

Quidnessett Country Club

950 North Quidnessett Road, North Kingstown, RI 02852

Telephone (401) 884-1100 Fax (401) 884-2306

www.quidnessett.com

Thank you for inquiring about our banquet facilities!

Our current menus are enclosed for your consideration along with information about our banquet room capacities.

We would be delighted to deliver the event you are planning!

The staff at Quidnessett takes pride in our reputation for providing exceptional, personalized service for parties of all sizes and varieties.

Please contact us with questions about the enclosed information or date availability.

We would be pleased to make an appointment at your convenience for a personal consultation and tour of the club.

The staff and management of Quidnessett Country Club look forward to helping you plan a memorable and successful event in our beautiful country club setting overlooking Narragansett Bay.

Banquet Sales

Lauren Cushman

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Cocktail Reception

Chilled Hors D'oeuvres

STATIONARY SELECTIONS

European Cheese Display

Baked Brie & Raspberry Wheel, Swiss, Fontina, Smoked Gouda, and Blue Cheeses; Served with Assorted Crackers

Serves 100 350.00

New England Artisanal Cheese Display

A variety of Locally Sourced Cheeses; Served with Cranberry Relish, Balsamic Onion Chutney, Stone Ground Mustard and Artisan Crackers

Serves 100 275.00

Imported Cheese Board, Garni

Swiss, Vermont Cheddar, Dill Havarti, Gorgonzola, and Goat Cheeses, Served with Assorted Crackers

Serves 100 300.00

Fresh Fruit Platter

Honeydew, Pineapple, Cantaloupe, Strawberries, and Grapes

Serves 100 325.00

Vegetable Crudité

Baby Carrots, Celery Sticks, Broccoli Florets, Sliced Cucumbers, Cherry Tomatoes, and Assorted Sliced Peppers with Buttermilk Ranch

Serves 100 250.00

Mediterranean Platter

Vegetable Crudité from Above Paired with a Trio of House-Made Hummus, Marinated Chickpea Salad, Tabbouleh Salad, Pita Bread, Pita Chips

Serves 100 500.00

Deluxe Antipasto Table

Bruschetta, Caprese Salad, Mixed Cured Olives, Marinated Mushrooms, Balsamic Grilled Vegetables, Roasted Peppers, Hummus, Pita Chips, Sliced Black Pepper- Coated Salami, Dry Coppa, Prosciutto, Provolone Cheese, Marinated Artichoke Hearts, and Fried Calamari with Hot Pepper Marinade

Serves 100 1,695.00

Roman Bread Basket

Garlic Bread sticks and Italian Herb Focaccia Accompanied by Rosemary Olive Oil, Extra Virgin Olive Oil, Oil Roasted Garlic Oil, Basil Pesto, Olive Tapenade, Lentils in Oil, and Grated Pecorino-Romano Cheese

Serves 100 250.00

Grilled Vegetable Platter

Balsamic Marinated Summer Squash, Zucchini, Asparagus, Portobello Mushrooms, Assorted Peppers, and Carrot Sticks Served with Roasted Pepper Aioli

Serves 100 350.00

Atlantic Seafood Platter

Marinated Snail Salad, Littlenecks on the Half Shell (50), Fresh Shucked Oysters (50), Iced Gulf Shrimp (100) Served with Appropriate Condiments

Market Price

Above prices are subject to a 20% taxable administrative fee and a R.I. sales tax. Prices are subject to change.

Hot Hors D'oeuvres
STATIONARY SELECTIONS

Gourmet Grilled Pizza Table

An Assortment of Fresh Flame-Grilled Pizzas Topped with Garden Vegetables, Gourmet Cheeses, Herbs, and Extra Virgin Olive Oil

Serves 100 795.00

Fried Calamari

Accompanied by Marinara Sauce, Hot Pepper Marinade, and Sweet Chili Sauce Chef-Attended and Prepared in Dining Room

Serves 100 800.00

PASSED SELECTIONS

Priced per 100 Pieces; Please allow 3-4 passed hors d'oeuvres per guest

VEGETARIAN HORS D'OEUVRES

Stuffed Mushrooms	225.00
Spanakopita	225.00
Pear and Brie in Phyllo	250.00
Artichoke Antipasto Skewer (GF)	275.00
Fig & Fontina Triangles	235.00
Smoked Gouda Arancini	300.00

