



PRIVATE DINING MENU





AVAILABLE MONDAY - SATURDAY UNTIL 2PM. NOT AVAILABLE ON SUNDAY.
ENTRÉE SELECTIONS DUE 72 HOURS IN ADVANCE. FOR PARTIES OF 50+ GUESTS.

LUNCH

\$40

STARTERS

PLEASE SELECT ONE

- ☐ Martha's Vineyard Salad
- ☐ Classic Caesar Salad
- ☐ Seasonal Soup
- ☐ Charley's Chowder

ENTRÉES

PLEASE SELECT THREE (FOURTH ENTRÉE +\$4)

- ☐ Chicken Piccata
- ☐ Shrimp Scampi Pasta
- ☐ Seasonal Salmon
- ☐ Cajun Chicken Tortellini
- ☐ Blackened Steak Wedge Salad
- ☐ Ocean Cobb Salad
- ☐ Mushroom Bolognese (Vegan)
- ☐ Top Sirloin, 8 oz + \$10 Upgrade
- ☐ Petite Filet Mignon, 6 oz + \$15 Upgrade

DESSERT + \$8

- ☐ Cheesecake
- ☐ Crème Brûlée
- ☐ Key Lime Pie

BREAKFAST BUFFET

\$40 PARTIES OF 20+ GUESTS

- ☐ Scrambled Eggs
- ☐ Crispy Bacon
- ☐ Sausage Links
- ☐ Home Fried Potatoes with Peppers & Onions
- ☐ Biscuits & Gravy
- ☐ Fresh Fruit
- ☐ Breads, Bagels & Muffins (select one)
- ☐ Yogurt with Fresh Berries
- ☐ Pancakes or French Toast (select one)
- ☐ Spinach & Feta Quiche

ENHANCEMENTS

- ☐ Waffle Station
\$10 Per Person • 20 Guest Minimum \$200
- ☐ Omelet Station
\$10 Per Person • 20 Guest Minimum \$200
- ☐ Donut Station
\$10 Per Person • 35 Guest Minimum \$350
- ☐ Eggs Benedict
\$10 Per Person • 20 Guest Minimum \$200
- ☐ Smoked Salmon Platter
(Serves 25) • 8 lb. \$250
- ☐ Danish & Pastry Platter
(Serves 25) \$150

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TRACK 1 DINNER

\$55 PER PERSON ENTRÉE SELECTIONS DUE 72 HOURS IN ADVANCE FOR PARTIES OF 50+ GUESTS.

STARTERS

PLEASE SELECT ONE

- ☐ Martha's Vineyard Salad
- ☐ Classic Caesar Salad
- ☐ Seasonal Soup
- ☐ Charley's Chowder
- ☐ Lobster Bisque + \$5
- ☐ Wedge Salad + \$3

ENTRÉES

PLEASE SELECT THREE (FOURTH ENTRÉE + \$4)

- ☐ Mediterranean Chicken
- ☐ Top Sirloin, 8 oz.
- ☐ Seared Salmon
- ☐ Blackened Snapper & Shrimp
- ☐ Mushroom Bolognese (Vegan)
- ☐ Filet Mignon, 6 oz. + \$20
- ☐ Filet Mignon, 8 oz. + \$30

ENHANCEMENTS

- ☐ Add Jumbo Shrimp Scampi Topping + \$7
- ☐ Add Truffle Butter Topping + \$7
- ☐ Add Oscar Style + \$8

DESSERT

PLEASE SELECT ONE (SECOND DESSERT + \$5)

- ☐ Apple Dumpling
- ☐ Crème Brûlée

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TRACK 2 DINNER

\$80 PER PERSON ENTRÉE SELECTIONS DUE 72 HOURS IN ADVANCE FOR PARTIES OF 50+ GUESTS

APPETIZERS

(DISPLAY OR BUTLERED) – PLEASE SELECT TWO

- | | |
|--|--|
| ☐ Spicy Tuna Roll | ☐ Shrimp Cocktail |
| ☐ Chicken Satay | ☐ Dynamite Scallops |
| ☐ Crab Cakes | |

