

Private Dining Menus

Menu 1 - \$30 per person

1ST COURSE (CHOOSE TWO)

Caesar Salad

romaine, croutons, parmesan,
white anchovies on request

House Salad

romaine, iceberg, cucumbers,
grape tomatoes, peppers, blue cheese,
applewood smoked bacon,
mustard vinaigrette

Superfood Salad

quinoa, baby spinach, cranberries,
avocado, feta, grape tomatoes,
julienne vegetables, lemon vinaigrette

2ND COURSE (CHOOSE TWO)

California Chicken

bronzed chicken, black forest ham,
guacamole, pepperjack, chipotle aioli,
hand-cut fries

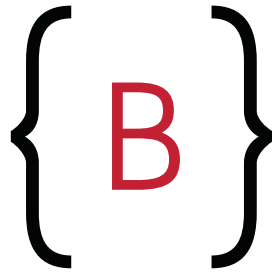
Mediterranean Chicken Risotto

pan-seared chicken, artichoke hearts,
grape tomatoes, spinach, basil, feta,
lemon butter sauce, pesto
(can be made vegetarian)

Harvest Bowl

roasted sweet potatoes, brussels sprouts,
and cauliflower, spinach, goat cheese,
roasted pistachios, dried cranberries,
quinoa rice mix, lemon vinaigrette,
maple mustard glaze

*THESE MENU ITEMS MAY BE SERVED RAW OR UNDERCOOKED.
consuming raw or undercooked meat, shellfish, eggs, or poultry may
result in foodborne illness, especially if you have certain medical
conditions.



Private Dining Menus

Menu 2 - \$40 per person

1ST COURSE (CHOOSE TWO)

Caesar Salad

romaine, croutons, parmesan,
white anchovies on request

House Salad

romaine, iceberg, cucumbers,
grape tomatoes, peppers, blue cheese,
applewood smoked bacon,
mustard vinaigrette

Superfood Salad

quinoa, baby spinach, cranberries,
avocado, feta, grape tomatoes,
julienne vegetables, lemon vinaigrette

Soup of the Day

seasonal selection

2ND COURSE (CHOOSE TWO)

Harvest Bowl

roasted sweet potatoes, brussels sprouts,
and cauliflower, spinach, goat cheese,
roasted pistachios, dried cranberries,
quinoa rice mix, lemon vinaigrette,
maple mustard glaze

Mediterranean Chicken Risotto

pan-seared chicken, artichoke hearts,
grape tomatoes, spinach, basil, feta,
lemon butter sauce, pesto
(can be made vegetarian)

Salmon Romesco*

bronzed salmon, herbed jasmine rice,
seasonal vegetable, romesco sauce,
fennel slaw

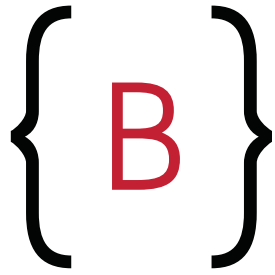
General Tso Chicken

grilled chicken, brown rice, quinoa,
juliened vegetables, ginger aioli,
almonds, sesame, scallions

DESSERT

Chef's Seasonal Choices

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Private Dining Menus

Menu 3 - \$50 per person

1ST COURSE (CHOOSE ONE)

Buffalo Chicken Dip

grilled chicken, blue cheese, cheddar,
corn tortilla chips

Spinach Artichoke Dip

tortilla chips, tomato jalapeno relish

General Tso Cauliflower

general tso sauce, ginger aioli, sesame,
cilantro, scallions

Risotto Fritters

risotto, italian sausage, herbed cheese,
panko, house tomato sauce, scallions

2ND COURSE (CHOOSE TWO)

Caesar Salad

romaine, croutons, parmesan,
white anchovies on request

House Salad

romaine, iceberg, cucumbers,
grape tomatoes, peppers, blue cheese,
applewood smoked bacon,
mustard vinaigrette

Superfood Salad

quinoa, baby spinach, cranberries,
avocado, feta, grape tomatoes,
julienne vegetables, lemon vinaigrette

Soup of the Day

seasonal selection

3RD COURSE (CHOOSE TWO)

Mediterranean Chicken Risotto

pan-seared chicken, artichoke hearts,
grape tomatoes, spinach, basil, feta,
lemon butter sauce, pesto
(can be made vegetarian)

Salmon*

pan-seared salmon, lemon butter sauce,
seasonal vegetable, herbed jasmine rice

Steak Frites*

allen bros. chargrilled flat iron,
house chimichurri, parmesan truffle fries

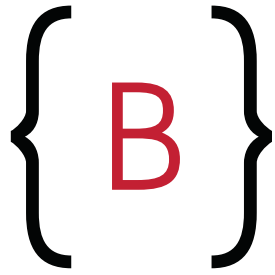
Market Catch Risotto

bronzed fish, sweet corn,
snap pea risotto

DESSERT

Chef's Seasonal Choices

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Private Dining Menus

Menu 4 - \$60 per person

1ST COURSE (CHOOSE ONE)

Buffalo Chicken Dip

grilled chicken, blue cheese, cheddar,
corn tortilla chips

Spinach Artichoke Dip

tortilla chips, tomato jalapeno relish

General Tso Cauliflower

general tso sauce, ginger aioli, sesame,
cilantro, scallions

Risotto Fritters

risotto, italian sausage, herbed cheese,
panko, house tomato sauce, scallions

2ND COURSE (CHOOSE TWO)

Caesar Salad

romaine, croutons, parmesan,
white anchovies on request

House Salad

romaine, iceberg, cucumbers,
grape tomatoes, peppers, blue cheese,
applewood smoked bacon,
mustard vinaigrette

Superfood Salad

quinoa, baby spinach, cranberries,
avocado, feta, grape tomatoes,
julienne vegetables, lemon vinaigrette

Soup of the Day

seasonal selection

3RD COURSE (CHOOSE TWO)

Mediterranean Chicken Risotto

pan-seared chicken, artichoke hearts,
grape tomatoes, spinach, basil, feta,
lemon butter sauce, pesto
(can be made vegetarian)

Salmon*

pan-seared salmon, lemon butter sauce,
seasonal vegetable, herbed jasmine rice

Filet Mignon*

8oz center cut filet, bone marrow butter,
mashed potatoes, seasonal vegetable

Crab Crusted Haddock

haddock, super lump crab meat stuffing,
jasmine rice, seasonal vegetable,
lemon butter sauce

DESSERT

Chef's Seasonal Choices

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