



## STONE MARKET

\$49 PER PERSON



### 1st Course

#### FARMER'S MARKET SALAD

Tossed organic greens / Cucumber / Tomato / Aged balsamic vinaigrette

or

#### SOUP DU JOUR

### 2nd Course

(Pre-select three of the following)

#### MARKET FRESH FISH

Our seasonal fresh fish selection  
with signature sauces

#### SMOKED BUTTER BASTED CHICKEN

House smoked butter / artichokes  
sun-dried tomatoes / shitake mushrooms  
rosemary / au jus

#### SPAGHETTI CAMARON C.F. – D.F.

Zucchini / Heirloom tomatoes  
White gulf shrimp / garlic / E.V.O.O

#### 12oz. PRIME NEW YORK

21days dry-aged USDA Prime corn-fed

All steaks accompanied with  
herb garlic mashed potatoes

### Entrée Enhancements

LOBSTER TAIL \$17

BLEU CHEESE CRUST \$5

OSCAR STYLE \$15

AU POIVRE \$4

SIX LARGE SHRIMP \$15

SHAVES OF ITALIAN TRUFFLE \$12

### Entrée Complements

(\$20 each • serves 4-5 guests)

PANCETTA-FIG BRUSSELS SPROUTS

BEER BATTERED FRENCH FRIES

APPLEWOOD BACON

CAULIFLOWER SAFFRON PUREE

ONION RINGS

HERB BUTTER CORN

CREAM OF SPINACH

WILD MUSHROOMS

SEASONAL VEGETABLES

### 3rd Course

(Pre-select 2 of the following)

CHOCOLATE MOUSSE • N.Y. CHEESECAKE • TIRAMISU

All menus include fresh hot bread and butter, tea, and coffee service





## STONE STANDARD

\$59 PER PERSON



### 1st Course

(Pre-select two of the following)

#### WEDGE SALAD

Organic iceberg/ Maytag farms blue cheese/ Cherry tomatoes/ Applewood bacon/ Blue cheese dressing

#### KALE CAESAR SALAD

Whole leaf romaine/ciabatta crostini/Shaved parmesano romano/ Kale curls

#### SOUP DU JOUR

### 2nd Course

(Pre-select three of the following)

#### CHINOOK KING SALMON

Parmesan herb risotto, lemon saffron coulis

#### SMOKED BUTTER BASTED CHICKEN

Artichokes / sun-dried tomatoes  
shitake mushrooms / rosemary /Au Jus

#### SPAGHETTI CAMARON C.F. – D.F.

Zucchini / Heirloom tomatoes /  
White gulf shrimp / garlic /E.V.O.O

#### 8 oz. PRIME FILET MIGNON

21days wet-aged USDA Prime

#### 16 oz. PRIME NEW YORK

21days dry-aged USDA Prime corn-fed

#### 20 oz. PRIME BONE-IN RIB EYE

21days dry-aged USDA Prime Midwestern beef,  
Highly marbled with intense flavors

All steaks accompanied with herb garlic  
mashed potatoes

### Entrée Enhancements

LOBSTER TAIL \$17

BLEU CHEESE CRUST \$5

OSCAR STYLE \$15

AU POIVRE \$4

SIX LARGE SHRIMP \$15

SHAVES OF ITALIAN TRUFFLE \$12

### Entrée Complements

(\$20 each • serves 4-5 guests)

PANCETTA-FIG BRUSSELS SPROUTS

BEER BATTERED FRENCH FRIES

APPLEWOOD BACON

CAULIFLOWER SAFFRON PUREE

ONION RINGS

HERB BUTTER CORN

CREAM OF SPINACH

WILD MUSHROOMS

SEASONAL VEGETABLES

### 3rd Course

(Pre-select two of the following)

CHOCOLATE MOUSSE • N.Y. CHEESECAKE • TIRAMISU

All menus include fresh hot bread and butter, tea, and coffee service





## STONE PREMIUM

\$69 PER PERSON



### 1st Course *(Pre-select three of the following)*

BRUSCHETTA

CRISPY WONTON TOGARASHI

AHI TUNA TARTARE

CAPRESE SALAD  
pesto dressing

STEAK LOLLIPOP  
chimichurri sauce

ARTICHOKE & GORGONZOLA  
STUFFED MUSHROOM CAP

CRISPY CALAMARI

VEGETARIAN POT STICKER  
with soy sauce

WILD BOAR SAUSAGE  
cabbage / bell peppers

ASPARAGUS ASIAGO PHYLLO

### 2nd Course *(Pre-select two of the following)*

GREYSTONE SALAD  
Encinita's living lettuce/ caramelized walnuts  
bosc pear/ maytag blue cheese/ lemon mustard  
vinaigrette/ black truffle croutons

