

# The Happy Hour Package

*available for 25 or more guests  
additional \$100 fee for private bartender*

## Two Hour Open Bar *(included)*

call liquors, domestic and imported beers,  
house selection of red and white wine and soft drinks  
*shots not included*

## Family Style Appetizers *(choose six)*

- Vegetable Spring Rolls *with side of Thai chili sauce*
- Spinach & Artichoke Dip *with corn tortilla chips\*\**
- Crispy Brussels Sprouts *with tamari chili sauce, pickled onions, scallions\*\**
- Chicken Tenders *choice of buffalo or chipotle bbq sauce*
- Chicken Wings *choice of buffalo or chipotle bbq sauce\*\* (supplemental \$2)*
- Chicken Empanadas *with jalapeno ranch sauce*
- Loaded Nachos *with corn tortilla chips, ancho cheese sauce, jack-cheddar cheese, pico de gallo, scallions, sour cream and guacamole on side\*\**
- Buffalo Chicken Meatballs *blue cheese crumbles, scallions*
- Mozzarella Sticks *with side of marinara sauce*
- Tortilla Chips *with guacamole and pico de gallo\*\**
- Hummus *with mint-bell pepper compote, grilled pita, cucumber*
- Buffalo Cauliflower *with crumbled blue cheese, scallions, house made ranch*
- Garlic Shrimp *with smoked chorizo\*\* (supplemental \$2)*
- Pulled Pork *with chipotle bbq sauce\*\**
- Baked Penne *with ricotta cheese and mozzarella cheese in marinara sauce*
- Classic Meatball Parmesan *with marinara & mozzarella cheese*
- Penne Vodka *with roasted red peppers & green peas*
- Baked Macaroni & Cheese *topped with garlic bread crumbs*
- Neapolitan Style Pizza *choice of margherita, eggplant, bianco, or plain with one topping*
- House-Made Ravioli
- Choice of:
  - classic cheese ravioli*
  - meatball ravioli*
  - goat cheese ravioli*
  - chicken saltimbocca ravioli*
  - sausage ravioli*
  - spinach and mushroom ravioli*
  - seafood ravioli*
  - roasted eggplant ravioli*
- Choice of Sauce:
  - marinara*
  - four cheese cream*
  - vodka*
  - basil pesto cream*

**\$38 per person**

**each additional hour of open bar (up to 4 hours): \$6 per person**

*\*Tax & Gratuity are not included in package price*

*\*Open Bar pricing is applied to all guests over the legal drinking age*

*\*\*notates gluten friendly menu options*

**Appetizer Buffet without Open Bar is available for \$22 per person (before fees)**

**Happy Hour Package Only Available Sunday-Thursday**

*please inquire for Friday and Saturday evening pricing*

# Family Style Package

*available for 25 or more guests*

## Salads (choose three)

- Garden Salad *mixed greens with shaved red onions, carrots, and plum tomatoes, balsamic vinaigrette\*\**
- Red Beet Salad *goat cheese, almonds, chives, sun dried black currants, port wine vinaigrette\*\**
- Classic Caesar Salad *romaine lettuce, garlic croutons and parmesan cheese, caesar dressing*
- Mini Wedge Salad *iceberg wedge, bacon, crumbled blue cheese, pickled onions, everything bagel seasoning, blue cheese dressing\*\**
- Ginger Salad *mixed greens, pineapple, almonds, grated carrots, red onion, ginger vinaigrette\*\**

## Main Course (choose three)

- Baked Penne *with ricotta cheese and mozzarella cheese in marinara sauce*
- Penne Vodka *with house made vodka sauce, peas, and roasted red peppers*
- Baked Macaroni & Cheese *topped with garlic bread crumbs*
- Rigatoni Bolognese *ragout of ground beef and pork, onions, carrots, tomatoes, fresh herbs & a touch of cream, topped with ricotta and parmesan cheeses*

### House Made Ravioli

Choice of:

- classic cheese ravioli*
- meatball ravioli*
- goat cheese ravioli*
- chicken saltimbocca ravioli*
- sausage ravioli*
- roasted eggplant ravioli*
- seafood ravioli*
- spinach and mushroom ravioli*

Choice of Sauce:

- marinara*
- four cheese cream*
- vodka*
- basil pesto cream*

- Chicken Marsala *chicken and wild mushrooms topped with marsala demi glaze*
- Chicken Piccata *in lemon caper butter sauce*
- Classic Chicken Parmesan *breaded chicken in marinara sauce topped with fresh mozzarella*
- Apple Stuffed Roast Pork Loin *with port wine demi glaze\*\**
- Grilled Pork Tenderloin *with mushroom gravy\*\**
- BBQ Pulled Pork\*\*
- House Smoked Beef Brisket with chipotle BBQ sauce\*\*
- Fried Chicken Thighs
- Smoked St. Louis Ribs with Chipotle BBQ Sauce\*\*
- Boneless Beef Short Ribs *with bordelaise sauce\*\* (supplemental \$5)*
- Basa Francaise *with white wine lemon butter sauce*
- Sesame Glazed Salmon\*\*
- Baby Shrimp Scampi *garlic, lemon white wine butter sauce\*\**

## Sides (choose three)

- Whipped Potatoes\*\*
- Roasted Garlic Potato Gratin\*\*
- Rosemary Roasted Potatoes\*\*
- Seasonal Vegetables\*\*
- Garlic Sautéed Green Beans\*\*
- Garlic Sautéed Broccoli\*\*
- Roasted Brussels Sprouts
- Cilantro Rice & Black Beans\*\*
- Saffron Rice\*\*
- French Fries
- Onion Rings

## Dessert

Assorted Dessert Platters

**\$32 per adult**

**\$17 per child**

\*Tax & Gratuity are not included in package price

\*\*notates gluten friendly menu options

# Two or Three Course Dinner Menu

## First Course: Appetizers (*choose three*)

Soup of the Day

French Onion Soup

Garden Salad *mixed greens, balsamic vinaigrette, shaved red onions, carrots, plum tomatoes\*\**

Classic Caesar Salad *romaine lettuce, house-made caesar dressing, garlic croutons, parmesan cheese*

Wedge Salad *iceberg wedge, bacon, crumbled blue cheese, pickled red onion, everything bagel seasoning, blue cheese dressing\*\**

Ginger Salad *mixed greens, almonds, pineapple, carrot, red onion, ginger vinaigrette\*\**

Red Beet Salad *diced red beets, goat cheese, almonds, chives, black currants, port wine vinaigrette\*\**

House Made Ravioli *choice of ravioli, choice of sauce*

Shrimp Cocktail *house-made cocktail sauce and lemon (supplemental \$2)\*\**

Sautéed Shrimp *avocado puree, corn tortilla, tamari caramel sauce (supplemental \$2)\*\**

Crispy Brussels Sprouts *with tamari chili sauce, pickled onions, scallions*

## Second Course: Main (*choose four*)

Penne Vodka *vodka sauce, green peas, and roasted red peppers*

Parmesan Crusted Chicken Breast *vodka sauce, spinach linguini*

French Cut Chicken Breast *current prep\*\**

Grilled Salmon *current prep\*\**

Blackened Catfish *green onion sauce, jambalaya risotto with house-made chorizo\*\**

Cajun Shrimp Linguine *house made black pepper linguine, baby shrimp, onions, bell peppers, scallions, cajun cream sauce*

Chicken and Waffles *belgian waffle, buttermilk fried chicken thighs, whiskey pecan syrup, whipped honey butter*

Rigatoni Bolognese *ragout of ground beef and pork, onions, carrots, tomatoes, fresh herbs  
& a touch of cream, topped with ricotta and parmesan cheeses*

Classic Chicken Parmesan *parmesan crusted chicken topped with fresh mozzarella and marinara, served with a side of house made rigatoni and marinara*

Grilled 12oz Pork Chop *current prep\*\**

10 oz. Flat Iron Steak *current prep\*\**

Squid Ink Linguine *house made squid ink linguine, chopped shrimp, crumbled italian sausage, garlic, calabrian chilis, white wine, touch of tomato, finished with lemon bread crumbs*

14 oz. NY Strip Steak *whipped potatoes, charred broccoli, horseradish compound butter (supplemental \$5)*

