



beverage packages

PRICED PER PERSON FOR 2 HOURS
TAX & GRATUITY NON-INCLUSIVE
MINIMUM OF 30 PEOPLE
PRICING FOR EXTENDED HOURS AVAILABLE

tier 1 | na bev \$10

- RIVAL BROTHERS COFFEE
- FRESH CITRUS (ORANGE, GRAPEFRUIT, ETC)
- SODA (COKE, DIET, GINGER ALE, SPRITE)
- ADD A MOCKTAIL + \$5PP

tier 2 | house wine + beer \$25

- 3 WINES: 1 SPARKLING, 1 WHITE, 1 RED
- 2 BEERS: PILSNER AND LAGER
- ADD A SEASONAL SPECIALITY COCKTAIL +\$7PP

tier 3 | wine, beer, and 1 classic cocktail \$40

- 3 RED WINES
- 3 WHITE WINES
- 2 SPARKLING WINES
- 3 BEERS: PILSNER, LAGER, SEASONAL
- 1 COCKTAIL (CHOICE OF 1):
DAIQUIRI (RUM, LIME)
MULE (VODKA OR TEQUILA, LIME, GINGER BEER)
OLD FASHIONED (BOURBON, BITTERS)
PENICILLIN (SCOTCH, LEMON, GINGER)
SOUTHSIDE (GIN, LEMON, MINT)

tier 4 | premium wine + beer plus two classic cocktails \$60

- 4 RED WINES
- 4 WHITE WINES
- 4 SPARKLING WINES
- 5 BEERS
- 2 COCKTAILS (CHOICE OF 2):
DAIQUIRI (RUM, LIME)
MULE (VODKA OR TEQUILA, LIME, GINGER BEER)
EL DIABLO (TEQUILA, CASSIS, GINGER, SODA)
OLD FASHIONED (BOURBON, BITTERS)
PENICILLIN (SCOTCH, LEMON, GINGER)
FRENCH 75 (GIN OR COGNAC, LEMON, BRUT)
MANHATTAN (RYE, SWEET VERMOUTH, BITTERS)



ASK OUR EVENTS MANAGER FOR PRIX FIXE MENUS LUNCH MENU, OR BRUNCH MENU PACKAGES!

FOOD & ALCOHOL INCLUSIVE PACKAGE DISCOUNTED RATES AVAILABLE!

PRODUCTS LISTED ARE REPRESENTATIVE OF TYPICAL SELECTIONS ON OUR MENU.

DUE TO SEASONAL PRODUCT ROTATION, SPECIFIC BRAND PRODUCTS ARE NOT GUARANTEED.



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tier 5 | house open bar \$55pp

- 4 BEERS
- 3 WHITE WINES
- 3 RED WINES
- 3 SPARKLING WINES
- WELL SPIRITS: (NEAT, ROCKS, UP, OR MIXED)
TITOS VODKA, BOMBAY DRY GIN, KEYSTONE RUM,
EL JIMADOR TEQUILA, WILD TURKEY, OLD
OVERHOLT RYE, FAMOUS GROUSE SCOTCH,
SALIGNAC VS COGNAC

tier 7 | custom bar package

WE WOULD BE DELIGHTED TO CUSTOMIZE A
BEVERAGE PACKAGE FOR YOUR EVENT!

- CUSTOM BEER \$6 PER PERSON, PER BEER
\$20 CONSULTING FEE, 30 MINUTE CONSULT
- CUSTOM WINE \$9 PER PERSON, PER WINE
\$30 CONSULTING FEE, 1 HOUR CONSULT &
TASTING
- CUSTOM COCKTAIL \$15 PER PERSON, PER
COCKTAIL \$40 CONSULTING FEE, 1 HOUR
CONSULT & TASTING
- CUSTOM BRUNCH PACKAGE, PRICED PER
PERSON 30 MINUTE CONSULT, \$ PRICING
VARIES

