

the  *graduation* **M E N U**

B R U N C H

Includes assorted pastries, parfait bar, donut holes, breakfast burritos and bacon. | *\$12 per person*

P A S T A T R I O

Choose 3 of the following: Lasagna, Stuffed Shells, Creamy Tuscan Tortellini, Baked Ziti, Mac & Cheese, Roasted Bell Pepper & Sausage Penne. Served with garlic breadsticks (1 per person). | *\$9 per person*

T A C O B A R

Seasoned beef + chicken, black beans, nacho cheese, sour cream, shredded cheddar cheese, shredded lettuce and fresh salsa. Served with flour tortillas and tortilla chips. | *\$13 per person*

P U L L E D P O R K + M A C A N D C H E E S E

Our award-winning Mac & Cheese paired with tangy BBQ Pulled Pork. Served with slider rolls (rolls not pre-sliced). | *\$11 per person*

H A M B U R G E R S L I D E R B A R

Fresh grilled hamburger sliders (2 per person), cheese, tomatoes, lettuce, sweet relish, pickle slices, ketchup, mustard and mayo. Served with hamburger buns. | *\$10 per person.*

C H A R C U T E R I E

 Each guest is provided a bamboo tray to build a personal charcuterie board from an assortment of meats, cheeses, fruits, crackers, breads, veggies and more. | *\$13 per person*

Our Graduation Menu includes local delivery & setup. All packages include serving utensils. **A 15% gratuity will be applied to the final invoice. All invoices need to be paid 10 days in advance.**

*(Setup includes up to 4 chaffers, anything beyond that will be left in hot bags to be refilled by the customer. These packages do **NOT** include paper products).*