

MacGregor

Banquet and Catering Menus

Reception Hors d Oeuvres and Chilled Seafood on Ice

(Some items may be subject for change due to seasonal availability)

Cold

1. *Chilled Shrimp with Cocktail Sauce and Pickled Fennel Cucumber Salad* **\$4.00 each**
2. *Beef Carpaccio with Parmesan Cheese and Aged Balsamic Vinegar* **\$3.00 each**
3. *Smoked Salmon Bruschetta with Cream Cheese, Salmon Caviar and Dill* **\$3.00 each**
4. *Tomato and Olive Bruschetta with Shaved Parmesan* **\$2.75 each**
5. *Shaved Serrano Ham with Manchego Cheese and Spanish Olives* **\$4.00 each**

Hot

1. *Spanakopita* **\$2.75 each**
2. *Ham and Smoked Gruyere Cheese Mini Quiche* **\$2.75 each**
3. *Chicken Satay with Peanut Curry Sauce* **\$3.25 each**
4. *Tempura Beef Satay with Fresh Kimchee Vegetables* **\$5.00 each**
5. *Spicy Rock Shrimp Sugarcane Fritter* **\$3.25 each**

Chilled Seafood on Ice

1. *Ice Carving cost is based on size of group and quantity of seafood displayed. Minimum cost of ice is \$425 for a four foot lighted display.*
2. *Snow Crab Claws* **\$4.75 each**
3. *Shrimp* **\$5 each**
4. *Mussels* **\$15 per pound**
5. *Clams* **\$25 per pound**

Starter Course

Summary

The purpose of the starter course is to get your palate ready for the first course. It is somewhat of a small teaser of unique tastes and flavors presented with a real eye appeal.

1. *Home Cured Duck Prosciutto with Mango Chutney and Crisp Gyoza \$6*
2. *Salmon Tartar with Cucumber Espuma and Petite Salmon Caviar \$7*
3. *Jumbo Asparagus Carpaccio with Sunny Side Up Quail Egg, Salad Sensation and Serrano Ham \$6*
4. *Wild Boar Ham Aged Cheddar Hushpuppy on Black Truffle Remoulade and Herb Salad \$5*
5. *Tempura Langoustine with Roasted Pepper Olive Salad and Micro Arugula \$9*

Cold Appetizers

Summary

I like to think that the appetizer should truly set the mood for the evening. Being that of a salad or some unique combination of components. It should have an impact of great eye appeal, freshness and taste while being appropriately portioned.

Salads

1. *“McGregor” Heart of Romaine with Cherry Tomatoes, Marinated Olives, Cheese Flatbread, Marinated Italian Anchovies and Parmesan Garlic Dressing \$9*
2. *Organic Lettuces with Kataifi Wrapped Baby Brie and Tangerine Honey Vinaigrette \$11*
3. *Stuffed Vine Ripened Tomato with Watercress, Fresh Mozzarella, Onion Marmalade and Aged Balsamic Vinegar \$12*

Appetizers

1. *Smoked Salmon with Cucumber Carpaccio, Warm Caper Dill Scone, Petite Salmon Caviar and Salad Sensation \$15*
2. *Home Cured Alligator Ham with Cajun Oil, Grilled Vegetable Gazpacho Sauce and Arugula \$14*
3. *Peppered Beef Carpaccio with Parmesano Reggiano Cheese, Fava Beans Oven Dried Tomato Salad and Mosto Olive Oil \$13*

Hot Appetizers

Summary

These selections of Hot Appetizers are what I like to think of as the true expression from the Chef. These unique and simple combinations of flavors will 'wow' all guests in overall taste and presentation.

