

Palm House

CATERING MENU

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PLATED BREAKFAST

Our Plated Breakfast Menu is served with Orange Juice, Mélange of diced fresh fruits marinated with Mango Juice & Mint, and Roasted Garlic Red Bliss Potatoes

Croissant filled with Smoked Ham & Finland Swiss Cheese, Roasted Red Bliss Potatoes, Tricolor Pepper and Fruit Garnish

\$14.00 per person

Scrambled Eggs, Sautéed Spinach & Swiss Cheese served in Brioche & Canadian bacon

\$15.00 per person

Caribbean Lobster Benedict served in English muffin firmly Poached Egg & Creamy Hollandaise Sauce

\$20.00 per person

Spinach, Onion & Bacon Quiche served with Scalloped Potatoes & Fruit Garnish

\$13.00 per person

Triple Deck Pancakes filled with Strawberry Compote, Bananas & Maple Syrup

\$13.00 per person

Caribbean French Toast filled with Banana & Strawberry Compote Crusted with Corn Flakes and served with Maple Syrup

\$14.00 per person

Smoked Salmon Rosette with Onion Bagel, Cream Cheese & Papaya

\$16.00 per person

Giant Croissant filled with Black Forest Ham, Gouda Cheese & Egg

\$14.00 per person

Citrus Oatmeal Brulée topped with Wild Berries & Raisins

\$12.00 per person



BREAKFAST STATIONS

of Station Fee will depend on the attendance

\$125.00 STATION FEE

Burrito Station

(Served in chafing dishes)

- Scrambled Eggs, American Cheese & Refrito
- Scrambled Eggs, Roasted Peppers, Tomatoes & Jalapeño Cheese
- White Eggs, Roasted Vegetables & Swiss Cheese
- Eggs beaten with sautéed Spinach & Asiago Cheese
- Served with Nacho Chips, Chunky Salsa & Pico de Gallo

\$22.00 per person

Omelet Station

Make the order of Eggs with a Selection of Toppings such as Peppers, Onions, Mushrooms, Tomatoes, Shredded Cheese, Ham & Bacon Bits

Display of Sliced Bread

\$9.00 per person

Honey Smoked Ham Carved Station

MINIMUM 60 PEOPLE

Dinner Rolls, Oven Baked Ham Leg Seasoned with Honey Pineapple Cloves & all Spices

\$7.00 per person

Waffle or Pancakes Station

Made to order served with Fresh Tropical Seasonal Fruits, Nuts, Chocolate Chips, Berries, Cinnamon, Brown & Powdered Sugar, Whipped Cream, Butter & Warm Maple Syrup

\$8.00 per person

Crepes Station

Served a la Minute with Seasonal Fruit Compote with Aged Vanilla & Cinnamon with Brown Sugar

\$7.00 per person



COFFEE BREAKS

Give a Break **\$4.50 per person**

Premium Puerto Rican Alto Grande Coffee, Decaf & Tea

Cookie Cookie **\$10.50 per person**

Assorted Homemade Cookies & Brownies
Cold Chocolate Milk, Premium Puerto Rican Alto Grande Coffee, Assorted Soft Drinks & Bottled Water

Pastries **\$10.50 per person**

Favorite Baked Pastries and Muffins
Premium Puerto Rican Alto Grande Coffee
Orange Juice

Veggie Break **\$10.00 per person**

Asparagus, Carrots, Broccoli, Celery, Cherry Tomatoes, Mushrooms, Zucchini & Yellow Squash

Dressings: Oyster Onion Dip & Ranch

Polar Bars **\$11.00 per person**

Assorted Ice Cream Bars
Frozen Fruit Bars, Ice Cream Sandwiches
Premium Puerto Rican Alto Grande Coffee, Tea & Assorted Soft Drinks

Petit Deli **\$14.50 per person**

Selection of Mini Sandwiches of Chicken Salad, Tuna Salad, Smoked Ham & Cheese, Roasted Turkey & Swiss on Sliced Bread. Display of Seasonal Sliced Fruits.
Premium Puerto Rican Alto Grande Coffee, Tea & Assorted Soft Drinks

Viva Italia **\$17.00 per person**

Selection of Pizza Squares of Pepperoni, Sausages, Vegetarian, Hawaiian & Napolitano. Tomato Basil Bruschetta, Olive Tapenade, Pastato served with Herb Crostini. Premium Puerto Rican Alto Grande Coffee, Tea & Assorted Soft Drinks

