

**Plan your group event at the award winning ZED451  
We take care of all the details from A to ZED**

**THE CHOICE IS YOURS.....**

**1. BRUNCH, LUNCH, DINNER, RECEPTIONS**

**2. PRIVATE, SEMI-PRIVATE or ROOFTOP FOR GROUPS OF 8 TO 800  
GUESTS**

**3. DINING STYLE.....**

**-Churrascaria Style**

featuring our harvest tables, wide variety of unlimited samplings of  
meats & seafoods, sides and desserts (see menu options)

**-Plated Style**

multiple courses featuring family style service (see menu options)

**PEOPLE ARE TALKING...**

2012 and 2013 Best of Illinois Meetings and Events  
2013 The Knot, Best of Weddings pick

“Jaw-dropping Chicago location for drinks with a view” –Thrillest  
Best Chicago Rooftop Bars – Local Tourist



AN UNCONVENTIONAL STEAKHOUSE

## ZED LUNCH MENU #1 – PLATED SYTLE

### **SALADS**

(Served Family Style)

Raw Brussels Sprout Caesar Salad  
Kale & Quinoa with Almonds and Golden Raisins  
Sautéed Wild Mushrooms

### **ENTREES**

(Served Family Style)

Buttermilk & Herb Marinate Bottom Sirloin  
Moroccan Marinated Chicken Breast  
Catch of the Day

### **DESSERTS**

(Served Family Style)

ZED's Seasonal Desserts

### **BEVERAGES**

Coffee, Ice Tea and Soft Drinks

35 per person

per person price does not include gratuity, tax or admin fees



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## ZED LUNCH MENU #2 – CHURRASCARIA STYLE

### HARVEST TABLE (Unlimited Visits)

Artisan Cheeses, Charcuterie, Breads, and Homemade Spreads

Market Soups	Canonita Potato Salad	Shaved Asparagus Salad
Seven Bean Salad	Kale & Quinoa Salad	Sugar Snap Peas
Succotash	Moroccan Chicken Salad	Apple & Walnut Salad
Candied Beets	Red Wine Poached Pears	Brussels Sprout Caesar Salad
Sautéed Wild Mushrooms	Greek Salad	Strawberry and Arugula Salad
	Roasted Pineapple Madagascar	

### BEVERAGES

Coffee, Ice Tea and Soft Drinks

30 per person

per person price does not include gratuity, tax or admin fees

Compliment our LUNCH MENU #2 with

### ZED MAIN TABLE OPTIONS (Tables replenished throughout lunch)

**CHEF'S SELECTION TABLE** (Please Select 2) 10 per person

ZED 451's Signature Buttermilk Marinated Bottom Sirloin

Moroccan Marinated Chicken Breast

Catch of the Day.

**GOURMET SLIDER TABLE** 8 per person

Black Bean Sliders

Buffalo Chicken Sliders

Chicago Dog

Hand Chopped Steak Sliders

**GOURMET FLATBREAD TABLE** 10 per person

Wild Mushroom Flatbread

Smoked Tomato & Mozzarella Flatbread

Moroccan chicken Flatbread

All above per person prices do not include gratuity, tax or admin fees



AN UNCONVENTIONAL STEAKHOUSE

**ZED BRUNCH - CHURRASCARIA STYLE**

Available Saturdays and Sundays 10am to 2pm

**HARVEST TABLE** (Unlimited Visits)

Panettone French Toast with Bananas & Candied Nuts  
Vanilla Scented Steel Cut Oatmeal  
Mini Pastries  
Assorted Seasonal Salads  
Maple Cajun Bacon

Smoked Salmon Station  
9-Hour Smoked Wagyu Brisket  
Assorted Seasonal Fresh Fruits  
Cheese and Charcuterie  
Tomato Basil Frittata

**BRUNCH SELECTION** (Served Tableside)

ZED's Chicken' n Waffles  
Roasted Turkey Breast  
Linguisa Pork Sausage

Bourbon Glazed Ham  
Buttermilk & Herb Marinated Bottom Sirloin  
Catch of the Day

Homemade Cinnamon Rolls

**BEVERAGES**

Coffee, Ice Tea and Soft Drinks

40 per person  
per person price does not include gratuity, tax or admin fees

**OPTIONAL BRUNCH ADD-ONS**

**Omelet Station** 10 per person

Your very own ZED 451 chef in your private room cooking omelets made to order for your guests! Ingredients include: maple bourbon marinated ham, roasted turkey, Linguisa sausage, tomatoes, onions, seasonal peppers, mushrooms, and two artisan cheeses based on availability

