

# VILLA & VINE

## Breakfast & Brunch

BREAKFAST BUFFET \$40 per person

Eggs: (Select one. Add additional at \$8 each)

Whole Scrambled Eggs  
Scrambled Egg Whites

Meats: (Select two. Add additional at \$8 each)

Crispy Bacon  
Sausage

Starches & Sides: (Select two. Add additional at \$8 each)

Buttermilk Pancakes with side of Maple Syrup and Fresh Butter  
Roasted Potato Wedges  
Greek Yogurt our home-style Greek Yogurt with sides of Walnuts, imported Greek Honey and Fresh Fruit

MADE-TO-ORDER OMELETTE STATION \$20 per person, *Chef Attendant Fee of \$250 applies per 40 people*  
*To be added to Breakfast Buffet – not offered individually*

**Eggs:** Whole Eggs or Egg Whites

**All the Fixings:** Feta, Cheddar, Tomato, Onion, Bell Peppers, Mushrooms, Spinach, Olives, Capers and Avocado

PLATED \$45 per person (choice of 2 entrees)

**Petros Omelette** Three Eggs with fresh Avocado, vine-ripe Tomatoes, Epirus Feta, Red Onions, Capers & Volos Olives served with Roasted Potato Wedges and Fresh Fruit

**Egg White Omelette** Three Egg Whites with Pico de Gallo, Guacamole and Fresh Tomato-Basil Garlic sauce topped with Epirus Feta, served with Roasted Potato Wedges and Fresh Fruit

**Eggs Benedict** Two poached Eggs served with Feta, Chopped Tomatoes and choice of Ham, Bacon or Beef Gyro slices, served with Roasted Potato Wedges and Fresh Fruit

**California Classic** Two Pancakes topped with fresh Strawberries, served with two scrambled Eggs and two pieces of Bacon, and a side of Maple Syrup

**Greek Yogurt** our home-style Greek Yogurt with Walnuts, imported Greek Honey and Fresh Fruit

There is a 20% Service Charge and 8.75% Sales Tax on all Food and Beverage charges

# VILLA & VINE

## Passed or Stationed Appetizers

(assumes 2 pieces per person)

- Mini Meatballs** Petros' Mother's traditional recipe, flash-braised in an organic Tomato sauce 6.
- Duo of Gourmet Flatbread Triangles (*select two:*)** 6.
- Tomato & Avocado with Volos Olives, Red Onions, Capers, imported EVOO, Oregano, Epirus Feta
  - Slow-braised Lamb with Petros' farm-grown organic Tomatoes, imported Cheeses and Hot Peppers and Red Onions
  - Grilled Chicken Breast with organic Tomato sauce, imported Cheeses and Hot Peppers, and Grilled Peppers
  - Imported Greek Sweet Honey & Manouri Cheese with imported EVOO
  - Potato sliced with yellow Tomatoes, Onion, Garlic, gourmet Cheeses, topped with imported EVOO and Anaheim Peppers
  - Braised Short Ribs & Roasted Eggplant with confit Tomatoes, Anaheim Peppers, Parmesan Cheese, Tomato Sauce, imported Greek Sweet Honey and Manouri Cheese with imported Greek EVOO
- Prosciutto wrapped Asparagus** with an Aioli dipping sauce 6.
- Chicken Quesadilla Triangles** topped with Petros farm-grown organic Tomato Salsa 6.
- Truffle, Honey and Gruyere Grilled Cheese Triangles** 6.
- Bruschetta Trio, (*select three:*)** 6.
- Sautéed Shrimp with homemade Marinara Sauce topped with Feta and Fresh Basil
  - Braised Short Ribs cooked for 3 hours homemade Tomato sauce and Petros imported EVOO, topped with Feta
  - Roasted Eggplant blended with spicy Cheeses and Walnuts
  - Feta & Tomato with Anaheim Peppers and EVOO
  - Olivada Olive Tapenade with Tomatoes and Anchovies
- Prosciutto wrapped Figs** topped with creamy Gorgonzola Cheese (*seasonal, July-October*) 8.
- Spanakopita** homemade Phyllo stuffed with Spinach, Epirus Feta, Dill, Green Onions served with Tzatziki and Olives 8.
- Cucumber Tuna Cups** Crispy Cucumbers filled with Ahi Tuna, Onions, Tomatoes, Capers, Olives, Feta and Avocado 8.

