

# Fall-Winter

## Cocktail Hour

Seasonal Cuisine prepared from September 14th - December 31st

### Butler Passed ~ Hot

Items are all priced per piece

#### Mini Salmon Slider

Old Bay Aioli  
7

#### Clam Chowder Shooter

House Made Oyster Cracker  
7

#### Mini Stuffed Quahogs

Lemon  
7

#### Chicken Skewer **GF/DF**

Lemon-Thyme, Roasted Garlic Aioli  
7

#### Thai Chicken Meatball **GF/DF**

Coconut-Curry Sauce  
8

#### Mac and Cheese Bite

Three Cheese, Bacon Jam  
7

#### Crispy Coconut Chicken

Mango-Pineapple Salsa  
7

#### Polenta Square **GF**

Wild Mushroom Ragu, Gruyere  
7

#### Crispy Four Cheese Sacchetti

Truffle Parmesan Cream  
7

#### Blackened Jumbo Shrimp **GF/DF**

Avocado-Pineapple Salsa  
7

#### Portobello Fries

Herbed Aioli  
7

#### Hot Honey Chicken Bite

Cornbread Muffin, Mashed Potatoes  
7

#### Buffalo Brussels Sprouts

Blue Cheese Mousse  
7

#### Meatball Slider

Aged Provolone, San Marzano Tomatoes  
7

#### Bolognese Flatbread

3 Meat Ragu, Mozzarella, Arugula, Basil  
7

#### Hoisin Braised Pork Belly Pop **GF/DF**

Scallions  
8

#### Grilled Chili Lime Steak Taco

Roasted Tomato Salsa, Cotija, Red Onion  
8

#### Angus Beef Slider

Truffle Aioli, Shaved Parmesan, Arugula  
8

#### Crab Cake

Old Bay Tartar Sauce  
8

#### Veal Meatball

Broccoli Rabe Pesto  
8

#### Gourmet Grilled Cheese

Fig Jam, Crispy Bacon, Balsamic Onions, Gruyere  
8

#### Pork Belly Burnt Ends GF

House Made Pickled Watermelon Rind  
8

#### Duck Croquette

Fennel Slaw  
9

#### Lamb Meatball **GF**

Roasted Tomato, Red Onion, Tzatziki  
9

#### Seared Scallop **GF/DF**

Bacon Vinaigrette  
9

#### Lobster & Bacon Corn Fritter

Mustard Dipping Sauce  
9

#### Baked Scallop

Pancetta-Sourdough Crumbs  
10

#### Crispy Calamari Taco

Creamy Slaw, Sriracha Aioli, Cilantro  
10

#### Mediterranean Grilled Lamb Lollipop **GF/DF**

Rosemary, Avocado Oil  
10

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## Cocktail Hour

### Butler Passed ~ Cold

Items are all priced per piece

Chilled Roasted Atlantic Salmon **GF/DF**  
Chili, Shallot, Cucumber Relish  
7

Prosciutto Wrapped Artisan Greens **GF**  
Dijon, Parmesan  
7

Burrata Crostini  
Honeycomb, Mint, Orange Zest  
7

Lemon Poached Jumbo Shrimp **GF/DF**  
House Cocktail Sauce  
7

\*Beef Tenderloin Crostini  
Horseradish Cream  
7

\*Chilled East Coast Oyster **GF/DF**  
Melon-Cucumber Salad, Sweet & Sour Aioli  
8

Garlic Confit & Mushroom Toast  
Whipped Goat Cheese, Honey, Thyme  
8

Grilled Octopus Salad **GF/DF**  
Lemon-Oregano Vinaigrette  
8

\*Tuna Poke Nachos  
Wontons, Seaweed Salad, Marinated Cucumber, Avocado  
9

\*Tuna Flatbread  
Scallion Pancake, Wasabi, Spicy Aioli, Watercress  
9

\*Sesame Tuna Sashimi **GF/DF**  
Wasabi Aioli, Seaweed Salad, Pickled Ginger  
10

\*Steak Tartare **DF**  
Wagyu Beef, Capers, Shallot, Honey-Truffle Aioli  
10

\*Caviar Cone  
Oscietra Caviar, Waffle Cone, Herb-Parmesan Custard  
10

Two Bite Lobster Roll  
Brown Butter Aioli  
11

### Butler Passed ~ Vegetarian

Items are all priced per piece

Grilled Mediterranean Flatbread  
Naan, Red Pepper Hummus, Olives, Feat, Red Onion  
7

