

## BREAKFAST BUFFETS

### CONTINENTAL

(Minimum 10 guests)

**Buffets include:**

Sliced Seasonal Fruit **X G**  
 Low-Fat Yogurt **G**  
 Assorted Chilled Juices  
 Coffee and Tea Station

#### THE MAC CONTINENTAL \$22

Assorted Breakfast Pastries **V**

#### THE WAKE UP \$25

House-Baked Muffins **V**  
 MAC's Famous Cinnamon Rolls **V**  
 Granola **V**  
 Scrambled Eggs with cheddar cheese **V G**

#### THE EXECUTIVE \$30

scrambled Eggs with cheddar cheese **V G**  
 Vegan Sausage **X**  
 Danishes **V**  
 A choice of:  
 Bacon or Sausage **G D**

### HEARTY

(Minimum 25 guests)

**Buffets include:**

Sliced Seasonal Fruit **X G**  
 Assorted Chilled Juices  
 Coffee and Tea Station

#### DOWN ON THE FARM \$25

MAC's Famous Cinnamon Rolls **V**

Denver Scramble with ham, bell pepper, onion,  
 cheddar cheese **G**

Roasted Potatoes **X G**

Bacon **G D**

#### BREAKFAST BURRITO \$30

roasted potatoes, scrambled eggs, cheddar cheese, and your  
 choice of chorizo, bacon or vegetables.

Toppings:

- Sour Cream **G**
- Pico de Gallo **X G**
- Guacamole **X G**

### THE MAC STARTER

(Minimum 25 guests)

**Buffets include:**

Assorted Breakfast Pastries **V**  
 MAC's Famous Cinnamon Rolls **V**  
 Assorted Chilled Juices  
 Coffee and Tea Station

#### BUILD YOUR OWN \$36

**SELECT ONE**

- Scrambled Eggs with cheddar cheese **V G**
- Frittata **V G**
- Denver Scramble with ham, bell pepper, onion,  
 cheddar cheese **G**
- Broccoli and Cheddar Quiche **V**

**SELECT TWO**

- Crispy Bacon **G D**
- Chicken Apple Sausage **G D**
- Canadian Bacon **G D**
- Pork Link Sausage **G D**

**SELECT ONE**

- Yukon Gold Potatoes with onions, peppers,  
 fresh herbs **X G**
- Cheesy Corn Grits **V G**
- Cottage Potatoes **X G**
- Breakfast Potato Pancake **V G**

*Buffets subject to approval. If approved, additional labor fees  
 are incurred with any buffet service.*

## ENHANCEMENTS

These items are available as additions to an existing buffet.

Scrambled Eggs with cheddar cheese **V G** \$5  
 Oatmeal with brown sugar and cinnamon **X G** \$5  
 Bagels and Cream Cheese **V** \$4  
 MAC's Famous Cinnamon Rolls **V** \$45 per dozen  
 Assorted Breakfast Pastries **V** \$45 per dozen  
 Hard-Boiled Egg **V G D** \$3

Sliced Seasonal Fruit **X G** \$6  
 Granola Yogurt Parfait \$6  
 Low-Fat Yogurt **G** \$4  
 Crispy Bacon **G D** \$7  
 Chicken Apple or Pork Link Sausage **G D** \$7  
 Vegan Sausage **X** \$7



# Multnomah Athletic Club

CATERING MENU • PAGE 2

[themac.com/catering](http://themac.com/catering)

## PLATED BREAKFAST

### ENTRÉES

#### Plates include:

Sliced Seasonal Fruit X G

Low-Fat Yogurt G

Assorted Chilled Juices

Coffee and Tea Station

#### CHOCOLATE CHIP PANCAKES \$18

butter milk pancakes, chocolate chips, maple syrup, butter V

#### AMERICAN CLASSIC \$20

scrambled eggs, bacon or sausage, roasted potatoes G

#### VEGETABLE QUICHE \$22

fire roasted peppers, sautéed spinach, mushrooms, fresh herbs V

#### VEGETARIAN FRITTATA \$22

baked eggs, mushroom, caramelized onion, spinach, white cheddar cheese, peppers, roasted potato V G

#### FRITTATA \$24

baked eggs, pork sausage, mushroom, caramelized onion, white cheddar cheese, roasted potato G

#### BRIOCHE FRENCH TOAST \$24

brioche, seasonal fruit compote, syrup, chicken apple sausage

#### BISCUITS AND GRAVY \$24

pork and sage sausage gravy, scrambled eggs, roasted potatoes. Vegetarian mushroom gravy upon request.

