

Banquet Menu 2024

Appetizers

Small portion feeds 20-30 people | Large portion feeds 35-50 people

Appetizers are served buffet style and are perfect for a social before dinner. Expect 1.5-2 pieces per person.

Charcuterie Tray (\$100/\$175)- deli meats, olives, pepperoncini, and giardiniera served with crackers

Cheese Board (\$100/\$175)- selection of cheeses, fresh and dried fruit, honey, jams, served with crackers

Hummus and Veggie Platter (\$75/\$100)- hummus served with carrots, celery, cucumber, and broccoli

Fig Jam and Prosciutto Crostini (\$100/\$200)- toasted baguette with fig jam, prosciutto, and fontina cheese garnished with microgreens

Smoked Salmon Crostini (\$125/\$250)- toasted baguette with lemon dill cream cheese, smoked salmon, and chive

Mini Caprese Skewers (\$30/\$60)- cherry tomatoes, marinated mozzarella pearls, basil, and balsamic glaze

Chislic (\$150/\$250)- spicy marinated beef tips served with chimichurri

Shrimp and Sausage Skewers (\$125/\$225)- spicy garlic marinated shrimp skewered with andouille sausage

Spinach and Artichoke Dip (\$50/\$100)- creamy spinach and artichoke dip served with bread, carrots, and celery

Chorizo Stuffed Mushrooms (\$75/\$150)- baby portabellas stuffed with chorizo, cheese, and herbs

Entrees

Limited menu at \$40 per person

Select 3 or 4 dinner options to be pre-ordered by your guests no less than a week before the event. Fewer options may be chosen, but no more. Warm bread and non-alcoholic drinks will be included with all menu items.

All charges are subject to a 7% sales tax and a 20% service charge.

Meat entrees are served with a roasted seasonal vegetable and a potato side

Pastas entrees are served with a side house salad

NY Strip with garlic compound butter (12 ounces)

Salmon with a maple Dijon Salmon (6 ounces)

Airline Chicken with herb velouté sauce (8 ounces)

Fettuccine Alfredo (add chicken or shrimp)

Pasta Primavera (add chicken or shrimp)

Cheesecake for dessert is available upon request