

Entrée Buffet Package

Includes soft drinks, coffee, & tea. All pricing is for 3-hour parties and is before tax, gratuity, and admin fee.

# SALAD (CHOOSE 1)

#### House Salad (V)

Fresh greens, cucumber, tomato, shaved red onion, and housemade garlic croutons. Choice of dressing.

#### Caesar Salad (V)

Fresh romaine tossed with Caesar dressing, parmesan cheese, and house-made garlic croutons.

# Strawberry Fields Salad (V)(GF)

+\$1pp - Fresh strawberries, gorgonzola cheese, candied walnuts, tomato, and shaved red onion over mixed greens with a side of raspberry vinaigrette dressing.

# SIDES (CHOOSE 2)

Chef's Seasonal Vegetables (V) (GF)

Roasted Parmesan Cauliflower (V)(GF)

Hot Honey Brussels (GF). +1pp

Roasted Rosemary Potatoes (V) (GF)

Rice Pilaf (V)(GF)

# PASTA (CHOOSE 1)

#### Tortellini Alfredo (V)

+\$1pp - Tri-color tortellini in a homemade Alfredo sauce.

#### Tortellini Bolognese\*

+\$1pp - Tri-colored tortellini in a homemade Bolognese sauce.

#### Basil Pesto Penne\* (v)

Basil pesto sauce with roasted tomatoes and mozzarella cheese.

#### Penne á la Vodka\*

Penne pasta in a homemade, creamy vodka sauce.

\*Can be made GF by substituting GF Pasta for an additional \$1 per person.

# PROTEIN (CHOOSE 2)

#### Chicken Bruschetta

Breaded chicken in a light tomato sauce with bruschetta and parmesan cheese.

#### Absolute Vodka Chicken

Breaded chicken breast with roasted garlic in a rich, creamy vodka sauce with sun-dried tomatoes and fresh basil.

#### Chimichurri Steak

+\$1pp - Grilled flank steak, garlic butter potatoes, topped with chimichurri and crispy onions.

#### Baked Salmon in Dill Sauce

+\$1pp - Baked salmon in a lemon dill cream sauce. Topped with fresh parsley and herbs.

#### Chicken Marsala

Flour-dredged chicken lightly sautéed and tossed in a rich marsala wine sauce with wild mushrooms.

#### Blackened Mahi Mahi (GF)

Cajun-marinated mahi over cilantro lime rice with pineapple salsa and poblano

#### Sausage and Peppers (GF)

Seared hot Italian sausage with caramelized onions and bell peppers in a tomato red wine reduction.

# PREMIUM PROTEINS Per person upcharge based on market price.

#### Rosemary Prime Rib

Slow-roasted prime rib crusted with roasted garlic, cracked pepper and rosemary. Served with au jus and creamy horseradish aioli.

#### Tenderloin Medallions

Beef medallions with a mushroom cabernet sauce.

# DESSERT (OPTIONAL)

#### Chocolate Chip Cannoli Cups

Half Tray \$50 / Full Tray \$90 - Fresh baked chocolate chip cookie cup, filled with cannoli cream and topped with a fresh strawberry & powdered sugar.

#### Triple Threat Brownies

Half Tray \$50 / Full Tray \$90 - Our signature three-layer brownie (chocolate chip, Oreo, and chocolate brownie) topped with hot fudge and served with caramel and whipped cream.

#### OPEN BAR & PASSED HORS D'OEUVRES ADD-ONS

#### BEER & WINE \$25pp

Includes all Craft beer under 8% abv. all bottled beer, full wine list.

#### SIGNATURE OPEN BAR \$30pp

Includes all draft under 8% abv, bottled beer, hard Seltzers, wine, sangria, house and call liquors. (Titos, Flavored Vodkas, Hendricks, Bacardi, Captain Morgan, Malibu, Cuervo, Milagro, 1800, Jack Daniels, Jameson, Teeling, Jeffersons Bourbon.

# **PREMIUM OPEN BAR \$35pp**

Includes all Signature items plus Ketel, Grey Goose, Casamigos, Patron, Johnnie Walker, Bourbon list. EXCLUDES Clasé Azul.

\*Shots, doubles, and imperial drafts/drafts over 8% ABV are not included with open bar packages, but are available for purchase.

