

# Brunch Option

**\$42** PER PERSON

Package includes soft drinks · Pricing excludes tax & gratuity · Only available Saturday & Sunday

## APPETIZER COURSE

Served Family Style

### Bruschetta Platter

Fig & Goat Cheese - Tomato Mozzarella & Balsamic - Truffle Cremini & Shaved Parmesan

## SALAD COURSE

Select One · Served Individually

### House Salad (GF) (VGT)

Mixed Greens - Cherry Tomatoes - Sliced Cucumbers  
Red Onions - Shredded Carrots  
Homemade Vinaigrette Dressing

### Classic Caesar Salad

Romaine - Shaved Parmesan - Garlic Croutons  
Homemade Caesar Dressing

## ENTRÉE COURSE

Select Four · Served Individually

### Cinnamon Chocolate Pancakes

Buttermilk Pancakes - Cinnamon - Vanilla  
Chocolate Chips - Applewood Smoked Bacon  
Maple Syrup

### Everything Salmon (GF)

Atlantic Salmon - Everything Seasoning  
Poached Egg - Sautéed Spinach  
Dill Caper Sauce - Hollandaise Sauce  
Shredded Hash Browns

### Chicken Milanese (GF)

Crispy Chicken Breast - Fresh Arugula  
Cilantro - Diced Steak Tomatoes  
Mozzarella - Red Onion - Balsamic Reduction  
Fresh Lemon

### Classic French Toast

Texas Toast - Maple Syrup  
Applewood Smoked Bacon  
Homestyle Potatoes

### Short Rib Hash

Slow Braised Shredded Short Ribs  
Sautéed Onions & Peppers  
Homestyle Potatoes - Eggs over Easy  
White Toast

### Vegetable Omelet (GF)

Spinach - Bell Peppers - Mushrooms  
Onions - Cheddar Cheese  
Homestyle Potatoes

### Steak & Eggs

NY Strip - Onion Rings - Eggs over Easy  
Herb Butter Sauce - Hot Skillet

### Rigatoni

Sweet & Fiery Sausage - Sweet Peas  
Black Pepper - Pink Sauce

### Eggs Benedict

Poached Eggs - Sautéed Spinach - Tomato  
Toasted English Muffin - Homestyle Potatoes  
Homemade Bacon - Tahini Hollandaise Sauce

# Option 1

**\$36** PER PERSON

Package includes soft drinks · Pricing excludes tax & gratuity

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## SALAD COURSE

Select One · Served Individually

### House Salad (GF) (VGT)

Mixed Greens - Cherry Tomatoes - Sliced Cucumbers  
Red Onions - Shredded Carrots  
Homemade Vinaigrette Dressing

### Classic Caesar Salad

Romaine - Shaved Parmesan - Garlic Croutons  
Homemade Caesar Dressing

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## ENTRÉE COURSE

Select Three · Served Individually

### Chicken Milanese (GF)

Crispy Chicken Breast - Fresh Arugula  
Cilantro - Diced Steak Tomatoes  
Mozzarella - Red Onion - Balsamic Reduction  
Fresh Lemon

### Roasted Salmon (GF)

Atlantic Salmon - Fingerling Potatoes  
Grape Tomatoes - Sautéed Green Beans  
Whole Grain Dijon Sauce

### Rigatoni

Sweet & Fiery Sausage - Sweet Peas  
Black Pepper - Pink Sauce

### Butternut Squash Ravioli (VGT)

Fried Sage - Toasted Hazelnuts - Ricotta  
Lemon Cream Sauce

### Creamy Lime Chicken (GF)

Chicken Breast - Garden Vegetable Risotto  
Red Pepper Flakes - Lime Cream Sauce

### Short Rib Ragù

Bucatini - Carrots - Celery - Onions  
Braised Short Rib - Light Tomato Sauce

# Option 2

\$47 PER PERSON

Package includes soft drinks · Pricing excludes tax & gratuity

## APPETIZER COURSE

Select Three · Served Family Style

### Roasted Tomato Flatbread (VGT)

Blistered Tomatoes - Fresh Mozzarella  
Basil - Roasted Red Peppers  
Balsamic Glaze

### Rice Balls (GF) (VGT)

Stuffed with Homemade Mozzarella  
& Porcini Mushrooms - Truffle Oil  
Calabrian Aioli

### Pear Pancetta Flatbread

Blue Cheese - Sliced Sweet Pears  
Fresh Arugula - Crispy Pancetta  
Homemade Balsamic Glaze

