



Catering & Events Information

Catering & Private Event Services

We offer flexible catering options designed to fit events of all sizes—from simple drop-off service to full-service staffing and complete event execution. Our goal is to make your celebration seamless, stress-free, and delicious.

Catering Services

All caterings are priced by the person starting at \$25 and agreed upon once menu selection has happened. If you are trying to operate under a budget, please let us know.

Note that all weddings start at \$50 per person.

Delivery & Setup

We provide convenient delivery and setup services to ensure your event runs smoothly.

- Delivery: \$50 minimum delivery fee on all caterings over \$700
- Event Staffing (4-hour minimum)
 - \$30 per hour per waitstaff & kitchen team
 - \$50 per hour per RAMP certified bartender
- Auto Gratuity: 20% applied to all staffed events

Service Options Include:

- Delivery Only
- Delivery + Setup with Disposable Equipment
- Full Service: Delivery, setup, and event staffing as needed

Additional Needs

- Disposable plates, silverware & napkins
 - Basic style starting at \$3 per person
 - High-end style (typically for weddings) starting at \$6 per person
 - Additional cocktail napkins and cups starting at \$1 per person
- Disposable chafing dishes, sternos, and serving utensils: \$10 per set
- Outsourced Equipment Rentals: Additional rental fees apply
- Wedding Menu Tastings: Starting at \$50 per guest

In House Events

In house events scheduled for Sundays only

Host your event in our restaurant and enjoy exclusive access to the entire space.

We comfortably seat 50-60 guests, making this the perfect option for birthdays, bridal showers, corporate gatherings, or any special celebration.

Private Event Rental Minimum

All in house events require a \$3,000 minimum

This includes:

- Exclusive use of the restaurant
- Personalized menu tailored to your event
- Non-alcoholic beverages
- Linen napkins (your choice of color) & linen table covers (white or black)
- Plates and utensils

Additional Costs May Include:

- Service attendants
- Rental of specialty linens, plates and utensils
- Tax
- Gratuity
(based on guest count and menu selection)

Event Timing & Access

- Standard private event booking: 4 hours
- Early access available up to 2 hours before the start of the event for setup and decorating

Catering Food List

Fully customizable – don't see something you'd like? Just ask!
Sample curated menus outlined below.

Appetizers/ canapes/ hors d'oeuvres

- Wild mushroom and smoked chicken rillete
- Crudite & choice of dip
 - Spin dip
 - hummus
- Roast beet & goat cheese mousse
- Housemade chorizo anticucho skewers
- Organic farm 57 chicken & burbore anticucho skewers
- Housemade potstickers
- Housemade pierogies
- Crispy leek gyoza with ginger soy ponzu
- Charcuterie with parma meats & local cheeses
- Empanadas
- Oishi shrimp cocktail
- Brown sugar pork belly on mini biscuits
- Soppressata & aged cheddar medjool dates
- Tomato & basil bruschetta
- House cured smoked verlasso salmon
- Spanish roast peperonata with marcona almond
- Sweet potato sliders with pimento
- Taquitos
- Nashville hot mini chicken waffles
- Hot honey crispy chicken bites
- Korean BBQ mini meatballs
- Smoked Chicken wings
- Smoked riblets
- Mini crab cakes
- Mini lobster rolls
- Bacon wrapped scallop
- Caviar blini
- Pickled jalepeno, prawn ceviche & avocado puree
- Beef tartare
- Foie gras
- Octopus,chorizo & pickled purple carrots
- Goat cheese canape
- Oyster rockefeller
- Roasted duck

- Elysian fields lamb
- Flatbreads: Prosciutto & fig, wild mushroom, margerita, bbq chicken, anything!

