



THE POLO CLUB  
OF BOCA RATON

*Catering Menus*

# BREAKFAST

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## THE SPA BREAKFAST

seasonal sliced fruit and berries  
assorted cereals, granola,  
plain yogurt & cottage cheese  
assortment of freshly baked muffins,  
danishes, & bagels  
regular and low fat cream cheese, jams,  
preserves, butter & margarine  
orange, grapefruit, tomato  
and cranberry juice  
regular & decaffeinated coffee,  
selection of teas

**\$24**

## THE AMERICAN BREAKFAST

seasonal sliced fruit & berries  
assorted yogurts & cottage cheese  
assortment of freshly baked muffins,  
danishes, & bagels  
regular & low fat cream cheese, jams,  
preserves, butter & margarine  
scrambled eggs, egg whites, or egg  
beaters, crispy bacon, breakfast  
sausage & lyonnaise potatoes  
orange, grapefruit, tomato  
and cranberry juice  
regular and decaffeinated coffee,  
selection of teas

**\$30**

## BREAKFAST ENHANCEMENTS

### CHALLAH FRENCH TOAST, PANCAKES OR BELGIUM WAFFLES

(select one)

vermont maple syrup, fresh berries

**\$7**

### GOLDEN SEARED CHEESE BLINTZES

raspberry & blueberry sauces, sour cream

**\$7**

### FRESHLY BAKED QUICHES

lorraine & spinach goat cheese

**\$10**

### SLICED SMOKED SALMON

tomatoes, capers, sliced onion, regular, fat free  
& chive cream cheeses & assorted bagels

**\$22**

### YOGURT PARFAIT BAR

greek yogurt and honey,  
fresh berries and fruit jams, granola

**\$17**

### AVOCADO TOAST

smashed avocado, soft poached eggs,  
sea salt, sourdough toast

**\$14**

### OMELET STATION

(chef attendant required)

mushrooms, spinach, diced tomatoes,  
broccoli, peppers, onion, ham, shredded cheese,  
crispy bacon, breakfast sausage and  
lyonnaise potatoes

**\$12**

# BRUNCH

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## POLO CLUB SIGNATURE BRUNCH

**ASSORTMENT OF FRESHLY BAKED PASTRIES, MINIATURE MUFFINS,  
RUGELACH AND CHOCOLATE BABKA**

**SLICED SMOKED SALMON**

tomatoes, capers, sliced onion, regular, fat free & chive cream cheeses  
& assorted bagels

**SALAD BAR**

romaine, iceberg & mixed green lettuces, grape tomatoes, cucumbers, red onion,  
carrots, chickpeas, hardboiled egg, hearts of palm, beets, olives, grilled chicken,  
marinated artichokes, dried cranberries, sunflower seeds, croutons, blue cheese  
crumbles, shaved parmesan, feta, shredded cheddar jack

dressings include: ranch, blue cheese, balsamic vinaigrette, red wine vinaigrette,  
house vinaigrette, caesar, honey mustard & thousand island

**SALADS**

white fish salad, creamed herring salad, tuna salad & egg salad

**OMELET STATION**

(chef attendant required)

mushrooms, spinach, diced tomatoes, broccoli, peppers, onion, ham,  
shredded cheese, crispy bacon, breakfast sausage & lyonnaise potatoes

**GOLDEN SEARED CHEESE BLINTZES**

raspberry & blueberry sauces, sour cream

**CHALLAH FRENCH TOAST**

vermont maple syrup, fresh berries

**CARVING STATION**

(select two, chef attendant(s) required)

whole roasted turkey

corned beef

pastrami

miso glazed cedar plank salmon (no chef required)

deli mustard, dijon mustard, turkey gravy, rye bread & rolls

**ORANGE, GRAPEFRUIT, TOMATO & CRANBERRY JUICE**

**REGULAR & DECAFFEINATED COFFEE, SELECTION OF TEAS**

**\$66**

# LUNCH

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## POLO CLUB DELI

### ARTISAN BREAD BASKET

#### SOUP

chicken soup with matzo balls

#### SALAD BAR

romaine, iceberg and mixed green lettuces, grape tomatoes, cucumbers, red onion, carrots, chickpeas, hardboiled egg, hearts of palm, beets, olives, marinated artichokes, croutons, blue cheese crumbles, shaved parmesan, feta dressings to include ranch, blue cheese, balsamic vinaigrette, red wine vinaigrette, & thousand island

