To book one of Café Reconcile’s private rooms for a weekend or evening event, you must meet our room minimum. If your event does not reach the minimum, you will be charged the remainder as a room rental fee. Each space rents for up to 3 hours, for each additional hour is $200.00.

<table>
<thead>
<tr>
<th>ROOM NAME</th>
<th>ACCOMODATES SEATED/RECEPTION</th>
<th>SUN - WED MINIMUM</th>
<th>THURS-SAT MINIMUM</th>
</tr>
</thead>
<tbody>
<tr>
<td>Emeril Lagasse Foundation Hospitality Center</td>
<td>130 / 150</td>
<td>$1,500</td>
<td>$2,500</td>
</tr>
<tr>
<td>Café</td>
<td>110 / 160</td>
<td>$1,500</td>
<td>$2,500</td>
</tr>
<tr>
<td>Board Room</td>
<td>20</td>
<td>$250</td>
<td>$300</td>
</tr>
<tr>
<td>Courtyard (first floor)</td>
<td>60 / 75</td>
<td>$1000</td>
<td>$1,000</td>
</tr>
<tr>
<td>Courtyard (both floors)</td>
<td>90 / 110</td>
<td>$1,500</td>
<td>$1,500</td>
</tr>
<tr>
<td>Restaurant Buyout</td>
<td>120 / 160</td>
<td>$5,000</td>
<td>$5,000</td>
</tr>
</tbody>
</table>
A food and beverage minimum must be met or the difference will be assessed as a room rental fee. Prices do not reflect required 10% tax, 22% service charge, 18% gratuity and applicable labor fees.

*Location Permitting** denotes vegetarian offering

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**Breakfast**

**Offsite: Minimum of 25 people**

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**Castle-Haley Continental**  
(“To-Go” only)  
Delicious Fruit Bowl made with Seasonal Fresh Fruit, Your choice of two: Biscuits, Muffins, Pastries or Assorted Cereal Cups  
Orange Juice, Milk, Coffee, & Tea  
**$10.00 per person**

**Central City Sunrise**  
Fluffy Scrambled Eggs  
Your choice of one: Grits or Oatmeal with Assorted Toppings or Yogurt Cups with Fresh Berries & Granola  
Your choice of Bacon or Sausage Links (select one)  
Fresh Baked Biscuits  
Delicious Fruit Bowl made with Seasonal Fresh Fruit  
Orange Juice, Milk, Coffee, & Tea  
**$13.50 per person**

**New Beginnings Breakfast**  
Fluffy Scrambled Eggs  
Your choice of one: Grits or Oatmeal with Assorted Toppings or Savory Breakfast Potatoes  
Your choice of two: Buttery Croissants, House Made Biscuits, Assorted Muffins, or Breakfast Pastries  
Yogurt Cups with Fresh Berries & Granola  
Bacon and Sausage Links  
Delicious Fruit Bowl with Seasonal Fresh Fruit, Apple Juice or Orange Juice, Coffee and Tea  
**$15.00 per person**

**Available Add-On Action Stations and Displays**

**Omelet Station**^  
Includes the following toppings: Crumbled Bacon, Diced Ham, Cheddar Cheese, Sautéed Onions, Fresh Mushrooms, Diced Tomatoes  
**$6.50 per person**

**Smoked Salmon Display**  
A delightful presentation to include smoked salmon, cream cheese, cucumbers, capers, boiled eggs, marble rye and pumpernickel breads  
Small Display (25-30 persons): $50.00  
Large Display (35-60 persons): $95.00

**Toasted Bagel Display****  
Guests select from Cinnamon, “Everything” and Plain Bagels, after “toasting” guests can “top” bagels with marmalade and jellies, butter and cream cheese.  
**$5.00 per person**

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^Requires Attendant. Attendant fee is $100.00
The Boulevard Buffet

Offsite: minimum of 25 people

Café Salad
Fresh Mixed Greens, Cucumbers and Tomatoes topped with Chef’s Selection of Dressing

Entrees
(Select two)