# VILLA & VINE

## Buffet

SOUTH-OF-THE-BORDER \$44 per person

Salad: (Select one. Add additional at \$8 each)

**Mixed Greens** with tomatoes and house-made Balsamic Vinaigrette

**Caesar** Chopped Romaine Lettuce, Red Onions, Petros' farm-grown organic Tomatoes with imported Feta and Parmigiano Reggiano tossed in our homemade Greek Caesar Dressing

Vegetables & Sides: (Select two. Add additional at \$8 each)

**Black Beans**

**Pinto Beans**

**Mexican Rice**

Main: (Select two. Add additional at \$11 each)

**Cheese Enchiladas**

**Beef or Chicken Fajitas** with grilled Onions and Bell Peppers served with Soft Flour & Corn Tortillas

**Beef or Chicken Taquitos**

**Cheese Quesadillas** topped with chopped Tomatoes

Includes:

Guacamole, Sour Cream, Pico de Gallo, Shredded Cheddar Cheese, Chopped Cilantro, Chopped Onions, Chopped Tomatoes

## Family-Style or Buffet

GRANADA \$44 per person

Salad: (Select one. Add additional at \$8 each)

**Arugula** Roasted confit Tomatoes, Parmigiano-Reggiano and House Balsamic Vinaigrette

**Caesar** Chopped Romaine Lettuce, Red Onions, Petros' farm-grown organic Tomatoes with imported Feta and Parmigiano-Reggiano tossed in our homemade Greek Caesar Dressing

Vegetables & Sides: (Select one. Add additional at \$8 each)

**Creamy Mashed Potatoes**

**Rice Pilaf**

**Grilled Market Vegetables**

**Grilled Asparagus**

Main: (Select two. Add additional at \$11 each)

**Penne Pasta** tossed in our house-made Marinara with Petros' farm-grown organic Tomatoes

**Grilled Chicken Skewers** in a homemade marinade, drizzled with imported EVOO and fresh Lemon Juice

**Traditional Meatballs** braised in Tomato Sauce

**Chicken Parmesan** lightly breaded with creamy Marinara Tomato Sauce

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## Family-Style or Buffet

VICTORIA \$50 per person

Salad: (Select one. Add additional at \$8 each)

**Arugula** Roasted confit Tomatoes, Parmigiano-Reggiano and House Balsamic Vinaigrette

**Greek Caesar** Chopped Romaine Lettuce, Red Onions, Petros' farm-grown organic Tomatoes with imported Feta and Parmigiano-Reggiano tossed in our homemade Greek Caesar Dressing

Vegetables & Sides: (Select two. Add additional at \$8 each)

**Creamy Mashed Potatoes**

**Rice Pilaf**

**Swiss Chard**

**Grilled Asparagus**

**Grilled Market Vegetables**

Main: (Select two. Add additional at \$11 each)

**Grilled Atlantic Salmon** with fresh Lemon and imported EVOO, garnished with Rosemary

**Roasted Chicken** stuffed with imported Greek Feta and fresh Herbs

**Penne Pasta** tossed in our house-made Marinara with Petros' farm-grown organic Tomatoes

**Grilled Chicken Skewers** in a homemade marinade, drizzled with imported EVOO and fresh Lemon Juice

**Traditional Meatballs** braised in Tomato Sauce

**Chicken Parmesan** lightly breaded with creamy Marinara Tomato Sauce

**Braised Beef Short Ribs** in a Tomato and Allspice Broth garnished with Parsley and topped with Parmigiano-Reggiano

# VILLA & VINE

## Family-Style or Buffet

ARLINGTON \$58 per person

Salad: (Select one. Add additional at \$8 each)

**Petros** farm-grown organic Tomatoes, Cucumbers, Epirus Feta, Volos Olives, Avocado, Onions, Capers, imported EVOO and Oregano

**Louiza** chopped Romaine Lettuce, Carrots, Radishes, Red Onions, imported Greek Feta and Homemade Red Wine Vinaigrette

**Watermelon & Heirloom Tomato** with Epirus Feta, Manouri Cheese, drizzled with imported Greek Honey and EVOO garnished with Mint

**Arugula** Roasted confit Tomatoes, Parmigiano-Reggiano and House Balsamic Vinaigrette

**Greek Caesar** Chopped Romaine Lettuce, Red Onions, Petros' farm-grown organic Tomatoes with imported Feta and Parmigiano-Reggiano tossed in our homemade Greek Caesar Dressing

