

Prix-Fixe Dinner Option 1 - \$70/person

build your event menu by selecting the appropriate amount of each course

Appetizer (select one)

fried ravioli | served with homemade marinara sauce

tater tots | served with chipotle aioli

1515's epic garlic cheese bread | sourdough bread rounds baked with our garlic herb asiago cheese spread

brussels sprouts | dijon aioli dipping sauce

buffalo cauliflower | floured, lightly fried, buffalo sauce

Starters (select one)

1515 mixed green salad | romaine lettuce, organic mixed greens, Roma tomatoes, green onions,
asiago cheese served with our house vinaigrette

caesar salad | romaine, housemade croutons, asiago cheese crisp

tomato basil soup

soup of the day

Entree (select three)

pasta primavera | penne, vegetables, walnuts, asiago cheese, choice of tomato sauce, pesto
cream, olive oil & garlic, or cream sauce

chicken marsala | organic chicken, penne pasta, mushrooms, green onions, marsala wine sauce
topped with asiago cheese

salmon filet | grilled salmon & seasonal vegetables with corn dill relish & mashed potatoes

ny steak | 12 oz all-natural usda prime beef, served with scalloped potatoes, grilled vegetables,
and mushroom demi-glaze

Dessert (select one)

tiramisu | lady finger cookies soaked in espresso & kahlua liqueur, fluffy mascarpone,
finished off with chocolate

berry cobbler | classic cobbler recipe with farmers market assorted blueberries,
raspberries, strawberries, blackberries, served with vanilla ice cream

seasonal cheesecake | seasonal housemade cheesecake

churro stack | warm churros topped with vanilla ice cream and chocolate syrup

bread pudding | seasonal

[pricing does not include 21% service charge and local tax]

Pre-Fixe menus available for parties up to 25. For parties wishing to do a plated meal using a
prix-fixe menu with over 25 guests, meal selections will be required ahead of time.

- you may also create your own specific menu and we will happily price it out for you -