

To Share is to Love...

Graduation



The Menu

LIMITED MENU
FOR PARTIES OF 9-20

Pricing is a la carte from our current menus on the date of your reservation.

First Course Appetizers

CHOOSE 2-4 TO SHARE AT THE TABLE
PRE-ORDERED & SERVED FAMILY STYLE

- MIXED GREEN SALAD*
- KINDRED KALE SALAD*
- SEASONAL VEGETARIAN ARANCINI*
- GRILLED FLATBREAD VEGGIE OR MEAT
- CLASSIC POUTINE*
- BACON & SCALLION POUTINE*
- FRIENDSHIP FRIES*
- HOUSE CUT GARLIC & ROSEMARY FRIES*
- NYS CHEESE BOARDS*
- FRIED CALAMARI & CHICKPEAS*
- CAULIFLOWER WINGS*
- MAC & CHEESE*
- BACON & SCALLION MAC & CHEESE*

Second Course Mains

CHOOSE 3-4 ENTREES
GUEST CHOICE AT DINNER

- SALAD WITH GRILLED CHICKEN*
- SALAD WITH CRAB CAKE*
- SALAD WITH CRISPY CHICKEN CUTLET*
- CRAB CAKE SANDWICH FRIES OR SALAD*
- CRISPY CHICKEN SANDWICH FRIES OR SALAD*
- LOCAL GRASS FED BEEF BURGER FRIES OR SALAD*
- 2-PC FRIED CHICKEN WITH SLAW & POTATO SALAD*
- "PORK BELLY", "CHICKEN" OR "TOFU" RICE BOWL*
- 8OZ OR 16OZ MARKET STEAK WITH FRIES*
- FISH DU JOUR*
- HOUSE MADE PASTA DU JOUR

Third Course Dessert

CHOOSE 2-3 DESSERTS
GUEST CHOICE AT DINNER

- CHOCOLATE COCONUT ALMOND TART*
- FRUIT COBBLER WITH VANILLA ICE CREAM*
- SEASONAL CRÈME BRULÉE*
- ICE CREAM & SORBET*

Sparkling Wine Option

GET THE PARTY STARTED! PRE-ORDER A CELEBRATORY TOAST OR BOTTLES OF BUBBLY FOR THE TABLE & WE WILL HAVE IT READY FOR YOU UPON ARRIVAL.

VIEW OUR WINE LIST FOR BOTTLE SELECTIONS

Terms and Agreements

- +PARTIES OF 9 OR MORE ARE REQUIRED TO PARTICIPATE IN A LIMITED MENU FOR GRADUATION WEEKEND (MAY 17TH-19TH).
- +FOOD & BEVERAGE MINIMUMS, ADDITIONAL DEPOSITS & ROOM FEES MAY APPLY TO BOOK OUR PRIVATE ROOM.
- +A NON-REFUNDABLE DEPOSIT OF \$10 PER PERSON IS REQUIRED TO BOOK A RESERVATION & WILL BE APPLIED TO THE FINAL BILL. PLEASE INFORM US OF ANY CHANGES IN GUEST COUNT WITHIN 24 HOURS & BEFORE YOUR ARRIVAL. FAILURE TO DO SO MAY RESULT IN A \$45 DEDUCTION PER MISSING GUEST FROM THE NON-REFUNDABLE DEPOSIT.
- +DRINKS ARE ADDITIONAL & PRICED A LA CARTE FROM OUR DRINK MENUS AT THE TIME OF THE EVENT.
- +OUR 2% HOSPITALITY SUPPLEMENT, 7.5% SALES TAX & 20% GRATUITY WILL BE ADDED TO THE FINAL BILL.
- +CHILDREN 12 AND UNDER MAY ORDER FROM OUR KIDS MENU WITH ADVANCED NOTICE. LET US KNOW HOW MANY ADULTS & HOW MANY CHILDREN ARE GOING TO BE IN YOUR PARTY.
- +MENU ITEMS ARE SUBJECT TO CHANGE BASED ON SEASONALITY & SUPPLY CHAIN FLUCTUATIONS. WE WILL PROVIDE AN UPDATED MENU AHEAD OF TIME, IF NEEDED.
- +PLEASE SUBMIT MENU CHOICES NO LATER THAN 2 WEEKS IN ADVANCE & WE WILL PROVIDE A DRAFT FOR YOUR REVIEW.
- +CUSTOM MENU HEADINGS ARE AVAILABLE, UP TO TWO LINES.
- +SEASONAL PREPARATIONS DECIDED THE DAY OF THE EVENT.
- +WE WILL ACCOMMODATE DIETARY RESTRICTIONS OR ALLERGIES WITH PRIOR NOTICE. GLUTEN FREE, VEGAN, AND VEGETARIAN DIETS ARE EASY FOR US! PLEASE LET US KNOW IN ADVANCE & WE WILL BE PREPARED FOR YOU.
- +THE (*) SIGN DENOTES GLUTEN FREE OR GF OPTIONS.
- +TABLES ARE BOOKED FOR 2 HOUR INTERVALS AT AN AGREED UPON START & END TIME.
- +WE ASK THAT GUESTS ARE ON TIME AS WE WILL BEGIN FOOD SERVICE PROMPTLY. OUR GRACE PERIOD IS 10 MINUTES. IF YOU OR YOUR GUESTS ARE GOING TO BE LATE, PLEASE CALL AHEAD & WE WILL DO OUR BEST TO ACCOMMODATE YOU.
- +WE RESERVE THE RIGHT TO ASSIGN OR TAKE AWAY SPACE SHOULD YOUR FINAL GUEST COUNT, TIMING OR OTHER SITUATION DICTATE A MAJOR CHANGE.
- +WE ASK GUESTS NOT TO MOVE TABLES OR CHAIRS. IF YOU REQUIRE A SPECIAL SEATING PLAN, PLEASE LET US KNOW IN ADVANCE.
- +IF YOU ARE BRINGING DECOR ITEMS, PLEASE LET US KNOW WHAT YOU ARE BRINGING IN ADVANCE. IF YOU ARE DROPPING ANYTHING OFF AHEAD OF TIME OR REQUIRE US TO SET ANYTHING UP A \$25 FEE WILL APPLY. NO CONFETTI, GLITTER, STREAMERS, OR ARTS & CRAFTS ARE ALLOWED. TY!