



Private Events Luncheon Menu #1

\$28 per person (plus tax)

20% gratuity

Minimum of 10 people

Choose Three Mains

\$125 Private Room set up fee

Includes coffee & non-alcoholic beverages. Juices and specialty drinks not included

Choose Three Of the Following Mains

Chicken Caesar Salad

Grilled chicken breast, hand cut croutons, parmesan cheese, Caesar dressing

Garbage Salad

Cured salami, provolone cheese, red pepper, chick peas, Iceberg lettuce, House Ranch

Rigatoni Pomodoro with Chicken

Sautéed chicken breast, slow cooked tomato sauce, ricotta cheese, parmesan cheese

Grilled Mahi Mahi

Veggie rice pilaf, asparagus, citrus glaze

Burr-Avo Toast

Smashed avocado, burrata, heirloom tomatoes, sourdough, balsamic

Chicken Avocado "Salad"

Grilled chicken breast, avocado, cucumber, tomato, radish, asparagus, green goddess dressing

57 Cheeseburger

Half pound burger, cheddar cheese, bacon, brioche bun, fries or mixed greens salad

Mojo Chicken Breast

Mojo marinated chicken breast, crispy yucca, mojo crema

Chicken Burrito Bowl

Grilled chicken breast, served over brown rice with stewed black beans, fajita vegetables, roasted tomato picante sauce, sour cream, and avocado

Filet Mignon

Yellow rice, asparagus, pico de gallo

Clients Initials_____

Date_____

Private Events Luncheon Menu #2

\$39 per person (plus tax)

20% gratuity

Minimum of 10 people

Choose 2 Starters and 3 Mains

\$125 Private Room Set-up Fee

Includes coffee or non-alcoholic beverages. Juices and specialty drinks not included

Choose Two Of the Following Starters

Caesar Salad

Romaine lettuce, hand cut croutons, parmesan cheese, Caesar dressing

Garbage Salad

Cured salami, provolone cheese, red pepper, chickpeas, House Ranch

House Mixed Greens

Tomato, cucumber, carrot, croutons, balsamic vinaigrette

Brussel Sprouts

Lemon Garlic Aioli

Mozzarella and Tomato

Sliced fresh Mozzarella, heirloom tomato, balsamic, pesto

Eggplant Bruschetta

Sourdough bread, eggplant and tomato relish, goat cheese, balsamic

Trio Dip

Caramelized onion, hummus and baba ganoush. Served with root chips and sliced cucumbers

Shrimp Potstickers

Cabbage slaw, soy dipping

Rigatoni Pomodoro

Rigatoni pasta, slow cooked tomato sauce, ricotta cheese, parmesan cheese

Clients Initials_____ Date_____

Choose Three Of the Following Mains

Rigatoni Pomodoro with Chicken

Sauteed chicken, slow cooked tomato sauce, ricotta cheese, parmesan cheese

Grilled Mahi Mahi

Veggie rice pilaf, asparagus, citrus glaze

Burr-Avo Toast

Smashed avocado, burrata, heirloom tomatoes, goat cheese, sourdough, balsamic

Chicken Avocado "Salad"

Grilled chicken breast, avocado, cucumber, tomato, radish, asparagus, green goddess dressing

57 Cheeseburger

Half pound special grind, cheddar cheese, lettuce, tomato, pickle, fries or mixed greens salad

Mojo Chicken Breast

Mojo marinated chicken breast, crispy yucca, broccolini, mojo crema

Chicken Burrito Bowl

Grilled chicken served over brown rice with stewed black beans, fajita vegetables, roasted tomato picante sauce, sour cream and avocado

Grilled Salmon

Papaya salad

5oz Filet Mignon

Yellow rice, asparagus, pico de gallo

Chicken Caesar Salad

Grilled chicken breast, romaine lettuce, croutons, parmesan, Caesar Dressing

Grilled Chicken Sandwich

Caramelized onion, roasted peppers, basil sauce, fresh mozzarella, baguette, fries or mixed greens

Clients Initials_____ Date_____

Private Events Dinner Hors d'Oeuvres Menu

\$32 per person for the first hour (plus tax)

\$28 per person for the second hour (plus tax)

20% gratuity added

Minimum of 10 people

\$150 private room set up fee

Choose 5

Crispy Shrimp Potstickers

Soy dipping sauce

Black Pepper Filet Mignon Croutons

Seared filet mignon, garlic croutons, horseradish sauce

Hummus

Cucumber rounds, paprika

Chicken Empanada

Mojo crema

Soy Chicken Skewer

Sesame dipping sauce

Tuna Poke

Crispy Wonton, kim chee, spicy mayo

Thai Veggie Spring Rolls

Sweet chili sauce

Salmon Tartar

Dijon mustard, shallot, root chip

Crabcakes

Siracha crema

Cheeseburger Sliders

White cheddar cheese, bacon, red pepper aioli

Private Events Dinner Family Style Appetizer Menu

A la carte pricing (plus tax)

