

He asked, you said yes



Now the fun begins.....



THE ADOLPHUS

Dinner





THE ADOLPHUS

Plated Dinner

All Entrees include choice of Soup or Salad, Seasonal Vegetables,
Bread Basket, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Appetizers

The Adolphus Crab Cake, Tomato Jam, Lobster- Lemongrass Sauce, \$19.50

Braised Pork Belly, Langoustines, Crushed Peas, Natural Jus, \$18.50

Lemon Poached Lobster with Sautéed Spinach, Chorizo, Mango Relish and Vanilla Oil, \$21.00

Hawaiian Tuna Poke, Wakame Salad, Ginger Soy Dressing, \$21.00

House Made Duck Ravioli, Butternut Squash and Vanilla Sauce, Chive Oil, \$19.50

Crab Salad, Bloody Mary Gelee, Celery Seed Dressing, \$19.50

Roasted Loin of Venison, Pickled Red Cabbage, Butternut Puree, \$19.50

Soup

Cream of Asparagus Soup with Shrimp and Chicken Pot Sticker

Creamy Tomato Soup with Avocado and Crab

Lobster Bisque, Lemon Cream and Lobster Salad Garnish

Creamy Potato Soup with Chantilly and Parsley

Pheasant and Chicken Consommé with Apple and Pear Salad

Salad

Baby Iceberg Wedge Salad with Bleu Cheese Crumbles, Pickled Red Onion

Crispy Applewood Smoked Bacon and Buttermilk Ranch

Mixed Seasonal Greens with English Cucumber, Vine Ripened Tomato, Sourdough Croutons
and Balsamic Dressing

Baby Romaine with a House Made Crouton Ring, Traditional Caesar Dressing

Fresh Bibb Lettuce, Roasted Portabella Mushrooms, Grilled Radicchio, Shaved Fennel, Goat Cheese and
Citrus Vinaigrette

Baby Spinach, Grape Tomato, Candied Walnuts, Apple Wood Smoked Bacon, Peppered Feta, Chipotle Dressing

Poached Pear with Field Greens, Gorgonzola Cheese, Candied Pecans and Lemon Dressing

Spinach, Red Onion, Oven Cured Grape Tomato, Poached Egg, Warm Pancetta Dressing

Fresh Bibb Lettuce, Endive, Spicy Pecans, Mandarin Oranges, Cherry Tomato, Maytag Blue Cheese Dressing



THE ADOLPHUS

Main Dishes

Sea

Pan Seared Salmon, Corn and Yukon Potato Hash, Red Wine Truffle Sauce, \$75.00

Halibut, Avocado and Mango Relish, Macadamia Rice, Sweet Chili Sauce, \$79.50

Tandoori Spiced Halibut, Mint Risotto, Citrus Sauce, \$79.50

Herbed Crusted Sea Bass, Tuscan Kale, Yukon Potato, Lemon Caper Sauce, \$79.50

Macadamia and Basil Crusted Salmon, Red Wine Couscous, Thyme Sauce, \$75.00

Crispy Skin on Snapper, Herbed Couscous, Creole Sauce, \$77.50

Provençal Crusted Salmon, Basil Whipped Potato, Lemon Sauce, \$76.50

Land

Pesto Crusted Breast of Chicken, Whipped Potato, Roasted Plum Tomato Sauce, \$68.50

Seared Breast of Chicken, Roasted Garlic Whipped Potatoes and Creamy Morel Sauce, \$68.50

Rum Glazed Breast of Chicken, Spring and Red Onion Grit Cake, Caribbean Sauce, \$67.50

Breast of Chicken Filled with Baby Spinach, Red and Yellow Bell Peppers, Black Pepper Feta, Crimini Mushroom and Basil Sauce, \$70.50

Asian Spiced Tenderloin of Beef, Wasabi Whipped Potato, Black Vinegar Demi, \$88.00

Breast of Chicken Stuffed with Sautéed Greens, Black Beans, Fresh Corn, Chorizo, Monterey Jack Cheese Chipotle Rice, Coriander Cream Sauce, \$70.50

Pork Saltimbocca, Creamy Risotto, Marsala Demi, \$77.50

Rack of Lamb, White Bean Ragout, Fig Balsamic Reduction, \$95.00

Pan Seared Tenderloin of Beef, Sweet Chili Whipped Potato, Habanero Demi, \$88.00

