



Breakfast



our menus are designed with seasonal ingredients and we are committed to using the very best products from local farms & artisanal producers. individual menu items may be subject to adjustments based on their availability.

Buffet

all buffet breakfasts are served with orange, grapefruit & cranberry juices, freshly brewed house blend coffee, decaffeinated coffee & tazo teas.

our buffets are designed for a minimum of 20 guests.

Rise & Shine

- assorted sliced seasonal fruits, melons
- individual heart healthy breakfast cereals
- miniature muffins, danish, croissants, bagels
- butter, cream cheese, jams, marmalade
- individual yogurt parfaits 🍏
- chewy granola, nutri grain & kashi bars

Saratoga

- assorted sliced seasonal fruits, melons
- individual heart healthy breakfast cereals
- assorted low fat muffins
- low fat yogurts, granola parfaits
- chewy granola, nutri grain & kashi bars

New York State of Mind

- assorted sliced seasonal fruits, melons
- individual heart healthy breakfast cereals
- miniature muffins, danish, croissants, bagels
- butter, cream cheese, jams, marmalade
- individual yogurt parfaits 🍏
- artful display of domestic & imported cheeses

Adirondack

- assorted sliced seasonal fruits, melons
- assorted whole wheat breakfast breads
- vegetable egg white frittatas
- oven roasted turkey sausage
- oven roasted red bliss potatoes
- irish country oatmeal, craisins, walnuts, brown sugar, warm milk
- chewy granola, nutri grain & kashi bars

Classique

- assorted sliced seasonal fruits, melons
- assorted bagels
- butter, cream cheese, jams, marmalade
- farm fresh eggs or whites only
- applewood bacon
- country pork sausages
- oven roasted red bliss potatoes
- crème brûlée flavored french toast, vermont maple syrup

Plated

all plated breakfasts are served with orange or grapefruit juice, freshly brewed house blend coffee, decaffeinated coffee & tazo teas.

our plated breakfasts are designed for a minimum of 20 guests.

American

- assorted sliced seasonal fruits, melons
- miniature muffins, danish, croissants, bagels
- butter, cream cheese, jams, marmalade
- farm fresh scrambled eggs
- applewood bacon
- country pork sausages
- oven roasted red bliss potatoes

🍏 sentry signature selections





Let's Enhance...

our enhancements are priced individually: select one or more.

Low Carb Friendly

- hard boiled eggs
- low fat cottage cheese
- low fat yogurt & granola parfaits
- assorted fresh seasonal berries with whipped cream

The Goodie Basket

- cinnamon sticky buns
- assorted biscotti
- chewy granola, nutri grain or kashi bars
- irish country oatmeal, raisins, walnuts, brown sugar, warm milk
- applewood smoked bacon
- oven roasted turkey sausage
- old fashioned country pork sausages
- oven roasted red bliss potatoes
- farm fresh eggs or whites only
- creamy cheddar grits
- egg & cheese croissant sandwiches
- assorted fresh whole seasonal fruits

Delightful Temptations

- breakfast sandwich wraps
- chocolate covered strawberries
- buttermilk, blueberry or chocolate chip pancakes, vermont maple syrup
- crème brûlée flavored french toast, vermont maple syrup
- spanish frittata, manchego cheese, serrano ham
- classic eggs benedict, hollandaise sauce
- lox box, capers, sliced tomatoes, red onions, bagels, cream cheese*
- artful display of domestic & imported cheeses*

Stations

our breakfast stations are designed for a minimum of 20 guests.