# PASSED HORS D'OEUVRES ADD-ON \$13pp

Add our full selection of passed hors d'oeuvres to the start of your party. Includes Sweet Chili Bacon, Tzatziki Cucumber, Short Rib Crostini, Prosciutto & Onion Jam Grilled Flatbread, Shrimp Chipotle Chip, and Chicken Potstickers.



Appetizer Buffet Package

\$31.95pp

Includes soft drinks, coffee, & tea. All pricing is for 3-hour parties and is before tax, gratuity, and admin fee.

# SALAD (CHOOSE 1)

#### House Salad (v)

Fresh greens, cucumber, tomato, shaved red onion, and house-made garlic croutons. Choice of dressing.

#### Caesar Salad (V)

Fresh romaine tossed with Caesar dressing, parmesan cheese, and housemade garlic croutons.

#### Strawberry Fields Salad (V) (GF)

+\$1pp - Fresh strawberries, gorgonzola cheese, candied walnuts, tomato, and shaved red onion over mixed greens with a side of raspberry vinaigrette dressing.

# ADD-ON OPEN BAR PACKAGES

Priced as an add-on to either of our buffet packages. Prices are for a 3-hour open bar and is before tax, gratuity, and admin fee.

# BEER & WINE \$25pp

Includes all Craft beer under 8% abv, all bottled beer, full wine list.

# SIGNATURE OPEN BAR\$30pp

Includes all draft under 8% abv, bottled beer, hard Seltzers, wine, sangria, house and call liquors. ( Titos, Flavored Vodkas, Hendricks, Bacardi, Captain Morgan, Malibu, Cuervo, Milagro, 1800, Jack Daniels, Jameson, Teeling, Jeffersons Bourbon.

# PREMIUM OPEN BAR \$35pp

Includes all Signature items plus Ketel, Grey Goose, Casamigos, Patron, Johnnie Walker, Bourbon list. EXCLUDES Clasé Azul.

\*Shots, doubles, and imperial drafts/drafts over 8% ABV are not included with open bar packages, but are available for purchase.

## APPETIZERS (CHOOSE 5)

## Spinach Dip

House-made creamy spinach dip served with seasoned pita chips.

## Chicken Wings

Traditional or boneless - tossed in choice of sauce: Mild, Medium, or Hot Buffalo, Sesame Garlic, Orange Chili, or Dry Chili Rub. Served with carrots, celery and choice of Bleu Cheese or Ranch dressing.

#### Our Famous Mussels

Choice of White, Red, Buffalo & Bleu Cheese, and Seasonal.

#### Mediterranean Platter

Roasted Hummus served with grilled artichoke, sliced cucumbers, marinated olives, cauliflower, carrots, celery, and grilled pita.

#### Assorted Sliders

A combination of our All American Sliders, Pesto Chicken, and Chicken Milanese sliders. +1pp for only All American Sliders

#### Mac & Cheese Bites

House-made with bacon and drizzled with Maytag aioli.

## Hot Honey Brussels

hot honey and bacon lardons.

## Birria Egg Rolls

+1pp -Egg rolls filled with birria and mozzarella. served with a side of consommé, pico de gallo, chimichurri.

#### Mozz Sticks

hand-cut mozzarella. served with

#### **Bayarian Pretzel Bites**

Served with Monterey Jack cheese sauce and mustard aioli.

#### Cheese Quesadilla

Flour tortilla with shredded Jack and cheddar cheese. (add chicken +\$2pp). served with salsa, guacamole, and sour cream.

# Crispy Dragon Wontons

Crispy house-made wontons topped with sweet chili sauce, casaba aioli, and sriracha.



# Open Bar Packages

All pricing below is for open bar parties held in our general bar area. Prices are for a 3-hour open bar and is before tax, gratuity, and admin fee. We do not include food or a private space with open bar parties, but appetizer platters can be ordered ahead of time á la carte off of the Appetizer Platters section below. Guests may also order food off our regular dining menu the day of the party.

A minimum of 15 wristbands must be purchased ahead of time for all open bar parties.

#### OPEN BAR PRICING

# Signature Open Bar

\$50pp

**Premium Open Bar** 

\$60pp

sangria, house and call liquors. (Titos, Flavored Vodkas, Hendricks, Bacardi, Captain Morgan, Malibu, Cuervo, Milagro, 1800, Jack Daniels, Jameson, Teeling, Jeffersons Bourbon.

Includes all draft under 8% abv, bottled beer, hard Seltzers, wine, Includes all Signature items plus Ketel, Grey Goose, Casamigos, Patron, Johnnie Walker, Bourbon list. EXCLUDES Clasé Azul.

