

BUFFET STYLE 1

CHEESE & FRUIT DISPLAY

CHOPPED MEDITERRANEAN SALAD

PENNE PALOMINO

LAMB SAUSAGE

COCONUT SHRIMP

LEMON CHICKEN

STEAK BITES

PRIME RIB SLIDERS

FRENCH FRIES

\$39 PER PERSON (SOFT DRINK & COFFEE INCLUDED)

ALCOHOLIC BEVERAGE, TAX AND 20% GRATUITY NOT INCLUDED

MINIMUM 30 GUEST

BUFFET STYLE 2

CHEESE, MEATS & FRUIT DISPLAY

CHOPPED MEDITERRANEAN SALAD

SMOKED SEAFOOD DIP

PENNE PALOMINO

AHI TUNA TARTAR

COCONUT SHRIMP

LEMON CHICKEN

COLORADO LAMB CHOP LOLLIPOP

BEEF BOURGUIGNON

FRENCH FRIES

\$45 PER PERSON (SOFT DRINK & COFFEE INCLUDED)

ALCOHOLIC BEVERAGE, TAX AND 20% GRATUITY NOT INCLUDED

MINIMUM 30 GUEST

BUFFET STYLE 3

MOZZARELLA & TOMATO CAPRESE
LAMB SAUSAGE
CHOPPED MEDITERRANEAN SALAD
TRADITIONAL CAESAR SALAD
FAROE ISLAND SALMON
ORGANIC CHICKEN PICATTA
BRUSSEL SPROUTS
ROASTED YUKON POTATOES

\$40 PER PERSON (SOFT DRINK & COFFEE INCLUDED)

ALCOHOLIC BEVERAGE, TAX AND 20% GRATUITY NOT INCLUDED

MINIMUM 30 GUEST

BUFFET STYLE 4

CHEESE & FRUIT DISPLAY
KALE & SPROUT SALAD
TRADITIONAL CAESAR SALAD
LAMB SAUSAGE
GRILLED SHRIMP
TENDERLOIN OF BEEF - CARVING
ORGANIC LEMON CHICKEN
GREEN BEANS
ROASTED GARLIC MASHED POTATO

\$55 PER PERSON (SOFT DRINK & COFFEE INCLUDED)

ALCOHOLIC BEVERAGE, TAX AND 20% GRATUITY NOT INCLUDED

MINIMUM 30 GUEST

BUFFET STYLE 5

CHEESE, MEATS & FRUIT DISPLAY
LAMB SAUSAGE
CHOPPED MEDITERRANEAN SALAD
AHI TUNA TARTAR
GRILLED SHRIMP
SUPER LUMP CRAB CAKES
TENDERLOIN OF BEEF - CARVING
COLORADO LAMB CHOP LOLLIPOP
BRUSSEL SPROUTS
ROASTED YUKON POTATOES

\$65 PER PERSON (SOFT DRINK & COFFEE INCLUDED)

ALCOHOLIC BEVERAGE, TAX AND 20% GRATUITY NOT INCLUDED

MINIMUM 30 GUEST

BUFFET STYLE 6

TITANIC SEAFOOD DISPLAY
KALE & SPROUT SALAD
TRADITIONAL CAESAR SALAD
LAMB SAUSAGE
LOBSTER ROLLS
TENDERLOIN OF BEEF – CARVING
COLORADO LAMB CHOP LOLLIPOP
CHILEAN SEA BASS
GRILLED VEGETABLES
ROASTED GARLIC MASHED POTATO

\$85 PER PERSON (SOFT DRINK & COFFEE INCLUDED)

ALCOHOLIC BEVERAGE, TAX AND 20% GRATUITY NOT INCLUDED

BUFFET STYLE 6 / LATE NIGHT

TRAY SERVING: 20-25 GUEST

TRADITIONAL CAESAR SALAD \$35

CHOPPED MEDITERRANEAN SALAD \$45

KALE & SPROUT SALAD \$40

CHEESE & FRUIT DISPLAY \$60

STEAK BITES \$80

TRUFFLE FRIES \$40

SWEET POTATO FRIES \$40

SLIDER OPTIONS (PER PIECE PRICE)

FILET SLIDER \$5

PRIME RIB SLIDER \$5

CHEESEBURGER SLIDER \$4

BURGER SLIDER \$3

MORE OPTIONS (PER PIECE PRICE)

BEEF WELLINGTON \$3

BUFFALO CHICKEN SPRING ROLL \$3

TOASTED RICOTTA RAVIOLI \$3

CHICKEN TENDERS \$3

VEGETABLE SPRING ROLL \$3

COCONUT SHRIMP \$4

PRIME MEATBALLS \$3

CHICKEN POTSTICKER \$3

TWICE BAKED MINI POTATO \$2

RISOTTO FRITTERS \$3

ASSORTED MINI DEEP-DISH PIZZA \$2

PIG IN A BLANKET \$2

MINIMUM FOOD SPENDING OF \$1000.00 (TAX + 20% GRATUITY NOT INCLUDED)

FOOD OUT FOR 90 MINUTES.

MENU OFFERED ONLY AFTER 9:00 P.M. THURSDAY, FRIDAY & SATURDAY.

DJ ALLOWED ONLY 1 SPEAKER.

