$48/dozen

with La Clare White Cheddar Goat Cheese, Caramelized Onion

Aioli & House-Made Pickles

Black Bean Sliders \$34/dozen

with Pickled Cucumbers, Pickled Carrots & Ginger Aioli

Spicy Fried Chicken Sliders \$48/dozen

with Hook's One-Year Cheddar, House-Made Pickles & Spicy Aioli

Cubano Sliders \$53/dozen

with Berkshire Pork, Nueske's Ham, Swiss Cheese & Dijon

Prime Rib Sliders \$60/dozen

with Fresh Horseradish Aioli & Crispy Shallots

Pork Tenderloin Medallion Sliders \$45/dozen

with Forgotten Valley Smoked Butterkase & Wisconsin Door County Cherry Relish

Lamb Sausage Sliders \$56/dozen

with Gouda, Grilled Tomato & Chimichurri

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RECEPTION STATIONS

Minimum of 25 Guests Required

Stations Displayed For Up To Two Hours

STREET TACOS STATION \$42/person

Local Corn Tortillas
Smashed Avocado
Salsa Verde & Guajillo Salsa
Onions, Limes & Cilantro

(choose two)

Chorizo
Carne Asada Grilled Beef
Chicken

ASIAN STATION \$52/person

Pork Belly Bao Buns with Pickled Cucumbers & Hoisin
Chicken Potstickers
Char Siu Style Pork Ribs
Crispy Vegetable Egg Rolls
Tempura Sweet 'n' Sour Cauliflower
Napa Cabbage Slaw with Siracha Vinaigrette
Hoisin, Ginger-Soy & Yuzu Ponzu Dipping Sauces

MIDWEST STATION \$34/person

Mini Chicago Style Hot Dogs (*toppings served on the side*)
Mini Italian Beef Sandwiches (*au jus served on the side*)
Mini Deep-Dish Pizzas
Chicago Mix Popcorn

LATIN STATION \$36/person

Crispy Plantains
Tajin Spiced Quesadillas
Chili-Lime Chicharrónes with Pico de Gallo
Chicken Enchiladas with Salsa Verde
Achiote Pulled Pork with Local Corn Tortillas

LOCAL DAIRY FARM STATION \$34/person

Tomato Basil Soup

(choose two grilled cheese sandwich varieties)

Fresh Mozzarella, Basil & Heirloom Tomato
Pepper Jack & Smoked Bacon
Caramelized Onion, Sun Dried Tomato & Gruyere
Caramelized Apple & Pleasant Ridge Reserve

CHEF ATTENDED CARVING STATIONS

Served with House-Baked Dinner Rolls

\$100 Attendant Fee per Station Required

Nueske's Wisconsin Ham \$400/each

with Dijon Honey Glaze; Serves Approximately 40 Guests

Roasted Heritage Pork Loin \$250/each

with Seasonal Fruit Chutney; Serves Approximately 30 Guests

24-Hour Brined Turkey Breast \$250/each

with Cranberry Orange Relish; Serves Approximately 20 Guests

Roasted Tenderloin of Beef \$475/each

with Red Wine Sauce; Serves Approximately 20 Guests

Prime Rib of Beef \$550/each

with Garlic, Thyme & Red Wine Sauce; Serves Approximately 40 Guests

Tandoori Roasted Chicken \$185/each

with Cucumber-Mint Yogurt Sauce; Serves Approximately 25 Guests

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PLATED AND SERVED DINNERS – SOUPS, SALADS & APPETIZERS

Minimum of 25 Guests Required

Price is Based on One Soup or One Salad and Up to Two Entrée Selections. An Additional Fee of \$5 per Person Will Apply for Each Additional Entrée Selection, Beyond Two Selections. Vegetarian Options Can Be Substituted for up to 10% of the Guaranteed Minimum at No Additional Fee. Above 10% Will Require the \$5 per Person Fee. Served with Barriques Locally Roasted Coffee, Rishi Tea & House-Baked Rolls.

