

# SIT-DOWN MENU

## OPTION #1

\$46 PER PERSON FOR 3 HOURS  
PLUS TAX + GRATUITY

### CHOICE OF:

2 SALADS  
3 ENTREES  
2 DESSERTS

(SOME ENTRÉE ITEMS @ ADDITIONAL COST)

## OPTION #2

\$50 PER PERSON FOR 3 HOURS  
PLUS TAX + GRATUITY

### CHOICE OF:

2 APPETIZERS  
2 SALADS  
3 ENTREES  
2 DESSERTS

(SOME ENTRÉE ITEMS @ ADDITIONAL COST)

# APPETIZERS

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**GF MOLCAJETE**  
GUACAMOLE GROUND IN A  
TRADITIONAL "PIG" LAVA  
BOWL

**\*\*SUSHI TUNA**  
ON CRISPY WONTONS W/  
AVOCADO ASIAN SLAW &  
WASABI

**CALAMARI**  
W/ A CHIPOTLE  
REMOULADE

**\*THAI STEAK  
STICKS**  
CHILI RUBBED W/ A SPICY  
PEANUT DIPPING SAUCE  
ON A COOL CUCUMBER  
SALAD

**FRENCH ONION  
SOUP**  
W/ A JARLSBERG  
CRUST

**ASIAGO GARLIC  
BREAD**  
DRIPPING WITH ASIAGO  
CHEESE & A MARINARA  
SAUCE FOR DIPPING

**FRENCH FRIES  
(CHOOSE ONE)**  
BIG PLATTER  
MELTED CHEDDAR  
CHILI CHEDDAR  
CHEDDAR BACON  
TRUFFLE PARMESAN  
SWEET POTATO

**JUMBO WINGS  
(CHOOSE ONE)**  
BUFFALO BBQ  
ASIAN HOT  
"PAINTED" W/ ALL THE  
SAUCES

**GF STEAMED  
LITTLENECK CLAMS**  
PANCETTA, TOMATO, &  
JALAPENOS, IN A TEQUILA  
LIME BROTH

**GF MUSSELS**  
GARLICKY & SIZZLING  
IN AN IRON SKILLET

**FRIED MOZZARELLA**  
W/ HOMEMADE MARINARA

**3 BEAN NACHOS  
(CHOOSE ONE)**  
PICO DE GALLO | SOUR  
CREAM | GUACAMOLE  
SHREDDED CHICKEN  
BUFFALO CHICKEN  
VEGETARIAN  
BBQ PULLED PORK  
STEAK NACHOS

**JUMBO LUMP  
CRAB CAKES**  
W/ A SPICY REMOULADE

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# SALAD

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**GF SIMPLE GREENS**  
ORGANIC MESCLUN | CHERRY TOMATOES |  
HOUSE BALSAMIC DRESSING

**CAESAR**  
HEARTS OF ROMAINE | SHAVED REGGIANO | GARLIC CROUTONS

**GF ROASTED BEET & GOAT CHEESE**  
BABY ARUGULA | BALSAMIC REDUCTION

**GF APPLE BRIE & WALNUT**  
MESCLUN GREENS | RED WINE VINAIGRETTE

**GF CHOPPED SALAD**  
MESCLUN GREENS | LENTILS | TOMATOES | CARROTS  
ONIONS | GORGONZOLA | RED WINE VINAIGRETTE

**GF MANGO AVOCADO PECAN GOAT CHEESE SALAD**  
BABY SPINACH | RED WINE VINAIGRETTE

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# ENTREES

## **GF IRON SKILLET ROASTED CHICKEN**

ORGANIC FREE RANGE CHICKEN SPLIT ROASTED IN AN IRON SKILLET | LEMON & ROSEMARY PAN JUICES | GRILLED LOCAL SEASONAL VEGGIES | ROASTED POTATOES

## **BUTTERMILK FRIED CHICKEN**

HOME BATTERED FRIED CHICKEN | BROWN GRAVY | POTATO SALAD | PARMESAN PEPPER CORN ON THE COB

## **GF ARROZ CON POLLO**

THE CLASSIC LATIN CHICKEN DISH W/ CHORIZO SAUSAGE | BLACK BEANS | YELLOW RICE | PEAS | CARROTS | CORN

## **THE DRAGON BOWL**

BROWN RICE STIR-FRY | MUSHROOMS | MIXED LOCAL VEGGIES | SRIRACHA | SOY SAUCE

## **A SIMPLE LINGUINE**

BABY HEIRLOOM TOMATOES | MOZZARELLA | BASIL | GARLIC & OIL

## **GF \*GRILLED 18 OZ. PRIME NY STRIP STEAK**

**(ADDITIONAL CHARGE)**

TRUFFLE POTATO AU GRATIN | SAUTÉED SPINACH

## **\*SESAME ENCRUSTED AHI TUNA**

**(ADDITIONAL CHARGE)**

ROASTED SWEET POTATOES | GARLIC SPINACH | HOISIN BBQ | HOT MUSTARD SAUCE

## **\*MARINATED SKIRT STEAK**

**(ADDITIONAL CHARGE)**

MASHED POTATOES | ROASTED BROCCOLI | CRISPY FRIED ONIONS

## **CHICKEN MARSALA**

ROASTED MUSHROOM MARSALA WINE SAUCE | CAPELLINI CAKE | HARICOT VERT

## **BAKED GNOCCHI MAC & CHEESE**

CHEDDAR CHEESE | PARMESAN CHEESE | SPINACH | BACON

GF = GLUTEN FREE CHOICE

# DESSERT

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## **BANANA CHEESECAKE CHIMICHANGA**

W/ CARAMEL & CHOCOLATE SAUCE

## **SALTED CARAMEL CAKE**

W/ VANILLA ICE CREAM

## **BROWNIE BOMBER**

W/ VANILLA OR CHOCOLATE ICE CREAM

## **MAKE YOUR OWN ICE CREAM SANDWICH**

CHOCOLATE CHIP COOKIES CHOICE OF VANILLA ICE CREAM WHIP CREAM AND HOT FUDGE

## **NY STYLE CHEESECAKE**

SERVED W/ FRESH BERRIES

## **APPLE CRANBERRY CRUMB PIE**

CHOICE OF VANILLA

## **FLOURLESS CHOCOLATE CAKE**

(GLUTEN FREE CHOICE)

## **CRÈME BRULÉE**

W/ ALMOND BISCOTTI

## **RICE PUDDING ZEPPLES**

RICE PUDDING IN A ZEPPLE BATTER FRIED WITH CINNAMON W/ CHOCOLATE, CARAMEL AND VANILLA BEAN ANGLAISE DIPPING SAUCES

## **CHOCOLATE PEANUT BUTTER PIE**