#### SALADS

macaroni salad, classic potato salad, coleslaw & deli pickles

#### CARVING STATION

(select two, chef attendant(s) required)

whole roasted turkey, gravy, cranberry compote

corned beef, deli mustard, mini rye loaves

slow cooked brisket, gravy, parker house rolls

pastrami, deli mustard, mini rye loaves

miso glazed cedar plank salmon (no chef required)

#### GRIDDLED HOT DOGS

baked beans, sauerkraut, mustard, relish, ketchup & potato rolls

#### DESSERTS

(select four)

polo club cookies: chocolate chip, peanut butter & oatmeal raisin

brownies with dark chocolate ganache

apricot crumble bars

classic cheesecake

rugalach

blondies

jack daniels pecan tarts

dark & white chocolate dipped biscotti

raspberry crumble bars

nut clusters

banana bread

lemon bars

sugar free & gluten free selections included

#### ASSORTED SOFT DRINKS & ICED TEA

#### REGULAR & DECAFFEINATED COFFEE, SELECTION OF TEAS

**\$66**

# LUNCH

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## CLUB SIGNATURE LUNCH

### ARTISAN BREAD BASKET

#### SOUP

chef's selection, soup of the day

#### SMALL PLATE SALAD DISPLAY

caesar, house chopped, greek, & cobb

#### CARVING STATION

(chef attendant(s) required)

braveheart beef flat iron steak, chimichurri sauce  
mashed potatoes & roasted broccoli

#### HOT PLATES

(select two)

polo honey & mustard glazed salmon  
chicken picatta, stir fried shrimp

#### DESSERTS

(select four)

tiramisu  
chef's selection of dessert verrines  
chef's selection of cream puffs  
cheesecake: strawberry, classic or oreo  
tarts: lemon meringue, key lime or fresh fruit  
warm bread pudding with vanilla creme anglaise  
chocolate cake with milk chocolate mousse  
buttermilk panna cotta with tropical fruit

sugar free & gluten free selections included

#### ASSORTED SOFT DRINKS & ICED TEA

REGULAR AND DECAFFEINATED COFFEE, SELECTION OF TEAS

**\$72**



# LUNCH

## THREE COURSE PLATED LUNCH

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### STARTERS

(select one)

#### RED OR YELLOW GAZPACHO

heirloom tomato, cucumber, micro basil, garlic croutons, avocado & extra virgin olive oil