SOUP

Coconut Curry Soup
Sweet Corn Bisque

Tomato Basil Soup
Hearty Mushroom Vegetable Soup

Portuguese Kale & Sausage Soup
Chicken Tortilla Soup

SALAD

Caprese Salad
with Roma Tomatoes, Fresh Wisconsin Mozzarella & Basil Olive Oil

Mixed Greens Salad
with Garden Vegetables & Red Wine Vinaigrette

Caesar Salad
with Romaine Lettuce, Caesar Dressing, Parmesan & Croutons

Greek Salad
with Hearts of Romaine, Cucumbers, Ripe Olives, Cherry Tomatoes, Red Onion, Feta & Oregano Vinaigrette

Spring Green & Arugula Salad
with Shaved Fennel, Watermelon Radish, Pomegranate Seeds & Blood Orange Vinaigrette

APPETIZER

Additional Course

Berkshire Pork Belly \$15/person
with Parsnip Purée, Spotted Cow Maple Reduction & Cucumber

Shaved Local Wisconsin Ham \$16/person
With Burrata, Peach Compote, Balsamic Reduction & Rye Crisp

Lump Crab Cake \$22/person
With Spicy Tomato Aioli, Fennel & Herb Salad

Seared Rare Ahi Tuna \$23/person
With Wakame Seaweed Salad, Bamboo Shoots, Sesame, Scallion & Yuzu Aioli

Farro Risotto \$18/person
With Charred Cipollinis & Rabbit Confit

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PLATED AND SERVED DINNERS – ENTRÉES

Minimum of 25 Guests Required

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ENTRÉES

Sliced Tenderloin of Beef \$75/person

with Potato-Gruyere Pave, Asparagus & Red Wine Reduction

Roasted Beef Strip Loin \$62/person

with Potato Purée, Roasted Broccolini, Maître d' Butter & Sauce Bordelaise

Slow Poached Herbed Salmon \$60/person

with Risotto Cake, Julienne Vegetables & Lemon Agrodolce

Mustard-Crusted Lamb T-Bone \$68/person

with Mediterranean Cous-Cous, Spinach, Oven-Dried Tomatoes & Meyer Lemon

Pan Seared Sea Bass \$70/person

with Spring Green Risotto & Chili Oil

Roasted Pork Loin \$60/person

with Vegetable and Potato Hash & Pine Nut Gremolata

Pan-Seared Chicken Breast \$48/person

with Potato Purée, Fennel Pollen Dusted Carrots & Jus

Braised Beef Short Ribs \$60/person

with Potato Purée, Red Wine Sauce & Heirloom Tomato Relish

Herbed Half Rack of Lamb \$63/person

with Crispy Brussel Sprouts, Creamy Polenta & Door County Cherry Sauce

SURF AND TURF COMBINATIONS

Sliced Beef Tenderloin &

Seared Salmon \$78/person

with Potato-Gruyere Pave, Asparagus & Beurre Rouge

Sliced Beef Tenderloin &

Grilled Garlic Shrimp \$84/person

with Truffled Potato Purée, Asparagus & Tarragon Veal Jus

Sliced Strip Loin &

Poached Lobster Tail \$MP/person

with Herb Shallot Butter, Potato-Gruyere Pave & Broccolini

Seared Duck Breast &

Seared Scallops \$MP/person

with White Truffle Risotto, Asparagus, Black Truffle & Port Butter Sauce

Wisconsin Heritage Pork &

Pecan Crusted Rushing Waters Trout \$63/person

with Local Cheese, Door County Cherry Bread Pudding & Cranberry Butter Sauce

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PLATED AND SERVED DINNERS – VEGETARIAN ENTRÉES & DESSERTS

Minimum of 25 Guests Required

Price is Based on One Soup or One Salad and Up to Two Entrée Selections. An Additional Fee of \$5 per Person Will Apply for Each Additional Entrée Selection, Beyond Two Selections. Vegetarian Options Can Be Substituted for up to 10% of the Guaranteed Minimum at No Additional Fee. Above 10% Will Require the \$5 per Person Fee. Served with Barriques Locally Roasted Coffee, Rishi Tea & House-Baked Rolls.

