



PRIVATE PARTY

Seated Lunch Menu Options

2 hour event

TIER 1

1 Soup or Salad

2 Entrees for guests to choose from

1 Dessert

TIER 2

1 Soup or Salad

3 Entrees for guests to choose from

2 Desserts

1ST COURSE: SOUP OR SALAD - SERVED INDIVIDUALLY

Lobster & Crab Bisque

Butternut Squash Soup ^v

Caesar Salad- romaine, tomato, parmesan, caesar dressing

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

Athena Salad- romaine, tomato, kalamata olive, feta cheese, cucumber, red onion, fresh herb vinaigrette ^{sf}

2ND COURSE: ENTREES - SERVED INDIVIDUALLY - ALL ENTREES COME WITH SHOESTRING FRIES

Blackened Fish Tacos- tilapia, red cabbage, pico de gallo, avocado crema, corn tortillas ^{sf}

Turkey & Bacon Sandwich- avocado, cheddar, peppadew, chipotle, sourdough

Philly Cheesesteak- mozzarella, and Cooper american cheese, fried onions, mushrooms, hoagie roll

Short Rib Grilled Cheese- fontina, cheddar cheese, fried onions, sourdough

Angus Cheeseburger- lettuce, tomato, friend onion straws, pickles, Cooper american cheese, artisan bun

Nashville Hot Chicken Sandwich- fried chicken with Nashville hot sauce, pickles, ranch, artisan bun

Tequila BBQ Chicken Sandwich- tequila barbecue sauce, breaded chicken, Cooper sharp cheddar cheese, caramelized red onion, artisan bun

Roasted Vegetable Sandwich- zucchini, tomato, peppadew, olives, spinach, ciabatta

Lobster Roll- New England style, chives, lemon, cajun aioli, served on a toasted bun

3RD COURSE: DESSERT - SERVED FAMILY STYLE

Assorted Cookie Tray

Brownie Tray

Fresh Berries

ADD-ON APPETIZERS - SERVED FAMILY STYLE

*GF cauliflower crust available for flatbreads. Must be selected for all guests.

Hummus Plate- grilled zucchini, celery, red pepper, carrots, olives, pita ^v

Margherita Flatbread- mozzarella, tomato, basil * ^v

Pear & Fig Flatbread- goat cheese and honey * ^v

Wild Mushroom Flatbread- GF cauliflower crust, portobello, oyster & shiitake mushrooms, fontina & parmesan cheese, garlic ^{sf, v}

Chile Sriracha Wings- fresno chiles, scallions, served with ranch ^{sf}

Drunken BBQ Wings- tequila barbecue saue, lime, scallions, sesame seeds, served with ranch ^{sf}

Philly Cheesesteak Spring Rolls- served with sides of spicy ranch and spicy ketchup

Lamb Lollichops- raspberry mint sauce

ADDITIONAL BAR PACKAGE AVAILABLE