



Before placing your order, please inform your server if you or someone in your party has a food allergy.  
\*Consuming raw or undercooked meats, poultry, fish, shellfish, or raw eggs may increase your risk of food borne illness if you have certain medical conditions

## CATERING MENU

### BREAKFAST COFFEE SERVICE

**\$2.75 PER PERSON**

- Fresh brewed regular and decaf coffee or tea
- Cups with lids
- Sugar
- Sweetener
- Stirrers
- Milk
  - Whole milk
  - 1% Milk
  - Half and Half (Upon request)

### SODA CANS

**\$1.50 EACH OR \$18 FOR 12 COUNT**

Sprite, Coke or Diet Coke

### WATER BOTTLES

**\$1.50 EACH OR \$15 FOR CASE**

### HOT CHOCOLATE

**\$38 PER GALLON**

Served with mini marshmallows and cocoa powder

### COFFEE SERVICE & MINI BREAKFAST

**\$7.75 PER PERSON**

Served with assorted breakfast and sweet breads

### 10 OZ. BEVERAGE

**\$2.50**

Apple, Orange or Cranberry Juice

## BREAKFAST PLATTERS

All Platters Serve 10 Guests

### BAGEL TRAY (ONE DOZEN)

**\$29.00**

Enjoy a dozen freshly baked bagels served on a platter, accompanied by a trio of spreads: creamy butter, sweet jelly, and indulgent cream cheese. Perfect for breakfast gatherings or casual brunches, this delightful assortment offers a variety of flavors to satisfy every palate

### ASSORTED MINI MUFFIN PLATTER

**\$45.00 PER PLATTER**

Assorted mini muffins baked fresh from local bakery

### ASSORTED SWEET BREAD PLATTER

**\$65.00 PER PLATTER**

Assorted mini danish, croissants and sweet breads baked fresh from local bakery

### FRUIT PLATTER

**\$35.00 PER PLATTER**

A selection of cantaloupe, honeydew melon, pineapple, strawberries, kiwi, grapes and watermelon



## BREAKFAST PLATTERS (CONT.)

### FRUIT BOWL

**\$35.00**

A selection of cantaloupe, honeydew melon, pineapple, strawberries, kiwi, grapes and watermelon

### YOGURT PARFAIT

**\$6.00 PER PERSON**

French vanilla yogurt topped with crunchy granola and fresh seasonal berries.  
Served in an 8 oz. parfait cup

## BOX BREAKFAST

**\$15 PER BOX**

(Gluten Free Options Upon Request +\$)

- Whole piece of fruit
- Granola bar
- Yogurt cup
- 8 oz. Orange juice

#### CHOICE OF:

- Bacon, egg and cheese
- Sausage, egg and cheese
- Ham, egg and cheese
- Egg and cheese

## CONTINENTAL BREAKFAST

### ASSORTED BAKERY

**\$9.99 PER PERSON** 10 Person Minimum

Fresh bagels, danish and muffins (with cream cheese, butter and fruit preserves). Fresh fruit platter, fresh-brewed coffee, tea and chilled orange juice. Includes all heavy-duty plastic-ware, napkins and plates

### HOT BREAKFAST BUFFET

**\$14.99 PER PERSON** 10 Person Minimum

Scrambled eggs, choice of bacon or breakfast sausage, home fries and brioche french toast. Includes assorted mini bagels, mini muffins and croissants. Accompanied with orange juice, specialty teas, regular and decaf coffee, creamers, sweeteners and cups. Complete with cutlery, plates and napkins





## LUNCH/DINNER

### SANDWICH, PANINI AND WRAP PLATTERS

(Gluten Free and Vegan Wraps Available Upon Request. Gluten Free +\$)

All sandwich, panini and wrap platters are made with lettuce, tomato and onion and come with pasta salad, potato salad, sweet coleslaw and condiments. Complete with cutlery, plates and napkins

#### ASSORTED WRAP PLATTER

**\$16.99 PER PERSON**

- Chicken caesar wrap
- Ham and Swiss cheese
- Roast beef and cheddar
- Turkey and American
- Salami and provolone
- Chef's choice vegetables, fresh mozzarella and balsamic reduction
- Grilled **or** fried chicken and cheddar
- Curry chicken salad
- Egg salad
- Tuna salad