Afternoon Fitness Break **\$17.00 pp**

MINIMUM 100 PEOPLE

Seasonal Fruits & Berries, Roasted Peanut & Mix, Granola Bars & Energy Bars
Lemonade & Display of Ice Tea

Strawberry Break **\$18.00 per person**

MINIMUM 100 PEOPLE

Strawberry Yogurt Smoothies in Shots, Strawberry Mousse on Sugar Cone, Fresh Strawberries, Strawberry Custard Tartlets, Sparkling Strawberry Cocktail
Premium Puerto Rican Alto Grande Coffee, Tea, Bottled Spring Water & Assorted Soft Drinks

COCKTAIL RECEPTION STATIONS

Basket of Crisp Crudités **\$8.00 pp**

Selection of the freshest Vegetables served with Hummus, Pestato & Creamy Onion Dip

Cheeses of the World **\$18.00 pp**

International Cheeses including Brie, Port Salut, Swiss, Emmental, Goude, Manchego, Boursin, Stilton Blue
Garnished with Fresh Fruits, Basket of Baguette & Specialty Crackers

Romano Antipasto **\$14.00 pp**

Marinated Vegetables, Stuffed Olives, Roasted Peppers, Asparafys & Artichokes served with Fontana Cheese, Provolone, Buffalo Mozzarella, Prosciutto, Genoa Salami, Mortadella with fresh Focaccia Bread & Baguette



HORS D'OEUVRES

Served Butler Style - (Price per Piece)

Cold

- Roasted Chicken Salad with Boursin on Crostini - \$4.00
 - Foie Grass Mousse on Melba toast with Mango & Papaya Relish - \$4.00
 - Vegetable & Manchego Cheese on Crouton - \$4.00
 - Smoker Duck with Port Wine Cherry on Baguette Toast - \$4.00
 - Salmon with Crea Capers on Bouche - \$4.00
 - Tuna Tartare with Vidalia Onion & Capers on Silver Spoons - \$4.00
 - Sesame seared Ahi Tuna w/Wasabi Seaweed served on Spoons -\$4.00
 - Asparagus Wrapped with Prosciutto' di Parme on Melba toast - \$4.50
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Hot

- Grilled Shrimps wrapped in Crispy Bacon & Basil - \$4.00
- Baby Crab Cakes with Red Pepper Beurre Blanc - \$4.00
- Teriyaki Scallop Brochettes -\$4.00
- Tamaind Crusted Lamb Chop with Rosemary -\$4.00
- Corn Shrimps with Kabayaki Sauce - \$4.00
- Portobello Croquettes with St. Lous Sauce -\$4.00
- Churrasco Satay on Tamarind Glaze -\$4.00
- Lobster Empanadas with Pineapple Salsa - \$4.50
- Tomato Basil Mini Quiche Lorraine -\$4.50
- Chicken Satay with Peanut Curry Sauce -\$4.50



APPETIZERS

\$8.00

Smoked Duck Breast with Peaches & Berries Compote in Almond Puff Turnover & Aged Balsamic reduction.

Fusion Lump Crab Cake Imperial with Oriental Salad & Taro Root Chips & Cilantro Essences.

\$9.00

Fiery Sea Scallops Au Gratin with Asiago Remoulade Crispy Flakes & Jicama Basil Slaw & Pesto Oil / Beet Essences

Herb Crusted Lamb Chops with Christophine Buffalo Mussels Leek, Carrot & Basil Slaw with Tamarind Reduction

Buttered Lobster Noisette with Rosemary Velouté Crispy Leek, Red Onion & Potato Chifonade & Red Pepper Coulis

Vegetarian Appetizers - \$7.00 ea

Chayote Basil & Tomato Slaw served with Spinach Spanicopitas & Sweet Glazed Chili Stuffed Portobello Mushroom with Boursin Cheese with Sautéed Julienne Vegetables & St. Louis Remoulade

Intermezzo - \$6.00 ea

Mango Ginger & Basil sorbet

Lemon Sorbet with Citrus Zest

Champagne Sorbet with Fresh Raspberries

Wine Sorbet with Grapes & Mints



PLATED OPTIONS

Our Plated service includes Fresh Baked Rolls & Butter, Puerto Rican Premium Coffee and Decaf, Tea and Spring Water

