



## Chef Paul's Private Events & Catering

*On behalf of myself and the staff of Paul's Restaurant, thank you for choosing Paul's to host your upcoming event. We are elated to have you join us as our guest! Whether business or leisure, it is the goal of each member of our staff to make your occasion the most enjoyable, overall best experience for both you and your guests.*

*The purpose of this folder is a starting point and guide to aid in creating a menu most suitable to your tastes and needs. This is merely a format, we are able to adjust the menus to suit a particular taste, occasion and budget. In other words, this is your event and it will be planned to your exact specifications.*

*After review of the information provided, please share your thoughts and questions. It would be my pleasure to assist you in creating an exceptional dining experience.*

*Thank you for your interest in our restaurant. We look forward to serving you!*

*Amanda Dumich*

*Events Manager*

*404-231-4113*

*[Amanda@Greatfoodinc.com](mailto:Amanda@Greatfoodinc.com)*

**Paul's Restaurant**  
**10 Kings Circle Ne**  
**Atlanta, GA 30305**  
*in the heart of Peachtree Hills*  
**404-231-4113 Restaurant**  
**404-231-4710 Fax**  
**[www.greatfoodinc.com](http://www.greatfoodinc.com)**





## Event Reservation Contract

### Final Menu And Guest Counts

We have 2 banquet rooms available for private dining. Our larger room holds a maximum of 50 guests for a seated dinner and 60 for a standing reception. Our smaller room holds 20-25 guests for a seated function.

Both rooms can open to one room and accommodate 70 guests for a seated function and 85 guests for a standing reception.

A final guest count is required **2** days before the date of the event. In the case of a seated dinner, if you have fewer guests attend than the confirmed guest count, we would be happy to pack the additional meals for you to take with you at the end of the evening.

### The Deposit

A deposit is required in order to reserve the private dining room on the date of your function. Although this date and the space are tentatively reserved for you, once your deposit is received, they will be guaranteed. The deposit is required **TEN** full days prior to the event. This amount will be for half of the estimated food total.

### Service Charge

A twenty percent service charge will be added to all parties.  
A service charge will not be applied to off premise catered events.  
Staffing at these event will be billed on an individual event basis.

### Cancellations

All cancellations require a written notice at least one full week before the actual event. The deposit will be made non-refundable if proper notice is not received. Should you choose to move your event to a different date, we will be happy to work with you and apply your deposit to that date. Your second choice of date will be dependent on availability of our private dining space. This date must occur within 3 months of your original event in order for the deposit to be applied.

### Audio Visual

We offer rentals at the following rates:  
PA System with microphone \$75.00  
Projector and screen \$125.00

### Other

Valet service is available during lunch hours upon request of the customer, for a fee of \$3.00 per person.  
A delivery charge on all catered event will be billed based on the location of the event.  
Rental fees may apply to all catered events on linens, china, silver, glass and other equipment.  
A charge of \$20 per bottle will be charged on all bottles of wine supplied by client.  
A \$1.50 per person plate up fee applies to all cakes supplied by the customer.





# Event Reservation Form

Your event date and space will be secured with receipt of this form and deposit, in conjunction with our event reservation contract. Please complete and return by either of the four options:

*Email:* [Amanda@Greatfoodinc.com](mailto:Amanda@Greatfoodinc.com)

*Fax:* 404-231-4710

*Mail:* Paul's Restaurant  
Amanda Dumich  
10 Kings Circle Ne  
Atlanta, Ga 30305

*Or;* feel free to visit the restaurant

If there are any questions, please contact Amanda:

[Amanda@greatfoodinc.com](mailto:Amanda@greatfoodinc.com)

404.231.4113 W

Thank you!

Event Name\_\_\_\_\_

Event Date & Time\_\_\_\_\_

Contact Name(s)\_\_\_\_\_

Email\_\_\_\_\_

Preferred means of communication, please circle:

email

phone: business or cell

Mailing Address\_\_\_\_\_

Fax Number\_\_\_\_\_

Credit Card Type & Number\_\_\_\_\_

Expiration Date\_\_\_\_\_

Amount to be Charged\_\_\_\_\_

Cardholder\_\_\_\_\_

Signature\_\_\_\_\_

Special Instructions:



**Hors d'Oeuvres Reception/  
Cocktail Parties**

Selection of 4 \$12 per hour reception

Selection of 6 \$15 per hour reception

\*priced per person for one hour

\*\*each additional hour 1/2 price per person

The following applies for buffets and seated dinners:

