



## **Private Events Package**

## 3 Course Sit Down Dinner

Package One

**\$32 Per Person**

### First Course

Mixed Green Salad

Caesar Salad

Soup of the Day

### Second Course

Herb Roasted Chicken

Pan seared chicken breast, sauteed broccolini, garlic mashed potatoes, and wild mushrooms finished with an herb jus

Roasted Meat Loaf

Angus beef meatloaf, green beans, garlic mashed, with a brown gravy

Grilled Flank Steak

Sautéed broccolini, mashed potatoes, herb butter

Pan Roasted Salmon

Sauteed broccolini, citrus risotto, herb cream sauce

Penne Vodka

Roasted garlic and shallots, plum tomato cream sauce

### Dessert

Warm Bread Pudding

Vanilla & Toffee Sauce

Warm Fudge Brownie

Vanilla Ice Cream, Chocolate Drizzle

Add Domestic Draft Beer & House Wine \$11 per person • Add Sangria \$9 per person  
Alcohol Served for 3 Hours

Prices do not include banquet fees, sales tax or gratuity

## 3 Course Sit Down Dinner

Package Two

**\$45 Per Person**

### First Course

Wedge Salad

Iceberg lettuce, grape tomatoes, red onion and bacon, blue cheese crumbles, blue cheese dressing

Steamed Mussels

Steamed mussels, andouille sausage, pickled jalapeños, tomatoes, white wine garlic broth

Fried Calamari

Wasabi sesame encrusted tuna, arugula, candied lemon, pumpkin seed wasabi mayo, lemon vinaigrette

### Second Course

Chicken Roulade

Pan roasted chicken, herb cheese stuffing, ratatouille, roasted potatoes, natural jus

Braised Boneless Short Rib

White bean ragu, andouille sausage, caramelized pearl onions, roasted baby carrots

Grilled Pork Chop

Butternut squash herb risotto, rosemary jus, seasonal vegetables

Herb Shrimp Linguini

Sautéed shrimp, asparagus tips, cherry tomatoes, herb butter sauce

### Dessert

Warm Bread Pudding

Vanilla & Toffee Sauce

Warm Apple Crisp

Vanilla Ice Cream, Caramel Drizzle

Add Domestic Draft Beer & House Wine \$11 per person • Add Sangria \$9 per person  
Alcohol Served for 3 Hours

Prices do not include banquet fees, sales tax or gratuity

## 3 Course Sit Down Dinner

Package Three

**\$55 Per Person**

### First Course

#### Shrimp & Crab Meat Cocktail

Lump crab, jumbo shrimp, avocado, house cocktail, tartar sauce, served chilled

#### Crab Cakes

Spicy aioli, mixed field greens, citrus vinaigrette

#### Caprese Salad

Fresh mozzarella, tomato, basil, balsamic reduction, pesto drizzle

#### Wild Mushroom Risotto

Wild mushroom risotto, grilled vegetables, butternut squash puree

### Second Course

#### Filet Mignon

Wild mushrooms, caramelized pearl onions, roasted fingerling potatoes

#### Surf & Turf

Wild mushrooms, caramelized pearl onions, roasted fingerling potatoes

#### Sesame Ahi Tuna

Wasabi sesame encrusted tuna, edamame, red pepper slaw, wasabi mashed potatoes

#### Seafood Risotto

Clams, mussels, shrimp, calamari, peppers, onions, tomatoes, saffron risotto

### Dessert

#### Warm Bread Pudding

Vanilla & Toffee Sauce

#### Warm Apple Crisp

Vanilla Ice Cream, Caramel Drizzle

Add Domestic Draft Beer & House Wine \$11 per person • Add Sangria \$9 per person  
Alcohol Served for 3 Hours

Prices do not include banquet fees, sales tax or gratuity

## Dinner Buffet Package

**\$32 Per Person**

### Entrees

Choice of 3

#### Penne Vodka

Roasted shallot and garlic, plum tomato sauce, cream

#### Herb Roasted Chicken

Roasted chicken breast, natural jus

#### Chicken Parmesan

Pan fried chicken breast, melted mozzarella, plum tomato sauce

#### Chicken Marsala

Roasted chicken breast, wild mushroom marsala wine sauce

#### Sliced Sirloin

Wild mushroom gravy

#### Roasted Meat Loaf

Roasted herb demi

#### Sliced Pork Loin

Wild mushroom gravy

#### Oven Roasted Salmon

Herb cream sauce

### Sides

Choice of 2

#### Mashed

#### Herb Roasted Potatoes

#### Rice Pilaf

#### Sauteed Seasonal Vegetables

### Salad

#### Mixed Garden

Mixed field greens, tomato, cucumber, balsamic vinaigrette

#### Caesar

Grated parmesan, garlic croutons

### Dessert

#### Warm Bread Pudding

Vanilla & Toffee Sauce

#### Warm Fudge Brownie

Chocolate Drizzle

### Beverages

Soft Drinks • Coffee • Tea

Add Domestic Draft Beer & House Wine \$11 per person • Add Sangria \$9 per person  
Alcohol Served for 3 Hours

