

# Event Menu 2021



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# BRUNCH

Available every day of the week, priced per person

## A LA CARTE

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### EGGS

- scrambled | \$4
- three cheese scramble | \$5
- mushroom and gruyere frittata | \$6
- quiche lorraine (bacon, onion, swiss) | \$8
- classic eggs benedict (poached eggs, canadian bacon, english muffin, hollandaise) | \$8
- broccoli cheddar strata | \$6

### STARCHES

- cheddar biscuits with sausage gravy | \$6
- triple cooked breakfast potatoes | \$4
- cheddar grits | \$4
- roasted potato pepper hash | \$5
- waffles | \$5
- french toast | \$5

### MEATS

- bacon | \$5
- sausage links | \$5
- sausage patties | \$5
- grilled ham | \$5
- brown sugar bacon | \$6

### SWEETS

- mixed berry muffins | \$3
- seasonal fruit salad | \$4
- cinnamon rolls | \$4
- bread pudding | \$5
- assorted pastries | \$6
- fruit parfait (citrus yogurt, homemade granola) | \$6

## PACKAGES

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### CONTIENTAL | \$14

- assorted fruit juices and smoothies
- assorted pastries
- cinnamon rolls
- seasonal fruit salad
- 2-hour coffee service

### PACKAGE I | \$19 BUFFET, \$20 PLATED

- triple cooked breakfast potatoes
- scrambled eggs
- smoked bacon
- seasonal fruit salad
- cinnamon rolls
- 2-hour coffee service



GRAND STREET

# BRUNCH

Available every day of the week, priced per person

## PACKAGE II I \$23 BUFFET \$24 PLATED

*\*includes 2-hour coffee and juice service at the bar*

### EGGS (choose 1)

scrambled  
three cheese scramble  
mushroom and gruyere frittata

### STARCHES (choose 1)

cheddar biscuits with sausage gravy  
triple cooked breakfast potatoes  
cheddar grits  
roasted potato pepper hash

### MEATS (choose 2)

bacon  
sausage links  
sausage patties  
grilled ham  
brown sugar bacon

### SWEETS (choose 2)

mixed berry muffins  
seasonal fruit salad  
cinnamon rolls  
bread pudding  
fruit smoothie

## PACKAGE IV \$32, BUFFET

### EGGS (choose 2)

scrambled  
classic eggs Benedict  
three cheese scramble  
mushroom and gruyere frittata  
quiche Lorraine  
broccoli cheddar strata

### STARCHES (choose 2)

cheddar biscuits with sausage gravy  
triple cooked breakfast potatoes  
waffles  
french toast  
cheddar grits  
roasted potato pepper hash

### MEATS (choose 2)

bacon  
sausage links  
sausage patties  
grilled ham  
brown sugar bacon

### SWEETS (choose 3)

mixed berry muffins  
seasonal fruit salad  
cinnamon rolls  
bread pudding  
fruit parfait  
assorted pastries

Our most inclusive packages will be served with a demi buffet of chilled items to include: smoked salmon salad, Caesar salad, caprise salad, pasta salad, grilled vegetables, hummus and pita bread, seasonal fruit salad, and 2-hour coffee and juice service at the bar.

# APPETIZERS & HORS D'OEUVRES

## COLD CANAPES

Priced by the dozen, minimum order of 2 dozen

### AVACADO TOAST | \$26

lemon mashed avocado, pumpernickel toast, marinated zucchini ribbons, radish, roasted garlic oil

### TOMATO BRUSCHETTA | \$26

basil, fresh mozzarella, balsamic gastrique, toasted baguette

### DEVILED BACON EGGS | \$22

pickled mustard seeds

### SMOKED SALMON PASTRAMI | \$28

pickled mustard seeds, whipped horseradish, pumpernickel crisps, chive

### SHRIMP SALAD | \$28

avocado mousse, cucumber ribbons, seeded lavosh

### BEEF TENDERLOIN SLIDERS | \$36

horseradish aioli, tomato jam, fried onion straws

### SMOKED TROUT & EVERYTHING SPICED BAGEL CRISPS | \$32

dirty martini cream cheese, pickled pearl onions

### SEARED TUNA CRUDO | \$36

hot mustard cracker, wasabi crème fraiche, soy caramel, cilantro, wasabi peas

### SEARED STRIP STEAK CRUDO | \$38

candied bacon onion relish, steak sauce aioli, double thick potato chip

### SHRIMP SHOOTERS | \$38

housemade cocktail sauce

## BOWLS

1 for \$4 | 2 for \$6 | 3 for \$7

Served with bread and crackers

- herb white bean puree
- spinach artichoke, feta
- ricotta olivade
- fresh basil, pepperonata
- parmesan roasted eggplant

