



Private Dining

PLATTERED APPETIZERS FOR SEATED DINING

TIER 1

\$12 Per Person

CALAMARI

CAPITAL SHRIMP

SEASONAL BRUSCHETTA

TIER 2

\$14 Per Person

**PORTABELLA MUSHROOMS &
SLICED TENDERLION**

CAPITAL SHRIMP

SEASONAL BRUSCHETTA

TIER 3

\$16 Per Person

**PORTABELLA MUSHROOMS &
SLICED TENDERLION**

CAPITAL SHRIMP

SEASONAL BRUSCHETTA

CALAMARI

\$25 Cake Cutting Fee For All Outside Desserts

\$10 Linen Charge Per Table Of 6

\$5 Linen Charge Per Hightop

\$50 Screen Fee

\$50 Projector Fee With HDMI Cables

\$50 32" Flat Screen Fee with HDMI Cables

BUFFET APPETIZERS FOR COCKTAIL EVENTS

CHOOSE 3

\$40 Per Person | \$5 Per Person for Each Additional Appetizer
Chafered and Refilled

FRIED CHILI FLAKE BRUSSELS

CAPRESE SKEWERS

BRUSCHETTA

Seasonal Or Caprese

PORTABELLA AND SLICED TENDERLOIN WITH ZIP SAUCE

CAPITAL SHRIMP WITH ZESTY REMOULADE

CHICKEN SKEWERS

Cajun-Rubbed with Chimí Churri Sauce or Sweet Chili

PROSCIUTTO-WRAPPED ASPARAGUS

Add \$1 More Per Person

BALSAMIC ASPARAGUS WITH PARMESAN

BEEF MEATBALLS WITH CRANBERRY BBQ

ADDITIONAL ITEMS

FRUIT PLATTER, 20-25 People, \$125

VEGGIE PLATTER, 20-25 People, \$75

CEASAR SALAD, 10-12 People, \$65

**RED PEPPER FETA DIP OR
HONEY FETA WITH CRACKERS**

Small 10-15 People, \$35 | Large 25-35 People, \$120

CHARCUTERIE PLATTER

Small 5-7 People, \$65 | Medium 12-15 People, \$120 | Large 25-30 People, \$230

BRI EN CROUTE WITH CHOICE OF TOPPING

Cherry, Almonds, Honey or Fig and Crackers | 12-15 People, \$65

SPINANCH ARTICHOCK DIP WITH CRACKERS

25-35 People, \$90 | With Crab, \$130

BUFFET DESSERTS

CHOOSE UP TO 2

\$3 each

CHOCOLATE CHIP COOKIES

CHEESECAKE (VARIETY)

LEMON BARS

CARROT CAKE BITES

BROWNIE BITES