



# Event MENU

## *Appetizers*

### **SELECT 2 OPTIONS**

WAGYU BEEF SLIDERS  
BACON WRAPPED DATES  
CRISPY ARTICHOKE  
TRUFFLE FRIES

## *Salads*

### **SERVED INDIVIDUALLY**

HOUSE CAESAR  
WEDGE SALAD

## *Chef's Main*

### **SELECT 4 OPTIONS**

CHEESEBURGER & TRUFFLE FRIES  
SPICY RIGATONI ALLA VODKA  
ROASTED CHICKEN  
WILD MUSHROOM GNOCCHI  
BRANZINO (+\$10 PP)

## *Pairings*

### **SERVED FAMILY STYLE**

SUMMER VEGETABLE MEDLEY  
LOADED MASHED POTATOES  
TRUFFLE FRIES

## *Desserts*

### **SHAREABLES | INDIVIDUALS (+\$10 PP)**

HOUSE MADE CHURROS  
GIANT COTTON CANDY  
COLOSSAL 3-LAYER CAKE SLICE



PRE-SET DINNER | \$75 PER GUEST





# Event MENU

## Appetizers

### SELECT 3 OPTIONS

BAO BUNS | KUNG PAO CALAMARI | BLACK ROCK FIRE  
JUMBO SHRIMP | GARLIC CHORIZO BRUSSEL SPROUTS |  
SESAME SEARED AHI TUNA | CEVICHE | WAGYU BEEF SLIDERS  
| MINI LOBSTER ROLLS

## Salads

### SERVED INDIVIDUALLY

HOUSE CAESAR  
WEDGE SALAD

## Chef's Main

### SELECT 4 OPTIONS

WILD MUSHROOM GNOCCHI  
ROASTED CHICKEN  
FRESH JUMBO SEA SCALLOPS  
COCOA & CHILE RUBBED PORKCHOP  
SPICY RIGATONI ALLA VODKA

## Pairings

### SELECT 4 OPTIONS

HOMESTYLE MAC & CHEESE |  
LOBSTER MAC & CHEESE (+\$20 PP) | LOADED MASHED  
POTATOES | TRUFFLE FRIES | CHORIZO CREME CORN BRULEE  
| CHIMICHURRI BRUSSEL SPROUTS

## Desserts

### SHAREABLES | INDIVIDUALS (+\$10 PP)

HOUSE MADE CHURROS  
GIANT COTTON CANDY  
COLOSSAL 3-LAYER CAKE SLICE



PRE-SET DINNER | \$95 PER GUEST





# Event MENU

## Appetizers

### SELECT 4 OPTIONS

BAO BUNS | KUNG PAO CALAMARI | BLACK ROCK FIRE JUMBO  
SHRIMP | GARLIC CHORIZO BRUSSEL SPROUTS | SESAME SEARED  
AHI TUNA | CEVICHE | WAGYU BEEF SLIDERS | MINI LOBSTER ROLLS

## Salads

### SERVED INDIVIDUALLY

HOUSE CAESAR  
WEDGE SALAD

## Chef's Main

### SELECT 5 OPTIONS

8OZ FILET MIGNON (+\$20 PP) | GF  
LILLY'S LOBSTER PASTA  
FRESH JUMBO SEA SCALLOPS  
BONE-IN SHORT RIB  
ROASTED CHICKEN | GF  
SPICY RIGATONI  
MISO GLAZED BRANZINO  
CHILEAN SEA BASS | GF

## Pairings

### SELECT 5 OPTIONS

HOMESTYLE MAC & CHEESE | LOBSTER MAC & CHEESE (+\$20 PP) |  
LOADED MASHED POTATOES | FINGERLING POTATOES | TRUFFLE FRIES |  
CHORIZO CREME CORN BRULEE | CHIMICHURRI BRUSSEL SPROUTS |  
FIRE-ROASTED MUSHROOMS

## Desserts

### SHAREABLES | INDIVIDUALS (+\$10 PP)

HOUSE MADE CHURROS  
GIANT COTTON CANDY  
COLOSSAL 3-LAYER CAKE SLICE



PRE-SET DINNER | \$125 PER GUEST





# Event MENU

## Appetizers

### SERVED FAMILY STYLE

KUNG PAO CALAMARI  
BLACK ROCK FIRE JUMBO SHRIMP  
GARLIC CHORIZO BRUSSEL SPROUTS

## Salads

### SERVED INDIVIDUALLY

HOUSE CAESAR  
WEDGE SALAD

## Chef's Main

### ONE PER GUEST

BRAISED BONE-IN SHORT RIB  
ROASTED CHICKEN | **GF**  
SPICY RIGATONI ALLA VODKA  
CHILEAN SEA BASS | **GF**  
SEAFOOD PAELLA  
8OZ FILET MIGNON | **GF**

## Pairings

HOMESTYLE MAC AND CHEESE  
FINGERLING POTATOES | **GF**  
SUMMER VEGETABLE MEDLEY | **GF**

## Desserts

### SHAREABLES

### INDIVIDUALS (+\$10 PP)

HOUSE MADE CHURROS  
GIANT COTTON CANDY  
COLOSSAL 3 LAYER CAKE SLICE



PRE-SET DINNER | \$150 PER GUEST





# Event MENU

## Appetizers

### SERVED FAMILY STYLE

CHOOSE THREE

KUNG PAO CALAMARI | BLACK ROCK FIRE JUMBO SHRIMP | LOBSTER ROLL TRIO  
HOT STONE BEEF BITES | BAO BUNS | GARLIC CHORIZO BRUSSEL SPROUTS

