

# Temple Terrace Golf & Country Club

## Catering Package



Let Us Help You Create an Unforgettable  
Event

**Mark Bosley, Food and Beverage/Catering Events Manager**  
813.261.9383 | [mboseley@templeterracegolf.com](mailto:mboseley@templeterracegolf.com)

200 Inverness Ave., Temple Terrace, Florida 33617



# Catering Information & Guidelines

*Please review the following information to ensure that your experience is memorable & successful.*

## **GUIDELINES ON MENU SELECTION:**

For us to expedite a final function sheet, we require that your menu selection must be presented one month prior to the date of your function. Should you desire menu ideas beyond our suggested offerings, we will gladly assist you in developing a customized menu. Because of our personalized service, we recommend that only two plated entrée selections be made for your group. Special arrangements may be made for a maximum of three entrée selections. Please note when three entrées are selected the menu price will be the same per person for all guests, that being the highest priced entrée. Place cards will be required for more than one entrée selection. It is imperative that you inform us seven business days in advance of any individuals with dietary concerns such as allergies, vegetarians, gluten free, or personal preferences so that we may provide a positive dining experience.

## **BUFFETS:**

Buffet tables are replenished frequently to maintain a quality appearance. Meals are priced by a maximum of 90 minutes of service, not by the amount of food prepared. To ensure food safety, buffet food may NOT be removed from function locations.

## **TAX & GRATUITY:**

All Food & Beverage is subject to 22% taxable service charge and applicable taxes.

## **GUARANTEE COUNT:**

In the event of one entrée selection, headcounts will be due no later than 5 days prior to your event. In the event of two or more entrée selections, headcounts of EACH entrée will be due no later than 7 business days prior to your function. You will be charged for your guarantee, or the number served, whichever is greater. We will provide seating and be prepared to serve 5% over the guaranteed number for plated functions. If the guarantee is not received within these guidelines the Club will assume the guarantee to be the number designated on the Event Order.

## **PAYMENT:**

A NON-REFUNDABLE deposit of \$500 to secure function space will be required within fourteen days of your booking date. Thirty days prior to your function, 50% of your estimated charges will be collected. Final balance for social events will be due no later than ten days prior to your function. Any additional costs incurred will be collected upon conclusion of your event. A credit card is required to be held on file for any Hosted Bars.

## **CANCELLATION:**

In the event of cancellation, the Club will charge the following percentages of total projected food revenue, room rental & applicable service charges & taxes based on notice given prior to the function:

- 1 to 10 days prior to the event date 100%
- 11 to 29 days prior to the event date 75%
- 30 to 45 days prior to the event date 50%
- 46+ days prior to the event date No Charge  
(other than loss of non-refundable deposit)

## **LIABILITY:**

The Club reserves the right to inspect and control all private functions. Liability for damage to Club property will be charged accordingly. The Club cannot assume responsibility for items brought onto the property.

## **FACILITY ROOM FEES:**

- Ballroom: \$1000 (seats max of 160)
- Dining Room: \$500 (seats max of 65)
- Ballroom & Dining Room \$1400 (seats max of 225)
- Pool: \$500
- Ladies Card Room: \$250 (seats max of 25)
- Men's Card Room: \$250 (seats max of 25)
- Bartender Fee: \$50 per bartender
- Dance Floor: \$200

Fees apply to a 4-hour maximum time allotment and includes a cake cutting service. Functions must conclude no later than 4:00 pm to receive applicable lunch menu pricing. Please ask for applicable fees for Temple Terrace Club Members.

## **EXTRAS:**

Chair Covers & Sashes: \$4 per chair | Overlays: \$10 each

## **PARTY OVERTIME:**

All events which run over the guaranteed time out stated on the function sheet will be assessed an overtime charge of \$200 per hour.

## **HOLIDAY FUNCTIONS:**

Please note, additional charges may be incurred for events held on holidays.

## **CEREMONY CHARGE:**

Outdoor ceremony including chairs, set-up & ceremony time \$6 per guest. Please note an additional charge may be incurred for special room set-up and poolside events. Additional specialty items such as linens, chair covers, sashes, napkins, and other items rented will incur an additional charge.

