



PRIVATE DINNING PACKAGES

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FAMILY STYLE DINNER OPTIONS

FAMILY STYLE OPTIONS ARE SERVED IN LARGE SHAREABLE PORTIONS ON A PER TABLE BASIS, ALLOWING GUESTS TO TRY A MYRIAD OF OPTIONS WITHOUT HAVING TO LEAVE THE COMFORT OF THEIR SEATS.

APPETIZERS AND PASSED SELECTIONS

CHOOSE A VARIETY OF SMALL PLATES FOR YOUR GUESTS TO ENJOY THAT MAY BE SERVED EITHER THROUGH COCKTAIL SERVICE OR PLACED ON TABLES AS PLATTERS.

CHOOSE ANY 3 FOR \$10 PER PERSON

CHOOSE ANY 4 FOR \$15 PER PERSON

CHOOSE ANY 5 FOR \$20 PER PERSON

EL NUMERO UNO

\$40 PER PERSON

CHOOSE ANY 2 SNACKS

CHOOSE 1 SALAD

CHOOSE 1 FLATBREAD

CHOOSE 2 SHARING PLATES

CHOOSE 2 DESSERTS

PIZZA & SLIDERS

\$36 PER PERSON

CHOOSE ANY 2 SNACKS

CHOOSE 1 SALAD

CHOOSE ANY 2 SLIDERS

CHOOSE ANY 2 FLATBREADS

CHOOSE ANY 2 DESSERTS

JUST "FORK" IT

\$60 PER PERSON

OUR CHEF WILL SELECT THREE CHEESES AND THREE CHARCUTERIES FOR YOU AND YOUR GUESTS TO ENJOY AS EITHER PASSED APPETIZERS OR AS CENTER PIECES FOR EACH TABLE.

CHOOSE ANY 2 SNACKS

CHOOSE 1 SALAD

CHOOSE ANY 2 SHARING PLATES

CHOOSE ANY 2 LARGE PLATES

CHOOSE ANY 2 DESSERTS

ALMOST THE WHOLE ENCHILADA

\$54 PER PERSON

OUR CHEF WILL SELECT THREE CHEESES AND THREE CHARCUTERIES FOR YOU AND YOUR GUESTS TO ENJOY AS EITHER PASSED APPETIZERS OR AS CENTER PIECES FOR EACH TABLE.

