



BREAKFAST

*Breakfast buffet pricing is based on 1.5 hours of service.
A service fee of \$10 per guest will be applied to groups less than 25 guests.
A station attendant fee of \$200 is applicable for select stations
(one attendant is required per 50 guests).*

SWEET STACK STATION

*Pancakes & Brioche French Toast
Whipped Cream, Chocolate Chips*

*Banana Fosters, Fresh Berries,
Compote Bourbon Maple Syrup, Powdered Sugar
\$20 per guest*

OMELET STATION

*Fresh Farm Eggs & Egg Whites
Tomatoes, Peppers, Onions, Mushrooms, Spinach, Country Ham,
Applewood Smoked Bacon, Mozzarella Cheese, Cheddar Cheese
\$26 per guest*

CHICKEN & WAFFLE DISPLAY

*Fluffy House-made Waffles, Buttermilk Fried Chicken,
Bourbon Maple Syrup, Fruit Preserves, Whipped Honey Butter
\$20 per guest*

AVOCADO TOAST DISPLAY

*Whole Wheat Sourdough Toast, Avocado, Pomegranate Seeds,
Sundried Tomato, Bacon, Egg, Alfalfa Sprouts,
Ricotta Cheese, Everything Spices
\$20 per guest*

SMOKED SALMON DISPLAY

*Sliced Smoked Salmon, Mini Bagels, Chopped Eggs, Tomatoes,
Capers, Onions, Whipped Chive Cream Cheese
\$30 per guest*

BREAKFAST TACOS PICK TWO

*Brisket, Eggs & Cheese Chorizo,
Eggs & Cheese
Eggs, Beans & Cheese with Red & Green Salsa
\$20 per guest*

A LA CARTE

STEEL CUT OATMEAL \$10 per guest
Brown Sugar, Raisins & Pecans

BISCUITS & GRAVY \$10 per guest
House-made Butter Biscuits & Pork Sausage Gravy

BREAKFAST CROISSANT \$12 per guest
Applewood Smoked Bacon, Eggs & Cheddar Cheese

YOGURT PARFAITS \$12 per guest
Greek Yogurt, Seasonal Fruit Compote, House-made Granola

ASSORTED BAGELS \$52 per dozen
Selection of Cream Cheeses & Whipped Honey Butter

ASSORTED BREADS & PASTRIES \$52 per dozen

DRINK BAR

BELLINI & MIMOSA BAR

*House Sparkling Wine, Assorted Fresh Juices,
Selection of Purees,
Fresh Fruit Garnishes
\$30 per guest*

BLOODY MARY BAR

*Tito's Vodka, Tomato Juice, Hot Sauce,
Lemon, Lime, Worcestershire Sauce, Celery,
Pickles, Olives, Pepperoncini
\$30 per guest*

A customary 26% service charge and 14.95% tax will be added to menu prices. Subject to change.



BRUNCH

\$98 per guest

Brunch buffet pricing is based on 1.5 hours of service.

A service fee of \$10 per guest will be applied to groups less than 25 guests.

A station attendant fee of \$200 is applicable for select stations

(one attendant is required per 50 guests).

*Selection of Breads & Pastries
Seasonal Fruit & Berry Bowl
Greek Yogurt
Soft Scrambled Eggs
Roasted Yukon Potatoes
Brioche French Toast
Bourbon Maple Syrup*

*Cheese & Charcuterie Display
Local Artisanal Cheese, Cured Meats, Pickled Vegetables,
Fruits, Nuts, Jams, Crackers, Breads*

*Iceberg Wedge Salad
Iceberg Lettuce, Bacon, Shaved Egg, Radishes, Cucumber,
Onions, Tomatoes, House-made Ranch Dressing*

*Shrimp Cocktail
Honey Glazed Roasted Brussel Sprouts
Kimchi Fried Rice*

*Rotisserie Chicken
Rosemary Jus*

*Tri-tip Steak
Chimichurri Sauce*

Chef's Assorted Hand-Picked Desserts

BEVERAGES

ALL DAY up to 8 hours

*Local Coffee
regular and decaffeinated
half & half and low fat milk included
Selection of Hot Teas Soft Drinks
Still and Sparkling Water
\$40 per guest*

ENHANCEMENTS

*Flavored Syrups \$3 per guest
Milks: Oat, Soy, Almond or Coconut \$3 per guest, per milk
Biscotti \$4 per guest*

A LA CARTE

charged on consumption

*Local Coffee \$98/gallon regular and decaffeinated
Selection of Hot Teas \$95/gallon
Iced Tea \$95/gallon*

*Lemonade \$95/gallon
Soft Drinks \$6 each
Red Bull or Celsius \$10 each
Coconut Water \$8 each*

A customary 26% service charge and 14.95% tax will be added to menu prices. Subject to change.



