Private Events
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HOUSE LUNCH
TWO COURSE $25/THREE COURSE $35/4 COURSE $45

**STARTERS**Choose 2 to be served family style on each dining table or choose 3 items for an additional $5 per person.

**House-Made Margherita or Mushroom Pizza**

*House Made Tomato Sauce, Fior di Latte Mozzarella, Fresh Basil*

**P.E.I. Mussels (Choice of Preparation):**

**Mariniere**

*Garlic, Parsley, White Wine*

**Basquaise**

*Roasted Bell Pepper, Parsley, White Wine, Spanish Chorizo*

**Deviled Eggs**

*Made with Farm Fresh Eggs*

 **Fried Calamari**

*with House-Made Sauce*

**SOUPS & SALADS**Select one to appear on menu.

**Soup of the Day**

*Chef’s Daily Preparation*

 **Field Salad**

*Fresh Seasonal Berries, Feta Cheese, Balsamic Vinaigrette*

 **Berry Kale Salad**

*Sundried Cranberries, Walnuts, Roasted Garlic, Parmesan, Parsley Vinaigrette*

**ENTREES**Select 3 to appear on menu or choose 4 items for an additional $5 per person. \*All accompaniments will be the chef’s selection 24 hours prior to the event date. Vegetarian options available upon request.

**Fish & Chips**

**Beer Battered Chicken Strips**

**White Cheddar Burger**

**Niman Ranch Country Pork Chop**

**Blackened Chicken Sandwich**

**DESSERTS**Select 2 to appear on menu.

**Cheesecake***Seasonal Fruit, Ricotta, Cream Cheese*

**Crème Brulee***Fresh Berries*

**Sorbet with Fresh Fruit***Seasonal Sorbet with Berries*

**TEA & COFFEE**Espresso, coffee, and hot tea will be charged for based on consumption.

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PREMIUM LUNCH
TWO COURSE $35/THREE COURSE $45/4 COURSE $55

 **STARTERS**Choose 2 to be served family style on each dining table or choose 3 items for an additional $5 per person.

**House-Made Shrimp Pizza***House-Made Tomato Sauce, Fior di Latte Mozzarella, Fresh Basil, Prawns*

**Dungeness Crab Cakes**

*Arugula, Red Pepper Aioli*

**P.E.I. Mussels (Choice of Preparation):**

**Mariniere***Garlic, Parsley, White Wine*

**Basquaise***Roasted Bell Pepper, Parsley, White Wine, Spanish Chorizo*

**Mushroom or Leek Tartlet**

*Puff Pastry Baked with Mushrooms or Leeks*

 **SOUPS & SALADS**Select one to appear on menu.

**Soup of the Day**

*Chef’s Daily Preparation*

 **Grilled Calamari**

*Oregano, Kalamata Olives*

**Caesar Salad**

*Garlic Croutons, Parmesan Cheese, Anchovies, Caesar Dressing, Lemon Wedge*

 **ENTREES**

Select 3 to appear on menu or choose 4 items for an additional $5 per person. \*All accompaniments will be the chef’s selection 24 hours prior to the event date**.** Vegetarian options available upon request.

**Pan Roasted Salmon

Seafood Pasta**

**NY Steak**

**Niman Ranch Country Pork Chop**

**Roasted Chicken**

 **DESSERTS**Select 2 to appear on menu.

**Chocolate Soufflé**

**Cheesecake***Seasonal Fruit, Ricotta, Cream Cheese*

 **Crème Brulee**

*Fresh Berries*

**Sorbet with Fresh Fruit**

*Seasonal Sorbet with Berries*

 **TEA & COFFEE**Espresso, coffee, and hot tea will be charged for based on consumption.

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HOUSE DINNER
THREE COURSE $50/4 COURSE $60

 **STARTERS**Choose 2 to be served family style on each dining table or choose 3 items for an additional $5 per person.

**House-Made Margherita or Mushroom Pizza**

*House Made Tomato Sauce, Fior di Latte Mozzarella, Fresh Basil*

**P.E.I. Mussels (Choice of Preparation):**

**Mariniere**

*Garlic, Parsley, White Wine*

**Basquaise**

*Roasted Bell Pepper, Parsley, White Wine, Spanish Chorizo*

**Bruschetta**

*Tomatoes, Basil, Garlic, Olive Oil*

**Deviled Eggs**

*Made with Farm Fresh Eggs*

**SOUPS & SALADS**Select one to appear on menu.

**Soup of the Day**

*Chef’s Daily Preparation*

 **Field Salad**

*Fresh Seasonal Berries, Feta Cheese, Balsamic Vinaigrette*

 **Artichoke Salad**

*Crispy Artichoke Hearts, Mixed Greens, Parmesan, Vinaigrette*

**ENTREES**Select 3 to appear on menu or choose 4 items for an additional $5 per person. \*All accompaniments will be the chef’s selection 24 hours prior to the event date. Vegetarian options available upon request.

