



Cocktail Reception Package

\$33++ per person

Package available for groups of 20ppl or more, start time 5pm or later.
Package includes appetizer station (approx. 6pcs pp) and 3 drinks per person
Prices do not include 8.1% sales tax or 21% service charge. Some restrictions apply.

CUSTOMIZE YOUR PASSED APPETIZERS (select up to a variety of 6)

Grilled Vegetable Skewers (veg)

Spring Rolls with Sweet Soy and Wasabi Mayo (veg)

Bruschetta with Eggplant Puree, Roasted Tomatoes and Balsamic Reduction (veg)

Caprese Sliders with Tomato, Basil, and fresh mozzarella on a toasted onion roll (veg)

Roast Beef Tenderloin served on a Crostini with Rosemary Aioli

Grilled Jerk Chicken Skewers with a Pineapple Rum Glaze

Sashimi Seared Tuna on Wonton Chips with Cucumber, Avocado Pico de Gallo

Crispy Salmon Caked served with Broken Tatar Sauce

Coconut Shrimp with Chipotle Apricot Sauce

Cuban Pork Sliders served on a silver dollar roll

Bacon Wrapped Shrimp

Fried Ravioli stuffed with spinach and ricotta, with marinara sauce

Empanadas filled with chicken and cheese, with Cholula and avocado cream sauce

BEVERAGES

3 drink tickets per person (beer, house wine and classic cocktails)



3-Course Plated Dinner Package

Plated Dinner Package \$47++ per person

Package available for groups of 20ppl or more, start time 5pm or later.

Package includes dinner and 2 drinks per person

Price does not include 8.1% sales tax or 21% service charge, some restrictions apply

3-COURSE MENU

FIRST COURSE

House Greens fresh mixed greens tossed with mandarin oranges, goat cheese, slivered almonds and herb vinaigrette

Classic Caesar chopped romaine hearts, basil, house-baked garlic croutons and shaved romano

SECOND COURSE

Oven Roast Chicken tender, herb roasted half chicken with whipped potatoes and roast garlic jus

Eggplant and Portobello Stack grilled portobello and panko crusted eggplant layered with seared spinach and whipped potatoes, served over crushed tomato sauce and topped with grilled asparagus spears

Seared Salmon goat cheese polenta, balsamic shiitake relish and fresh chopped herbs

Petit Filet Mignon bacon wrapped, center cut Angus filet seasoned and grilled to order, with whipped potatoes, mushroom duxelle and cracked peppercorn sauce

DESSERT

Peach Cobbler
Double Chocolate Cake

BEVERAGES

2 drink tickets per person (beer, house wine and classic cocktails)



4-Course Plated Dinner Package

Plated Dinner Package \$52++ per person

Package available for groups of 20ppl or more, start time 5pm or later.

Package includes appetizers, dinner and 2 drink tickets

Price does not include 8.1% sales tax or 21% service charge, some restrictions apply

APPETIZER COURSE

SAMPLER DISPLAY seared Ahi tuna, coconut battered prawns, tempura calamari, bruschetta relish, assorted condiments and toasted focaccia crostini

FIRST COURSE (select 1)

House Greens fresh mixed greens tossed with mandarin oranges, goat cheese, slivered almonds and herb vinaigrette

Classic Caesar chopped romaine hearts, basil, house-baked garlic croutons and shaved romano

SECOND COURSE (select 1)

Oven Roast Chicken tender, herb roasted half chicken with whipped potatoes and roast garlic jus

Eggplant and Portobello Stack grilled portobello and panko crusted eggplant layered with seared spinach and whipped potatoes, served over crushed tomato sauce and topped with grilled asparagus spears

Seared Salmon goat cheese polenta, balsamic shiitake relish and fresh chopped herbs

Petit Filet Mignon bacon wrapped, center cut angus seasoned and grilled to order, with whipped potatoes, mushroom duxelle and cracked peppercorn sauce

DESSERT (select 1)

Peach Cobbler

Double Chocolate Cake

Choice of Iced Tea, Soda, or Coffee

Beverages: 2 drink tickets to include beer, house wine and classic cocktails