LUNCH THREE COURSE PLATED

INCLUDES BREAD, BUTTER, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE,
ASSORTED HOT TEAS, WATER, AND ICED TEA.

SOUP

Vegetarian Pozole \$12
Tomato Basil \$12
Lentil \$12
Minestrone \$12
Lobster Bisque \$14

SALAD

Spinach Salad \$16
*Baby Spinach, Roasted Grapes, Blue Cheese, Spiced Pecans,
Mustard Vinaigrette*

Classic Caesar Salad \$16
*Baby Romaine, Shaved Parmesan Cheese, Marinated Tomatoes,
Herb Croutons, Caesar Dressing*

Strawberry Salad \$16
*Mesclun Greens, Strawberries, Goat Cheese, Candied Pecans,
Shaved Red Onion, Key Lime Vinaigrette*

Iceberg Wedge \$16
*Iceberg Lettuce, Pickled Cucumber, Smoked Bacon, Shaved
Carrots, Marinated Tomatoes, White Cheddar Cheese, Green
Goddess Dressing*

ENTREE

Bourbon Glazed Chicken Breast \$37
*Balsamic Demi Glaze, Jalapeño Creamy Cheddar Grits,
Roasted Seasonal Baby Vegetables*

Herb Grilled Salmon \$39
*Burre Blanc Sauce, Orzo Mushroom Risotto,
Orange Glazed Baby Carrots*

Braised Beef Short Ribs \$40
Natural jus, Horseradish Whipped Potatoes, Grilled Broccolini

Crispy Skin Red Fish \$40
Romesco Red Pepper Sauce, Cilantro Rice, Roasted Asparagus

Seared Sea Bass \$45
Chorizo S Black Bean Ragu, Lemon Burre Blanc Sauce, Fennel Slaw

DESSERTS

New York Cheesecake \$14
Dulce de Leche Cheesecake \$14
Caramel Chocolate Brownie Cake \$14

Add to any salad:
+ \$8 Chilled Chicken Breast
+ \$10 Butter Poach Prawns
+ \$12 Grilled Flat Iron Steak

A customary 26% service charge and 14.95% tax will be added to menu prices. Subject to change.



LUNCH BUFFETS

INCLUDES BREAD, BUTTER, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE,
ASSORTED HOT TEAS, WATER, AND ICED TEA.

DELI BUFFET

Mesclun Greens Salad
Tomatoes, Carrots, Peppers, Croutons, Champagne Vinaigrette,
Ranch Dressing

Quinoa Salad
Red Onions, Marinated Peppers, Herb Oil

Tomato Basil Soup

SELECT UP TO 3:

Italian Sandwich
Sliced Salami, Pepperoni, Mortadella, Provolone Cheese, Red
Onion, Lettuce, Pepperoncini, Pesto Aioli, Hoagie

Turkey BLT
House Smoked Turkey, Bibb Lettuce, Chive Mayo, Tomato, Bacon,
Multi-grain Bread

Canal Street Hot Chicken Wrap
Grilled "Hot Chicken", Romaine, Asiago,
Green Goddess Dressing, Tortilla Wrap

Roast Beef Sandwich
Roast Beef, Havarti Cheese, Lettuce, Tomatoes, Caramelized Onion,
Horseradish Aioli, Bun

Caprese Ciabatta Roll
Marinated Mozzarella, Heirloom Tomato, Arugula, Balsamic Glaze,
Pesto Aioli, Smoked Sea Salt

Kettle Potato Chips
Chocolate Fudge Brownies
Assorted Cookies

\$58 per guest

MEDITERRANEAN

Mediterranean Salad
Romaine Salad, Chickpeas, Tomato, Cucumber, Red Onion,
Feta Cheese, Mint Vinaigrette