#### SHRIMP COCKTAIL

artisan greens, poached shrimp, cocktail sauce, meyer lemon

#### SEASONAL HARVEST TARTIN

french pastry, hummus, raw & roasted seasonal vegetables

#### LAURELS CAPRESE

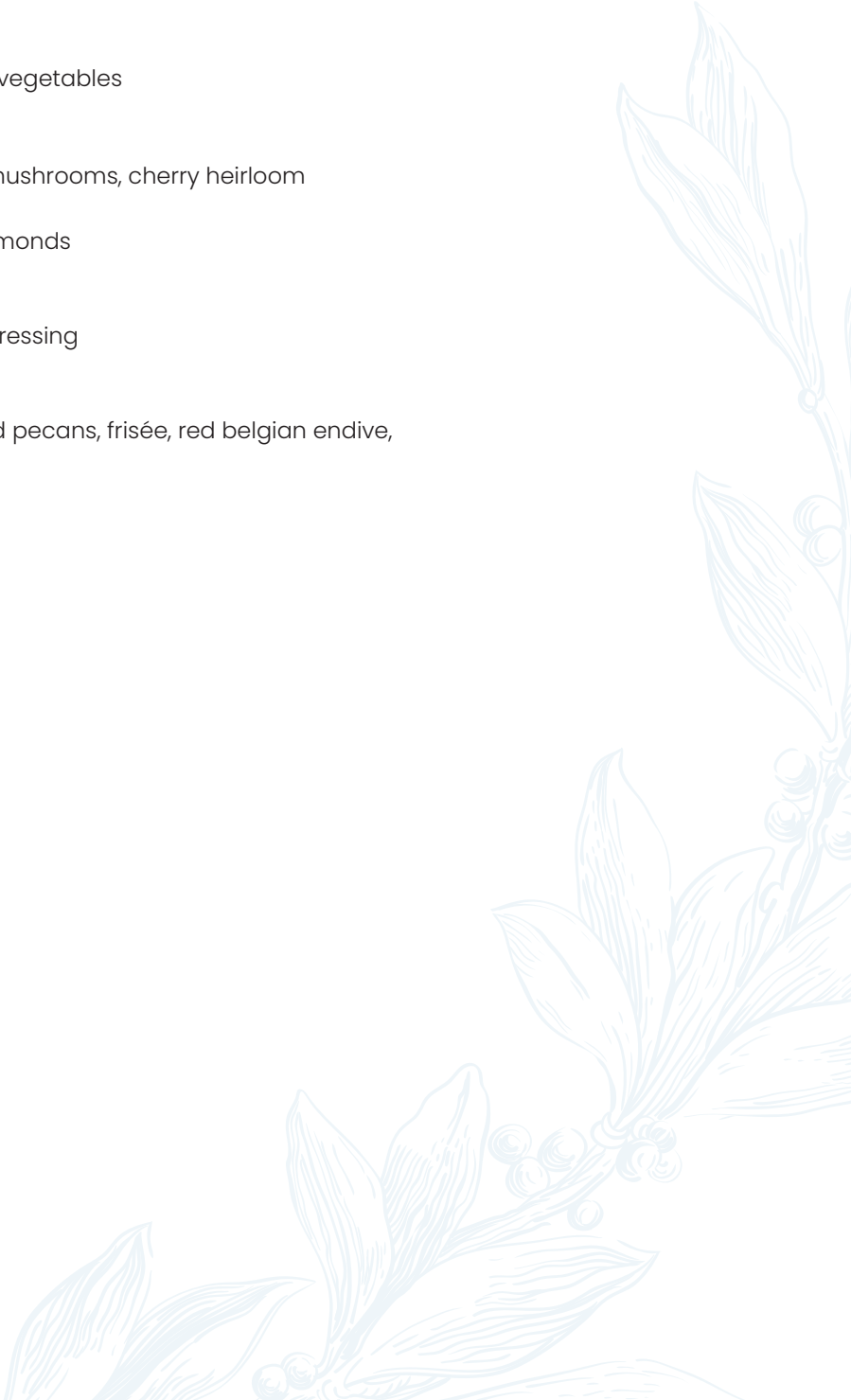
fresh mozzarella, tomatoes, roasted portabella mushrooms, cherry heirloom tomatoes, basil,  
balsamic reduction, tuscan olive oil & toasted almonds

#### NAPOLEAN

vine ripe tomato, fresh mozzarella, pastry, pesto dressing

#### POLO SALAD

seasonal berries, goat cheese crumbles, candied pecans, frisée, red belgian endive, mixed greens, raspberry champagne vinaigrette





# LUNCH

## THREE COURSE PLATED LUNCH

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### ENTRÉES

(select one)

#### **STRAWBERRY CHICKEN OR SALMON SALAD**

grilled chicken breast, strawberries, celery salad, hearts of palm, orange, baby tomatoes, bibb and romaine lettuce, poppy seed vinaigrette

#### **FLORIDIAN CHICKEN OR SALMON SALAD**

baby lettuce, orange and grapefruit supremes, herb goat cheese, pickled red onion, citrus dressing

#### **CLASSIC COBB SALAD**

diced roasted chicken, avocado, tomato, eight-minute egg, nueske bacon, point Reyes blue cheese

#### **PLANCHA CHICKEN NIÇOISE SALAD**

gem romaine, french beans, gold and purple potatoes, eight-minute egg, olives, tomato, olive oil vinaigrette

#### **PAN-ROASTED HONEY MUSTARD SALMON**

grilled asparagus, mashed potatoes, olive oil

#### **GINGER HOISIN GLAZED FAROE ISLAND SALMON**

stir fried vegetables, rice cakes, sweet chili beurre

#### **BRAVEHEART BEEF SHORT RIB**

eight-hour braise, boursin polenta, roasted heirloom carrots, kale, gravy

#### **CHICKEN FLORENTINE**

spinach, baked potato cake, sautéed cremini mushrooms, lemon butter sauce

#### **COQ AU VIN**

yukon gold mashed potatoes, heirloom baby carrots, glazed cipollini onion, pancetta, mushroom sauce

