



RAIDERS FOOTBALL

2010 SUITE CATERING MENU

OAKLAND-ALAMEDA COUNTY COLISEUM

Executive Suites Menu 2010

At Oakland Alameda County Coliseum, ARAMARK brings a regional focus to its operation while supporting the Bay Area's image as a culinary destination.

With dedication to World Class Service, we at ARAMARK are committed to ensuring that your entire suites visit is as exciting as the event that is taking place.

With this in mind, our chef has created a diverse and well-balanced menu; with a focus on organic and regional products, to perfectly complement your experience as you attend an event here at the Oakland Coliseum.

The Suites menu is tailored to your tastes and needs, and those of the guests you are entertaining, offering a wide variety of menu packages, snacks, appetizers, entrées and desserts. The menu features both classic arena favorites and an extensive selection of Chef's Signature items.

Please feel free to call our Suites/Catering team with your suggestions, requests, or special needs and we will do our best to satisfy your wishes. We will assist you with personalized dining requirements such as dietary or religious restrictions.

*All oils are ***Trans-Fat Free. Seafood used is compliant with the "Monterey Bay Aquarium seafood watch program".*

What is Seafood Watch?

A program of Monterey Bay Aquarium designed to raise consumer awareness about the importance of buying seafood from sustainable sources. We recommend which seafood to buy or avoid, helping consumers to become advocates for environmentally friendly seafood. We're also partners of the Seafood Choices Alliance where, along with other seafood awareness campaigns, we provide seafood purveyors with recommendations on seafood choices.

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SUITE CATERING INFORMATION

MENUS

As the exclusive caterer of Oakland-Alameda County Coliseum, ARAMARK is committed to the highest standards of quality and service. Our menus offer a comprehensive selection of innovative culinary creations from which to choose. All food is prepared and delivered fresh to your suite from our suite kitchen. In addition to our suite menu, we will gladly customize a menu for any occasion. Please contact the suite catering department and a sales representative will be happy to plan a menu. We will also assist with personalized dining requirements, such as dietary or religious restrictions.

ORDERING

All orders should be placed two (2) business days prior to an event to ensure item availability and the utmost in presentation, service and quality. Orders may be placed by ARAMARK's on-line ordering system, by fax or by telephone. To facilitate this process, we will provide each suite administrator with order forms, which may be completed and faxed to us prior to 3:00 PM on the day indicated below for each event.

ORDERING DEADLINES

EVENT DAY	ORDERS DUE BY 3PM ON:
SATURDAY, AUGUST 28	THURSDAY, AUGUST 26
THURSDAY, SEPTEMBER 2	TUESDAY, AUGUST 31
SUNDAY, SEPTEMBER 19	THURSDAY, SEPTEMBER 16
SUNDAY, OCTOBER 3	THURSDAY, SEPTEMBER 30
SUNDAY, OCTOBER 10	THURSDAY, OCTOBER 7
SUNDAY, OCTOBER 31	THURSDAY, OCTOBER 28
SUNDAY, NOVEMBER 7	THURSDAY, NOVEMBER 4
SUNDAY, NOVEMBER 28	WEDNESDAY, NOVEMBER 24
SUNDAY, DECEMBER 19	THURSDAY, DECEMBER 16
SUNDAY, DECEMBER 26	WEDNESDAY, DECEMBER 22

ONLINE ORDERING

www.ps.aramark.com/oaklandcoliseum

TO ORDER BY TELEPHONE

510-577-3900 or 510-577-3901

TO ORDER BY FAX

510-577-3910

Suite Catering Information

Please specify suite number, company name, the date and time of the event, as well as the name and phone number of the person placing the order. We advise you to appoint one person to place all food and beverage orders for your suite in order to avoid duplication of orders.

CANCELLATIONS

No charges will be assessed to suite holders for order cancelled at least 24 hours in advance. Suite orders not cancelled within 24 hour minimum will be assessed 50% of the total food and beverage order and 100% of the private attendant fee (if applicable).

