

Business Plan

Discovery Culinary Collaborative, LLC | dba Steenbock's on Orchard
330 N. Orchard Street, Madison, WI 53715 | Class B Beer & Liquor License Application

Overview

Steenbock's on Orchard is a full-service restaurant, café, and event venue located at 330 N. Orchard Street within the Wisconsin Institutes for Discovery building on the UW–Madison campus. The business has operated continuously at this location since 2010, serving the campus and greater Madison community.

Business Structure

Discovery Culinary Collaborative, LLC (DCC) is the operating entity responsible for all daily operations, staffing, and management. The current liquor license is held by the prior building ownership entity. Following a change in building ownership, the new building management has requested that the license be transferred to DCC as the operator — the standard structure for restaurant operations. There is no change to the business concept or day-to-day operations.

Establishment Type & Services

- Full-service restaurant — seasonal, ingredient-driven lunch and dinner menu
- Café service — coffee, espresso, and quick-service food prepared by Aldo's Café
- Catering and private events — flexible event programming for the Discovery Building
- On-premise alcohol service — Class B Beer & Liquor

Licensed Premises

Address: 330 N. Orchard Street, Madison, WI 53715

Indoor: Restaurant dining room, bar, café, Town Center and event spaces within the Discovery Building used under event contract (capacity up to 1,200 for full-floor catering events)

Outdoor: Patio — capacity 30

Parking: N/A — campus-adjacent; no designated lot

Alcohol will be stored behind the bar and in lower-level storage. Alcohol will be sold and stored only in areas approved by Common Council and described on the license.

Hours of Operation

Hours represent the full range during which the premises may be in operation. Regular restaurant hours and event-driven hours vary by day based on reservations and catering bookings.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
9:00 AM – 11:59 PM	9:00 AM – 11:59 PM	9:00 AM – 11:59 PM	9:00 AM – 11:59 PM	9:00 AM – 11:59 PM	9:00 AM – 11:59 PM	9:00 AM – 11:59 PM

Gross Receipts Breakdown

Steenbock's on Orchard is a food-primary operation. The sales breakdown below reflects the established operating history of the business, supported by written records available upon request.

Food	Alcohol	Other
88%	5%	7%

"Other" includes catering fees, facility rental charges, and non-alcoholic beverages.

Operating History & Compliance

The business has operated continuously since 2010 with no license violations or compliance issues on record. The liquor agent, Megan Moderson, holds a current City of Madison Operator License and ServSafe Alcohol certification.

