

EVENT



MENU

EST. 2021

STARTERS

STATIONARY APPS

HALF PAN (8-12 GUEST); FULL PAN (16-22 GUESTS)

Chicken Wings – \$65/\$120

Tossed in Buffalo or BBQ sauce. Served with Celery, Carrots, & Ranch/Blue Cheese Dressing.

Hummus Trio Platter – \$85

Traditional, Roasted Pepper and Green Goddess Hummus, served with Toasted Pita Bread and Garden Fresh Veggies.
(8-12 GUESTS)

Fried Mozzarella Sticks – \$65/\$120

Served with Marinara Sauce

Chips + Dip Display – \$90

Assorted Hand-Cut Tortilla Chips, served with Guacamole, Fresh Salsa, & Queso Dip.
(8-12 GUESTS)

Shrimp Cocktail – \$90/\$180

Jumbo Shrimp served with Cocktail Sauce and Lemons.

Charcuterie and Cheese Display – \$150/\$300

Artisanal Cheese Selection, Sliced Meats, served with Assorted Crackers, Crostinis and Accoutrements.

Antipasto Display – \$150/\$300

Salami, Prosciutto, Olives, Roasted Peppers, Pepporicini, Marinated Mozzarella, & Artichoke Hearts

SUSHI

Small (15 ppl) – \$190

Medium (30 ppl) – \$375

Large (45 ppl) – \$560

Each Sushi Platter Includes:

Tuna, Salmon & Yellowtail Sashimi
Tuna and Salmon Nigiri
JB, California, & Vegetable Rolls

PASSED/STATIONARY HORS D'OEUVRES

Shrimp Chorizo Paella Bites (25/50/100)– \$65/\$132/\$264

Saffron Arborio rice with Shrimp Chorizo.

Wagyu Beef Franks in Blanket (25/50/100)– \$60/\$120/\$234

Served with Whole Grain Honey Mustard Dipping Sauce.

Risotto Balls (25/50/100)– \$60/\$120/\$234

Porcini Risotto with Mozzarella Cheese and Truffle Oil.
(Gluten Friendly Option)

Chicken Meatballs (40/80)– \$155/\$305

With Spinach & Fontina Cheese, served with Basil Pesto or Marinara.

Chicken Parm Puff Pastry (25/50/100)– \$85/\$165/\$330

Served with Marinara Sauce and Parmesan.

Dumplings (50/100/150)– \$45/\$90/\$135

Your choice of Chicken, Pork, or Vegetable Dumplings. Served with Sesame Scallion Sauce and Spicy Vinegar

Mini Vegetable Spring Rolls (50/100/200) – \$60/\$118/\$232

Cilantro Ginger Dipping Sauce.

Crab Rangoon (30/60) – \$65/\$130

Phillips Crab Rangoon with Sweet Chili Sauce.

Tomato Bisque Boule (30/60) – \$112/\$224

Pesto, Cheddar and Pignolis

Soy Cured Salmon Canapes (25/50/100) – \$85/\$165/\$330

Cucumber, Miso Ginger Cream Cheese & Pickled Red Onion.

Mini Crab Cakes (25/50/100) – \$65/\$132/\$264

Served with Tartar Sauce and Old Bay Remoulade.

Caprese Skewers (25/50/100) – \$60/\$118/\$232

Pearl Mozzarella, Heirloom Cherry Tomatoes, Fresh Basil, Drizzled with Sweet Balsamic Vinegar.

Wild Mushroom Phyllo (25/50/100) – \$60/\$116/\$232

Cremini, Button, and Shiitake Mushrooms in an Herbed Cream Sauce.

Spinach Queso Empanada (25/50/100) – \$60/\$116/\$232

Spinach and Queso, Wrapped in a Empanada.

Korean Steak Taco (25/50/100) – \$80/\$160/\$320

Asian Marinated Steak, Topped with a Slaw of Cabbage, Cilantro, and Pickled Jalapeños. Rolled in a Tortilla Flute.