## **DISPLAYS, DECOR & FAVORS:**

Signs & Displays are not to be mounted or affixed to walls, furnishings, or columns. Any décor that will be hung, wrapped, or affixed must be pre-approved by our staff. Any décor that requires a ladder must be executed by a licensed and insured décor company. The use of confetti and glitter is not permitted. Candles must be contained.

## **VENDORS & SET-UP:**

The party host agrees to have any subcontracted companies (e.g. musicians, decorators, florists, wedding planners, etc.) adhere to all Temple Terrace Country Club regulations. It is understood that the premises will be left in a neat and orderly condition, free of décor, debris or displays. Please arrange for a member of your party to remove all personal items at the end of the event. Any items left will be brought to our Executive offices to be picked up by Tuesday following event. If not picked up items will be discarded.



## Breakfast Buffets

*Minimum of 25 Guests Required for Buffets, Includes Coffee, Tea & Orange Juice*

### CONTINENTAL BUFFET | \$8

Sliced Fresh Fruit with an assortment of Fresh Baked Muffins & Danishes, or Bagels with Cream Cheese

### SIGNATURE BUFFET | \$15

Sliced Fresh Fruit with an assortment of Fresh Baked Muffins & Danish, Scrambled Eggs, Hickory Bacon, Sausage Patties & Grits

### SOUTHERN BUFFET | \$18

Sliced Fresh Fruit with an assortment of Fresh Baked Muffins & Danish, Western Scrambled Eggs (Cheddar Cheese, Onions & Peppers), Hickory Bacon, Breakfast Potatoes, Biscuits with Sausage & Gravy, & Southern Grits

## Plated Breakfast

### BUTTERMILK WAFFLE | \$12

Homemade Waffle, Whipped Cream & Maple Syrup,  
Served with Hickory Bacon & Scrambled Eggs

### CROISSANT BREAKFAST SANDWICH | \$12

Ham, Cheese & Scrambled Eggs on a Flakey Croissant with Fresh Fruit

### SIGNATURE BREAKFAST | \$12

Scrambled Eggs, Hickory Bacon, Sausage, Breakfast Potatoes & Fresh Seasonal Fruit

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## - A LA CARTE -

### MUFFINS & DANISH

per dozen - \$24

### BAGELS

per dozen - \$36

### GRANOLA BARS

per dozen - \$15



## Lunch Buffets

*Minimum of 25 Guests Required for Buffets, Includes Coffee & Iced Tea*

### DELI BOARD BUFFET | \$18

Mixed Greens Garden Salad, Tomatoes, Cucumbers, Onions, Olives, Shredded Jack Cheese, Served with Ranch & Balsamic Dressing, Seasonal Fresh Fruit, Baked Ham & Roasted Turkey, Sliced American & Swiss Cheese, Lettuce, Sliced Tomatoes, Onions, Pickles, Creamy Cole Slaw & Assorted Breads

### SUMMER FRESH BUFFET | \$15

Tuna Salad, Chicken Salad, Egg Salad & Pasta Salad, Mixed Greens with Tomatoes, Cucumbers, Onions, Shredded Carrots, Pepperoncini, Shredded Cheese, Homemade Croutons & Vinaigrette Dressing with Assorted Breads & Rolls

### EAGLE BARBEQUE BUFFET | \$17

Tossed Garden Salad, Ranch & Balsamic Dressing, Watermelon Salad, Chilled Pasta Salad, Grilled Hamburgers & Hot Dogs, Corn on the Cob, Lettuce, Onion, Tomato & Cheese Platter

### SOUTH OF THE BORDER BUFFET | \$16

Tortilla Chips with Fresh Salsa, Taco & Fajita Bar with seasoned Ground Beef & Chicken (fajita style), Soft & Hard Shells, Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Onions, Sour Cream, Fiesta Rice & Refried Beans

### A TOUCH OF ITALY BUFFET | \$19

Tossed Caesar Salad, Chicken Parmigiana or Chicken Marsala, Lasagna or Pasta Bolognese, Italian Seasoned Green Beans & Garlic Rolls

### SOUTHERN BUFFET | \$20

Tossed Salad, Chef's Fried Chicken, Pulled Pork, Mashed Potatoes with Gravy, Seasonal Vegetables & Club Rolls





## Plated Lunch & Dinners

*Plated Meals Include Coffee & Iced Tea, Fresh Rolls & Butter. Place Cards are Required for Multiple Entrée Selections.*

