

Our most popular dinner entrees create a sophisticated dinner for your guests. With groups of 15 or more, whenever possible we do request that menu selections be made in advance and communicated at least five (5) days prior to the event date. Pre-ordering guarantees product availability.

The packages below include 3 courses, as well as Ice Tea, Sodas, Hot Tea, Coffee and Water; 20% gratuity will be added to all checks. For the most expedient service, one check for the group is preferred. However, these packages are designed so that members of your group will know the exact cost of their meal and, therefore, are able to bring exact money. With this in mind, upon request, individual checks may be accommodated.

All dining areas are open to the general public. If you prefer exclusivity, rental rates are included herein. A private venue rental may be required for all buffets and for Friday & Saturday events. Management reserves the right to offer flexibility as may be deemed appropriate.

Package #1: \$30

(\$36 with gratuity)

Starter

House Salad with Farm Fresh Vegetables

Entrée Choices

(All include Chef's Choice Vegetable)

Chicken Putanesca ~ sautéed chicken breast topped with a traditional putanesca sauce, redskin mashed potatoes

Chicken or Broccoli Alfredo ~ tossed with Linguine

Salmon ~ pan seared with a honey bourbon glaze, rice pilaf

Beef Roulade ~ tender flank steak pounded thin and stuffed with mushrooms, spinach and bleu cheese, served on top of a tomato campo

Dessert

Chef's Choice

Package #1 Union Plate: \$30

This has proven to be a very popular option for those who are unable to get pre-orders from their guests, or just want everyone to have the same thing! You choose two entrees, and each of your guests will be served the same beautifully plated dinner.

Package #2: \$41

(\$49 with gratuity)

Starter

House Salad with Farm Fresh Vegetables

Entrée Choices

(All include Chef's Choice Vegetable)

Twin Maryland Crabcakes with garlic redskin mashed potatoes

6 oz Petite Filet topped with a toasted shrimp butter, baked potato

Chicken Putanesca ~ sautéed chicken breast topped with a traditional putanesca sauce, garlic redskin mashed potatoes

Chicken or Broccoli Alfredo ~ tossed with Linguine

Salmon ~ pan seared with a honey bourbon glaze, rice pilaf

Dessert

Chef's Choice

Package #2 Union Plate: \$41

This has proven to be a very popular option for those who are unable to get pre-orders from their guests, or just want everyone to have the same thing! You choose two entrees, and each of your guests will be served the same beautifully plated dinner.

Add a Crab Cake to any Entrée \$10

~ Buffets require a 30 person guaranteed minimum & Private Room Rental ~
Pricing includes non-alcoholic beverages; 20% gratuity additional*
The pricing structure for buffets may be adjusted during the month of December.

Buffet Dinner Samples

- One Entrée Choice: Chicken or Pasta* ~ \$20**
- Choice of Two Entrees: Chicken, Fish or Pasta ~ \$25**
- Choice of 3 Entrees: Chicken, Fish and Pasta ~ \$30**
- *Substitutions: Beef Tenderloin \$7; Crab Cake \$10**

Buffets include salad, 2 Chef's Choice vegetables, one starch, rolls, Chef's choice dessert(s), and Ice Tea, Hot Tea, Sodas, Water, and Coffee.

Vegetable Examples (seasonal): Haricot Verts, Sweet Glazed Carrots, Grilled Asparagus, Sautéed Zucchini/Squash

Starch Examples: Garlic Redskin Mashed Potatoes, Rice Pilaf, Risotto

**Pasta Buffet includes two pasta sauces (Red with or without meat, Alfredo), Salad, Rolls, and Chef's Choice Dessert*

**Non Alcoholic Beverages include Ice Tea, Sodas, Coffee, Hot Tea, Water*

Buffets can also be constructed from our Hors D'oeuvres Reception Menu which might include, for example, a meat carving station and/or pasta station, salad station, etc.

Private Room Rentals (4 hours)

Room	Max Seated Capacity	Rental
<i>The Public Square</i>	25	\$150
<i>The Main Dining Room</i>	90	\$210
<i>The Union</i>	35	\$150
<i>The Rooftop Garden Terrace</i>	80	\$250

Please note that our menus do change seasonally, and we try really hard to keep our banquet menus current. But sometimes time does slip us by! Thus, it is the client's responsibility to confirm the availability of the menu items included in this packet.