

GROUP MENUS

Dinner Packages

All packages served as a buffet or family style, speak with our Chef about plated options.
Available for groups of 20 or more, final guest count and selections required 7 days prior to the event.

<p>\$35 PER GUEST CHOOSE 1 SALAD, 1 MAIN, 1 SIDE, & 1 DESSERT</p>	<p>\$45 PER GUEST CHOOSE 2 SALADS, 1 MAIN, 2 SIDES, & 1 DESSERT</p>	<p>\$55 PER GUEST CHOOSE 2 SALADS, 2 MAINS, 3 SIDES, & 1 DESSERT</p>
<p>GO FOR IT ALL! \$75 PER GUEST</p>		

All Dinner Package Menus are Accompanied with Assorted Dinner Rolls and Butter.

SALAD

CAESAR

Crisp romaine dressed with traditional caesar dressing, parmesan, & croutons

HOUSE SALAD

Tuscan greens tossed with honey lemon vinaigrette, red onion, & cucumbers

QUINOA SALAD

Fluffy quinoa and arugula dressed with maple dijon vinaigrette, red peppers, & dried cranberries

SIDES

GARLIC ROASTED POTATOES

OLIVE OIL ROASTED SEASONAL VEGETABLES

BACON ROASTED BRUSSEL SPROUTS

APPLE WOOD SMOKED MACARONI & CHEESE

CRISPY BUTTER FRIED POTATOES WITH LAGER AÏOLI

MAINS

SIGNATURE ROTISSERIE CHICKEN

House made gravy

ROASTED SALMON

Lemon thyme beurre blanc

PEPPER CRUSTED ROAST BEEF

Rosemary cabernet jus

VEGETARIAN MANICOTTI

Rustic tomato ragout

CIDER BRINED ST. LOUIS RIBS

House made porter BBQ sauce

DESSERT

SEASONAL FRUIT SELECTION

BITE SIZE CAKES

HAVE A SPECIAL REQUEST?

Please reach out to us to speak with our chef about anything you have in mind.

GUESTS WITH ALLERGIES, DIETARY RESTRICTIONS, OR VEGETARIANS IN THE GROUP?

Let us know and we can make arrangements to cater to any need.

GROUP MENUS

Premium Additions

Available for groups of 20 or more, final guest count and selections required 72 hours prior to the event.

All prices are per guest.

ARTISANAL MEAT BOARD 8

4 types of cured meat, house made preserve, assorted crisps

SELECT CHEESE BOARD 8

4 varieties of cheese, house pickled vegetable, assorted crisps

CRUDITÉS 5

Assorted veggies and house made ranch dip

FRESH SELECTION OF FRUIT 6

3 kinds of fresh fruit

LEMON PEPPER HUMMUS 7

With pita wedges & fried falafel

Seafood Add-Ons

Available for groups of 20 or more, final guest count and selections required 7 days prior to the event.

All prices are per guest.

TUNA POKE BITES 9

Togarashi Spiced Ahi Tuna,
Yuzu Ponzu sauce, crispy wonton
**Minimum purchase amount of 60 pieces required*

HOUSE HOT SMOKED SALMON 7

A fried caper & citrus cream cheese,
house pickled red onion

WHITE WINE POACHED PRAWNS 9

Lemon cocktail sauce

HOUSE LAGER STEAMED MUSSELS 6

Shallots, fresh herbs

APPETIZER PACKAGES

Available for groups of 20 or more,
final guest count and selections
required 72 hours prior
to the event.

PICK 5 FOR *\$24.95*

PICK 6 FOR *\$27.95*

PICK 7 FOR *\$29.95*

WARM PRETZELS WITH HOUSE MUSTARD

CRISPY FRIED CHICKEN WINGS

Salt and pepper.

BITESIZED PEROGIES WITH CHIVE SOUR CREAM

BEEF AND CHEDDAR SLIDERS

CRISPY CHICKEN SLIDERS

BITE SIZED NACHO DOGS

VEGETARIAN SPRING ROLL WITH CHILI DIP

AHI TUNA POKE WITH CRISP CHIPS

ROASTED GARLIC & TOMATO BRUSCHETTA

CRISPY BREADED SHRIMP WITH CITRUS PONZU

FALAFEL & TZATZIKI

FRESH VEGETABLES WITH LEMON PEPPER HUMMUS

CHICKEN GYOZA WITH CHILI DIP