**Combined with \$30 Dining Station**

Selection of 4 \$10 per person

Selection of 6 \$13 per person

**Combined with \$40/\$50 Dining Stations or Dinner Menu**

Selection of 4 \$6 per person

Selection of 6 \$9 per person

All items priced per person

Additional selections \$1.50 per person

Premium selections available at an additional cost

All menus include soft drinks, iced tea, hot tea, and coffee



**Hors d'Oeuvres/Cocktail Events**

**Chilled**

Tomato, Roasted Pepper & Olive Bruschetta, *aged balsamic reduction*  
Open Faced Tomato and Cucumber Tea Sandwiches, *dill cream cheese*  
Assorted Sushi and Nigiri, *wasabi, pickled ginger*  
Pistachio Chicken Salad, *flaky pastry cup*  
Bistro Filet Sliders, *Mini brioche rolls, Chef Paul's peppered steak sauce*  
Grilled Salmon Tostada, *cilantro cream*  
Spoonfed Yellowfin & White Tuna Tartar, *daikon sprouts*  
Bistro Filet Medallions on Crostini, *sweet potato puree*  
Mocha Bean Beef Carpaccio, *Belgium endive, shaved parmesan*  
Shrimp or Crab Salad Profiteroles, *Louie Dressing*  
Chilled Tomato Gazpacho, *chive oil*  
Prosciutto wrapped asparagus, *aged balsamic*  
Imported & Domestic Cheeses, *fresh fruit, crackers, and lavosh (displayed item)*

**Hot**

Chef Paul's Signature Sushi Roll, *teriyaki glaze, sweet chili sauce*  
Shrimp Beignets, *sweet chili sauce*  
Vegetable Quesadilla, *habanero mayonnaise*  
Gulf Grouper Beignets, *chinese mustard sauce*  
Crispy Zucchini Fritters, *Tziziki sauce*  
Homemade Spanikopita  
Anna's Mediterranean Sliders, *feta crème fraiche*  
Vegetarian Spring Rolls, *sweet chili garlic sauce*  
Beef Filet Kabob, *sweet grilled peppers*  
Chicken Satays, *fiery roasted peanut sauce*  
Curried Shrimp Skewers, *grilled pineapple*  
Crispy Jalapeno Calamari, *sambal olek mayonnaise*  
Blue Cheese Potato Chips, *crumbled blue cheese*  
Truffled Risotto Beignets, *tomato fondue dipping*  
Mini Corn Dogs, *grainy mustard*  
Chorizo stuffed Mushrooms, *sharp cheddar*  
Swedish Meatballs, *brown gravy and lingonberry*

**Desserts**

Key Lime Meringue Tarts/ Chocolate Caramel Tarts  
Assorted Cookies/ Pecan Diamonds  
Apples Cinamon Bread Pudding  
Chocolate Truffles/ Chocolate Dipped Strawberries  
Mini Ice Cream Cones/ Mini Eclairs  
Creme Brulees/ Creme Caramels

**Premium** (priced per piece, 2 dozen minimum)

Smoked Salmon, <i>potato gaufrette, whipped caper cream cheese</i>	1.50
Lobster Beignet, <i>honey mustard sauce</i>	2.00
New Zealand Mini Lamb Chops, <i>apricot thyme glaze</i>	2.25
Jumbo Shrimp Cocktail, <i>cocktail sauce, pink brandy sauce</i>	2.00
Souffle Potatoes, <i>truffled ketchup</i>	.75
Lump Crab Stuffed Mushrooms	2.50
Paper Wrapped Grouper, <i>pineapple red chili sauce</i>	1.50

**\$30 per person**

- 1 either carving or seafood
- 1 pasta
- 1 salad
- 2 sides
- 1 dessert

**\$40 per person**

- 2 either carving and/or seafood
- 1 pasta
- 1 salad
- 2 sides
- 2 desserts

**\$50 per person**

- 3 either carving and/or seafood
- 2 pastas
- 1 salad
- 2 sides
- 2 desserts

Select dining stations are chef attended.