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SALADS & WRAPS

Large Bowl (feeds 8-12 guests)

Caesar Salad – \$60

Romaine Lettuce, Anchovies, Shaved Parmesan Cheese, Garlic Croutons and Caesar Dressing.

House Salad – \$50

Mixed Lettuce, Heirloom Cherry Tomatoes, Cucumber, Carrots, Red Onion, Croutons Choice of Dressings.,

Greek Salad – \$85

Romaine Lettuce, Onions, Tomatoes, Cucumber, Olives, and Feta Cheese, with Balsamic Vinaigrette.

Mandarin Asian Salad – \$85

Napa Cabbage, Purple Cabbage, Carrots, Cucumber, Snow Peas, Edamame, Oranges, Scallions, Sesame Seeds, Crispy Wontons, Sesame Ginger Soy Vinaigrette.

Choice of Plain or Spinach Wrap; 8 Wraps, Cut in Half

Chicken Caesar Wrap – \$85

Romaine Lettuce, Roasted Chicken, Shaved Parmesan Cheese, Garlic Croutons and Caesar Dressing.

Roasted Turkey Wrap – \$85

Served with Lettuce, Tomato & Onion.

Asian Chicken Wrap – \$85

Shaved Napa Cabbage, Carrots, Sesame, Snow Peas, Edamame, with Ginger Soy Dressing.

Tuna Wrap – \$75

Served with Lettuce, Tomato & Dill.

Health Nut Wrap – \$65

Avocado, Tomato, Lettuce, Carrots, Cucumber, Alfalfa Sprouts, and House Made Hummus.

PASTA

HALF PAN (8-12 GUEST); FULL PAN (16-22 GUESTS)

Linguini Pomodoro – \$50/\$100

Tossed in a light Marinara Sauce with Parmesan + Fresh Basil.

Fettuccine Alfredo – \$50/\$100

Parmesan & Roasted Garlic Cream Sauce.

Penne a la Vodka – \$50/\$100

Tomato + Cream Sauce with Garlic & Fresh Herbs

Zoodles Primavera – \$50/\$100

Zucchini Noodles, Seasonal Vegetables, Fresh Herbs, Roasted Garlic & Extra Virgin Olive Oil.

Protein Additions for Pastas Above:

Grilled Chicken Breast: (\$50/\$100)

Grilled Salmon Filet: (\$60/\$120)

Grilled Shrimp: (\$65/\$130)

Baked Ziti – \$65/\$130

Tomato Sauce, Ground Beef, Italian Sausage & Ricotta.

Three Cheese Tortellini – \$65/\$130

Pesto Cream Sauce

Spaghetti & Meatballs – \$65/\$130

Marinara Sauce, Grandma's Recipe all Beef Meatballs, Topped with Parmesan + Fresh Herbs.

LAND & SEA

HALF PAN (8-12 GUEST); FULL PAN (16-22 GUESTS)

CHICKEN

Marsala – \$65/\$130

Grilled Chicken Breast, Wild Mushrooms & Marsala Cream Sauce.

Piccata – \$65/\$130

Lightly Battered Chicken Breast, Fresh Lemons, Capers, Shallot Beurre Blanc.

Parmesan – \$65/\$130

Breaded Chicken Cutlet, Topped with Marinara Sauce, Mozzarella + Parmesan Cheese.

Milanese – \$65/\$130

Breaded Chicken Cutlet, Fresh Tomatoes, Red Onion, Arugula, Lemon, Parmesan Cheese + Herb Vinaigrette.

Seafood

Mahi Piccata – \$90/\$180

Lightly Battered Mahi Filet with Lemon Caper Beurre Blanc.

Faroe Island Salmon – \$100/\$200

Grilled Salmon Filet with Fresh Lemon Herbs

Shrimp Creole – \$120/\$240

Blackened Shrimp with Spicy Stewed Peppers, Onions and Tomatoes.

Premium Crab Cakes – \$120/\$240

Served with Tartar Sauce and Old Bay Remoulade.

