

DINNER EVENT MENUS

SERVED FAMILYSTYLE

70 / Person

SODA FOUNTAIN INCLUDED WITH THIS OPTION

1st COURSE - COLD STARTERS

- Select 2 starters -
Displayed on the table for when you arrive,
and served with our home-made breadsticks

CAESAR SALAD • CAPRESE SALAD • BEET SALAD
QUINOA ARUGULA SALAD • KALE PEAR SALAD
STRAWBERRY SPINACH SALAD

2nd COURSE - HOT APPETIZERS

- Select 2 appetizers -
Handmade hot treats
made fresh daily

TRUFFLE FRIES • ZUCCHINI FRITT • ARANCINI
ARTICHOKE APERITIVO • MAC & CHEESE BALLS
BABY STUFFED MUSHROOM CAPS

- Select 1 pizza -
Brick oven, neapolitan style pizza

CHEESE • SPICY BBQ • PESTO CREAM • SAM'S SPECIAL
MARGHERITA • THE VODKA SOURDOUGH • SOURDOUGH CAPRESE
TRUFFLE • SOURDOUGH TOMATO FLATBREAD

3rd COURSE - DINNER TIME

- Select 2 entrées -

HERB CRUSTED SALMON • GRILLED TUNA STEAK
CRISPY SNAPPER BITES • PAN SEARED SNAPPER

- Select 2 pastas -

TRUFFLE CAVATAPPI • PENNE AL PESTO •
RIGATONI A LA VODKA • BUCATINI POMODORO
TAGLIATELLE W/MUSHROOMS • BUCATINI CARBONARA

- Select 1 side -

SAUTEED BROCCOLINI • ROASTED CAULIFLOWER
ROASTED GARLIC MASH • GRILLED STRINGBEANS
ROASTED FINGERLING POTATOES

85 / Person

SODA FOUNTAIN AND FULL ESPRESSO BAR INCLUDED WITH THIS OPTION

1st COURSE - COLD STARTERS

- Select 2 starters -
Displayed on the table for when you arrive,
and served with our home-made breadsticks

CAESAR SALAD • CAPRESE SALAD • KALE PEAR SALAD
QUINOA ARUGULA SALAD • STRAWBERRY SPINACH SALAD
BEET SALAD • SALMON CRUDO

2nd COURSE - HOT APPETIZERS

- Select 2 appetizers -
Handmade hot treats
made fresh daily

TRUFFLE FRIES • ZUCCHINI FRITT
ARANCINI • ARTICHOKE APERITIVO
BABY STUFFED MUSHROOM CAPS
MAC & CHEESE BALLS

- Select 2 pizzas -

Brick oven, neapolitan style pizza

CHEESE PIZZA • TRUFFLE PIZZA • MARGHERITA PIZZA
SPICY BBQ PIZZA • PESTO CREAM PIZZA • SAM'S SPECIAL
THE VODKA SOURDOUGH • SOURDOUGH CAPRESE
SOURDOUGH TOMATO FLATBREAD

3rd COURSE - DINNER TIME

- Select 2 entrées -

HERB CRUSTED SALMON • GRILLED TUNA STEAK
CRISPY SNAPPER BITES • PAN SEARED SNAPPER
BRONZINO LADOLEMENO

- Select 2 pastas -

TRUFFLE CAVATAPPI • PENNE AL PESTO • BUCATINI POMODORO
RIGATONI A LA VODKA • BUCATINI CARBONARA • POTATO GNOCCHI
TAGLIATELLE W/MUSHROOMS • BASIL & ARTICHOKE LASAGNA

- Select 2 sides -

ROASTED FINGERLING POTATOES • BUTTERED CORN RIBS
SAUTEED BROCCOLINI • HERB ROASTED CAULIFLOWER
ROASTED GARLIC MASH • GRILLED STRINGBEANS

100 / Person

SODA FOUNTAIN, 2 COCKTAIL OPTIONS, AND FULL ESPRESSO BAR INCLUDED WITH THIS OPTION

1st COURSE - COLD STARTERS

- Select 3 starters -
Displayed on the table for when you arrive,
and served with our home-made breadsticks

CAESAR SALAD • CAPRESE SALAD • KALE PEAR SALAD
QUINOA ARUGULA SALAD • STRAWBERRY SPINACH SALAD
BEET SALAD • TUNA TARTAR • SALMON OR TUNA CRUDO

2nd COURSE - HOT APPETIZERS

- Select 3 appetizers -
Handmade hot treats
made fresh daily

TRUFFLE FRIES • ZUCCHINI FRITT
ARANCINI • ARTICHOKE APERITIVO
BABY STUFFED MUSHROOM CAPS
MAC & CHEESE BALLS

- Select 3 pizzas -

Your choice of neapolitan, sourdough, or gluten free crust

CHEESE PIZZA • TRUFFLE PIZZA • MARGHERITA PIZZA
SPICY BBQ PIZZA • PESTO CREAM PIZZA • SAM'S SPECIAL
THE VODKA SOURDOUGH • SOURDOUGH CAPRESE
SOURDOUGH TOMATO FLATBREAD

3rd COURSE - DINNER TIME

- Select 2 entrées -

HERB CRUSTED SALMON • GRILLED TUNA STEAK
CRISPY SNAPPER BITES • PAN SEARED SNAPPER
MISO BUTTERED CHILEAN SEABASS
BRONZINO LADOLEMENO

- Select 3 pastas -

TRUFFLE CAVATAPPI • PENNE AL PESTO • BUCATINI POMODORO
RIGATONI A LA VODKA • BUCATINI CARBONARA • POTATO GNOCCHI
TAGLIATELLE W/MUSHROOMS • BASIL & ARTICHOKE LASAGNA
CHITARRINI ALLA MOLTESE • GOAT CHEESE & SPINACH RAVIOLI

- Select 3 sides -

ROASTED FINGERLING POTATOES • BUTTERED CORN RIBS
SAUTEED BROCCOLINI • HERB ROASTED CAULIFLOWER
ROASTED GARLIC MASH • GRILLED STRINGBEANS

a 20% gratuity will be included for all catered events.
Please inform your server of any food allergies or dietary restrictions. Some items include
aged parmesan. It is recommended to wait six hours before eating meat.



