

CANAPÉ MENU

(MINIMUM ORDER: 16 PIECES)



\$3⁵⁰ EA

BRIE CROSTINIS

TOMATO & BOCCONCINI SKEWERS

Gluten free.

BACON WRAPPED PRAWNS

Gluten free.

SEARED TUNA BITES

SPICY WONTONS

Contains pork & shrimp.



\$5 EA

NASHVILLE CHICKEN SANDWICH

CARHOP BURGERS



\$17 EA

MARGHERITA PIZZA

BBQ CHICKEN PIZZA



\$2²⁵ EA

MINI STICKY TOFFEE PUDDING BITES

SEASONAL DESSERT SPOONS

PARTY MENU

\$35 PER PERSON

TO START

(YOUR CHOICE)

ALL HAIL THE CAESAR SALAD

Romaine hearts, napa cabbage, house-made creamy Caesar dressing, roasted garlic finished with a balsamic reduction and croutons.

THE FRENCH-O

House-made French onion soup, topped with bubbling Swiss cheese & sourdough bread crouton.

GREEN GODDESS SALAD

Sprouts, cucumber, tomato, chickpea, pickled onion, goat's cheese, pumpkin seeds.

ENTRÉE

(YOUR CHOICE)

6oz SIRLOIN STEAK

Mashed potatoes & seasonal vegetables. Garlic loaf.

SEARED TUNA BASMATI BOWL

Lemongrass crusted yellowfin tuna, seared rare, coconut rice, coleslaw, ginger mayo and ponzu dipping sauce.

GRILLED CAJUN CHICKEN

Mashed potatoes & seasonal vegetables. Cheddar-jalapeño cornbread.

ULTIMATE MAC & CHEESE

Cavatappi pasta with cheesy mac sauce, pulled pork, bacon, slow roasted grape tomatoes, topped with bread crumbs and crispy onions. Garlic loaf.

All prices are per person and are excluding applicable taxes and gratuity.

PARTY MENU

\$45 PER PERSON

TO START

(YOUR CHOICE)

ALL HAIL THE CAESAR SALAD

Romaine hearts, napa cabbage, house-made creamy Caesar dressing, roasted garlic finished with a balsamic reduction and croutons.

THE FRENCH-O

House-made French onion soup, topped with bubbling Swiss cheese & sourdough bread crouton.

GREEN GODDESS SALAD

Sprouts, cucumber, tomato, chickpea, pickled onion, goat's cheese, pumpkin seeds.

ENTRÉE

(YOUR CHOICE)

6oz SIRLOIN STEAK

Mashed potatoes & seasonal vegetables. Garlic loaf.

SEARED TUNA BASMATI BOWL

Lemongrass crusted yellowfin tuna, seared rare, coconut rice, coleslaw, ginger mayo and ponzu dipping sauce.

GRILLED CAJUN CHICKEN

Mashed potatoes & seasonal vegetables. Cheddar-jalapeño cornbread.

ULTIMATE MAC & CHEESE

Cavatappi pasta with cheesy mac sauce, pulled pork, bacon, slow roasted grape tomatoes, topped with bread crumbs and crispy onions. Garlic loaf.

DESSERT

(YOUR CHOICE)

STICKY TOFFEE PUDDING

FRENCH VANILLA ICE CREAM

With fresh berries

TIRAMISU

Layers of coffee-soaked cake, cocoa, mascarpone cream.

All prices are per person and are excluding applicable taxes and gratuity.

PARTY MENU

\$55 PER PERSON

SIPS

(YOUR CHOICE)

DRAUGHT BEER

Bud, Bud Light, Local Craft Beer

HOUSE WINE

Red or White

SINGLE WELL HIGHBALL

APPETIZER PLATTER

(ONE PER SIX GUESTS)

CHICKEN WINGS | DRY RIBS

SPICY WONTONS

VEGGIES & DIP | CALAMARI

PERSONAL APPETIZER

(YOUR CHOICE)

CAESAR SALAD

GREEN GODDESS SALAD

THE FRENCH-O

ENTRÉE

(YOUR CHOICE)

6oz SIRLOIN STEAK

Mashed potatoes & seasonal vegetables. Garlic loaf.

SEARED TUNA BASMATI BOWL

Lemongrass crusted yellowfin tuna, seared rare, coconut rice, coleslaw, ginger mayo and ponzu dipping sauce.

GRILLED CAJUN CHICKEN

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ULTIMATE MAC & CHEESE

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DESSERT

(YOUR CHOICE)

STICKY TOFFEE PUDDING

FRENCH VANILLA ICE CREAM

With fresh berries

TIRAMISU

Layers of coffee-soaked cake, cocoa, mascarpone cream.

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