Red Beans & Rice with Sausage
A Traditional Creole Main Dish

Cajun Marinated Chicken Tenders
Not-Too-Spicy grilled chicken tenders

Creole Style Jambalaya

Chicken & Andouille Gumbo
An authentic New Orleans “Soup” served piping hot over rice

Pasta Primavera**
With roasted tomatoes & fresh vegetables

Accompaniments
(Select two)

Collard Greens
Baked Macaroni & Cheese
Fresh Sautéed Green Beans
Chef’s Seasonal Vegetable Selection

Dessert
(Select one)

Peach Cobbler
Featuring stewed peaches & a tender flakey crust

Bananas Foster Bread Pudding
Café Reconcile’s original bread pudding recipe topped with our signature Bananas Foster Sauce

$27.00 PER PERSON
Includes Iced Tea, Water, and Bread Service

A food and beverage minimum must be met or the difference will be assessed as a room rental fee. Prices do not reflect required 10% tax, 22% service charge, 18% gratuity and applicable labor fees.

*Location Permitting ** denotes vegetarian offering
Salads
(Select One)

Classic Caesar
Romaine lettuce tossed with Parmesan Cheese and mixed with Caesar Dressing

Café Salad
Fresh Mixed Greens, Cucumbers and Tomatoes topped with Chef’s Selection of Dressing

Soup

Chicken & Andouille Gumbo
A Cajun “soup” served piping hot over rice

Entrees
(Select two)

Baked Chicken with Au Jus
Seasoned chicken baked to perfection

Café’ Reconcile Catfish*
Fried catfish topped with a creamy crawfish sauce

Smothered Pork Medallions
Medallions of pork in rich gravy

Pasta Primavera**
Pasta, roasted tomatoes & garden-fresh vegetables

Shrimp & White Beans
Fresh Louisiana Shrimp & Hearty White Beans

Accompaniments
(Select Three)

Collard Greens
Garlic-Mashed Potatoes

Fresh Sautéed Green Beans
Seasonal Succotash

Peach Cobbler
Stewed peaches in a crumbled crust

Bananas Foster Bread Pudding

Dessert
(Select one)

Café Reconcile’s original bread pudding recipe topped with our signature Bananas Foster Sauce Cheesecake

With seasonal Berry Coulis

$38.00 PER PERSON
Includes Iced Tea, Water, & Bread

A food and beverage minimum must be met or the difference will be assessed as a room rental fee. Prices do not reflect required 10% tax, 22% service charge, 18% gratuity and applicable labor fees.

*Location Permitting
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# The Reconciler Buffet

**Offsite Minimum of 50 people**

## Salads
*(Select one)*

- **Classic Caesar**
  Romaine lettuce tossed with Parmesan Cheese mixed with Caesar Dressing

- **Café Salad**
  Fresh Mixed Greens, Cucumbers and Tomatoes topped with Chef’s Selection of Dressing

- **Spinach Salad**
  Fresh spinach leaves layered with bits of crumbled bacon and boiled eggs served with balsamic drizzle

## Soups
*(Select one)*

- **Corn & Crab Bisque**
  A smooth, creamy French Soup with a South Louisiana Twist

- **Chicken & Andouille Gumbo**
  An Authentic, Cajun “soup” served piping hot over rice

- **Tomato Basil Soup**
  Served with a house made Parmesan Crouton and fresh basil

## Entrees
*(Select three)*

- **Shrimp Creole**
  Tomato based shrimp stew served over hot rice

- **Baked Chicken with Au Jus**
  Seasoned chicken baked to perfection

- **Eggplant Jennifer**
  Eggplant cooked with Louisiana Seafood and baked to perfection

- **Herb Crusted Beef Medallions**
  Select cut of beef in a dry herb rub served with demi-glace red-wine

- **Vegetable Lasagna**
  Layers of sheet pasta, roasted tomatoes and garden fresh vegetables and ricotta and mozzarella cheeses

- **Café Reform Catfish**
  Whole catfish fillets baked or fried topped with a succulent creamy crawfish sauce

