



PRIVATE DINING DINNER

FOOD MENU

Please Choose Three Appetizers and Three Entrees

\$42 Per Person

\$47 Per Person with Dessert

\$ 3 Per Person for Appetizers Marked "\$"

\$ 6 Per Person for Entrees Marked "\$"

\$ 9 Per Person for Entrees Marked "\$\$"

BEVERAGE MENU

Please Choose an Open Bar

\$12 to \$32 Per Person

OPEN BARS

SOFTS 12 per person

Sodas, Filter Coffees, Tea

PREMIUM SOFTS 15 per person

Above plus Fresh Juices, Espresso Drinks, Premium Sodas

BEER AND WINE 19 per person

Softs plus All By the Glass Wines, Draft Beer

WELL 22 per person

Beer and Wine plus Premium Wines, Domestic Bottled Beer,
Well Liquors, Mixed Drinks

CALL 26 per person

Well plus House Cocktails, Imported Beers, Call Liquors

PREMIUM 29 per person

Everything on the bar except Top Shelf Liquors

TOP SHELF 32 per person

Everything on the bar including Single Malt Scotches, Cognacs

MINERAL WATER 4 per person

Lurisia Sparkling & Still

"THE FINE PRINT"

Sales Tax and Gratuity are additional

All Menu Items and Prices are subject to change

All Open Bar Prices are per person for a two hour period

An Additional Hour of Open Bar is available upon negotiation



PRIVATE DINING DINNER

APPETIZERS

Butternut Squash Soup

Toasted Pumpkin Seeds, Apple Cider Reduction, Chive Oil

Shredded Kale Salad

Endive, Grapes, Hazelnuts, Parmesan, Maple Vinaigrette

Warm Goat Cheese Salad

Pine Nuts, Mixed Field Greens, Sesame Croutons

Caesar Salad

White Anchovy, Tuscan Croutons, Parmesan

\$ Grilled Marinated Artichokes

Blue Cheese, Toasted Walnuts, Lemon Zest, Mint

Duck Confit Spring Rolls

Hoisin Dipping Sauce

Chipotle Barbeque Ribs

Vegetable Slaw

Warm Smoked Mozzarella

Grilled Radicchio, Balsamic Vinegar

ENTREES

Oven Roast Half Chicken

Braised Red Cabbage, Apples, Red Onion, Mashed Potatoes, Natural Jus

Braised Lamb Shank

Sauteed Spinach, Celery Root Puree, Garlic, Lemon Zest

\$ Grilled Yellowfin Tuna

Artichokes, Spinach, Fingerling Potatoes, Preserved Lemon Vinaigrette

\$ Grilled Salmon *or* Steelhead Trout \$

Seasonal Preparation, Basmati Rice

Farfalle

Sweet Sausage, Butternut Squash, Walnuts, Garlic, Sage

Cavatelli Bolognese

Bolognese Sauce

Vegetable Risotto

Seasonal Preparation, Parmesan

\$ Black Pepper Pork Chop

Red Quinoa, Green Beans, Almonds, Cippolini, Thyme Jus

\$\$ New York Strip Steak

Baby Bok Choy, Grilled Scallions, French Fries, Bordelaise Sauce

DESSERTS

Caramelized Lemon Tart

Whipped Cream, Seasonal Berries

Warm Chocolate Cake

Pistachio Ice Cream, Caramel Sauce

"THE FINE PRINT"

Sales Tax and Gratuity are additional

All Menu Items and Prices are subject to change

100711



PRIVATE DINING LUNCH

FOOD MENU

Please Choose Three Appetizers and Three Entrees

\$32 Per Person

\$36 Per Person with Dessert

\$ 3 Per Person for Appetizers Marked "\$"

\$ 6 Per Person for Entrees Marked "\$"

\$ 9 Per Person for Entrees Marked "\$\$"

BEVERAGE MENU

Please Choose an Open Bar

\$12 to \$32 Per Person

OPEN BARS

SOFTS 12 per person

Sodas, Filter Coffees, Tea

PREMIUM SOFTS 15 per person

Above plus Fresh Juices, Espresso Drinks, Premium Sodas

BEER AND WINE 19 per person

Softs plus All By the Glass Wines, Draft Beer

WELL 22 per person

Beer and Wine plus Premium Wines, Domestic Bottled Beer,
Well Liquors, Mixed Drinks

CALL 26 per person

Well plus House Cocktails, Imported Beers, Call Liquors

PREMIUM 29 per person

Everything on the bar except Top Shelf Liquors

TOP SHELF 32 per person

Everything on the bar including Single Malt Scotches, Cognacs

MINERAL WATER 4 per person

Lurisia Sparkling & Still

"THE FINE PRINT"

