

PARTY MENU

Buffet Packages

(Minimum Party Size or Room Fee May Apply
Dependent on Day and Time)

Apps & Drinks Party Package #1

Appetizer Buffet & 2 Hour House Liquor Open Bar
3 Appetizer Trays and open bar limited to mixed drinks
with house brand liquors, domestic bottled beer, & house
Cabernet & house Chardonnay - \$29⁹⁵pp
Extend open bar for additional hour - +\$4⁹⁵pp

Apps & Drinks Party Package #2

Appetizer Buffet & 2 Hour Premium Liquor Open Bar
3 Appetizer Trays and open bar with popular brand name
liquor including but not limited to: Jameson, Jack Daniels,
Ketel One, Captain Morgan, Patron Silver, Grey Goose, etc.
bottled domestic and craft beer, all major wine varietals
available - \$39⁹⁵pp
Extend open bar for additional hour - +\$9⁹⁵pp

Apps & Drinks Party Package #3

Appetizer Buffet & Tab or Cash Bar
3 Appetizer Trays and either single tab or individual tab
bar. Minimum bar spend guarantee may be required
depending on time frame of party - \$14⁹⁵pp

Dinner Buffet

Choose 1 appetizer, 3 entrees, and 2 sides - \$24⁹⁵pp
Add 2 hour House Open Bar - +\$19⁹⁵pp
Add 2 hour Premium Open Liquor Open Bar - +\$29⁹⁵pp

Lunch Buffet

(Monday-Friday finishing before 4pm)

Choose 1 appetizer, 2 entrees, and 1 side - \$10⁹⁵pp
Add 2 hour House Open Bar - +\$11⁹⁵pp
Add 2 hour Premium Open Liquor Open Bar - +\$24⁹⁵pp

Bottomless Brunch Buffet

Buffet style scrambled eggs, French toast, bacon, sausage,
home fries, and fresh fruit salad, plus unlimited mimosas
and bloody marys for 3 hours .
Monday - Friday, 10-20 people: \$34⁹⁵pp
Monday - Friday, 21-40 people: \$29⁹⁵pp
For booking Saturday or Sunday party room, price is
\$1,398 for up to 40 people, \$34⁹⁵ for each additional guest.

Additional Trays to Add to Buffet Order

Additional Appetizer - +\$2⁹⁵pp
Additional Entree - +\$4⁹⁵pp
Additional Side - +\$1⁹⁵pp
Assorted Cookies - +\$1⁹⁵pp

APPETIZER PLATTERS

- House Nachos
 - ✓ with veggie chili or steak chili
- ✓ Spinach & Cheese Empanadas
 - Chicken Empanadas
 - Beef Empanadas
- ✓ Hummus with Warm Pita
- GF Chicken Satay with Peanut Sauce
 - Pulled Pork Wontons
- GF Jumbo Buffalo Wings
- Classic Quesadillas (chicken +1) (steak +2)
 - Fried Calamari (+1)
 - Bangin' Shrimp (+1)
- GF Shrimp Cocktail (+1)
- Mini Crab Cakes (+2)
- ✓ Buffalo Cauliflower "Wings"
- GF Fresh Mozzarella, Tomato & Basil Skewers

ENTREE PLATTERS

- Bourbon Pecan Crusted Tilapia
 - GF Cajun Tilapia
 - ^^ Sub Salmon for Tilapia (+2)
 - ✓ Baked Ziti
 - ✓ Pesto Pasta
 - ✓ Penne alla Vodka
 - ✓ Fettuccine Alfredo
 - ✓ Eggplant Rotelli
 - ✓ Eggplant Parmesan
- GF Stir-fry Chicken w/ Vegetables
- GF Stir-fry Steak w/ Vegetables (+2)
 - Shrimp Scampi (+2)
 - Chicken Parmesan
 - Chicken Marsala
 - Chicken Piccata
 - Babyback Ribs (+2)
- GF Lemon-Garlic Grilled Chicken
- GF Grilled Flat Iron Steak (+2)

