



PRIVATE EVENTS

SPECIAL EVENT PACKAGES

Brunch

Buffet | \$40/per guest

Plated | \$45/per guest

Lunch

Select | \$40/per guest

Additional Packages Available Upon Request

Cocktail Party

Hors D'oeuvre Menu

Dinner

Select | \$70/per guest

Choice | \$90/per guest

Prime | \$150/per guest

Personalized Coursed Menus Available Upon Request

Buffet Brunch

Minimum 15 guests \$40 / PER PERSON

Coffees, Teas & Juice Bar

Fruit Bowl

Caesar Salad

Scrambled Eggs

Breakfast Meats

Pork Sausage, House Cured Bacon, Turkey Sausage

Breakfast Potatoes

Chicken BLTA

Wagyu Sliders

Grilled Asparagus

Assorted Breads, Danish + Smears

Mimosa Bar \$20/pp

Deluxe Bloody Mary Bar \$25/pp

Cake Cutting Fee +\$2/pp

Mimosa Bar \$20/pp
Deluxe Bloody Mary Bar \$25/pp
Cake Cutting Fee +\$2/pp

Plated Brunch

Minimum 15 guests \$45 / PER PERSON
Coffees, Teas & Juice Bar included

FIRST COURSE

choice of two:

French Onion Soup
Caesar Salad
Wedge Salad

SECOND COURSE

choice of three :

Quiche Lorraine
French Toast
Eggs Benedict
Classic, Florentine, or Smoked Salmon +\$4/pp
Fine Herbs Omelet
Steakhouse Burger
Chicken BLTA
Wagyu Sliders
Burrata Ravioli
6oz Filet & Eggs +\$24
Crab Benedict +\$14

Family Style Sides

Breakfast Meat
Fruit Bowl
Grilled Asparagus
Steakhouse Fries
Crab Fried Rice +\$4/per guest

THIRD COURSE

NY Style Cheesecake

SELECT PLATED LUNCH

Minimum 15 guests
\$40 / PER PERSON

MAIN COURSE

choice of three :

Grilled Sirloin Salad
Smoked Chicken Cobb Salad
Greek Beet Salad
Smoked Ribeye and Cheddar Sandwich
Grilled Chicken BLTA
Steakhouse Burger
Blackened Tuna Ciabatta
Wagyu Sliders
Burrata Ravioli

Sides

choice of three :

French Onion Soup
Kennett Square Mushrooms
Whipped Potatoes *V
Steak Fries *V
Sautéed Spinach *GF/V
Creamed Spinach *V
Fried Brussels Sprouts *V
Grilled Asparagus *GF/V
Charred Broccoli *GF/V
She Crab Soup
Crab Fried Rice
Lobster Mac & Cheese

DESSERT

choice of :

Seasonal Dessert
NY Style Cheesecake

HORS D'OEUVRE MENU

COCKTAIL PARTY

Each item is priced per 25 pieces unless noted otherwise

RAW / CHILLED

Oysters on the Half Shell \$50

Shrimp Cocktail \$50

King Crab Cocktail \$200

Spicy Salmon Crispy Rice \$50

Spicy Tuna Crispy Rice \$50

Bacon Wedge Skewers \$50

Cheese Board \$50 small / \$100 large

Assorted cheeses, spreads, fruits and nuts

Charcuterie Board \$75 small / \$150 large

Assorted meats, spreads, fruits and nuts

WARM STARTERS

Oyster Rockefeller \$75

Seared Tuna Skewers \$75

Filet Skewers \$75

Crab & Shrimp Cake \$75

Lobster Dumpling \$75

Wagyu Sliders \$75

Brussels Sprout Skewers \$25

Fried Burrata Ravioli \$40

Hummus & Roasted Vegetable Crudite \$60 small / \$100 large

SELECT PLATED DINNER

\$70 / PER PERSON

FIRST COURSE *choice of two:*

French Onion Soup

Caesar Salad

Wedge Salad

SECOND COURSE *choice of three:*

Butchers Cut

Burrata Ravioli

Wagyu Sliders

Roasted Chicken

choice of 3 family style sides:

Kennett Square Mushrooms

Whipped Potatoes *V

Steak Fries *V

Sauteed Spinach *GF/V

Creamed Spinach *V

Fried Brussels Sprouts *V

Grilled Asparagus *GF/V

Charred Broccoli *GF/V

Lobster Mac & Cheese +\$4/per guest

Crab Fried Rice +\$4/per guest

THIRD COURSE *choice of:*

Seasonal Dessert

NY Style Cheesecake

CHOICE PLATED DINNER

\$90 / PER PERSON

FIRST COURSE *choice of two:*

French Onion Soup

Caesar Salad

Wedge Salad

She Crab Soup

SECOND COURSE *choice of three:*

Butchers Cut

Burrata Ravioli

Roasted Chicken

6oz Filet Mignon

Salmon Wellington

choice of 3 family style sides:

Kennett Square Mushrooms Whipped Potatoes *V

Steak Fries *V

Sauteed Spinach *GF/V

Creamed Spinach *V

Fried Brussels Sprouts *V

Grilled Asparagus *GF/V

Charred Broccoli *GF/V

Lobster Mac & Cheese +\$4/per guest

Crab Fried Rice +\$4/per guest

THIRD COURSE *choice of:*

Seasonal Dessert

NY Style Cheesecake

PRIME PLATED DINNER

\$150 / PER PERSON - Four Hour Event

FIRST COURSE- Welcome Raw Bar

The first hour of your event with feature oysters on the half shell, shrimp cocktail, tuna tartare

SECOND COURSE *choice of three:*

French Onion Soup

Caesar Salad

Wedge Salad

She Crab Soup

THIRD COURSE *choice of three:*

14 oz NY Strip

Burrata Ravioli

Roasted Chicken

8oz Filet Mignon

Salmon Wellington

choice of 3 family style sides:

Kennett Square Mushrooms Whipped Potatoes *V

Steak Fries *V

Sauteed Spinach *GF/V

Creamed Spinach *V

Fried Brussels Sprouts *V

Grilled Asparagus *GF/V

Charred Broccoli *GF/V

Lobster Mac & Cheese

Crab Fried Rice

FOURTH COURSE *choice of:*

Seasonal Dessert

NY Style Cheesecake

BEVERAGE PACKAGES

OPEN BEER + HOUSE WINE

draft & domestics | \$29 per guest

*add a custom cocktail for +5 per guest

OPEN BEER, WINE & HOUSE SPIRITS

open beer, house wine & house spirits | \$45 per guest

*upgrade to call spirits + \$10 per guest

*price for premium spirits available upon request

SINGLE TAB CONSUMPTION BAR

Host is responsible for the tab.

CASH BAR

Guests are responsible for individual tabs.

Host is responsible for any room minimum shortages.

Custom wine selections may be made and will be priced accordingly.

*All packages are based on a three hour event.

Additional hour pricing available up request.

EVENT INFORMATION

Room rental fees are contingent upon location and date.

Spaces are allocated in three hour blocks, with additional hours available, unless otherwise noted.

All food and beverage purchases will be applied to the room minimum, excluding tax and gratuity.

If, for any reason, you do not reach the agreed minimum, the remaining balance will be applied to the final tab.

All menus are subject to change, given availability of our seasonal offerings.

All events require a 25% deposit to secure the date requested.

Coffee, tea and soft drinks are included with the menu package purchase.

All menus can be adjusted according to taste, needs and preferences.

We are happy to work together with you to create an event that suits your style!

Vegetarian and gluten free options are available.

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.