Omelet

chef prepares to order

one culinary attendant is required per 75 guests

- farm fresh eggs or whites only
- bowls of freshly diced ham, sausage, bacon, wild mushrooms, sweet vidalia onions, assorted red & green peppers, baby spinach, tomatoes, monterey jack, goat & cheddar cheeses
- smoked salmon*
- romanian steak*

Waffle

chef prepares to order

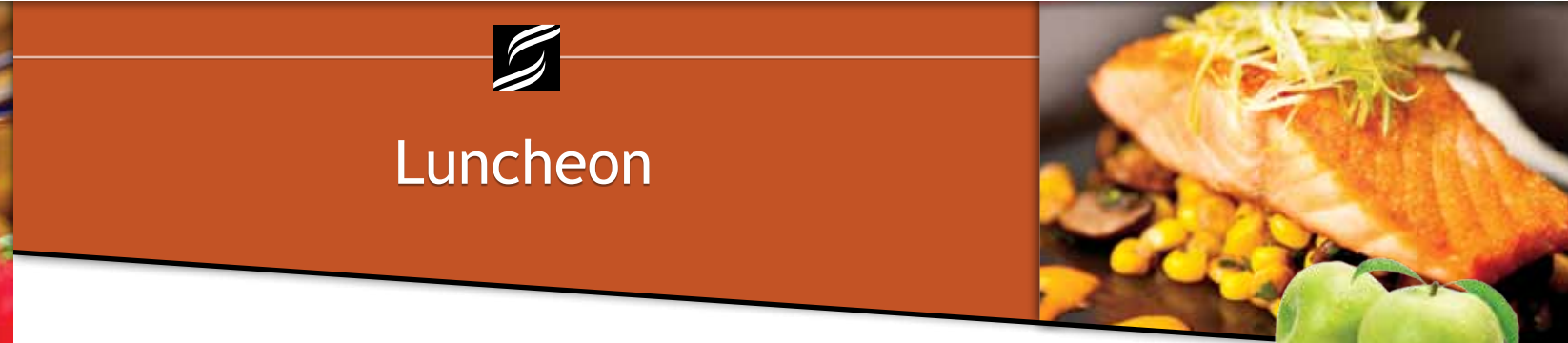
one culinary attendant is required per 75 guests

- sliced strawberries, sliced bananas, toasted candied pecans, blueberries, fresh cooked fruits
- honey, vermont maple syrup, butter, whipped cream

🍏 **sentry signature selections**

* **premium enhancements**





Luncheon

our menus are designed with seasonal ingredients and we are committed to using the very best products from local farms & artisanal producers. individual menu items may be subject to adjustments based on their availability.

Plated

each luncheon is based on a three course menu.

all plated luncheons are served with artisanal breads, butter, freshly brewed house blend coffee, decaffeinated coffee, tazo teas, assorted soft drinks, iced teas & mineral waters. requests for additional courses will be priced accordingly.

all plated luncheons are designed for a minimum of 10 guests.

Beginnings

~ select one ~

- spinach salad, crumbled blue cheese, walnuts, sesame ginger dressing
- sentry salad, mixed organic greens, cherry tomatoes, glazed pears, crumbled blue cheese, raspberry vinaigrette 🍷
- cobb salad, shredded iceberg lettuce, crumbled bacon, cherry tomatoes, avocado, classic blue dressing
- hubbard squash soup, apples, croutons, chives oil
- potato~leek soup, truffle crème fraiche 🍷
- lobster bisque, cognac crème fraiche*

Accompanied by

~ select one ~

- haricots verts
- roasted asparagus, lemon shavings
- sautéed broccoli rabe, roasted garlic
- honey glazed carrots
- grilled seasonal vegetable medley

~ select one ~

- wild rice pilaf
- garlic mashed potatoes
- oven roasted red bliss potatoes
- wild mushroom risotto
- creamy polenta

Main Course

~ select one ~

- french cut chicken breast, haricots verts, wild rice
- pan-seared lemon chicken, steamed asparagus, garlic mashed potatoes
- pan seared rosemary flank steak, glazed maple carrots, oven roasted red bliss potatoes
- grilled beef tenderloin, leek risotto, mushroom bordelaise
- braised beef short ribs, roasted asparagus, creamy polenta
- pan seared atlantic salmon, fresh herbs, sautéed broccoli, wild rice pilaf, sun dried tomato glaze
- southwestern mahi mahi, pico de gallo, roasted corn, citrus rice
- herb crusted diver scallops, grilled asparagus, potato hash, papaya foam
- wild mushroom & asparagus risotto, truffle oil, shaved parmesan
- vegetarian napoleon, grilled portobello mushroom, eggplant, vine~ripened tomato, buffalo mozzarella 🍷

