

BRUNCH MENU PACKAGE
\$27 Per Person

BEVERAGES

Regular/Decaffeinated Coffee, Hot Tea, Iced Tea, Soft Drinks

SALADS (choose one)

House Salad, Caprese Salad, Caesar Salad

MAIN (choose three)

*Quiche, French Toast, Assorted Bagels, Assorted Pastries, Assorted Muffins,
Lox (+\$3)*

SIDES (+\$2 per person)

Bacon, Sausage, Potato Tots

DESSERT (+\$3 per person, choose 2)

*Chocolate Temptation, Grandmother Cake, New York Cheesecake,
Assorted Fresh Fruit*

OVER 21

Mimosa (Champagne or White Wine)

\$25 per person or \$40 Bottle (serves 4)

Punch Bowl with fresh whole fruit (Serves 10)

Non Alcohol \$25 Alcohol \$65

LUNCH MENU PACKAGE
\$26 Per Person

BEVERAGES

Regular/Decaffeinated Coffee, Hot Tea, Iced Tea, Soft Drinks

SALADS (choose one)

House Salad, Caprese Salad, Caesar Salad

APPETIZERS (choose one or choose two +\$2 per person)

Shrimp Shumai, Takoyaki, Vegetable Gyoza, Chicken Wings, Spinach Dip, Hummus, Nacho, Quesadilla, Edamame, Tempura, Chicken Tenders, BBQ Pulled Pork Sliders, Crispy Calamari, Flat Bread

MAIN (choose one)

Fish & Chips, Spaghetti, Alfredo Pasta, Bolognese, Chicken Teriyaki, Assorted Traditional Maki, Kobe Burger, Italian Beef

SIDES (choose one)

Mashed Potato, Fries, Sweet Potato Fries, Truffle Parmesan Fries, Onion Rings, Mac & Cheese, Vegetable Fried Rice

DESSERT (+\$3 per person, choose 2)

Chocolate Temptation, Grandmother Cake, New York Cheesecake, Assorted Fresh Fruit

DINNER MENU PACKAGE

\$34 Per Person

BEVERAGES

Regular/Decaffeinated Coffee, Hot Tea, Iced Tea, Soft Drinks

SALADS (choose one)

House Salad, Caprese Salad, Caesar Salad

APPETIZERS (choose one) choose two +\$2 per person

Shrimp Shumai, Takoyaki, Vegetable Gyoza, Chicken Wings, Spinach Dip, Hummus, Nacho, Quesadilla, Edamame, Tempura, Chicken Tenders, BBQ Pulled Pork Sliders, Crispy Calamari, Flat Bread

MAIN (choose one)

Fish & Chips, Spaghetti, Alfredo Pasta, Bolognese, Chicken Teriyaki, Assorted Traditional Maki, Kobe Burger

OR

PREMIUM MAIN (choose one +\$9 or choose 2 +\$14 per person)

Salmon Teriyaki, Chilean Sea Bass Teriyaki, Filet Mignon Teriyaki, Filet Mignon, Galbi (Korean Short Rib) Assorted Signature Maki

SIDES (choose one)

Mashed Potato, Fries, Sweet Potato Fries, Truffle Parmesan Fries, Onion Rings, Mac & Cheese, Vegetable Fried Rice

DESSERT (+\$3 per person, choose 2)

Chocolate Temptation, Grandmother Cake, New York Cheesecake, Assorted Fresh Fruit

GOLF OUTING TO-GO LUNCH PACKAGE

\$22 Per Person

TWO DRINK TICKETS

Water, Soda, Powerade, 16 oz

Domestic & Import Beer

LUNCH (choose one, served with chips)

Hot Dog, Bratwurst, Tuna Salad, Chicken Salad, or Turkey sandwich

ALCOHOL PACKAGES

BEER & WINE PACKAGE (2 Hours \$30/3 Hours \$35 PP)

Chef-Selected Wine By The Glass + Imported and Domestic Beers and hard seltzers.

BASIC PACKAGE (2 Hours \$34/3 Hours \$40 PP)

House Wine By The Glass + Domestic Beers and Hard Seltzers + Call Liquor Mixed Drinks & Shots + Vin 90 Specialty Cocktails

PREMIUM PACKAGE (2 Hours \$38/3 Hours \$44 PP)

Chef-Selected Wine By The Glass + Imported and Domestic Beers and Hard Seltzers + Top Shelf Brand Mixed Drinks & Shots + Vin 90 Specialty Cocktails

OPEN BAR OPTIONS

OPEN HOST BAR

- A based-on consumption bar is available. All alcoholic and non-alcoholic drinks will be charged on consumption, and placed on one master tab to be paid by host at the event's conclusion

LIMITED HOST BAR

- A limited host bar allows your guests to order from a specific selection of wines, beer, and spirits that you have chosen prior to the event. Final bar tab is based on consumption and is paid by the event host at the conclusion of the event.

CASH BAR

- Guests are responsible for paying for their own alcoholic beverages based on consumption. *Chef-Selected Wine By The Glass + Imported and Domestic Beers.*