

PONTOON MENU

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

Antipasti Platter \$38

assorted italian cured meats, gourmet cheeses,
pickled sweet peppers and asparagus with toasted garlic crostinis

House Made Hummus Platter \$36

crispy chickpeas, pickled peppers, assorted seasonal vegetables
and house made pita bread

Fruit Platter \$28

apple, peach, strawberry, blueberry, pineapple, honey dew,
cantaloupe, burrata cheese, honeycomb and candied pecans

Salsa Bar \$32

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

Picnic Lunch \$48

an assortment of sandwiches and wraps
choose from: turkey, ham, roast beef, salami,
tuna salad, egg salad or chicken salad
served with assorted chips and potato salad

KIDS MENU

\$6 each

Cheesy Macaroni Salad

Vegetable Sticks with Ranch dressing

Peanut Butter and Jelly

Seasonal Fruit

BEVERAGES

Bottled Beer

Domestic	Imports/Microbrews
2.50 each	4.00 each
Budweiser	Amstel Light
Bud Light	Corona
Coors Light	Sierra Nevada
Kokanee	Guinness

BOTTLED LIQUOR

(750oz)

Grey Goose Vodka	45.00
44 North Vodka	39.00
Stolichnaya Vodka	41.00
Tanqueray Gin	38.00
Bombay Sapphire	44.00
Crown Royal Whiskey	45.00
Jack Daniel's Whiskey	38.00
Gosling's Black Seal Rum	22.00
Bacardi Light Rum	24.00
Hornitos Tequila	42.00
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 – 62.00
4 gallons – 120.00

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 – 50.00
4 gallons – 90.00

* Wine list available upon request