PLATED VEGETARIAN ENTRÉES

Chickpea & Zucchini Tagine \$28/person

Seasonal Vegetable Pasta \$28/person

with Fresh Pecorino (*can be prepared vegan upon request*)

Vegan Stuffed Cabbage Roll \$28/person

with Ancient Grains, Seasonal Vegetables & Romesco Sauce

Farro Risotto \$28/person

with Asparagus, Fava Beans, Corn Purée & Pickled Local Indian Farm Mushrooms

Saffron Pot-Au-Feu \$28/person

with Seasonal Vegetables & Purple Potatoes

PLATED DESSERTS

Additional Course

Strawberry Layer Cake \$15/person

with Strawberries & Coulis

Seasonal Fruit Cheesecake \$15/person

with Chantilly Cream

Flourless Chocolate Cake \$15/person

with Raspberry Sauce & Fresh Whipped Cream

Tiramisu \$15/person

with Chocolate Covered Espresso Beans

Lemon Raspberry Cake \$15/person

with Macerated Berries

Strawberry Shortcake \$15/person

with Chantilly Cream

Tres Leches Cake \$15/person

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DINNER BUFFET

Minimum of 25 Guests Required

Served with Barriques Locally Roasted Coffee, Barriques Locally Roasted Decaffeinated Coffee, Rishi Tea & House-Baked Dinner Rolls.

SOUP

(choose one)

Coconut Curry Soup	Hearty Mushroom Vegetable
Sweet corn Bisque	Portuguese Kale & Sausage Soup
Tomato Basil Soup	Chicken Tortilla Soup

SALADS

(choose two)

Mixed Greens Salad
with Garden Vegetables & Blood Orange Vinaigrette
Caprese Salad
with Roma Tomatoes, Fresh Mozzarella & Basil Olive Oil
Greek Salad
with Hearts of Romaine, Cucumbers, Olive, Cherry Tomatoes,
Red Onions, Feta & Oregano Vinaigrette
Caesar Salad
with Romaine Lettuce, Caesar Dressing, Parmesan Cheese &
House-Made Croutons
Spring Green & Arugula Salad
with Shaved Fennel, Watermelon Radish, Pomegranate Seeds
& Blood Orange Vinaigrette

VEGETABLE

(choose one)

Fennel Pollen Dusted Rainbow Carrots
Grilled Broccolini with Lemon & Pepper Flakes
Roasted Asparagus
Brussels Sprouts with Bacon & Shallots
Haricot Vert Almandine
Rainbow Beets with Goat Cheese, Herbs & Spiced Pecans

STARCH

(choose one)

Yukon Gold Potato Purée
Roasted Fingerling Potatoes with Chive Purée
Sweet Potato Dauphinoise
Wild Rice Pilaf
Creamy Cheddar & Bacon Polenta
Truffled Sweet Potato Purée

ENTRÉES

Roasted Tandoori Chicken
Beef Pot Roast with Braising Reduction & Root Vegetables
\$74/person

Baked Great Lakes Whitefish with Lemon, Capers & Butter Sauce
Pepper-Crusted Sliced Sirloin of Beef with Sauce Bordelaise,
Mushrooms & Onions
\$90/person

Harissa-Rubbed Chicken with Citrus Butter Sauce
Grilled Salmon Fillet with Romesco Sauce
Garlic & Thyme Roasted Beef Strip Loin
\$93/person

Boneless Leg of lamb with Herbed Mustard Jus
Herbed Pork Tenderloin with Plum Demi Glace
Braised Beef Short Rib with Sauce Bordelaise
\$105/person

Pan Seared Halibut with a Parmesan-Herb Crust
Lamb Loin with Rosemary Jus
Beef Strip Loin with Sauce Bordelaise
\$110/person

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SWEET TABLE SELECTIONS

Minimum Order of Two Dozen per Variety Required

Chef's Selection of Assorted Petit Fours

\$41/dozen

Chocolate Dipped Strawberries

\$41/dozen

Chocolate Mousse Cups

\$28/dozen

Pecan Bars

\$28/dozen

Chocolate Truffles

\$45/dozen

French Macarons

\$41/dozen

Mini Cheesecakes

\$33/dozen

Assorted Mini Dessert Cups

\$41/dozen

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CASH BAR OPTIONS

Prices Include Gratuity & Tax.