**Brunch Bar Package** 2 ½ hours 20 per person (5 per person for each additional ½ hour)

Mimosas and Bloody Marys, Juices

All above per person prices do not include gratuity, tax or admin fees



AN UNCONVENTIONAL STEAKHOUSE

ZED DINNER MENU #1 - CHURRASCARIA STYLE

STARTER

Chef's Selection Amuse of the Day

HARVEST TABLE (Unlimited Visits)

Artisan Cheeses, Charcuterie, Breads, and Homemade Spreads

- Market Soups, Chinese Long Bean Salad, Caramelized Vegetable Salad with Quinoa, Sautéed Wild Mushrooms, Salad Smoked Tomato & Mozzarella Caprese, Asian Noodle Salad, Caramelized Onion & Shallot Deviled Eggs, Classic Potato Salad, Thai Apple Salad, Persian Chana dal Salad, Roasted Madagascar Pineapple, Tiger Carrot Salad, Broccoli Salad, Fregola Cous Cous Salad, Grilled Cactus Salad with Cotija Cheese, Raw Brussels Sprout Caesar, BLT Panzanella, Kale & Quinoa, Almonds & Golden Raisins, Corn & Black Bean Salad, Glazed Beets with Blue Cheese & Candied Pecans

CHEF'S SELECTIONS (Tablesides Service)

BEEF

- Seasoned Ribeye, Chimichurri Charred Hanger Steak, Wagyu Top Sirloin with Roasted Chipotle Tomato Steak Sauce, Buttermilk & Herb Marinated Bottom Sirloin

PORK

- Asian Pork Belly with Hoisin BBQ Sauce, Linguisa Pork Sausage with Horseradish Honey Mustard

POULTRY

- Moroccan Marinated Chicken Breast

SEAFOOD

- Catch of the Day, Citrus Dusted Faroe Island Salmon, Caribbean Orange Chili Glazed Swordfish

GAME

- Venison Denver Leg with Mushroom Bordelaise, Pan Seared Moulard Duck Breast with Amaretto Pistachio Butter

BEVERAGES

Coffee, Ice Tea and Soft Drinks

59 per person per person price does not include gratuity, tax or admin fees

OPTIONAL PRE-DINNER RECEPTION

45 minutes of unlimited hors d'oeuvres. Please select 3

- Fire Roasted Borsin Stuffed Peppadews, Pumpnickel Crusted Smoked Salmon, Chicken Meatballs with Marinara & Melted Mozzarella, Whipped Feta & Toasted Pistachio Cucumber Medallions, Goat Cheese Stuffed Bacon Wrapped Dates, Gambas Shrimp

15 per person Price does not include gratuity, tax or admin fee



AN UNCONVENTIONAL STEAKHOUSE

ZED DINNER MENU #2 CHURRASCARIA STYLE

STARTER

Chef's Selection Amuse of Day

HARVEST TABLE (Unlimited Visits)

Artisan Cheeses, Charcuterie, Breads, and Homemade Spreads

- Market Soups, Chinese Long Bean Salad, Caramelized Vegetable Salad with Quinoa, Sautéed Wild Mushrooms, Salad Smoked Tomato & Mozzarella Caprese, Asian Noodle Salad, Carmelized Onion & Shallot Deviled Eggs, Classic Potato Salad, Thai Apple Salad, Persian Chana dal Salad, Roasted Madagascar Pineapple, Tiger Carrot Salad, Broccoli Salad, Glazed Beets with Blue Cheese & Candied Pecans, Fregola Cous Cous Salad, Grilled Cactus Salad with Cotija Cheese, Raw Brussels Sprout Caesar, BLT Panzanella, Kale & Quinoa, Almonds & Golden Raisins, Corn & Black Bean Salad

Grilled and Chilled Maine Shrimp, Bloody Mary Cocktail Sauce

CHEF'S SELECTIONS (Tableside Service)

BEEF

- Seasoned Ribeye, Chimichurri Charred Hanger Steak, Wagyu Top Sirloin with Roasted Chipotle Tomato Steak Sauce, Buttermilk & Herb Marinated Bottom Sirloin

PORK

- Asian Pork Belly with Hoisin BBQ Sauce, Linguisa Pork Sausage with Horseradish Honey Mustard

