



Eagle Ridge
RESORT & SPA

Banquet & Catering Menu

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Continental Breakfast

*All Continental Breakfasts include Special Blend Regular Coffee
Decaffeinated Coffee and Specialty Teas*

Replenished for one hour

\$50 service fee applied if below minimum

Morning Stretch

\$11

Chilled Florida Orange Juice and Grapefruit Juice

Fresh Seasonal Berries and Sliced Fruit

Home Baked Pastries, Muffins and Fruit Bread

Warm Up

\$15

Chilled Florida Orange Juice, Grapefruit Juice

Cranberry Juice, Tomato Juice, Apple Juice

Fresh Seasonal Whole Fruit

Fresh Seasonal Berries and Sliced Fruit

Home Baked Pastries, Muffins and Fruit Bread

Choice of one:

Ham, Egg and Cheese on a Croissant

Spicy Sausage, Gruyere

And Egg on Brioche

Miniature Quiche Lorraine

Minimum of 8 people

The Refresher

\$16

Chilled Florida Orange Juice, Grapefruit Juice

Cranberry Juice, Tomato Juice, Apple Juice

Fresh Seasonal Whole Fruit

Fresh Seasonal Berries and Sliced Fruit

Fruit flavored Low Fat Yogurt

Assortment of Cold Cereals, Milk

Homemade Natural Cereal

Bagel and English Muffin Selection with Toaster

Preserves & Fruit seasoned Cream Cheese

Home Baked Pastries

Croissants

Muffins and Fruit Breads

Minimum of 15 people

To Enhance Any Continental or Breakfast Buffet

A Chef to Prepare in Room

Minimum of 15 people

Egg Station

\$7

Fresh Eggs and Cholesterol Free Eggs cooked to

Order or an Omelet with Cheeses, Ham, Bacon,

Onion Peppers, Tomatoes, Mushrooms

and Fresh Herbs

Norwegian Lox

\$9

Cold Smoked Salmon carved in room

Mini Bagels and Condiments

Crêpe Station

\$7

Thin Crêpes flambéed to order

Strawberries, Bananas, Chocolate

Orange Sauce

Belgian Waffle Station

\$7

Whipped Butter, fresh Whipped Cream

Fresh Strawberries and Blueberries

Raspberry Sauce and Maple Syrup

Breakfast Buffets

*All Breakfast Buffets include Special Blend Regular Coffee
Decaffeinated Coffee and Specialty Teas
\$50 service fee applied if below minimum*

**The South
\$17**

- Chilled Florida Orange Juice
- Grapefruit Juice, Tomato Juice
- Fresh seasonal Fruit
- Scrambled Eggs with Cheddar Cheese and Chives
- Applewood Smoked Bacon Rasher
- Country Sausage Links
- Breakfast Potatoes
- Home Baked Pastry, Muffins and Fruit Bread
- Choice of one:*
- Cinnamon French Toast or Buttermilk Pancakes
- Minimum of 20 people**

**Stonedrift Breakfast
\$18**

- Chilled Florida Orange Juice, Grapefruit Juice
- Cranberry Juice, Tomato Juice, Apple Juice
- Florida Grapefruit Halves
- Melon and Pineapple Selection
- Fresh Strawberries
- Fruit flavored Low Fat Yogurt
- Homemade Natural Cereal, Skim Milk
- Frittata with cholesterol free Eggs
- Spinach, Tomato and Feta Cheese
- Buckwheat Pancakes with Natural Honey
- Baked Bananas with Pecans
- Bran Muffins and Whole Grain Biscuits
- Minimum of 20 people**

**The North
\$15**

- Chilled Florida Orange Juice
- Grapefruit Juice, Tomato Juice
- Fresh seasonal Fruit
- Scrambled Eggs with Chives
- Applewood Smoked Bacon Rasher
- Country Sausage Links
- Breakfast Potatoes
- Home Baked Pastries, Muffins and Fruit Bread
- Minimum of 8 people**

**All American
\$18**

- Chilled Florida Orange Juice
- Grapefruit Juice, Tomato Juice
- Cranberry Juice, Apple Juice
- Fresh seasonal Berries and sliced Fruit
- Home Baked Pastries, Muffins and Fruit Breads
- Applewood Smoked Bacon Rasher
- Country Sausage Links
- Breakfast Potatoes
- Assorted hot and cold Cereal with Milk
- Choice of one:*
- Scrambled Eggs with Cheddar Cheese or
Eggs Benedict
- Choice of one:*
- Cinnamon French Toast or Buttermilk Pancakes
- Minimum of 20 people**

Meeting Package

**The Meeting Package may be added to your Continental Breakfast or Breakfast Buffet.
\$9 per person.**

Special Blend Regular Coffee, Decaffeinated Coffee and Specialty Teas
Assorted Soft Drinks and Bottled Water
Replenished through out your meeting

Homemade Cookie or Brownie variety is added to your afternoon break

There is a \$3 per person delivery fee outside of the Inn.
All prices subject to current applicable sales tax and 19% service charge.



Themed Breaks

Price per person. Based on one hour serving time

Minimum of 15 people

\$25 service fee applied if below minimum

Apple A Day

\$6

Sliced Apples with Caramel Dip
Apple Muffins
Apple and Granola Trifle
Mini Apple Tarts
Basket of Red Delicious
Granny Smith Apples

Fit and Trim

\$8

Power Sports Drink
Colombian Coffee, Chai Tea
Assorted Granola Bars
Bran Muffins
Basket of fresh Fruit
Fruit Skewers, Yogurt Dip
Bottled Fruit Juices

American Pie

\$8

Feast yourself on our great selection
Homemade Apple Crumb Pie
Pecan Pie, Chocolate Cream Pie
And our seasonal favorite

Cookie Jar

\$7

Chocolate Chip Cookies
Chocolate Chocolate Chip Cookies
Sugar Cookies
White Chocolate Macadamia Nut Cookies
Oatmeal Raisin Cookies
Peanut Butter Cookies
Chocolate Walnut Brownies

Movie Time

\$7

Nacho Station, Cheese Sauce, condiments
Salsa and Sour Cream
Caramel Popcorn and Cheddar Popcorn
Milk Duds, Chocolate covered Raisins
Miniature Chocolate Bars

Ice Cream Mixer

\$9

Vanilla Ice Cream
Mixed to order on a Cold Marble Slab
Hot Fudge, Caramel, Walnuts, M&M's, Brownies
Cookie Dough, fresh Berries, toasted Coconut
Waffle Cones and Butter Cookies

À La Carte Breaks

Priced per person

All Day Beverage Break 8 Hour Service

\$10

Special Blend Regular Coffee, Decaffeinated Coffee and Specialty Teas
Assorted Soft Drinks and Bottled Water

Get Started 5 Hour Service

\$5

Special Blend Regular Coffee
Decaffeinated Coffee, Specialty Teas
Assorted Soft Drinks and Bottled Water

Pick Me Up 5 Hour Service

\$7

Choice of Cookies or Brownies
Special Blend Regular Coffee, Decaffeinated Coffee
Specialty Teas
Assorted Soft Drinks and Bottled Water

Coffee Toppings

\$1

Whipped Cream, Cocoa, Cinnamon and Chocolate Curls

There is a \$3 per person delivery fee outside of the Inn.
All prices subject to current applicable sales tax and 19% service charge.



À La Carte

Bakery Selections \$2.25 per item

Baker's Dozen - \$25

- Bagels and Cream Cheese
- Glazed Croissants
- Giant Muffins
- Cinnamon Rolls
- Lemon Bars
- Peanut Butter Cookies
- Chocolate Chip Cookies
- Oatmeal Raisin Cookies
- White Chocolate Macadamia Nut Cookies
- Snickerdoodle Cookies
- Chocolate Brownies

Fruit Fantasia

\$4.00 per person

- Display of seasonal
- Sliced Fruit and Berries
- Sweet Yogurt Dip

Minimum of 10 people

Fruit Basket

\$25

- Including Red Delicious and Granny Smith Apples
- Oranges, Bananas and Berries
- Serves 25

Snacks

Sold per item

Box of Popcorn	\$1.50
Candy Bar	\$2.00
Hot or Cold Cereal	\$2.00
Individual Container of Yogurt	\$2.50
Granola Bar	\$2.50
Power Bar	\$2.50
Yogurt and Granola Parfait	\$4.00

Based on servings for 10

Pretzels	\$8.00
Bar Snacks	\$10.00
Trail Mix	\$18.00
Mixed Nuts	\$18.00
Potato Chips and Onion Dip	\$20.00
Tortilla Chips with Homemade Salsa	\$20.00
12 in. Fruit Pizza	\$20.00
<i>(Sugar Cookie Crust, Strawberry Cream Cheese Topped with Sliced Fresh Seasonal Fruit)</i>	
Coffee Cake Pull Apart	\$15.00
Apple Turnover	\$15.00
Fruit Tartlets	\$15.00

Beverages à la Carte

Assorted Soft Drinks	\$2.00
Bottled Water	\$2.50
Assorted Bottled Juices: Orange, Apple Cranberry, Grapefruit, V-8, Tomato	\$3.00
Sports Drink	\$3.00

Quantities per Gallon

Lemonade	\$18.00
Iced Tea	\$18.00
2% Milk	\$20.00
Fruit Punch	\$18.00
Hot Apple Cider	\$20.00
Hot Chocolate	\$25.00
Special Blend Regular Coffee, Decaffeinated Coffee and Specialty Teas	\$25.00

There is a \$3 per person delivery fee outside of the Inn.
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Lunches On-The-Go

Limit selection to three types of To-Go Lunches. No delivery fee to Eagle Ridge Golf Courses.

