



Hors d'Oeuvres (Buffet Style)

Bruschetta – Toasted baguette slices topped with a blend of fresh tomatoes, basil, garlic, and olive oil

Charcuterie Board – A curated selection of fine cheeses, cured meats, and seasonal fruits

Bread Service

Freshly baked artisan rolls served with honey butter

Salad Course (Plated - choose one)

House Salad – Mixed greens with cherry tomatoes, cucumbers, red onions and house vinaigrette

Caesar Salad – Crisp romaine lettuce with parmesan, croutons, and Caesar dressing

Entrée Course (Plated - choose one)

Grilled Lemon Herb Chicken – Marinated in a blend of fresh herbs, lemon, and garlic, served with a zesty lemon vinaigrette. Accompanied by creamy potatoes au gratin and sautéed garlic green beans

Bourbon-Glazed Salmon – Tender salmon fillet brushed with a rich brown sugar and Buffalo Trace bourbon glaze, paired with garlic mashed potatoes and grilled asparagus

Penne alla Vodka – Pasta in a creamy tomato vodka sauce with fresh basil and a side of garlic bread

Mushroom Risotto – Creamy arborio rice with mushrooms and parmesan cheese, served with a side of garlic bread

Dessert

Layered Chocolate and Vanilla Cake – Moist layers of rich chocolate and classic vanilla cake with chocolate buttercream frosting.

Beverages

Assorted soft drinks and coffee included

Children's Menu (ages 3-12 - choose one)

Chicken Tenders with Fries

Grilled Chicken Salad

Mini Cheese Pizza with Apple Slices

Dessert and beverage options are the same as the main menu.

Pricing

\$75 per adult / \$30 per child - includes tax and gratuity

***Consumer Advisory:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Our kitchen uses nuts and nut-based ingredients. While we take precautions, we cannot guarantee that our dishes are free of allergens.*