#### SPRING SCRAMBLE \$25

snap peas, asparagus, spinach, ham, sweet peppers, roasted potatoes G

## BREAKFAST BAR ENHANCEMENTS

Add the below to any full bar offering.

### MIMOSA BAR \$10

#### Enhancements include:

Assorted Citrus Garnishes

Seasonal Berries

#### SELECT THREE

- Grapefruit Juice
- Orange Juice
- Pineapple Juice
- Cranberry Juice
- Assorted Puree Flavors

Price may vary depending on bar tier chosen.

### BLOODY MARY BAR \$12

#### Enhancements include:

Assorted Pickled Garnishes

Celery

Lemons

Tabasco

Beef & Cheese Stick

#### SELECT TWO

- V8 Juice
- Mr & Mrs. T's Bloody Mary Mix
- Tomato Juice with Demitri's Classic Bloody Mary Mix

## A LA CARTE ITEMS

### SNACKS

Freshly Baked Cookies V \$35 per dozen

Chocolate Fudge Brownies V \$35 per dozen

Lemon Bars V \$35 per dozen

Granola Bars V \$4 each

Whole Fresh Fruit X G \$3 each

Sliced Seasonal Fruit X G \$6 pp

Chia Pudding Cup X G \$8 each

Chips and Salsa X G \$5 each

Trail Mix X \$4 each

Pub Snack Mix X \$4 each

Candy \$3 per package

Chips \$2 per package

Yogurt Parfait V \$6 each

Muffins V \$4 each

Banana Bread V \$3 each

Rice Crispy Treats G \$2 each

### BEVERAGES

Assorted Soda \$3 each

Mineral Water \$3 each

Coffee \$55 per gallon

Tea \$55 per gallon

Lemonade \$40 per gallon

Iced Tea \$40 per gallon



Prices listed are per person. A 23% labor charge is added to all food and beverage orders.

V vegetarian X vegan G gluten-free D dairy-free

## SANDWICH LUNCH BUFFETS

**Buffets include:** Coffee and Tea Station

### \* SANDWICH BAR \$25

(Minimum 5 guests)

Green Salad with tomato, cucumber, carrot, olives, sherry vinaigrette **X G**

Roast Beef, Turkey Breast, and Pit Ham **G**

Cheddar Cheese and Swiss Cheese **G**

Portland French Bakery Sliced Bread **V**

Lettuce and Tomato **X G**

Mustard and Mayonnaise **V G D**

Sliced Seasonal Fruit **X G**

Chips **V**

Freshly Baked Cookies **V**

### \* FRESH \$30

(Minimum 15 guests)

Hummus and Warm Pita **V X**

Greek Salad with olive, tomato, red onion, feta cheese, extra virgin olive oil **V**

Pesto Chicken Wrap with pesto chicken breast, romaine lettuce, parmesan cheese, spinach tortilla

Vegetarian Wrap with hummus, avocado, spinach, seasonal vegetables, flour tortilla **V**

Sliced Seasonal Fruit **X G**

Brownies and Lemon Bars **V**

### DELI \$30

(Minimum 15 guests)

Soup du Jour

Green Salad with tomato, cucumber, carrot, olive, sherry vinaigrette **X G**

Deli Sandwich Board with roast beef, turkey breast, pit ham, tuna salad, assorted sliced cheeses **G**

Portland French Bakery Sliced Bread **V**

Mustard and Mayonnaise **V G D**

Grilled Vegetable Display **X G**

Sliced Seasonal Fruit **X G**

Brownies and Cookies **V**

## LUNCH BUFFETS

**Buffets include:** Coffee and Tea Station

### SOUP, SALAD, BREADSTICK \$18

(Minimum 15 guests)