KALE CAESAR SALAD  
Whole leaf romaine/ciabatta crostini  
shaved parmesano romano/ kale curls

SOUP DU JOUR

### 3rd Course *(Pre-select three of the following)*

CHILEAN SEA BASS  
Organic Jullian vegetables  
pineapple citrus jalapeno reduction

16 oz. PRIME NEW YORK  
21days dry-aged USDA Prime corn-fed

SMOKED BUTTER BASTED CHICKEN  
House Smoked Butter / Artichokes  
sun-dried tomatoes / shitake mushrooms  
rosemary / Au Jus

10 oz. PRIME FILET MIGNON  
21days wet-aged USDA Prime corn-fed

COLORADO LAMB CHOPS  
Pear-infused Cabernet reduction  
Gorgonzola / Kale / Wild Rice

20 oz. PRIME BONE-IN RIB EYE  
21days dry-aged USDA Prime Midwestern beef,  
Highly marbled with intense flavors

BUFFALO TENDERLOIN  
Poached pear / dry fig / Swiss chard  
Garlic mash / Port reduction

All steaks accompanied with herb garlic  
mashed potatoes

### Entrée Enhancements

LOBSTER TAIL \$17  
BLEU CHEESE CRUST \$5

OSCAR STYLE \$15  
AU POIVRE \$4

SIX LARGE SHRIMP \$15  
SHAVES OF ITALIAN TRUFFLE \$12

### Entrée Complements *(\$20 each • serves 4-5 guests)*

PANCETTA-FIG BRUSSELS SPROUTS  
BEER BATTERED FRENCH FRIES  
APPLEWOOD BACON

CAULIFLOWER SAFFRON PUREE  
ONION RINGS  
HERB BUTTER CORN

CREAM OF SPINACH  
WILD MUSHROOMS  
SEASONAL VEGETABLES

### 4th Course *(choose one)*

CHOCOLATE MOUSSE • N.Y. CHEESECAKE • TIRAMISU



## STONE LUXE

\$89 PER PERSON



### 1st Course *(Pre-select four of the following)*

STEAK LOLLIPOP CHIMICHURRI SAUCE

STEAK TARTAR  
capers / parmesan cheese with truffle oil on brioche

WILD BOAR SAUSAGE  
cabbage / bell peppers

### 2nd Course *(Pre-select two of the following)*

GREYSTONE SALAD  
Encinita's living lettuce/ caramelized walnuts  
bosc pear/ maytag blue cheese/ lemon mustard  
vinaigrette/ black truffle croutons

### 3rd Course *(Pre-select four of the following)*

CHILEAN SEA BASS  
Organic Jullian vegetables  
pineapple citrus jalapeno reduction

LAMB CHOPS & JUMBO DOVER SCALLOPS  
Saffron arborio risotto/Syrah reduction

ROASTED ELK CHOP  
Porcini Rubbed coriander-blackberry reduction  
kale / cauliflower saffron puree

SURF & TURF  
10oz Prime Filet / Australian lobster tail  
garlic potato puree

TEMPURA JUMBO SHRIMP

MINI CRAB CAKE / WHOLE GRAIN MUSTARD AIOLI

ASPARAGUS ASIAGO PHYLLO

CAPRESE SALAD / PESTO DRESSING

KALE CAESAR SALAD  
Whole leaf romaine/ciabatta crostini/shaved  
parmesano romano/ kale curls

SOUP DU JOUR

\*16 oz. PRIME NEW YORK  
21days dry-aged USDA Prime corn-fed

\*10 oz. PRIME FILET MIGNON  
21days wet-aged USDA Prime corn-fed

\*20 oz. PRIME BONE-IN RIB EYE  
21days dry-aged USDA Prime Midwestern beef,  
Highly marbled with intense flavors

