DINNER PARTIES

OUR MENU

Each private event is designed for a three-hour experience. Seating Available For 50 to 60 guests and up to 75 guests for a mix and mingle styled event.

Beverage Options are : Select Open Bar $12 per hour / Premium Open Bar $14 per hour / Soft Drinks, Tea and Coffee $5 per hour.

STEP 1 · APPETIZERS

SELECT 2–4 Appetizers

Cheese Board / Fresh Fruit / Vegetable Crudités

Assorted Smoked & Cured Meats

Mediterranean Hummus / Pita & Olives

Shrimp Cocktail

Cocktail Meatballs

Mini Crab Cakes

Crispy Vegetarian Spring Rolls

Bacon-Wrapped Dates

STEP 2 · SALAD

SELECT 1 - 2 Salads

House Garden Salad / Caesar Salad / Greek Salad

Italian Pasta Salad / Cucumber Tomato Salad

STEP 3 · ENTRÉE

SELECT 3 + Vegetarian

Herb Roasted Half Chicken

Lemon Garlic Chicken / Chicken Marsala / Piccata

Braised Beef Tips / Beef Burgundy

Roast Beef with Au Jus

Herb Roasted Pork Loin / BBQ Pulled Pork

Baked Cod / Lemon Butter Sole

Garlic Butter Shrimp / Salmon Filet

Vegetable Lasagna / Eggplant Parmesan

Green Farrow Risotto / Pasta Primavera

STEP 4 · ACCOMPANYMENTS

SELECT 1 - 2

Garlic Mashed Potatoes / Roasted Red Potatoes

Scalloped Potatoes / Rice Pilaf / Wild Rice Blend

Buttered Egg Noodles / Macaroni & Cheese

STEP 5 · VEGETABLE

SELECT 1 - 2

Honey Glazed Carrots / Green Beans

Buttered Corn / Broccoli with Garlic Butter

Roasted Seasonal Vegetables / Asparagus

STEP 6 · BREAD

SELECT 1

Dinner Rolls with Butter / Artisan Bread Basket

Garlic Bread / Cornbread / Dinner Biscuits

STEP 7 · DESSERT

SELECT 1

Assorted Cookies / Brownies

Cheesecake Minis / Mini Dessert Spoons

Seasonal Fruit Cobbler / Bread Pudding

NOTES

Note the choices you like and Email Events