STARTERS

PLEASE SELECT ONE (SECOND STARTER + \$4)

- | | |
|--|--|
| ☐ Martha's Vineyard Salad | ☐ Lobster Bisque |
| ☐ Classic Caesar Salad | ☐ Seasonal Soup |
| ☐ Wedge Salad | ☐ Charley's Chowder |
| ☐ Chopped Salad | |

ENTRÉES

PLEASE SELECT THREE (FOURTH ENTRÉE + \$4)

- | | |
|---|--|
| ☐ Roasted Chicken | ☐ Crab Stuffed Salmon |
| ☐ King Salmon | ☐ Pork Chop, 14 oz. |
| ☐ Filet Mignon, 6 oz. | ☐ Blackened Snapper with Shrimp |
| ☐ 8 oz. Sirloin with Shrimp Scampi | ☐ Truffle Mushroom Risotto (Vegetarian) |
| ☐ Braised Beef Short Ribs, 6 oz. | ☐ Mushroom Bolognese (Vegan) |

ENHANCEMENTS

- | | |
|--|---|
| ☐ Add Jumbo Shrimp Scampi Topping + \$7 | ☐ Add Oscar Style + \$8 |
| ☐ Add Truffle Butter Topping + \$7 | ☐ Add Maxwell Style + \$10 |

DESSERT

PLEASE SELECT ONE (SECOND DESSERT + \$5)

- | | | |
|---------------------------------------|--|--|
| ☐ Cheesecake | ☐ Dark Chocolate Mousse | ☐ Chocolate Butter Cake |
| ☐ Crème Brûlée | ☐ Key Lime Pie | |

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TRACK 3 DINNER

\$120 PER PERSON ENTRÉE SELECTIONS DUE 72 HOURS IN ADVANCE FOR PARTIES OF 50+ GUESTS

APPETIZERS

(DISPLAY OR BUTLERED) – PLEASE SELECT THREE

- ☐ Seared Tuna
- ☐ Shrimp Cocktail
- ☐ Shrimp Tempura Roll
- ☐ Spicy Tuna Roll
- ☐ Dynamite Seafood
- ☐ Crab Cakes

STARTERS

PLEASE SELECT TWO

- ☐ Lobster Bisque
- ☐ Classic Caesar Salad
- ☐ Wedge Salad
- ☐ Seasonal Soup
- ☐ Chopped Salad

ENTRÉES

PLEASE SELECT FOUR

- | | |
|---|---|
| ☐ Ribeye, 14 oz. | ☐ King Salmon Oscar |
| ☐ New York Strip, 14 oz. | ☐ Sea Bass |
| ☐ Filet Oscar, 8 oz. | ☐ Blackened Snapper with Shrimp |
| ☐ Filet Maxwell, 8 oz. | ☐ Surf & Turf (6 oz. Filet Mignon, 5 oz. Tail) |
| ☐ Lobster Tail, 7 oz. | ☐ Mushroom Bolognese (Vegan) |
| ☐ Roasted Chicken | |

DESSERT

PLEASE SELECT TWO

- | | |
|--|--|
| ☐ Carrot Cake | ☐ Dark Chocolate Mousse |
| ☐ Crème Brûlée | ☐ Cheesecake |
| ☐ Chocolate Butter Cake | |

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CARVING STATIONS

□ Wagyu Ribeye	MKT
□ Wagyu Strip Loin	MKT
□ Beef Tenderloin	MKT
□ Prime Rib • 11 lbs.	MKT
□ Leg of Lamb • 7 lb.	\$115
□ Whole Roasted Porketta • 12 lb.	\$350
□ Whole Roasted Salmon Fillet • 4 lb.	\$125
□ Pork Loin • 8 lb.	\$125
□ Rack of Lamb • per 8 bone rack (26 oz.)	\$120
□ Smoked Turkey Breast • 6 lb.	\$125
□ Pit Smoked Ham • 9 lb.	\$175