Contact

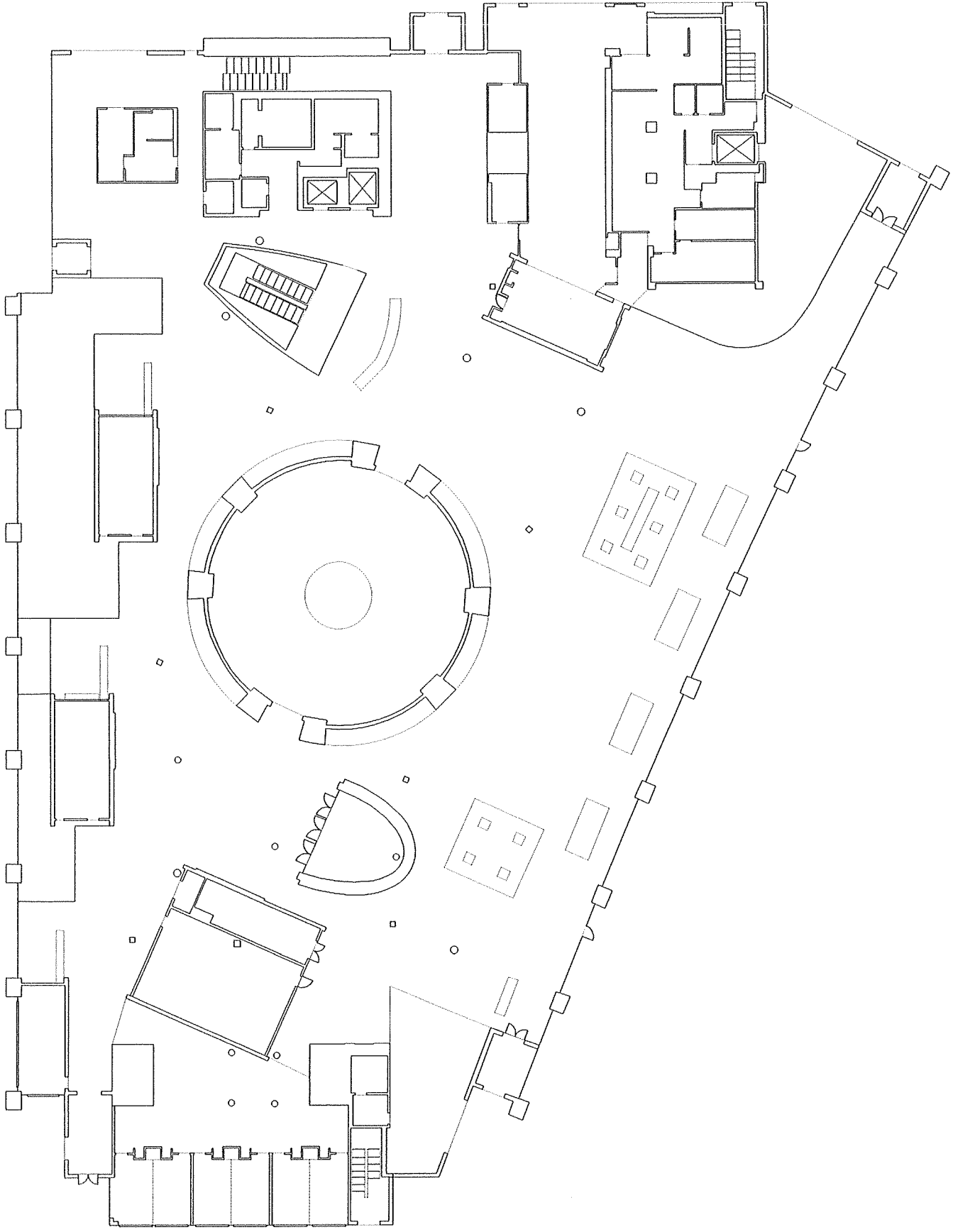
Business Contact: Megan Moderson, Director of Operations

Phone: 414-839-5512

Email: mmoderson@foodfightinc.com

State Seller's Permit: 456-1027289024-03

Federal EIN: 27-3462662



20 Feet



DESSERTS

Steenbock's
ON ORCHARD

CHOCOLATE SEA SALT TORTE ^{V GS} 9

caramel sauce, whipped cream

WARM CHURROS ^V 7

cinnamon sugar, chocolate, raspberry sauce

LEMON SORBET ^{V VG GS} 6

fresh berries, mint

BABCOCK DAIRY ICE CREAM BY THE SCOOP ^{V GS} 3

choose from vanilla, chocolate, strawberry, or Union Utopia (vanilla ice cream with swirls of peanut butter, caramel, and fudge)

BEVERAGES

*Espresso beverages available from our friends at Aldo's Cafe -
made with Sassy Cow Creamery whole milk
substitute soy, almond, oat milk +1
add house-made syrup + .85
vanilla, brown sugar cinnamon, hazelnut, blackberry, raspberry, strawberry*

JUST COFFEE™ FAIR TRADE ORGANIC COFFEE 3.20

HARNEY & SONS TEA 2.50

assorted flavors

CAPPUCCINO 4.95

CAFÉ LATTE 4.95

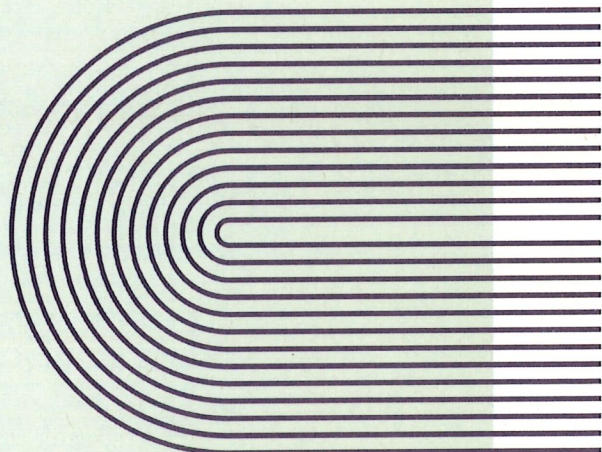
SINGLE SHOT ESPRESSO 2.55

double shot + .75

COLD BREW 4.60

ICED COFFEE 3.95

MATCHA LATTE 5.35



v: Menu item is vegetarian

vg: Menu item is, or with modifications, can be prepared vegan. Ask your server

gs: Menu item is, or with modifications, can be prepared gluten sensitive.

