

# CATERING MENUS

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RONALD REAGAN BUILDING AND INTERNATIONAL TRADE CENTER



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# BREAKFAST

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GRAB AND GO | PLATED

# GRAB AND GO BREAKFAST

Each grab and go breakfast option allows for up to three different box combinations. A guaranteed guest count for each box combination is required 72 business hours prior to your event day. Each box includes a fresh fruit cup, freshly brewed regular and decaffeinated coffees and assorted Harney & Sons teas, disposable flatware and prepackaged condiments.

## CONTINENTAL BREAKFAST BOXES

Please create up to three box combinations from the options below:

CHOICE OF ONE BOTTLED JUICE:  
ORANGE, APPLE OR CRANBERRY

PLEASE SELECT ONE:  
BLUEBERRY MUFFIN (NF, VG)  
APPLE CINNAMON MUFFIN (VG)  
BUTTER CROISSANT (VG)  
CINNAMON ROLL (VG)  
PLAIN BAGEL (NF, VG)  
SESAME BAGEL (NF, VG)  
EVERYTHING BAGEL (VG)

SEASONAL FRUIT CUP

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

ASSORTED HARNEY & SONS TEAS

## HEALTHY START BREAKFAST BOXES

Please create up to three box combinations from the options below:

CHOICE OF ONE BOTTLED JUICE:  
ORANGE, APPLE OR CRANBERRY

PLEASE SELECT TWO:  
ZUCCHINI, THYME AND CARROT BREAKFAST BREADS WITH BUTTER, FRUIT PRESERVES (VG)  
BRAN RAISIN MUFFIN (VG)  
TWO PRE-PEELED HARDBOILED EGGS (GF, NF, VG)  
COTTAGE CHEESE (NF, VG)  
GREEK YOGURT FRUIT PARFAIT (GF)  
GRANOLA BAR (VG)

SEASONAL FRUIT CUP

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

ASSORTED HARNEY & SONS TEAS

## HOT BREAKFAST SANDWICH BOX

Please create up to three box combinations from the options below:

CHOICE OF ONE BOTTLED JUICE:  
ORANGE, APPLE OR CRANBERRY

PLEASE SELECT ONE:  
SPINACH, EGG AND CHEESE ON A CROISSANT  
EGG AND CHEESE CROISSANT  
HAM AND CHEESE CROISSANT (NF)  
BUTTERMILK BISCUIT FILLED WITH SCRAMBLED EGGS AND APPLEWOOD SMOKED BACON (NF)

SEASONAL FRUIT CUP

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

ASSORTED HARNEY & SONS TEAS

# PLATED BREAKFASTS

*Plated breakfasts include a pre-set glass of chilled orange juice, freshly baked muffins, sweet butter, fruit preserves, freshly brewed regular and decaffeinated coffees, and assorted Harney & Sons Teas. Plated breakfasts require a minimum of 25 guests.*

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## CHOICE OF QUICHE

Served with applewood smoked bacon or artisanal turkey sausage links, and home-style potatoes.

ROASTED SEASONAL VEGETABLE AND GOAT CHEESE (NF)

TRADITIONAL QUICHE LORRAINE (NF)

## CHOICE OF FRITTATA

Served with applewood smoked bacon or artisanal turkey sausage links, and home-style potatoes.

SPINACH, CHEESE AND VEGETABLE (NF)

POTATO AND GOAT CHEESE (NF)

## ROSEWATER BRIOCHE FRENCH TOAST WITH ORANGE COMPOTE (NF)

Served with applewood smoked bacon or artisanal turkey sausage links, and home-style potatoes.