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HORS D'OEUVRES

HOT SELECTIONS

Baked Brie en Croute toast points • 2.2 lb. wheel \$75	
Spinach & Artichoke Dip toast points \$75	
Chicken Satay peanut dipping sauce • 50 pieces \$125	
Vegetable Egg Rolls crispy fried wontons • 50 pieces \$100	
BBQ Bacon Wrapped Shrimp chipotle bbq sauce • 25 pieces \$150	
Miniature Beef Wellingtons 50 pieces \$250	
Hibachi Chicken Skewers 50 pieces \$110	
Asian Dumplings pork or shiitake mushroom • 50 pieces \$100	
Mini Crab Cakes 50 pieces \$300	
Granny Dee's Meatballs marinara sauce, whipped ricotta, basil 25 pieces \$115	

SUSHI SELECTIONS

24 pieces • \$70 48 pieces •	\$135
Spicy Tuna Roll	
California Roll	
Vegetable Roll	
Shrimp Tempura Roll	

COLD SELECTIONS

Charcuterie Board Serves approx. 25 \$150	
Tomato Bruschetta 50 pieces \$50	
Raw Oysters on the Half Shell 50 pieces \$150	
Fresh Seasonal Fruit Tray Serves approx. 25 \$75	
Fresh Vegetable Crudités house-made Ranch • Serves approx. 25 \$75	
Artisan Cheese Platter Serves approx. 25 \$125	
Iced Shrimp Cocktail 50 pieces • \$100 100 pieces • \$190	

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LATE NIGHT SNACKS

Item Name	Price per guest
☐ Fried Pickles	\$12
☐ Fried Mozzarella Sticks	\$10
☐ Prime Rib Sliders	\$12
☐ Queso Dip & Chips	\$9
☐ Mushroom Flatbread	\$10
☐ Cheeseburger Sliders	\$12
☐ Chicken Fingers	\$12
☐ Crispy Chicken Tacos	\$12
☐ French Fries	\$9
☐ Pepperoni Flatbread	\$12
☐ Pulled Pork Sliders	\$12
☐ Pierogies • Potato & Cheese	\$12

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ALCOHOLIC BEVERAGE SERVICE OPTIONS

HOSTED (CONSUMPTION) BAR

COCKTAILS ARE CHARGED ON A CONSUMPTION BASIS AND BILLED ON THE MAIN TAB;
HOST MAY SPECIFY OFFERINGS AND TIMEFRAME TO SUIT THE NEEDS OF THE EVENT;
PRIVATE BAR AVAILABLE IN YOUR ROOM FOR ADDITIONAL \$50 SETUP & BARTENDER CHARGE

CASH BAR

INDIVIDUAL GUESTS ARE CHARGED PER DRINK AS IT IS SERVED TO THEM;
PRIVATE BAR AVAILABLE IN YOUR ROOM FOR ADDITIONAL \$50 SETUP & BARTENDER CHARGE

OPEN (PACKAGE) BAR

SET PRICE PER PERSON • AFTERNOON PRICING | EVENT MUST CONCLUDE BY 3:30PM
FOR THE SAFETY OF OUR GUESTS AND TO ENSURE A PLEASANT EVENT, WE DO NOT OFFER SHOT SERVICES

