



APPETIZERS

priced per person

- freshly made salsa w/corn tortilla chips - **\$2.50**
- roasted red pepper hummus w/pita bread - **\$2.50**
- plated antipasto w/assorted meats, artisan cheeses, accompaniments - **\$7.00**
- assorted meat & veggie pinwheels - **\$3.00**
- meatballs in house-made bbq sauce - **\$3.00**
- spicy buffalo chicken dip w/corn tortilla chips - **\$7.00**
- warm spinach artichoke dip w/corn tortilla chips - **\$6.00**

priced per increment

- mixed nuts - **\$12.00** (per pound)
- fresh vegetable platter w/creamy buttermilk ranch
 - small tray (serves 30) - **\$50.00** // large tray (serves 50) - **\$75.00**
- seasonal fruit tray w/sweet cream dip
 - small tray (serves 30) - **\$50.00** // large tray (serves 50) - **\$75.00**
- shrimp cocktail (50) - **\$75.00**
- house smoked chicken wings (50) - **\$60.00**

priced per 2 doz. (minimum order)

- deviled eggs (curry, mustard dill, or chipotle) - **\$36.00**
- walnut, brie & apple chutney crostini - **\$72.00**
- caprese crostini - **\$60.00**
- thai chicken lettuce wrap - **\$54.00**
- thai tempeh lettuce wrap - **\$54.00**
- spanakopita (savory pastry) - **\$48.00**
- freshly baked gougère - **\$32.00**
- mushroom arancini - **\$36.00**
- bacon lollipop - **\$48.00**
- lamb lollipop - **\$144.00**
- grilled vegetable skewer - **\$36.00**
- teriyaki chicken skewer - **\$48.00**
- garlic shrimp skewer - **\$54.00**
- mini crab cakes - **\$72.00**
- herb & cheese stuffed mushrooms - **\$60.00**

BREAKFAST

PARFAIT BAR

\$3.50 - per person

fresh granola, yogurt, 2 varieties of seasonal fresh fruit

BREAKFAST SCRAMBLES

\$6.00 - per person

goat cheese & herb scramble

greek scramble w/feta, olive, spinach, tomato

denver scramble w/smoked ham, onion, bell pepper

BISCUITS & GRAVY

\$11.00 - per person

house-made buttermilk biscuits, sausage gravy

MINI QUICHE

\$36.00 per dozen | minimum 2 dozen

ham & cheddar, goat cheese & herb, vegetable

SCONES

\$30.00 per dozen | minimum 2 dozen

orange, cranberry, buttermilk

MUFFINS

\$24.00 per dozen | minimum 2 dozen

blueberry, apple & cinnamon, chocolate

LOX

market price

cured salmon served on a bagel w/cream cheese

garnished w/red onion, capers, fresh dill

SEASONAL FRUIT TRAY

(served w/sweet cream dip)

small tray (serves 30) - **\$50.00**

large tray (serves 50) - **\$75.00**

BEVERAGES

\$3.00 per person

freshly squeezed orange juice

house-made lemonade

water street coffee

DIETARY RESTRICTIONS: We prepare our food in a commercial kitchen with food and beverages containing wheat, soy, dairy and tree nuts. Please note: As we strive to prevent cross-contamination to the best of our ability, we cannot guarantee complete removal of such ingredients.

BOXED LUNCH

includes pre-made sandwich, choice of 1 side item
+ potato chips, dill pickle spear, cookie, mayo & mustard
\$14.00 per person

SANDWICHES

house smoked turkey on sourdough

w/provolone, lettuce, tomato, onion

ham on sourdough

w/swiss, pickle, spicy mustard

tuna salad on harvest grain

w/lettuce, tomato, provolone

chicken salad on harvest grain

w/lettuce, tomato, provolone

chicken & bacon wrap (ranch dressing side)

w/avocado, shredded cheese, lettuce, tomato, onion

veggie wrap (balsamic vinaigrette side)

w/lettuce, feta, cucumber, red peppers, tomato & onion

SIDE ITEMS

pasta salad // potato salad // fruit salad

BUILD YOUR OWN SANDWICH

choice of 3 meats, 3 cheeses, 3 breads + potato chips,
dill pickle spear, cookie, mayo & dijon mustard (onion on request)
\$13.00 per person

MEAT

turkey, ham, roast beef, corned beef

tuna salad, chicken salad

vegetarian option

roasted portabella & red peppers w/balsamic reduction

CHEESE

aged cheddar, gruyère, smoked provolone, muenster

BREAD

sourdough, whole wheat, rye, brioche bun

OUR BACK ROOM IS GREAT FOR HOSTING CORPORATE EVENTS,
BUSINESS MEETINGS, WEDDING RECEPTIONS AND MORE!

