



MOUNTAINSIDE

BANQUET PACKAGES

*Designed for corporate events, celebrations,
and special occasions*

For more information about booking an event, contact:

Cynthia Sanchez | Director of Banquet & Catering
732-371-1599 | mountainsideparties@gmail.com

Thank you for considering Stage House Tavern – Mountainside. We provide exceptional cuisine, attentive service, and a warm-welcoming atmosphere for private events; with customizable packages to suit any celebration.

Event Requirements

- Minimum of 25 guests
- \$250 non-refundable deposit required to secure the event date
- Signed contract required before the event

Changes & Cancellations

- Date changes may result in additional fees or room adjustments
- Cancellations require one (1) month's written notice; the deposit remains non-refundable

Guest Count

- Final guaranteed guest count due two weeks before the event
- Charges will be based on the guaranteed count or actual attendance, whichever is greater

Food & Beverage Policies

- Open bar available with qualifying food packages
- \$100 bartender fee recommended for private events
- Alcohol service is limited to guests 21 years of age or older with valid identification.
- Menu selections, beverage choices, guest breakdown, and allergy information are ***due two weeks prior***; *(failure to do so may result in menu choices not being guaranteed)*
- Outside desserts permitted; (\$25 service fee plus \$1 per guest cake-cutting fee)
- Buffet service limited to two (2) hours; *(no take-home containers permitted due to health codes)*

Setup & Entertainment

- White linens and terra cotta napkins included
- Decorations permitted; *(no confetti, glitter, or items that may cause damage)*
- Music provided through house sound system; approved Spotify playlist due two weeks prior
- DJs permitted only with a full restaurant buyout.

Additional Information

- Outdoor events may be relocated indoors due to weather, subject to availability.
- A 20% gratuity and 6.25% sales tax will be applied
- Final payment due at the conclusion of the event; *(maximum of six checks)*
- Menu items subject to change without notice

**While we offer gluten-friendly and vegetarian options
our kitchen is not a certified allergen-free facility**

V = Vegetarian

VG = Vegan

GF = Gluten-Friendly

DF = Dairy-Free

GF option = Gluten-free preparation available upon request



MOUNTAINSIDE SUNDAY BRUNCH

MINIMUM OF 25 GUESTS

PACKAGE ONLY AVAILABLE SUNDAYS 11AM -2PM

Our Brunch Menu Includes

COLD TABLE

fresh fruit platter
cheese platter with crackers
smoked salmon w/ onions and capers
assorted bagels with cream cheese & butter
assorted breads
muffins, danish & croissants
cereal

SALAD TABLE

- mixed greens • romaine lettuce • baby spinach
- diced beets • artichoke hearts • kalamata olives
- roasted peppers • goat cheese • blue cheese
- fresh mozzarella

BREAKFAST

scrambled eggs
bacon and sausage
turkey bacon & turkey sausage
french toast
home fries

HOT ITEMS (*rotates weekly*)

beef/pork
chicken
seafood
pastas
housemade raviolis
starch
seasonal vegetables

ASSORTED DESSERTS

cookies, pastries, brownies & mousse cups

House-made Soup Du Jour

\$42.00 PER ADULT

\$23 PER CHILD (AGE 5-12)

PRICING (without tax and gratuity)

LIVE ACTION STATIONS

CARVING STATION: each week, we feature a chef's selection of meat to be carved at your request

OMELETE STATION: watch our chef prepare your made-to-order omelete.

WAFFLE STATION: where golden, crispy waffles are made fresh to order! then, make it your own with a wide selection of toppings.

FRESH SQUEEZED ORANGE JUICE:

start your day with a glass of sunshine! Our fresh-squeezed orange juice is made on-site for maximum freshness and flavor.

WOOD FIRE PIZZA

Ordered through your server

Toppings include: (choose two options)

- pepperoni • sausage
- bacon • grilled chicken • onion
- peppers • mushroom

BEVERAGES

Coffee, Hot Tea & Soft Drinks



PRIVATE BRUNCH BUFFET

MINIMUM OF 25 GUESTS

PACKAGE ONLY AVAILABLE BEFORE 3 PM

PASTRY STATION (INCLUDED)

Bagels with cream cheese & butter,
House-smoked Salmon with capers & red onions (GF)
Mini Breakfast Pastries
Fresh Fruit Platter

\$45.00 PER ADULT

\$23 PER CHILD (AGE 5-12)

PRICING (without tax and gratuity)
Soft Drinks, Coffee, and Tea Included

MAIN COURSES (SELECT FOUR OPTIONS)

Belgian Waffles (V)

French toast (V)

Scrambled eggs (GF)

Frittata | (choose 3) bacon | sausage | smoked salmon | onions | mushrooms | peppers | broccoli | tomatoes | spinach |
cheddar | goat cheese | Swiss cheese

Bacon & Breakfast sausage (GF) (turkey available upon request in advance)