## PLATTERS

Priced per person

### HUMMUS WITH PITA | \$3

### WHITE TRUFFLE KETTLE CORN | \$3

### GRILLED VEGETABLE PLATTER | \$4

pesto, whipped ricotta

### HOUSE MADE POTATO CHIPS | \$3

pimento cheese

### SEASONAL FRUIT TRAY | \$4

honey lime dressing, citrus yogurt

### WARM ROSEMARY SPICED BAR NUTS | \$3

### CHEF'S BOARD | \$8

assorted house cured and imported meat and cheese, pickled vegetables, toasted baguette, and pita crackers

### DOMESTIC CHEESE PLATTER AND CRACKERS | \$4

\*add fruit \$2, add imported cheeses \$3

### SMOKED PORK SHOULDER LETTUCE WRAPS | \$6

house made hot sauce, kc red bbq, carolina gold bbq, bread and butter pickles, soy pickled mushrooms

### SHRIMP COCKTAIL | \$6

### PUFF PASTRY WRAPPED BRIE | \$6

caramelized apples, fig jam, candied walnuts, grilled baguette



GRAND STREET

# APPETIZERS & HORS D'OEUVRES

## HOT CANAPES

Priced by the dozen, minimum order of 2 dozen

**WARM SALTED PRETZELS | \$22**

white cheddar fondue

**ASPARAGUS RICOTTA ROTOLO | \$30**

tarragon pistachio, lemon

**PROSCIUTTO WRAPPED BRIE | \$26**

toasted baguette, white truffle honey, chive

**GOLDEN POTATO CRAB CAKES | \$32**

sriracha remoulade, chive

**ROASTED MUSHROOM SPRING ROLLS | \$26**

candied garlic syrup, gremolata

**GRILLED ASPARAGUS BUSHETTA | \$26**

saint andre brie, porcini mushroom aioli, seeded  
baguette

**CANDIED GARLIC GLAZED CHICKEN SKEWERS  
\$28**

hot mustard, scallion

**SOY CARAMEL GLAZED BEEF SKEWERS | \$36**

chimichurri sauce, cilantro, sliced fresno chilis

**ITALIAN MEATBALLS | \$32**

pepperonata, basil, goat cheese, herb bread crumbs

**BRAISED SHORT RIB SLIDER | \$36**

arugula, gorgonzola aioli, balsamic onion marmalade

**FRENCH DIP SPRING ROLLS | \$36**

sliced prime rib, gruyere caramelized onion, demi-  
glace, scallions

**WHITE FLATBREAD | \$28**

brussels sprouts, bacon, candied garlic syrup,  
roasted garlic, mozzarella

## ENTREE PREVIEW

**MINI BEEF WELLINGTON | \$8**

mushroom pate, prosciutto, port wine demi glace,  
horseradish potato puree

**MARINATED LAMB LOLLIPOPS | \$9**

parsnip puree, butternut squash jam

**FENNEL & CORIANDER SPICED SEARED SCALLOP | \$9**

cauliflower puree, smoked golden raisins, orange, pine  
nuts, cilantro oil



GRAND STREET

# LUNCH

## SANDWICHES

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Priced per person, includes iced tea or soda

### **PASTRAMI SANDWICH | 17**

gruyere cheese, giardiniera, worcestershire steak sauce, marble rye bread, horseradish aioli, chips

### **BLT | 17**

double thick bacon, tomato, boston lettuce, bacon aioli, multi grain bread, fries

### **GRAND STREET STACK | 19**

grilled sirloin, caramelized onions, roasted mushrooms, mozzarella, cabernet demi- glace, baguette bread, fries

### **GRILLED CHICKEN | 17**

double thick bacon, cheddar cheese, boston lettuce, tomato, toasted brioche bun, fries

### **GRAND STREET CHEESEBURGER | 18**

2-4 oz angus beef patties, gruyere cheese, crispy onion straws, toasted bun, lettuce, tomato, fries

### **SMOKED TURKEY | 17**

double thick bacon, roasted tomato, pickled onion, smoked turkey, bacon aioli, toasted multi grain bread, fries

## SALADS

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Priced per person, includes iced tea or soda

### **GRAND STREET CAESAR | 17**

grilled chicken, romaine, garlic croutons, parmesan, gluten free without the croutons