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LAND & SEA (CONTINUED)

MEATS

HALF PAN (8-12 GUEST); FULL PAN (16-22 GUESTS)

Bourbon BBQ Glazed Pork Chops – \$75/\$150
Boneless Center-Cut Pork Chops, Grilled & Glazed.

Churrasco Steak – \$150/\$300
Thin Sliced NY Strip, Marinated in Citrus + Herbs, Grilled and Topped with Chimmichurri Sauce.

Cuban Steak Palomilla – \$120/\$240
Mojo Marinated Skirt Steak, Topped with Sautéed Onions, Served with Salsa de Ajo (garlic aioli).

Teriyaki Glazed Beef Kabobs – \$150/\$300
Beef Tenderloin, Peppers, Onions & Mushrooms.

CARVING STATION

SERVES ROUGHLY 16-22 GUESTS

Prime Rib Au Jus – \$640
Slow-Roasted Prime Ribeye Steak

Beef Wellington with Sauce Au Poiure – \$480
Beef Tenderloin, Mushroom Duxelles, Sautéed Spinach, & Puff Pastry.

Salmon en Croute – \$240
Faroe Island Salmon, Mushrooms, Spinach, & Puff Pastry.

* All Carving Stations require Chef attendance at an additional charge *

SIDES

HALF PAN (8-12 GUEST)

Baked Mac & Cheese – \$65

Potato Au Gratin – \$85

Rice Pilaf – \$55

Yellow Rice – \$60

Steamed Jasmine Rice – \$50

Roasted Brussel Sprouts w/ Sweet Balsamic Glaze – \$65

Dinner Rolls – \$25

Grilled Vegetables – \$55

Fruit Platter – \$85

Roasted Potatoes – \$65

French Fries – \$45

Sweet Potato Fries – \$65

Truffle Fries – \$65

KIDS

HALF PAN (UNLESS COUNT INDICATED)

Chicken Tenders – \$85
Condiments

Hot Dogs – \$3 (each)
Condiments

Beef Sliders – \$85
American Cheese & Condiments

Mac & Cheese – \$65
Family Favorite

SWEET ENDINGS

Chocolate Truffon (16ct) – \$100

Chocolate or Caramel Churros (40ct) – \$60

Chocolate Lava Cake (18ct) – \$100

Beignets (40ct) – \$45

Caramel, Hazelnut, Cocoa White Chocolate & Mini Red Berry.

Carnegie Deli Cheesecake (24ct) – \$300
4" Classic Plain Cheesecake.

Fresh Baked Cookies (48 ct) – \$100
Oatmeal or Chocolate Chip (additional flavors offered for larger orders).

Ice Cream Bar Station – \$4 (per person)
Includes an assortment of toppings & candies.

Ultimate Skillet Cookie – \$32
Great for Birthdays & Celebrations!



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DRINK PACKAGES

Top Shelf Bar Package:

Vodka: Ketel One & Grey Goose
Bourbon: Woodford Reserve, Johnnie Walker
Black & Makers Mark
Whiskey: Chivas Regal
Tequila: Casamigos Blanco & Reposado
Gin: Hendricks
Rum: Captain Morgan

Red and White Wine
Imported and Domestic Beers

Bar Mixers to Include: Soft Drinks, Flat and Sparkling
Water, Triple Sec, Grenadine, Sour Mix, Lemon/Lime Juice,
Cranberry Juice, Pineapple Juice, Agave/Simple Syrup &
Fresh Fruit Garnish

\$14 per hour, per person (3 hour min, plus bartender)

Premium Bar Package:

Vodka: Titos
Bourbon: Bulleit
Whiskey: Jack Daniels
Tequila: Teremana Blanco & Reposado
Gin: Tanqueray
Rum: Bacardi White & Dark

Red and White Wine
Imported and Domestic Beers

Bar Mixers to Include: Soft Drinks, Flat and Sparkling
Water, Triple Sec, Grenadine, Sour Mix, Lemon/Lime Juice,
Cranberry Juice, Pineapple Juice, Agave/Simple Syrup &
Fresh Fruit Garnish