POULTRY

- Moroccan Marinated Chicken Breast

SEAFOOD

- Blackened Catfish, Citrus Dusted Faroe Island Salmon, Caribbean Orange Chili Glazed Swordfish

GAME

- Venison Denver Leg with Mushroom Bordelaise, Pan Seared Moulard Duck Breast with Amaretto Pistachio Butter

MARKET SIDES (Please Select 2, Served Sharing Style)

- Fingerling Potatoes with White Truffle Crème Fraiche, Roasted Vegetable Medley, Smoked Gouda Mashed Potatoes, Sweet Corn with Cotija Cheese

DESSERTS (Please Select 3, Served Sharing Style)

- Lemon Meringue Tarts, Red Velvet Cupcakes, Chocolate Dipped Strawberries, Elvis Cupcakes, Milk Chocolate Peanut Butter Bars, Oreo Lollipops

BEVERAGES

Coffee, Ice Tea and Soft Drinks

75 per person Per person price does not include gratuity, tax or admin fees

OPTIONAL PRE-DINNER RECEPTION

45 minutes of unlimited hors d'oeuvres. Please select 3

- Fire Roasted Borsin Stuffed Peppadews, Pumpernickel Crusted Smoked Salmon, Chicken Meatballs with Marinara & Melted Mozzarella, Whipped Feta & Toasted Pistachio Cucumber Medallions, Gambas Shrimp, Goat Cheese Stuffed Bacon Wrapped Dates

15 per person Price does not include gratuity, tax or admin fee



AN UNCONVENTIONAL STEAKHOUSE

ZED DINNER MENU #3 CHURRASCARIA STYLE

STARTER

Chef's Selection Amuse of the Day

HARVEST TABLE (Unlimited Visits)

Artisan Cheeses, Charcuterie, Breads, and Homemade Spreads

- Market Soups, Chinese Long Bean Salad, Caramelized Vegetable Salad with Quinoa, Sautéed Wild Mushrooms, Salad Smoked Tomato & Mozzarella Caprese, Asian Noodle Salad, Carmelized Onion & Shallot Deviled Eggs, Classic Potato Salad, Thai Apple Salad, Persian Chana dal Salad, Roasted Madagascar Pineapple, Tiger Carrot Salad, Broccoli Salad, Glazed Beets with Blue Cheese & Candied Pecans, Fregola Cous Cous Salad, Grilled Cactus Salad with Cotija Cheese, Raw Brussels Sprout Caesar, BLT Panzanella, Kale & Quinoa, Almonds & Golden Raisins, Corn & Black Bean Salad

CHEF'S SELECTIONS (Tablesides Service)

BEEF

- Seasoned Ribeye, Chimichurri Charred Hanger Steak, Wagyu Top Sirloin with Roasted Chipotle Tomato Steak Sauce, Buttermilk & Herb Marinated Bottom Sirloin

PORK

- Asian Pork Belly with Hoisin BBQ Sauce, Linguisa Pork Sausage with Horseradish Honey Mustard

POULTRY

- Moroccan Marinated Chicken Breast

SEAFOOD

- Blackened Catfish, Citrus Dusted Faroe Island Salmon, Caribbean Orange Chili Glazed Swordfish

GAME

- Venison Denver Leg with Mushroom Bordelaise, Pan Seared Moulard Duck Breast with Amaretto Pistachio Butter

SEAFOOD MARKET TABLE (Unlimited Visits)

- Grilled and Chilled Maine Shrimp, Bloody Mary Cocktail Sauce, Wianno Oysters, Champagne Mignonette, Shrimp, Squid & Bay Scallop Seafood Salad, Lemon Lime Vinaigrette, Alaskan King Crab, Tabasco Aioli, New England Lobster Roll, Curry, Cayenne, Mahi Mahi Ceviche Shooters

MARKET SIDES (Please Select 2, Served Sharing Style)

- Fingerling Potatoes with White Truffle Crème Fraiche, Roasted Vegetable Medley, Smoked Gouda Mashed Potatoes, Sweet Corn with Cotija Cheese

DESSERTS (Please Select 3, Served Sharing Style)

- Lemon Meringue Tarts, Red Velvet Cupcakes, Chocolate Dipped Strawberries, Elvis Cupcakes, Milk Chocolate Peanut Butter Bars, Oreo Lollipops

