

ROOM SERVICE HOSPITALITY MENU

Each selection serves up to 25 people unless otherwise noted.
We request 24 hours to fulfill all orders.

International and Domestic Cheese	\$350
Wedges and Wheels of Imported and American Cheeses with Homemade Chutneys and Assorted Crackers	
Garden Vegetable Basket	\$250
Fresh Market Vegetables with Ranch and Fresh Basil Dips	
Tropical Fruit	\$250
Display of Sliced Fresh Seasonal Fruits and Berries with Brown Sugar Crème Fraiche	
South Point Deli	\$300
Iceberg and Romaine Lettuces with Assorted Salad Dressings & Croutons, Potato Salad, Cole Slaw and Albacore Tuna Salad. Sliced Roast Beef, Black Forest Ham, Genoa Salami, Roast Turkey Breast, Sliced Swiss, Cheddar Cheese, Lettuce, Tomato, Red Onion and Pickle Spears. Basket of Assorted Fresh Breads and Rolls with Appropriate Condiments	
Dips and Spreads	\$325
Spinach and Artichoke, Bleu Cheese, Hummus and 7 Layer Mexican Dips with Assorted Crackers, Pita Bread and Tri-Color Tortilla Chips	

Cold Hors d'oeuvres

Tomato Bruschetta with Fresh Basil	\$3.00 ea.
Pear, Gorgonzola and Pecan Crostini	\$3.00 ea.
Marinated Eggplant Crostini	\$3.00 ea.
Tomato and Mozzarella Skewers	\$3.00 ea.
Tomato Tortilla Cone with Hummus	\$3.00 ea.
Antipasto Skewers with Salami, Provolone and Olives	\$3.50 ea.
Peppered Beef Tenderloin with Boursin Cheese on Onion Bread ...	\$4.00 ea.
Grilled Asparagus Wrapped in Roast Beef	\$4.00 ea.
Jumbo Prawns on Ice	\$6.00 ea.
Condiments to include Lemon, Cocktail Sauce, Remoulade, Mustard Laced Mayonnaise and Tabasco	
Assorted Finger Sandwiches	\$30 per dozen

Hot Hors d'oeuvres

Buffalo Hot Wings with Bleu Cheese	\$3.00 ea.
Smoked Chicken Quesadilla	\$3.50 ea.
Chicken Spring Rolls with Orange Ginger Sauce	\$3.50 ea.
Chicken Fingers with Honey Mustard	\$3.50 ea.
Fried Shrimp	\$4.50 ea.
Mini Meatballs Subs	\$5.00 ea.
Cocktail Filet Medallions with Horseradish Crust	\$6.00 ea.



Snacks

Honey Roasted Nuts
\$15.00 lb.

Trail Mix
\$15.00 lb.

Party Mix
\$17.50 lb.

Mixed Nuts
\$17.50 lb.

**Bowls of Potato Chips,
Pretzels or Totilla Chips**
\$30.00 bowl
(Serves 25)

Dip Choices:
Fresh Salsa ♦ Guacamole
Salsa Verde ♦ Ranch
Spinach Artichoke
Sour Cream & Onion
\$35.00 bowl
(Serves 25)

Local Sales Tax and a 20% Gratuity will
be added to all Hospitality orders

SOUTH POINT
CATERING

ROOM SERVICE HOSPITALITY MENU

Spirits & Mixers

750 ml. Bottles Unless Otherwise Noted

Bourbon

Wild Turkey	\$35
Jack Daniel's	\$40
Gentleman Jack	\$50

Irish Whiskey

Jameson	\$42
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Canadian Whiskey

Seagram's VO	\$25
Crown Royal	\$45

Scotch

Dewars	\$40
Chivas Regal	\$55
Glenlivet	\$65

Brandy

Christian Brothers	\$20
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Cognac

Courvoisier VS	\$50
Hennessey VS	\$55

Gin

Bombay Sapphire	\$40
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Vodka

Smirnoff (1 Liter)	\$20
Absolut	\$40
Ketel One	\$45
Grey Goose	\$60

Rum

Bacardi Light	\$25
Captain Morgan	\$30

Tequila

Jose Cuervo 1800	\$50
Jose Cuervo Gold	\$50
Patron Silver	\$80

Vermouth

Martini & Rossi Sweet or Dry	\$10
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Cordials

Peach or Peppermint Schnapps (1 Liter)	\$10
Southern Comfort	\$25
Midori	\$28
Bailey's Irish Cream	\$30
Kahlua	\$35
Jagermeister	\$35
Goldschlager	\$40
Grand Marnier	\$70

Domestic Beer

6-Pack	\$28
Single	\$5
Bud, Bud Light, Coors, Coors Light, MGD, Miller Lite & Michelob	

Imported Beer

6-Pack	\$32
Single	\$6
Corona, Heineken, Becks, New Castle, Amstel Light	

Mixers

Sodas	\$6
Bloody Mary Mix (1 Liter)	\$6

Bottled Water

Panna	\$6
Pellegrino	\$6

Bar Set-Up

Disposable Cups, Napkins, Stir Sticks and Tub of Ice per 25 People	\$60
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Ice

One Tub	\$25
Two Tubs	\$48

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