House-made Ravioli (choose one ravioli) & (choose one sauce)

-Ravioli options: classic cheese | goat cheese | spinach & mushroom | roasted eggplant | luganiga sausage | meatball |
chicken saltimbocca | seafood | (Allergens may vary with ravioli)

-Sauce options: marinara | four-cheese | vodka | basil pesto cream | cajun cream

Baked Mac & Cheese | ancho cheese sauce, garlic breadcrumbs (V)

Baked Penne | whipped ricotta, mozzarella, and marinara sauce (V)

Penne Vodka | green peas, roasted red peppers (V)

Penne Alfredo | roasted onions, wild mushrooms, green peas, four cheese cream sauce (V)

Rigatoni Bolognese | ragout of ground beef and pork, onions, carrots, herbs, tomato, and a touch of cream

Chicken | (choice of) **marsala wild mushroom demi-glace** | **piccata**: capers, white wine, lemon butter sauce | **fajita**:
onions, peppers, enchilada sauce with tortillas | **francese**: egg battered, white wine, lemon butter sauce | **classic**
parmesan: breaded, marinara, mozzarella, fresh basil

Smoked BBQ Chicken Legs | house-brined and smoked, chipotle bbq sauce (GF, DF)

Smoked Pulled Pork | with rolls & coleslaw (GF, DF)

House-Smoked Beef Brisket | chipotle bbq sauce (GF, DF)

Sausage & Peppers | (choice of) sauce or no sauce (GF)

Herb-Roasted Pork Loin | (choice of) mushroom gravy | whole grain mustard cream | onions, spicy cherry peppers, red
wine demi-glace | (allergen may vary)

Pepper Steak | braised beef tips, onions, bell peppers, tomato, beef stock, spices (GF, DF)

Beef Bourguignon | beef braised in red wine with root vegetables, herbs (GF, DF)

Beef Tips | with Mushroom Gravy (GF, DF)

Smoked St. Louis Ribs | chipotle BBQ sauce (GF, DF)

Classic Meatball Parmesan | house-made beef, pork, veal meatballs, marinara, mozzarella, fresh basil

Basa Francese | egg-battered Basa filet, white wine, lemon butter sauce

Salmon | (choice of) **sesame glaze**: scallions, cilantro sesame seeds | **bruschetta**: baked salmon, tomato bruschetta,
balsamic reduction, fresh basil (GF, DF) (+\$6 per person)

Shrimp | (choice of) **scampi** | **garlic chorizo** | **garlic scampi** | **cajun cream** | **fajitas** (GF) (+\$3 per person)

Seafood Paella | shrimp, mussels, chorizo sausage, garlic, littleneck clams, white wine sauce over saffron rice (GF, DF)
(+\$5 per person)

SIDES (SELECT THREE OPTIONS)

Roast Garlic Whipped Potatoes (GF) | Rosemary Roasted Potatoes (GF, DF) | Roast Garlic Potato Gratin (V, GF)

| Home-Fried Potatoes with Peppers & Onions (GF, DF) | Seasonal Vegetables (V, GF) | Garlic Green Beans (V, GF)

| Broccoli (V, GF) | Cilantro Rice & Black Beans (GF, VG, DF) | Rice Pilaf (VG, GF) | Saffron Rice (VG, GF)

ENHANCEMENTS

Live Action Omelete Stations \$6 pp | Dessert Station \$3 pp | Mimosa Bar \$12 pp |



LUNCH BUFFET

MINIMUM OF 25 GUESTS

PACKAGE ONLY AVAILABLE BEFORE 3 PM

SOUPS/SALADS (choose two options)

Garden Salad | mixed greens, tomato, shaved carrot, cucumber, balsamic vinaigrette (VG, GF)

Caesar Salad | romaine lettuce, shredded parm, croutons, caesar dressing

Red Beet Salad | large-diced beets, almonds, black currants, crumbled goat cheese, chives, port wine vinaigrette (GF)

Iceberg Wedge Salad | mini-iceberg wedges, bacon, grape tomatoes, frizzled onions, blue cheese dressing

Ginger Salad | mixed greens, toasted almonds, pineapple, red onion, grated carrots, ginger vinaigrette (V, GF)

Soup of the Day (chef selection)

\$36.00 PER ADULT

\$21.00 PER CHILD (AGE 5-12)

PRICING (without tax and gratuity)

soft drinks, coffee, and tea included

MAIN COURSES (select three options)

House-made Ravioli (choose one ravioli) & (choose one sauce)

-Ravioli options: classic cheese | goat cheese | spinach & mushroom | roasted eggplant | luganiga sausage | meatball | chicken saltimbocca | seafood (Allergens may vary with ravioli)

-Sauce options: marinara | four-cheese | vodka | basil pesto cream | cajun cream

Baked Mac & Cheese | ancho cheese sauce, garlic bread crumbs (V)

