

SEATED BRUNCH LUNCH

Gourmet Pizzas



Al B. For



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Margarita

House Sauce, Grape Tomatoes, Fresh Mozz, Basil

Arugula Prosciutto

White Pizza, Fresh Mozz, Fig Jam, Blue Cheese Crumbles, Prosciutto. Topped with Arugula, Evoo & Balsamic Glaze

Chicken & Short Rib

Chicken Short Rib Red & Green Peppers Red Onion Shredded Mozz Bbq Drizzle

Truffled Prosciutto

Garlic Evoo Black Truffle Burrata Prosciutto Fresh Parmesan

Pepperoni

House Sauce, Shredded Mozz, Pepperoni

Primavera

House Sauce Spinach Grape Tomatoes Red Onions Mushrooms Shredded Mozz

Quattro Formaggio

Evoo, Garlic, Fresh Mozz, Ricotta, Parmesan

Black Truffle & Wild Mushroom

Wild Mushrooms, Ricotta, Mozzarella, Truffle Oil, Black Truffle Shavings, Parmesan

Prima Vera vg

House Made Pomodoro Sauce, topped with Mozzarella, Red Onion, Tomato, Bell Peppers, & Mushrooms.

+\$2 Substitute Vegan Cheese

Truffled Prosciutto

Garlic Bechamel Sauce topped with Burrata, Prosciutto, finishing with fresh shaved Truffle.

Appetizers

Assorted Tea Sandwiches

Black Truffle Burrata Caprese Cicchetti

Tomatoes, Mixed Greens, EVOO, Balsamic Glaze, Served on Toasted Bread

Lobster Cicchetti

Fresh lobster, celery, mayo on toasted crostini

Bruschetta

Fresh Tomato | Garlic | Basil

Shrimp & Filet Mixed Skewers

Blackened Shrimp & Filet, Balsamic Drizzle

Mini Crab Cakes

Gluten Free Lump Crab Cakes, Served with Cocktail, Chipotle Aioli, Tartar & Sweet Chili Sauce

Calamari

Lightly Breaded, Flash Fried, Hot & Sweet Peppers, Served with Sweet Chili & Spicy Paprika Aioli

30 Main Wings

JUMBO wings tossed in your choice of Hot, Mild, Served with Carrots, Celery & Blue Cheese Dressing

Cheese Steak Eggrolls

Tender Juicy Shaved Ribeye Egg Rolls, Sriracha Ketchup

Coconut Shrimp

Lightly Battered Served with sweet chili dipping sauce

Sliders

Beef, Chicken, Short Rib, Vegetable and Mozz

Charcuterie

Assorted artisan meat, cheese and jams



Apps Continued

Seacuterie

(6) Shrimp Cocktail, (Cocktail Sauce) Crab Cocktail (Honey Mustard)(4) Mini Crab Cakes (Sweet Chilli Sauce, Lobster Tail (Warm Butter), Caviar, Cajun Shrimp Toast "Prep Time 15 Min"

+

Hummus & Vegetables

Hummus, Evoo, Mixed Vegetables, Garlic Bread

Phyllo Wrapped Asparagus

Tender Asparagus, Sharp Provolone, wrapped with Prosciutto in a Flaky Phyllo Dough, drizzled with a Wine, Garlic, Parsley Sauce

Zucchini Sticks

Tempura Battered | Served with Ranch

Crab Stuffed Mushrooms

Fresh Mushrooms | House Made Crab Mix | Porcini Glaze

Seared Tuna

Sesame Encrusted, Cucumber Wasabi Aioli On Toast

Sliders

Beef, Chicken, Short Rib, Vegetable and Mozz

Charcuterie

Assorted artisan meat, cheese and jams

Egg Cups

Choice of egg or egg white, spinach, bacon, sausage, feta, mozz, tomatoes or custom choices

Assorted Quiche

Mini Crab Cakes

Gluten Free Lump Crab Cakes, Served with Cocktail, Chipotle Aioli, Tartar & Sweet Chili Sauce

30 Main Wings

JUMBO wings tossed in your choice of Hot, Mild, Served with Carrots, Celery & Blue Cheese Dressing

Assorted Fruit Platter

Strawberries, Pineapple, Banana, Grapes, Seasonal Fruits & Nuts

Yogurt Parfait

Coconut Shrimp

Lightly Battered Served with sweet chili dipping sauce

Sliders

Beef, Chicken, Short Rib, Vegetable and Mozz

Volcano Arancini (4)

Breaded & Fried Risotto with a Fontina & Cheddar Core, served with Housemade Marinara.

