

• THE •
PORTOFINO
HOTEL & MARINA
A NOBLE HOUSE HOTEL

Catering / MENU



/
breakfast
/

breakfast selections

SERVED WITH FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & SPECIALTY TEAS

THE REDONDO / 49

fresh squeezed orange, grapefruit juice,
apple juice, cranberry juice

assorted breakfast pastries
danish, muffins, croissants

fruit preserves & sweet butter

scrambled eggs

SELECT ONE

applewood bacon, link sausage,
country breakfast potatoes

THE MANHATTAN / 57

fresh squeezed orange, grapefruit juice,
apple juice, cranberry juice

sliced seasonal fruit

thick sliced french toast

seasonal compote

warm maple syrup

homemade whipped cream

SELECT ONE

applewood bacon, link sausage,
scrambled eggs, country breakfast potatoes

SOUTH BAY DE "LITE" / 53

fresh squeezed orange, grapefruit juice,
apple juice, cranberry juice

sliced seasonal fruit

assorted bagels
cream cheese

steel cut oatmeal
raw sugar

soft scrambled egg whites

grilled asparagus

campari tomatoes

sliced avocado

apple chicken sausage

breakfast selections

SERVED WITH FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE & SPECIALTY TEAS

PORTOFINO CONTINENTAL / 37

fresh squeezed orange, grapefruit juice,
apple juice, cranberry juice

sliced seasonal fruit

assorted individual fruit yogurts

assorted breakfast pastries

danish, muffins, croissants

assorted bagels

cream cheese

fruit preserves & sweet butter

BREAKWATER / 63

fresh squeezed orange, grapefruit juice,
apple juice, cranberry juice

honey granola parfaits

fruits, berries & vanilla yogurt

assorted breakfast pastries

danish, muffins, croissants

fruit preserves & sweet butter

bagels

cream cheese

scrambled eggs

chives

bacon, tomato & cheddar cheese quiche

SELECT ONE

applewood bacon, link sausage,
country breakfast potatoes

breakfast enhancements

*OMELET STATION / 20

ham, bacon, sausage, grilled chicken, mushroom, tomato, salsa, green onion, peppers, spinach, cheddar, monterey jack or mozzarella cheese

SMOKED SALMON STATION / 25

whipped cream cheese, caper, tomato, arugula, sliced red sweet onion

assorted bagels

BREAKFAST GRAB-N-GO / 18 CHOICE OF ONE

ham, egg & swiss cheese on butter croissant

garden veggie, egg whites burrito

california breakfast burrito

*PANCAKE STATION / 22 GRIDDLED TO ORDER

buttermilk pancakes, lemon mascarpone, berries compotes

whipped butter, syrup

ENHANCEMENTS

parfaits : yogurt & granola	9
fresh hard boiled egg	6
grilled country ham	9
apple chicken sausage	10
steel cut oatmeal	7
red bliss potatoes	7
red bull	9
granola bar	5
fresh whole fruit	4
seasonal sliced fresh fruit	10
apple wood bacon	10
pork link sausage	10
turkey bacon	10
yogurt	7
bircher muesli	8
pain perdu (french toast)	11
choice of muffins DOZEN	65
assorted bagels DOZEN	65
assorted scones DOZEN	75
fresh coffee GALLON	100
specialty tea GALLON	100
assorted juice GALLON	90
abuelita's hot chocolate GALLON	90
pressed juice	9

*chef attendant required \$275

brunch

BAYSIDE / 70

seasonal sliced fruit

assorted breakfast pastries
danish, muffins, butter croissants

fruit preserves & sweet butter

scrambled eggs, chives cheddar

weiser farm breakfast potatoes

SELECT TWO

country ham, applewood bacon,
link sausage, apple chicken sausage

chopped salad
sweet peppers, castelvetrano olives, chick peas,
grated eggs, cherry tomatoes

grilled chicken with penne pasta
tomato, basil, salsa

fresh rolls & butter

coffee, iced tea, specialty teas

fresh squeezed orange, grapefruit juice,
apple juice, cranberry juice

PORTOFINO / 80

seasonal sliced fruit

assorted breakfast pastries
danish, muffins, butter croissants

fruit preserves & sweet butter

honey granola parfait
berries, vanilla yogurt

scrambled eggs
chives, aged cheddar

weiser farm breakfast potatoes

buttermilk pancakes
warm maple syrup, berry compote

SELECT TWO

country ham, applewood bacon,
link sausage, apple chicken sausage,
turkey bacon

chopped salad
sweet peppers, castel vetrano olives, chick peas,
grated eggs, cherry tomatoes