### Crispy Calamari (GF)

Crispy Basil - Fried Cherry Peppers  
Honey Thai Chili Aioli

### Wagyu Meatballs (GF)

Beef Meatballs - Marinara - Parmesan

### Parmesan Brussels Sprouts (GF)

Crispy Pancetta - Roasted Garlic Aioli

## SALAD COURSE

Select One · Served Individually

### House Salad (GF) (VGT)

Mixed Greens - Cherry Tomatoes - Sliced Cucumbers  
Red Onions - Shredded Carrots  
Homemade Vinaigrette Dressing

### Classic Caesar Salad

Romaine - Shaved Parmesan - Garlic Croutons  
Homemade Caesar Dressing

## ENTRÉE COURSE

Select Four · Served Individually

### Chicken Milanese (GF)

Crispy Chicken Breast - Fresh Arugula  
Cilantro - Diced Steak Tomatoes  
Mozzarella - Red Onion - Balsamic Reduction  
Fresh Lemon

### Roasted Salmon (GF)

Atlantic Salmon - Fingerling Potatoes  
Grape Tomatoes - Sautéed Green Beans  
Whole Grain Dijon Sauce

### Braised Short Ribs (GF)

Slow Cooked Marinated Short Rib  
Mashed Potatoes - Charred Brussels Sprouts  
Savory Au Jus

### Butternut Squash Ravioli (VGT)

Fried Sage - Toasted Hazelnuts - Ricotta  
Lemon Cream Sauce

### Rigatoni

Sweet & Fiery Sausage - Sweet Peas  
Black Pepper - Pink Sauce

### Creamy Lime Chicken (GF)

Chicken Breast - Garden Vegetable Risotto  
Red Pepper Flakes - Lime Cream Sauce

# Option 3

**\$56** PER PERSON

Package includes soft drinks · Pricing excludes tax & gratuity

## APPETIZER COURSE

Select Four · Served Family Style

### Roasted Tomato Flatbread (VGT)

Blistered Tomatoes - Fresh Mozzarella  
Basil - Roasted Red Peppers  
Balsamic Glaze

### Rice Balls (GF) (VGT)

Stuffed with Homemade Mozzarella  
& Porcini Mushrooms - Truffle Oil  
Calabrian Aioli

### Pear Pancetta Flatbread

Blue Cheese - Sliced Sweet Pears  
Fresh Arugula - Crispy Pancetta  
Homemade Balsamic Glaze

### Crab Cakes (GF)

Maine Lump Crabmeat  
Brussels Sprout Coleslaw  
Citrus Remoulade

### Avocado Fries (GF) (VGT)

Battered & Fried Avocado  
Spicy Cilantro Aioli

### Tuna Tartare

Avocado - Sliced Cucumbers - Spicy Mayo  
Tobiko - Ponzu Aioli - Crispy Wonton Chips

### Wagyu Meatballs (GF)

Beef Meatballs - Marinara - Parmesan

### Crispy Calamari (GF)

Crispy Basil - Fried Cherry Peppers  
Honey Thai Chili Aioli

### Parmesan Brussels Sprouts (GF)

Crispy Pancetta - Roasted Garlic Aioli

## SALAD COURSE

Select Two · Served Individually

### House Salad (GF) (VGT)

Mixed Greens - Cherry Tomatoes - Sliced Cucumbers  
Red Onions - Shredded Carrots  
Homemade Vinaigrette Dressing

### Golden Beet Salad (GF) (VGT)

Roasted Beets - Arugula - Toasted Hazelnuts  
Crumbled Goat Cheese - Cherry Tomatoes  
Homemade Champagne Dressing

### Italian Salad (GF) (VGT)

Romaine - Red Onion - Pepperoncini  
Grape Tomatoes - Kalamata Olives - Grated Parmesan  
Homemade Italian Dressing

### Classic Caesar Salad

Romaine - Shaved Parmesan - Garlic Croutons  
Homemade Caesar Dressing

## ENTRÉE COURSE

Select Five · Served Individually

### Chicken Milanese (GF)

Crispy Chicken Breast - Fresh Arugula  
Cilantro - Diced Steak Tomatoes  
Mozzarella - Red Onion - Balsamic Reduction  
Fresh Lemon

### Braised Short Ribs (GF)

Slow Cooked Marinated Short Rib  
Mashed Potatoes - Charred Brussels Sprouts  
Savory Au Jus

### Roasted Salmon (GF)

Atlantic Salmon - Fingerling Potatoes  
Grape Tomatoes - Sautéed Green Beans  
Whole Grain Dijon Sauce

### Hanger Steak (GF)

10 oz - Grilled - Mashed Potatoes - Broccoli  
Herb Garlic White Wine Demi-glaze

### Shrimp & Scallops (GF)

Grilled Shrimp - Sea Scallops - Scallions  
Garlic Herb Risotto - Crispy Pancetta  
Citrus Beurre Blanc

### Shrimp & Crab Fettuccine

Shrimp - Maine Crab Meat - Olive Oil  
Lemon Garlic White Wine Sauce  
Fresh Parsley

