

Circa 1922 Banquet Menu

Tier 1

\$49.95 per head

Available Sunday-Thursday.

First Course:

Please select 2 items for your menu.

Caesar Salad*
Chopped Salad (GF)
Seasonal Soup

Second Course:

*Please select 3 items for your menu.
Accompaniments change seasonally.*

Duck Confit
Atlantic Salmon*
Vegetarian Pasta (V)
Pasta Bolognese
Hanger Steak*

Third Course:

Please select 2 items for your menu.

Seasonal Cheesecake
Key Lime Pie
Chocolate Cake

Bread service is included with dinner.

V = Vegetarian
GF = Gluten-Free
DF = Dairy Free

-We can accommodate a vegan diet, as well as most other dietary restrictions, per request.-

***May be cooked to order: The consuming of raw or uncooked meats, poultry, seafood, shellfish or eggs increase your risk of food-borne illness, especially if you have certain medical conditions.**

Tier 2

\$69.95 per head

Available 7 days a week; required menu on Fridays & Saturdays.

First Course:

Please select 4 items. Served passed / buffet-style.

Artisanal Cheese & Charcuterie Board (GF)

Mushroom Bruschetta (V)
Tuna Poke Bombs* (DF)
Salmon Rillettes & Cucumber (GF)
Mini Italian Meatballs
Crab Dip
Pork & Shrimp Spring Rolls (DF)
Seasonal Fruit & Crudit  (V/DF/GF)

Second Course:

Please select 2 items for your menu.

Caesar Salad (V)
Chopped Salad (GF)
Seasonal Soup

Third Course:

*Please select 3 items for your menu.
Accompaniments change seasonally.*

Duck Confit
Atlantic Salmon*
Vegetarian Pasta (V)
Hanger Steak*
Pasta Bolognese
Sea Scallops*
Seasonal Catch*
Filet Mignon* (\$8 upcharge per order)

Fourth Course:

Please select 2 items for your menu.

Seasonal Cheesecake
Key Lime Pie
Chocolate Cake

Bread service is included with dinner.