Seared Salmon
Herb Citrus Chermoula Sauce

Saltimbocca Chicken
Creamy Lemon Artichoke Emulsion & Sundried Tomato

Saffron Basmati Rice
Goji Berries
Grilled Tomatoes
Charred Za'atar Naan

Baklava & Lemon Panna Cotta

\$68 per guest

FIRE & FLAVOR

Chopped Salad
Iceberg Lettuce, Carrots, Cucumbers, Asparagus, Croutons,
Hard Boiled Eggs, Blue Cheese Dressing

Creamy Potato Salad
Russet Potatoes, Cucumbers, Radishes, Celery, Green Onions, Dijon Aioli

Mesquite Smoked Beef Brisket
Chipotle BBQ Sauce, Fried Onions

Cheddar and Parmesan Mac & Cheese
Home Style Greens Beans
Local Sliced Bread

Black Forest Cake & Nutty Pecan Pie

\$68 per guest

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LUNCH BUFFETS

INCLUDES BREAD, BUTTER, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE,
ASSORTED HOT TEAS, WATER, AND ICED TEA.

LA MARKETA

Marketa Salad

*Romaine Salad, Shaved Onion, Sweet Peppers, Radish,
Cotija Cheese, Cilantro Cumin Dressing*

Three Bean Salad

*Black Beans, Kidney Beans, Black-eyed Peas, Corn, Roasted
Onions, Jalapenos, Lime*

Arrachera Steak

Chimichurri Sauce

Grilled Mahi Mahi

Olives, Tomatoes, Capers, Veracruz Sauce

Chicken Tinga

Tomatoes, Onions, Chilis, Adobo Sauce

\$70 per guest

THE MELTING POT

Crisp Caesar Salad VEG

*Shaved Romaine Hearts, Focaccia Croutons, Parmesan Cheese,
Caesar Dressing*

Caprese Salad

*Baby Arugula, Bocconcini, Grape Tomatoes, Pesto,
Reduced Balsamic Drizzle*

Minestrone Soup V

Braised Beef Short Ribs

Red Wine Demi Glaze

Seared Red Fish

Lemon Butter Sauce

Herb Roasted Chicken Breast

Thyme Jus

Rosemary Fingerling Potatoes

Grilled Balsamic Broccolini

Sourdough Rolls

S'mores Bars & Carrot Cake

\$68 per guest

THE LUNCH BOX

SELECT UP TO 3:

Italian Sandwich

*Sliced Salami, Pepperoni, Mortadella, Provolone Cheese, Red Onion, Lettuce,
Pepperoncini, Pesto Aioli, Hoagie*

Turkey BLT

*House Smoked Turkey, Bibb Lettuce, Chive Mayo, Tomato, Bacon,
Multi-grain Bread*

Canal Street Hot Chicken Wrap

Grilled "Hot Chicken", Romaine, Asiago, Green Goddess Dressing, Tortilla Wrap

Roast Beef Sandwich

*Roast Beef, Havarti Cheese, Lettuce, Tomatoes, Caramelized Onion,
Horseradish Aioli, Bun*

Caprese Ciabatta Roll

*Marinated Mozzarella, Heirloom Tomato, Arugula, Balsamic Glaze,
Pesto Aioli, Smoked Sea Salt*

Chopped Vegan Salad

*Romaine Salad, Quinoa, Corn, Piquillo Peppers, Asparagus,
Tomatoes, Champagne Vinaigrette*

SELECT 1:

Southern Potato Salad

Herbed Pasta Salad

Potato chips

SELECT 1:

Chocolate Chip Cookie

Chocolate Fudge Brownie

Whole Fruit

\$50 per guest

A customary 26% service charge and 14.95% tax will be added to menu prices. Subject to change.



CATERING SERVICES

LUNCH BUFFETS BUILD YOUR OWN

\$68 per guest (minimum of 25 guests)

INCLUDES BREAD, BUTTER, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE,
ASSORTED HOT TEAS, WATER, AND ICED TEA.