Sweet Endings

~ select one ~

- sentry sampler, assorted petit fours, fresh berries
- raspberry opera cake, caramel drizzle
- classic ny cheesecake, graham cracker crust, sour cream, fresh seasonal berries
- chocolate ganache tart, raspberry coulis
- tiramisu, blood orange purée
- farmers market carrot cake, cream cheese frosting
- apple crumb cake, vanilla bean ice cream
- mississippi mud pie, cinnamon dust
- crunchy coconut key lime pie, passion fruit sauce
- oreo crusted banana caramel cheesecake, crème fraiche

🍷 sentry signature selections

* premium enhancements

Boxed

Third Avenue

~ select three ~

- assorted grilled vegetables, portobello mushroom, fresh mozzarella, red pepper aioli, focaccia
- smoked turkey, fontina, lettuce, tomato, dijonaise, ciabatta
- roast beef, white cheddar cheese, field greens, horseradish cream, kaiser
- grilled chicken cobb, avocado, romaine, crumbled blue cheese, spinach tortilla
- black forest ham, brie, cranberry mayonnaise, 8 grain

accompanied by

- kettle chips, whole fresh fruit, homemade cookie, sentry spring water





Buffet

all buffet luncheons are served with artisanal breads, french style butter, freshly brewed house blend coffee, decaffeinated coffee, tazo teas, assorted soft drinks, iced teas, mineral waters & sweet endings.

our buffet luncheons are designed for a minimum of 20 guests.

Upper Eastside

Beginnings

- sentry salad, organic greens, cherry tomatoes, glazed pears, crumbled blue cheese, raspberry vinaigrette
- tomato & mozzarella salad, basil oil

Deconstructed Deli Counter

- seared roast beef
- oven roasted turkey
- black forest ham
- house made egg salad
- albacore tuna salad

accompanied by

- assorted sliced breads, homemade rolls
- aged cheddar & gruyere cheeses, sliced tomatoes, field greens
- kosher barreled pickles, deli style brown mustard, mayonnaise, dijonnaise

Bryant Park Picnic

Beginnings

- goat cheese salad, boston lettuce, warm sherry bacon vinaigrette
- pasta salad, broccoli, red peppers, artichoke, sesame ginger dressing

Between the Bread

- grilled seasonal vegetable wrap, balsamic glaze
- chicken cobb, crumbled bleu cheese, avocado, egg, bacon, tomatoes, thousand island dressing, pesto wrap
- sliced peppercorn roast beef, gruyere cheese, horseradish cream sauce, sourdough baguette
- miniature croque-monsieur, french style grilled ham & cheese, brioche

NoLita Sandwich Shop

Beginnings

- arugula, radicchio, grape tomatoes, kalamata olives, balsamic vinaigrette
- slow roasted shallot & red bliss potato salad

Between the Bread

- roast beef, cheddar, horseradish mayonnaise, multigrain bread
- portabello mushroom, provolone, roasted red peppers, grilled eggplant, spinach wrap
- prosciutto, fresh mozzarella, roasted peppers, kalamata olives, ciabatta
- milanese style chicken wrap, tomato-garlic bruschetta, provolone

Chinatown

Beginnings

- chilled soba noodle salad, bean sprouts, snow peas, shiitake mushrooms, orange ginger dressing
- assorted california rolls, wasabi dipping sauce
- crispy shrimp dumplings, thai chili sauce

