



2012

BANQUET

EVENT MENUS

For more details Contact the Chalet Events Team
510-653-8282
events@chaletmgmt.com
www.beachchalet.com | www.parkchalet.com



THANK YOU FOR YOUR INTEREST IN BEACH CHALET BREWERY & RESTAURANT & PARK CHALET GARDEN RESTAURANT

The Beach Chalet opened to the public in 1925 with a lounge and changing rooms on the first floor, and a restaurant on the second providing diners with a beautiful view of the Pacific Ocean. It was designed by the famous San Francisco architect Willis Polk. The beautiful murals, mosaics and wood carvings were completed in 1936 as part of a federal works program. A few years later it was used as barracks for troops operating a nearby service station. Today, the building and its art treasures welcome visitors from around the world to explore Golden Gate Park.

The Beach Chalet still serves its original purpose as a public relations and dining facility. Heller Manus developed a renovation program for the landmark building. The ground floor visitor's center helps to orient visitors and demonstrate all that Golden Gate Park has to offer. You will also be able to view an interpretive exhibit of the fresco murals, by Lucien Labault, which contain scenes of San Francisco during the Great Depression. They also contain scenes familiar to San Francisco including The Embarcadero, Fisherman's Wharf, Baker Beach, Golden Gate Park, Land's End, the Marina, Downtown, and Chinatown. The woodcarvings, created by Michael Von Meyer, consist of an intricate balustrade with octopus newel posts, a sea monster, mermaids, hard hat divers, and old ships in honey colored magnolia. Upstairs handcrafted beer and American Bistro cuisine can be enjoyed with a magnificent view of the Pacific Ocean.

THE BEACH CHALET BREWERY & RESTAURANT

The Beach Chalet Brewery & Restaurant is located above the Golden Gate Park Visitor's Center which features amazing and historic WPA frescoes created by Lucien Labault in the 1930's. The artwork is a real San Francisco treat and right upstairs you will find the Beach Chalet Brewery & Restaurant. The Beach Chalet Brewery & Restaurant was developed in 1997 by Gar and Lara Truppelli and Timon Malloy, after the Beach Chalet sat vacant for 17 years. Today thousands of guests enjoy the Modern American Cuisine menu and hand crafted ales. The Beach Chalet offers a full bar, abundant free parking and a breathtaking ocean view. Bay Area residents and visitors find the Beach Chalet to be a wonderful San Francisco experience while visiting Golden Gate Park and Ocean Beach. Join us and find out why the Beach Chalet is "your kind of place".

THE PARK CHALET GARDEN RESTAURANT

Located just steps from Queen Wilhelmina's Windmill and the fabulous Dutch Tulip Garden, Park Chalet Garden Restaurant is an open air dining room and bar featuring an inviting stone fireplace, fully retractable glass doors, a glass ceiling and an unmatched indoor/outdoor atmosphere. Park Chalet Garden Restaurant menu highlights fun food with emphasis on small plates, flat bread pizza, grilled & BBQ specialties. Park Chalet's full bar offers The Beach Chalet's award winning house brewed beers, a great wine list and colorful cocktails. Park Chalet features lunch and dinner service seven days a week and weekend brunch. Park Chalet's interior is a perfect blend between its natural park setting and City environment, creating an unparalleled urban escape, no matter the time of day or day of the week. A massive stone fire place, stained concrete floors, sleek wooden chairs and tables, metal work accents, custom light fixtures, custom interior planters and a sophisticated geometric bar design, merge into an atmosphere of serene peace and celebration.

Park Chalet is an expansion of The Beach Chalet Brewery & Restaurant, which is wildly popular and oriented to the West, featuring a commanding Ocean view, modern American cuisine with seaside accents, on-site microbrewery and full bar. The addition of Park Chalet Garden Restaurant to The Beach Chalet Brewery & Restaurant will represent a convergence of experiences that cannot be had anywhere else in world. 2



FREQUENTLY ASKED QUESTIONS / POLICIES

WHEN IS A DEPOSIT AND CONTRACT DUE AND WHAT IS YOUR CANCELLATION POLICY?