Seafood

1. *Blue Crab Cake on Smashed Caribbean White Yam, Mango Chutney and Plantain Chip* **\$21**
2. *Porcini Mushroom Dusted Diver Scallops on Creamy Grits with Melted Pear Tomatoes and Basil* **\$17**
3. *Braised Escargot with Lemon, Garlic, Chili's and Puff Pastry Shell* **\$12**

Vegetable

1. *Oven Dried Tomato Olive Risotto with Parmesan Cheese and Crisp Basil* **\$10**
2. *Tempura Jumbo Asparagus with Hoisin Ginger Sauce, Seaweed Salad and Salad Sensation* **\$10**
3. *Grilled Zucchini with Tapenade, Tuscan Flatbread and Manchego Cheese Emulsion* **\$9**

Game/Meat

1. *Stuffed Mississippi Quail wrapped with Molasses Cured Bacon, Porcini Mushroom Grits and Sage Marsala Wine Emulsion* **\$15**
2. *Apple Wood Smoked Bacon Wrapped Rabbit Loin with Carrot Cardamom Puree, Melted Leeks and Shaved Goat Cheese* **\$17**
3. *Barbeque Braised Beef Short Rib on Soft Blue Cheese Polenta, Candied Walnuts and Rosemary* **\$12**

Soups

Summary

Soups are my passion, because I try to create the true essence of the main flavor in multiple levels, being hot or cold.

Cold Soups

1. *Chilled White Asparagus with White Asparagus Ice Cream, White Asparagus Chive Salad and Serrano Ham* **\$8**
2. *Chilled Gazpacho with Cucumber Espuma, Sour Cream and Kalamatta Olive Flatbread* **\$8**
3. *Chilled Heirloom Tomato Soup with Heirloom Tomato Basil Bruschetta, Feta Cheese and Mosto Olive Oil* **\$10**

Hot Soups

1. *Baked Potato Soup with Molasses Cured Bacon Flan, Sweet Corn and Wisconsin Aged Cheddar \$8*
2. *Black Eyed Pea Soup with Black Eyed Pea Smoked Ham Hock Ragout and Corn Crusted Jumbo Scallop \$10*
3. *Maine Lobster Cappuccino with Cinnamon Stick, Lobster Knuckle Meat and Vanilla Brandy Chantilly \$14*

Intermezzo

Summary

The Intermezzo course is classically known as the “Palate Refresher Course”. I feel that this course should not be just a simple sorbet or fruit course but another reflection of the Chefs abilities to take fresh and unique products to ultimately achieve the classical concept of the course.

Sorbets

1. Strawberry Sorbet
2. Verjus Thyme Sorbet
3. Lemon Sorbet

Chilled Soups

1. *Strawberry Lime Soup*
2. *Tsatsume Orange Basil Soup*
3. *Lychee Fruit Mango Soup*

Combinations

1. *Strawberry Salad with Fromage Blanc and Aged Balsamic Vinegar*
2. *Tequila Poached Raspberries with Goat Milk Yogurt Gelee and Crystallized Ginger Tsatsume Orange Salad with Yogurt Espuma and Blueberries*

Summary

Now here comes the entrée course, usually something that of comfort, items that the majority of your guests can relate to. For our banquet selections I prefer to have duo presentations instead of choices for the entrées because we want your experience to be as seamless as possible. I have also created some set Entrée selections for your choosing.

Duo Presentations

1. *Duo of Aged Beef Sirloin and Parmesan Herb Crusted Salmon with Pomme Frites, Broccolini and Pinot Noir Demi \$45*
2. *Duo of Beef Tenderloin and Sea Bass with Potato Gratin, Baby Squash, Stuffed Baby Peppers and Balsamic Vinegar Mustard Demi \$65*
3. *Duo of Beef Tenderloin and Lobster with Truffle Potatoes, Asparagus, Oven Dried Tomatoes and Burgundy Thyme Reduction \$75*