Tenderloin of Veal Wrapped in Prosciutto, Spinach and Phyllo, Blue Cheese Whipped Potato, Braised Veal Cheek, Madeira Sauce, \$93.50

Peppercorn Crusted Filet of Beef, Whipped Potatoes, Crispy Shallots, Cabernet Sauce, \$88.00

Vegetarian

Portabella Mushroom stuffed with Vegetable Ratatouille, Balsamic Glaze, \$61.50

Stuffed Poblano Chili, Smoked Tomato Barley Risotto, Roasted Corn and Black Bean Ragout, Red Pepper Cream, \$62.50

Roasted Vegetable Tian, Saffron Risotto, Lemon Cream, Balsamic Drizzle, \$62.50

Duo's

Your Choice of any Chicken and Beef, \$86.50

Your Choice of Salmon or Tilapia with Beef, \$90.50

Your Choice of Halibut or Sea Bass with Beef, \$95.00

(Chef's selection of Starch and Vegetable)



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Desserts

Flourless Chocolate Cake, Milk Chocolate Sauce, Pecan Shortbread Star
Honey Ricotta Cheesecake, Cherry Port Sauce
Double Chocolate Mousse Dome, Raspberry Coulis
Grand Marnier Crème Brûlée Fresh Berries
Strawberry Verbena Bavarian Cream, Orange Citrus
Old Fashion Sour Cream Chocolate Cake, Pecan Praline
Pear Almond Frangipane Tart, Amaretto Caramel
Fresh Fruit Tart, Vanilla Cream, Mixed Berry Coulis
Chocolate Amaretto Mousse Cake, Oreo Crust, Chocolate Fudge Sauce
Cappuccino Cream Cake, Cinnamon Anglaise, Hazelnut Biscotti

Add to any Dessert

Housemade Ice Cream or Sorbet
Chocolate, Vanilla Bean, Strawberry, Pecan Crunch
\$3.00 additional per guest

May we Suggest

Amuse Bouche

The term is French, literally translated to "mouth amuser", it is a tiny bite-sized morsel traditionally served before the first course of a meal. Our Amuse Bouche is created by the Award Winning French Room.
\$6.00 per guest

Intermezzo

Used throughout Europe as a way to cleanse the palate in between courses, intermezzos are usually small, light and refreshing. Our Housemade Intermezzo Flavors are: Orange-Grand Marnier, Champagne-Strawberry, Grapefruit Vermouth, Orange Vanilla, Mixed Berry, Coconut Lime, Pear Ginger
\$6.00 per guest

Composed Fromage Course

Composed Cheese Plate with Chef's selection of "Featured Cheese" with Seasonal Fruits and Nuts.
Served with Walnut Raisin Bread and Accompaniments.
\$19.50 per guest

Pre-Dessert

Just as the Amuse Bouche it is a mini dessert created by the Award Winning French Room that is served prior to Dessert.
\$6.00 per guest



THE ADOLPHUS

Receptions





THE ADOLPHUS

Cold Hors d'oeuvres

Minimum Order of 24 Pieces of Each

English Cucumber with Thai Beef Salad and Micro Cilantro
House Made Mozzarella with Spicy Tomato Shooter, Fig Balsamic
Rillettes of Duck with Red Bell Pepper Chutney, Ficelle
Lobster Consommé with Brunoise Vegetables, Chive Crème Fraîche
Southwestern Shrimp and Avocado Salsa Fork
Five Spiced Ahi Tuna with Black Bean, Orange, and Green Onion Salad Spoon
Bloody Mary Gelée with Jumbo Lump Crab Salad, Micro Arugula
Carpaccio of Beef with Wasabi Rémoulade
Crispy Breast of Duck with House Made Piccalilli
Jumbo Lump Crab and Tarragon Tart
Tuna Tartar and Bloody Mary Sorbet
Chopped Egg with Cured Salmon and Caviar
Fresh Mango and Crab Spoon with Shaved Fennel Slaw
Smoked Salmon on Scallion Potato Cake, Wasabi Crème Fraîche
Seared Roulade of Beef filled with Caramelized Onions and Chipotle Crème Fraîche
Oven Roasted Tomato, Feta Cheese and Basil on Parmesan Crouton
Bleu Cheese and Wild Mushroom Profiterole
Mozzarella, Prosciutto, Tomato and Basil on Focaccia Crouton
Farmhouse Brie, Raspberry Chutney, Brioche Crouton
Bosc Pear, Mild Goat Cheese, and Prosciutto on Walnut Raisin Bread
\$6.00 per piece

