

Family Style Menu

Bringing People Together, One Extraordinary Feast at a Time

Our family-style menus create a warm, inviting dining experience that encourages conversation and connection. Each menu is crafted with seasonal, high-quality ingredients, offering a curated culinary journey inspired by global flavors.

The French Table

A refined take on French comfort food with rich, elegant flavors

1st Course: Preset on Dining Tables

Garden Salad – Crisp greens, fresh vegetables, and our house-made vinaigrette.

2nd Course

Cabernet Braised Brisket – Slow-braised Prime Black Angus brisket, infused with the deep, rich notes of cabernet and slow-cooked until fork-tender.

Prosciutto-Wrapped Stuffed Chicken – A tender chicken breast wrapped in delicate prosciutto, filled with a decadent blend of ricotta, Parmigiana, and mozzarella cheeses, with fresh spinach.

Mashed Yukon Gold – Whipped with butter and cream.

Roasted Broccolini – Lightly seasoned, drizzled with extra virgin olive oil, and roasted for depth of flavor.



Cabernet Braised Brisket

Bella Italia

A rustic yet refined Italian feast that brings Old World charm to the table

1st Course: Preset on Dining Tables

Caprese Salad (Spring & Summer) – Ripe heirloom tomatoes, fresh mozzarella, aged balsamic, and fragrant basil, served with grilled crostini.

Arugula Salad (Fall & Winter) – Peppery arugula tossed with roasted butternut squash and tender asparagus tips.

2nd Course

Pasta Ragu – A robust, flavor-packed dish featuring cabernet-braised beef and Italian sausage in a San Marzano tomato sauce, spooned over al dente pasta.

Grilled Chicken Alfredo – Tender grilled chicken tossed with al dente pasta in our luxurious Parmesan cream sauce.

Roasted Broccoli – Fresh broccoli florets drizzled with extra-virgin olive oil and roasted.

Rosemary Bread – Warm, rustic rosemary bread served with herb-infused olive oil for dipping



Grilled Chicken Alfredo

A Taste of Greece

A bold and vibrant selection of Mediterranean flavors that transport you to the Greek isles

1st Course: Preset on Dining Tables

Greek Salad – Crisp greens with feta, black olives, grape tomatoes, and red onions, dressed in our signature house Greek dressing.

2nd Course

Mediterranean Steak Kebabs – Succulent, flame-grilled steak skewers marinated with fresh tomatoes, garlic, oregano, and cilantro.

Grilled Greek Chicken Kebabs – Tender, marinated chicken skewers infused with bright Mediterranean flavors of lemon, garlic, oregano, and yogurt.

Basmati Rice – Aromatic rice with toasted nuts and dried fruit for a hint of sweetness.

Grilled Vegetables – A colorful medley of zucchini, yellow squash, bell peppers, mushrooms, and onions, lightly seasoned and grilled.



Mediterranean Steak Kebab & Grilled Greek Chicken Kebab

Taste of the Islands

A refreshing, tropical-inspired menu with bright flavors and bold contrasts

1st Course: Preset on Dining Tables

Spring Mix Salad – A blend of arugula, roasted beets, creamy goat cheese, and our signature house dressing.

2nd Course

Grilled Pork Chop with Balsamic Reduction – A prime pork chop glazed with a tangy balsamic reduction.

Caribbean Citrus Chicken – Bright, refreshing, and packed with flavor – chicken breast topped with fresh mango salsa.

Roasted Fingerling Potatoes – A medley of red, yellow, and purple fingerling potatoes, roasted to crispy perfection with extra virgin olive oil.

Parmesan Roasted Asparagus – Fresh asparagus spears, lightly seasoned and topped with freshly grated Parmesan cheese before roasting.



Grilled Pork Chop



Caribbean Citrus Chicken



Mediterranean Feast

A stunning spread of bold spices, fresh herbs, and time-honored techniques

1st Course: Preset on Dining Tables

Dip Trio – Creamy hummus, tangy labneh, and smoky Muhammara, served with warm pita bread.

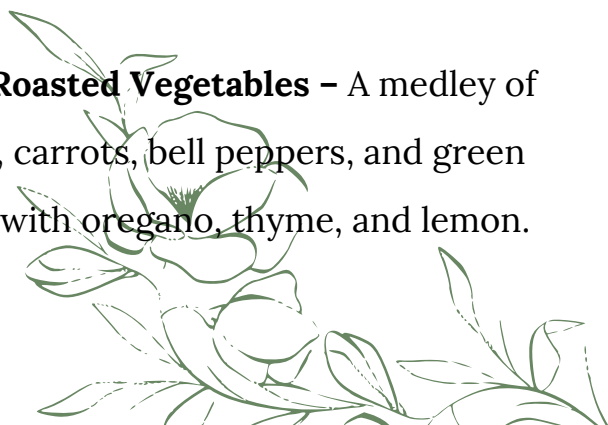
2nd Course

Mediterranean Brisket – Slow-braised with aromatic seasonings, this tender brisket is finished with pomegranate molasses and crushed pistachios.

Mediterranean Chicken – A chicken breast brushed with house-made Mediterranean chimichurri.

Basmati Rice – Aromatic rice with toasted nuts and dried fruit for a hint of sweetness.

Mediterranean Roasted Vegetables – A medley of zucchini, squash, carrots, bell peppers, and green beans, seasoned with oregano, thyme, and lemon.