Quinoa Arancini **GF**  
Mozzarella, Smoked Tomato Jam  
7

Shaved Brussel Sprout Toast  
Lemon Ricotta, Golden Raisins  
7

Broccoli Quinoa & Feta Fritters  
Marinara Sauce  
7

Loaded Avocado Quesadilla **V**  
Roasted Vegetables, Black Beans, Cilantro  
7

Falafel Bites **GF/V**  
Spiced Chick Pea, Lemon Hummus, Parsley  
7

Vegan "BLT" **V**  
Coconut Bacon, Butter Lettuce, Tomato Jam  
7

Caesar Salad Arancini  
Spinach, Parmesan  
7

Plant Based Carne Asada **GF/V**  
Chili-Lime, Avocado Salsa Verde  
7

Zucchini Tortilla **GF**  
Baby Arugula, Heirloom Tomato, Goat Cheese  
7

Watermelon Sashimi **GF/V**  
Toasted Sesame Seeds  
7

Fig Flatbread  
Caramelized Onion, Gorgonzola, Aged Balsamic  
8

Roasted Pumpkin Bisque **GF/V**  
Toasted Pumpkin Seeds  
8

Mushroom Mozzarella Stick  
Caramelized Onion Ranch  
8

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## Cocktail Hour Stationary Displays

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### Artisanal Cheese & Seasonal Fruits

Chef's Selection of Regional Artisan Style Cheese  
Balsamic Onion Jam, Honey, Horseradish Mustard  
Grilled Breads, Assorted Crackers  
27 per person

### Mediterranean

Rosemary Marinated Mixed Olives  
Roasted Tomatoes, Artichoke Hearts, Grilled Vegetables  
Roasted Red Pepper Hummus, Smoked Paprika  
Artichoke-Spinach Dip, Greek Yogurt, Lemon, Garlic  
Baba Ghanoush, Tahini  
Lentil Salad, Roasted Asparagus, Tomato, Thyme Vinaigrette  
Grilled Pita, Rosemary Focaccia  
26 per person

### New England Charcuterie & Cheese Board

Sliced Cured Meats, Champagne Pate  
Local Artisan Cheeses  
Pickled Carrots, Red Onions, Cauliflower  
Stuffed Olives, Gorgonzola, Peppadew Peppers  
Garlic & Oregano Marinated Mushrooms  
Grain Mustard, Truffle Honey, Fig Jam  
Sliced Banquettes, Rosemary Focaccia  
28 per person

### Classic Cape Cod

Clam Chowder, Native Clams, Potato, Thyme  
Soft Lobster Taco, Cabbage Slaw, Avocado Cream  
Petit Seafood Cakes, Remoulade  
Beer Battered Local Fish, Cole Slaw  
Mini Stuffed Quahogs  
House Tartar Sauce, Lemon  
34 per person

### Seafood Ceviche Bar

Shrimp  
Lemon, Lime, Red Onion, Cucumber, Jalapeno, Tomato  
  
\*Tuna Poke  
Ahi Tuna, Red Onion, Avocado, Capers, Jalapeno, Cilantro

\*Scallop Coconut-Lime  
Ginger, Lime, Red Onion, Tomato, Chives

\*Salmon Jalapeno  
Lime, Tomato, Cilantro, Avocado, Onion

Tortilla Chips, Plantain Chips, Cape Cod Chips

30 per person

### Raw Bar

We recommend 3 pieces per person

### Jumbo Chilled Shrimp

Tomato-Horseradish Sauce, Remoulade  
7 per piece

### \*Local Oysters

Aged Sherry Mignonette, Lemon  
6 per piece

### \*Littleneck Clams

Fresh Horseradish  
5 per piece

### Raw Bar Enhancements

#### Chilled Native Lobster Tail

Lemon-Basil Aioli  
Market Price

#### Jumbo U8 Shrimp

8 per piece

#### Cracked Jonah Crab Claws

Mustard Sauce  
13 per person

#### Chilled Seafood Salad

Shrimp, Local Clams, Sea Scallops, Calamari  
Peppers, Tomatoes, Chives, EVOO, Lemon Juice  
13 per person

### Walking Raw Bar

An authentic Raw Bar experience  
Select from items above  
We Recommend 1 Attendant Per 100 Guest  
Attendant Fee \$175

### Oyster Shucker \$650 per 100 guests

30 day minimum notice required, based on availability  
200 piece minimum required

### \*Black River Caviar

Serving Size is 1/2 teaspoon  
Cape Cod Potato Chips, Blini  
Crème Fraiche, Egg Whites & Yolks, Red Onion, Chives

