

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 Norwegian Salmon** 67  
Steamed Jasmine Rice, Broccoli, Tomato Coulis

**GF-V Tuscan Cauliflower Steak** 58  
Roasted Garlic Cauliflower Puree, Spinach, Cured Tomato  
Lemon Parsley Gremolata

**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**