tier 6 | premium open bar \$70pp

- SPIRITS (NEAT, ON THE ROCKS, UP, OR MIXED)
AGAVE: DON JULIO SILVER, ESPOLON BLANCO,
ESPOLON REPOSADO, ESPOLON AÑEJO, PATRON
SILVER
- BRANDY & COGNAC: LAIRDS APPLEJACK,
PIERRE FERRAND AMBRE, SALIGNAC VS
- BOURBON: BASIL HAYDEN, BULLEIT, OLD
FORRESTER, WILD TURKEY, MAKERS MARK,
MICHTERS US-1, WOODFORD RESERVE
- GIN: BEEFEATER, BLUECOAT, HENDRICKS,
TANQUERAY, BOMBAY DRY
- RUM: APPLETON RESERVE, BARBANCOURT 8,
GOSLING'S, SMITH & CROSS, CAPTAIN MORGAN
- RYE: BASIL HAYDEN RYE, BULLEIT, OLD
OVERHOLT, TEMPLETON
- SCOTCH: FAMOUS GROUSE, GLENLEVIT 12,
JOHNNIE WALKER RED | BLACK, MACALLAN 12
- VODKA: GREY GOOSE, KETEL ONE, TITOS
- WORLD WHISKEY: CROWN ROYAL, JAMESON
WINES
- 5 SPARKLING WINES
- 5 WHITE WINES
- 5 RED WINES
- BEERS
- 5 BEER SELECTIONS



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hors d'oeuvres package

\$35 PER PERSON SERVED FAMILY STYLE & CONTINUALLY REPLENISHED FOR
1.5 HOURS

+ \$8PP FOR EACH ADDITIONAL 1/2 HR

CHOICE OF 3 TOTAL OR

4 HORS D'OEUVRES FOR \$40

5 HORS D'OEUVRES FOR \$45

6 HORS D'OEUVRES FOR \$50

meats | choose 1

- GINGER CHICKEN SKEWERS, BLACK SESAME, SWEET CHILI
- MEXICAN SHORT RIB CROQUETTES, PEANUT MOLE
- GRILLED BEEF TATAKI, CHARRED ONION, SOY DRESSING, SPICY GREENS
- JERK CHICKEN SATAY, HONEY-LIME VINAIGRETTE
- SERRANO HAM WRAPPED CASESAR BITES, CREAMY PARMESAN DRESSING, BREAD CRUMBS
- HAM AND CHEESE ARANCINI
- BLACK PEPPER FRIED CHICKEN BITES, HOT SAUCE
- CHAR SIU PORK BELLY BAO BUNS, ASIAN BBQ, PICKLED CUCUMBER, CILANTRO.

fish | choose 1

- THAI OCTOPUS BROCHETTE, PEANUT SAUCE
- CRISPY ROCK SHRIMP TEMPURA, SMOKED JALAPENO AIOLI
- HAMACHI CRUDO SKEWERS, APPLE-GINGER MARINADE, RICE PEARLS
- TUNA TARTAR, CUCUMBER, GINGER, PONZU
- LOBSTER BLT (+\$3.00 PP)
- TRADITIONAL JUMBO SHRIMP COCKTAIL, GRILLED LEMON, HOUSE COCKTAIL SAUCE
- MARKET CEVICHE (SEASONAL PREP), LIME, FRESNO CHILI PEPPER, CORN CRISPS
- CRISPY CRAB CROQUETTES, KIMCHI REMOULADE

vegetarian | choose 1

- GRILLED ARTICHOKE HEARTS, LEMON AIOLI
- SWEET POTATO EMPANADAS, CHIPOTLE CREMA
- SEASONAL VEGETABLE SKEWERS, MARINATED & GRILLED, SEASONAL GARNISHES
- WILD MUSHROOM TARTS, RICOTTA CHEESE, FRESH HERBS
- HEIRLOOM POLENTA FRIES, GARLIC-HERB AIOLI
- FRESH BAKED FOCACCIA PAN CON TOMATO, BLACK OLIVES, GOAT CHEESE
- WHITE BEAN HUMMUS, PITA CRISPS, CHILI OIL
- LOADED BAKED POTATO CROQUETTES, GREEN ONIONS, SMOKED CHILI



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self-serve packages

30 PERSON MINIMUM, PRICED PER PERSON
FOR 1.5 HOURS BASED ON CONTINUAL SERVICE REFRESHING
AND REPLENISHMENT OF STATIONS

self-serve packages

BACKYARD BBQ PACKAGE | \$31 PP

- PULLED HOUSE SMOKED PORK SHOULDER
- CORNBREAD MUFFINS
- GREEN APPLE SLAW
- HERB POTATO CHIPS & SMOKED SOUR CREAM
- FRESH BAKED PRETZELS & HONEY MUSTARD

FIESTA PACKAGE | \$30 PP

- PORK CARNITAS & MOLE SPICED ROASTED CHICKEN
- SALSA VERDE, CHOPPED ONIONS, CILANTRO, QUESO FRESCO
- WARM CORN TORTILLAS
- CHIPS AND SALSA
- SWEET POTATO EMPANADAS