Sales Tax and Gratuity are additional

All Menu Items and Prices are subject to change

All Open Bar Prices are per person for a two hour period

An Additional Hour of Open Bar is available upon negotiation



PRIVATE DINING LUNCH

APPETIZERS

Butternut Squash Soup
Toasted Pumpkin Seeds, Apple Cider Reduction, Chive Oil

Shredded Kale Salad
Endive, Grapes, Hazelnuts, Parmesan, Maple Vinaigrette

Caesar Salad
White Anchovy, Tuscan Croutons, Parmesan

\$ Grilled Artichokes
Blue Cheese, Toasted Walnuts, Lemon, Mint

Mezza Plate
Hummus, Quinoa Salad, Beet Tartar, Spicy Carrot Salad

Duck Confit Spring Rolls
Hoisin Dipping Sauce

Chipotle Barbeque Ribs
Vegetable Slaw

Fried Calamari
Ancho Chili Aioli, Spicy Tomato Sauce

ENTREES

Grilled Sirloin Burger
Lettuce, Tomato, Onion, Sour Dill Pickle

\$ Grilled Grassfed Beef Burger
Lettuce, Tomato, Onion, Sour Dill Pickle, Whole Wheat Bun

Cavatelli
Bolognese Sauce, Ricotta

Farfalle
Sweet Sausage, Butternut Squash, Walnuts, Garlic, Sage

Oven Roast Chicken
Braised Red Cabbage, Apples, Red Onion, Mashed Potatoes, Natural Jus

\$ Salad Nicoise
Grilled Tuna, Eggs, Green Beans, Red Pepper, Kalamata Olives

\$ Tuna Burger
Lettuce, Tomato, Onion, Guacamole, Whole Grain Mustard

Grilled Salmon *or* Steelhead \$
Seasonal Preparation, Basmati Rice

\$\$ New York Strip Steak
Baby Bok Choy, Grilled Scallions, French Fries, Bordelaise Sauce

DESSERTS

Caramelized Lemon Tart
Whipped Cream, Seasonal Berries

Warm Chocolate Cake
Pistachio Ice Cream, Caramel Sauce

“THE FINE PRINT”

Sales Tax and Gratuity are additional
All Menu Items and Prices are subject to change



PRIVATE DINING BRUNCH

FOOD MENU

*Please Choose Five Brunch Items
Each Table Receives For The Table Items*

\$24 Per Person

\$29 Per Person with Dessert

\$ 6 Per Person for Menu Items Marked "\$"

BEVERAGE MENU

Please Choose an Open Bar

\$12 to \$32 Per Person

OPEN BARS

SOFTS 12 per person
Sodas, Filter Coffees, Tea

PREMIUM SOFTS 15 per person
Above plus Fresh Juices, Espresso Drinks, Premium Sodas

BEER AND WINE 19 per person
Softs plus All By the Glass Wines, Draft Beer

WELL 22 per person
Beer and Wine plus Premium Wines, Domestic Bottled Beer,
Well Liquors, Mixed Drinks

CALL 26 per person
Well plus House Cocktails, Imported Beers, Call Liquors

PREMIUM 29 per person
Everything on the bar except Top Shelf Liquors

TOP SHELF 32 per person
Everything on the bar including Single Malt Scotches, Cognacs

MINERAL WATER 4 per person
Lurisia Sparkling & Still

"THE FINE PRINT"

Sales Tax and Gratuity are additional

All Menu Items and Prices are subject to change

All Open Bar Prices are per person for a two hour period

An Additional Hour of Open Bar is available upon negotiation



PRIVATE DINING BRUNCH

FOR THE TABLE

- Fruit Plate
Seasonal Fruits, Berries, Whipped Cream
- Fresh Fruit Muffins
Seasonal Fruits, Nuts, Marmalade, Jam

BRUNCH

- Pancakes
Choice of One - Blueberry / Banana / Lemon Ricotta
- French Toast
Oranges, Currants
- Pancakes or French Toast
Two Eggs Any Style, Bacon or Sausage
- Eggs Benedict
Poached Egg, Canadian Bacon, Hollandaise, Mixed Greens
- Crispy Salmon Cakes
Poached Eggs, Fines Herbes Hollandaise, Mixed Greens
- Three Eggs Any Style
Hash Brown, Toast, Bacon or Sausage
- Bagel & Lox
Cream Cheese, Red Onion, Capers
- Warm Goat Cheese Salad
Beets, Green Beans, Pine Nuts
- Grilled Sirloin Burger
Lettuce, Tomato, Onion, Sour Dill Pickle
- Cavatelli
Bolognese Sauce, Ricotta

DESSERTS

- Caramelized Lemon Tart
Whipped Cream, Seasonal Berries
- Warm Chocolate Cake
Pistachio Ice Cream, Caramel Sauce

"THE FINE PRINT"

Sales Tax and Gratuity are additional
All Menu Items and Prices are subject to change

100711



OPEN BARS

SOFTS 12 per person

Sodas, Filter Coffees, Tea

PREMIUM SOFTS 15 per person

Above plus Fresh Juices, Espresso Drinks, Premium Sodas

BEER AND WINE 19 per person

Softs plus All By the Glass Wines, Draft Beer

WELL 22 per person

Beer and Wine plus Domestic Bottled Beer, Well Liquors, Mixed Drinks

CALL 26 per person

Well plus House Cocktails, Imported Beers, Call Liquors

PREMIUM 29 per person

Everything on the bar except Top Shelf Liquors, plus Premium Wines

TOP SHELF 32 per person

Everything on the bar including Single Malt Scotches, Cognacs

MINERAL WATER 4 per person

Lurisia Sparkling & Still

"THE FINE PRINT"

