

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 – L/\$18 D/\$23

- 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- L/\$18 D/\$26

- 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 – L/\$21 D/\$26

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



German –

- Pork Schnitzel (L/\$18 D/\$26)
- Traditional Veal Schnitzel (L/\$22 D/\$28)
- 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 – L/\$19 D/\$26

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 – L/\$21 D/\$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

Tiramisu
Mini cannoli
Churros
Tres leches cake
Baklava
Apple strudel
NY style cheesecake
Crème brûlée
Chocolate mousse