grilled chicken with penne pasta
tomato, basil

mini chocolate cake, seasonal fruit tart,
mini cheesecake

rolls & butter

coffee, iced tea, specialty teas

fresh squeezed orange, grapefruit juice,
apple juice, cranberry juice

boxed breakfast

BREAKFAST ON THE GO / 40

SELECT ONE

- bircher muesli with local apples
- house-made granola & fresh berries parfait

individual low fat flavored yogurt

seasonal whole fruit

mini muffins

coffee, tea

boxed lunch

LUNCH ON THE GO / 50

SELECT ONE

vegetarian

grilled vegetables with pesto aioli & fresh mozzarella,
gluten-free bread

turkey breast

smoked turkey breast, applewood bacon, lettuce,
vine-ripened tomatoes & garlic aioli, swiss,
rosemary focaccia

roast beef

shaved roast beef with marinated red onions & arugula,
whole grain mustard & pepper jack cheese,
baguette

black forest ham

black forest ham with fiscalini aged cheddar,
dijon mayo, lettuce & vine-ripened tomato,
potato bread

pee-wee potato salad, greek salad,
or market vegetable salad

kettle chips

whole fresh fruit

choice of granola bar or cookie

soda or bottled water

*Additional \$5.00 per person environmental fee applied to
boxed/to-go items.

/
breaks
/

breaks

BEACH VIBES / 27

granola bars, trail mix
fresh fruit kebob
mint yogurt dip
mango açai smoothie
strawberry banana smoothie
coconut water, bottled water

THE SOUTH BAY / 29

hummus with pita & olives
fresh vegetable crudité
buttermilk ranch
assorted cheeses, pickled vegetables,
mustard, quince, honeycombs,
dried fruits, crackers
coffee, decaffeinated coffee, specialty teas
assorted soft drinks, bottled water

7TH INNING STRETCH / 25

warm soft pretzels
with assorted mustards & cheese sauce
cheddar popcorn, red vines
peanuts & cracker jacks
craft sodas, bottled water

FIESTA BREAK / 27

warm tortilla chips
pico de gallo, guacamole, spicy cheese sauce
cinnamon churros, spiced chocolate sauce
abuelita's hot chocolate
jarritos sodas, bottled water

BUILD YOUR OWN TRAIL MIX / 25

house-made granola, assorted nuts,
dried fruits, chocolate chips, pepitas,
plain m&ms
coffee, decaffeinated coffee, specialty teas
assorted juices, bottled water

breaks

BUILD YOUR OWN SUNDAE BAR / 25

vanilla & chocolate ice cream

chopped nuts, sprinkles, crushed cookies,
maraschino cherries

whipped cream, hot fudge, caramel sauce

coffee, decaffeinated coffee, specialty teas

assorted soft drinks, bottled water

COOKIE MONSTERS JAR / 23

freshly baked assorted cookies

brownies & blondies

coffee, decaffeinated coffee, specialty teas

almond milk, soy milk, cereal milk

KID IN A CANDY STORE / 25

m&m's, jellybeans, skittles, gummy bears,
assorted mini candy bars

coffee, decaffeinated coffee, specialty teas

old fashioned soda pops, bottled water

CREATE YOUR OWN DONUT BAR / 27

original glazed donut holes, sprinkles,
cookie crumbs, coconut, bacon,
chocolate dips, fruity pebbles

coffee, decaffeinated coffee, specialty teas

whole milk, almond milk, soy milk

/
lunch
/

plated luncheon

INCLUDES YOUR CHOICE OF STARTER & DESSERT, FRESH BAKED BREAD,
FRESHLY BREWED COFFEE, DECAFFEINATED, SPECIALTY TEAS

STARTERS

SELECT ONE

soup du jour

seasonal selection

baby greens

local shaved vegetables, herb vinaigrette

baby spinach

sliced toasted pecans, strawberries,
gorgonzola, wild berry vinaigrette

potato gnocchi

maitake mushrooms, sweet peas,
grana padano cream

LUNCHEON ENTREES

SELECT TWO

pan seared pacific sea bass

73

baby artichokes, tuscan bean ragout, sun gold tomatoes,
castelvetrano olives

pan seared chicken breast

67

smashed baby potatoes, snow peas & roasted pearl onions,
pea tendrils mushroom ragout

roasted salmon

67

curried cauliflower, swiss chard, pickled raisins

grilled ny strip steak

73

potato puree, grilled asparagus, sauce bordelaise

grilled scalloped tofu

65

market vegetables, thai green curry

*Price per person based on the higher entree selection.