Vegetables & Sides: (Select two. Add additional at \$8 each)

**Creamy Mashed Potatoes**

**Rice Pilaf**

**Swiss Chard**

**Grilled Asparagus**

**Grilled Market Fresh Vegetables**

**Romano Green Beans** (seasonal)

Main: (Select two. Add additional at \$11 each)

**Grilled New York Strip Steak** topped with imported EVOO, Lemon and Herb Sauce

**Grilled Lamb Chops** topped with Lemon, imported EVOO and Oregano

**Mediterranean Red Snapper**

**Grilled Atlantic Salmon** with fresh Lemon and imported EVOO, garnished with Lemon wedges and Rosemary

**Roasted Chicken** stuffed with imported Greek Feta and fresh Herbs

**Grilled Swordfish** with fresh Lemon and imported EVOO, garnished with Rosemary

**Penne Pasta** tossed in our house-made Marinara with Petros' farm-grown organic Tomatoes

**Grilled Chicken Skewers** in a homemade marinade, drizzled with imported EVOO and fresh Lemon Juice

**Traditional Meatballs** braised in Tomato Sauce

**Chicken Parmesan** lightly breaded with creamy Marinara Tomato Sauce

**Braised Beef Short Ribs** in a Tomato and Allspice Broth garnished with Parsley

# VILLA & VINE

## Plated Salads & Entrees

### PLATED SALADS \$11 per person

*(select one to serve all guests)*

**Arugula** Roasted confit Tomatoes, Parmigiano-Reggiano and House Balsamic Vinaigrette

**Louiza** chopped Romaine Lettuce, Carrots, Radishes, Red Onions, imported Greek Feta and Homemade Red Wine Vinaigrette

**Greek Caesar** Chopped Romaine Lettuce, Red Onions, Petros' farm-grown organic Tomatoes with imported Feta and Parmigiano Reggiano tossed in our homemade Greek Caesar Dressing

**Watermelon & Heirloom Tomato** with Epirus Feta, Manouri Cheese, drizzled with imported Greek Honey and EVOO garnished with Mint (\* add \$3)

**Petros** farm-grown organic Tomatoes, Cucumbers, Epirus Feta, Volos Olives, Avocado, Onions, Capers, imported EVOO and Oregano (\* add \$3)

### PLATED ENTREES \$43 per person

*(choice of 2 entrees and includes one Chef's Choice Vegetarian entree)*

**Chicken Parmesan** lightly breaded with creamy Marinara Tomato Sauce served with spaghetti and topped with Parmigiano-Reggiano

**Traditional Meatballs** braised in Tomato Sauce served with our homemade Mashed Potatoes and Swiss Chard

**Penne Pasta** tossed in our house-made Marinara with Petros' farm-grown organic Tomatoes

### PLATED ENTREES \$45 per person

*(Choice of 2 entrees and includes one Chef's Choice Vegetarian entree)*

*\* Includes any of the above \$43 entrees as well as the below selections:*

**Grilled Atlantic Salmon** fresh Lemon and imported EVOO, garnished with Rosemary, with creamy Mashed Potatoes and Grilled Asparagus

**Braised Beef Short Ribs** in a Tomato and Allspice Broth garnished with Parsley on top of creamy Mashed Potatoes with steamed Carrots

**Vegetarian Stuffed Tomato and Bell Pepper** stuffed with Rice and Mixed Vegetables, topped with Feta Cheese, served with Roasted Potatoes

**Roasted Chicken** stuffed with imported Greek Feta and fresh Herbs, served with Roasted Potatoes and Romano Green Beans

**Grilled New York Strip Steak** served with Roasted Potatoes and Garden Fresh Grilled Vegetables

**Mediterranean Red Snapper** with Rice Pilaf and Swiss Chard

### PLATED ENTREES \$48 per person

*(Choice of 2 entrees and includes one Chef's Choice Vegetarian entree)*

*\* Includes any of the above \$43 and \$45 entrees as well as the below selections:*

