

## Dessert Table

Each selection serves 50 guests.

<b>Classic Crème Brûlée</b>	\$250
<b>Key Lime Pie</b>	\$200
<b>Raspberry White Chocolate Cheesecake</b>	\$200
<b>Various Bite-Sized Dessert Bars</b>	\$150
<b>Brownies</b>	\$100
<b>Mini Cupcakes</b>	\$100
<b>Bite-Sized Chocolate Truffles</b>	\$50



## Beverage Menu

**We offer a variety of Pacific Northwest beers and wines as part of your hosted or no-hosted bar.\***

Soda and sparkling water also available upon request.

**Spirits and Mixed Drinks** are offered only with the hosted option.

Hosted drinks will be tallied and added to the final invoice at the following prices per serving (plus tax and gratuity):

Spirits	\$7
Wine	\$6
Beer 12oz / 22oz	\$5 / \$8
Soda or Sparkling Water	\$2

\*Bartending service fees will apply

## **Full Catering Menu**

July 22, 2015

**Contact:**

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Prices and availability subject to change