Sales Tax and Gratuity are additional

All Menu Items and Prices are subject to change

All Open Bar Prices are per person for a two hour period

An Additional Hour of Open Bar is available upon negotiation



HOR D'OEUVRES MENU

PASSED HOR D'OEUVRES

Leek - Wild Mushroom Egg Roll

Ratatouille - Polenta Tart, Pepper Oils

Herb Goat Cheese - Caramelized Onion Tart (\$)

Preserved Duck Spring Rolls, Hoisin Dipping Sauce

Oscetra Caviar, Deviled Eggs, Yukon Gold Potatoes (\$\$)

Cured Salmon, Crème Fraîche, Capers, Dill, Lemon, Water Cracker

Foie Gras Mousse, Brioche, Dried Apricot Mustard (\$\$)

Warm Goat Cheese Stuffed Mission Figs, Sicilian Olive Oil (\$)

Ancho Chili Grilled Chicken Kabob, Cucumber Yogurt

Shrimp - Asparagus Skewers, Lemon, Pepper (\$)

Lump Crab Cakes, Avocado, Tomato (\$)

Scallop Ceviche, Coconut Milk, Red Pepper, Shallot, Lime, Parsley (\$\$)

SHARED HOR D'OEUVRES

American Artisanal Cheeses, Dried Apricot Mustard, Grilled Tuscan Bread

Hummus, Quinoa Salad, Toasted Pita Chips

Chicken Quesadilla, Jalapeno, Monterey Jack, Guacamole

Fried Calamari, Ancho Chili Aioli, Spicy Tomato Sauce

PRICING

\$10 Per Person, Per Hour

\$12 Per Person Per Hour for all menu items marked "\$"

\$15 Per Person Per Hour for all menu items marked "\$\$"

"THE FINE PRINT"

Sales Tax and Gratuity are additional

All Menu Items and Prices are subject to change

100711



OPEN BARS

SOFTS

Sodas, Filter Coffees, Tea

PREMIUM SOFTS

Above plus Fresh Juices, Espresso Drinks, Premium Sodas

BEER AND WINE

Softs plus All By the Glass Wines, Draft Beer

WELL

Beer and Wine plus Domestic Bottled Beer, Well Liquors, Mixed Drinks

CALL

Softs plus House Cocktails, Imported Beers, Call Liquors

PREMIUM

Everything on the bar except Top Shelf Liquors, plus Premium Wines

TOP SHELF

Everything on the bar including Single Malt Scotches, Cognacs

MINERAL WATER

Lurisia Sparkling & Still

"THE FINE PRINT"

Sales Tax and Gratuity are additional

All Menu Items and Prices are subject to change

All Open Bar Prices are per person for a two hour period

An Additional Hour of Open Bar is available upon negotiation

100711



OPEN BARS

SOFTS 12 per person

Sodas, Filter Coffees, Tea

PREMIUM SOFTS 15 per person

Above plus Fresh Juices, Espresso Drinks, Premium Sodas

BEER AND WINE 19 per person

Softs plus All By the Glass Wines, Draft Beer

WELL 22 per person

Beer and Wine plus Domestic Bottled Beer, Well Liquors, Mixed Drinks

CALL 26 per person

Well plus House Cocktails, Imported Beers, Call Liquors

PREMIUM 29 per person

Everything on the bar except Top Shelf Liquors, plus Premium Wines

TOP SHELF 32 per person

Everything on the bar including Single Malt Scotches, Cognacs

MINERAL WATER 4 per person

Lurisia Sparkling & Still

"THE FINE PRINT"

Sales Tax and Gratuity are additional

All Menu Items and Prices are subject to change

All Open Bar Prices are per person for a two hour period

An Additional Hour of Open Bar is available upon negotiation



OPEN BARS

SOFTS

Sodas, Filter Coffees, Tea

PREMIUM SOFTS

Above plus Fresh Juices, Espresso Drinks, Premium Sodas

BEER AND WINE

Softs plus All By the Glass Wines, Draft Beer

WELL

Beer and Wine plus Domestic Bottled Beer, Well Liquors, Mixed Drinks

CALL

Softs plus House Cocktails, Imported Beers, Call Liquors

PREMIUM

Everything on the bar except Top Shelf Liquors, plus Premium Wines

TOP SHELF

Everything on the bar including Single Malt Scotches, Cognacs

MINERAL WATER

Lurisia Sparkling & Still

"THE FINE PRINT"

Sales Tax and Gratuity are additional

All Menu Items and Prices are subject to change

All Open Bar Prices are per person for a two hour period

An Additional Hour of Open Bar is available upon negotiation

100711