**Tradition Oscietra**, 250-gram tin, 65 servings per tin 1,200

**Royale Oscietra**, 250-gram tin, 65 servings per tin 1,800

**Imperial Oscietra**, 250-gram tin, 65 servings per tin 2,500

**Royale Oscietra**, 500-gram tin, 130 servings per tin, 3,500

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## Cocktail Hour Stationary Displays

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### Stationary Displays

#### Grilled Flatbreads

Choice of Three

#### Shaved Brussel Sprouts

Mozzarella, Black Pepper, Truffle Oil

#### Caprese

Heirloom Tomatoes, Lemon Ricotta, Sumac

#### Shrimp Scampi

Cured Tomatoes, Sliced Garlic, Sweet Onion, Parsley

#### Potato

Sliced Yukon Potato, Caramelized Onion  
Gruyere, Rosemary

#### Lobster

Grilled Corn, Thyme, Zucchini, Provolone  
Mozzarella, Fontina

#### Margherita

San Marzano Tomatoes, Local Mozzarella, Basil, EVOO

#### Duck Confit

Boursin Cheese, Roasted Gold Tomatoes, Caramelized  
Onions, Zucchini, Red Wine Syrup

#### Grilled Vegetable

Sun Dried Tomato Pesto, Burrata Mozzarella

#### Butternut Squash

Basil Pesto, Kale, Chicken Sausage, Ricotta

#### Prosciutto

Fig Jam, Caramelized Onions, Goat Cheese, Arugula

**\*Gluten Free Dough Available upon request**

27 per person

### Flatbread Add-Ons

#### House Wings

Bone-In or Boneless

Honey BBQ, Buffalo, Garlic Parmesan  
Carrots, Celery, Blue Cheese or House Ranch

6 per person

#### Caesar Salad

Crisp Romaine, Homemade Croutons, Pecorino  
Sundried Tomatoes, Caesar Vinaigrette

5 per person

### Pastrami Carving Station

Deli Spicy Mustard, Whole Grain Mustard, Rye Bread

Half Sour Pickles, Local Swiss Cheese, Coleslaw

28 per person

### Boos Block

Choice of One

#### Butter Block

Vermont Butter, Lemon Zest, Fig Jam  
Hot Honey, Thyme, Sea Salt

#### Hummus Block

Cherry Tomatoes, Cucumber, Kalamata Olives, Dill  
Feta Cheese, Red Onion, Grilled Naan Bread

#### Goat Cheese Block

Maple Brook Goat Cheese, Lemon Zest  
Fig Jam, Hot Honey, Sea Salt

#### Roasted Garlic Block

Vermont Butter, Thyme, Lemon Zest  
Calabrian Chilies, Basil, Honey

Grilled Breads, Assorted Crackers

16 per person

### Panini

Choice of Three

#### Smoked Caprese

Vine Ripe Tomato, Fresh Basil, Smoked Mozzarella  
Sourdough

#### Chicken

Cheddar Cheese, Spinach, Honey Mustard,  
Pretzel Bun

#### Mortadella-Artichoke

Whipped Ricotta, Mortadella, Grilled Artichoke  
Country White

#### Pulled Pork

Shredded Cheddar, Charred Red Onions, BBQ Sauce  
French Bread

#### Jerk Swordfish

Mango Chutney, Mayo, Pepper Jack Cheese, Brioche

#### Ham

Spinach, Brie, Honey Mustard, Sourdough

#### Grilled Cheese

Cheddar Cheese, Bacon, Avocado, Texas Toast

#### Cheese Steak

Shaved Beef, Caramelized Onion, Aged Cheddar  
Banquette

#### Tofu Reuben

Swiss Cheese, Sauerkraut, Thousand Island, Marble Rye

#### Grilled Veggie

Portobello, Red Peppers, Spinach, Summer Squash  
Goat Cheese Ciabatta

24 per person

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## Three Course Plated Dinner

### First Course

Choice of One

Grilled Romaine Salad (Pre-Set Option)

Asiago Flatbread Croutons, Basil Cured Tomatoes, Caesar Vinaigrette, Aged Balsamic

Mixed Greens Salad **GF**

Roasted-Beets & Citrus Supremes, Whipped Ricotta, Citrus Vinaigrette

Baby Arugula Salad **GF**

Frisée, Roasted Chick Peas, Oven Roasted Tomato, Parmesan Crisps, Lemon-Shallot Vinaigrette

Fall Panzanella

Baby Kale, Delicata Squash, Apples, Toasted Sourdough, Goat Cheese, Maple Cranberry Vinaigrette

Spinach Salad **GF**

Roasted Apples, Toasted Pumpkin Seeds, Great Hill Blue Cheese, Apple Bacon Vinaigrette