\*served with Shrimp Scampi  
Julienne vegetables / mashed potatoes

### Entrée Enhancements

LOBSTER TAIL \$17  
BLEU CHEESE CRUST \$5

OSCAR STYLE \$15  
AU POIVRE \$4

SIX LARGE SHRIMP \$15  
SHAVES OF ITALIAN TRUFFLE \$12

### Entrée Complements *(\$20 each • serves 4-5 guests)*

PANCETTA-FIG BRUSSELS SPROUTS  
BEER BATTERED FRENCH FRIES  
APPLEWOOD BACON

CAULIFLOWER SAFFRON PUREE  
ONION RINGS  
HERB BUTTER CORN

CREAM OF SPINACH  
WILD MUSHROOMS  
SEASONAL VEGETABLES

### 4th Course

CHOCOLATE MOUSSE • N.Y. CHEESECAKE • TIRAMISU

All menus include fresh hot bread and butter, tea, and coffee service





## STONE GOLD

\$109 per person



### 1st Course

#### Family -Style

##### SEAFOOD EXTREME

Chilled Lobster Medallion, Prawn, Scallop Crab Claws and Oysters on the Half Shell  
Horseradish Cocktail Sauce, Spicy Aioli Sauce, Mignonette, Lemon and Lime Wedges

#### Individual:

DUO MINI STEAK TARTAR/MINI TUNA TARTAR

### 2nd Course

*Pre-select two of the following*

#### GREYSTONE SALAD

Encinita's living lettuce/ caramelized walnuts  
bosc pear/ maytag blue cheese/ lemon mustard  
vinaigrette/ black truffle croutons R

#### KALE CAESAR SALAD

Whole leaf romaine/ciabatta crostini/shaved  
parmesano romano/ kale curls

#### SOUP DU JOUR

### 3rd Course

*Pre-select three of the following*

#### CHILEAN SEA BASS

Primavera Vegetable Strings/Pineapple Citrus Jalapeño Reduction

#### JUMBO SEA SCALLOPS

Pistachio Corn Polenta / Lemon Saffron Coulis / Tobiko / Ikura

6oz. AUSTRALIAN\* OR AMERICAN WAGU\*

3 ½ 1BS. LOBSTER\* (steamed or broiled)

#### 20 oz. PRIME BONE-IN RIB EYE

21days dry-aged USDA Prime Midwestern beef,  
Highly marbled with intense flavors

### Entrée Enhancements

LOBSTER TAIL \$17  
BLEU CHEESE CRUST \$5

OSCAR STYLE \$15  
AU POIVRE \$4

SIX LARGE SHRIMP \$15  
SHAVES OF ITALIAN TRUFFLE \$12

### Entrée Complements

*(\$20 each • serves 4-5 guests)*

PANCETTA-FIG BRUSSELS SPROUTS  
BEER BATTERED FRENCH FRIES  
APPLEWOOD BACON

CAULIFLOWER SAFFRON PUREE  
ONION RINGS  
HERB BUTTER CORN

CREAM OF SPINACH  
WILD MUSHROOMS  
SEASONAL VEGETABLES

### 4th Course

CHOCOLATE LAVA CAKE  
with a vanilla ice cream scoop

FRESH FRUIT  
with homemade whipped cream

CRÈME BRÛLÉE CHEESECAKE

All menus include fresh hot bread and butter, tea, and coffee service

## About Greystone:

Greystone, a modern and sophisticated steakhouse located in the heart of San Diego's Downtown historic Gaslamp Quarter; enthrall yourself in a memorable dining experience. With our wide variety of steaks including Waygu beef and exotic game like Buffalo and Elk. We Provide many private dining rooms with multi-level floor plans for any special occasion. For 16 consecutive years Greystone's wine list has been recognized the Award of Excellence from Wine Spectator. A Certified Sommelier along with craft cocktails from our uncompromised mixologist makes your dining experience at Greystone unparalleled. This is the most exclusive Steakhouse in the Gaslamp.

We do not require a dress code.

## History of Greystone:

Greystone is part of the Old City Hall historic building located at 664 Fifth Avenue in the heart of the Gaslamp Quarter centered, at the corner of 'G' Street and 5th Avenue, and was built in 1874. This building is listed as a historic building number [46] on the Gaslamp Quarter Historic Buildings registry. Greystone was the first theater in the city hall building in early 1900s. The Savoy Theater at 658 Fifth Avenue first opened its doors as the Rivoli Theatre in 1923. The 327-seat house survived numerous management changes throughout the years.

It has been known as the The Diana, The Roxy, The Savoy, Bijou Theatre, Cinema XXX, and Pussycat. The building was restored as part of the Gaslamp Quarter preservation and in 1999 became Greystone the Steakhouse.

