

# deSha's

AMERICAN TAVERN



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11320 Montgomery Road  
Cincinnati, OH 45249



# Events & Parties

## Food

deSha's is known for savory American cuisine. The menu features classic fare expertly prepared by Chef Thom Milliken, who has been an executive chef with Tavern Restaurant Group for seventeen years, a local chef for over twenty-five.

## Drink

We offer a wide variety of imported, local, domestic and craft beers. In addition, we have a top-notch list of small batch and single barrel bourbons, single malt scotches, wines and specialty cocktails. If you're looking for something unique, our trained staff can work with you to create a specialty tasting for your event.

## Hospitality

deSha's has seven private & semi-private rooms that are perfect for a variety of events and special occasions. We are passionate about providing you and your guests with an excellent dining experience in a warm and comfortable setting.

For your presentation needs, we offer a complimentary easel stand, wireless internet, projection screen, and an HDMI cord to stream from your laptop to our 64" high definition TV, podium, and white board.

## Party Professionals

Our event coordinator, Tina Morris, has helped our guests create memories for over 20 years. She will assist with every detail and guide you through the menu selection process to help you plan an unforgettable event.

## Contact Information

### deSha's

11320 Montgomery Road  
Cincinnati, Ohio 45249  
Phone: 513-247-9933

### Tina Morris

Event & Catering Sales Manager  
Direct Line: 513-505-6212  
tmorris@dinetrg.com

## Directions

### From I-275

Take I-275 to Exit 50 Montgomery Road North. Follow Montgomery Road North, turn right into the Harper's Point complex and follow the street signs to the parking lot of deSha's.

### From I-75 or I-71

Take either I-75 or I-71 to I275 East to Exit 50 Montgomery Road North, turn right into the Harper's Point complex and follow the street signs to the parking lot of deSha's.

## Menu Selection

We request a pre-set menu with a maximum of 3 entree selections for parties over 20. We ask that the menu selections are finalized one month prior to your event. We are not limited to the menus enclosed in this packet. Our team is happy to work with you to create a unique menu for your special occasion.

In order to ensure a quality guest experience, parties over 30 with a pre-set menu will be asked to provide the quantities of each entree selection and a color-coded place card prior to the event. Buffets & Duet Plated Meals will require a final guest count prior to your event date.

The best time to call our event coordinator to discuss and finalize details is Monday-Friday from 9am-5pm.

*Please note that the menu and pricing are subject to change.*

# Guidelines

## **Booking & Cancellation Policy**

You will be asked to provide a credit card upon booking your event. The card on file will not be used for payment unless requested in advance. We do not charge a deposit prior to the event. If your event is cancelled within 14 days of the scheduled event date, a \$50 cancellation fee will be charged to your credit card for the Rookwood Room. All other room cancellations within 14 days prior to your event will be charged \$150. All parties scheduled in the month of December require a 30 day notice for cancellation. Should you cancel within 30 days prior to your event, a \$200 cancellation fee will be charged to the credit card on file. Cancellations made on the date of the event will result in the full food & beverage minimum being charged to the credit card on file or the cancellation fee, whichever is greater. Multiple room reservations may require an extended cancellation notice and fees.

We ask that all cancellations be communicated directly to our event coordinator, Tina Morris, between the hours of 9am-5pm, Monday through Friday.

## **Guaranteed Guest Count**

To ensure the most efficient and memorable experience, we request a guaranteed guest count 3 business days prior to your event. This figure will be considered the minimum for billing purposes. Should your guest count exceed your guarantee, final billing will be based on the actual number of guests in attendance.

## **Payment**

We accept all major credit cards (Visa, Mastercard, American Express, Discover).

An itemized check will be presented for payment in full at the conclusion of your event. We recommend a single bill for all private parties, but will accommodate separate checks up to 30 guests. Separate checks should be requested prior to your event, with the understanding that extra time will be needed to prepare the checks and complete all transactions.

If your event is tax-exempt, please provide a blanket certificate of exemption prior to your function. We cannot accept personal checks but will accept a check from an organization or company if arrangements are made in advance.

Please note that Ohio Sales Tax of 7.8% and a gratuity of 20% will be added to your check.

