

PRIVATE PARTY MENU

MEZZE GRAZING

— \$48 PER PERSON —

VERMONT CAPRESE SKEWERS RAINBOW TOMATOES, FRESH BASIL, BALSAMIC REDUCTION

COCONUT SHRIMP BREADED SHRIMP DRIZZLED WITH SWEET CHILI SAUCE AND SCALLIONS

LUMP CRAB CAKES HOUSE RECIPE WITH SCALLIONS AND HERBS, SERVED WITH AN OLD BAY REMOULADE

CRISPY VEGETABLE ROLLS MIXED VEGETABLE ROLLS WITH THAI CHILI SAUCE AND SCALLIONS

SHAWARMA CHICKEN SKEWERS WHITE GARLIC SAUCE

SUMMER SALAD CUCUMBER, TOMATO, PEPPERS, CORN, BLACK BEAN, AVOCADO, CILANTRO, CIDER VINAIGRETTE

WARM PITA TAZIKI, MIXED OLIVES, PICKLES, CRISPY CHICKPEAS

TAILGATE PARTY

— \$36 PER PERSON —

SAUCED UP WINGS SPICY BUFFALO, CREAMY RANCH, CARROTS AND CELERY

CHEESEBURGER SLIDERS CABOT CHEDDAR, DILL PICKLES, SECRET SAUCE

BIG MAHALO DOG TROPICAL SALSA, CRISPY BACON BITS, CHIPOTLE MAYO

KING STREET FRIES SLOW COOKED PORK, DILL RELISH, SECRET SAUCE, PITCHFORK FARM FERMENTS

TACO SALAD ROMAINE LETTUCE, PICO, BLACK BEANS, SHREDDED CHEDDAR, SPICY RANCH

BBQ ON THE LAKE

— \$42 PER PERSON —

ROASTED BBQ CHICKEN SPICE RUBBED OVEN ROASTED CHICKEN, CAROLINA BBQ SAUCE

SLOW COOKED PORK SLIDERS PINEAPPLE BBQ, DILL PICKLES, SERVED ON A SWEET HAWAIIAN ROLL

THE BIG SALAD LOCAL MIXED GREENS, SHAVED CARROTS, RADISH, TOMATOES, BBQ SPICED SUNFLOWER SEEDS, BUTTERMILK RANCH

POTATO SALAD CIDER VINEGAR DRESSING, PICKLED RED ONION, FRESH HERBS

HOUSE COLESLAW RED CABBAGE AND CARROT MIX, CREAMY AND TANGY DRESSING

SKILLET CORNBREAD WHIPPED MAPLE BUTTER, SEA SALT

TACO BAR

— \$36 PER PERSON —

TACO BAR FEATURING BRAISED CHICKEN, CARNITAS, AND ADOBE SWEET POTATO, SPANISH RICE, ANCHO BLACK BEANS, HOUSE BLUE CORN TORTILLA CHIPS, SALSA ROJA, GUACAMOLE, QUESO FUNDITO AND ASSORTED HOUSE ACCOUTREMENTS. CHEDDAR & COLBY JACK TOSTADAS.

2026

TERMS & CONDITIONS

PRICES ARE PER PERSON WITH A 25 GUEST MINIMUM. PRICES ARE SUBJECT TO A 20% GRATUITY AND A 5% SERVICE CHARGE. THIS MENU IS EXCLUSIVE TO OUR FRONT LAKESIDE CORNER EVENT SPACE. FULL BAR OPTIONS AND PRIVATE DESIGNATED SERVER PROVIDED FOR THE EVENT.