

BOOKING RULES

- A delivery charge of \$25 is added to your order.
- The minimum order is \$200 (incl \$25 delivery charge).
- Your food package has to be booked 5 business days in advance and we need your final head count 3 business days in advance.
- We require \$200 deposit which is non-refundable if you cancel within 5 business days. (25% deposit for parties above \$2,000)
- 7% Sales Tax and 1% Meal Tax will be added to your order.
- We recommend a gratuity of 18% when you are satisfied.

Check with the office for the right order for your group size.

Rule of thumb. For every 8 persons:

- Pick Two Appetizer/Salad Platters
- Pick Two Pasta/Entree Platters
- Pick One Side

Big groups: limit your choices! It's better to take more of the same platters.

Appetizers

A1 Cheese & Charcuterie Plate: An assortment of artisan cheeses & cured meats	\$35
A2 Buffalo Chicken Potato Skins: Creamy Spicy Buffalo Chicken served in a half baked potato with blue cheese dressing	\$30
A3 Buttermilk Tenders: Farm fresh chicken tenders soaked in buttermilk & lightly breaded (buffalo, teriyaki, bbq, sriracha honey)	\$35
A4 Arigna Coal Fire Wings: 40 coal fire roasted wings with signature dry rub seasoning	\$45
A5 Caprese Board: Sliced Fresh Mozzarella & Vine Ripe Tomatoes Drizzled With Olive Oil, Aged Balsamic	\$35
A6 Stuffed Mushrooms: Stuffed Mushrooms With Sausage Corn Bread Stuffing.	\$35
A7 Cheesesteak Spring Rolls: Shaved steak, onions & cheese in a spring roll served with Guinness Ketchup	\$35
A8 Bucket Bites: A bite sized version of our signature Bucket Burger served with cheese, caramelized onions & Guinness Ketchup	\$35

Salads

B1 Garden: Mixed Greens, Tomato, Red Onion, Cucumber, Shredded Carrot	\$35
B2 Caesar: Crisp Romaine Lettuce, Garlicky Croutons, Shaved Parmesan	\$35

Pastas

C1 Blackened Chicken Alfredo: Cajun seared chicken served over penne pasta tossed in a garlic parmesan cream sauce	\$45
C2 Chicken Penne Vodka: Sautéed chicken, vodka tomato cream sauce, crushed red pepper, parmesan & penne pasta	\$45
C3 Fire Roasted Rigatoni: Coal Fire Roasted Garden Vegetables, Garlic, Olive Oil, Red Pepper Flake & Crumbled Feta Cheese	\$40
C4 Meatballs: Slow simmered homemade meatballs, peppers in our red sauce served over pasta	\$45

Entrees

D1 Steak Tips: Grilled marinated steak tips	\$55
D2 Pot Roast: Slow cooked tender pot roast	\$50
D3 Black Velvet Short Rib: Braised in Guinness Irish Stout & Cider	\$55
D4 Shepherds Pie: Ground Sirloin, Onions, Peas, Carrots In Savory Gravy & Mashed Potato	\$45
D5 Fire Roasted Rigatoni: Coal Fire Roasted Garden Vegetables, Garlic, Olive Oil, Red Pepper Flake & Crumbled Feta Cheese (Shrimp or Chicken)	\$45
D6 Turkey Tips: Grilled Garlic & Dijon Marinated Turkey Tips Served With Potato & Vegetable	\$55

Sides

E1 Spinach	\$20
E2 Broccoli	\$20
E3 Mashed Potatoes	\$30
E4 Mixed Vegetables	\$20
E5 Roasted Potatoes	\$20
E6 Brussels Sprouts	\$25