

Private Lunch Dining

~At~



We strive to incorporate as many local, fresh, and seasonal products available to us in our market place. We take great pride to offer a great experience to host your event, gathering, or special occasion in our Private Dining Room.

Room Size

Our intimate private dining room can accommodate up to 40 guests

Gratuities

An 18% gratuity will be automatically added to your bill

Room Charge

Breakfast, Lunch or Dinner Parties
\$125.00 for groups of 10 guests or more
\$150.00 for groups under 10 guests

Meeting Rates

\$400 - Full Day Rental
\$200 - Half Day Rental

Cancellation Policy

When reserving our private dining room, we are holding this room in your name, and are turning away other potential clients while it is on hold. If you cannot fulfill your original reservation, please call to cancel your reservation as soon as possible. All groups must cancel 72 hours prior to your reservation to avoid a cancellation charge of \$25.00 per anticipated guest.



Between Bread

Two Course Prix Fixe Menu

Grown up Grilled Cheese

Gouda and cheddar, brioche toasted bread, fire roasted tomato bisque

Grilled Chicken Avocado

Roasted peppers, pepper
Jack cheese, cilantro garlic aioli, ciabatta roll

Caprese Press

Basil pesto, cured tomatoes, fresh mozzarella,
baby arugula, balsamic syrup, stirato roll

Peppered Bacon Cheddar Burger

Iceberg lettuce, marinated tomatoes, valley thunder cheese, brioche roll
~ Valley Shepherd Creamery - Long Valley NJ ~

Grilled Chicken Wrap

Grilled chicken, romaine lettuce, parmesan cheese, garlic croutons, Caesar dressing

Sweet Endings

Chefs Selection

Coffee | Tea | Soft Drinks | Ice Tea

\$25.00 per person



Commons

Three Course Prix Fixe Menu

To Begin

Chef's Soup Creation

Seasonal offering, herb crackers

Or

Mixed Baby Greens

Grape tomatoes, cucumber, carrots, balsamic vinaigrette

Fork and Knife

Organic Chicken Breast

Potato puree, asparagus, fennel braise, marsala pan jus

Wild Caught Salmon

Baby vegetable, fennel tomato sauce

Fresh Pappardelle Pasta

Toasted garlic, olive oil, crushed tomatoes, fresh thyme

~ *NY. Ravioli & Pasta Co. - New Hyde Park, NY* ~

Grilled Steak Bruschetta

Sliced 8 ounce NY sirloin, grilled pesto ciabatta bread, mushrooms, tomatoes, bleu cheese, baby arugula

Sweet Endings

Chefs Selection

Coffee | Tea | Soft Drinks | Ice Tea

\$37.00 per person