

**SPECIAL EVENT 4-COURSED
PLATED DINNER**

\$48 PER PERSON

FIRST COURSE

ARTISANAL CHEESE AND FRUIT BOARD

SOUP AND SALAD COURSE

*COURSE IS SERVED WITH WARM BAGUETTE
CHOOSE ONE SOUP AND ONE SALAD FOR YOUR
GUESTS TO CHOOSE FROM THE NIGHT OF THE EVENT*

MEDITERRANEAN CHOPPED SALAD

ARTISAN LETTUCE, HEIRLOOM TOMATO, CUCUMBER,
FETA, KALAMATA, RED ONION, PINE NUT,
MEDJOOOL DATE, BEET, RED WINE VINAIGRETTE

CRAZY GRANNY SALAD

ARTISAN LETTUCE, BLUE CHEESE, GRANNY SMITH
CANDIED PECAN, CREAMY CIDER VINAIGRETTE

BUTTERNUT SQUASH SOUP

SERVED WITH SOUR CREAM AND PAPRIKA

TOMATO SOUP

SERVED WITH PARMESAN AND HERBS

ENTREE COURSE

*PLEASE SELECT 3 ITEMS FOR YOUR GUESTS
TO CHOOSE FROM THE NIGHT OF THE EVENT.*

CABERNET SALMON

RED BEET, SWEET POTATO, BRUSSELS SPROUTS,
CABERNET BEURRE ROUGE, FAVA, PEPPER GREENS

MUSHROOM GNOCCHI

POTATO GNOCCHI, WILD MUSHROOMS, FAVA BEANS,
BUTTERNUT SQUASH, CRISP PROSCIUTTO, PECORINO CREAM

RATATOUILLE

ZUCCHINI, YELLOW SQUASH, EGGPLANT, POMODORO,
BURRATA, BASIL

MAC & CHEESE

CAVATAPPI PASTA, MANCHEGO, TILLAMOOK CHEDDAR, HAVARTI,
MUENSTER, GOUDA, CRACKER CRUMB

CHICKEN AND WAFFLE

CRISPY FRIED CHICKEN, SWEET WAFFLE,
MASHED POTATOES, SAUSAGE GRAVY

STEAK FRITES

PEPPERCORN ENCRUSTED, CRISPY TRUFFLE FRIES,
BORDELAISE, GARLIC AIOLI

POTATO CHEESE PIEROGI

BEETS AND SAUERKRAUT, KIELBASA

ENTREE COURSE

GUESTS WILL CHOOSE ONE OF THE FOLLOWING THE NIGHT OF THE EVENT

CHOCOLATE ESPRESSO PUDDING

OR

BANANA CREAM PIE

**EAT
GOOD
FOOD**

HEAVY APPETIZER MENU

\$35 PER PERSON

(PICK 3 FROM "GROUP A" ; PICK 2 FROM "GROUP B")

COMES WITH TRIO OF SALSA

OR

\$55 PER PERSON

(PICK 4 FROM "GROUP A" 3 FROM "GROUP B")

COMES WITH CHEESE, MEAT AND FRUIT PLATTER

GROUP A

BRUSCHETTA

TOMATO/BASIL/OLIVE OIL

OR

WILD MUSHROOM/PARMESAN

OR

FIG/GOAT CHEESE

OR

BRIE/STRAWBERRY/BASIL

QUESADILLA

CHICKEN/CHORIZO

OR

ROASTED VEGETABLE

OR

BRIE STRAWBERRY BASIL

SATAY

HOISIN BEEF

OR

GINGER SOY CHICKEN

DEVEILED EGGS

STUFFED MUSHROOMS

GRILLED CHEESE WITH TOMATO SOUP

FRANKS IN A BLANKET

SPANAKOPITA

TEMPURA CAULIFLOWER

TRUFFLE FRIES WITH GARLIC AIOLI

MAC AND CHEESE CUPS

GROUP B

MINI BEEF WELLINGTON

SLIDERS

BEEF FILET / BLUE CHEESE

OR

CLASSIC SLIDER / CHEDDAR / PICKLE

OR

FRIED CHICKEN SLIDER / SPICY MAYO

OR

MINI REUBENS

POT STICKERS

SHRIMP

OR

PORK

OR

VEGETABLE

CHORIZO FILLED DATES

CRAB CAKES

SHRIMP & GRITS

CURED SALMON BRUSCHETTA

PRICED PER PERSON

TRIO OF SALSA \$3

BLACK BEAN

PINEAPPLE

MOLCAJETE

BLEU CHEESE GUACAMOLE

CHEESE PLATTER \$5

CHEESE AND MEAT PLATTER \$8

VEGGIE AND DIP PLATTER \$4

EAT
GOOD
FOOD

SPECIALTY BUFFET DINNER

"SOUTHERN COMFORT"

\$55 PER PERSON

FOOD:

BUTTERMILK FRIED CHICKEN
SLIDERS
SLOW ROASTED BRISKET *OR* PULLED PORK SLIDERS
MASHED POTATOES AND GRAVY
BACON BRUSSELS SPROUTS
CHEDDAR CORN BREAD WITH BACON BUTTER
CHOCOLATE CAKE
BOURBON BANANA CREAM PIE

COCKTAILS:

WHISKEY SMASH
BLOOD ORANGE CRANBERRY MULE
ASSORTED BEERS AND WINE

"MEXI CALI"

\$50 PER PERSON

FOOD:

FISH TACOS
CHICKEN ENCHILADAS WITH ANCHO CHILE RED SAUCE
CARNE ASADA TOSTADAS
RICE AND BEANS
CHIPS, SALSA AND GUACAMOLE
CINNAMON SUGAR CHURROS

COCKTAILS:

CLASSIC LIME MARGARITAS
APPLE CIDER MARGARITAS
BLUEBERRY PROSECCO MARGARITAS
MEXICAN BEER SELECTION

PLEASE ASK ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

EAT
GOOD
FOOD