**Filet Mignon** with a Roquefort Cheese Sauce, Garlic Mashed Potatoes and Broccoli

**Pan Sautéed Chilean Sea Bass** White Wine Cream sauce with Tomatoes and Capers, Rice Pilaf and Asparagus

**Grilled Lamb Chops** topped with Lemon, imported EVOO and Oregano, Mashed Potatoes and Fresh Grilled Vegetables

**Grilled Swordfish** with fresh Lemon and imported EVOO, garnished with Rosemary, served with Roasted Potatoes and Swiss Chard

# VILLA &VINE

## Entree Stations

CHARCUTERIE STATION \$18 per person

Cured Meats:

Portadella  
Salumi  
Prosciutto

Variety of Imported Cheeses:

Kefalotiri  
Parmiggiano-Reggiano  
Homestyle Feta

Served with:

Petros Imported EVOO  
Petros Imported Greek Honey

HELENIC MEDITERRANEAN STATION \$15 per person

Variety of Dips:

**Kafteri** Greek Cheeses mixed with a cocktail of hot peppers  
**Olivada** chopped Greek Olives mixed with Sun Dried Tomatoes  
**Roasted Baby Eggplant** mixed with fresh Garlic and local Walnuts  
**Tzatziki** home-style Greek Yogurt blended with Cucumbers, Garlic and Dill

Served with:

House-made Pita Bread  
Crispy Bruschetta Crisps  
Variety of Raw Veggie Sticks  
Imported Greek EVOO

SQUEWER STATION \$16 per person

**Chicken Skewer** in a homemade marinade, drizzled with imported Greek EVOO and fresh Lemon Juice  
**Shrimp Skewer** in a homemade marinade, drizzled with imported Greek EVOO and fresh Lemon Juice  
**Lamb Skewer** in a homemade marinade, drizzled with imported Greek EVOO and fresh Lemon Juice

Add on Rice Pilaf & Tzatziki \$9 per person

# VILLA & VINE

## Entree Stations

SALAD DUO STATION \$12 per person

*(Select two. Add additional at \$8 each)*

**Arugula** Roasted confit Tomatoes, Parmigiano-Reggiano and House Balsamic Vinaigrette

**Greek Caesar** Chopped Romaine Lettuce, Red Onions, Petros' farm-grown organic Tomatoes with imported Feta and Parmigiano Reggiano tossed in our homemade Greek Caesar Dressing

**Petros** farm-grown organic Tomatoes, Cucumbers, Epirus Feta, Volos Olives, Avocado, Onions, Capers, imported EVOO and Oregano *(add \$3)*

**Watermelon & Tomato** Epirus Feta, Manouri Cheese, drizzled with imported Greek Honey, Mint & EVOO *(add \$3)*

SOFT TACO BAR \$18 per person

*(Select two)*

Fresh grilled Tilapia

Grilled Chicken

Grilled Shrimp *(add \$3)*

Grilled Steak *(add \$3)*

Self-serve toppings to include: Petros' Farm-Grown Organic Tomatoes, Epirus Feta, shredded Cabbage, Guacamole and Pico de Gallo  
Corn & Flour Tortillas

MINI SLIDER STATION \$15 per person

Veggie Burger

Petros All-Beef

Petros Lamb Burger

Choice of Garlic Feta Fries or Sweet Potato Fries

Self-serve toppings to include: Kefalotiri Cheese, Feta Cheese, Ketchup, Mustard and Mayo

MACARONI & CHEESE STATION \$10 per person

Pancetta & Kefalotiri Cheese

Cheddar Cheese



# VILLA &VINE

## Entree Stations

MASHED POTATO BAR \$11 per person

**Creamy Mashed Potatoes**

**With all the fixings!**

Crumbled Bacon, Blue Cheese, Cheddar Cheese, Chives and Sour Cream

**Add on: Braised Beef Short Ribs** in a Tomato and Allspice Broth \$8 per person

PASTA STATION \$12 per person

*(Select two)*

**Butternut Squash Ravioli** with a Brown Butter Sage Sauce

**Penne Bolognese** with Parmesan

**Penne with Creamy Tomato Sauce**

FLATBREAD STATION \$12 per person

*(Select three)*

**Tomato & Avocado** with Volos Olives, Red Onions, Capers, imported EVOO, Oregano and Epirus Feta

**Braised Lamb** with Petros' farm-grown organic Tomatoes, imported Cheeses, Hot Peppers and Red Onions

**Grilled Chicken Breast** with organic Tomato sauce, imported Cheeses with Hot and Grilled Peppers

**Braised Short Ribs & Roasted Eggplant** with confit Tomatoes, Anaheim Peppers, Parmesan Cheese, Tomato Sauce, imported Greek Sweet Honey and Manouri Cheese with imported Greek EVOO