BAR STAFF AND STEREO SOUND EQUIPMENT AVAILABLE FOR
RENT - PLEASE INQUIRE ABOUT OPTIONS.

BUFFET SELECTIONS

GRILL BAR

includes choice of 2 meats, 1 side item
+ potato chips, dill pickle spear, brioche buns, appropriate condiments
\$14.00 per person

MEAT OPTIONS

hamburgers / all beef hotdogs
house-made brats / black bean burger (vegetarian option)

PAIRING SIDES

pasta salad // potato salad // coleslaw

ADD (\$1 ea.) bacon // sautéed mushrooms // sautéed onion & peppers

TACO BAR

includes seasoned ground beef, flour tortillas, appropriate toppings,
house-made spanish rice, black beans, fresh salsa w/corn chips
\$14.00 per person

ADDITIONS OR SUBSTITUTIONS (\$1 extra)

shredded chicken w/sautéed onion & peppers
house-smoked pulled pork

vegetarian option (no upcharge)

sautéed portabella, zucchini, tomato, onion, peppers

ADD (\$3) house-made guacamole (seasonal)

BARBECUE

includes 2 house-made sauces & mini-brioche buns

MEAT OPTIONS

pulled pork - **\$6.00** per person
pulled chicken - **\$6.00** per person
sliced beef brisket - **\$7.00** per person
bbq tempeh - **\$5.00** per person

PAIRING SIDES

Cold - \$5.00 per person

cornbread // coleslaw // potato salad // pasta salad
mixed field green salad

Hot - \$6.00 per person

macaroni & cheese // au gratin potatoes
seasonal vegetable (single item) // mixed medley vegetables
collard greens (w/bacon - vegetarian on req.)
baked beans (w/bacon - vegetarian on req.)

CUSTOM MENU

dinner options: plated dinner (max. 40 people)
buffet style or family style (min. 25 people)

pricing will vary based on market price & selection of items
please inquire for a quote per person

ENTRÉES

BEEF

steak au poivre:

beef tenderloin, black pepper, cream sauce

chimichurri flank steak:

flank steak, garlic herb sauce

ribs:

house-smoked & brushed w/house-made bbq sauce

PORK

pork loin:

apple brined pork roasted w/herbs

italian sausage:

sweet OR spicy italian sausage, grilled w/onion & peppers

SEAFOOD

seared trout:

grilled OR pan fried, w/lemon & capers

salmon:

house-smoked OR grilled, w/lemon & capers

CHICKEN

green curry chicken:

green curry sauce, carrot, cauliflower, onion, peppers
served w/steamed rice

herb roasted chicken:

roasted w/garlic, herbs & butter

dijon brown sugar chicken:

baked in a brown sugar dijon sauce

PASTA

grilled shrimp:

garlic lemon butter sauce, tomatoes, fresh herbs

baked chicken ziti:

grilled chicken, house-made marinara, mozzarella

cacio e pepe:

pecorino romano, black pepper, butter

all pasta entrées served w/artisan bread

(CUSTOM MENU CONT'D)

VEGETARIAN

vegetable curry:

green curry sauce, tofu, carrot, cauliflower, onion, peppers
served w/steamed rice

ratatouille:

traditional french stew w/tomato, eggplant, zucchini, onion
served w/artisan bread

asian tempeh:

tossed in a sesame ginger marinade
served w/steamed rice

PAIRING SIDES

mashed potatoes & mushroom gravy // baked potatoes
au gratin potatoes // roasted red skin potatoes // wild rice
seasonal vegetable (single item) // mixed medley vegetables
mixed field green salad // creamed spinach
macaroni & cheese // capanata

CHEF-ATTENDED STATION

includes choice of 1 entrée, 2 side items + dinner roll
pricing will vary based on market price & selection of items

ENTRÉES

prime rib w/au jus & creamy horseradish sauce
smoked turkey w/house-made gravy
cured ham

PAIRING SIDES

mashed potatoes & mushroom gravy
au gratin potatoes // baked potatoes // wild rice
seasonal vegetable (single item) // mixed medley vegetables
macaroni & cheese // creamed spinach // caponata
mixed field green salad

DESSERT

chocolate chip cookie - \$1.50 per person
brownie - \$1.50 per person

ask about our seasonal desserts