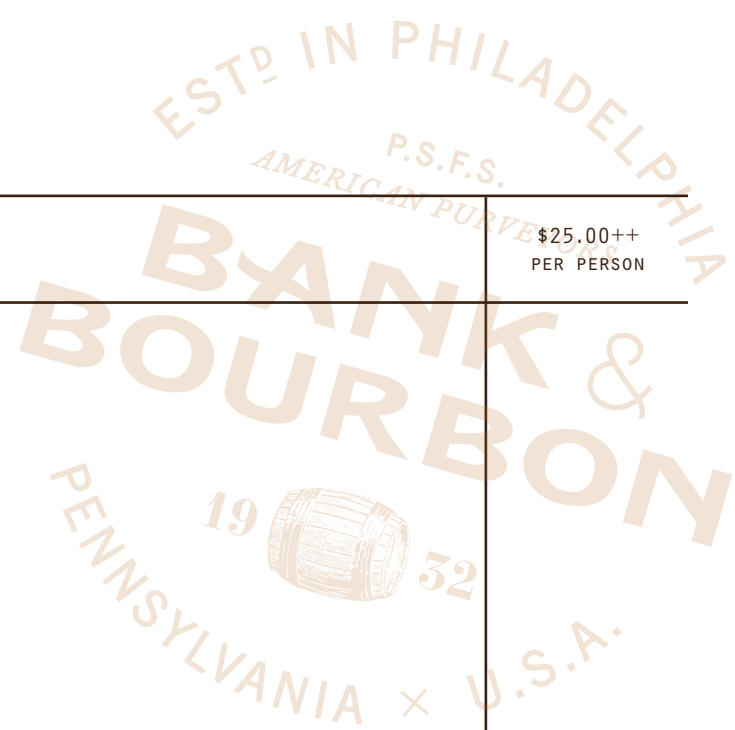


# BANK & BOURBON

<h2>HORS D'OEUVRES</h2>	\$28.00++ PER PERSON
<p><b>CHARRED TOAST</b> <i>crab, tomato, jalapeño</i></p> <p><b>FOIE GRAS CHICKEN LIVER PARFAIT</b> <i>boozy grapes, brioche toast</i></p> <p><b>FRIED OYSTER</b> <i>fennel salad, lemon aioli</i></p> <p><b>CRAB FRITTER</b> <i>old bay remoulade</i></p> <p><b>AHI TUNA TARTARE</b> <i>cucumber, chili, cilantro</i></p> <p><b>GRILLED SHRIMP SKEWER</b> <i>ginger, lemongrass, coconut</i></p> <p><b>FRIED CAULIFLOWER</b> <i>yogurt dipping sauce</i></p> <p><b>PARSNIP PANCAKE</b> <i>bacon, apple, camembert cheese</i></p> <p><b>CRISPY CHICKEN SLIDER</b> <i>sriracha aioli, house made pickles</i></p> <p><b>CRISPY MEATBALLS</b> <i>raclette cheese, kale salsa verde</i></p> <p><b>CORN PANCAKES</b> <i>tomato marmalade, grated goat cheese</i></p> <p><b>BEEF TARTARE</b> <i>crispy potato skin, béarnaise sauce</i></p>	CHOOSE FOUR
<h2>STATIONS &amp; DISPLAYS</h2>	
<p><b>SEAFOOD DISPLAY</b> <i>choice of shrimp, clams, oysters or crab claws; on ice with cocktail and hot sauces</i></p>	\$25.00++ PER PERSON
<p><b>CHARCUTERIE DISPLAY</b> <i>cured meats, pickled vegetables, artisan cheese, spiced pecans, honeycomb, grilled rustic breads</i></p>	\$20.00++ PER PERSON
<p><b>ARTISAN CHEESE SELECTION</b> <i>assortment of domestic cheese, spiced pecans, honeycomb, grilled rustic breads</i></p>	\$19.00++ PER PERSON
<p><b>GRILLED VEGETABLE DISPLAY</b> <i>marinated, grilled &amp; chilled eggplant, portobello mushrooms, zucchini, squash, baby carrots, peppers, roasted garlic</i></p>	\$15.00++ PER PERSON
<p><b>VEGETABLE CRUDITÉ SELECTION</b> <i>baby carrots, cucumber, red pepper, broccoli, celery sticks, cherry tomatoes, cauliflower florets, buttermilk dressing</i></p>	\$15.00++ PER PERSON
<p><b>TENDERLOIN OF BEEF</b> <i>brioche buns, horseradish sauce, mayonnaise, dijon mustard; serves 25</i></p>	\$575.00++ EACH
<p><b>HERB ROASTED PRIME RIB</b> <i>horseradish crème fraîche, rosemary jus; serves 45</i></p>	\$625.00++ EACH