EXCLUSIVITY

ARAMARK is the exclusive caterer for Oakland-Alameda County Coliseum. It is not permissible for suite holders or guests to bring food and/or beverage into the suites without proper authorization and incurring handling fees.

SERVICE CHARGE

A standard service charge of 19% will be added to all food and beverage orders. The Service charge is not intended to be a tip or gratuity for the benefit of employees; however, please note that 11% of the Service Charge is distributed to certain employees as additional wages.

TAXES

Food, beverages and service charges are subject to current local and state sales tax.

Suite Catering Information

BEVERAGE ORDERING

Each suite has a private refrigerator built in and can be fully stocked with the quantity and selection of beverages chosen by the suite holder. A full range of beverages are listed on our menu and you may order beverages on an individual basis if desired. Please notify the suite catering office to make appropriate arrangements.

A Par Bar is an automatic program and a service ARAMARK provides to suite holders. At the beginning of the season, types and amounts of beverages are established by the suite holders. The suites are then stocked with the beverages ordered. At the conclusion of each event, a suite attendant conducts an inventory of the remaining stock and if the inventory has fallen below 3 cans or ½ bottle a new six-pack or bottle will be charged to the suite holder. The inventory is then restocked to the original inventory amount plus the remaining inventory.

In accordance with the laws of the state of California, ARAMARK is the only licensee authorized to sell or serve liquor, beer and wine at the Oakland-Alameda County Coliseum. Alcoholic beverages may not be brought into or taken out of the Oakland-Alameda County Coliseum

- California State law prohibits the consumption of alcoholic beverages by any person under the age of 21.
- Suite guests are not permitted to take cans or bottles outside of the suite. Disposable cups are provided for use outside of suite.
- In all cases of alcohol service, ARAMARK alcohol awareness policies will be applied. Possible liabilities may arise from the result of uncontrolled guest behavior. Therefore, it is very important that this policy be strictly followed. Please contact ARAMARK with questions or concerns regarding alcoholic beverages.

BE A TEAM PLAYER...DRINK RESPONSIBLY

The Oakland-Alameda County Coliseum is dedicated to providing quality events that promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. **PLEASE DO NOT DRINK AND DRIVE.** Possible liabilities may arise from the result of uncontrolled guest behavior. Therefore, it is very important that all patrons adhere to these rules and regulations. Thank you for your efforts in making Oakland-Alameda County Coliseum a safe and exciting gathering place for everyone.

Suite Catering Information

PRIVATE SUITE ATTENDANT

ARAMARK suite catering can provide a private suite attendant at a charge of \$125 per event. Private attendants can be requested with 3 days notice through the suite catering office.

PAYMENTS

All suite holders will receive a computer generated guest check at the conclusion of each event. We require that all guest checks be settled at the end of the event by using Visa, MasterCard, American Express, or Cash. Listed below are the payment options for suite holders. Please review these options to determine which best suit your needs.

OPTION #1, CREDIT CARD ON FILE

As a suite holder, you may place a credit card on file with the ARAMARK suite catering office to be used for food and beverage charges (including the restock program). At the end of the event, you will be required to sign the customer summary, eliminating the need to present a card.

OPTION #2, ESCROW ACCOUNT

Please contact our catering office to see if this option applies to you.

OPTION #3, PAYMENTS AT CONCLUSION OF EVENT

Your guests are responsible for all food and beverage charges incurred during the event. Similar to setting up a bar tab, our suite attendant will be required to ask for a credit card at the beginning of the event. All charges will be posted to the credit card during the event and a signature will be required at the end. Should the guest elect to pay cash, the credit voucher will be destroyed.

For suites with shared ownership, each partner in the suite must establish a separate account with the ARAMARK suite catering office. In order to ensure the proper posting of charges, it will be necessary to provide the suite catering office with a calendar of day each partner will be using the suite.