### - FIRST COURSE -

*Select One*

#### MIXED GREENS

Mesclun Salad with Tomato, Cucumber, Onion, Carrot & Balsamic Vinaigrette

#### TEMPLE TERRACE PECAN SALAD

Mixed Greens, Sundried Cranberries, Goat Cheese & Pecans topped with a Raspberry Vinaigrette

#### 1922 SALAD

Our version of a Tampa favorite with Iceberg Lettuce, Sliced Ham, Swiss, Tomatoes, Green Olives & Parmesan Cheese tossed in a Red Wine Vinaigrette

### - SECOND COURSE -

*Maximum Selection of Three, billed based on highest price*

#### PAN SEARED FILET | Market Price

topped with Red Wine Demi Glaze, Roasted Garlic Mashed Potatoes & Steamed Asparagus

#### GRILLED NEW YORK STRIP | Market Price

topped with Herb Butter Sauce, Herb Roasted New Potatoes & Garlic Spinach

#### SALMON · \$20 lunch | \$29 dinner

topped with Orange Marmalade, Herb Potatoes & Broccoli

#### SHRIMP & GRITS · \$19 lunch | \$29 dinner

Homemade Grits topped with Shrimp & Assorted Cheese

#### ASIAGO CHICKEN · \$20 lunch | \$29 dinner

topped with a Basil Cream Sauce, Roasted Red Potatoes & Grilled Vegetables

#### SMOTHERED CHICKEN · \$20 lunch | \$30 dinner

topped with Onions, Mushrooms & Bacon, Garlic Mashed Potatoes & Grilled Vegetables

#### SAUTEED BREAST OF CHICKEN · \$19 lunch | \$29 dinner

topped with Button Mushrooms & Champagne Cream Sauce, Garlic Mashed Potatoes & Grilled Vegetables

#### STUFFED CHICKEN · \$20 lunch | \$30 dinner

stuffed with Prosciutto & Spinach topped with Asiago Sauce, Garlic Mashed Potatoes & Grilled Asparagus

#### PINEAPPLE RUM MARINATED PORK LOIN · \$18 lunch | \$28 dinner

Rosemary Roasted Red Potatoes & Grilled Vegetables

#### AU POIVRE PORK LOIN · \$18 lunch | \$28 dinner

topper with Peppercorn Sauce, Rosemary Roasted Potatoes & Grilled Vegetable

## Plated Lunch & Dinners

All Food & Beverage Subject to 22% Service Charge & Applicable Sales Tax



*Plated Meals Include Coffee & Iced Tea, Fresh Rolls & Butter. Place Cards are Required for Multiple Entrée Selections.*

## **- VEGETARIAN OPTIONS -**

PASTA PRIMAVERA \$15 lunch | \$24 dinner

Chef's choice of Pasta topped with Broccoli, Onions, Tomatoes, Peppers, Mushrooms, Basil & Garlic tossed in a White Wine Garlic Sauce

PORTOBELLA STACK \$16 lunch | \$24 dinner

Marinated Portobello Mushroom, Charbroiled Red Bell Peppers, Zucchini, Yellow Squash, Red Onions & Mozzarella Cheese, Red Pepper Vinaigrette

## **- DUO ENTRÉES -**

*Market Price*

### **TEMPLE TERRACE DUET**

Bacon Wrapped Petite Filet Mignon with Red Wine Bordelaise & Shrimp Scampi

### **EAGLE DUET**

Steak Diane with Seared Scallops topped with Sweet Chili Beurre Blanc

### **BIRDIE DUET**

Grilled Petite Filet Mignon with Bleu Cheese Sauce & Lemon Dill Salmon

### **PAR COMBO**

Grilled Boneless Chicken Breast with Roasted Mushroom Marsala Sauce & Herb Marinated Shrimp Skewer with Garlic Butter



## Create Your Own Buffet

*Minimum of 30 Guests*

LUNCH: Two Entrées • \$23 | Three Entrées • \$28

DINNER: Two Entrées • \$32 | Three Entrées • \$37

### - SALAD BAR -

*Choose One*

#### TEMPLE TERRACE SALAD

Mixed Greens, Tomatoes, Cucumbers, Bacon Pieces, Cheddar Cheese served with Ranch, Bleu Cheese & Italian Dressing

