



# Banquet Menu



## **Breakfast Buffets**

*Includes 1 Hour of Service with additional charges for extended time  
Minimum of 25 guests with a one-time \$50.00 additional charge if minimum not met*

### **Donuts and Coffee \$7.00/person**

*Assorted Donuts, Muffins and Coffee*

### **Light Continental Breakfast \$10.00/person**

*Assorted Danish and Pastries, Fresh Fruit, Bagels with Accompaniments, Coffee,  
Mighty Leaf Tea and Assorted Juices*

### **Deluxe Continental Breakfast \$13.00/person**

*Assorted Danish, Muffins, Donuts, Pastries, Fresh Fruit, Bagels and Toast with Assorted  
Accompaniments, Assorted Yogurts, Variety of Cereal, Coffee,  
Mighty Leaf Tea, Assorted Juices and 2% Milk*

### **All American Breakfast Buffet \$14.50/person**

*Scrambled Eggs, Hash Brown Potatoes, Pancakes with Maple Syrup,  
Choice of Bacon or Sausage, Fresh Fruit, Assorted Danish and Pastries,  
Coffee, Mighty Leaf Tea, Assorted Juices and 2% Milk*

**Add Ham, Biscuits & Gravy - \$2.00/person**

## **Coffee and Refreshments**

### **Carafes of Chilled Juices**

*Apple, Orange, Cranberry or Tomato  
\$12.50/Carafe*

### **Coffee**

*Regular or Decaf  
\$30.00/Gallon*

### **Assorted Muffins**

*\$18.00/Dozen*

### **Mighty Leaf Iced Tea**

*\$20.00/Gallon*

### **Assorted Donuts**

*\$18.00/Dozen*

### **Assorted Mighty Leaf Hot Teas**

*\$2.25/each*

### **Whole Fruit**

*\$1.50/each*

### **20 oz. Coke, Diet Coke, or Sprite**

*\$2.50/each*

### **Assorted Danish**

*\$21.00/dozen*

### **Bottled Water**

*\$2.50/each*

### **Sliced Fruit Display**

*\$4.00/person*

### **Red Bull Energy Drink**

*\$4.00/each*

## **Snacks**

### **Assorted Fresh Baked Cookie**

*Choice of Chocolate Chip, Sugar Cookie, Monster Cookie & No Bakes  
\$18.00/Dozen*

### **Assorted Dry Snacks**

*Pretzels \$17.50/bowl (Feeds 20-25)  
Tortilla Chips and Salsa \$19.00/bowl (Feeds 20-25)  
Trail Mix \$25.00/bowl (Feeds 20-25)  
Honey Roasted Peanuts \$25.00/bowl (Feeds 20-25)*

### **Candy Bars**

*Choose From Snickers, Reese's Peanut Butter Cups, Kit Kat, Hershey Bar, Twix or M&M's  
\$2.50/each*

### **Assorted Dessert Bars**

*Choice of Marble Cheesecake, Oreo Cheesecake, Lemon Bar or Chocolate Raspberry Bar  
\$25.00/dozen*

### **Popcorn**

*Includes Carnival Style Popcorn Machine, Popcorn, Butter and Baskets  
\$100.00 for 2 Hour Rental  
\$75.00 Charge for Each Additional Hour*

## **Themed Breaks**

### **Afternoon Break \$5.50/person**

*Fresh Baked Cookies, Chips with Dip and Pretzels*

### **Healthy Break \$7.50/person**

*Fresh Fruit, Yogurt Dip, Granola Bars,  
Vegetable Crudités with Low-Fat Dip and Pretzels*

### **Ball Park Break \$7.50/person**

*Popcorn, House Made Cracker Jack, Mini Corn Dogs  
& Ballpark Pretzels with Cheese*

## **On The Go Boxed Lunches**

*All Boxed Lunches Include Whole Fruit, Freshly Baked Cookie, Condiments  
and Choice of Coke, Diet Coke, Sprite or Bottled Water*

### ***Ham, Turkey or Roast Beef Sandwich \$11.50/person***

*Assorted Deli Sandwiches on Kaiser Roll with Swiss Cheese, Lettuce and Tomato*

## **Plated Lunch**

*Includes choice of Fries, Chips or Side Salad,  
Coffee, Iced Tea, Lemonade and Freshly Baked Cookie*

### ***Classic Cheeseburger \$13.00/person***

*1/2 Pound Burger, Pretzel Bun, Sliced American Cheese, Lettuce, Tomato and Onion*

