



Event MENU

Appetizers

SELECT 2 OPTIONS

WAGYU BEEF SLIDERS
BACON WRAPPED DATES
CRISPY ARTICHOKE
TRUFFLE FRIES

Salads

SERVED INDIVIDUALLY

HOUSE CAESAR
WEDGE SALAD

Chef's Main

SELECT 4 OPTIONS

CHEESEBURGER & TRUFFLE FRIES
SPICY RIGATONI ALLA VODKA
ROASTED CHICKEN
WILD MUSHROOM GNOCCHI
BRANZINO (+\$10 PP)

Pairings

SERVED FAMILY STYLE

SUMMER VEGETABLE MEDLEY
LOADED MASHED POTATOES
TRUFFLE FRIES

Desserts

SHAREABLES | INDIVIDUALS (+\$10 PP)

HOUSE MADE CHURROS
GIANT COTTON CANDY
COLOSSAL 3-LAYER CAKE SLICE



PRE-SET DINNER | \$75 PER GUEST





Event MENU

Appetizers

SELECT 3 OPTIONS

BAO BUNS | KUNG PAO CALAMARI | BLACK ROCK FIRE
JUMBO SHRIMP | GARLIC CHORIZO BRUSSEL SPROUTS |
SESAME SEARED AHI TUNA | CEVICHE | WAGYU BEEF SLIDERS
| MINI LOBSTER ROLLS

Salads

SERVED INDIVIDUALLY

HOUSE CAESAR
WEDGE SALAD

Chef's Main

SELECT 4 OPTIONS

WILD MUSHROOM GNOCCHI
ROASTED CHICKEN
FRESH JUMBO SEA SCALLOPS
COCOA & CHILE RUBBED PORKCHOP
SPICY RIGATONI ALLA VODKA

Pairings

SELECT 4 OPTIONS

HOMESTYLE MAC & CHEESE |
LOBSTER MAC & CHEESE (+\$20 PP) | LOADED MASHED
POTATOES | TRUFFLE FRIES | CHORIZO CREME CORN BRULEE
| CHIMICHURRI BRUSSEL SPROUTS

Desserts

SHAREABLES | INDIVIDUALS (+\$10 PP)

HOUSE MADE CHURROS
GIANT COTTON CANDY
COLOSSAL 3-LAYER CAKE SLICE



PRE-SET DINNER | \$95 PER GUEST





Event MENU

Appetizers

SELECT 4 OPTIONS

BAO BUNS | KUNG PAO CALAMARI | BLACK ROCK FIRE JUMBO
SHRIMP | GARLIC CHORIZO BRUSSEL SPROUTS | SESAME SEARED
AHI TUNA | CEVICHE | WAGYU BEEF SLIDERS | MINI LOBSTER ROLLS

Salads

SERVED INDIVIDUALLY

HOUSE CAESAR
WEDGE SALAD

Chef's Main

SELECT 5 OPTIONS

8OZ FILET MIGNON (+\$20 PP) | GF
LILLY'S LOBSTER PASTA
FRESH JUMBO SEA SCALLOPS
BONE-IN SHORT RIB
ROASTED CHICKEN | GF
SPICY RIGATONI
MISO GLAZED BRANZINO
CHILEAN SEA BASS | GF

Pairings

SELECT 5 OPTIONS

HOMESTYLE MAC & CHEESE | LOBSTER MAC & CHEESE (+\$20 PP) |
LOADED MASHED POTATOES | FINGERLING POTATOES | TRUFFLE FRIES |
CHORIZO CREME CORN BRULEE | CHIMICHURRI BRUSSEL SPROUTS |
FIRE-ROASTED MUSHROOMS

Desserts

SHAREABLES | INDIVIDUALS (+\$10 PP)

HOUSE MADE CHURROS
GIANT COTTON CANDY
COLOSSAL 3-LAYER CAKE SLICE



PRE-SET DINNER | \$125 PER GUEST





Event MENU

Appetizers

SERVED FAMILY STYLE

CHOOSE THREE

KUNG PAO CALAMARI | BLACK ROCK FIRE JUMBO SHRIMP | LOBSTER ROLL TRIO
HOT STONE BEEF BITES | BAO BUNS | GARLIC CHORIZO BRUSSEL SPROUTS

Salads

SERVED INDIVIDUALLY

CHOOSE ONE

HOUSE CAESAR
WEDGE SALAD

Chef's Main

ONE PER GUEST

BRAISED BONE-IN SHORT RIB
ROASTED CHICKEN | **GF**
SPICY RIGATONI ALLA VODKA
CHILEAN SEA BASS | **GF**
SEAFOOD PAELLA
8OZ FILET MIGNON OR RIBEYE **GF**
BAKED STUFFED LOBSTER

Pairings

HOMESTYLE MAC AND CHEESE | CHORIZO CREME CORN
LEMON BUTTER GRILLED ASPARAGUS | FINGERLING POTATOES | **GF**
SWEET POTATO APPLE & KALE HASH | SUMMER VEGETABLE MEDLEY | **GF**

Desserts

SHAREABLES

INDIVIDUALS (+\$10 PP)

HOUSE MADE CHURROS
GIANT COTTON CANDY
COLOSSAL 3 LAYER CAKE SLICE



PRE-SET DINNER | \$150 PER GUEST

