



3 Course Prix Fixe Menu
\$50.00 per person, plus tax, 19% gratuity and 4% Admin Fee
***Soft Drinks & Coffee/Tea Service Not Included**
(Please see beverage options below)

Starters:

Please Choose 1 from the following:

New Leaf Salad – cherry tomatoes, radish, cucumber, vegetables, balsamic vinaigrette
Grains and Greens - arugula and crunchy vegetables over quinoa
Baby Spinach Salad - roasted diced vegetables, lemon vinaigrette

Entrees:

Please Choose 3 from the following:

Shrimp Risotto — parmesan cheese
Wild Mushroom Risotto – parmesan, white wine
Pan Seared Salmon – red bell pepper, wild mushrooms, roasted potatoes
Chicken Milanese - arugula, capers, tomato
Roasted Branzino - arugula, quinoa, cherry tomato

Dessert:

Please Choose 1 from the following:

Cheesecake
Carrot Cake
Chocolate Mousse Cake

Beverage Options:

- 1) Standard Open Bar: \$15.00 per person, per hour, plus tax and service.
- 2) Soft Drinks & Coffee/Tea Service: \$4.00 per person, plus tax & service
- 3) All drinks added to a separate check
- 4) Guests pay for their own consumption

Private Dining Room - 45 Guest Minimum (Limited space, no dancing or DJ space available)
Full Restaurant Buyout - 100 Guest Minimum + \$6,500.00 Site Fee
Private Patio Space - 75 Guest Minimum + \$3,500.00 Site Fee