All menus include soft drinks, iced tea, hot tea, and coffee

Vegetarian entrees available with every menu



## Dining Stations

### *Meats and Carving* (some chef attended)

- Espresso Crusted Beef Tenderloin, *horseradish sauce*
- Peppered Mini Beef Chateau, *dijon mustard*
- Roasted Pork Tenderloin, *cherry madiera sauce*
- Chicken Roulade, *stuffed with spinach, mushrooms, fontina, natural jus*
- Chicken Saltimboca, *sage, prociutto, mozzarella cheese*
- Chicken Cordon Bleu, *ham, swiss cheese, lightly breaded*
- New Zealand Lamb Racks, *minted aioli* (**\$5.00 per person additional upcharge**)

### *Seafood*

- Smoked Salmon, *traditional garnish, assorted breads & toast points*
- Fresh Catches, *seasonal fish such as Flounder, Trout, or Grouper, herb crusted*
- Seafood bar: *oysters, peel and eat shrimp, assorted sushi and sashimi*
- Assorted Sushi, *sashimi & rolls, based on the freshest fish available*
- Crab Cake Station, *lemon dill beurre blanc, melted leeks* (\*\*\*) **\$5.00 per person upcharge**)

### *Pasta* (some chef attended)

- Pasta Choices: *angel hair, bow tie, fettucini, elbow, fregola, risotto*
- Stuffed Pasta: *Vegetable Tortelloni, Truffled White Bean Ravioli, Sweet Potato Ravioli, Ricotta Ravioli, Butternut Squash Ravioli*
- Sauces: *Stewed Vine-ripen Tomatoes, Pesto Butter, Pecorino, Gorgonzola, Sage Brown Butter*
- Add ons, \$1 per person each: *Grilled Chicken, Classic Bolognese, Mussels*

### *Salads*

- Salad of Tender Bibb and Baby Arugula lettuces, *candied pecan, sliced apples, white balsamic vinaigrette*
- Wedge of Iceberg lettuce, *cherry tomatoes, smokehouse bacon, herbed ranch*
- Caesar for Brutus, *shaved parmesan, red pepper flakes, brioche croutons, eggless caesar dressing*
- Warm Spinach Salad, *spiced pecans, dried cranberries, warm bacon dressing*
- Vine Ripened Tomato and Buffalo Mozzarella, *white balsamic vinaigrette*

### *Sides*

- Whole Roasted Red Potatoes, *stuffed with cheddar, bacon, chives, sour cream*
- Mediterranean Grilled Vegetables, *40 year aged balsamic reduction, E.V.O.O.*
- Grilled Asparagus, *pomegranate tangerine dressing (chilled)*
- Wild Rice Salad, *dried cranberries, candied pecans, orange segments (chilled)*
- Porcinini Mushroom Risotto Cake, *truffle oil*
- Greens: *Asparagus, sauteed spinach, haricot vert with sun-dried tomatoes, collard greens, brussels sprouts*

### *Desserts*

- Sliced Tiramisu, *chocolate sauce*
- Flambéed Banana Foster Station, *vanilla ice cream*
- Dark or White Chocolate Fondue, *strawberries, marshmallows, bananas*
- Fried Truffles, *raspberry, sorbet, chocolate sauce*
- Mini Ice Cream Cone Station, *assorted colorful flavors*
- Belgium Waffle station, *gelato, chocolate sauce, nuts, strawberries*
- Flaming Crepes Suzette, *Grand Marnier syrup, vanilla ice cream*

**\$18 menu**

- 1 appetizer or dessert selection
- 2 entree selections
- 2 sides

**\$23 menu**

- 1 appetizer selection
- 2 entree selections
- 2 sides
- 1 dessert selection

**\$25 menu**

- 2 appetizer selections
- 3 entree selections
- 2 sides
- 1 dessert selection

All menus include soft drinks, iced tea, hot tea, and coffee

Vegetarian entrees available with every menu

Same sides to accompany each entree

Substitutions with Select Specialties are available, additional cost added to base menu (reference Substitutions page)



## Lunch/Brunch

### Appetizers

#### Soups

- Steak & Root Vegetable Soup
- French Onion Soup, *gruyere crouton*
- Maine Lobster Bisque, *brandy foam*
- Cream-less Potato Soup, *white truffle oil (served hot or chilled)*
- Asparagus Soup, *toasted almonds (served hot or chilled)*
- Vine-ripe Tomato Gazpacho, *chive emulsion*
- Tomato Bisque, *chevre cheese cake (served hot or chilled)*

#### Salads

- Salad of Tender Bibb and Baby Arugula, *candied pecans, sliced apples, white balsamic*
- Wedge of Iceberg lettuce, *herbed ranch, cherry tomatoes, smokehouse bacon*
- Caesar for Brutus, *eggless caesar dressing, shaved peccornio, brioche croutons*
- Spinach, *candied shitakes, orange segments, pomegranate dressing*
- Vine-ripe Tomato, Buffalo Mozzarella, *purple onion, navel orange salad*