Baked Penne | whipped ricotta, mozzarella, and marinara sauce (V)

Penne Vodka | green peas, roasted red peppers (V)

Penne Alfredo | roasted onions, wild mushrooms, green peas, four cheese cream sauce (V)

Rigatoni Bolognese | ragout of ground beef and pork, onions, carrots, herbs, tomato, and a touch of cream

Chicken (choice of) **marsala wild mushroom demi-glace** | **piccata**: capers, white wine, lemon butter sauce | **fajita**: onions, peppers, enchilada sauce with tortillas | **francese**: white wine, lemon butter sauce | **classic parmesan**: breaded, marinara, mozzarella, fresh basil

Smoked BBQ Chicken Legs | house-brined and smoked, chipotle bbq sauce (GF, DF)

Smoked Pulled Pork | with rolls & coleslaw (GF, DF)

House-Smoked Beef Brisket | chipotle bbq sauce (GF, DF)

Sausage & Peppers | (choice of) sauce or no sauce (GF)

Herb-Roasted Pork Loin | (choice of) mushroom gravy | whole grain mustard cream | onions, spicy cherry pepper, red wine demi-glace

Pepper Steak | braised beef tips, onions, bell peppers, tomato, beef stock, spices (GF, DF)

Beef Bourguignon | beef braised in red wine with root vegetables, herbs (GF, DF)

Beef Tips | with Mushroom Gravy (GF, DF)

Smoked St. Louis Ribs | chipotle bbq sauce (GF, DF)

Classic Meatball Parmesan | house-made beef, pork, veal meatballs, marinara, mozzarella, fresh basil

Basa Francese | egg battered basa filet, white wine, lemon butter sauce

Salmon (choice of) **sesame glaze**: scallions, cilantro sesame seeds | **bruschetta**: baked salmon, tomato bruschetta, balsamic reduction, fresh basil (GF, DF) (+\$6 per person)

Shrimp (choice of) **scampi** | garlic chorizo | cajun cream | fajitas (GF) (+\$3 per person)

Seafood Paella | shrimp, mussels, chorizo sausage, garlic, littleneck clams, white wine sauce over saffron rice (GF, DF) (+\$5 per person)

SIDES (select two options)

Roast garlic whipped potatoes (GF) | **Rosemary roasted potatoes** (GF, DF) | **Roast garlic potato gratin** (V, GF) | **Home-fried potatoes w/ peppers & onions** (GF, DF) | **Seasonal vegetables** (GF) | **Garlic green beans/broccoli** (GF) | **Cilantro rice & black beans** (GF, VG, DF) | **Rice pilaf** (VG, GF) | **Saffron rice** (VG, GF)

CHEF SELECTIONS OF ASSORTED DESSERTS



DINNER BUFFET

MINIMUM OF 25 GUESTS

PACKAGE ONLY AVAILABLE AFTER 3 PM

SOUPS/SALADS (choose three options)

\$45.00 PER ADULT

\$26.00 PER CHILD (AGE 5-12)

Garden Salad | mixed greens, tomato, shaved carrot, cucumber, balsamic vinaigrette (VG, GF)

Caesar Salad | romaine lettuce, shredded parm, croutons, caesar dressing

Red Beet Salad | large-diced beets, almonds, black currants, crumbled goat cheese, chives, port wine vinaigrette (GF)

Iceberg Wedge Salad | mini-iceberg wedges, bacon, grape tomatoes, frizzled onions, blue cheese dressing

Ginger Salad | mixed greens, toasted almonds, pineapple, red onion, grated carrots, ginger vinaigrette (V,GF)

Soup of the Day (chef selection)

PRICING (without tax and gratuity)

Soft Drinks, Coffee, and Tea Included

MAIN COURSES (select three options)

House-made Ravioli (choose one ravioli) & (choose one sauce)

-Ravioli options: classic cheese | goat cheese | spinach & mushroom | roasted eggplant | luganiga sausage | meatball | chicken saltimbocca | seafood | (Allergens may vary with ravioli)

-Sauce options: marinara | four-cheese | vodka | basil pesto cream | cajun cream

Baked Mac & Cheese | ancho cheese sauce, garlic bread crumbs (V)

Baked Penne | whipped ricotta, mozzarella, and marinara sauce (V)

Penne Vodka | green peas, roasted red peppers (V)

Penne Alfredo | roasted onions, wild mushrooms, green peas, four cheese cream sauce (V)

Rigatoni Bolognese | ragout of ground beef and pork, onions, carrots, herbs, tomato, and a touch of cream

Chicken | (choice of) **marsala wild mushroom demi-glace** | **piccata**: capers, white wine, lemon butter sauce | **fajita**: onions, peppers, enchilada sauce with tortillas | **francese**: white wine, lemon butter sauce | **classic parmesan**: breaded, marinara, mozzarella, fresh basil