# BREAK SERVICE

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# BREAK SERVICE

*All break embellishments will be individually wrapped.*

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## THE WASHINGTONIAN

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

ICED COFFEE

ASSORTED HARNEY & SONS TEAS

## BOTTLED BEVERAGE SERVICE

BOTTLED STILL AND SPARKLING WATERS

REGULAR AND DIET SOFT DRINKS

BOTTLED JUICES

## ONE HOUR OF UNLIMITED BEVERAGE SERVICE

## ALL DAY COFFEE SERVICE

## ALL DAY UNLIMITED BEVERAGE SERVICE

## ASSORTED HOMEMADE COOKIES

*1.5 pieces per person*

CHOCOLATE CHIP

OATMEAL RAISIN

MINT CHOCOLATE CHIP

SUGAR VANILLA

SNICKERDOODLE (GF)

CHOCOLATE CHUNK (GF)

## HOMEMADE BARS AND BROWNIES

*1.5 pieces per person*

RASPBERRY HAZELNUT LINZER BAR

OATMEAL CARAMEL APPLE BAR

PEANUT BUTTER CHIP BROWNIE

WILD RICE KRISPY TREAT

DOUBLE CHOCOLATE BROWNIE

## SEASONAL FRUIT CUP (GF, NF)

## INDIVIDUAL BAGS OF TRAIL MIX

## INDIVIDUAL BAGS OF CHIPS

## ASSORTED NATURE VALLEY GRANOLA BARS

## ASSORTED KIND BARS



# LUNCH

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GRAB AND GO | 3 TIERED | PLATED



# GRAB AND GO LUNCH

Each grab and go lunch option allows for up to three different box combinations. A guaranteed guest count for each box combination is required 72 business hours prior to event day. Each box includes freshly brewed regular and decaffeinated coffees and assorted Harney & Sons teas, disposable flatware and prepackaged condiments.

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## TRADITIONAL BOX LUNCH

Please create up to three box combinations from the options below:

PLEASE SELECT ONE SALAD:

### CAESAR SALAD (VG)

Brioche Croutons, Sun-Dried Tomatoes, Parmesan Dressing

### MIXED BABY GREENS (VG, GF)

Goat Cheese Crumbles, Cucumber, Tomato and Balsamic Emulsion

### ORGANIC QUINOA SALAD (GF, V, VG)

Fresh Parsley, Coriander, Tomato, Bell Peppers, Chimichurri Dressing

PLEASE SELECT ONE SANDWICH:

### SMOKED TURKEY SANDWICH

Smoked Turkey Breast, Provolone Cheese, Lettuce, Tomato, Ciabatta Bread

### ROAST BEEF SANDWICH

Sliced Roast Beef, Cheddar Cheese, Lettuce, Tomato, Caramelized Onion Roll

### BARBECUE CHICKEN SANDWICH

Barbecue Chicken, Creamy Coleslaw, Ciabatta Bread

### VEGETARIAN SANDWICH

Grilled Vegetables, Hummus Spread, Multigrain Bread

INDIVIDUAL BAG OF CHIPS

ASSORTED MACARONS

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

ASSORTED HARNEY & SONS TEAS

## BENTO BOX

Please create up to three box combinations from the options below:

PLEASE SELECT TWO SIDES:

### CELLOPHANE NOODLE SALAD (NF)

### SWEET POTATO AND COCONUT SALAD (GF)

### QUINOA SALAD (GF, V)

Chimichurri Dressing

### TOMATO AND CUCUMBER SALAD (NF, V)

Oregano Vinaigrette

### ROASTED VEGETABLE NAPOLEON (VG)

Gremolata

### CHOPPED CAESAR SALAD (GF, NF)

PLEASE SELECT ONE ENTRÉE:

### SPAGHETTI ZOODLES AND VEGETABLE MEATBALLS (NF)

Kale Pesto Sauce

### MOROCCAN-SPICED ROASTED SALMON (NF)

### TERIYAKI GLAZED GRILLED CHICKEN (NF)

### CHIMICHURRI FLANK STEAK (NF)

PLEASE SELECT ONE DESSERT:

### MINI FRUIT TART (NF)

### CHOCOLATE SEA SALT CARAMEL CUPCAKE

FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEES

ASSORTED HARNEY & SONS TEAS

# 3 TIERED LUNCH

Each glass stack includes a salad, entrée and dessert course. Each tiered lunch includes freshly brewed regular and decaffeinated coffees and assorted Harney & Sons teas.