Single Entrée Selections Seafood

1. *Cedar Plank Roasted Salmon with Horseradish Mustard Gratin, Tapenade Scented Pasta and Grilled Zucchini \$32*
2. *Sautéed Sea Bass with Roasted Peppers, Basil, Kalamatta Olive Gnocchi and Feta Cheese \$38*
3. *Steamed 2 pound Lobster with Preserved Lemon Basmati Rice, Lemon Parsley Emulsion, Roasted Potatoes and Corn [Market Price]*

Single Entrée Selections Meat

1. *Mesquite Grilled 12 oz Aged Beef Sirloin with Truffle Potato Espuma, Porcini Mushrooms, Jumbo Asparagus and Sweet Red Vermouth Reduction \$65*
2. *Mesquite Grilled Veal Chop with Smoked Gruyere Cheese Gratin, Roasted Potatoes, Wilted Spinach and South Carolina Barbeque Sauce \$75*
3. *Sage Buttered Veal Loin with Morel Mushrooms, Fiddlehead Ferns, Potato Pierogi and Vanilla Champagne Morel Demi \$42*

Dessert Course

Summary

Here we are towards the end of a culinary journey of tastes and presentation. My thoughts are that the Dessert should be the Grand Finale. My style of desserts focuses on the best ingredients creatively presented in multiple layers of flavors and textures for your enjoyment. I call them "Studies". I have also created some simple desserts for you to choose from.

"Studies"

1. **"Study of Valrhona Chocolate and Strawberries"** Warm Cake, Brulee, Fudge Sauce, Ice Cream, Poached Strawberries, Fresh Strawberries and Gruyere Tuille
2. **"Study of Valrhona White Chocolate and Pistachio"** Warm Bread Pudding, Pot de Crème, Milkshake, Anglaise and Pistachio Tuille
3. **"Study of Milk Chocolate and Bananas"** Chibouste, Warm Beignets, Sauce, Caramelized Bananas, Plantain Chip and Smoothie

Pre Cheese

Summary

The Pre Cheese is a creative option given to guests, which prepares your palate for future tangy savory Artisan Style Cheeses to come.

Combinations

1. *European Cheese Fondue with Dried Fruit Satay and Assorted Flatbreads*
2. *Smoked Gruyere Cheese Bread Pudding with Date Sauce and Shaved Fennel Herb Salad*
3. *Cabrales with Serrano Ham, Spanish Olives and Garlic Crostini*
4. ***All Pre Cheeses are \$9 each.***

VIII – Pre Dessert

Summary

The Pre Dessert is a creative option given to guests, which prepares your palate for future sweets to come.

Combinations

1. *Petite Banana Fosters Crème Brulee with Banana Rum Milkshake and Poached Raisins*
2. *Mini Pot de Crème with Seasonal Berries*
3. *Granny Smith Apple Cobbler with Cinnamon Ice Cream*

All Pre Desserts are \$8 each

Summary

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Combinations

1. *Petite Banana Fosters Crème Brulee with Banana Rum Milkshake and Poached Raisins*
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3. *Granny Smith Apple Cobbler with Cinnamon Ice Cream*

All Pre Desserts are \$8 each.

Cheese Course

Summary

Artisan Style Cheeses are carefully produced cheeses in the “Old Style” of cheese making, focusing on the richest creams and prepared in a traditional manner. The Cheese plates that we have selected for you are a balanced selection of mild to full flavored cheeses for your enjoyment.

Combinations

[All Cheeses are served with assorted Toasted Nuts, Dried Fruits, Fresh Fruit and assorted Flatbreads]

1. **“Tasting of Spanish Cheeses”** Cabrales, Tetillia, Mahon, San Simon and Manchego
2. **“Tasting of French Cheeses”** Petite Livarot, Brie, Pont le Veque, Rouqefort and Gaperon
3. **“Tasting of American Farmhouse Cheeses”** Cypress Grove Aged Goat Cheese, Aged Wisconsin Cheddar, Green Peppercorn Goat Cheese, Hudson and Peekskill Pyramid Cheese

Summary

The After Dinner Treat portion of the meal is a nice touch for any event. It is another small treat before the departure that can be enjoyed with our wonderful selections of Fresh Brewed Coffee.