Chicken Vegetable Soup **G D**

Soup du Jour

Summer Green Salad **X G**

Greek Salad **X G**

Sharp-Cheddar Bread sticks **V**

Freshly Baked Cookies **V**

### HAWAIIAN PLATE LUNCH \$22

(Minimum 15 guests)

Grilled Teriyaki Chicken

Jasmine Rice **X G**

MAC Salad **X**

Coconut Butter Mochi Cake **V G**

\*Tofu available on request

### MAC COBB SALAD BAR \$28

(Minimum 25 guests)

Grilled Chicken Breast **G D**

Romaine lettuce **X G**

Hard-Boiled egg **V G D**

Tomato **X G**

Avocado **X G**

Bacon **G D**

Bleu cheese crumbles

Freshly Baked Cookies **V**



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\* Available as a plated lunch upon request.

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## LUNCH BUFFETS (CONTINUED)

**Buffets include:** Coffee and Tea Station

### PORTLAND TACO \$30

(Minimum 25 guests)

Jalapeño-Lime Carne Asada **G D**  
 Citrus Pollo **G D**  
 Roasted Veggies and Poblano Peppers **X G**  
 Flour Tortillas **D**  
 Queso Fresco **G**  
 Onion and Cilantro **X G**  
 Pico de Gallo **X G**  
 Limes **X G**  
 Cabbage Slaw **X G**  
 Coconut Key Lime Cake **V**

### TUSCAN \$32

(Minimum 25 guests)

Freshly Baked Breads with olive oil, and balsamic vinegar **V**  
 Classic Caesar Salad  
 Baked Caponata with eggplant, zucchini, tomato, bell pepper, onion **X G**  
 Orecchiette Alfredo **V**  
 Chicken Parmesan  
 Tiramisu **V**

### SOUTHWESTERN \$35

(Minimum 25 guests)

Tortilla Chips with salsa and guacamole **V**  
 Quinoa with avocado, tomato, cucumber **X G**  
 Roasted Poblano Caesar Salad **G**  
 Marinated Flank Steak Fajitas **G D**  
 Tequila and Citrus-Marinated Shredded Chicken **G D**  
 Vegetarian Fajitas **X G**  
 Warm Flour Tortillas **V D**  
 Onion and Cilantro **X G**  
 Limes **X G**  
 Dulce de Leche tartlette **V**

### 1891 SLIDER CART \$37

(Minimum 15 guests; Price includes two sliders per person)

Portland Coffee Roasters espresso-rubbed sliders **G D**  
 Potato Crunch **X G**  
 Sharp Cheddar Cheese **G V**  
 Crispy Bacon **G D**  
 Flinn Brothers Barbecue Sauce **G D**  
 Spicy Lemon Aioli **G**  
 Toasted Brioche Buns **V**  
 Potato Wedges **V G D**  
 Caesar Salad  
 Chips **G V**  
 Cookies **V**

### MEDITERRANEAN MEZZA \$40

(Minimum 15 guests)

Chicken Kabab **G**  
 Falafel **X**  
 Yogurt Sauce **G**  
 Tourn **X G**  
 Hummus **X G**  
 Feta **V**  
 Tabbouleh **X**  
 Marinated Olives **X G**  
 Cucumber Cous-Cous Salad **X**  
 Warm Garlic Naan Bread **V**  
 Dolmas **X**  
 Baklava and Chocolate Baklava **V**



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## PLATED LUNCH

### TWO-COURSE

### SALAD ENTRÉES

#### Lunch includes:

Portland French Bakery Rolls with butter

Dessert

Coffee and Tea Service

#### CLASSIC CAESAR \$16

romaine, parmesan, croutons, garlic-anchovy dressing

#### MAC COBB \$20

romaine, hard-boiled egg, tomato, avocado, bacon, bleu cheese, mustard vinaigrette **G**

#### FARM SALAD \$22

roasted seasonal vegetables, spinach, goat cheese, pepitas **G V**

#### NIÇOISE \$22

butter lettuce, tomato, olive, haricot vert, hard-boiled egg, herbed fingerling potatoes, oregano vinaigrette