SIDE PLATTERS

- ✓ Asparagus (+1)
- ✓ Sautéed Spinach
- Mixed Vegetables - Carrots, Broccoli, Asparagus
- ✓ Mashed Potatoes
- ✓ Mac n Cheese (+1)
- ✓ Roasted Potatoes
 - Broccoli
 - Linguini
- ✓ Rice Pilaf
- Garden Salad
- Caesar Salad

Prices do not include sales tax or 20% gratuity

Set Menu Options

Dinner Party 1

\$29⁹⁵pp

Choose 2 Appetizer Platters (served family style at table)

Each guest chooses one of the following entrees:

Ⓞ **8oz Flat Iron Steak** - Drizzled with A1, served with mashed potatoes and mixed vegetables

Bourbon Pecan Crusted Salmon - Pecan crusted salmon drizzled with honey bourbon glaze, served with rice and mixed vegetables

✓ **Truffle Butter Pasta** - Minced black truffle butter and aged parmesan come together to form a rich cream sauce that is tossed with linguini, crimini mushrooms, and scallions. Shrimp Optional.

✓ **Autumn Gnocchi** - House-made potato and ricotta gnocchi are browned and tossed with roasted butternut squash, baby spinach, walnuts, and a brandy-sage butter sauce. Chicken Optional

Ⓞ **Half Rack of BabyBack Ribs** - Brushed with honey chipotle BBQ, served with mashed potatoes and mixed vegetables.

Dinner Party 2

\$24⁹⁵pp

Choose 2 Appetizer Platters (served family style at table)

Each guest chooses one of the following entrees:

Ⓞ **Lemon-Garlic Grilled Chicken** - Marinated chicken breast topped with lemon-garlic butter compound, served with mashed potatoes and mixed vegetables

Ⓞ **Cajun Tilapia** - drizzled with roasted red pepper and basil cream, served with rice pilaf and mixed vegetables

IPA-Battered Fish & Chips - Atlantic cod battered with draft IPA and fried, served with fries and tartar sauce

✓ **Penne Vodka** - Linguini tossed with almond-basil pesto, sun-dried tomatoes, mushrooms, and asparagus. Chicken optional

Guinness Stew - Chopped steak stew cooked in Guinness, finished with Jameson; served over mashed potatoes.

Burger Party

\$22⁹⁵pp

Choose 2 Appetizer Platters (served family style at table)

Each guest chooses....

Patty Selection - Burger Medium or Well Done, Grilled Chicken Breast, Black Bean Veggie Patty

Topping Selection

Ale House - Smoked Gouda, Bacon, Chipotle Mayo

Blazin' Cajun - Cajun-Seasoned Patty, Sliced Avocado, Jalapenos, Pepperjack Cheese, Cajun Remoulade

BBQ - Bacon, Onion Straws, Cheddar Cheese, BBQ Sauce

California - Fried Tomato, Sliced Avocado, Pepperjack Cheese, Citrus Aioli

(Room fee may apply depending on day, time, and size of party if private space is desired)

Prices do not include sales tax or 20% gratuity

Taco Party

(Minimum Party Size or Room Fee May Apply Dependent on Day and Time)

Step 1 - How Much to Order

15-20 People? Order at least 3 half trays

25-30 People? Order at least 4 half trays

35-40 People? Order at least 6 half trays

Step 2 - Choose Platters

Chicken Taco Platter

Half-Tray - \$55 Full Tray - \$99

Veggi Taco Platter

Half-Tray - \$55 Full Tray - \$99

Beef Taco Platter

Half-Tray - \$55 Full Tray - \$99

Tilapia Taco Platter

Half-Tray - \$65 Full Tray - \$119

BBQ Pork Taco Platter

Half-Tray - \$65 Full Tray - \$119

Steak Taco Platter

Half-Tray - \$99 Full Tray - \$189

Shrimp Taco Platter

Half-Tray - \$99 Full Tray - \$189

Salmon Taco Platter

Half-Tray - \$109 Full Tray - \$199

All Taco Party orders come with chosen protein platters and bowls of pico de gallo, shredded romaine, warm flour tortillas, and crumbled queso fresco or cheddar/jack cheese so your guests build their own tacos. Salsa, Sour Cream, Guacamole, and Tortilla Chips are also provided.

Base Charge for Party is \$5pp Plus Platters

Prices do not include sales tax or 20% gratuity