

Guest Count: 30

Staff:

1 Chef , 1 Bartender,
2 Servers

-Featuring-

Full Service Premium Bar

Butlered Hors d'oeuvres

Shareholder Happy Hour & Dinner

Full Service Premium Bar

Butlered Hors d'oeuvres

LON LANE'S INSPIRED OCCASIONS SIGNATURE HOT ONION PUFFS

SUGAR & SPICE SHRIMP

BACON CHEESEBURGER MEATBALLS

Dinner Buffet

FALL GARDEN SALAD

Black dinosaur kale, seared Brussels sprouts, roasted butternut squash, faro, pecorino, dried cranberries and salted pistachios. Dressed with a white balsamic vinaigrette and topped with fried shallot rings

ZINFANDEL BRAISED BONELESS SHORT RIBS

PAN-SEARED CHICKEN PICATTA CUTLETS

SMASHED BABY RED POTATOES

GRILLED & ROASTED VEGETABLE CRUDITES

Roasted green beans, asparagus, baby carrots, zucchini, yellow squash, shallots, red and yellow peppers, portabella mushrooms, and Japanese eggplant served with a roasted garlic-parmesan crème fraiche

GOAT CHEESE & SCALLION MUFFINS

FRESHLY BAKED CHALLAH ROLLS

Dessert

DECADENT CHOCOLATE BROWNIES

GINGERSNAPS

LEMON CURD TARTS