#### ASSORTED SANDWICH PLATTER

**\$16.99 PER PERSON**

(Gluten Free and Vegan Options Upon Request +\$)

- Ham and Swiss cheese
- Roast beef and cheddar
- Turkey and American
- Salami and provolone
- Chef's choice vegetables, fresh mozzarella and balsamic reduction
- Fried chicken and cheddar
- Grilled chicken, fresh mozzarella, roasted peppers and balsamic reduction
- Curry chicken salad
- Egg salad
- Tuna salad

#### PRIMETIME

Slow-roasted prime of beef, provolone, shaved greens, fresh tomatoes, crispy fried onions on semolina finished with horseradish aioli

#### ALL AMERICAN

Slow-roasted prime of beef, smoked ham, savory turkey, American cheese, shaved greens, fresh tomatoes, red onions, mayo and mustard on semolina

#### THE BONANNO

Chef Jay's hand selected Italian meats, topped with sweet peppers, fresh mozzarella, chopped giardiniera, balsamic reduction, extra virgin olive oil and fresh basil on semolina





Before placing your order, please inform your server if you or someone in your party has a food allergy.

\*Consuming raw or undercooked meats, poultry, fish, shellfish, or raw eggs may increase your risk of food borne illness if you have certain medical conditions

## PANINI PLATTERS

Choice of Any Three Paninis | 8-10 Person Minimum

**\$17.99 PER PERSON**

(Gluten Free and Vegan Options Available Upon Request. Gluten Free +\$)

### THE FIT CHIC

Shaved roasted chicken, pesto sauce, roasted peppers, fresh mozzarella, shaved red onions, balsamic reduction, extra-virgin olive oil, on seven grain bread

### GIVE ME THE CUBAN

Mojo marinated pork shoulder, thin sliced smoked ham, swiss cheese, local pickles, yellow mustard and mayo on buttery crispy baguette

### FANCY BIRD

Roasted turkey breast, creamy brie, sliced apple, fig jam, and red onion on seven grain bread

### MY SOUTHERN ROOTS

Smoked ham, apricot jam, fresh jalapeño, ghost pepper cheese, sharp cheddar cheese, red onion, fresh cilantro on herb ciabatta

### URBAN ROOTS

Chef selected veggies, fresh mozzarella, balsamic reduction and olive oil on seven grain bread

### THE MARINO

Chef selected Italian meats, fresh mozzarella, pesto sauce, balsamic reduction, roasted peppers, shaved red onions on herb ciabatta

## HEROS BY THE FOOT

Each Foot Serves Approx. 3-4 Guests

All heroes by the foot come with pasta salad, potato salad, sweet coleslaw and condiments. Complete with cutlery, plates and napkins

**\$28.00 PER FOOT**

- All American
- The Bonanno
- The Your Way
- Primetime (+\$2)

## COLD PLATTERS

Served With Condiments, Plates, Cutlery and Napkins | Serves 10 Guests

### CHEESE PLATTER

**\$60.00**

A combination of chef choice cheese selection served with crackers

### CHARCUTERIE PLATTER

**\$75.00**

Artichokes, sharp provolone, mixed olives, prosciutto, genoa salami, sweet sopresatta, fresh mozzarella

### CRUDITÉS PLATTER

**\$50.00**

An assortment of raw broccoli, cauliflower, carrots, celery and tri-colored peppers, with ranch dip or hummus

### CAPRESE PLATTER

**\$60.00**

Mozzarella layered with vine ripened tomatoes and fresh basil. Served with a balsamic reduction





Before placing your order, please inform your server if you or someone in your party has a food allergy.

\*Consuming raw or undercooked meats, poultry, fish, shellfish, or raw eggs may increase your risk of food borne illness if you have certain medical conditions

## SALADS

Served With Dressing and Cutlery | Serves 12 Guests

### CLASSIC CHICKEN CAESAR \$50.00

Shaved romaine, house-made caesar dressing, herb croutons, shaved parmesan, shaved roasted chicken

### ITALIAN SALAD \$55.00

Chef Jay's hand selected Italian meats, sweet peppers, fresh mozzarella, chopped giardiniera and fresh basil over shaved romaine served with balsamic vinaigrette

### GREEK SALAD \$50.00

Shaved greens, crumbled feta cheese, kalamata olives, english cucumber, farm fresh tomato and red onion served with greek vinaigrette