Visa, MasterCard and American Express are accepted by ARAMARK.

Frequently Asked Questions

HOW MANY GUESTS DOES AN ORDER SERVE?

All a la carte items serve six.

IS THE GRATUITY INCLUDED?

The Service charge is not intended to be a tip or gratuity for the benefit of employees; however, please note that 11% of the service charge is distributed to certain employees as additional wages. Additional gratuities are at the discretion of the suite host/guest. If you would like to give your suite attendant a tip, you may add it to your final invoice at the time it is presented or you may designate a tip when placing the order.

WHEN WILL THE FOOD ARRIVE?

Upon arrival, snacks and beverages will be in your suite at the opening of gates. To ensure food quality and freshness, some items will be held back until your arrival.

IS THE SUITE OPEN WHEN THE GUESTS ARRIVE?

Luxury suite holders may enter the Coliseum and their suite (3) hours prior to the game. Please note that all game and opening times are subject to change. Luxury suite holders may remain in their suite up to one (1) hour after the game. The concierge staff will be checking for suite tickets and they will be able to open those suites for our guests. ARAMARK food and beverage staff members are not authorized to unlock suites.

CAN THE FOOD AND BEVERAGE BE ORDERED UNTIL THE END OF THE GAME?

During a football game, all food and beverage orders cease at the end of the 3rd quarter. For all other events, the suite attendant will inform the suite host of order cut-off times.

Frequently Asked Questions

DO I NEED TO WAIT UNTIL I AM IN THE SUITE TO PLACE AN ORDER?

We recommend placing your food and beverage orders in advance by the deadlines indicated in the ordering procedures. If the deadline is missed, an order from the Event Day Menu may be placed at any time from 2 days prior to the event until the kitchen is closed during the event. The Event Day Menu selections are limited

WHAT IS AN ORDER CONFIRMATION?

When an order is received in the suites catering office, whether by fax, telephone or online, it must be entered into the ARAMARK system. This will produce a computer-generated copy. This copy is the order confirmation that you will receive within 24 hours via online or fax. If you have not received confirmation within this time, please contact the suite catering office at 510-577-3900 or 510-577-3901 to confirm that your order has been received.



PACKAGES



Stadium Favorite Package

(Service for 12)

SNACK BAR

Roasted Peanuts, Fresh Popcorn, Kettle Chips, Onion Dip

FRUITS & BERRIES

Pineapple, Watermelon, Cantaloupe, Seasonal Berries

CHEESE DISPLAY

Grapes, Candied Pecan, Dried Cranberries, Rosemary-Pecan Chips

ROAST TURKEY SANDWICH

Whole Wheat Artisan Roll, Tomato, Cranberry Mayonnaise

SPICY WINGS

Celery, Carrot Sticks, Point Reyes Blue Cheese

ANGUS BEEF SLIDERS

Sharp Cheddar, Pickle, Caramelized Onion

GRILLED ALL-BEEF HOT DOGS

Sauerkraut, Mustard, Ketchup, Relish

COOKIES & BROWNIES

Chocolate Chip, Sugar, and White Chocolate Hazelnut Cookies

Chocolate Fudge Nut Brownies

\$40 per Person

UPGRADE OPTION

“Stadium Favorites” Beverage Package

One Six Pack Each:

Pepsi, Diet Pepsi, Sierra Mist, Aquafina Bottled Water

Two Six Packs Each:

Bud Light, Corona

\$155

"The Natural" Package

(Service for 12)

ENERGY MIX

Toasted Almonds, Granola, Banana Chips, Candied Ginger,
Raisins, Honey

MEDITERRANEAN CUCUMBERS

Kalamata Olives, Red Onion, Feta, Peppers
Red Wine Vinaigrette

ORGANIC WHEAT PENNE SALAD

Artichoke Pesto, Grape Tomatoes, Roasted Gilroy Garlic

FRUIT AND 7 GRAIN MEDLEY SALAD

Green Lentils, Quinoa, Buckwheat, Barley, Oats, Brown Rice
Red Lentils, Dried Blueberries, Figs, Cherries