\$11 per hour, per person (3 hour min, plus bartender)

Call Bar Package:

Vodka: Wheatley
Bourbon: Benchmark
Whiskey: Jack Daniels
Tequila: Corazon Blanco & Reposado
Gin: Beefeater
Rum: Meyers White & Dark

Red and White Wine
Imported and Domestic Beers

Bar Mixers to Include: Soft Drinks, Flat and Sparkling
Water, Triple Sec, Grenadine, Sour Mix, Lemon/Lime Juice,
Cranberry Juice, Pineapple Juice, Agave/Simple Syrup &
Fresh Fruit Garnish

\$9 per hour, per person (3 hour min, plus bartender)

Basic Soft Bar Package:

Lemonade
Ice Tea
Fruit Infused Flat Water

\$3 per person

Premium Soft Bar Package:

Soft Drinks (Coke, Diet Coke, Sprite)
Ice Tea
Flat & Sparkling Water

\$5 per person (Cans/Bottles 1.5 per person)

Coffee Bar Package:

Regular and Decaf Coffee
Milk and Half/Half
Sweeteners

\$3 per person

Beer & Wine Package:

Wines:
Merlot
Cabernet
Chardonnay
Pinot Grigio

International & Domestic Beers
Soft Drinks
Flat & Sparkling Water

\$8 per hour, per person (3 hour min, plus bartender)



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Each Platter Designed to Serve 10 Guests

BRUNCH

Scrambled Eggs – \$30

Top with Cheese for an Additional \$10

French Toast – \$50 (20 ct.)

Served with Maple Syrup

Pancakes – \$50 (20 ct.)

Served with Maple Syrup

Classic Breakfast Sandwich –\$65 (10 ct.)

Bacon, Egg & Cheese on a Biscuit

Pancake Tacos –\$75 (10 ct.)

Bacon, Egg & Cheese Served on a Pancake (taco style),
Topped with Maple Syrup Drizzle

Four Layer Breakfast Bowl –\$65 (10 ct.)

Hash-Browns, Eggs, Ham/Bacon and Cheese.

Assorted Bagels – \$40 (dozen)

Plain - Poppy - Sesame - Everything - Cream Cheese -
Butter - Chive Cream Cheese

Assorted Muffins – \$65 (dozen)

Chocolate Chip - Blueberry - Apple Cinnamon - Lemon
Poppy

Sausage Patty – \$40 (20 ct.)

Sausage Links: +\$10

Bacon – \$40 (30 ct.)

Crispy Bacon

Ham – \$60 (4oz, 10 ct.)

Savory Ham Slices

Fresh Fruit – \$40 (large bowl)

Assortment of Fruit

OMELET STATION

Cracked Eggs and Egg Whites

Bacon - Sausage - Ham - Onion - Tomato - Peppers -
Spinach - Mushrooms - Yellow Cheddar - Goat Cheese
- Mozzarella

Omelet Station priced at \$20 (per person)

SMOKED SALMON PLATTER

Hand Sliced Smoked Norwegian Salmon

Assorted Bagels - Onions - Lemons - Cucumbers -
Radish - Bibb Lettuce - Capers - Chive Cream Cheese -
Plain Cream Cheese

Priced at \$25 (per person)

NOTES:

- Guest is required to notify restaurant of all potential allergy concerns.
- No outside food or drink is to be brought into the restaurant without approval of the General Manager or Operators.
- Minimum of (1) Chef for all Omelet & Carving Stations at \$250/ per Chef.
- Server/Bartender: \$250/each-- including set-up/break-down of event, 3 hours of service & gratuity for your event staff... \$35 per additional hour of service (per server/bartender).
- 50% non-refundable deposit is due immediately after signing your Event Proposal, in order to save your date.
- Full payment is due 5 days before the event along with a final guest count. Failing to pay your initial deposit and/or final payment could result in the cancellation of your event.
- Each event booking comes with your very own event coordinator who will help you build your ideal menu and organize any setups/decorations.