SELECT 1: SOUP

Vegetarian Pozole
Tomato Basil
Minestrone
Lobster Bisque +\$3

SELECT 2: SALAD

Mesclun Greens Salad
Tomatoes, Carrots, Peppers, Croutons,
Champagne Vinaigrette, Ranch Dressing

Mediterranean Salad
Romaine Salad, Chickpeas, Tomato, Cucumber, Red
Onion,
Feta Cheese, Mint Vinaigrette

Quinoa Salad V, GF
Red Onions, Marinated Peppers, Herb Oil

Caprese Salad VEG, GF
Baby Arugula, Bocconcini, Grape Tomatoes, Pesto,
Reduced
Balsamic Drizzle

Southern Potato Salad
Yukon Potatoes, Celery, Green Onion, Pickled Relish,
Hard Boiled Eggs,
Southern Style Dressing

SELECT 2: ENTREE

Seared Salmon GF
Herb & Citrus Chermoula Sauce

Braised Beef Short Ribs GF, DF
Red Wine Demi Glaze

Market Fish of the Day
SELECT 1: VEGETABLE

Grilled Balsamic Broccolini V, GF
Roasted Calabacitas V, GF
Home Style Greens Beans V, GF
Orange Glazed Baby Carrots V, GF
Corn & Black Bean Succotash V, GF T

SELECT 1: STARCH

Rosemary Fingerling Potatoes
Blistered Tomato Rice
Mashed Potato Puree
Lobster Mac & Cheese

SELECT 1: DESSERT

Raspberry & Strawberry Cake
Chocolate Fudge Brownies
Black Forest Cake
Nutty Pecan Pie
Cinnamon & Sugar Churros
Carrot Cake
Chocolate Chip Cookies
Key Lime Pie

A customary 26% service charge and 14.95% tax will be added to menu prices. Subject to change.



DINNER PLATED

INCLUDES BREAD, BUTTER, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, ASSORTED HOT TEAS, WATER, AND ICED TEA.

Dinner pricing is based on 1.5 hours of service.

A service fee of \$10 per guest will be applied to groups less than 25 guests.

*A station attendant fee of \$200 is applicable for select stations
(one attendant is required per 50 guests).*

SELECT APPETIZER

Wild Mushroom Risotto \$18
Truffle Essence

Crispy Crab Cake \$24
Crab, Celery Root Aioli,
Grilled Asparagus, Lemon Gastrique

Seared Whiskey Scallops \$28
Scallops, Pancetta, Brussels Sprouts, White Raisin Puree

SELECT SOUP

Celeriac Herb \$14

Tomato Basil \$14

Wild Mushroom Cream \$14

Plantain Cream \$14

French Onion \$15

Lobster Bisque \$18

SELECT SALAD

Baby Romaine Spears \$16
Romaine, Shaved Parmesan, Fire Roasted Tomatoes, Radicchio,
Classic Caesar Dressing

NOLA Greens \$16
Watercress, Baby Mixed Greens, Pea Sprouts, Orange Segments,
Dried Currants, Macadamia Nuts, Bacon Potato Vinaigrette

Baby Iceberg Wedge \$16
Iceberg Lettuce, Smoked Blue Cheese, Cherry Tomato, Crumbled
Bacon, Chopped Egg, Green Goddess Dressing

Tri Color Bitter Greens \$16
Arugula, Radicchio, Frisée, Marcona Almonds, Gorgonzola Duce,
Roasted Beets, Figs, Port Wine Vinaigrette

SELECT INTERMEZZO

Lemon Sorbet \$9
Blood Orange Sorbet \$9
Passion Fruit Sorbet \$9
Champagne Sorbet \$9

SELECT ENTREE

Roasted Chicken Breast \$56
Bourbon Jus

Chicken Roulade \$58
Spinach, Mushroom, Feta Cheese

Blackened Ora King Salmon \$64
Dill Cream Sauce

Stout Braised Beef Short Rib \$68
Natural Jus

Añejo Rum Braised Lamb Shank \$75
Rum Demi Glaze

Seared Seabass \$76
Fennel, Asparagus, Slaw, Citrus Beurre Blanc

Roasted Beef Tenderloin \$78
Red Wine Demi Glaze

DUO OPTIONS

Stout Braised Beef Short Ribs & Chicken Roulade \$85

Roasted Beef Tenderloin & Butter Poached Shrimp \$105

Seared Delmonico Filet & Seared Seabass \$115

Petite Filet of Tenderloin & Lobster Tail *Market Price*

VEGAN OPTIONS

Roasted Wild Mushrooms \$52
Wild Mushrooms, Red Lentil Purée, Jasmine Rice,
Heirloom Vegetables, Citrus Gremolata

A customary 26% service charge and 10.45% tax will be added to menu prices. Subject to change.