**Potato** with sliced with Yellow Tomatoes, Onion, Garlic and gourmet Cheese topped with imported Greek EVOO and Anaheim Peppers

# VILLA &VINE

## Desserts

### SIGNATURE DESSERT DISPLAY \$25 per person

- Homemade **Vanilla Bread Pudding** topped with Caramel Sauce
- Dark Chocolate Mousse** with a thin layer of traditional sweet bread, Toasted Almonds, Whipped Cream and Chocolate Syrup
- Baklava** Walnuts wrapped in Phyllo soaked with Citrus Syrup
- Five-Layer Chocolate Cake** drizzled with a decadent Chocolate Sauce
- Vanilla Ice Cream**
- Mixed Berries** topped with Whipped Cream

### ICE CREAM SUNDAE BAR \$14 per person

- Artisan Ice cream:** Vanilla, Strawberry & Chocolate
- Drizzled with:** Chocolate Sauce, Caramel Sauce and Whipped Cream
- With all the toppings:** Sprinkles, crumbled Oreos, Cherries, chopped Nuts

### STATIONED

- Dark Chocolate Mousse** Sweet Bread, Metaxa, Toasted Almonds & drizzled in Chocolate Syrup \$7 per person
- Homemade Vanilla Bread Pudding** topped with Caramel Sauce \$7 per person
- Baklava** Walnuts wrapped in Phyllo soaked with Citrus Syrup \$9 per person
- Five-Layer Chocolate Cake** drizzled with a decadent Chocolate Sauce \$7 per person
- Mixed Berries** with Whipped Cream \$9 per person
- Split Order:** \$9 per person
  - 1.) **Dark Chocolate Mousse** Sweet Bread, Metaxa, Toasted Almonds & drizzled in Chocolate Syrup
  - 2.) **Homemade Vanilla Bread Pudding** topped with Caramel Sauce  
Served with **Vanilla Ice Cream**

## Miscellaneous

- Kid's Chicken Fingers & Fries \$14 per child under 10 years old
- Chef's Choice Vendor Meal \$25 per Vendor
- Outside Dessert Fee \$3 per person
- Baked Ciabatta Bread & Imported Greek Extra Virgin Olive Oil \$3 per person

There is a 20% Service Charge and 8.75% Sales Tax on all Food and Beverage charges

# VILLA & VINE

## Custom Bar

*Based on consumption*

### WHITE WINE & CHAMPAGNE

Corkage per standard bottle size	\$15 / bottle
Fess Parker, White	\$28 / bottle
Estancia, Pinot Grigio	\$32 / bottle
Koehler, Sauvignon Blanc	\$38 / bottle
Petros, Estate Chardonnay	\$40 / bottle
Petros, Estate Chardonnay	\$40 / bottle
Kenwood, Brut	\$28 / bottle
Gloria Ferrer, Brut	\$42 / bottle

### RED WINE

Corkage per standard bottle size	\$15 / bottle
Ground Effect Cabernet Sauvignon	\$34 / bottle
Petros, Red Blend	\$38 / bottle
Petros, Kava (Syrah)	\$48 / bottle
Petros, Aroma (Pinot Noir)	\$44 / bottle
Petros, Semele	\$62 / bottle

### DRAFT BEER \$7 / glass

Figueroa Mountain Hoppy Poppy IPA
Figueroa Mountain Paradise Road Pilsner
Figueroa Mountain Davy Brown Ale
Figueroa Mountain Red Lager

### DOMESTIC BEER \$5 / glass

Shock Top
Budweiser
805
Bud Light

### IMPORTED BEER \$7 / glass

Heineken
Stella Artois
Mythos
Pacifico

### WELL COCKTAILS \$9 / glass

Vodka - Svedka
Gin - Gordon's
Tequila - Sauza
Rum - Cruzan, Malibu
Whiskey - Jim Beam
Scotch - Bushmills

### CALL COCKTAILS \$11 / glass

Vodka - Titos, Stoli & Stoli flavors
Gin - Tanqueray & Bombay
Tequila - Jose Cuervo & Cazadorez Represado
Rum - Bacardi, Myers & Captain Morgan
Whiskey - Jack Daniels & Jameson
Scotch - Dewars & Chivas