BEER & WINE PACKAGE

BUD LIGHT, YUENGLING, PREMIUM HOUSE LABEL RED & WHITE WINE

Afternoon pricing • 2 hours | 22 • 3 hours | 25 • 4 hours | 27 • 5 hours | 30

Evening pricing • 2 hours | 24 • 3 hours | 27 • 4 hours | 29 • 5 hours | 32

STANDARD BAR

HOUSE BRAND VODKA, GIN, RUM, TEQUILA, BOURBON & SCOTCH, BUD LIGHT, YUENGLING, PREMIUM HOUSE LABEL RED & WHITE WINE

Afternoon pricing • 2 hours | 24 • 3 hours | 30 • 4 hours | 32 • 5 hours | 36

Evening pricing • 2 hours | 28 • 3 hours | 34 • 4 hours | 36 • 5 hours | 40

PREMIUM BAR

INCLUDES ALL STANDARD ITEMS PLUS: ABSOLUT, TITO'S, BEEFEATER, TANQUERAY, JOHNNIE WALKER RED, JOSE CUERVO GOLD, HENNESSY VS, JACK DANIELS, BACARDI, CAPTAIN MORGAN
SELECT IMPORT BEERS (HEINEKEN, CORONA)

Afternoon pricing • 2 hours | 28 • 3 hours | 34 • 4 hours | 40 • 5 hours | 44

Evening pricing • 2 hours | 32 • 3 hours | 38 • 4 hours | 44 • 5 hours | 48

DELUXE BAR

INCLUDES ALL PREMIUM ITEMS PLUS: GREY GOOSE, BELVEDERE, BOMBAY SAPPHIRE, BULLEIT, JOHNNIE WALKER BLACK, GLENLIVET 12 YR., CROWN ROYAL, SAUZA GOLD, REMY MARTIN VSOP, SELECT PREMIUM BEERS (GUINNESS)

Afternoon pricing • 2 hours | 32 • 3 hours | 38 • 4 hours | 42 • 5 hours | 46

Evening pricing • 2 hours | 36 • 3 hours | 42 • 4 hours | 46 • 5 hours | 50

OPEN (PACKAGE) BAR UPGRADES

Cordial Station • select premium after dinner cordials during the final hour • +\$10 per person

Signature Cocktail • your personal signature cocktail, butlered for 30 minutes • +\$5 per person

BEVERAGE BOWLS

APPROXIMATELY 25 SERVINGS PER BOWL

Mimosa Punch • 75

Bloody Mary • 125

Champagne Fruit Punch • 75

Sangria • 125

Pink Lemonade • non-alcoholic • 40

Fruit Punch • non-alcoholic • 50



HOLIDAY COCKTAILS

Fireside Peach Rita

Casamigos Reposado Tequila, Liber & Co. Yakima Valley Peach, Cointreau Orange Liqueur, Angostura & Hellfire Bitters, fresh lime

Snow-Jito (zero proof option)

Flûre Spiced Cane Rum Alternative, Monin Spiced Brown Sugar, Fever-Tree Ginger Beer, mint, lime



WEDDING PLATED LUNCH

\$75 PER PERSON

(EVENT MUST CONCLUDE BY 4PM)

ALL WEDDING RECEPTIONS INCLUDE COMPLIMENTARY CHAMPAGNE TOAST, DELUXE BREAD SERVICE, STANDARD "SELF-SERVICE" COFFEE STATION, COMPLIMENTARY CUTTING & SERVICE OF YOUR WEDDING CAKE

APPETIZER TABLE

THE FOLLOWING ARE INCLUDED; ADDITIONAL APPETIZERS AVAILABLE FOR ADDITIONAL CHARGE

- ☐ Fresh Vegetable Crudités
- ☐ Assorted Domestic Cheese & Crackers

SOUP

AVAILABLE FOR ADDITIONAL CHARGE; A COMPLIMENTARY SOUP COURSE UPGRADE IS AVAILABLE WHEN A SINGLE ENTRÉE SELECTION IS MADE.