Prices do not include banquet fees, sales tax or gratuity

## Luncheon Package

**\$18 Per Person**

### Sandwich Platters

Choice of 3

#### Turkey BLT

Roasted turkey breast, lettuce, tomato, bacon, mayo, toasted sourdough

#### Grilled Vegetable Panini

Portabella mushroom, zucchini, squash, caramelized onions, tomatoes, and arugula with balsamic in a grilled spinach wrap

#### Sliced Steak Sandwich

Sliced steak, sauteed peppers and onions, melted cheddar jack, brick oven hero

#### Tomato Mozzarella Sandwich

Fresh mozzarella, tomato, arugula, balsamic spread, herb foccacia bread

#### Grilled Chicken Sandwich

Grilled chicken, cheddar, bacon, lettuce, tomato, honey mustard, toasted artisan roll

### Soup & Salad

Choice of 2

#### Soup of the Day

#### Mixed Garden

Mixed field greens, tomato, cucumber, balsamic vinaigrette

#### Caesar

Grated parmesan, garlic croutons

### Dessert

#### Warm Bread Pudding

Vanilla & Toffee Sauce

#### Warm Fudge Brownie

Chocolate Drizzle

### Beverages

Soft Drinks • Coffee • Tea

Add Domestic Draft Beer & House Wine \$11 per person • Add Sangria \$9 per person  
Alcohol Served for 3 Hours

Prices do not include banquet fees, sales tax or gratuity

## Brunch Package

**\$25 Per Person**

### Breakfast Items

French Toast

Pancakes

Scrambled Eggs

Sausage

Bacon

Roasted Potatoes

Assorted Bagels

Smoked Salmon (add \$3 per guest)

### Lunch Items

Choice of 2

Penne Vodka

Chicken Marsala

Sliced Pork Loin

Salmon

Sliced Sirloin (add \$3 per guest)

### Dessert

Fresh Fruit Salad • Muffins • Bagels

### Beverages

Juice • Milk • Coffee • Tea

### Omelete Station

Fresh Omelete Bar • Additional \$4 per person

### Carving Station

Choice of 1

Roasted Turkey Breast • Roast Beef • Baked Ham

Additional \$8 per person

Add Endless Bloody Marys and Mimosas \$10 per person • Add Sangria \$9 per person  
Alcohol Served for 3 Hours

Prices do not include banquet fees, sales tax or gratuity

## Passed Hors D'oeuvres

**Choice of 4 - \$14 Per Person**

**Choice of 8 - \$22 Per Person**

Passed for One Hour

Additional \$10 per person for each additional hour

### Hot & Cold Selections

Warm Risotto Cakes with pancetta and grated parmesan	Seared Ahi Tuna
Vegetable Spring Rolls	Steak Tartare
Mini Maryland Crab Cakes	Tuna Tartare
Coconut Shrimp	Bruschetta
Fried Artichoke Hearts	Goat Cheese Stuffed Cherry Tomatoes
Artichoke Dip Crostini	Prosciutto Wrapped Melon
Seared Scallop on Crispy Potato Cake	Caesar Salad Cups
Stuffed Mushrooms	Mini Lobster Sliders
Fried Ravioli	Shrimp Cocktail (additional \$2 per person)
Mini Risotto Balls	
Beef or Chicken Satay	
Baby Quiche	
Mini Beef Sliders	
Pigs In a Blanket	

## Open Bar Packages

Priced Per Person By The Hour	4 Hours	3 Hours	2 Hours	1 Hour
Package One -Premium Liquor -Imported Beer -Domestic Beer -Wine	\$42	\$36	\$32	\$22
Package Two -Call Liquor -Domestic Draft Beer -Wine	\$34	\$28	\$22	\$18
Package Three -House Liquor -Domestic Draft Beer -Wine	\$24	\$22	\$18	\$14
Package Four -Domestic Draft Beer -Wine	\$25	\$20	\$15	\$12

### Red & White Wine Selections

\$30 Per Bottle (Magnum 1.5 L)

Cabernet Sauvignon  
Merlot  
Pinot Grigio  
Chardonnay  
Sauvignon Blanc

### Cocktail Hour Package

\$32 Per Person

One hour Open Bar Package 2  
Choice of 4 Passed Hors D'oeuvres

One Hour Bloody Mary & Mimosa \$10 per Person