Per Piece

1. Truffles \$1.40 each
2. Madeline’s \$1 each
3. Macaroons \$1.25 each
4. Mini Peanut Butter Cookies \$.75 each
5. Mini Oatmeal Raisin Cookies \$.75 each

6. Buffets

Summary

For an effortless experience of multiple textures, flavors and variety of seasonal dishes for Breakfast, Lunch and Dinner. All Buffets can be customized by the Chef to meet your parties taste profiles as well budgets

Breakfast

1 – Breakfast Buffet

Assorted Fresh Pastries, Breakfast Breads and Muffins

Assorted Melons and Berries

Yogurt Parfait with Granola

Orange Juice, Cranberry Juice & Grapefruit Juice

Regular & Decaf Coffee

Assorted Hot Teas

Soft Drinks

\$15 per person

II – Breakfast Buffet

Assorted Fresh Pastries, Breakfast Breads and Muffins

Assorted Melons and Berries

Yogurt Parfait with Granola

Smoked Salmon with Bagels & Traditional Accompaniments

Warm Cream of Wheat with Pistachio and Mango

Ham & Gruyere Cheese Quiche

Orange Juice, Cranberry Juice & Grapefruit Juice

Regular & Decaf Coffee

Assorted Hot Teas

Soft Drinks

\$25 per person

III – Breakfast Buffet

Assorted Fresh Pastries, Breakfast Breads and Muffins

Assorted Melons and Berries

Yogurt Parfait with Granola

Smoked Salmon with Bagels & Traditional Accompaniments

Oatmeal with Brown Sugar, Toasted Nuts, Dried Fruits, Honey & Steamed Milk

Creamy Grit Bar with Assorted Toppings

Ham & Gruyere Cheese Quiche

Spinach and Feta Cheese Frittata with Roasted Peppers and Mushrooms

Chicken Apple Sausage, Bacon & Grilled Maple Cured Ham

Cajun Breakfast Potatoes

Orange Juice, Cranberry Juice & Grapefruit Juice

Regular & Decaf Coffee

Assorted Hot Teas

Soft Drinks

\$35 per person

Add an Omelets Station to any Breakfast Buffet \$12 per person + \$100 Chef's Action Station Fee

Lunch

I – Lunch Buffet

Caesar Salad with Tapenade Croutons and Shaved Parmesan

Orrechetti Pasta Salad with Cherry Tomatoes, Boccacinni Mozzarella, Pepperoni and Parmesan Garlic Dressing

Fingerling Potato Salad

Assorted Rolls, Warm Corn Cheddar Bacon Muffins, Flatbreads and Butter

Baked Potato Soup with Bacon, Cheddar and Green Onion

Deli

Ham, Turkey, Salami & Roast Beef

Swiss, American and Cheddar Cheese

Whole Wheat, Multi Grain, White and Rye Bread

Grain Mustard, Dijon Mustard, Mayonnaise & Italian Dressing

Chocolate Chip, Oatmeal Raisin and Peanut Butter Cookies

Regular & Decaf Coffee

Assorted Hot Teas

Soft Drinks & Juice

\$25 per person

II – Lunch Buffet

Heart of Palm Salad, Roasted Peppers, Marinated Olives and Balsamic

Belgium Endive Salad with Tapenade Vinaigrette and Feta Cheese

Greek Salad with Shrimp and Crab

Assorted Rolls, Warm Corn Cheddar Bacon Muffins, Flatbreads and Butter

Minestrone Soup

Baked Manicotti with Grilled Eggplant, Pesto Cream Sauce and Parmesan

Chicken Franchise with Lemon, Basil and Feta Cheese

Mini Lemoncello Crème Brulee with Blackberries and Biscotti

Warm Apple Cobbler with Rum Soaked Raisins

Assorted Mini Cookies

Regular & Decaf Coffee

Assorted Hot Teas

Soft Drinks & Juice

\$35 per person

III – Lunch Buffet

Organic Lettuces with Shaved Fennel, Ruby Red Grapefruit, Pistachio and Champagne Citrus Vinaigrette