### **BILL'S CHICKEN SALAD | 18**

fried or grilled coconut chicken, mixed greens, egg, tomato, artichoke hearts, shredded cheese, avocado, hot mustard, balsamic vinaigrette

### **GRILLED SALMON SALAD | 20**

spinach, boston lettuce, blue cheese potato straws, toasted almonds, cranberry vinaigrette , gluten free

### **WEDGE SALAD | 21**

romaine, grilled sirloin (M) bacon, egg, red onion, garlic croutons, gorgonzola buttermilk, gluten free without the croutons

### **SAUTEED SHRIMP SALAD | 20**

Argentinian shrimp, mixed greens, toasted almonds, ricotta salata, dried cranberries, sherry thyme vinaigrette

# LUNCH

## LARGE PLATES

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Priced per person, includes iced tea or soda

### **SMOKED DOUBLE THICK PORK CHOP | 29**

whipped potatoes, french green beans, sherry bbq glaze, spiced chicharrone

### **CHICKEN PICCATA | 27**

lemon caper butter, french green beans, whipped potatoes

### **7OZ SEARED SALMON | 29**

parmesan risotto, french green beans, lemon beurre blanc, parmesan crisp

### **CORNMEAL CRUSTED TROUT | 29**

warm potato salad, creamed brussels sprouts, bacon, charred lemon butter sauce

### **BRAISED SHORT RIBS | 31**

whipped potatoes, brussels sprouts, mushroom marsala

### **GRILLED SIRLOIN | 34**

6 oz sirloin, whipped potatoes, French green beans, cabernet demi-glace  
(6 oz tenderloin add \$10)

## PASTA

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Priced per person, includes iced tea or soda

### **GARGANELLI | 24**

scimeca's Italian sausage, peppernata, spinach, basil, gorgonzola cream sauce

### **PAPPARDELLE | 27**

sauteed shrimp, citrus tomato sauce, zucchini, basil, crab lemon ricotta

### **SPAGHETTI & MEATBALLS | 25**

italian sausage meatballs, basil pesto, roasted tomato soffrito, pine nuts

### **VEGETARIAN | 20**

choose any pasta without any meat.



# DINNER PLATED

Priced per person, includes house or Caesar salad

## PASTA

### **GARGANELLI | 27**

scimeca's italian sausage, peppernata, spinach, basil,  
gorgonzola cream sauce

### **PAPPARDELLE | 30**

sauteed shrimp, citrus tomato sauce, zucchini, basil,  
crab lemon ricotta

### **SPAGHETTI & MEATBALLS | 28**

italian sausage meatballs, basil pesto, roasted  
tomato soffrito, pine nuts

### **VEGETARIAN | 23**

choose any pasta without any meat.

## ENTREES

### **SMOKED DOUBLE THICK PORK CHOP | 32**

whipped potatoes, french green beans, sherry bbq glaze, spiced chicharrone

### **7OZ SEARED SALMON | 32**

parmesan risotto, french green beans, lemon beurre blanc, parmesan crisp

### **CHICKEN PICCATA | 27**

lemon caper butter, French green beans, whipped potatoes

### **BRAISED SHORT RIBS | 34**

whipped potatoes, brussels sprouts, mushroom marsala

### **GRILLED SIRLOIN | 37**

6 oz sirloin, whipped potatoes, french green beans, cabernet demi-glace  
(6 oz tenderloin add \$10)

### **SURF & TURF #1 | MP**

4 oz seared salmon, grilled chicken, lemon beurre blanc, whipped potatoes,  
seasonal vegetable

### **SURF & TURF #2 | MP**

6 oz grilled sirloin, 4 oz grilled shrimp, horseradish butter, seasonal  
vegetable, mushroom risotto



GRAND STREET

# DINNER BUFFET 1

\$32 per person

## **SALAD | (CHOOSE 1)**

caesar salad | romaine, garlic croutons, pecorino, caesar dressing  
house salad | mixed greens, ricotta salata, dried cranberries, sherry thyme  
vinaigrette, toasted almonds

## **STARCH | (CHOOSE 1)**

whipped potatoes  
roasted sweet potatoes | maple syrup and toasted pecans  
roasted golden potato hash | sweet peppers, caramelized onion, rosemary  
whole grain rice pilaf  
roasted mushroom risotto

## **VEGETABLE | (CHOOSE 1)**

french green beans | roasted shallots  
everything bagel spice roasted cauliflower  
roasted zucchini and squash | pistachio lemon pesto  
carrot duo | honey glazed carrots, roasted garlic carrot puree  
brussel sprouts | bacon, onion, balsamic Glaze