A deposit is due within seven (7) days of receipt of a contract. Although we will follow through on all deposits/contracts and make a concerted effort to assist you in the production of a beautiful event, we cannot guarantee pricing, availability or menu selections without a signed contract and deposit. No event is scheduled or committed without a signed contract and deposit. Events cancelled after deposit/signature of a contract will be refunded according to the following schedule: within 90 days - 75% refunded, within 45 days - 50% refunded, within 30 days - 25% refunded, within 14 days – no refund of deposit.

HOW MANY HOURS WILL WE HAVE FOR OUR EVENT?

Most event times are scheduled for two hours with a half hour grace period for arrivals and departures. Depending on the menu you choose, your event time may be extended in half hour increments to accommodate cocktails & passed hors d'oeuvres, additional courses or other requests. Room fees may be applied if your event times cross meal periods (i.e. 10-4 p.m., between breakfast and lunch). Exclusive events are based on five hours or one full meal period. Please ask the Banquet Sales Manager before scheduling your event or sending any invitations to join us!

WHEN DO I NEED TO DECIDE ON A MENU AND WHEN IS MY GUARANTEE DUE?

Menu decisions are accepted as soon as possible and should be done at the time a contract is negotiated. All menu choices and beverage options should be confirmed fourteen (14) days prior to your event. The minimum guaranteed guest count is due seven (7) days prior to the event date. The number guaranteed will be considered a final count. We will prepare for 5% over your guarantee as a courtesy. However, additional guests will be part of your onsite guest count and will be billed accordingly. It is the responsibility of our clients to pay for the actual attendance or guaranteed guest count, whichever is greater. While we will do our best, we cannot guarantee our ability to accommodate additional guests when we have not been notified.

WHAT TYPES OF DECORATIONS ARE ALLOWED?

Our clients are more than welcome to bring in outside decorations for an event, although we are happy to provide floral and other decorations for you. Approval from the Banquet Sales Manager is in your best interest when bringing in a sub-contractor to decorate. We do ask that you please refrain from using glitter, confetti, rice, birdseed or liquid filled items. Candles brought into the restaurant should meet current fire code. Our Banquet Sales Manager will be pleased to advise you. Décor brought in by our clients or a sub-contracted vendor of a client should to be removed at the end of the event, unless otherwise arranged. We reserve the right to assess a cleaning fee in the event of excessive clearing of decorations, flowers or other waste.

WHAT ABOUT CHILDREN?

There is no charge for children under two years of age. Children over twelve years of age are considered adults. Please consult with the Banquet Sales Manager on Children's Menus. We can accommodate toddlers and older children and we welcome your entire family to join us for your special event.



FREQUENTLY ASKED QUESTIONS / POLICIES

CAN WE TASTE THE FOOD AND BEER?

Menu tastings may be arranged through the Banquet Sales Manager following contract signing and 50% deposit and should be requested at least 30 days prior to your event in order to accommodate kitchen and service staff requirements. All menu items will receive a 15% discount.

LOCATIONS AND SET-UP

Your contract will state an event date, restaurant and start time for your event. Although specific floor plans may often be suggested, the floor manager has final discretion for the set-up of your event.

BILLING

All balances are due at the conclusion of your party. We accept all major credit cards and business checks. We do not accept personal checks for final payment. If a deposit is paid by cash or company check, a credit card must be on file in the special events office for final billing, even if the balance will also be paid by cash or company check. A 20 % gratuity will be charged to all food and beverage totals. All banquet charges are subject to an 8.5% sales tax.

ALCOHOLIC BEVERAGE POLICY

All wine, beer, liquor and non-alcoholic beverages must be purchased through The Beach Chalet, LLP. Corkage may be considered on a client's wine only and is \$20++/750 mL bottle. Beverages can only be dispensed by our bartenders and servers. Our liquor license requires our staff to request proper identification of any person of questionable age and to refuse service to any person who is underage or if proper identification cannot be produced. We also reserve the right of refuse service to any person who appears intoxicated.