### ENTRÉE ENHANCEMENTS

(upgrade entrée selection, MP)

#### **LOBSTER COBB SALAD**

romaine and iceberg lettuce, eight-minute egg, tomato, cucumber, avocado, goat cheese crumbles

#### **SEAFOOD TRIO SALAD**

maine lobster, gulf shrimp, jumbo lump crab, butter lettuce, endive, roasted vine ripe tomato, lemon

#### **LOBSTER NIÇOISE SALAD**

gem romaine, french beans, gold and purple potatoes, eight-minute egg, olives, tomato, olive oil vinaigrette



# LUNCH

## THREE COURSE PLATED LUNCH

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### DESSERTS

(select one)

#### CRÈME BRÛLÉE

(select one)

pistachio, vanilla bean or citrus

served with a lemon madeleine and fresh fruit

#### MILK CHOCOLATE MOUSSE CAKE

berry coulis, almond crumble and vanilla chantilly

#### TIRAMISU BAR

creamy hazelnut spread, chocolate hazelnut crumble

#### FRESH FRUIT TART

passionfruit cremeux & whipped cream

#### CHOCOLATE POT DE CRÈME

chocolate shortbread, fresh strawberries & berry coulis

#### WARM BREAD PUDDING

vanilla anglaise & fresh berries

#### STRAWBERRY SHORTCAKE

fresh strawberries, strawberry jam & vanilla mascarpone chantilly

#### ASSORTED SOFT DRINKS & ICED TEA

REGULAR & DECAFFEINATED COFFEE, SELECTION OF TEAS

**\$66**





# RECEPTION STATIONS

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## DISPLAYS

### **SUSHI**

selection of traditional sushi and nigiri,  
accompanied by wasabi, pickled ginger, soy sauce

**\$30**

### **CEVICHE**

bay scallops, local shrimp, white fish,  
lime, chili sauce, plantain chips

**\$20**

### **SEAFOOD RAW BAR**

jumbo shrimp cocktail, east and west coast oysters,  
fresh clams, cold poached half lobster tail,  
cocktail sauce, tabasco, mignonette sauce,  
mustard sauce

**price per piece, MP**

### **CRUDITÉ**

assorted raw and roasted vegetables,  
selection of dips, artisan crostini

**\$18**

### **CHARCUTERIE DISPLAY**

prosciutto, serrano ham, mortadella, capicola,  
salumi, selection of dry sausages, marinated olives,  
roasted garlic, pickles, local whole grain mustard,  
assorted breads

**\$18**

### **ARTISAN CHEESE BOARD**

brie, gorgonzola, colby jack, parmesan, lemon herb  
goat cheese, boursin, french jams, polo honey,  
pâte de fruit, dried nuts, crackers, crostini,  
french bread, vermont salted butter

**\$20**

## CARVING

(chef attendant(s) required)  
artisan rolls included

### **HERB ROASTED BEEF TENDERLOIN**

assorted mustards, port wine sauce

**\$32**

### **MARINATED WHOLE ORGANIC TOM TURKEY**

orange cranberry chutney

**\$22**

### **SALT DOUGH CRUSTED FAROE ISLAND SALMON**

beurre blanc, remoulade, mustard sauce

**\$36**

### **PRIME RIB**

braveheart beef english cut prime rib with sea salt & herb crust,  
creamed horseradish, mustard

**\$38**

# ACTION STATIONS

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## **POLO CLUB PEKING DUCK (chef attendant(s) required)**

five-day preparation of classic beijing roasted peking duck  
moo shu pancake, scallions, ginger hoisin sauce, marinated cucumbers

**\$34**

## **FAR EAST (chef attendant(s) optional)**

vegetable fried rice, shrimp lo mein, orange chicken,  
bamboo baskets of steamed chicken, shrimp and vegetable dumplings,  
scallion soy sauce, chili sauce

**\$22**

## **PASTA CAMPANIA (chef attendant(s) required)**

select two: house-made penne, rigatoni, cavetelli, orecchiette  
select two: alfredo, san marzano tomato, pesto, truffle mushroom cream, bolognese  
select three: neapolitan meatballs, house-made italian sausage,  
broccoli rabe, portobella mushrooms, chicken cacciatore  
served with parmesan reggiano, red pepper flakes, garlic bread