Ask your server. Our fryers are not dedicated to gluten free products.

Our kitchen is not an allergen-free environment. Notify your server of any allergies. Please be aware that during normal kitchen operations involving shared cooking and preparation areas (including common fryer oil), the possibility exists for food items to come in contact with other food products.





Steenbock's ON ORCHARD

STARTERS

CRISPY BRUSSELS SPROUTS ^{GS} 11
maple glaze, pickled shallot, herb mayonnaise

PUB CHIPS & SMOKED ONION DIP* ^V 7
paprika, chives

HAND-CUT FRITES & DIP TRIO* ^V 10
garlic herb aioli, chipotle ranch, honey mustard

CHEESE CURDS & FRIED PICKLES ^V 12
beer-battered cheese curds and pickle chips, harissa ranch, za'atar spice curds only +2

SALADS

*add protein to any salad: grilled steak +12 / grilled chicken +7
roasted salmon +9 / marinated tofu +4*

MESCLUN GREENS ^{V VG GS} 14
delicata squash, cranberries, pepitas, granny smith apples,
baby turnips, white balsamic vinaigrette

TUSCAN KALE CAESAR* ^{V GS} 13
lemon, dill, Sarvecchio parmesan, sourdough breadcrumbs, garlic dressing

SANDWICHES

*served with your choice of mixed greens or house frites.
substitute spicy cheese frites +2 / substitute gluten-free bread or bun +1*

SPICY CHICKEN SANDWICH* ^{GS} 16
crispy chicken breast, Calabrian chili aioli,
shredded lettuce, pickle, brioche bun

FIG & ARUGULA GRILLED CHEESE* ^{V VG GS} 14
goat cheese, fontina, arugula, fig jam, Madison Sourdough bread
add grilled chicken +7

SMASH BURGER* ^{GS} 14
quarter pound smash burger, American cheese, griddled onion,
lettuce, tomato, house burger sauce, toasted sesame bun
double patty +4

*Consuming raw or undercooked eggs and meats increases the risk of food-borne illnesses and will be served only upon customer request.

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Our fryers are not dedicated to gluten free products.

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ENTRÉES

GRILLED CHICKEN PAILLARD* 20
creamy herb gnocchi, roasted squash, broccolini, arugula, pickled apples

STEAK FRITES* ^{GS} 27
8 oz flat iron steak, romesco sauce, crispy leeks, house frites

HAPPY HOUR SPECIALS

*All boxed items are available during our Happy Hour
at half price from 3-7pm Monday-Friday*

dine-in only



Steenbock's

ON ORCHARD

CATERING

330 N. Orchard St, Madison, WI | 608.204.2733



BREAKFAST BUFFETS

Minimum guest count may be applicable.

Continental	11.00 per person
Assorted Danish pastries, assorted muffins, fresh cut fruit, orange juice, coffee, hot tea	
Healthy Start	14.00 per person
Assorted muffins, bagels, cream cheese, Greek yogurt, granola, fresh cut fruit, orange juice, coffee, hot tea	
Bagels & Lox	17.00 per person
Assorted bagels, cream cheese, smoked salmon, hard-boiled eggs, sliced tomatoes, capers, fresh cut fruit, orange juice, coffee, hot tea	
Farmer's Breakfast	16.00 per person
Scrambled eggs, choice of 1 protein (bacon, ham, sausage, or turkey links), breakfast potatoes, sliced scallions, fresh cut fruit, assorted breakfast breads, orange juice, coffee, hot tea	
Quiche Breakfast	18.00 per person
Chef's choice vegetarian quiche, breakfast potatoes, croissants, house jam, salad greens with lemon vinaigrette, fresh cut fruit, orange juice, coffee, hot tea	
Biscuits and Gravy	16.00 per person
Buttermilk chive biscuit, sausage gravy, scrambled eggs, fresh cut fruit, orange juice, coffee, hot tea	

Breakfast à la Carte

Minimum guest count may be applicable.