### Entrees

- Grilled Atlantic Salmon, *kalamatta olivatta*
- Pepper Almond Crusted Trout, *tomato coulis*
- Herb Crusted Flounder, *sage brown butter*
- Pepper Seared Bistro Filet, *creamy peppered sauce*
- Pan-Seared Pork Medallions, *dry cherry sauce*
- Petite Filet Mignon, *red wine maderia*
- Chicken Scallopini Parmesan, *tomato fondue*
- Lemon Thyme Marinated Chicken Breast, *natural au jus*
- Chicken Saltimbocca, *madeira wine sauce*

#### Brunch Selections

- Eggs Benedict, *poached eggs, fried green tomatoes, southern ham, chipotle hollandaise*
- Southern Style Shrimp and Grits, *andouille sausage, peppers and onions*
- Brioche French Toast with Banana Foster, *maple syrup and cinnamon sbtag*
- The King's French Toast, *peanut butter e3 jelly, bananas, maple syrup*
- Buttermilk Pancakes, *strawberry compote, blueberry sbtag*
- Smoked Salmon Bagel, *cream cheese, steak cut tomatoes, capers, onions*
- Duck Leg Confit Hash, *served with eggs (selected style)*
- Sautéed Maryland All White Lump Crabcake, *poached egg, chipotle hollandaise*
- Omelet, select from: *bacon, ham, chorizo, asparagus, spinach, mushrooms, peppers, onions, tomato, amercian, swiss, cheddar, feta, goat, blue cheese*
- Monte Cristo Sandwich, *shaved country ham, cheddar cheese, dijon mustard*
- Smoked Carolina Trout, *chilled black-eyed pea salad*
- Shrimp, Crab and Spinach Frittata, *tomato fondue, crisped onions*

**Brunch Sides:** *Yukon Golden Hashbrowns, Crispy Smoked Bacon, Fried Green Tomatoes, Stone Milled Grits, Rosemary Ham, Sliced Red Tomatoes*

**Lunch** *continued*

**Selection of Sides**

*Starch*

Potato & Bleu Cheese Au Gratin  
Roasted Garlic Mashed Potatoes  
Porcini Mushroom Risotto Cake  
Southern Style Confetti Grits  
Truffled Tri Colored Potato Salad  
Twice Baked Potato, *bacon, cheddar, chive sour cream*  
Steamed Basmati Rice, *baby green onion, black sesame*  
Wild Rice & Wheatberries, *Risotto Style*  
Truffled White Bean Raviolis  
Cheesy Baked Macaroni

*Vegetable*

Jumbo Green Asparagus  
Sautéed Spinach  
Sautéed Button Mushrooms  
Haricot Vert, Rosemary Sundried Tomatoes  
Lima & Black Bean Succotash  
Sugar Snap Peas  
Parmesan Crusted Roma Tomatoes

**Desserts**

A Sampling of Chef Paul's Select Desserts  
White Chocolate & Peach Bread Pudding, *white chocolate & biscotti liquor cream*  
Key Lime Tart, *Raspberry Sorbet*  
Strawberries Romanoff, *Grand Marnier cream*  
Chocolate Melt Cake, *creme fraiche ice cream*  
Chocolate Caramel Tart, *coffee ice cream*  
Fresh Seasonal Berries, *chantilly cream, almond tuile (seasonal)*  
Apple Strudel, *flaky pastry crust, cinnamon ice cream*  
Mango and Passion Fruit Mousse, *toasted coconut, raspberry sauce*  
Vanilla Profiterole Pastry Puff, *pistachio ice cream, powdered sugar*  
Pecan Cinnamon Bread Pudding, *caramel sauce*



**Lunch** *continued*

**Substitutions and Select Specialties**

these items are offered as a selection on the menu and as a guest orders, the additional upcharge shown will apply

**Appetizers**

Chef Paul's Batterfried Lobster Tail, <i>honey mustard sauce, asian jicama pear slaw</i>	15
Sauteed Foie Gras, Baby Arugula, Sauteed Asian Pear, <i>balsamic reduction</i>	15
House Smoked Salmon, <i>crispy laced potato, chive fraiche</i>	8