Mediterranean Brisket



Chicken Tikka Masala



Mushroom Matar



Flavors of India

**A bold and aromatic menu featuring warm spices
and deep flavors**

1st Course: Preset on Dining Tables

Spinach Salad – Fresh greens with a hint of spice,
paired with naan bread.

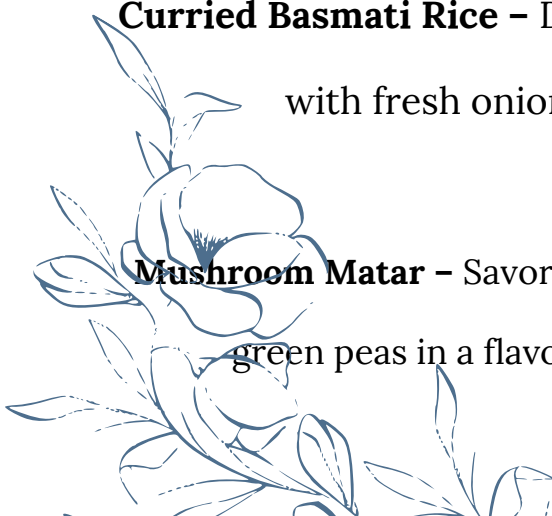
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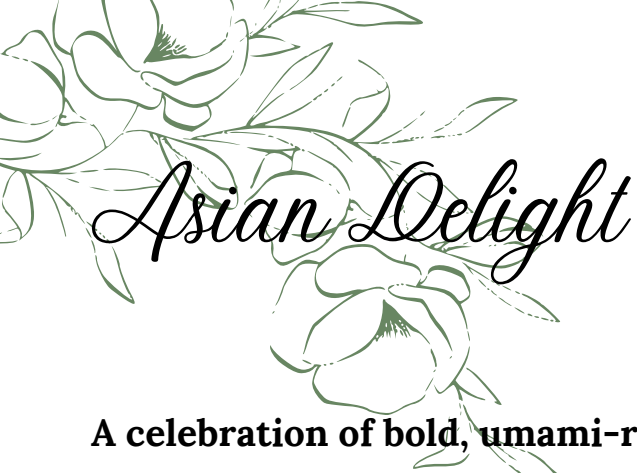
Beef Curry – Tender beef simmered in a fragrant,
rich curry sauce with a hint of mango and
cinnamon.

Chicken Tikka Masala – An Indian-inspired
favorite, featuring roasted chicken pieces
enveloped in a creamy, curry-spiced tomato sauce.

Curried Basmati Rice – Delicately seasoned rice
with fresh onions and a touch of curry.

Mushroom Matar – Savory button mushrooms and
green peas in a flavorful tomato-based gravy.





Asian Delight

A celebration of bold, umami-rich flavors
with a balance of spice and sweetness

1st Course: Preset on Dining Tables

Asian Mandarin Salad – Crisp greens with
juicy mandarin oranges, tossed in a sesame
dressing.

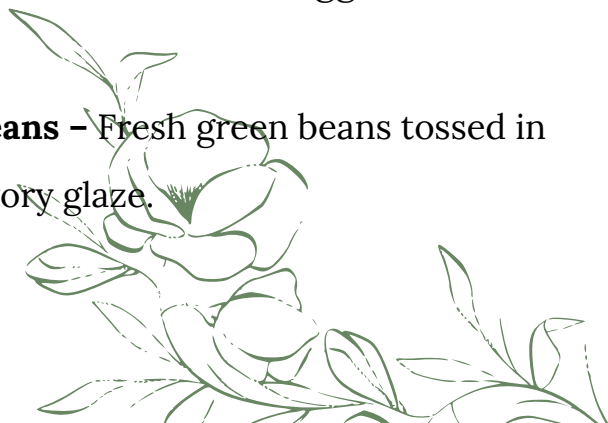
2nd Course

Bulgogi Brisket – A fusion of flavors—Prime
Black Angus brisket slow-cooked in a rich,
sweet, and savory Korean BBQ glaze.

Kung Pao Chicken – A spicy favorite—tender
chicken stir-fried with peanuts, green onions,
and our signature Kung Pao sauce.

Fried Rice – Fluffy long-grain rice with peas,
carrots, onions, and scrambled eggs.

Asian Green Beans – Fresh green beans tossed in
a sweet and savory glaze.



Kung Pao Chicken



Bacon Ranch Potato Salad



Bacon-Wrapped BBQ Chicken



BBQ Baked Beans

Savory Smokehouse BBQ

A rustic, down-home BBQ feast with slow-smoked perfection

1st Course: Preset on Dining Tables

Bacon Ranch Potato Salad – Buttery Yukon gold potatoes combined with tangy ranch dressing and crispy bacon.

Jalapeño Cornbread Muffins – Freshly baked cornbread muffins with sharp cheddar and a hint of jalapeño.

2nd Course

BBQ Beef Brisket – Tender, house-smoked beef brisket, slow-cooked with our signature BBQ rub, served with house-made BBQ sauce.

Bacon-Wrapped Smoked Chicken – Smoky, juicy chicken breast wrapped in applewood-smoked bacon and kissed with BBQ seasoning.

BBQ Baked Beans – Slow-cooked white beans with brown sugar and crispy bacon.

Mac & Cheese – A homestyle favorite made with a rich, creamy cheese sauce.

A Feast to Remember

Your wedding or event deserves a meal as extraordinary as the occasion. Let us create a family-style experience filled with incredible flavors and unforgettable moments. Want something custom? Our chefs and event specialists will curate the perfect menu tailored just for you!