Hot Hors d'oeuvres

Minimum Order of 24 Pieces of Each

Baby Crimini Mushroom with Fresh Herb and
Crab Stuffing
Beef Wellington with Béarnaise Sauce
Herbed Seared Tuna, Wasabi Chick Peas,
Citrus Cream
Pan Seared Scallop, Spring Pea Puree,
House Made Chips
Mini Crab Cakes with Asian Jam
Veal Sausage Strudel, Dijon Sauce
Escargot and Puff Pastry Lollipop
\$6.50 per piece

Poached Rabbit with Gremolata, Pretzel Chip
Brie Cheese and Poached Pear in Filo Pouch
Portobello Mushroom Turnover, Herb Sauce
Vegetable Samosa with Spicy Curry Sauce
Buffalo Chicken Lollipops with Maytag Fondue
Beef Churrasco, Chimichurri Sauce
Chicken Flauta, Chili Lime Aioli
Arancini, Basil Aioli
Southwestern Brisket Crostini, Roasted Poblano,
Pickled Red Onion
\$6.00 per piece



THE ADOLPHUS

Reception Displays

Imported Cheese Display

French Brie, Port Salut, Walnut Gourmandise,
Double Gloucester with Stilton, Double Cream
Gouda and Jarlsberg Served With Seasonal Chutneys
and Assorted Fresh Breads
\$21.00 per guest

Antipasto Display

Oven Dried Tomato, Marinated Artichokes, Balsamic
Glazed Mushrooms, Pulled Asiago, Olives
Fresh Mozzarella Cheese, Parma Ham, Salami,
Mortadella and Fresh Focaccia Bread
\$17.00 per guest

Domestic Cheese Display

American Cheddar, Pepper Jack, Swiss, Provolone,
and Oregon Blue Cheese, Served with
Dried Fruits, Crackers, and French Bread
\$16.00 per guest

Assortment of Sushi

Spicy Tuna Roll, Tuna Roll, Philadelphia Roll,
Eel-Cucumber Roll, California Roll, Pickled
Ginger, Wasabi and Tamari
\$28.00 per guest based on 4 pieces per guest

Chips and Dips

House Made Guacamole, Housemade Salsa and
Salsa Verde served with Tri-Color Tortilla Chips
\$8.50 per guest

Oakwood Smoked Salmon

Chopped Red Onions, Capers, Chopped Eggs
and Russian Pumpernickel Bread
\$375.00 per side
Serves 30-40 guests

Chilled Seafood Bar

Choice of:
Poached Lobster, Gulf Shrimp, Oysters,
Jumbo Prawns or Crab Claws
Served with Horseradish Cocktail Sauce
Minimum order of 100 pieces
of each item selected
Market Price

Oven Roasted Vegetable Display

Baby Squash, Zucchini, Button Mushrooms,
Asparagus, Eggplant, and Patty Pans Oven Roasted
and Served with Hummus and Roasted Onion and
Sour Cream Dips
\$14.00 per guest

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THE ADOLPHUS



Reception Stations

Square Glass Salads



Asian Chicken Salad

Spicy Greens, Teriyaki Glazed Chicken,
Spicy Buckwheat Noodles, Mandarin Oranges,
Crispy Wonton Strips
Topped with Honey Mustard Dressing
\$10.50

Greek Salad

Crisp Seasonal Greens, Imported Olives, Roasted Red
Bell Peppers, Cucumbers, Black Pepper Feta,
Marinated Red Onion,
Creamy Lemon Oregano Dressing
\$9.50

Cobb Salad

Seasonal Greens, Grilled Chicken, Carrot,
Eggs, Blue Cheese, Bacon, Avocado, Tomato,
Topped with Roasted Garlic Dressing
\$10.50