Main Course

- ginger shredded beef & broccoli, caramelized onions, black bean sauce
- sweet & sour pineapple chicken, roasted red & green peppers
- teriyaki glazed salmon, baby bok choy

accompanied by

- vegetable fried rice, sticky white rice, crispy noodles

South of the Border

Beginnings

- latin caesar, chili rojo, spicy tortilla croutons, sun-dried tomato ranch
- watercress, orange, cilantro, corn salad, lemon-lime vinaigrette
- taco salad, shredded lettuce, tomato, avocado, zesty salsa

Main Course

- chicken burrito, avocado, rice, pico de gallo
- skirt steak nachos, tortilla chips, shredded cheese
- sizzling shrimp fajitas, peppers, onions, jalapeno mole

accompanied by

- yellow & blue corn tortilla chips, salsa, sour cream, guacamole, refried beans

Mediterranean 🍏

Beginnings

- bibb & endive salad, champagne vinaigrette
- shaved fennel & orange salad
- moroccan couscous salad, chickpeas, almonds

Main Course

- pesto roasted black cod, braised lentils
- lemon chicken, artichokes, marinated olives, feta cheese
- eggplant milanese, roasted garlic, tomato bruschetta

accompanied by

- sautéed broccoli rabe, oven roasted red bliss potatoes

Little Italy

Beginnings

- classic caesar, shaved parmesan cheese, white anchovies, country croutons
- penne pasta, broccoli, cauliflower, cippollini onions, herb pistachio pesto
- sicilian antipasti, assorted italian cheeses, cured meats, grilled assorted vegetables

Main Course

- traditional chicken piccata, capers, white wine-lemon sauce
- fusilli, sautéed shrimp, sun dried tomatoes, broccoli rabe, aglio e olio
- filet of sole oregonata, pinot grigio glaze

accompanied by

- garlic-mozzarella bread, focaccia rolls

Sweet Endings

~ select three ~

- miniature seasonal fruit tarts
- assorted petit fours
- miniature italian pastries
- apple bread pudding 🍏
- homemade brownies
- homemade cookies
- butter cream cupcakes
- assorted mousse parfaits

🍏 sentry signature selections





Refreshments



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Sweet & Savory

all refreshments are served with freshly brewed house blend coffee, decaffeinated coffee, tazo teas, assorted soft drinks, iced teas & mineral waters.

our refreshments are designed for a minimum of 10 guests

Grandma's Cookie Jar

~ select three ~

- chocolate chip
- peanut butter
- oatmeal & raisin
- m&m's
- brownies

Soho Vibe

- assorted sliced seasonal fruits, berries
- individual yogurt parfaits
- chewy granola, nutri grain & kashi bars

The Stadium

- warm soft new york pretzels, spicy mustard
- hebrew national beef hot dogs & all the fixin's
- assorted dime store candies

The Frozen Zone

- assorted ice cream bars & cones
- frozen all natural fruit bars
- assorted italian ices

Smooth Breeze

- classic (strawberry, banana, orange juice)
- very berry (strawberries, cranberry juice, blueberries)
- tropical (pineapple, mango, orange juice)

Chelsea Market

- assorted fresh whole seasonal fruits
- roasted nuts & wasabi pea mix
- artful display of domestic & imported cheeses, multi grain crackers

Liquid Quenchers

our beverage service is offered in 2|4|8 hour increments

Hot

- freshly brewed house blend coffee, decaffeinated coffee, tazo teas

Cold

- assorted soft drinks, iced teas, mineral waters

Hot & Cold

- freshly brewed house blend coffee, decaffeinated coffee, tazo teas
- assorted soft drinks, iced teas & mineral waters

The Workings

- assortment of naked juices, energy drinks, vitamin waters, gatorade
- assorted soft drinks, iced teas, mineral waters
- freshly brewed house blend coffee, decaffeinated coffee, tazo teas







Cocktail Reception



our menus are designed with seasonal ingredients and we are committed to using the very best products from local farms & artisanal producers. individual menu items may be subject to adjustments based on their availability. requests for additional hors d'oeuvres or to extend your one hour cocktail reception will be priced accordingly.

our cocktail receptions are designed for a minimum of 25 guests.