Salad Luncheons

Lunches include Corn Muffin, Cookie and Bottled Water

Paisanos Salad
\$13

Pepperoni, Olives, Pepperoncini
Tomatoes, Onions and Parmesan
Tossed with Baby Lettuce in Italian Dressing

Maltese Salad
\$15

Diced Grilled Chicken Breast, Oranges, Cucumbers
Pecans and Onions
Baby Lettuce and Radicchio
Fresh Mint Vinaigrette

Chicken Caesar Salad
\$15

Grilled Chicken with crisp Romaine lettuce tossed with Garlic Croutons
Parmesan Cheese in Classic Dressing

Sandwiches

Lunches include Terra Chips, Whole Fresh Fruit, Cookies and Bottled Water

The Sub Sandwich
\$16

Shaved Mesquite Turkey, Ham, Salami, American and Swiss Cheeses
Shredded Lettuce and Tomato on a Sourdough Roll

Variety Pack
\$16

A Variety of sandwiches including shaved Roast Beef, Ham and Smoked Turkey
Cheddar Cheese, Lettuce and Tomato on a Kaiser Roll

Grilled Chicken
\$16

A Grilled Chicken Breast topped with Applewood Smoked Bacon
Provolone Cheese with Lettuce and Tomato on a Flaky Croissant

Veggie Wrap
\$16

Grilled Veggies, fresh Tomatoes, Portabella Mushrooms, Havarti Cheese and Sun-Dried Tomato Aioli
Rolled on a Spinach Flat Wrap

Gourmet Italian Deli
\$16

Sliced Mortadella, Capicola and Genoa Meats topped with Provolone, shredded Lettuce
Tomatoes and Pepperoncini seasoned with Italian Dressing on a Focaccia Roll

Plated Luncheon Specials

Luncheons consist of two courses, Bread and Beverage Service, choice of Soup or Salad, choice of Entrée. Special Blend Regular Coffee, Decaffeinated Coffee, Specialty Teas, Lemonade and Iced Tea Selections limited to two; higher entrée price applies.

Specialty Soups

**Smoked Corn & Sausage
Chowder**
House Specialty

Chicken & Dumpling Soup
Rich Savory Chicken Broth with
Dumplings

Featured Soup
Chef's Daily Selection

Specialty Salads

Traditional Caesar Salad
Crisp Romaine
Tossed with Garlic Croutons and Parmesan
Classic Dressing

Spinach Salad
Tender Leaves with Chopped Eggs
Red Onion, Orange and Almonds
Lemon Fig Vinaigrette

Chopped Salad
Tomatoes, Olives, Cheddar Cheese, Bacon, Onion
Lettuce tossed with Italian Dressing
Topped with Blue Cheese

Garden Salad
Mixed Lettuce with Tomato
Cucumber and Olives with House Dressing

Chilled Entrées

Make Your Own Deli Platter
\$19
Shaved Honey Roasted Turkey, Ham, Genoa Salami
American, Swiss and Cheddar Cheeses
Pickle Spear, Tomato and Cucumber Vinaigrette
Bread and Roll Basket

Grilled Chicken Caesar Salad
\$18
Grilled Chicken Breast with crisp Romaine Lettuce
Classic Caesar Dressing, Roma Tomatoes
Parmesan Cheese and Croutons

Cold Tenderloin Sandwich
\$23
Sliced Tenderloin
Boursin Cheese, Lettuce and Tomato
Onion Roll with Horseradish Cream
Vegetable Pasta Salad

Cobb Salad
\$19
A Bed of Mixed Greens with diced Chicken, Bacon
Avocado, Crumbled Blue Cheese
Hard Boiled Eggs and Choice of Dressing

Trio Salad
\$18
Almond Chicken, Albacore Tuna and Egg Salad
Tomato, fresh Melon and Berries

Veggie Sandwich
\$19
Grilled Zucchini, Grilled Yellow Squash
Grilled Carrots, Avocado, Tomato and Bean Sprouts
Fresh baked Focaccia Roll
Avocado Mayonnaise
Tri-Color Chips and Margarita Salsa

Fruit Extravaganza
\$16
Fresh Melon, Berries, Bananas in half a Pineapple with Date Nut Bread
Add a scoop of Chicken Salad or Tuna Salad \$19

There is a \$3 per person delivery fee outside of the Inn.
All prices subject to current applicable sales tax and 19% service charge.



Plated Hot Lunches
Iowa Pork Loin**\$22**

Tender Pork stuffed with Sage
 Apple Corn Bread Dressing with Apple Demi Glaze
 Garlic Chive Mashed Potatoes
 Fresh seasonal Vegetables

Garden Lasagna**\$19**

Fresh pasta filled with Grilled Squash, Eggplant, Onions
 Mushrooms, Tomatoes, Lentils and Spinach
 With Buffalo Mozzarella
 Topped with Marinara Sauce
 Add Chicken \$21
 Add Shrimp \$24
 Add Tofu \$21

Basil Stuffed Chicken**\$21**

Lightly breaded Chicken breast filled with Pesto
 Provolone Cheese, Basil vin blanc
 Rice Pilaf and fresh seasonal Vegetables

Pepper Crusted Sirloin**\$24**

New York Sirloin roasted in Pepper Crust
 Jack Daniels Demi Glaze
 Horseradish smashed Potatoes
 Fresh seasonal Vegetables

Four Cheese Tortellini**\$18**

A Blend of Romano, Mozzarella, Asiago
 Parmesan Cheese in a Rich Creamy Sauce
 Served with Cheese Tortellini
 Add Chicken \$21
 Add Shrimp \$24

Ocean Breeze Salmon**\$23**

Broiled fresh North Atlantic Salmon fillet
 Cilantro Mango Chutney, roasted Red Potatoes
 Fresh seasonal Vegetables

Dessert Selection
*Add a Dessert for \$4 per person***Strawberry Shortcake**

Short Bread Biscuit filled with Macerated Berries
 Chantilly Cream

Mountain Berry Flan

A Cookie Crust filled with Vanilla Cream
 Topped with Fresh Berries

Chocolate, Chocolate Gateau

A four layer Dark Chocolate Cake
 Filled and Iced with rich Chocolate Ganache

Amaretto Cheesecake

Almond flavor Italian style Cheesecake
 Macerated Strawberries

Dutch Apple Pie

Deep Dish Apple Pie topped with Crumb Crust
 Vanilla Ice Cream

Lemon Shortcake

White Sponge Cake layered with fresh Lemon Curd
 Whipped Cream

Lunch Buffets

Minimum of 20 people. \$50 service fee applied if below minimum

Beverage: Special Blend Regular Coffee, Decaffeinated Coffee, Specialty Teas, Lemonade and Iced Tea

Add Soup to Buffet - \$3.50 per person

Italian Buffet

\$21

Antipasto Salad
Grilled Vegetables with Balsamic
Vinaigrette and Mozzarella
Chicken Picatta with Penne
Risotto with Italian Sausage
Linguini Bolognese
Garlic Bread Sticks
Tiramisu and Cannolis

Fiesta Buffet

\$20

Mexican Salad
Tortilla Bowls, Flour Tortillas
Taco Shells
Spiced Taco Beef
Grilled Chicken and Beef Fajitas
Refried Beans
Tri-Colored Tortilla Chips
Chili con Queso
Salsa, Guacamole, Sour Cream
Lettuce, Tomatoes, Onions
Olives and Cheese
Sopapillas

Hot Sandwiches

\$18

Macaroni Salad
Crisp Green Salad with Dressing
Waldorf Salad
Choice of Two:
Thin sliced Italian Beef or
Pulled Pork with Mesquite BBQ or
Tri State Regional Turkey and
Dressing
Kettle Chips
Dinner Rolls
Fruit Pies

Backyard BBQ

\$20

Potato Salad, Cole Slaw
Choice of Two:
Hamburger with sautéed Onions
and Mushrooms or
Grilled Chicken Breast or
Bratwurst with Sauerkraut
Baked Beans, Kettle Chips
American and Swiss Cheese
Assorted Buns and Condiments
Homemade Blondies and
Watermelon

**Grill on location \$100 per 75
people**

Outside venues only

Carved Deli Buffet

\$23

Crisp Green Salad with Dressings
Sliced Fruit Display
Potato Salad, Pasta Salad
Sliced Bread and Roll Selection
Sliced Tomatoes, Sliced Cheese
Onions, Pickles and Crisp Lettuce
Carved on Locations
Roasted Turkey Breast
Roasted Top Round of Beef
Chocolate Cream
and Strawberry Cream Pies

American Deli

\$20

Crisp Green Salad, Dressings
Potato Salad
Pasta Salad Primavera
Thin sliced Roast Beef
Baked Ham
Smoked Turkey Breast
Genoa Salami
Corned Beef and Bacon Rasher
Cheddar, American and
Swiss Cheese
Sliced Tomatoes, Onions
Pickles and Crisp Lettuce
Assorted Breads and Condiments
Fruit Pies

Minimum of 10 people

The Salad Bowl

\$20

Featured Soup
Baby Greens, Baby Spinach
Romaine Lettuce
Chicken Salad
Tuna Salad
Marinated Tomatoes, Cucumbers
Bean Sprouts and Orange Salad
Ham, Turkey, Cheddar, Swiss
Croutons, Olives
Broccoli Fleurettes
Julienne Vegetables, Mushrooms
Chopped Egg
Crumbled Blue Cheese
Bacon Bits, Caesar Dressing
House Dressing, Ranch Dressing
Fresh Bread and Rolls
Fruit Tartlettes

Minimum of 10 people

Hot and Cold Hors D'œuvres

Ordered in 25 piece increments

Hot Hors D'œuvres

\$3 each

Buffalo Chicken Wings with Blue Cheese Dressing
Artichoke Fritters with Pepper Aioli
Chicken Satay with Peanut Thai Sauce
Lena Cheese stuffed Mushrooms
Miniature Quiche
Tempura Chicken Skewers

Hot Hors D'œuvres

\$4 each

Blue Crab Cakes with Cajun Remoulade
Pot Stickers with Soy Dipping sauce
Lumpia with Sweet and Sour Sauce
Shrimp Rumaki
Miniature Beef Wellington
Sirloin Beef Satay with Teriyaki Glaze
Almond Fried Brie

Cold Hors D'œuvres

\$3 each

Smoked Ham wrapped Melon
Antipasto Kabob
Grilled Vegetable Bruschetta
Salami, Herb Cream and Ricotta Cheese Coronets
Smoked Salmon Mousse and Herb Toast Points
Tomato, Fresh Mozzarella and Basil Skewer
Asparagus and Sesame Maki Roll with Togarashi Dip

