

Themed Menu Options

Prices based on parties of 30 or more (sales tax not included in price)

Additional charge may apply per person for parties less than 30

Mexican – Taco/Fajita Bar - 18

- Seasoned beef (for steak +\$4)
- Seasoned chicken
- Spanish rice
- Black beans
- Flour tortillas, hard corn shells
- Shredded lettuce, cheese, tomatoes, onions, sour cream, jalapeños
- Salsa & chips
- Queso dip
- Guacamole

Greek – Chicken Skillet- 21

- Sauteed chicken
- Roasted peppers, onions, olives
- Tomatoes, cucumbers, tzatziki sauce
- Pita bread
- Choose Greek salad or Caesar salad with sliced red onions

Coq au Vin - 24

- Braised chicken
- Roasted carrots, onions, celery
- Steamed potatoes
- Choice of salad*
- Fresh baked baguette & butter



German – 18-26

- Pork Schnitzel (\$18)
- Traditional Veal Schnitzel (\$26)
- Pan seared bacon & onion potatoes
- Steamed broccoli
- Lemons and capers on the side
- Choice of salad*
- Bread & butter
- +Add apple strudel with crème anglaise +\$7

Turkish Döner Kebab – 22

Similar to Gyros

- Shaved oven roasted lamb and beef
- Pita bread
- Shredded lettuce, tomatoes, onions, tzatziki, olives, jalapeños, bell peppers
- Greek salad
- Baklava

Italian – Pasta Bar - 26

- Penne, Cavatappi, Linguine, Fettucine (choose two)
- Tomato & alfredo sauces
- Shredded parmesan, artichokes, olives, chicken strips, broccoli, peppers, shrimp
- Meatballs
- Caesar salad
- Garlic bread

Add on Desserts

Made in-house

- \$6 Tiramisu
- \$4 Mini cannoli
- \$4 Churros
- \$6 Tres leches cake
- \$5 Baklava
- \$7 Apple strudel
- \$7 NY style cheesecake
- \$6 Crème brûlée
- \$6 Chocolate mousse

