Private Party Menu

Price is per person

APPETIZERS

Caprese, fresh mozzarella, basil, Roma tomatoes, balsamic and olive oil **5**
Served with sliced house baguette

Spinach Artichoke Dip, baguette crostini **6**

Bruschetta, fresh tomato & basil on house baguette **5**

Warm Brie, apple pear marmalade **6**

Maryland Mini Crab Cakes, spicy remoulade **8**

Jumbo Chicken Wings **8**
Celery sticks, house ranch or blue cheese. Buffalo, BBQ, Teriyaki, or Garlic Parmesan

Meatballs, Asian BBQ sauce or marinara sauce **6**

Dumplings, chicken, pork, or vegetable, ginger soy sauce **5**

Reuben Sliders **6**
In-house slow braised corned beef, sauerkraut, 1,000 island dressing, Swiss cheese, grilled house rye

Cuban Sliders **6**
In-house slow braised carnitas, applewood smoked ham, Swiss cheese, pepperoncini, green olives, pickles, mayo, mustard, Hawaiian bun

Pulled Pork Sliders **6**
BBQ sauce, cole slaw, pickle slices, Hawaiian bun

Teriyaki Chicken Skewers, peanut dipping sauce **8**

Antipasto Skewers, Italian meats, cheese, tomatoes, olives **8**

Stuffed Cremini Mushrooms, spinach garlic cream cheese or sausage filling **7**

Smoked Salmon, whipped cream cheese, crackers **8**

Steamed Mussels, garlic white wine sauce, house baguette **8**

Steamed Shrimp, cocktail sauce ..... **Market / size**

Fried Calamari, marinara / lemon aioli **9**

Charcuterie Board **15**
Selection of cured meats, cheeses, marinated artichokes, roasted red peppers, olives, pepperoncini, crackers, house baguette crostini

OTHER APPETIZERS AVAILABLE UPON REQUEST

BAR SNACKS

Mixed Nuts (for 25) **25**

Mini Pretzels (for 25) **20**

Chips & Salsa (for 25) **60**

MAIN COURSES

Pork Tenderloin **15**

Choice of mustard glaze, raspberry chipotle sauce, or pear/apple compote

Lemon Chicken, breast of chicken with fresh lemon sauce **14**

Marsala Chicken, breast of chicken, Marsala mushroom sauce **16**

Chicken Piccata **17**

Breast of chicken, white wine lemon caper sauce over buttered fettuccine noodles

Pan-Seared Flank Steak, chimichurri sauce **19**

Oven Roasted Salmon **18**

Honey soy glaze with sesame seeds, lemon dill sauce, or ginger teriyaki glaze

Mushroom Bolognese **17**

Cremini mushrooms, garlic, Italian herbs, crushed tomatoes, fresh shredded parmesan cheese, rigatoni pasta

Eggplant Parmigiana **16**

Fresh eggplant, homemade marinara, parmesan, mozzarella, and provolone cheese, fresh Italian herbs

Roasted Vegetable Penne, vegetarian / vegan **15**

Mini penne noodles, roasted pepper variety, other seasonal vegetables, onions, garlic, olive oil, fresh shredded parmesan on the side

OTHER MAIN COURSE ITEMS AVAILABLE UPON REQUEST

SIDES

Roasted Seasonal Veggies & New Potatoes, oven roasted, olive oil **6**

Roasted Seasonal Veggies, olive oil, fresh garlic **5**

Roasted Rosemary Potatoes **5**

Garlic Roasted Fresh Asparagus **5**

Rice Pilaf **4**

Margherita Pasta **6**

Baked Penne, marinara and mozzarella **6**

Buttered Fettuccine Noodles **4**

Roasted Brussels Sprouts **5**

Fresh Seasonal Green Beans, garlic and lemon **4**

Other sides available upon request

SALADS

Organic Mixed Green Salad **5**

Balsamic vinaigrette, ranch, blue cheese, or shallot vinaigrette

Spinach Walnut Salad **6**

Spinach, mixed greens, gorgonzola, bacon, walnuts, tomatoes, cucumbers, red onion, balsamic vinaigrette

Caesar Salad **5**

Crisp romaine, croutons, shredded parmesan, house Caesar dressing

Other seasonal salads available upon request

DESSERTS

Crepe Bar **9**

Warm crepes with your choice of caramelized bananas and walnuts or hot strawberries and Nutella, seasonal fresh fruit mix, whipped cream, powdered sugar

Hot Apple Crisp, vanilla ice cream **8**

Carrot Layer Cake **10**

New York Cheesecake **11**

Turtle New York Cheesecake **13**

Chocolate Layer Cake **13**

Chocolate Fudge Brownie **5**

Assorted Holiday Cookies **1.30**

Other dessert varieties available upon request

Prices subject to change due to availability and other fluctuations.