Assorted Danish Pastries	57.00 per dozen
Assorted Muffins	54.00 per dozen
Bagels & Cream Cheese	36.00 per dozen
Assorted Breakfast Breads	35.00 per dozen
Assorted Madison Sourdough Pastries	51.00 per dozen
Madison Sourdough Croissants	57.00 per dozen
Whipped butter and fruit preserves	
Scrambled Eggs	3.75 per person
Two eggs per person	
Breakfast Protiens	2.50 per person
Choice of 1 protien: bacon, ham, sausage, or turkey links	
Smoked Salmon	6.25 per person
Egg, tomato, caper, cream cheese	
Greek Yogurt	2.25 per person
Granola	1.75 per person
Fresh Cut Fruit	3.00 per person
Whole Fresh Fruit	2.50 per piece

Breakfast Beverages

Ridgeline™ Colombian Coffee and Decaf	29.00 per gallon
Just Coffee™ Fair Trade Organic Coffee	32.00 per gallon
Harney & Sons™ Tea	2.00 per bag
Fruit Juices	12.00 per carafe
Orange, apple, or cranberry	
Soda & Bottled Water (Coke™ products)	2.25 each

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

BREAKS

Break Packages

Minimum guest count may be applicable.

Power Break	10.00 per person
Trail mix, Kind™ granola bars, individual yogurt, whole fresh fruit	
Snack Attack	10.00 per person
Cheddar popcorn, kettle chips with buttermilk chive dip, giant crunchy corn	
Scinnie Platter	12.00 per person
Assorted Wisconsin cheeses, summer sausage, pretzels, cheese spread, crackers	
Sugar Rush	12.00 per person
House-baked cookies, puppy chow, chocolate covered pretzels, coffee, hot tea	
Sweet Tooth	7.00 per person
Snickers, Red Vines, Reese's Peanut Butter Cups, M&M's candies	
Tea Sandwich Break	12.00 per person
Bite sized sandwiches including cucumber cream cheese, smoked salmon, egg salad, and turkey BLT	
Grazing Station	16.00 per person
Assorted olives, cheese, dried & fresh fruits, cured salami, crackers, nuts	
Varsity	14.00 per person
Buffalo chicken wings with house-made ranch, tortilla chips, guacamole, salsa, pretzels, spinach artichoke dip	

Break à la Carte

Mixed Nuts	4.50 per person
Kettle Chips with Buttermilk Chive Dip	3.75 per person
Salted Mini Pretzels with Honey Mustard	2.00 per person
Trail Mix	3.50 per person
Popcorn	1.75 per person
Choose from: ranch, cheddar, or parmesan	
Kettle corn available for an additional \$1.00 per person	
Tortilla Chips with Salsa & Guacamole	3.75 per person
Spiced Crispy Chickpeas	2.50 per person
House-Baked Assorted Cookies	36.00 per dozen
Gluten Free Cookies available for \$40.00 per dozen	
Assorted Brownies	30.00 per dozen
Puppy Chow	3.00 per person
Whole Fresh Fruit	2.50 per piece
Kind™ Granola Bars	2.25 per person
Chex™ Mix	2.25 per person
Individual Greek Yogurt	2.50 per person

BREAKS

Break Beverages

Ridgeline™ Colombian Coffee	29.00 per gallon
Just Coffee™ Fair Trade Organic Coffee.....	32.00 per gallon
Harney & Sons™ Tea	2.00 per serving
Fruit Juices.....	12.00 per carafe
Orange, apple, or cranberry	
Soda & Bottled Water (Coke™ products)	2.25 each
Lemonade.....	10.00 per carafe / 26.00 per gallon
Iced Tea.....	10.00 per carafe / 26.00 per gallon
Infused Waters.....	30.00 per gallon
Blueberry-Basil, Ginger-Lemon, Strawberry-Mint, Cucumber-Lime	
Minimum order of 3 gallons	

LUNCH

Luncheon Buffets

Gluten free & vegan alternatives available, additional fee may apply. Minimum guest count may be applicable.

