



THREE COURSE DINNER MENU

\$39 PER GUEST

SALAD | YOUR GUESTS WILL CHOOSE ONE SALAD

NEAT HOUSE | MIXED GREENS, TOMATO, CUCUMBER, VINAIGRETTE

CAESAR SALAD | ROMAINE, PARMESAN, CROUTONS

ENTREES | HOST WILL PRE-SELECT TWO OF THE FOLLOWING ENTREES TO BE SERVED FAMILY STYLE

SHORT RIB | ROASTED MUSHROOMS, RED SKIN MASHED POTATOES, BLACK PEPPER PORTER DEMI

CHICKEN | ARUGULA, TOMATO, SHALLOT

SALMON | AVOCADO, HOUSE PICO

VEGETARIAN | PASTA, SEASONAL VEGETABLES

MAKE IT NEAT-ER! | ADD AN ITEM \$12

PRIME NY STRIP | HERB BUTTER

JUMBO SHRIMP | CAPERS, LEMON BUTTER

SIDES | HOST WILL PRE-SELECT TWO OF THE FOLLOWING SIDE DISHES TO BE SERVED FAMILY STYLE

CAULIFLOWER | THAI VINAIGRETTE, MINT, PEPITAS

LOADED MASHED POTATO | BACON, CHEDDAR, SCALLION, SOUR CREAM

BRUSSEL SPROUTS | SHALLOTS, BACON, SOY GINGER

CHARRED BROCCOLINI

DESSERT PLATTER

ASSORTED BITE SIZE TREATS

BAR OPTIONS

ALL INCLUSIVE.....TIERED PRICING STARTING AT \$20 PER PERSON

HOST TAB.....HOST IS RESPONSIBLE FOR ALL BEVERAGES

CASH BAR.....GUESTS ARE RESPONSIBLE FOR THEIR OWN BEVERAGES

ROOM CAPACITIES FROM 20 TO 200 GUESTS

FINAL GUEST COUNT AND MENU REQUIRED 2 WEEKS PRIOR TO EVENT DATE. COUNT CAN BE ADJUSTED UP TO 1 WEEK PRIOR TO EVENT DATE
FOOD AND BEVERAGE MINIMUMS ARE BASED ON A THREE HOUR TIME ALLOWANCE. IF ADDITIONAL TIME IS NEEDED, CHARGES MAY APPLY