



Party Packages

Menu #1

\$100 per person / 3 course meal

(American coffee, soda, tea included
Tax and gratuity will be added to check)

Soup or Salad served Individually

French Onion Soup / Loaded Baked Potato Soup
or
Prime Salad / Caesar Salad

Entrée (pick 4) served Individually

(all entrees served with potatoes and veggies)

Dry Aged NY Strip
Filet Mignon

Chicken Martini
Chicken Parmigiana
Faroe Island Salmon
Berkshire Pork Chop
Colorado Lamb Chops

Dessert served Individually

Tiramisu
Cheesecake
Chocolate Cake
Apple Strudel

Menu #2

\$120 per person / 3 course meal

(Includes American coffee, soda and tea
Tax and gratuity will be added to check)

Appetizers (pick 2) served family style

Cold Antipasto
Fried Calamari
Clams Oreganata
Thick Cut Bacon

Entrée (pick 5) served Individually

(all entrees served with potatoes and veggies)

Dry Aged NY Strip
Filet Mignon
Chicken Martini
Chicken Parmigiana
Faroe Island Salmon

Bronzino
Berkshire Pork Chop
Colorado Lamb Chops

Dessert served Individually

Tiramisu
Cheesecake
Chocolate Cake
Apple Strudel

Menu #3

\$150 per person / 4 course meal

(Includes American coffee, espresso, cappuccino, soda and tea
Tax and gratuity will be added to check)

Appetizers (pick 3) served Individually

Crab Cakes
Oysters
Tuna Sashimi
Crispy Sushi Bites

Soup or Salad served Individually

French Onion Soup / Lobster Bisque
or
Prime Salad / Caesar Salad / Wedge Salad

Entrée (pick 6) served Individually

(all entrees served with potatoes and veggies)

Dry Aged Bone in Rib Eye
Filet Mignon
Chicken Martini
Faroe Island Salmon
Bronzino
Chilean Sea Bass
Swordfish

Berkshire Pork Chop
Colorado Lamb Chops

Dessert served Individually

Tiramisu
Cheesecake
Chocolate Cake
Apple Strudel

Add pasta course to any package \$10 per person

Add beer and house wine to any package \$30 per person
(3 hour limit)