DESSERTS

SELECT ONE

apple tart

candied pecans, crème anglaise

new york cheese cake

fresh berry compote

chocolate lava cake

raspberry sauce, chantilly cream

chocolate raspberry chambord

tiramisu

espresso anglaise

classic fruit tart

raspberry sauce

express lunch buffet

BAJA EXPRESS / 67

baja western salad

jicama, tomatoes, red onions, jalapeños, queso fresco

chipotle-citrus marinated steak

& grilled chicken fajitas

grilled peppers & onions, shredded lettuce, sour cream, cheddar & jack cheese, pico de gallo, guacamole

spanish rice

with roasted corn

refried beans

with bacon & onions

warm corn & flour tortillas

caramel flan

churros

spiced chocolate sauce

assorted soft drinks & bottled water

portofino blend coffee,

decaffeinated coffee, fine teas

EXPRESS VITALITY LUNCH BUFFET / 67

pasta salad with artichokes,

olives & roasted peppers

ASSORTED WRAPS TO INCLUDE :

chicken caesar / roasted turkey cobb /

grilled vegetables pesto & marinated tomato

kettle chips

chocolate chip cookies

assorted soft drinks & bottled water

portofino blend coffee,

decaffeinated coffee, fine teas

THE ITALIAN EXPRESS / 67

caprese salad

fresh basil

garlic roasted chicken

panzanella, lemon, herbs

orzo pasta

tomatoes, pesto, pine nuts

tiramisu & amaretto cheesecake

assorted soft drinks & bottled water

portofino blend coffee,

decaffeinated coffee, fine teas

DELI EXPRESS / 65

pasta salad

chopped vegetables, herb vinaigrette

SLICED DELI MEATS TO INCLUDE:

fresh roast turkey breast /

black forest ham

cheddar, swiss, jack cheese,

tomatoes, onion, pickles

mayonnaise, mustard,

thousand island dressing

assorted artisan bread

assorted cookies

assorted soft drinks & bottled water

portofino blend coffee,

decaffeinated coffee, fine teas

lunch buffet

BAJA / 70

tortilla soup

baja western salad

chicken adobe, romaine, roasted corn, baby tomato, cucumbers, cumin-lime vinaigrette

chipotle-citrus marinated steak

& grilled chicken fajitas

grilled peppers & onions, shredded lettuce, sour cream, cheddar & jack cheese, pico de gallo, guacamole

roasted snapper

mango salsa

spanish rice

roasted corn, peas, carrots

black beans

bacon, onions

warm corn & flour tortilla

caramel

flan churros

spiced chocolate sauce

freshly brewed iced tea, portofino blend

coffee, decaffeinated coffee, fine teas,

assorted soft drinks, bottled water

THE CALIFORNIAN / 72

butternut squash soup

sweet gems caesar salad

poppy seed coleslaw

SELECT 2

• wild mushroom pasta
porcini cream sauce

• smoked tri tip
caramelized cipolini onions

• honey bbq chicken

• pan seared salmon
saffron fennel

garlic whipped potatoes

buttered corn on the cob

assorted rolls & butter

spiced apple bars

chocolate mousse cake

freshly brewed iced tea, portofino blend

coffee, decaffeinated coffee, fine teas,

assorted soft drinks, bottled water

lunch buffet

DELI BUFFET / 65

market green salad

ranch & balsamic dressing

farfalle pasta salad

arugula lemon vinaigrette

SLICED DELI MEATS TO INCLUDE:

fresh roast turkey breast /
black forest ham

cheddar, swiss, jack cheese,
tomatoes, onion, pickles

mayonnaise, mustard,
thousand island dressing

sourdough, nine grain, pullman

assorted cookies

freshly brewed iced tea, portofino blend
coffee, decaffeinated coffee, fine teas,
assorted soft drinks, bottled water