## **ENTREES | (CHOOSE 2)**

grilled chicken breast | lemon caper butter  
chicken parmesan | breaded fried chicken cutlet, mozzarella, pecorino,  
tomato wine sauce, fresh basil  
roasted airline chicken breast | fine herb dijon cream  
pot roast | slow cooked bottom round, roasted mirepoix, stout beer gravy  
marinated grilled sirloin | cabernet demi glace, fried onion straws  
sausage & peppers | grilled scimecas' italian sausage links, stewed sweet  
peppers, onions, basil  
apple cider roasted pork loin | dried cherry apple bacon compote  
chicken milanese | lemon aioli, tomato, mozzarella, basil  
cavatappi pasta | lemon roasted chicken, roasted tomatoes, spinach, lemon  
pepper cream sauce

# DINNER BUFFET 2

\$35 per person

## **SALAD | (CHOOSE 1)**

caesar salad | romaine, garlic croutons, pecorino, caesar dressing  
house salad | mixed greens, ricotta salata, dried cranberries, sherry thyme vinaigrette, toasted almonds  
spinach salad | dried cranberries, gorgonzola, toasted almonds, fried potato straws, cranberry vinaigrette

## **STARCH | (CHOOSE 1)**

whipped potatoes | roasted sweet potatoes | maple syrup and toasted pecans  
roasted golden potato hash | sweet peppers, caramelized onion, rosemary  
oven roasted fingerling potatoes | whole grain rice pilaf  
roasted mushroom risotto | fried polenta cakes | creamy goat cheese polenta  
grilled broccolini | cotija cheese & lime juice | buttered asparagus | grilled lemon

## **VEGETABLE | (CHOOSE 2)**

french green beans | roasted shallots  
everything bagel spice roasted cauliflower  
roasted zucchini and squash | pistachio lemon pesto  
carrot duo | honey glazed carrots, roasted garlic carrot puree  
brussel sprouts | bacon, onion, balsamic glaze  
sweet bell peppers and onions  
broccolini | lemon butter, cotija cheese

## **ENTREES | (CHOOSE 2)**

grilled chicken breast | lemon caper butter  
chicken parmesan | breaded fried chicken cutlet, mozzarella, pecorino, tomato wine sauce, fresh basil  
roasted airline chicken breast | fine herb dijon cream  
pot roast | slow cooked bottom round, roasted mirepoix, stout beer gravy  
marinated grilled sirloin | cabernet demi glace, fried onion straws  
sausage & peppers | grilled scimecas' italian sausage links, stewed sweet peppers, onions, basil  
apple cider roasted pork loin | dried cherry apple bacon compote  
chicken milanese | lemon aioli, tomato, mozzarella, basil  
seared salmon | sweet basil emulsion, fresh lemon  
cavatappi pasta | lemon roasted chicken, roasted tomatoes, spinach, lemon pepper cream sauce  
penne pasta | scimecas' italian sausage, peppernata, spinach, basil, gorgonzola cream sauce  
butternut squash cannelloni | roasted squash & kale filling, hazelnut bechamel, lemon honey brown butter, fontina cheese  
Braised Beef Short Ribs | Mushroom Marsala Sauce  
Carved Prime Rib | Horseradish, Au Jus (add \$5 pp)

# DINNER BUFFET 3

\$39 per person

## **SALAD | (CHOOSE 1)**

caesar salad | romaine, garlic croutons, pecorino, caesar dressing

house salad | mixed greens, ricotta salata, dried cranberries, sherry thyme vinaigrette, toasted almonds

spinach salad | dried cranberries, gorgonzola, toasted almonds, fried potato straws, cranberry vinaigrette

boston lettuce salad | lemon caper vinaigrette, polenta croutons, radish, pecorino cheese