Without A Fork

Hot

~select three~

- peking duck scallion rolls, hoisin glaze
- coconut shrimp
- pigs in a blanket lollipops
- assorted miniature quiches
- vegetable spring rolls, orange dipping sauce
- filet of beef crostini, horseradish sauce
- three cheese mushroom purse
- thai chicken skewer
- sundried tomato goat cheese tart
- vegetable samosas, mango chutney
- shrimp shooters, chipotle remoulade*
- crab cake, citrus aioli* 🍏
- lamb skewers, rosemary jus*
- filet mignon teriyaki skewers*
- lobster bisque shooters, crème fraiche*

Cold

~select three~

- endive stuffed maytag bleu, candied walnuts
- caviar deviled eggs
- assorted bruschettas & tapenades
- caramelized onion pizzette, gorgonzola pesto
- salmon mousse canapés
- assorted california rolls, ginger soy dipping sauce
- whipped blue, walnuts, caramelized pear crisp
- chili spiced crab & mango, rice cracker*
- tuna & salmon tartar, demi tasse spoons*
- seafood ceviche, phyllo cups*
- seared ahi tuna rolls, wasabi aioli* 🍏
- bloody mary fried oyster shots*

Sensationals

recommended to further enhance your one hour cocktail reception and served on small plates. these offerings are to be complemented with your passed hors d'oeuvres.

Pasta Basta

chef prepares to order

one culinary attendant is required per 75 guests.

- penne & tri-color fusilli
- pink~vodka, bolognese, filetto di pomodoro sauces
- stuffed tortellini*
- mushroom lobster ravioli*
- sautéed garlic shrimp & prosciutto*
- herb grilled chicken breasts & porcini mushrooms*

accompanied by

- grilled artichokes, marinated olives & mushrooms
- rosemary~olive rolls, garlic knots

Artisanal Cheeses

- selection of domestic & imported cheeses
- fresh cut seasonal fruits skewers
- assorted gourmet crackers, cheese straws, spiced nuts

Bar Bites

~select three~

- parmesan cheese straws
- assorted lavash crisps
- cinnamon sugar crisps
- smoked paprika pretzels
- wasabi peas
- savory biscotti*
- sweet & spicy peanuts
- truffled rosemary popcorn*

🍏 sentry signature selections

* premium enhancements

Everything Crispy

- fresh crisp seasonal baby vegetables
- homemade kettle chips, root vegetable crisps
- crab~spinach & black bean~chorizo dips

Mezze Table

~select three~

- red~pepper hummus
- eggplant caviar
- olive tapenade
- caramelized onion tart
- homemade falafel, tahini
- tzatziki fondue

accompanied by

- toasted baguettes, pita crisps

Antipasti 🍏

~select three~

- aged provolone, pecorino cheese
- prosciutto, genoa salami, sopressata
- tear drop tomatoes, fresh mozzarella, basil oil drizzle
- marinated olives, artichoke hearts, white beans
- grilled asparagus, shaved parmesan cheese, balsamic glaze
- eggplant caponata

accompanied by

- herbed focaccia, grissinis

Tapas

~select three~

- sautéed chorizo, parsley albondigas
- marinated diver scallops, white bean, octopus salad*
- spicy garlic shrimp*
- rosemary chicken pinchos
- tortilla espanola
- patatas a la bravas
- serrano ham, manchego cheese

Not Just a Slider

~select three~

- bbq pulled pork
- grilled chicken breast
- angus beef
- portobello mushroom
- chimichurri steak
- lamb*
- kobe beef*

accompanied by

- martin potato buns, pickles, fried onions, assorted cheeses, all the fixins'

Rik Shaw

~select three~

- sesame chicken stir fry, ginger hoisin sauce
- hoisin glazed pepper steak
- vegetable spring rolls
- peking duck rolls
- pan fried or steamed pork, vegetable or shrimp* dumplings

accompanied by

- steamed pork buns, vegetable fried rice

Sliced

chef prepares to order

one culinary attendant is required per 75 guests.