### PREMIUM COCKTAILS \$13 / glass

Vodka - Kettle One, Grey Goose & Kettle Flavors
Gin - Nolets, Sapphire, Tanqueray 10
Tequila - Cazadorez, Patron Silver & Represado
Rum - Ron Zacapa
Whiskey - Makers, Bulliet & Bulliet Rye, Basil Hayden
Scotch - Glen Livet, Johnny Walker Red & Woodford

### NON-ALCOHOLIC BEVERAGES \$3 / glass

Soft Drinks
Regular & Decaffeinated Coffee
Hot Tea

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# VILLA &VINE

## Bar Packages

### COFFEE & HOT TEA STATION

\$3/ person for (3) hours

**Includes the following:** Regular & Decaf Coffee, and Hot Tea, Cream and Sugar

### NON-ALCOHOLIC

\$5/ person for (6) hours

**Includes the following:** Soft Drinks, Regular & Decaf Coffee, and Hot Tea

### CHAMPAGNE TOAST

\$8/ person one-time pour

**Kenwood Brut**

### MIMOSA & BLOODY MARY BAR

\$45/ person for (6) hours

\$8/ person for each additional hour over the (6) hours

Mimosas Made-to-Order:

**Kenwood Brut Champagne**

**Fresh Juices:** Orange Juice, Grapefruit Juice, Pomegranate & Pineapple Juice

**Berries to Float:** Blueberries, Strawberries & Raspberries

Bloody Marys Made-to-Order:

**House Well Vodka with Tomato Juice and our homemade Bloody Mary Mix with Olives & Lemons**

**Add to it:** Bacon, Spicy Peppercinis, Feta-stuffed Olives, Celery Sticks, Cucumber Sticks

Non-Alcoholic Beverages:

**Regular Coffee, Decaf Coffee & Hot Tea**

**Fresh Juices:** Orange Juice, Grapefruit Juice, Pomegranate & Pineapple Juice

### BEER & WINE

\$50/ person for (6) hours

\$8/ person for each additional hour over the (6) hours

**Includes the following:**

**Wines:** Ground Effect Cabernet, Fess Parker White & Kenwood Brut

**Beer:** Draft, Domestic & Imported Beers

**Non-Alcoholic:** Soft Drinks, Regular & Decaf Coffee, Hot Tea

# VILLA &VINE

## Bar Packages

### BEER, WINE & (2) SPECIALTY COCKTAILS

\$55/ person for (6) hours

\$10/ person for each additional hour over the (6) hours

**Includes the following:**

**Wines:** Ground Effect Cabernet, Fess Parker White & Kenwood Brut

**Beer:** Draft, Domestic & Imported Beers

**(2) Specialty Well Cocktails**

**Non-Alcoholic:** Soft Drinks, Regular & Decaf Coffee, Hot Tea

### BEER, WINE & WELL COCKTAILS

\$60/ person for (6) hours

\$12/ person for each additional hour over the (6) hours

**Includes the following:**

**Wines:** Petros Blend, Petros House Chardonnay & Kenwood Brut

**Beer:** Draft, Domestic & Imported Beers

**(2) Specialty Well Cocktails**

**Well Cocktails**

**Non-Alcoholic:** Soft Drinks, Regular & Decaf Coffee, Hot Tea

### BEER, WINE & CALL COCKTAILS

\$70/ person for (6) hours

\$12/ person for each additional hour over the (6) hours

**Includes the following:**

**Wines:** Petros Red Blend, Petros Estate Chardonnay & Gloria Ferrer Brut

**Beer:** Draft, Domestic & Imported Beers

**(2) Specialty Well or Call Cocktails**

**Well & Call Cocktails**

**Non-Alcoholic:** Soft Drinks, Regular & Decaf Coffee, Hot Tea

### BEER, WINE & PREMIUM COCKTAILS

\$80/ person for (6) hours

\$14/ person for each additional hour over the (6) hours

**Includes the following:**

**Wines:** Petros Red Blend, Petros Estate Chardonnay & Gloria Ferrer Brut

**Beer:** Draft, Domestic & Imported Beers

**(2) Specialty Well, Call or Premium Cocktails**

**Well, Call & Premium Cocktails**

**Non-Alcoholic:** Soft Drinks, Regular & Decaf Coffee, Hot Tea

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