# BANK & BOURBON



<h2>DESSERT DISPLAYS</h2>	<p>\$25.00++ PER PERSON</p>
<p><b>BOURBON VANILLA NAPOLEONS</b></p> <p><b>CHOCOLATE HAZELNUT BAVARIAN</b></p> <p><b>BOUCHE DE NOEL</b></p> <p><b>WHITE CHOCOLATE CITRUS CHEESECAKE</b></p> <p><b>MINI PARFAITS</b></p> <ul style="list-style-type: none"> <li>• Key Lime Macademia</li> <li>• Sea Salt Caramel</li> <li>• Bitter Chocolate Espresso</li> </ul> <p><b>MINI TRIFLES</b></p> <ul style="list-style-type: none"> <li>• Raspberry Vanilla Sponge</li> <li>• Double Milk Chocolate Crumb</li> <li>• Lemon Curd Almond Cake</li> </ul>	
<h2>BAR PACKAGES</h2> <p><i>\$175 Bartender Fee required for all bars; one bartender per 100 guests</i></p>	
<p><b>TELLER'S TIER BEER &amp; WINE BAR</b></p> <p><i>Miller Light, Yuengling Lager, Victory Prima Pils, Yard's Love Stout, Yard's IPA</i></p> <p><i>Context Chardonnay, Context Pinot Grigio, Context Cabernet Sauvignon, Context Merlot</i></p> <p><i>Soft Drinks</i></p>	<p>\$20.00++ PER PERSON [TWO HOURS]</p> <p>\$9.00++ PER PERSON [ADD'L HOURS]</p>
<p><b>TELLER'S TIER FULL BAR (INCLUDES COCKTAILS)</b></p> <p><i>Tito's Vodka, Sauza Gold Tequila, Seagram's Gin, Captain Morgan Spiced Rum, Cruzan Coconut Rum, Jim Beam, Cutty Sark Scotch, Canadian Club Whiskey, Martini &amp; Rossi Vermouth</i></p> <p><i>Miller Light, Yuengling Lager, Victory Prima Pils, Yard's Love Stout, Yard's IPA</i></p> <p><i>Context Chardonnay, Context Pinot Grigio, Context Cabernet Sauvignon, Context Merlot</i></p> <p><i>Soft Drinks</i></p>	<p>\$25.00++ PER PERSON [TWO HOURS]</p> <p>\$11.00++ PER PERSON [ADD'L HOURS]</p>
<p><b>PSFS TIER FULL BAR (INCLUDES COCKTAILS)</b></p> <p><i>Chopin Vodka, Sauza Tres Generaciones Tequila, Tanqueray Gin, Bacardi 8 Rum, Captain Morgan Spiced Rum, Maker's Mark Bourbon, Glenfiddich Scotch, Crown Royal Whiskey, Martini &amp; Rossi Vermouth</i></p> <p><i>Miller Light, Yuengling Lager, Victory Prima Pils, Yard's Love Stout, Yard's IPA</i></p> <p><i>Cabria Chardonnay, Whitehaven Sauvignon Blanc, Stellina di Notte Pinot Grigio, Lyric by Etude Pinot Noir, Steele "Red Hills" Cabernet, Decoy Merlot</i></p> <p><i>Soft Drinks</i></p>	<p>\$32.00++ PER PERSON [TWO HOURS]</p> <p>\$13.00++ PER PERSON [ADD'L HOURS]</p>
<p><b>ALL FOOD &amp; BEVERAGE PRICING IS SUBJECT TO A 24% SERVICE FEE, 8% SALES TAX AND 10% LIQUOR TAX</b></p>	