Caesar Salad

Romaine, Garlic Croutons, Parmesan Cheese,
Herbed Lavosh, Caesar Dressing
\$9.50

Action Stations

Stations are designed for 25 or more guests and require
1 Station Attendant per 100 guests at \$150 per Attendant

Avocado Station

Fresh Avocado mashed to order mixed with
Lime, Cilantro, Tomato and Fresh Chili
Choice of Chicken, Beef, or Shrimp
Served with Tri-Color Tortilla Chips and Salsa
\$14.00 per guest

Pacific Rim Station

Blackened, Sesame and Ginger Encrusted, Coriander and Sea Salt Ahi Tuna
Sliced to Order Served with Wakame Salad
\$19.00 per guest

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Action Stations

Stations are designed for 25 or more guests and require
1 Station Attendant per 100 guests at \$150 per Attendant

Pasta Stations

(your selection of any 2)

Whole Wheat Penne with House Made Meat Balls and Fresh Tomato Sauce with Basil and Shaved Asiago
Beef Ravioli with Spicy Cream Sauce
Bowtie Pasta with Grilled Asparagus, Chicken, Red Bell Pepper, Sliced Olives in Herbed Olive Oil
Rigatoni Pasta, Sliced Italian Sausage, Peppers and Onion, Chunky Tomato Sauce
Orecchiette Pasta, Capers, Sliced Tenderloin, Diced Tomato, Lemon Cream Sauce
\$19.00 per guest

Bruschetta Station

Crisp Flat Breads and Ficelle served with the following,
Olive Tapenade, Marinated Artichoke Hearts, Fresh Tomato Basil and Mozzarella, Warm Wild Mushroom Ragout,
Bay Shrimp and Smoked Scallops, Diced Chicken with Caramelized Onion and Fresh Herbs, Crisp Pancetta & Peas
\$18.00 per guest

Mac and Cheese Station

(your selection of any 2)

Traditional Mac and Cheese with toppings of Sour Cream, Crispy Onions, Green Onions and Bacon Bits
Aged Cheddar Cheese Mac and Cheese and Smoked Brisket, Topped with Green Onions
White Cheddar, Truffle and Lobster Mac and Cheese
Mac and Cheese with Grilled Marinated Chicken, Wild Mushroom, and Pancetta, Smoked Gouda Sauce
Pulled Pork, Cheddar BBQ Mac and Cheese with Crispy Onion Strings
\$19.00 per guest

Mashed Potato Bar

(your selection of any 2)

The Traditional Loaded Mashed Potato
Whipped Idaho Potatoes with Cheddar Cheese, Sour Cream, Scallions, Bacon and Whipped Butter
Roasted and Smashed Fingerling Potato, Grilled Chicken with Peppers and Onion, Asadero Cheese
Yukon Gold Whipped Potato, Lobster, Wild Mushrooms, Sautéed Corn, Tarragon, Truffle Oil
Whipped Potato, Blackened Chicken, Cheddar Cheese, Scallions
\$18.00 per guest

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Action Stations

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Texas Fajita Station

Marinated Beef and Grilled Chicken
Grated Cheddar Cheese, Fresh Guacamole,
Shredded Lettuce, Pico de Gallo, Sautéed
Onions with Bell Pepper and Sour Cream
Flour Tortillas
\$18.00 per guest

Pad Thai Station

Choice of Two:
Beef Tenderloin, Soy and Orange Marinated Chicken,
Basil Infused Shrimp, BBQ Seasoned Pork Loin, or
Chili Lime Seasoned Tofu
Stir-fried with Bean Sprouts, Garlic, Chilies,
Eggs and Pad Thai Sauce
\$19.00 per person

Mexican Street Taco Station

Choice of Two
Roasted and Pulled Ancho Rubbed Chicken,
Garlic Rubbed Pork, Beef Brisket or
Shallot and Cilantro Marinated Fish
Served with Sautéed Red Onion and Poblano
Peppers, Mini Flour and Corn Tortillas
Cheddar Cheese, Pico, Diced Onion, Lettuce, Salsa,
Guacamole and Sour Cream
\$18.00 per guest

Short Rib Station

Bloody Mary Infused Short Ribs, Celery Root
Whipped Potato, Vodka Demi
\$18.00 per guest

