

1 | SELECT A SPACE

- The Boardroom
- The Special Events Room
- The Outdoor Patio
- The Yoga Studio
- The Market Café

2 | SELECT A MENU

Fully customizable menu options to suit any occasion

3 | ADD ADDITIONS

- Court Time
- Private Group Fitness Class

ALL EVENTS INCLUDE:

- Event Setup and Breakdown
- Dedicated Event Host



Breakfast

Continental Breakfast

\$9 per person

- Coffee Cake
- Muffin Selection
- Bagels
- Cream Cheese
- Butter
- Assorted Jams
- Orange Juice
- Cranberry Juice
- Coffee
- Hot Tea

Yogurt Break

- Greek Low Fat Yogurt
- Fresh Fruit
- Granola
- Almonds
- Dried Cranberries

\$10 per person

- Golden Raisins
- Chocolate Chips
- Maple Syrup
- Orange Juice
- Cranberry Juice

Healthy Break

- Fresh Frui
- Strawberry Dip
- Vegetable
- House Made Hummur

\$10 per person

\$16 per person

- Cheese Selection
- Stone Ground Mustard
- Granola Bars
- Fruit Flavored Water

Quick Breakfast

- Scrainbled Egg
- Crisp Bacor
- Turkey Sausage
- Breakfast Potatoes
- Coffee Cake
- Muffin Selection
- Bagels

- Cream Cheese
- Butter
- Assorted Jams
- Orange Juice
- Cranberry luice
- Coffee
- Hot Tea

Executive Breakfast

\$22 per person

- Custom Omelets
- Fresh Vegetable
- Meats and Cheeses
- Scrambled Eggs
- Crisp Bacor
- Turkov Saus
- Breakfast Potatoe
- Coffee Cake
- Muffin Selection

- Bagels
- Cream Cheese
- Butte
- Assorted lams
- Orange luice
- Cranberry Juice
- Coffee
- Hot lea



Appetizers

Grazing Table

\$12 per person

Bar Appetizer (Pick 4) \$21 per person **Package**

Indulgent Appetizer (Pick 3) \$26 per person **Package**



Entrées

Market Fresh Lunch

\$20 per person

- House-Made Wedding Soup
- Roasted Turkey Breast
- Smoke Ham
- Tuna and Chicker
- Cheeses
 - Cheddar, Provolone, Swiss and American
- Platter
 - Lettuce, Tomato, and Red Onion
- Bagels
 - 9 Grain, Italian, and Wheat

Garden Lunch

- Field Greens
- Kale
- Spinach Greens
- Garden Vegetables
- Hearts of Palm
- Olivas
- Mushrooms
- Roasted Red Peppers
- Balsamic Vinaigrette

\$20 per person

- Buttermilk Ranch
- Roquefort Vinaigrette
- Italian Basil Pesto
- Oven Roasted Tomato and Fresh Mozzarella Grilled Cheese
- Fresh Fruit
- Assorted Cookies

Traditional

- Soup of the Day
- Dinner Rolls
- Butter
- Garden Salac
- Balsamic Vinaigrette
- Buttermilk Ranch
- Green Beans
 Almandine
- Herb Roasted Red Potatoes

\$25 per person

- Choose a Pasta:
 - Penne ala Vodka Pesto
 - Alfredo Mediterranean (+\$2 p/p)
- Choose a Protein:
 - Chicken Piccata
 - Chicken Marsala
 - Grilled or Blackened Chicken
 - Grilled Salmon



Entrées

Taco Bar Package

\$25 per person

- Appetizers (pick 2)
 - Pico de Gallo with Chips
 - Queso with Chips
 - Guacamole with Chips
 - Black Bean with Chips
 - Corn Salsa with Ch
 - Jarapeno Poppe
 - Empanadas

- Tacos with Salad (pick 2)
- o Bee
- Chicker
- Veggie
- Sides (pick 1):
 - Rice
 - Beans
 - Street Corn

Cookout Package

- Appetizers (pick 2):
- Buffalo Chicken Dip
- Mac n' Cheese Bites
- Pretzel Bites
- Fried Cheese Curds
- Veggies and Dip
- House Made Chips
- Entrées (served with toppings/condiments)
 - Hamburgers
 - Hot Dogs

\$25 per person

- Sides (pick 2)
 - French Fries
 - Onion Rings
 - Mac n' Cheese
 - Potato Salad
 - Macaroni Salad
 - Cala Class
- Italian Dinner Package \$35 per person
 - Appetizers (pick 2):
 - Bruchett
 - Antipasti Platte
 - Fried Mozzerll
 - Fried Mushrooms
- Salad (pick 1)
 - House salac
 - Caesar salad
- Caesai salau
- Entrée (pick 1):

- Sides (pick 2):
 - Broccoli with Lemon Butter
 - Green Beans Almondine
 - Oven Roasted Asparagu
 - Breadsticks
 - Oven Roasted Potatoes
 - Long Grain and Wild Rice
- Penne with choice of Marinara*, Alfredo*, or Bolognese Sauce
 - with meatballs, chicken, or hot/sweet Italian sausage
- Pasta Primavera with White Wine Lemon Sauce
- Chicken Parmigiana
- Italian Seasoned Baked Chicken Breast



Entrées

Steakhouse Package

\$40 per person

- Appetizers (pick 2):
 - Clam Chowder
 - Lobster Bisque
 - Jumbo Lump Crab Cakes
 - Bacon Wrapped Scallops
- Salad (pick 1):
 - Beet and Goat Cheese Salad
 - Wedge Salac
 - Caesar Salad
 - House Salad
- Entrée (pick 1)
 - Filet Mignon
 - Oven Roasted Chicker Breast
 - Grilled Salmon

- Sides (pick 2)
- Sautéed Mushrooms and Onions
- Sautéed Spinach and Garlic
- Green Bean Almandine
- Mushroom Risotto
- Long Grain and Wild Rice Pilaf
- Oven Roasted Rosemary Potatoes
- Classic Mashed Potatoes
- Bacon and Maple Brussel Sprouts