**Entrees**

Batterfried South African Tristan Lobster Tail	15
Sunburnt Ahi Tuna Loin, <i>cilantro chimichurri</i>	7
Dover Sole, <i>caper brown butter</i>	18
Double Cut New Zealand Lamb Chops, <i>apricot glaze</i>	18
Pan Seared Foie Gras, <i>caramelized asain pear</i>	16
Balsamic & Orange Glazed Georgia Quail	9

**Sides**

Souffle Potatoes	4
Potato Surprise, <i>red wine shallot, tourne vegetables</i>	3
Peruvian Blue Potato Confit	2

**Desserts**

Chef Paul's Handcrafted Cake, <i>served with ice cream (reference Cakes page)</i>	4
Grand Marnier, Belgium Chocolate <i>or</i> Raspberry Souffle	5
Crepe Suzette, <i>orange syrup, vanilla ice cream</i>	4
Chocolate Ganache Crepe, <i>warmed berry medley</i>	3



## Seated Dinner

### **Appetizers**

**Soups** (*chilled soup options available upon request*)

Vegetable Lentil, *garlic croutons*  
 French Onion, *gruyere cheese crouton*  
 Maine Lobster Bisque, *brandy foam*  
 Cream-less Potato, *white truffle oil*  
 Asparagus, *toasted almonds*  
 Southwestern Black Bean, *pico and sour cream garnish*  
 Vine-ripe Tomato Gazpacho, *chive emulsion*  
 Tomato Bisque, *chevre cheese cake*  
 Cream-less Artichoke Basil, *sundried tomato garnish*

### **Salads**

Salad of Tender Bibb and Baby Arugula lettuces, *candied pecans, fresh apples, white balsamic vinaigrette*  
 Wedge of Iceberg lettuce, *herbed ranch, cherry tomatoes, smokehouse bacon*  
 Caesar for Brutus, *eggless caesar dressing, shaved parmesan, red pepper flakes, brioche croutons*  
 Spinach Salad, *candied shiitakes, orange segments, poppyseed dressing*  
 Vine-ripe Tomato, Buffalo Mozzarella, *purple onion, navel orange salad*

### **Entrees**

Pepper Crusted Halibut, *pesto butter (seasonal)*  
 Pan-Seared Georgia Mountain Trout, *dill cream*  
 Herb Crusted Flounder, *sage brown butter*  
 Sauteed Grouper, *tomato beurre blanc*  
 Chargrilled Salmon Filet, *kalimata olivata*  
 Chicken Cordon Bleu, *rosemary ham, fontina*  
 Spinach Artichoke Stuffed Chicken Breast, *port wine au jus*  
 Chicken Saltimbocca, *Madeira wine sauce*  
 Chicken Scallopini Parmesan, *tomato fondue*  
 Seared Bistro Filet, *cracked pepper au poive*  
 Mini Beef Chateau, *natural au jus*  
 Honey & Soy Marinated Flank Steak  
 Veal Scallopini Parmesan, *herbed butter beurre blanc*  
 Chargrilled Filet Mignon, *natural au jus*

### **Sides**

#### Starch

Potato & Bleu Cheese Au Gratin  
 Roasted Garlic Mashed Potatoes  
 Porcini Risotto Cake  
 Southern Style Confetti Grits  
 Rosemary Whole Roasted Potatoes  
 Twice Baked Potato, *bacon, cheddar, creme fraiche*  
 Steamed Basmati Rice, *baby green onion, black sesame*  
 Wild Rice & Wheatberries, *Risotto Style*  
 Truffled White Bean Raviolis

#### **\$36 menu**

1 appetizer selection  
 2 entree selections  
 2 side selections  
 1 dessert selection

#### **\$42 menu**

2 appetizer selections  
 2 entree selections  
 2 side selections  
 1 dessert selection

#### **\$48 menu**

2 appetizer selections  
 3 entree selections  
 2 side selections  
 1 dessert selection

All menus include soft drinks, iced tea, hot tea, and coffee

Vegetarian entrees available with every menu

Same sides to accompany each entree

Substitutions with Select Specialties are available, additional cost added to base menu (reference dinner menu, page two)



**Dinner... sides continued**

Vegetable

- Jumbo Green Asparagus
- Sauteed Spinach
- Fried Cauliflower Florets
- Haricot Vert, *Rosemary Sundried Tomatoes*
- Lima & Black Bean Succotash
- Sugar Snap Peas
- Parmesan Crusted Roma Tomatoes
- Maple Bacon Collard Greens