## Salads

### SERVED INDIVIDUALLY

CHOOSE ONE

HOUSE CAESAR  
WEDGE SALAD

## Chef's Main

ONE PER GUEST

BRAISED BONE-IN SHORT RIB  
ROASTED CHICKEN | **GF**  
SPICY RIGATONI ALLA VODKA  
CHILEAN SEA BASS | **GF**  
SEAFOOD PAELLA  
8OZ FILET MIGNON OR RIBEYE **GF**  
BAKED STUFFED LOBSTER

## Pairings

HOMESTYLE MAC AND CHEESE | CHORIZO CREME CORN  
LEMON BUTTER GRILLED ASPARAGUS | FINGERLING POTATOES | **GF**  
SWEET POTATO APPLE & KALE HASH | SUMMER VEGETABLE MEDLEY | **GF**

## Desserts

### SHAREABLES

### INDIVIDUALS (+\$10 PP)

HOUSE MADE CHURROS  
GIANT COTTON CANDY  
COLOSSAL 3 LAYER CAKE SLICE



PRE-SET DINNER | \$150 PER GUEST





# *Experience* ENHANCEMENTS

DESIGNED TO DELIGHT.

## *Cigar Roller*

**50 PREMIUM HAND-ROLLED CIGARS INCLUDED | \$650**

BRING TIMELESS SOPHISTICATION TO YOUR CELEBRATION WITH A LIVE CIGAR ROLLER, HANDCRAFTING PREMIUM CIGARS ON-SITE FOR YOUR GUESTS. THE RITUAL OF CIGAR ROLLING ADDS CHARM, CULTURE, AND INDULGENCE—TURNING YOUR EVENT INTO AN ELEGANT AFFAIR. GUESTS ENJOY BOTH THE SPECTACLE AND THE FINISHED PRODUCT, CREATING A SHARED EXPERIENCE THAT LINGERS WITH STYLE AND CLASS.

## *Live Musicians*

**3 HOURS | \$900–\$1,200**

SET THE PERFECT SOUNDTRACK FOR YOUR PRIVATE PARTY WITH OUR TALENTED LIVE MUSICIANS. FROM SMOOTH JAZZ AND SOULFUL CLASSICS TO LIVELY CONTEMPORARY SETS, THEIR MUSIC ELEVATES THE ATMOSPHERE WITH WARMTH AND SOPHISTICATION. THE MELODIES FLOW SEAMLESSLY THROUGH YOUR EVENT, ADDING AN ELEMENT OF CHARM AND LUXURY THAT TRANSFORMS AN ORDINARY GATHERING INTO A ONE-OF-A-KIND CELEBRATION.

## *Aerial Artist*

**3 HOURS | \$1,200**

TRANSFORM YOUR EVENING INTO A BREATHTAKING SPECTACLE WITH OUR PROFESSIONAL AERIAL ARTIST. SUSPENDED HIGH ABOVE, THEY PERFORM STUNNING ACROBATICS THAT CAPTIVATE THE ROOM, BLENDING ARTISTRY AND ATHLETICISM INTO A MESMERIZING PERFORMANCE. THIS EXPERIENCE CREATES MAGICAL PHOTO MOMENTS, AN AIR OF LUXURY, AND LEAVES GUESTS TALKING ABOUT YOUR EVENT LONG AFTER THE NIGHT ENDS.



# Menu

## HORS D'OEUVRES

### **SELECT 2 OPTIONS**

TRUFFLE PARM FRIES  
CRISPY BRUSSEL SPROUTS  
MEATBALLS AL FORNO  
BACON & EGGS  
AVOCADO TOAST  
SOCIAL DIP (+\$5)  
THE JT BOARD (+\$20)

## MAIN ENTRÉE

### **SELECT 3 OPTIONS**

*ALL ENTREES SERVED WITH FRESH FRUIT OR BREAKFAST POTATOES*

FLOWER CHILD BENEDICT  
BREAKFAST TACOS  
CARAMEL FRENCH TOAST  
VEGETARIAN OMELETTE  
SHRIMP OMELETTE  
CHICKEN BISCUIT SANDWICH  
BACON CHEDDAR EVERYTHING BAGEL SANDWICH

### ..... ADD ON EXPERIENCES .....

LIVE MUSIC (3 HOURS).....\$900-\$1,200      AERIAL ARTIST (3 HOURS).....\$1,200

CIGAR ROLLER (50 CIGARS INCLUDED).....\$650

**\$50** PER GUEST

PRE-SET BRUNCH MENU

# Menu

## HORS D'OEUVRES

**SELECT 3 OPTIONS**

*SERVED FAMILY STYLE*

BISCUIT BOARD  
AVOCADO TOAST  
TOASTED BAGEL & CREAM CHEESE  
SOCIAL DIPS  
TRUFFLE PARM FRIES  
THE J THEODORE BOARD (+15 )

## MAIN ENTRÉE

**SELECT 5 OPTIONS**

*ALL ENTREES SERVED WITH FRESH FRUIT OR BREAKFAST POTATOES*

FLOWER CHILD BENEDICT  
SMOKED SALMON BENEDICT  
BREAKFAST TACOS  
CHICKEN & WAFFLES  
CARAMEL FRENCH TOAST  
VEGETARIAN OMELETTE  
SHRIMP OMELETTE  
LOBSTER OMELETTE  
CHICKEN BISCUIT SANDWICH  
BACON CHEDDAR EVERYTHING BAGEL SANDWICH  
SWEET CHILI FRIED CHICKEN SANDWICH  
BRUNCH BURGER  
GRILLED CHICKEN PENNE PESTO PASTA

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..... **ADD AN EXPERIENCE!** .....

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*ASK ABOUT OUR SELECTION OF EXPERIENCE ENHANCEMENTS – ALSO LISTED ON OUR \$35 BRUNCH MENU*

**\$70** PER GUEST  
PRE-SET BRUNCH MENU