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## TIER 1

PEARLINI MOZZARELLA AND CHERRY TOMATO ARUGULA  
SEEDLING SALAD

LEMON MARINATED CHICKEN BREAST  
Farro Salad, Green Beans, Parmesan

BASIL PANNA COTTA (GF, NF, V)  
Fresh Strawberries, Balsamic Jelly

## TIER 2

TUNISIAN COUSCOUS SALAD  
Cucumber, Tomato, Pitted Olives, Green Onion

SICILIAN STYLE RICE SALMON SALAD  
Mint White Balsamic Dressing

VANILLA BEAN APPLE AND CRANBERRY OAT CRISP (GF, NF, V)

## TIER 3

CHOPPED SUMMER SALAD  
Feta, Cherry Tomato, Cucumber, Lemon Dressing

HERB MARINATED BEEF TENDERLOIN  
Toasted Barley Risotto with Domestic Mushroom

ESPRESSO SOAKED LADYFINGERS (NF)  
Orange Mascarpone Mousse

## TIER 4

GARLIC SHRIMP FRITTATA SALAD  
Shredded Romaine, Tapenade Dressing

LEMON THYME MARINATED CHICKEN  
Ratatouille, Spinach Salad

DOLCE DE LECHE CHEESECAKE (NF)  
Graham Cracker Crust

## TIER 5

ASPARAGUS AND HARD BOILED EGGS  
Ravigote Dressing

LAMB SHANK LENTILS SALAD  
Parmesan Dressing

CHOCOLATE POTS DE CRÈME (V, GF, NF)  
Cherry Jubilee

## TIER 6

QUINOA SALAD  
Cucumber, Radish, Yogurt Dressing

GRILLED SALMON  
Pearl Couscous, Asparagus, Lemon Mint Dressing

FRESH BERRIES AND CHOCOLATE MOUSSE (GF, NF, V)

# PLATED LUNCHESES

Three-course luncheons are priced according to the entrée selection. Plated lunches include freshly baked bread and butter, freshly brewed regular and decaffeinated coffees and assorted Harney & Sons teas.

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## SALADS

### MIXED BABY GREENS (GF, VG)

Blue Cheese, Toasted Pine Nuts, Basil Goat Cheese Emulsion

### BABY SPINACH (GF, VG)

Black Quinoa Salad, Feta Cheese Crumbles, Toasted Almonds, Red Wine Mustard Vinaigrette

### MEDITERRANEAN SALAD (GF, NF)

Artichokes, Cucumbers, Olives, Feta Cheese, Tomato, Red Onion, Red Wine Vinegar Emulsion

### BURRATA CHEESE SALAD (NF)

Creamy Mozzarella, Heirloom Cherry Tomato, Arugula Seedlings, Balsamic Reduction, Extra Virgin Olive Oil

## DESSERTS

### CARROT CAKE (GF)

Spiced Carrot Cake with Cinnamon, Chopped Walnuts, Raisins and Pineapple  
Cream Cheese Icing  
White Chocolate Curls and Cinnamon Sauce

### CREAMY CHOCOLATE MOUSSE (NF)

Sponge Cake Base Creamy Chocolate  
Chocolate Flakes and Vanilla Sauce

### RICE PUFF CRUNCH (NF)

Chocolate Sponge Cake, Chocolate Cream  
Crunchy Puffed Rice and Chocolate Sauce

### TRES LECHES (NF)

Sponge Cake Soaked in 3 Types of Milk  
Whipped Cream Topping and Raspberry Sauce

### VANILLA PANNA COTTA (NF, GF)

Sweetened Cream and Strawberry Sauce

## ENTRÉES

### FISH

To preserve and protect our oceans, only farm-raised fish is served, unless noted otherwise.