#### SELECT A CHOICE BELOW TO ADD A PROTEIN TO ANY SALAD:

Chicken Breast **G D** +\$7

Grilled Salmon **G D** +\$12

Tuna or Flank Steak **G D** +\$15

### THREE-COURSE

### ENTRÉES

#### Lunch includes:

Portland French Bakery rolls with butter

starter salad

Dessert

Coffee and Tea Service

#### CHICKEN MARSALA \$32

mushroom-marsala sauce, broccolini, risotto **G**

#### CHICKEN PICCATA \$32

lemon-butter sauce, capers, parsley, seasonal vegetables, butter-whipped potato **G**

#### SPANISH CHORIZO CHICKEN \$32

chicken breast, heirloom tomato relish, butter whipped potatoes **G**

#### GRILLED MAHI MAHI \$30

farro, spring vegetables soccotash, salsa verde **G**

#### RAS EL HANOUT SALMON \$35

creamy polenta, asparagus, lemon beutte blanc **G**

#### 4 OZ. PETITE FILET MIGNON \$40

seasonal vegetables, butter whipped potatoes, red wine jus **G**

#### GRILLED FLANK STEAK \$45

bleu cheese butter, seasonal vegetables, butter-whipped potato **G**

### VEGETARIAN ENTRÉES

#### GRILLED VEGGIE FLATBREAD \$20

summer squash, spinach, Mama Lil's peppers, olive oil **V D**

\*\*Gluten free upon request \$3 add-on

#### POMODORA PAPPARDELLE \$30

seasonal vegetables, tomato sauce, gremolata **V**

#### EGGPLANT NAPOLEON \$30

breaded eggplant, roasted red pepper, grilled squash, mozzarella, tomato sauce **X**

## STARTER SALADS

#### SELECT ONE

- Classic Caesar Salad with romaine, parmesan, herbed croutons, garlic-anchovy dressing
- Berry Salad with spinach, goat cheese, pickled onions and raspberry vinaigrette **G V**
- Green Salad with tomato, cucumber, julienne carrot, olive, sherry vinaigrette **X G**
- Chopped Spring Salad with snap peas, green beans, cherry tomatoes, wild arugula, romaine, elderberry vinaigrette **X G**

## DESSERTS

#### SELECT ONE

- Vanilla Crème Brûlée **G V**
- Chocolate Decadence Cake with raspberry sauce, chantilly cream **G V**
- Lemon Meringue Tartlet
- Tiramisu
- New York Cheesecake with raspberry coulis **G V**
- Seasonal Fruit Chia Pudding **X G**
- Cashew Cream Cheesecake **X G**
- Panna Cotta **G**
- Vegan Chocolate Mousse **X G**  
(100 person or less events)



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Kid's meal options are available upon request.

**V** vegetarian **X** vegan **G** gluten-free **D** dairy-free

## HORS D'OEUVRES

### DISPLAY BOARDS

Priced Per Person

#### VEGETABLE CRUDITÉ \$15

Raw Seasonal Vegetables X G

Green Goddess Dip X G

Hummus X G

#### ARTISANAL CHEESE \$20

Selection of Local and International Cheeses V G

Dried Fruits and Nuts X

Artisanal Crackers V

#### ARTISANAL CHEESE & CHARCUTERIE \$28

Selection of Local and International Cheeses V G

Dried Fruits and Nuts X

Artisanal Crackers V

Variety of Local and Imported Meats

Pickled Vegetables, Cornichons X G

Rustic Bread, Mustard V

#### FRUIT TRAYS

Freshly sliced seasonal selection X G

Small Tray \$120 (Serves 20 people)

Medium Tray \$300 (Serves 50 people)

Large Tray \$600 (Serves 100 people)

