

Dinner on the Patio \$49 per guest

Orange-Rosemary Chicken, Grilled Vegetable Pasta Salad with Parsley Vinaigrette, and Lemon Biscuits with Strawberry– Maple Compote

Fresh Pasta Dinner \$49 per guest

Homemade Semolina Pasta with Arrabiata Sauce, Green Beans with Bacon Vinaigrette, and Mocha Cheesecake Brownie Bars.

French Country Dinner \$55 per guest

Grilled Tuna with Provencal , Vegetables and Garlic Herb Aioli, Grilled Herb, Garlic Bread, Classic Chocolate Soufflé

Thai Cuisine \$49 per guest

Thai Red Shrimp Curry, Jasmine Rice, Beet and Mango Salad with Curry Mango Dressing, Blushing Pear Granita

Beer-Lover's Menu \$49 per guest

Brewers Pulled Beef, Asian Slaw, Beer-Glazed Focaccia, and Chocolate Stout Silk Pie

Chinese Cuisine \$49 per guest

Shrimp & Pork Pot Stickers, Lo Mein w/ Beef, and Sesame Balls w/ Drunken Fig Filling. (Vegetarian options will be available.)

Sushi 101 \$55 per guest

Make various types of Sushi, Miso Soup, and Fortune Cookies.

Fall Classic \$49 per guest

Lemon Chicken with Artichokes and Sundried Tomatoes, Roasted Baby Vegetables with Herb Butter and, Chocolate Mousse Trifle

French Quarters \$49 per guest

Homemade Jambalaya with White Rice, Beignets, and Mint Julep(*Sorry, non-alcoholic*)

Easter Brunch \$55 per guest

Rack of Lamb with Spicy Red Bell Pepper Sauce, 3 Mustard Vinaigrette on Seasonal Greens w/ Shaved Fennel, and Chestnut Ginger Shortbread Cookies

All events have a 6 guest minimum. Gratuity is not included.
Events are 2 to 2.5 hours long