

BEVERAGE OPTIONS

*Prestige Labels Include: Smirnoff, Beefeater, Dewars, Jack Daniel's, Canadian Club, Bacardi & Cuervo Gold
Super Premiums Include: Absolut, Tanqueray, Chivas Regal, Maker's Mark, Crown Royal, Bacardi & 1800*

Per Drink Pricing Host or Cash Bar

Prestige Label \$5.00
Super Premium \$6.00
Red & White Wine \$4.00
Northwest Wine \$6.00
Premium Wine \$5.50
Domestic Beer \$3.25
Premium Beer \$4.00
Sparkling & Still Water \$2.00
Soft Drinks \$1.25

Wine Bar

**Cooler White & Pantry Red
\$ 7.50 per guest**

**Mimosa/ Champagne Brunch
\$8.50 per guest**

**Premium Wine Bar by
consumption using bottle
Pricing. See current wine list.**

**Sparkling Apple Cider
\$6.00 per bottle**

Beer

**Domestic Keg \$225.00
Micro Brewed \$300.00**

Soft Beverage

**Coffee & Tea \$1.25 per guest
Punch per Gallon \$7.00**

**Coffee & Tea Service Free
w/ full service catering.**

Breakfast

- Juice
 - Fresh Fruit
 - Zucchini, Banana Bread or Coffee Cake
 - Quiche- Meat or Veggie Style
 - Coffee regular or decaf
 - Assorted teas
- 10.00 per guest

The Basic Breakfast

- Orange Juice • Coffee • Tea
- Scrambled Eggs
 - Home Fries with onions & peppers
 - Ham, Bacon, Sausage & Veggie Sausage (2)
 - Zucchini or Banana Bread
- 12.00 per guest

All compostable plateware/ cutlery included.

Brunch Spectacular

- Orange Juice • Coffee • Tea
 - Fresh Fruit Platter w/ lime yogurt dipping sauce
 - French Toast w warm syrup
 - Scrambled Eggs
 - Home Fries with onions & peppers
 - Ham, Bacon, Sausage & Veggie Sausage (3)
 - Yogurt & Granola
 - Smoked Salmon Fillet w/ capers & dill
 - Biscuits & Home Style Sausage Gravy
- Zucchini Bread, Banana Bread or Coffee cake (1)
\$21.00 per guest
- Mimosas or Champagne Punch
\$25.00 per guest

Free delivery for all full service catering.

*There is a \$20.00 delivery and a \$20.00 pick-up fee for all events using chafers.
18% gratuity applies to the food total of all events.*

Thank you for your interest in having Cornucopia Catering for your event. We have been in business for over 15 years feeding thousands of people. We pride ourselves on using the finest quality ingredients, gifted culinary skills, and true artistic vision to create the events of your dreams. You will find lots of informative ideas in this brochure....however, we usually customize each event to your specific needs...Budget, location, season, occasion etc... We provide breakfast, lunch, dinner and all noshing in between. From simple paper plates and disposables to butler passed hors d'oeuvres, seating charts, elaborate table settings and seven course sit down dinners. So, hopefully this information will be useful and get your taste buds going. We sincerely hope to be hearing from you in the not so distant future.

Cheers, Alison & Samantha