**\$22**

## **FAJITA BAR (chef attendant(s) optional)**

roasted and seared chicken, marinated skirt steak, sweet onions, fire-roasted peppers,  
corn and flour tortillas, refried beans, queso fundido, skillet salsa, salsa verde,  
spanish rice, sour cream, guacamole, pico de gallo

**\$22**

## **MAC & CHEESE BAR (chef attendant(s) required)**

applewood bacon, bbq pork, shrimp, lobster salad, braised adobo chicken,  
sautéed baby spinach, roasted olive oil tomatoes, charred peppers,  
wok-fried mushrooms, caramelized onions, parmesan

**\$34**

## **SLIDER BAR (chef attendant(s) optional)**

(select three)

black angus beef, american cheese, pickles, ketchup  
kurobuto pulled pork, jack cheese, slaw, bourbon bbq sauce  
southern fried chicken, cheddar cheese, tomato, spicy aioli  
blackened florida grouper, remoulade, roasted green tomato  
bourbon braised short rib, horseradish cream, tobacco onions  
impossible burger (v), caramelized sweet potato, roasted pepper hummus, portobella  
served with french fries

**\$26**

## **GLOBAL GRILLED CHEESE SANDWICHES (chef attendant(s) optional)**

(select three)

Naples: prosciutto, mozzarella, tomato, fresh pesto, focaccia bread  
New York: pastrami and corned beef, sauerkraut, swiss, russian dressing, pumpernickel rye  
France: french ham, turkey, brie, batter-dipped  
Cuban: roast pork, pickles, swiss cheese, pretzel bread, mustard  
served with assorted terra chips

**\$24**

# DESSERT STATIONS

(chef attendant(s) required)

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## WARM ARTISAN DONUTS

cinnamon sugar or plain with caramel and chocolate sauce

**\$18**

## BUILD YOUR OWN CUPCAKES

cake flavors: chocolate, vanilla, red velvet, funfetti & lemon

fillings: strawberry, milk chocolate ganache, lemon curd & house-made caramel

icing: vanilla buttercream, whipped topping, chocolate buttercream & cream cheese

assorted toppings

**\$20**

## COOKIES & ICE CREAM SUNDAES

warm polo cookies: chocolate chip, peanut butter & oatmeal raisin

warm brownies

assorted ice cream flavors, toppings & sauces

**\$20**

## CHURROS

dark chocolate, caramel & strawberry dipping sauces

**\$18**

## S'MORES

house-made classic graham or chocolate cracker

coffee, vanilla & strawberry house-made marshmallow

assorted chocolate bars & toppings

**\$20**

## MINI CARNIVAL CAKES

fried oreos, funnel cake, fried candy bars

vanilla and chocolate ice cream & sauces

**\$20**

## FLOATS

sodas: Dr. Brown's root beer, Coca Cola, Dr. Brown's black cherry

vanilla ice cream

\*upgrade to champagne floats with raspberry and lemon sorbet

**\$20 | \*\$36**

## DIPPED ICE CREAM POPS

vanilla, chocolate & strawberry ice cream pops

dipped in white chocolate, ruby chocolate, dark chocolate or callebaut gold

rolled in fruit crisps, rainbow sprinkles, crushed salted pretzels, oreo pieces, crushed candies or fleur de sel

**\$20**

# TRAY PASSED HORS D'OEUVRES

selection of 5 included with plated dinner; inquire for individual hors d'oeuvres pricing

(gf) – gluten free (v) – vegetarian

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## COLD

melon in parma ham (gf)  
mushroom & cipollini crostini (v)  
caprese skewer (gf) (v)  
catalan tomato bread, manchego cheese, olive (v)  
smoked salmon on blini with caviar  
chicken salad choux puffs  
shrimp salad choux puffs  
deviled egg salad choux puffs  
italian bruschetta crostini, ricotta salata (v)  
spiced tuna tartare, seaweed salad, crispy wonton  
gazpacho shooter, crispy tortilla strips (gf) (v)  
mini tuna poke bowls (gf)  
goat cheese stuffed charred piquillo peppers (v)  
shrimp cocktail (gf) (\$2 upcharge)  
california rolls, wasabi aioli (\$2 upcharge)  
spicy tuna rolls (\$2 upcharge)  
petite maine lobster rolls (\$2 upcharge)