### BUFFET DISPLAY

Priced Per Dozen

#### SALAD ROLLS \$40

sweet chili dipping sauce X G

#### CAPRESE SKEWER \$40

pesto marinated mozzarella, cherry tomato G

#### MINI TWICED BAKED POTATOES \$40

red potatoes, aged cheddar, sour cream bacon, chive G

#### VEGETABLE EGG ROLLS \$30 V

#### PORK POTSTICKERS \$30

#### ARANCINI \$30

fried risotto, parmesan, herbs V G

#### PORK BELLY BITES \$36

with date puree G

#### COCONUT SHRIMP \$36

with Thai chili sauce

#### KIMCHI POTATO CROQUETTE \$30

with gochujang sesame sauce X G

#### CUCUMBER TOMATO FILO CUP \$36

cream cheese, tarragon, heirloom cherry tomatoes, English cucumbers V

#### PETITE DESSERT \$15

Price Per Three Bites

##### SELECT THREE

Lemon Tartlet

Coconut Key Lime Cake

Cheesecake V

Chocolate Fudge Cake V G

Profiteroles, Grand Marnier cream filled V

Cashew Cream Cheesecake X G

Vegan Chocolate Mousse X G

### PASSED

Priced Per Dozen

#### HOUSE-MADE FOCACCIA WITH EGG SALAD \$38

egg salad V

#### HOUSE-MADE FOCACCIA WITH SMOKED SALMON \$42

apple wood smoked salmon

#### DEVEILED EGGS \$40

fresh chive G

#### TOMATO MOZZARELLA BRUSCHETTA \$45

fresh mozzarella V

#### ANTIPASTO SKEWER \$42

salami, tomato, olive, artichoke\* G

#### TOMATO JAM CROSTINI \$45

fennel X

#### STRAWBERRY BASIL CANAPES \$45

local strawberries, goat cheese, savory pancake V

#### AHI TUNA POKE BITES \$50

sushi rice, tuna, cucumber, shoyu sauce G D

#### AHI TUNA ON WONTON CRISP \$50

wonton crisp and avocado crème, spicy aioli D

*Passed Hors D'oeuvres may be displayed upon request.*



## DINNER BUFFETS

**Buffets include:** Coffee and Tea Station

### MEDITERRANEAN MEZZA \$55

(Minimum 25 guests)

- Chicken Kabab **G**
- Lamb Kebab **G**
- Falafel **X**
- Yogurt Sauce **G**
- Toum **X G**
- Hummus **X G**
- Feta **V G**
- Tabbouleh **X**
- Marinated Olives **X G**
- Cucumber Cous-Cous Salad **X**
- Warm Garlic Naan Bread **V**
- Dolmas **X G**
- Baklava or Chocolate Baklava **V**

### BACKYARD BARBECUE \$55

(Minimum 25 guests)

- Carlton Farms Barbecue Pork Ribs **G**
- Apple Wood-Smoked Brisket **G**
- Summer Potato Salad **G**
- Poppy Seed-Green Apple Coleslaw **G**
- Watermelon Salad **X G**
- Corn Elote **G V**
- Cookies **V**

### FARM TO TABLE \$60

(Minimum 25 guests)

- Freshly Baked Bread with olive oil, balsamic vinegar **V**
- Classic Caesar Salad
- Roasted Beets with goat cheese, arugula **V**
- Farfalle Pasta with garlic cream, arugula, pine nuts, chive oil **V**
- Rosemary-Roasted Chicken Breast **G**
- 17-Hour Sous Vide Pot Roast **G**
- Seasonal Vegetables **X G**
- Seasonal Fruit Crisp **V**

### ITALIAN OSTERIA \$65

- Freshly Baked Bread with olive oil, balsamic vinegar **V**
- Classic Caesar Salad
- Caprese Salad **V**
- Basil-Pesto Penne Pasta **V**
- Grilled Salmon **G**
- Grilled Tuscan Chicken **G**
- Seasonal Vegetables **X G**
- Fingerling Potatoes with shallot, leek **V G**
- Tiramisu **V**

### THE MAC DINNER BUFFET \$80

Freshly Baked Rolls and butter

#### SELECT TWO

- Classic Caesar Salad
- Berry Salad with spinach, goat cheese, pickled onions and raspberry vinaigrette **X G**
- Green Salad with tomato, cucumber, carrot, olive, sherry vinaigrette **X G**
- Chopped Spring Salad with Elderberry vinaigrette **V G**
- Seasonal Quinoa Salad **X G**

#### SELECT THREE

- Butter-Whipped Potato **V G**
- Fingerling Potatoes with leek, shallot **V G**
- Classic Mac and Cheese **V**
- Seasonal Vegetables **X G**
- Roasted Broccolini **X G**