## Third Course: Dessert (*choose three*)

Warm Bourbon Pecan Pie *fresh whipped cream*

Seasonal Cheesecake *fresh whipped cream*

Warm Chocolate Brownie *vanilla ice cream, chocolate sauce*

Warm Apple Crumb Pie *vanilla ice cream, caramel sauce*

Traditional Crème Brulee\*\*

Warm Stage House Molten Cake *raspberry and framboise chantilly cream*

**Two Course Sit Down \$32 per person**

**Three Course Sit Down \$38 per person**

**Add Salad Course \$5 per person**

\*Tax & Gratuity are not included in package price

\*\*notates gluten friendly menu options

## Two or Three Course Luncheon Menu

*below package price is only available for events beginning before 3pm*

### First Course: Appetizers *(choose two)*

Soup of the Day

French Onion Soup

Garden Salad *mixed greens, balsamic vinaigrette, shaved red onions, carrots, plum tomatoes\*\**

Classic Caesar Salad *romaine lettuce, house-made caesar dressing, garlic croutons, parmesan cheese*

Wedge Salad *iceberg wedge, bacon, crumbled blue cheese, pickled red onion, everything bagel seasoning, blue cheese dressing\*\**

Red Beet Salad *diced red beets, goat cheese, almonds, chives, black currants, port wine vinaigrette\*\**

Ginger Salad *mixed greens, almonds, pineapple, carrot, red onion, ginger vinaigrette\*\**

House Made Ravioli *choice of ravioli, choice of sauce*

Shrimp Cocktail *house-made cocktail sauce and lemon\*\* (supplemental \$3)*

Sautéed Shrimp *avocado puree, corn tortilla, tamari caramel sauce (supplemental \$2)\*\**

Crispy Brussels Sprouts *with tamari chili sauce, pickled onions, scallions*

### Second Course: Main *(choose three)*

Cobb Salad *diced chicken, bacon, bleu cheese, tomato, hard-boiled egg, avocado, honey mustard dressing\*\**

Penne Vodka *vodka sauce, green peas, and roasted red peppers*

Parmesan Crusted Chicken Breast *house-made spinach linguini, vodka sauce*

Rigatoni Bolognese *ragout of ground beef and pork, onions, carrots, tomatoes, fresh herbs and a touch of cream, topped with ricotta and parmesan cheeses*

CBB Mac & Cheese *house made penne, grilled chicken, bacon, broccoli, ancho cheese sauce, finished with garlic bread crumbs*

French Cut Chicken Breast *current prep\*\**

Fish and Chips *tempura fried basa, french fries, tartar sauce, coleslaw*

Smoked St. Louis Ribs *chipotle bbq sauce, fries, coleslaw*

Grilled Salmon *current prep\*\* (supplemental \$4)*

Classic Chicken Parmesan *parmesan crusted chicken topped with fresh mozzarella and marinara, served with a side of house made rigatoni and marinara*

Neapolitan Style Pizza *choice of margherita, eggplant, bianco, or plain with one topping*

Chicken and Waffles *belgian waffle, buttermilk fried chicken thighs, whiskey pecan syrup, whipped honey butter*

Grilled 12oz Pork Chop *current prep\*\* (supplemental \$4)*

10oz Flat Iron Steak *current prep\*\* (supplemental \$4)*

### Third Course: Dessert *(choose two)*

Seasonal Cheesecake *fresh whipped cream*

Warm Chocolate Brownie *vanilla ice cream, chocolate sauce*

Warm Apple Crumb Pie *vanilla ice cream, caramel sauce*

Traditional Crème Brulee\*\*

**Two Course Sit Down \$27 per person**

**Three Course Sit Down \$32 per person**

\*Tax & Gratuity are not included in package price

\*\*notates gluten friendly menu options

*supplemental prices are based by order*

## Two or Three Course Luncheon Sandwich Menu

*below package price is only available for events beginning before 3pm*

### First Course: Appetizers *(choose two)*

Soup of the Day

French Onion Soup

Garden Salad *mixed greens, balsamic vinaigrette, shaved red onions, carrots, plum tomatoes\*\**

Classic Caesar Salad *romaine lettuce, house-made caesar dressing, garlic croutons, parmesan cheese*

Wedge Salad *iceberg wedge, bacon, crumbled blue cheese, pickled red onion, everything bagel seasoning, blue cheese dressing\*\**