ENHANCEMENT PACKAGES

ESPRESSO BAR 7 / Person

Includes all of our organic teas, specialty coffees, and signature lattes, from the barista.

CAPPUCCINO - LATTE - CAFÉ AMERICANO - CAFÉ MOCHA - HOT CHOCOLATE - CARAMEL APPLE CIDER - CHAI TEA LATTE

FRENCH PRESSED COFFEE OR TEA: GYOKURO GREEN - BLUEBERRY ROOBIOS - EARL GREY - CHAMOMILE BLOSSOMS

CARAMEL STRIPE LATTE
*espresso, caramel syrup,
hot caramel sauce drizzle*

CHOCOLATE TRUFFLE MOCHA
*espresso, raspberry, mocha whipped
cream, chocolate truffle*

COOKIE CRUMBLE LATTE
*espresso, graham crackers, chocolate,
caramel, pecan brittle crumbles*

MAPLE CREAM LATTE
*a creamy hot latte made with real maple
syrup, raw sugar & rosemary*

DESSERT OPTIONS 10 / Person

hand crafted creations made fresh daily by our culinary team - Select 2 choices from our menu -

HOMEMADE GELATO & SORBET:
SORBET - *passionfruit mango, strawberry*
GELATO - *chocolate, vanilla, coffee*

FLOURLESS CHOCOLATE CAKE
*with fresh whipped cream,
caramel, & strawberries*

HOUSE CHEESE CAKE
*homemade cheesecake with sweet
balsamic cherry glaze, pecan brittle*

CARAMEL APPLE PIE
*decadent apple pie topped with
homemade vanilla gelato, & hot caramel*

SEASONAL CRÈME BRÛLÉE

BOMBOLONI
*fried Italian puff pastry with cinnamon
sugar, custard cream, & hot caramel*

PECAN PIE
*decadent pecan pie topped
with homemade vanilla gelato,
caramel, & chocolate drizzle*

KIWI CUCUMBER TIRAMISU
*rich creamy tiramisu with kiwi, cucumber,
pecan toffy crumbles & lime zest*

ESPRESSO AFFOGATO (alcoholic)
*almond liqueur, espresso, vanilla
gelato, almonds, whipped cream*

COCKTAIL PACKAGES

Classic cocktails, and hand-crafted signature creations from the bar.

Select 2 cocktails from our menu 14 / pp - Select 3 cocktails from our menu 16 / pp - Full cocktail bar - 18 / pp

HAND CRAFTED MOCKTAILS

STRAWBERRY LEMONADE

PAINCOOLER

ARNOLD PALMER

SHIRLEY TEMPLE

KIWI NO-JITO

CUCUMBER ROSE SPRITZ

SIGNATURE COCKTAILS

FLAMINGO
SPIKED STRAWBERRY LEMONADE
NEGRONI SBAGLIATO

PRINCESS PEACH
STRAWBERRY'S KISS
BAHAMA PUNCH

PAINKILLER
THE SMOKE SHOW
BLUE TANG

MOJITOS

Plantation Artisanal Rum, lime,
soda, & fresh mint

GIMLETS

gin, lime, and love

MARGARITAS

tequila, Cointreau, sour mix,
salted rim

MARTINIS

shaken, not stirred

OLD FASHIONEDS

- THE MADMAN
- THE LINCOLNWOOD
- DEAD DROP
- MUDDLED
- THE DEMI

- CLASSIC
- KIWI
- STRAWBERRY

- ROSEMARY
- CUCUMBER
- KOVAL CRANBERRY

- CLASSIC
- SPICY
- STRAWBERRY

- CHOCOLATE
- ESPRESSO
- WHITE CHOCOLATE

WINE PACKAGES

Wine may be selected by the bottle, or by the glass. Full bottles will be available at a 15% discount.

For a full listing please request to see our comprehensive wine menu. We have several selections from: Bordeaux, Merlot, Cabernet Sauvignon, Pinot Noir, Rose, Sparkling Rose, Chardonnay, Sauvignon Blanc, Champagne, Semi Dry Whites, Riesling, and Dessert wines

- Corkage -

You are welcome to bring your own wine to your event. Please inform us in advance so that we can set glasses at the table.

All wines must be checked by the CRC Mashgiach to ensure that they are Kosher & Mevushal.

Corkage fees 2 / person

HOUSE WINES BY THE GLASS

Select 2 house wines from our menu 14 / pp - Select 3 house wines from our menu 16 / pp

BORGO BELLA CHIANTI RESERVA
LE PLETZEL BORDEAUX
TEPERBERG IMPRESSIONS MERLOT
ELVI HERENZA RIOJA
DALTON CABERNET SAUVIGNON

TEPERBERG VISIONS SHIRAZ
HERZOG LINEAGE PINOT NOIR
ELVI ROSE ROSÉ
GONDOLA SPARKLING ROSÉ
BORGO BELLA PINOT GRIGIO

HERZOG LINEAGE CHARDONNAY
PADRE BENDICHO CHARDONNAY
RECANATI YASMIN WHITE
BORGO REALE PROSECCO
BARON HERZOG GEWURZTRAMINER

PACIFIC WHITE RIESLING
BARTENURA MOSCATO D'ASTI

HOUSE SANGRIA
*red or white sangria with fresh
sliced fruit*

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