FIRST COURSE (SERVED FAMILY STYLE)

CAPRESE

FRESH BUFFALO MOZZARELLA CHEESE, FRESH TOMATO, BASIL

CRISPY CALAMARI

FRESH FRIED CALAMARI, FRIED JALAPENO, GRAPE TOMATO

SALAD COURSE

CHOP

ROMAINE, CHICK PEAS, FETA CHEESE, PEPPERONCINI, KALAMATA OLIVES, RED ONION, TOMATO, CUCUMBER, CRISPY PITA, LEMON VINAIGRETTE

ENTRÉE COURSE (CHOICE OF ONE)

BLACK PEARL SALMON

SEASONAL PREPARATION

LEMON CHICKEN

PARMESAN CRUSTED, CAPERS, ARTICHOKE, SPINACH, LEMON WHITE WINE SAUCE

BEEF PAILLARD

THIN POUNDED PRIME BEEF, GARLIC MASHED POTATO, WILD MUSHROOMS, RED WINE DEMI

DESSERT COURSE

HOUSE MADE CHEESECAKE

\$45 MENU + BEVERAGE + TAX AND 20% GRATUITY



FIRST COURSE (SERVED FAMILY STYLE)

CAPRESE

FRESH BUFFALO MOZZARELLA CHEESE, FRESH TOMATO, BASIL

CRISPY CALAMARI

FRESH FRIED CALAMARI, FRIED JALAPENO, GRAPE TOMATO

GRILLED SHRIMP

JUMBO SHRIMP, SAUTÉED SPINACH

SALAD COURSE

CHOP

ROMAINE, CHICK PEAS, FETA CHEESE, PEPPERONCINI, KALAMATA OLIVES, RED ONION,
TOMATO, CUCUMBER, CRISPY PITA, LEMON VINAIGRETTE

ENTRÉE COURSE (CHOICE OF ONE)

BLACK PEARL SALMON

SEASONAL PREPARATION

LEMON CHICKEN

PARMESAN CRUSTED, CAPERS, ARTICHOKE, SPINACH, LEMON WHITE WINE
SAUCE

6 OZ FILET MIGNON

POTATO PUREE, SEASONAL VEGETABLES, HOUSE MADE ZIP SAUCE

DESSERT COURSE

HOUSE MADE CHEESECAKE

\$55 MENU + BEVERAGE + TAX AND 20% GRATUITY



FIRST COURSE (SERVED FAMILY STYLE)

CAPRESE

FRESH BUFFALO MOZZARELLA CHEESE, FRESH TOMATO, BASIL

CRISPY CALAMARI

FRESH FRIED CALAMARI, FRIED JALAPENO, GRAPE TOMATO

LAMB SAUSAGE

HUNGARIAN PEPPERS, NATURAL JUS

SALAD COURSE

CHOP

ROMAINE, CHICK PEAS, FETA CHEESE, PEPPERONCINI, KALAMATA OLIVES, RED ONION,
TOMATO, CUCUMBER, CRISPY PITA, LEMON VINAIGRETTE

ENTRÉE COURSE

DUO

6OZ FILET MIGNON, 5OZ ORGANIC LEMON CHICKEN, MASHED POTATO, GREEN
BEANS, ZIP SAUCE

DESSERT COURSE

HOUSE MADE CHEESECAKE

\$55 MENU + BEVERAGE + TAX AND 20% GRATUITY



FIRST COURSE (SERVED FAMILY STYLE)

CAPRESE

FRESH BUFFALO MOZZARELLA CHEESE, FRESH TOMATO, BASIL

CRISPY CALAMARI

FRESH FRIED CALAMARI, FRIED JALAPENO, GRAPE TOMATO

GRILLED SHRIMP

JUMBO SHRIMP, HEIRLOOM TOMATO, FRESH BASIL

SALAD/ SOUP COURSE

CHOP

ROMAINE, CHICK PEAS, FETA CHEESE, PEPPERONCINI, KALAMATA OLIVES, RED ONION, TOMATO, CUCUMBER, CRISPY PITA, LEMON VINAIGRETTE

ENTRÉE COURSE (CHOICE OF ONE)

CHILEAN SEA BASS

BUTTERNUT SQUASH AND SAFFRON PURE, CARAMELIZED CAULIFLOWER

LEMON CHICKEN

PARMESAN CRUSTED, CAPERS, ARTICHOKE, SPINACH, LEMON WHITE WINE SAUCE

8 OZ FILET MIGNON

POTATO PUREE, SEASONAL VEGETABLES, HOUSE MADE ZIP SAUCE

DESSERT COURSE

CHOCOLATE CAKE SERVED WITH VANILLA ICE CREAM

\$65 MENU + BEVERAGE + TAX AND 20% GRATUITY



VEGAN OPTION

FIRST COURSE

PORTOBELLA

FRESH BASIL PESTO, SUNDRIED TOMATOES, CECI BEAN VELOUTE, ARUGULA

SALAD

MEDITERRANEAN CHOP

ROMAINE, CHICK PEAS, KALAMATA OLIVES, RED ONION, TOMATO, CUCUMBER, CRISPY PITA, LEMON VINAIGRETTE

ENTRÉE COURSE

QUINOA PRIMAVERA

SEASONAL VEGETABLES, VEGAN BUTTERNUT SQUASH PUREE, SAUTÉED SPINACH

DESSERT COURSE

FRESH FRUIT

