SMALL OFFICE





JOIN US FOR OUR ANNUAL CORPORATE GALA

Small businesses and offices planning a holiday celebration for their employees, but uncertain about having enough attendees for a private room? No need to worry! Join us for our annual corporate gala.

4 HOUR GALA TO INCLUDE DJ AND THE FOLLOWING:

COCKTAIL HOUR

FARM TO TABLE DISPLAY

Locally Sourced Produce With Green Goddess
Dipping Sauce, Artisanal Cheese Board, Charcuterie Board,
Assorted Farm Fresh Chutneys, Olives, Roasted Peppers,
Fresh Baked Breads

ASIAN STATION

Sweet & Sour Chicken, Beef & Broccoli, Vegetable Lo Mein, Spring Roll With Duck Sauce, Crispy Noodles, Fortune Cookies Served In To-Go Containers With Chop Sticks

TRATTORIA STATION

Penne Ala Vodka & Seasonal Ravioli

BUTCHER BLOCK

Marinated Flank Steak* accompanied by buttermilk biscuits, cranberry chutney, whole grain mustard, dijon mustard, honey butter, russian dressing, house steak sauce, horseradish aïoli, chipotle aïoli & pickles



SIT DOWN DINNER

APPETIZER

Caesar Salad rosemary focaccia croutons

ENTRÉE

Crispy Skin Salmon roasted pea red quinoa, cauliflower purée

Roasted Farm Raised Chicken Breast haricots verts, pee wee potatoes, au jus

Sliced Chateau Steak* roasted fingerling potatoes, broccolini, red wine demi

DESSERT

Belgian Waffle Station belgian waffles made to order, served with: strawberries, blueberries, bananas, chocolate chips, chocolate sauce, warm maple syrup, whipped cream, vanilla ice cream

Open Bar Coffee, Tea, Decaf, Soft Drinks

FRIDAY, DECEMBER 15[™] \$90 PER PERSON

plus tax + gratuity

SATURDAY, DECEMBER 16TH \$100 PER PERSON

plus tax + gratuity

Tables of at least 10 will be guaranteed their own private table.

Before placing your order, please inform your server if a person in your party has a food allergy.

*These menu items consist of or contain meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.