Chicken Picatta

Chicken Picatta served with Demi lemon & Caper Sauce

\$28.00 pp

Chicken Saltimbocca

Chicken Breast Saltimbocca with Pancetta Sage & Citrus Au Jus

\$32.00 per

Salmon

Salmon filled with Dill and Asiago En Croute with Pesto Cream & Balsamic Essences

\$32.00 pp

Chicken Roulade

Chicken Roulade filled with Amarillo Mofongo wrapped in Pancetta & Roasted Red Pepper Coulis

\$34.00 pp

Seared Codfish

Seared Codfish Fillet Wrap in Prosciutto with Citrus Au

\$34.00 pp

Duck Breast

Muscovy Corn Crusted Duck Breast with Blueberry & Oporto Glaze

\$35.00 pp

Pork Chops

French Pork Chop served with Balsamic & Figs Sauce

\$35.00 pp

Cornish Game Hens

Cornish Game Hens filled with Congrí Rice & Creole Sauce

\$35.00 pp

All Food & Beverage prices are subject to change without prior notification. 22% Facility Fee and 1.5% Sales Tax will be added. 10% Late Charge Fee if guarantee increases during 72 working hours prior to the event. | All Food & Beverage must be paid before the event day. The consumption of raw foods is not recommended for your health.

PLATED OPTIONS

Our Plated service includes Fresh Baked Rolls & Butter, Puerto Rican Premium Coffee and Decaf, Tea and Spring Water

Jumbo Shrimps

Trio Jumbo Shrimp Caramelized with Sugar Cane & Garlic with Red Pepper & Leek Confit with Aioli Sauce

\$35.00 pp

Chicken Wellington

Chicken Wellington filled with Wild Mushrooms Duxelle & Creamy Velouté

\$36.00 pp

Veal Scallopine

Veal Scaloppine with Porcini & Shiitake Mushrooms & lemon Caper Beurre Blanc

\$36.00 pp

10 oz Prime Diane Steak

Prime Diane Steak served with Porcini Dijon Creamy Sauce

\$38.00 pp

Pork Tenderloin

Rosemary Pork Tenderloin served with Apples & Calvados Wine Sauce

\$38.00 pp

Tornado Angus Tenderloin of Beef

Tornado Angus Beef Tenderloin Wrap in Pancetta with Diane Sauce

\$38.00 pp



PLATED OPTIONS

Our Plated service includes Fresh Baked Rolls & Butter, Puerto Rican Premium Coffee and Decaf, Tea and Spring Water

Angus Tenderloin of Beef

Angus Tenderloin of Beef served with Cognac Green Peppercorn Sauce

\$40.00 pp

Beef Wellington

Beef Wellington filled with Wild Mushroom Duxelle & Lentil Cream Sauce

\$40.00 pp

Seared Veal Chop

Seared Veal Chop with Sage & Caramelized Onions with Pomegranate & Mustard Demi

\$40.00 pp

Veal Scallopine

Veal Scaloppine with Porcini & Shiitake Mushrooms & lemon Caper Beurre Blanc

\$36.00 pp

12 oz Baked Lobster Tail

12oz Baked Lobster Tail Crusted with Tarragon & creamy Butter Sauce

\$44.00 pp

Veal Lollipop

Veal Lollipop filled with Austrian Pudding of Vidalia Onion & Bacon and Oporto Wine Glaze

\$48.00 pp



PLATED COMBINATIONS

Mixed Combination Plates, any two items

Filet Mignon covered with Maitre D' Butter with:

Chicken Breast

Served with mushrooms, lemon & capers, Beurre Blanc

\$42.00 pp

Duo Tiger Prawns

Served in Aioli Creamy Sauce

\$47.00 pp

Salmon Fillet Au Gratin

Served with Asiago Cheese & Creamy Sauce

\$45.00 pp

Lobster Tail

Served with Lemon Sauce

\$55.00 pp



MAIN MENU COMPLEMENTS

Plated Options & Combinations

STARCH

(Select 1 Choice)

Onion & Pancetta Pudding
Double Baked Potato
Stilton Blue Cheese Potato Duchess
Malanga Root Mash with Cilantro & Olive Oil Essences
Herb Pilaf Rice
Wild Mushroom Risotto
Sun Dried Tomato Risotto

