V/1ce

WHISKEY.WINE.DINE.

Event & Catering Menu

The Loff

Maximum Capacity

Minimums

Seats: 30 - 60 guests

Personal Bar

Based on Time & Date

TV

The Den

Maximum Capacity

Minimums

Seats: 20 - 35 guests

LED lights customizable to your occasion

Based on Time & Date

TV

Personal Bar

The Lounge

Maximum Capacity

Seats: 10 - 20 guests

Order off Menu

Cocktail Party

Personal Bar

Beer & Wine

2 hour minimum = \$18/ per guest Additonal Hours = \$6/ per guest

White

Chardonnay Pinot Grigio Riesling

Red

Cabernet Sauvignon Merlot Pinot Noir

Bottled Beer

Budwieser/ Bud Light Corona/ Corona Light Heineken Labatt Blue/ Blue Light Michelob Ultra

ask what other options we have available

Premium Bar

2 hour minimum = \$21/per guest

Additonal Hours = \$7/ per guest

Captain Morgan 1800 Silver Dewar's White Label Jack Daniel's Jim Beam

Southern Comfort Tanqueray Three Chord Bourbon Tito's Wild Turkey

includes our Beer & Wine package

Top-Shelf Bar

2 hour minimum = \$24/ per guest

Additonal Hours = \$8/ per guest

Bacardi Bombay Sapphire Captain Morgan Grey Goose Knob Creek

Maker's Mark Old Forester 1870 Patron Silver Rebel Yell Southern Tier Single Cask

includes our Beer & Wine package



Appetizers

\$40/ half tray Brussels Sprouts \$70/full tray candied bacon, balsamic glaze

Charcuterie Board \$70/ half tray (serves 10 - 15) \$130/ full tray (serves 20 - 25) daily preparation of italian meats cheeses, olives, breads and spreads

Chicken Fingers \$40/ half tray (24 - fingers) \$80/ full tray (48 - fingers) with homemade bleu cheese

Hot Pepper Arancini \$50/ half tray \$95/full tray with marinara

Vice Crispy Shrimp \$60/ half tray (20 shrimp) \$120/ full tray (40 shrimp) mango purée, sweet & spicy

Wood Fired Cauliflower \$40/ half tray \$75/ full tray buffalo or sweet & spicy

Wood Fired Chicken Wings \$70/half tray (35 wings) \$140/ full tray (70 wings) choice of sauce

\$50/ half tray (20 meatballs) Wood Fired Meatballs \$100/ full tray (40 meatballs) bourbon demi-glaze or marinara

Salaas \$40 / half portion All Salads \$75 / full portion Add Chicken Tray \$40 / half portion \$80 / full portion (Grilled or Crispy) \$40 / half portion Add Shrimp Tray \$80 / full portion MKT / half portion

HOUSE SALAD: romaine, red onion, cucumbers, heirloom tomatoes, (choice of dressing)

MKT / full portion

Add Steak Tray

BEET & GOAT CHEESE SALAD: oranges, walnuts, arugula, balsamic

CLASSIC CAESAR: lemon, parmigiana, croutons

CHOPPED SALAD: tomato, bacon, avocado, bleu cheese, white french



P° 770

All Pizzas \$19.00 / 8 slices per pizza (Gluten Free Crust Available)

Balsamic Chicken w/Arugula: shaved parmesan, shredded-mozzarella, balsamic glaze,

Buffalo Chicken: buffalo sauce, blue cheese crumbles, shredded mozzarella

Bourbon Butter BBQ Chicken: BBQ sauce base, shredded-mozzarella, cheddar, red onion, crushed red pepper, maple-bourbon sauce

Cup & Char Pepperoni: traditional red sauce, sliced pepperoni, shredded mozzarella

Margherita: traditional red sauce, fresh mozzarella, chopped basil, extra virgin olive oil

Prosciutto & Sweet Pear: traditional red sauce, fresh mozzarella, goat cheese

Ricotta Pesto: seasoned ricotta, garlic parmesan base, provolone, mozzarella, parmesan, red onion, heirloom tomatoes, oregano

Spicy Sausage & Honey: traditional red sauce, italian sausage crumbles, honey, shredded mozzarella, crushed red pepper

Wood Fired Steak: garlic butter base, provolone, shaved sirloin, bell peppers, red onions, banana peppers, steak house aioli

Create Your Own: choice of red sauce or garlic base, 3 toppings (Cheese counts as a topping)

Additional Toppings \$1.99: anchovies, bacon, chicken, pepperoni, prosciutto, sausage, fresh mozzarella, goat cheese, provolone, shredded mozzarella, black olives, banana peppers, green olives, jalapeños, mushrooms, pineapple, red onion, sweet peppers, white onion (cheese counts as a topping in Create Your Own)



Larger Plates

Pasta	(Rigaton	ior	Penne)	
	(171901011			/

marinara/vodka/alfredo/oil & garlic/or cheese sauce

\$55/ half tray \$100/ full tray

*inquire about our Pasta Bolognese

Chicken Cutlets

Grilled or Breaded

\$75/half tray (12-4oz cutlets) \$150/full tray (24-4oz cutlets)

Seared Balsamic Salmon

white balsamic glaze

\$90/ half tray (9- 40z pieces) \$180/ full tray (18- 40z pieces)

Woodfired Steak

ask about our options available

MKT/ half tray MKT/ full tray

Sides

Asparagus	\$35/half tray	\$65/full tray	
Cauliflower Rice	\$35/half tray	\$65/full tray	
French Fries	\$35/half tray	\$65/full tray	
Garlic Potato Puree	\$35/half tray	\$70/full tray	
Mixed Vegetables	\$30/half tray	\$50/full tray	
Truffle Fries	\$40/half tray	\$75/full tray	
Wild Rice Pilaf	\$35/half tray	\$65/full tray	



Desserts				
Cookie Platter - 24 assorted cookies chocolate chip, double chocolate chip, peanut butter	\$40			
Peanut Butter Pie whole cake, 16 slices	\$70			
NY Style Cheesecake whole cake, 16 slices Topping Options: Plain, Strawberry or Blueberry	\$70			
Brownie Platter 24 Brownies	\$40			

Brunch				
Belgian Waffles	\$35/half tray (28- pieces)			
Cinnamon French Toast	\$30 /half tray (15 slices cut in half) \$40 /full tray (24 slices cut in half)			
Scrambled Eggs	\$36/half tray (serves 12-15)			
Home Fries	\$35/half tray (serves 12-15)			
Sliced Bacon	\$60/half tray (serves 12-15)			
Bowl of Fruit seasonal fruit	\$28/bowl (serves 12-15)			
Vice Breakfast Pizza bacon, sausage, scrambled eggs, mozzarella, cheddar cheese, honey & hot sauce base	\$19/pizza (8 slices)			
Steak & Eggs Pizza shaved ribeye, scrambled eggs, mozzarella, smoked gouda, green onion, garlic butter base	\$19/pizza (8 slices)			
Chicken & Waffle Sliders	\$50 /half tray (4 sandwiches cut in half) \$75 /full tray (8 sandwiches cut in half)			

BRUNCH ONLY AVAILABLE ON SUNDAY MORNINGS*



C N T A

Don't forget to inquire about the following for your event!

- Sangria Pitchers
-Mimosa & Bloody Mary Bars
-Prosecco Toasts
-Whiskey Tastings
-And More!!

We Have Many Packages Available

Customize your event however you'd like!
With proper notice we can accomodate many other food and beverage options.
Please ask our event coordinator for any special requests that you may have.
We look forward to hosting your event!

Contact Info.

For more information please contact:



Email: mkc716.events@gmail.com