/
reception
/

tray passed hors d'oeuvres

ahi tuna tartar on a wonton crisp	10	shrimp ajillo with chile aioli	10
curried lamb chops with mint chimichurri	10	smoked salmon rosette on potato cake caviar	10
beef skewers with chimichurri	9	vegetable curry samosa with cucumber raita	7
bruschetta with fresh mozzarella, pesto & basil	7	vegetarian spring rolls with ginger teriyaki	7
chicken & manchego cheese empanada	8	yuzu tempura shrimp with dragon sauce	10
chicken satay with peanut sambal	8	duck spring roll with plum dipping sauce	9
chicken pot sticker scallion with soy dipping sauce	8	salmon lomi-lomi on taro chip	10
filet of beef crostini with gorgonzola & chive crème fraîche	9	snow peas crab salad	10
roasted vegetable tart	7	vegan egg rolls with sweet soy	7
mac n' cheese croquette	7	chicken chao on sugarcane	8
lump crab cakes with remoulade	10	filet mignon cheesesteaks	9
won ton wrapped shrimp with ponzu sauce	10	portofino wagyu dog with tomato jam & comti chili fritos	10
wild mushroom & goat cheese lumpia	7	baleen dog with crisp bacon, onion & jalapeno	9
prosciutto wrapped grilled asparagus	8		
shrimp ceviche on plantain chip	10		

reception stations

CRUDITÉ DISPLAY

17 PER PERSON

grilled & raw seasonal vegetables

herbed ranch & red pepper aioli

DIM SUM STATION

28 PER PERSON

vegetable egg rolls, honey dragon wings,

pan-fried chicken potstickers,

pork & shrimp shumai

soy sauce, hot musard

SUSHI DISPLAY

32 PER PERSON / 3 PIECES PER GUEST

450 CHEF FEE REQUIRED PER 75 GUESTS

nigiri

salmon, ahi, hamachi, shrimp

california roll, spicy tuna roll, dragon roll

chopsticks, pickled ginger, soy, wasabi

CHARCUTERIE DISPLAY

25 PER PERSON

salami, prosciutto, spanish chorizo, olives,

pickles, mustards, quince, lavosh and herb

crostini

SMOKED SALMON DISPLAY

28 PER PERSON

smoked salmon, capers, red onion,

chopped egg, whipped cream, lemon,

chives, mini bagels

ICED SEAFOOD DISPLAY

40 PER PERSON / 4 PIECES PER GUEST

oysters, jumbo shrimp, king crab claws

cocktail & mignonette

FRUIT DISPLAY

19 PER PERSON

sliced seasonal fruits & berries

CHEESE DISPLAY

19 PER PERSON

imported & domestic cheeses

crackers, baguette, dried fruits, roasted nuts

SOUFFLÉ & DIP STATION

25 PER PERSON / SELECT THREE

baked crabmeat soufflé

hot artichoke soufflé

buffalo chicken dip

mediterranean hummus

spinach & bacon dip

black bean roasted corn salsa

served with pita bread,

tortilla chips, herb crostini

/
dinner
/

plated dinner

INCLUDES YOUR CHOICE OF STARTER & DESSERT, FRESH BAKED BREAD,
FRESHLY BREWED COFFEE, DECAFFEINATED, SPECIALTY TEAS

STARTERS

SELECT ONE

soup du jour

seasonal selection

shrimp & scallop ceviche

aji amarillo, pickled fresno, avocado, citrus

baby greens

local shaved vegetables, herb vinaigrette

classic caesar salad

garlic croutons & shaved parmesan

dungeness crab cake

tomatillo jam, pickled fennel slaw, lobster sauce

ENTRÉE

pan seared chicken breast

90

smashed baby potatoes, snow peas & roasted pearl onions,
pea tendrils mushroom ragout

seared salmon

95

lemon parmesan risotto roasted tomato-fennel salad

seared pacific sea bass

100

couscous with artichokes cherry tomatoes caper beurre blanc

pan seared filet

100

boursin twice baked potatoes, whole grain mustard demi

vegetable & wild mushroom strudel

85

tomato coulis

grilled scalloped tofu

85

market vegetables, thai green curry

Petite Filet Mignon Paired with Crab Cake **115**

grilled asparagus, truffle parmesan fingerling potatoes,
wild mushrooms, whole grain mustard beurre blanc and
madeira jus