Pho Soup Station

Choice of Two:
Thinly Sliced Beef Tenderloin, Chicken, Pork, or
Tofu Served to Order with a Medley of Carrots, Red
Bell Pepper, Mushrooms, Cilantro, and Buckwheat
Noodles, Topped with Spicy Lemon & Ginger Broth
\$17.00 per guest

Asian Lettuce Wrap Station

Fresh Crisp Butter Lettuce Filled with your
Choice of the Two:
Soy, Sesame, and Basil Stir Fried Beef
Garlic and Rock Shrimp with Edamame
and Bean Sprouts
Orange Glazed Chicken with Bean Sprouts
and Bamboo Shoots
Shredded Cheese, Diced Tomato, Diced Onion,
Sambal, Soy Sauce, Wasabi Sauce
\$19.00 per guest

Grilled Cheese Station

Choice of Two:
Ham and Brie on Sourdough
Gorgonzola and Pear, Fig Balsamic Reduction on
Sourdough
Turkey, Cheddar and Bacon on Whole Wheat
Caramelized Onion, Gruyere, Parmesan on
Country Baguette
Spinach, Wild Mushrooms, Red Onion,
Manchego Cheese on House Made White Bread
Prosciutto, Fresh Tomato, Basil, Mozzarella on
Sourdough
\$17.00 per guest

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THE ADOLPHUS

Carved to Order

Roasted Breast of Turkey

Cranberry Chutney and Herb Mayonnaise
Miniature Rolls
\$400.00 ~ Serves 50 guests

Ancho Marinated Leg of Lamb

Chili Lime Aioli, Mint Jus
Miniature Rolls
\$435.00 ~ Serves 45 guests

Hot Wood Smoked Salmon

Dill Crème Fraîche, Red Bell Pepper Jam
Black Pepper Lavoiche
\$400.00 ~ Serves 25 guests

Pepper Encrusted Beef Tenderloin

Merlot Sauce and Miniature Rolls
\$525.00 ~ Serves 25 guests

Oakwood-Smoked Sirloin of Beef

Green Peppercorn and Whiskey Sauce
Miniature Rolls
\$495.00 ~ Serves 50 guests

Prime Rib of Beef

Roasted with Herbs and Spices
Au Jus and Creamed Horseradish Sauce
\$600.00 ~ Serves 40 guests

Pork Porchetta

Citrus and Fennel Stuffed Loin of Pork,
Wrapped in Pork Belly, Slow Roasted till Crispy and Brown
Served with Natural Jus and Miniature Rolls

Add one of the following at \$6.00 per guest

Shallot Dauphinoise Potato
Basil Whipped Potatoes
Roasted Corn and Potato Cake
Roasted Garlic Whipped Potatoes
Herbed Boursin Soft Polenta
Red Wine Risotto
Wild Mushroom and Cheddar Grits

Carving Attendant Required at \$150.00 Per Attendant
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THE ADOLPHUS



Micro Plates

Micro Plate used in a gastronomical sense means a small portion of something
Micro Plate Stations are designed for 25 or more guests and require
1 Station Attendant per 100 guests at \$150 per Attendant

Seared Sea Bass, Fresh Corn, Lima Bean Succotash, Lemon Cream
\$18.50 per guest

Pan Seared Salmon with Lemon Rosemary Honey Glaze, Basil Whipped Potato
\$16.50 per guest

Asian Spiced Beef Short Rib, Sweet Chili Whipped Potato, Wasabi Demi
\$16.50 per guest

Tenderloin of Pork, Caramelized Onion and Mushrooms, Smoked Gouda Polenta, Madeira Sauce
\$16.50 per guest

Shiner Braised Pork Belly, Texas Caviar, Natural Braising Jus
\$15.50 per guest

Crispy Korean Beef Short Ribs, Napa Cabbage Slaw
\$15.50 per guest

Sautéed Jumbo Scallop, Green Onion Risotto, Bacon and Bourbon Demi
\$18.50 per guest

Bacon Wrapped Chicken Thighs, Chorizo Rice, Ancho Chili BBQ Sauce, Coriander Slaw
\$16.50 per guest

Warm Duck Confit, Creamy Red Wine Risotto, Spicy Micro Greens, Vanilla Bean Sauce
\$17.50 per guest