## HOT

polo dogs, stone ground mustard  
potato wrapped shrimp, sweet chili sauce  
chicken satay, almond sauce  
filet of beef on crostini, brie and onion jam  
wild mushroom & truffle arancini (v)  
asian chicken meatballs, hoisin bbq sauce  
chili lime chicken & vegetable kebab, cilantro mayo  
bacon-wrapped scallops, citrus aioli  
beef empanadas, chimichurri sauce  
vegetable pot stickers, ginger soy sauce (v)  
petite lobster mac & cheese, old bay crumble  
raspberry & brie in phyllo (v)  
shrimp shumai, chili sauce  
vegetable spring roll, duck sauce (v)  
chicken & vegetable spring roll, duck sauce  
breaded artichoke and boursin (v)  
mini grilled cheese & tomato soup  
crispy shrimp tempura, plum sauce  
beef satay, peanut sauce (gf)  
mini crab cakes (\$2 upcharge)  
lamb lollipops (gf) (\$2 upcharge)

# DINNER

## THREE COURSE PLATED DINNER

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### STARTERS

(select one)

#### POLO SALAD

seasonal berries, goat cheese crumbles, candied pecans, frisée, red belgian endive, mixed greens, raspberry champagne vinaigrette

#### BABY GEM ROMAINE

fire roasted peppers, shaved manchego, olives, candied hazelnuts, aged red wine dressing

#### LAURELS CAPRESE

fresh mozzarella, tomatoes, roasted portabella mushrooms, cherry heirloom tomatoes, basil, balsamic reduction, tuscan olive oil & toasted almonds

#### GREEK

chopped romaine, kale, tomatoes, spinach, feta, greek olives, cucumbers, red onion, tzatziki dressing

#### ICEBERG WEDGE

nueske bacon, pickled red onion, blue cheese crumbles, cherry tomatoes, buttermilk ranch

#### TRADITIONAL CAESAR

roma crunch lettuce, parmesan cheese, challah croutons, white anchovies, caesar dressing

### STARTER ENHANCEMENTS

upgrade starter selection **\$10**

#### SHRIMP COCKTAIL

poached jumbo shrimp, tanqueray cocktail sauce, lemon

#### CRAB CAKE

maryland style jumbo lump crab cake, remoulade sauce, lemon

#### MEDITERRANEAN OCTOPUS

florida citrus, grilled fennel salad, meyer lemon, tuscan olive oil

#### PROSCIUTTO DI SAN DANIELE

baby arugula, pecorino cheese, extra virgin olive oil

#### CAULIFLOWER

roasted cauliflower, olive oil, cherry peppers, truffle, parmigiano reggiano

# DINNER

## THREE COURSE PLATED DINNER

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### ENTRÉES

select one

or

choice of entrée, night of, **\$20** per person upcharge for 2 choices; **\$30** per person upcharge for 3 choices.

#### **BRAVEHEART BEEF SHORT RIB**

twelve-hour braise, boursin polenta, roasted heirloom carrots, kale, gravy

**\$98**

#### **COQ AU VIN**

yukon gold mashed potatoes, heirloom baby carrots, glazed cipollini onion, pancetta, mushroom sauce

**\$84**

#### **JOYCE FARMS CHICKEN FLORENTINE**

spinach, baked potato cake, sautéed cremini mushrooms, lemon butter sauce

**\$84**

#### **GINGER HOISIN GLAZED FAROE ISLAND SALMON**

asian stir fried vegetables, crispy rice cake, sweet chili beurre blanc

**\$89**

#### **GRILLED BRANZINO**

cauliflower and yukon gold potato purée, grilled asparagus, lemon walnut topping, riesling beurre blanc

**(MP)**

#### **JOYCE FARMS BROILED HALF CHICKEN**

roasted peppers and whipped potatoes, lemon, pan gravy

**\$84**

#### **SEASONAL SNAPPER**

marble potatoes, french beans, lemon, pecan brown butter sauce

**\$89**

#### **THOMSON FARMS LAMB CHOPS**

double cut grilled lamb chops, roasted root vegetables, hasselback potatoes, tuscan olive oil, mint jelly