## **Excused Non-Performance**

Event contact and deSha's American Tavern agrees and acknowledges they shall be excused from performing any obligations under this Agreement for so long as such performance is prevented. The list of preventing acts include: an act of God, fire, flood, explosion, epidemics, pandemics, strikes, labor disputes, government laws, orders, restrictions, actions, embargos or blockages; national or regional emergency or any other causes beyond its reasonable control. Cancellation by deSha's American Tavern or event contact affected, shall promptly notify the other and use reasonable efforts to cure or overcome any such cases to resume performance of their obligations.

## **Decoration Policy**

We ask that guests refrain from tacking, taping, stapling or nailing on the walls. Painter's tape is allowed on the woodwork. No confetti please. The host is responsible for any damage that occurs. You may bring weighted balloons, centerpieces and banners.

# Event Spaces & Capacities

## Private Rooms



Nicholson Room | accommodates 50



Rookwood Room | accommodates 20



The Grille | accommodates 90



Horse & Barrel | accommodates 30



Horse & Barrel Patio

## Semi-Private Rooms



Hearth Room | accommodates 50



The Atrium | accommodates 54

The Mezzanine (not pictured) | accommodates 40  
-ask your event coordinator for details-

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Nicholson/Rookwood Room | accommodates 70  
Nicholson/Rookwood/Hearth Rooms | accommodates 100  
Atrium/Mezzanine Rooms | accommodates 94

# Appetizers & Desserts

## Hot Appetizers

*Priced to serve approximately 12 guests*

Spinach & Artichoke Bake, Tortilla Chips, Pico de Gallo *GF* \$60

Marinara Meatballs topped with Parmesan (30 pcs) \$65

Crab Stuffed Mushrooms *GF* (24 pcs) \$60

Boneless Chicken Wings (48 pcs) \$60

*served with buffalo sauce & ranch dipping sauce*

Chicken & Andouille Sausage Spring Rolls, Sweet Chili Sauce (30 pcs) \$70

BBQ Pork Sliders \$4.50/Slider

Prime Rib Sliders with Horseradish Sauce \$5/Slider

Bacon-Wrapped Shrimp *GF* \$5/pc

Goat Cheese & Tomato Tarts (24 pcs) \$50

Spanikopita Phyllo Cups (24 pcs) \$50

Flatbreads: 12 pcs

\*Margherita \$26

\*Spinach Bacon \$28

\*Pepperoni \$28

## Cold Appetizers

*Priced to serve approximately 12 guests*

Shrimp Cocktail *GF* (24 pcs) \$65

Beer Cheese with Warm Soft Pretzel Sticks (30 pcs) \$60

Vegetable Plate with Ranch Dip *GF* \$55

Fruit Tray *GF* \$60

Cheese & Cracker Tray \$60

Chef's Sampler, Artisan Meats, Cheese, & Water Crackers, Berries \$115

## Desserts

*petite portions, \$6 per serving-choose one of the options for your group*

**Deep Dish Chocolate Chip Cookie:** freshly-baked cookie topped with vanilla ice cream, caramel & chocolate

**New York Style Cheesecake:** raspberry sauce

**Brownie Fix:** a warm chocolate fudge brownie topped with hot fudge sauce, ice cream & pecans

**Gluten Free Raspberry Almond Shortbread:** with raspberry sauce

**Mini Desserts** (2-3 bites per piece)

\*Chef's Choice of a Variety of Bite-Sized Selections \$2/pc

\*Jumbo Gourmet Chocolate Chip Cookie \$2/pc

*\*GF indicates gluten-friendly options*

# Plated Breakfast

*all options include non-alcoholic beverages*

*-plate count is required-*

## **The Continental Plated Breakfast | \$10 per person**

Warm Biscuits, Honey Butter, Fresh-Cut Fruit

## **Daybreak Plated Breakfast | \$18 per person**

Scrambled Eggs, Home Fries, Applewood Smoked Bacon, Warm Biscuit, Bourbon Apples

## **Sunrise Plated Breakfast | \$18 per person**

Vegetable Quiche, Spinach-Goat Cheese Salad (*Strawberries, Blueberries, Candied Pecans, Orange-Cranberry Splash Dressing*), Wheat Toast

## **Loaded Belgian Waffle | \$18 per person**

Topped with Bourbon Apples, Maple Syrup, Strawberries, Blueberries, Whipped Cream, Sausage Patties

