



# 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.