## Accompaniments
*(Select three)*

- **Smothered Okra, Tomatoes and Shrimp**
  Roasted Sweet Potatoes with Pecan Crumble

- **Mushroom Rice Pilaf**
  Corn Maque Choux

- **Sautéed Seasonal Vegetables**

## Dessert
*(Select two)*

- **Cheesecake**
  Pecan Praline Topping

- **Bananas Foster Bread Pudding**
  Café Reconcile’s original bread pudding recipe topped with our signature Bananas Foster Sauce

- **Death by Chocolate Cake**
  Dark Chocolate Overloaded Cake

*Prices do not reflect required 10% tax, 22% service charge, 18% gratuity and applicable labor fees.*

*A food and beverage minimum must be met or the difference will be assessed as a room rental fee.*

*Location Permitting ** denotes vegetarian offering
"To-Go” Box Lunches  
Minimum of 15 boxes

OVERSTUFFED PO'BOY BOX

Mounds of shredded Smoked Turkey, or Honey Ham Lettuce, Tomato with mayo and mustard on French bread
Bag of Chips  
Cookie  
$10.00 per lunch box

CLUB SANDWICH BOX

Smoked Turkey, Honey Ham, Crispy Bacon with American and Swiss Cheeses with honey mustard on a buttery croissant
Bag of Chips  
Cookie
$14.00 per lunch box

UPGRADE YOUR LUNCH BOX by adding:

Fruit Cup  
Seasonal Cubed Fruit  
$1.50 per person

Spiral Pasta with veggies and tomato basil vinaigrette  
$1.50 per person

Bottled Water  
$1.25 per bottle

Can of Soda  
$1.50 per can

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**denotes vegetarian offering
Plated Offerings

Not available off-site, 25 person minimum

<table>
<thead>
<tr>
<th>Salads (Select one)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Classic Caesar</strong></td>
</tr>
<tr>
<td>Romaine lettuce tossed with Parmesan Cheese mixed with Caesar Dressing</td>
</tr>
<tr>
<td><strong>Café Salad</strong></td>
</tr>
<tr>
<td>Fresh Mixed Greens, Cucumbers and Tomatoes topped with Chef’s Selection of Dressing</td>
</tr>
<tr>
<td><strong>Spinach Salad</strong></td>
</tr>
<tr>
<td>Fresh spinach leaves layered with bits of crumbled bacon and boiled eggs served with Balsamic drizzle</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Soups (Select one)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Potato Leek</strong></td>
</tr>
<tr>
<td>A hearty, tasty soup: the ultimate comfort food, topped with smoked apple wood bacon.</td>
</tr>
<tr>
<td><strong>Chicken &amp; Andouille Gumbo</strong></td>
</tr>
<tr>
<td>An Authentic, Cajun “soup” Served piping hot over rice</td>
</tr>
<tr>
<td><strong>Corn &amp; Crab Bisque</strong></td>
</tr>
<tr>
<td>A smooth, creamy French Soup with a South Louisiana Twist</td>
</tr>
<tr>
<td><strong>Tomato Basil</strong></td>
</tr>
<tr>
<td>A creamy tomato based home style favorite served with a parmesan crouton</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Entrée Course (Select one)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>The Galvez Court</strong></td>
</tr>
<tr>
<td>Airline-Roasted Split Chicken Breast Served with house made Mirliton Dressing &amp; Louisiana Fresh Vegetables</td>
</tr>
<tr>
<td><strong>The Magnolia</strong></td>
</tr>
<tr>
<td>Grilled Drum with White Wine Buerre Blanc Accompanied by Grilled Asparagus &amp; Garlic Mashed Potatoes</td>
</tr>
<tr>
<td><strong>The Iberville</strong></td>
</tr>
<tr>
<td>Chipotle Grilled Pork Tenderloin wrapped with Bacon Topped with Pineapple &amp; Roasted Red Pepper Salsa, Sweet Potatoes topped with Roasted Pecans</td>
</tr>
<tr>
<td><strong>The St. Bernard</strong></td>
</tr>
<tr>
<td>Herb-Crusted Beef Medallions served with a Mushroom &amp; Red Wine Demi-Glace, Garlic Mashed Potatoes &amp; Brussels Sprouts</td>
</tr>
</tbody>
</table>

