



Catering & Events Information

Catering & Private Event Services

Note: there is a separate wedding packet, if you are planning a wedding, please let us know!

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.

Delivery & Setup

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

- Delivery + Setup (for caterings over \$700 only)
 - \$50 minimum delivery fee on all caterings over \$700
 - \$100 minimum delivery fee on all caterings over \$1,500
- Event Staffing (4-hour minimum, subject to change based off final event timeline)
 - Event Captain: \$50 per hour
 - Kitchen Captain: \$50 per hour
 - Waitstaff/Servers: \$30 per hour
 - Kitchen Staff: \$35 per hour
 - RAMP-Certified Bartender: \$50 per hour

A 20% auto-gratuity is 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

- High-end disposable plates, silverware & napkins starting at \$3 per person
 - Disposable cups available upon request.
- Disposable chafing dishes, sternos, and serving utensils: \$10 per set
- Full bar set up with mixer packages available upon request – additional fees will apply.

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

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- 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
- Baked Ziti
- Lasagna
- Tortellini with Choice of Sauce
- Penne with Choice of Sauce
- Available Sauces: Marinara, Vodka Tomato Cream, Garlic And Herb, Alfredo, Bolognese, Pesto

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
- Chicken Salad
- 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

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

Dessert Offerings

Each dessert is purchased by the piece & not included in per person cost.

Minimum order of 2 dozen each. All desserts are mini-sized.

Large sized available upon request for additional cost.

Brownie Bites
Chocolate Chunk Cookies
Everything Cookies
Sprinkle Sugar Cookies
Coconut Macaroons

Cheesecake Cups – fruit, oreo, chocolate, whatever!
Fruit Tarts
Trifles – lemon, carrot cake, key lime, red velvet, whatever!
Chocolate Eclairs
Profiteroles/Cream Puffs
Mousse Cups – chocolate, mango, berry, whatever!
Apple Pie Shooters
Rice Pudding Shooters
Churros

Lemon Tarts
Raspberry Tarts
Fruit Tarts
Black Forest Cake
Pistachio Cake
Red Velvet Cake
Lemon Drizzle
Strawberry Shortcakes
Tiramisu

Cheesecakes – fruit, oreo, chocolate, whatever!
Key Lime Pie
Lemon Meringue Pie
Pecan Pie
Pumpkin Pie
Cannoli (large sized)
Panna Cotta
Baklava
Chocolate Covered Strawberries

Drink Offerings

Additional per person fees apply

Bottled Beverages

Includes water and assorted sodas

House Made Beverages

Best for staffed events unless customer providing equipment

Fruited Lemonade
Fruited Iced Teas
Seasonal Spritzer
Seasonal Refresher

Hot Coffee & Tea Service (staffed events only)

Includes full set up with percolators, coffee, assorted tea bags, sugars, creamers, and disposables cups

