

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

No tasting or substitutions for this specially priced menu.

FANCY

Menu includes salad, entrée, and dessert station.

SALAD COURSE

GF-V Field Greens

Cherry Tomatoes, Cucumber, Radish, Balsamic Vinaigrette

ENTRÉE Select One

GF-DF Seared Medallions of Chicken

Herb Roasted Potatoes, Asparagus, Mushroom Thyme Jus

60

GF-DF 6oz Grilled Faroe Islands Salmon

Steamed Jasmine Rice, Sesame Snow Peas and Carrots, Ginger Sauce

62

GF-V Zucchini Noodles

Vidalia, Nut Free Parsley-Mint Pesto, San Marzano Pomodoro Sauce

55

SUGAH STATION

GF Dark Chocolate Mousse Cup

Lemon Penny Tartlet

Double Fudge Brownies

FUN

70

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

STATION

GF-V Field Greens

Cherry Tomatoes, Cucumber, Radish, Herb Vinaigrette

Dinner Rolls, Vermont Butter

GF-DF Herb Roasted Chicken Breast, Lemon Thyme Sauce

GF-V Steamed Broccoli Florets, Extra Virgin Olive Oil, Sea Salt

Creamy Mac & Cheese, Buttery Crumb Crust

DF Penne Marinara, Tomato Pomodoro Sauce, Basil

SUGAH STATION

GF Dark Chocolate Mousse Cup

Lemon Penny Tartlet

Double Fudge Brownies

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, 2023.