DESSERTS

SELECT ONE

apple tart

candied pecans, crème anglaise

new york cheese cake

fresh berry compote

chocolate lava cake

raspberry sauce, chantilly cream

chocolate raspberry chambord

tiramisu

espresso anglaise

classic fruit tart

raspberry sauce

summer/fall buffet / 100

SOUPS & SALADS

SELECT TWO

roasted tomato soup

sourdough croutons, herb oil

south east chicken noodles soup

yukon potato soup

holland leeks

classic caesar salad

romaine hearts, focaccia croutons,
grana padano, white anchovy

market salad

seasonal farmer's market greens & vegetables,
herb vinaigrette

chopped salad

chicken, sweet peppers, castelvetrano olives,
chickpeas, zinfandel vinaigrette

portofino wedge salad

candied bacon, heirloom tomatoes, fresh herbs,
warm bacon vinaigrette

baby spinach salad

strawberries, candied walnuts, gorgonzola,
green goddess dressing

PASTAS

SELECT ONE

Additional +\$5

farfalle +\$5

laughing bird shrimp, meyer lemon,
capers, heirloom tomatoes

kale & mozzarella gluten-free ravioli

black kale chips, kale pesto cream

penne

san marzano tomatoes, chili flakes,
roasted garlic, sweet basil

trio cheese tortellini

garlic, sweet basil, caper berries, tomato sauce

summer/fall buffet (continued)

FROM THE GARDEN

SELECT TWO

roasted cauliflower
pepitas, sage

charred broccolini
chili ponzu sauce

haricot verts
fried chickpeas, herb butter

crisp roasted marble peewee potatoes
rosemary

sweet potato gratin
sage, maple, chestnuts

yukon gold potatoes & thyme gratin

roasted kabocha squash
sweet soy reduction

garlic whipped yukon potatoes

buttermilk & chives mashed potatoes

herb rice pilaf

morrocan couscous
roasted vegetables

LAND & SEA

SELECT TWO

Select Three +\$10

scottish salmon
vegetable succotash, honey-sherry dijon glazed

sea bass +\$10
white beans ragout, san marzano tomatoes,
castelvetrano olives

arctic char
roasted cauliflower, preserved lemon buerre blanc

roasted jidori chicken
cippolini onions, swiss chard, whole grain mustard jus

prime ny strip steak +\$10
arugula, grain mustard bearnaise

herb grilled rib eye of beef +\$10
red wine reduction

ratatouille lasagna
shaved season vegetables, roasted tomatoes

SWEET TOOTH

SELECT TWO

Additional +\$5

spiced apple bar

lemon tart

seasonal fruit tart

seasonal cheesecakes

chunky chocolate mousse cake

fresh strawberry bavarian

baked pear cobbler

tiramisu

winter/spring buffet / 100

SOUPS & SALADS

SELECT TWO

lobster bisque

chive crème fraîche

tuscany three bean minestrone soup

butternut squash soup

agave brown butter

classic caesar salad

romaine hearts, focaccia croutons,
grana padano, white anchovy

market salad

seasonal farmer's market greens & vegetables,
herb vinaigrette

butter lettuce salad

candied pecans, chèvre goat cheese,
apples, champagne vinaigrette

boston bigg salad

jerk chicken, cherry tomatoes,
english cucumbers, lime vinaigrette

roasted bosc pear salad

pomegranate, arugula, belgian endive,
roquefort, warm maple vinaigrette

PASTAS

SELECT ONE

Additional +\$5

fusilli

smoked chicken, garden peas, piquillo peppers, pesto cream

hand-rolled gnocchi

bolognese, sweet basil, grana padano

gnocchi casserole

roast root vegetables, brussels sprouts, onion soubise

butternut squash ravioli

roasted apples, brown sugar, sage beurre noisette

wild mushroom ravioli

organic mushrooms, porcini cream sauce

winter/spring buffet (continued)