~select two~

- slow roasted turkey breast, gravy, cranberry relish
- honey glazed pork loin, pear chutney
- cedar planked wild alaskan salmon, capers, lemon~dill crème*
- coriander~peppercorn crusted ahi tuna loin, kalamata olive aioli*
- beef skirt steak, chimichurri, guacamole, salsa, warm tortillas
- lemon herb crusted leg of lamb, chianti demi
- oven roasted beef tenderloin, truffle hollandaise*
- niman ranch rack of lamb, rosemary~garlic crust, caramelized shallot mint emulsion*

accompanied by

- artisanal rolls, hearth~baked breads

J-Town

chef prepares to order

one japanese culinary attendant is required per 75 guests.

- assorted maki rolls, nigiri sushi, sashimi
- pickled ginger, wasabi~soya dipping sauce

Butlered Miniature Treats & Sweets

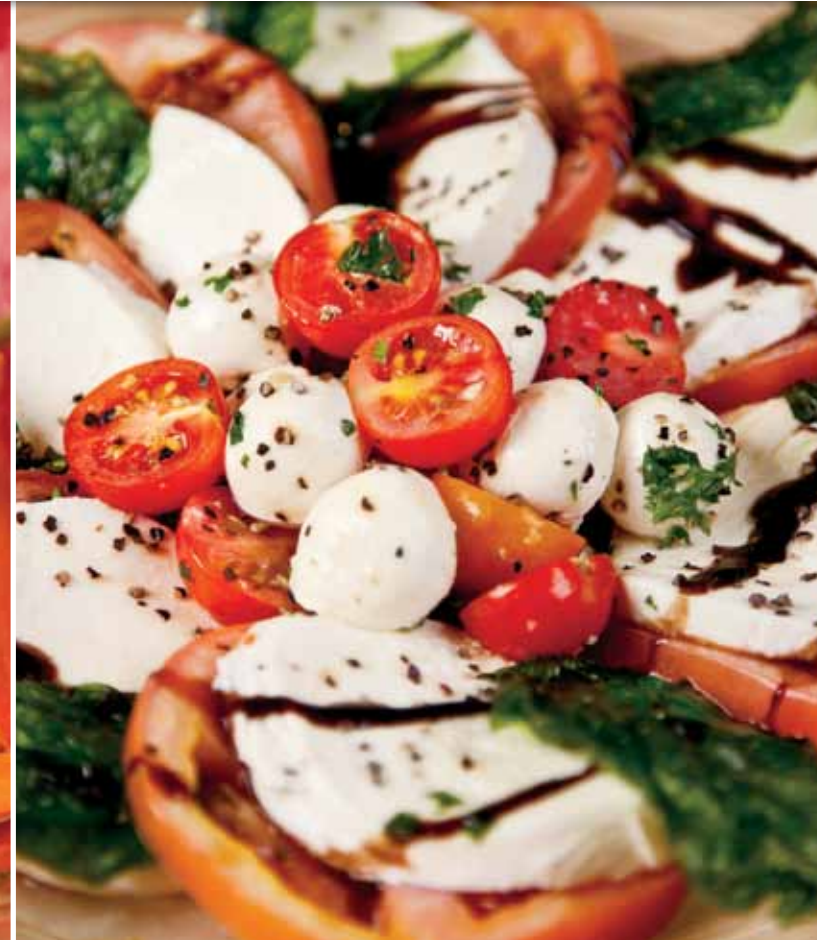
~select three~

- warm sugar'n'spice donuts, chocolate~praline anglaise
- warm chocolate chunk cookies
- assorted ice cream novelties
- assorted cheesecake bites
- classic black & white chocolate cookies
- root beer & egg cream shooters

✓ sentry signature selections

* premium enhancements





Dinner



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Plated

each dinner is based on a three course menu.

all plated dinners are served with artisanal breads, butter, freshly brewed house blend coffee, decaffeinated coffee & tazo teas. requests for additional courses will be priced accordingly.