### SPINACH, PEAR & GORGONZOLA SALAD \$80.00

Fresh spinach, pears, sliced almonds and gorgonzola cheese. Served with a honey vinaigrette

### SPINACH STRAWBERRY SALAD \$80.00

Fresh spinach, strawberries, blueberries and pecans. Served with balsamic vinaigrette

### GARDEN SALAD \$45.00

Romaine lettuce mixed with grape tomatoes, shredded carrots, cucumbers, red onion and italian dressing (V)

## SILVER BOX LUNCH

**\$15 PER BOX**

(Gluten Free and Vegan Options Available Upon Request. Gluten Free +\$)

- 4 oz. Fruit cup
- 16.9 oz. Bottle of water
- Mayo and mustard
- Cutlery kit

#### CHOICE OF ONE SANDWICH, MEAT AND CHEESE. TOPPED WITH LETTUCE, TOMATO AND ONION ON A ROLL

- |   |   |                       |
|---|---|-----------------------|
| • Ham and Swiss cheese  | • Tuna salad wrap   | • Curry chicken salad |
| • Roast beef and cheddar  | • Fried chicken and cheddar   | • Egg salad           |
| • Turkey and American   | • Grilled chicken, fresh mozzarella, roasted peppers and balsamic reduction | • Tuna salad          |
| • Salami and provolone  |   |                       |
| • Chefs' choice vegetables, fresh mozzarella and balsamic reduction |   |                       |

## GOLD BOX LUNCH PACKAGE

**\$17 PER BOX**

(Gluten Free and Vegan Options Available Upon Request. Gluten Free +\$)

- 4 oz. Fruit cup
- 16.9 oz. Bottle of water
- Bag of Lays potato chips

#### GOURMET SIDE SALAD (CHOICE OF ONE)

- Potato salad
- Coleslaw
- Pasta salad





Before placing your order, please inform your server if you or someone in your party has a food allergy.

\*Consuming raw or undercooked meats, poultry, fish, shellfish, or raw eggs may increase your risk of food borne illness if you have certain medical conditions

## GOLD BOX LUNCH PACKAGE (CONT.)

**\$17 PER BOX**

### PRIMETIME

Slow-roasted prime of beef, provolone, shaved greens, fresh tomatoes, crispy fried onions on semolina finished with horseradish aioli

### ALL AMERICAN

Slow-roasted prime of beef, smoked ham, savory turkey, American cheese, shaved greens, fresh tomatoes, red onions, mayo and mustard on semolina

### THE BONANNO

Chef Jay's hand selected Italian meats, topped with sweet peppers, fresh mozzarella, chopped giardiniera, balsamic reduction, extra virgin olive oil and fresh basil on semolina

### CLASSIC CHICKEN CAESAR

Shaved romaine, house-made caesar dressing, herb croutons, shaved parmesan and shaved roasted chicken

### GREEK SALAD

Shaved greens, crumbled feta cheese, kalamata olives, english cucumber, farm fresh tomato and red onion served with Greek vinaigrette

### ITALIAN SALAD

Chef Jay's hand selected Italian meats, sweet peppers, fresh mozzarella, chopped giardiniera and fresh basil over shaved romaine served with balsamic vinaigrette

## PREMIUM BOX LUNCH PACKAGE

**\$20 PER BOX**

(Gluten Free and Vegan Options Available Upon Request. Gluten Free +\$)

- 4 oz. Fruit cup
- 16.9 oz. Bottle of water
- Bag of Lays potato chips

### GOURMET SIDE SALAD (CHOICE OF ONE)

- Potato salad
- Coleslaw
- Pasta salad

### CHOOSE ONE OF OUR PANINIS, GOURMET HEROS OR SALADS

#### THE FIT CHIC

Shaved roasted chicken, pesto sauce, roasted peppers, fresh mozzarella, shaved red onions, balsamic reduction, extra-virgin olive oil, on seven grain bread

#### GIVE ME THE CUBAN

Mojo marinated pork shoulder, thin sliced smoked ham, swiss cheese, local pickles, yellow mustard and mayo on buttery crispy baguette

#### FANCY BIRD

Roasted turkey breast, creamy brie, sliced apple, fig jam, and red onion on seven grain bread





Before placing your order, please inform your server if you or someone in your party has a food allergy.