20% gratuity added

Minimum of 10 people

Unlimited Choices

\$150 private room set up fee

Each dish serves approximately 4-5 people

Caesar Salad 18

Hand cut croutons, parmesan cheese, Caesar dressing

Garbage Salad 25

Cured salami, provolone cheese, red pepper, chic peas, house Ranch

House Mixed Greens 18

Tomato, cucumber, carrot, croutons, balsamic vinaigrette

Mozzarella and Tomato 20

Sliced fresh mozzarella, heirloom baby tomatoes, balsamic reduction, basil

Crispy Brussel Sprouts 21

Lemom garlic aioli

Trio Dip 25

Caramelized onion, hummus and baba ganoush. Served with root chips and sliced cucumbers

Thai or Buffalo Wings 24

16 wings served either buffalo with blue cheese dipping or Thai style topped with sesame seeds and scallions

Cheese and Charcuterie 30

Three cheese, two meats, gigante beans, chutney, sourdought bread

Margherita Pizza 15

Blistered tomatoes, burrata cheese, basil

Truffle Mushroom Pizza 20

Wild mushrooms, roasted garlic, mozzarella cheese, goat cheese, truffle

Italiano Pizza 19

Italian sausage, Tuscan salami, pepperoni, red onion, fresh & shredded mozzarella, red sauce

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Private Events Dinner Menu

Two Course- \$56 per person (plus tax)

Choose two starters and three mains

One Course- \$42 per person (plus tax)

Choose four mains

20% gratuity added

Minimum of 10 people

\$150 private room set up fee

Includes all non-alcoholic beverages. Juices and specialty drinks not included

Starters

Caesar Salad

Hand cut croutons, parmesan cheese, Caesar dressing

Garbage Salad

Cured salami, provolone cheese, red pepper, chickpeas, House Ranch

House Mixed Greens

Tomato, cucumber, carrot, croutons, balsamic vinaigrette

Mozzarella and Tomato

Sliced fresh Mozzarella, heirloom tomato, balsamic, basil sauce

Grilled Eggplant "Parm"

Grilled eggplant, pomodoro, basil sauce, provolone, fresh mozzarella, sourdough bread

Trio Dip

Caramelized onion, hummus and baba ganoush Served with root chips and sliced cucumbers

Shrimp Potstickers

Steamed, cabbage slaw, soy dipping

Ceviche

Chef's fish selection, passion fruit jus, red onion, orange, candied ginger, jalapeño, radish

Tuna Poke

Crispy wontons, kim chee

Rigatoni Pomodoro

Slow cooked tomato sauce, ricotta, parmesan

Client Initials_____

Date_____

Main Plates

Grilled Mahi Mahi

Roasted fingerling potatoes, broccolini, lemon emulsion sauce

Short Rib Truffle Mushroom Risotto

Braised short rib, wild mushrooms, truffle, creamy parmesan risotto

Chicken Avocado "Salad"

Grilled chicken breast, avocado, cucumber, tomato, radish, asparagus, Green Goddess dressing

57 Bacon Cheeseburger

Half pound special grind, bacon, cheddar cheese, lettuce, tomato, pickle, fries or mixed greens salad

Grilled Chicken Breast

Two per order, roasted fingerlings, heirloom carrots, spinach, au jus

Rigatoni Pomodoro with Chicken

Sauteed chicken, slow cooked tomato sauce, ricotta cheese

Chicken Burrito Bowl

Grilled chicken, brown rice, stewed black beans, fajita vegetables, roasted tomato picante sauce, sour cream and avocado

Seared Salmon

Papaya salad, chili vinaigrette

8oz Churrasco Steak

Yellow rice, asparagus, pico de gallo, mint chimichurri

Shrimp Cavatelli

Sauteed shrimp, mushrooms, asparagus, tomato, garlic olive oil sauce, parmesan

Client Initials _____ Date _____



Private Dinner Menu Additional Offerings

12oz NY Strip
+\$20per person

12oz Rib-eye Steak
+21 per person

6oz Lobster Tail
+27 per person

5oz Petit Filet Mignon
+\$18 per person

(Served with one side)

Sides

(choose 1)

Hand Cut French Fries
Roasted Fingerling Potatoes
Sauteed Broccolini
Sauteed Asparagus
Caesar Salad
Sauteed Wild Mushrooms

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Dessert Course Menu

\$8 per person

Warm Two Chocolate Bread Pudding

Bourbon Anglaise, chocolate sauce

Warm Brownie

Vanilla ice cream, chocolate sauce

Key Lime Cup

Key lime custard, berry compote, graham cracker crumble

Coffee Drinks

American coffee

Espresso \$4.95 per person

Cappuccino \$6.95 per person

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