Boxed Lunch 12.50 per person

Sandwiches (turkey, ham, and Mediterranean vegetable), kettle chips, chocolate chip cookie, mustard and mayonnaise packets

Gourmet Deli Sandwich 18.00 per person

Choice of 3 different sandwiches, served with garden salad and house vinaigrette, pasta salad, kettle chips, assorted brownies

- Turkey bacon avocado with chipotle ranch on ciabatta
- Turkey & pesto, provolone, red pepper, arugula on French roll
- Prosciutto, goat cheese, arugula, apple, balsamic on baguette
- Roast beef, cheddar, lettuce, tomato, horseradish mayonnaise on wheatberry
- Spicy soppressata, provolone, arugula, giardiniera, Italian dressing on French baguette
- Marinated artichoke, whipped feta, hummus, red pepper, romaine lettuce on wheat bread
- Eggplant caponata, fontina, bell peppers, celery, olive tapenade, on ciabatta

Assorted Wrap Buffet 17.00 per person

Choice of 3 different wraps, served with Caesar salad, kettle chips, house-baked cookies

- Tarragon chicken salad
- Chicken bacon ranch with lettuce and tomato
- Roasted turkey with provolone, lettuce, tomato, and pesto
- Ham, prosciutto, salami with fontina, lettuce, tomato, and red onion
- Roast beef with Boursin cheese, arugula, and pickled onion
- Stir fry vegetables with soy dressing, cilantro, marinated tofu, and cashews
- Curried cauliflower, sweet potato, pickled red onion, quinoa, cilantro, and tahini dressing

Build Your Own Salad & Grain Bar 18.00 per person

Choice of 2 proteins, served with quinoa and mixed greens, raspberry and lemon bars.

Toppings to include: crispy chickpeas, diced cucumbers, cherry tomatoes, artichokes, shaved red onion, sunflower seeds, feta cheese, vinaigrette, green goddess dressing

- Poached Shrimp
- Herb Grilled Chicken
- Grilled Flank Steak
- Marinated Tofu

Additional protein can be added for 7.00 per person

Pasta Buffet 17.00 per person

Choice of 2 pasta selections, Italian garden salad, breadsticks, assorted brownies

- Baked Meat Rigatoni (Beef & Pork)
- Fettuccini Alfredo with Chicken & Broccoli
- Spaghetti & Meatballs
- Pasta Primavera

Taco Buffet 18.00 per person

Choice of 1 protein, flour tortillas, refried beans, Mexican rice, lettuce, tomatoes, sour cream, cheese, pickled jalapeño, tortilla chips and salsa, cinnamon churros with chocolate dipping sauce

- Tofu Sofritos
- Pulled Chicken
- Ground Beef
- Pork Carnitas

Additional protein can be added for 5.00 per person

LUNCH CONTINUED

Aldo's Grill 16.00 per person

Choice of 2 meats, served with buns, purple cabbage coleslaw, fingerling potato salad, kettle chips, fruit salad and brownies. Sliced cheese and condiments included.

- Brats
- Hot Dogs
- Beef Burgers
- Pulled BBQ Chicken
- Pulled Pork
- Black Bean Burgers

Discovery Buffet 24.00 per person

Served with mixed salad greens and house vinaigrette, rolls and butter, assorted dessert bars

Entrées (Choose 2):

- Roasted Salmon with lemon dill sauce
- Herb Roasted Chicken with chimichurri
- Roast Beef Tips with wild mushroom sauce
- Vegetarian Lasagna
- Vegetarian Paella

Sides (Choose 2):

- Parmesan Orzo
- Roasted Seasonal Vegetables
- Steamed Broccoli
- Garlic Roasted Fingerling Potato
- Chilled Couscous and Vegetable Salad

Pizza Buffet 22.00 per person

Choose 3 types of pizza. Served with Caesar salad, raw vegetable platter with ranch dressing, house-baked cookies

- Pepperoni
- Sausage
- Cheese
- Margherita
- Supreme
- Four Meat
- Veggie Lovers
- Buffalo chicken with blue cheese

Mediterranean Lunch 20.00 per person

Choice of 2 proteins. Served with pita bread, hummus, tzatziki, Greek potato salad, chickpea salad, lettuce, tomato, onion, and baklava

- Gyro meat
- Chicken shawarma
- Cauliflower shawarma

Additional protein can be added for 7.00 per person

APPETIZERS

Appetizer Displays

Each display serves 60. Half or quarter displays are available.

Wisconsin Cheese	225.00
Local artisanal cheeses, dried and fresh fruit, crackers	
Sliced Fresh Fruit	150.00
Cantaloupe, honeydew, pineapple, assorted berries, figs, sweetened yogurt dip	
Crudite	130.00
Raw vegetables, hummus, buttermilk ranch dressing	
Ploughman's Board	315.00
Cured meats, cheeses, dried fruit, cocktail onions, mixed olives, grilled Madison Sourdough baguette, whole grain mustard, jam	

Hot

Priced per piece. | Minimum of 25 pieces per selection.