CHOOSE ANY 2 SNACKS

CHOOSE 1 SALAD

CHOOSE ANY 2 SHARING PLATES

CHOOSE 1 SLIDER

CHOOSE 1 FLATBREAD

CHOOSE ANY 2 DESSERTS

SMALL PLATE SELECTIONS

SMOKED SALMON TOSTADA

BAGEL CHIP/ CHIVE CRÈME FRAICHE
TOMATO/ CAPER RELISH/ ARUGULA

SMOKED DUCK CROSTINI

CHERRY-RED WINE JAM/ PECORINO

PORK PATE

BAGUETTE/ WHOLE GRAIN MUSTARD/ CORNICHONS
ONION MARMALADE

EGGPLANT TOASTS

GOAT CHEESE/ MINT
TURMERIC/ ONIONS

WHITEBEAN TOASTS

OLIVE/ CHERRY TOMATOES/ ONIONS

CRAB CAKES

SRIRACHA AIOLI/ PICKLED VEGETABLE SLAW

PARMESAN GRITS

PULLED PORK

WARM MARINATED OLIVES

CASTLEVETRANO / MANZANILLA
GORDAL / MANY MORE

GARLIC CILANTRO FRIES

SRIRACHA AIOLI

MIXED GREENS SALAD

HONEYCRISP APPLES/ FENNEL/ PICKLED CARROTS
RADISH/ CITRUS VINAIGRETTE

KALE SALAD

PORK BELLY/ GINGERBREAD CROUTONS/
CHAMPAGNE VINAIGRETTE/ PUMPKIN BRITTLE/
BUTTERNUT SQUASH

SHORTRIB

MORNAY SAUCE
PICKLED FRESNO PEPPERS

BBQ BRISKET

ONION STRINGS/ BOURBON BBQ SAUCE

CHEESEBURGER

CARAMELIZED ONIONS/ HOUSE KETCHUP/ PICKLES

TUNA TARTAR

AVOCADO PUREE/ WONTON CRISP
RADISH/ ARUGULA SLAW

MINI GRILLED CHEESE

3 YEAR CHEDDAR/ FONTINA/ HOUSE CURED BACON

STUFFED MUSHROOM

CREMINI MUSHROOM/ SPINACH
MANCHEGO CHEESE

SAUSAGE STUFFED MUSHROOM

ITALIAN SAUSAGE

JAMON SERRANO & MELON

BALSAMIC GLAZE/ PECORINO CHEESE

CHICKEN SKEWERS

LEMON GARLIC VINAIGRETTE

BEEF SKEWERS

ROASTED CHILI CHIMICHURRI

SNACKS

PRETZELS

"HALF ACRE" BEER CHEESE SAUCE

BACON WRAPPED DATES

CHORIZO STUFFED / BLUE CHEESE DRESSING

SALAD

BEET SALAD

ROASTED/ PICKLED/ CANDIED BEETS/ ARUGULA/
PECANS/ SHERRY VINAIGRETTE/ BLUE CHEESE

SMOKED SALMON SALAD

BAGEL CHIPS/ TOMATO CAPER RELISH/
CUCUMBER/ CHIVE CRÈME FRAICHE

SLIDERS

CHICKEN BURGER

SAGE CHEDDAR/ FENNEL/ DIJONNAISE/ PEACHES/
ARUGULA

PULLED PORK

MORNAY SAUCE/ 23 FLAVORS BBQ SAUCE/
HONEYCRISP APPLE/ CABBAGE SLAW

SALMON POKE

REMOULADE SAUCE/ ARUGULA/ RADISH/
CUCUMBER

FLATBREADS

MUSHROOM FLATBREAD

"RIVER VALLEY RANCH" MUSHROOMS/ MORNAY SAUCE/ GARLIC CONFIT/ ROSEMARY

MERGUEZ FLATBREAD

SPICED LAMB SAUSAGE/ FAVA BEAN PUREE/ FETA/ ARUGULA/ RIATA

TOMATO FLATBREAD

HEIRLOOM TOMATOES/ BASIL PISTOU/ SMOKED GOUDA/ FONTINA CHEESE

ASPARAGUS FLATBREAD

CARAMELIZED ONIONS/ GRUYERE/ JARLSBERG CHEESE

PORK BELLY FLATBREAD

BUTTERNUT SQUASH/ TILSTON BLUE CHEESE/ SPINACH, APPLES/ FRESNO PEPPERS

SHORTRIB FLATBREAD

BRUSSELS SPROUTS PUREE/ CRISP LEAVES "HOOK'S CREAMERY" 3 YEAR CHEDDAR

SHARING PLATES

"AMAZING SHRIMP"

LOCALLY FARMED GULF SHRIMP
SCALLIONS/ WHITE CORN GRITS
CHORIZO SPICED SHRIMP GRAVY

FORK "POUTINE"

FRIES/ DUCK CONFIT GRAVY
AGED CHEDDAR SAUCE/ FRIED ROSEMARY

ROOT VEGETABLE HASH

CARROTS/ PARSNIPS/ FENNEL
GOLD BEETS/ ONION
SWEET POTATOES/ BUTTERNUT SQUASH

EGGPLANT "CAVIAR"