BEVERAGES

Coffee, Ice Tea and Soft Drinks

95 per person Per person price does not include gratuity, tax or admin fees

OPTIONAL PRE-DINNER RECEPTION

45 minutes of unlimited hors d'oeuvres. Please select 3

- Fire Roasted Borsin Stuffed Peppadews, Pumpernickel Crusted Smoked Salmon, Chicken Meatballs with Marinara & Melted Mozzarella, Whipped Feta & Toasted Pistachio Cucumber Medallions, Gambas Shrimp, Goat Cheese Stuffed Bacon Wrapped Dates

15 per person Price does not include gratuity, tax or admin fee

ChicagoEvents@ZED451.com www.ZED451.com

739 N Clark St. Chicago, IL 60610 Corner of Clark & Superior in Downtown Chicago

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Items Subject to Change Seasonally



AN UNCONVENTIONAL STEAKHOUSE

**ZED DINNER MENU #4 - PLATED /Family Style**

**SALADS**

(Served Family Style)  
Please Select 2 Salads

Sautéed Wild Mushroom Salad  
Wild Rice Butternut Squash

Kale & Quinoa Salad  
Tiger Carrot Salad

**ENTREES**

(Served Family Style)  
Buttermilk & Herb Marinated Bottom Sirloin  
Moroccan Marinated Chicken Breast  
Catch of the Day

**MARKET SIDES**

(Served Family Style)  
Roasted Vegetable Medley  
Smoked Gouda Mashed Potatoes

**DESSERTS**

(Served Family Style)  
Please Select 3 Desserts

Lemon Meringue Tarts  
Red Velvet Cupcakes  
Chocolate Dipped Strawberries

Elvis Cupcakes  
Milk Chocolate Peanut Butter Bars  
Oreo Lollipops

**BEVERAGES**

Coffee, Ice Tea and Soft Drinks

59 per person Per person price does not include gratuity, tax or admin fee

**OPTIONAL PRE-DINNER RECEPTION**

45 minutes of unlimited hors d'oeuvres. Please select 3

Fire Roasted Borsin Stuffed Peppadews  
Pumpnickel Crusted Smoked Salmon  
Chicken Meatballs with Marinara & Melted Mozzarella  
Whipped Feta & Toasted Pistachio Cucumber Medallions  
Goat Cheese Stuffed Bacon Wrapped Dates  
Gambas Shrimp

15 per person Price does not include gratuity, tax or admin fee





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**ZED DINNER MENU #5 - PLATED /Family Style**

**STARTER**

(Served Family Style)

Artisan Cheeses, Charcuterie, Breads and Homemade Spreads Platters

**SALADS**

(Served Family Style)

Please Select 2 Salads

Sautéed Wild Mushroom Salad  
Wild Rice Butternut Squash

Kale & Quinoa Salad  
Tiger Carrot Salad

**ENTREES**

(Served Family Style)

Grass-fed Ribeye with Champagne Red Onions  
Seasonal Artisanal Sausage with Horseradish Honey Mustard  
Faroe Island Salmon with a Kahlua Orange Marmalade Glaze  
Pan Seared Moulard Duck Breast with Seedling Farms Sour Cherry Sauce

**MARKET SIDES**

(Served Family Style)

Roasted Vegetable Medley

Smoked Gouda Mashed Potatoes

Sweet Corn with Cotija Cheese

**DESSERTS**

(Served Family Style)

Please Select 3 Desserts

Lemon Meringue Tarts  
Red Velvet Cupcakes  
Chocolate Dipped Strawberries

Elvis Cupcakes  
Milk Chocolate Peanut Butter Bars  
Oreo Lollipops

**BEVERAGES**

Coffee, Ice Tea and Soft Drinks

75 per person Per person price does not include gratuity, tax or admin fee

**OPTIONAL PRE-DINNER RECEPTION**

45 minutes of unlimited hors d'oeuvres. Please select 3

Fire Roasted Borsin Stuffed Peppadews

Gambas Shrimp

Pumpnickel Crusted Smoked Salmon

Whipped Feta & Toasted Pistachio Cucumber Medallions

Chicken Meatballs with Marinara & Melted Mozzarella

Goat Cheese Stuffed Bacon Wrapped Dates

15 per person Price does not include gratuity, tax or admin fee



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ZED DINNER MENU #6 - **PLATED / Family Style**

**STARTER**

(Served Family Style)  
Seafood Tower

Grilled and Chilled Maine Shrimp, a variety of in-season Oysters with Champagne Mignonette, Crab Legs, Chef's Catch of the Day