LITTLE ITALY PACKAGE | \$28 PP

- LITTLE NOODLE PASTA
- FRESH BAKED FOCACCIA
- YOUR CHOICE OF SAUCE (CHOOSE 1):
 - SAN MARZANO TOMATO SAUCE
 - MAC 'N' CHEESE
 - TRUFFLED MAC 'N' CHEESE
 - ALMOND PESTO
 - ROASTED GARLIC CREAM
- ADD ADDITIONAL PROTEIN FOR +\$2 EACH PER PERSON
 - MEATBALLS
 - ITALIAN SAUSAGE
 - ROASTED CHICKEN
- HAM AND CHEESE ARANCINI

**YOU CAN ADD ON ANY HOR D'OEUVRE
FROM THE ABOVE
CHOICES FOR AN ADDITIONAL \$6PP**

...self-serve packages cont'd

CLASSIC DINNER PACKAGE \$32

- ROASTED LANCASTER CHICKEN OR SCOTTISH SALMON
 - SUBSTITUTE NY STRIP FOR +\$10PP
- HOUSE PARKER ROLLS
- ROASTED VEGETABLES
- LYONNAISE POTATOES
- BABY GEM LETTUCE CAESAR SALAD

**BRUNCH, LUNCH, & PRIX FIXE
FAMILY STYLE MENUS ARE
AVAILABLE UPON REQUEST FROM
OUR EVENTS MANAGER**

self-serve add-ons

PRICED PER ITEM, PER PERSON FOR 1.5 HOURS
OF REFRESHING

- SHAVED KALE & BEET SALAD | \$5 PP
- MIXED ORGANIC BABY GREENS, ROASTED ONIONS, APPLES, CANDIED WALNUTS, GREEN PEPPERCORN VINAIGRETTE | \$5 PP
- GRILLED BABY GEM LETTUCE CAESAR SALAD, RED ONION, BREAD CRUMBS, PARMESAN VINAIGRETTE | \$6PP
- CRUSHED ROASTED GARLIC MASHED POTATOES | \$4 PP
- LYONNAISE POTATOES, BACON, CARAMELIZED ONION | \$6 PP
- SEASONAL ROASTED VEGETABLES | \$4 PP

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composed stations & desserts

composed stations

30 PERSON MINIMUM, PRICED PER ITEM
FOR 1.5 HOURS BASED ON CONTINUAL SERVICE
REFRESHING AND REPLENISHMENT OF BOARDS

IF YOU CHOOSE ONE OF OUR 5 INCLUSIVE PACKAGES
ABOVE YOU MAY BE ELIGIBLE FOR DISCOUNTED ADD-ON

COMPOSED STATIONS

- **SEASONAL VEGETABLE CRUDITÉ** | \$9 PP
SELECTION OF MARINATED LOCAL
VEGETABLES SERVED RAW, CHILLED, & PICKLED,
WITH SMOKED BUTTERMILK RANCH
- **ARTISANAL CHEESE BOARD** | \$15 PP
SELECTION OF LOCAL AND IMPORTED CHEESES,
CRACKERS, SEASONAL MOSTARDA, TOASTS,
HONEY, FRUIT & CANDIED NUTS
- **CHARCUTERIE BOARD** | \$18 PP
SELECTION OF HOUSE CURED OR LOCAL MEATS &
TERRINES ALONG WITH SEASONAL PICKLES &
ACCOUTREMENTS
- **CHEESE AND CHARCUTERIE BOARD** | \$22 PP
- **RAW BAR** | \$MP (SERVES 30-45 PPL, PRICED \$PP)
FRESH SELECTION OF OYSTERS, CLAMS, SHRIMP,
MARKET CEVICHE, LOBSTER & CRAB, OF VARIOUS
PREPARATIONS, ALL WITH TRADITIONAL &
SEASONAL ACCOMPANIMENTS

desserts |

\$5 PER PERSON, PER DESSERT. PRICING IS
BASED ON 45 MINUTES OF CONTINUAL
SERVICE FOR A MINIMUM OF 30 PEOPLE.

- PEANUT BUTTER MOUSSE, SHAVED
CHOCOLATE, PRETZEL CRUNCH BANANA
CAMEL
- DARK CHOCOLATE POT DE CREME, SHORT
BREADS, CANDIED CITRUS
- CARDAMOM POUND CAKE, SEASONAL
FRUIT, CHANTILLY CREAM
- TRADITIONAL CREME BRÛLÉE
- PRETZEL BREAD PUDDING, SMOKED
WHIPPED CREAM
- WARM DOUGHNUTS,
SEASONAL ACCOMPANIMENTS



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