Burrata Salad (Pre-Set Option)

Honey Caramelized Pear, Baby Arugula, Cured Ham, Toasted Ciabatta

New England Clam Chowder

Native Clams, Light Cream, Thyme

Corn Chowder

Yukon Gold Potatoes, Fennel, Crisp Bacon, Chive Oil

Griddled Crab Cakes

Roasted Butternut Squash Succotash, Roasted Garlic Aioli, Arugula, Radish

Assorted Local Artisan Breads, Butter

### Entrée

Pricing is inclusive of First Course, Entrée and Plated Dessert

Highest price prevails when selecting two proteins and a vegetarian entrée for the full guest count

*Entrée counts are to be included with final guest count due 14 days prior to the event*

Seared Petit Filet Mignon & Short Rib Wellington Ravioli

Roasted Carrot Puree, Spinach, Mushrooms, Truffle Parmesan Cream

130

Grilled Beef Tenderloin **GF**

Smoked Parsnip-Celery Root Puree, Asparagus, Wild Mushroom Dijon Sauce

128

10oz. Grilled Black Angus New York Strip **GF**

Honey-Bacon Roasted Brussels Sprouts, Yukon Gold Gratin Potatoes, Aged Balsamic

124

Center Cut Ribeye **GF**

Smoked Pancetta, Sweet Potato Hash, Garlic Spinach, Thyme Jus

118

Braised Boneless Short Rib **GF**

Truffle Polenta Cauliflower Torta, Roasted Root Vegetables, Red Wine Sauce

100

Pan Seared Scallops & Butter Braised Local Lobster **GF**

Creamy Polenta, Roasted Seasonal Root Vegetables, Lemon-Vanilla Emulsion

145

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# Fall-Winter

## Three Course Plated Dinner

### Entrée

Pricing is inclusive of First Course, Entrée and Plated Dessert

Highest price prevails when selecting two entrees and a vegetarian entrée for the full guest count

#### Petit Filet Mignon & Butter Braised Local Lobster **GF**

Lemon Herb Risotto Cake, Broccolini, Lemon Butter  
140

#### Petit New York Strip & Grilled Swordfish **GF**

Chive-Yukon Potato Mash, Grilled Asparagus, Aged Balsamic, Lemon-Basil Sauce  
130

#### Seared Scallops

Wild Mushroom Orzo Pilaf, Butternut Squash Caponata, Chive Butter  
129

#### Seared Striped Bass **GF**

Mediterranean Style Quinoa, Roasted Vegetable Caponata, Micro Salad  
116

#### Miso-Glazed Halibut **GF/DF**

Roasted Pee Wee Potatoes, Smoked Ham & Pearl Onion Hash, Zucchini, Bacon, Dashi Broth  
118

#### Grilled Swordfish Steak **GF/DF**

Chorizo-Herb Farro Risotto, Garlic Spinach, Crispy Shallots, Basil Oil  
112

#### Pan Roasted Cod

Bacon-Corn Chowder, Wilted Kale, Littleneck Clams, Sour Dough Croutons, Smoked Paprika Oil  
108

#### Seafood Stuffed Shrimp

Roasted Harvest Paella, Sautéed Spinach, Lemon Butter  
106

#### Cedar Roasted Loch Duart Salmon **GF/DF**

Orange-Fennel-Radish Salad, Asparagus, Olive-Caper Relish, Tomato Oil  
98

#### Herb Roasted Natural Chicken **GF**

Curried Pumpkin Puree, Braised Leeks, Peptita Gremolata, Dried Cranberries, Swiss Chard  
90

#### Seared Boneless Free-Range Chicken Breast **GF**

Whipped Sweet Potatoes, Caramelized Apple, Fennel Parsnip Ragu, Apple Cider Jus  
90

