

Dinner Menus

BUILD YOUR OWN DINNER PACKAGE

MIX AND MATCH TWO PROTEINS (OR VEGETARIAN ENTREE) PAIRED WITH YOUR CHOICE OF SIDES

\$50 PER PERSON 2 SIDES & SALAD

\$55 PER PERSON 3 SIDES & SALAD

(ADD ROLLS +\$3 PER PERSON)

Chicken Entrees:

- *Marry Me Chicken*
- *Maple Ale Mustard Chicken*
- *Goat Cheese Stuffed Chicken*
- *Speck Wrapped Chicken w/ Bree Filling*

Beef Entrees:

- *Chimichurri Steak Tips*
- *NY Strip Steak w/ Compound Butter*
- *Chuck Roast w/ Peppercorn Gravy*
- *Sticky Beef Spare Ribs*

Fish Entrees:

- *Sweet Agave Salmon w/ Mango Salsa*
- *Pesto Coated White Fish*
- *Lemon-Garlic Butter Haddock*

Vegetarian Entrees:

- *Brussels & Sweet Potato Medley w/ Maple Tahini*
- *Gnocchi, Carmelized Onion & Mushroom w/ Our Homemade Alfredo*
- *Swiss Chard & Ricotta Stuffed Shells w/ Our Homemade Butternut Cream Sauce*

Side Dishes:

- *Mashed Potato or Garlic & Herb Fingerling Potatoes*
- *Lemon Pesto Asparagus*
- *Rice Pilaf*
- *Parmesan Crusted Green Beans*
- *Garlicky Broccoli*
- *Macaroni and Cheese*

Salads:

- *Caesar Salad*
- *Tossed Salad w/ Choice of two Dressings*
- *Sweet Beet Salad or Strawberry Fields Salad*

Dinner Menus

EARLY BIRD BBQ PACKAGE

PULLED PORK & BBQ CHICKEN
PAIRED WITH YOUR CHOICE OF SIDES

PICK 3 SIDES FOR \$40 PER PERSON

PICK 4 SIDES FOR \$44 PER PERSON

PICK 5 SIDES FOR \$48 PER PERSON

CHOICE OF SIDES:

APPLE, CABBAGE AND RAINBOW CARROT SLAW

4-CHEESE MAC AND CHEESE

GARLIC AND HERB MASHED POTATOES W/ GRAVY

SWEET POTATO WEDGES

BACON AND MAPLE BAKED BEANS

TRI COLOR PASTA SALAD

BACON AND BALSAMIC GLAZE BRUSSEL SPROUTS

CORN ON THE COB

TOSSED SALAD W/ TWO DRESSINGS

Dinner Menus

PASTA FOR A PARTY PACKAGE

MIX AND MATCH TWO PASTA ENTREES
ONE CHOICE OF VEGETABLE SIDE
PAIRED WITH GARLIC BREAD & SALAD

\$35 PER PERSON

CHOICE OF ENTREES:

HERB BUTTER MACARONI AND CHEESE
TRADITIONAL SPAGHETTI AND MEATBALLS
ROASTED RED PEPPER CHICKEN ALFREDO
FOUR CHEESE STUFFED SHELLS
CLASSIC MEAT LASAGNA

CHOICE OF VEGETABLE SIDES:

LEMON GARLIC BROCCOLI
(W/PECORINO AND CHILI FLAKES)
ITALIAN STYLE GREEN BEANS
BALSAMIC GLAZED ASPARAGUS

Dinner Menus

MEDITERRANEAN THEMED DINNER PACKAGE

MIX AND MATCH TWO ENTREES
AND YOUR CHOICE OF THREE SIDE DISHES

\$45 PER PERSON

CHOICE OF ENTREES:

VEGETARIAN MOUSAKKA
PESTO GNOCCHI W/ VEGETABLE SUCCOTASH
STUFFED PORTABELLO MUSHROOMS
GARLIC & MUSHROOM STROGANOFF

CHOICE OF SIDES:

ADAS POLO (PERSIAN RICE DISH)
GREEN BEAN AND SNAP PEA MEDLEY
ROASTED BEETS W/ A TAHINI & LABNEH SAUCE
GREEK STYLE LEMON POTATOES
CHICKPEA AND ORZO SALAD
KALE, PISTACHIOS, PARMESAN AND LEMON
THYME SALAD

Dinner Menus

UPSCALE BURGER BAR PACKAGE

BURGERS COOKED TO ORDER

CHOOSE FROM A VARIETY OF TOPPINGS
AND FLAVOR PAIRINGS

\$37 PER PERSON

BURGER OPTIONS:

HAWAIIAN BURGER:

SWEET HAWAIIAN PRETZEL BUNS, GRILLED
PINEAPPLE SLICES, AVOCADO, BACON, JALAPENO,
SWEET & SPICY AIOLI

BRIE/BLUE CHEESE BURGER :

BRIOCHE BUN, BRIE AND BLUE CHEESE, BACON,
CARMELIZED ONIONS, GRILLED APPLE SLICES,
GARLIC & HERB AIOLI

COWBOY BURGER:

BRIOCHE BUN, HOMEMADE FRIED PEPPER STRIPS,
HOMEMADE BBQ SAUCE, BACON, CARMELIZED
ONIONS, PEPPER JACK CHEESE

GOURMET BURGER:

ARTISAN BUN, BALSAMIC AND FIG JAM, ARUGULA,
PROSCIUTTO, GOAT CHEESE, CARMELIZED ONION
AIOLI

Dinner Menus

PRIME RIB DINNER PACKAGE

PRIME RIB COOKED TO YOUR PREFERENCE
CARVED RIGHT IN FRONT OF YOU & YOUR GUESTS
PAIRED WITH SIDES INSPIRED BY FAMILY RECIPES

\$65 PER PERSON

INCLUDES THE FOLLOWING SIDES:

GARLIC MASHED POTATOES, RICE PILAF,
ROASTED ASPARAGUS, STUFFED JUMBO SHRIMP
AND STUFFED MUSHROOMS, ROLLS, FRESH
FRUIT SALAD, AND A CHEF'S SALAD PAIRED
WITH TWO HOMEMADE DRESSINGS

SERVED WITH AU JU DIP

DESSERT

UNCLE ALAN'S CHEESE CAKE

Basque Style Cheesecake Spiked with Baileys and Chocolate

Dinner Menus

TACO BAR DINNER PACKAGE

BEEF, CHICKEN AND BEAN TACOS
WITH A VARIETY OF SIDES
ALLOWING YOU TO BUILD YOUR OWN CREATION

BASE PRICE: \$40 PER PERSON

INCLUDES THE FOLLOWING:

SHREDDED CHICKEN, GROUND BEEF, SPANISH RICE
AND YOUR CHOICE OF BLACK BEANS OR PINTO BEANS

CORN & FLOUR TORTILLAS, HOUSE MADE CHIPS, FRESH
SALSA ROJO, HOUSE MADE QUESO, HOUSE MADE
GUACAMOLE, SHREDDED LETTUCE, SHREDDED CHEESE,
DICED ONION, DICED TOMATOES, SOUR CREAM

ADDITIONS:

SALSA VERDE +\$2 COTIJA CHEESE +\$3
REFRIED BEANS +\$5 GRILLED PEPPERS +\$2

Dinner Menus

VEGAN COMFORT FOOD PACKAGE

DELICIOUS CLASSICS TURN VEGAN
THREE COURSES OF GUILT FREE DINING
INFLUENCED BY SOUTHERN STYLE CUISINE

\$60 PER PERSON

FIRST COURSE:

HOT NASHVILLE STYLE CAULIFLOWER BITES
Served with a Vegan Buttermilk Ranch

SECOND COURSE:

KING OYSTER MUSHROOM BBQ RIBS
SWEET POTATO MAC AND CHEESE
SAUTEED MUSTARD/COLLARD GREENS
HONEY GLAZED CORN BREAD
CHIPOTLE LIME CORN ON THE COB

THIRD COURSE:

VEGAN SOUTHERN STYLE BANANA PUDDING