Smoked BBQ Chicken Legs | house-brined and smoked, chipotle bbq sauce (GF, DF)

Smoked Pulled Pork | with rolls & coleslaw (GF, DF)

House-Smoked Beef Brisket | chipotle bbq sauce (GF, DF)

Sausage & Peppers | (choice of) sauce or no sauce (GF)

Herb-Roasted Pork Loin | (choice of) mushroom gravy | whole grain mustard cream | onions | spicy cherry peppers | red wine demi-glace

Pepper Steak | braised beef tips, onions, bell peppers, tomato, beef stock, spices (GF, DF)

Beef Bourguignon | beef braised in red wine with root vegetables, herbs (GF, DF)

Beef Tips | with Mushroom Gravy (GF, DF)

Smoked St. Louis Ribs | chipotle bbq sauce (GF, DF)

Classic Meatball Parmesan | house-made beef, pork, veal meatballs, marinara, mozzarella, fresh basil

Basa Francese | egg battered basa filet, white wine, lemon butter sauce

Salmon | (choice of) **sesame glaze**: scallions, cilantro sesame seeds | **bruschetta**: baked salmon, tomato bruschetta, balsamic reduction, fresh basil (GF, DF) (+\$6 per person)

Shrimp | (choice of) scampi | garlic chorizo | cajun cream | fajitas (GF) (+\$3 per person)

Seafood Paella | shrimp, mussels, chorizo sausage, garlic, littleneck clams, white wine sauce over saffron rice (GF, DF) (+\$5 per person)

SIDES (select three options)

Roast garlic whipped potatoes (GF) | Rosemary roasted potatoes (GF, DF) | Roast garlic potato gratin (V, GF) | Home-fried potatoes w/ peppers & onions (GF, DF) | Seasonal vegetables (GF) | Garlic green beans/broccoli (GF) | Cilantro rice & black beans (GF, VG, DF) | Rice pilaf | Saffron rice (VG,GF)

CHEF SELECTIONS OF ASSORTED DESSERTS



TAVERN COURSE MENU

MINIMUM OF 25 GUESTS

MAXIMUM OF 50 GUESTS

PACKAGE ONLY AVAILABLE AFTER 3 PM

SOUPS & SALADS (select two options)

Garden Salad| mixed greens, tomato, shaved carrot, cucumber, balsamic vinaigrette (VG,GF)

Caesar Salad| romaine lettuce, shredded parm, croutons, caesar dressing

Red Beet Salad| large-diced beets, almonds, black currants, crumbled goat cheese, chives, port wine vinaigrette (GF)

Iceberg Wedge Salad| mini-iceberg wedges, bacon, grape tomatoes, frizzled onions, blue cheese dressing

Ginger Salad| mixed greens, toasted almonds, pineapple, red onion, grated carrots, ginger vinaigrette (V, GF)

French Onion Soup

Soup of the Day (chef selection)

TWO COURSE \$30.00 PER ADULT

THREE COURSE \$35.00

PRICING (without tax and gratuity)
Soft drinks, Coffee, and Tea included

MAIN COURSE (select three options)

Cobb Salad| diced chicken, bacon, blue cheese, tomato, hard-boiled egg, avocado, honey mustard dressing (GF)

Southwest Cobb Salad| romaine lettuce, diced blackened chicken, stewed black beans, pico de gallo, avocado, queso fresco, ranch dressing, flour tortilla bowl

Penne Vodka| roasted red peppers & green peas (V)

CBB Mac & Cheese| house-made penne, grilled chicken, bacon, broccoli, ancho cheese sauce, garlic bread crumbs

Fish & Chips| tempura fried basa, french fries, tartar sauce, coleslaw

Neapolitan Style Pizza| margherita| eggplant| bianco| plain| with one topping inclusion (V)

Turkey BALT| house-roasted turkey breast, bacon, avocado, lettuce, tomato, chipotle mayo, multigrain bread (DF)

Grilled Chicken Club| grilled chicken breast, bacon, lettuce, tomato, honey mustard, long roll (DF)

BBQ Pulled Pork| smoked pulled pork, chipotle BBQ sauce, pickles, coleslaw, brioche roll

Buttermilk Fried Chicken Sandwich| fried chicken thigh, lettuce, tomato, pickles, chipotle mayo, brioche roll

Fried Fish Sandwich| tempura fried basa, lettuce, tomato, tartar sauce, brioche roll

CBR Wrap| grilled chicken, Monterey Jack cheese, lettuce, tomato, avocado, ranch dressing, white or wheat wrap

Chicken Caesar Wrap| grilled chicken, romaine lettuce, fresh mozzarella, parmesan, caesar dressing, white or wheat wrap

BBQ Burger| frizzled onions, cheddar cheese, pickles, chipotle BBQ sauce, brioche roll