#### SELECT TWO

- Slow Roasted Prime Rib **G D**
- Grilled Salmon with lemon-caper sauce **G**
- Braised Lemon Cod Provencal **G**
- Chicken Forestiere with Madeira Jus **G**
- Mozzarella Ravioli al Forno **V**
- Stuffed Zucchini **V G**
- Grilled Smoked Tempeh **X G**

#### SELECT THREE

- Lemon Tartlet **V**
- Coconut Key Lime Cake **V**
- Chocolate Fudge Cake **V G**
- Cashew Cream Cheesecake **X G**
- Chocolate Mousse **X G**
- Miniature Cheesecake **V**
- Profiteroles, Grand Marnier cream-filled **V**



Prices listed are per person. A 23% labor charge is added to all food and beverage orders.

Buffets subject to approval. If approved, additional labor fees are incurred with any buffet service.

A labor charge of \$150 is applied if minimum for buffet is not reached. For guarantees of less than 25 guests, buffets may be altered.

**V** vegetarian **X** vegan **G** gluten-free **D** dairy-free

## PLATED DINNER

### All entrées include:

Portland French Bakery Rolls with Butter  
Starter Salad  
Dessert  
Coffee and Tea Service

### CHICKEN ENTRÉES

#### CHICKEN MARSALA \$55

seared breast, wine sauce, whipped-butter potatoes,  
braised kale, shallot, mushroom

#### LEMON-ARTICHOKE CHICKEN \$55

roasted breast, artichoke heart, lemon beurre blanc,  
seasonal vegetable, creamy polenta **G**

#### GRILLED CHICKEN SUCCOTASH \$60

chicken breast, grilled corn, beans, peppers, onion, herbs  
**G D**

### BEEF ENTRÉES

#### BONELESS SHORT RIB \$60

18-hour slow-cooked beef short rib, red wine jus,  
seasonal vegetable, butter-whipped potato **G**

#### 12OZ NEW YORK STRIP STEAK \$70

seasonal vegetable, loaded baked potato, red wine jus **G**

#### PAN SEARED 8OZ FILET MIGNON \$80

red wine jus, seasonal vegetable, potato au gratin **G**

### FISH ENTRÉES

#### RAS EL HANOUT SALMON \$60

creamy polenta, asparagus beurre blanc **G**

#### CURRY RUBBED MAHI MAHI \$60

forbidden rice, spring peas, lemongrass, coconut broth **D**

#### HERB ROASTED LING COD \$60

black lentils, asparagus, romesco **D**

### VEGETARIAN ENTRÉES

#### BUDDHA BOWL \$50

brown rice, roasted chickpeas, kale, radish, rainbow carrots,  
edamame, marinated tempeh, sunflower dressing **X G**

#### EGGPLANT TORRE \$50

tomato-braised eggplant, carrot, onion, roasted potato **X G**

#### SPRING PEA RISOTTO \$50

snap peas, English peas, aged parmesan, arugula, gremolata  
**V G** Vegan upon request

## STARTER SALADS

### SELECT ONE

- Classic Caesar Salad with romaine, parmesan, croutons,  
garlic-anchovy dressing
- Berry Salad with spinach, goat cheese, pickled onions and  
raspberry vinaigrette **V G**
- Green Salad with tomato, cucumber, carrot, olive, sherry  
vinaigrette **X G**
- Chopped Spring Salad with snap peas, green beans, asparagus,  
cherry tomatoes, wild arugula, romaine, elderberry vinaigrette  
**V G**

## DESSERTS

### SELECT ONE

- Vanilla Crème Brûlée **V G**
- Chocolate Decadence Cake with raspberry sauce,  
chantilly cream **G**
- Lemon Meringue Tartlet
- Tiramisu with espresso anglaise
- New York Cheesecake with raspberry coulis **V G**
- Chia Pudding with seasonal fruit **X G**
- Panna Cotta **G**
- Vegan Chocolate Mousse **X G**  
(100 person or less events)





## BAR AND WINE

Tiers below offered as hosted bar or no-host bar.