GUEST COUNT & EXCLUSIVE USE/BUYOUTS

We can accommodate parties of approximately 20-60 ppl on any day of the year, however there may be certain limitations depending on which venue you select. We will close The Beach Chalet Brewery & Restaurant or Park Chalet Garden Restaurant for special events on an individual request basis only. Because we are an a la carte restaurant with no private dining facilities, groups of more than 70 ppl may require we close for regular business. All exclusive events at The Beach or Park Chalet require a minimum food and beverage purchase. There is never a venue fee, however, the expense of our venues may be reflected in the itemized cost of the food and beverage when presented in a proposal. An exclusive event proposal/contract is based on a five hour event with an hour of passed hors d'oeuvres, two hours for dinner/heavy appetizers and two hours for dancing or other activities. The contract will be based on a per person charge from the attached menus and may be higher than the minimum requirement. However, if the food and beverage total does not meet the minimum, then the minimum will be charged. A group contract requires 50% deposit on the estimated guest count with the menu you have selected. No event is scheduled or committed without a signed contract and deposit. Proposals are based upon seasonal menus and are subject to change at any time.



BRUNCH MENU

(pre-orders are required)

**AVAILABLE SATURDAY AND SUNDAY
IN BEACH CHALET ONLY UNTIL 2PM**

\$27.00 per person

(plus tax and service charge)

COURSE ONE

(served family style)

FRESH FRUIT PLATTER

Fresh California fruits, berries, melon, vanilla Chantilly cream

COURSE TWO

(select three for your menu)

CLASSIC EGGS BENEDICT

Toasted English Muffin, Black Forest Ham, Hollandaise, Breakfast Potatoes

MUSHROOM, SPINACH & GOAT CHEESE SCRAMBLE

Wild Mushrooms, Bloomsdale Spinach, Goat Cheese, Fine Herbs

CORNED BEEF HASH

Red & Yellow Peppers, Onions, Potatoes, Tomatoes, Poached Egg

CLASSIC WHOLE LEAF CAESAR SALAD WITH GRILLED CHICKEN

Parmesan-Anchovy Dressing, Grated Parmigiano-Reggiano Cheese, Grilled Chicken Breast

CAROLINA STYLE BBQ PORK SANDWICH

Cole Slaw, Jalapeños, Fried Onion Strings, Little Gem & Fuji Apple Salad

BEER BATTERED FISH & CHIPS

VFW BEER BATTERED FISH & CHIPS

Served with Housemade Tartar Sauce, French Fries & Cole Slaw

CHALET CHEESEBURGER

White Cheddar Cheese, Lettuce, Tomato, Pickled Onion, Garlic Aioli, Sesame Bun, Fries

COURSE THREE

(select one for your menu)

CHALET CHOCOLATE SANDCASTLE

Intense Chocolate Torte with Chocolate Shortbread Cookies, Peanuts & Chocolate Sauce

NEW YORK CHEESECAKE

Berry compote

ADD BEVERAGE SERVICE TO YOUR MENU: UNLIMITED COFFEE, TEA & SOFT DRINKS THROUGHOUT YOUR EVENT - \$5 PER PERSON

All Food & Beverage is subject to 20% Service Fee plus 8.5% Tax
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LUNCH MENUS
(pre-orders are required)
AVAILABLE BEFORE 4PM

LUNCH MENU #1

\$29 per person

(not including tax, service charge or beverages)

COURSE ONE

(select one for your menu)

CLAM CHOWDER NEW ENGLAND STYLE

ORGANIC MIXED GREENS

Fresh Herbs, Red Onion, Balsamic Vinaigrette

COURSE TWO

(select three for your menu)