Bacon-Wrapped Bay Scallops	4.00
Applewood-smoked bacon	
Crab Cakes	4.25
Remoulade, scallion	
Parmesan Meatballs	2.50
Spicy marinara	
Crab Stuffed Mushrooms	3.00
Cream cheese, scallion	
Sliders	3.50
- Cheeseburger with aioli	
- BBQ Pork with coleslaw	
- Pulled Chicken with Carolina BBQ	
- Black Bean Burger with pico de gallo	
Chicken Skewers	3.50
Teriyaki, Jamaican jerk, or peanut satay	
Marinated Beef Skewers	3.75
Chimichurri or curried onion chutney	
Beef Short Rib & Fontina Sandwiches	3.25
Madison Sourdough, caramelized onions	
Quesadillas	2.75
Chicken or vegetable with Hook's jack cheese and avocado puree	
Boneless Chicken Wings	2.25
Classic buffalo, sweet chili, or BBQ	
Wild Mushroom Tarts	2.75
Blue cheese, puff pastry	
Grilled Cheese Sandwiches	2.50
Hook's 1 year cheddar, Roth Kase Gruyère, giardiniera	
Hot Ham & Cheese Sandwich Bites	2.75
Local ham, Roth Kase Gruyère, mustard	
Spinach Artichoke Crostini	2.75

Antipasti	250.00
Pickled & grilled vegetables, sliced Italian meats, mozzarella, olives, Calabrian peppers, crostini	
Seafood Tower	675.00
Lobster, crab legs, poached shrimp, smoked whitefish salad, lox, oysters, and caviar served with champagne mignonette, cocktail sauce, lemons, buttered challah toasts	
Mediterranean	185.00
Hummus, baba ghanoush, tapenade, carrot spread, cauliflower, cucumber, cherry tomato, grilled pita	

Hush Puppies	2.25
Spicy honey	
Pork Carnitas	3.25
Plantain, black bean, avocado salsa	
Baked Andouille Sausage	3.50
Pastry crust, spicy Cajun sausage, whole-grain honey mustard	
Sweet Potato Cakes	2.50
Poblano coulis	
Twice Baked Potato	3.00
Bacon, sour cream, scallion, cheddar	
Maple Glazed Pork Belly	3.25
Scallions	
Ratatouille Cup	2.50
Phyllo, thyme, sherry vinegar	
Chickpea Falafel	2.50
Cucumber tzatziki	
Fried Vegetable Spring Rolls	2.75
Sweet chili sauce	
Parmesan Breaded Artichoke Hearts	3.25
Boursin cheese	
Stuffed Mushrooms	2.50
Spinach and artichoke, or Italian sausage and parmesan	
Vegetable Kabob	2.75
Squash, bell pepper, mushroom	
WI Beer-Battered Cheese Curds	4.00 per person
Harissa ranch	
Jalapeño Cream Cheese Wonton	3.00
Sweet and sour sauce	
Arancini	3.00
Fontina, marinara sauce	

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

APPETIZERS *CONTINUED*

Cold

Priced per piece. | Minimum of 25 pieces per selection.

Hearts of Palm Ceviche	2.50
Cilantro, lime, red onion, tomato, crunchy corn	
Shrimp Cocktail	3.25
Classic cocktail sauce, lemon	
Prosciutto Wrapped Asparagus	2.50
Balsamic glaze	
Flank Steak Skewers	3.50
Horseradish cream, arugula	
Chicken Salad	2.75
Phyllo, grapes, tarragon	
Raw Oysters	4.00
Mignonette, cocktail sauce, lemon	
Cucumber Smoked Salmon Cup	3.00
Caper cream cheese	
Whipped White Bean on Sweet Potato Chip	2.25
Mirepoix, herbs, sherry	
Assorted Deviled Eggs	2.50
Horseradish-paprika; caviar-dill; vadouvan curry	
Caprese Skewers	2.25
Fresh mozzarella, basil, tomato, balsamic glaze	
Parmesan Frico	3.00
Truffle mousse, chives, black pepper	
Whipped Goat Cheese	3.00
Puff pastry, beets, honey, toasted almonds	

