These Options Are Most Popular and Are Good "As Is" Or We Can Customize The Perfect Party Package Just For You!

- No Room Rental Fee - For More Info and More Options - Call 917 - 327 - 8997

# Lunch

- Tues - Friday

Unlimited Tea, Coffee and Soft Drinks \$10 per person Or Limited 3 Hour Open Bar Add \$25 per person

Guests choose from the menu below when seated

# Lunch

Chopped Salad w/Grilled Chicken avocado, egg, crispy bacon, tomato, bleu cheese

Grilled Salmon or Chicken Cesar Salad parmesan crisps and classic caesar dressing

Bacon Lettuce & Tomato white toast, mayo, house seasoned fries

Gem Burger or Beyond Veggie Burger lettuce, tomato, provolone, house seasoned fries

### Salmon Filet

ratatouille, baby arugula pesto

#### Orecchiette Pasta

crumbled italian sausage, tomato, basil pesto

### Vegetarian Risotto

seasonal fresh vegetables, crispy onion topping



Godiva Chocolate Brownies

This Menu is \$35 p.person exclusive of tax and gratuities 35 Guests w/Open Bar Has Exclusive Private Party Venue

# Brunch

-Sat + Sun -

Unlimited Tea, Coffee and Soft Drinks \$10 per person Or Limited 3 Hour Open Bar Add \$25 per person

Guests choose from the menu below when seated

# Brunch

#### Avocado Toast

two eggs, sourdough, avocado, baby arugula

### Veggie Quiche

zucchini, squash, tomatoes petite salad, champagne vinaigrette

#### **Breakfast Burrito**

scrambled eggs, bacon, sour cream, pico de gallo

### Gem Burger or Beyond Veggie Burger

provolone cheese, lettuce, tomato house seasoned fries

#### Corned Beef Hash

2 eggs, house made corned beef breakfast potatoes, toast

Pancakes, Powdered Sugar, Maple Syrup

Dessert

Godiva Chocolate Brownies

This Menu is \$35 p.person exclusive of tax and gratuities 35 Guests w/Open Bar Has Exclusive Private Party Venue

## Dinner

# —— Your Preferred Date ——

Limited Open Bar : Beer, Wine, Cocktails \$30 p.person Premium Open Bar : Beer, Wine, Cocktails \$35 p.person

Guests choose from main course menu below when seated

# Hors d'oeuvres

Cannellini Bean Tomato Basil Bruschetta



Mixed Field Greens champagne vinaigrette

Main Course guests enjoy a choice of entree

Angus Hanger Steak potato croquets, roast vegetables, cabernet demi

Slow Roasted, Boneless Half Chicken rosemary roast potatoes, carrots, chicken gravy

## Salmon Filet

ratatouille, baby arugula pesto

### Vegetarian Risotto

seasonal fresh vegetables, crispy onion topping



Lemon Cheese Cake with Blueberry Sauce Godiya Chocolate Brownies

This Menu is \$65 p.person
Add more hors d'oeuvres for a pre-dinner reception
35 Guests w/Open Bar Has Exclusive Private Party Venue