#### ROCKFISH FILLET (NF)

Sweet Potato Asparagus Risotto, Pinot Noir Sauce

#### SALMON FILLET (GF, NF)

Chive Mashed Potatoes, Salmoriglio Lemon Oregano Sauce

### MEAT

#### PEPPER-CRUSTED FILET MIGNON (NF)

Potato Gratin, Sautéed Spinach, Shallot Red Wine Sauce

#### BEEF TENDERLOIN (NF)

Creamy Mascarpone Polenta, Sautéed Garlic Green Beans, Balsamic Red Wine Sauce

### POULTRY

#### CHICKEN OREGANATO (GF, NF)

Cherry Tomato Risotto, Sautéed Baby Spinach, Pesto Sauce (NF)

#### FRESH HERB CRUSTED CHICKEN BREAST (GF, NF)

Mashed Sweet Potatoes, Mushroom Fricassee, Red Wine Sauce

### DUOS

#### CHICKEN BREAST AND SALMON FILET (NF)

Lemon Risotto, Swiss Chard Fricassee, Purple Mustard Beurre Blanc

#### CHIPOTLE CHICKEN BREAST AND BEEF TENDERLOIN (NF)

Fingerling Potatoes Ranchero-Style, Veracruz Sauce



# RECEPTION SERVICE

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CANAPÉS AND HORS D'OEUVRES | DISPLAYS

# CANAPÉS AND HORS D'OEUVRES

*Passed items will be packaged on individual trays to include one piece of each preselected item per guest. A minimum order of 50 pieces per selection is required.*

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## CANAPÉS

GOAT CHEESE AND PORT WINE SHALLOT CONFIT **(VG)**  
on Walnut Toast

CUCUMBER CUP WITH DILL CREAM CHEESE **(GF, NF, VG)**  
on Toasted Baguette Slice

CHICKEN SALAD CAPRESE **(NF)**  
on Toasted Baguette Slice

BEEF TENDERLOIN WITH CELERY ROOT REMOULADE **(NF)**  
on Brioche Toast

BEET SALMON GRAVLAX OPEN FACE SANDWICH **(NF)**  
on Sourdough Toast

BLACKENED CHICKEN BREAST WITH AVOCADO AND  
BLACK BEAN SALSA **(NF)**  
on a Purple Tortilla Chip

FILET MIGNON CROSTINI **(NF)**  
Balsamic Onion Marmalade, Blue Cheese Crumbles

MINI LOBSTER ROLL **(NF)**  
on a Brioche Roll

## HORS D'OEUVRES

VEGETARIAN SAMOSA **(NF, VG)**  
Raita Sauce

SPANAKOPITA **(NF, VG)**  
Phyllo Envelope Filled with Spinach and Feta

CHILEAN STYLE BEEF EMPANADA, MANGO SALSA **(NF)**  
Mango Salsa

MINI MUSHROOM GOAT CHEESE QUICHE **(NF, VG)**

MINI BARBECUE PORK TACO WITH COLE SLAW **(NF)**

ROASTED CHICKEN AND BRIE WITH CRANBERRIES **(NF)**  
on Toasted Baguette

CHICKEN CARNITAS PHYLLO CUP **(NF)**  
Chimichurri Sauce

SHORT RIB BURGER WITH CARAMELIZED ONIONS **(NF)**

MINI CRAB PUFF PASTRY **(NF)**

PECORINO TRUFFLE GRILLED CHEESE **(NF)**

MARYLAND STYLE BLUE CRAB CAKES **(NF)**  
Ravigote Sauce

CRISPY DUCK ROLL **(NF)**  
Cranberry Soy Dip

# RECEPTION DISPLAYS

*The following displays must be ordered for a minimum of 50% of your guaranteed attendance.*

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## SUSHI NORI AND SASHIMI (GF)

*Three pieces per person. Sushi attendant required.*

### NIGIRI

Salmon, Shrimp, White Fish, Eel, Yellowtail, Salmon Roe

### MAKI

California Roll, Eel Roll, Avocado Roll,  
Two Varieties of Vegetable Rolls

## U.S. ARTISANAL SEASONAL CHEESE DISPLAY (NF)

A VARIETY OF GOAT, COW AND SHEEP CHEESES

Cheeses are garnished with dried fruit, assorted water crackers,  
sliced baguettes and artisanal breads.

## FRESH MARKET VEGETABLES (GF)

SUNBURST SQUASH, BABY ZUCCHINI, CELERY, CARROTS,  
PEAR TOMATOES, BROCCOLI, ENOKI MUSHROOMS,  
SNOW PEAS, ENDIVE, CUCUMBER, CAULIFLOWER

Vegetables are served with Roquefort cheese dip and hummus.

