

PARTY MENU

Buffet Packages

(Minimum Party Size or Room Fee May Apply
Dependent on Day and Time)

Apps & Drinks Party Package #1

Appetizer Buffet & 2 Hour House Liquor Open Bar

3 Appetizer Trays and open bar limited to mixed drinks with house brand liquors, domestic bottled beer, & house Cabernet & house Chardonnay - \$24⁹⁵pp
Extend open bar for additional hour - +\$4⁹⁵pp

Apps & Drinks Party Package #2

Appetizer Buffet & 2 Hour Premium Liquor Open Bar

3 Appetizer Trays and open bar with popular brand name liquor including but not limited to: Jameson, Jack Daniels, Ketel One, Captain Morgan, Patron Silver, Grey Goose, etc. bottled domestic and craft beer, all major wine varietals available - \$34⁹⁵pp
Extend open bar for additional hour - +\$9⁹⁵pp

Apps & Drinks Party Package #3

Appetizer Buffet & Tab or Cash Bar

3 Appetizer Trays and either single tab or individual tab bar. Minimum bar spend guarantee may be required depending on time frame of party - \$9⁹⁵pp

Dinner Buffet

Choose 1 appetizer, 3 entrees, and 2 sides - \$19⁹⁵pp
Add 2 hour House Open Bar - +\$14⁹⁵pp
Add 2 hour Premium Open Liquor Open Bar - +\$24⁹⁵pp

Lunch Buffet

(Monday-Friday finishing before 4pm)

Choose 1 appetizer, 2 entrees, and 1 side - \$10⁹⁵pp
Add 2 hour House Open Bar - +\$11⁹⁵pp
Add 2 hour Premium Open Liquor Open Bar - +\$24⁹⁵pp

Bottomless Brunch Buffet

Buffet style scrambled eggs, French toast, bacon, sausage, home fries, and fresh fruit salad, plus unlimited mimosas and bloody marys for 3 hours .

Monday - Friday, 10-20 people: \$29⁹⁵pp

Monday - Friday, 21-40 people: \$24⁹⁵pp

For booking Saturday or Sunday party room, price is \$1,398 for up to 40 people, \$34⁹⁵ for each additional guest.

Additional Trays to Add to Buffet Order

Additional Appetizer - +\$2⁹⁵pp

Additional Entree - +\$4⁹⁵pp

Additional Side - +\$1⁹⁵pp

Assorted Cookies - +\$1⁹⁵pp

APPETIZER PLATTERS

House Nachos

✓ with veggie chili or steak chili

✓ Spinach & Cheese Empanadas

Chicken Empanadas

Beef Empanadas

✓ Hummus with Warm Pita

GF Chicken Satay with Peanut Sauce

Pulled Pork Wontons

GF Jumbo Buffalo Wings

Classic Quesadillas (chicken +1) (steak +2)

Fried Calamari (+1)

Bangin' Shrimp (+1)

GF Shrimp Cocktail (+1)

Mini Crab Cakes (+2)

✓ Buffalo Cauliflower "Wings"

GF Fresh Mozzarella, Tomato & Basil Skewers

ENTREE PLATTERS

Bourbon Pecan Crusted Tilapia

GF Cajun Tilapia

^^ Sub Salmon for Tilapia (+2)

✓ Baked Ziti

✓ Pesto Pasta

✓ Penne alla Vodka

✓ Fettuccine Alfredo

✓ Eggplant Rotelli

✓ Eggplant Parmesan

GF Stir-fry Chicken w/ Vegetables

GF Stir-fry Steak w/ Vegetables (+2)

Shrimp Scampi (+2)

Chicken Parmesan

Chicken Marsala

Chicken Piccata

Babyback Ribs (+2)

GF Lemon-Garlic Grilled Chicken

GF Grilled Flat Iron Steak (+2)

SIDE PLATTERS

Asparagus (+1)

✓ Sautéed Spinach

✓ Mixed Vegetables - Carrots, Broccoli, Asparagus

✓ Mashed Potatoes

Mac n Cheese (+1)

✓ Roasted Potatoes

✓ Broccoli

✓ Linguini

✓ Rice Pilaf

Garden Salad

Caesar Salad

Prices do not include sales tax or 20% gratuity

Set Menu Options

Dinner Party 1

\$24⁹⁵pp

Choose 2 Appetizer Platters (served family style at table)

Each guest chooses one of the following entrees:

- Ⓜ 8oz Flat Iron Steak - Drizzled with A1, served with mashed potatoes and mixed vegetables
 - Bourbon Pecan Crusted Salmon* - Pecan crusted salmon drizzled with honey bourbon glaze, served with rice and mixed vegetables
 - ✓ *Pesto Pasta* - Linguini tossed with almond-basil pesto, sun-dried tomatoes, mushrooms, and asparagus. Optional chicken or shrimp.
 - Ⓜ *Lemon-Garlic Grilled Chicken* - Marinated chicken breast topped with lemon-garlic butter compound, served with mashed potatoes and mixed vegetables
 - ✓ *Super green Buddha Bowl with veggie patty* - vegan option. Red quinoa, spinach, asparagus, grilled red onion, broccoli, black beans, tossed with citrus vinaigrette and topped with our signature black bean veggie patty.
-

Dinner Party 2

\$21⁹⁵pp

Choose 2 Appetizer Platters (served family style at table)

Each guest chooses one of the following entrees:

- Chicken Parmesan* - breaded chicken topped with fresh mozzarella, basil, and marinara over linguini
 - Ⓜ *Lemon-Garlic Grilled Chicken* - Marinated chicken breast topped with lemon-garlic butter compound, served with mashed potatoes and mixed vegetables
 - Ⓜ *Cajun Tilapia* - drizzled with roasted red pepper and basil cream, served with rice pilaf and mixed vegetables
 - IPA-Battered Fish & Chips* - Atlantic cod battered with draft IPA and fried, served with fries and tartar sauce
 - ✓ *Pesto Pasta* - Linguini tossed with almond-basil pesto, sun-dried tomatoes, mushrooms, and asparagus. Chicken optional
 - ✓ *Super green Buddha Bowl with veggie patty* - vegan option. Red quinoa, spinach, asparagus, grilled red onion, broccoli, black beans, tossed with citrus vinaigrette and topped with our signature black bean veggie patty.
-

Burger Party

\$19⁹⁵pp

Choose 2 Appetizer Platters (served family style at table)

Each guest chooses....

Patty Selection - Burger Medium or Well Done, Grilled Chicken Breast, Black Bean Veggie Patty

Topping Selection

Ale House - Smoked Gouda, Bacon, Chipotle Mayo
Blazin' Cajun - Cajun-Seasoned Patty, Sliced Avocado, Jalapenos, Pepperjack Cheese, Cajun Remoulade
BBQ - Bacon, Onion Straws, Cheddar Cheese, BBQ Sauce
California - Fried Tomato, Sliced Avocado, Pepperjack Cheese, Citrus Aioli

(Room fee may apply depending on day, time, and size of party if private space is desired)

Prices do not include sales tax or 20% gratuity