### ***Chicken Bacon Ranch Wrap \$13.00/person***

*Garlic Herb Wrap, Grilled Chicken, Ranch, Bacon,  
Lettuce, Tomato and Shredded Cheese*

### ***Buffalo Chicken Wrap \$13.00/person***

*Grilled Chicken Tossed in Buffalo Sauce with Lettuce, Tomato & Bleu Cheese*

### ***Caprese Sandwich \$10.00/person***

*Fresh Mozzarella, Tomato, Basil, Pesto Mayo, Shaved Red Onion,  
Balsamic Vinaigrette on a Baguette*

### ***BLT Sandwich \$13.00/person***

*Thick Cut Bacon with Tomato, Lettuce & Mayo on Toasted Sourdough*

### ***Cookie Choices***

*Choose One Type for Group*

*Chocolate Chip*

*Sugar*

*Monster*

*No Bake*

## **Themed Buffets**

*All Buffets Include Coffee, Mighty Leaf Tea and Dessert Selection  
Includes 1 Hour of Service with Additional Charges for Extended Time  
Buffets Will Be Prepared Based on the Number of Guests and Are Not All You Can Eat*

### **Mexican Buffet \$22.00/person**

*Fajitas Chicken, Taco Beef, Flour Tortillas, Corn Taco Shells, Traditional Toppings,  
Enchiladas, Spanish Rice, Refried Beans, Tortilla Chips and Salsa*

### **Italian Buffet \$24.00/person**

*Choice of three from Traditional Lasagna, Rigatoni Bolognese,  
Shells Stuffed with Ricotta Topped with Red Sauce, Chicken Alfredo or Chicken Parmesan,  
Italian Salad and Garlic Bread*

### **All American Buffet \$19.00/person**

*Grilled Burgers, Brats and Hot Dogs, Buns and Condiments, Molasses Baked Beans,  
Classic Potato Salad, Pasta Salad, Potato Chips and Dips*

### **Summer BBQ Buffet \$25.00/person**

*Choice of Two: Smoked BBQ Ribs, Pulled Pork or Slow Roasted BBQ Chicken,  
Classic Potato Salad, Corn On The Cob, Coleslaw and Garden Salad*

### **Polish Buffet \$22.00/person**

*Italian and Polish Sausage with Peppers and Onions, Sauerkraut,  
Cabbage and Onions, Pierogies and Kluski Noodles*

### **Deli Buffet \$19.00/person**

*Mixed Green Salad, Pasta Salad or Soup Du Jour  
Sliced Ham, Roasted Turkey and Roast Beef, Assorted Cheeses,  
Assorted Bread, Classic Toppings and Condiments, Potato Chips and Dip*

### **Dessert Options**

*Chocolate Cake, Carrot Cake, Red Velvet Cake, Assorted Dessert Bars,  
Assorted Cookies or New York Cheesecake with Toppings*

## **Luncheon Salads**

*Includes Freshly Baked Cookie, Coffee and Iced Tea*

### **Classic Caesar \$10.00/person**

**Add Grilled Chicken \$3.00/person**

*Romaine Lettuce, Garlic Croûtons, Shredded Parmesan and Caesar Dressing*

### **Wedge Salad \$9.00/person**

*Iceberg Wedge, Bacon, Tomato, Red Onion, Bleu Cheese Crumbles,  
Cucumber, Hardboiled Eggs and Bleu Cheese Dressing*

### **Mixed Berry Salad \$11.00/person**

**Add Grilled Chicken \$3.00/person**

*Mixed Spring Greens, Spinach, Strawberries, Raspberries, Blueberries,  
Vanilla Scented Almonds and Chevre Cheese*

### **Dressing Choices**

*Balsamic Vinaigrette, Bleu Cheese, Caesar, French, Honey Mustard,  
Italian Vinaigrette, Ranch, Raspberry Champagne Vinaigrette*

## **Salad Enhancements**

### **Swan Lake Salad add \$3.00/person**

*Mix of Spring Greens, Spinach, Arugula, Cherry Tomatoes,  
Cucumbers and Shaved Carrots*

### **Classic Caesar Salad add \$3.00/person**

*Romaine Lettuce, Garlic Croûtons, Shredded Parmesan and Caesar Dressing*

### **Mixed Berry Salad add \$4.50/person**

*Mixed Spring Greens, Spinach, Strawberries, Raspberries, Blueberries,  
Vanilla Scented Almonds and Chevre Cheese*