## **STARCH | (CHOOSE 2)**

whipped potatoes

roasted sweet potatoes | maple syrup and toasted pecans

roasted golden potato hash | sweet peppers, caramelized onion, rosemary

oven roasted fingerling potatoes

whole grain rice pilaf

roasted mushroom risotto

fried polenta cakes

creamy goat cheese polenta

broccoli cheddar risotto

## **VEGETABLE | (CHOOSE 2)**

french green beans | roasted shallots

everything bagel spice roasted cauliflower

roasted zucchini and squash | pistachio lemon pesto

carrot duo | honey glazed carrots, roasted garlic carrot puree

roasted spaghetti squash | hazelnut brown butter and lemon

roasted root vegetables | honey brown butter

asparagus cacio e pepe | grilled asparagus, bread crumbs, black pepper, pecorino

parmesan cauliflower puree | roasted cauliflower romanesco

charred baby carrots | romesco sauce, pistachios

brussel sprouts | bacon, onion, balsamic glaze

grilled broccolini | lemon butter, cotija cheese



GRAND STREET

# DINNER BUFFET 3

\$39 per person

## ENTREES | (CHOOSE 3)

### PORK

sausage and peppers | grilled scimecas' italian sausage links, stewed sweet peppers, onion, basil  
spoked pork belly burnt ends | sherry barbecue glaze, pickled mustard seeds  
italian sausage and apricot stuffed pork loin | calabrian chili orange marmalade, basil  
porchetta | spice cured pork loin wrapped in pork belly, agrodolce sauce  
prosciutto wrapped pork tenderloin | balsamic onion marmalade  
brined marinated pork chops | sherry barbecue glaze

### BEEF

pot roast | slow cooked bottom round, roasted mirepoix, stout beer gravy  
ancho chili smoked beef brisket | sherry barbecue glaze, pickled onion relish  
carved prime rib | au jus, horseradish crème fraiche (add \$3 per person)  
braised short ribs | mushroom masala sauce  
sliced beef tenderloin | cabernet demi-glace (add \$5 per person)  
6 oz. beef wellington | mushroom pate, prosciutto, puff pastry, port wine demi glaze (+\$7 per person)

### CHICKEN

chicken milanese | lemon aioli, tomato, mozzarella, basil  
chicken piccata | lemon caper butter sauce  
chicken parmesan | breaded fried chicken cutlet, mozzarella, pecorino, tomato wine sauce, fresh basil  
roasted airline chicken breast | fine herb dijon cream  
roasted chicken | marinated roasted chicken breast, crispy confit chicken, lemon rosemary chicken demi-glace

### FISH

seared salmon | sweet basil emulsion, fresh lemon  
grilled swordfish | chipotle honey glaze, charred corn, salsa verde  
cioppino | stewed mussels, clams, shrimp, calamari, calabrian chili tomato broth, shaved fennel  
shrimp and chorizo paella | saffron tomato rice, roasted peppers

# BITE SIZE DESSERTS

Priced by the dozen, min order 2 dozen

## **ASSORTED CHOCOLATE GANACHE TRUFFLES | \$28**

dark chocolate, amaretto, espresso

## **GRAND BARS | \$24**

chewy caramel rolled in rice krispies, dipped in dark chocolate

## **LEMON MERINGUE TARTLETS | \$24**

lemon curd cookie tart, fresh berries, toasted meringue

## **CUPCAKES | \$24**

Select one:

devil's food cake – soaked with cocoa syrup, dark chocolate buttercream, chocolate straws

lemon cake – soaked with lemon syrup, vanilla buttercream, white chocolate pearls

funfetti cake – soaked with vanilla syrup, white chocolate buttercream, rainbow sprinkles

vanilla cake - white or chocolate buttercream

## **MINI CHEESECAKES | \$28**

Select one:

white chocolate – graham cracker crust, white chocolate curls, raspberries, raspberry coulis

espresso – graham cracker crust, espresso caramel, dark chocolate sauce

lemon – graham cracker crust, lemon curd, blueberry compote

## **MINI CREME BRULEE | \$24**

vanilla, fresh berry

## **SALTED CARAMEL TARTS | \$30**

chewy caramel filled tartlets topped with dark chocolate mousse and sea salt

## **MINI MOUSSE "DRUMSTICK" | \$38**

sweet waffle cone shells filled with your choice of mousse:

dark chocolate mousse – candied hazelnut and espresso caramel

pistachio mousse – white chocolate, ground pistachio, white chocolate pearls

strawberry mousse – balsamic caramel, chocolate covered strawberry topper

## **FRESH BAKED COOKIES | \$20**

Choose one:

snickerdoodle, chocolate chip, peanut butter, salted caramel, kitchen sink cookie

## **CAKE POPS | \$32**

Choose one:

carrot cake – cream cheese icing, white chocolate, pecans

devil's food cake – dark chocolate buttercream, dark chocolate, chocolate sprinkles



