#### READ ME BEFORE BOOKING

Please review the following important information before confirming your event



# ALL MENUS ARE PRE FIXE

We do not take orders onsite - no matter the group size

# **SERVICE STYLES**

## **FAMILY STYLE**

Our most popular option. Dishes are served on shared platters, allowing guests to help themselves and enjoy a variety of items. Portions are sized appropriately for every 4–8 guests, depending on your floor plan. Though it's a shared format, the meal is still served in courses, salads, mains, sides, and desserts arrive in waves, just like a traditional dinner. It's a warm, communal style of dining that encourages conversation and makes it easy for everyone to try a little bit of everything.

May also be served buffet-style for business/corporate events.

Not recommended as a buffet for weddings or groups over 30 due to space constraints.

### PLATED DUET

#### (groups of 30 or fewer)

All guests are served the same three-course meal, with a duo of entrées plated together on a single

This is not a choice between entrées, but a composed duet for everyone to enjoy. This is the same menu as the

plated "advanced" choice of, we just serve the entrees as a duet.

# PLATED "ADVANCED" CHOICE OF

## (groups of 30 or fewer)

You may select up to three entrées for your guests to choose from. You will be responsible for collecting all selections and submitting a detailed seating chart at least 3 days in advance.

Note: Assigned seating is required. We do not accept on-site orders.

#### STANDING RECEPTIONS & PASSED CANAPÉS

Available for any group size - Includes both passed and stationary offerings. Great for casual or social gatherings.

### **ALLERGIES & DIETARY RESTRICTIONS**

Choose dishes most of your group will enjoy.

We will prepare special plates for guests with dietary needs (e.g., vegetarian, gluten-free).

A la carte substitutions may have additional charges.

### **KIDS & VENDOR MEALS**

Kids (ages 3–8): \$25 each, simplified version of the adult meal.

Vendor Meals: \$35 each, served after guests receive their main course.

Early vendor meals cannot be guaranteed.