SEAFOOD HORS D'OEUVRES

Coconut Shrimp	275.00
Scallops Wrapped in Bacon (GF)	350.00
Maryland-style Crab Cakes	400.00
Seafood-stuffed Mushrooms	300.00

MEAT HORS D'OEUVRES

Smoked Chicken Quesadillas	275.00
Coconut Chicken Fritters	300.00
Buffalo Chicken Crisps	325.00
Beef Wellington en Crouete	425.00
Philly Cheesesteak Hoagies	275.00
Beef Franks in Blankets	225.00
Assorted Miniature Quiche	235.00

Breakfast & Brunch

Buffet Breakfast

Assorted Breakfast Cakes
Fresh Fruit Compote
Yogurt with Granola and Berries
Scrambled Eggs
Sausage
Bacon
Home-fried Potatoes
Texas French Toast
Chilled Juices
Coffee- Decaffeinated Coffee- Tea

29.95 per person

SERVED TO A MINIMUM OF 50 GUESTS

Enhancements

Omelette Station- Chef Attended 6.50

Enhance your Breakfast Buffet with individually prepared omelettes with guests' choice of ingredients including mushrooms, onions, tomatoes, diced ham, diced peppers, cheddar cheese

Blueberry Pancakes	1.75
Honey-Maple Glazed Ham, <i>Carved</i>	4.95
Eggs Benedict	2.95
Corned Beef Hash	3.75
Toasted English Muffins	1.75
Bagels and Cream Cheese	1.75

Served Lunch

Appetizers

CHOICE OF ONE

Fresh Fruit Medley
Chicken Escarole Soup
Minestrone Soup
French Onion Soup (\$2 Upcharge)
Tuscan Beef Soup
Fresh Garden Salad, *House Dressing*
Seasonal Mixed Greens Salad, *Balsamic Vinaigrette Dressing*

Entrée (CHOICE OF ONE; OFFERED WITH FRESH ROLLS AND CREAMERY BUTTER)

CHICKEN FRANCAISE, <i>Lemon Butter Velouté</i>	27.00
STUFFED BREAST OF CHICKEN CHASSEUR	27.00
CHICKEN PARMIGIANA <i>with Penne Pasta and Tomato Sauce</i>	27.00
BAKED SCROD, Seasoned <i>Crumbs and Lemon</i>	27.00
STUFFED FILET OF SOLE, <i>Lemon Beurre Blanc</i>	28.00
BAKED STUFFED SHRIMP (3), <i>Drawn Butter</i>	32.00
YANKEE POT ROAST, <i>Homestyle Gravy</i>	27.00
PETITE FILET MIGNON, <i>Mushroom Demi</i>	mkt.
VEGETARIAN MANICOTTI <i>with Sauteed Julienne Vegetables</i>	27.00

Limit to two choices from our Entree Selections. The charge for offering two Entrees is 2.00 per guest

Potatoes & Grains

CHOICE OF ONE

Oven-Roasted Yukon Gold Potatoes
Warm Quinoa Salad
Rice Pilaf
Mashed Red Skin Potatoes

Vegetables

CHOICE OF ONE

Haricots Verts
Roasted Vegetable Medley
Carrots

Dessert (CHOICE OF ONE; SERVED WITH COFFEE AND TEA)

Tuxedo Truffle Mousse Cake
Mud Pie Ice Cream *with Chocolate Sauce*
Lemon and Cream Layer Cake *with Raspberry Sauce*
Vanilla Ice Cream *with Raspberry or Chocolate Sauce*
Cheesecake *with Strawberry Sauce*

Buffet Lunch

Appetizers

CHOICE OF ONE

Fresh Fruit Medley

Chicken Escarole Soup

Minestrone Soup

French Onion Soup (\$2 Upcharge)

Tuscan Beef Soup

Fresh Garden Salad, *House Dressing*

Seasonal Mixed Greens Salad, *Balsamic Vinaigrette Dressing*

Entrée (CHOICE OF THREE; OFFERED WITH FRESH ROLLS AND CREAMERY BUTTER)

CHICKEN FRANCAISE, *Lemon Butter Velouté*

GRILLED CHICKEN CAPRESE

CHICKEN PARMIGIANA

BAKED SCROD, *Lemon Beurre Blanc*

STUFFED FILET OF SOLE, *Lemon Beurre Blanc*

MEATBALLS IN TOMATO SAUCE

GRILLED SAUSAGE AND POTATOES

Accompaniments

CHOICE OF THREE

Penne Pasta with Tomato Sauce

Rice Pilaf

Mashed Red Skin Potatoes

Oven-Roasted Potato Medley

Green Beans Primavera

Green Beans Almandine

Sauteed Vegetable Trilogy

Dessert (CHOICE OF ONE; SERVED WITH COFFEE AND TEA)

