



# Event MENU

## Appetizers

### SERVED FAMILY STYLE

KUNG PAO CALAMARI  
BLACK ROCK FIRE JUMBO SHRIMP  
GARLIC CHORIZO BRUSSEL SPROUTS

## Chef's Main

- BRAISED BONE-IN SHORT RIB** - Served with Roasted Pearl Onions | Potatoes | Pecorino | Microgreens | Basil Oil
- ROASTED CHICKEN** | GF - Served with Roasted Pearl Onions | Potatoes | Pecorino | Microgreens | Basil Oil
- SPICY RIGATONI ALLA VODKA** - Rigatoni | Pork Pancetta | House Spicy Red Vodka Sauce | Basil | Parmesan
- CHILEAN SEA BASS** | GF - Served over a bed of Shallots | Lemon Caper Butter Sauce | Asparagus
- 8OZ FILET MIGNON** | GF - Hand-cut | 8 oz | Prime Beef | Grilled over Wood
- SEAFOOD PAELLA** - Shrimp | Mussels | Clams | Saffron Rice | Bell Peppers | Peas | Lemon

ONE PER GUEST

## Pairings

HOMESTYLE MAC AND CHEESE  
FINGERLING POTATOES | GF  
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