## **Reception Specialties**

***Vegetable Crudités with Tzatziki Dip or Hummus \$3.50/person***

***Seasonal Fresh Fruit Display \$4.25/person***

***Domestic and Imported Cheeses \$4.50/person***  
*With Assorted Gourmet Crackers*

***Seasonal Fresh Fruit and Cheese Display \$5.25/person***

## **Cold Hors d'Ouevres**

*Served in Trays of 50*

***Steakhouse Bruschetta \$105.00/tray***

***Mozzarella Tomato Skewers \$85.00/tray***

***Traditional Shrimp Cocktail \$140.00/tray***

***Southwestern Pinwheels \$75.00/tray***



## **Hot Hors d'Ouevres**

***Bang Bang Shrimp \$160.00/tray***

***Cheeseburger Sliders \$125.00/tray***

*American Cheese, Ketchup and Pickle on a Pretzel Bun*

***French Fry Shooters \$75.00/tray***

*Ketchup and Sea Salt*

***Mac and Cheese Bites \$95.00/tray***

*Bacon, Toasted Panko and Truffle Oil*

***Meat Balls \$95.00/tray***

*Choice of Italian, Swedish or BBQ*

***Asiago and Sausage Stuffed Mushrooms \$95.00/tray***

***Sausage & Chevre Cheese Stuffed Bacon Wrapped Dates \$115.00/tray***





## **Plated Dinner**

*All Entrées are Served with Choice of Starch, Choice of Vegetable  
Swan Lake Salad, Coffee, Mighty Leaf Tea, Dinner Rolls and Butter*

### **Wild Salmon \$28.00/person**

*Grilled Salmon Filet Served with Limoncello Beurre Blanc and Tropical Salsa*

### **Stuffed Airline Chicken Breast \$25.00/person**

*Roasted Airline Chicken Breast Stuffed with Apples and Gouda Cheese  
Topped with a Sweet Marsala Demi Glace*

### **Feta Chicken \$26.00/person**

*Sautéed Chicken Breast with Tomato, Feta Cheese, Basil & Kalamata Olives*

### **Lemon Basil Shrimp with Pasta & Snow Peas \$32.00/person**

*Marinated Shrimp in Lemon, Basil, Mustard & Garlic Sauce  
with Pasta & Snow Peas*

### **Bourbon Chicken with Rice \$21.00/person**

*Marinated Boneless Chicken Breast in a Bourbon Sauce  
Baked and Served over Rice*

### **Chicken Scaloppine \$26.00/person**

*Panko Crusted Chicken Breast Topped with Prosciutto di Parma, Provolone  
and Sage in a Madeira Demi Glace*

### **Filet Mignon \$46.00/person**

*Center Cut 8oz. Grilled Filet  
with House Made Steak Sauce, Steak Butter and Tobacco Onions*

### **Prime Rib \$39.00/person**

*12oz. Queen Cut Slow Roasted Standing Prime Rib  
with Choice of Natural Au Jus or Bacon Bordelaise and Tiger Horseradish Sauce*

## **Build Your Own Buffets**

*All Buffets Include Swan Lake Salad, Dinner Rolls with Butter & One Dessert Selection  
Includes 1 Hour of Service with Additional Charges for Extended Time  
Buffets Will Be Prepared Based on the Number of Guests & Are Not All You Can Eat*

**Choose Two Entrées, One Starch & One Vegetable**  
**\$31.00/person**

**Choose Three Entrées, One Starch & One Vegetable**  
**\$36.00/person**

### **Entree Selections**

#### **Grilled Beef Tenderloin**

*Beef Tenderloin Grilled & Sliced  
Served with a Bacon Bordelaise*

#### **Grilled Salmon**

*Grilled Salmon Filet Served with  
Limoncello Beurre Blanc & Tropical Salsa*

#### **Roasted Chicken**

*Herb Roasted Chicken  
Served with Rosemary Madeira Demi Glace*

#### **Rigatoni Bolognese**

*Ground Veal and Pork, Red Wine Tomato Sauce  
& Parmesan Cheese*

#### **Roasted Pork Loin**

*Herb Encrusted Sliced Pork Loin  
Served with a Honey Mustard Sauce*

#### **Italian Chicken**

*Seared Chicken Breast, Zesty White Wine Sauce,  
Peppadews & Pepperoncini*

#### **Artichoke Wellington**

*Artichokes, Sweet Bell Peppers & Mascarpone Cheese in Phyllo Dough  
Served with Roasted Red Pepper Sauce*