Red Beet Salad *diced red beets, goat cheese, almonds, chives, black currants, port wine vinaigrette\*\**

Ginger Salad *mixed greens, almonds, pineapple, carrot, red onion, ginger vinaigrette\*\**

### Second Course: Main *(choose three)*

Cobb Salad *diced chicken, bacon, bleu cheese, tomato, hard-boiled egg, avocado, honey mustard dressing\*\**

Penne Vodka *vodka sauce, green peas, and roasted red peppers*

CBB Mac & Cheese *house made penne, grilled chicken, bacon, broccoli, ancho cheese sauce, finished with garlic bread crumbs*

Fish and Chips *tempura fried basa, french fries, tartar sauce, coleslaw*

Neapolitan Style Pizza *choice of margherita, eggplant, bianco, or plain with one topping*

Turkey Club *house roasted turkey breast, bacon, avocado, lettuce, tomato, chipotle mayo, multigrain bread, french fries*

Grilled Chicken Club *grilled chicken breast, bacon, lettuce, tomato, honey mustard, long roll, french fries*

BBQ Pulled Pork *smoked pulled pork, chipotle bbq sauce, pickles, coleslaw, brioche roll, french fries*

Buttermilk Fried Chicken Sandwich *buttermilk fried chicken thigh, lettuce, tomato, ranch dressing, brioche roll, french fries*

Stage House Burger *swiss cheese, lettuce, tomato, red onion, pickles, roast garlic mayo, brioche bun, french fries*

BBQ Burger *frazzled onions, cheddar cheese, pickles, chipotle bbq sauce, brioche roll, french fries*

California Burger *red onion, avocado, monterey jack cheese, chipotle mayo, brioche roll, french fries*

Black Bean Burger *red onion, avocado, lettuce, chipotle mayo, sourdough roll, french fries*

Beyond Burger *vegetable protein based vegan burger, avocado, lettuce, tomato, red onion, vegan mayo, sourdough roll, french fries*

### Third Course: Dessert *(choose two)*

Seasonal Cheesecake *fresh whipped cream*

Warm Chocolate Brownie *vanilla ice cream, chocolate sauce*

Warm Apple Crumb Pie *vanilla ice cream, caramel sauce*

Traditional Crème Brulee\*\*

**Two Course Sit Down \$20 per person**

**Three Course Sit Down \$25 per person**

**\*Tax & Gratuity are not included in package price**

**\*\*notates gluten friendly menu options**

*supplemental prices are based by order*

## Beverages

*must be combined with another package  
please note; open bar packages do not include private bartender*

### Luncheon Open Bar Packages

*package prices below only available for parties before 3pm*

**Beer & Wine Open Bar** *house wine by the glass, all draft beer by the pint & domestic bottles only  
(sangria & champagne toasts not included)*

**2 Hours:** \$12 per person

**3 Hours:** \$15 per person

**Endless Mimosas or Sangria** *either carafes of mimosas OR sangria by the pitcher  
please inquire for package pricing for both mimosas & sangrias*

**2 Hours:** \$10 per person

**3 Hours:** \$13 per person

### Dinner Open Bar Packages

*no shots included in any package*

**Beer & Wine Open Bar** *house wine by the glass, all draft & bottled beers, soft drinks*

**2 Hours:** \$18 per person

**3 Hours:** \$22 per person

**4 Hours:** \$26 per person

**Call Open Bar** *call liquors, domestic and imported beers, house wine, soft drinks*

**2 Hours:** \$22 per person

**3 Hours:** \$26 per person

**4 Hours:** \$28 per person

**Premium Open Bar** *premium liquors\*, domestic and imported beers, house & premium wines, soft drinks*

*\*limited single malts & bourbons available*

**2 Hours:** \$28 per person

**3 Hours:** \$32 per person

**4 Hours:** \$37 per person

**On Consumption** *all alcoholic drinks consumed will be added to the final bill, no per person price  
(also available for luncheon)*

**Cash Bar** *guests pay for their own alcoholic beverages*

*\*cash bar not included in room minimums*

*(also available for luncheon)*

*soft drinks, coffee, hot tea included in all packages*

***specialty coffees & juices not included***

***\*per person price applicable to all guests over legal drinking age\****