PORTOBELLO FLAT BREAD PIZZA

Mushrooms, Caramelized Onion, Goat Cheese, Extra Virgin Olive Oil,
Tomato, Mozzarella

GRILLED CHICKEN CAPRESE

Skinless Breast of Chicken, Fresh Cheese, Basil, Tomato

GRANNY SMITH APPLE CRUMBLE

\$38 per person

UPGRADE OPTION

"The Natural" Beverage Package

One Six Pack of each:

Aquafina Bottled Water, Sobe Lean, Michelob Ultra, Heineken Light

One Bottle of Each

BV Carneros Chardonnay, Ramsey Pinot Noir

\$180

“The Kickoff” Package

(Service for 12)

SNACK BAR

Roasted Peanuts, Fresh Popcorn, Kettle Style Chip, Onion Dip

FRUIT & BERRIES

Pineapple, Watermelon, Cantaloupe, Seasonal Berries

SPICY WINGS

Carrots, Celery Sticks, Point Reyes Blue Cheese Dressing

ANGUS BEEF SLIDERS

Sharp Cheddar Cheese, Caramelized Onion, Pickle

JUMBO HOT DOGS

Grilled All-Beef Hot Dogs, Fresh Sauerkraut

\$27.50 per person

“The Ultimate Fan” Package

(Service for 12)

SNACK BAR

Roasted Peanuts, Fresh Popcorn, Kettle Chips, Onion Dip

FRUITS & BERRIES

Pineapple, Watermelon, Cantaloupe, Seasonal Berries

MINI ROAST PRIME RIB SANDWICH

Horseradish Cream, Arugula and Caramelized Onion

PULLED PORK BBQ SLIDERS

Slaw, Dutch Crunch Rolls

CRISPY CHICKEN TENDERS

Buttermilk Ranch and BBQ Sauce

SAAG’S HOT ITALIAN SAUSAGES

Mustard, Sauerkraut, Peppers, Onions

COOKIES & BROWNIES

Chocolate Chip, Sugar, and White Chocolate Hazelnut Cookies

Chocolate Fudge Nut Brownies

\$40 per Person

UPGRADES OPTION

“Ultimate Fan” Beverage Package

One Six Pack Each:

Pepsi, Diet Pepsi, Sierra Mist, Aquafina Bottled Water

Corona, Bud Light and Michelob Ultra

One Bottle Each:

Markham Chardonnay, Markham Merlot

\$205

“The BBQ” Package

(Service for 12)

CRISPY KETTLE STYLE AND TORTILLA CHIPS

Onion Dip, Fresh Pico de Gallo

FRUITS & BERRIES

Pineapple, Watermelon, Cantaloupe, Seasonal Berries

LAYERED DIP

**Refried Beans, Guacamole, Salsa, Shredded Cheese, Jalapeño, Olives, Sour Cream,
White Corn Tortilla Chips**

POTATO SALAD

Red Potato, Green Onion, Mustard Aioli

SLOW SMOKED BBQ RIBS AND CHICKEN

Slow Cooked St Louis Ribs, Chicken Quarters, BBQ Sauce

BBQ BEEF BRISKET

Mango BBQ Sauce, Dutch Crunch Rolls

BBQ SIDES

Macaroni and Cheese Gratin, Molasses Baked Beans, Corn Muffins

APPLE CRUMBLE

\$45 per Person

UPGRADE OPTION

“BBQ” Beverages Package

One Six Pack Each:

**Pepsi, Diet Pepsi, Sierra Mist, Aquafina Bottled Water
Bud Light, Corona, Budweiser, Widmer Hefeweizen**

Two Bottles of: Jose Cuervo Golden Margarita

\$260

“The Chef’s Signature” Package

(Service for 12)