Tuxedo Truffle Mousse Cake

Mud Pie Ice Cream *with Chocolate Sauce*

Lemon and Cream Layer Cake *with Raspberry Sauce*

Vanilla Ice Cream Sundae

Cheesecake *with Strawberry Sauce*

35.00 per person

SERVED TO A MINIMUM OF 75 GUESTS

Golfers Buffet

Relish Tray
Assortment of Deli Meats and Cheese
Cole Slaw or Potato Salad or Pasta Primavera Salad
Greek Salad or Garden Salad
Sliced Tomatoes and Lettuce
Assorted Rolls and Breads
Assorted Cookies
Iced Tea & Lemonade

24.95 per person

Garden Buffet

All Beef Hot Dogs
Hamburgers or Cheeseburgers
Grilled Chicken Breast
Cole Slaw, Potato Salad or Cucumber Salad
Garden Salad
Assorted Condiments
Assorted Rolls and Buns
Assorted Cookies
Iced Tea & Lemonade

24.95 per person

Buffet Lunch Enhancements

Mediterranean Tuna Salad	3.00 per person
Traditional Tuna Salad	3.00 per person
Waldorf Chicken Salad	3.00 per person

Assortment of Italian Deli Meats:

Salami, Capicola, Mortadella	4.00 per person
Chocolate Fudge Brownies	1.95 per person

Barbeque Buffet

Soup

SERVED TABLESIDE

Southwest Chili con Carne with Tortilla Chips

Salad

SERVED TABLESIDE

Green Leaf Salad, Ranch Dressing

Entrée

FOLLOWING INCLUDED ; Offered on Buffet

ROASTED CHICKEN *with fresh herbs*

BARBEQUED BABY BACK RIBS

SMOKED BEEF BRISKET

SERVED WITH

Oven-Roasted Potato Medley

Cole Slaw

Corn-on-the-Cobb

Cornbread and Butter

Dessert

Bourbon Pecan Pie

Coffee - Decaffeinated Coffee - Tea

45.95 per person

SERVED TO A MINIMUM OF 75 GUESTS

Narragansett Buffet

Soup or Salad

CHOICE OF ONE; *Served Tableside*

New England Clam Chowder

Fresh Garden Salad, *House Dressing*

Entrée

FOLLOWING INCLUDED ; Offered on Buffet

BOILED NATIVE LOBSTER, *One Pound*

BAKED SCROD *with Seasoned Crumbs and Lemon*

GRILLED SWEET SAUSAGE

OVEN- ROASTED CHICKEN *with Rosemary*

SERVED WITH

Oven-Roasted Yukon Gold Potatoes

Corn-on-the-Cobb

Fresh Rolls and Butter

Dessert

New England Apple Pie

Coffee - Decaffeinated Coffee - Tea

Market Price

SERVED TO A MINIMUM OF 75 GUESTS

Served Dinner

First Course

(CHOICE OF ONE; Served with Fresh Rolls and Creamery Butter)

Chicken Escarole Soup

Minestrone Soup

French Onion Soup (\$2 upcharge)

Fresh Garden OR Mixed Greens Salad, House Dressing

Entrée

STUFFED BREAST OF CHICKEN CHASSERUR, <i>Chasseur Sauce</i>	29.95
CHICKEN FRANCAISE, <i>Lemon Butter Sauce</i>	36.00
CHICKEN PICCATA, <i>Lemon Caper Butter Sauce</i>	36.00
CHICKEN MARSALA, <i>Marsala Wine and Mushroom Sauce</i>	36.00
BAKED SCROD, <i>Seasoned Crumbs and Lemon</i>	36.00
STUFFED FILET OF SOLE, <i>Lemon Beurre Blanc</i>	36.00
ATLANTIC SALMON FILET, <i>Lemon Dill Vinaigrette</i>	38.00
BAKED STUFFED JUMBO SHRIMP, <i>Drawn Butter</i>	38.00
BRAISED BEEF SHORTRIB, <i>Mirepoix Brunoise, Roasted Shallot Demi-Glaze</i>	44.00
ROAST TENDERLOIN OF BEEF, <i>Sauce Madeira</i>	50.00
FILET MIGNON, <i>Sauce Bearnaise or Classic Demi-Glaze</i>	mkt.

