



Private Events Luncheon Menu #1

\$32 per person (plus tax)

20% gratuity

Minimum of 10 people

Choose Three Mains

\$150 Private Room set up fee

Menu available until 4:00pm

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

Blackened Mahi Mahi

Yellow rice and bruschetta topping

Burr-Avo Toast

Smashed avocado, burrata, heirloom tomatoes, sourdough, balsamic

Chicken Avocado Salad

Grilled chicken breast, avocado, cucumber, tomato, radish, asparagus, Romaine lettuce, 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

Filet Mignon

Yellow rice, asparagus, pico de gallo

Clients Initials_____ Date_____

Menus subject to change based off of availability

Menu choices valid for 60 days upon receipt



Private Events Luncheon Menu #2

\$42 per person (plus tax)

20% gratuity

Minimum of 10 people

Choose 2 Starters and 3 Mains

\$150 Private Room Set-up Fee

Menu available until 4:00pm

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 pita bread and sliced cucumbers

Shrimp Potstickers

Cabbage slaw, soy dipping

Rigatoni Pomodoro

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

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Choose Three Of the Following Mains

Rigatoni Pomodoro with Chicken

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

Blackened Mahi Mahi

Yellow rice and bruschetta topping

Chicken Avocado Salad

Grilled chicken breast, avocado, cucumber, tomato, radish, asparagus, Romaine lettuce, 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

Cauliflower mash, broccolini

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, smoked Gouda cheese, 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

Creamy mojo sauce

Beef Empanada

Roasted tomato picante sauce

Soy Chicken Skewer

Sesame dipping sauce

Shrimp Toast

Garlic butter

Thai Veggie Spring Rolls

Sweet chili sauce

Salmon Tartar

Dijon mustard, shallot, cucumber, lavash

Raspberry Brie en Croute

Balsamic drizzle

Cheeseburger Sliders

Smoked Gouda cheese, bacon, red pepper aioli

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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 22

Hand cut croutons, parmesan cheese, Caesar dressing

Garbage Salad 27

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

House Mixed Greens 21

Tomato, cucumber, carrot, croutons, balsamic vinaigrette

Mozzarella and Tomato 24

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

Crispy Brussel Sprouts 23

Lemom garlic aioli

Trio Dip 27

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 35

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

Margherita Pizza 17

Blistered tomatoes, burrata cheese, basil

Truffle Mushroom Pizza 21

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

Italiano Pizza 20

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

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

Veggie Springrolls

Thai dipping sauce

Trio Dip

Caramelized onion, hummus and baba ganoush Served with pita bread and sliced cucumbers

Chicken Empanadas

Creamy mojo sauce

Salmon Sashimi

Avocado, tomato, radish, orange zest

Rigatoni Pomodoro

Slow cooked tomato sauce, ricotta, parmesan

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Private Dinner Menu Additional Offerings

(The choices below will be substituted for one entrée choice. Additional charges will be added ONLY to those guests that make that selection)

12oz NY Strip Steak
+\$28 per person

14oz Prime Ribeye Steak
+\$45 per person

6oz Lobster Tail
+\$42 per person

5oz Petit Filet Mignon
+\$18 per person

(Served with choice of one side below)

Sides **(choose 1 for all steaks)**

Hand Cut French Fries
Roasted Fingerling Potatoes
Sautéed Broccolini
Sautéed Asparagus w/ parmesan cheese
Caesar Salad
Sautéed Wild Mushrooms

Client Initials_____ Date_____



Dessert Course Menu

\$8 per person
(choose 1)

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

Dessert Drinks

Carajillo \$15
French Connection \$22
Patron XO \$13
Port, Ferriera 2016 \$18
Port, Dona Reserve Tawny \$14

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Beverage Options

Unlimited Soft Drinks

\$3 per person

Includes all sodas, iced and hot tea

Other Non-Alcoholic Beverages

House made Lemonade \$4.50 each

Shirley Temple \$6 each

Orange Juices (and all others) \$4.00 each

Arnold Palmer \$5.50 each

Milk \$3.50 each

Bottle of Acqua Panna 750ml \$9 each

Bottle of Pellegrino 750ml \$10 each

Coffees

American \$4.50 (unlimited)

Single Espresso \$4.95 each

Double Espresso \$6.50 each

Cappuccino \$7.95 each

Americano \$6.95 each

Macchiato \$7.95 each

Alcoholic Beverage Options

We offer a wide range of beverage selections and customizable alcohol packages to suit any event or preference.

Please ask the event coordinator for more details.

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