

# LUNCH

SANDWICHES - \$30++ Per Person

## Roast Beef Sandwich

Thinly Sliced Roast Beef, Arugula, Balsamic Red Onions, Bleu Cheese Spread, Served on a pretzel bun and a pickle spear

## Italian Chicken Sandwich

Herb marinated Grilled Chicken Breast, Sundried Tomato Jam, Spring Mix, Basil, Sliced Red onions, served with Melted Provolone Cheese. On a house made Focaccia Bread

## Grilled Spring Vegetable Wrap

Grilled Spring Vegetables, Herbed Cream Cheese Spread, Sliced Tomato, Baby Spinach, Grilled Zucchini, Grilled Yellow Squash, Grilled Marinated Eggplant. Rolled in a Lavash Bread

## Fruit Salad

Honeydew, Cantaloupe, Watermelon, Pineapple

## House Made Chips

BBQ Spice and Salt and Vinegar flavors

## Desserts

House Made Chocolate Chip Cookies  
House Made Brownies



# ADD-ONS

Dessert Menu Options- \$ 12 Per Person

## Flourless Chocolate Cake

## Triple Berry Tarts

## Tiramisu

## Assorted Cookies, Brownies

## House Made Churros

## Fruit Cups

Carving Station Add on  
\$250 Dollars + cost of food

Plated or Buffet style menus available  
Custom menus are available upon request  
Availability dependent on price per person



# BANQUET MENU



Consuming Raw or undercooked meats, Poultry, Seafood, Shellfish, or Eggs may increase your risk of foodborne illness advisory. Please notify the server about any allergen request.  
Groups of 8 or more are subject to 18% gratuity  
Corkage Fee 25/35

# \$30++ PER PERSON

## SALAD

### House Salad

Spring Mix, Red Onions, Cherry Tomatoes, House Made Croutons, Tossed in Balsamic Vinaigrette

## MAINS

### Chicken Piccata

Grilled Chicken Breast Topped with a tangy sauce made with Lemon, Capers and Fresh Herbs

OR

### Chicken Marsala

Grilled Chicken Breast Topped with a Creamy Mushroom and Marsala wine sauce

## VEGETABLES

### Grilled Summer Squash

Grilled Summer squashes, Tossed with Roasted Cipollini Onions, and Finished with a drizzle of Basil Pesto

OR

### Sauteed Green Beans

Haricot Vert Green Beans sauteed with caramelized Shallots, and Blistered Cherry Tomatoes

## STARCHES

### Herb Roasted Potatoes

Red Bliss Potatoes tossed with Fresh Herbs and roasted Until Crispy

OR

### Wild Rice Pilaf

A blend of Basmati and Wild rice steamed with fresh herbs and Garlic

# \$40++ PER PERSON

## SALAD

### House Salad

Spring Mix, Red Onions, Cherry Tomatoes, House Made Croutons, Tossed in Balsamic Vinaigrette

OR

### Classic Caesar Salad

House Made Croutons, Romaine Lettuce, Grated Parmesan Cheese, Tossed in a Creamy Caesar Dressing

## MAINS

### Roasted Pork Loin

Roasted Center Cut Pork Loin Served with a Spanish Romesco Sauce

OR

### Grilled Skirt Steak

Grilled Black Angus Skirt Steak, topped w/ Chimichurri sauce & Roasted Cipollini Onions

## VEGETABLES

### Grilled Asparagus w/ Blistered Sweet Peppers

Grilled Delta Asparagus tossed in Lemon Zest & Herbs Finished w/ Blistered Sweet Peppers

OR

### Parmesan Crusted Broccoli

Tender Grilled Broccoli, tossed in a Lemon Vinaigrette, then covered w/ Parmesan Cheese & roasted until crispy

## STARCHES

### Brown Sugar Roasted Sweet Potatoes

Sweet Potatoes in warm Spices & Brown Sugar & Roasted until Tender

OR

### Herb Roasted Potatoes

Roasted Garlic, and fresh chives lightly folded into Creamy Mashed Potatoes and topped with warm Garlic oil

# \$50++ PER PERSON

## SALAD

### House Salad

Spring Mix, Red Onions, Cherry Tomatoes, House Made Croutons, Tossed in Balsamic Vinaigrette

OR

### Classic Caesar Salad

House Made Croutons, Romaine Lettuce, Grated Parmesan Cheese, Tossed in a Creamy Caesar Dressing

## MAINS

### Braised Beef Short Rib

Braised Angus Beef Short Rib, Topped with a Red Wine Demi-Glace

OR

### Grilled Teriyaki Salmon Fillet

Grilled Salmon Fillet Topped with a Sweet Teriyaki Sauce

## VEGETABLES

### Heirloom Carrot Medley

A mixture of Baby Heirloom Carrots Roasted & Tossed w/ Fresh English Peas

OR

### Roasted Cauliflower w/ Meyer Lemon & Brown Butter

Roasted Local Cauliflower, tossed in fresh squeezed Meyer lemon Vinaigrette and Topped with a drizzle of Brown Butter

## STARCHES

### Potatoes Au Gratin

Thinly Sliced Potatoes Covered in Smoked Cheddar cheese and Baked until Tender

OR

### Mushroom Risotto

Arborio Rice Cooked with Caramelized onions and Chicken Stock until tender and Finished with Parmesan Cheese, and Mascarpone Cheese