

# New Private Party Menu 2025

Price is per person

## Appetizers

<b>Caprese</b> , House Baguette - 3 slices of baguette/serving	5.75
<b>Spinach Artichoke Dip</b> , Baguette Crostini	6
<b>Bruschetta</b> , House Baguette - 3 each	6
<b>Southwestern Mini Crab cakes</b> , Chipotle aioli – 2 each	7.50
<b>Boneless Chicken Wings</b>	5

Celery stick, house ranch or Blue cheese. Buffalo, BBQ. Teriyaki, or Garlic Parmesan - 3 oz

## Regular Chicken Wings Available

<b>Meatballs</b> , Asian BBQ sauce or Marinara-3 each	4.50
<b>Vegan Gluten Free Meatballs</b> , Sauce (Beyond Meat) - 3 each	6
<b>Dumplings</b> , chicken or vegetable, ginger soy sauce - 3 each	4.50
<b>Teriyaki Chicken Skewers</b> , peanut dipping sauce - 3 each	6
<b>Antipasto Skewers</b> , 2 each	8
<b>Stuffed Cremini Mushrooms</b> , spinach garlic cream cheese filling - 3 each	7

Available Vegan, GF.

<b>Stuffed Cremini Mushrooms</b> , sausage filling - 2 each	6
<b>Steamed Mussels</b> , garlic white wine sauce, house baguette	8
<b>Steamed Shrimp</b> , Cocktail Sauce	(market/ size)
<b>Fried Calamari</b> , Marinara/Lemon Aioli	9
<b>Charcuterie Board</b>	15

selection of cured meats, cheeses, marinated artichokes, roasted red peppers, olives, pepperoncini, crackers, house baguette crostini - 6 oz

**Vegan/ GF Charcuterie Board**, Vegan Cheeses, vegan meats, GF Crackers. Additional 10

**Baked Broccoli Tots (Gluten Free)**                      **price**

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### Bar Snacks

<b>Mixed Nuts</b> (for 25)	25
<b>Mini Pretzels</b> (for 25)	20
<b>Chips/Salsa</b> (for 25)	50

### Main Courses

<b>Pork Tenderloin</b>	16
choice of mustard glaze, raspberry chipotle sauce or pear/apple compote	
<b>Lemon Chicken</b> , Breast of chicken with fresh lemon sauce	12
<b>Marsala Chicken</b> , Breast of Chicken, Marsala Mushroom Sauce	14
<b>Chicken Piccata</b>	15
Breast of Chicken, white wine lemon caper sauce over buttered Fettuccine noodles	
<b>Pan Seared Flank Steak</b> with Chimichurri Sauce	18
<b>Oven Roasted Salmon</b>	16
Honey Soy Glaze w/ sesame seeds, lemon dill sauce, or ginger teriyaki glaze	
<b>Mushroom Bolognese</b>	17
Cremini mushrooms, garlic, Italian herbs, crushed tomatoes, fresh shredded parmesan cheese, rigatoni pasta	
<b>Paella</b> with Chicken and Shrimp	22
<b>Roasted Vegetable Penne-Vegetarian/Vegan</b>	15
Mini penne noodles, roasted pepper variety, other seasonal vegetables, onions, garlic, olive oil, fresh shredded parmesan on side	

### OTHER MAIN COURSE ITEMS UPON REQUEST

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## Sides

<b>Roasted Seasonal Veggies &amp; New Potatoes</b> , Oven roasted, olive oil	6
<b>Roasted Seasonal Veggies</b> , olive oil, fresh garlic	5
<b>Marble Medley Roasted Potatoes</b>	5
Tri-color roasted potatoes, fresh herbs, bacon, olive oil.	
<b>Garlic Roasted Fresh Asparagus</b>	5
<b>Jasmin Garlic Rice</b>	3
<b>Risotto</b>	4.50
<b>Buttered Fettuccine noodles</b>	3
<b>Roasted Brussel Sprouts</b>	4.50
<b>Fresh Seasonal Green Beans</b> , garlic and lemon	4

## OTHER SIDES AVAILABLE UPON REQUEST

## Salads

<b>Organic Mixed Green Salad</b>	4.50
Balsamic vinaigrette, ranch blue cheese, shallot vinaigrette available.	
<b>Spinach Walnut Salad</b>	6
spinach, mixed greens, gorgonzola, bacon, walnuts, tomatoes, cucumbers, red onion, balsamic vinaigrette.	
<b>Caesar Salad</b>	5
crisp Romain, croutons, shredded parmesan, house Caesar Dressing	

## OTHER SEASONAL SALADS AVAILABLE UPON REQUEST

## Desserts

<b>Crepe Bar</b>	9
Warm crepes, choice of Caramelized Bananas and walnuts or Hot strawberries and Nutella, and seasonal Fresh Fruit Mix. Whipped Cream. Powdered Sugar.	
<b>Hot Apple Crisp</b> , Vanilla Ice Cream	8
<b>Carrot Layer Cake</b>	8
<b>Cheesecake</b>	8
<b>Chocolate Layer Cake</b>	8
<b>Chocolate Brownie</b>	4
<b>Assorted Holiday Cookies</b>	2.50

**Prices subject to change due to availability and other fluctuations.**