Roasted Red Pepper Hummus
Pita Chips, Crostini

CHEESE DISPLAY

Grapes, Candied Pecan, Dried Cranberries, Rosemary-Pecan Chips

JUMBO SHRIMP COCKTAIL

Horseradish Root, Chive, Lemon
Cocktail Sauce

ANTIPASTO PLATTER

Proscuitto, Capicola, Salami, Buffalo Mozzarella, Artisan Olives
Olive Oil Garlic Crostini

BABY ICEBERG WEDGE SALAD

Apple Wood Smoked Bacon, Baby Tomatoes, Red Onion, Point Reyes Blue Cheese

OVEN ROASTED CHICKEN BREAST

Green Beans, Shiitake Mushrooms, Natural Sage Jus

GRILLED BEEF TENDERLOIN STEAK

Cabernet Sauce, Yukon Mashed Potato, Baby Squash

MINI CHOCOLATE CREAM PUFFS

Cheese Cake Martini
Fresh Berries
\$55 per Person

UPGRADE OPTION

“Chef Signature” Beverage Package

One Six Pack of each: Pepsi, Diet Pepsi, Sierra Mist,
Aquafina Bottled Water, Heineken, Corona

One Bottle of Each:

Hanna Sauvignon Blanc, Hess Select Cabernet Sauvignon
\$195

Stadium Sausages & Hot Dogs

(Service for 6)

STADIUM SAUSAGES

(Orders for 6)

Saag's Bay Area Sausages

\$8 per person

Select One Type:

Spicy Grilled Italian

Chicken Parmesan

Polish Sausages

Bavarian Bratwurst

HOT DOGS

(Orders for 6)

Select One Type:

Jumbo Hot Dogs

Grilled All-Beef Hot Dogs, Fresh Sauerkraut

\$7 per person

CONEY ISLAND DOG

Coney Island Style Dog, Fresh Sauerkraut

\$7 per person

Veggie Dog

Sautéed Pepper and Onion Mix

\$7 per person

Stadium Burger Roster

Minimum Order of 6

Half Pound burgers served with Lettuce, Tomato, Onions, Pickles & Sesame Seed Bun
\$12 Per person

CLASSIC CHEESE BURGER

Cheddar Cheese

ALL AMERICAN BACON CHEESE BURGER

Applewood Smoked Bacon, American Cheese

MUSHROOM BURGER

Sautéed Mushroom, Swiss Cheese

CHIPOTLE BLACK BEAN BURGER

Swiss Cheese

PESTO GRILLED CHICKEN BURGER

Provolone Cheese

BUFFALO CHICKEN BURGER

Breaded Buffalo Chicken, Hot Sauce, Crumbled Blue Cheese



À LA CARTE



Chilled Starters

Minimum Order of 6

CHEESE DISPLAY

Grapes, Candied Pecan, Dried Cranberries, Rosemary-Pecan Chips
\$12

JUMBO SHRIMP COCKTAIL

Horseradish Root, Chive, Lemon
Cocktail Sauce,
\$13

FARMERS MARKET VEGETABLES

Carrots, Cucumber, Broccolini
Point Reyes Blue Cheese Dip
\$7.50

FRUITS & BERRIES

Pineapple, Watermelon, Cantaloupe, Seasonal Berries
\$8

ANTIPASTO PLATTER

Prosciutto, Capicola, Salami, Buffalo Mozzarella, Artisan Olives
Olive Oil Garlic Crostini
\$9

LAYERED DIP

Refried Beans, Guacamole, Salsa, Shredded Cheese, Jalapeño, Olives,
Sour Cream, White Corn Tortilla Chips
\$8

AHI TUNA CARPACCIO

Arugula, Capers, Whole Grain Mustard Aioli,
Toast Points
\$10

ROASTED RED PEPPER HUMMUS

Pita Chips, Crostini
\$8

SPINACH AND ARTICHOKE DIP

Balsamic Crostini
\$8

Hot Starters

Minimum Order of 6

NACHO BAR

Tortilla Chips, Pork Carnitas, Guacamole, Sour Cream, Black Beans, Salsa
Pico De Gallo, Warm Cheddar Cheese Sauce