## BURRATA BAR (VG)

A CREAMY MOZZARELLA-STYLE CHEESE

Burrata is served with oranges, arugula, toasted pine nuts,  
sun-dried tomatoes, roasted garlic heirloom cherry tomatoes,  
pesto and balsamic virgin olive oil.

## DIM SUM

*Served in individual bamboo steamers. 4.5 pieces per person.*

STEAMED CRABMEAT DUMPLING

VEGETARIAN SPRING ROLL

DUCK SPRING ROLL

CHIVE AND SHRIMP DUMPLING

PORK SHU MAI WITH SHRIMP

BRAISED BEEF DUMPLING

## FLAT BREAD PIZZA (NF)

*Three pieces per person.*

PLEASE SELECT TWO:

BARBECUE CHICKEN

Monterey Jack Cheese

FRESH MOZZARELLA

Tomato Sauce and Basil Pesto

ASPARAGUS AND WILD MUSHROOM (GF)

Alfredo Sauce

SHORT RIB, CARAMELIZED ONIONS, BELL PEPPERS



# PLATED DINNERS

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APPETIZERS | DESSERTS | ENTRÉES

# PLATED DINNERS

*Plated dinners include freshly baked bread and butter, freshly brewed regular and decaffeinated coffees, and assorted Harney & Sons Teas.*

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## APPETIZERS

### SOUPS

**CAULIFLOWER SOUP (GF, NF, VG)**  
Chive Oil

**CORN AND CLAM CHOWDER WITH CHORIZO (NF)**

**CLASSIC LOBSTER BISQUE (NF)**

### SALADS

**MIXED BABY GREENS**  
Blue Cheese, Toasted Pine Nuts, Duck Prosciutto,  
Basil Goat Cheese Emulsion

**HEIRLOOM TOMATO CARPACCIO (GF, VG, NF)**  
Baby Lettuce, Julienned Beets, Shredded Parmesan,  
Balsamic Vinaigrette

**ROASTED ASPARAGUS SALAD (NF, VG)**  
Pecorino Shavings, Brioche Crouton, Tarragon Citrus Emulsion

**FRESH BURRATA WITH SEASONAL TOMATO CARPACCIO (GF, NF, VG)**  
Arugula, Saba, Extra Virgin Olive Oil

**BABY SPINACH, ROASTED YELLOW AND RED BEETS (GF, NF, VG)**  
Dried Apricot, Raspberry Vinegar Emulsion

**WINTER SALAD WITH SCALLION AND DILL (GF, NF, VG)**  
Parmesan Dressing

## DESSERTS

**CHOCOLATE PYRAMID**  
Chocolate Mousse on a Chocolate Sponge Cake  
Crunchy Giandua Center  
White Chocolate Drops and Hazelnut Sauce

**MANGO PANNA COTTA (GF, NF)**  
Mango Puree infused Sweetened Cream  
Mango Pieces and Mango Sauce

**CHOCOLATE CARAMEL CRUNCH (GF)**  
Flourless Chocolate Cake filled with Crunchy Almond Bits  
Creamy Caramel, Hazelnuts  
Chocolate and Coffee Sauce

**CHOCOLATE SPONGE CAKE DOME (NF)**  
Filled with Apricot Marmalade  
Crunchy Chocolate Coating and Apricot Sauce

**GREEN TEA TIRAMISU (NF)**  
Sponge Cake Soaked in Green Tea  
Green Tea infused Mascarpone  
Dusting of Matcha and Raspberry Sauce

# PLATED DINNERS

*Plated dinners include freshly baked bread and butter, freshly brewed regular and decaffeinated coffees, and assorted Harney & Sons Teas.*

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## ENTRÉES

### FISH

*To preserve and protect our oceans, only farm-raised fish is served, unless noted otherwise.*

#### BAKED WILD ARCTIC CHAR (GF)

Cauliflower and Broccoli Risotto, Oyster Mushroom Fricassee, Pinot Noir Beurre Rouge

