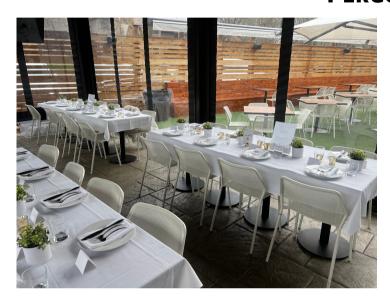




Our Spaces:

PERGOLA



An open-air feel with retractable walls and heating features, suitable for year-round use, located on our dog-friendly Pawtio.

Semi-Private

Seated Capacity: 50 • Cocktail Capacity: 60

HDMI Capabilities

Music/Volume Controls

Fans/Heaters

THE DEN



Divided off from the main dining room.

Private

Seated Capacity: 30 • Cocktail Capacity: 40

HDMI Capabilities

Music/Volume Controls

Banquet Menu

LARGE PARTY APPETIZERS PER 25 PIECES

COLD APPETIZERS

| VEGETABLE & HUMMUS PLATTER Roasted red pepper hummus, heirloom vegetables, crostini (gf, vo) | \$75 |
|--|------|
| FRUIT PLATTER Assorted seasonal fruit (gf, vo) | \$85 |
| CAPRESE SKEWERS Mozzarella ball, cherry tomato, basil, balsamic reduction (v) | \$50 |
| CHIPS & DIP Choice of kettle chips & onion dip or tortilla chips & jalapeño queso dip | \$35 |
| HEARTS OF PALM "CEVICHE" Endive cups, cilantro, lime (gf, vo) | \$60 |
| BRUSCHETTA Marinated tomatoes, garlic, basil, balsamic reduction (gfo, vo) | \$45 |
| STEAK & HORSERADISH CROSTINIS Sliced prime rib, horseradish cream, green onion | \$65 |
| CHARCUTERIE BOARD Sopressata, salami, prosciutto, assorted cheeses & crackers, fig & apricot preserves, olives, grapes | \$95 |
| SMOKED SALMON CUCUMBER BITES Cucumber, chive cream cheese and smoked salmon (gf) | \$65 |
| VEGETABLE SPRING ROLLS Cabbage, pickled carrots, cilantro, peppers, | \$65 |

HOT APPETIZERS

| TAMALE PLATTER Salsa roja, pico de gallo, cilantro, sour creamand avocado | \$55 |
|---|-------|
| DUKE'S FRIED CHICKEN SLIDERS Fried chicken, pickles, coleslaw and HotChic sauce | \$55 |
| ROYALE SLIDERS Beef patty, American cheese, raw onion, pickles and basil garlic mayo | \$75 |
| DRY RUB BONE-IN WINGS Choice of (2) sauces: buffalo, dry rub, BBQ, whiskey glaze, sweet Thai chili. Served with ranch & bleu cheese (gf) | \$65 |
| BBQ MEATBALLS Beef and pork meatballs tossed in BBQ sauce (gf) | \$75 |
| CHICKEN SATAY SKEWERS Grilled chicken in a sweet Thai chili sauce(gf) | \$50 |
| BEEF SATAY SKEWERS Grilled whiskey glazed beef (gf) | \$75 |
| LOBSTER ARTICHOKE DIP Lobster, arugula and artichoke dip served with grilled baguette and pita | \$65 |
| STUFFED MUSHROOMS Mushroom caps stuffed with 4-cheese spread (gf) | \$45 |
| PLANT-BASED SLIDERS Acre Made vegan slider, chao vegan cheese, pickles and vegan burger sauce (vo) | \$100 |



sweet Thai chili sauce. Available hot or cold







Buffet Options

PRICE PER GUEST - MINIMUM 25 GUESTS









BREAKFAST BUFFET

AVAILABLE 9AM-2PM SATURDAY & SUNDAY

| CONTINENTAL BREAKFAST Everything bagels, toast, assorted cream cheeses and jams, yogurt, fresh fruit | \$15 |
|---|------|
| BRUNCH BUFFET Scrambled eggs, bacon, sausage links, toast and french toast or pancakes | \$20 |

LUNCH & DINNER BUFFET

AVAILABLE 11AM-CLOSE MONDAY-FRIDAY: 2PM-CLOSE SATURDAY & SUNDAY

| AVAILABLE I IAM-CLOSE MONDAI - I RIDAI, 2PM-CLOSE SATORDAI & SONDAI | |
|--|------|
| BACKYARD BBQ Pick (2) proteins: BBQ pulled pork, rotisserie chicken or dry rubbed ribs | \$26 |
| Slider fixing's, cornbread, coleslaw, baked beans, potato salad, corn cobs, southwest salad | |
| ITALIAN Pick (2) proteins: Chicken parmesan (vo), grilled chicken, meatballs, grilled portabella (vo) | \$25 |
| Pick (2) sauces: Pomodoro, alfredo, bolognese (vo), or pesto cream sauce | |
| Pick a noodle: Cavatappi, spaghetti or gf noodle | |
| House chopped salad or Caesar salad, garlic bread, bruschetta w/pita and vegetarian lasagna | |
| | |
| Southwest | \$22 |

\$22 Pick (2) proteins: Grilled chicken, carnitas, ground beef, vegan chorizo (vo), grilled portabella (vo)

Corn or flour tortillas, taco fixings, tortilla chips, salsa, guacamole, queso dip and southwest salad

DESSERTS

ASSORTED DESSERT TRAY \$15 Everything bagels, toast, assorted cream cheeses and jams, yogurt, fresh fruit