### Rigatoni

Sweet & Fiery Sausage - Sweet Peas  
Black Pepper - Pink Sauce

### Creamy Lime Chicken (GF)

Chicken Breast - Garden Vegetable Risotto  
Red Pepper Flakes - Lime Cream Sauce

### Butternut Squash Ravioli (VGT)

Fried Sage - Toasted Hazelnuts - Ricotta  
Lemon Cream Sauce

# Option 4

**\$75** PER PERSON

Package includes soft drinks · Pricing excludes tax & gratuity

## APPETIZER COURSE

Select Five · Served Family Style

### Sea Scallops (GF)

Pan-seared - Pancetta - Mashed Potatoes  
Sautéed Edamame & Green Peas  
Jalapeño Oil - Cajun Dijon Mustard Sauce

### Italian Flatbread

Sliced Wagyu Meatballs - House Red Sauce  
Parmesan - Mozzarella  
Hot Cherry Peppers

### Crab Cakes (GF)

Maine Lump Crabmeat  
Brussels Sprout Coleslaw  
Citrus Remoulade

### Stuffed Mushrooms (GF)

Parmesan - Cheddar - Mozzarella - Onion  
Japanese Panko - Creamy Pesto Sauce

### Tuna Tartare

Avocado - Sliced Cucumbers - Spicy Mayo  
Tobiko - Ponzu Aioli - Crispy Wonton Chips

### Crispy Calamari (GF)

Crispy Basil - Fried Cherry Peppers  
Honey Thai Chili Aioli

### Parmesan Brussels Sprouts (GF)

Crispy Pancetta - Roasted Garlic Aioli

### Shrimp Cocktail (GF)

Homemade Cocktail Sauce

### Wagyu Meatballs (GF)

Beef Meatballs - Marinara - Parmesan

## SALAD COURSE

Select Two · Served Individually

### House Salad (GF) (VGT)

Mixed Greens - Cherry Tomatoes - Sliced Cucumbers  
Red Onions - Shredded Carrots  
Homemade Vinaigrette Dressing

### Golden Beet Salad (GF) (VGT)

Roasted Beets - Arugula - Toasted Hazelnuts  
Crumbled Goat Cheese - Cherry Tomatoes  
Homemade Champagne Dressing

### Italian Salad (GF) (VGT)

Romaine - Red Onion - Pepperoncini  
Grape Tomatoes - Kalamata Olives - Grated Parmesan  
Homemade Italian Dressing

### Classic Caesar Salad

Romaine - Shaved Parmesan - Garlic Croutons  
Homemade Caesar Dressing

## ENTRÉE COURSE

Select Five · Served Individually

### Premium Steak

Select One

#### Ribeye (GF)

16oz Ribeye - Mashed Potato  
Asparagus - Red-wine Mushroom Sauce

#### Filet Mignon (GF)

Mashed Potatoes - Sautéed Spinach  
Crispy Onions - Red Wine Demi-glace

### Premium Seafood

Select One

#### Sea Bass (GF)

Pan-seared - Wild Rice - Roasted Corn  
Asparagus - Bacon - Lemongrass Sauce

#### Halibut (GF)

Pan-seared - Roasted Baby Potatoes  
Sautéed Spinach - Lime Saffron Sauce  
Orange Gremolata

Select Three

### Chicken Milanese (GF)

Crispy Chicken Breast - Fresh Arugula  
Cilantro - Diced Steak Tomatoes  
Mozzarella - Red Onion - Balsamic Reduction  
Fresh Lemon

### Braised Short Ribs (GF)

Slow Cooked Marinated Short Rib  
Mashed Potatoes - Charred Brussels Sprouts  
Savory Au Jus

### Shrimp & Scallops (GF)

Grilled Shrimp - Sea Scallops - Scallions  
Garlic Herb Risotto - Crispy Pancetta  
Citrus Beurre Blanc

### Shrimp & Crab Fettuccine

Shrimp - Maine Crab Meat - Olive Oil  
Lemon Garlic White Wine Sauce  
Fresh Parsley

### Creamy Lime Chicken (GF)

Chicken Breast - Garden Vegetable Risotto  
Red Pepper Flakes - Lime Cream Sauce

### Rigatoni

Sweet & Fiery Sausage - Sweet Peas  
Black Pepper - Pink Sauce

## Dessert Options

PER PERSON, ADDED TO MENU

### Cake Fee

+\$4 PER PERSON

Fee for bringing cake or dessert from outside the venue. This includes cutting, plating, and decorating. The cake fee will only be charged if the guest brings dessert and doesn't select a dessert package for the event.