### **Carving Station**

*A One Time \$75.00 Carving Fee will be Added to Final Bill*

#### **Prime Rib add \$8.00/person++**

*Served with a Bacon Bordelaise and Tiger Horseradish Sauce*

### **Starch Selections**

### **Vegetable Selections**

### **Dessert Selections**

*Rosemary Roasted Red Skin Potatoes*

*Roasted Corn and Roasted Red Peppers*

*Chocolate Cake*

*Buttermilk Mashed Potatoes*

*Green Beans with Caramelized Onions*

*Carrot Cake*

*Roasted Garlic Mashed Potatoes*

*Sugar Snap Peas*

*Red Velvet Cake*

*Risotto Milanese*

*Zucchini and Squash Blend*

*Assorted Dessert Bars*

*Rice Pilaf*

*Honey Glazed Carrots*

*New York Style Cheesecake  
with Toppings*

## **Vegan and Vegetarian Selections**

*Egg Plant Parmesan with Cheese*

*Egg Plant Parmesan without Cheese*

*Spinach and Mushroom Lasagna*

*Mushroom Stroganoff with Lentil Penne*

*Macaroni & Cheese*

*Beyond Vegetarian Burger*



### **Please Note**

*7% sales tax and a 22% service charge will be added to all food and beverage items unless otherwise noted.*

*The buffets are not 'All You Can Eat' buffets, they are priced per person; so please order accordingly.*

*If you wish to have certain meals gluten free, dairy free, vegan, etc. we would be happy to accommodate that wish.*

*If there is something on the menu that you do not see but wish to have at your event, please consult with our Corporate Sales Representative, Bob Stout, to discuss possible substitutions and pricing.*

## ***Swan Lake Resort Drink Program***

Swan Lake Resort offers our guests many options within our Drink Program. This allows you to customize the experience for your guests. There are four basic bar options available, and they include:

### **Cash Bar**

A Cash Bar is just as it sounds. Your guests will pay for each drink on their own. You have the ability to choose which Bar Package you would like to offer your guests. You can also combine Bar Packages if you would like. As an example, you can provide an open Bar for Beer and Wine and have your guests pay cash for Cocktails.

### **Consumption Bar**

A Consumption Bar is where you will pay only for the drinks your guests consume. Our staff will keep a tally of each drink purchased and we will provide you with a bill at the completion of your event. You have the ability to choose the bar package which best fits your event and budget.

### **Sponsored Bar**

A Sponsored Bar is where you will pre-purchase the drinks you want to provide to your guests. For example, you may purchase the following:

150 Cocktails  
100 Bottles of Beer  
10 Bottles of Wine

If the number of drinks pre-purchased are completely consumed, our staff will consult with the event lead as to if you would like to increase the sponsored amount. This is completely up to you as the group leader. This package still offers you the ability to choose from the bar package which best fits your event and budget.

### **Open Bar**

An Open Bar is where you will pay a flat fee for all guests 21 years and older at your event. You will choose the bar package which fits your event and budget and guests will have access to the bar for Four (4) Hours throughout the evening. We suggest you use 1 Hour for the Cocktail Hour and 3 Hours for the Reception.

We will close the bar during dinner service.

Bartender fee: \$75.00 per bartender

Swan Lake Resort requires (1) bartender per every 100 guests

Swan Lake Resort and our bartenders reserve the right to deny bar service at any time.

### **Unlimited Pop Program**

Add Unlimited Pop for All Guests to Any Drink Package for \$100

## **Base Liquor Program Options**

*All Bars Include standard mixers including Coke, Diet Coke, Sprite, Q Tonic Water, Q Club Soda, Zing Zang Bloody Mary Mix, Finest Call Sweet & Sour, Assorted Juices, Water & Garnish Accompaniments*

### **Cash Bar**

*(Listed Prices Include 7% Indiana Sales Tax)*

\$6.00 Per Cocktail  
\$4.00 Per Domestic Bottle  
\$5.00 Per Import/Micro Bottle  
\$7.00 Per Glass of Wine

### **Sponsored/Consumption Bar**

*(Listed Prices Include 7% Indiana Sales Tax...22% Service Charge Additional)*

\$5.50 Per Cocktail  
\$3.50 Per Domestic Bottle  
\$4.50 Per Import/Micro Bottle  
Wine Sold by Bottle Only for Sponsored/Consumption Bars (Please see Wine Service List for Bottled Wine Prices)