## Banquet Menus:

To provide the best possible service for your group reservation, Greystone offers a number of custom menus for private events. We may require that parties with 20 guests or more order from a limited pre-set menu. A minimum of 8 guests is required in order to select from one of our custom menus or the ala-carte menu. Greystone does very well accommodating guests with special dietary needs or food preparation; we take pride in providing a 80% gluten free menu. Either you order from our regular dinner menu or our custom menu; our staff will be sure that you have a successful and fun-filled group dinner. Our personalized touch to your event comes through your specialized menus with your company logo, title or picture. Greystone partners with a number of local florists, bakeries, photographers and we can always make arrangements for you.

## Standing Receptions:

Standing Receptions are available everyday anytime between 11AM-6PM. Receptions can be held after 6PM. For more information regarding receptions please contact our event coordinator.

## Wine & Libations:

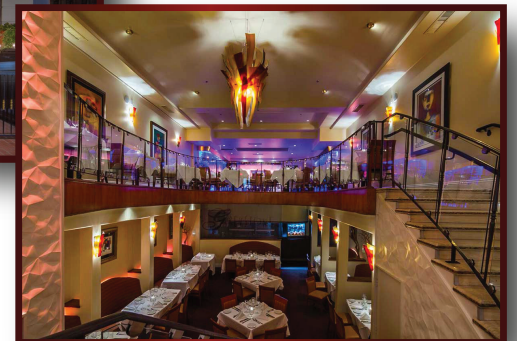
Beverages are billed on consumption. As our wine list is constantly evolving, we recommend that wines be pre-selected the week preceding the event to ensure that we have sufficient quantities for your event. Our in-house certified sommelier is always available to suggest wines with your menu or arrange for a wine-pairing dinner. If a specific type of wine or beverage requested is not normally stocked by Greystone, we may require the selection be pre-purchased. Hosted bar packages are available in per person/hourly.

## Food and Beverage Minimum Requirements:

Greystone reserves the right to require minimum spend guarantees for particular events or buyouts. These may be stated as a dollar amount and/or a guaranteed minimum number of attendees. If the total food and beverage charges do not reach the specified requirement, then the difference will be billed as a room charge. A sales tax of 8% and 20% gratuity (15% service charge + 5% banquet fee) will be applied to the final bill.

## Billing/ Payment:

Greystone reserves the right to require an advance deposit to confirm group reservations. Reservations will not be considered confirmed until a completed credit card authorization form has been received. No charges will be made to the credit card on file until the end of the event. Unless a deposit is required and agreed upon, the account balance is due upon conclusion of the event. We do not offer wire transfers, however we accept company checks to be mailed within 10 days prior to the event's date. The following credit cards are accepted: Visa, MasterCard, Discover, American Express.





## Venues & Capacities:

Greystone has a total seated dining capacity of 150 people. The restaurant and each of its different seating sections are available for either private or semi-private events. Audio visual requests are accommodated through-out the floor.

### *The Savoy (40-50 Guests):*

Our spacious and vibrant cocktail lounge has an upscale and modern atmosphere sure to impress your guests and get the evening started right.

### *The Cellar (18 Guests):*

Our completely private dining space features a fully functioning fireplace and is adorned with wall to wall wine cases, creating an elegant environment for your next intimate dinner. Guests are seated at one large rectangular table.

### *The Roxy (55 Guests):*

Greystone's Semi-private lower dining room space comes with an exclusive view of our culinary open kitchen, with eight plush booths with the capacity of 6 to 14 guests. The Roxy can be arranged into large format tables or individual. Chefs table available for party up to 12 guests by request. Open plan kitchen and dry-aging meat cabinet are some of the features of this space.

### *The Diana (65 Guests):*

Greystone's balcony overlooking the entire restaurant also has it's own fire-place, the single largest section of floor space and has a seating capacity of 65 persons. Floor to ceiling glass wine cases and ambient lighting align The Diana level. This space can be used for a reception style event or sit down dinner.

### *Full Venue Buyout (170) Guests):*

Two story seating. The Diana level seats up to 65 guests along with 18 guests in The Cellar and The Roxy seats up to 55 guests along with 32 guests in The Savoy.



