



BANQUET EXPERIENCE

\$135 per guest • Available for parties of 10 or more

FIRST COURSE

COLD APPETIZERS

Savory Profiterole Platter

salmon, pastrami, turkey

Tuna Tartare

tuna, avocado, house dressing, sesame seed, toasted bread

Burrata with Tomatoes & Strawberries

burrata, seasonal tomatoes, strawberries, sun-dried tomato oil, balsamic glaze

Cold Mezze Platter

hummus, baba ghanoush, tzatziki sauce, flatbreads

Salads

Chicken Caesar Salad

chicken, romaine, parmesan, cherry tomatoes, croutons, caesar dressing

Greek Salad

cucumber, bell pepper, mixed greens, cherry tomatoes, feta, onion, olives

Steak Salad

sliced filet mignon, mixed greens, cherry tomatoes, eggplant, zucchini, parmesan, sweet chili sauce

SECOND COURSE

HOT APPETIZERS

Garlic Butter Shrimp

shrimp, garlic butter, fresh parsley, lemon, toasted garlic breadcrumbs, orange aioli

Beef Sliders

mini brioche buns, beef patties, cheddar, romaine, tomato, pickles, caramelized onions, burger sauce

A 20% service charge will be added to the final bill.



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THIRD COURSE

MAIN COURSE PLATTERS

Fish Platter

salmon, shrimp, white fish, house sauce

Meat Platter

filet mignon medallions, chicken, lamb, house sauce

Sides

Grilled Vegetables

eggplant, zucchini, mushrooms, bell pepper

Roasted Baby Potatoes

Basmati Rice

FOURTH COURSE

SIGNATURE DESSERTS

Cheesecake

Chocolate Honey Cake

Tiramisu

BEVERAGES

Coffee & Tea

Lemonade

A 20% service charge will be added to the final bill.

BRUNCH BANQUET EXPERIENCE

\$85 per guest • Available for parties of 8 or more

THIRD COURSE

STARTERS

Savory Profiterole Platter

salmon, pastrami, turkey

Burrata with Tomatoes & Strawberries

burrata, seasonal tomatoes, strawberries, sun-dried tomato oil, balsamic glaze

House Salad

mixed greens, cherry tomatoes, cucumber, bell pepper, onion, house dressing

Eggs Benedict

English muffin, poached egg, hollandaise sauce

SECOND COURSE

Brunch PLATTERS

French Toast Brunch Platter

french toast, scrambled eggs, salmon, pastrami, roasted baby potatoes, avocado, berries, orange jam, ketchup, tzatziki sauce

Sweet Crepe Platter

crepes, fresh berries, sour cream, condensed milk, raspberry jam, orange jam, nutella, maple syrup

BEVERAGES

Coffee & Tea

Lemonade

A 20% service charge will be added to the final bill.