

PLATED LUNCH | \$12 pp

{maximum 30 | not private for groups smaller than 15 | private room available for groups 15-30 - time and day restrictions apply}

CHOOSE 4:

PESTO CHICKEN WRAP

TURKEY CLUB WRAP

BBQ PULLED PORK

SPINACH SALAD

CHICKEN CAESAR SALAD

CHIPOTLE CHICKEN SALAD

COBB SALAD

SALMON SALAD +\$1pp*

ADD DESSERT + \$1pp*

vanilla ice cream

LUNCH BUFFET | \$15pp

2 PRIVATE HOUR EVENT | 3 HOUR PRIVATE EVENT +\$3pp*

{minimum guest requirements and time restrictions do apply}

SIDES: CHOOSE 2

(additional side + \$1pp*)

POTATO SALAD

ROASTED POTATOES

ROASTED ASPARAGUS + \$1pp*

PASTA SALAD

STRING BEANS

BRUSSELS SPROUTS

ENTREE: CHOOSE 3

(additional entree + \$2pp*)

ITALIAN HOAGIE

HAM & SWISS HOAGIE

TUNA HOAGIE

TURKEY CLUB WRAP

CHICKEN CAESAR WRAP

SPINACH SALAD

CHICKEN CAESAR SALAD

CHIPOTLE CHICKEN SALAD

HOT ROAST BEEF

PULLED PORK

PULLED BBQ CHICKEN

PENNE ALFREDO with chicken

STUFFED SHELLS with blush sauce & mozzarella

RAVIOLI with marinara

DESSERT: CHOOSE 1

COOKIES

BROWNIES

FRUIT SALAD

PLATED DINNER | \$22 pp

{maximum 30 | not private for groups smaller than 15 | private room available for groups 15-30}

SALAD: CHOOSE 1

HOUSE CAESAR SALAD SPINACH SALAD +\$1pp*

ENTREE: CHOOSE 3

(served with mashed potatoes and roasted asparagus)

SHORT RIB STUFFED TILAPIA
HUNTERS CHICKEN 1/2 RACK BABY BACK RIBS
PESTO SALMON BROILED CRAB CAKE +\$2pp*

DESSERT: CHOOSE 1

VANILLA ICE CREAM

DINNER BUFFET | \$23pp

3 HOUR PRIVATE EVENT {minimum guest requirements and time restrictions do apply}

SIDES: CHOOSE 2

(additional sides \$ 1pp*)

ROASTED POTATOES MASHED POTATOES
STRING BEANS ROASTED ASPARAGUS + \$1pp

SALAD: CHOOSE 1

(add chicken \$ 1pp*)

HOUSE CAESAR SPINACH

PASTA: CHOOSE 1

PENNE ALFREDO with chicken
STUFFED SHELLS with blush sauce & mozzarella
RAVIOLI with marinara

ENTREE: CHOOSE 2

(additional entree \$ 3pp*)

BROILED TILAPIA SHORT RIB
CHICKEN PARM HUNTERS CHICKEN
PESTO SALMON + \$3pp* CRAB CAKES + \$6pp*
BABY BACK RIBS + \$3pp*

DESSERT: CHOOSE 1

COOKIES BROWNIES FRUIT SALAD

APPETIZER BUFFET | \$12pp

2 HOUR EVENT | 3 HOUR EVENT + \$4pp* {minimum guest requirements and time restrictions do apply}

APPETIZERS: CHOOSE 4

(additional appetizer +\$2pp*)

CHICKEN FINGERS
PRETZEL STICKS
GUACAMOLE & SALSA
CHICKEN QUESADILLA
VEGGIE QUESADILLA
PULLED PORK QUESADILLA
MOZZARELLA STICKS
GRILLED WINGS
BUFFALO WINGS
BUFFALO TENDERS

BROWNIES & COOKIES
FRUIT SALAD
CHICKEN CAESAR SALAD
HOUSE SALAD
CHIPOTLE CHICKEN SALAD
SPINACH SALAD
VEGETABLE CRUDITE
ANITIPASTO & BREAD +\$1pp*
CHICKEN SATAY +\$2pp*
CHEESE STEAK EGG ROLLS +\$2pp*

BAR OPTIONS

OPEN BAR LEVEL 1

\$15pp FOR FIRST 2 HOURS

{additional hours \$5 per guest per hour}

HOUSE LIQUORS
CANYON ROAD WINES

COORS LIGHT
YUENGLING

OPEN BAR LEVEL 2

\$25 FOR THE FIRST 2 HOURS

{additional hours \$8 per guest per hour}

STOLI VODKAS
JACK DANIELS
TANQUERAY
JOSE CUERVO
CAPTAIN MORGAN
CANYON ROAD WINES

THREE OLIVES VODKA
MAKERS MARK
BEEFEATER
BACARDI
ALL DRAFT & BOTTLE BEERS

CASH BAR

guest will pay for their drinks

CONSUMPTION BAR

host will be charged per drink consumed

TERMS & CONDITIONS

20% gratuity & applicable tax

\$200 deposit required for all private parties | deposit is refundable up to 30 days prior to the day of the event

n/a beverages, rolls & butter are included in all packages (does not include premium beverages)

*should you choose an item of higher cost that price will prevail for all guest