> \*Shots, doubles, neat/up/rocks, and imperial drafts/drafts over 8% ABV are not included with open bar packages, but are available for purchase.

#### ADD-ON APPETIZER PLATTERS

# Spinach Dip

\$65 (one size)

House-made creamy spinach dip served with seasoned pita chips.

# Chicken Wings

\$60 Half / \$110 Full

Traditional - tossed in choice of sauce: Mild, Medium, or Hot Buffalo, Sesame Garlic,
Orange Chili, or Dry Chili Rub. Served with
carrots, celery and choice of Bleu Cheese or
Ranch dressing.

# **Boneless Wings**

\$60 Half / \$110 Full

Boneless - tossed in choice of sauce: Mild. Medium, or Hot Buffalo, Sesame Garlic, Orange Chili, or Dry Chili Rub. Served with carrots, celery and choice of Bleu Cheese or Ranch dressing.

## Tap Tenders

\$35 Half / \$65 Full

Premium tenderloins hand dredged in our secret breading. Served honey mustard.

#### Mac & Cheese Bites

\$40 Half / \$75 Full

House-made with bacon and drizzled with Maytag aioli.

#### Hot Honey Brussels

\$45 Half / \$85 Full

hot honey and bacon lardons.

#### Mozz Sticks

\$35 Half / \$65 Full

hand-cut mozzarella. served with marinara.

#### **Bavarian Pretzel Bites**

\$35 Half / \$50 Full

Served with Monterey Jack cheese sauce and mustard aioli.

# Crispy Dragon Wontons

\$40 Half / \$75 Full

Crispy house-made wontons topped with sweet chili sauce, casaba aioli, and sriracha.

# Birria Egg Rolls

\$50 Half / \$95 Full

+1pp - Egg rolls filled with birria and mozzarella. served with a side of consommé, pico de gallo, chimichurri.

# Assorted Sliders

\$50 Half / \$95 Full

A combination of our All American Sliders, Pesto Chicken, and Chicken Milanese sliders. +1pp for only All American Sliders

# Chicken Quesadilla

\$50 Half / \$90 Full

Flour tortilla with chicken, shredded Jack and cheddar cheese. Served with salsa, guacamole, and sour cream.









# **Cocktail Party**

\$50pp Upgrade to Premium Open Bar +\$15pp

2-hour Signature Open Bar with passed hors d'oeuvres. All pricing is before tax, gratuity, and admin fee

# Sweet Chili Bacon

Thick cut Slab Bacon glazed with sweet chili and garnished with sesame seed and scallion.

# Tzatziki Cucumber

Horizontally-sliced cucumber topped with fresh tzatziki, roasted tomato, and marinated Kalamata olives. Topped with fresh basil and lemon.

# Short Rib Crostini

Braised short rib, bacon jam, pickled red onions, and gorgonzola cheese on top of a homemade crostini.

# Prosciutto & Onion Jam Grilled Flatbread

Onion jam spread on pita flatbread topped with Swiss cheese and crumbled prosciutto.

# Shrimp Chipotle Chip

Crispy corn chip topped with marinated shrimp, avocado, pineapple salsa, and chipotle aioli.

# Chicken Potstickers

Pan-seared potstickers served with sweet Thai chili sauce, scallions, and sesame seeds.





# TAP ROOM Open Bar Packages

All pricing below is for open bar parties held in our general bar area. Prices are for a 3-hour open bar and is before tax, gratuity, and admin fee. We do not include food or a private space with open bar parties, but guests may order food off our regular dining menu the day of the party.

A minimum of 15 wristbands must be purchased ahead of time for all open bar parties.

# 3-HOUR OPEN BAR PRICING

# Signature Open Bar

\$50pp

Includes all draft under 8% abv, bottled beer, hard Seltzers, wine, sangria, house and call liquors. (Titos, Flavored Vodkas, Hendricks, Bacardi, Captain Morgan, Malibu, Cuervo, Milagro, 1800, Jack Daniels, Jameson, Teeling, Jeffersons Bourbon.

# **Premium Open Bar**

\$60pp

Includes all Signature items plus Ketel, Grey Goose, Casamigos, Patron, Johnnie Walker, Bourbon list. EXCLUDES Clasé Azul.

\*Shots, doubles, neat/up/rocks, and imperial drafts/drafts over 8% ABV are not included with open bar packages, but are available for purchase.