### **Open Bar: \$32 Per Person**

*(7% Indiana Sales Tax and 22% Service Charge Additional)*

Includes Liquor Brands Listed Below

Includes Choice of Bottled Beer Brands Listed Below...You May Choose Between:

*3 Domestic Brands & 1 Micro/Import Brand Or 2 Domestic Brands & 2 Micro/Import Brands*

Choice of Two Red Wines and Two White Wines Listed Below

### **Liquor Brands Included in Base Package**

Smirnoff	Jim Beam	Lazzaroni Amaretto
Beefeater	Seagram's 7	Bailey's
Bacardi	Seagram's VO	Kahlua
Captain Morgan	Jose Cuervo	Triple Sec

### **Bottled Beer Choices**

*Domestic: Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Yuengling*

*Micro/Import: Bell's Two Hearted, Corona, Goose Island 312, Guinness, Heineken, Stella*

### **Wine Choices – Cupcake Vineyards** (Please see Wine Service List for Wine Descriptions)

*Reds: Cabernet, Merlot, Pinot Noir, Red Velvet*

*Whites: Chardonnay, Moscato, Pinot Grigio, Riesling, Rose*

## **Premium Liquor Program Options**

All Bars Include standard mixers including Coke, Diet Coke, Sprite, Q Tonic Water, Q Club Soda, Zing Zang Bloody Mary Mix, Finest Call Sweet & Sour, Assorted Juices, Water & Garnish Accompaniments

### **Cash Bar**

(Listed Prices Include 7% Indiana Sales Tax)

\$7.00 Per Cocktail

\$4.00 Per Domestic Bottle

\$5.00 Per Import/Micro Bottle

\$7.00 Per Glass of Wine

### **Sponsored/Consumption Bar**

(Listed Prices Include 7% Indiana Sales Tax...22% Service Charge Additional)

\$6.50 Per Cocktail

\$3.50 Per Domestic Bottle

\$4.50 Per Import/Micro Bottle

Wine Sold by Bottle Only for Sponsored/Consumption Bars (Please see Wine Service List for Bottled Wine Prices)

### **Open Bar: \$35 Per Person**

(7% Indiana Sales Tax and 22% Service Charge Additional)

Includes Liquor Brands Listed Below

Includes Choice of Bottled Beer Brands Listed Below...You May Choose Between:

*3 Domestic Brands & 1 Micro/Import Brand Or 2 Domestic Brands & 2 Micro/Import Brands*

Choice of Two Red Wines and Two White Wines Listed Below

### **Liquor Brands Included in Base Package**

Tito's

Jim Beam Black

Bailey's

Bombay Sapphire

Johnnie Walker Red

Kahlua

Jack Daniels

Hornito's

Triple Sec

Captain Morgan Private Stock

Lazzaroni Amaretto

### **Bottled Beer Choices**

*Domestic: Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Yuengling*

*Micro/Import: Bell's Two Hearted, Corona, Goose Island 312, Guinness, Heineken, Stella*

### **Wine Choices – Cupcake Vineyards** (Please see Wine Service List for Wine Descriptions)

*Reds: Cabernet, Merlot, Pinot Noir, Red Velvet*

*Whites: Chardonnay, Moscato, Pinot Grigio, Riesling, Rose*

## **Top Shelf Liquor Program Options**

*All Bars Include standard mixers including Coke, Diet Coke, Sprite, Q Tonic Water, Q Club Soda, Zing Zang Bloody Mary Mix, Finest Call Sweet & Sour, Assorted Juices, Water & Garnish Accompaniments*

### **Cash Bar**

*(Listed Prices Include 7% Indiana Sales Tax)*

\$8.00 Per Cocktail  
\$4.00 Per Domestic Bottle  
\$5.00 Per Import/Micro Bottle  
\$7.00 Per Glass of Wine

### **Sponsored/Consumption Bar**

*(Listed Prices Include 7% Indiana Sales Tax...22% Service Charge Additional)*

\$7.50 Per Cocktail  
\$3.50 Per Domestic Bottle  
\$4.50 Per Import/Micro Bottle  
Wine Sold by Bottle Only for Sponsored/Consumption Bars (Please see Wine Service List for Bottled Wine Prices)

### **Open Bar: \$39 Per Person**

*(7% Indiana Sales Tax and 22% Service Charge Additional)*

Includes Liquor Brands Listed Below

Includes Choice of Bottled Beer Brands Listed Below...You May Choose Between:

*3 Domestic Brands & 1 Micro/Import Brand Or 2 Domestic Brands & 2 Micro/Import Brands*