### SELECT ONE TIER

#### CLUB

##### CLUB COCKTAILS **\$12**

*Sun Ranch Vodka, Monopolowa Gin, Don Q Rum, Piedra Azul Silver Tequila, Evan Williams Black Bourbon, Seagram's 7, J&B Scotch*

##### CLUB MARTINI **\$15**

##### CLUB WINE SELECTION **\$30 BOTTLE | \$10 GLASS**

*J Vineyards Gris, King Estate Chardonnay, 14 Hands Cabernet, Inscription Pinot Noir, Stoneleigh Sauvignon Blanc, Stoeller Rose*

##### MICROBREW BEER **\$8**

##### DOMESTIC BEER **\$7**

##### ASSORTED SOFT DRINKS **\$3**

##### MINERAL WATERS **\$3**

#### PREMIUM

##### PREMIUM COCKTAILS **\$14**

*Tito's Vodka, Buffalo Trace Bourbon, Knob Creek Rye, Jameson Whiskey, Johnny Walker Red, Tanqueray Gin, Flor De Caña 7 Year, Cazadores Reposado Tequila*

##### PREMIUM MARTINI **\$17**

##### PREMIUM WINE SELECTION **\$40 BOTTLE | \$12 GLASS**

*Ponzi Vineyards Pinot Grigio, House of Brown, Elk Cove la Sirene Pinot Noir, Mason Noir In Sheep's Clothing Cabernet, Stoneleigh Sauvignon Blanc, Sokol Blosser Rose*

##### MICROBREW BEER **\$8**

##### DOMESTIC BEER **\$7**

##### ASSORTED SOFT DRINKS **\$3**

##### MINERAL WATERS **\$3**

#### DELUXE

##### DELUXE COCKTAILS **\$16**

*Chopin Vodka, Aviation Gin, Glenlivet 12 Year Scotch, Eagle Rare 10 Year Bourbon, High West Double Rye, Tullamore Dew Irish Whiskey, Ron Matusalem Rum, Azunia Silver Tequila*

##### DELUXE MARTINI **\$19**

##### DELUXE WINE SELECTION **\$50 BOTTLE | \$14 GLASS**

*Alexana Pinot Frigio, L'Ecole #41 Chardonnay, J. Christopher Pinot Noir, Into the Woods Cabernet*

##### MICROBREW BEER **\$8**

##### DOMESTIC BEER **\$7**

##### ASSORTED SOFT DRINKS **\$3**

##### MINERAL WATERS **\$3**

MAC estimates one bar for every 75 guests.

Bartender fee of \$150 for Beer and Wine station or Full bar for up to four hours.

All Alcohol pricing is inclusive of 23% labor charge.



## OPTIONAL ITEMS AND SERVICES

**MAHOGANY EASEL**

\$5 each

**WHITEBOARD AND MARKERS**

\$50 each

**FLIPCHART ON A STAND**

\$50 each

**COPIES**

Black and White \$0.50 per page

Color \$1 per page

**GOLD CHARGERS**

250 available

\$3 per person

**MIRROR TILES**

\$5 each

**STANDING PODIUM**

\$25 each

**PIPE AND DRAPE**

Black and white \$18 per foot

**UPRIGHT PIANO**

\$75 each

**BABY GRAND PIANO**

*First floor function spaces only.*

\$150 each

**RUNWAYS AND SPECIALTY SIZES**

\$300 each

**MAINTENANCE HANGING REQUEST**

\$25 single banner/item

\$150 multiple items

*Pricing and availability subject to approval.*

**TABLE LINENS**

- White

- Black

*MAC linens are complimentary.*

**NAPKINS**

- White

- Black

*MAC linens are complimentary.*

*Additional colors upon request.*

**SMALL DANCE FLOOR**

Black and white or oak \$150 each

12' x 12'

15' x 15'

18' x 18'

**LARGE DANCE FLOOR**

Black and white or oak \$300 each

20' x 20'

24' x 24'

36' x 36' (oak only)

42' x 42' (oak only)

**SMALL RISER**

\$75 each

4' x 8'

8' x 8'

8' x 12'

**LARGE RISER**

\$150 each

8' x 16'

8' x 20'

8' x 24'

16' x 16'

