
EVENING EVENTS

VENUE OVERVIEW

Our venue includes the following services and amenities:

- › A 3 hour event with 2 hours of set-up time and 1 hour break down for your decorating needs.
- › All tables for guest seating, high tops, 4 tables for auxiliary needs. Seating for up to 64 people.
- › Black Matte China, gold flatware, linen napkins, wait and bar staff
- › Dining Room and Front Porch Seating available



APPETIZERS

Burrata, Arugula and Fig Flatbread
with Truffle Balsamic Cream

Sausage, Broccoli Rabe and Sundried
Tomato Flatbread

Margarita Flatbread

Whipped Ricotta with Hot Honey Focaccia

Buffalo Chicken Spring Roll with Sriracha
Ranch Dipping Sauce

Seared Scallops over Bacon Cheddar
Polenta and Carolina BBQ Sauce

Seared Ahi Tuna with Ponzu and
Wasabi Sauces

Fuller's Overlook Deviled Eggs

Hummus, Tabbouleh, Kalamata,
Feta and Pita Platter

Wild Mushroom Arancini

House Charcuterie Board

Fried Calamari with Truffle Aioli

Seasonal Bruchetta

Nonni's Mini Meatballs with Locatelli

Tortellini Caprese Skewer with
Balsamic Glaze



MAINS

Mixed Greens Salad with Glazed Walnuts, Crumbled Gorgonzola, Dried Cherries, and Sweet Cream & Shallot Dressing

Classic Caesar Salad with Romaine, Croutons, and Shaved Parmesan

Butter Bibb and Radicchio Salad with Orange, Radish, Tomato, Cucumber, Carrot, Goat Cheese, and Citrus Vinaigrette

Panzanella Salad

Carved Flank Steak with Grilled Peppers, Onions and Chimichurri Sauce, Roasted Garlic Smashed Potatoes

Herb Marinated and Roasted French Chicken Breast with Balsamic Glaze, Rosemary Potatoes and Grilled asparagus

Fried Eggplant Caprese Stacks

Chicken Parmesan with Penne Vodka

Cacio E Pepe Parmesan Bowl

Lobster Ravioli with Roasted Tomato and Basil Cream Sauce

Grilled Shrimp, Crispy Prosciutto and Peas over Risotto

Grilled Salmon with Cucumber Tzatziki Sauce over Greek Farro Salad



NON-ALCOHOLIC BEVERAGES

Filtered Water Station

Iced Tea and Lemonade

Bartender with Mixers for up to 3 Signature Drinks

Bar Glassware

Complete Coffee and Espresso Bar including: Macchiato, Cappuccino, Latte, Mocha, Americano, Cold Brew and Nitro Cold Brew

PRICING

4 Appetizers and 4 Mains \$75

3 appetizers and 3 Mains \$65

6 Appetizers: \$55

Minimum of 30 People. Gratuity Included. 6% PA sales tax not included.
