



SERENGETI PARTY ROOM MENUS

OPTION 1

Rolls and Herbed Spread on the Tables
Iced Water and Unlimited Fountain
Drinks

**First Course Appetizer, Served
Family-style (Select Three):**

Pulled Bourbon Barbecue Beef Eggrolls
with House Chili Sauce
Chimichurri Steak Flatbread
Shishito Peppers
Rainbow Cauliflower Medley with
Techini Drizzle
Avocado Eggrolls with Chimichurri
Sauce

**First Course, Guests Choice of One
Soup of the Day**

House Mixed Greens with Julienne of
Vegetables and Balsamic Vinaigrette

Main, Guests Choice of One

North African Spice Rubbed Salmon
over Sweet Potato-Kani Hash
Pesto Grilled Chicken Cutlet with
Cauliflower Rice and French Beans
12 oz Ribeye Steak served with Fries,
Sauteed French Beans and Choice of
Sauce
12 oz Honey Chipotle Ribeye Steak
served with Fries and Garlic Sauteed
French Beans
Hamburger with Fries
Vegan Entree

**Sweet Endings,
Guests Choice of One**

Four A La Carte Desserts off
our Seasonal Dessert Menu

\$90 per person

OPTION 2

Rolls and Herbed Spread on the Tables
Iced Water and Unlimited Fountain
Drinks

**First Course Appetizer, Served
Family-style (Select Three):**

Pulled Bourbon Barbecue Beef Eggrolls
with House Chili Sauce
Chimichurri Steak Flatbread
Shishito Peppers
Rainbow Cauliflower Medley with
Techina Drizzle
Avocado Eggrolls with Chimichurri
Sauce

Main, Guests Choice of One
North African Spice Rubbed Salmon
over Sweet Potato-Kani Hash

Peso Grilled Chicken Cutlet with
Cauliflower Rice and French Beans
12 oz Ribeye Steak served with Fries,
Sauteed French Beans and Choice of
Sauce

12 oz Honey Chipotle Ribeye Steak
served with Fries and Garlic Sauteed
French Beans
Hamburger with Fries
Vegan Entree

**Sweet Endings,
Guests Choice of One**
Four A La Carte Desserts off
our Seasonal Dessert Menu

\$87 per person

OPTION 3

Rolls and Herbed Spread on the Tables
Iced Water and Unlimited Fountain
Drinks

First Course, Guests Choice of One
Soup of the Day
House Mixed Greens with Julienne of
Vegetables and Caramelized Shallot
Vinaigrette

Main, Guests Choice of One
North African Spice Rubbed Salmon
over Sweet Potato-Kani Hash
Pesto Grilled Chicken Cutlet with
Cauliflower Rice and French Beans
12 oz Ribeye Steak served with Fries,
Sauteed French Beans and Choice of
Sauce

12 oz Honey Chipotle Ribeye Steak
served with Fries and Garlic Sauteed
French Beans
Hamburger with Fries
Vegan Entree

**Sweet Endings,
Guests Choice of One**
Four A La Carte Desserts off
our Seasonal Dessert Menu

\$82 per person

**MENUS ARE
SEASONAL
AND SUBJECT
TO CHANGE
WITHOUT
NOTICE**

POLICIES

Capacity up to 50 , \$1000 food minimum, Deposit \$500, Alcohol Billed on Consumption

\$150 Room Rental (Includes White or Black Table Covers), 20% Service Charge (Includes Set-up, Staffing, Linen Napkins)

Absolutely no alcohol, food or beverage allowed to be brought in, including from Accents Liquor.

No confetti or candles with open flames. Only candles enclosed in glass holders. Party favors have to be sealed with an acceptable hechsher.

Clients are required to pay for the guaranteed final guest count submitted NO LATER than 48 business hours in advance.

Parties that run more than 45 minutes late from the contracted time will incur a service charge of 25%.

3.5% Service fee for credit card transactions.