ROASTED EGGPLANT PUREE
CARAMELIZED ONIONS
MINT/ GOAT CHEESE BREAD

DUCK LIVER MOUSSE

WHITE PORT GELEE/ SEASONAL JAM
TOASTED BREAD

BURRATA CHEESE

PISTACHIO PESTO FLEUR DE SEL/ GRILLED GRAPES
BALSAMIC SYRUP/ TOMATO JAM/ TOASTED BREAD

MAC 'N' CHEESE

AGED CHEDDAR/ JARLSBERG/ FONTINA

CHICKEN & DUMPLINGS

POTATO GNOCCHI/ BRAISED CHICKEN THIGH
PEAS/ CARROTS/ CELERY/ HERBED CHICKEN JUS

HOUSE MADE SAUSAGE

ROASTED GARLIC POTATO SALAD / SPRING ONIONS

BEEF TENDERLOIN MEDALLIONS

CARROT CORIANDER PUREE/ FENNEL
PECORINO SALAD
SPINACH & GARLIC BRIOCHE BREAD PUDDING

MUSHROOM & GRITS

"RIVER VALLEY RANCH" MUSHROOMS/ WHITE CORN
PARMESAN GRITS/POACHED EGG/ BRAISED KALE

LARGE PLATES

SMOKED HALF CHICKEN

PARMESAN GRITS/ CREAMED KALE
CHICKEN JUS

PORK STEAK

SEASONAL VEGETABLES LOCALLY SOURCED
BOURBON CHERRY SAUCE

DIVER SEA SCALLOPS

BRAISED LEEKS/ KALE CHIPS/ CRISP BACON
CHEEZY POOFS/ PARMESAN CREAM

BRAISED BEEF SHORTRIB

BUTTERSCOTCH GLAZE
ROOT VEGETABLE HASH

SALMON

SEASONAL PREPARATION

DESSERTS

LEMON BARS

BANANA CREAM PUFFS
CHOCOLATE BROWNIES

BUTTERSCOTCH PUDDING

CHOCOLATE MOUSSE
CHOCOLATE GANACHE (ADD \$1)

BUFFET OPTIONS FOR LUNCH OR DINNER

AS THE FORK TURNS \$38 PER PERSON

CAESAR SALAD

ROMAINE/ WHITE ANCHOVY
PICKLED PEPPERS & ONIONS/ MIGAS

GRILLED VEGETABLE PLATTER

HUMMUS/ CUCUMBER YOGURT

ROASTED CHICKEN BREASTS

SPINACH/ LEMON/ OREGANO/ ROSEMARY

MAC AND CHEESE

AGED CHEDDAR/ JARLSBERG
FONTINA

ROASTED SALMON

BRAISED BEANS/ TOMATOES/ BROCCOLI

GENERAL RESTAURANT \$45 PER PERSON

MIXED GREENS SALAD

HONEYCRISP APPLES/ FENNEL/ PICKLED
CARROTS/ RADISH/ CITRUS VINAIGRETTE

CHEF'S CHEESE BOARD

FRUIT/ PECAN RAISIN BREAD/ SPICED PECANS

FARRO & POACHED PEAR SALAD

ARUGULA/ RED ONION/ WATERCRESS

ROASTED CHICKEN BREASTS

SPINACH/ LEMON
OREGANO/ ROSEMARY

ROASTED SALMON

BRAISED BEANS/ TOMATOES/ BROCCOLI

BEEF TENDERLOIN MEDALLIONS

SMASHED POTATOES / RED WINE JUS

BUFFET DESSERT OPTIONS

CHOOSE TWO FOR "AS THE FORK TURNS," CHOOSE THREE FOR "GENERAL RESTAURANT."

LEMON BARS

BUTTERSCOTCH PUDDING

BANANA CREAM PUFFS

CHOCOLATE MOUSSE

CHOCOLATE BROWNIES

CHOCOLATE GANACHE (ADD \$1)

THE TOTAL PACKAGE \$49 PER PERSON

CHOOSE ANY 2 SMALL PLATES
CHOOSE ANY 2 SOUP OR SALADS
CHOOSE ANY 2 ENTREES
CHOOSE ANY 3 DESSERTS

ADD A CHEESE & CHARCUTERIE PLATTER OF 5 FOR \$11 PER PERSON

GOOD MORNING LINCOLN SQUARE BUFFET SERVICE

\$32 PER PERSON

CHOOSE TWO SCRAMBLES
TWO SAUSAGES (CHICKEN AND PORK SAUSAGES)
TWO SIDES (BREAKFAST POTATOES AND BACON)
CHOOSE TWO LARGE BRUNCH PLATES
COMPLIMENTARY NON-ALCOHOLIC BEVERAGE SERVICE