California Burger| red onion, avocado, chipotle mayo, brioche

Classic Burger| American cheese, lettuce, tomato, red onion, pickles, brioche roll

Steak House Burger| sharp provolone, bacon, beer braised onions & mushrooms, house steak sauce, brioche roll

Drunken Chicken Parm| parmesan-crusted chicken, fresh mozzarella, vodka sauce, long roll

Chicken Cutlet Sandwich| parmesan-crusted chicken, baby arugula, roasted peppers, fresh mozzarella, basil pesto mayo, long roll

Grilled Vegetable Sandwich| eggplant, zucchini, roasted peppers, portobello mushrooms, goat cheese, basil pesto mayo, focaccia (V)

Baja Fish Tacos| tempura fried basa, cabbage slaw, guacamole purée, chipotle mayo, flour tortillas, rice & beans

Gringos Tacos| seasoned ground beef, shredded lettuce, pico de gallo, jack cheddar cheese

Chicken Tacos| grilled marinated chicken, shredded lettuce, pico de gallo, salsa verde, queso fresco

Blackened Salmon Tacos| blackened salmon strips, lettuce, pico de gallo, salsa verde and rice & beans

DESSERT (select two options)

Seasonal Cheesecake| freshly whipped cream

Warm Chocolate Brownie| vanilla ice cream, chocolate sauce

Warm Apple Crumble Pie| vanilla ice cream, caramel sauce

Traditional Crème Brûlée (GF)

Three Scoops of Ice Cream or House-Made Sorbet

Ice Cream (GF)

Sorbet (DF, GF)



COURSE LUNCH MENU

MINIMUM OF 25 GUESTS

MAXIMUM OF 50 GUESTS

PACKAGE ONLY AVAILABLE BEFORE 3 PM

FIRST COURSE: APPETIZERS (choose two)

Garden Salad | mixed greens, tomato, shaved carrot, cucumber, balsamic vinaigrette (VG, GF)

Caesar Salad | romaine lettuce, shredded parm, croutons, caesar dressing

Red Beet Salad | large-diced beets, almonds, black currants, crumbled goat cheese, chives, port wine vinaigrette (GF)

Iceberg Wedge Salad | mini-iceberg wedges, bacon, grape tomatoes, frizzled onions, blue cheese dressing

Ginger Salad | mixed greens, toasted almonds, pineapple, red onion, grated carrots, ginger vinaigrette (V,GF)

French Onion Soup

Soup of the Day (chef selection)

House-made Ravioli | (choose one ravioli) & (choose one sauce)

-Ravioli options: classic cheese | goat cheese | spinach & mushroom | roasted eggplant | luganiga sausage | meatball | chicken saltimbocca | seafood | (Allergens may vary with ravioli)

-Sauce options: marinara | four-cheese | vodka | basil pesto cream | cajun cream

Buffalo Cauliflower | tempura-fried cauliflower, buffalo sauce, crumbled blue cheese, scallions, ranch dressing (V)

Shrimp Cocktail | house-made cocktail sauce & lemon (GF) (+\$4)

Spicy Garlic Shrimp | large shrimp, spicy garlic butter, served over focaccia toast (+\$4)

Crispy Brussels Sprouts | tamari chili sauce, pickled onions, scallions, sesame seeds (VG, GF)

Tuna Tartare | seasonal preparation (+\$6)

SECOND COURSE: ENTREES (choose three)

Cobb Salad | chicken, bacon, bleu cheese, tomato, egg, avocado, honey mustard (GF)

Penne Vodka | vodka sauce, peas, red peppers (V)

Parmesan Crusted Chicken Breast | linguine, vodka sauce

Rigatoni Bolognese | ragout of ground beef and pork, onions, carrots, herbs, tomato, and a touch of cream

CBB Mac & Cheese | penne, grilled chicken, bacon, broccoli

Fish & Chips | tempura basa, fries, coleslaw, tartar sauce (DF)

Smoked St. Louis Ribs | chipotle bbq, fries, coleslaw (GF), (DF)

Grilled Salmon | seasonal preparation (GF) (+\$6)

Classic Chicken Parmesan | mozzarella, marinara, linguine

Southwest Cobb Salad | blackened chicken, beans, pico, avocado, queso fresco

Baja Fish Tacos | tempura fried basa, cabbage slaw, guacamole purée, chipotle mayo, flour tortillas, rice & beans

Taco Gringos | seasoned ground beef, shredded lettuce, pico de gallo, jack cheddar cheese

Chicken Tacos | grilled marinated chicken, shredded lettuce, pico de gallo, salsa verde, queso fresco

Blackened Salmon Tacos | blackened salmon strips, lettuce, pico de gallo, salsa verde and rice & beans

Chicken Milanese | parmesan crusted chicken, baby arugula, tomatoes, cucumbers, red onions, capers, sherry vinaigrette, shredded parmesan

