



EVENT

MENU

EST. 2021

Each Platter Designed to Serve 8-12 Guests
(Unless Count Indicated)

STARTERS

Chicken Wings — \$110

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

Crudités and Hummus — \$85

Assorted Raw Veggies served with House-made Hummus
and Ranch Dressing.

Fried Calamari — \$115

Lightly breaded Calamari, flash fried and served with
Marinara Sauce, Lemon Aioli & fresh Lemons.

Fried Mozzarella Stick — \$65

Served with Marinara Sauce

Guacamole & Pico De Gallo — \$90

Served with Corn Chips.

Shrimp Cocktail — \$155

Jumbo Shrimp served with Cocktail Sauce and Lemons.

Charcuterie and Cheese Display — \$195

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

Mini Crab Cakes — \$265 (100 ct.)

Served with Tartar Sauce and Old Bay Remoulade.

Shrimp Chorizo Paella Bites — \$259 (100 ct.)

Saffron Arborio rice with Shrimp Chorizo.

Wagyu Beef Franks in Blanket — \$234 (100 ct.)

Served with Ketchup and Mustard

Risotto Balls — \$237 (100 ct.)

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

Chicken Meatballs — \$310 (80 ct.)

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

Chicken Parm Puff Pastry — \$330 (100 ct.)

Served with Marinara Sauce and Parmesan.

Dumplings (Chicken, Pork or Veggie) — \$137 (150 ct.)

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

Mini Vegetable Spring Rolls — \$232 (200 ct.)

Green Sambal

Crab Rangoon — \$130 (60 ct.)

Phillips Crab Rangoon with Sweet Chili Sauce.

Tomato Bisque Boule — \$225 (60 ct.)

Pesto, Cheddar and Pignolis

SALADS

Caesar — \$65

Romaine Lettuce, Shaved Parm, Garlic Croutons
and Caesar Dressing.

Market Salad — \$85

Mixed Greens, Dried Cranberries, Cucumbers,
Cherry Tomatoes, Red Onions & Candied
Pumpkin Seeds.

Greek Salad — \$85

Romaine Lettuce, Onions, Tomatoes, Olives,
Cucumbers, Feta, & Greek Dressing.

Asian Salad — \$85

Napa Cabbage, Oranges, Bell Peppers, Carrots,
and Crunchy Noodles with Cilantro Lime Vin.

WRAPS

Chicken Caesar — \$85

Romaine Lettuce & Parmesan Cheese.

Roasted Turkey — \$85

Lettuce, Tomato, Onion.

Asian Chicken — \$85

Bok Choy, Shaved Napa Cabbage, Carrots, Sesame and
Peas.

Tuna — \$75

Lettuce, Tomato and Dill.

Vegetable — \$65

Roasted Veggies, Lettuce and House-made Hummus.

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MAIN COURSE

Alla Vodka – \$95
Creamy Tomato sauce, with fresh Garlic & micro Basil.

Butternut Squash Zoodles – \$85
With Garlic, fresh Basil, Tomatoes, Extra virgin olive oil, and Red Pepper Flakes.

Cajun Shrimp Pasta – \$240
Béchamel Cajun sauce with Cherry Tomatoes, fresh Spinach and Roasted Red Peppers.

Chicken Parmesan – \$224
Chicken Cutlet topped with Marinara, Parmesan and Mozzarella.

Cheese or Pepperoni Pizza – \$12/\$14 (per pie)
Fresh Ingredients

Salmon – \$135
Grilled Scottish Salmon with Lemon and Tartar Sauce.

Prime Rib – \$185
Slow-Roasted Rib Roast with Horseradish Cream.

Roasted Chicken – \$115
Slow-Cooked Chicken Breast and Thighs. Served with our house seasoning or BBQ sauce.

Center Cut Filet Mignon – \$400
Cooked to perfection with our house seasoning.

Premium Crab Cakes – \$240
Served with Tartar Sauce and Old Bay Remoulade.

SIDES

Dinner Rolls – \$25
Fresh Baked and Served with Butter

Grilled Vegetables – \$55
Healthy mix of seasonal veggies.

Fruit Platter – \$85
Freshly cut Melons, Pineapples and Berries.