The above entrees include Iced Tea, Water, & Bread

Top any entrée with:
- Skewered, Grilled Shrimp for an additional $4.00 per person
- Jumbo Lump Crabmeat for an additional $7.00 per person

<table>
<thead>
<tr>
<th>Desserts (Select One)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cheesecake</strong></td>
</tr>
<tr>
<td>Topped with Fresh Berry Coulis</td>
</tr>
<tr>
<td><strong>Bananas Foster Bread Pudding</strong></td>
</tr>
<tr>
<td>Café Reconcile’s original bread pudding recipe topped with our signature Bananas Foster Sauce</td>
</tr>
<tr>
<td><strong>Pistachio Cake</strong></td>
</tr>
<tr>
<td>Sweet, incredibly moist, with a soupçon of pistachio, and a thick, delicious icing</td>
</tr>
<tr>
<td><strong>Death by Chocolate Cake</strong></td>
</tr>
<tr>
<td>Dark Chocolate-Overloaded Cake</td>
</tr>
</tbody>
</table>

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** denotes vegetarian offering
^Requires Attendant. Attendant fee $150.00

---

**The Carvery**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prime Rib^</td>
<td>with Horseradish sauce, Au Jus, Dijon Mustard and dinner rolls</td>
<td>$15.00</td>
</tr>
<tr>
<td>Center Cut Pork Loin^</td>
<td>Served with apple butter and biscuits</td>
<td>$8.00</td>
</tr>
<tr>
<td>Roasted Turkey Breast^</td>
<td>with cranberry orange sauce, turkey gravy, butter and assorted dinner rolls</td>
<td>$7.00</td>
</tr>
<tr>
<td>Sausage Station^</td>
<td>Andouille, Crawfish, Alligator, and Boudin Sausage Station served with</td>
<td>$5.00</td>
</tr>
<tr>
<td></td>
<td>assorted mustards and petit rolls</td>
<td></td>
</tr>
<tr>
<td>Spiral Sliced Ham^</td>
<td>Served with house made aioli, Biscuits and dinner rolls</td>
<td>$6.00</td>
</tr>
<tr>
<td>Sausage Station</td>
<td>Andouille, Crawfish, Alligator, and Boudin Sausage Station served with</td>
<td></td>
</tr>
<tr>
<td></td>
<td>assorted mustards and petit rolls</td>
<td></td>
</tr>
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<td>Sausage Station</td>
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<td></td>
</tr>
<tr>
<td></td>
<td>assorted mustards and petit rolls</td>
<td></td>
</tr>
</tbody>
</table>

**Action Stations**

<table>
<thead>
<tr>
<th>Station</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pastalaya Station^</td>
<td>Café Reconcile’s Version of a local favorite. Spiral pasta tossed with</td>
<td>$6.50</td>
</tr>
<tr>
<td></td>
<td>local sausages and shrimp in a tomato based sauce.</td>
<td></td>
</tr>
<tr>
<td>“Mashtini” Potato Bar</td>
<td>Served “up” in a martini glass, allowing guests to create their own</td>
<td>$5.50</td>
</tr>
<tr>
<td></td>
<td>signature dish! Toppings include: Chives, Crumbled Bacon, Cheese and Sour</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Cream</td>
<td></td>
</tr>
<tr>
<td>BBQ Shrimp &amp; Grits^</td>
<td>Succulent Louisiana Shrimp in a rich buttery BBQ sauce garnished with</td>
<td>$7.00</td>
</tr>
<tr>
<td></td>
<td>fresh rosemary served over creamy grits. Prepared on-site.</td>
<td></td>
</tr>
</tbody>
</table>