## **Kids Belgian Waffle | \$8 per person**

Maple Syrup, Honey Butter, Bacon

## **Kids Breakfast | \$8 per person**

Scrambled Eggs, Fresh Fruit, Bacon

## **Fun Beverage Additions**

\*Mimosas \$10

\*Bubbles & Berries Cocktail \$12: prosecco, orange juice, berries

\*Bloody Marys \$10

\*Champagne Punch with Frozen Berry Ice \$85: 24-4oz servings

\*Mimosa Punch with Frozen Orange Juice Ice \$85: 24-4oz servings

# Breakfast Buffets

## deSha's Daybreak

*requires a minimum of 20 guests*

**\$19 per person/\$12 ages 12 & under**

Egg & Cheddar Breakfast Casserole

Home Fries

Applewood Smoked Bacon

Warm Biscuits & Honey Butter

Fresh Fruit

Non-Alcoholic Beverages

## deSha's Sunrise

*requires a minimum of 20 guests*

**\$22 per person/\$14 ages 12 & under**

Crustless Garden Quiche *GF*

Cranberry & Pecan Salad | *blue cheese, mixed greens, orange cranberry splash dressing*

Fresh Fruit

Belgian Waffles | *maple syrup, strawberries, whipped cream*

Non-Alcoholic Beverages

## The Continental deSha's

**\$12 per person/\$7 ages 12 & under**

Warm Biscuits & Honey Butter

Fresh Fruit

Non-Alcoholic Beverages

## Breakfast Buffet Additions

Ham & Cheese Frittata *GF* | *cheddar, eggs, potatoes* | \$60/serves 12, \$110/serves 30

Crustless Garden Quiche *GF* | *tomatoes, spinach, broccoli, cheddar, eggs* | \$60/serves 12, \$110/serves 30

Pastries | \$40/serves 20

Glazed Donut Bites | \$20/serves 20

Smoked Salmon Platter | *assorted bagels, cream cheese, capers, red onions* | \$145 platter/serves 20

Gouda Mac & Cheese | \$60/serves 20, \$110/serves 40

Cranberry & Pecan Salad *GF* | *blue cheese, mixed greens, orange cranberry splash dressing* | \$50/serves 15

Strawberry Spinach Salad *GF* | *goat cheese, candied pecans, orange cranberry splash dressing* | \$55/serves 15

Belgian Waffles | *maple syrup, strawberries, whipped cream* | \$5/pp

Bourbon Apples *GF* | \$55/serves 20, \$100/serves 40

Bacon | \$40, 30pcs

Sausage *GF* | \$40, 24pcs

## Fun Beverage Additions

\*Mimosas \$10

\*Bubbles & Berries Cocktail \$12: *prosecco, orange juice, berries*

\*Bloody Marys \$10

\*Champagne Punch with Frozen Berry Ice \$85: 24-4oz servings

\*Mimosa Punch with Frozen Orange Juice Ice \$85: 24-4oz servings

*\*GF indicates gluten-friendly options*



# Plated Lunch

*In order to ensure a quality experience, we request a pre-set menu with a maximum of 3 entrée selections for parties over 20 guests. We request the quantity of each menu item selected prior to your event for parties over 30.*

*We ask that you inform us of any dietary requests in advance.*

*-includes non-alcoholic beverages-*

**Choice of 3 items, pre-selected by event host:**

## Salads

### **Chicken Cranberry** GF

*Grilled Chicken, Mixed Greens, Dried Cranberries, Blue Cheese Crumbles, Candied Pecans, Orange-Cranberry Splash Dressing \$22*

### **Classic Chicken Caesar**

*Grilled Chicken, Romaine Hearts, Croutons, Parmesan, Caesar Dressing \$20*

### **Grilled Salmon** GF

*Mixed Greens, Tomatoes, Almonds, Feta Cheese, Balsamic Vinaigrette \$23*

## Entrées

### **Buttermilk Fried Chicken**

*Boneless Chicken Breast, Country Style Green Beans & Mashed Red Potatoes \$19*

### **Grilled Chicken Piccata**

*Lemon Caper Sauce, Mashed Red Potatoes & Seasonal Vegetables \$19*

### **Smoked Gouda Pasta**

*Grilled Chicken, Bacon, Broccoli, Green Onion & Red Peppers \$21  
(Vegetarian Option Available \$18)*