**SALADS**

(Served Family Style)  
Please Select 2 Salads

Sautéed Wild Mushroom Salad  
Wild Rice Butternut Squash

Kale & Quinoa Salad  
Tiger Carrot Salad

**ENTREES**

(Served Family Style)

Wagyu Top Sirloin with Roasted Chipotle Tomato Steak Sauce or Char Grilled Filet Mignon  
Ahi Tuna with a Pineapple Salsa  
Asian Pork Belly with Hoisin BBQ Sauce  
Charcoal Fire Grilled Lamb with Mint Chimichurri

**MARKET SIDES**

(Served Family Style)

Roasted Vegetable Medley

Smoked Gouda Mashed Potatoes

Cream Spinach with Bacon

**DESSERTS**

(Served Family Style)  
Please Select 3 Desserts

Lemon Meringue Tarts  
Red Velvet Cupcakes  
Chocolate Dipped Strawberries

Elvis Cupcakes  
Milk Chocolate Peanut Butter Bars  
Oreo Lollipops

**BEVERAGES**

Coffee, Ice Tea and Soft Drinks

95 per person Per person price does not include gratuity, tax or admin fee

**OPTIONAL PRE-DINNER RECEPTION**

45 minutes of unlimited hors d'oeuvres. Please select 3

Fire Roasted Borsin Stuffed Peppadews

Pumpernickel Crusted Smoked Salmon

Chicken Meatballs with Marinara & Melted Mozzarella

15 per person Price does not include gratuity, tax or admin fee

Gambas Shrimp

Whipped Feta & Toasted Pistachio Cucumber Medallions

Goat Cheese Stuffed Bacon Wrapped Dates



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**ZED RECEPTION PACKAGE**

Please Select 4 Hors D'Oeuvres, 2 Chef Stations and 3 Desserts

**HORS D'OEUVRE SELECTIONS**

(Butler service or Station service)

**VEGETARIAN**

Edamame Hummus Stuffed Endive Leaf  
Fire Roasted Borsin Stuffed Peppadews

Warm Sweet Potato Tartlet Topped with Sage and Hazelnut  
Whipped Feta and Toasted Pistachio Cucumber Medallions

**BEEF**

Sicilian Meatballs with Spicy Marinara & Melted Mozzarella      Wagyu Beef Tartare with Micro Basil & Borsin Cheese

**PORK**

Goat Cheese Stuffed Bacon Wrapped Dates  
Sauce      Corn Battered Linguisa Sausage, House-Made Honey Mustard

**POULTRY**

Mini Spiced Chicken Samosas with Tziki Sauce

**SEAFOOD**

Pumpnickel Crusted Smoked Salmon      Gambas al Ajillo in a Garlic, Paprika and Olive Oil Marinade  
Crispy Crab Cake Lollipop      Ginger Soy Glazed Scallop Lollipops with Crispy Furikake  
Grilled Lobster Tail Brushed with Garlic Parsley Butter

**CHEF STATION SELECTIONS**

**Gourmet Slider Station**

- Hand Chopped Steak Sliders      Duck Confit Reuben Sliders
- Buffalo Chicken Sliders      Vegetarian Black Bean Sliders

**Gourmet Flatbread Station**

- BBQ Linguisa Sausage & Pineapple Flatbread      Smoked Tomato & Mozzarella Flatbread
- Wild Mushroom Flatbread

**Farm to Table Cheese and Charcuterie Station**

- An Assortment of House Baked Focaccia Breads      Local and Imported Cheeses
- Artesian Cured Meats and Salamis      Seasonal Spreads

**Chef's Selection Station (Please Select 2)**

ZED451's signature Buttermilk Marinated Bottom Sirloin      Moroccan Marinated Chicken Breast  
Catch of the Day

**DESSERT SELECTIONS (Butler service or Station service)**

Please Select 3 Desserts

Mini Red Velvet Cupcakes w/Cream Cheese Frosting      Peanut Butter Bon Bon – Gluten Free  
Seasonal New York Cheesecake      Milk Chocolate Peanut Butter Bar  
Chocolate Dipped Strawberries – Gluten Free      Lemon Meringue Tart  
Mini Lemon Zinger Cupcakes      Mini Elvis Cupcakes with Bacon Pecan Praline  
S'more Pie Skewer      Brioche Butterscotch Bread Pudding with Homemade Marshmallow

ZED Reception Packages are Based on Unlimited Offerings for the Selected Reception Time and  
Require either a Consumption Bar or Open Hosted Package Bar.