Limit to two choices from our single item Entree Selections. The charge for offering two single item Entrees is \$2.00 per guest. Cannot be combined with Duet Entrees.

Duet Entrées

LAND and Sea <i>Chicken Francaise Paired with Two Jumbo Baked Stuffed Shrimp</i>	52.00
FILET MIGNON and CHICKEN <i>Filet Mignon Paired with Chicken Francaise</i>	Market
SURF and Turf <i>Filet Mignon Paired with Two Jumbo Baked Stuffed Shrimp</i>	Market
FILET MIGNON and STEAMED LOBSTER TAIL	Market

Cannot be combined with single item Entree Selections. limit to One Duet Entree.

Potatoes & Grains

CHOICE OF ONE

Oven Roasted Yukon Gold Potatoes

Mashed Red Skin Potatoes

Rice Pilaf

Warm Quinoa Salad

Vegetables

CHOICE OF ONE

Haricots Verts

Roasted Vegetable Medley

Carrots

Desserts

CHOICE OF ONE; SERVED WITH COFFEE & TEA

Tuxedo Truffle Mousse Cake

Mud Pie Ice Cream *with Chocolate Sauce*

Lemon and Cream Layer Cake *with Raspberry Sauce*

Vanilla Ice Cream Sundae

Cheesecake *with Strawberry Sauce*

Served Dinner Enhancements

Appetizers (Priced as additional or as soup/salad substitution)

SHRIMP COCKTAIL	8.95
LOBSTER BISQUE	7.50
ITALIAN WEDDING SOUP	2.95
NEW ENGLAND CLAM CHOWDER	3.75
GAZPACHO or FRENCH ONION SOUP	4.00
CLASSIC VICHYSOISE	4.75
MANGO, RASPBERRY or LEMON SORBET <i>with Mint Leaf</i>	4.50

Salads

ITALIAN ANTIPASTO, <i>Italian Vinaigrette</i>	6.95
<i>Fresh Garden Lettuce Garnished with Tomato, Pepperoncini, Hard Boiled Egg, Sliced Red Onion, Salami, Prosciutto Ham, Aged Provolone, Black Olives</i>	
CLASSIC CAESAR SALAD	4.95
<i>Romaine Lettuce with Traditional Caesar Dressing, Croutons, and Grated Cheese</i>	
MESCLUN GREEN SALAD, <i>Vidalia Onion Dressing</i>	4.95
<i>Mixed Baby Greens with Dried Cranberries, Sliced Toasted Almonds, Gorgonzola Cheese</i>	
MARINATED BEET SALAD, <i>Dijon Vinaigrette</i>	6.95
<i>Field Greens, Goat Cheese, Shaved Shallots, Candied Walnuts</i>	
TOMATO MOZZARELLA SALAD, <i>Balsamic Vinaigrette</i>	7.95
<i>Sliced Tomatoes, Buffalo Mozzarella, Fresh Basil, Balsamic Reduction, EVOO</i>	

Pasta

PENNE PASTA <i>with Tomato Sauce</i>	5.00
STUFFED SHELLS <i>with Tomato Sauce</i>	7.00
CHEESE TORTELLINI <i>with Pesto Cream Sauce, Tomato Sauce, or Pink Vodka Cream Sauce</i>	7.00

Accompaniments

LOADED TWICE BAKED POTATO	3.75	ROASTED BABY CARROTS	4.00
RISOTTO	2.75	BROCCOLI RABE, <i>Roasted Garlic and EVOO</i>	4.95
ROASTED BRUSSELS SPROUTS <i>with Bacon and onion</i>			4.25

Desserts

ASSORTED MINIATURE PASTRIES	per dozen	42.00
CHOCOLATE DIPPED STRAWBERRIES	each	3.50

Buffet Dinner

Appetizers (CHOICE OF ONE; Served Tableside as 1st Course OR Offered on Buffet)

Chicken Escarole Soup
French Onion Soup

Minestrone Soup
Fresh Garden OR Mixed Greens Salad, House Dressing

Entrees (CHOICE OF THREE; Presented with Fresh Rolls and Creamery Butter)

