



Private Parties

T I E R 2

5 0 - 9 9 P E O P L E

Drink PACKAGES

SOFT DRINKS & WATER ONLY

\$5 Per person, per hour

BEER & WINE ONLY

Includes soft drinks & water

\$25 per person for the first hour

\$15 per additional hour

\$10 per additional half hour

OPEN BAR

Includes soft drinks & water

\$36 per person for the first hour

\$18 per additional hour

\$13 per additional half hour

BAR TAB ON CONSUMPTION

\$100 Bartender fee

Starters

TIER 2 50-99 People. Priced per person

APPETIZERS

Choose any 3 Appetizers get 10% off

- ✓ **Chips & Dips** \$6.50
Tortilla Chips, Guacamole, Classic Red Salsa,
Mango Tomatillo Salsa
- Shrimp Cocktail** \$9.50
Wild-Caught Red Argentinian Shrimp,
Cocktail Sauce, Lemon
- Ceviche Shooters** \$8
Shrimp, Mango, Tomatillo, Onion, Jalapeno,
Cilantro, Fresh Lime
- Chicken Wings** \$9.50
Tossed in your choice of buffalo, BBQ or
Naked, served with Bleu Cheese, Ranch
Dressings, Crudités
- Taquitos** \$6.50
Beef or Chicken, Guacamole, Classic Red Salsa
- Antipasto Platter** \$11.50
Prosciutto, Salami, Burrata, Parmesan,
Artichoke Hearts, Roasted Peppers, Olives,
Balsamic Reduction, Focaccia
- ✓ **Cheese Board** \$10
Brie, Havarti, White Cheddar, Gorgonzola,
Parmesan, Berries, Nuts, Olives, Focaccia
- ✓ **Hummus Platter** \$6.50
Garlic Confit, Crudités, Pita, Olives
- ✓ **Dolma** \$6.50
Vegetarian Stuffed Grape Leaves, Tzatziki,
Feta, Lemon
- ✓ **Bruschetta Duo** \$7.50
Portobello Alfredo Bruschetta & Classic
Tomato Bruschetta, Crostinis

SALADS

- Add Chicken** \$3
- Add Shrimp** \$6
- ✓ ✓ **Italian** \$6.50
Mixed Greens, Tomato, Cucumber, Shaved
Onion, Parmesan, Italian vinaigrette.
- ✓ **Burrata Caprese** \$8
Mixed Greens, Tomato, Fresh Basil, Balsamic
Reduction, Olive Oil
- ✓ ✓ **Greek** \$6.50
Romaine Hearts, Tomato, Cucumber, Onion,
Olives, Feta, Pepperoncini, Greek vinaigrette
- ✓ **Caesar** \$6.50
Romaine Hearts, Croutons, Shaved Parmesan,
Caesar
- ✓ **Southwest** \$7.50
Iceberg, Roasted Corn, Avocado, Tomato,
Cucumber, Scallions, White Cheddar, Tortilla
Strips, BBQ Ranch

✓ Vegetarian

✓ Vegan Upon Request

Mains

TIER 2 50-99 People. Priced per person

PASTAS

- ✓✓ **Penne Marinara** \$8
Fresh Basil, Parmesan
- ✓✓ **Fettuccine Alfredo** \$10
Parmesan Cream Sauce, Choice of chicken or portobello mushroom
Substitute Shrimp + \$3
- ✓✓ **Tortellini Pesto** \$11.50
Cheese Tortellini, Basil Pesto, Cherry Tomatoes, Parmesan
- Linguine ai Gamberi** \$11.50
Shrimp, White Wine & Lemon Sauce, Parmesan
- Rigatoni alla Ragù** \$10
Braised Beef & Ground Lamb Meat Sauce, Burrata, Parmesan

ENTREES

- Grilled Chicken Breast** \$11.50
Choice of sauce: Plain, Rosemary Lemon, Buffalo or Teriyaki
- Grilled Shrimp** \$15.50
Choice of sauce: Plain, Chipotle Crema, Romesco or Chili Garlic
- Beef Italian Sausage & Peppers** \$13.50
Caramelized Onion, Garlic Confit, Giardiniera
Add Italian Bread + \$1
- BBQ Brisket** \$15.50
Rolls, BBQ, Pickles, Onions
- BBQ Chicken Breast** \$12.50
Rolls, BBQ, Pickles, Onions
- Beef Smoked Sausage** \$12.50
Rolls, BBQ, Pickles, Onions, Mustard

TACO BAR

Make your own. Served with tortillas, guacamole, salsa verde and an assortment of toppings.

\$15.50
Carne Asada

\$15.50
Grilled Shrimp

\$11.50
Grilled Chicken

\$11.50
Mexican Street Corn

CARVING STATION

\$675
Strip Loin
Avg. 20 People.
If combined with other items
can feed up to 30.

+ \$100 Chef's Carving Fee
*Carving Stations are priced per loin.
Can be cooked Smoked or Roasted.*

\$1000
Prime Rib
Avg. 16 People.
If combined with other items
can feed up to 25.

✓✓ Vegetarian

✓✓ Vegan Upon Request

Sides

TIER 2 50-99 People. Priced per person

SIDES

-   **Grilled Asparagus** \$6.50
Olive Oil, Lemon
- Warm Corn Salad** \$6.50
Jalapeno, Scallion, Butter, Parmesan
-   **Grilled Portobello** \$7.50
Olive Oil, Garlic, Parsley
- Mac-n-Cheese** \$7.50
Cavatappi, Creamy Cheddar Sauce
-   **Smokehouse Baked Beans** \$4.50
Sweet & Tangy Brown Sugar Sauce
- Cole Slaw** \$5.50
Traditional or Asian
-   **Roasted Potatoes** \$4.50
Olive Oil, Garlic, Rosemary
- Potato Salad** \$5.50
Celery, Scallion, Pickle, Creamy Herb Dressing
-   **French Fries** \$4.50

DESSERTS

- Vanilla Ice Cream** \$2.80
Single Scoop
- Sundae Bar** \$6.50
Vanilla Ice Cream, Chocolate & Caramel Sauces, Berries, Whipped Cream
- Angel Food Cake** \$5.50
Fresh Berries, Whipped Cream
- Fresh Fruit Platter** \$5.50
Assortment of fresh fruit, Sweetened Greek Yogurt
- Assorted Pastries** \$6.50
Danishes, Muffins, Donuts
- Cake** \$5.50
Yellow or Chocolate, Chocolate Frosting

Music PACKAGES

STANDARD

\$300

2 Hours with a private DJ catered towards your music preferences

PREMIUM

\$450

3 Hours with a private DJ catered towards your music preferences

DELUXE

\$600

4 Hours with a private DJ catered towards your music preferences

*Every Additional Hour **+\$100***

REQUEST

A band or different music style can be requested. Prices vary based on availability of talent.

Photo PACKAGE

360 DEGREE CAMERA

\$100 Per Hour

Your own 360 degree camera setup with props and camera attendant.

CUSTOMIZED GRAPHICS

\$50

Add customized graphics or a logo to your 360 camera package. You can provide the graphics or we can create them for you!