

- appetizers -

*serves 15-20 people unless otherwise noted \**

seasonal fruit + cheese display | 85

crudités display with horseradish ranch | 85

cheeseburger sliders condiments and pickle on side (28 per tray) | 150

nashville hot chicken sliders with crunch lettuce + blue cheese spread (28 per tray) | 150

coconut shrimp with thai chili sauce (50 pieces) | 165

whipped ricotta with blackberry compote, hot honey + pita bread | 130

vegetable spring rolls with thai chili sauce (40 pieces) | 125

potato skins topped with cheddar, bacon, crisp onions + sour cream (25 pieces) | 80

chicken satay with peanut sauce (60 pieces) | 180

cincinnati pigs in a blanket with skyline chili dip (60 pieces) | 160

artichoke + goat cheese beignet (60 pieces) | 170

meatballs your choice: swedish, sweet bbq, or marinara with parmesan (60 pieces) | 120

*\*select appetizer serving sizes can be adjusted for smaller groups—please consult with your event manager when ordering*

## - buffet entrées -

20 servings per order\*

### chicken parmesan | 225

crispy parmesan chicken breast, pomodoro sauce, provolone + parmesan

### cajun chicken alfredo | 225

penne, blackened chicken, andouille sausage, spicy cajun alfredo

### salmon with mustard cream | 300

seared atlantic salmon served with cream fortified with whole grain mustard

### roasted pork loin | 250

slow roasted pork loin with gala apple chutney + demi-glace

### chocolate chile short ribs | 325

boneless braised short ribs slow cooked with dark chocolate, ancho chiles + demi-glace

## - sides -

serves 20 people\*

### rusk salad | 90

field greens, walnuts, dried cranberries, feta, served with balsamic vinaigrette or ranch

### seasonal vegetable medley | 80

### roasted garlic mashed potatoes | 100

### sharp cheddar grits | 125

### four cheese mac + cheese | 135

*\*side + buffet entrée serving sizes can be adjusted for smaller groups—please consult with your event manager when ordering*

## - desserts<sup>\*\*</sup> -

50 per order

### raspberry beignets | 200

### chocolate hazelnut beignets | 235

### raspberry + chocolate hazelnut beignets | 215

*\*\*Outside desserts are welcome. A \$1.50 per person dessert cutting and plating fee (minimum \$25) will be added to the final bill. This fee includes cutting, plating, and service of the dessert; please inform your event manager in advance if you plan to bring in an outside dessert.*

## private events menu

## - brunch starters -

serves 20 people \*

**greek yogurt, housemade granola, blackberry compote | 65**

**seasonal fresh fruit tray | 80**

**whole fruit + granola bars | 70**

## - brunch buffet entrées -

20 servings per order\*

**cheesy hashbrown casserole | 165**

shredded potatoes, sour cream, cheddar cheese, crisp onion

**chicken + waffles | 210**

crispy chicken breast, belgian pearl sugar waffles, powdered sugar, sriracha maple syrup

**french toast bake | 190**

artisanal sweet bread, brown sugar, custard, cinnamon, caramel, served with maple syrup + whipped cream

**frittata florentine | 240**

whipped eggs, cream, fresh spinach, sundried tomatoes, provolone

*\*starter + buffet entrée serving sizes can be adjusted for smaller groups—please consult with your event manager when ordering*

## - desserts<sup>\*\*</sup> -

50 per order

**raspberry beignets | 200**

**chocolate hazelnut beignets | 235**

**raspberry + chocolate hazelnut beignets | 215**

*\*\*Outside desserts are welcome. A \$1.50 per person dessert cutting and plating fee (minimum \$25) will be added to the final bill. This fee includes cutting, plating, and service of the dessert; please inform your event manager in advance if you plan to bring in an outside dessert.*

## private events menu

## - beverage packages\* -

### individual tabs

Guests open their own tabs and pay as they go. All individual bar tabs will count toward the food & beverage minimum. The 20% automatic gratuity will be applied to all individual tabs opened.

### host/group tabs

- **Open Bar:** single tab for the entire party
- **Open Bar With Exceptions:** Run a group tab customized to include or exclude certain drinks. e.g. no shots or top-shelf liquor). If a guest wants a drink that is excluded, they may purchase it on their own individual tab. All tabs will apply to the F&B minimum.
- **Open Group Tab for a Specified Duration:** e.g. the first 2 hours. After the specified time, the party will switch to individual tabs. All tabs will apply to the F&B minimum
- **Open Group Tab to a Certain Amount:** e.g. the first \$500 spend will be covered by the host. Once the group tab hits the specified amount the party will switch to individual tabs. All tabs will apply to the F&B minimum.
- **Drink Tickets To Be Applied To Group Tab:** e.g. Each guest receives 1 drink ticket to purchase beer, wine, or well liquor

*\*A 20% automatic gratuity will be applied to all private event beverage packages (including individual tabs), as outlined in event agreement*