\*Consuming raw or undercooked meats, poultry, fish, shellfish, or raw eggs may increase your risk of food borne illness if you have certain medical conditions

## PREMIUM BOX LUNCH PACKAGE (CONT.)

**\$20 PER BOX**

### MY SOUTHERN ROOTS

Smoked ham, apricot jam, fresh jalapeño, ghost pepper cheese, sharp cheddar cheese, red onion, fresh cilantro on herb ciabatta

### URBAN ROOTS

Chef selected veggies, fresh mozzarella, balsamic reduction and olive oil on seven grain bread

### THE MARINO

Chef selected Italian meats, fresh mozzarella, pesto sauce, balsamic reduction, roasted peppers, shaved red onions on herb ciabatta

## HOT APPETIZERS

Served With Condiments, Plates, Cutlery and Napkins

### FRIED RAVIOLI

**\$40.00**

Half tray (36-40 pieces), accompanied with house-made marinara

### SLIDERS

**\$4.00 PER SLIDER**

Minimum of 12 Sliders

- **CAPRESE SLIDER**

Farm fresh tomato, thin sliced fresh mozzarella, fresh basil, extra virgin olive oil balsamic reduction on local brioche bun

- **BEEF SLIDER**

Chubs signature blend beef slider finished with sharp cheddar thick cut bacon, shaved lettuce, tomato, ghost sauce and pickled red onion on a local brioche bun

- **CHICKEN SLIDER**

Chubs ground chicken slider finished with chipotle aioli, mango salsa and shaved greens on a local brioche bun

- **FALAFEL SLIDER**

Crispy golden falafel finished with tzatziki sauce, sliced tomato, pickled red onion and shaved greens on a local brioche bun

- **MAMA'S LITTLE PIGGIE**

Citrus smoked pulled pork, sweet coleslaw, vinegar BBQ sauce and fresh cilantro on a local brioche bun

- **COCONUT SHRIMP SLIDER**

Crispy golden coconut shrimp finished with sweet chili slaw, kimchi aioli served on local brioche bun (+\$)

### STUFFED MUSHROOM

**\$40.00**

Large mushroom caps stuffed with seasoned bread crumbs, white wine and pecorino romano cheese.

Fresh local crab optional (+\$)

### POTSTICKERS

**\$55.00**

Half tray (50 pieces). Choice of pork, chicken or vegetable accompanied with citrus ginger and green onion soy sauce



## HOT APPETIZERS (CONT.)

Served With Condiments, Plates, Cutlery and Napkins

### PIGS IN A BLANKET

**\$40.00**

Half tray (50 pieces). Local hotdog wrapped in a puff pastry served with ground mustard

### MINI ASSORTED QUICHE

**\$45.00**

Half tray (30 pieces). An assortment of lorraine, broccoli and meat quiches

### COCONUT SHRIMP

**\$99.00**

Half tray (60-64 pieces). Crispy fried coconut shrimp accompanied with a sweet chili sauce

### SHRIMP COCKTAIL

**\$50.00**

Half tray (50 pieces). Jumbo shrimp cocktail chilled and served with remoulade sauce or cocktail sauce and lemon

### AHI TUNA TACOS

**\$50.00**

Half tray (50 tacos). Crispy wonton chip, sliced ahi tuna pickled jalapeño, pickled red onion, wasabi aioli soy reduction and topped with microgreens

### BEEF SATAY

**\$70.00**

Half tray (20 pieces). Finished with chopped scallions and sesame soy reduction

### CHICKEN SATAY

**\$70.00**

Half tray (20 pieces). Finished with coconut milk and ginger reduction and topped with caramelized pineapple salsa

### ASIAN SPRING ROLLS

**\$60.00**

Half tray (30 pieces). Served with a sweet chili reduction

### COCKTAIL MEATBALLS

**\$70.00**

Half tray (80 pieces). Your choice of meatballs and your choice of sauce:

- Chicken meatball
- Grandma's traditional meatball
- Vegetable meatball
- Wild mushroom and marsala wine sauce
- Traditional marinara
- Ala vodka

### WINGS

**\$60.00**

Half tray (36 pieces bone-in, 50 pieces boneless). Your choice of traditional wings or boneless, served in your choice of sauce, with bleu cheese and celery:

- Buffalo (mild or hot)
- Lemon pepper
- Honey BBQ
- Sweet chili
- Garlic and herb
- Louisiana dry rub





Before placing your order, please inform your server if you or someone in your party has a food allergy.