#### 1922 SALAD

Iceberg Lettuce, Sliced Ham, Tomatoes, Green Olives, Parmesan Cheese served with Red Wine Vinaigrette

#### CHOPPED ICEBERG SALAD

Iceberg Lettuce, Bacon, Onion, Tomato, Crumbled Blue Cheese served with Bleu Cheese Dressing

### - ENTRÉE SELECTIONS -

- |   |   |
|---|---|
| Bruschetta Roasted Chicken                                  | Rosemary & Thyme Roasted Turkey                                       |
| Maple Pecan Crusted Chicken                                 | Salmon with a Bourbon Glaze   |
| Chicken Picatta, Sautéed Breast<br>with a Lemon Caper Sauce | Creamy Salmon with Leeks & Potatoes                                   |
| Baked Caprese Chicken                                       | Citrus Salmon topped with a Homemade Salsa                            |
| Chicken Breast Florentine with White Wine Sauce             | Blackened Gulf Shrimp & Pasta Primavera<br>with Shoestring Vegetables |
| Cabernet Sliced Flank Steak<br>topped with Button Mushrooms | Grilled Mahi with a Seasonal Salsa                                    |
| Sliced Beef Skirt Steak with Bordelaise Sauce               | Sliced Honey Baked Ham with a Pineapple Glaze                         |
| Braised Short Ribs  | Herb Crusted Pork Loin with Brown Gravy                               |
|   | Pork Loin with a Marsala Rosemary Demi Glaze                          |

### - SIDE ITEMS -

*Select Two*

- |                                  |                                  |
|----------------------------------|----------------------------------|
| Rice Pilaf                       | Mac & Cheese                     |
| Steamed White Rice               | Glazed Carrots                   |
| Roasted or Mashed Sweet Potatoes | Green Beans with Toasted Almonds |
| Candied Yams                     | Country Style Green Beans        |
| Au Gratin Potatoes               | Vegetable Medley                 |
| Garlic Mashed Potatoes           | Collard Greens                   |
| Herb Roasted Red Potatoes        | Grilled Vegetables               |
| Ziti with Tomato Basil Sauce     | Bourbon Crème Corn               |

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## Specialty Dinner Buffets

*Minimum of 40 Guests Required for Specialty Buffets. Includes Coffee & Iced Tea*

### CARIBBEAN BUFFET | \$35

SALAD: Fresh Spinach, Grape Tomatoes & Cucumber Salad & Fresh Rolls & Butter

CARVING STATION: Roasted Pork Loin with a Pineapple BBQ Sauce

ADDITIONAL ENTRÉES & SIDES:

Grilled Curry Salmon with a Tropical Mango Salsa, Jerked Chicken,  
Roasted Sweet Plantains, Coconut Rice

### SEAFOOD BUFFET | Market Price

SALAD: Shrimp & Pasta Salad & Fresh Rolls & Butter

CARVING STATION: Prime Rib of Beef with Traditional Accompaniments

ADDITIONAL ENTRÉES & SIDES:

Island Crab Cakes with Herb Remoulade, Seafood St. Joux,  
Salmon with a Dill Cream Sauce, Herb Rice Pilaf, Grilled Vegetables

### ITALIAN BUFFET | \$30

SALAD: Caesar Salad & Fresh Rolls & Butter

PASTA STATION: Assorted Pastas served with Marinara & Alfredo Sauce;  
Variety of Toppings cooked to order

ADDITIONAL ENTRÉES & SIDES:

Italian Sausage & Peppers, Salmon topped with Shrimp, Roma Tomatoes & Oregano,  
Chicken Marsala, Italian Green Beans

### CUBAN BUFFET | \$28

SALAD: 1922 Salad & Cuban Bread

CARVING STATION: Cuban Pork Butt

ADDITIONAL ENTRÉES & SIDES:

Mojo Chicken, Empanadas with Chimichurri, Yellow Rice, Black Beans & Sweet Plantains

### MARDI GRAS BUFFET | \$30

SALAD: Muffuletta Pasta Salad & Fresh Rolls & Butter

ACTION STATION: Shrimp & Sausage Etouffee

ADDITIONAL ENTRÉES & SIDES:

Chicken Jambalaya, Blackened Grouper, Fried Okra, Stewed Potatoes & Corn





## Cold Displays

*Minimum of 25 guests*

### ANTI PASTA DISPLAY | \$8 per person

Grilled Zucchini, Asparagus, Squash, Peppers & Marinated Roasted Asiago Artichokes with Marinated Baby Mozzarella & Sliced Bread