 **Pan Roasted Rock Cod**

**Grilled Salmon**

**Southern Fried Chicken**

**NY Steak**

**Niman Ranch Country Pork Chop**

**DESSERTS**Select 1 to appear on menu.

**Ice Cream Sundae**

*Mitchell’s Vanilla Bean Ice Cream, Caramel, Chantilly Cream*

**Crème Brulee**

*Fresh Berries*

**Sorbet with Fresh Fruit**

*Seasonal Sorbet with Berries*

**TEA & COFFEE**

Espresso, coffee, and hot tea will be charged for based on consumption.

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PREMIUM DINNER
THREE COURSE $75/4 COURSE $85

 **STARTERS**

Choose 2 to be served family style on each dining table or choose 3 items for an additional $8 per person.

**Oysters on the Half Shell**

*Mignonette, Cocktail Sauce*

**House-Made Shrimp Pizza**

*House-Made Tomato Sauce, Fior di Latte Mozzarella, Fresh Basil, Prawns*

**Smoked Salmon Quesadilla**

*House Made Tortilla, Cream Cheese, Capers*

**Shrimp Cocktail**

*Cocktail Sauce*

**Crab Cake**

*Arugula, Red Pepper Aioli*

**Bacon Wrapped Prawns**\*Add $5.

*with Applewood Smoked Bacon*

**SOUPS & SALADS**

Choose 2 to appear on menu.

 **Soup of the Day***Chef’s Daily Preparation*

**Caesar Salad**

*Parmesan Cheese, House-Made Croutons, White Anchovy*

**Grilled Marinated Calamari Salad***Oregano, Garlic, Olive Oil, Kalamata Olives*

**Artichoke Salad***Crispy Artichoke Hearts, Mixed Greens, Parmesan, Vinaigrette*

**ENTREES**

Select 3 to appear on menu or choose 4 items for an additional $8 per person. \*All accompaniments will be the chef’s selection 24 hours prior to the event date. Vegetarian options available upon request.

 **Seared Ahi Tuna**

**Grilled Salmon**

 **Shrimp Pasta**

**8 Ounce Filet Mignon**

**Niman Ranch Country Pork Chop**

**Chef’s Seasonal Selection**

**DESSERTS**Select 2 to appear on menu.

**Chocolate Soufflé***Served Warm with Fresh Whipped Cream*

**Cheesecake***Seasonal Fruit, Ricotta, and Cream Cheese*

**Crème Brulee***Fresh Berries*

**Sorbet with Fresh Fruit**

 **TEA & COFFEE**
Espresso, coffee, and hot tea will be charged for based on consumption.

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COCKTAIL RECEPTIONS

Open Call Bar: $39 per person (by the hour)

Open Premium Bar: $55 per person (by the hour)

Passed House Hors d'Oeuvres: $45 per person (by the hour)

Premium House Hors d'Oeuvres: $55 per person (by the hour)

$5 discount per person for groups who have a sit down dinner following the cocktail reception.

Chef’s choice mini dessert will be served with hors d’oeuvres.

Platter pricing available upon request (minimum $500 order).

**HOUSE HORS D’OEUVRES**Choose up to 6.

Goat Cheese Croquette

Mini Tartlets (choice of Leek, Mushroom, or Goat Cheese)

Bruschetta

Pot Stickers (choice of Pork, Vegetable, or Chicken)

Vegetable Spring Rolls

House-Made Margherita Pizza

House-Made Mushroom Pizza

Fish and Chips Bites

 **GLUTEN FREE OPTIONS**

Pork or Chicken Skewers

Beef Meatballs with House-Made Marinara Sauce

Soup Shooters (Chef’s Seasonal Selection)

Endive Salad Bites

Cucumber Bruschetta

Fresh Fruit Skewers

**PREMIUM HORS D’OEUVRES**

Choose up to 5.

Salmon Cakes

Cheese Board with Bread, Fruit, and Crackers

Fried Calamari with Basil Aioli

Smoked Salmon Crostini with Dill Cream Cheese

House-Made Shrimp Pizza
Fried Calamari with Basil Aioli

**GLUTEN FREE OPTIONS**

Sausage and Cheese Stuffed Mushrooms

Lamb Meatballs with Greek Yogurt Sauce

Prawns Wrapped in Bacon

Potato Wrapped Shrimp

Shrimp Cocktail

Oyster Shooters

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BUYOUTS
Available during breakfast, lunch, and weekday evenings.

Sunday through Thursday, 6:30 AM to 5 PM: Minimum of $15,000 for groups of up to 200 guests.

Sunday through Thursday, 5 PM to Close: Minimum of $20,000 for groups of up to 200 guests.

Friday or Saturday Evenings: Minimum of $35,000 for groups of up to 200 people.