



Private Events

Entrée Options for Allergies and Dietary Restrictions

Please advise us in advance of any of the following allergies or dietary restrictions and what your guests with those restrictions would like for their meal. Note: We make every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies. However, there is always a risk of cross contact. People with severe allergies need to consider the possibility of cross contamination.

Vegetarian

Pasta Primavera with garlic/oil, pesto (nut free), *or* marinara

Portobello & Spinach Ravioli (contains eggs)

Pierogies (potatoes & cheese, contains eggs) with veggies

Avocado Toast Caprese - Sliced avocado, plum tomatoes, fresh mozzarella, basil and balsamic drizzle on a grilled multigrain roll

Butternut Squash Ravioli (contains eggs) - Squash filled pasta pillows tossed with brown butter cream and a sprinkle of capers, served with sautéed spinach, shallots, corn and red peppers

Multiple Salads (see below under Gluten Free)

Vegan

Pasta Primavera with garlic/oil *or* marinara

Chop Salad, Big Salad, Beet Salad, Cobb Salad, Tostada Salad (all with no cheese/protein)

Gluten Free

Gluten free Penne Pasta with Marinara *or* with garlic/oil and vegetables

Grilled Chicken Breast, Shrimp or Salmon, with sides

Choice of Chicken, Shrimp, or Salmon with these salads:

Chop Salad, Cobb Salad, Big Salad (no croutons), Tostada Salad (no tortilla strips)

Beet Salad, Caesar (no croutons)

Dairy Free

Pasta Primavera with garlic/oil *or* marinara

Grilled Chicken Breast, Shrimp or Salmon, with sides

Please provide us with the first names of the guests that have dietary restrictions and their entrée choice so our service staff can identify them upon arrival.