Fried Meatballs

Housemade Meatballs, with a Crisp exterior & Creamy Fontina interior, served with Marinara.

Short Rib Panzerotti

*Panzerotti is a popular Italian street food or snack, resembling a small fried calzone. Short Rib filling with Fontina & Caramelized Onion, & a side of Marinara.

Cheese Steak Panzerotti (2)

Served with Marinara.

Bar Packages

Cash Bar

2 Hour Open Bar

\$30pp

2 Hour Wine & Beer

\$20pp

Bloody Mary & Bellini Bar

\$20pp

Soda Package

\$5pp



Seated Lunch Brunch

Salads

Choose 1

30 MAIN House Salad

Mixed Greens, Tomatoes, Red Onions, Balsamic Vinaigrette

Pear Bib

Asian Pears, Goat Cheese, Candied Walnuts, Champagne Vinaigrette

Iceberg Wedge

Tomatoes, Blue Cheese Crumbles, Bacon, Blue Cheese Dressing

Classic Caesar

Romaine Lettuce, House Made Caesar Dressing, Parmesan, Garlic Croutons

Strawberry Salad

Spinach, Arugula, Radicchio Lettuce, Feta Cheese, Toasted Almonds, Cucumbers, Strawberry Vinaigrette.

Warm Spinach & Bacon

Tomatoes, Roasted Peppers, Goat Cheese, Warm Bacon Vinaigrette.

Kale & Orange

Frisee, Kale & Radicchio Lettuce, Pomegranate Seeds, Walnuts, Honey Dijon Dressing

Mediterranean

Cucumbers, Kalamata Olives, Tomatoes, Feta, Bell Peppers, Red Onion, Mediterranean Dressing

Salad Entree

add grilled chicken, grilled salmon, filet tips,
grilled shrimp, burger, beyond burger, crab cake

Choose 3

30 MAIN Burger

Angus Brisket Blend | American Cheese | Lettuce | Tomato | Onion | Brioche Bun | Choice of Sweet Potato or Regular Fries

Blackened Salmon Sandwich

Center Cut Norwegian Salmon | Blackened | Lemon Aioli | Arugula | Tomato | Onion | Brioche | Choice of Sweet Potato or Regular Fries

Chicken Salad BLT

House Made Chicken Salad | Applewood Smoked Bacon | Lettuce | Tomato | Onion | Artisan Bread | Choice of Sweet Potato Fries or Regular

Omelet Your Way

3 Eggs | Choice of Spinach, Bacon, Tomatoes, American or 4 Cheese Blend | Served with Breakfast Potatoes

30 MAIN Benedict

Poached Egg | Prosciutto | Toasted Muffin | Hollandaise | Served with Breakfast Potatoes

Bbq Short Rib Sandwich

Tender Juicy Short Rib | House Honey Bbq | Goat Cheese | Arugula | Red Onion | Brioche | Served with Sweet Potato or Regular Fries

Steak & Eggs

30 MAIN Ribeye Scrambled Eggs Breakfast Potatoes

Omelet Your Way

3 Egg Omelet Your Choice of Spinach, American Cheese, Asiago, Goat Cheese, Mushrooms, Canadian Bacon, Bacon, Sausage, Served with Toast & Breakfast Potatoes

Buttermilk Pancakes

Served with Your Choice of Bacon, Sausage or Canadian Bacon, Topped with Whipped Cream

Brioche French Toast

Served with Your Choice of Bacon Sausage or Canadian Bacon, Topped With Cinnamon Sugar & Whipped Cream

Desserts

Lemon-cello Mascapone

Rich combination of Sicilian infused sponge cake and Italian Mascarpone topped with European white chocolate curls

New York Style Cheesecake

Traditional New York Style Cheese Cake topped with fresh berries

Flourless Chocolate Cake

Gluten free, flourless, rich, decadent chocolate cake

Chocolate Fudge Layer Cake

Classic fudge layer cake topped with a dark chocolate cream frosting

Cappuccino Cake

Cocoa sponge cake filled with coffee cream and dusted with cocoa powder

Bomba

Classic vanilla and chocolate gelato, separated by a cherry and sliced almonds, finished with a chocolate coating

Vanilla or Chocolate Ice Cream or Lemon Sorbet

Warm Cook Chocolate Chip Cookies

Warm Chocolate Chip Cookies