CHALET CHEESEBURGER

Cheddar Cheese, Garlic Aioli, Lettuce, Tomato,
Pickled Red Onion, French Fries

BEER BATTERED FISH & CHIPS

V.F.W Light Battered Fish, French Fries & Slaw

PAN ROASTED CHICKEN

Garlic Mashed Potatoes, Sautéed Seasonal
Vegetables, Garlic-Rosemary Sauce

GREEN GODDESS CHICKEN SALAD

Romaine Lettuce, Fuji Apple, Celery,
Cucumber, Kalamata Olives

CHALET HOUSEMADE GARDEN BURGER

Vegetarian Patty made from the grains used in
our brewing process. White Cheddar, Lettuce,
Tomato, Garlic Aioli, French Fries

COURSE THREE

(select one for your menu)

NEW YORK CHEESECAKE

Berry Compote

BANANA CARAMEL BREAD PUDDING

Cinnamon Custard, Golden Raisin,
Vanilla Bean Ice Cream

LUNCH MENU #2

\$34 per person

(not including tax, service charge or beverages)

COURSE ONE

(select one for your menu)

CLASSIC WHOLE LEAF CAESAR SALAD

Parmesan-Anchovy Dressing,
Grated Parmigiano-Reggiano Cheese

ORGANIC MIXED GREENS

Fresh Herbs, Red Onion, Balsamic Vinaigrette

POTATO LEEK SOUP

Chive Oil

COURSE TWO

(select three for your menu)

PRIME RIB FRENCH DIP

Soft Ciabatta Roll, Horseradish Cream,
Traditional Au Jus, Chopped Salad

DUNGENESS CRAB LOUIS SALAD

Romaine Lettuce, Capers, Tomatoes, Avocado,
1000 Island Dressing

PAN ROASTED CHICKEN

Garlic Mashed Potatoes, Sautéed Seasonal
Vegetables, Garlic-Rosemary Sauce

FRESH VEGETARIAN FETTUCCINE

Artichokes, Cherry Tomatoes, Basil Puree,
Kalamata Olives & Shaved Parmesan

COURSE THREE

(select one for your menu)

NEW YORK CHEESECAKE

Berry Compote

CHALET CHOCOLATE SANDCASTLE

Intense Chocolate Torte with Chocolate Shortbread
Cookies, Peanuts & Chocolate Sauce

ADD BEVERAGE SERVICE TO YOUR MENU: UNLIMITED COFFEE, TEA & SOFT DRINKS THROUGHOUT YOUR EVENT - \$5 PER PERSON



PREMIUM LUNCH MENU

(pre-orders are required)

AVAILABLE BEFORE 4PM

\$52 per person

(not including tax, service charge or beverages)

COURSE ONE

(select one for your menu)

CLAM CHOWDER NEW ENGLAND STYLE

ORGANIC MIXED GREENS

Fresh Herbs, Red Onion, Balsamic Vinaigrette

CLASSIC WHOLE LEAF CAESAR SALAD

Parmesan-Anchovy Dressing,
Grated Parmigiano-Reggiano Cheese

POTATO LEEK SOUP

Chive Oil

COURSE TWO

(select one for your menu)

BAKED LAURA CHENEL GOAT CHEESE

Persimmon Compote, Herbed Crostini

AHI TUNA POKE

Fried Sesame Won Ton Chips, Jicama Slaw

WILD DUNGENESS CRAB CAKE

Lemon Aioli, Shaved Fennel, Navel Orange

COURSE THREE

(select three for your menu)

PAN ROASTED CHICKEN

Garlic Mashed Potatoes, Sautéed Seasonal Vegetables,

Garlic-Rosemary Sauce

FLAT IRON STEAK & FRITES

Herb Marinated, Caramelized Onion Sauce,
Roasted Cipollini Onions

GRILLED ATLANTIC SALMON

Vegetable Risotto, Sautéed Broccolini,
Herbed Gremolata

FRESH VEGETARIAN FETTUCCINE

Artichokes, Cherry Tomatoes, Basil Puree,
Kalamata Olives & Shaved Parmesan

COURSE FOUR

(select one for your menu)