Bruschetta	2.50
- Edamame hummus, kalamata olive, feta	
- Tomato caprese with mozzarella and balsamic	
- Marinated fig, brie and honey	
- White bean and olive	
- Asparagus with lemon and parmesan	
- Mushroom duxelles with pine nuts	
- Whipped brie with cherry	
- Roasted squash with walnut and balsamic reduction	
- Goat cheese and pistachio	
Minimum 25 each flavor	
Tuna Poke	4.00
Wonton, sesame salad, soy reduction	
Fruit Kabob	3.00
Mini Tomato Tarts	2.75
Lemon aioli, basil	
Antipasti Skewer	3.50
Fontina, salami, red pepper, olive	
Prosciutto and Melon Skewers	3.25
Basil, mozzarella	
Tostone	2.50
Black bean salsa, cilantro, plantain	

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APPETIZERS *CONTINUED*

Stations

1-2 stations compliment a heavy appetizer reception while 3-4 are recommended for a dinner event.

Minimum guest count of 25 applicable.

Mac & Cheese 13.50 per person

Cheddar mac and cheese, with choice of 1 protein, jalapeños, scallions, sriracha, and bacon

- Grilled Chicken
- BBQ Pork
- Grilled Flank Steak
- Buffalo Chicken

Poke Station 15.00 per person

Tuna and salmon with choice of sushi or brown rice, edamame, scallions, serrano peppers, cucumbers, avocado, cilantro, ponzu, chili aioli

Street Taco Station (3 tacos per person) 14.00 per person

Carnitas, marinated chicken, barbacoa, corn and flour tortillas, with guacamole, cilantro, onions, shredded cheddar, pickled jalapeños, sour cream, lettuce, tomatoes, salsa verde

Carving Station 20.00 per person

Choose 1:

- Prime Rib with horseradish aioli
 - Roast Turkey with romesco
 - Roasted Pork Loin with chimichurri
- Served with garlic-roasted fingerling potatoes, broccolini, and sliced dinner rolls

Slider Station 11.00 per person

Choice of 2 proteins:

- Beef Burgers
 - Pulled Pork
 - Pulled Chicken
 - Black Bean Burgers
- Served with pretzel and brioche buns, sliced cheeses, BBQ sauce, mustard, mayonnaise, pickles, lettuce, tomatoes, onions

Roasted Turkey 25.00 per person

White and dark meat turkey, cranberry sauce, green beans, mashed potato, sourdough stuffing, gravy, dinner rolls, green salad

Vegetable Station 12.00 per person

Marinated, roasted, and raw vegetables with harissa ranch, hummus, green goddess dressing, crostini

Station Add-Ons

- Fingerling Potato Salad - 3.50 per person
- Pasta Salad - 2.25 per person
- Mixed Greens Salad - 2.75 per person
- Kettle Chips - 1.25 per person
- Tortilla Chips with Salsa and Guacamole - 3.50 per person
- Couscous Salad - 4.00 per person

DINNER

All entrées include a preset mixed green salad with house vinaigrette, artisanal rolls, and butter.

Minimum guest count may be applicable.

Dinner Entrées

Grilled Swordfish	31.00 per person
Pearl couscous, roasted tomato, asparagus, capers, brown butter	
Blackened Mahi Mahi	33.00 per person
Rice pilaf, Creole sauce, spinach	
Red Curry Salmon	32.00 per person
Forbidden rice, spinach, bell pepper, coconut	
Roasted Salmon	31.00 per person
Bucatini, zucchini, cherry tomato, olive oil	
Bay Scallop and Clam Linguini	34.00 per person
Oyster mushrooms, spinach, Calabrian sausage, fingerling potatoes, cream sauce	
Grilled Beef Ribeye	42.00 per person
Duchesse potatoes, French beans, béarnaise sauce	
Filet Mignon	45.00 per person
Whipped potatoes, asparagus, red wine demi glace	
Sea Scallops	48.00 per person
Red pepper risotto, broccolini, balsamic glaze	
Beef Brisket	27.00 per person
Sweet potato puree, cauliflower, chili spiced compound butter	
Braised Beef Short Rib	34.00 per person
Parsnip mash, broccolini, mushrooms, demi glace	
Surf 'n' Turf	48.00 per person
Beef ribeye, scallops, roasted garlic potato puree, asparagus	
Lamb Chops	45.00 per person
Double cut chops, fregola sarda, broccolini, fennel, cherry jus	
Herb Roasted Chicken Breast	26.00 per person
Fingerling potato, glazed carrots, chicken jus	
Chicken Oscar	32.00 per person
Herbed couscous, crabmeat, asparagus, lemon hollandaise	
Grilled Pork Chop	29.00 per person
Wild rice, caramelized apple, braised greens	
Sausage and Shrimp Jambalaya	28.00 per person
Andouille sausage, shrimp, seasoned rice	
Portabella Mushroom Ravioli	27.00 per person
Spinach, roasted tomatoes, pesto cream sauce	
Vegetable Lasagna	21.00 per person
Squash, eggplant, ricotta, mozzarella, marinara	
Roasted Cauliflower Steak	24.00 per person
Lentil pilaf, mushrooms, roasted tomatoes, gremolata	
Stuffed Acorn Squash	23.00 per person
Wild rice, pomegranate glaze, wilted greens	
Vegetable Bucatini	21.00 per person
Cauliflower, Brussels sprouts, preserved lemon, herbed bread crumbs	

