WHAT IF... ON-PREMISE PRIVATE PARTY

passed hors d'oeuvres

SESAME CHICKEN BITES 5
Apricot Mustard

SPANAKOPITA 5
Spinach, Feta, Dill, Wrapped in Phyllo

TOMATO BASIL SOUP SHOOTER 5
Cheesy Crouton

TENDERLOIN CROSTINI 6
Arugula, Whipped Blue Cheese

CHILLED RARE AHI TUNA 7
Yuzu, Pickled Ginger, Wasabi

SCALLOPS WRAPPED IN BACON 7

MINI CRAB BALLS 7
Pomeray Mustard and Lemon Pepper Aioli

ASSORTED FLATBREADS 7
Choice of 3: Veggie, Buffalo Chicken, BBQ Chicken,
Fig-Blue Cheese- Balsamic, Shrimp and Crab Alfredo,
Prosciutto-Basil-Mozzarella,
Mushroom Gouda & Caramelized Onion

SHRIMP SHOOTER 7
Cocktail Sauce

stationary hot hors d'oeuvres

VEGGIE SPRING ROLLS 5
Thai Chili Sauce

ASIAN ORANGE SESAME CHICKEN BITES 5
Ginger, Honey, Chili

PIEROGIES 5
Caramelized Onions, Sausage, Apple

BAKED BRIE 5
Puff Pastry, Seasonal Jam, Crackers

ITALIAN SAUSAGE & PEPPERS 6
Onions, Spicy Tomato Wine Sauce, Mozzarella

SHORT RIB MAC-N-CHEESE 6
Cheddar, Parmesan, Gouda, Corn, Braised Short Rib

CRAB DIP 8
Lumb Crab, Four Cheeses, Artichoke, Spinach, Baguette

LOBSTER MAC-N-CHEESE 8
Gouda, Cheddar, Parmesan, Bread Crumbs

LAMB CHOPS 9
Grilled, Greek Marinated, Tzatziki

COCONUT SHRIMP 8
Pineapple Chipotle

stationary cold hors d'oeuvres

CRUDITE AND DIP TRIO 5
Assorted Vegetables, Chipotle Ranch,
Hummus, Herbed Blue Cheese

MEDITERRANEAN SPADINI 5
Marinated Mozzarella, Cherry Tomato, Olive, Basil

ASSORTED BRUSCHETTA 6
Hummus, Kalamata Olivada, Seafood Salad
Seasonal Spread, Grilled Breads

TENDERLOIN CROSTINI 6
Arugula, Whipped Blue Cheese

SOUTHWEST SHRIMP COCKTAIL 8
Miniature Shrimp Salsa, Cilantro, Onion, Jalapeno, Tomato,
Jumbo Shrimp, Tortilla Chips

CHEESE & CHARCUTERIE 8
Imported Cheeses, Prosciutto, Salami, Grapes, Jam,
Mixed Nuts, Pommery Mustard, Crackers

salads

served with house bread and herbed evoo,
$6/person

GARDEN TOSSED
Romaine, Shredded Carrots, Cucumber, Red Cabbage,
Shredded Cheddar, Tomato

GORGONZOLA SALAD
Field Greens, Walnuts, Sun-Dried Cranberries, Gorgonzola
Crumbles, Balsamic Vinaigrette

GREEK SALAD
Romaine, Cucumber, Red Cabbage, Tomato, Kalamata
Olives, Red Onion, Pepperoncini, Feta

CAESAR SALAD
Romaine, Parmesan, Croutons

SUMMER SALAD
Spinach, Strawberries, Blueberries, Almonds,
Vanilla Vinaigrette

MONTRACHET SALAD (SEASONAL)
Filed Greens, Baked Apples, Pistachios,
Goat Cheese Crumbles, Apple Vinaigrette

WHAT IF... PRIVATE PARTY

served dinner

You may choose up to two entrees for your guests to pick. Each guest can place their entree order with their server the night of your event.

THREE CHEESE RAVIOLI 22
Roasted Red Pepper Cream, Peppers, Spinach, Parmesan

SCOTTISH FARM RAISED SALMON (GF) 32
Seasonal

SHORT RIB (GF) 30
Slow Braised Beef, Mashed Potatoes, Au Jus

PARMIGIANA 24
Chicken or Eggplant, House Marinara, Pasta

CHICKEN MILANESE 24
Garlic Parmesan Crust, Seasonal Aioli, Balsamic Reduction, Field Greens, Parmesan

CHICKEN PICCATA OR MARSALA 24

LOBSTER RAVIOLI 28
Shrimp (3) Mimosa Cream, Parmesan

VEGETARIAN PASTA 22
Changes Seasonally

BEEF TENDERLOIN MADEIRA 30
Beef Medallions, Mushrooms, Madeira Demi-Glaze

BROILED COLOSSAL CRAB CAKES 40
Cocktail, Tartar or Drawn Butter

FILET MIGNON (GF) 48
8 oz Filet MIgnon, Char-Grilled

GRILLED RIBEYE (GF) 49
22 Oz., Mushroom & Onions

buffet style meal

The entrees above are available buffet style as well, excluding the steaks and crabcakes. Choose 2 entrees for $40 or 3 entrees for $50. Buffet style meals include a seasonal vegetable and mashed potatoes or rice.

dessert

MINIATURE DESSERT SAMPLER | 9
Tira-Misu, Chocolate Mousse, Peanut Butter Pie, Chocolate Cake, Seasonal Selection, Coffee Service

CAKE CUTTING SERVICE | 2
Client Provides Cake ,
Plates and Utensil's Included

CELEBRATION CAKE 80
Serves 10-16 People, With Scoop of Ice Cream (Includes Cake Topper for Birthday or Anniversary)

CUSTOM CUPCAKES |4 each, min. of 12

COFFEE SERVICE | 2

family style meal

Meals served on Platters to each table and passed around by guests for $55 per person

ARTISAN BREAD AND HERBED OLIVE OIL

CHOICE OF SALAD
Greek, Caesar, Montrachet, Summer, Garden Tossed

CHOOSE 2 ENTREES
Honey Pecan Salmon, Pesto Grilled Shrimp, Chicken Piccatta or Marsala, Beef Tenderloin Madeira, Chicken Parmesan, or Lobster Ravioli

CHOOSE 2 STARCHES
Mediterranean Pasta, Three Cheese Ravioli, Cavatappi Mimosa, Rice Pilaf, Mashed Potatoes

CHOICE OF VEGETABLE
Broccolini, Green Beans Almandine, or Seasonal Vegetable Medley

beverages

OPEN BAR
All Acohol is added to the final food bill, plus tax and gratuity. The servers assigned to the party will take drink orders and retrieve them from the bar. * Drink Tickets Available as well, if you would prefer to limit guests

CASH BAR
Guests order alcoholic beverages from their server and receive their own individual bar tabs at the end of the meal.

MARTHA'S PUNCHES | 3
Cranberry Lemonade-Raspberries & Strawberries
Assorted Flavored Water -Mint & Cucumbers
Orange Pineapple Guava- Mangoes

COFFEE SERVICE | 2

private room details

DECORATIONS
You are welcome to bring your own centerpieces, balloons, or banners. We just ask that only masking tape be used and no confetti.

NORTH GALLERY
This is our larger private room and requires a guest count minimum of 30 people with a maximum capacity of 60 people. There is a $30 per person food and beverage minimum as well.

SOUTH GALLERY
This is our smaller private room and requies a guest count minimum of 15 people with a maximum capacity of 25. There is a $30 per person food and beverage minimum.

GRATUITY
There is a 22% service charge added to all events.