Quinoa Tebouleh with Cucumber, Mint & Lemon

Assorted Rolls, Warm Corn Cheddar Bacon Muffins, Flatbreads and Butter

The Boy's Gazpacho

Grilled Chicken Noodle Soup

Whole Wheat Penne Pasta with Watercress Pesto & Sun Dried Tomatoes

Grilled Marinated Chicken Breast with Steamed Asparagus & Preserved Lemon Jus

Bamboo Steamed Salmon with Passion Fruit Ponzu and Pickled Cucumber Fennel Tomato Salad

Warm Mango Macadamia Nut Cobbler with Dried Blueberries

Chocolate Layer Cake

Tropical Fruit Salad

Regular & Decaf Coffee

Assorted Hot Teas

Soft Drinks

\$45 per person

Dinner

I – Dinner

Spinach Salad with Warm Pancetta Citrus Vinaigrette, Crisp Mushrooms, Candied Spiced Pecans and Blue Cheese

Grilled Asparagus Salad with Heart of Palm, Roasted Peppers and Balsamic

Assorted Rolls and Butter

Baked French Onion Soup

Garlic Shrimp Cobbler with Shiitake Mushrooms and Parmesan Gratin

Marinated Flank Steak with Roasted Red Bliss Potatoes and Caramelized Shallots

Creamed Garlic Spinach

Steamed Cauliflower with Toasted Cashews and Lemon Thyme Butter

Banana Foster's Parfait

Marinated Berries with Whipped Cream and Almond Biscotti

Warm Chocolate Pistachio Bread Pudding with Amaretto Crème Anglaise

Regular & Decaf Coffee

Assorted Hot Teas

Soft Drinks

\$55 per person

II – Dinner

Organic Lettuces with Orange Blossom Honey Vinegar, Dried Fruits and Fennel
Heirloom Tomato Salad with Buffalo Mozzarella, Onion Marmalade and Balsamic
Shaved Prosciutto di Parma with Marinated Olives and Parmesan
Assorted Rolls and Butter

Cream of Sweet Corn Soup with King Crab and Dill Chantilly

Cedar Plank Roasted Halibut with Tapenade Gratin & Boursin Cream
Pepper and Brown Sugar Cured New York Strip with Cognac Gastrique

Truffle Whipped Potatoes
Jumbo Asparagus with Hollandaise
Grilled Portobello Mushrooms

Warm Liquid Chocolate Cake with Toasted Marshmallow and Caramel Sauce
Tempura Pineapple and Bananas with White Chocolate Pistachio Fondue
Watermelon Raspberry Lychee Fruit Salad with Lemon Basil

Regular & Decaf Coffee
Assorted Hot Teas
Soft Drinks

\$65 per person

III – Dinner

The Wedge – Iceberg Lettuce with Blue Cheese Crumbles, Cherry Tomatoes and Pancetta