GRAND STREET

# PLATED DESSERTS

## **GRAND STREET PHYLLO BROWNIE**

**REGULAR \$9 | SMALL \$6**

raspberry coulis, crème anglaise, toasted hazelnuts

## **SEASONAL FRUIT PIE | \$9**

crispy puff pastry crust, seasonal warm fruits, vanilla whipped cream

## **SEASONAL CRÈME BRULEE**

**REGULAR \$9 | SMALL 6**

Choice of: espresso, chocolate, or vanilla topped with caramelized sugar shell

## **SEASONAL CHEESECAKE**

**REGULAR \$9 | SMALL \$6**

Select one:

white chocolate with raspberry coulis

pumpkin with caramelized apple

lemon with blueberry

## **LEMON ALMOND TART | \$9**

sweet almond paste, lemon curd, vanilla meringue

## **CARROT CAKE | \$9**

cream cheese icing, candied carrot, caramel sauce, toasted coconut

## **TRIPLE CHOCOLATE LAYER CAKE | \$9**

cocoa syrup soaked chocolate cake, milk chocolate buttercream icing, dark chocolate mousse, raspberry chocolate sauce

## **GRAND BAR | \$11**

flourless chocolate cake, crunchy peanut butter mousse, white chocolate folded with rice krispies, dipped in a dark chocolate shell



GRAND STREET

# LIBATIONS

## HOUSE

### **SPIRITS**

VODKA, GIN, BOURBON, TEQUILA, RUM, SCOTCH

### **BEER**

MILLER LITE, BOULEVARD WHEAT, BOULEVARD PALE ALE

### **WINE**

SYCAMORE LANE CHARDONNAY, PINOT GRIGIO, CABERNET, MERLOT

### **FULL BAR**

2 HOURS \$19 | 3 HOURS \$21 | 4.75 HOURS \$25

### **BEER & WINE ONLY**

2 HOURS \$17 | 3 HOURS \$19 | 4.75 HOURS \$23

Priced per person and includes soft drinks & iced tea

## PREMIUM

### **SPIRITS**

TITO'S VODKA, TANQUERAY GIN, DEWER'S SCOTCH, FOUR ROSES  
SMALL BATCH BOURBON, JOSE CUERVO TEQUILA, BACARDI RUM

### **BEER**

MILLER LITE, BOULEVARD WHEAT, BOULEVARD PALE ALE, BLUE  
MOON

### **WINE**

7 FALLS CHARDONNAY, 7 FALLS CABERNET, 7 FALLS MERLOT, PIGHIN  
FRUILI PINOT GRIGIO

### **FULL BAR**

2 HOURS \$24 | 3 HOURS \$27 | 4.75 HOURS \$32

### **BEER & WINE ONLY**

2 HOURS \$21 | 3 HOURS \$23 | 4.75 HOURS \$27

Priced per person and includes soft drinks & iced tea



GRAND STREET

# LIBATIONS

## TOP SHELF

### **SPIRITS**

KETTLE ONE VODKA, HENDRICKS GIN, MAKERS MARK BOURBON,  
PATRON TEQUILA, THREE STAR PLANTATION RUM, JOHNNY WALKER  
RED SCOTCH

### **BEER**

MILLER LITE, BOULEVARD WHEAT, BOULEVARD PALE ALE, BLUE  
MOON

### **WINE**

SONOMA CUTRER CHARDONNAY, PIGHIN FRUILI PINOT GRIGIO,  
CHATEAU ST. MICHELLE INDIAN WELLS CABERNET, ROBERT MONDAVI  
MERLOT

### **FULL BAR**

2 HOURS \$31 | 3 HOURS \$33 | 4.75 HOURS \$37

### **BEER & WINE ONLY**

2 HOURS \$26 | 3 HOURS \$29 | 4.75 HOURS \$32

Priced per person and includes soft drinks & iced tea

## BASED ON CONSUMPTION

TOP SHELF COCKTAIL \$10  
PREMIUM COCKTAIL \$8  
HOUSE COCKTAIL \$5  
TOP SHELF MARTINI \$12  
PREMIUM MARTINI \$10  
HOUSE MARTINI \$6  
DOMESTIC BEER ON TAP \$4  
MICROBREW ON TAP \$5  
TOP SHELF WINE \$12 GLASS \$48 BOTTLE  
PREMIUM WINE \$8 GLASS \$32 BOTTLE  
HOUSE WINE \$6 GLASS \$24 BOTTLE  
SOFT DRINKS \$3  
COFFEE SERVICE BAR SIDE \$50  
*\*apx 35 cups*  
COFFEE SERVICE TABLE SIDE \$2.50



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