



LARGE GATHERING

15+ PEOPLE

BEERS

• Smuttynose Variety Pack •

Smuttynose does a solid IPA and a nice brown ale called Old Brown Dog

• Bucket Pawtucket Pail Ale Squealer •

Made in Pawtucket, RI! 32 oz of beer with a rich malt profile

• Narragansett Bohemian Pilsner •

Light, malty and refreshing and a little heavier than 'Gansett Lager

• Sierra Nevada Porter •

Hop friendly and dark malts that pair well with rich, harvest food flavors

WINES

• Taron Rioja •

Spanish reds are here to stay! This Tempranillo is a great mixture of spice and fruit

• Tenuta Sant'Antonio 'Scaia' Corvina •

A new favorite grape in Veneto, Italy. Medium-bodied with notes of dark plum and black cherry

• Maculan Pino & Toi •

For those who love Pinot Grigio or Sauvignon Blanc - dry, lemon and peach flavors, and extremely refreshing

APERITIF

CA FURLAN PROSECCO

There is no better way to welcome a guest into your home than the festive sound of sparkling wine being uncorked to signify the beginning of a wonderful gathering. Ca Furlan Prosecco is light with the slightest hint of peach, tangerine and apple. Enlist your college aged children, nieces or nephews to take coats at the door and greet your guests with a glass of bubbles.

DINNER FEATURE

ROSÉ CRANBERRY SANGRIA

FOR THE PUNCH

2 cups of apples, peaches, raspberries, strawberries

2 bottles of Les Dauphins Rosé

4 oz. Dekuyper Peachtree Schnapps

Top off with Martinelli's Sparkling Cider

FOR THE ICE MOLD

1 cup apple slices

2 cups cranberry juice

1 round glass container with lid

The night before place apple slices in a circle on the bottle of the Pyrex container. Slowly, slowly add cranberry juice.

Place in the freezer.

Pour the rosé wine and into a pitcher. Add fruit. Let sit for two hours or more. The next day place your decorative ice mold and fill your serving container about 1/4 full of ice. Pour your pitcher of sangria into the punch bowl, top off with Martinelli's Sparkling cider and enjoy!

POST FEAST

SAMBUCA

A traditional Italian after dinner treat. Serve straight, in a bit of hot coffee or in a tall glass over ice to create a cool refreshing treat.