\$10.50

DUNGENESS CRAB CAKES

Lemon Mustard Aioli

\$12

SPICY WINGS

Carrots, Celery Sticks, Point Reyes Blue Cheese Dressing

\$10

CRISPY CHICKEN TENDERS

Buttermilk Ranch and Barbeque Sauce

\$8.50

ANGUS BEEF SLIDERS

Sharp Cheddar Cheese, Caramelized Onion, Pickle

\$8.50

STEAK AND BEAN CHILI

Shredded Cheddar, Sour Cream, and Corn Muffins

\$8.50

Salads

Minimum Order of 6

CAESAR SALAD

Hearts of Romaine, Shaved Parmesan, Focaccia Croutons

\$7

Add Grilled Chicken Breast

\$3

CLASSIC TURKEY COBB SALAD

Iceberg, Romaine, Frisée, Point Reyes Blue Cheese, Avocado,
Tomatoes, Bacon, Egg, Chives, Red Wine Vinaigrette

\$10

BABY ICEBERG WEDGE SALAD

Apple Wood Smoked Bacon, Baby Tomatoes, Red Onion, Point Reyes Blue Cheese

\$8

POTATO SALAD

Red Potato, Green Onion, Mustard Aioli

\$5.50

COLE SLAW

Chopped Green Cabbage, Shredded Carrots,
Sweet 'n Sour Slaw Dressing

\$5.50

CHOP SALAD

Genoa Salami, Provolone, Tomatoes, Pine Nuts, Olives, Artichokes, Pepperoncini, Garbanzo Beans,
Kidney Beans, Baby Iceberg, Balsamic Vinaigrette

\$7

SPINACH SALAD

Orange Supremes, Shaved Parmesan, Candied Pecan, Shallot Vinaigrette

\$7

Sandwiches

Minimum Order of 6

ROAST BEEF SANDWICH

Arugula, Horseradish Cream, Balsamic Grilled Red Onion
Sweet Bread Rolls
\$10

THE GRINDER

Proscuitto, Salami, Ham, Provolone Cheese, Roasted Bell Pepper, Pesto, Shaved Red Onions,
Tomatoes, Hero Dutch Crunch Roll
\$10

CHICKEN CLUB SANDWICH

Apple Wood Smoked Bacon, Swiss Cheese, Avocado, Tomatoes, Butter Lettuce, Sourdough Roll
\$10

DELI BAR "BUILD YOUR OWN"

Roast Beef, Turkey, Pastrami, Swiss, Cheddar, Provolone, Iceberg Lettuce, Tomato, Red Onion,
Assorted Rolls
\$14

CALIFORNIA CAJUN TURKEY WRAP

Chili Tomato Tortilla, Pepper Jack Cheese, Shredded Romaine, Pico De Gallo,
Chipotle Ranch Sauce
\$10

GRILLED PORTOBELLO SANDWICH

Balsamic Marinated Mushroom, Swiss Cheese, Sun Dried Tomato Pesto Sauce, Potato Bun
\$10

Signature Items

Minimum Order of 6

SLOW SMOKED BBQ RIBS AND CHICKEN

Slow Cooked St Louis Ribs, Chicken Quarters, BBQ Sauce
Roasted Sweet Potato, Corn Muffins
\$22

SEARED ANGUS BEEF TENDERLOIN

Yukon Mashed Potatoes, Green Beans, Roasted Mushrooms, Pearl Onions, Cabernet Reduction
\$35

PAN SEARED SALMON

Spinach, Roasted Tomatoes
\$28

DRY RUBBED GRILLED TRI TIP

Cole Slaw, Macaroni and Cheese Gratin, Buttermilk Biscuits
\$20

OVEN ROASTED CHICKEN BREAST

Green Beans, Shiitake Mushrooms, Natural Sage Jus
\$20

BRAISED BEEF SHORT RIBS

Buttermilk Mashed Potato, Apple Bacon Brussels Sprouts,
Aged Balsamic Reduction
\$24

