



#### CHICKEN \$25

roasted chicken, grilled vegetables, au gratin potatoes

# GYROS \$20

greek salad, pita, grilled chicken, falafel, Tzatziki

#### **TACOS \$18**

corn and flour tortillas, grilled chicken or beef, chefs choice toppings, rice, beans, chips and salsa

# ITALIAN \$20

caesar salad, lasagna, garlic bread

## **CUSTOM**

create your own personalized menu with the chef!



# >> FINE DINING MENU «



#### PRIME RIB \$40

house salad with side of ranch and vinaigrette, grilled asparagus, roasted potatoes, and prime rib

### SALMON \$35

house salad with side of ranch and vinaigrette, grilled vegetables, rice pilaf, pan seared salmon

#### **LAMB \$35**

house salad with a side of ranch and vinaigrette, roasted carrots, dauphinois potatoes, herb crusted lamb with red wine reduction

### CHICKEN MARSALA \$28

house salad with a side of ranch and vinaigrette, grilled vegetables, mashed potatoes, chicken marsala





## INCLUDED WITH MEAL

COOKIES

BROWNIES

LEMON BARS

DONUTS

CHEESECAKE

ADDITIONAL COST

CHOCOLATE MOUSSE SHOTS \$3

POACHED PEAR \$5

CREAM PUFFS \$3



## >>> STARTERS MENU ≪



COST PER 25 PEOPLE

**VEGETABLE TRAY \$95** 

**SEASONAL FRUIT TRAY \$95** 

CHEESE & CRACKERS \$90

CHEESE, MEAT & CRACKERS \$110

**MEATBALLS \$ MARKET PRICE** 

SHRIMP COCKTAIL \$ MARKET PRICE

MINI CROSSANT SANWICHES \$135



# DRINK MENU



#### WINE

Red	Glass /	Bottle
2022 Jumeaux	\$12	\$45
2022 Field Blend	\$9	\$35
2023 Tempranillo	\$12	\$45
Orange		
2023 Grenache Blanc	\$9	\$35
Rosé		
2023 Sanigovese Rose	\$10	\$40

# COCKTAILS

Old Fashion \$15

Margarita \$15

Moscow Mule \$15

Bees Knees \$15

# BEER

Coors Light \$7

Michelob Ultra \$7

Pacifico \$7

Blue Moon \$7