Neapolitan Style Pizza | margarita | eggplant | bianco | plain | with one topping inclusion (V options available)

Chicken & Waffles | belgian waffle, fried chicken thighd, whiskey pecan syrup, whipped honey butter

Grilled 12 oz Pork Chop | seasonal preparation (+\$6)

10 oz Flat Iron Steak | seasonal preparation (+\$6)

14 oz NY Strip Steak | seasonal preparation (+\$10)

DESSERT (choose two)

Seasonal Cheesecake

Warm Chocolate Brownie | vanilla ice cream

Warm Apple Crumb Pie | vanilla ice cream

Traditional Crème Brûlée (GF)

Three Scoops of Ice Cream (GF)

House-Made Sorbet (DF, GF)

Two Course \$42.00 per person

Three Course \$47.00 per person

PRICING (without tax and gratuity)

Soft Drinks, Coffee, and Tea Included



MOUNTAINSIDE

DINNER COURSE MENU

MINIMUM OF 25 GUESTS

MAXIMUM OF 50 GUESTS

PACKAGE ONLY AVAILABLE BEFORE 3 PM

FIRST COURSE: APPETIZERS (select three options)

Two Course \$45.00 per person

Three Course \$50.00 per person

PRICING (without tax and gratuity)

Soft Drinks, Coffee, and Tea Included

Soup of the Day (chef's choice)

French Onion Soup

Garden Salad | mixed greens, shaved red onions, plum tomatoes, cucumber
balsamic vinaigrette (GF, VG)

Caesar Salad | romaine lettuce, garlic croutons, parmesan cheese, caesar dressing

Iceberg Wedge Salad | iceberg wedge, grape tomatoes, bacon, frizzled onions, crumbled blue cheese

Ginger Salad | mixed greens, almonds, pineapple, carrots, red onions, ginger vinaigrette (GF, V)

Beet Salad | red & golden beets, toasted almonds, black currants, goat cheese, chives,
port wine vinaigrette, beet purée (GF)

House-made Ravioli | (choose one ravioli) & (choose one sauce)

-Ravioli options: classic cheese | goat cheese | spinach & mushroom | roasted eggplant | luganiga sausage | meatball | chicken
saltimbocca | seafood | (Allergens may vary with ravioli)

-Sauce options: marinara | four-cheese | vodka | basil pesto cream | cajun cream

Buffalo Cauliflower | tempura-fried cauliflower, jalapeño whiskey glaze, sesame, scallions (V)

Shrimp Cocktail | house-made cocktail sauce & lemon (GF) (extra \$4)

Spicy Garlic Shrimp | large shrimp, spicy garlic butter, served over focaccia toast (+\$4)

Crispy Brussels Sprouts | tamari chili sauce, pickled onions, scallions, sesame seeds (VG)

Tuna Tartare | seasonal preparation (GF) (extra \$6)

Burrata | seasonal prep (V)

SECOND COURSE: ENTREES (select four options)

Cobb Salad | diced chicken, bacon, bleu cheese, tomato, hard-boiled egg, avocado, honey mustard dressing (GF)

Penne Vodka | vodka sauce, green peas, red peppers (V)

Parmesan Crusted Chicken Breast | house-made linguine, vodka sauce

Rigatoni Bolognese | ragout of ground beef and pork, onions, carrots, herbs, tomato, and a touch of cream

CBB Mac & Cheese | penne, grilled chicken, bacon, broccoli, ancho cheese sauce

Fish & Chips | tempura fried basa, fries, tartar sauce, coleslaw

Smoked St. Louis Ribs | chipotle BBQ sauce, fries, coleslaw (GF)

Grilled Salmon | seasonal preparation (GF) (extra \$6)

Classic Chicken Parmesan | parmesan crusted chicken, fresh mozzarella, marinara, rigatoni marinara

Southwest Cobb Salad | romaine, blackened chicken, black beans, pico de gallo, avocado, queso fresco, ranch dressing,
flour tortilla bowl

Baja Fish Tacos | tempura fried basa, cabbage slaw, guacamole purée, chipotle mayo, flour tortillas, rice & beans

Chicken Tacos | grilled marinated chicken, lettuce, pico de gallo, salsa verde, queso fresco

Blackened Salmon Tacos | blackened salmon strips, lettuce, pico de gallo, salsa verde and rice & beans

Chicken Milanese | parmesan crusted chicken, arugula, tomatoes, cucumbers, red onion, capers, sherry vinaigrette,
parmesan

Neapolitan-Style Pizza | margherita | eggplant | bianco | plain | with one topping inclusion (V options available)

Chicken & Waffles | belgian waffle, fried chicken thighs, whiskey pecan syrup

Grilled 12 oz. Pork Chop | seasonal preparation (extra \$6)

10 oz. Flat Iron Steak | seasonal preparation (extra \$6)

14 oz. NY Strip Steak | seasonal preparation (extra \$10)