DINNER PLATED

continued

INCLUDES BREAD, BUTTER, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE,
ASSORTED HOT TEAS, WATER, AND ICED TEA.

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SELECT STARCH

*Rosemary Fingerling Potatoes
Creamy Carolina Gold Rice*

SELECT 2: VEGETABLES

*Balsamic Grilled Asparagus
Roasted Broccolini
Roasted Root Vegetables
Orange Glazed Baby Carrots*

SELECT DESSERT

*Apple Tart \$16
Ricotta & Pistachio Cake \$16
Chocolate Dessert \$16*

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DINNER BUFFETS

INCLUDES BREAD, BUTTER, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE,
ASSORTED HOT TEAS, WATER, AND ICED TEA.

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AMERICAN

Southwest Salad

*Chopped Romaine, Red Onions, Grilled Corn, Black Bean,
Crispy Tortilla Strips, Charred Jalapeño Ranch Dressing*

Roasted Carrot Salad

Roasted Heirloom Carrots, Cumin, Sherry Vinegar, Jalapeño

Brussel Sprout Salad

Brussel Sprout, Lemon, Oil, Parmesan, Green Apple

Coffee Rub Beef Tenderloin

Red Wine Demi Glaze

Garlic Herb Roasted Chicken

Lemon Thyme Butter Sauce

Seared Salmon

Tomato Mint & Basil Broth

Roasted Wild Mushroom

Truffle Duchess Potatoes

Grilled Broccolini

Parker Rolls

\$110 per guest

A customary 26% service charge and 14.95% tax will be added to menu prices. Subject to change.



DINNER BUFFETS BUILD YOUR OWN

INCLUDES BREAD, BUTTER, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE,
ASSORTED HOT TEAS, WATER, AND ICED TEA.

\$110 per guest

Dinner buffet pricing is based on 1.5 hours of service.

A service fee of \$10 per guest will be applied to groups less than 25 guests.

*A station attendant fee of \$200 is applicable for select stations
(one attendant is required per 50 guests).*

SELECT 2: STARTERS

Chopped Salad

*Iceberg Lettuce, Chopped Eggs, Cucumbers, Tomatoes, Carrots,
Red Onions, Stilton Dressing*

Tuscan Kale Salad

*Kale, Cucumber, Tomato, Red Onion, Sweet Peppers,
Ricotta Salata, Fresh Oregano, Truffle Lemon Vinaigrette*

Crisp Caesar Salad

*Romaine Hearts, Shave Parmesan Reggiano,
Focaccia Croutons, Caesar Dressing*

Caprese Salad

*Arugul, Bocconcini, Cherry Tomatoe, Pesto,
Reduced Balsamic Drizzle*

Roasted Corn Salad

Corn, Poblano, Cilantro Vinaigrette

Loaded Potato Salad

*Yukon Potatoes, Bacon, Sour Cream,
Cheddar Cheese, Green Onion*

SELECT 2: ENTREES

Beef Bourguignon

Bacon, Pearl Onion, Mushroom

Bavette Steak

Whiskey Marinated, Brown Sugar Demi Glaze

Grilled Salmon

Tuscan Bean Ragout

Oak Grilled Boneless Pork Chops

Caramelized Apples

Pecan Crusted Pork Tenderloin

Rum Demi Glaze

Loaded Potato Salad

*Yukon Potatoes, Bacon, Sour Cream,
Cheddar Cheese, Green Onion*

VEGAN OPTIONS

BBQ Cauliflower \$50

Cauliflower, Sautéed Quinoa Roasted Vegetable, Gremolata

Eggplant Neapolitan \$52

*Warm Tabbouleh Salad, Butternut Squash Purée, Grilled
Asparagus, Roasted Baby Carrots*

Roasted Wild Mushrooms \$52

*Wild Mushroom, Red Lentil Purée, Jasmine Rice,
Heirloom Vegetables, Citrus Gremolata*

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DINNER BUFFETS BUILD YOUR OWN **continued**

INCLUDES BREAD, BUTTER, FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE, ASSORTED HOT TEAS, WATER, AND ICED TEA.

