

— appetizers —

*serves 15-20 people unless otherwise noted **

seasonal fruit + cheese display | 85

crudités display with housemade 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, 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*

private events menu

— 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^{**} —

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^{**} —

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*

private events menu

— prix fixe menus —

For smaller private events (10–19 guests), we offer a prix fixe menu featuring two or three courses, depending on your preference. Guests can enjoy a selection of dishes, including a salad, entrée, and dessert. Each guest will have the option to choose from two salads, three entrées, and two desserts, all curated from our current menu offerings. Pricing is set by our chef based upon your menu.

private events menu