



2 Hour 3 Course Prix Fixe Menu
\$30.00 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:

Seasonal Soup

Hawaiian Smash - smashed avocado, microgreens served on toast

New Leaf Salad – cherry tomatoes, radish, cucumber, vegetables, balsamic vinaigrette

Entrees:

Please Choose 3 from the following:

Ravioli of the Day

Chicken Milanese - arugula, capers, tomato

Classic Burger - cheddar, house pickles, lettuce, tomato, fries

Grains and Greens – arugula and crunchy vegetables over quinoa

Cobb Salad – romaine, tomato, blue cheese, bacon, avocado, grilled chicken, sliced egg

Dessert:

Please Choose 1 from the following:

Cheesecake

Carrot Cake

Chocolate Mousse Cake

Private Dining- Must meet minimum of 45 Guests

If you expect over 55 guests for a seated meal, please inquire about our patio space.

Beverage Options:

- 1) Soft Drinks & Coffee/Tea Service: \$4.00 per person, plus tax & service
- 2) All drinks added to a separate check
- 3) 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