Dinner buffet pricing is based on 1.5 hours of service.

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SELECT 2: STARCHES

*Truffle Duchess Potatoes
Rosemary Thyme Fingerling Potatoes
Lobster Mac & Cheese
Horseradish Mashed Potatoes
Cilantro Rice
Orzo Mushroom Risotto*

SELECT 1: VEGETABLES

*Seasonal Root Vegetables
Balsamic Roasted Broccolini
Grilled Asparagus
Baby Carrots*

SELECT 2: DESSERTS

*Vanilla Brûlée Cake
Ricotta & Pistachio Cake
Chocolate Decadence Cake*

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RECEPTION

Reception pricing is based on 1.5 hours of service.

A service fee of \$10 per guest will be applied to groups less than 25 guests.

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(one attendant is required per 50 guests).*

PASSED HORS D'OEUVRES

50-Piece Minimum Per Item, Per Order

COLD

Antipasto Skewer \$8

Fresh Bruschetta \$8

Chilled Smoked Tenderloin of Beef \$9

Stone Crab Salad Cone \$9

Cajun Shrimp, Vodka Spiked Cocktail Sauce \$9

Ahi Poke Taco, Avocado Mouss, Citrus Sauce \$9

HOT

Vegetable Spring Roll, Spicy Thai Chili Sauce \$8

Mac & Cheese Bites, Chipotle Ranch \$8

Chicken Yakitori Skewer \$8

Short Rib Tostada, Queso Fresco, Jalapeno \$8

Smoked Brisket Empanada / Spicy BBQ \$9

Andouille En Croute, Creole Mustard Remoulade \$9

Crab Cake, Bacon Tartar Sauce \$9

Beef Wellington, Truffle Madeira Reduction \$9

Lamb Lollipop, Sun-Dried Tomato Sauce \$10

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ENHANCEMENTS

Stations Require One Station Attendant Per 50 Guests

SALAD STATION

Romaine, Baby Kale, Mixed Greens, Quinoa, Farro, Lentils,
Garbanzo Beans, Cucumbers, Tomatoes, Carrots, Olives, Heirloom
Cauliflower, Corn, Broccoli, Sweet Peppers,
Almonds, Pecans, Apricots, Cranberries, Radishes, Feta Cheese,
Crumbled Blue Cheese, Homemade Croutons, Avocado Ranch,
Truffle Honey Dressing, White Balsamic Vinaigrette

\$24 per guest

PASTA STATION

Chorizo Campanella
Manchego, Zucchini, Sautéed Onions, Garlic Cream

Bolognese Tortellini
Onions, Fried Garlic, Mushrooms, San Marzano Tomato Sauce

Tuscan Vegetable Farfalle
Zucchini, Squash, Kale, Olives, Tomatoes, Olive Oil,
Pesto Parmesan, Crushed Red Peppers, Oregano

\$36 per guest

CHARCUTERIE STATION

Assorted Local & Imported Cheeses, Chef's Selection of Charcuteries,
Preserves, Mustards, Pickle, Honey, Artisan Breads, Crackers

\$36 per guest

TACO BAR

Chicken Tonga, Baja Fried Mahi, Beef Birria, Taco Shells and Flour Tortillas,
Sautéed Onions, Radish, Cilantro, Jalapeños, Shredded Cabbage,
Lime Salsa Rona, Salsa Verde, Pico De Gallo, Guacamol, Mango Relish

\$36 per guest

SLIDER BAR

Shaved Brisket, Pulled Pork, Dry Aged Beef,
Truffle Fries, Crispy Shallots, Caramelized Onions,
Balsamic Mushroom, Lettuce, Pickled Red Onion,
Tomatoes, Pickles, Comeback Sauce, Hot Sauce,
BBQ Sauce, Chipotle Ketchup, Crumbled Blue Cheese,
Cheese Fondue, Sliced Swiss, Slider Buns