### **Fish & Chips**

*Panko-Breaded Atlantic Haddock, Tartar Sauce, Lemon, Coleslaw & Fries \$20*

### **Pan-Seared Salmon** GF

*Lemon Caper Dill Cream Sauce, Mashed Red Potatoes & Seasonal Vegetables \$25*

### **Beef Pot Roast**

*Bordelaise, Mashed Red Potatoes, Root Vegetables \$23*

### **Potato Gnocchi (Vegetarian) -advance plate count required**

*Gorgonzola Cream Sauce, Spinach, Tomatoes \$20*

## **Add A Salad | \$5**

*House Salad: Mixed Greens, Feta, Tomatoes, Croutons & Balsamic Vinaigrette*

*Garden Salad: Mixed Greens, Cheddar, Tomatoes, Croutons & Ranch Dressing*

*Caesar Salad: Romaine Hearts, Croutons, Parmesan, Caesar Dressing*

*\*GF indicates gluten-friendly options*

# Plated Lunch *(Continued)*

## Sandwiches

Maker's Mark BBQ Pulled Pork | *Coleslaw, Toasted Brioche Bun, Chips* \$18

Chicken Salad on a Flaky Croissant | *Lettuce, Tomato, House Salad-balsamic vinaigrette* \$17

All-American Burger | *Cooked Medium, Cheddar Cheese, Lettuce, Tomato, Pickle, Brioche Bun, Chips* \$19

Turkey Bacon Club | *Cheddar, Lettuce, Tomato, Basil Mayo, Focaccia Bread, Chips* \$19

Pot Roast Melt | *Swiss, American, Caramelized Onions, Creamy Horseradish, Texas Toast, Chips* \$19

Garden Quiche | *Tomato, Broccoli, Cheddar & House Salad-balsamic vinaigrette* \$17

Vegetarian Cranberry & Candied Pecan Wrap | *Mixed Greens, Blue Cheese Crumbles, Orange-Cranberry Splash Dressing, Sautéed Broccoli* \$17

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## Duet Plated Sandwiches

**\$21 per person**

*includes non-alcoholic beverages*

*choice of two half sandwiches & two sides; pre-selected by event host*

### Choose 2 Sandwiches:

Turkey Bacon Club | *cheddar cheese, lettuce, tomato, basil mayo on focaccia bread*

Chicken Salad Croissant | *lettuce, tomato*

Vegetarian Cranberry Wrap | *candied pecans, mixed greens, blue cheese crumbles, orange cranberry splash dressing*

BBQ Pulled Pork: *Maker's Mark BBQ, mini brioche bun*

Pot Roast Sliders: *horseradish sauce, mini brioche bun*

Egg Salad BLT: *lettuce, tomato, mini brioche bun*

Fish Sliders | *panko-breaded Atlantic haddock, tartar sauce, lettuce, pickle, mini brioche bun*

Ham & Swiss Sliders: *honey dijon mayo, lettuce, mini brioche bun*

### Choose 2 Sides:

House Salad: *mixed greens, feta, tomatoes, croutons & balsamic vinaigrette* | Fruit Salad | Pasta Salad | Potato Salad |

Coleslaw | Garden Salad: *mixed greens, cheddar, tomatoes, croutons & ranch dressing* | Gouda Mac & Cheese |

Saratoga Chips & BBQ Sauce

# Lunch Buffets

## Hot Lunch Selections

\$25 per person | \$14 ages 12 & under

*includes non-alcoholic beverages & cornbread  
choice of two entrees & two sides; pre-selected by event host*

### Choose 2 Entrées:

Buttermilk Fried Chicken | *Boneless Chicken Breast*      Grilled Chicken Piccata | *Lemon Caper Sauce*  
Panko-Breaded Atlantic Haddock | *Tartar Sauce, Lemon*      Roasted Pork Loin | *Dijon Herb Sauce*  
Meatloaf | *BBQ Ketchup*      Beef Pot Roast | *Bordelaise, Root Vegetables*  
Smoked Gouda Pasta | *Grilled Chicken, Bacon, Broccoli, Green Onion, Red Peppers*  
*(Vegetarian Option Available)*

*-Add a third entrée selection (+\$7pp)-*

### Choose 2 Sides:

Mashed Red Potatoes | Gouda Mac & Cheese | House Salad: *Mixed Greens, Feta, Tomatoes, Croutons & Balsamic Vinaigrette*  
Seasonal Vegetables | Country Style Green Beans | Garden Salad: *Mixed Greens, Cheddar, Tomatoes, Croutons & Ranch Dressing*

*-Add a third side dish selection (+\$5pp)-*

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## Sandwich Selections

\$22 per person | \$11 ages 12 & under

*minimum of 15 guests | includes non-alcoholic beverages & Saratoga chips with BBQ sauce  
choice of two sandwiches & two sides; pre-selected by event host*