VEGETABLES

(Select 1 Choice)

Buttered Asparagus, Carrot & Cherry Tomatoes
Roasted Herb Vegetables Marinated with Garlic Basil &
Oregano
Sautéed Julienne Vegetables
Baby Vegetables of carrots, Sunburst & Green Squash



VEGETARIAN MAIN COURSES

Roasted Herb Veggie Kebabs

Roasted Herb Veggie Kebabs with Sweet Potato & Zucchini
Timbale, Onion Velouté and Cilantro Essences

\$16.00 per person

Stuffed Bell Pepper

Stuffed Bell Pepper filled with Ratatouille Creole Cilantro
Polenta & Pesto Sauce

\$20.00 per person

Napoleon of Portobello Steak

Napoleon of Portobello Steak filled with Julienne Vegetables, Roma
Tomatoes & Roasted Garlic Mashed Potatoes with Pesto Oil

\$20.00 per person

**** Special Plates Available upon Request (Gluten Free, Vegan, Kosher, etc) ****

KID'S MENU - \$10.00pp (each)

Chicken Tenders with Roasted Garlic Potato
Mash & Caterman BBQ Sauce

Cheese Tortellini Tricolor with Alfredo Sauce & Garlic Bread



BUFFET MENU

\$40.00 per person

Soup

- Cream of Pumpkin with Cilantro & Recaíto Taste

Salad

- Mixed Greens with a variety of Toppings
- Passion Fruit Vinaigrette & Balsamic Dressing
- Traditional Potato Salad
- Fusilli Pasta Salad

Main Courses

- Roasted Pork with Onion & Cilantro Mojito
- All Ajillo Chicken Breast
- Baked Grouper Fillet with Creole Sauce Rice
- Mashed Potatoes with Virgin Oil

\$45.00 per person

Soup

- Traditional Cream of Potatoes

Salad

- Rainforest Salad with Pineapple, Orange, Watermelon & Wild Berries
- Toasted Coconut Almonds
- Acerola Vinaigrette & Herb Dressing
- Creamy Potato Salad with Dijon Essences
- Crab & Shrimp Pasta Salad with Sweet Chili

Main Courses

- Petit Fillet Mignon with Mushroom & Capers Demi Sauce
- Roasted Turkey Breast with Barrilito Rum Creamy Sauce
- Mahi Mahi with Onion Balsamic Confit
- Cilantro Rice
- Yautía Mash
- Crispy Yuca Fritters with Cilantro Mojito



DESSERTS

\$7.00 PP (EACH)

Vanilla Flan with Berries Compote
Guava Cheesecake with Chocolate Mint Sauce
Tropical Fruit Tarlet with Bavarian Cream & Raspberry Sauce
Crème Brulée with Wild Berries
Apple Crumb Soufflé with Crème Anglaise
Chocolate Tres Leches served with Wild Berries
French Bread Pudding served with Passion Fruit Glaze & Berries
Flan served with Chocolate Sauce & Mint Whipped Cream Creamy
Cheese Flan with Pineapples & Berries Compote

MIDNIGHT STOP

Angus Sliders - \$6.00ea
Angus Mini Sliders in Brioche with: Cheddar Cheese, St. Louis Sauce,
Lettuce & Tomato, Swiss Cheese w/Oriental Slaw & Vegetarian Patty
w/Caramelized Balsamic Onion
Mini Cubano Sandwich - \$6.00



CARVED TO ORDER

Required 1 Chef per Station - 75ppl / Station Fee \$125.00

Crispy Roasted Pork

Crispy Roasted Pork served with Sugarcane Dijon, Assorted Dinner Rolls

(Serves 30-60 guests)

\$8.00 per person

Roasted Turkey

Roasted Buttered Turkey with Cranberry Remoulade & Baguette Rolls

\$12.00 per person

Home Style Glazed Ham

Home Style Glazed Ham with Splash of Bourbon served with Whole Grain Mustard & Pretzel Rolls

(Serves 30-40 guests)

\$8.00 per person

Angus Beef Wellington

Angus Beef Wellington filled with Onion & Pancetta Duxelle and Cabernet Demi Sauce

