



EST ★ 2011

TAP ROOM

Entrée Buffet Package

\$35.95pp

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: ranch, bleu cheese, caesar, honey mustard, balsamic vinaigrette, or honey vinaigrette

Caesar Salad

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

Goat Cheese Salad

Mixed greens with goat cheese, candied walnuts, Granny Smith apple, and honey vinaigrette.

SIDES (CHOOSE 2)

Chef's Seasonal Vegetable (V)

Hot Honey Brussels with Bacon Lardons (GF)

Parmesan Broccoli & Cauliflower (V)(GF)

Roasted Rosemary Potatoes (V)(GF)

Rice Pilaf (V)(GF)

PASTA (CHOOSE 1)

Burrata Ravioli

+\$1pp - Ravioli filled with burrata, served with house marinara, basil pesto, parmesan, and parsley.

Stuffed Rigatoni Bolognese

Stuffed rigatoni in vodka bolognese, topped with toasted breadcrumbs, lemon zest, and parmesan.

Basil Pesto Penne* (V)

Basil pesto sauce with roasted tomatoes and mozzarella cheese.

Penne à 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 breast topped with house made bruschetta and drizzled with a balsamic glaze.

Absolute Vodka Chicken

Breaded chicken breast with roasted garlic in a rich creamy vodka sauce with fresh basil.

Chimichurri Steak

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

Salmon over Coconut Rice (GF)

Roasted Salmon | White Rice | Coconut Sauce | Lime | Cilantro

Chicken Marsala

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

Sausage and Peppers (GF)

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

PREMIUM PROTEINS

\$15 Per Person Upcharge | Upgrade to a carving station +2 PP

Rosemary Prime Rib

Slow-roasted prime rib seasoned with roasted garlic, cracked pepper and rosemary. Served with au jus and a horseradish sauce.

Filet Mignon

Center-cut filet mignon, paired with a rich red wine demi-glace

DESSERT (OPTIONAL)

Chocolate Chip Cookies

Half Tray \$30 / Full Tray \$50 - Fresh baked chocolate chip cookies.

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.

House Made Donut Bites

Half Tray \$30 / Full Tray \$50 - Cinnamon sugar mini donuts served with caramel, chocolate sauce, and whipped cream.

OPEN BAR & PASSED HORS D'OEUVRES ADD-ONS

BEER & WINE \$25pp

Includes all rotating crafts under 8% ABV, all bottled beer, full wine list.

SIGNATURE OPEN BAR \$30pp

Includes all rotating crafts 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 crafts/crafts over 8% ABV are not included with open bar packages, but are available for purchase.

PASSED HORS D'OEUVRES ADD-ON \$15pp

Add our full selection of passed hors d'oeuvres to the start of your party. Includes Spanakopita, Mac & Cheese Bites, Short Rib Crostini, Prosciutto & Fig Jam Grilled Flatbread, Ricotta Pastry Bite, and Chicken Potstickers.



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TAP ROOM

Bereavement Package

\$44.95pp

Includes our Signature Open Bar, soft drinks, coffee, & tea. All pricing is for 2-hour parties and is before tax, gratuity, and admin fee. (upgrade to our Premium Open Bar for +\$10pp)



SALAD (CHOOSE 1)

House Salad (V)

Fresh greens, cucumber, tomato, shaved red onion, and house-made garlic croutons. Choice of dressing: ranch, bleu cheese, caesar, honey mustard, balsamic vinaigrette, or honey vinaigrette

Caesar Salad

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

Goat Cheese Salad

Mixed greens with goat cheese, candied walnuts, Granny Smith apple, and honey vinaigrette.

SIDES (CHOOSE 2)

Chef's Roasted Vegetables (V)(GF)

Parmesan Broccoli & Cauliflower (V)(GF)

Roasted Rosemary Potatoes (V)(GF)

Rice Pilaf (V)(GF)

Hot Honey Brussels with Bacon Lardons (GF)

PASTA (CHOOSE 1)

Burrata Ravioli

+\$1pp - Ravioli filled with burrata, served with house marinara, basil pesto, parmesan and parsley.

Stuffed Rigatoni Bolognese

Stuffed rigatoni in vodka bolognese, topped with toasted breadcrumbs, lemon zest, and parmesan.

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

Grilled skirt steak, garlic butter potatoes, topped with chimichurri and crispy onions.

Chicken Marsala

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

Sausage and Peppers (GF)

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

Salmon over Coconut Rice (GF)

Roasted Salmon | White Rice | Coconut Sauce | Lime | Cilantro

PREMIUM PROTEINS

Add \$15 per person upcharge | Upgrade to a carving station +2PP

Rosemary Prime Rib

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

Filet Mignon

Center-cut filet mignon, paired with a rich red-wine demi glace

DESSERT (OPTIONAL)

Chocolate Chip Cookies

Half Tray \$30 / Full Tray \$50 - Fresh baked chocolate chip cookies.

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.

House Made Donut Bites

Half Tray \$30 / Full Tray \$50 - Cinnamon sugar mini donuts served with caramel, chocolate sauce, and whipped cream.

