

Our young adult menus are perfect for proms or mitzvahs. Menus are nut free, kosher style and include gluten free, vegan and dairy free options. This way you are the host who is considerate of everyone. #winning

FANCY

Menu includes salad, entrée, dessert station, and refreshments listed.

Server Attended Lemonade and Infused Water Station

Duration of your event, Server included

Lemonade and Cranberry Infused Water in Swing Top Bottles, Glasses and Ice

SALAD COURSE

GF-V Field Greens

Cherry Tomatoes, Cucumber, Radish, Herb Vinaigrette

ENTRÉE Select One

GF 8oz Herb Roasted Chicken

Whipped Potatoes, Roasted Asparagus, Mushroom Thyme Jus 55

GF 6oz Grilled Faroe Islands Salmon

Steamed Jasmine Rice, Sesame Snow Peas and Carrots, Ginger Butter 60

GF-DF 8oz Grilled Sirloin Steak

Roasted Fingerling Potatoes, French Beans, Balsamic Reduction 65

GF-V Zucchini Noodles

Sautéed Zucchini Strings, Vidalia Onions, Nut Free Parsley-Mint Pesto, San Marzano Pomodoro Sauce 55

SUGAH STATION

GF Dark Chocolate Mousse Cup

Lemon Penny Tartlet

Double Fudge Brownies

FUN

60

Pricing is based on 1 ½ hours. Each additional ½ hour add \$10.

To ensure ample quantities; order must be for the full number of guests

Server Attended Lemonade and Infused Water Station

Duration of your event, Server included

Lemonade and Cranberry Infused Water in Swing Top Bottles, Glasses and Ice

STATION

GF-V Field Greens

Cherry Tomatoes, Cucumber, Radish, Herb Vinaigrette

Margherita Pizza, San Marzano Tomatoes, Fresh Mozzarella, Basil

GF-DF Sesame Glazed Chicken Breast, Sweet Chili Sauce

GF-V Stir Fry Vegetables, Ginger, Scallions

Cheese Tortellini, Traditional Marinara Sauce

Garlic Bread, Parmesan

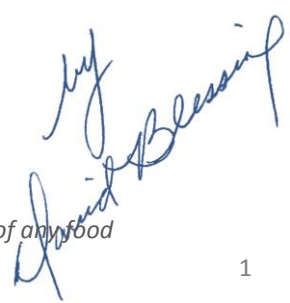
SUGAH STATION

GF Dark Chocolate Mousse Cup

Lemon Penny Tartlet

Double Fudge Brownies

This specially priced menu is available for 17 years old and under there is no tasting or substitutions. This menu is not for collegiate events or adults attending a Prom or Mitzvah. Adult offerings are on our seasonal menus.



GF-Gluten Free, DF-Dairy Free, V-Vegan. All prices are subject to an Administrative Fee and State & Local Taxes. Please inform your event specialist of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.

Menus and Pricing are Valid until December 31, 2021.