Cold Hors D'œuvres

\$4 each

Tuna Tartar on Sesame Wonton with Coconut Wasabi
Oysters on the Half Shell Mignonette
California Rolls with Wasabi Dip
Asparagus with Prosciutto and Sundried Tomato Aioli
Caviar Canapés
Shrimp Ceviche with Black Bean Tart
Chimichurri Beef Roulade on a Masa Crisp

Eagle Ridge's Unlimited Hors D'œuvres Package

One - Hour \$23 per person, Two - Hour \$30 per person

Minimum of 20 people

Selection Hors D'œuvres

Three assorted hot and three assorted cold Hors D'œuvres

Crudités with Dip

Celery, Carrots, Radishes, Broccoli, Cauliflower, Cucumbers, Green Onions
Cherry Peppers and Cherry Tomatoes served with Dill Dip

Artisan Cheese Board

An array of our finest local Cheeses
Gourmet Crackers, sliced Baguettes and Condiments

Taste of Galena Platters

Approximate servings 25

Artisan Cheese Boards

Small (15 people) **\$75**
 Medium (25 people) **\$100**
 Large (40 people) **\$125**
 An array of our finest local Cheeses served with Gourmet Crackers, Sliced Baguettes and Condiments

Charcuterie Platters

Small (15 people) **\$100**
 Medium (25 people) **\$125**
 Large (40 people) **\$150**
 An array of cured Meats, Gourmet Sausage and Pates served with Gourmet Crackers, crusty French Bread and Condiments

Grilled Vegetables and Goat Cheese Balsamico
\$100

Zucchini, Yellow Squash
 Carrots, Portabella Mushrooms
 Red Peppers, Cherry Tomatoes
 Fresh Chevre and Balsamic Vinegar Reduction

Antipasto Platter
\$150

Marinated Artichoke Hearts
 Roasted Garlic
 Pickled Asparagus
 Mushrooms
 Roasted Red Peppers
 Olives, Marinated Pepperoni
 Genoa Salami
 Provolone Cheese
 Pepperoncini

Baked Brie in Puff Pastry
\$75

Wisconsin Cheese with Apricot Jam
 Baked in Puff Pastry
 Served with sliced Baguettes

Pineapple Tree
\$100

Fruit Kabobs and Chocolate dipped Strawberries from the trunk of our Pineapple Tree

Fruit Fantasia
\$75

Display of seasonal sliced Fruit and Berries, Sweet Yogurt Dip

Crudités with Dip
\$40

Celery, Carrots
 Broccoli, Radishes
 Cauliflower, Cucumbers
 Green Onions, Cherry Peppers
 Cherry Tomatoes, Dill Dip

Feta and Artichoke Dip
\$50

California Artichoke Hearts baked with Roasted Red Peppers
 Feta Cheese in a rich sauce
 Pita Chips and Lavash

Spanish Tapas Display
\$200

Spanish Tortilla Chorizo Sausage
 Sliced Smoked Duck Breast
 Marinated Clams
 Sherry Mushrooms, Spanish Olives
 Garlic Crostini

Neptune's Treasure
\$275

Jumbo Gulf Shrimp
 Oysters on the half shell
 Little Neck Clams, Snow Crab Claws
 Served on ice with lemon and condiments

Cold Smoked Seafood Platter
\$175

Cold Smoked Salmon, Trout and Scallops
 Garnished with Capers, Diced Eggs and Red Onion

Whole Smoked Salmon
\$175

A Whole Slow Smoked Atlantic Salmon Garnished with Cucumbers
 Capers, diced Eggs, Red Onions
 Party Rye

Jumbo Shrimp Cocktail Bowl
\$175

Served in an Ice Bowl with Cocktail Sauce and Lemons
50 Piece Increments

Sushi and Sashimi
\$150

Assorted Sushi Rolls hand formed and Scattered Sashimi
 Garnished with Wasabi
 Soy Sauce and Pickled Ginger
50 Piece Increments

Custom Ice Carvings
\$400

Let us showcase your special event with an Ice Carving
 Designed just for your special occasion

There is a \$3 per person delivery fee outside of the Inn.
 All prices subject to current applicable sales tax and 19% service charge.



Culinary Action Stations
To Enhance your Reception Package or Dinner Buffet

Silver Dollar rolls accompany carving stations

Tenderloin of Beef with Horseradish Cream

\$350

Approximate servings 25

Maple Glazed Ham with Peach Picante

\$325

Approximate servings 50

Roast Leg of Lamb with Mint Jelly

\$325

Approximate servings 40

Baby Baron of Beef with Stone Ground Mustard

\$480

Approximate servings 75

Oven Roasted Breast of Turkey with Cranberry Jelly

\$300

Approximate servings 30

Prime Rib of Beef Au Jus

\$475

Approximate servings 50

Shellfish Sambal

\$10 per person

Shrimp and Scallops sautéed in Spicy Cream Sauce

Stir Crazy

\$10 per person

Chicken and Shrimp stir-fried with Vegetables, Jasmine Rice
Curry Sauce, Teriyaki Glaze and Sweet & Sour Dip

Pasta Bowl

\$6 per person

Angel Hair and Penne Pasta with Italian Sausage, Shrimp
Fresh Vegetables, Herbs, Marinara and Alfredo Sauce

Crêpes Galore

\$7 per person

Thin Pancakes filled with Creamed Chicken and Mushrooms
Shrimp in Tomato Cream

Served Dinners Selections

*Dinners consists of choice of Starter, Rolls, Butter, Entrée Selection, Starch & Vegetable and Dessert selection
Special Blend Regular Coffee, Decaffeinated Coffee and Specialty Teas
For multi choice Entrées please refer to Signature Menus.*

Starters

Smoked Corn and Sausage Chowder

Eagle Ridge signature soup

Bundled Lettuces Vinaigrette

Belgium Endive and Swiss Chard with roasted Peppers and fried Shiitake Mushrooms
Rhubarb and Balsamic Dressing

The Silo Salad

Delicate Greens, Pears, Dried Cranberries, Sun-dried Tomatoes, Avocados, Sliced Almonds and Chevre
Honey Mustard Dressing

Illinois Mushroom Strudel

A variety of Forest Mushrooms and Boursin Cheese
Wrapped in Phyllo Dough laced with
Roasted Sweet Pepper Sauce

Shellfish Platter

Shrimp, Snow Crab Claws, Smoked Salmon Rosette
with Roma Tomatoes and Frisse Lettuce
Louis Sauce, Cucumber Salad
Garlic and Mustard Vinaigrette

Shrimp Cocktail with Baby Romaine

Jumbo Gulf Shrimp bundled in Romaine Leaves with
Asparagus and Raspberry Vinaigrette

Entrées

New York Café de Paris

\$34

Grilled 10 oz Angus Sirloin Steak
With a fresh herb and Garlic Compound Butter

Ravioli Champignone

\$24

Ravioli stuffed with Mushrooms
Drizzled with a Walnut Cream

Filet Mignon Forestière

\$38

Grilled 6 oz center cut Tenderloin
Wild Mushroom Ragout and Béarnaise

Chicken Pimento

\$24

Lightly breaded Chicken Breast filled with Leeks
Roasted Pepper Cream and Potato Straws

Prosciutto Pork

\$29

Italian Ham wrapped Iowa Tenderloin
Sliced with a Port and Pear Reduction

Salmon Steak vert pre

\$29

Grilled Atlantic Salmon Watercress salad
Tarragon Cream Sauce

Lemon Caper Chicken

\$24

Scallopini of Chicken sautéed
with Lemon and Capers

Portobello Balsamico

\$25

Grilled Mushroom stuffed with Spinach, Leeks
Roasted Red Peppers and grilled Squash

Dual Entrées

Filet Mignon and Walleye

\$40

Petite Tenderloin with Wild Morel Ragout and Pepper Coulis
Great Lakes Walleye with Asparagus and Tomato Chive Cream

Chateaubriand and Chicken Forestière

\$37

Sliced Tenderloin with Green Peppercorn Sauce
Chicken Breast stuffed with Mushrooms
Wrapped in Phyllo Dough

Prosciutto Pork and Salmon

\$38

Italian Ham wrapped Tenderloin with a Port and Pear Reduction
Lemon Pepper crusted Salmon and Parmesan Butter

Chateaubriand and Stuffed Shrimp

\$42

Sliced Tenderloin with Mushroom Bordelaise
Jumbo Shrimp Stuffed with Blue Crab Meat

Dessert

Tiramisu

Espresso soaked Sponge Cake
Layered with Italian
Cream Cheese

Vanilla Ice Cream Sundae

Vanilla Ice Cream served with
Rich Chocolate Syrup
Whipped Cream, Nuts and a Cherry

Strawberry Shortcake

White Sponge Cake layered with
Fresh Strawberries and
Whipped Cream

Chocolate Chocolate Gateau

A four layer Dark Chocolate Cake
Filled and iced with
Rich Chocolate Ganache

Kentucky Bourbon Pecan Pie

A Cookie Crust filled with Pecans
with a hint of Kentucky Bourbon

Mountain Berry Flan

A Cookie Crust
Filled with Vanilla Cream
Topped with Fresh Berries

Dutch Apple Pie

Deep Dish Apple Pie topped with
Crumb Crust and served with
Vanilla Ice Cream

Amaretto Cheesecake

Almond flavor Italian
Style Cheesecake with
Macerated Strawberries

Florentine Cup

Praline Cup filled with White
Chocolate Mousse and topped with
Fresh Seasonal Berries

Sweets Table

\$9

Your choice of any three featured
desserts along with gourmet cookies
dipped fruit and delicate pastries
Coffee station with sugar cubes
Whipped Cream, Cream, Cocoa
Cinnamon and Chocolate Curls



Children's Menu 4 Course Meal

\$13.00 Per Child

For Children the ages of 12 and Under

Jello Salad

Fruit filled flavored Jello

Sorbet

Frozen Lemon Sorbet in a Lemon Cup

Garnished with Raspberries

Select One Entrée

Macaroni and Cheese Bake

Served with buttered Vegetables

Chicken Tenders

Served with buttered Pasta

And Chef's choice of Vegetables

Filet Mignon

Grilled 4 oz Petite Filet with Mushroom Demi Glace

Served with Chef's choice of starch and vegetables

Salmon

Baked Filet of Atlantic Salmon with Lemon Butter

Served with Chef's Choice of starch and vegetables

Dessert

The dessert chosen for the Adults will be served for the Children

Signature Menu Selection

*Your guests have the opportunity to order their Entrée from a personalized menu
Dinner includes Bread service, starch and vegetables. Inside venues only
Special Blend Regular Coffee, Decaffeinated Coffee and Specialty Teas*