BASKET OF SOUTHERN FRIED CHICKEN

Macaroni and Cheese, Buttermilk Biscuits, Seasonal Vegetables
\$16

CHICKEN FAJITA

Rice, Pinto Beans, Flour Tortillas, Guacamole, Pico De Gallo, Sour Cream
(Vegetarian Option Available Upon Request)
\$16

Pizzas

(Coliseum 16 Inch Pizza)

FOUR CHEESE PIZZA

Mozzarella, Parmesan, Cheddar, Asiago

\$28

MARGHERITA PIZZA

Mozzarella, Roma Tomatoes, Roasted Garlic, Fresh Basil

\$30

PEPPERONI PIZZA

Mozzarella, Italian Pepperoni

\$28

VEGGIE PIZZA

Tomato-Basil Garlic Sauce, Onions, Peppers, Mushrooms and Roma Tomato

\$30

GLUTEN FREE PIZZA

All Above Pizza Available in a 10" Gluten Free Crust

\$15

Snack Items

Minimum Order of 6

SNACK BAR

Roasted Peanuts, Fresh Popcorn, Kettle Style Chips, Onion Dip
\$8

BOTTOMLESS POPCORN

Freshly Popped for Every Game
\$4

ROASTED PEANUTS IN THE SHELL

\$3

KETTLE CHIPS

Onion Dip
\$4

CRACKER JACK

Old-Time Stadium Favorite
\$3

CANDY BASKET

M&M's Plain and Peanut, Gummy Bears, Red Vines, Sour Patch Kids, Skittles
\$5

Chocolate Covered Pretzels
\$4

Sweet Endings

Minimum Order of 6

APPLE CRUMBLE

Vanilla Ice Cream
\$6

CUP CAKES

Chocolate, Vanilla Frosting
Vanilla, Chocolate Frosting,
\$4

STRAWBERRY SHORTCAKE

Grilled Pound Cake, Grand Marnier Infused Strawberries, Vanilla Ice Cream, Whipped Cream
\$7

COOKIES & BROWNIES

Chocolate Chip, Sugar, and White Chocolate Hazelnut Cookies
Chocolate Fudge Nut Brownies
\$5

(Cookies & Brownie Options for Sugar Free, Gluten Free)

PREMIUM ICE CREAM

Chocolate, Chocolate Chip, Vanilla
\$5

INDIVIDUAL NEW YORK STYLE CHEESECAKE

Raspberry, Coffee, or New York Style
\$7

CHOCOLATE FONDUE

Pound Cake, Short Bread Cookies, Pretzels, Strawberries, Marshmallows
\$7

PERSONALIZED CAKES

Let Us Provide Your Suite With A Decorated and Personalized Cake For Your
Next Celebration. Call For Further Details and Prices.

Special Order Deadlines Apply.

Glossary of Culinary Terms

Angus Beef - Black, hornless breed of cattle originated in Scotland and prized for its meat.

Arugula - Pungent salad green with a distinct peppery flavor

Barolo - Grapes from the Italian Piedmont region, exceptional red wine, made from Nebbiolo grapes, is known for its lush bouquet and robust body.

Gluten Free - completely free of ingredients derived from gluten-containing cereals: wheat (including kamut and spelt), barley, rye, and triticale, as well as the use of gluten as a food additive in the form of a flavoring, stabilizing or thickening agent.

Hummus - a dip made from garbanzo bean purée, mixed with lemon juice, garlic, tahini (sesame paste) and salt.