**UNLIMITED
BLOODY
MARY'S OR
MIMOSAS
\$9 PER
PERSON PER
HOUR**

****MINIMUM TWO
HOURS**

LINCOLN SQUARE LUNCH FAMILY STYLE SERVICE

\$20 PER PERSON

CHOOSE ONE SCRAMBLE
CHOOSE TWO LARGE BRUNCH PLATES
SODA, COFFEE & TEA INCLUDED

LUNCH FOR BRUNCH FAMILY STYLE SERVICE

\$23 PER PERSON

CHOOSE ANY THREE ITEMS FROM THE ENTIRE BRUNCH OFFERINGS
CHOCOLATE BUTTERSCOTCH BROWNIES FOR DESSERT
SODA, COFFEE & TEA INCLUDED

SCRAMBLES

MUSHROOM & ONION

CRIMINI MUSHROOMS/ CARAMELIZED ONIONS
BREAKFAST POTATO

HAM & CHEESE

HOOKS 3 YEAR CHEDDAR/ HOUSE CURED HAM
BREAKFAST POTATO

PEPPER & ONION

RED ONIONS/ SEASONAL PEPPERS
BREAKFAST POTATO

CHICKEN SAUSAGE, SPINACH, & MUSHROOM

HOUSE CHICKEN SAUSAGE/ CRIMINI MUSHROOMS
SPINACH/ CARAMELIZED ONIONS/ POTATO

CHORIZO

JALAPENOS/ RED ONION/ QUESO FRESCO/ CILANTRO/ BREAKFAST POTATO

BRUNCH LARGE PLATES

BRIOCHE FRENCH TOAST

BANANA FOSTER CARAMEL SAUCE
POWDERED SUGAR

BELGIAN WAFFLES

CINNAMON BUTTER/ CHERRIES JUBILEE

CHILAQUILES

CORN TORTILLA/ HOUSE-MADE SALSA
QUESO FRESCO/ CILANTRO/ POTATO

BREAKFAST MELT

BACON/ HAM/ FONTINA/ CHEDDAR
FRIED EGG/ ARUGULA/ CARAMELIZED ONIONS

EGG PORTABELLA MELT

SWISS/ FRIED EGG/ ARUGULA/ AVOCADO
ONION MARMALADE/ TOMATO/ MULTI GRAIN

BAGELS & LOX

TOMATO/ CAPERS/ CREAM CHEESE/ CUCUMBER

SANDWICHES & SALAD

HOUSE SMOKED BRISKET

ONION STRINGS/ 23 FLAVOR BBQ SAUCE
TEXAS TOAST

HALF POUND BURGER

BRIOCHE BUN/ LETTUCE/ TOMATO
RED ONION/ HOUSE KETCHUP/ HOUSE PICKLES

TURKEY & BACON PANINI

TOMATO JAM/ FONTINA/ BASIL MAYONNAISE
COUNTRY BREAD

GRILLED CHICKEN BREAST COBB

BACON/ BLEU/ EGG/ CUCUMBER/ ROMAINE
TOMATO/ AVOCADO BUTTERMILK DRESSING

BEVERAGE PACKAGES

LIMITED BAR 1

HOUSE RED, SANGRIA & WHITE WINE
MILLER LITE & STELLA ARTOIS
NON-ALCOHOLIC BEVERAGE SERVICE INCLUDED

LIMITED BAR 2

HOUSE RED, SANGRIA & WHITE WINE
PREMIUM RED & WHITE WINE SELECTION
MILLER LITE & STELLA ARTOIS
ASSORTED PREMIUM CRAFT BEERS
NON-ALCOHOLIC BEVERAGE SERVICE INCLUDED

LIMITED BAR 3

HOUSE RED, SANGRIA & WHITE WINE
PREMIUM RED & WHITE WINE SELECTION
MILLER LITE & STELLA ARTOIS
ASSORTED PREMIUM CRAFT BEERS
CALL LIQUOR
(SVEDKA VODKA, JIM BEAM, SAUZA TEQUILA, BROKERS GIN, CASTILLO RUM)
NON-ALCOHOLIC BEVERAGE SERVICE INCLUDED

PRICES BASED PER PERSON

	2.5HRS	3HRS	4HRS
LIMITED BAR 1	29	34	39
LIMITED BAR 2	35	39	49
LIMITED BAR 3	39	45	49

UNLIMITED BLOODY MARY'S & MIMOSAS

\$9 PER PERSON PER HOUR

TAX AND GRATUITY NOT INCLUDED