### Choose 2 Sandwiches or Sliders:

Turkey Bacon Club | *cheddar cheese, lettuce, tomato, basil mayo on focaccia bread*  
Chicken Salad Croissant | *lettuce, tomato*  
Vegetarian Cranberry Wrap | *candied pecans, mixed greens, blue cheese crumbles, orange cranberry splash dressing*

**Sliders:** *served on mini brioche bun*

Pulled Pork | *slow-cooked, bbq sauce*      Pot Roast | *horseradish sauce*      Egg Salad BLT | *lettuce, tomato*  
Fish | *panko-breaded Atlantic haddock, tartar sauce, lettuce, pickle*      Ham & Swiss | *lettuce, honey dijon mayo*

*-Add a third sandwich (+\$6pp)-*

### Choose 2 Sides:

House Salad: *mixed greens, feta, tomatoes, croutons & balsamic vinaigrette* | Fruit Salad | Pasta Salad | Potato Salad |  
Garden Salad: *mixed greens, cheddar, tomatoes, croutons & ranch dressing* | Gouda Mac & Cheese | Coleslaw |  
Caesar Salad: *romaine hearts, croutons, parmesan, caesar dressing*

*-Add a third side dish selection (+\$5pp)-*

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- Enhance Your Event with Mini Desserts (2-3 bites per piece) -

\*Chef's Choice of a Variety of Bite-Sized Selections \$2/pc

\*Jumbo Gourmet Chocolate Chip Cookie \$2/pc

# Plated Dinner

In order to ensure a quality experience, we request a pre-set menu with a maximum of 3 entrée selections for parties over 20 guests. We request the quantity of each menu item selected and color-coded place cards, prior to your event for parties over 30 and that you inform us of any dietary requests in advance. -Each meal includes non-alcoholic beverages, salad, cornbread & honey butter-

*-choose one salad, pre-selected by event host-*

**House Salad**  
Mixed Greens, Feta, Tomatoes,  
Croutons & Balsamic Vinaigrette

**Garden Salad**  
Mixed Greens, Cheddar, Tomatoes,  
Croutons & Ranch Dressing

**Caesar Salad**  
Romaine Hearts, Croutons,  
Parmesan, Caesar Dressing

## Entrées

*-choice of 3 entrées, pre-selected by event host-*

### Buttermilk Fried Chicken

*Boneless Chicken Breast, Country Style Green Beans & Mashed Red Potatoes \$27*

### Grilled Chicken Piccata

*Lemon Caper Sauce, Mashed Red Potatoes & Seasonal Vegetables \$27*

### Balsamic Glazed Chicken <sup>GF</sup>

*Pan Seared, Boneless Breast of Chicken, Diced Roma Tomatoes, Mashed Red Potatoes, Seasonal Vegetables \$27*

### Smoked Gouda Pasta

*Grilled Chicken, Bacon, Broccoli, Green Onion & Red Peppers \$24 (Vegetarian Option \$21)*

### Pan-Seared Salmon <sup>GF</sup>

*Lemon Caper Dill Cream Sauce, Mashed Red Potatoes & Seasonal Vegetables \$34*

### Oven-Roasted Salmon <sup>GF</sup>

*Tomato-Olive Relish \$34*

### Parmesan Crusted Haddock

*Lemon Aioli, Mashed Red Potatoes, Seasonal Vegetables \$28*

### Maker's Mark Mac & Cheese

*Maker's Mark Pulled Pork over Gouda Mac & Cheese \$24*

### Potato Gnocchi (Vegetarian)

*Gorgonzola Cream Sauce, Spinach, Tomatoes \$23*

### Beef Pot Roast

*Bordelaise, Mashed Red Potatoes, Root Vegetables \$27*

### 8oz. Sirloin Steak\*

*House-Made Steak Sauce, Mashed Red Potatoes, Seasonal Vegetables \$36*

### 10 oz. Prime Rib\* -advance plate count required

*Horseradish Sauce, Mushroom Caps, Au Jus, Redskin Mashed Potatoes \$39*

### 6oz. Filet Mignon\* <sup>GF</sup>

*Garlic Butter, Mashed Red Potatoes, Seasonal Vegetables \$44*

## Duets:

### Buttermilk Fried Chicken & Beef Pot Roast

*Mashed Red Potatoes, Seasonal Vegetables, Bordelaise \$29*

### 8oz. Sirloin & Chicken Piccata\*

*Garlic Butter, Mashed Red Potatoes, Seasonal Vegetables \$43*

### 6oz. Filet Mignon & Grilled Shrimp\* <sup>GF</sup>

*Garlic Butter, Mashed Red Potatoes, Seasonal Vegetables \$48*

### Mixed Grill of 6oz. Filet Mignon and Grilled Chicken Piccata\*

*Garlic Butter, Mashed Red Potatoes, Seasonal Vegetables \$50*

*\*Sirloin, Filet, & Prime Rib are cooked to Medium Temperature. Menu Prices Are Subject to Change.*