Salads

- Caprese
- Caesar
- Greek
- Wedge
- Chop

Seasonal Salads

- Summer heirloom tomato panzanella
- Summer strawberry & spinach
- Seasonal Harvest: fuji apples, candied nuts, aged cheddar
- Winter mix: cara cara oranges, pine nuts, pomegranate, citrus vinaigrette
- Waldorf Salad
- Watermelon Feta

Pasta

- Italian cheese ravioli
- Pumpkin ravioli
- Stuffed shells
- Baked ziti
- Tortellini
- Lasagna
- Mac & cheese
- Available Sauces: marinara, vodka tomato cream, garlic and herb, alfredo, bolognese, pesto, mushroom

Potato

- Pierogis
- Potato pancakes
- Herb roasted fingerlings
- Garlic & herb potato
- Hasselback
- Loaded mini yukon golds
- Mashed yukon golds
- Bacon ranch potato salad
- Gourmet style potato salad

Vegetables & Vegetarian Options

- Grilled vegetable anticucho skewers
- Seasonal vegetable medley
- Organic quinoa and sweet potatoes
- Eggplant rollatini or zucchini rollatini
- Stuffed mushrooms
- Roasted beets
- Cauliflower gratin
- Turned carrots with hot honey
- Green beans
- Elote corn salad
- Root vegetable medley
- Ratatouille
- Vegetable couscous

Entrees

Chicken

- Hand dipped buttermilk chicken tenders
- Tuscan: sun dried tomatoes, spinach in cream sauce
- Marsala: mushrooms in sweet marsala wine sauce
- Romano: crispy chicken, pecorini romano cheese
- Huli huli: hawaiian style pineapple, ginger, garlic
- Parmesan
- Saltimbocca
- Lemon butter caper
- Cordon bleu
- Chicken alla king
- Herb and garlic roasted

Beef or Pork

- House smoked pulled pork
- Braised short ribs
- Korean bbq
- Burnt ends
- Brisket
- Tenderloin medallions
- Bracirole

Fresh Fish

- Lobster
- Crab
- Walleye
- Cod
- Salmon

- Halibut
- Tuna
- Scallops
- Seasonal fresh fish

Slider Sandwiches

- Italian
- Steak & cheese
- Rueben
- Turkey bacon
- Crispy chicken
- Honey Mustard Ham & Cheese
- Smashburgers

Gourmet Wraps

- Mediterranean vegetarian wrap
 - Fresh hummus, cucumber, pickled onion, tomato, lettuce, tzatziki & house chips
- Turkey vivien wrap
 - Smoked turkey, bacon, avocado, tomato, cucumber, muenster cheese, micro greens, & vinaigrette drizzle. Includes house chips
- Bulgogi beef wrap
 - Korean BBQ beef, gochujang, kimchi, rice, carrots & house chips
- Chicken Caesar
- Tuna avocado
- Turkish lamb
- Tuscan chicken
- Pesto chicken
- Asian chicken with thai peanut sauce
- Tex Mex: pork chicken, beef, or vegetarian black bean
- Cubano
- Honey mustard ham & cheese
- Caprese
- California turkey avocado blt
- Veggie hummus
- Polish express
- Shaved ribeye
- Pastrami

Brunch/Breakfast

- Frittata
- Mini Quiche

- Lemon Ricotta French Toast with Blueberry Compote
- Herb Roasted Fingerling Hash
- Housemade Biscuits
- Thick Cut Bacon
- House Pressed Sausage
- Fruit Skewers

Mini Desserts

- Chocolate eclairs
- Lemon tarts/bars
- Lemon cheesecake
- Lemon trifle
- Cheesecakes: fruit, oreo, chocolate, pumpkin, ect
- Red velvet
- Mini fruit tarts
- Mini brownie bites
- Cannoli
- Panna cotta
- Apple pie shooter
- Carrot cake trifle
- Tiramisu
- Profiteroles
- Key lime pie
- Chocolate mousse cups
- Baklava
- Churros
- Mini scones
- Mini banana bread loaves
- Mini rice pudding cups
- Crème brûlée
- Strawberry shortcakes
- Mini blueberry muffins
- Chocolate chip cookies
- Mini pecan pies
- Cinnamon rolls
- Pumpkin pies
- Coconut macaroons
- Raspberry tarts
- Mini mango mousse cups
- Mini black forest cakes
- Mini lemon meringue pies
- Mini pistachio cakes

- Chocolate covered strawberries
- Almond biscotti
- Lemon drizzle cakes
- Blueberry cheesecakes
- Raspberry tiramisu
- Coconut cream pies