ROAST PORK LOIN *with Port and Sage Demi, Carved*
BAKED SCROD *with Seasoned Crumbs and Lemon*
STUFFED FILET OF SOLE *with Vegetable Stuffing, Lemon Beurre Blanc*
ASIAN GLAZED SALMON *over Steamed Baby Bok Choy*
SEAFOOD FRA DIAVOLO *with Shrimp, Scallops, Calamari, and Mussels*
SHRIMP PAELLA *with Chorizo Sausage, Rice, Scallions, Peppers, Tomatoes, and Peas*
CHICKEN PARMIGIANA *with Tomato Sauce*
CHICKEN PICCATA, *Lemon Caper Butter Sauce*
GRILLED CHICKEN CAPRESE, *Vine Ripe Tomato, Fresh Mozzarella, Fresh Basil, Balsamic Reduction*
ROASTED PRIME RIB OF BEEF, *Carved to Order*

Accompaniments (CHOICE OF THREE)

Mashed Red Skin Potatoes
Penne Pasta with Tomato Sauce
Green Beans Almandine
Oven-Roasted Potato Medley
Oven-Roasted Yukon Gold Potatoes
Sautéed Vegetable Trilogy
Rice Pilaf
Green Beans Primavera

Desserts (CHOICE OF ONE; Served with Coffee, Decaffeinated Coffee, and Hot Tea)

Vanilla Ice Cream Sundae
Lemon and Cream Layer Cake *with Raspberry Sauce*
Creme Brulee
Tuxedo Truffle Mousse Cake
Chocolate Fudge Cake
Mud Pie Ice Cream *with Chocolate Sauce*
Cheesecake *with Strawberry Sauce*

46.00 per person, OR 55.00 per person when Prime Rib is chosen

SERVED TO A MINIMUM OF 75 GUESTS / \$100 Chef attendant fee if live station is chosen

The Grand Finale

Deluxe Pastry Buffet

Strawberry Cheesecake	Turtle Cheesecake
Tiramisu Torte	Classic Flan
Lemon Meringue Tart	S'mores Cake
Carrot Cake	Tres Leche Cake
Pina Colada Cake	Cappuccino Torte
Raspberry Chocolate Cake	Peaches & Cream Tart
Boston Cream Cake	Red Velvet Cake
Maple Swirl Cheesecake	Triple Chocolate Mousse Torte
Flourless Chocolate Cake	Chocolate Fudge Cake
Assorted Macaroons	Assorted Miniature Pastries

15.00 per person

SERVED TO A MINIMUM OF 100 GUESTS

Chef Attendant Fee \$100

Make Your Own Sundae Bar

Hand-Scooped Ice Cream: *Vanilla, Coffee, and Chocolate*

Assorted Toppings: *Crushed Oreo Cookies, Heath Bar Pieces, Chocolate and Rainbow Sprinkles,*

M&Ms, Cherries, Chocolate Fudge, Whipped Cream

10.00 per person

Add Chocolate Dipped Strawberries	4.00 each
Add Warm Brownies and Cookies	6.50 each

Bar and Beverage Information

Open Bar

1 Hour 30.00 per person

5 hour 55.00 per person

Liquors Included

Titos, Grey Goose, Espolon, Patron, Bacardi, Captain Morgan, Glenlivet, Johnny Red, Redemption Bourbon, Jack Daniles, Makers Mark, Jameson, Tanqueray, Amsterdam Gin/Vodka, Deep Eddy (variety), Stoli (varitey)

Beer, Wine & Soft Drinks

1 Hour 25.00 per person

5 hour 45.00 per person

Selection of Wine

Domestic & Imported Beers

Soda/Soft Drinks

Pre-Mixed Cocktails 200.00 per gallon

APPROXIMATELY 35 SERVINGS PER GALLON

Bloody Mary, Mimosa, Champagne Punch, Sex on the Beach, Sea Breeze

Premium Pre-Mixed Cocktails 200.00 per gallon

APPROXIMATELY 35 SERVINGS PER GALLON

Red or White Sangria, Vodka Doli, Peach Bellini, Dark n' Stormy, White Russian, Margarita, Long Island Iced Tea, Pearl Harbor, Espresso Martini, Cosmopolitan

