

STUDIO LOUNGE

EVENTS

CANAPES

Roast Beef Crostini with Horseradish Crema

Roasted Pork Tenderloin Crostini with Smoked Apple Butter

Caprese "Nigiri" - Arborio Rice rolled with Tomato, Basil, Mozzarella, Balsamic

Smoked Salmon Crostini- Served with Lemon Dill Crema and Crispy Capers

Steak Skewers - Grape Tomato, Blue Cheese, Caramelized Onion, Balsamic Glaze

SLIDERS

French Dip Served with Au Jus

Roasted Pork Tenderloin, Caramelized Onion, Smoked Apple Butter

Cheeseburger with Cheddar, Tomato, Pickle, Trio of Sauces

Seafood Cakes, Tartar Sauce

Apple/Brie "Grilled Cheese", Served with Balsamic Glaze (VEG)

House French Fries

ENTREES

Seasonal Risotto

Cavatappi Pasta- Choose:

Protein- Roasted Chicken, Roasted Pork, Meatball

Sauce- Traditional Red, Alfredo

Seasonal Veg Option

Build an Entree- Choose:

Protein- Roasted Chicken, Fried Chicken, Roasted Pork, Steak

Veg- Asparagus, Steamed Cheesy Broccoli, Creamed Leeks

Starch- Rice Pilaf, Mashed Potatoes, Roasted Potatoes, Cheesy Grits

CENTERPIECES

Fruit Platter - Seasonal Fresh Fruit

Shrimp Cocktail- Served with Cocktail Sauce, Lemon Wedge

Cheese Platter with Crostini and Accoutrements

Charcuterie Platter with Crostini and Accoutrements

Hummus Platter with Tapenade, Crudité, Pita Wedge, and other Accoutrements

FOOD WILL BE BROUGHT OUT 30 MINUTES AFTER EVENT START TIME UNLESS TOLD DIFFERENTLY

EXECUTIVE CHEF - BRETT LOFTON

18% GRATUITY ADDED TO PARTIES LARGER THAN SEVEN GUESTS.
PRICES REFLECT A 4% CASH DISCOUNT.