Beginnings

~select one~

Seafood

- lemon~herb salmon tartar, micro greens, truffle croutons
- maryland crab cakes, frisée, roasted tomato vinaigrette
- shellfish ceviche, shrimp, calamari, mussels, clams, lobster, vegetables, chipotle~lemon twist*
- jumbo lump crab salad martini, avocado, plantain chips*

~or~

Pasta

- portobello ravioli, ricotta salata, porcini mushrooms, red pepper coulis
- red wine risotto, roasted mushrooms, pea sprouts, asiago cheese, truffle oil
- potato gnocchi, asparagus, roasted garlic, lemon~thyme broth

~or~

Field Greens

- the tower, buffalo mozzarella, vine-ripened tomatoes, roasted portobello mushrooms, micro basil, pesto balsamic glaze
- classic caesar, shaved parmesan, white anchovies, country croutons
- sentry wrap, cucumber wrapped baby red leaf mesclun, crumbled bleu cheese, cherry tomatoes, champagne vinaigrette 🌱
- arugula, goat cheese, yellow tear drop tomatoes, toasted walnuts, pickled beets, sherry vinaigrette

~or~

From the Kettle

- roasted tomato soup, basil goat cheese crouton
- chilled cucumber soup, ginger yogurt
- potato~leek soup, truffle crème fraîche
- lobster bisque, cognac crème fraîche*

🌱 sentry signature selections

* premium enhancements





Main Courses

~select one~

Air

- herb roasted rosemary chicken, french cut au jus 🍏
- chicken portofino, port wine reduction
- pollo indulgence, pan seared chicken breast, apricot~mustard glaze
- oriental duck, hoisin glazed duck breast

~or~

Ranch

- ny strip steak, prime angus cut, red wine reduction 🍏
- mojo charred pork cubano, garlic marinated pork loin, chimichurri sauce
- peppercorn crusted tenderloin, cracked black pepper au jus
- natural farmed veal medallion, wild mushroom demi
- grilled niman ranch baby lamb chops, caramelized shallot~mint broth

~or~

Ocean

- pan seared atlantic salmon, teriyaki glaze
- wild salmon medallion, horseradish crust, blood orange vinaigrette
- southwestern mahi mahi, pineapple~mango salsa
- parmesan crusted halibut, lemon~caper glaze

~or~

Earth

- crispy polenta, sonoma olive tapenade
- wild mushroom risotto, olive oil braised broccoli rabe, spicy carrot purée
- the tasting plate, organic grains, grilled seasonal vegetables

accompanied by

~select one~

- haricots verts
- sautéed seasonal root baby vegetable medley
- roasted brussel sprouts & wild mushrooms
- sautéed broccoli rabe, roasted garlic
- grilled green & white asparagus
- honey glazed carrots & pearl onions

~select one~

- roasted garlic mashed potatoes
- sweet potato puree
- oven roasted fingerling potatoes
- israeli couscous
- jasmine rice
- wild asparagus or wild mushroom risotto

Sweet Endings

~select one~

- sentry sampler, assorted petit fours, fresh berries
- raspberry opera cake, caramel drizzle
- classic ny cheesecake, graham cracker crust, sour cream, fresh seasonal berries
- chocolate ganache tart, raspberry coulis
- tiramisu, blood orange purée
- farmers market carrot cake, cream cheese frosting
- apple crumb cake, vanilla bean ice cream
- mississippi mud pie, cinnamon dust
- crunchy coconut key lime pie, passion fruit sauce
- oreo crusted banana caramel cheesecake, crème fraiche

Buffet

all buffet dinners are served with artisanal breads, butter, freshly brewed house blend coffee, decaffeinated coffee & tazo teas. requests for additional courses will be priced accordingly.

our buffet dinners are designed for a minimum of 20 guests.