#### Mushroom Bolognese **DF/V**

Mixed Wild Mushrooms, Crushed Tomatoes, Herbs, Rigatoni  
75

#### Butternut Squash Lasagna

Spinach, Caramelized Onions, Herb Ricotta, Roasted Garlic Nage  
75

#### Lemon Ginger Tofu **V**

Lemongrass Broth, Mushroom Speckled Rice, Basil  
75

**Additional 3rd "Protein" entree will cost \$18 per person**

**Tableside Ordering "Entrée Only" will be an additional \$25 per person with Menu Cards included**

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## Dessert

Choice of One

### Individual Milk n' Cookie

Vanilla Cream, Cookie Crumbs

### Cappuccino Torte

Chocolate Sponge Cake, Chocolate Mousse, Coffee Cinnamon Cream, Chocolate Glaze

### Apple & Cranberry Galette

Buttered Rum Caramel, Mint

### Turtle Trifle

Chocolate Cake Crumble, White Chocolate Mousse, Caramel, Chocolate Sauce

### Pumpkin Panna Cotta **GF**

Caramel Sauce, Spiced Whipped Cream

### Chocolate Decadence **GF**

Coffee Crème Anglaise, Whipped Cream, Mint

### Ginger Cake

Caramelized Pineapple, Crème Anglaise

### Tahitian Vanilla Cheesecake

Chocolate Base, Amarena Cherry Sauce

### Tableside Coffee and Tea Service

## After Dinner Snacks

Served on Station

After Dinner Snacks are open for 1 hour & available until midnight, excluding bonfires

### Pretzels

Traditional, Salted & Plain

Pretzel Bites, Parmesan

Chocolate Covered

Honey Mustard, Smoked Gouda, Tomato-Basil

14 per person

### Chips & Dips

House Plain, Corn Tortilla,

Sweet Potato & Pita Chips

Guacamole, Smokey Tomato Salsa

Sour Cream Onion & Roasted Red Pepper Hummus

14 per person

### Popcorn

Original, Lightly Salted & Butter

Caramel with Chocolate Chips

Old Fashioned Popcorn Balls

Mini M&M's, Oreo Pieces

Chili Lime, Ranch, Cheddar Cheese

13 per person

### Make Your Own Nachos

Individual Bags of Fritos, Doritos Nacho Cheese

Cheetos, Cape Cod Chips

Braised BBQ Short Rib & House Made Chili

Guacamole, Smokey Tomato Salsa, Aged Cheddar

Lettuce, Onion, Sour Cream, Cilantro

15 per person

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## After Dinner Snacks

### Passed Late Night Snacks

Passed for 1 hour & available until midnight

#### Savory Bites

Beef Slider, Aged Cheddar, Ketchup, Pickle  
Soft Pretzel Bites, Honey Mustard  
French Fries, Ketchup  
Sausage & Peppers  
Buttermilk Fried Chicken & Waffles, Hot Honey  
3 Cheese Pizza  
Bacon, Egg & Cheese Slider  
Bone-In Buffalo Chicken Wings, Ranch  
Loaded Tater Tots, Cheese, Sour Cream, Bacon  
Truffle Butter Popcorn **GF**

8 per person

#### Sweet Tooth

S'more Skewers  
Traditional Ice Cream Sandwich  
Mini Warm Cookies  
Grilled Pineapple Skewer, Caramel Sauce  
Chocolate & Strawberries Cup  
Traditional Whoopie Pie  
Cookiewiche  
Red Velvet Push Pop, Cream Filling

8 per person

### Late Night Stations

Open for 1 hour & available until midnight  
Excluding bonfires

#### Churros

Traditional, Cinnamon Sugar  
Chocolate Ganache, Strawberry Sauce  
Caramel, Dulce De Leche  
Mini Marshmallows, Toasted Coconut  
Fruity Pebbles, Sprinkles, Crushed Oreos  
Graham Crackers

16 per person

### Late Night Stations

Open for 1 hour & available until midnight  
Excluding bonfires

#### Chicken Tenders & Fries

Regular & Sweet Potato Fries  
Ketchup, Honey Mustard, BBQ, Ranch

16 per person

#### Grilled Pizza

Three Cheese, Tomato Sauce, Mozzarella Blend, Basil  
Classic Pepperoni, Tomato Sauce, Mozzarella Blend, Pepperoni  
BBQ Chicken, Red Onion, Smoked Gouda-Mozzarella

20 per person

#### Far East Takeout

Crab Stuffed Wonton  
Vegetable Spring Roll  
Grilled Thai Chicken Satay  
Sweet Chile, Tamari Soy Sauce, Spicy Mustard  
To Go Boxes & Chopsticks

22 per person

#### Slider

*Choice of Three*  
Beef Slider, Aged Cheddar, Ketchup, Pickle  
Chicken Parmesan, Mozzarella  
BBQ Pulled Pork, Sweet & Sour Coleslaw  
Meatball, Parmesan  
Crab Cake, Crispy Bacon, Old Bay Aioli  
Eggplant Parmesan, Mozzarella

20 per person

#### Mac & Cheese

Traditional 3 Cheese  
Queso  
Buffalo  
Chopped Bacon, Pepperoni, Ground Sausage, Chives  
Jalapenos, Broccoli, Asparagus, Caramelized Onion  
Tomato, Crushed Cheez-Its, Parmesan, Hot Sauce

18 per person

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