

Private Event MENU



Seated Dinner: Host up to 16 People





Option A: \$95 per person

Below is a sample menu. Final menu will be discussed on booking.

Appetizers (Table Shared) Charcuterie, Spicy Cucumbers, Calamari

Salad (Individual) Your choice of: Caesar or Garden

Entree (Individual) Your choice of: Beef Rib, Bay of Fundy Salmon, Cavatelli Primavera, or Airline Chicken

Dessert (Individual) A choice of Chocolate Lava Cake, Crème brûlée or Cheesecake

More Options Next Page Beverages, Tax and 20% gratuity is additional.



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Option B: \$110 per person

Below is a sample menu. Final menu will be discussed on booking.

Appetizers (Table Shared)

Charcuterie, Beef Rib Fries, Shrimp Cocktail, Mussels

Salad (Individual) Your choice of:

Caesar or Garden

Entree (Individual) Your choice of:

Filet of Beef, Cavatelli Primavera or Seared Scallops

Dessert (Individual)

A choice of Chocolate Lava Cake, Crème brûlée or Cheesecake

Option C: Family-Style \$80 per person

Below is a sample menu. Final menu will be discussed on booking.

Course 1 (Table Shared)

Charcuterie, Spicy Cucumbers

Course 2 (Table Shared)

Cauliflower 3 Ways, Calamari

Course 3 (Table Shared)

Beef Tenderloin, Bay of Fundy Salmon, Pasta Cavatelli, Sides of

Vegetables and Mashed Potatoes

Dessert (Table Shared)

Whole Cheesecake

Beverages, Tax and 20% gratuity is additional.