Choice of Two Red Wines and Two White Wines Listed Below

### **Liquor Brands Included in Base Package**

Grey Goose	Crown Royal	Lazzaroni Amaretto
Tanqueray	Woodford Reserve	Bailey's
Gentleman Jack	Dewar's White Label	Kahlua
Captain Morgan Private Stock	Patron	Triple Sec

### **Bottled Beer Choices**

*Domestic: Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Yuengling*

*Micro/Import: Bell's Two Hearted, Corona, Goose Island 312, Guinness, Heineken, Stella*

### **Wine Choices – Cupcake Vineyards** (Please see Wine Service List for Wine Descriptions)

*Reds: Cabernet, Merlot, Pinot Noir, Red Velvet*

*Whites: Chardonnay, Moscato, Pinot Grigio, Riesling, Rose*

## **Wine Service**

All Wines are Varietals from Cupcake Winery

\$25 Per Bottle

*(7% Indiana Sales Tax and 22% Service Charge Additional)*

### **Red Wine**

#### **Cabernet**

Our Cabernet Sauvignon comes from the sun-drenched vineyards of California where warm days slowly ripen our grapes to ensure a bold, savory wine. Rich flavors of ripe blackberry, cherry and plum lead to a lovely, juicy mouthfeel balanced by soft notes of espresso and spice.

#### **Merlot**

Our Merlot is a jammy, elegantly textured wine crafted from luscious grapes found along California's desirable Central Coast. Aromas of ripe red berry, black pepper and spice fill the nose, while flavors of raspberry, cherry and cocoa mingle into a plush, silky finish.

#### **Pinot Noir**

Our Pinot Noir comes from California's Central Coast, where the bright sun and cool maritime fog allows for elegantly structured grapes. Delightful flavors of strawberry, cherry and spice lead to a balanced wine with a silky finish.

#### **Red Velvet**

Our Red Velvet is made up of grapes from some of the finest vineyards in California. This rich, silky red blend has notes of cherry, blackberry, chocolate and mocha that fill the palate, while soft hints of vanilla and toasted oak lead to an intense and lengthy finish.

### **White Wine**

#### **Chardonnay**

Our Chardonnay is crafted with grapes from California's esteemed Monterey County. We barrel ferment our Chardonnay to achieve a rich, creamy wine with flavors of apple, lemon, vanilla and a hint of toasted almond.

#### **Moscato (Still)**

Our Moscato comes from Italy's renowned Tre Venezie region where we found incredibly lush, flavorful grapes for this sweet, fruit-forward wine. Delicate floral aromas of jasmine, hibiscus and wildflowers complement the enticing flavors of melon, honeysuckle and orange blossom, leading to a refreshing, zesty finish.

#### **Pinot Grigio**

Our Pinot Grigio is crafted from grapes sourced from the foothills of the Italian Alps, making for a uniquely flavorful wine. Refreshing fruit flavors of fresh pear, cantaloupe, apple and pineapple lead to a crisp finish with subtle notes of honey and lemon zest.

#### **Riesling**

Our Riesling is a zesty, fruit-forward wine from vineyards in Germany's celebrated Pfalz region. Delightful flavors of lemon, fresh peach, ripe honeydew and white cherry dance on the tongue and lead to a creamy mouthfeel. Balanced with bright citrus and a hint of sweetness, this wine finishes with a zesty thirst-quenching zing.

#### **Rose**

Our Rosé comes from vineyards along California's alluring coastline where the sun-drenched days slowly ripen our grapes and cool nights ensure a bright, crisp wine. Elegant flavors of watermelon, strawberry and white nectarine lead to a silky texture and a refreshing finish.

#### **Moscato D'Asti**

*(Add \$3 Per Bottle)*

Crafted with fine effervescence that tickles the palate, Cupcake Moscato d'Asti is a vibrant wine with flavors of nectarine, honey and peach. Pair with coconut pudding or a fruit tart.



## **Keg Beer**

### **Domestic Kegs**

**\$299 Per Keg**

(7% Indiana Sales Tax and 22% Service Charge Additional)

Budweiser

Bud Light

Coors Light

Miller Light

Yuengling

### **Micro Kegs**

**\$399 Per Keg**

(7% Indiana Sales Tax and 22% Service Charge Additional)

\*\*Seasonal Beer – Availability Limited

Bell's Two Hearted

Bell's Oberon\*\*

Blue Moon

Goose Island 312

Leinenkugel Summer Shandy\*\*

Sam Adams Boston Lager