**\$118**

#### **FILET MIGNON**

braveheart beef filet, onion marmalade, roasted mushrooms, root vegetables, potato purée, bordelaise sauce

**\$120**

#### **CHILEAN SEA BASS**

sautéed asparagus, heirloom tomato & artichokes, pommes anna, champagne beurre blanc

**(MP)**

#### **SURF & TURF**

stuffed colossal prawn, braveheart beef filet mignon, apple-glazed roasted carrots, roasted fingerling potatoes, sauces

**(MP)**



# DINNER

## THREE COURSE PLATED DINNER

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### DESSERTS

(select one plated)

#### **BUTTERSCOTCH POT DE CRÈME**

bourbon creme fraiche & almond crumble

#### **CITRUS CHEESECAKE**

graham crust, mandarin coulis, mandarin sorbet, vanilla chantilly

#### **EXOTIC PAVLOVA**

passion mango coulis, fresh tropical fruit, vanilla chantilly

#### **CHOCOLATE PEANUT BUTTER BAR**

whipped caramel, cassis coulis, chocolate sorbet

#### **STICKY TOFFEE PUDDING**

bourbon ice cream, candied pecans

#### **TARTE AU CITRON**

torched meringue, berry coulis, raspberry sorbet

#### **TARTE AU POMME**

caramel sauce, vanilla ice cream

### OR

### DESSERT BITES

(select five bites)

#### **DESSERT PUSH POPS**

select one flavor: chocolate raspberry pot de crème, tiramisu, lemon strawberry, passionfruit, coconut, mango

#### **DESSERT VERRINES**

select one flavor: chocolate raspberry pot de crème, tiramisu, lemon strawberry, passionfruit, coconut, mango

#### **CREAM PUFFS WITH PIPETTES**

select one flavor: chambord, grand marnier, kahlua, classic

#### **MINI TARTES**

select one flavor: tarte au chocolat, fruit, tarte au citron

#### **MINI CUPCAKES**

select one flavor: chocolate coffee, vanilla strawberry, red velvet, vegan chocolate peanut butter

#### **FRENCH MACARONS**

select one flavor: raspberry, lemon, vanilla bean, chocolate, peanut butter & jelly, pistachio, espresso, salted caramel

#### **CHOCOLATE COVERED STRAWBERRIES**

#### **DONUT HOLES WITH DIPPING SAUCE**

#### **CHURROS WITH DIPPING SAUCE**

#### **ASSORTED SOFT DRINKS & ICED TEA**

#### **REGULAR & DECAFFEINATED COFFEE, SELECTION OF TEAS**

# BEVERAGE PACKAGES

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## PREMIUM OPEN BAR

tito's, absolut & selection of absolut flavors  
beefeater & bombay london dry gin  
bacardi rum  
patron silver tequila  
jack daniel's & seagram's 7 whiskey  
dewars white label & johnnie walker red scotch  
maker's mark bourbon  
red, white & sparkling banquet wines  
imported & domestic beer: heineken, amstel light, corona, budweiser,  
bud light, miller lite, becks & heineken 0

**3 hours \$54**

**4 hours \$66**

**each additional hour \$12**

## TOP SHELF OPEN BAR

grey goose, ketel one, van gogh & selection of van gogh flavors  
bombay sapphire & tanqueray gin  
bacardi and captain morgan rum  
don julio silver & reposado tequila  
crown royal whiskey  
chivas 12, glenlivet 12, johnnie walker black scotch  
woodford reserve bourbon  
red, white & sparkling banquet wines  
imported & domestic beer: heineken, amstel light, corona, budweiser,  
bud light, miller lite, becks & heineken 0

**3 hours \$62**

**4 hours \$76**

**each additional hour \$14**

## BAR PACKAGE ENHANCEMENTS

tableside banquet wine service with dinner **\$32 per bottle**

tray passed banquet champagne **\$36 per bottle**

custom ice luge, inquire for pricing

additional charges will apply for spirits, **sold per bottle**

brunch beverage package **\$24 per hour**

unlimited bloody mary's, mimosas, bellinis & red sangria

night cap station **\$30 per hour**

bailey's irish cream, godiva liqueur, grand marnier, & limoncello