



Private Parties

T I E R 1

2 0 - 4 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 1 Up to 49 People. Priced per person

APPETIZERS

Choose any 3 Appetizers get 10% off

- ✓ **Chips & Dips** \$7
Tortilla Chips, Guacamole, Classic Red Salsa, Mango Tomatillo Salsa
- Shrimp Cocktail** \$10
Wild-Caught Red Argentinian Shrimp, Cocktail Sauce, Lemon
- Ceviche Shooters** \$9
Shrimp, Mango, Tomatillo, Onion, Jalapeno, Cilantro, Fresh Lime
- Chicken Wings** \$10
Tossed in your choice of buffalo, BBQ or Naked, served with Bleu Cheese, Ranch Dressings, Crudités
- Taquitos** \$7
Beef or Chicken, Guacamole, Classic Red Salsa
- Antipasto Platter** \$12
Prosciutto, Salami, Burrata, Parmesan, Artichoke Hearts, Roasted Peppers, Olives, Balsamic Reduction, Focaccia
- ✓ **Cheese Board** \$11
Brie, Havarti, White Cheddar, Gorgonzola, Parmesan, Berries, Nuts, Olives, Focaccia
- ✓ **Hummus Platter** \$7
Garlic Confit, Crudités, Pita, Olives
- ✓ **Dolma** \$7
Vegetarian Stuffed Grape Leaves, Tzatziki, Feta, Lemon
- ✓ **Bruschetta Duo** \$8
Portobello Alfredo Bruschetta & Classic Tomato Bruschetta, Crostinis

SALADS

- Add Chicken** \$3
- Add Shrimp** \$6
- ✓ ✓ **Italian** \$7
Mixed Greens, Tomato, Cucumber, Shaved Onion, Parmesan, Italian vinaigrette.
- ✓ **Burrata Caprese** \$9
Mixed Greens, Tomato, Fresh Basil, Balsamic Reduction, Olive Oil
- ✓ ✓ **Greek** \$7
Romaine Hearts, Tomato, Cucumber, Onion, Olives, Feta, Pepperoncini, Greek vinaigrette
- ✓ **Caesar** \$7
Romaine Hearts, Croutons, Shaved Parmesan, Caesar
- ✓ **Southwest** \$8
Iceberg, Roasted Corn, Avocado, Tomato, Cucumber, Scallions, White Cheddar, Tortilla Strips, BBQ Ranch




✓ Vegetarian

✓ Vegan Upon Request

Mains

TIER 1 Up to 49 People. Priced per person

PASTAS

-  **Penne Marinara** \$9
Fresh Basil, Parmesan
-  **Fettuccine Alfredo** \$11
Parmesan Cream Sauce, Choice of chicken or portobello mushroom
Substitute Shrimp + \$3
-  **Tortellini Pesto** \$12
Cheese Tortellini, Basil Pesto, Cherry Tomatoes, Parmesan
- Linguine ai Gamberi** \$12
Shrimp, White Wine & Lemon Sauce, Parmesan
- Rigatoni alla Ragù** \$11
Braised Beef & Ground Lamb Meat Sauce, Burrata, Parmesan

ENTREES

- Grilled Chicken Breast** \$12
Choice of sauce: Plain, Rosemary Lemon, Buffalo or Teriyaki
- Grilled Shrimp** \$16
Choice of sauce: Plain, Chipotle Crema, Romesco or Chili Garlic
- Beef Italian Sausage & Peppers** \$14
Caramelized Onion, Garlic Confit, Giardiniera,
Add Italian Bread + \$1
- BBQ Brisket** \$16
Rolls, BBQ, Pickles, Onions
- BBQ Chicken Breast** \$13
Rolls, BBQ, Pickles, Onions
- Beef Smoked Sausage** \$13
Rolls, BBQ, Pickles, Onions, Mustard

TACO BAR

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

\$16
Carne Asada

\$16
Grilled Shrimp

\$12
Grilled Chicken

\$12
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.



Sides

TIER 1 Up to 49 People. Priced per person

SIDES

  Grilled Asparagus	\$7
Olive Oil, Lemon	
Warm Corn Salad	\$7
Jalapeno, Scallion, Butter, Parmesan	
  Grilled Portobello	\$8
Olive Oil, Garlic, Parsley	
Mac-n-Cheese	\$8
Cavatappi, Creamy Cheddar Sauce	
  Smokehouse Baked Beans	\$5
Sweet & Tangy Brown Sugar Sauce	
Cole Slaw	\$6
Traditional or Asian	
  Roasted Potatoes	\$5
Olive Oil, Garlic, Rosemary	
Potato Salad	\$6
Celery, Scallion, Pickle, Creamy Herb Dressing	
  French Fries	\$5

DESSERTS

Vanilla Ice Cream	\$3
Single Scoop	
Sundae Bar	\$7
Vanilla Ice Cream, Chocolate & Caramel Sauces, Berries, Whipped Cream	
Angel Food Cake	\$6
Fresh Berries, Whipped Cream	
Fresh Fruit Platter	\$6
Assortment of fresh fruit, Sweetened Greek Yogurt	
Assorted Pastries	\$7
Danishes, Muffins, Donuts	
Cake	\$6
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!