Please allow two hours dining time

These menus are available for groups less than 200 people

Lake View

\$50

Smoked Corn and Sausage Chowder

Eagle Ridge signature soup

Caesar Salad

Crisp Romaine Lettuce, Croutons seasoned
with Parmesan Cheese and tossed in
Classic Caesar dressing
Crispy Parmesan Cheese Triangles

Territory Sorbet

Galena Territory Blackberries and Cabernet

Choice of Entrée

Northern Walleye Pike

Oven broiled with a Lemon Peel Bread Crust
Chef's Herb Garden Butter

New York Steak Café de Paris

Grilled 10 oz Angus Steak
With a fresh Herb and Garlic Compound Butter

Chicken Pimento

Lightly breaded Chicken Breast filled with Leeks
Roasted Pepper Cream and Potato Straws

Dessert

Amaretto Cheesecake

Almond Flavor Italian style Cheesecake
Macerated Strawberries

Forest View

\$54

Chilled Seafood Plate

Shrimp, Crab Claw and Mussels
Cocktail and Louis Sauce

Illinois Mushroom Soup

A Savory Mushroom stock
Local forest mushrooms

Territory Sorbet

Galena Territory Blackberries and Cabernet

Choice of Entrée

Salmon vert pre

Grilled Atlantic Salmon Watercress salad
Tarragon Cream Sauce

Filet Mignon Forestiere

Grilled 6 oz center cut tenderloin
Wild Mushroom Ragout and Béarnaise

Double Rosemary Lamb

Twin double chops broiled with Garlic
Rosemary Mint jus lie'

Dessert

Florentine Cup

Praline Cup filled with White Chocolate Mousse
Topped with fresh seasonal Berries

Signature Menu Selection Continued

*Your guests have the opportunity to order their Entrée from a personalized menu
Dinner includes Bread service, starch and vegetables. Inside venues only
Special Blend Regular Coffee, Decaffeinated Coffee and Specialty Teas*

Please allow two hours dining time

These menus are available for groups less than 200 people

Edgewood

\$49

Artichoke Fritters

Crispy golden brown fritters served with a
Duo of Roasted Red Pepper Puree
Cilantro Lime Aioli

Eagle Ridge Salad

Baby Greens topped with Pears, Dried Cranberries
Pine Nuts and Gorgonzola Cheese with Balsamico

Territory Sorbet

Galena Territory Blackberries and Cabernet

Choice of Entrée

Rib Eye

Grilled 10 oz. Rib Eye Steak
Served with Bordelaise Sauce

Greek Style Chicken Pasta

Angel Hair Pasta tossed with Chicken
Kalamata Olives, Sun Dried Tomatoes
Artichokes, Peppers, Onions and Feta Cheese

Ahi Tuna

Pan Seared Tuna with Sun Dried Tomato
Wasabi Vinaigrette

Dessert

Chocolate Chocolate Gateau

A four layer dark Chocolate Cake filled and
Iced with rich Chocolate Ganache

Palisades

\$46

Smoked Corn and Sausage Chowder

Eagle Ridge signature soup

Salad

Mixed Garden Greens with choice of dressing

Territory Sorbet

Galena Territory Blackberries and Cabernet

Choice of Entrée

Filet Mignon

Grilled 6 oz petite filet served with Béarnaise

Lemon Caper Chicken

Scaloppini of Chicken sautéed with Lemon and Capers

Chamomile Salmon

Jasmine and Chamomile seared Salmon
Sweet Corn, Asparagus and Tomato Stew
Riesling and Cream Reduction

Dessert

Fruit Crisp à la Mode

Warmed seasonal fruit topped with spiced Streusel
Vanilla Ice Cream

Hors D'œuvres Dinner Buffet

\$48 per person

Minimum of 50 people

Selection of Hot and Cold Hors D'œuvres

Three assorted hot and three assorted cold Hors D'œuvres

Crudités with Dip

Celery, Carrots, Radishes, Broccoli, Cauliflower, Cucumbers, Green Onions
Cherry Peppers and Cherry Tomatoes served with Dill Dip

Artisan Cheese Board

An array of our finest local cheeses
Gourmet Crackers, sliced Baguettes and condiments

Eagle Ridge Salad

Baby Greens topped with Pears, dried Cranberries, Pine Nuts and Gorgonzola Cheese
Balsamic Vinaigrette

Idaho's Finest

Mashed Sweet Potatoes and Mashed Idaho Potatoes
Sweet creamy Butter, Chives, Bacon Bits, Sour Cream
Cheddar Cheese, Brown Sugar, Nutmeg and Cinnamon

Carved Top Sirloin of Beef and Oven Roasted Turkey

A Selection of Mini Assorted Desserts and Coffee Station

Choice of one of the following four Culinary Stations

Stir-Fry Station

Wok Fried Pork and Chicken
Carrots, Bok Choy, Onions, Celery, Bean Sprouts
Peanuts, Baby Corn, Pea Pods
Fried Rice
Honey Soy Glaze and Thai Peanut Sauce

Simply Sicily

Bow Tie and Linguini Pastas with vegetables and
condiments
Choice of two:
Shrimp, Chicken, Tenderloin tips or Italian Sausage
Choice of two:
Alfredo, Marinara or Pesto
Bread Sticks

Neptune's Table

(\$6.00 additional)
Jumbo Gulf Shrimp, Oysters on the Half Shell
Little Neck Clams, Snow Crab Claws
Served on ice with lemon and condiments

Fajita Sizzler

Skillet prepared spiced Beef & Chicken
Red and Green Peppers, Onions
Refried Beans, Spanish Rice
Flour Tortillas
Sour Cream, Salsa, Guacamole
Cheese, Lettuce, Tomatoes
Olives and Jalapeños

Dinner Buffets

Dinner Buffets include Special Blend Regular Coffee, Decaffeinated Coffee and Specialty Teas

Minimum of 30 people. \$100 service fee applied if below minimum

Country Classic

\$34

Crisp Mixed Greens with dressings
Fresh seasonal Fruit
Creamy Cucumber Salad
Fried Chicken Breast
Eagle Ridge's famous BBQ Ribs
Carved marinated Flank Steak
Baked Potato with Sour Cream and Butter
Fresh seasonal Vegetables
Cheese Biscuits
Strawberry Shortcake
Pecan Pie

Pacific Rim

\$38

Hot Thai grilled Beef Salad
Asian Slaw
Vegetable Chow mein
Korean Vegetable Rice
Szechwan Style Ribs
Sweet and Sour Chicken
Broiled Salmon with Miso Glace
Asian Five Spice Chocolate Cake
Thai Coconut Tapioca Pudding with
Cayenne Spiced Mango
Fortune Cookies

Candlelight

\$42

Baby Lettuce with Lemon Fig Dressing
Wilted Spinach with Pine Nuts and Craisins
Marinated Brie en croute
Seafood and Pasta Salad
Belgium Endive with Ham Mousse
Mimosa Platter, marinated Asparagus
Broiled Walleye in Herb Crust
Chicken breast Picatta
Carved Top Sirloin of Beef
Monsolet Potatoes
Steamed vegetables
Home baked Breads
A Variety of Cakes, Pies and Pastries

Our Western Neighbor

\$35

Tossed Garden Salad with dressing
Marinated Cucumber and Tomato Salad
Iowa Farmer buttered Corn
Bacon Cheddar Mashed Potatoes
Jackson County Pork Chops
Beef Pot Roast with Carrots and Onions
Amish Roasted Chicken
Strawberry Rhubarb Pie
Mississippi Mud Pie

Taste of the Mediterranean

\$41

Roma Tomato Salad with Feta and Kalamata Olives
Orange Salad with Onions and Bean Sprouts
Balsamic Bean Dip with fresh Vegetables
Red Potato wedges with Rosemary
and Greek Feta Cheese
Mountain Style Paella
Grilled Flank Steak and Edamame
with Wasabi Dressing
Marinated Orange Roughy
with Fennel Tzatziki
Garlic and Parmesan Bread Sticks
Chocolate Almond Tarte
Passion Fruit Cheese Cake

Seafood Extravaganza

\$50

Raw Bar featuring Clams, Oysters, and Shrimp
Cocktail Sauce, Tabasco Sauce, Lemon
Seafood Bisque
Eagle Ridge Salad, Vegetable Slaw
Smoked Salmon Mousse
Grilled vegetables with Chever
Walleye Pike Meuniere
Baked Salmon, Sauce Vert
Shrimp and Scallop Thermidore
Carved Prime Rib of Beef
Roasted Red Potatoes
Ratatouille
A Variety of Cakes, Pies and Pastries

Grill Buffets

Minimum of 20 people. \$100 service fee applied if below minimum
Food grilled on location \$100 Per 75 People. Outside venues only

- Eagle Ridge Salad
- Fresh Fruit Mèlange
- Baked Beans
- Grilled Summer Vegetables
- Broiled Potatoes with Mesquite Butter
- Corn Bread Muffins
- Strawberry Shortcake
- Coffee Service
- Choice of one:**

Steak Burgers with Onions and Mushrooms, German Bratwurst with Sauerkraut and Grilled Chicken Breasts \$33	BBQ Ribs and Turkey Steaks \$34	6 oz. New York Strip Steak and marinated Grilled Chicken Breast \$39	Choice 10 oz. New York Strip Steak and Turkey Steaks \$42
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Grilled Buffet Add-Ons

- Salmon Fillet \$6
- Shrimp Kabobs \$8
- Marinated Chicken Breast \$5
- Vegetable Kabobs \$3

Carvery Buffet

A Chef to carve and serve (two-hour serving time)

Minimum of 40 people

Groups less than 40 people - \$150 surcharge

- Crisp mixed Green Salad with Two Dressings
- Tomato Cucumber Salad
- Fresh Fruit Mèlange
- Whole roasted Red Potatoes
- Fresh vegetable medley
- A Variety of Cakes, Pies and Sweets
- Bread and Rolls
- Coffee service
- Choice of one:**

Top Sirloin of Beef with Horseradish Honey Glazed Ham \$39	Prime Rib with Horseradish Turkey Breast with Cranberry \$45
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There is a \$3 per person delivery fee outside of the Inn.
 All prices subject to current applicable sales tax and 19% service charge.