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

DINNER CONTINUED

Dinner Buffets

All buffets are served with artisanal rolls with butter.

Minimum guest count may be applicable.

Entrées

Two Entrées \$41.00 per person | Three Entrées \$48.00 per person

Roasted Beef Ribeye

Red wine sauce

Grilled Chicken Piccata

Lemon caper cream sauce

Haddock Veracruz

Sauteed onions, tomatoes, garlic, chilis, Spanish olives

Chicken Parmesan Cutlet

Mozzarella, marinara

Airline Chicken Breast

Mushroom cream sauce

Braised Beef Short Rib

Caramelized onion jus

Seared Salmon

Creamy dill sauce

Roasted Vegetable Lasagna

Marinara, basil, mozzarella

Sausage and Shrimp Jambalaya

Andouille sausage, shrimp, seasoned rice

Squash Curry

Spinach, basmati rice, cilantro

Mushroom Risotto

Black truffle

Root Vegetable & Saffron Paella

Vegetables

(Select 2)

Garlic Green Beans

Creamed Spinach

Pesto Roasted Carrots

Steamed Broccoli

Root Vegetable Medley

Market Vegetables

Bacon Braised Greens

Starches

(Select 2)

Herb Roasted Fingerling Potatoes

Roasted Garlic Potato Puree

Potato Gratin

Creamy Polenta

Skinless Twice Baked Potato

Cheddar, sour cream, green onion

Rice Pilaf

Stewed Lentils

Parmesan Orzo

Salads

(Select 1)

Caesar

Romaine, parmesan, croutons, garlic dressing

Farmers

Mixed greens, shaved vegetables, tomatoes, house vinaigrette

Italian Garden

Romaine, olives, pepperoncini, shaved red onions, croutons, SarVecchio cheese, herb vinaigrette

Berry

Mesclun mix, snap pea, radish, blueberry, strawberry, herb vinaigrette

DESSERT

Chocolate Cream Puffs	10.00 per person
Lemon Curd Tart with Mixed Berries	10.00 per person
Flourless Chocolate Cake	12.00 per person
Red Berry Cheesecake	10.00 per person
Gianduja Shortbread	10.00 per person
House-Baked Assorted Cookies	36.00 per dozen
Gluten Free Cookies available for \$40 per dozen	
Assorted Brownies	30.00 per dozen
Chocolate Covered Strawberries.....	24.00 per dozen
Mini Dessert Trio	10.00 per person
Select 3 bite-sized desserts: chocolate covered strawberries, chocolate truffles, fruit tarts, macarons, s'mores tarts, mini cupcakes	
Petit Fours	12.00 per person
Lemon Tarts, Operas, Raspberry Tarts, Coffee Eclairs, Tangerine Tarts, Pistachio Squares, Hazelnut Choux, and Chocolate Tarts	
Baklava Triangles.....	6.00 per person

BAR & BEVERAGES

House Wine

Vista Point Vineyards, California	26.00 per bottle
Available varietals: Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon	
Additional Bottle Selections Available Upon Request	
Sparkling Wine Selection	28.00 per bottle

Beer

Cans	7.00 each
A selection of domestic, local, and craft brews.	

Cocktails

Call	9.00 each
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