\$36 per guest

SEAFOOD STATION

Poached Jumbo Shrimp, Octopus Salad, Snow Crab Claws,
Shucked Oysters, Cucumber Crab Salad

Accompaniments:
Romesco Sauce, Spicy Aioli, Classic Cocktail Sauce,
Lemon, Hot Sauce, Sourdough Crackers

\$64 per guest

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CARVING STATIONS

Carving Stations Require Station Attendants

COFFEE MARINATED PORK LOIN

Creamy Carolina Gold Rice, Bourbon Demi Glaze, Southern Biscuits

\$36 per guest

WHOLE ROASTED TURKEY

Cranberry-Orange Compote, Giblet Gravy, Parker House Rolls

\$32 per guest

THE SMOKEHOUSE BRISKET

Baked Mac & Cheese, Braised Collard Greens, Bacon Gastrique

\$40 per guest

BANANA LEAF CITRUS MARINATED MAHI

Cilantro Rice, Shaved Cabbage Slaw, Mango Salsa, Plantain Chips

\$42;per guest

PEPPER CRUSTED BEEF TENDERLOIN

Roasted Garlic Mashed Potatoes, Mushroom Demi Glaze

\$48 per guest

SLOW ROASTED BONE-IN PRIME RIB

*Caramelized Brussel Sprouts, Horseradish Cream,
Assorted Mustards, Parker Rolls*

\$52 per guest

A customary 26% service charge and 14.95% tax will be added to menu prices. Subject to change.



BAR

A Bartender fee of \$150 per bartender per bar will apply.
Minimum of one bartender is required for every 75 guests.

A Cashier fee of \$100 per cashier per cash bar will apply.
Minimum of one cashier is required for every cash bar.

BAR PACKAGES

Includes water, soft drinks, domestic & imported beers

BEER & WINE

2 hours - \$30 per guest
3 hours - \$40 per guest
4 hours - \$50 per guest

WINE

Bulletin Place Chardonnay
Proverb Sauvignon Blanc
Benziger Pinot Noir
Benziger Cabernet Sauvignon
La Vieille Sparkling Blanc
La Vieille Sparkling Rose

BEER

Coors Light
Corona
Extra Modelo Special
Dos Equis
Karch Seasonal Beer
Eureka Heights Seasonal Beer
8th Wonder Seasonal Beer

SOFT DRINKS

Coke Products

TIER ONE

4 hours - \$60 per guest
Each Additional Hour - \$9 per guest

LIQUOR

Ketel One Vodka
Beefeater Gin
Bacardi Rum
Jim Beam
Rittenhouse Rye
Dewar's White Label Scotch
El Jimador Blanco Tequila

WINE

Bulletin Place Chardonnay
Proverb Sauvignon Blanc
Benziger Pinot Noir
Benziger Cabernet Sauvignon
La Vieille Sparkling Blanc

BEER

Coors Light Corona Extra Modelo Special Dos Equis
Karch Seasonal Beer
Eureka Heights Seasonal Beer
8th Wonder Seasonal Beer

A customary 26% service charge and 14.95% tax will be added to menu prices. Subject to change.



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A Bartender fee of \$150 per bartender per bar will apply.
Minimum of one bartender is required for every 75 guests.

A Cashier fee of \$100 per cashier per cash bar will apply.
Minimum of one cashier is required for every cash bar.

BAR PACKAGES

Includes water, soft drinks, domestic & imported beers

TIER TWO

4 hours - \$65 per guest
Each Additional Hour - \$11 per guest

LIQUOR

Tito's Vodka
Bombay Sapphire Gin
Ten to One White Rum
Maker's Mark Bourbon
Lot 40 Rye
Johnnie Walker Black Scotch
Cazadores Blanco Tequila

WINE

Imagery Chardonnay
Dashwood Sauvignon Blanc
Imagery Pinot Noir
Skyside Cabernet Sauvignon
Bernier Mille et Une Etoiles Brut

BEER

Coors Light
Corona Extra
Modelo Special
Dos Equis
Karchbach Seasonal Beer
Eureka Heights Seasonal Beer
8th Wonder Seasonal Beer

TIER THREE

4 hours - \$75 per guest
Each Additional Hour - \$13 per guest

LIQUOR

Grey Goose Vodka
Hendrick's Gin
Ten to One White Rum
Maker's Mark Bourbon
Basil Hayden Rye
Macallan 12 Scotch
Ocho Tequila