Wine Country

No passports needed this night. Your guests will be able to freely travel within four regions to sample the cuisine and wines of the selected stops. Tonight's tour includes Spain, Italy, France and California. Each venue will be themed to represent the culture of that area. Your senses are sure to be stimulated as you tour the featured regions and enjoy the sights. Candlelight, wines, good friends and good food will equal a great time.

Minimum of 50 people

Spain

Beef Empanadas
Gazpacho
Chicken Paella
Crusted Almond Tart with Raspberries
Wine: Tempranillo, Montecillo "Reserva"

Italy

Antipasto Tray
Paisanos Salad
Italian Parmesan Bread Sticks
Chicken Penne Vino Rojo
Spumoni
Wine: Chianti, Frescobaldi Castiglioni

France

Brie en croute
Shrimp Provencal
French Bread with infused dipping oil
Chocolate Éclairs and Cream Puffs
Wine: Chardonnay, Joseph Drouhin "St. Veran"

California

Artisan Cheese with sliced and whole fruits
Cobb Salad
Grilled Flank steak with Horseradish and Watercress Cream
Carrot and California Raisin Cake
Wine: Pinot Noir, Robert Mondavi

\$90 Per Person, Including Wine

Ask About Our Extras:

DJ or Band
Logoed Wine Glasses

Surfs Up

Take the time to relax in our sunny paradise and we guarantee you'll come away refreshed. Palm trees, gentle breezes and some great tunes are all part of a night that spells "Relax". Of course, what's some fun in the sun without some great food and drinks? Our chefs will provide your guests with some great dishes and our bartender will be on hand to offer some dynamite drink specials.

Minimum of 50 people

Salads

Fruit Kabobs from the Pineapple Tree
Spinach and Strawberry Salad
Citrus Jicama Salad

Entrée

Steak, Pineapple and Pepper skewers over rice
Roasted Suckling Pig
Grilled Mahi-Mahi, Fruit Salsa
Mashed Sweet Potatoes with Candied Pecans

Dessert

Key Lime Tarts
Blackbeard's Butterscotch Mousse

\$65 Per Person

Ask About Our Extras:

Sunglasses
Hats
Backwater Band
Pontoon Cruises
Surfing Eagle Ridge

Nascar

Head to Eagle Ridge's Super Speedway where the crew is ready for some excitement! Gather with friends around tables that are enhanced with speedway décor and get revved up raceway trivia. Some tables may have a tire or two for a centerpiece while others may have some with raceway flags, oilcans, or other items from the pit. Select from a menu of tailgate specials created just for your fans and get refueled at "The Pit Stop Bar". Your guests will go home with the racing fever and everyone will be in the Winner's Circle

Minimum of 50 people

Green Flag

Short Track House Salad and Dressing
3 Wide Wings
Need for Speed Nachos

Super Speedway

Speed Way Spud Bar with Chili and Toppings
Move Over Fried Chicken
Pit Crew Pulled Pork Sandwiches
Chicago Style Luckey Dogs with all the Fixin's

The Finish Line

Oversized Cream Puff Station
Praline Pecan Squares

\$50 Per Person

Ask About Our Extras:

Bands
Race Games

The Untouchable 20's

Ssh...Ssh...Ssh.....Some have referred to this era as The Roaring 20's, The Jazz Age, The Age of Intolerance, and The Age of Wonderful Nonsense. On everyone's mind were Bathtub Gin, the Model T, the movie, the first transatlantic flight, and the skirts getting shorter. A good day's wage would get you \$5. Gangsters, bootlegging, and the Charleston were the backdrop for a freewheeling decade. Join us for some of that wonderful nonsense as we recreate an evening of carefree fun. The beverages will be concealed so know one will no their true alcohol content and the food will make Mama jealous. We will be checking all guns at the door

Minimum of 50 people

Salad Bar

Machine Gun Alley Salad Bar
Waldorf Salad
Caesar Salad
Spinach Salad

Food Station

Garlic Mashed Potatoes
Bourbon Corn
Capone's Favorite Cut
6 oz NY Strip Steak with a Whiskey Mushroom Sauce
Big Mama's Lasagna with Breadsticks
Prohibition Chicken
Beer Braised Chicken Breast with Diced Tomatoes and Mushrooms

Dessert

Deadly Sinful Seven Layer Cake

\$60 Per Person

Ask About Our Extras:

Jazz Bands
Hats
Boas

Oscar Meets Hollywood

Make your guests feel like stars as they walk the red carpet into a night of glamour and glitz. "Lights, camera, action", will be the mood for the night. You'll want to walk the Red Carpet, give some autographs and dodge the Paparazzi. Our vote is that your entire group will feel like they've won as they enjoy a fabulous four-course dinner.

Minimum of 50 people

Star Studded Dining

Riesling Onion Soup with Herbed Croutons
Eagle Ridge Salad with Balsamic Vinaigrette
Chicken Breast Stuffed with Baby Spinach and Boursin Cheese
Sliced Sirloin with Pinot Noir Morel Reduction
White Chocolate Bread Pudding with a Red Wine Cherry Sauce

\$65 Per Person

With Sirloin and Shrimp Scampi

\$75 Per Person

Ask About Our Extras:

DJ or Band
Videographer taping the Red Carpet Walk
Roses for the Ladies

Roman Empire

Friends, Romans and Countrymen lend me your ear..... All roads lead to Rome on this night from the history pages of this fallen empire. It will be a great evening where your guests can come together to toast their victories, reflect on their accomplishments and enjoy a feast for the most noble among them. The dining tables are set with a lavish array of fruits, vegetables, cheeses, crackers, breads and candles to create not only a King's feast vision, but also one that will entice all appetites. White and gold colors will bring a royal feel to the room. Of course, we encourage your guests to dress in their best Toga. The Toga is optional but having fun is mandatory.

Minimum of 50 people

A Family Style Dinner

Saganaki Flamed Tableside

Greek Salad, Feta Cheese, Tomatoes, Black Olives, Cucumbers and Virgin Olive Oil

Sliced roasted Sirloin of Beef

Cornish Game Hens

Rosemary Roasted Red Potatoes

Grecian Beans with Roma Tomatoes

Baklava

Almond Brandy Apple Keiks

\$70 Per Person

Ask About Our Extras:

Jugglers

Mimes

Bar Service

*Our standard pour amount is 1-1/4 oz. of liquor, 6 oz. of wine and 12 oz. of beer and soda
 Drinks requiring two shots or doubles will be assessed as two drinks. Minimum one hour hosted bar required
 Hosted Bar for fewer than 25 guests will be assessed a \$50 bartender fee
 Multiple location bars and/or less than one hour a \$100 fee per bar will be applied*

Hosted Bar Packages

Unlimited Bar Service for Selected Amount of Time

	House	Premium	Super Premium	Wine/Beer/Soda
One Hour	\$16	\$18	\$20	\$14 per person
Two Hours	\$22	\$24	\$26	\$20 per person
Three Hours	\$28	\$30	\$32	\$25 per person
Four Hours	\$30	\$32	\$34	\$28 per person

Hosted Bar

Charges Based upon Consumption

Super Premium	\$7.25
Premium Brand	\$6.75
House Brand	\$5.50
Domestic Beer	\$3.25
Imported Beer	\$4.25
House Wine	\$7.00
Bottled Water	\$2.50
Soft Drink	\$1.50

Snacks

Popcorn	- \$1.50 per box
Trail Mix	- \$18 - Serves 10
Mixed Nuts	- \$18 - Serves 10
Pretzels	- \$8 - Serves 10
Bar Snacks	- \$10 - Serves 10
Crackers with Cheese Spread	- \$20 – Serves 10
Potato Chips with Onion Dip	- \$20 – Serves 10
Tortilla Chips with Homemade Salsa	- \$20 – Serves 10

Cash Bar

Cash Bar Prices Include Applicable Tax and Service Charge.

Super Premium Brands	\$8.25
Super Premium Rocks	\$9.25
Premium Brands	\$7.75
Premium Brands Rocks	\$8.75
House Brands	\$6.50
House Brands Rocks	\$7.50
Cordials	\$9.00
Domestic Beer	\$4.00
Imported Beer	\$5.00
House Wine	\$7.50
Bottled Water	\$3.00
Soft Drink	\$1.75

Cash Bar Labor Charges

1 - 75 People	\$25 per hour
76 - 150 People	\$50 per hour
151-250 People	\$75 per hour
Over 250 People	\$100 per hour

Beverage Alternatives

Keg of Micro Brew Beer	\$400
Keg of Imported Beer	\$350
Keg of Domestic Beer	\$300

Sparkling

501	Freixnet Cordon Negro Split <i>35% Macabeo, 25% Xarello, 40% Parellada. A Cava with an exceptional, fresh, fruity style and a lingering aroma. It is the perfect partner for the finest food and excellent at any time.</i>	Spain	\$8.00
502	Brut, Moet et Chandon, "White Star" Split <i>A soft, sweet, dessert-style Champagne with easy flavors of pear, vanilla and almond that linger on the finish.</i>	Champagne	\$25.00
503	Cuvee Brunt, Kenwood Yulupa <i>A light and refreshing, well balanced sparkling wine with fruit flavors and aromas of citrus, pear and peaches followed by a nuance of spice.</i>	California	\$29.00
504	Brut, Roederer Estates <i>Light gold with coppery tinges, the Roederer Estate Brut is unusually complex for a California sparkler. Beautifully balanced, the wine has a creamy mouth feel and a long, elegant finish.</i>	Anderson Valley	\$46.00
505	Brut, Moet et Chandon, "Imperial" <i>A soft, sweet, dessert-style Champagne with easy flavors of pear, vanilla and almond that linger on the finish.</i>	Champagne	\$75.00
506	Brut, Veuve Clicquot "Yellow Label" <i>One of the world's favorite Champagnes. Rich, nutty and complex; a non-vintage brut.</i>	Champagne	\$80.00
507	Brut, Moet et Chandon, "Dom Perignon" <i>Satiny texture unfurls on the palate, embracing and caressing it. Momentary weightlessness with a vibrating finish arouses the taste buds controlled ardor. The persistence is remarkable, with the slightest undertone of tartness (citrus zest and buds.)</i>	Champagne	\$225.00
508	Pommery "Pop" <i>The subtle nose leaves a creamy, smooth sensation on the palate. The citrus notes produce a fresh wine. "Pop" has a tender texture that reveals the wine's generosity.</i>	Champagne	\$90.00
509	Rosé, Pommery "Pop" <i>In keeping with the spirit of POP, Pink POP remains resolutely young and fresh, with a delicious flavor that is almost sensual. It was produced according to the same principals that Pommery holds so dearly in the production of its rose wines.</i>	Champagne	\$90.00