**Display Boards**

<table>
<thead>
<tr>
<th>Display</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Cheese Display**</td>
<td>with appropriate garnish</td>
<td>$5.00</td>
</tr>
<tr>
<td>Crudités Platter**</td>
<td>Season vegetables fill the display served with a tangy dipping sauce</td>
<td>$5.00</td>
</tr>
<tr>
<td>Fruit Display**</td>
<td>Seasonal Fruit artfully displayed with a sweet dipping sauce</td>
<td>$5.00</td>
</tr>
<tr>
<td>Charcuterie Display</td>
<td>Artisanal cheeses and meats with appropriate garnish to include</td>
<td>$9.00</td>
</tr>
<tr>
<td></td>
<td>crackers, breads, gherkins, roasted pickled peppers and mustards</td>
<td></td>
</tr>
</tbody>
</table>

---
**Hors D’oeuvres**

*Minimum of 25 persons - Based on 16 pieces per person*

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**The Causeway**

(Select Four)

- Artichoke and Boursin Beignet**
- Fried Boudin Bites
- Crab Cake Poppers with remoulade sauce
- Shrimp and Pork Eggrolls
- Assorted Mini Quiche**
- Chicken Quesadilla Cone with cilantro salsa
- Spanakopita**
- Mini Meat Pies with creole dipping sauce

$16.00 per person

**Bonnet Carre’**

(Select Four)

- Fig & Maytag Blue Cheese Flatbreads**
- Mini Tuscan Ratatouille**
- Crab-Stuffed Mushrooms
- Savory Beef & Chicken Satay with peanut sauce
- Shrimp Empanada with mango salsa garnish
- Duck Spring Rolls
- Coconut Lobster Skewers with orange marmalade
- Olive Tapenade
- Deviled Eggs**

$24.00 per person

**The Huey P. Long**

(Select Four)

- BBQ Pulled Pork Biscuit
- Beef Bourguignon with horseradish cream sauce
- Creole Crawfish Cakes with remoulade sauce
- New Orleans BBQ Shrimp ‘n Grits
- Smoked Salmon Crostini with cream cheese and capers
- Seared Lump Crab Cakes with Creole dipping sauce
- Fried Oyster Brochette with Tabasco Aioli
- Ahi Tuna Bites

$32.00 per person

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---

### Bar Packages

($150.00 BARTENDER FEE)

#### The “Lieutenant”
- Budweiser, Bud Light
- Miller, Miller Light, Coors, Woodchuck Ale
- Murphy Goode: Cabernet or Merlot
- Chardonnay or Pinot Grigio
- Seven Sisters Moscato
- Smirnoff Vodka
- Beefeater London Dry Gin
- Benchmark Bourbon
- Johnny Walker Red Scotch
- Seagram’s 7
- Benchmark Bourbon
- Johnny Walker Black Scotch
- Crown Royal Canadian Whisky
- Jose Cuervo Gold Tequila
- Michelob Light or Michelob Ultra, Corona, Modelo, Heineken
- Napa Cellars: Chardonnay, Pinot Grigio, Sauvignon Blanc
- Pinot Noir or Merlot
- Mionetto Prosecco

#### The “Krewe Captain”
- Michelob Light or Michelob Ultra, Corona, Modelo, Heineken
- Napa Cellars: Chardonnay, Pinot Grigio, Sauvignon Blanc
- Pinot Noir or Merlot
- Mionetto Prosecco
- Absolut Vodka
- Bombay Sapphire Gin
- Bacardi Superior Rum
- Jack Daniels Bourbon
- Johnny Walker Black Scotch
- Crown Royal Canadian Whisky
- Jose Cuervo Gold Tequila
- Stella Artois, Abita, LA 31, Blue Moon
- Joel Gott: Cabernet or Merlot
- Chardonnay, Pinot Gris, Sauvignon Blanc
- LaMarca Prosecco D.O.C.
- Grey Goose Vodka
- Hendrick’s’s Gin
- Zaya Ultra-Premium Rum
- Woodford Reserve Bourbon
- Glenlevit Scotch
- Macallan Reserve Whisky
- Don Julio Tequila Anejo