NEW YORK CHEESECAKE

Berry Compote

CHALET CHOCOLATE SANDCASTLE

Intense Chocolate Torte with Chocolate Shortbread
Cookies,

Peanuts & Chocolate Sauce

BANANA CARAMEL BREAD PUDDING

Cinnamon Custard, Golden Raisin,
Vanilla Bean Ice Cream

ADD BEVERAGE SERVICE TO YOUR MENU: UNLIMITED COFFEE, TEA & SOFT DRINKS THROUGHOUT YOUR EVENT - \$5 PER PERSON



DINNER MENUS
(pre-orders are required)

DINNER MENU #1

\$36 per person

(not including tax, service charge or beverages)

COURSE ONE

(select one for your menu)

CLAM CHOWDER NEW ENGLAND STYLE

ORGANIC MIXED GREENS

Fresh Herbs, Red Onion, Balsamic Vinaigrette

COURSE TWO

(select three for your menu)

FLAT IRON STEAK & FRITES

Herb Marinated, Caramelized Onion Sauce,
Roasted Cipollini Onions**

BLACKIRON SEARED DAY BOAT SCALLOPS

Parsnip Mash, Sautéed Brussels Sprouts
with Pancetta, Sherry Gastrique

PAN ROASTED CHICKEN

Garlic Mashed Potatoes, Sautéed Seasonal
Vegetables, Garlic-Rosemary Sauce

SEASONAL VEGETABLE RISOTTO

Fresh Grated Parmesan Cheese

COURSE THREE

(select one for your menu)

NEW YORK CHEESECAKE

Berry Compote

BANANA CARAMEL BREAD PUDDING

Cinnamon Custard, Golden Raisin,
Vanilla Bean Ice Cream

DINNER MENU #2

\$45 per person

(not including tax, service charge or beverages)

COURSE ONE

(select one for your menu)

CLASSIC WHOLE LEAF CAESAR SALAD

Parmesan-Anchovy Dressing,
Grated Parmigiano-Reggiano Cheese

POTATO LEEK SOUP

Chive Oil

COURSE TWO

(select three for your menu)

GRILLED NEW YORK STRIP

Sautéed Escarole, Sauce Bordelaise,
Herbed Fingerling Potatoes**

GRILLED ATLANTIC SALMON

Vegetable Risotto, Sautéed Broccolini,
Herbed Gremolata

PAN ROASTED CHICKEN

Garlic Mashed Potatoes, Sautéed Seasonal
Vegetables, Garlic-Rosemary Sauce

SEASONAL VEGETABLE RISOTTO

Fresh Grated Parmesan Cheese

COURSE THREE

(select one for your menu)

NEW YORK CHEESECAKE

Berry Compote

CHALET CHOCOLATE SANDCASTLE

Intense Chocolate Torte with Chocolate Shortbread
Cookies, Peanuts & Chocolate Sauce

****Add Maine Lobster Tail to Any Steak for an Additional \$14 per person**

ADD BEVERAGE SERVICE TO YOUR MENU: UNLIMITED COFFEE, TEA & SOFT DRINKS THROUGHOUT YOUR EVENT - \$5 PER PERSON

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PREMIUM DINNER MENU

(pre-orders are required)

\$65 per person

(not including tax, service charge or beverages)

COURSE ONE

(select one for your menu)

CLAM CHOWDER NEW ENGLAND STYLE

ORGANIC MIXED GREENS

Fresh Herbs, Red Onion, Balsamic Vinaigrette

CLASSIC WHOLE LEAF CAESAR SALAD

Parmesan-Anchovy Dressing,
Grated Parmigiano-Reggiano Cheese

POTATO LEEK SOUP

Chive Oil

COURSE TWO

(select one for your menu)