Black Angus Tenderloin of Beef, Ragout of Chanterelle Mushrooms and Chard, Fig Demi
\$20.50 per guest

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Slider Stations or Late Night Passed

Stations are designed for 25 or more guests and require
1 Station Attendant per 100 guests at \$150 per Attendant

Crab Cake Slider
Housemade Crab Cake, Tomato Jam,
Lobster Ginger Sauce
\$10.50 each

Meatball Slider
Housemade Meatballs, Tomato Sauce,
Aged Provolone Cheese
\$8.50 each

Pulled Pork Slider
14 Hour Slow Roasted Pork, Carolina Mopping
Sauce, Apple Vinegar Slaw
\$8.50 each

Mini Cheese Burger
Mini Burger Topped with American Cheese,
Miniature Brioche Bun
\$7.50 each

Breakfast Taco
Sausage, Bacon, or Chorizo Mixed with Scrambled
Eggs and Cheddar Cheese
\$7.50 each

Chicken and Mushroom Slider
Seared Breast of Chicken, Sautéed Wild Mushrooms,
Boursin Cheese Sauce
\$8.50 each

Asian Tuna Slider
Rare Seared Tuna, Wasabi Aioli
Crispy Red Onion
\$10.50 each

Hot Pastrami Slider
Griddled Pastrami on a Miniature Brioche Roll with
Thousand Island
\$8.50 each

Rueben Slider
Thin Sliced Corned Beef, Sauerkraut,
Thousand Island Dressing, Miniature Rye
\$8.50 each

Steamed Pork Buns
Steamed Yeast Bun Filled with BBQ Pulled Pork
\$8.50 each

Seasoned Shoe String Fries
\$3.50 per person

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THE ADOLPHUS

Adolphus Desserts





THE ADOLPHUS

Dessert Stations

Stations are designed for 25 or more guests and require
1 Station Attendant per 100 guests at \$150 per Attendant

Viennese Dessert Table

Assorted Cakes, Tarts and Pastries that MAY include
the following : Lemon Meringue Tart, Pecan
Diamonds, Strawberry Tarts, Raspberry Tarts,
Coconut-Mango Cake, Macaroons, Shortbread
Cookies, Truffles, Chocolate Turtle Tarts
\$25.00 per guest

Crème Brûlée Station

(Choice of Three)
Vanilla, Dark Chocolate, Raspberry,
Coffee or Orange
Mini Crème Brûlée Garnished to Order by Server
Whipped Cream and Berries and Sugar Cookies
\$17.50 per guest

Build Your Own Ice Cream Sundae

Homemade Vanilla, Chocolate, and
Strawberry Ice Creams Served with
Chocolate and Caramel Sauces, M&M's,
Crumbled Oreo Cookie, Chocolate Shavings,
Nuts, Fruit, Whipped Cream
\$17.50 per guest

Cup Cake Martini Bar

(Choice of Two Cup Cakes)
Chocolate Mudslide, Red Velvet Cosmo, Applespice
Green Apple, Banana Rum Coconut
Garnished to order with Caramel Sauce, Chantilly
Cream, Candies Nuts
\$23.00 per guest

Chocolate Fondue

(Choice of One)
Dark Chocolate, Milk Chocolate or White Chocolate
Served with Strawberries, Bananas,
Apples and Pineapple
Banana Cake, Chocolate Cake
and Almond Cake
\$17.50 per guest

Cheesecake Station

(Choice of Three Flavors)
Vanilla, Chocolate, Cherry, Banana Spice,
Espresso, Pecan Praline
Garnished to Order with Chocolate Sauce, Caramel
Sauce, Fresh Berry and Seasonal Fruit Toppings,
Whipped Cream, Nuts, Crushed Oreos and
Mini Chocolate Shavings
\$17.50 per guest

Butler Passed Desserts

Mini Root Beer Float
Mini Creamsickle Float (Orange Soda and Vanilla Ice Cream)
Mini Vanilla Milk Shake or Mini Chocolate Milk Shake
\$5.50 each

Gourmet Coffee Station

Hazelnut, Amaretto, Chocolate Mint and French Vanilla Syrups
Served with Assorted Sugars, Whipped Cream, Shaved Chocolate, Cinnamon Sticks
Rock Sugar and Lemon and Orange Rinds
\$100.00 per gallon

