

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 (best for preset option-GF,DF, Nut Free)
 Cherry Tomatoes, Cucumber, Radish, Balsamic Vinaigrette

ENTRÉE Select One

GF-DF Seared 8oz Boneless Chicken Breast 65
 Herb Roasted Potatoes, Asparagus, Lemon Thyme Jus

GF-DF 6oz Grilled Atlantic Salmon 67
 Steamed Jasmine Rice, Broccoli, Tomato Coulis

GF-V Mediterranean Vegetable Tian 58
 Gratin of Eggplant, Tomatoes, Peppers, Zucchini, & Squash,
 Basil Pomodoro Sauce

SUGAH STATION

GF Dark Chocolate Mousse Cup
Lemon Penny Tartlet
Double Fudge Brownies

FUN

75

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, 2024.

