

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

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

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

Fig & Honey Brie Crostini's
Smoked Salmon Cucumber Wedges

Salad

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

Dessert

Lemon Cheese Cake with Blueberry Sauce
Godiva 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