Point Reyes Cheese - made on the farm from a closed herd of 250 Holstein cows, handmade from hormone-free raw cow milk, made with enzymes classified as vegetarian by the FDA, made with gluten-free penicillium roqueforti, aged a minimum of 6 months, all natural - containing no preservatives, bleaches or whiteners, original blue is certified kosher for dairy





Wine List

SAUVIGNON BLANC

Robert Mondavi Napa Fume Blanc	\$35
Hanna	\$40
Groth Napa	\$40
Duckhorn	\$52
Sterling Napa	\$65

CHARDONNAY

Clos Du Bois	\$30
Hess Select	\$33
Markham	\$35
Wente "Riva Ranch"	\$40
B.V. Carneros	\$42
Sonoma Cutrer Russian River	\$44
Groth Napa	\$55

ALTERNATIVE WHITES & BLUSH

Sutter Home White Zinfandel	\$22
Rosenblum "Cuvee" Zinfandel	\$32
Newton Claret	\$50

SPARKLING

Korbel	\$28
Domaine Carneros	\$60
Schramsberg Blanc De Blanc	\$65
Dom Perignon	\$200

MERLOT

Ravenswood Sonoma	\$38
Markham	\$38
Provenance	\$40
Rutherford Hill	\$50

CABERNET SAUVIGNON

B.V. Napa	\$40
Beringer "Knight's Valley"	\$44
Hess Select	\$45
Franciscan	\$50
Sterling Napa	\$58
Groth Napa	\$95
Joseph Phelps Napa	\$105

ALTERNATIVE RED

Ravenswood Zinfandel "Lodi"	\$32
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PINOT NOIR

Ramsey	\$32
Chalone	\$44
Sanford	\$55
Duckhorn Migration	\$60

Beverages

All Beverages Are Served By the Six-Pack

SOFT DRINKS \$15

Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper,
Mountain Dew, Mug Root Beer, Ginger Ale, Ice Tea

BOTTLED WATERS

Aquafina Water \$15

San Pellegrino \$18

FRUIT JUICES \$15

Orange, Grapefruit,
Cranberry, Pineapple, Apple, Tomato

REGULAR OR DECAF COFFEE \$28

Airpot (8 Servings)

BLACK OR HERBAL TEAS \$28

Beer

All Beer Served By the Six-Pack

PREMIUM BEER \$28

Sierra Nevada, Pyramid Seasonal,
Widmer Hefeweizen, Guinness Stout,
Corona, Kona Longboard, Stella Artois,
Fat Tire, Heineken, Heineken Light, Sam Adams

DOMESTIC BEER \$25

Budweiser, Bud Light, Michelob Ultra, O'Doul's

Other Beverage Options

THE STARTER \$75

Smirnoff Vodka, Bloody Mary Mix,
Worcestershire Sauce, Tabasco,
Celery, Salt and Fresh Limes

SMIRNOFF COSMO \$50

The Perfectly Mixed Cosmopolitan

SMIRNOFF MOJITO \$50

A Refreshing New Interpretation
of the Classic Cuban Mojito

JOSE CUERVO GOLDEN MARGARITA \$50

Enjoy a Top Shelf Margarita in Your Suite

Mixers

BLOODY MARY MIX \$15/BOTTLE

MARGARITA MIX \$15/BOTTLE

CLUB SODA \$15/SIX-PACK

TONIC WATER \$15/SIX-PACK

Liquor

(All Bottles Are 750ml)

VODKA

Smirnoff	\$36
Absolut	\$55
Ketel One	\$65

RUM

Myers Platinum	\$35
Myers Dark	\$40
Captain Morgan	\$45

GIN

Tanqueray	\$45
New Amsterdam	\$40

TEQUILA

Jose Cuervo Gold	\$40
Patron Silver	\$98
Don Julio Reposado	\$95

SCOTCH

Johnnie Walker Red	\$45
Chivas Regal	\$54

WHISKEY

Jack Daniels	\$48
Crown Royal	\$52
Jameson	\$48

COGNAC

Hennessy VSOP	\$88
Hennessy Black	\$68

CORDIALS

Kahlua	\$40
Bailey's Irish Cream	\$43