Shrimp Salad with Tomatoes, Avocado and Lime Cilantro Vinaigrette

Cannellini Bean Salad with Cauliflower, Pepperoni and Basil Parmesan Sauce

Assorted Rolls and Butter

Lobster Bisque with Sherry Cream

Florida Lobster and Scallop Kebobs with Key Lime Butter and Tomato Caper Relish

Focaccia Crusted Beef Tenderloin with Marsala Mushroom Sauce

Prosciutto and Ricotta Cheese Stuffed Free Range Chicken Breast

Rosemary Potatoes with Pancetta

Stir Fried Broccolini with Lemon & Garlic

Grilled Assorted Vegetables

Giant Cannoli with Chocolate Sauce

Chocolate Tarts with Raspberry Sauce

Sautéed Strawberries with Sambuca, Crepes and Toasted Pinenuts

Assorted Mini Crème Brulee: Banana, Vanilla and Mocha

Regular & Decaf Coffee

Assorted Hot Teas

Soft Drinks

\$75 per person

Customize Action Stations with the Chef

All stations are subject to a \$100 Chef's Fee

Action Pasta Station

Pasta suggestions

Penne, Orrechetti, Linguine, Spinach Fettuccine, Agnolotti, Ravioli, Tortellini, Spaghetti, Angel Hair, Rigatoni & Whole Wheat Penne

Sauce Suggestions

Bolognese, Alfredo, Basil Pesto, Marinara, Morel Mushroom Cream, Lemon Basil Cream, Olive Oil and Garlic

Action Carving Station

Smoked Turkey, Roasted Turkey, New York Strip, Beef Tenderloin, Veal Chops, Rack of Lamb,

Sauce Suggestions

Au Jus, Rosemary Demi, Marsala Mushroom Sauce, Thyme Andouille Sausage Gravy, Béarnaise, Hollandaise, Crab and Artichoke Cream, Crawfish Gumbo Sauce

Action Dessert Station

Banana Foster's, Crepe Suzette, Tempura Banana, Sambuca Strawberries, Warm Cakes, Cobblers & Bread Puddings

Ice Cream Sauce Suggestions

Vanilla, Burnt Honey, Raspberry, Coconut, Chocolate, Banana Foster's, Pina Colada & Rum Raisin

IV – Brunch Menu

Pastries & Fruits

Assorted Mini Pastries, Muffins and Sweet Treats

Assorted Fruits, Melons and Berries

Salad & Cheese Station

Caesar Salad with Marinated Oven Dried Tomatoes, Olives & Tapenade Croutons

Chef's Garden Organic Lettuces with Florida Citrus Vinaigrette

Egg Station

Chef's 3 Egg Omelets prepared to order with creative Toppings

Quiche of the Day

Entrée's

Eggplant Parmesan with Basil Marinara

Charrasco Style Flank Steak

Chimichurri Sauce

Salsa Verde

Guacamole

Cumin Dusted Tortilla Chips

Cajun Chicken Orrechetti Pasta with Mushrooms, Asparagus and Cheddar Tasso Ham Cream

Herb Whipped Potatoes

Creamed Spinach

Breakfast Station

Roasted Cajun Breakfast Potatoes
Bacon, Chicken Apple Sausage and Ham

Cinnamon Raisin French Toast

Served with Whipped Cream, Berries, Berry Compote & Maple Syrup

Orange Juice, Cranberry Juice & Grapefruit Juice

Regular & Decaf Coffee

Assorted Hot Teas

Soft Drinks

\$50.00 per person

Additional Fee for Chef Attended Omelets Station - \$125.00

Boxed Lunches and Boxed Continental Breakfast

Summary

When you or your group is on the go and you want a well-balanced meal, these creations are the way to go. All boxes have all of the essential utensils and condiments necessary for eating on the go.

