



BRUNCH LUNCH EVENT Pricing Guide 2023

Brunch Lunch

Mimosa Bloody Mary Beer Belinis \$20pp Bar Min \$250 without Bar Package Plus Tax/Service
Full Bar \$35pp

Hors D'oeuvres

Price Per Person

Hummus & Vegetables

Hummus, Evoo, Mixed Vegetables, Garlic Bread

Sushi Tray

\$4

Tea Sandwiches

\$3

Assorted

Charcuterie

Meet & Cheese

\$5

Cheese & Fruit

\$4

Breakfast Pasteries

\$3

Avacado Toast

\$3

Phyllo Wrapped Asparagus

\$3

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

Zucchini Sticks

\$2

Tempura Battered | Served with Ranch

Crab Stuffed Mushrooms

\$3

Fresh Mushrooms | House Made Crab Mix | Porcini Glaze

Bruschetta

\$2.50

Seared Tuna

\$4

Sesame Encrusted, Cucumber Wasabi Aioli On Toast

Sliders

\$4

Beef, Chicken, Short Rib, Vegetable and Mozz

Assorted Quiche

\$3

Egg Cups

Spinach & Feta

\$3

Ham & Swiss

Egg White optional

Build your own bacon, ham, suasage, fresh mozz, feta

30 MAIN

Mini Crab Cakes \$4
 Gluten Free Lump Crab Cakes, Served with Cocktail, Chipotle Aioli,
 Tartar & Sweet Chili Sauce

Assorted Fruit Platter \$4
 Strawberries, Pineapple, Banana, Grapes, Seasonal Fruits & Nuts

Yogurt Parfait \$3

Coconut Shrimp \$3
 Lightly Battered Served with sweet chili dipping sauce

Sliders
 Beef, Chicken, Short Rib, Vegetable and Mozz

Chicken Parm \$3

BBQ Short Rib Red Onion Feta Arugula \$4

Beef Sauteed Onions \$3

Roasted Vegetable \$3

Assorted Flatbreads

Prosciutto Arugula \$3

Breakfast Ham & Egg \$4

Breakfast Sausage & Egg \$4

Sausage & Egg \$3

Sausage \$3

Pepperoni \$3

Salads	Buffet	Seated	Entree
Chopped Salad	\$4pp	\$6pp	\$10pp
Mixed Greens, Crispy Crouton & Prosciutto, Blue Cheese Crumbles Grape Tomatoes, Creamy Balsamic			

30 MAIN House Salad	\$3	\$4	\$9
Mixed Greens, Cherry Tomatoes, Red Onions, Balsamic Vin			

Caesar Salad	\$3	\$4	\$9
Romaine Lettuce, Caesar Dressing, Parmesan, Garlic Corutons			

Pear Bib Salad	\$4	\$6	\$10
Bib Lettuce, Asian Pears, Goat Cheese, Candied Walnuts Champagne Vin			

Strawberry Salad	\$4	\$6	\$10
Spinach, Arugula, Lettuce, Fetta, Toasted Almonds, Cucumbers, Strawberry Vin Mediterranean Salad Cucumbers, Olives, Tomatoes, Feta, Bell Peppers, Red Onion Mediterranean Dressing			

Salad Add Ons	Buffet	Seated	Entree
add grilled chicken	\$5pp	\$6pp	\$6pp
add salmon	\$5pp	\$6pp	\$12pp
add shrimp	\$5pp	\$6pp	\$9pp

30 MAIN

Sandwiches Served with choice of Sweet Potato or Regular Fries

30 MAIN Burger

Angus Brisket Blend, American Cheese, Lettuce, Tomato, Onion, Brioche N/A \$16

Breakfast Burger

Angus Brisket Blend, American Cheese, Lettuce, Tomato, Onion, Fried Egg N/A \$17

Blackened Salmon Sandwich

Blackened Salmon, Lemon Aioli, Arugula, Tomato, Red Onion, Brioche N/A \$18

Chicken Salad BLT

House Made Chicken Salad, Applewood Smoked Bacon, Lettuce, Tomato, Onion N/A \$16

BBQ Short Rib

N/A \$16

Lunch Entree Options

Risotto

Vegan Gluten Free Options

Wild Mushroom Veg Stock No Cheese Vegan N/A \$16

Risotto Verde Spinach, Parsley Carrots, Celery, Red Onion Veg Stock No Cheese Vegan \$16

Regular

Wild Mushroom Parmesan, Cream \$16

Risotto Verde Spinach, Parsley, Carrots, Celery, Red Onion, Cream, \$16

Pasta

Penne Ala Vodka Cheese, Pancetta, Shallots, Cream \$10 \$16

Penne Ala Vodka No Pork \$10 \$16

Vegetable Penne Seasonal Vegetables, Garlic, Vegetable Seasoning \$10 \$16

Linguini & Meatballs \$14 \$18

Short Rib Pappardelle Egg Noodle, Short Rib Carrots, Celery, Red Onion N/A \$18

Mushroom Cavatelli \$10 \$20

Chicken

Chicken Parm \$12 \$18

Grilled Chicken \$10 \$14

Chicken Marsala \$12 \$16

30 MAIN

Beef

Traditional Short Rib	\$15	\$22
Roast Beef	\$12	N/A
Prime Rib MP		

Meat

Lollipop Lambchops	N/A	\$30
Roast Turkey	\$12	N/A
Honey Baked Ham	\$14	N/A

Seafood

Crab Cakes	\$18	\$30
Smoked Salmon		

Breakfast Options

Buffet

Entree Includes Sides

Pancakes	\$5	\$14
Waffles	\$5	\$14
Omelets	\$8	\$15
Scrambled Eggs	\$5	\$15
French Toast	\$5	\$15
Eggs Benedict	\$12	\$18
Breakfast Potatoes	\$2	\$2
Bacon	\$3	\$3
Sausage	\$3	\$3
Assorted Breads	\$2	\$2

Desserts

Mini Dessert Cups	\$4.00	18
Lemon Dessert Bar	\$6.00	20
Fresh Baked Cookies	\$1.00	100
Brownies	\$1.50	
Tripple Layer Choclote Cake	\$5.00	20
Crème Brulee Cheesecake	\$10.00	10