- ☐ Charley's Chowder • \$5 per person
- ☐ Traditional Wedding Soup • \$5 per person

SALAD

PLEASE SELECT ONE

- ☐ Classic Caesar Salad
- ☐ Martha's Vineyard Salad

ENTRÉES

PLEASE SELECT TWO; ADDITIONAL \$2 PER PERSON IF A 3RD ENTRÉE IS SELECTED;
NO ADDITIONAL CHARGE FOR A VEGETARIAN OPTION (TOTAL ENTRÉES MAY NOT EXCEED 4);
EVENTS WITH 50 OR MORE GUESTS MUST PROVIDE ENTRÉE COUNTS SEVEN (7) DAYS PRIOR TO EVENT

- ☐ Bronzed Salmon
- ☐ Mediterranean Chicken
- ☐ Parmesan Snapper & Shrimp
- ☐ Mushroom Bolognese (Vegan)
- ☐ Petite Filet Mignon, 6 oz.
- ☐ Seasonal Ravioli

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WEDDING RECEPTION TIER ONE

\$90 PER PERSON

ALL WEDDING RECEPTIONS INCLUDE COMPLIMENTARY CHAMPAGNE TOAST, DELUXE BREAD SERVICE, STANDARD "SELF-SERVICE" COFFEE STATION, COMPLIMENTARY CUTTING & SERVICE OF YOUR WEDDING CAKE

APPETIZER TABLE

THE FOLLOWING ARE INCLUDED; ADDITIONAL APPETIZERS AVAILABLE FOR ADDITIONAL CHARGE

- ☐ Fresh Vegetable Crudités
- ☐ Assorted Domestic Cheese & Crackers
- ☐ Asian Dumplings* (Pork or Shiitake Mushroom)
- ☐ Hibachi Chicken Skewers*
- ☐ Vegetable Egg Rolls*

*HOT APPETIZERS INCLUDE BUTLER SERVICE

SOUP

AVAILABLE FOR ADDITIONAL CHARGE; A COMPLIMENTARY SOUP COURSE UPGRADE IS AVAILABLE WHEN A SINGLE ENTRÉE SELECTION IS MADE.

- ☐ Charley's Chowder • \$5 per person
- ☐ Traditional Wedding Soup • \$5 per person

SALAD

PLEASE SELECT ONE

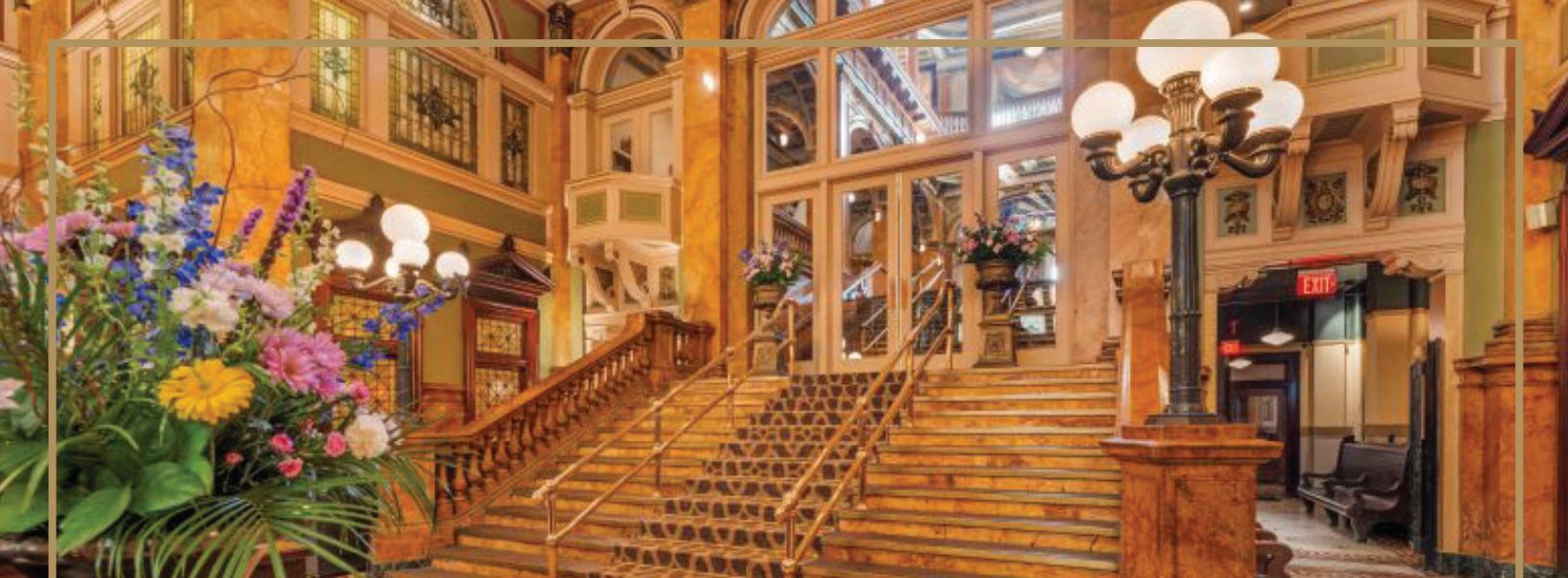
- ☐ Classic Caesar Salad
- ☐ Martha's Vineyard Salad

