

PONTOON MENU

** 48 hours' notice for all pontoon orders **
platters serve approximately four people

Salsa Bar \$32

pico de gallo, salsa verde, guacamole,
black bean dip and tortilla chips

House Made Hummus Platter \$36

whole wheat pita, assorted organic vegetables,
pickled peppers and house made hummus
topped with chickpea crumbles

Fruit Platter \$28

apple, peach, melon and assorted berries,
served with burrata cheese,
honeycomb and spiced pecans

Antipasti Platter \$38

salami, ham, pepperoncini, roasted red peppers,
assorted olives, fresh mozzarella and crostini

Sack Lunch \$12 each

sandwiches or wraps
served with assorted chips, macaroni salad,
assorted fruit and brownies or cookies

Sushi Plate \$122

chef's assortment of maki, nigiri and sashimi

BEVERAGES

Bottled Beer

Domestic	Imports/Microbrews
3.50 each	5.00 each
Budweiser	Amstel Light
Bud Light	Corona
Coors Light	Sierra Nevada
Kokanee	Guinness

BOTTLED LIQUOR

(750oz)

Grey Goose Vodka	55.00
44 North Vodka	45.00
Tito's Vodka	45.00
Tanqueray Gin	44.00
Bombay Sapphire	55.00
Crown Royal Whiskey	55.00
Jack Daniel's Whiskey	45.00
Gosling's Black Seal Rum	30.00
Bacardi Light Rum	30.00
Hornitos Tequila	55.00
Casa Amigos Blanco Tequila	69.00

MIXERS

Ocean Spray
cranberry, grapefruit, orange juice or sour mix
5.00 ea

Two-Liter Bottles
soda water or tonic water
5.00 ea

Bloody Mary Mix
8.00 ea

PARTY COOLERS

House Margarita
Hornitos Tequila, Cointreau, sour mix & lime
2 gallons – 70.00
4 gallons – 140.00

Cadillac Margaritas
Casa Amigos Blanco Tequila, Cointreau, Grand Marnier, sour mix & lime
2 gallons – 130.00
4 gallons – 250.00

Dark and Stormy
Gosling's Black Seal Dark Rum & Barritt's Ginger Beer
2 gallons – 60.00
4 gallons – 120.00

* Wine list available upon request