Custom Menu Options

VEGETABLES AND SALADS

VEGETABLE AND DIP PLATTER (VG, GF) · 75
Seasonal vegetables, dill ranch dressing, and hummus.

HOUSE SALAD (VG, GF) · 85
Spring mix, grape tomatoes, red onions, and lemon vinaigrette.

GREEK SALAD (V, GF) · 95
Romaine lettuce, tomatoes, cucumbers, red onions, Kalamata olives, crumbled feta cheese, and zesty Greek dressing.

BEET AND GOAT CHEESE SALAD (V, GF) · 95
Lettuce, beets, pickled onions, goat cheese, candied walnuts, and white balsamic vinaigrette.

COBB SALAD · 110
Lettuce, tomatoes, red onions, corn, bacon, boiled eggs, cheddar cheese, crumbled blue cheese, dill ranch dressing.

CAESAR SALAD · 95
Romaine lettuce, croutons, parmesan, bacon, lemon, and anchovy dressing.

PASTA SALAD (V) · 95
Pasta, fresh vegetables, oregano, and balsamic dressing.

GRILLED CORN PASTA SALAD (V) · 95
Pasta, grilled corn, fresh vegetables, feta cheese, red onions, and chipotle dressing.

POTATO SALAD (V) · 95
Tender potatoes, mayonnaise, chives, honey, and mustard.

GERMAN STYLE POTATO SALAD · 95
Roasted potatoes, green onions, red onions, bacon, and apple cider vinaigrette.

STARTERS

CHARCUTERIE BOARD · 170
Prosciutto, soppressata, calabrese salami, brie, truffle cheese, goat cheese, gorgonzola, marinated olives, cornichons, pepperoncini, seasonal fruit, and crackers.

CHEESE BOARD (V) · 140
Smoked gouda, truffle cheese, Manchego, brie, goat cheese, gorgonzola, hot honey, fruit jam, cornichons, pepperoncini, assorted fruits and crackers.

WARM BREAD BASKET (V) · 60
Garlic butter brioche buns, focaccia, and pumpernickel bread.

CHICKEN WINGS PLATTER (POPULAR!) · 110
Beer-battered chicken wings tossed in choice of 2 sauces: Buffalo, Salt & Pepper, Pineapple Soy Garlic, Szechuan, or Black Garlic. Baked and gluten-free available upon request

ITALIAN BEEF MEATBALLS · 110
Roasted beef meatballs, marinara sauce, parmesan cheese, and fresh parsley.

SHRIMP COCKTAIL · 120
Chilled shrimp, zesty cocktail sauce, and fresh lemon wedges.

SMOKED SALMON ON PUMPERNICKLE · 110
Smoked salmon, cream cheese, dill, lemon zest, and chives on pumpernickel bread.

WHITE ANCHOVIES ON FOCACCIA TOAST · 110
Toasted focaccia, Roma tomatoes, marinat- ed white anchovies, and fresh parsley.

COCONUT SHRIMP · 90
Crispy coconut-crusted shrimp served with sweet chili dipping sauce.

CAJUN SHRIMP SKEWERS · 90
Grilled shrimp tossed in a Cajun spice blend.

VEGETABLE SPRING ROLL (VG) · 60
Crispy spring rolls filled with seasoned vegeta- bles, served with sweet chili dipping sauce.

CAULIFLOWER BITES (VG) · 60
Crispy seasoned cauliflower florets, served with BBQ sauce and chipotle mayonnaise.

FRIED TOFU (VG) · 65
Crispy golden tofu, served with soy garlic and sweet chili dipping sauces.

POTATO AND SMOKED CHEDDARCROQUETTES (V) · 65
Mashed potato and smoked cheddar croquettes in a crispy crust, served with garlic dip.

HUMMUS AND NAAN (V) · 75
Hummus, baby carrots, grape tomatoes, celery, cucumber, spicy olives, and grilled naan.

HOT SPINACH DIP (V) · 75
Warm spinach and melted cheese blend, served with fresh vegetables, crackers, and focaccia toast.

SNACK PLATTER (V) · 75
French fries, onion rings, sweet potato fries, and mozzarella sticks, served with assorted dipping sauces.

PIZZA PARTY (CHOOSE 5)
New York Style · 140, Detroit Style · 125

PEPPERONI
Pepperoni, mozzarella cheese, vodka sauce, and parmigiano-reggiano.