#### The “Grand Marshall”
- Stella Artois, Abita, LA 31, Blue Moon
- Joel Gott: Cabernet or Merlot
- Chardonnay, Pinot Gris, Sauvignon Blanc
- LaMarca Prosecco D.O.C.
- Grey Goose Vodka
- Hendrick’s’s Gin
- Zaya Ultra-Premium Rum
- Woodford Reserve Bourbon
- Glenlevit Scotch
- Macallan Reserve Whisky
- Don Julio Tequila Anejo

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### OPTION 1: “HOURLY BAR” PRICE PER PERSON

Guests (21 years of age or older) may consume as much alcohol in the selected hour(s) for the base price per person listed below.

<table>
<thead>
<tr>
<th>Bar Package</th>
<th>Lieutenant</th>
<th>Krewe Captain</th>
<th>Grand Marshall</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>One Hour</strong></td>
<td>$17.00</td>
<td>$21.00</td>
<td>$30.00</td>
</tr>
<tr>
<td><strong>Two Hours</strong></td>
<td>$21.00</td>
<td>$25.00</td>
<td>$34.50</td>
</tr>
<tr>
<td><strong>Three Hours</strong></td>
<td>$28.50</td>
<td>$32.50</td>
<td>$41.50</td>
</tr>
</tbody>
</table>

---

### OPTION 2: “BEER, WINE & SODA ONLY HOURLY BAR” PRICE PER PERSON

Guests (21 years of age or older) may consume as much beer, wine, and soda in the selected hour(s) for the base price per person listed below.

<table>
<thead>
<tr>
<th>Bar Package</th>
<th>Lieutenant</th>
<th>Krewe Captain</th>
<th>Grand Marshall</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>One Hour</strong></td>
<td>$10.00</td>
<td>$14.00</td>
<td>$23.00</td>
</tr>
<tr>
<td><strong>Two Hours</strong></td>
<td>$14.00</td>
<td>$18.00</td>
<td>$27.50</td>
</tr>
<tr>
<td><strong>Three Hours</strong></td>
<td>$23.00</td>
<td>$27.50</td>
<td>$34.50</td>
</tr>
</tbody>
</table>

---

### OPTION 3: “CASH BAR”***

Guests (21 years of age or older) pay for their own drinks on a per-drink basis. All Cash Bar Options require a Bartender and a Cashier.

<table>
<thead>
<tr>
<th>Bar Package</th>
<th>Lieutenant</th>
<th>Krewe Captain</th>
<th>Grand Marshall</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cocktail</strong></td>
<td>$6.00</td>
<td>$8.00</td>
<td>$10.00</td>
</tr>
<tr>
<td></td>
<td>$5.00</td>
<td>$7.00</td>
<td>$9.00</td>
</tr>
<tr>
<td></td>
<td>$4.00</td>
<td>$5.00</td>
<td>$6.00</td>
</tr>
</tbody>
</table>

---

### OPTION 4: SPECIALTY DRINKS

Only in New Orleans: Pre-Mixed drinks by the gallon!!

<table>
<thead>
<tr>
<th>Drink</th>
<th>Cost</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Big Easy Martini</td>
<td>$48.00</td>
<td>vodka, triple sec &amp; cranberry juice</td>
</tr>
<tr>
<td>Cosmopolitan</td>
<td>$48.00</td>
<td>vodka, triple sec &amp; cranberry juice</td>
</tr>
<tr>
<td>Apple</td>
<td>$48.00</td>
<td>vodka, applepucker &amp; sour mix</td>
</tr>
<tr>
<td>New Orleans Hurricane</td>
<td>$35.00</td>
<td>Light &amp; dark rum mixed with fruit juices &amp; grenadine</td>
</tr>
<tr>
<td>The Signature “Recon”</td>
<td>$62.00</td>
<td>A blend of Premium Vodka &amp; Café Reconcile’s Watermelon Lemonade</td>
</tr>
</tbody>
</table>

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*** requires a guarantee by the host