### CHARCUTERIE BOARD | \$12 per person

Displayed with Seasonal offerings including Imported & Domestic Cheeses, Meats, Pickled Vegetables & Spreads

### CAPRESE DISPLAY | \$6 per person

Roma Tomatoes & Buffalo Mozzarella, Fresh Basil & Pesto topped with Balsamic Vinaigrette on top of Spring Mix & Arugula

### TRIO OF BRUSHETTA | \$7 per person

Caprese, Tapenade, Caramelized Onion & Bleu Cheese Bruschetta & Sliced Bread

### INTERNATIONAL CHEESE DISPLAY | \$9 per person

Display of International & Domestic Cheeses, Assorted Crackers & Sliced Bread

### SEASONAL FRUIT DISPLAY | \$8 per person

Seasonal Fruits served with Yogurt Dip

### FRESH GARDEN VEGETABLE DISPLAY | \$6 per person

Raw Seasonal Vegetables Served with Ranch & Bleu Cheese

## - HOMEMADE DIPS -

*Serves 75 guests*

- Hot Crabmeat Dip with Toasted Pita Points · \$220
- Duo of Tzatziki & Hummus served with Pita Bread · \$150
- Cheese Queso Dip served with Tortilla Chips · \$150
- Artichoke & Spinach Dip with Fried Tortilla Points · \$200
- Buffalo Chicken Dip with Tortilla Chips · \$175
- Beer Cheese Dip with Pretzel Bread · \$160

## Cold hors d'oeuvres

*Cold Hor d'oeuvres as shown priced per 100 pieces. Minimum 50 pieces.*

- |   |   |
|---|---|
| Stuffed Cherry Tomatoes with Boursin Cheese · \$160 | Tuscan Antipasti Skewers · \$160                              |
| Tomato Caprese Skewer · \$160                       | Chicken Salad with Grapes & Pecans atop a Toast Point · \$160 |
| Jumbo Shrimp Cocktail · \$325                       | Raw Oysters · \$200   |
| Prosciutto Wrapped Marinated Asparagus · \$180      | Salmon Mousse atop a Cucumber Round · \$180                   |
| Stuffed Peppadew · \$160                            | Devilled Eggs · \$160   |
| Tuan Poke atop Wonton Chips · \$180                 |   |

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## Hot hors d'oeuvres

*Hot Hors d'oeuvres as shown priced per 100 pieces, Minimum 50 pieces*

Flank Steak Skewers • \$225	Vegetable Egg Rolls • \$160
Coconut Shrimp with Orange Thai Chili Sauce • \$250	Crab Rangoons • \$180
Oyster Rockefeller • \$300	Stuffed Mushrooms • \$180
Bacon Wrapped Shrimp \$300	Sausage & Pepper Skewers • \$160
Mini Cubans • \$180	Tangy BBQ Meatballs • \$160
Scallops wrapped in Bacon	Breaded Artichoke Hearts
with a Teriyaki Dipping Sauce • \$300	topped with Romano Cheese • \$160
Crab Cakes with a Remoulade Dipping Sauce • \$300	Bourbon Chicken Skewers • \$180
Grilled Bacon Wrapped Figs • \$160	Pot Stickers • \$200

### - The Cosmopolitan Carvery -

Pineapple Glazed Ham serves 25   \$350	Fresh Atlantic Salmon with a Bourbon Glaze serves 25   Market Price
Roasted Turkey Breast with Cranberry Relish serves 35   \$250	Top Round With Au Jus & Creamy Horseradish serves 50   Market Price
Roasted Prime Rib of Beef -OR- Peppercorn Seared Tenderloin with Au Jus & Horseradish serves 30   Market Price	

### - Specialty Action Stations -

*\$100 Chef Attendant Fee Required per Attendant*

CHOPPED TINI SALAD STATION | \$10 per person  
Choice of 1922 Salad, Cobb Salad or Classic House

SMASHED POTATO OR BAKED POTATOBAR | \$9 per person  
Creamy Mashed Potatoes & Whipped Yams topped with your favorites, Sharp Cheddar, Parmesan Cheese, Crumbled Bacon, Whipped Butter, Sour Cream, Marshmallows, Brown Sugar & Chives