ALL MEAT DIAVOLA
Italian sausage, pepperoni, bacon, and pickled jalapen□os.

PROSCIUTTO AND ARUGULA
Garlic white sauce base, prosciutto, and fresh arugula.

4-CHEESE (V)
Gorgonzola, mozzarella, parmesan, and gruye□re.

MARGHERITA (V)
Tomato sauce, fresh basil, mozzarella, and Maldon sea salt.

DELUXE
Italian sausage, pepperoni, green peppers, onions, and black olives.

VEGETARIAN DELUXE (V)
Green peppers, onions, mushrooms, and black olives.

SPINACH, MUSHROOM AND PESTO (V)
Garlic white sauce, basil pesto, spinach, and mushrooms.

SLIDERS

CHEESEBURGER · 85
Beef patty, medium cheddar cheese, iceberg lettuce, white onions, and pickles.

FRIED CHICKEN · 85
Crispy fried chicken, iceberg lettuce, tomatoes, and pickles.

BUFFALO FRIED CHICKEN · 85
Buffalo-tossed fried chicken, iceberg lettuce, tomatoes, and pickles.

BBQ GRILLED CHICKEN · 85
Grilled chicken, BBQ sauce, lettuce, tomatoes, red onions, and garlic sauce.

PORTOBELLO MUSHROOM · 110
Roasted portobello mushrooms, caramelized onions, and provolone cheese.

BLT · 85
Crispy bacon, lettuce, tomatoes, Swiss cheese, and mayonnaise.

PHILLY CHEESE STEAK · 90
Thinly sliced beef, saute□ed onions, bell peppers, and medium cheddar cheese.

HAM & CHEESE · 75
Sliced ham, Swiss cheese, and honey mustard.

TACO PLATTERS

Lettuce cups available for gluten free option

BEEF BARBACOA · 80
Slow-cooked beef barbacoa, white onions, and cilantro.

BEER BATTERED FISH · 80
Fried cod, sambal mayonnaise, pickled onions, and cilantro.

GRILLED CHICKEN · 80
Grilled chicken, sesame dressing, pickled onions, and cilantro.

BEEF QUESO · 80
Ground beef, bell peppers, melted cheese blend, white onions, fresh jalapen□os, and cilantro.

MUSHROOM (V) · 95
Saute□ed oyster mushrooms, white onions, and cilantro.

SANDWICHES

BLT SANDWICH · 95
Crispy bacon, lettuce, tomatoes, Swiss cheese, and mayonnaise.

CLUB SANDWICH · 120
Chicken salad, bacon, lettuce, and tomatoes.

EGG SALAD (V) · 75
Chopped eggs, mayonnaise, and Dijon mustard.

TUNA SALAD · 95
Flaky tuna, mayonnaise, red onions, pickles, lettuce, and tomatoes.

GRILLED VEG · 75
Grilled seasonal vegetables, alfalfa sprouts, and pesto.

PASTA

Served with a basket of warm garlic bread per tray. Each tray feeds 20-25 ppl.

FRENCH ONION MAC AND CHEESE (V) · 120
Caramelized onions, Gruye□re cheese, cheddar cheese, and cream.

BACON MAC AND CHEESE · 120
Crispy bacon, cheddar cheese, cream, and butter.

BEEF LASAGNA · 120
Beef bolognese, tomato sauce, ricotta cheese, mozzarella, and parmesan cheese.

SPINACH LASAGNA (V) · 120
Spinach, ricotta cheese, mozzarella, parmesan cheese, tomato sauce, garlic, and Italian herbs.

BAKED ZITI (V) · 120
Ziti pasta, tomato sauce, ricotta cheese, mozzarella, parmesan cheese, and Italian herbs.

MUSHROOM AND SUN-DRIED TOMATO (V) · 110
Mushrooms, sun-dried tomatoes, garlic, and olive oil, served with parmesan cheese on the side.

CREAMY MUSHROOM LINGUINI (V) · 110
Linguine, mushrooms, garlic, cream, butter, parmesan cheese, and fresh parsley.

MUSHROOM PESTO (V) · 110
Pasta, mushrooms, basil pesto, garlic, and olive oil, served with parmesan cheese on the side.