*Private Room*



*Mezzanine*



*Cocktail Lounge*



*Main Dining Room*



*Layout*



## BEVERAGES



### *Enhanced Selections*

GREY GOOSE VODKA  
BOMBAY SAPPHIRE GIN  
MACALLAN 12 YEAR SINGLE MALT SCOTCH  
PATRON SILVER  
HENNESSY VSOP

WOODFORD SMALL BATCH BOURBON  
GLENFIDDICH SINGLE MALT  
SONOMA COAST CHARDONNAY  
NAPA VALLEY CABERNET SAUVIGNON  
CHAMPAGNE/SPARKLING WINE

Consumption Hosted: 12-16 Per Drink  
1 Hour Package: 36 Per Person  
2 Hour Package: 69 Per Person  
3 Hour Package: 80 Per Person  
4 Hour Package: 98 Per Person  
5 Hour Package: 116 Per Person

### *Distinctive Selections*

KETEL ONE VODKA  
TANQUERAY GIN  
MAKERS MARK WHISKEY  
JOHNNIE WALKER BLACK LABEL  
JOSE CUERVO 1800 TEQUILA

BACARDI RUM  
CROWN ROYAL CANADIAN WHISKEY  
NAPA VALLEY CABERNET SAUVIGNON  
CALIFORNIA CHARDONNAY  
CHAMPAGNE/SPARKLING WINE

Consumption Hosted: 15 Per Drink  
Consumption Cash: 17 Per Drink  
1 Hour Package: 30 Per Person  
2 Hour Package: 52 Per Person  
3 Hour Package: 68 Per Person  
4 Hour Package: 84 Per Person  
5 Hour Package: 100 Per Person

### *Additional Selections Included on Bar*

DOMESTIC & IMPORTED BEER  
Includes Corona Extra, Heineken, Coors Light & Bud Light  
Consumption Hosted: 7 Per Drink  
1 Hour Package: 18 Per Person  
2 Hour Package: 32 Per Person

SOFT DRINKS & MINERAL WATER  
Includes Coca-Cola product

Panna or Pellegrino mineral water \$6/\$7 per bottle

Soft Drink \$3.5







## BEVERAGES



### *Expected Selections*

SKYY VODKA  
BOMBAY GIN  
JACK DANIELS WHISKEY  
DEWAR'S SCOTCH  
JOSE TRADITIONAL TEQUILA  
MOUNT GAY RUM

CANADIAN CLUB WHISKEY  
HARDY'S VS COGNAC  
PACIFIC BAY CABERNET SAUVIGNON  
PACIFIC BAY CHARDONNAY  
ST. REGIS LABEL SPARKLING WINE

Consumption Hosted: 14 Per Drink  
Consumption Cash: 16 Per Drink  
1 Hour Package: 26 Per Person  
2 Hour Package: 44 Per Person  
3 Hour Package: 58 Per Person  
4 Hour Package: 72 Per Person  
5 Hour Package: 86 Per Person

### *Soft Bar*

VARIETY OF DOMESTIC  
IMPORT BEERS  
MICRO-BREW BEERS  
PACIFIC BAY CABERNET SAUVIGNON

PACIFIC BAY CHARDONNAY  
SOFT DRINKS  
BOTTLED WATER  
ASSORTED JUICES

1 Hour Package: 16 Per Person  
2 Hour Package: 28 Per Person  
3 Hour Package: 36 Per Person  
4 Hour Package: 44 Per Person  
5 Hour Package: 52 Per Person

### *Cordials*

AMARETTO DISARONNO  
BAILEYS  
FRANGELICO  
GODIVA CHOCOLATE  
GRAND MARNIER  
KAHLUA  
TAYLOR FLADGATE VINTAGE PORT

Hosted: 14 Per Drink

### *Non-Alcoholic Package*

SOFT DRINKS  
BOTTLED & SPARKLING WATERS  
ASSORTED JUICES  
1 Hour Package: 16 Per Person  
2 Hour Package: 22 Per Person  
3 Hour Package: 28 Per Person  
4 Hour Package: 34 Per Person  
5 Hour Package: 40 Per Person



## ADDITIONAL OPTIONS & RECEPTIONS



## Tray Passed Canapés

All canapés are presented at a Per Piece price. Minimum Order of one (1) Dozen per selection.

## Cold Canapé selections

### VEGETARIAN

Caprese Salad, Pesto Dressing 4 Per Piece  
Goat Cheese, Sun-dried Tomato, Tapenade on toast point 4 Per Piece  
Port Wine Pear, Gorgonzola and Candied Walnut 4 Per Piece  
Golden Baby Beets, Goat Cheese, Truffle Balsamic 5 Per Piece  
Bruschetta 4 Per Piece  
Artichoke & Gorgonzola Stuffed Mushroom Cap 4 Per piece  
Asparagus asiago phyllo