PASTA EXPLOSION | \$15 per person  
Pasta sautéed to order with Marinara & Alfredo Sauce, Parmesan Cheese, Red Pepper Flakes, Extra Virgin Olive Oil, Sliced Mushrooms, Peppers, & Black Olives, Onion, Garlic, Spinach & Garlic Rolls

MACARONI & CHEESE BAR | \$10 per person  
Macaroni served in a Martini Glass with Traditional Cheese & Alfredo Cream Sauce accompanied with Sun Dried Tomatoes, Diced Ham, Bacon, Jalapeno, Roasted Corn, Bay Shrimp, Basil Pesto & Grated Parmesan Cheese

STIR FRY STATION | \$12 per person  
Marinated Chicken & Beef sautéed to order with Carrots, Shrimp, Onions, Peppers, Broccoli, Chives, Green Beans, Peas, Zucchini, Pineapple & Nuts over Sweet & Sour or Teriyaki Sauce, Steamed Rice



## Dessert Stations

### SUNDAE BAR | \$6 per person

Vanilla & Chocolate Ice Cream, Chopped Nuts, Hot Fudge, Hot Caramel Sauce, Sprinkles, Chocolate Chips, Crumbled Cookies, Cherries & Whipped Cream

### COBBLER STATION | \$6 per person

Fruit Cobbler a la Mode, Select Cherry, Apple or Peach, topped with Vanilla Bean Ice Cream

### BANANA FOSTER | \$10 per person

Sauce of Butter, Brown Sugar, Cinnamon, Dark Rum, Banana Liqueur & flambéed Bananas served Vanilla Ice Cream

### CHERRIES JUBILEE | \$10 per person

Cherries & Liqueur flambéed and served over Vanilla Ice Cream

### FLAMBE DONUT A LA MODE | \$8 per person

Glazed donuts tossed in a flambéed Rum sauce served over Vanilla Ice Cream

### GRILLED POUND CAKE | \$6 per person

Buttery Pound Cake lightly grilled topped with Fresh Seasonal Berries

### ASSORTED COOKIE PLATTER | \$4 per person

Peanut Butter, Oatmeal Raisin & Chocolate Chips

### - BY THE SLICE -

\$6 per person

Apple Pie, Pecan Pie

Red Velvet Cake

Cheesecake topped with Seasonal Fruit

Classic Chocolate Cake



# Bar Pricing

## - HOSTED BAR -

*Priced per drink*

Completely stocked bars featuring Call and Premium brand liquors charged on consumption (per drink) basis. Charges are based upon measured quantities of liquor with a standard pour. A service charge of \$50.00 per bartender will be applicable. The number of bartenders will be determined, based upon proper service standards for the guaranteed attendance.

## - CASH BAR -

Cash Bar arrangements are available. A fee of \$50 per Bartender will be applicable. The State of Florida Liquor Control Board regulates the sale and service of alcoholic beverages. It is our responsibility to enforce a policy of not allowing individuals or groups to bring alcoholic beverages on to our property from outside sources. We reserve the right to confiscate any alcoholic beverage brought onto the premises. We reserve the right to refuse service to anyone who appears intoxicated.

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### CALL LIQUOR PACKAGE • \$6++

Absolute  
Dewars  
Tanqueray  
Jack Daniels  
Captain Morgan  
Jose Cuervo

### PREMIUM LIQUOR PACKAGE • \$8++

Grey Goose  
Bombay Sapphire  
Maker's Mark  
Patron  
Johnny Walker  
Mount Gay

### IMPORT BEER PACKAGE • \$6.50++

Corona  
Corona Light  
Heineken  
Guinness  
Stella

### DOMESTIC BEER PACKAGE • \$5++

Budweiser  
Bud Light  
Miller Lite  
Coors Lite  
Michelob Ultra  
Yuengling

### BEER KEG PACKAGES

Michelob Ultra (Pony Keg) • \$150++  
Bud Light / Miller Lite (Full Keg) • \$250++

### HOUSE WINE BY THE GLASS • \$6++

Chardonnay, Cabernet Sauvignon, Pinot Grigio, Merlot, White Zinfandel

### CHAMPAGNE BY THE BOTTLE • \$24++ | ASSORTED SODAS • \$2.50++