DESSERT (select three options)

Seasonal Cheesecake | fresh whipped cream (V)

Warm Chocolate Brownie | vanilla ice cream, chocolate sauce (V)

Warm Apple Crumb Pie | vanilla ice cream, caramel sauce (V)

Traditional Crème Brûlée (GF, V)

Three Scoops of Ice Cream (GF, V)

House-Made Sorbet (GF, VG)

Ask About Seasonal Entree Availability



APPETIZER BUFFET

MINIMUM OF 25 GUESTS

TWO-HOUR OPEN BAR

shots are not included

Without Open Bar - \$30.00 pp

Includes Two-Hour Open Bar - \$60.00 pp

Each Additional Hour of Open Bar (up to 4 hours) \$10 per person

APPETIZER BUFFET (Choose Six Options)

Vegetable Spring Rolls | *tamari chili sauce (V)*

Spinach & Artichoke Dip | *corn tortilla chips (V, GF)*

Buffalo Chicken Dip | *blue cheese crumbles, scallions, corn tortilla chips (GF)*

Crispy Brussels Sprouts | *tamari chili sauce, pickled onions, scallions, sesame seeds (VG, GF, DF)*

Chicken Tenders | *dipping sauces on side (DF)*

Chicken Wings | *(choice of) chipotle bbq | buffalo | honey garlic | jalapeño whiskey glaze; celery, blue cheese dressing (GF)*

Chicken Empanadas | *chipotle ranch*

Buffalo Chicken Meatballs | *blue cheese crumbles, scallions*

Mozzarella Sticks | *marinara sauce (V)*

Tortilla Chips | *guacamole and pico de gallo (VG, GF, DF)*

Hummus | *mint-bell pepper compote, grilled pita, cucumber (V)*

Buffalo Cauliflower | *crumbled blue cheese, scallions, ranch dressing (V)*

Garlic Shrimp | *with smoked chorizo (+\$3) (GF)*

Pulled Pork | *chipotle bbq sauce with coleslaw, pickles, hawaiian rolls (GF, DF)*

Sausage & Peppers | *with or without sauce (GF, DF)*

Baked Penne | *ricotta, mozzarella, marinara sauce (V)*

Classic Meatball Parmesan | *marinara, mozzarella cheese*

Penne Vodka | *red peppers, green peas (V)*

Baked Mac & Cheese | *topped with garlic breadcrumbs (V)*

House-made Ravioli | *(choose one ravioli) & (choose one sauce)*

-Ravioli options: classic cheese | goat cheese | spinach & mushroom | roasted eggplant | luganiga sausage | meatball | chicken saltimbocca | seafood | (Allergens may vary with ravioli)

-Sauce options: marinara | four-cheese | vodka | basil pesto cream | cajun cream

Taco Bar | *flour tortillas | shredded lettuce | pico de gallo | queso fresco | shredded jack-cheddar | pickled jalapeños | sour cream | chipotle ranch | salsa verde | raw onion/cilantro | enchilada sauce*

(Select Two Proteins) seasoned ground beef | chicken | smoked pulled pork | fried basa | black bean (V)

Loaded Mashed Potato Bar - \$5 pp

roasted garlic whipped potatoes with traditional loaded toppings | shredded cheese | bacon | broccoli | sour cream | scallions | ancho cheese sauce | pickled jalapeños | chili | corn | tomatoes | brown gravy |

Nacho Bar-\$4 pp

tortilla chips | ancho cheese sauce | shredded lettuce | pico de gallo | guacamole puree | cotija cheese | shredded jack-cheddar | pickled jalapeños | sour cream | chipotle ranch | enchilada sauce.

(Select up to two proteins) \$3.00 each seasoned ground beef | chicken | smoked pulled pork | fried basa | black bean-veggie mix)

Loaded French Fry Bar - \$5 pp

regular and sweet potato fries | toppings | shredded cheese | bacon | broccoli | sour cream | scallions, ancho cheese sauce, pickled jalapeños, chili, corn, tomatoes, brown gravy | Select two proteins \$3.00 each seasoned ground beef | chicken | smoked pulled pork | fried basa | black bean-veggie mix)

Taco Bar- \$6 pp

|flour tortillas | shredded lettuce | pico de gallo | guacamole puree | queso fresco | shredded jack-cheddar | pickled jalapeños | sour cream | chipotle ranch | salsa verde | raw onion/cilantro | enchilada sauce

(Select Two Proteins) seasoned ground beef | chicken | smoked pulled pork | fried basa | black bean (V)

THIS DOES NOT INCLUDE PRIVATE BARTENDERS



PASSED HORS D'OEUVRES

MINIMUM OF 25 GUESTS

PRICING (without tax and gratuity)
Soft Drinks, Coffee, and Tea Included

Forty-Five Minutes Passed Hors d'Oeuvres *Must be combined with another event package*