#### SALMON FILLET (NF)

Wild Mushrooms and Fingerling Potato Succotash, Pinot Noir Sauce

#### CRAB-CRUSTED SALMON (NF)

Rice Pilaf, Corn Succotash, Lemon Beurre Blanc

### POULTRY

#### HERB MARINATED FREE-RANGE CHICKEN (NF)

Shiitake Mushroom Risotto, Green Beans, Red Wine Sauce

#### ROASTED CHICKEN BREAST (NF)

Potato Gratin, Roasted Asparagus, Cabernet Sauvignon Sauce

#### ROASTED PARMESAN-CRUSTED STATLER CHICKEN BREAST (NF)

Roasted Cherry Tomatoes, Farro, Basil Beurre Blanc

### MEAT

#### BEEF TENDERLOIN (NF)

Potato Gratin, Sautéed Green Beans, Juniper Berry Sauce

#### BALSAMIC-MARINATED BEEF TENDERLOIN (NF)

Crushed Fingerling Potatoes, Blue Cheese, Asparagus Tips, Caramelized Onions, Shallot Cabernet Reduction

#### SLOWLY BRAISED SHORT RIBS (NF)

Roasted Garlic Mashed Potatoes, Sautéed Green Beans, Red Wine Sauce

## DUETS

#### BEEF TENDERLOIN WITH GULF OF MEXICO BLUE CRAB CAKE (NF)

Trio of Cauliflower (Risotto Style), Sautéed Swiss Chard, Madeira Tarragon Sauce

#### CHICKEN BREAST AND BEEF TENDERLOIN (NF)

Truffle Mashed Potatoes, Yellow and Green Beans, Syrah Wine Sauce

#### CHICKEN BREAST AND SALMON FILLET (NF)

Creamy Gorgonzola Polenta, Braised Fennel, Sun-Dried Tomato Sauce

#### BEEF TENDERLOIN AND NOVA SCOTIA LOBSTER (NF)

White Bean Ragout, Roasted Cherry Tomatoes, Cabernet Sauvignon Sauce



# BEVERAGE MENU

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HOSTED BAR SERVICE | SPECIALTY BARS | WINE LIST

# HOSTED BAR SERVICE

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## NAME BRAND

SMIRNOFF VODKA  
NEW AMSTERDAM GIN  
CRUZAN WHITE RUM  
SAUZA GOLD TEQUILA  
JIM BEAM BOURBON  
SEAGRAM'S 7 WHISKEY  
DEWAR'S SCOTCH WHISKY

## PREMIUM BRAND

TITO'S HANDMADE VODKA  
KETEL ONE VODKA  
TANQUERAY GIN  
BACARDI WHITE RUM  
JOSE CUERVO GOLD TEQUILA  
BULLEIT BOURBON  
JACK DANIELS WHISKEY  
JOHNNIE WALKER RED SCOTCH WHISKY

## SUPER PREMIUM BRAND

GREY GOOSE VODKA  
BOMBAY SAPPHIRE GIN  
BRUGAL ANEJO RUM  
PATRON SILVER TEQUILA  
WOODFORD BOURBON  
CROWN ROYAL WHISKEY  
JOHNNIE WALKER BLACK SCOTCH WHISKY

*IN ADDITION TO SPECIFIED SPIRITS, EACH BAR PACKAGE WILL OFFER THE FOLLOWING ITEMS:*

### DOMESTIC BEER

Bud Light  
Miller Lite  
O'Doul's Non-Alcoholic

### IMPORT AND CRAFT BEER

Heavy Seas Americannon American Pale Ale  
Devil's Backbone Vienna Lager  
Dogfish Head 60 Minute IPA  
Omission IPA **(GF)**  
Stella Artois Belgian Lager

