

PACKAGE ONE
\$35 Per Guest



APPETIZERS (choice of one for every three guests)

SIMPLY HUMMUS (V)
Crispy Brussel Sprouts Tossed in Our Signature Soy Sriracha Sauce

SRIRACHA GLAZED BRUSSEL SPROUTS (V)
Crispy Brussel Sprouts Tossed in Our Signature Soy Sriracha Sauce

CRISPY BUFFALO CAULIFLOWER (V)
Tossed in Buffalo Sauce. Served with House Made Vegan Blue Cheese, Celery and Carrot Crudit 

IMPOSSIBLE LOLLIPOPS (V)
Three Crispy Lollipops Made with Impossible Burger Meat, Vegan Cheese, Cilantro, Scallion, Coconut and Sriracha Glaze. Served with House Made Vegan Blue Cheese

STICKY GINGER CHICKEN WINGS
Five Wings Tossed in a House Made Sticky Sauce and Topped with Toasted Sesame Seeds. Served with Blue Cheese Dressing

THREE CHEESE BUFFALO CHICKEN DIP
Pulled Chicken Breast, Cheese, Buffalo and Secret Sauce. Served with Blue Corn Tortilla Chips

CRISPY CHICKEN EGG ROLLS
Served with House Made Ginger Sesame and Tangy Sweet Sauce

THE REAL MEAT MEATBALLS
Italian Meatballs Served with a Mild Spicy Marinara Sauce. Please Note, Please Note, Our Meatballs Contain Pork and Beef

GARLIC BLOOMED MUSSELS & CLAMS
White Wine, Garlic, Butter, Parsley and Red Pepper Flakes

ENTREES (choice of one per guest)

IMPOSSIBLE BURGER (V)
100% Vegan Burger Patty, Pesto and Lettuce, Tomato and Onion on a Brioche Bun. Served with Fries
(Vegan Bread Available Upon Request)

FARMHOUSE BURGER
Bourbon Bacon Jam, Cheddar Cheese, Sunny Side Up Egg, and Lettuce, Tomato and Onion. Served with Fries

PAN SEARED HERBED SALMON
Coconut Infused Rice and Garlic Blanched Bok Choi

LEMON PASTA CHICKEN
Peas, Parmesan Cheese, Basil, Capers and Lemon

DRINK & DESSERT OPTIONS (Per Guest Price Does Not Include Drink Packages)

Table with 3 columns: Option, A (2 hours), B (3 Hours). Rows include Option 1 (Tea, Coffee and Soda), Option 2 (Tea, Coffee and Soda Plus Wine & Beer), Option 3 (Tea, Coffee and Soda Plus Wine, Beer & Cocktails), and Dessert - Brownie A La Mode.

V=Vegetarian

Pricing IS NOT INCLUSIVE of 20% tip and the Current Florida & Broward County Sales Tax of 7%
*Consuming Raw or Undercooked Products May Increase Chance of Foodborne Illness. Our Kitchen Processes the Following but Not Limited to Meats, Dairy, Nuts, Shellfish, Gluten, Seeds and Other Allergenic Foods.

PACKAGE TWO
\$45 Per Guest



APPETIZERS (choice of one for every three guests)

SIMPLY HUMMUS (V)
Crispy Brussel Sprouts Tossed in Our Signature Soy Sriracha Sauce

SRIRACHA GLAZED BRUSSEL SPROUTS (V)
Crispy Brussel Sprouts Tossed in Our Signature Soy Sriracha Sauce

CRISPY BUFFALO CAULIFLOWER (V)
Tossed in Buffalo Sauce. Served with House Made Vegan Blue Cheese, Celery and Carrot Crudit 

IMPOSSIBLE LOLLIPOPS (V)
Three Crispy Lollipops Made with Impossible Burger Meat, Vegan Cheese, Cilantro, Scallion, Coconut and Sriracha Glaze. Served with House Made Vegan Blue Cheese

STICKY GINGER CHICKEN WINGS
Five Wings Tossed in a House Made Sticky Sauce and Topped with Toasted Sesame Seeds. Served with Blue Cheese Dressing

THREE CHEESE BUFFALO CHICKEN DIP
Pulled Chicken Breast, Cheese, Buffalo and Secret Sauce. Served with Blue Corn Tortilla Chips

CRISPY CHICKEN EGG ROLLS
Served with House Made Ginger Sesame and Tangy Sweet Sauce

THE REAL MEAT MEATBALLS
Italian Meatballs Served with a Mild Spicy Marinara Sauce. Please Note, Please Note, Our Meatballs Contain Pork and Beef

GARLIC BLOOMED MUSSELS & CLAMS
White Wine, Garlic, Butter, Parsley and Red Pepper Flakes

ENTREES (choice of one per guest)

COWBOY RIBEYE STEAK
Hand-Cut Marinated Ribeye Steak, Roasted Potatoes and Sriracha Glazed Brussel Sprouts.

GRILLED HONEY BOURBON GLAZED PORK CHOP
Grilled Glazed Pork Chop. Served with Miso Sweet Potato Pur e and Saut ed Spinach & Mushroom.

OH DIOS MIO POLLO (OH MY GOODNESS CHICKEN)
Mojo Chicken, Coconut Infused Rice Topped with Saut ed Onions, Scallion, Pickled Veggies, Cilantro and a Charred Blistered Jalape os. Served with House Made MILD Hot Sauce, Pico de Gallo and Tostones

HONEY BOURBON GLAZED SALMON
Seared then Finished in the Oven. Served with Creamy Miso Sweet Potato and Saut ed Spinach Mushroom Medley

DRINK & DESSERT OPTIONS (Per Guest Price Does Not Include Drink Packages)

Option 1 Tea, Coffee and Soda	A 2 hours \$7.00	B 3 Hours \$10.00
Option 2 Tea, Coffee and Soda Plus Wine & Beer	A 2 hours \$25.00	B 3 Hours \$33.00
Option 3 Tea, Coffee and Soda Plus Wine, Beer & Cocktails (cocktails are simple mixed drinks)	A 2 hours \$45.00	B 3 Hours \$55.00
Dessert - Brownie A La Mode	\$6.00	

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