Bartender Fees are \$50 per Hour, per Bar with a Three Hour Minimum. One Bartender per 50 Guests is Required.

Fee(s) Waived with Every \$300 Spent per Bar, per Hour.

SIGNATURE LIQUOR \$8.50/each

Wheatley Vodka, New Amsterdam Gin, Don Q Rum, Exotica Tequila, Canadian Club Whiskey, Dewars White Label Scotch, Jim Bean Bourbon, E&J Brandy

PREMIUM LIQUOR \$10.50/each

Ketel One Vodka, Tito's Vodka, Death's Door Gin, Tanqueray Gin, Bacardi Rum, Captain Morgan's Rum, Milagro Tequila, Crown Royal Whiskey, Jack Daniel's Whiskey, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch Whisky, Jameson Irish Whiskey, Southern Comfort, Korbel Brandy, Kahlua, Bailey's, Amaretto Disaronno

TOP SHELF LIQUOR \$12.50/each

Grey Goose Vodka, Hendricks Gin, Knob Creek Bourbon, Templeton Rye, Glenlivet Scotch Whisky, Patron Silver Tequila, Johnnie Walker Black Label Scotch Whisky, Captain Morgan's Rum, Courvoisier VS, Godiva White & Dark

BOTTLED CRAFT & LOCAL BEERS \$7.00/each

New Glarus Spotted Cow, Capitol Amber, Lagunitas IPA & New Glarus Moon Man APA

BOTTLED DOMESTIC BEERS \$6.00/each

Miller Lite & Non-Alcoholic Clausthauler

BOTTLED IMPORTED BEERS \$7.00/each

Heineken

HARD SELTZERS \$7.00/each

White Claw: Assorted Flavors

HOUSE WINES \$9.00/each

Trinity Oaks: Chardonnay, Pinot Grigio, Pinot Noir, Merlot & Cabernet Sauvignon

NON-ALCOHOLIC BEVERAGES \$4.00/each

Assorted Soft Drinks & Bottled Water

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HOSTED BAR OPTIONS

*Bartender Fees are \$50 per Hour, per Bar with a Three Hour Minimum. One Bartender per 50 Guests is Required.
Fee(s) Waived with Every \$300 Spent per Bar, per Hour.*

SIGNATURE LIQUOR \$8.00/each

Wheatley Vodka, New Amsterdam Gin, Don Q Rum, Exotica Tequila, Canadian Club Whiskey, Dewars White Label Scotch, Jim Bean Bourbon, E&J Brandy

PREMIUM LIQUOR \$10.00/each

Ketel One Vodka, Tito's Vodka, Death's Door Gin, Tanqueray Gin, Bacardi Rum, Captain Morgan's Rum, Milagro Tequila, Crown Royal Whiskey, Jack Daniel's Whiskey, Maker's Mark Bourbon, Johnnie Walker Black Label Scotch Whisky, Jameson Irish Whiskey, Southern Comfort, Korbel Brandy, Kahlua, Bailey's, Amaretto Disaronno

TOP SHELF LIQUOR \$12.00/each

Grey Goose Vodka, Hendricks Gin, Knob Creek Bourbon, Templeton Rye, Glenlivet Scotch Whisky, Patron Silver Tequila, Johnnie Walker Black Label Scotch Whisky, Captain Morgan's Rum, Courvoisier VS, Godiva White & Dark

BOTTLED CRAFT & LOCAL BEERS \$6.00/each

New Glarus Spotted Cow, Capitol Amber, Lagunitas IPA & New Glarus Moon Man APA

BOTTLED DOMESTIC BEERS \$5.00/each

Miller Lite & Non-Alcoholic Clausthauler

BOTTLED IMPORTED BEERS \$6.00/each

Heineken

HARD SELTZERS \$6.00/each

White Claw: Assorted Flavors

HOUSE WINES \$8.50/each

Trinity Oaks: Chardonnay, Pinot Grigio, Pinot Noir, Merlot & Cabernet Sauvignon

NON-ALCOHOLIC BEVERAGES \$4.00/each

Assorted Soft Drinks & Bottled Water

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BAR PACKAGES

Bartender Fees are \$50 per Hour, per Bar with a Three Hour Minimum. One Bartender per 50 Guests is Required.
 Fee(s) Waived with Every \$300 Spent per Bar, per Hour.