BAKED LAURA CHENEL GOAT CHEESE

Persimmon Compote, Herbed Crostini

AHI TUNA POKE

Fried Sesame Won Ton Chips, Jicama Slaw

WILD DUNGENESS CRAB CAKE

Lemon Aioli, Shaved Fennel, Navel Orange

COURSE THREE

(select three for your menu)

PAN ROASTED CHICKEN

Garlic Mashed Potatoes, Sautéed Seasonal
Vegetables, Garlic-Rosemary Sauce

FILET MIGNON

Green Beans, Herb Butter, Leek &
Shrimp Cream Gratin**

BEACH CHALET'S AWESOME BABY BACK RIBS

Slow Cooked Pork Ribs Smothered in
Housemade BBQ Sauce,
Served with Cole Slaw & French Fries

SEARED PETRALE SOLE

Melted Yukon Potatoes, Chanterelle Mushrooms,
Orange Vodka Buerre Blanc

SEASONAL VEGETABLE RISOTTO

Fresh Grated Parmesan Cheese

COURSE THREE

(select one for your menu)

NEW YORK CHEESECAKE

Berry Compote

CHALET CHOCOLATE SANDCASTLE

Intense Chocolate Torte with Chocolate Shortbread
Cookies, Peanuts & Chocolate Sauce

BANANA CARAMEL BREAD PUDDING

Cinnamon Custard, Golden Raisin,
Vanilla Bean Ice Cream

****Add Maine Lobster Tail to Any Steak for an Additional \$14 per person**

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RECEPTION HORS D'OEUVRES

(36 pieces per selection minimum)

CHILLED HORS D'OEUVRES

\$3 PER PIECE, \$36 PER DOZEN

SMOKED SALMON "GRAVLOX"

Toasted Bread, Crème Fraîche

GREEN GODDESS BITES

Romaine Lettuce, Fuji Apple, Celery,
Cucumber, Kalamata Olives

\$3.50 PER PIECE, \$42 PER DOZEN

PETITE HEARTS OF ROMAINE SPEARS

Crab Louie Salad

AHI TUNA TARTARE

Sesame Seeds & Oil, Chives, Avocado, Ginger,
Spicy Mayo & Taro Chips

MINI BLT'S

Smoked Applewood Bacon, Tomatoes,
Lettuce, Mayo, Sourdough Crisps

\$4 PER PIECE, \$48 PER DOZEN

CRAB SLIDERS

House Made Crab Salad

HOT HORS D'OEUVRES

\$3 PER PIECE, \$36 PER DOZEN

ASPARAGUS PHYLLO WRAPS

Parmesan Cheese, Crispy Phyllo Dough

ARANCINI

Porcini Mushroom Risotto Cakes, Mozzarella Cheese

BRAISED PORK

Polenta Cake, Horseradish Creme Fraiche, Chives

\$3.50 PER PIECE, \$42 PER DOZEN

TRUFFLED MUSHROOM & GOAT CHEESE CROSTINI

Laura Chenel Goat Cheese, Wild Mushroom Duxelle,
White Truffle Oil

MINI BRANDADE

Tartar Sauce, Malt Vinegar Reduction

JALAPENO-LIME MARINATED SHRIMP SKEWERS

Cilantro Oil

MINIATURE SLIDERS

Cheddar Cheese, Sliced Red Onions

MINIATURE VEGGIE SLIDERS

Cheddar Cheese, Sliced Red Onions

\$4 PER PIECE, \$48 PER DOZEN

BBQ PULLED PORK SLIDERS

Topped with Crunchy Slaw

BAKED LAURA CHENEL GOAT CHEESE

Persimmon Compote, Herbed Crostini

MINI DUNGENESS CRAB CAKES

Basil Aioli, Chervil

TIGER PRAWN TEMPURA

Spicy Mango Sauce

CHILLED SEAFOOD BAR \$400

(Approximately 120 pieces)

