

**Private Events Luncheon Menu #1**

**\$28 per person** (plus tax)

**20% gratuity**

**Minimum of 10 people**

**Choose Three Mains**

**\$125 Private Room set up fee**

*Includes coffee & non-alcoholic beverages. Juices and specialty drinks not included*

**Choose Three Of the Following Mains**

**Chicken Caesar Salad**

Grilled chicken breast, hand cut croutons, parmesan cheese, Caesar dressing

**Garbage Salad**

Cured salami, provolone cheese, red pepper, chick peas, Iceberg lettuce, House Ranch

**Rigatoni Pomodoro with Chicken**

Sautéed chicken breast, slow cooked tomato sauce, ricotta cheese, parmesan cheese

**Grilled Mahi Mahi**

Veggie rice pilaf, asparagus, citrus glaze

**Burr-Avo Toast**

Smashed avocado, burrata, heirloom tomatoes, sourdough, balsamic

**Chicken Avocado "Salad"**

Grilled chicken breast, avocado, cucumber, tomato, radish, asparagus, green goddess dressing

**57 Cheeseburger**

Half pound burger, cheddar cheese, bacon, brioche bun, fries or mixed greens salad

**Mojo Chicken Breast**

Mojo marinated chicken breast, crispy yucca, mojo crema

**Chicken Burrito Bowl**

Grilled chicken breast, served over brown rice with stewed black beans, fajita vegetables, roasted tomato picante sauce, sour cream, and avocado

**Filet Mignon**

Yellow rice, asparagus, pico de gallo

Clients Initials\_\_\_\_\_

Date\_\_\_\_\_

## **Private Events Luncheon Menu #2**

**\$39 per person (plus tax)**

**20% gratuity**

**Minimum of 10 people**

**Choose 2 Starters and 3 Mains**

**\$125 Private Room Set-up Fee**

*Includes coffee or non-alcoholic beverages. Juices and specialty drinks not included*

### **Choose Two Of the Following Starters**

#### **Caesar Salad**

Romaine lettuce, hand cut croutons, parmesan cheese, Caesar dressing

#### **Garbage Salad**

Cured salami, provolone cheese, red pepper, chickpeas, House Ranch

#### **House Mixed Greens**

Tomato, cucumber, carrot, croutons, balsamic vinaigrette

#### **Zucchini Fries**

Garlic Aioli

#### **Mozzarella and Tomato**

Sliced fresh Mozzarella, heirloom tomato, balsamic, pesto

#### **Eggplant Bruschetta**

Sourdough bread, eggplant and tomato relish, goat cheese, balsamic

#### **Trio Dip**

Caramelized onion, hummus and baba ganoush. Served with root chips and sliced cucumbers

#### **Shrimp Potstickers**

Cabbage slaw, soy dipping

#### **Rigatoni Pomodoro**

Rigatoni pasta, slow cooked tomato sauce, ricotta cheese, parmesan cheese

Clients Initials\_\_\_\_\_ Date\_\_\_\_\_

**Choose Three Of the Following Mains**

**Rigatoni Pomodoro with Chicken**

Sauteed chicken, slow cooked tomato sauce, ricotta cheese

**Grilled Mahi Mahi**

Veggie rice pilaf, asparagus, citrus glaze

**Burr-Avo Toast**

Smashed avocado, burrata, heirloom tomatoes, goat cheese, sourdough, balsamic

**Chicken Avocado "Salad"**

Grilled chicken breast, avocado, cucumber, tomato, radish, asparagus, green goddess dressing

**57 Cheeseburger**

Half pound special grind, cheddar cheese, lettuce, tomato, pickle, fries or mixed greens salad

**Mojo Chicken Breast**

Mojo marinated chicken breast, crispy yucca, broccolini, mojo crema

**Chicken Burrito Bowl**

Grilled chicken served over brown rice with stewed black beans, fajita vegetables, roasted tomato picante sauce, sour cream and avocado

**Grilled Salmon**

Papaya salad

**5oz Filet Mignon**

Yellow rice, asparagus, pico de gallo

**Chicken Caesar Salad**

Grilled chicken breast, romaine lettuce, croutons, parmesan Caesar Dressing

**Grilled Chicken Sandwich**

Caramelized onion, roasted peppers, basil sauce, fresh mozzarella, baguette, fries or mixed greens

Clients Initials\_\_\_\_\_ Date\_\_\_\_\_

**Private Events Dinner Hors d'Oeuvres Menu**

**\$27 per person** for the first hour (plus tax)

**\$22 per person** for the second hour (plus tax)

**20% gratuity added**

**Minimum of 10 people**

**\$125 private room set up fee**

**Choose 5**

**Crispy Shrimp Potstickers**

Soy dipping sauce

**Black Pepper Filet Mignon Croutons**

Seared filet mignon, garlic croutons, horseradish sauce

**Zucchini Fries**

Roasted pepper aioli

**Goat Cheese Fritter**

Candied bacon, reduced balsamic

**Assorted Pizzas**

Margherita, Veggie, Truffle Mushroom, Plain Cheese  
cut in squares

**Ceviche**

Chef's fish selection, passion fruit jus, red onion, orange, candied ginger, jalapeño, radish

**Tuna Poke**

Ahi tuna, chopped cashew, cabbage slaw, poke sauce, root chip

**Veggie Springrolls**

Sweet chili sauce

**Salmon Tartar**

Dijon mustard, shallot, root chip

**Crabcakes**

Sriracha crema

**Smash Burger Sliders**

Caramelized onion, brie cheese, herb aioli, challah bun  
cut in half

Clients Initials\_\_\_\_\_ Date\_\_\_\_\_

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## Private Events Dinner Family Style Appetizer Menu