ENTRÉES

PLEASE SELECT TWO; ADDITIONAL \$2 PER PERSON IF A 3RD ENTRÉE IS SELECTED;
NO ADDITIONAL CHARGE FOR A VEGETARIAN OPTION (TOTAL ENTRÉES MAY NOT EXCEED 4);
EVENTS WITH 50 OR MORE GUESTS MUST PROVIDE ENTRÉE COUNTS SEVEN (7) DAYS PRIOR TO EVENT

- | | |
|---|---|
| ☐ Seared Sea Bass | ☐ Roasted Chicken |
| ☐ Parmesan Snapper & Shrimp | ☐ Seasonal Ravioli |
| ☐ Crab Stuffed Salmon | ☐ Mushroom Bolognese (Vegan) |
| ☐ Petite Filet Mignon, 6 oz. | |

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WEDDING RECEPTION TIER TWO

\$100 PER PERSON

ALL WEDDING RECEPTIONS INCLUDE COMPLIMENTARY CHAMPAGNE TOAST, DELUXE BREAD SERVICE, STANDARD "SELF-SERVICE" COFFEE STATION, COMPLIMENTARY CUTTING & SERVICE OF YOUR WEDDING CAKE

APPETIZER TABLE

THE FOLLOWING ARE INCLUDED; ADDITIONAL APPETIZERS AVAILABLE FOR ADDITIONAL CHARGE

- ☐ Fresh Vegetable Crudités
- ☐ Artisan Cheese + Crackers
- ☐ Mini Beef Wellingtons*
- ☐ Hibachi Chicken Skewers*
- ☐ BBQ Bacon Wrapped Shrimp

*HOT APPETIZERS INCLUDE BUTLER SERVICE

SOUP

A COMPLIMENTARY SOUP COURSE UPGRADE IS AVAILABLE WHEN A SINGLE ENTRÉE SELECTION IS MADE.

- ☐ Charley's Chowder
- ☐ Traditional Wedding Soup

SALAD

PLEASE SELECT ONE

- ☐ Chopped Salad
- ☐ Martha's Vineyard Salad

ENTRÉES

PLEASE SELECT TWO; ADDITIONAL \$2 PER PERSON IF A 3RD ENTRÉE IS SELECTED;
NO ADDITIONAL CHARGE FOR A VEGETARIAN OPTION (TOTAL ENTRÉES MAY NOT EXCEED 4);
EVENTS WITH 50 OR MORE GUESTS MUST PROVIDE ENTRÉE COUNTS SEVEN (7) DAYS PRIOR TO EVENT

- | | |
|--|--|
| ☐ Roasted Chicken | ☐ Halibut |
| ☐ King Salmon | ☐ Pork Chop, 14 oz. |
| ☐ Filet Mignon, 8 oz. | ☐ Snapper Hemingway |
| ☐ 6 oz. Petite Filet with Shrimp Scampi | ☐ Truffle Mushroom Risotto (Vegetarian) |
| ☐ Seared Sea Bass | ☐ Mushroom Bolognese (Vegan) |
| ☐ Braised Beef Short Ribs, 6 oz. | |

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