

### PRIX FIXE OPTION ONE

\$100 + tax + 18% gratuity per person +5% administration fee

### DIPS

Hummus with warm Pita  
Cucumber Dill Yogurt with Pita  
Homemade Guacamole with Tortilla

### APPETIZER SAMPLER PLATE

Choose 3

Spicy Beef Sausage Lollipops wrapped in Roasted Red Pepper  
Zucchini Pancakes with Cucumber-Dill Yogurt Sauce  
Pan Fried Cigars with Prosciutto, Sun-dried Tomato and Basil Filling  
Ricotta Crostone with Hot Honey, Fig, Hazelnut Crumbles  
Salmon Tartare Canape with Dill Tarter Sauce

### CHOICE OF ENTREES

Choose 3

Brooke Salad  
Grilled Shrimp, Quinoa, Chickpeas, Baby Kale, Cucumber, Red Onion, Pistachios,  
Mint-Lemon Vinaigrette

Free Range Chicken Breast  
Mashed Potatoes, Roasted Asparagus, Orange Reduction Sauce

Grass-Fed Beef Sliders  
Melted Gruyere, Pickles, Onions, and Brioche Buns. Served with House Cut Old Bay  
Potato Chips

Adobo Braised Short Ribs  
Mashed Potatoes, Carrots, Red Cabbage, Pickled Red Onion Slaw

Wild Alaskan Salmon or Fish of the Day  
Smashed Rainbow Potatoes, Sauteed Spinach

House Made Tarragon Lobster Ravioli  
Saffron & Lemon Zest, Parmesan

GF Chickpea Rigatoni with Beef Ragu  
Parmesan Cheese and Truffle Oil  
(can be made vegetarian)

House Made Pasta of the Day  
(vegetarian)

**DESSERT SAMPLER PLATE**  
Mini Red Velvet Cupcakes  
Homemade Bread Pudding

Drinks can be served on consumption  
Our open bar package includes pre-selected wine, beer, soft drinks for an  
additional  
\$50pp++ for 2.5 hours

**FULL OPEN BAR add on**  
Additional \$30pp++ for 2.5 hours  
includes Rose, Prosecco, Titos Vodka, Jack Daniels, Corozon Tequila, Tanquery Gin,  
Rum, Cordials. \*no shots served during events