FROM THE GARDEN

SELECT TWO

haricot verts

fried chickpeas, herb butter

brussels sprouts

sherry vinegar

asparagus

lemon oil

crisp roasted marble peewee potatoes

rosemary, garlic

sweet potato gratin

sage, maple, chestnuts

roasted heirloom carrots

candied ginger

garlic whipped yukon potatoes

horseradish crushed yukon potatoes

buttermilk & chives mashed potatoes

herb rice pilaf

morrocan couscous

roasted vegetables

LAND & SEA

SELECT TWO

Additional +\$10

black cod +\$10

japanese eggplant, baby bok choy, miso dashi

local halibut +\$10

wild mushrooms, sweet peas,
peewee pota-toes, pea tendrils

scottish salmon

vegetable succotash, honey-sherry dijon glazed

sea bass +\$10

white beans ragout, san marzano tomatoes,
castelvetrano olives

one pot lemon chicken

tuscan bean ragout, pancetta, crimini mushrooms

prime ny strip steak +\$10

arugula, grain mustard bearnaise

zinfandel braised short ribs +\$7

natural jus

herb grilled rib eye of beef +\$10

red wine reduction

vegan vegetable curry

market vegetables, spinach,
organic brown rice vegetables

SWEET TOOTH

SELECT TWO

Additional +\$5

spiced apple bar

lemon tart

seasonal fruit tart

seasonal cheesecakes

chunky chocolate mousse cake

fresh strawberry bavarian

baked pear cobbler

tiramisu

/
bar
/

beverages

HOSTED BAR / CASH BAR

deluxe brands	13 / 14	domestic beer	9 / 10
portofino brands	14 / 15	imported beer	10 / 11
wine (by the glass)	13 / 14	craft bottle	11 / 12
cordials / cognac	15 / 16	soft drinks / sparkling waters / bottled waters / juices	7 / 8

DELUXE BRANDS

ketel one vodka
tanqueray gin
sauza hornitos tequila
captain morgan white rum
bulleit bourbon
seagram's 7 whiskey
dewars scotch

PORTOFINO BRANDS

belvedere vodka
grey goose vodka
bombay sapphire gin
patron silver tequila
appleton rum
knob creek bourbon
jameson whiskey
johnnie walker black

CRAFT BEER (BOTTLED)

absolution brewery
405 ipa
cardinal sin red ale
forbidden blonde ale
additional hour / 3

DELUXE HOURLY BAR PACKAGE

30 PER PERSON FOR THE 1ST HOUR
15 FOR EACH ADDITIONAL HOUR

deluxe brand liquor
house wine
domestic & imported beers
soft drinks, juices, bottle water, sparkling water

PORTOFINO HOURLY BAR PACKAGE

32 PER PERSON FOR THE 1ST HOUR
17 FOR EACH ADDITIONAL HOUR

portofino brand liquor
house wine
domestic & imported beers
soft drinks, juices, bottle water, sparkling water

DOMESTIC BEER

budweiser
bud light
michelob ultra

IMPORTED BEER

bass
hefeweizen
stella artois

wine list

WHITE

pinot grigio ESPERTO, ITALY	47
riesling CHARLES SMITH, WASHINGTON	47
sauvignon blanc MARKHAM, CALIFORNIA	51
sauvignon blanc KIM CRAWFORD, MARLBOROUGH	47
chardonnay DRUMHELLER, WASHINGTON	47
chardonnay MEIOMI, CALIFORNIA	57
chardonnay SANFORD, CALIFORNIA	75
chardonnay STAGS LEAP KARIA, CALIFORNIA	80

RED

shiraz TWO HANDS "GNARLEY DUDES" AUSTRALIA	80
pinot noir ELOUAN, OREGON	55
pinot noir MEIOMI CALIFORNIA	62
malbec TERRAZAS, ARGENTINA	62
merlot CLOS DU BOIS, SONOMA, CALIFORNIA	49
merlot TANGLEY OAKS, CALIFORNIA	54
cabernet sauvignon SEVEN FALLS, WASHINGTON	51
cabernet sauvignon NEWTON "RED LABEL, CALIFORNIA	64
cabernet sauvignon FRANCISCAN, CALIFORNIA	67

SPARKLING

domaine ste michelle, WASHINGTON	45
prosecco, mionetto, ITALY	47
prosecco, mionetto brut rose, ITALY	49
chandon, "blanc de noirs" brut, CALIFORNIA	59

CHAMPAGNE

moët & chandon, imperial, EPERNAY, FRANCE	120
veuve clicquot, yellow label, brut, REIMS, FRANCE	150
dom perignon, EPERNAY, FRANCE	450
feuillatte, rosé, champagne, FRANCE	140