\$14.00 per person

Roasted Prime Rib

Aged Richly Angus Prime Rib with Green Peppercorn Cognac Cream & Baguette Rolls

\$12.00 per person

Mahi Mahi

Herb Corn Crusted Mahi Mahi with Papaya , Aioli Salsa

\$14.00 per person

Asiago Salmon

Asiago Salmon Fillet Au Gratin with Cognac Cream Sauce

\$16.00 per person



ACTION STATIONS

Required 1 Chef per Station - 75ppl / Station Fee \$125.00

Salad Station

Baby Greens served with Parmesan Cheese, Blue Cheese Crumble, Stuffed Olives, Red Onions,
Julianne Carrots, Julianne Beets, Herb Croutons and Bacon Bits
Aged Balsamic Vinaigrette, Creamy Caesar Dressing
Buffalo Mozzarella & Vine-Ripened Tomatoes with Fresh Basil and Pesto with Balsamic Reduction
Salmon Ceviche with Jicama Slaw & Sweet Chili
Jerk Chicken Salad with Artichokes & Mandarin

\$18.00 per person

Crepes Station

Crepes Station with Christophine Basil & Micro Greens Slaw
Oporto Duck Confit (hot)
Lump Crab Imperial (cold)
Shredded Pork Diane (hot)

\$16.00 per person

Spanish Station

Longaniza Sausages, Chorizo, Chicken, Seafood, Roasted Peppers & Sofrito with
Yellow Rice, Sweet Peas, Manchego & Serrano Ham Display, Chorizo al Vino

\$25.00 per person

Gourmet Pasta Station

Penne Rigate, Fussili & Tri Color Tortellini Pasta served with Alfredo Sauce & Marinara Sauce
Toppings: Chicken, Shrimps, Ham, Bacon, Parmesan, Tomato, Onions, Peppers & Garlic served
with Garlic Bread Crostinis with Pestato & Basil Bruschetta, Calamata Tapanades, Buffalo
Mozzarella Kebbabs & Homestyle Angus Meatballs

\$27.00 per person



ACTION STATIONS

Required 1 Chef per Station - 75ppl / Station Fee \$125.00

Risotto Station

Pesto Risotto, Mushroom Risotto & Saffron Risotto served with Chicken Saltimbocca, Beef Tender Tips with Demi and Frutti Di Mare Stew

\$27.00 per person

Stir Fry & Chow Mein Station

Soy Thai Beef & Chicken Strips cooked with Oriental Vinaigrette, Peppers, Onions, Carrots, Water Chestnuts & Candied Walnuts served with Steamed rice & Soba Noodles

MINIMUM 50 PEOPLE

\$16.00 per person

Sushi Station

California Crab, Philadelphia Smoked Salmon, Spicy Tuna, Salmon, Vegetarian Rolls served with Seaweed Salad, Teriyaki, Kabayaki & Soy Sauce

\$22.00 per person

Sushi & Sashimi Station

California Crab, Spicy Tuna, Philadelphia Smoked Salmon, Shrimp Rolls, Ahi Tuna, Salmon, Sashimi served with Pickled Ginger, Wasabi, Teriyaki & Soy Sauce

With a Display of:

Seaweed Salad, Squid Salad, Thai Beef Salad, Crispy Yuca Root, and Pineapple & Chilies Salad

MINIMUM 50 PEOPLE

\$25.00 per person

Poseidon Station (Raw Bar)

Crab Claws, Shrimps, Mussels, Oysters, Salmon Ceviche with St. Louis Sauce & Cocktail Sauce, Limes & Lemons

\$25.00 per person



SPECIALTY DESSERT STATION

of Station Fee will depend on the attendance - \$125.00 Station Fee

Petit Four

SERVES 30-60

Elegant collection of miniature desserts: Key Lime Pie, Chocolate covered Strawberries, Mini Cheesecake, Flan, Chocolate Cake, Truffles

\$12.00 per person

Viennese Table

SERVES 30-40

Chocolate Truffles, Mini Brûlée, Blueberry pannacottas, Chocolate Strawberries, Mini Cheesecakes & Stuffed Mousse, Passion Cones

\$21.00 per person

Crepes Station

MINIMUM 50 PEOPLE + STATION FEE

Delicate Crêpes prepared to order with Vanilla Ice Cream, Grand Marnier, Strawberries, Blueberries, Bananas, Apples, Chocolate Chips, and Toasted Coconut & Almonds with Chocolate & Raspberry Sauce

\$16.00 per person

Petit French Connection

MINIMUM 50 PEOPLE

Chocolate Truffles, Assorted Macarons, Chocolate Strawberries, Mini Grand Marnier Brûlée, Fruit Tarts, Mini Éclair and Mini Rum Bavaois

\$18.00 per person

International

MINIMUM 50 PEOPLE

Selection of Petit Sweet Creations: Coconut Brulée tarts, Raspberry & Chocolate Mint Panna Cotta, NY Cheesecake, Chocolate Decadence Cake, Aged Vanilla Flan

\$18.00 per person

Candy! Candy!