Pre-Mixed Non-Alcoholic Beverages 100.00 per gallon

APPROXIMATELY 35 SERVINGS PER GALLON

Fruit Punch, Lemonade, Arnold Palmer, Unsweetened Iced Tea

Bar and Liquor Information

Open Bar \$300 bartender fee will apply

CHARGED ON A PER DRINK BASIS. CEILING OR TIME LIMIT MAY BE DESIGNATED

Cocktails 9.00 to 14.00
Domestic Beer 6.00
Imported Beer 8.00
Glass of House Wine 9.00
Soda 2.00
Juice 3.00

Pre-Mixed Cocktails 200.00 per gallon

SOLD BY THE GALLON WITH APPROXIMATELY 35 SERVINGS PER GALLON

Bloody Mary
Mimosa
Champagne Punch
Sex on the Beach
Sea Breeze

Premium Pre-Mixed Cocktails 225.00 per gallon

SOLD BY THE GALLON WITH APPROXIMATELY 35 SERVINGS PER GALLON

Red or White Sangria	Long Island Iced Tea
Vodka Doli	Pearl Harbor
Peach Bellini	Pomegranate Martini
Dark n' Stormy	Lemon Drop
White Russian	Espresso Martini
Margarita	Cosmopolitan

Pre-Mixed Non-Alcoholic Beverages 100.00 per gallon

SOLD BY THE GALLON WITH APPROXIMATELY 35 SERVINGS PER GALLON

Fruit Punch, Lemonade, Arnold Palmer, Unsweetened Iced Tea

Toasts 3.00 per guest

Choice of House Champagne, Woodbridge Chardonnay, Woodbridge
White Zinfandel, Non-Alcoholic Sparkling Cider

International Coffee Station

9.00 per serving

MINIMUM 25 SERVINGS

Prepared with your selection of premium liqueurs blended with freshly brewed coffee, topped with whipped cream and garnished with a sprinkling of complementing spices

SELECT FIVE

Sambuca Romana White

Sambuca Black

Amaretto DiSaronno

Bailey's Irish Cream

Kahlua

Grand Marnier

Frangelico

Jameson Irish Whiskey

Wines & Champagnes

WINE SERVICE DURING DINNER CAN BE PROVIDED BY PLACING BOTTLES OF WINE AND DIRECTLY ON GUESTS' TABLES, OR WINE CAN BE OFFERED TO THE GUESTS AND Poured BY OUR WAITSTAFF DURING THE COURSE OF DINNER

MEIOMI, PINOT NOIR (California) 2018	55.00
JORDAN, CABERNET (Nappa Valley, California) 2016	120.00
PAUL HOBBS, PINOT NOIR (California) 2016	75.00
NOBLE VINES THE ONE, RED BLEND (California) 2018	75.00
FROG'S LEAP, RED ZINFANDEL (Napa, California) 2019	85.00
CONN CREEK, CABERNET (California) 2018	90.00
MASI CAMPOFIORIN, VERONESE (Italy) 2017	46.00
DUELING PISTOLS, RED BLEND (California) 2016	84.00
SIMI, CABERNET (California) 2018	52.00
CHATEAU MONTELENA, CABERNET (Napa, California) 2014	130.00
STAG'S LEAP ARTEMIS, CABERNET (California) 2016	140.00

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HEITZ CELLAR, CABERNET (California) 2013	140.00
SILVER OAKS, CABERNET (California) 2015	140.00
CAYMUS, CABERNET (California) 2015	175.00
CAYMUS SPECIAL SELECTION, CABERNET (California) 2014	275.00

Blush and White Wines

WOODBRIIDGE CHARDONNAY (California)	24.00
LA CREMA, PINOT GRIS (California)	54.00
SANTA MARGHERITA, PINOT GRIGIO (Italy) 2015	60.00
JERMANN, PINOT GRIGIO (Italy) 2015	80.00
CAKEBREAD, CHARDONNAY (California) 2015	82.00
PAUL HOBBS, CHARDONNAY (California) 2016	110.00
KRUG, SAUVIGNON BLANC (California) 2017	47.00
DOM DE LE PERRIERE, SANCERRE (France) 2016	52.00
COTES DES ROSES, ROSE (France) 2017	52.00
TERRA ALPINA, PINOT GRIGIO (Italy)	37.00

Champagnes and Sparkling Wines

LUNETTA, PROSECCO (Italy)	25.00
MARTINI & ROSSI ASTI APUMANTE (Italy)	48.00
VEUVE CLICQUOT (France)	155.00
DOM PERIGNON (France)	325.00
CHANDON BRUT (California)	60.00
MOET IMPERIAL, CHAMPAGNE (France)	90.00