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Chardonnay

- | | | | |
|-----|---|-------------------------|---------|
| 401 | Bouchaine 2006
<i>This balance, rich, nicely fruited, very well-made Chardonnay reaches for smooth drink ability and suggestions of complexity yet never overreaches and shows handsomely at every stop.</i> | Napa Valley-Carneros | \$40.00 |
| 402 | Kendall Jackson Special Selection 2005
<i>Tropical flavors such as mango and pineapple dance with aromas of peach, apple and pear. Richly layered balanced throughout. A lightly buttered toasted flavor, headlines the indulgent, lingering finish.</i> | Sonoma Coast | \$29.00 |
| 403 | St. Kilda 2007
<i>Enticing aromas of fresh pears, honeysuckle and green apple are abundant. On the palate, enjoy the full-bodied rich flavors of poached pears, apricots and crisp green apples intertwined with a hint of lemon.</i> | South Eastern Australia | \$27.00 |
| 404 | Joseph Drouhin 2007
<i>Chardonnay by Joseph Drouhin from Burgundy, France. St. Veran is very close stylistically to Pouilly-Fuisse with its golden green hue, its intense fruity, flowery nose and its refreshing flavors.</i> | Saint Veran | \$35.00 |
| 405 | Domaine Cordier "Vieilles Vignes" 2005
<i>A rich and buttery wine from Burgundy, France. Balances intense fruit flavors of golden apple, pineapple, and lemon zest with crisp acidity. Oak aging gives the wine tones of vanilla and cinnamon.</i> | Pouilly-Fuisse | \$72.00 |
| 406 | Cambria "Katherine's Vineyard" 2007
<i>The cool climate fosters a lush wine with tropical fruit flavors and bright citrus notes. The finish is lingering with a hint of vanilla and oak spice.</i> | Santa Maria | \$33.00 |
| 407 | Rodney Strong 2008
<i>This medium to full-bodied chardonnay possesses beautiful balance and texture while displaying bright citrus tropical and green apple flavors and delightful natural acidity.</i> | Chalk Hill | \$37.00 |
| 408 | Chateau Ste. Michelle "Canoe Ridge" 2007
<i>A fruit-centered wine, this sings with pear, grapefruit and peach aromas and flavors, perched enticingly on a lithe frame, with subdued oak notes lingering on the periphery. It's the texture, though, that makes it so attractive, polished and refined.</i> | Horse Heaven Hills | \$37.00 |
| 409 | Scott Family Estate 2006
<i>This wine has a rich, complex nose and boasts abundant aromas of apricot, papaya, white peach and tropical fruit. On the palette, the wine exhibits endless amounts of ripe Hawaiian pineapple, honey and peach flavors, leading to an extremely long finish.</i> | Arroyo Seco | \$39.00 |
| 410 | Silverado 2006
<i>Pale yellow with a green tinge; delicate floral aromas of citrus and green apple, with flinty, mineral grace notes sweet toasty oak, medium body, racy acid structure with juicy citrus and white peach flavors, and a refreshing finish.</i> | Napa County | \$40.00 |
| 411 | Domaine Drouhin 2007
<i>This Chardonnay from Oregon shows exquisite finesse and balance, with minerals and acidity playing equally significant roles with the pear and tropical fruit notes and background that hints of toasty oak.</i> | Dundee Hills | \$48.00 |
| 412 | Joseph Drouhin Sechers 2005
<i>A Chablis of great elegance, it has flinty aromas and on the palate, a steely nerve all of its own.</i> | Chablis | \$56.00 |
| 413 | Ferrari-Carano 2007
<i>A fruit-focused Chardonnay of green apple with citrus overtones supplemented by a warm, toasty, oak finish almond characteristics.</i> | Alexander Valley | \$45.00 |

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Pinot Gris/Grigio

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|-----|---|----------------------------|---------|
| 201 | Benton Lane 2009
<i>This Pinot Gris from Oregon offers superb flavors of ripe peaches and bright apples; crisp and refreshing on the palate delivers well.</i> | Willamette Valley | \$30.00 |
| 202 | La Tunella 2007
<i>La Tunella Pinot Grigio 2007 starts with a rich straw-yellow color, which intensifies with ageing. The fruity nose is reminiscent of hot bread crust, while the bouquet is that of acacia blossom and ripe tropical fruit. The palate confirms the nose and is elegant and full-bodied.</i> | Colli Orientali Del Friuli | \$39.00 |
| 203 | Maude 2008
<i>This Pinto Gris combines fruit from three of Central Otago's sub-regions, Bendigo, Gibbston and Wanaka. Aromas of white nectarine, pear and honeydew melon onto a rich palate filled with flavours of honeysuckle and poached pears.</i> | Otago | \$35.00 |

Sauvignon Blanc

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|-----|---|-----------------|---------|
| 101 | Snoqualmie 2008
<i>This Washington State Sauvignon Blanc displays melon and citrus aromas with hints of gooseberry fruit. The palate also displays these fruit flavors as well as a nutty and toasty character. The finish is bright and lingering.</i> | Columbia Valley | \$25.00 |
| 102 | Brancott Reserve 2009
<i>With aromas of ripe gooseberry and fresh herb combined with underlying mineral characters, this wine has concentration and purity of aroma and flavor. Vineyard blocks from the Southern Wairau and Awatere valleys, displaying superior flavor and concentration, were nurtured to result in a wine that exudes style and texture.</i> | Marlborough | \$36.00 |
| 103 | Ferrari-Carano 2009
<i>A mellow Fume Blanc, the fresh and core fruit built Ferrari-Carano Fume Blanc stays lively on the palate.</i> | Sonoma | \$32.00 |
| 104 | Cloudy Bay 2008
<i>Mouth-watering aromas of passion fruit and lemongrass led with the spiciness of just-picked tomatoes tossed with fresh basil. Many small parcels of fruit, ripened under ideal conditions, bring layers of complexity to the 2007 Cloudy Bay Sauvignon Blanc. The palate has exceptional richness, with ripe gooseberry flavors and a hint of fresh fennel leading to a powerful, crisp finish.</i> | Marlborough | \$55.00 |
| 105 | Domaine Jean Reverdy 2009
<i>This Sancerre from the Loire Valley is bright and crisp, with full-bodied character; loaded with minerals, stone fruits and melon flavors; on the finish the wine is balanced and rich.</i> | Sancerre | \$45.00 |

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Varietal Whites

301	Riesling Spatlese, Markus Molitor 2007 <i>A beauty; featuring apricot, honey, tangerine and slate notes; mesing seamlessly with the silky texture. Balance and creamy, this caresses the platae as the bright acidity refreshes on the finish.</i>	Mosel	\$46.00
302	Viognier, Peltier Station 2007 <i>This wine has a platinum color and exhibits luscious floral, rich fruity aromas and flavors that suggest fired banana and a tropical tone-down at the finish. Full-bodied, but a perfectly balanced acid structure makes it assessable and enjoyable to a wide spectrum of palates.</i>	Lodi	\$30.00
303	Riesling, Dr. Herman 2008 <i>Pale golf with a light green cast. A modest-open nose; ripe apple aroma is fresh and bright, with a touch of pear-like scent that speaks to the Riesling personality</i>	Mosel	\$32.00
304	Riesling, Eroica 2007 <i>Graceful and subtle, with lively support for its stony green apple and delicate apricot flavor, finishing dry but with a caramel note that makes it all the more intriguing. Impressive for the way it knits together.</i>	Columbia Valley	\$40.00
306	Albarino, Biera Aral Aravo 2009 <i>A beautiful, crisp wine from the west coast of Spain. This wine stuns with mint, acacia flower and wet granite notes. Pairs wonderfully with most seafood.</i>	Rias Baixas	\$38.00
307	Moscato D'Asti, Tre Donne 2009 <i>Fine and delicate youthful character, floral and fruity with notes of hawthorn, sage and citrus. Light and sweet but not syrupy, pleasant and fresh with a bitter-sweet finish.</i>	Barbaresco	\$35.00
308	Chateau Rieussec 2004 <i>This beautiful dessert wine is fruity, with lemon, apricot and lilac on the nose. It is full-bodied, with a lovely intensity and bright acidity.</i>	Sauternes	\$89.00

