

Cocktail Party Package

\$27 per person.

*not including 18% service charge & 7.35% Ct sales tax

*food only, beverages charged based on consumption

\$8 per person added to any event package (choose any 3).

DIPS, CHEESES, CRUDITÉ

CHOOSE ONE

Hummus- pickled vegetables, grilled naan

Cheese & Crudité- assorted cheeses, vegetables, buttermilk ranch

Meat & cheese platter- house mustard, crackers +\$2pp

Add gourmet meats +\$2pp

FLATBREADS

CHOOSE ONE

Margarita- mozzarella, tomato, fresh basil

Buffalo Chicken- cheddar, red onion

Mashed Potato- mashed potato, bacon, cheddar, lime crema

BBQ Pulled Pork- BBQ sauce, cheddar, green onion

Kielbasa- peppers, pickled red onions, mozzarella, house mustard

HORS DE OEUVRES

CHOOSE FOUR (Add three on to any buffet or plated +\$8pp)

Lamb Lollipops- Chimichurri +\$4pp

Chorizo, pepper, onion kebab

Blackened steak, pepper, onion kebab

Shrimp skewers +2pp

Scallops Wrapped in Bacon- spicy aioli +\$4pp

Pretzel bites- house mustard

Chicken Satay- peanut sauce

Tomato & mozzarella skewers- balsamic glaze

Ricotta Crostini- Lemon zest, EVOO

Asian Taco- pork belly, pickled veggies, cilantro, Asian aioli

Potato croquettes- red pepper aioli

Meatball & Mozzarella Lollipops- marinara

3 cheese arancini- marinara

Steak bruschetta- red pepper relish, horseradish crema

Avocado Toast- red pepper relish

Buffet/Family Style*

Regular or decaf coffee, sodas, and iced tea, assorted dinner rolls and butter included. **\$30 per person**
An additional 18% gratuity will be added. Tax will be an additional 7.35%.

*Buffet = 25 or more guests // Family Style = 25 or less guests

Salads

CHOOSE ONE

house
caesar
any main menu salad +\$3pp

Entrées

CHOOSE TWO

grilled chicken prepared: herb roasted, piccata, marsala, or garlic demi
hanger steak prepared: demi or chimichuri +\$4pp
herb crusted cod, beurre blanc sauce
pork tenderloin prepared: bbq or roasted herb
penne pasta prepared with: shrimp scampi +\$3pp, meatballs with marinara sauce,
chicken alfredo, seasonal veggies & rustic tomato sauce
faroe island salmon prepared: beurre blanc +\$4pp

Sides

CHOOSE TWO

penne prepared with alfredo, a la vodka, marinara or fra diavolo sauce
roasted potatoes
roasted seasonal vegetables
roasted haricot verts
creamy roasted garlic mash potatoes
rice pilaf

Desserts +\$3pp

assorted dessert bar tray

Lunch Plated

Regular or decaf coffee, sodas, and iced tea included. **\$27 per person**

An additional 18% gratuity will be added. Tax will be an additional 7.35%. Plated lunch option requires a minimum of 15 guests.

Salads & Soups

CHOOSE ONE

house
caesar

Entrées with Chef's Selection of Sides

CHOOSE THREE

chicken prepared as:
marsala, piccata or herb roasted
salmon with seasonal glaze +\$3pp
herb crusted cod

cider brined pork chop
hanger steak red wine demi +\$3pp
meatloaf
seasonal vegetable pasta

Desserts

FAMILY STYLE

assorted dessert bar tray



Brunch Buffet/Family Style*

Regular or decaf coffee, tea, juice, and iced tea included. **\$29 per person**

An additional 18% gratuity will be added. Tax will be an additional 7.35%.

*Buffet = 25 or more guests // Family Style = 25 or less guests

Assorted pastries, danishes, sweet breads
home fries
yogurt
fruit
granola

CHOICE OF TWO

Herbed scrambled eggs
Scrambled eggs with cheddar cheese
Eggs- western style eggs (ham, onions & peppers)
Seasonal French toast
Chicken & waffles
Belgian waffles & maple syrup
Egg & cheese sliders
Seasonal frittata

CHOICE OF TWO

Applewood smoked bacon
Lamberti's breakfast sausage
Oven roasted ham
Marinated hanger steak +\$4pp

add assorted dessert bar tray +\$3pp



Dinner Plated

Regular or decaf coffee, sodas, and iced tea included. **\$40 per person**

An additional 18% gratuity will be added. Tax will be an additional 7.35%. Plated dinner option requires a minimum of 15 guests.

Salads

CHOOSE ONE

house salad
caesar salad
seasonal chopped

Entrées with Chef's Selection of Sides

CHOOSE THREE

airline chicken prepared as: marsala, piccata or herb roasted	vegetable lasagna
faroe island salmon w/seasonal glaze	berkshire pork chop
icelandic cod	short rib red wine demi
ribeye +\$6pp	filet mignon red wine demi + \$6pp

Desserts

CHOOSE TWO

seasonal cheesecake
seasonal crisp
carrot cake
chocolate ganache cake

