

Private Party

FOR YOUR GUESTS

Appetizers

- VEGETABLE CRUDITE with blue cheese dip or hummus \$55
- ASSORTED FRUITS AND CHEESE \$80
- COCONUT SHRIMP with mango sauce (50 pc) \$100
- GRILLED SWEET AND SOUR SHRIMP (50 pc) \$100
- SHRIMP COCKTAIL (50 pc) \$100
- COCONUT CHICKEN SKEWERS with curry mango dip (50 pc) \$100
- BBQ BABY BACK RIBS (4 racks) \$80
- TERIYAKI CHICKEN SKEWERS (50 pc) \$70
- CHICKEN FINGERS with BBQ sauce (50 pc) \$65
- SWEET AND SOUR GLAZED CHICKEN MEATBALLS (50 pc) \$60
- BUFFALO WINGS with blue cheese dip (50 pc) \$75
- MINI CRAB CAKES (50 pc) \$75
- DUMPLINGS (50 pc) \$60
- PIGS IN A BLANKET (50 pc) \$60

Bar

- PITCHER OF TJK WHITE SANGRIA \$35
- WINE BOTTLE (red or white) \$35
- CHAMPAGNE BOTTLE \$35

Desserts per table

- SAMMY'S SURPRISE \$10
- CHOCOLATE COVERED STRAWBERRIES \$10
- ASSORTED FRUIT PLATTER \$10
- ASSORTED COOKIES \$10

Private Party

Saturday & Sunday
12pm - 3pm (3 hour function)

Entrees

FOR YOUR GUESTS
(please choose 6)

1. MANDARIN SALAD TOPPED WITH GRILLED SHRIMP
2. CAESAR SALAD TOPPED WITH GRILLED CHICKEN
3. MESCLUN SALAD TOPPED
WITH GRILLED PORTOBELLO MUSHROOM
4. BOW TIE PASTA SALAD
with grilled chicken, zucchini and sundried tomatoes
5. LUMP CRAB CAKE SANDWICH WITH HOUSE CUT FRIES
6. BURGER/CHEESEBURGER WITH HOUSE CUT FRIES
7. RAVIOLI OF THE DAY WITH POMODORO SAUCE
8. BAKED ZITI WITH SAUSAGE, SHRIMP AND MOZZARELLA
9. PENNE A LA VODKA TOPPED WITH GRILLED CHICKEN
10. HERB ROASTED BREAST OF CHICKEN WITH POTATO SALAD
11. GRILLED MARINATED PORK CHOP
WITH MANGO RELISH AND HOUSE CUT FRIES
12. MEATLOAF WITH MUSHROOM GRAVY
AND ROASTED GARLIC MASHED POTATO

includes soda, coffee or tea

\$25 per person plus tax & 20% gratuity
minimum of 35 guest to secure a private party
deposit of \$200 (non refundable) required at time of booking
final guest count required two days before date of party

prices subject to change without notice