MINIMUM 50 PEOPLE+ STATION FEE

Combination of Chef mini Creations & Live Flambè Station served with Ice Cream, NY Cheesecake, Chocolate Decadence, Vanilla Flan, Selection of Tropical Fruits Compotes Flambé with Puerto Rican Rum & Spices served with Ice Cream

\$21.00 per person



BAR MENU

Host Sponsored Bar	Per Drink
Cocktails _____	\$8.00
Premium Cocktails _____	\$9.00
Blended Tropical Drinks, Cordials & Liqueurs _____	\$9.50
Wine by the Glass _____	\$8.00
Local Beer _____	\$4.00
Other Domestic & Imported Beers _____	\$5.00
Soft Drinks / Spring Water _____	\$3.00
Drinks by Gallon _____	
Red Sangría _____	\$75.00
White Sangría _____	\$75.00
Mimosa _____	\$70.00
Passionate _____	\$70.00
Margarita _____	\$80.00
Rum Punch _____	\$60.00
Mojito _____	\$75.00
Bellini _____	\$75.00
Juices by the Gallon _____	
Orange Juice _____	\$40.00
Fruit Punch _____	\$45.00
Cranberry Juice _____	\$45.00
Apple Juice _____	\$60.00
Lemonade _____	\$45.00
Frozen Drinks by the Gallon _____	
Virgin Piña Colada _____	\$50.00
Piña Colada _____	\$60.00
Virgin Strawberry Daiquiri _____	\$50.00
Strawberry Daiquiri _____	\$60.00
Mango Madness _____	\$60.00
Passionate Daiquiri _____	\$60.00

Charges are based on a per drink basis reflecting the actual number of drinks consumed. Our Bartender utilizes a 1 ¼ oz. jigger for standard drinks. One bartender will be provided for every 75 guests at \$100.00 for the first three hours and \$25.00 for each additional hour. Once reached \$500.00 in revenue, bartender charges will be waived.

HOSTED BY THE HOUR

	Per Person
House Brands	
First Hour _____	\$16.00
Second Hour _____	\$14.00
Third Hour _____	\$12.00
Additional Hour _____	\$12.00
 Premium Brands _____	
First Hour _____	\$18.00
Second Hour _____	\$16.00
Third Hour _____	\$14.00
Additional Hour _____	\$14.00
 Beer & Wine Only _____	
First Hour _____	\$ 14.00
Second Hour _____	\$ 12.00
Third Hour _____	\$10.00
Additional Hour _____	\$10.00
 Non-Alcoholic	
First Hour _____	\$14.00
Second Hour _____	\$12.00
Third Hour _____	\$10.00
Additional Hour _____	\$10.00

LIQUOR MENU

Cash Bar (prices include Service Charge)	Per Person
Cocktails _____	\$8.00
Wine by the Glass _____	\$7.00
Local Beer _____	\$7.00
Imported Beers _____	\$9.50
Soft Drinks / Spring Water _____	\$5.00
Blended Tropical drinks, Cordials / Liqueurs _____	\$9.50

***House Brands:** Smirnoff or Kettle One Vodka, Citadel Gin, Bacardi Rum, Bacardi Limón, Dewar's White Label, Medalla Beer, Selection of House Red & White Wines.

***Premium Brands:** Absolut Vodka, Grey Goose Vodka, Dewar's 12 Years, Chivas Regal, Jack Daniels, Tanqueray Gin, Bacardi Rum, Don Q Rum, Tequila Sauza, Passoa, Kahlua, Midori, Baileys, Medalla Beer, Selection of House Red & White Wins

***Beers & Wine:** Beers, Selection of House Red & White Wines

***Non-Alcoholic:** Assorted Sodas, Bottled Water, Juices and Virgin Frozen Drinks

*Brands may vary upon availability.