Vintages are subject to change based upon availability of the wines

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Cabernet Sauvignon

801	Navarro Correas “Alegoria” 2006 <i>Dark red color with ruby undertones. Very fruity on the nose with hints of currants and vanilla. Voluptuous in the mouth with good structure and persistence. Plum, cherry and tobacco notes appear on the finish.</i>	Mendoza	\$33.00
802	Robert Craig Affinity 2007 <i>Elegance and power define this signature Bordeaux-style Cabernet from Robert Craig's estate vineyard in the foothills south of stag's leap. This year's blend remains predominantly Cabernet Sauvignon, with more Petit Verdot added for deep, concentrated flavors and a touch of Malbec introduced for further weight, complimented by silky Merlot and Cabernet Franc spice. The result is a richly inviting, voluptuous wine offering complex layers of flavors, velvety tannins and great balance.</i>	Napa Valley	\$67.00
803	Rutherford Ranch 2007 <i>This Cabernet exhibits bright and generous fruit profiles with excellent varietal definition; delicious with prime rib of beef.</i>	Napa Valley	\$30.00
804	Chateau Ste. Michelle “Indian Wells” 2007 <i>Warm climate Wahulke Slope fruit gives this Cabernet a decidedly jammy fruit driven core. This is a fleshy, luscious decadent wine with concentrated, jammy black fruit flavors.</i>	Wahluke Slope	\$36.00
805	Marques De Casa Concha 2007 <i>Very solid, with ripe cassis, blackberry and boysenberry fruit offset by vanilla, mineral and cocoa notes.</i>	Puente Alto	\$35.00
806	Charles Krug 2006 <i>Aromas of cherries, peaches, spice and mint with rich fruit, chocolate and licorice notes on the palate. French and American oak completes the lingering finish.</i>	Napa Valley	\$53.00
807	Rutherford Ranch Reserve 2004 <i>This wine is full bodied and complex with deep ruby red color. Full fruit flavors of blackberry, sweet black cherries and subtle undertones of blueberry fill your mouth with the very first sip.</i>	Napa Valley	\$75.00
808	Torres Gran Coronas 2005 <i>The rich, sensual aroma is typical of the grape varieties recalling small red and black berries, green coffee beans, liquorice and the characteristic vanilla and leather notes from ageing. On the palate the wine is full and silky with dense, well-structured tannins. 85% Cabernet Sauvignon and 15% Tempranillo.</i>	Penedes	\$47.00
809	Rodney Strong “Alexander’s Crown” 2005 <i>A full 20 months in primarily French oak adds a subtle toasty spice component, and both rounds and softens this elegant, Bordeaux styled cabernet into a graceful expression of the varietal.</i>	Alexander Valley	\$60.00
810	BR Cohn “Olive Hill” 2006 <i>This wine exhibits fresh refined flavors and aromas of berry, cherry and subtle plum. Extended aging in French oak barrels polished and integrated the tannins, resulting in a wine of balance</i>	Sonoma	\$89.00
816	Kenwood Artist Series 2004 <i>Features the art of Vincent Van Gogh on the label. This wine exhibits intense black currant, raspberry, black cherry, and hints of mint. 29 months in new, small French oak barrels give the wine layered complexity with a spice background. Aged an additional 18 months at the winery to soften the tannins of this rich cabernet.</i>	Sonoma	\$105.00
811	Silver Oak 2004 <i>Deep Rich color, some fruit on the nose. Medium to full bodied with nice core of sweet oaky flavor and good grip at the end.</i>	Alexander Valley	\$115.00

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| 812 | Sebastiani Cherryblock 2004
<i>The color on this wine is incredible, a very dark crimson. The aromas of blackberry, espresso and black olives allude to the richness of this wine and start your mouth watering. It is very concentrated in the mouth with almost sweet blackberry jam fruit, terroir flavors and mouth-coating tannins. Ripe berry and oak frames the finish of this ripe and structured wine. Enjoy with a decadent meal: aged steaks or a prime rib.</i> | Sonoma | \$125.00 |
| 813 | Concha Y Toro “Don Melchor” 2005
<i>Great complexity and elegance. Blackcurrant notes, black and ripe fruits melted in blackberry and blueberry jam. Cedar, spices, chocolate and tobacco notes emerge later on. It reveals candied red fruit aromas and a majestically concentrated character.</i> | Puente Alto | \$99.00 |
| 817 | Caymus Vineyard 2006
<i>Aromas of sweet Bing cherry and ripe, lush plum. The opulent sweetness of peak-season, fully-ripe fruit brings about abundant yet soft tannins. The core of this wine is a silky and amiably rich, textured base, with a pure Napa Valley Cabernet focus.</i> | Napa Valley | \$109.00 |
| 821 | O’Shaughnessy 2005
<i>The 2005 Howell Mountain has an opaque ruby red color with a garnet hue. Ripe cherry, blackcherry, smoke, tobacco leaf, cocoa bean and dark chocolate aromas are framed by sweet vanilla oak. Elegant but concentrated flavors of espresso bean, graphite, raspberry and strawberry preserves are followed by a long complex finish with silky tannins and good acidity.</i> | Howell Mountain | \$115.00 |
| 822 | O’Shaughnessy 2005
<i>The 2005 Mount Veeder Cabernet Sauvignon has a deep saturated crimson color with a vivid purple hue. Brown sugar, blueberry fruit, cigar box, peppery smoked meats and herb are backed by a distinct mineral quality. Lively and concentrated flavors of boysenberry, bitter sweet chocolate and a floral note are complimented by rich, sweet texture and fine grain tannins.</i> | Mount Veeder | \$155.00 |
| 814 | Caymus Vineyard “Special Selection” 2004
<i>The primary aromas are of black currants, blackberries, brown spices and dark-roasted coffee beans. In the mouth, the wine is lush and expansive, rich in berry fruit with a firm “grip” that makes the wine’s texture an important part of its character. The finish is long and classic-ripe fruit dominates.</i> | Napa Valley | \$205.00 |
| 818 | Caymus Vineyard “Special Selection” 2005
<i>One of the most allocated and collectible Cabernets in the world, Caymus Vineyards Special Selection is crafted from the outstanding barrels of the vintage. This Cabernet is dark and intense with deep, rich flavors of black currant, cherry, mocha and spice.</i> | Napa Valley | \$245.00 |
| 815 | Opus One 2003
<i>A moderately deep garnet, the 2003 Opus One offers aromas of blackberry, plum, hazelnut, graphite, olive oil, cocoa and dried cherries. The wine presents a soft entry with rich, flannel-like tannins supports a sweetness and purity of balance. Showing the vibrant blackberry and black cherry fruit of Oakville, the wine also recalls the elegance of Bordeaux. Nuances of dark chocolate, black licorice and herbs linger on the finish.</i> | Napa Valley | \$255.00 |
| 819 | Opus One 2004
<i>Bordeaux-like in its structure and balance, showing cedary oak, dusty berry, dried currant and mineral, with hints of herb and sage. The flavors firm up on the finish, and this is rich and intense without being heavy. 86% Cabernet Sauvignon, 7% Merlot, 4% Petit Verdot, 2% Cabernet Franc and 1% Malbec.</i> | Napa Valley | \$255.00 |
| 820 | Opus One 2005
<i>Rather wild, claret-like aromas of currant, black raspberry, leather, dark chocolate, spices and tobacco. Then velvety in texture but also juicy and firmly structured, with mouth coating flavors of dark berries, bitter cherry, minerals, cola and bitter chocolate. This elegantly stued wine really coats the mouth without coming off as overly sweet. Finishes with noteworthy spine and length. With extended aeration, this grew sweeter and creamier, with the black raspberry fruit taking over.</i> | Napa Valley | \$250.00 |
| 823 | Chateau Ste. Michelle “Canoe Ridge” 2007
<i>Sturdy, ripe and generous, with a surprisingly soft edge to the explosive black cherry, currant, black olive and smoke flavors, lingering effortlessly on the big, round finish. Best from 2010 through 2018.</i> | Horse Heaven Hills | \$50.00 |

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Merlot

701	14 Hands 2006 <i>Classic Washington Merlot flavors of blackberry and spice are enhanced by a splash of Cabernet Sauvignon for structure and complexity.</i>	Washington	\$31.00
702	Francis Coppola 2007 <i>A wine that's simple and to the point, with cherry and blueberry integrating with black pepper, game and wood chip flavors. Smooth up front, followed by a thick oak finish.</i>	Sonoma	\$38.00
703	Burgess 2006 <i>The 2006 is 100% Merlot from the estate vineyard just south of Yountville more commonly referred to as the Oak Knoll District. This region of Napa Valley is ideal for bringing Merlot to full maturity, with vines that are oriented north to south so that they capture both morning and afternoon sun, thus producing a full-bodied, rich, complex wine with a long lasting finish.</i>	Oak Knoll	\$35.00
705	Franciscan 2005 <i>Blackberry, cherry, cranberry fruit notes, that mingle nicely with cedar, mocha and turmeric. A plush texture with bell pepper and tobacco on the finish.</i>	Napa Valley	\$47.00
706	Markham 2006 <i>A strong example of the varietal, the well-defined, ripe-fruited Markham Merlot packs excellent textures smooth palate presence; drinks very well with a steak.</i>	Napa Valley	\$43.00
707	Deerfield Merlot Cuvee 2006 <i>A beautiful blend of Merlot, Cabernet, Malbec and Sangiovese. This wine exhibits complexity and depth found in few Merlots.</i>	North Coast	\$40.00
708	Hahn Estates 2007 <i>Aromatics of plum, black cherry and blackberry. This Merlot is deeply complex, with layers of clove and cracked pepper, it is soft and juicy in the mouth. Red fruit flavors then emerge, while broad tannins and a pleasant light astringency dances around the palate.</i>	Central Coast	\$30.00

Pinot Noir

601	Domaine Drouhin 2007 <i>With a deep ruby red color, this Pinot from Oregon has a rich texture and mouth feel. The nose is a swirl of anise, earth, violets and berries, with notes of white and green tea.</i>	Willamette Valley	\$75.00
602	Greg Norman 2008 <i>The finished wine has floral scents and flavors of black cherry, plum and strawberry jam. A hint of black pepper tamarind and vanilla resonate in a smooth, soft and savory finish.</i>	Santa Barbara	\$36.00
603	Scott Family Estate 2006 <i>This wine boasts attractive, intense aromas of ripe cherry, rich raspberry and cola intertwined with sage and vanilla. A full-bodied and well-balanced Pinot Noir with fresh fruit flavors of strawberry, cherry and cranberry.</i>	Arroyo Seco	\$51.00
604	Adelsheim 2007 <i>A beautiful bouquet of cherry blossoms with hints of rosemary and allspice. Flavors of dark cherry, raspberry, and hints of dried fruit.</i>	Willamette Valley	\$49.00
605	Joseph Drouhin "Vero" 2007 <i>Pretty red color, with bright ruby tones. A very pleasant bouquet reminiscent of cherry and ripe raspberry peppery note in the background.</i>	Burgundy	\$43.00

