

SIT-DOWN

MENU

OPTION #1

\$44 PER PERSON FOR 3 HOURS
PLUS TAX + GRATUITY

CHOICE OF:

2 SALADS
3 ENTREES
2 DESSERTS

(SOME ENTRÉE ITEMS @ ADDITIONAL COST)

OPTION # 2

\$48 PER PERSON FOR 3 HOURS
PLUS TAX + GRATUITY

CHOICE OF:

2 APPETIZERS
2 SALADS
3 ENTREES
2 DESSERTS

(SOME ENTRÉE ITEMS @ ADDITIONAL COST)

APPETIZERS

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

SALAD

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

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

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