### HOUSE WINE

*House Wine includes wines normally priced at \$45.00 per bottle.*

ASSORTED SOFT DRINKS, BOTTLED WATERS AND JUICES

# SPECIALTY BARS

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## ALL AMERICAN BOURBON

Includes Ginger Ale, Sweet Vermouth, Peychaud and Angostura Bitters

BAKER'S

BLANTON'S

BOOKER'S

BASIL HAYDEN'S

## IF IT'S WHISKEY, IT'S NOT SCOTCH

*A Selection of Fine Sipping Scotch Whiskies*

THE MACALLAN 10 YEAR

HIGHLAND PARK 12 YEAR

GLENMORANGIE 10 YEAR

LAPHROAIG 10 YEAR

## TE QUIERO TEQUILA

*A Selection Of Aged, Fine Sipping Tequilas*

DON JULIO AÑEJO

PATRON AÑEJO

PARTIDA AÑEJO

# WINE LIST

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## SPARKLING WINE

FRANÇOIS MONTAND BRUT SPARKLING N/V  
France

VOVETI PROSECCO  
Italy

DOMAINE CHANDON BRUT  
California

DOMAINE CHANDON ROSE  
California

GLORIA FERRER BRUT  
California

GLORIA FERRER BLANC DE NOIRS  
California

MOET & CHANDON IMPERIAL BRUT  
Champagne, France

VEUVE CLICQUOT YELLOW LABEL BRUT  
Champagne, France

## WHITE WINE

MAX FERDINAND RICHTER RIESLING SIGNATURE EDITION  
Mosel, Germany

ALVERDI PINOT GRIGIO  
Italy

IRIS VINEYARDS PINOT GRIS  
Willamette Valley, Oregon

CHANTEAU DE FONTENILLE BORDEAUX BLANC  
Bordeaux, France

BARON HERZOG SAUVIGNON BLANC (KOSHER)  
California

SILVERADO MILLER RANCH SAUVIGNON BLANC  
Napa, California

DOMAINE THOMAS ET FILS PERRIER SANCERRE  
Loire, France

HALL SAUVIGNON BLANC  
Napa, California

TERREDORA DI PAOLO FALANGHINA  
Campania, Italy

VILLA BOTANICA CHARDONNAY / VIOGNIER BLEND  
France

YALUMBA Y SERIES UNOAKED CHARDONNAY  
South Australia

STEELE SHOOTING STAR CHARDONNAY  
Monterey, California

BARON HERZOG CHARDONNAY (KOSHER)  
California

DIORA LA SPLENDEUR DU SOLEIL CHARDONNAY  
Monterey, California

ROUX PERE ET FILS BOURGOGNE BLANC  
Burgundy, France

STAG'S LEAP CHARDONNAY  
Napa, California

WALT LA BRISA CHARDONNAY  
Sonoma, California



# WINE LIST

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## RED WINE

LYRIC BY ETUDE PINOT NOIR  
Santa Barbara, California

GLORIA FERRER PINOT NOIR  
Carneros, California

ETUDE PINOT NOIR  
Carneros, California

PALLADINO BARBERA D'ALBA SUPERIORE  
Piedmont, Italy

CARPINETO CHIANTI CLASSICO RISERVA  
Tuscany, Italy

CASANOVA DI NERI TOSCANA ROSSO  
Tuscany, Italy

EL COTO RIOJA "COTO DE IMAZ" RESERVA TEMPRANILLO  
Spain

PEACHY CANYON WESTSIDE ZINFANDEL  
Paso Robles, California

CHATEAU ST. JEAN MERLOT  
California

BARON HERZOG MERLOT (KOSHER)  
California

L'ECOLE 41 MERLOT  
Columbia Valley, Washington

STAGS' LEAP MERLOT  
Napa Valley, California

VIGNE DE FER  
Cotes-Du-Rhone, France

DOMAINE BOUSQUET MALBEC  
Tupungato, Argentina

CHATEAU ST. JEAN CABERNET SAUVIGNON  
California

BARON HERZOG CABERNET SAUVIGNON (KOSHER)  
California

STEELE SHOOTING STAR CABERNET SAUVIGNON  
Lake County, California

GIRAD CABERNET SAUVIGNON  
Napa Valley, California

STAGS' LEAP CABERNET SAUVIGNON  
Napa Valley, California

CHAPPELLET MOUNTAIN CUVÉE PROPRIETARY BLEND

JUSTIN ISOSCELES  
Paso Robles, California