ASSORTED SNACKS
M&M's, popcorn, pretzels with mustard dip, potato chips and gourmet dips.

CHEF’S GARDEN VEGETABLES
Buttermilk ranch dip.

SEASONAL FRESH FRUIT
Greek yogurt agave orange dip.

VIENNA ALL BEEF CHICAGO STYLE HOT DOGS
All the traditional condiments.

VEGAN AND GLUTEN-FREE ($14 pp, 20-Person Minimum)

CHOOSE TWO OF THE FOLLOWING HOT ITEMS

CLASSIC CAESAR SALAD
Romaine, shaved Parmesan, garlic-Parmesan croutons and our signature Caesar dressing.

ITALIAN SUB SANDWICH
Italian meats and Provolone cheese with lettuce, tomato, cherry pepper relish and red wine dressing.

CAPRESE FLATBREAD SALAD
Fresh mozzarella, plum tomatoes, fresh basil, Kalamata olives and basil oil.

ITALIAN CHOPPED SALAD
Lettuce, chicken, bacon, tomatoes, red onion, pasta and Gorgonzola with honey-mustard vinaigrette.

CLASSIC CAESAR SALAD
Traditional Buffalo-style chicken

SPICY CHICKEN WINGS
Three cheese sauce and toasted bread crumbs.

FINO TAIL LAMPYARD STRIPS
Thinly sliced onions, caramelized onion and while American cheese.

SOUTHWESTERN NACHO BAR
Spicy chili, cheddar cheese sauce, sour cream, salsa cruda and jalapeno peppers.

VEGETABLE QUESADILLAS
Sourdough, onion, chorizo and fresh jalapeno sauce.

PHILLY CHEESESTEAK SLIDERS
Thickly sliced sirloin, caramelized onion and American cheese.

FONTANINI MEATBALL SANDWICH
Marinara sauce with a blend of shredded provolone, mozzarella and Parmesan on the side.

LILLES & POLED PORK SANDWICH
Slow smoked pork, house-made coleslaw and mini brioche buns with Lillie’s O’Smoky, E.N.C. and Gold barbecue sauces.

SOUTH WESTERN MACHETE STEAK AND CHICKEN FAJITAS
Grilled skirt steak with peppers, cilantro and Monterey jack cheese.

VEGETABLES AND CroSTini
Fresh mozzarella, plum tomatoes, red onion tossed in olive oil, lemon juice, oregano, fresh basil, Kalamata olives, basil leaf and fresh rolls.

FOUR-HOUR OPEN BAR

BOTTLED WATER

CODA-GO-LIATH PRODUCTS

COFFEE (REG. & DECAF)

WILLIAM HILL CABERNET

WILLIAM HILL CHARDONNAY

BUDWEISER & Bud Light

Premium Beverage Upgrade

20 people: $35 (tax included)
40 people: $55 (tax included)
80 people: $110 (tax included)

SWEET ENDINGS ($33 pp, 20-Person Minimum)
A variety of cakes, cookies, brownies, dessert bars and fruit.

OUR FAMOUS DESSERT CART (Per Item)
Our legendary dessert cart will stop at your suite and includes favorites like our Chicago style Cheesecake, Garrett Popcorn, Giant Taffy Apples and assorted bars, candy, cookies and ice cream.

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ORANGE COUNTY VEGAN DELIGHT

Giant Taffy Apples and assorted bars, candy, cookies and ice cream.

PREMIUM MENU INCLUDES
ASSORTED SNACKS
M&M’s, kettle chips, dry roasted peanuts, snack mix, pretzel twists.

SEASONAL FRESH FRUIT
Greek yogurt agave orange dip.

CLASSIC CAESAR SALAD
Croutons, shaved Parmesan, garlic-Parmesan croutons and our signature Caesar dressing.

VIENNA ALL BEEF CHICAGO STYLE HOT DOGS
All the traditional condiments.

CHILLED SHRIMP BUCKET
Pouched shrimp, crispy horseradish cocktail sauce and lemons.

CLASSIC CAESAR SALAD
Lettuce, chicken, bacon, tomatoes, red onion, pasta and Gorgonzola with honey-mustard vinaigrette.

TABOULEH SALAD
Cucumber, tomato, black olives and red onion tossed in olive oil, lemon juice and oregano.

MOZZARELLA AND HERBLOOM TOMATO BOARD
Seasonal ripe tomatoes, assorted grilled vegetables and fresh mozzarella with garden basil pesto.

FLATBREAD SQUARES SAMPLER
Fresh mozzarella, plum tomatoes, Kalamata olives, basil leaf and house-made pesto dressing. Italian meats, olives, Parmigiano-Reggiano, roasted red pepper and sun-dried tomato pesto.

FARMSTEAD CHEESES
A sampling of local artisan cheeses with flatbreads, crackers and honey.

CHOOSE ONE OF THE FOLLOWING HOT ITEMS

CLASSIC MADE RICE SEXY POTATOES
House made recipe with butter and Parmesan cheese.

BRUSSEL SPROUTS
Roasted with bacon and shallots.

GRILLED ASPARAGUS
Draped with olive oil and served hot with fresh cut lemon.

MEATBALL BAR
Traditional beef with marinara, chicken with green chile verde sauce and Thai pork with ginger soy barbecue sauce.

PASTA AND CHIVALINI SAUSAGE
Sweet Italian sausage, aged provolone and parmesan over Penne pasta with fresh plum tomatoes, basil, garlic and Parmesan cheese.

CHOOSE ONE CHEF-ATTENDED CART

FARFALLE AND PENNE PASTA
Prepares to order with your choice of shrimp, chicken, prosciutto, asparagus, tomato, mushroom or garlic with marinara, Alfredo or pesto sauce and grilled focaccia bread.

GRAVY SQUARED TENDERLOIN OF BEEF
Prepared by our chefs.

CHOOSE ONE DESSERT

OUR FAMOUS DESSERT CART
Made to order by a member of our culinary staff.

FARFALLE AND PENNE PASTA
Prepares to order with your choice of shrimp, chicken, prosciutto, asparagus, tomato, mushroom or garlic with marinara, Alfredo or pesto sauce and grilled focaccia bread.

GRAVY SQUARED TENDERLOIN OF BEEF
Prepared by our chefs.