- 2 hour reception package 65 per person
- 2 ½ hour reception package 75 per person
- 3 hour reception package 85 per person

All above per person prices do not include gratuity, tax or admin fees

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## ZED BEVERAGE MENU OPTIONS

### OPEN HOSTED BAR

#### Premium Hosted Bar Per Person

Premium Hosted Bar Includes: Belvedere, Grey Goose, Tito's Handmade Vodka, Hendricks, Tanqueray, Bombay Sapphire, Patron Silver, Flor de Cana, Pyrat, Crown Royal, Makers Mark, Johnny Walker Black, Glenlivet 12yr, Jack Daniels, Hennessy VS, Maggio Cabernet, Maggio Chardonnay, Corona, Miller Lite, Bell's Two Hearted Ale, and Goose Island 312, Soda, Coffee, Hot Tea, Juices, Republic of Tea, and Izzes

Two hours 36 Every Additional Half Hour 7

#### Deluxe Hosted Bar Per Person

Deluxe Hosted Bar Includes: Ketyl One, New Amsterdam Vodka, Effen Black Cherry, Beefeater, New Amsterdam Gin, El Jimador, Bacardi, Captain Morgan, Sailor Jerry, Seagram's 7, Dewar's White Label, Jim Beam, Remy Martin, Maggio Cabernet, Maggio Chardonnay, Corona, Miller Lite, Bell's Two Hearted Ale, and Goose Island 312, Soda, Coffee, Hot Tea, Juices, Republic of Tea, and Izzes

Two hours 34 Every Additional Half Hour 6

#### Wine and Beer Hosted Bar Per Person

House Wine and Beer Bar Includes: Maggio Cabernet, Maggio Chardonnay, Corona, Miller Lite, Bell's Two Hearted Ale, and Goose Island 312, Soda, Coffee, Hot Tea, Juices, Republic of Tea, and Izzes

Two hours 30 Every Additional Half Hour 5

All above per person prices do not include gratuity, tax or admin fee

### CONSUMPTION BAR

Consumption Bar Service allows your guests to order beverages of their choice.

Each beverage ordered will be added to the host's bill and charged at the end of the event.

Consumption bar prices do not include gratuity, tax or admin fees.

**Prices and selections are subject to change. Prices do not include gratuity, tax and admin fee. Shots and our liquid market cocktails are not included in any of the above packages; both are based on consumption. Beverage packages are not sold individually and are only available with group dining events.**



AN UNCONVENTIONAL STEAKHOUSE

## ZED BEVERAGE MENU OPTIONS (cont.)

### LIQUID MARKET & CUSTOM SIGNATURE COCKTAILS

We are proud to offer seasonal ingredients. Menu may vary.

**Let us greet your guests with a custom signature cocktail upon arrival.  
The perfect way to kick off any event!**

**Prickly Pear Fizz 5**

Prickly Pear puree, lemon juice and sparkling wine make this the perfect sparkly cocktail to kick off any occasion.

**Blood Orange Bubbler 5**

Blood Orange puree and St. Germain topped off with sparkling wine, this orange cocktail is divine!

**Berry Champagne Punch 5**

Made with Vita Coco Coconut Water, St. Germain and fresh berries, this refreshing punch is perfect.

**California Crush 10**

Whole fresh squeezed orange, half a lemon, and shaken with New Amsterdam Vodka. Always a crowd favorite!

**Seasonal Signature Sangria 10**

Ask about our Signature Sangria of the season, all of which are a refreshing twist on the old favorite. Varieties include Red Apple Cider Sangria, White Orchard Peach Sangria, and LVP Pink Sparkling Sangria to name a few.

**Signature Seasonal Mojito 12**

Ask about our Signature Mojito of the season for a memorable way to greet your event. A few of our varieties include Madagascar Pineapple, Watermelon Mint, Blueberry Gin, Cranberry Mint, Kiwi, and Strawberry Basil.

**Make-Your-Own-Mojito Bar 15**

Looking for an interactive station at your event? Our Make-Your-Own-Mojito Bar is a great addition to any event, featuring fresh fruits and herbs for guests to create their very own signature Mojito flavor!

All above per person prices do not include gratuity, tax or admin fees.