Boxed Lunch

Options 1

½ Turkey Sandwich

½ Ham and Cheddar Cheese Sandwich

Potato Salad

Potato Chips

Apple

Chocolate Chip Cookie

\$10 per person

Boxed Lunch

Options 2

½ Turkey Sandwich

½ Ham and Cheddar Cheese Sandwich

Potato Salad

Potato Chips

Apple

Chocolate Chip Cookie

\$10 per person

Options 3

½ Roast Beef and Cheddar Wrap

½ Antipasto Wrap

Pasta Salad

Terra Chips

Pear

Oatmeal Raisin Cookie

\$12 per person

Options 4

½ Portobello Mushroom Asparagus Wrap with Tomato Mayonnaise

½ Tuna Fish Sandwich

Tebouleh

Pretzels

Banana

Peanut Butter Cookie

\$13 per person

Options 5

½ Chicken Salad Sandwich

½ Grilled Tuna Nicoise Wrap with Lemon Aioli

Pad Thai Noodle Salad with Toasted Peanuts and Mint

Assorted Nuts

Double Chocolate Brownie

Grapes

\$14 per person

Options 6

½ Peanut Butter and Jelly Sandwich

½ BLT

Cole Slaw

Barbequed Potato Chips

Honey Granola Bar

Plums

\$15 per person

Boxed Breakfast

Options 1

Roasted Pepper and Spinach Wrap with Goat Cheese

Banana

Fruit Salad

Yogurt and House Made Granola

Bran Muffin

\$10 per person

Options 2

Warm Turkey English Muffin with Organic Lettuces

Banana

Melon Salad

Yogurt and House Made Granola

Banana Nut Muffin

\$10 per person

Options 3

Stir Fried Vegetable Wrap with Soba Noodles

Mango

Tropical Fruit Salad

Tebouleh with Grapefruit

Coconut Apricot Muffin

\$12 per person

Options 4

Chilled Melon Soup

Grapefruit

Grape Salad

Protein Power Bar

Carrot Crystallized Ginger Muffin

\$12 per person

Options 5

Capacolla Ham and Parmesan Quiche

Vanilla and Citrus Poached Apples and Semi Dried Raisins

Baby Brie with Strawberries

Double Chocolate Chip Muffin

Snickers Bar

\$13 per person

½ Roast Beef and Cheddar Wrap

½ Antipasto Wrap

Pasta Salad

Terra Chips

Pear

Oatmeal Raisin Cookie

\$14 per person

Options 6

½ Portobello Mushroom Asparagus Wrap with Tomato Mayonnaise

½ Tuna Fish Sandwich

Tebouleh

Pretzels

Banana

Peanut Butter Cookie

\$14 per person

Options 7

½ Chicken Salad Sandwich

½ Grilled Tuna Nicoise Wrap with Lemon Aioli

Pad Thai Noodle Salad with Toasted Peanuts and Mint

Assorted Nuts

Double Chocolate Brownie

Grapes

\$15 per person

Options 8

½ Peanut Butter and Jelly Sandwich

½ BLT

Cole Slaw

Barbequed Potato Chips

Honey Granola Bar

Plums

\$16 per person

Coffee Service

\$14.00 per gallon (serves 20 people)

(Large urn \$42.00 = 3 gallons & serves 60 people)

\$7.00 per carafe

(serves 8 people)

Hot Tea Services

\$1.00

Per Person

Freshly Brewed Iced Tea

\$1.50

Per Person

Assorted Pepsi Products (20oz Bottles)

(Diet Coke, Caffeine Free Diet Coke, Regular Coke, Sprite, Dr. Pepper & Root Beer.)

\$1.50

Per Person

Bottled Regular or Flavored Water

\$1.50

Per Person

Assorted Juices

Orange, Cranberry, Apple, V-8, Tomato or Grape

\$1.00

Fruit Punch or Lemonade

Fruit Punch, Sierra Mist & Orange Juice garnished with orange slices.

\$5.00 per Pitcher (serve 8 people)

(Large Punch Dispenser \$30.00 = 2.5 gallons & serve 40-50 people)

- *All menus/prices are subject to a 18% gratuity and state sales tax*
- *If you are a tax exempt organization, please provide a W-9 and State of Ohio Exemption Form*
 - *Prices are subject to change with season*

Information on food allergies

We at McGregor are committed to exceptional standards of quality and kitchen organization. However, as we are a small venue, all of our equipment is shared. In addition to dairy and wheat products, other ingredients that may be of concern to those with food allergies include, but are not limited to, tree nuts (almonds, pistachios, hazelnuts, walnuts and pecans), pinenuts, and peanuts. Please do not hesitate to ask if you have a question or concern about a particular product.

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