



EVENT PACKAGES

1

**1 SALAD
2 SIDES
1 ENTREE**

\$25 PER PERSON

2

**1 SHARED PLATE
1 SALAD
2 SIDES
2 ENTREES**

\$32 PER PERSON

3

**2 SHARED PLATES
1 SALAD
2 SIDES
2 ENTREES
1 DESSERT**

\$40 PER PERSON

BUFFETS ARE **REPLENISHED FOR 2 HOURS**

\$2 ADDITIONAL CHARGE  FOR EVENTS UNDER 50 PEOPLE



SHARED PLATES

PASSED AROUND THE ROOM

CRUDITÉ \$25/PLATTER

Assortment of cucumbers, carrots, celery, tomatoes, broccoli, & seasonal vegetables with ranch and pesto dipping sauce

HUMMUS

Homemade hummus with a medley of cucumbers and our house made flatbread

CHICKEN CACCITAORE SKEWERS

Tomato braised chicken, served on cheesy polenta

BRAISED BEEF SKEWERS

Tender beef skewers, served on salad of panzanella

GARLIC AND HERB SHRIMP

Italian herbed and garlic shrimp with baby arugula

ANTIPASTO

Cured Italian meats, rustic bread, seasonally available vegetables, olive oil and balsamic vinegar

MARGHERITA PIZZA

Heirloom tomatoes, buffalo mozzarella, basil, olive oil, black pepper

SAUSAGE & PEPPERS PIZZA

Sausage, roasted red peppers, caramelized onions, mozzarella, salami

ARTICHOKE & SPINACH

Artichoke hearts, white sauce, onions, peppers, buffalo mozzarella



ENTREES

○ SAVORY DISHES ○

RIGATONI DI PEPE

Rigatoni, banana peppers, pepperoni, mozzarella, italian sausage, and basil

PESTO CHICKEN CAVITAPI

Roasted chicken, pesto sauce, parmesan cheese

LINGUINI CHIPOTLE CHICKEN ALFREDO

Chef-selected vegetables and seasonal herbs

CHEESE TORTELLINI

Green beans, roasted lemon, and sea salt

ROASTED HERB CHICKEN BREAST

Seasonal herbs, lemon butter and caper relish, served on brussel sprouts

SHORT RIB CACCITAORE

Tomato, onion, and herbs

MARINATED TRI-TIP BEEF

Garlic, rosemary and balsamic vinaigrette

CANDIED PORK LOIN

Whiskey, brown sugar, maple syrup, and mustard

ATLANTIC COD IN RED WINE SAUCE

Garlic, sweet onion, and thyme

GARLIC ROASTED SALMON WITH BEURRE BLANC

alaskan salmon, beurre blanc, and caper relish

BRAISED POT ROAST

Carrots, potatoes, and au jus



SALADS

TASTY FRESH GREENS

KALE CAESAR SALAD \$27/PLATTER

A blend of kale and romaine lettuce, house made crouton, tossed in our ceasar dressing

TUSCAN SALAD \$27/PLATTER

Imported olive oil and shaved parmesan

CAPRESE SALAD \$30/PLATTER

Artisan tomatoes, buffalo mozzarella, fresh basil, tortellini pasta, drizzled with imported olive oil and balsamic glaze

SALAD OF PANZANELLA \$27/PLATTER

house made bread with seasonal tomatoes, red onion, cucumbers, and basil in a champaign vinaigrette

MELON SALAD \$32/PLATTER

Seasonally fresh melons, mint, prosciutto and olive oil



CARVED MEATS

CUT & SERVED ON-DEMAND

May be added to a package or substituted for an entree
Chef Attendant required, \$100 per attendant

HERB CRUSTED PRIME RIB \$4 PER PERSON

GLAZED TURKEY \$3 PER PERSON

HER CRUSTED LEG OF LAMB \$4 PER PERSON

MARINATED TRI-TIP \$3 PER PERSON

PREMIUM OPTIONS

As an additional Entree

Additional \$5 per person or \$12 per platter

LOBSTER & CRAB MAC & CHEESE

Poached Maine Lobster, snow crab, lobster cream sauce, topped with bread crumbs

STEAMSHIP ROAST PORK OR BEEF

Au jus sauce, garlic, and butter



SIDES

SHARE WITH FRIENDS

SHAVED BRUSSEL SPROUTS WITH BACON

Roasted lemon, white wine, and garlic butter

ROASTED POTATOES AU GRATIN

Thinly sliced potatoes, bechamel, and sharp cheddar cheese

ROASTED ASPARAGUS

Imported olive oil and shaved parmesan

ROASTED AND HERBED POTATOES

Artisan potatoes, garlic, cream, and butter

MASHED POTATOES

Russet potatoes, garlic, cream, and butter

CREAMY POLENTA

Goat cheese, polenta, roasted garlic, and seasonal herbs

ROASTED SEASONAL VEGETABLES

Chef selected vegetables and seasonal herbs

BRAISED GREEN BEANS

Green beans, roasted lemon, and sea salt

ROASTED CAULIFLOWER

Cauliflower, shallots, and garlic butter



DESSERTS

A-LA-CARTE FOR 25 GUESTS

Replenished with Package 3

BRIOCHE BREAD PUDDING \$120

Vanilla custard, bourbon sauce, and vanilla bean ice cream

GUINNESS & NUTELLA BROWNIES \$70

Guinness Stout, nutella, candied walnuts, and chocolate ganache

KRISPY TREATS \$50

Choose one: Traditional, Fruity Pebbles[®], Lucky Charms[®], or Reeses's Peanut Butter[®]

FRUIT COBBLER \$95

Seasonally available fruit, chambord, crumb cake, and vanilla bean ice cream

STRAWBERRY SHORTCAKE \$50

Topped with whipped cream

PECAN & FRUIT PIE \$65

Arizona pecans and figs topped with brandied whip cream