

Expect the same quality food that you enjoy at The Restaurant. Everything is made fresh using the highest quality ingredients.

From intimate gatherings to large parties and celebrations. Allow us to customize your event to your exact needs. We have pre-set menus available, or if you'd prefer, we are pleased to work with you to create a menu that's specific to your events size, style and budget.

For groups of 50 or more

Crudités Station

\$4 per person

A selection of fresh vegetables served in individual cups with a ranch dressing or
A section of fresh vegetables served with a variety of dipping sauces

Cheese Station

\$9 per person

A variety of domestic and international cheeses ranging from creamy brie's to piquant blues, accompanied with a selection of nuts, fresh and dried fruits, chutneys and or jams, crackers and flatbreads

Antipasto Station

\$7 per person

Sliced meats, selection of domestic and international cheeses, marinated, roasted, grilled and or pickled vegetables, spreads and accompaniments, olives, crisp breads

The Soup and Salad Station

\$7 per person

Spring salad mix and baby spinach served with toppings and dressings
Crusty baguettes with your choice of one of our yummy soups: clam chowder, creamy tomato and basil, chicken and vegetable

Seafood Station

\$17 per person

Specialty Stations

Oysters on the half shell, poached shrimp, house smoked sides of salmon, mussels steamed in white wine, garlic, lemon and butter
Served with accompanying sauces and condiments

Slider Station

\$3.50 per piece; minimum order of 20 each

American mini burgers with lettuce, tomato, red onion and cheddar
Pulled pork slider with avocado, caramelized onion and Gouda
Buffalo chicken slider with blue cheese slaw

Pasta Station

\$6 per person

Three cheese ravioli with a tomato basil sauce, Parmesan cheese and pine nuts
Penne pasta in a creamy Parmesan cream sauce with chicken, mushrooms and spinach

Pasta Station with Chef

\$9 per person

Enjoy the dazzle and excitement of our Chef preparing a combination of your favorite pasta dishes right before your eyes.

Three cheese ravioli and penne pasta served with your choice of tomato basil or Alfredo Sauce

Accompaniments: Red bell peppers, red onion, sundried tomatoes, mushrooms, grated Parmesan, blue cheese, country ham, shrimp, grilled chicken

Mini Baked Potato Station

\$6 per person

Choice of one of our twice-baked baby potatoes:

Fire baked potato with garlic soured cream and fiery salsa

Salt and pepper roasted potato with mushrooms, bacon and topped with garlic and herb cheese

Mini baked potato with a selection of self-serve toppings: sour cream, butter, bacon, cheddar and chives

Mashed Potato Station

\$7 per person

Specialty Stations

Creamy mashed potatoes served in a cup

Self-serve accompaniments to include: sour cream, scallions, white cheddar cheese, chives, crispy bacon, chunky tomato salsa

Mexican Station

\$8 per person

Corn chips with a variety of dips including guacamole and spicy salsa

Warm flour tortillas, grilled chicken, ground seasoned beef, shredded jalapeno cheddar, lettuce, Mexican slaw, pico de gallo and sour cream

Asian Station

\$10 per person

Bamboo steamers set over woks and filled with pot sticker dumplings served with an assortment of dipping sauces.

Spicy bang bang shrimp

Edamame with sea salt

Carving Station with Chef

Prime rib chef carved served medium with warm baguettes, horseradish cream and fried onion rings ... 9 per person

Honey glazed ham chef carved served with honey mustard, fresh baked biscuits and creamy cole slaw ... 7 per person

Herb roasted pork loin chef carved served with brown sugar and brandy roasted apples and warm rolls ... 6 per person

Southern Comfort Station

Traditional shrimp and grits-served in martini glasses (martini glasses are subject to a rental fee) ... 8 per person

Fried green tomatoes and okra with pimento cheese dip ... 6 per person

Sweet Crapes Station

\$6 per person

Fresh Strawberries, Apple and Cinnamon compote, vanilla bean whipped cream, dark Belgium chocolate sauce, caramel sauce, roasted almonds

20 percent service charge and 7 percent sales tax added to all food and beverage totals.