VEGETARIAN

wild mushroom tart with truffle oil (V)
ratatouille on crostini (VG)
mini goat cheese tart (V)
vegetable spring rolls (VG)
mushroom risotto cake (V)
seasonal bruschetta (V)
caprese skewers (V, GF)

FISH AND SEAFOOD

smoked salmon on a potato pancake with horseradish cream (GF)
popcorn fried shrimp with spicy coconut sauce
grilled marinated shrimp skewers (GF,DF)
shrimp cocktail shooters (GF,DF)
baby shrimp and guacamole on a corn tortilla (GF)
mini crab cakes with chipotle mayo **add \$3**
tuna tartare on a corn tortilla (GF) **add \$4**

MEAT

chicken satay with peanut sauce (GF)
beef satay with horseradish cream sauce (GF)
bacon and goat cheese tart with pepper confetti
sausage, pepper & onion skewer (GF,DF)
risotto cakes with pancetta and parmesan (GF)
pulled pork tostadas (GF)
mini meatballs
pigs in a blanket with brown mustard & ketchup
chicken empanadas with chipotle ranch
seared steak on crostini with horseradish cream (**add \$4**)

PRICING

without tax & gratuity
selection of (6) — \$16 per person
selection of (8) — \$21 per person

Menu items are subject to change without notice. Seasonal options may be available.



PACKAGE ENHANCEMENTS

STATIONS & ADD-ONS

All stations must be combined with another event package

Mac & Cheese Bar – \$6 pp

creamy classic mac & cheese with ancho cheese sauce and toppings | garlic breadcrumbs | bacon | grilled chicken | broccoli | frizzled onions | pickled jalapenos | roasted onions | tomatoes | scallions (V)

Loaded Mashed Potato Bar – \$5 pp

roasted garlic whipped potatoes with traditional loaded toppings | shredded cheese | bacon | broccoli | sour cream | scallions | ancho cheese sauce | pickled jalapenos | chili | corn | tomatoes | brown gravy | (V, GF)

Nacho Bar-\$5 pp

*tortilla chips | ancho cheese sauce | shredded lettuce | pico de gallo | guacamole puree | cotija cheese | shredded jack-cheddar | pickled jalapenos | sour cream | chipotle ranch | enchilada sauce.
(Select up to two proteins \$3.00 each) seasoned ground beef | chicken | smoked pulled pork | fried basa | black bean-veggie mix)*

Loaded French Fry Bar – \$5 pp

*regular and sweet potato fries | toppings | shredded cheese | bacon | broccoli | sour cream scallions, ancho cheese sauce, pickled jalapenos, chili, corn, tomatoes, brown gravy |
(Select two proteins) \$3.00 each seasoned ground beef | chicken | smoked pulled pork | fried basa | black bean-veggie mix)*

Taco Bar– \$6 pp

*|flour tortillas | shredded lettuce | pico de gallo | guacamole puree | queso fresco | shredded jack-cheddar | pickled jalapenos | sour cream | chipotle ranch | salsa verde | raw onion/cilantro | enchilada sauce
(Select Two Proteins) seasoned ground beef | chicken | smoked pulled pork | fried basa | black bean (V)*

Made-to-Order Pasta Station – \$9 pp

house-made pastas with sauces | marinara | vodka | basil pesto cream sauce | four cheese cream sauce | ancho cheese sauce | cajun cream sauce fillings | garlic | grilled chicken | bacon | sweet italian sausage | roasted onions | mushrooms | spinach | broccoli | bell peppers | ham | shredded parmesan | green peas (V)

DISPLAYS (pricing based on guest count)

Crudité Platter

Fresh House-Cut Vegetables | with blue cheese dressing (V, GF)

Cheese Platter | domestic and imported cheeses with crackers and accompaniments (V)

Cured Meat Platter | assorted cured meats with crackers and garnishes (DF)

Bruschetta Platter | tomato bruschetta with crostini, parmesan, and balsamic drizzle (V)

Chilled Shrimp | with house-made cocktail sauce (GF, DF) \$22 per dozen

Raw East Coast Oysters | served with cocktail sauce and sherry mignonette (GF, DF) \$4 each

CARVING STATION

Smoked Beef Brisket | slow-smoked with chipotle BBQ sauce (GF, DF) \$11 pp

Herb-Roasted Beef | served with au jus and horseradish cream (GF) \$11 pp

Smoked Pit Ham | honey-mustard glazed carved to order (GF, DF) \$9 pp

Roasted Pork Loin | (select one) served with chimichurri or mojo glaze (GF, DF) \$9 pp

Pernil | (select one) served with chimichurri or mojo glaze (GF, DF) \$9 pp

Roasted Turkey | served with gravy and cranberry sauce (GF) \$9 pp

AUDIO & VISUAL ADD-ONS

Microphone & Speaker \$50

Projector & Projector Screen \$50