GREMOLATA SPAGHETTI (VG) · 95
Spaghetti, garlic, fresh parsley, lemon zest, and olive oil, served with parmesan cheese on the side.

CREAMY SPAGHETTI CARBONARA · 120
Spaghetti, pancetta, cream sauce, garlic, parmesan cheese, black pepper, and fresh herbs.

SATAY & SALPICAO

CHICKEN SATAY · 140
Grilled chicken skewers served with peanut sauce, and pickled cucumber-onion relish.

BEEF SATAY · 140
Grilled beef skewers served with peanut sauce, and pickled cucumber-onion relish.

MUSHROOM SATAY (VG) · 120
Grilled mushroom skewers served with peanut sauce, and pickled cucumber-onion relish.

VEG & PANEER SATAY (V) · 120
Grilled vegetable and paneer skewers served with peanut sauce, and pickled cucumber-onion relish.

MUSHROOM & GARLIC SALPICAO (VG) · 130
Saute□ed button mushrooms tossed with garlic, olive oil, soy sauce, and black pepper.

BEEF & MUSHROOM SALPICAO · 150
Tender beef and mushrooms saute□ed with garlic, olive oil, soy sauce, and black pepper.

ENTREES

ROAST BEEF IN MUSHROOM SAUCE · 160
Tender roast beef served with creamy mushroom sauce.

BEEF CALDERETA STEW IN TOMATO SAUCE · 160
Slow-cooked beef stew with vegetables in a savory tomato sauce.

PORK BBQ · 140
Marinated pork skewers grilled in a sweet and savory BBQ sauce.

CHICKEN BBQ WITH JAVA SAUCE · 150
Grilled boneless chicken thighs marinated in lemon and soy sauce, served with Java sauce.

BUTTER CHICKEN · 140
Tender chicken simmered in a creamy tomato and butter sauce.

CHICKEN CURRY · 140
Chicken, potatoes, carrots, onions, garlic, ginger, and spices simmered in coconut curry sauce.

SHRIMP GAMBAS · 140

Saute□ed shrimp with garlic, chili, olive oil, butter, and fresh herbs.

BAKED SALMON · 160
Oven-baked salmon topped with garlic cream cheese and chives.

PANEER CURRY (V) · 120
Cottage cheese cubes simmered with tomatoes, onions, garlic, ginger, cream, and aromatic spices.

CREAMY TOFU AND PEPPERS (V) · 120
Tofu and bell peppers cooked in a creamy garlic and onion sauce.

BEEF KEBAB PLATTER · 140
Grilled marinated beef kebabs served with fresh vegetables, tzatziki, and naan.

SIDES

MASHED POTATOES & GRAVY · 80
Creamy butter-whipped potatoes, finished with a rich, savory house gravy.

BUTTERED CORN & CARROTS · 80
Sweet corn kernels and tender sliced carrots tossed in melted butter, salt, and cracked pepper.

GARLIC PARMESAN CRISPY POTATOES · 80
Golden roasted potatoes tossed with garlic, grated Parmesan cheese, olive oil, and fresh rosemary.

ROASTED SEASONAL VEGETABLES · 80
Carrots, zucchini, bell peppers, broccoli, and cauliflower roasted with olive oil, garlic, and fresh herbs.

GARLIC RICE · 85
Steamed white rice finished with crispy fried garlic, fresh parsley, and a pinch of sea salt.

HERBED RICE · 85
Fluffy steamed rice tossed with aromatic herbs, butter, and light seasonings.

RICE & PEAS · 95
Basmati and wild black rice simmered with peas, coconut milk, garlic, onion, and fresh thyme.

PINEAPPLE FRIED RICE · 95
Stir-fried rice with sweet pineapple chunks, carrots, peas, bell peppers, garlic, and savory seasonings.

KIMCHI FRIED RICE · 95
Stir-fried rice with tangy Korean kimchi, green onions, sesame oil, and gochujang for a savory spice.

DESSERTS

FRUIT PLATTER · 120
Assorted seasonal fresh fruits including watermelon, pineapple, grapes, and cantaloupe.

CHURROS · 95
Fried pastry sticks coated in cinnamon sugar, served with chocolate dipping sauce.

MINI DOUGHNUTS · 95
Fluffy mini doughnuts dusted with powdered sugar.

TIRAMISU CUPS · 120
Coffee-soaked ladyfingers layered with mascarpone cream and cocoa powder.