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Red Wine List

614	Moobuzz 2007 <i>This wine is brick red with a light garnet color. The aromas are rich with rose hips, clove and jammy raspberry aromatics. The palate is fleshy and rustic with ripe Rainer and sour cherry notes, light rye and jasmine, with generous sappy French oak flavors on the finish</i>	California	\$34.00
606	Merryvale 2008 <i>This Pinot Noir offers strong aromas of cherry and candied fruit to compliment its full body, ripe tannins red currant flavors.</i>	Carneros	\$53.00
607	Bouchaine Estate Vineyard 2004 <i>This elegant full estate grown wine has intense flavors of cherries and berries, with a touch of coffee and a lingering finish.</i>	Carneros	\$67.00
608	Etude 2006 <i>Intensely flavored and bright, with pure flavors of raspberry and violet. Lovely ripe acids give precision to the wine.</i>	Carneros	\$70.00
609	La Crema 2008 <i>The flavors center on dark lush fruit and spice, which provide rich texture, structured tannins and a lingering, juicy finish.</i>	Russian River	\$62.00
610	The Crossings 2008 <i>Made with fruit from the Medway River and Willow Flat Vineyards, this Pinot Noir exhibits lifted aromas of black plums and violets.</i>	Marlborough	\$36.00
612	Dog Point 2006 <i>Aromas of ripe red fruit infused with violet and earthy aromas. It is richly flavored with dense red and black fruit. The palate shows a combination of excellent tannin structure, well-integrated oak, and a lingering earthy finish.</i>	Marlborough	\$74.00
611	Row Eleven 2002 <i>Red cherries, lighter smoke and hints of bacon with all the finesse and elegance expected in Russian River Pinot Noirs. This wine is ready to drink now, or can be enjoyed for many more years.</i>	Russian River	\$80.00
613	Sea Smoke Southing 2007 <i>The 2007 Southing is a marriage of complexity and elegance. The seductive nose begins with a combination of dried and fresh flowers, then blueberries, fresh chanterelle, and a hint of guava. The voluptuous mouth feel and fine tannins are balanced by our estate vineyard's characteristic cool climate acidity.</i>	Santa Rita Hills	\$86.00

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Varietal Reds

910	Antinori Peppoli 2006 <i>A blackish ruby, its perfectly focused plum and cassis fruit, gives an additional complexity by notes of sweet herbs and saddle leather, is fully and completely shaped in flavors of impeccable volume, roundness and depth.</i>	Chianti Classico	\$49.00
915	Bianchi Monsanto Riserva 2006 <i>A full-bodied Reserve Chianti whose roots date back 200 years. Dried cherry follow with a fine integrated tannins and a mineral finish.</i>	Chianti Classico	\$42.00
912	Super Tuscan, Gaja Ca' Marcanda, "Promis" 2006 <i>An intense nose, sweet and ripe with notes of plum, blackberry, tar, licorice and spices. Sumptuous, textured full body with concentrated fruit and very accessible character due to the perfectly integrated tannins and other components of the wine.</i>	Maremma	\$69.00
902	Amarone, Zenato 2001 <i>This is a dark, rich wine with deep, smoky plum and chocolate fruit aromas. The wine is very rich in fruit and very long on the palate. One of the most exciting wines on the market. Recommended with hearty preparations.</i>	Veneto	\$90.00
907	Villa Chiara 2004 <i>Garnet red with orange reflections, this is a dry, robust wine from the heart of the Piedmont. An excellent wine Traditionally served with polenta, beef, poultry, and more flavorsome cheeses.</i>	Barolo	\$58.00
905	Zinfandel, Kenwood Jack London Vineyard 2008 <i>Intense aroma of boysenberry accented by hints of white pepper, rich viscous body with flavors of dried cherries and a long excellent finish. Long recognized for its superior red wines, the first Zinfandel was produced from the Jack London Vineyard in 1988.</i>	Sonoma Valley	\$36.00
904	J. Vidal Fleury 2003 <i>Deep and brilliant color with an exceptional aromatic intensity. Rich and delicate on the palate with refined flavors of liquorice, violet and ripe black fruit.</i>	Cote Rotie	\$125.00
911	La Bastide Saint Dominique 2005 <i>Grenache, Cinsault, Cunoise and Mourvedre form a dark, flavorsome ensemble. Classically made, one of the most forceful, alcoholic and distinctive wines of the appellation.</i>	Chateaufneuf du Rhone	\$79.00
913	Meritage, Chateau Ste. Michelle 2002 <i>Stylish and graceful, it is light and silky, with pretty blackberry and wild plum notes shining through the modest tannins. Cabernet Sauvignon, Merlot and Cabernet Franc make up a delicious blend.</i>	Columbia Valley	\$85.00
914	Red Wine Blend, Conn Creek "Anthony" 2002 <i>Exquisitely balanced, with ripe, rich, polished blackberry, black cherry and plummy flavors. Maintains a sense of elegance and grace, finishing with supple, fine-grain tannins.</i>	Napa Valley	\$90.00
917	Tempranillo, Montecillo "Reserva" 2003 <i>A brilliant ruby red wine with brick-red highlights, well structured and balanced, with plenty of body, length and an elegantly youthful bouquet. As a Reserva Rioja, it is made from tempranillo grapes, which are harvested in the Rioja Alta area.</i>	Rioja	\$36.00
909	Petite Syrah, Girard 2007 <i>This Petite Syrah was made in a complex, yet fruit forward style. Not overly ambitious, the wine is full bodied with a finish that lasts for tens of seconds. It has notes of caramel, pepper, and earth.</i>	Napa Valley	\$49.00

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903	Malbec, Trapiche "Oak Cask" 2008 <i>Smooth and ripe, with a sweet, doughy character to the nose. Ripe, lush and healthy, with cassis and chocolate oozing off the palate.</i>	Mendoza	\$31.00
709	Chateau St. George 2003 <i>A stunning, floral nose with baked cherries, pomegranate and minerals. This wine exhibits brilliant definition.</i>	St. Emilion	\$55.00
710	Clos Rene 2002 <i>A wonderful nose of blackberry, raisin and dark chocolate. A very smooth entry, seamless tannins and velvety texture. The palate is very toasty with blackberry, tobacco and blueberry.</i>	Pomerol	\$67.00
921	Chateau Lascombes 2004 <i>Exhibits a deep ruby/purple color along with aromas of licorice candied black cherries, blackberries, smoke and barbecue spices. This second growth Bordeaux is an excellent compliment to fine steaks and rich beef stock reductions.</i>	Margaux	\$99.00
908	Syrah, Snoqualmie Reserve 2005 <i>This is a full-bodied, ripe Syrah with aromas of decadent boysenberry pie, leather and typical Syrah meatiness.</i>	Columbia Valley	\$42.00
901	Shiraz, Wolf Blass "Yellow Label" 2008 <i>This Shiraz is a vivid dark red with a bouquet of lifted pepper and spice supported by subtle sweet oak. The palate is full-bodied with excellent berry fruit flavors. It is a rich, complex and well-structured wine.</i>	South Australia	\$31.00
920	Shiraz-Grenache, Wallace by Ben Glaetzer 2007 <i>Glaetzer Wallace takes on the traditional Barossa Valley blend of shiraz and Grenache in a thoroughly modern way. Rich, eppery old-wine shiraz dominates and adds weight, texture and fleshy richness to the palate.</i>	Barossa Valley	\$39.00
916	Shiraz, Dead Letter 2006 <i>Rich and complete, with layers and layers of inky yet juicy fruit. Not even a hint of flab. Could age very nicely for quite some time.</i>	McLaren Vale/Pathaway	\$55.00
919	Shiraz, Elderton Command 2003 <i>A stunning effort, the 2002 Shiraz Command exhibits an inky/blue/purple color as well as a sweet perfume of camphor, blueberries, blackberries, acacia flowers, and smoky, toasty oak. Full-bodied, opulent, and viscous, with huge, but sweet tannin, decent acidity, and a muscular, long, 40+ second finish, this is a classic, potentially long-lived, Barossa blockbuster.</i>	Barossa Valley	\$135.00
922	Zinfandel, Rombauer 2007 <i>Rombauer Vineyards' 2007 Zinfandel is dramatically seductive and immensely flavorful. This fruit-forward, full-bodied style is deeply concentrated and jammy with layers of dark wild berries and rich cherries. Fruity through the finish, flavors of boysenberry and raspberry linger on the palate</i>	North Coast	\$50.00

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Convention Services & Catering General Information

Menu Selections

Thank you for selecting Eagle Ridge Resort & Spa for your event.
We welcome the opportunity to create special menus in addition to our printed suggestions.

Meal Guarantees

Guarantees are required for the number of persons attending your function prior to noon at least 72 hours in advance. This number will be considered a guaranteed number for attendance, not subject to reduction. If no guarantee is received, the expected number of guests on the Banquet Event Order will be considered the guarantee. If attendance falls below the guarantee, the host is responsible for the number guaranteed.

Food & Beverage Service

All federal, state and local laws, with regard to food and beverage purchase and consumption, will be strictly adhered to throughout the property. Eagle Ridge Resort & Spa will not dispense alcoholic beverages to anyone under legal drinking age or to any parties considered under the influence of alcohol.

It is therefore Eagle Ridge Resort & Spa policy that no liquor, beer or wine may be brought in from outside sources for service within Eagle Ridge Resort & Spa. All food and beverage consumed on Eagle Ridge Resort & Spa premises MUST be purchased through Eagle Ridge Resort & Spa.

NO REMAINING FOOD is allowed to be taken from the premises.

Prices are subject to change.

All restaurants and banquet facilities of Eagle Ridge Resort & Spa are smoke free areas.

Service Charge

All food and beverage is subject to a 19% service charge and state sales tax (currently 6.75%).
Groups requesting tax exemption must complete the tax form prior to scheduled function.

Billing

All charges will be handled by a master bill directed to you and to be paid at the front desk upon departure unless credit has been authorized in advance by Eagle Ridge Resort & Spa.

Theme Parties

Cancellation within 21 days of the event will result in payment of \$5.00/per person based on the contracted number of guests for the event. Please note that if theme parties or recreation programs are booked within 21 days of the event, this cancellation policy is still in effect.

Function Space Policies

The group will conduct its function(s) in an orderly manner and in full compliance with the policies of Eagle Ridge Resort & Spa and with all applicable laws, ordinances and regulations. The group agrees to have the individuals of the group vacate the designated function space at the ending time indicated.

Function space is reserved based on the contracted number of attendees.

Management reserves the right to alter function space. Should there be any extraordinary changes in your requirements as outlined, appropriate rental charges may be assessed.