\*Consuming raw or undercooked meats, poultry, fish, shellfish, or raw eggs may increase your risk of food borne illness if you have certain medical conditions

## PIZZA PIES

Our 18 in. NY Style Thin Crust Pizza, Topped with Pizza Sauce, Shaved Whole Milk Mozzarella (8 Slices)

### PLAIN CHEESE PIE

**\$17.99**

#### TOPPINGS \$2.99 EACH

- Pepperoni
- Sausage
- Meatball
- Bacon
- Our signature pickled brined fried chicken
- Onion
- Mushroom
- Peppers
- Tomatoes
- Garlic
- Spinach
- Jalapeno
- Broccoli
- Eggplant
- Olive
- Hot peppers
- Hot Honey
- Extra Cheese

### AVAILABLE WITH CAULIFLOWER CRUST

#### 10 IN. (6 SLICE)

**\$14.00**

Toppings (+\$2.99 Each)

## SPECIALTY PIZZA

**\$23.99**

Our 18in. NY Style Thin Crust Pizza, Topped with Pizza Sauce, Shaved Whole Milk Mozzarella (8 Slices)

### HOT HONEY PEPPERONI

Our NY style thin crust pizza, topped with pizza sauce, shaved whole milk mozzarella, thick sliced pepperoni finished with Mike's Hot Honey drizzle and fresh basil

### BUFFALO CHICKEN

Our NY style thin crust pizza, topped with buffalo sauce, shaved whole milk mozzarella, our signature pickled brined fried chicken, topped with green onion and finished with blue cheese crumbles

### CARNIVORE

Our NY style thin crust pizza, topped with pizza sauce, Shaved whole milk mozzarella, meatball, pepperoni, sausage finished with fresh basil

### CHICKEN BACON RANCH

Our NY style thin crust pizza, topped with pizza sauce, shaved whole milk mozzarella, our signature pickled brined fried chicken, thick cut applewood smoked bacon, green onion and finished with ranch drizzle

### CHICKEN PARMESAN

Our NY style thin crust pizza, topped with pizza sauce, shaved whole milk mozzarella, ricotta, our signature pickled brined fried chicken topped with fresh basil



## SPECIALTY PIZZA (CONT.)

**\$23.99**

Our 18 In. NY Style Thin Crust Pizza, Topped with Pizza Sauce, Shaved Whole Milk Mozzarella (8 Slices)

### PENNE ALA VODKA

Our NY style thin crust pizza, topped with pizza sauce, penne ala vodka, shaved whole milk mozzarella finished with pesto drizzle

### MARGHERITA

Our NY style thin crust pizza, topped with pizza sauce, sliced fresh mozzarella, torn basil finished with extra virgin olive oil

### WHITE

Our NY style thin crust pizza, topped with ricotta, shaved whole milk mozzarella and finished with garlic and herb infused extra virgin olive oil

### VEGGING OUT

Our NY style thin crust pizza, topped with pizza sauce, shaved whole milk mozzarella, topped off with charred broccoli, sweet peppers, eggplant, spinach, red onion and finished with herbs and extra virgin olive oil

### FUNGO SELVATICO

Our NY style thin crust pizza, topped with white sauce, shaved whole milk mozzarella, wild mushrooms, fresh herbs and finished with white truffle oil

### CHICKEN THAI CHILI

Our NY style thin crust pizza, topped with sweet chili thai sauce, shaved whole milk mozzarella, scallions, pickled carrots finished with black and white sesame seeds

### THE ANGRY ROB

Our NY style thin crust pizza, topped with pizza sauce, shaved whole milk mozzarella, broccoli rabe, crumbled spice sausage and cherry peppers finished with extra virgin olive oil





## HOT BUFFET

10 Guest Minimum

## \$24.00 PER PERSON

### Your Choice of One Pasta or Potato

- Baked macaroni and cheese
- Penne ala vodka
- Pasta bolognese
- Fettuccine alfredo
- Baked ziti (with or without meat)
- Lasagna
- Lemon herb roasted potato
- Garlic whipped potato
- Brown sugar and candy walnut sweet potato

### Your Choice of One Chicken Entrée

- Chicken francese
- Chicken marsala
- Chicken parmesan
- Chicken ala russo:  
Pan seared chicken, artichokes, roasted pepper, spinach, mozzarella in a lemon butter sauce
- Chicken bruschetta
- Chicken piccata