HOSTED FULL BAR PACKAGES

Full Bar Packages Include Liquor, Bottled Beers, House Wines, Hard Seltzers & Non-Alcoholic Beverages.
 Packages are Priced per Person. Below Prices are Based on Number of Hours & Tier of Liquor (Signature, Premium or Top Shelf).

	SIGNATURE LIQUOR	PREMIUM LIQUOR	TOP SHELF LIQUOR
ONE HOUR	\$22	\$26	\$29
TWO HOURS	\$29	\$35	\$37
THREE HOURS	\$37	\$44	\$46
FOUR HOURS	\$46	\$56	\$58
FIVE HOURS	\$56	\$66	\$68
SIX HOURS	\$67	\$76	\$79

HOSTED BEER, WINE & SODA PACKAGES

Beer, Wine & Soda Packages Include Bottled Beers, House Wines, Hard Seltzers & Non-Alcoholic Beverages.
 Packages are Priced per Person. Below Prices are Based on Number of Hours.

ONE HOUR	\$18
TWO HOURS	\$26
THREE HOURS	\$32
FOUR HOURS	\$38
FIVE HOURS	\$44
SIX HOURS	\$50

Catering Menu prices & selections are subject to change based on fluctuating market prices and availability of food products.
 Pricing may be based on availability at the time of the event and will be finalized no later than two weeks prior to the event.
 Client to notify Edgewater two weeks in advance of any food allergies and/or dietary restrictions. Client to provide food indicator to mark food allergies and/or dietary restrictions.
 Edgewater kitchens are not operated as a Gluten Free or Nut-Free environment.
 Guaranteed attendance is required five business days prior to the event. Sales tax of 5.5% and service charge of 24% will be added to all food and beverage items.
 Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

UPGRADED WINE LIST

WHITE WINES

SPARKLING/CHAMPAGNE

Prosecco, Cavit, Lunetta, Veneto, Italy \$48/bottle
 Schramsberg Blanc de Blanc, California \$70/bottle
 Veuve Clicquot, Yellow Label \$134/bottle
 Moët et Chandon, Dom Pérignon \$350/bottle
 Campo Viejo Grand Cava Brut \$28/bottle
 Wollersheim Non-Alcoholic Sparkling Juice \$28/bottle

WHITE WINES

Pinot Gris, A to Z, Oregon \$38/bottle
 Riesling, Long Shadows, Poet's Leap, Columbia Valley \$48/bottle
 Pinot Grigio, Masi Masianco \$44/bottle
 Chateau La Graviere, Bordeaux \$35/bottle

SAUVIGNON BLANC

Oyster Bay, Marlborough, New Zealand \$38/bottle
 Cloudy Bay, Marlborough, New Zealand \$87/bottle

CHARDONNAY

Mer Soleil Silver, Monterey, California \$48/bottle
 Calera, California \$44/bottle
 Groth, Napa Valley \$78/bottle
 La Follette, Sangiacomo Vineyard, Sonoma Coast \$84/bottle

ROSE

Elouan Rose, Oregon \$36/bottle
 Piper Sonoma Sparkling Rose, Sonoma \$48/bottle

RED WINES

PINOT NOIR

Stoller, Dundee Hills, Willamette Valley \$60/bottle
 Rex Hill, Willamette Valley, Oregon \$82/bottle

MERLOT

J. Lohr Vineyards, Paso Robles California \$44/bottle
 Duckhorn Vineyards, Napa Valley \$70/bottle

RED WINES

Red Blend, Black Sheep, Barossa Valley, Australia \$40/bottle
 Malbec, Altocedro Reserva, Argentina \$44/bottle
 Zinfandel, Hartford Court, Highwire Vineyard Old Vines, Russian River, 2017 \$82/bottle

CABERNET SAUVIGNON

Indian Wells, Columbia Valley \$40/bottle
 Ravel & Stitch, Central Coast \$60/bottle
 Duckhorn, Napa Valley \$96/bottle

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