**Desserts**

- A Sampling of Chef Paul's Select Desserts
- Peach or Apple Cinnamon Bread Pudding, *creme friache*
- Key Lime Tart, *Raspberry Sorbet*
- Strawberries Romanoff, *Grand Mariner cream*
- Chocolate Melt Cake, *butter pecan ice cream*
- Chocolate Caramel Tart, *coffee ice cream*
- Fresh Seasonal Berries, *chantilly cream, almond tuile (seasonal)*
- Apple Strudel, *flaky pastry crust, cinnamon ice cream*
- Sliced Tiramisu, *chocolate ice cream*

**Substitutions, Select Specialties**

**Appetizers**

- Chef Paul's Batterfried Lobster Tail, *honey mustard sauce, asian jicama pear slaw* 15
- Sauteed Foie Gras, Baby Arugula, Sauteed Asian Pear, *balsamic reduction* 15
- House Smoked Salmon, *crispy laced potato, chive fraiche* 8

**Entrees**

- Batterfried South African Tristan Lobster Tail 15
- Sunburnt Ahi Tuna Loin, *cilantro chimichurri* 7
- Dover Sole, *caper brown butter* 18
- Double Cut New Zealand Lamb Chops, *apricot glaze* 18
- Seared foie gras, *caramelized asain pear* 16
- Balsamic & Orange Glazed Georgia Quail 9

**Sides**

- Souffle Potatoes 4
- Potato Surprise, *red wine shallot, tourne vegetables* 3
- Peruvian Blue Potato Confit 2

**Desserts**

- Chef Paul's Handcrafted Cake, *served with ice cream (reference, Cakes)* 4
- Grand Marnier, Belgium Chocolate *or* Raspberry Souffle 5
- Crepe Suzette, *orange syrup, vanilla ice cream* 4
- Chocolate Ganache Crepe, *warmed berry medley* 3



## Chef Paul's Handmade Cakes

*available: 8" (10 servings) 12" (20 servings) 1/2 sheet cake (40 servings)*

### **Chocolate Ganache Cake**

*belgium chocolate fudge, layered with rum marinated chocolate cake, coated in chocolate*  
\$ 40, \$60, \$110

### **Strawberry Shortcake with Vanilla Essence**

*white sponge cake, strawberries, Grand Marnier, vanilla, sugared whipped cream*  
\$35, \$48, \$85

### **Hazelnut Carrot**

*shaved carrots, hazelnuts, california raisins, cream cheese icing*  
\$28, \$42, \$80

### **Chocolate Eclair Cake**

*large pastry puff filled with vanilla pastry cream, coated in chocolate*  
\$50, \$45, \$85

### **Layered Ice Cream Napoleon**

*assortment of ice creams and sorbets, toated meringue*  
\$52, \$52, \$95

### **Vanilla Buttercream**

*traditional vanilla cake layered with vanilla buttercream icing*  
\$25, \$38, \$70

### **Red Velvet**

*classic red velvet cake, cream cheese icing*  
\$26, \$40, \$72

### **Cookies and Cream**

*vanilla cake layered with oreo cookie icing, garnished with chocolate dipped ores*  
\$28, \$42, \$75

*\*All cakes priced individually and include presentation and plating with ice cream*

*\* individual pricing listed is based on the size of cake*





All liquor drinks will be priced per drink

Wine will be based on the bottle price

Beer will also be based on the bottle price

All bar glassware and condiments are included in pricing

Water prices are based on the bottle price

## Bar Pricing

### Liquor

Call brands, such as: <i>Tanqueray, Seagrams, Dewar's, Jack Daniel's, Bacardi, Suaza, Seagrams, Captain Morgan</i>	6
Premium brands <i>Grey Goose, Kettle One, Crown Royal, Johnnie Walker, Maker's Mark, Patron, Bombay Sapphire,</i>	8

Cordials 8

Cognacs 14

### Beer

Domestic beer 4

Imported beer 5

### Wine

House wine 50.00 per bottle  
*choose from: cabernet, merlot, pinot grigio, reisling, chardonnay, sauvignon blanc, zinfandel: red or white*

*wine from our current wine list is available for banquets at a 25% discount off the listed price (excludes the house wine listed at \$30)*

### Corkage

A charge of \$20 per bottle will be charged on all bottles of wine supplied by client

### Water

Filtered Tap Water NC

Still Water 5 btl

Sparkling Water 5 btl

