



BAR DRINK OPTIONS

Private bartender can be made available for your event at \$75/hour, minimum two hours.

CELEBRATORY TOAST

Champagne, prosecco, or sparkling cider \$6.00 per person (one glass)

OPEN BAR

All drinks rang on the master bill and charge to the card on file

WINE WITH DINNER

Our service staff will pour your selection of red or white wine with dinner

CASH BAR

All drinks are paid by guests in cash. Individual tabs may be started with a credit card

BEER & WINE

Pay when ordered; tab may be started with the guest's credit card

DRINK TICKETS ONLY

Host selection of drinks and price. Guest uses one ticket per drink; each drink is billed to the host

DESSERTS FOR 30

ASSORTED COOKIE TRAY 75

White Chocolate Macadamia, Sugar, Oatmeal-raisin, Chocolate Chip

MINI CHEESECAKES 105

MINI BREAD PUDDINGS 105

FLOURLESS CHOCOLATE CAKES 150

We will gladly serve your favorite store bought cake for just \$3.00 per guest.

Important Notice

Minimum guarantee for our private room is \$1000 on one check.

Regular dinner menu is not available for parties of 15 or more. Sales tax and 20% gratuity will be added to your final bill.

Dinner package includes; your private room with TV and fine dining servers.

Please speak to our manager regarding any food allergy concerns and we will accommodate your request to the best of our ability.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



EVENTS AND CATERING FOR 30-45 GUESTS

HOT, PASSED HORS D'OEUVRES SELECTIONS

VEGETABLE FLATBREAD (8) <i>Zucchini, broccoli, sun-dried tomatoes, onions, mozzarella and balsamic drizzle</i>	112
TUSCAN CHICKEN FLATBREAD (8) <i>Grilled chicken breast, spinach, sun-dried tomatoes, goat cheese, mozzarella and balsamic</i>	120
JERK CHICKEN SKEWERS <i>Grilled chicken breast and Chaz 51 jerk spices</i>	145
KC BBQ CHICKEN SKEWERS <i>Slow cooked, chicken breast on skewers</i>	135
ZUCCHINI FRIES <i>Served with ranch and sriracha sauces</i>	124
MINI BLUE CRAB CAKES <i>Topped with remoulade sauce</i>	175
BACON-WRAPPED SCALLOPS <i>Served with Jerk sauce</i>	180
MINI BEEF WELLINGTON <i>Mushroom duxelle, puff pastry</i>	195
CRAB CAKE SLIDERS <i>Toasted brioche, Julienned spinach, and mustard sauce</i>	225
BLUE CHEESE CRUSTED PRIME SLIDERS <i>Baby spinach, tomato, toasted brioche</i>	160
BBQ PULLED PORK SLIDERS <i>Slow cooked for hours, on toasted brioche and coleslaw</i>	160
MINI FILET MIGNON STEAK SANDWICHES <i>Horseradish cream and toasted brioche</i>	225
PLANT-BASED BURGER SLIDERS <i>Spicy avocado spread, red onions and toasted brioche</i>	225
LOLLIPOP NEW ZEALAND LAMB CHOPS <i>Peppercorn brandy cream and goat cheese</i>	236



EVENTS AND CATERING FOR 30-45 GUESTS

COLD, PASSED HORS D'OEUVRES SELECTIONS

JUMBO SHRIMP COCKTAIL	178
<i>Served with cocktail sauce, mustard sauce and lemon wedges.</i>	
SESAME CRUSTED AHI TUNA BITES	147
<i>Sashimi grade, seared rare, pickled ginger salad, wasabi ginger sauce, crisp cucumber wheels</i>	
GINGER THAI CHICKEN SKEWERS	124
<i>Asian style, sweet & slightly spicy grilled chicken breast</i>	
CURRY CHICKEN SALAD	135
<i>Jamaican curry, pulled chicken breast and Chaz 51 bold flavors</i>	
FIG AND PROSCIUTTO TARTINE	135
<i>Grilled sourdough crostini, goat cheese spread, prosciutto, fruit preserve and aged balsamic</i>	
BEEF TENDERLOIN CARPACCIO	169
<i>Garlic crostini, Julienned field greens, white truffle aioli and shaved parmesan</i>	
SMOKED SALMON CANAPÉS	160
<i>Garlic sourdough crostini, creamed cheese spread and green onions</i>	
SRIRACHA SHRIMP TARTLETS	170
<i>Flash fried, tossed in a tangy sauce, covered with toasted duo sesame seeds</i>	
SHRIMP TACO BITES	170
<i>Baby greens, lightly blackened shrimp and sriracha aioli in pastry shells</i>	
MINI SHRIMP AND CRAB MARTINI	248
<i>Poached shrimp with jump crabmeat, avocado, onions, tomatoes, citrus and chopped salad</i>	
SEARED JUMBO SEA SCALLOPS	180
<i>Garlic crostini, Julienned baby spinach, jerk sauce and sweet pepper relish</i>	
CAPRESE SLIDERS	175
<i>Vine ripened tomatoes; fresh mozzarella, parsley pesto and balsamic reduction</i>	
VEGETARIAN PIZZA BITES	124
<i>On cucumber wheels</i>	



CARVED ITEMS

Carving station require a skilled Chef, which we offer at a rate of \$75/hour, minimum two hours.

Dinner rolls, appropriate dipping sauces, and necessary equipment are included at no additional cost.

MUSTARD MAPLE GLAZED HAM	160
OVEN-ROASTED TURKEY	170
WHOLE TENDERLOIN <i>Served with béarnaise and horseradish cream.</i>	MKT
PRIME RIB AND AU JUS <i>Served with horseradish cream sauce.</i>	300

STATIONARY COLD PLATTERS

VEGETABLE CRUDITÉS <i>Roasted tri-color creamer potatoes, cauliflower, broccoli, and carrots garnished with cornichons and grape tomatoes. Served with blue cheese and ranch for dipping sauces</i>	120
TOMATOES, ONIONS AND CUCUMBER <i>Vine ripe tomatoes, onions, English cucumber, dry blue cheese and vinaigrette over a bed of green</i>	180
NORWEGIAN SMOKED SALMON <i>Capers, red onions, chopped eggs, crème fraiche and garlic flatbread</i>	220
SESAME CRUSTED SEARED AHI TUNA <i>Wasabi ginger, 51-chopped salad, and pickled ginger</i>	160
ARTISAN FRUIT & CHEESE BOARD <i>Assortment of seasonal berries, fresh fruits, domestic & imported cheeses: Mezzaluna fontina, Grand cru reserve, Smoked gouda aged six months, Red spruce cheddar aged four years, blue affine and crackers.</i>	160

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