



## PRIVATE PARTY

Seated Dinner Menu Options  
3 hour event

### TIER 1

- 1 Soup or Salad per person
- 1 Appetizer served family style
- 2 Entrees for guests to choose from
- 1 Dessert per person
- 2 Sides served with each Entree

### TIER 2

- 1 Soup or Salad per person
- 2 Appetizers served Family Style
- 3 Entrees for guests to choose from
- 2 Desserts for guests to choose from
- 2 Sides served with each Entree

### 1ST COURSE: SOUP OR SALAD

**Caesar Salad**- romaine, tomato, parmesan, caesar dressing

**Kale & Goat Cheese Salad**- baby kale, spinach, pear, toasted walnuts, goat cheese, apple cider vinaigrette

**Athena Salad**- grilled chicken, romaine, tomato, kalamato olive, feta cheese, cucumber, red onion, fresh herb vinaigrette <sup>gf</sup>

**Lobster & Crab Bisque**

**Butternut Squash Soup** <sup>v</sup>

### 2ND COURSE: APPETIZERS

**Pear & Fig Flatbread**- goat cheese and honey \*GF Cauliflower Crust available. Must be selected for all guests. <sup>v</sup>

**Wild Mushroom Flatbread**- GF cauliflower crust, portobello, oyster & shiitake mushrooms, fontina & parmesan cheese, garlic <sup>gf, v</sup>

**Braised Mussels**- coconut curry cilantro broth <sup>gf</sup>

**Hummus Plate**- grilled zucchini, celery, red pepper, carrots, olives, pita <sup>gf, v</sup>

**Lamb Meatballs**- feta, raisins, homemade spicy marinara sauce <sup>gf</sup>

**Chile Garlic Shrimp**- fresno chiles, chili lime sauce **+\$4pp** <sup>gf</sup>

**Grilled Octopus**- quinoa tabbouleh, zucchini, red onion, mint, lemon, grain mustard sauce **+\$4pp** <sup>gf</sup>

**Lamb Lollichops**- truffle mashed potatoes, raspberry mint sauce **+\$7pp** <sup>gf</sup>

### 3RD COURSE: ENTREES

**Chicken Marsala**- sautéed chicken, mushrooms, marsala wine sauce

**Wild Mushroom Risotto**- portobello, shiitake and oyster mushrooms, parmesan cheese <sup>v</sup>

**Roasted Cauliflower Steak**- red rice, portobello mushrooms, onions, salsa verde

**Braised Short Rib**- topped with chili ancho gravy <sup>gf</sup>

**Blackened Salmon**- grilled pineapple, haricot verte, coconut habañero sauce

**Hanger Steak**- green roumelade, roasted potatoes

**Shrimp Risotto**- roasted cherry tomatoes, parmesan cheese

**Linguini Pescatore**- shrimp, clams, mussels, capers, peppadews, seafood cream sauce **+\$5pp**

**NY Strip Steak**- 8oz. steak with peppercorn & herb crust **+\$9pp** <sup>gf</sup>

### 4TH COURSE: DESSERT

**New York Cheesecake**

**Chocolate Mousse**

**Fresh Berries with Whipped Cream**

### SIDES

Brussels Sprouts

Broccoli Rabe

Grilled Asparagus

Fingerling Potatoes

Truffle Mashed Potatoes

**ADDITIONAL BAR PACKAGE AVAILABLE**