



private dining

We have two private dining rooms that are ideal for sit down meals and business meetings for 16 to 36 guests or cocktail style parties for 20 to 60 guests.

We develop the menus around your food and beverage needs, group size and budget

- **seated dinner - served family style -**
(in this service, the food is passed by guests at the table and shared family style)
\$27 to \$50 per person
- **seated dinner - served plated, up to 30 guests**
(in this service, food is plated for each guest and served)
 - 3 course dinner \$29 to \$40 per person
 - 4 course dinner \$36 to \$72 per person
- **lunch or brunch - served plated, up to 25 guests**
 - 2 course lunch \$16 to \$21 per person (main course option from 4 items)
 - 3 course lunch \$20 to \$27 per person (main course option of 2 items)
- **lunch or brunch buffet (minimum of 25 guests)**
\$22 to \$35 per person
- **dinner buffet (minimum of 25 guests)**
\$32 to \$50 per person
- **cocktail reception**
stationary appetizers (can be priced by platter or by length of service)
housemade charcuterie - variety of cured meats, sausages
cheese board - 3 cheese varieties, bread, nuts & accompaniments
baked brie in pastry crust & bread
boston bibb lettuce & red leaf salad
fresh vegetable crudité & dip
seasonal grilled vegetables & dip
pulled spicy pork in lettuce cup
barbecued chicken in lettuce cup
chicken skewers - creamy peanut sauce
roast beef & romaine rolls - horseradish sauce
shrimp skewers - spicy ginger vinaigrette
mussel skewers - cream sauce
cheese burger (quartered)
soup shots
marinated olives
garlic-cheese bread
crostini with chicken liver pate
polenta squares with ricotta & sundried tomato
bagel chips with cured salmon

the fine print

20% gratuity added to final bill
beverages agreed upon before event
credit card or deposit to hold the space
guaranteed guest count required 72 hours in advance for functions on Wednesday thru Saturday and 120 hours for functions on Sunday & Tuesday