Beginnings

~select two~

- sentry salad, mixed greens, cucumbers, tomatoes, walnuts, crumbled bleu cheese, poached pears, sesame ginger vinaigrette
- frisée, arugula, fennel, endive, honey~truffle vinaigrette
- sliced fresh buffalo mozzarella, vine ripened tomatoes, micro basil, balsamic vinaigrette
- classic caesar, shaved parmesan, white anchovies, country croutons
- grilled marinated seasonal vegetables, roasted sundried tomato aioli
- asian influence, napa cabbage, daikon, wonton crisps, grilled shrimp, oriental miso vinaigrette*
- deconstructed antipasto plate, prosciutto, genoa salami, sopressata, provolone, artichokes hearts, roasted peppers, marinated olives*

Main Courses

~select two~

- tri-color tortellini or penne, roasted tomato~parmesan broth
- eggplant milanese, roasted garlic tomato bruschetta
- pecan crusted tilapia, meyer lemon~caper sauce
- pan seared boneless chicken breast, tomato broth, corn relish
- stuffed atlantic salmon, crab meat, creamy dill herb sauce*
- spiked potato crusted sole, citrus beurre blanc*
- fire grilled sliced ny strip steak, wild mushroom demi*

accompanied by

~select two~

- seasonal vegetable ragout
- sautéed brussel sprouts & candied carrots
- green beans, caramelized shallots
- sweet potato hash
- whipped garlic mashed potatoes
- wild mushroom risotto
- creamed baby spinach

Sweet Endings

~select two~

- miniature seasonal fruit tarts
- strawberry shortcake parfait
- miniature italian pastries
- assorted biscottis
- assorted cheesecake bites
- flourless chocolate tart
- flan shooters

🍏 **sentry signature selections**
* **premium enhancements**





Cheers!



one bartender is required per 75 guests.
our beverage service is designed for a minimum of 25 guests.

Sentry

Spirits

- skyy, beefeater's, dewar's, johnnie walker black, seagram's 7, wild turkey, jack daniel's, bacardi light, meyers dark, sweet & dry vermouth

Wines

- house select chardonnay & merlot

Beers

- heineken, sam adams, michelob ultra, budweiser

Mixers

- assorted soft drinks, juices, still & sparkling waters

Premium

Spirits

- grey goose, tanqueray, chivas regal, wild turkey, maker's mark, bacardi light, meyers dark rum, sweet & dry vermouth

Wines

- house select chardonnay, sauvignon blanc, merlot, cabernet sauvignon

Beers

- heineken, sam adams, michelob ultra, budweiser

Mixers

- assorted soft drinks, juices, still & sparkling waters

Ultra

Spirits

- finlandia, absolut, ketel one, grey goose, belvedere, bombay sapphire, tanqueray ten, captain morgans, cruzan light, 10 cane, cuervo traditional, sauza très generations, patron anejo, johnnie walker black, dewars, chivas regal, crown royal, canadian club, makers mark, jack daniels

Wines

- house select chardonnay, sauvignon blanc, merlot, cabernet sauvignon

Beers

- heineken, sam adams, michelob light, blue moon

Mixers

- assorted soft drinks, juices, still & sparkling waters





Let's Enhance...

M Lounge

one bartender is required per 75 guests.

Green Apple Martini

- ketel one, apple pucker, triple sec, granny smith apple garnish

Pomegranate Martini

- absolute, pomegranate juice, orange juice, orange wheel

Cosmopolitan

- grey goose, citron, cointreau, cranberry, fresh lime juice

Blood Orange Martini

- stoli orange, campari, splash of orange juice, orange wheel

Dirty Martini

- grey goose, dry vermouth, olive juice, bleu cheese stuffed olive

Cordially Yours

one bartender is required per 75 guests.

- kahlua
- bailey's irish cream
- grand marnier
- b&b
- sambuca
- frangelico
- courvoisier