### SEAFOOD & MEATS

Crispy Calamari 4 Per person  
Wild boar sausage/ cabbage/ bell peppers  
Spicy tempura tuna roll 4 Per Piece  
Shrimp cocktail 5 Per Piece  
Crispy wonton Togarashi Ahi Tuna Tartare 7 Per Piece  
Filet mignon Tartare, Capers, Mustard, Potato Crisp 7 Per Piece  
Beef Carpaccio Rolled with capers and Parmesan Cheese, Truffle Oil, Mini Baguette 9 Per Piece  
Chive-Potato Pancake, Caviar 12 Per Piece  
Smoked Salmon, capers, lemon olive oil Aioli 12 Per Piece  
Oyster shooters in a spicy bloody Mary sauce 6 per piece

Goat Cheese, Tomato and Caramelized Onion Toast point 4 Per Piece  
Vegetarian Pot Sticker, Soy Sauce 5 Per Piece  
Crispy Risotto Ball, Melted Mozzarella, Fresh Tomato Sauce 7.50 Per Piece  
Mini Crab Cake, Spicy Citrus Aioli 6 Per Piece  
Tempura Shrimp Satay Skewer, Soy-Ginger Sauce 7 Per Piece  
Crispy Pancetta Wrapped Shrimp, Tomato-Pesto Dip 7 Per Piece  
Teriyaki Glazed Marinated Beef Skewer 6 Per Piece  
Chimichurri Beef Skewer 5 Per Piece

Lobster Corndog, Spicy Aioli Dip 12.00 Per Piece  
Grilled Colorado Lamb Chop Lollipop, Roasted Garlic Jus 12 Per Piece



## ADDITIONAL OPTIONS & RECEPTIONS



## Action Stations

Order in conjunction with our Canapé Menu or a minimum of four stations required for dinner.  
Based on Two-Hour Continuous Service . Each Station Will be Prepared for the Entire Guarantee and  
Not for a Portion Thereof

### DOMESTIC CHEESES

Selection of Domestic Deli Cheeses  
Cheddar, Havarti / Jack / Swiss / Grapes / Strawberries  
Assorted Crackers / Baguette  
19 Per Person

### SEAFOOD EXTREME

Chilled Lobster Medallion / Prawn, Scallop  
Crab Claws / Oysters on the Half Shell  
Horseradish Cocktail Sauce / Spicy Aioli Sauce,  
Mignonette / Lemon and Lime Wedges  
~Serves 6 Pieces Per Person~  
52 Per Person

### ARTISAN CHEESES & CURED MEATS

Variety of Local and European Artisan Cheeses  
Salami / prosciutto / pates  
Fruit Marmalade / Beer Jams  
Assorted Crackers and Baguette  
26 Per Person

### SHRIMP, CRAB CLAWS AND CEVICHE

Spicy shrimp Ceviche / Tomato / Cilantro  
Snapper Ceviche / mango / bell peppers / cucumber  
Spicy Sauce / Horseradish Cocktail Sauce / Spicy Aioli  
Lemon and Lime Wedges  
~Serves 4 Pieces Per Person~  
35 Per Person

## Reception Display

### Action Stations

Order in conjunction with our Canapé Menu or a minimum of four stations required for dinner.  
Based on Two-Hour Continuous Service . Each Station Will be Prepared for the  
Entire Guarantee and Not for a Portion Thereof.

### CEASAR SALAD THREE WAYS\*

CLASSIC: Homemade Croutons, Parmesan Cheese,  
Anchovy- Mustard Dressing  
SOUTH AMERICAN: Toasted Pumpkin Seeds,  
Cilantro, Chili Dressing  
ASIAN: Sesame Seeds, Tamarind-Ginger Dressing,  
Grilled Chicken and Chilled Shrimp  
34 Per Person

### RISOTTO\*

Organic Italian Aquarello Rice  
Wild Mushrooms, Porcini Cream Sauce  
Garden Grilled Vegetables, Tomato Basil Sauce  
Mixed Seafood, Lobster Cream Sauce  
34 Per Person

### PENNE PASTA, FUSILLI PASTA AND CHEESE GNOCCHI

Chefs Selection of Season Ravioli  
Wild boar sausage rigatoni  
Clam-Garlic Cream Sauce  
Vegetable Medly Pesto Sauce  
Three Meat Tomato Sauce  
Garlic Bread  
30 Per Person

### MAC & CHEESE\*

CLASSIC AMERICAN: Cheddar Cheese  
SWISS: Comte Cheese, Truffle Oil  
ITALIAN: Spinach, Sausage, Parmesan Cheese  
DE MER: Lobster, Scallop, Shrimp, Cheese Sauce  
34 Per Person