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Hosted Beverages by the Glass

Call Brands - \$9.50

Bourbon – Weller's
Scotch – Dewar's White Label
Vodka – Smirnoff
Gin – Beefeater
Rum – Bacardi Silver
Blend – Seagram's V.O.
Tequila – Azteca Gold

Prestige Brands - \$11.50

Bourbon – Basil Haydens Kentucky Straight Bourbon
Scotch – The Glenlivet Single Malt
Vodka – Grey Goose
Gin – Bombay Sapphire
Rum – Appleton Estate Extra Jamaican Rum
Blend – Crown Royal Reserve
Tequila – Don Julio Silver

Premium Brands - \$10.50

Bourbon – Jack Daniel's
Scotch – Chivas Regal
Vodka – Stolichnaya
Gin – Tanqueray
Rum – Bacardi Gold Reserve
Blend – Crown Royal
Tequila – José Cuervo Gold

Other Beverage Essentials

House Chardonnay \$47.00 per Bottle
House Cabernet \$47.00 per Bottle
House Merlot \$47.00 per Bottle
Sparkling Wine \$47.00 per Bottle
Non-Alcoholic Wine \$40.00 per Bottle
Domestic Beer \$7.00 per Bottle
Imported Beer \$8.00 per Bottle
Soft Drinks \$5.00 each
Mineral Waters \$5.50 each

Specialty Bars

Martini Bar - \$14.00 each

Classic Martini
Cosmopolitan Martini
Lemon Drop Martini
Sour Apple Martini
Chocolate Martini
Peach Martini
Watermelon Martini

Cordial Bar - \$12.00 each

Amaretto
Bailey's Irish Cream
Grand Marnier
Kahlúa
Sambuca
Cointreau

Latin Libations - \$12.00 each

Mojito's
Sangria
Tequila Sunrise
Havana Cocktail
Cuba Libre

Brandy/Cognac - \$15.00 each

Courvoisier VSOP
Remy Martin VSOP

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Hosted Hourly Packages

An Hourly Bar allows your guests to have unlimited consumption
All Beverage Packages include Beer, Wine, Champagne, Soft Drinks and Water.
While allowing the host to have an exact cost per person in advance.

Call Brands

- 1 Hour - \$21.00 per person
- 2 Hours - \$32.50 per person
- 3 Hours - \$40.50 per person
- 4 Hours - \$46.00 per person

Prestige Brands

- 1 Hour - \$25.00 per person
- 2 Hours - \$36.00 per person
- 3 Hours - \$46.00 per person
- 4 Hours - \$52.00 per person

Premium Brands

- 1 Hour - \$22.00 per person
- 2 Hours - \$33.00 per person
- 3 Hours - \$42.00 per person
- 4 Hours - \$47.00 per person

Beer, Wine and Champagne

- 1 Hour - \$20.00 per person
- 2 Hours - \$30.00 per person
- 3 Hours - \$35.00 per person
- 4 Hours - \$40.00 per person

Additions to the Bar Package

Wine Service at Table with Dinner is charged on Consumption

Waiter Passed Champagne will be charged upon Consumption

Butler Passed Shakes and Floats

\$5.50 each

- Mini Root Beer Floats
- Mini Creamsickle Float
(Orange Soda and Vanilla Ice Cream)
- Mini Vanilla Milk Shakes
- Mini Chocolate Milk Shakes

Gourmet Coffee Station

Hazelnut, Amaretto or Kahlúa Coffee
Served with Assorted Sugars, Whipped Cream,
Shaved Chocolate, Cinnamon Sticks
Rock Sugar and Lemon and Orange Rinds
\$100.00 per gallon

Hot Chocolate Station

Hot Chocolate served with the following
accompaniments:

- Miniature Marshmallows, Chocolate Sprinkles,
Fresh Whipped Cream and Fresh Mint-Flavored
Whipped Cream
- \$7.00 per person
- \$150.00 Station Attendant Fee

Incidental Charges

Bartenders:

\$150.00 bartender charge per bar
Bars are based on one per 100 guests
Bartender fee waived when bar revenue
exceeds \$1,000.00 per bar

Cocktail Waitress:

\$150.00 for 3 Hours
\$50.00 each additional hour

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