



Private Parties

T I E R 3

1 0 0 + 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 3 100+ People. Priced per person

APPETIZERS

Choose any 3 Appetizers get 10% off

- ✓ **Chips & Dips** \$5.75
Tortilla Chips, Guacamole, Classic Red Salsa, Mango Tomatillo Salsa
- Shrimp Cocktail** \$8
Wild-Caught Red Argentinian Shrimp, Cocktail Sauce, Lemon
- Ceviche Shooters** \$7.50
Shrimp, Mango, Tomatillo, Onion, Jalapeno, Cilantro, Fresh Lime
- Chicken Wings** \$8
Tossed in your choice of buffalo, BBQ or Naked, served with Bleu Cheese, Ranch Dressings, Crudités
- Taquitos** \$5.75
Beef or Chicken, Guacamole, Classic Red Salsa
- Antipasto Platter** \$9.50
Prosciutto, Salami, Burrata, Parmesan, Artichoke Hearts, Roasted Peppers, Olives, Balsamic Reduction, Focaccia
- ✓ **Cheese Board** \$9
Brie, Havarti, White Cheddar, Gorgonzola, Parmesan, Berries, Nuts, Olives, Focaccia
- ✓ **Hummus Platter** \$5.75
Garlic Confit, Crudités, Pita, Olives
- ✓ **Dolma** \$5.75
Vegetarian Stuffed Grape Leaves, Tzatziki, Feta, Lemon
- ✓ **Bruschetta Duo** \$6.50
Portobello Alfredo Bruschetta & Classic Tomato Bruschetta, Crostinis

SALADS

- Add Chicken** \$3
- Add Shrimp** \$6
- ✓ ✓ **Italian** \$5.75
Mixed Greens, Tomato, Cucumber, Shaved Onion, Parmesan, Italian vinaigrette.
- ✓ **Burrata Caprese** \$7.50
Mixed Greens, Tomato, Fresh Basil, Balsamic Reduction, Olive Oil
- ✓ ✓ **Greek** \$5.75
Romaine Hearts, Tomato, Cucumber, Onion, Olives, Feta, Pepperoncini, Greek vinaigrette
- ✓ **Caesar** \$5.75
Romaine Hearts, Croutons, Shaved Parmesan, Caesar
- ✓ **Southwest** \$6.50
Iceberg, Roasted Corn, Avocado, Tomato, Cucumber, Scallions, White Cheddar, Tortilla Strips, BBQ Ranch

✓ Vegetarian

✓ Vegan Upon Request

Mains

TIER 3 100+ People. Priced per person

PASTAS

- ✓✓ **Penne Marinara** \$7.50
Fresh Basil, Parmesan
- ✓✓ **Fettuccine Alfredo** \$9
Parmesan Cream Sauce, Choice of chicken or portobello mushroom
Substitute Shrimp + \$3
- ✓✓ **Tortellini Pesto** \$9.50
Cheese Tortellini, Basil Pesto, Cherry Tomatoes, Parmesan
- Linguine ai Gamberi** \$9.50
Shrimp, White Wine & Lemon Sauce, Parmesan
- Rigatoni alla Ragù** \$9
Braised Beef & Ground Lamb Meat Sauce, Burrata, Parmesan

ENTREES

- Grilled Chicken Breast** \$9.50
Choice of sauce: Plain, Rosemary Lemon, Buffalo or Teriyaki
- Grilled Shrimp** \$13
Choice of sauce: Plain, Chipotle Crema, Romesco or Chili Garlic
- Beef Italian Sausage & Peppers** \$11
Caramelized Onion, Garlic Confit, Giardiniera
Add Italian Bread + \$1
- BBQ Brisket** \$13
Rolls, BBQ, Pickles, Onions
- BBQ Chicken Breast** \$10
Rolls, BBQ, Pickles, Onions
- Beef Smoked Sausage** \$10
Rolls, BBQ, Pickles, Onions, Mustard

TACO BAR

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

\$13
Carne Asada

\$13
Grilled Shrimp

\$9.50
Grilled Chicken

\$9.50
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.



Sides

TIER 3 100+ People. Priced per person

SIDES

-   **Grilled Asparagus** \$5.50
Olive Oil, Lemon
- Warm Corn Salad** \$5.50
Jalapeno, Scallion, Butter, Parmesan
-   **Grilled Portobello** \$6.50
Olive Oil, Garlic, Parsley
- Mac-n-Cheese** \$6.50
Cavatappi, Creamy Cheddar Sauce
-   **Smokehouse Baked Beans** \$4
Sweet & Tangy Brown Sugar Sauce
- Cole Slaw** \$4.75
Traditional or Asian
-   **Roasted Potatoes** \$4
Olive Oil, Garlic, Rosemary
- Potato Salad** \$4.75
Celery, Scallion, Pickle, Creamy Herb Dressing
-   **French Fries** \$4

DESSERTS

- Vanilla Ice Cream** \$2.75
Single Scoop
- Sundae Bar** \$5.50
Vanilla Ice Cream, Chocolate & Caramel Sauces, Berries, Whipped Cream
- Angel Food Cake** \$4.75
Fresh Berries, Whipped Cream
- Fresh Fruit Platter** \$4.75
Assortment of fresh fruit, Sweetened Greek Yogurt
- Assorted Pastries** \$5.50
Danishes, Muffins, Donuts
- Cake** \$4.75
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!