Roasted Potatoes – \$65
Fingerling Potatoes with Parmesan and Rosemary

French Fries – \$45
Seasoned with Sea Salt

Sweet Potato or Truffle Fries – \$65
Seasoned with Parmesan and Fresh Herbs

DESSERT

Ultimate Skillet Cookie – \$32

Gelato – \$4 (per scoop/per person)

Carnegie Black & White Cookie – \$6 (per cookie)

SUSHI

Small (15 ppl) – \$190

Medium (30 ppl) – \$375

Large (45 ppl) – \$495

Each Sushi Platter Includes:

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

KIDS

Chicken Tenders – \$85
Condiments

Hot Dogs – \$3 (each)
Condiments

Beef Sliders – \$85
American Cheese & Condiments

Mac & Cheese – \$65
Family Favorite

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Drink Packages Priced Per-Person/Per-Hour

BAR PACKAGES

Top Shelf Bar Package:

Liquor: Ketel One Vodka, Grey Goose Vodka, Belvedere Vodka, Johnnie Walker Black Label Whisky, Chivas Regal Scotch, Casamigos Reposado Tequila, Hendrick's Gin, Mount Gay Silver Rum, Captain Morgan Spiced Rum, Maker's Mark Bourbon.

Red and White Wine
Imported and Domestic Beers

Bar Mixers to Include Soft Drinks (Coke, Diet Coke, Sprite, Tonic, Club Soda, Ginger Ale), Flat and Sparkling Water, Triple Sec, Apple Pucker, Grenadine, Sour Mix, Cranberry Juice, Orange Juice, Grapefruit Juice, Pineapple Juice and Rose's Lim

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

Premium Bar Package:

Liquor: Tito's Vodka, Absolute Vodka, Ketel One Vodka, Johnnie Walker Red Label Scotch, Casamigos Blanco Tequila, Tanqueray Gin, Bacardi Rum, Captain Morgan Spiced Rum, Jack Daniel's Whiskey, Markers Mark Bourbon.

Red and White Wine
Imported and Domestic Beers

Bar Mixers to Include Soft Drinks (Coke, Diet Coke, Sprite, Tonic, Club Soda, Ginger Ale), Flat and Sparkling Water, Triple Sec, Apple Pucker, Grenadine, Sour Mix, Cranberry Juice, Orange Juice, Grapefruit Juice, Pineapple Juice and Rose's Lim

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

BEER & WINE

Beer & Wine Package:

- Assortment of Imported and Domestic Beers
- Pinot Noir, Cabernet, Chardonnay and Pinot Grigio
- Soft Drinks (Coke, Diet Coke, Sprite, Ginger Ale)
- Flat and Sparkling Water

\$7 per hour, per person (3 hour min, plus bartender)

PREMIUM SOFT BAR

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

Coffee Bar Package:

- Regular and/or Decaffeinated Coffees
- Milk and Half & Half
- Sweeteners

\$3 per person

BASIC SOFT BAR

Basic Soft Bar Package:

- Lemonade
- Ice Tea
- Fruit Infused Flat Water

\$3 per person

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BRUNCH

Scrambled Eggs — \$30
Top with Cheese for an Additional \$10

Applewood Smoked Bacon — \$30 (24 ct.)
Breakfast Side

Sausage — \$75 (24 ct.)
Breakfast Side

Breakfast Potatoes — \$60
Breakfast Side

Assorted Bagels — \$35 (dozen)
Plain - Poppy - Sesame - Everything - Cream Cheese -
Butter - Chive Cream Cheese

Assorted Muffins — \$65 (dozen)
Chocolate Chip - Blueberry - Apple Cinnamon - Lemon
Poppy

Chocolate or Butter Croissants — \$35 (dozen)
Fresh Baked

Mini Crumb Cakes — \$40 (dozen)
Fresh Baked

Mini Blueberry Scones — \$45 (dozen)
Fresh Baked

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). Professionally
trained staff including event managers, servers and chefs
are provided to make your event special.

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:

- We require a 7 day notice for all Event orders.
- 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.
- Minimum of (1) Chef for all Omelet Stations at \$250/ per Chef.
- We have a 7 day cancellation policy with the exception of natural occurrences (i.e. tropical storm/hurricane).
- Deposits are not required but payment must be made in full at completion of event.
- Server/Bartender: \$250/each-- including set-up/break-down of event and 3 hours of service; \$35 per additional hour.