A la carte pricing (plus tax)

20% gratuity added

Minimum of 10 people

Unlimited Choices

\$125 private room set up fee

*Each dish serves approximately 4-5 people*

### **Caesar Salad 18**

Hand cut croutons, parmesan cheese, Caesar dressing

### **Garbage Salad 25**

Cured salami, provolone cheese, red pepper, chic peas, house Ranch

### **House Mixed Greens 18**

Tomato, cucumber, carrot, croutons, balsamic vinaigrette

### **Mozzarella and Tomato 20**

Sliced fresh mozzarella, heirloom baby tomatoes, balsamic reduction, basil

### **Crispy Brussel Sprouts 21**

Lemon garlic aioli

### **Trio Dip 25**

Caramelized onion, hummus and baba ganoush. Served with root chips and sliced cucumbers

### **Thai or Buffalo Wings 24**

16 wings served either buffalo with blue cheese dipping or Thai style topped with sesame seeds and scallions

### **Zucchini Fries 23**

Roasted red pepper aioli

### **Cheese and Charcuterie 30**

Three cheese, two meats, gigante beans, chutney, sourdough bread

### **Margherita Pizza 15**

Blistered tomatoes, burrata cheese, basil

### **Truffle Mushroom Pizza 20**

Wild mushrooms, roasted garlic, mozzarella cheese, goat cheese, truffle

### **Italiano Pizza 19**

Italian sausage, Tuscan salami, pepperoni, red onion, fresh & shredded mozzarella, red sauce

Client Initials\_\_\_\_\_

Date\_\_\_\_\_

**Private Events Dinner Menu**

**Three Courses- \$52 per person** (plus tax)

*Choose two starters, three mains, one dessert*

**One Course-\$38 per person** (plus tax)

*Choose four mains*

**20% gratuity added**

**Minimum of 10 people**

**\$125 private room set up fee**

*Includes all non-alcoholic beverages. Juices and specialty drinks not included*

**Starters**

**Caesar Salad**

Hand cut croutons, parmesan cheese, Caesar dressing

**Italiano Salad**

Cured salami, provolone cheese, red pepper, chickpeas, House Ranch

**House Mixed Greens**

Tomato, cucumber, carrot, croutons, balsamic vinaigrette

**Mozzarella and Tomato**

Sliced fresh Mozzarella, heirloom tomato, balsamic, pesto

**Grilled Eggplant "Parm"**

Grilled eggplant, pomodoro, basil sauce, provolone, fresh mozzarella, sourdough bread

**Trio Dip**

Caramelized onion, hummus and baba ganoush Served with root chips and sliced cucumbers

**Shrimp Potstickers**

Steamed, cabbage slaw, soy dipping

**Ceviche**

Chef's fish selection, passion fruit jus, red onion, orange, candied ginger, jalapeño, radish

**Tuna Poke**

Ahi tuna, chopped cashew, cabbage slaw, poke sauce, root chips

**Rigatoni Pomodoro**

Slow cooked tomato sauce, ricotta, parmesan

Client Initials\_\_\_\_\_

Date\_\_\_\_\_

## **Main Plates**

### **Grilled Mahi Mahi**

Roasted fingerling potatoes, broccolini, lemon emulsion sauce

### **Short Rib Truffle Mushroom Risotto**

Braised short rib, wild mushrooms, truffle, creamy parmesan risotto

### **Chicken Avocado "Salad"**

Grilled chicken breast, avocado, cucumber, tomato, radish, asparagus, Green Goddess dressing

### **57 Bacon Cheeseburger**

Half pound special grind, bacon, cheddar cheese, lettuce, tomato, pickle, fries or mixed greens salad

### **Half Chicken**

Roasted fingerlings, heirloom carrots, spinach, au jus

### **Rigatoni Pomodoro with Chicken**

Sauteed chicken, slow cooked tomato sauce, ricotta cheese

### **Chicken Burrito Bowl**

Grilled chicken, brown rice, stewed black beans, fajita vegetables, roasted tomato picante sauce, sour cream and avocado

### **Seared Salmon**

Papaya salad, chili vinaigrette

### **8oz Churrasco Steak**

Yellow rice, asparagus, pico de gallo, mint chimichurri

### **Half Rack Baby Back Ribs**

Coleslaw, fries

## **Private Dinner Menu Additional Offerings**

Served with your choice of one side below

**12oz NY Strip**

+\$17 per person

**12oz Rib-eye Steak**

+19 per person

**6oz Lobster Tail**

+23 per person

**5oz Petit Filet Mignon**

+\$18 per person

**Sides**

Hand Cut French Fries

Roasted Fingerling Potatoes

Sauteed Broccolini

Sauteed Asparagus with shaved parmesan

Caesar Salad

Sauteed Wild Mushrooms

Client Initials\_\_\_\_\_

Date\_\_\_\_\_



**Dessert Selections For Two Course Menu**

**Warm Two Chocolate Bread Pudding**

Bourbon Anglaise, chocolate sauce

**Mint Chipwich**

Mint ice cream, chocolate chip cookies

**Warm Brownie**

Vanilla ice cream, chocolate sauce

**Key Lime Cup**

Key lime custard, berry compote, graham cracker crumble

**Coffee Drinks**

American coffee

Espresso \$4.95 per person

Cappuccino \$6.95 per person

**\*For one course menu add a dessert for \$5 per person for half sized desserts**

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Date\_\_\_\_\_