

BRUNCH

(LIBATIONS)

Bottle of Champagne + Orange Juice

Or

Bucket of Beer Six Assorted Bottles

Seasonal Fruit, Berries + Cheese Platter

Bagel + Lox Cream Cheese, Red Onion, Tomato

French Toast Sticks
Maple Syrup, Icing

\$185 feeds up to two people \$60 each additional guest

 $\{Plus\ NJ\ State\ sales\ tax\ and\ 23\%\ administrative\ charge\}$

11:00am + 2:00pm SEATINGS ONLY



APPALACHIAN

(LIBATIONS)

Bottle of Red Blend
Clos De Lo Siete

Or

Bucket of Beer Six Assorted Bottles

(APPETIZERS)

Rustic Pizza Four Cheese, Basil

Fried Meatballs + Bruschetta Ricotta, Basil

(DESSERT)

Tiramisu + Cannoli

\$185 feeds up to two people \$60 each additional guest

(Plus NJ State sales tax and 23% administrative charge)

11:00am + 2:00pm SEATINGS ONLY



ON THE EDGE

(LIBATIONS)

Bottle of Red Blend Clos De Lo Siete

Or

Bucket of Beer

Six Assorted Bottles

Gruyere Cheese Fondue

Assorted Breads, Granny Smith Apples, Broccoli, Rigatoni, House-made Potato Chips

Southern Fried Chicken Tenders + Waffle Fries

Honey Mustard, Sweet + Tangy

(DESSERT)

Chocolate Fondue

Strawberries, Blueberries, Pineapple, Marshmallow, Graham Crackers, Pretzels

> \$185 feeds up to two people \$60 each additional quest

(Plus NI State sales tax and 23% administrative charge)

5:00 + 8:00pm SEATINGS ONLY



GLACIER

(LIBATIONS)

Bottle of Pinot Grigio

Elena Walch, Italy

Or.

Bucket of Beer Six Assorted Bottles

Shrimp Ceviche Cocktail
Avocado, Cucumber, Citrus Vinaigrette,
Cocktail Sauce

New York Sirloin Frites
Red Wine Sauce, Parmesan Truffle Fries

(DESSERT)

Chocolate Dipped Strawberries

\$185 feeds up to two people
\$60 each additional guest

{Plus NJ State sales tax and 23% administrative charge}

5:00 + 8:00pm SEATINGS ONLY