MARKETS BEST OYSTERS

CHILLED SHRIMP, CRAB CLAWS & LOBSTER

Mignonette & Cocktail Sauce

SCALLOP & SHRIMP CEVICHE

Tortilla Chips

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HORS D'OEUVRE PLATTERS

Small Platter = 30 Pieces/Servings

Medium Platter = 40 pieces/Servings

Large Platter = 50 Pieces/Servings

ARTISAN CHEESE

Dried Fruit, Assorted Breads, Crackers
Small \$75, Medium \$95, Large \$115

CHARCUTERIE

Sliced Cured Meats, Marinated Olives, Peppers
Small \$70, Medium \$90, Large \$110

COUNTRYSIDE

Herb Roasted Vegetables, Meyer Lemon Vinaigrette
Small \$65, Medium \$85, Large \$105

GARDEN

Seasonal Vegetables, Creamy Herbsaint Dressing
Small \$60, Medium \$80, Large \$100

WARM HUMMUS

Feta, Kalamata Olives, Vegetables, Warm Pita Bread
Small \$50, Medium \$70, Large \$90

FRESH FRUIT

Seasonal Sliced Fruit, Melons, Berries
Small \$50, Medium \$70, Large \$90

SPICY CHICKEN WINGS

Creamy Blue Cheese Dressing, Celery Hearts
Small \$65, Medium \$85, Large \$105

STICKY PORK SPARERIBS

Honey-Hoisien Sauce
Small \$70, Medium \$90, Large \$110

RECEPTION MINI SWEETS & DESSERTS

(24 pieces per selection minimum)

MINI SWEETS

\$.50 PER PIECE, \$6 PER DOZEN

Fresh Baked Chocolate Chip Cookie
Lindor Raspberry Cookie
Mexican Wedding Cookie
Snicker Doodle Cookie

\$1 PER PIECE, \$12 PER DOZEN

Chocolate Truffle
Brownie Squares

MINI DESSERTS

\$2 PER PIECE, \$24 PER DOZEN

Mini Chocolate Cupcake
Mini Lemon Cupcake
Mini Red Velvet Cupcake
Mini Lemon Tartlette
Mini Beery & White Chocolate Tartlette

\$2.50 PER PIECE, \$30 PER DOZEN

Mini Lemon Cheesecakes

CHALET STRAWBERRY & S'MORES STATION

(\$7.50 per person minimum 12 people)

Includes Housemade Graham Crackers, Marshmallows, Strawberries & Premium Melted Chocolate for Dipping

ADD BEVERAGE SERVICE TO YOUR MENU: UNLIMITED COFFEE, TEA & SOFT DRINKS THROUGHOUT YOUR EVENT - \$5 PER PERSON



BUILD YOUR OWN BUFFET

PIZZAS

(Each Pizza is 6 Slices)

SPICY SAUSAGE PIZZA

\$14 per pizza

Italian Calabrese Sausage, Asiago Cheese, Caramelized Shallots

WILD & TAMED MUSHROOMS

\$15 per pizza

Roasted Garlic, Goat Cheese, Truffle Oil, Thyme

PIZZA DI PARMA

\$14.5 per pizza

Prosciutto, Caramelized Onions, Thyme, Arugula Salad

MARGHERITA PIZZA

\$12 per pizza

Roasted Garlic, Parmesan & Mozzarella Cheese, Ripe Tomatoes, Basil

PEPPERONI & CHEESE

\$13 per pizza

A Pizza Classic

SIDES

MIXED GREEN SALAD

\$4 per person

CAESAR SALAD

\$4 per person

AU GRATIN POTATOES

\$5 per person

TRUFFLED CHICKEN & FOUR CHEESE MACARONI

\$4.50 per person

ENTRESS

PAN ROASTED CHICKEN

\$5 per person

Garlic-Rosemary Sauce

GRILLED ATLANTIC SALMON

\$7 per person

SEASONAL VEGETABLE RISOTTO

\$4.50 per person

NEW YORK STEAK

\$8 per person

SPLIT LOBSTER TAIL

\$10 per person

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