

# **DINNER**

### **INCLUSIONS**

white table linens
white napkins
cutting and serving of desserts or cakes
dedicated staff
private outdoor space
non-alcoholic beverages

#### **BOOKING & DEPOSITS**

One Under requires a non-refundable deposit and a signed contract to secure a private event space. Adult minimums must be met and paid regardless of the final guest count. Menu options, guest counts and enhancements are due a minimum of 14 days prior to the event. While deposits are applied to the final invoice, room rental fees are in addition to the menu price.

#### **RESERVATION TIME**

Monday-Saturday 5:00pm-12:00am Sunday 5:30pm-11:30pm

EVENT SPACE	ADULT MINIMUM	MAXIMUM	ROOM RENTAL FEE	DEPOSIT
WHOLE UPPER LEVEL	80	180	\$500	\$500
HALF UPPER LEVEL	50	80	\$350	\$250
WHOLE PARTY ROOM	80	150	\$500	\$500
HALF PARTY ROOM	40	65	\$350	\$250

June-October evening private events must meet the following minimums Full room \$5,000 Half Room \$2,500



# **BUFFET MENU**

### ONE ENTREE \$27 TWO ENTREE \$32

ONE OR TWO ENTREES WITH YOUR CHOICE OF ONE SALAD, ONE VEGETABLE AND ONE STARCH ADDITIONAL ENTREES +\$5 ADDTIONAL SIDE \$3.00

SALAD	VEGETABLE
HOUSE SALAD  CAESAR SALAD  ONE UNDER SALAD +\$3  STRAWBERRY WALNUT SALAD +\$3	CALIFORNIA VEGETABLE BLEND ROASTED ROOT VEGETABLE MEDLE MAPLE GLAZED BABY CARROTS GREEN BEAN ALMONDINE BUTTERED CORN BRUSSEL SPROUTS +\$3
STARCH	ENTREE
MASHED POTATOES & GRAVY  OVEN ROASTED RED SKINS  MASHED RED SKINS  FETTUCCINI ALFREDO  HOMEMADE MAC & CHEESE  RICE PILAF  MOSTACCIOLI MARINARA  THREE CHEESE TORTELLINI +\$3	CHICKEN MARSALA CHICKEN PICATTA CHAMPAGNE STUFFED CHICKEN +\$3 CHICKEN PARMESAN HERB ROASTED CHICKEN COUNTRY FRIED CHICKEN HONEY BAKED HAM ROASTED SIRLOIN ROASTED PORK LOIN WITH BLUEBERRY REDUCTION FILET + MSRP SALMON +\$4



# **DUEL PLATE OPTION**

6OZ BASEBALL SIRLOIN \$55 6OZ SALMON FILET \$60 FILET MSRP

SERVED WITH YOUR CHOICE OF CHICKEN, ONE SALAD, ONE VEGETABLE AND ONE STARCH

SALAD	VEGETABLE	
HOUSE SALAD  CAESAR SALAD  ONE UNDER SALAD +\$3  STRAWBERRY WALNUT SALAD +\$3	CALIFORNIA VEGETABLE BLEND ROASTED ROOT VEGETABLE MEDLE MAPLE GLAZED BABY CARROTS BUTTERED CORN GREEN BEAN ALMONDINE BRUSSEL SPROUTS +\$3	
STARCH	ENTREE	
MASHED POTATOES & GRAVY	CHICKEN MARSALA	
OVEN ROASTED RED SKINS	CHICKEN PICATTA	
MASHED RED SKINS	CHAMPAGNE STUFFED CHICKEN +\$3	
FETTUCCINI ALFREDO	HERB ROASTED CHICKEN	
HOMEMADE MAC & CHEESE	COUNTRY FRIED CHICKEN	
RICE PILAF	CHICIKEN PARMESAN	
MOSTACCIOLI MARINARA		
THREE CHEESE TORTELLINI +\$3		



# **ENHANCEMENTS**

DANCE FLOOR SET UP +\$250

## **BAR PACKAGES**

# CASH OR CONSUMPTION BAR \$200 DELUXE BAR \$20.25

Titos Vodka, Stoli Razberi Vodka, Bacardi Rum, Captain Morgan Rum, Jack Daniel's Whiskey, Beefeaters Gin, J&B Scotch, Bud Light Draft, House Wines

#### **LUXURY BAR +\$32.25**

Tito's Vodka, Stoli Razberi, Captain Morgan Rum, Bacardi Rum, Jack Daniel's Whiskey, Jim Beam, Crown Royal, Tangueray Gin, Johnny Walker Red, Hennessey Cognac, Bud Light and Stella Draft with house wines.

#### **PREMIUM BAR +\$26.25**

Grey Goose Vodka, Captain Morgan Rum, Bacardi Rum, Crown Royal, Jack Daniel's Whiskey, Bombay Sapphire Gin, Johnny Walker Black, Remy Martin Cognac V.S.O.P., Bud Light and Stella draft with house wines.

### **ONE HOUR BAR EXTENSION**

DELUXE +\$4.50 PREMIUM BAR +\$5.50 LUXURY BAR +\$6.50

### HORS DOEUVRES

HUMMUS SERVED WITH PITA CHIPS +\$3.50

FRESH VEGETABLE DISPLAY +\$4.00

SEASONAL FRUIT DISPLAY +\$4.00

DOMESTIC CHEESE & CRACKER DISPLAY +\$4.50

BRUSCHETTA WITH FRENCH BAGUETTE +\$4.00

**CAPRESE DISPLAY \$4.50** 

APRICOT GOAT CHEESE CROSTINI +\$4.50

**MUSHROOM CROSTINI +\$4.50** 

RASPBERRY GOAT CHEESE CROSTINI +\$4.50

SHRIMP COCKTAIL +\$6.50

HOMMADE MEATBALL WITH MARINARA +\$4.00

CHICKEN ARTICHOKE SPRING ROLLS +\$4.00

CHICKEN SATAY SKEWERS +\$4.50

# LATE NIGHT SNACK

ASSORTED PIZZA +\$5.00

NACHO BAR +\$5.50

**CONEY ISLAND BAR +\$6.50** 

**SLIDERS +\$5.00**