*\*GF indicates gluten-friendly options*

# Dinner Buffets

## Tavern Selections

**\$30 per person | \$16 ages 12 & under**

*includes non-alcoholic beverages & cornbread | minimum of 20 guests  
choice of two entrees & three sides; pre-selected by event host*

### Choose 2 Entrées:

Buttermilk Fried Chicken | Boneless Chicken Breast

Grilled Chicken Piccata | Lemon Caper Sauce

Balsamic Glazed Chicken <sup>GF</sup> | Pan Seared, Boneless Chicken Breast, Diced Roma Tomatoes

Smoked Gouda Pasta | Grilled Chicken, Bacon, Broccoli, Green Onion, Red Peppers  
(Vegetarian Option Available)

Breaded Atlantic Haddock | Tartar Sauce, Lemon

Parmesan-Crusted Haddock | Lemon Aioli

Pan-Seared Salmon <sup>GF</sup> | Lemon Caper Dill Cream Sauce (+\$4pp)

Oven Roasted Salmon <sup>GF</sup> | Tomato-Olive Relish (+\$4pp)

Roasted Pork Loin | Dijon Herb Sauce

Sirloin Steak | Cooked Medium, Zinfandel Bordelaise (+\$6pp)

Beef Pot Roast | Bordelaise, Root Vegetables

*-Add a third entrée selection (+\$7pp)-*

### Choose 3 Sides:

House Salad | Caesar Salad | Country Style Green Beans | Fresh Seasonal Vegetables | Herbed Rice |

Garden Salad | Mashed Red Potatoes | Roasted Garlic Potatoes | Gouda Mac & Cheese |  
(+\$2pp) Chopped Salad | Spinach Salad

*-Add a fourth side dish selection (+\$5pp)-*

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## Casual Selections

**\$27 per person | \$14 ages 12 & under**

*includes non-alcoholic beverages | no substitutions*

**Entrées:** BBQ Pulled Pork Sliders | Buttermilk Fried Chicken

**Sides:** Gouda Mac & Cheese | Cornbread & Honey Butter

**Garden Salad:** Mixed Greens, Cheddar, Tomatoes, Croutons, & Ranch Dressing

*-see Appetizers & Desserts page to complete your menu-*

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## Children's Menu Options

*(12 years and younger) | Fries and Beverage Included, All Items: \$7*

**Fried Fish | Hamburger Sliders | Grilled Cheese | Mac & Cheese | Chicken Strips**

*\*GF indicates gluten-friendly options*

# Bar Options

## Host/Open Bar

*A tab will be run on all drinks ordered and the check for the bar will be paid by the host*

## Cash Bar

*Guests pay for drinks as they order them*

## Custom Limited Bar

*Customize your bar offerings*

## Pricing

### Cocktails

Well \$7.50 | Premium \$9-14

### Beer

Domestic Bottled \$5/\$5.50 | Bottled/Canned Craft/Imported \$5.50/\$7.25

16/20oz. Craft/Imported Draft \$6.75-\$8.75 | 16/20oz. Domestic Draft \$6.75/\$7.75

### Wine

House Wines by the Glass \$9-10 | By the Bottle \$29-33

Trinity Oaks Cabernet, Merlot, Pinot Noir, Chardonnay |

Chateau Ste. Michelle Riesling | Ruffino Pinot Grigio |

Seven Daughters Moscato | Mariana Rosé | Uno Malbec

*-see deSha's wine list for additional options-*

## Fun Beverage Additions

\*Mimosas \$10

\*Bubbles & Berries Cocktail \$12: prosecco, orange juice, berries

\*Bloody Marys \$10

\*Champagne Punch with Frozen Berry Ice \$85: 24-4oz servings

\*Mimosa Punch with Frozen Orange Juice Ice \$85: 24-4oz servings

*-Our coordinator will work with you to customize a beverage plan that compliments your event-*

