



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 \$60 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, weddings require 6-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
 - High-end style (non-wedding) starting at \$3 per person
 - Wedding disposables starting at \$8 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 50-55 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 (3 minimum)
- Rental of specialty linens, plates and utensils
- Tax & 20% Auto-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!

Appetizers/ Canapes/ Hors D'oeuvres

- Wild Mushroom And Smoked Chicken Rillete
- Vegetable Crudite & Choice Of Dip
 - Spinach Artichoke Dip
 - Housemade Hummus
 - Buffalo Chicken Dip
 - Dill Ranch Dip
- Roast Beet & Goat Cheese Mousse
- Housemade Chorizo Anticucho Skewers
- Organic Farm 57 Chicken & Burbere Anticucho Skewers
- Housemade Potstickers
- Housemade Pierogies
- Crispy Leek Gyoza With Ginger Soy Ponzu
- Charcuterie With Artisanal Meats & Assorted 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
- 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
- Seasonal 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

- Three Cheese Mac n Cheese
- Pittsburgh Pasta Salad
- Mediterranean Pasta Salad
- Seasonal Pasta Salad
- Italian Cheese Ravioli
- Pumpkin Ravioli
- Stuffed Shells
- Baked Ziti
- Tortellini with Choice of Sauce
- Lasagna
- Penne with Choice of Sauce
- Ziti with Choice of Sauce
- Available Sauces: Marinara, Vodka Tomato Cream, Garlic And Herb, Alfredo, Bolognese, Pesto, Mushroom

Potato

- Bacon Ranch Potato Salad
- Loaded Baked Potato Salad
- Gourmet Style Potato Salad
- Pierogis
- Potato Pancakes
- Herb Roasted Fingerlings

- Hasselback
- Loaded Mini Yukon Golds
- Mashed Yukon Golds

Vegetables & Vegetarian Options

- Grilled Vegetable Anticucho Skewers
- Seasonal Vegetable Medley
- Organic Quinoa And Sweet Potatoes
- Eggplant Or Zucchini Rollatini
- Stuffed Mushrooms
- Roasted Beets
- Cauliflower Gratin
- Turned Carrots With Hot Honey
- Green Beans
- Elote Corn Salad
- Ratatouille
- Vegetable Couscous

Entrees

Chicken

- Hand Dipped Buttermilk Chicken Tenders
 - Dipping Sauces – BBQ, Ranch, Buffalo, Honey Mustard
- Tuscan: Sun Dried Tomatoes and Spinach
- Marsala: Mushrooms in a 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

Pork

- House Smoked Pulled Pork
 - Buns, shells, cole slaw, pickled red onions, shredded cheese available
- Smoked Ribs - Korean BBQ or Regular BBQ
- Burnt Ends
- Braciola

Beef

- Braised Short Ribs
- Burnt Ends

- Brisket - Korean BBQ or Regular BBQ
- Tenderloin Medallions

Fresh Fish

- Lobster
- Crabcakes
- Walleye
- Cod
- Salmon
- Halibut
- Tuna
- Scallops
- Seasonal Fresh Fish

Gourmet Wraps and/or Sliders

- Mediterranean Vegetarian Wrap
- Turkey Vivien Wrap
- Bulgogi Beef Wrap
- Chicken Caesar
- Italian
- Smashburger
- Crispy Chicken
- Tuna Avocado
- Turkish Lamb
- Tuscan Chicken
- Pesto Chicken
- Asian Chicken With Thai Peanut Sauce
- Tex Mex: Pork Chicken, Beef, Or Vegetarian Black Bean
- Cubano
- Steak & Cheese
- Honey Mustard Ham & Cheese
- Caprese
- California Turkey Avocado BLT
- Veggie Hummus
- Pastrami

Brunch/Breakfast Offerings

- Italian Frittata
- Mini Quiches
- Seasonal Loaded French Toast
- Plain French Toast
- Waffles

- Herb Roasted Fingerling Hash
- Housemade Biscuits
- Thick Cut Bacon
- House Pressed Sausage
- Fruit Skewers
- Assorted Breakfast Pastries
- Chicken n Waffles
- Pork Belly Mini Biscuits

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