### Your Choice of One Vegetarian Entrée

- Eggplant rollatini
- Eggplant parmesan
- Eggplant bruschetta
- Grilled seasonal vegetables
- Roasted butternut squash
- Citrus asparagus

### Your Choice of One Meat Entrée

- Grandma's old school meatballs
- Chubs sweet Italian or hot sausage
- Pepper steak served over rice
- Beef stroganoff
- Asian infused beef and broccoli served over rice
- Steak Frites (+\$):  
Grilled marinated skirt steak served with crispy french fries and chimichurri sauce

Package includes choice of caesar or garden salad, dinner rolls, caprese platter or fresh baked cookies.  
Complete cutlery, napkins, plates, heating racks and sternos included



## HOT BUFFET TRAYS

**BAKED MACARONI AND CHEESE**

**PENNE ALA VODKA**

**PASTA BOLOGNESE**

**FETTUCCINE ALFREDO**

**BAKED ZITI**

With or without meat

**LASAGNA**

**CHICKEN FRANCAISE**

**CHICKEN MARSALA**

**CHICKEN PARMESAN**

**CHICKEN ALA RUSSO**

Pan seared chicken, with artichoke, roasted peppers, mozzarella in a lemon butter sauce

**CHICKEN BRUSCHETTA**

**CHICKEN PICCATA**

**EGGPLANT ROLLATINI**

**EGGPLANT PARMESAN**

**EGGPLANT BRUSHETTA**

**MEATBALLS**

**CHUBS SWEET OR HOT SAUSAGE**

**PEPPER STEAK OVER RICE**

**BEEF STROGANOFF**

**BEEF WITH BROCCOLI SERVED OVER RICE**

**GRILLED MARINATED SKIRT STEAK**

Served with crispy french fries and chimichurri sauce

**LEMON HERB POTATO**

**GARLIC WHIPPED POTATO**

**SWEET POTATO**

With brown sugar and candied walnut

**GRILLED VEGETABLES**

**ROASTED BUTTERNUT SQUASH**

**CITRUS ASPARAGUS**

## HALF TRAY

## FULL TRAY

**\$54.00**

**\$90.00**

**\$54.00**

**\$89.00**

**\$54.00**

**\$89.00**

**\$54.00**

**\$89.00**

**\$54.00**

**\$89.00**

**\$54.00**

**\$89.00**

**\$69.99**

**\$119.99**

**\$69.99**

**\$119.99**

**\$69.99**

**\$119.99**

**\$69.99**

**\$119.99**

**\$59.99**

**\$119.99**

**\$69.99**

**\$119.99**

**\$59.99**

**\$99.99**

**\$59.99**

**\$99.99**

**\$59.99**

**\$99.99**

**\$59.99**

**\$89.99**

**\$59.99**

**\$109.99**

**\$89.99**

**\$159.99**

**\$99.99**

**\$159.99**

**\$79.99**

**\$149.99**

**\$99.99**

**\$189.99**

**\$39.99**

**\$69.99**

**\$44.99**

**\$79.99**

**\$49.99**

**\$89.99**

**\$49.99**

**\$89.99**

**\$44.99**

**\$79.99**

**\$49.99**

**\$89.99**

## DESSERT

All Platters Serve 10 Guests | Two Pieces Per Guest

All Platters Top with Fresh Berries and Powdered Sugar

### ASSORTED FRESH COOKIE TRAY

**\$30.00**

Assorted fresh baked cookies topped with fresh berries and powdered sugar

### ASSORTED BAR TRAY

**\$35.00**

Locally sourced fresh baked bars topped with fresh berries and powdered sugar

### BROWNIE TRAY

**\$55.00 PER PLATTER**

Fresh baked brownies and blondies topped with berries and powdered sugar





**LINENS, SERVING STAFF AND RENTALS  
AVAILABLE UPON REQUEST**

**THESE ARE SOME OF OUR FAVORITE CHOICES,  
IF YOU DO NOT SEE SOMETHING YOU WOULD  
LIKE ON THIS MENU PLEASE REACH OUT!**

Before placing your order, please inform your server if you or someone in your party has a food allergy. \*Consuming raw or undercooked meats, poultry, fish, shellfish, or raw eggs may increase your risk of food borne illness if you have certain medical conditions