### Dessert Package 1

+\$7 PER PERSON

**Served Individually** Vanilla Gelato - Mango Sorbetto

Coffees & Teas

### Dessert Package 2

+\$9 PER PERSON

**Served Family Style** Homemade Tiramisu - Homemade Crème Brûlée

Sea Salt Caramel Cheesecake - Homemade Chocolate Lava Cake

Coffees & Teas

### Dessert Package 3

+\$12 PER PERSON

**Served Individually** Homemade Chocolate Lava Cake - Affogato

Sea Salt Caramel Cheesecake - Homemade Tiramisu - Homemade Crème Brûlée

Homemade Apple Crumble - Vanilla Gelato - Mango Sorbetto

Coffees & Teas - Espresso - Cappuccino

Pricing excludes tax & gratuity

If a dessert package is selected, the cake fee will be waived for any additional desserts brought from outside the restaurant.

## Alcoholic Beverage Options

PACKAGES REFLECT 3-HOUR TIME PERIOD

### Open Bar

BILLED BY CONSUMPTION

Full bar. All alcoholic beverages are billed by consumption and applied to a single tab.

### Cash Bar

GUESTS PAY THEIR OWN

Guests are responsible for paying for their own beverages. Not available for parties of more than 25 people.

### Brunch Package

\$24 PER PERSON

**Brunch Cocktails** Mimosa - Bellini - Kir Royale - House Sangria - Bloody Mary

### House Package

\$27 PER PERSON

**Brunch Cocktails** Mimosa - Bellini - Kir Royale - House Sangria - Bloody Mary

**House Reds** Cabernet, Pinot Noir, Red Blend, Malbec

**House Whites** Chardonnay, Pinot Grigio, Rosé, Sauvignon Blanc, Riesling

**Bottled & Draft Beers**

### Full Bar Package

\$36 PER PERSON

All-inclusive open bar. Guests can order anything including all the cocktails & wines on the drink list. Some exclusive/high price liquors are not included as part of the package.

Pricing excludes tax & gratuity · Price is applied for every guest over the age of 21

## MINIMUM SPEND REQUIREMENTS

We do not charge any room fees & we do not have a minimum headcount requirement to book an event space. Our only requirement is that a minimum expenditure is achieved depending on the availability of the event space. The minimum spend can be met through any combination of food and beverage not including tax or gratuity. If the minimum spend is not achieved through purchase, a charge totaling the difference will be added to the bill. For most parties less than 30 people we can provide room dividers and accommodate them in a semi-private area of the restaurant; these parties have no minimum spend requirement, except on Friday & Saturday nights, when a minimum spend may be determined depending on headcount, setup & availability.

**The minimum spends below apply to parties that wish to book an ENTIRE room or venue for their event.**

|                                     | <b>Event Room</b><br>Accommodates up to 65 seated | <b>Front Dining Room</b><br>Accommodates up to 45 seated |
|-------------------------------------|---------------------------------------------------|----------------------------------------------------------|
| <b>Tuesday – Friday</b> LUNCH       | \$1,500                                           | \$1,000                                                  |
| <b>Tuesday – Thursday</b> DINNER    | \$3,500                                           | \$2,500                                                  |
| <b>Friday &amp; Saturday</b> DINNER | \$4,900                                           | \$3,800                                                  |
| <b>Saturday &amp; Sunday</b> LUNCH  | \$2,400                                           | \$1,900                                                  |
| <b>Sunday</b> DINNER                | \$2,400                                           | \$2,000                                                  |

## ADDITIONAL INFORMATION & SERVICES

### ACCOMMODATIONS

**Linens:** We provide white tablecloths for all of our private events free of charge.

**Menus:** We design and print personalized menus for every event.

**Decor:** A time can be determined for the guest to arrive prior to the event to decorate the space. Staff members will be on site to assist with the decorations and expedite the process.

**Dietary Restrictions:** Our servers will communicate with guests about individual dietary restrictions. There is no need to develop a menu catered to a specific restriction as we will accommodate individual guests with items off the selected menu if necessary.

**Kids:** We have a separate kids party menu that includes a kids entree, soft-drinks, and dessert for \$25 a person.

### PAYMENT & DEPOSIT

**Deposit:** A \$200 deposit is required to bind the date. The deposit is non-refundable, but can be used as a credit at the restaurant at any time.

**Payment:** Balance is due the day of the event in cash, check, or credit card. The final bill will include applicable state taxes and a 20% gratuity. We offer a 3% cash/check discount on the final bill.

### FULL SERVICE CATERING

We offer buffet & catering services for various parties, weddings, and events. We can deliver off premise and/or provide servers/bartenders/cooks to fit your needs.

### QUESTIONS?

If you have any questions, requests, or concerns please send us an email at [borabethel@gmail.com](mailto:borabethel@gmail.com).