



Breakfast | Lunch | Private Events

Private Event Menus

Appetizers

First selection \$8 per person, additional selections \$5 per person (with purchase of an entrée)

- Sesame Chicken Skewers**..... Marinated in teryaki glaze with toasted sesame seeds
- Almond Brie**..... Flaky pastry stuffed with sweet brie
- Shrimp Cocktail**..... Served with lemon Aioli & house cocktail sauce
- Fajita Crisps**..... Vegetarian or chicken with an avocado cilantro sauce
- Parmesan Mushrooms**..... Stuffed with a blend of cheeses and bacon
- Chicken Satay**..... Marinated chicken filet served with spicy peanut sauce
- Salmon & Cucumbers**..... Flowers garnished with dill mayo

Entrées

Priced per person for one Entrée, additional Entrées \$5 per person

Italian \$28

(Includes Caesar Salad and Garlic Bread)

- Pasta Bolognese**..... Penne pasta, roasted garlic marinara meat sauce, caramelized onions, peppers, parmesan cheese
- Chicken Alfredo**..... Fettuccini pasta, roasted garlic Alfredo sauce, chicken breast, mushrooms, diced tomatoes
- Chicken Penne**..... Penne pasta sautéed with chicken, onions, garlic, and mushrooms in a light tomato cream sauce.
- Farfalle Marinara**..... Farfalle pasta sautéed with fresh garlic and shallots in a tomato & basil marinara sauce. (Vegetarian)
- Pasta ala Calabrese**..... Penne pasta, Italian sausage, bell peppers, red onions, mushrooms, roasted garlic marinara sauce.

Surf & Turf \$45

(Includes Spinach Salad and Hawaiiin Sweet Rolls)

- Spinach Salad**..... Fresh spinach, candied walnuts, gorgonzola cheese and raspberry balsamic dressing
- Baked Salmon**..... With a citrus sesame cream sauce
- Tri Tip**..... With sherry mushroom and creamy horseradish sauces
- Grilled Vegetables**..... Italian squash, sweet peppers, green beans, asparagus, mushrooms, olive oil, fresh herbs
- Rosemary Potatoes**..... Roasted baby potatoes with rosemary and brown butter

Mexican \$38

- Creamy Verde Enchiladas**..... Jack cheese and green chilies in a sour cream sauce
- Street Taco Bar**..... Chicken, and carne asada with onion, cilantro, cheese and avocado
- Spanish Rice**..... With fresh garlic, tomatoes, and sweet onion
- Whole Black Beans**..... Slow cooked in garlic and cilantro

"Jimmy" Buffet \$38

(Includes Hawaiiin Sweet Rolls)

- Spinach Salad**..... Fresh spinach, candied walnuts, gorgonzola cheese and raspberry balsamic dressing
- Lemon Zest Chicken**..... Marinated and grilled served with a lemon zest cream and red pepper sauce
- Pork Tenderloin**..... With a cream sherry mushroom sauce
- Grilled Vegetables**..... Italian squash, sweet peppers, green beans, asparagus, mushrooms, olive oil, fresh herbs
- Rosemary Potatoes**..... Roasted baby potatoes with rosemary and brown butter

Dessert & Coffee \$6

Venue Fees

Up To \$2,500 Depending On Food & Beverage Total

Additional Fees & charges

Cleaning \$175

Security \$175

Bartender \$250

21% Service Fee & 8% sales tax

March 18'