

Dinner Selections

COURSED

OUR COURSED DINNER OPTIONS WERE CREATED TO GIVE YOU THE PERFECT POP-UP RESTAURANT EXPERIENCE. EACH OFFERING IS BASED ON CLASSIC CONCEPTS TO ENSURE EACH DINNER YOU SPEND WITH US WILL BE DISTINCTIVE AND UNPARALLELED IN QUALITY.

CRAFT BURGER BAR MENU

1ST

BEER CHEESE SOUP

GARNISHED WITH GREEN ONIONS AND RYE CROUTONS

2ND

6 OZ BACON AND BEEF BLENDED BURGER

TOPPED WITH SMOKED GOUDA, HERBED TOMATO RELISH,
WILTED GREENS, AND A BACON AIOLI ON A
CARMELIZED ONION POTATO ROLL

SERVED WITH FRENCH FRIES AND A PICKLE

3RD

TRIPLE CHOCOLATE CAKE WITH ESPRESSO ICE CREAM

SEAFOOD SHACK MENU

1ST

SOUTHERN STYLE CRAB CAKE

SERVED WITH A CITRUS SALAD

AND CHIPOTLE RANCH

2ND

HABANERO GLAZED SWORDFISH

SERVED OVER BLACK BEANS AND RICE

TOPPED WITH FRIED PLANTAINS

AND TROPICAL FRUIT SALSA

3RD

KEY LIME TART

WITH TOASTED MERINGUE

AND SPICED GRAHAM CRACKER CRUST

GREENHOUSE MENU

1ST

TOMATO AND AVOCADO GAZPACHO

TOPPED WITH CORN TORTILLAS AND SMOKED GOUDA

2ND

WARM SPINACH SALAD TOPPED WITH FIRE ROASTED

RED PEPPERS,

HERB INFUSED PORTABELLA MUSHROOMS, SUNDRIED TOMATOES,

AND SMOKED BLEU CHEESE

SERVED WITH BALSAMIC VINAIGRETTE

3RD

BAKED LEMON TART TOPPED WITH WHIPPED MASCARPONE

AND BLUEBERRY COMPOTE

STEAKHOUSE MENU

1ST

ICEBERG WEDGE SALAD

TOPPED WITH BABY HEIRLOOM TOMATOES,

ROASTED RED ONIONS, BACON LARDONS,

SMOKED BLEU CHEESE,

AND CREAMY TARRAGON DRESSING

2ND

6 OZ FILET

TOPPED WITH 2 BUTTER POACHED SHRIMP

AND LEMON BUERRE BLANC

SERVED WITH SAUTÉED FINGERLING POTATOES

AND GREEN ASPARAGUS

3RD

NEW YORK STYLE CHEESECAKE

TOPPED WITH CHOCOLATE GANACHE

SERVED WITH FRESH BERRIES

AND STRAWBERRY SAUCE

Dinner Selections

PRICE PER PERSON UNLESS NOTED OTHERWISE

BUFFET

OUR BUFFET DINNER OPTIONS ARE THE PERFECT WAY TO FINISH A DAY. DESIGNED TO MIRROR CULTURAL FESTIVALS AND FEASTS, THESE BUFFETS ARE LAVISHLY EXECUTED TO GIVE YOUR GUESTS AN INCOMPRABLE EXPERIENCE.

CLAM BAKE

NEW ENGLAND CLAM CHOWDER
STEAMED MIDDLENECK CLAMS
ROSEMARY AND GARLIC ROASTED CHICKEN THIGHS
ITALIAN SAUSAGE LINKS
RED SKIN POTATOES
CORN ON THE COB
CHEDDAR AND HERB BISCUITS
WHIPPED PAPRIKA BUTTER
COCKTAIL SAUCE
LEMON AIOLI

OKTOBERFEST

BREADED PORK SCHNITZEL WITH HUNTER'S SAUCE
SEARED BRATWURST WITH GRAINY MUSTARD
BRAISED RED CABBAGE
HERBED SPAETZLE
GERMAN POTATO SALAD
SOFT PRETZELS
RYE DINNER ROLLS

HAWAIIAN LUAU

KAHLUA PIG WITH GREEN CABBAGE
TERIYAKI CHICKEN WITH PINEAPPLE
LOMI-LOMI SALMON SALAD
VEGETABLE STIR-FRY
STEAMED COCONUT RICE
SWEET DINNER ROLLS

ITALIAN FEAST

CHICKEN PARMESAN
WITH SAN MARZANO TOMATO SAUCE
VEAL MARSALA
SHRIMP SCAMPI
SAUTÉED BROCCOLINI
HERB AND GARLIC LINGUINI
ANTIPASTO SALAD WITH CHAMPAGNE VINAIGRETTE
GARLIC BREAD

MEXICAN FIESTA

SLOW BRAISED CARNITAS
CARNE ASADA
STEAMED FLOUR TORTILLAS
GUACAMOLE
PICO DE GALLO
SHREDDED LETTUCE
SMOKED CHEDDAR CHEESE
REFRIED BEANS
MEXICAN RICE
FAJITA STYLE VEGETABLES
ICEBERG LETTUCE SALAD
WITH CREAMY CHIPOTLE DRESSING