WINE

Flowers Chardonnay
Cloudy Bay Sauvignon Blanc
Whispering Angel Rose
J Vineyards Pinot Noir
Unshackled Cabernet Sauvignon
Veuve Clicquot Yellow Label Brut

BEER

Coors Light
Corona Extra
Modelo Special
Dos Equis
Karchbach Seasonal Beer
Eureka Heights Seasonal Beer
8th Wonder Seasonal Beer

A customary 26% service charge and 14.95% tax will be added to menu prices. Subject to change.



BAR

A Bartender fee of \$150 per bartender per bar will apply.
Minimum of one bartender is required for every 75 guests.

A Cashier fee of \$100 per cashier per cash bar will apply.
Minimum of one cashier is required for every cash bar.

A LA CARTE WINE

CHARDONNAY

Bulletin Place, Australia \$39
Kings of Prohibition, Australia \$42
Prisoner, California \$85
Robert Mondavi, Napa Valley \$105
Flowers, Sonoma \$120
Nickle S Nickel, Carneros \$165

SAUVIGNON BLANC

Proverb, California \$39
MAN Family, South Africa \$39
Prophecy, Chile \$42
J. De Villebois, France \$47
Dashwood, Marlborough \$53
Peregrine, New Zealand \$105
Cloudy Bay, Marlborough \$110

PINOT GRIGIO

Terlato, Italy \$52
Venica, Italy \$63

PINOT NOIR

Benziger, California \$39
Patient Cottat, France \$39
Imagery, California \$52
Kara Tara, South Africa \$57
J Vineyards, California \$65
Joseph Phelps, Sonoma \$162

CABERNET SAUVIGNON

Benziger, California \$39
Kings of Prohibition, Australia \$42
J. Lohr Seven Oaks, California \$51
Skyside, California \$69
Unshackled, California \$84
Prisoner/California, California \$110
Chateau La Grande Roche, Napa \$157
Forman Vineyard, Napa \$312

SPARKLING

La Vieille Ferme Brut, France \$33
La Vieille Ferme Rose, France \$33
Famille Perrin Cotes du Rhone Rose, France \$48
Bernier Mille et Une Etoiles Brut, France \$60
Moet Imperial Brut Rose, Champagne \$104
Moet Imperial Brut, Champagne \$130
Delamotte Brut, Champagne \$130
Ruinart Blanc de Blancs, Champagne \$132
Ruinart Brut Rose, Champagne \$135
Veuve Clicquot Brut, Champagne \$145
Veuve Clicquot Brut Rose, Champagne \$160
Luis Roederer Cristal, Champagne MKT
Krug Brut, Champagne MKT
Dom Perignon Brut, Champagne MKT

OTHER VARIETALS

Kings of Prohibition Shiraz, Australia \$42
Kings of Prohibition Red Blend, Australia \$42
Whispering Angel Rose, France \$65
TintoNegro, Finca la Escuela Malbec, Argentina \$96
Massolino Barolo Serralunga d'Alba, Italy \$104
Marques de Caceres Rioja Gran Reserva, Spain \$108
MAAL Bestial Malbec, Argentina \$132
Caparzo Brunello di Montalcino, Italy \$153

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HOSTED BAR ON CONSUMPTION

TIER ONE

charged on consumption

Cocktails \$13

Wine by the Glass \$14

Sparkling Wine \$14

Domestic Beer \$8

TIER THREE

charged on consumption

Cocktails \$16

Wine by the Glass \$17

Sparkling Wine \$17

Domestic Beer \$8

Imported & Seasonal \$9

TIER TWO

charged on consumption

Cocktails \$14

Wine by the Glass \$15

Sparkling Wine \$15

Domestic Beer \$8

Imported & Seasonal \$9

NON-ALCOHOLIC

charged on consumption

*Local Coffee \$98/gallon
regular and decaffeinated*

Selection of Hot Teas \$95/gallon

Soft Drinks \$6 each

Still & Sparking Water \$6 each

Red Bull or Celsius \$10 each

A customary 26% service charge and 14.95% tax will be added to menu prices. Subject to change.

