

THE
Refectory

GROUP DINING

DINNER no.1

*Served from 4pm-9pm
7 days a week*

3 course \$45 per person

*Includes salad, entree & dessert
Served Family Style*

Salad

Please select one

Garden Salad *gf*

mixed greens, seasonal vegetables,
lemon vinaigrette

Caesar Salad

baby gem lettuce, focaccia crouton,
fresh dill, cured egg yolk

Entree

Included

Spicy Vodka Rigatoni

housemade pasta, calabrian chili

Atlantic Salmon

seasonal accompaniments

Nova Cravers

3 2oz burger patties, cooper sharp,
pickle, special sauce

**Guests may have choice of entree for an
additional \$5 per person*

Dessert

Served family style

Refectory Dessert Tasting

assortment of mini, house made desserts

Additions

Served family style

House Made Bread Basket

parker house rolls, focaccia, multigrain
additional \$5 per guest

Cheese & Charcuterie Board

assortment of artisanal cheeses and cured meats,
served with traditional accompaniments
additional \$7 per guest

Raw Bar Seafood Tower

selection of fresh, chilled seafood,
served with traditional accompaniments
market price

THE
Refectory

GROUP DINING

DINNER no.2

*Served from 4pm-9pm
7 days a week*

3 course \$55 per person

*Includes appetizer, entree & dessert
Served Family Style*

Appetizers

Included

Caesar Salad

baby gem lettuce, focaccia crouton,
fresh dill, cured egg yolk

Brussels Sprouts *gf*

bacon lardon, apple, balsamic mustard

Cheese Flatbread

cheddar & grana padano cheese, marinara

Entree

Included

Spicy Vodka Rigatoni

housemade pasta, calabrian chili

Roasted Chicken

seasonal accompaniments

Branzino

Seasonal accompaniments

**Guests may have choice of entree for an
additional \$5 per person*

Dessert

Served family style

Refectory Dessert Tasting

assortment of mini, house made desserts

Additions

Served family style

House Made Bread Basket

parker house rolls, focaccia, multigrain
additional \$5 per guest

Cheese & Charcuterie Board

assortment of artisanal cheeses and cured meats,
served with traditional accompaniments
additional \$7 per guest

Raw Bar Seafood Tower

selection of fresh, chilled seafood,
served with traditional accompaniments
market price

THE
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Appetizers

Served family style

Caesar Salad

baby gem lettuce, focaccia crouton,
fresh dill, cured egg yolk

Shrimp Cocktail *gf*

served with cocktail sauce & fresh lemon

Mini Crab Cakes

scallion, old bay, lemon

**Guests may have choice of appetizer for an
additional \$5 per person*

Entree

Guests will choose one of the following

Spicy Vodka Rigatoni

housemade pasta, calabrian chili

Roasted Chicken

seasonal accompaniments

Atlantic Salmon

seasonal accompaniments

Ribeye or Filet Mignon

seasonal accompaniments

On The Side

Served Family Style

Brussels Sprouts *gf*

bacon lardon, apple, balsamic mustard

GROUP DINING

DINNER no.3

Served from 4pm-9pm

7 days a week

3 course \$65 per person

Includes appetizer, entree, side & dessert

Dessert

Served family style

Refectory Dessert Tasting

assortment of mini, house made desserts

Additions

Served family style

House Made Bread Basket

parker house rolls, focaccia, multigrain

additional \$5 per guest

Cheese & Charcuterie Board

assortment of artisanal cheeses and cured meats,
served with traditional accompaniments

additional \$7 per guest

Raw Bar Seafood Tower

selection of fresh, chilled seafood,
served with traditional accompaniments

market price

THE
Refectory

Appetizer

Guests will choose one of the following

Green Salad *gf*

bibb lettuce, avocado, cucumber, radish,
green goddess dressing

Spicy Tuna Tartare *gf*

red chili, ginger, wild puffed rice

Mini Crab Cakes

scallion, old bay, lemon

Entree

Guests will choose one of the following

Risotto

seasonal accompaniments

Roasted Chicken

seasonal accompaniments

Atlantic Salmon

seasonal accompaniments

Ribeye or Filet Mignon

seasonal accompaniments

On The Side

Served Family Style

Brussels Sprouts *gf*

bacon lardon, apple, balsamic mustard

Garlic Potatoes *gf*

garlic conserva, parmesan

GROUP DINING

DINNER no.4

Served from 4pm-9pm

7 days a week

3 course \$75 per person

Includes appetizer, entree, side & dessert

Dessert

Served family style

Refectory Dessert Tasting

assortment of mini, house made desserts

Additions

Served family style

House Made Bread Basket

parker house rolls, focaccia, multigrain

additional \$5 per guest

Cheese & Charcuterie Board

assortment of artisanal cheeses and cured meats,
served with traditional accompaniments

additional \$7 per guest

Raw Bar Seafood Tower

selection of fresh, chilled seafood,
served with traditional accompaniments

market price

THE
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GROUP DINING

DINNER BUFFET *no.1*

Served from 4pm-9pm

7 days a week

\$55 per person

Includes salad, side & main
-or-

\$60 per person

Includes salad, side, main & dessert

Salads

Please select one

Garden Salad *gf*

mixed greens, seasonal vegetables,
lemon vinaigrette

Caesar Salad

baby gem lettuce, focaccia crouton,
Fresh dill, cured egg yolk

Sides

Included

Brussels Sprouts *gf*

bacon lardon, apple, balsamic mustard

Mini Crab Cakes

scallion, old bay, lemon

Mains

Included

Spicy Vodka Rigatoni

house made pasta, calabrian chili

Roasted Chicken

w/ seasonal accompaniments

Dessert*

served family style

Refectory Dessert Tasting

assortment of mini, house made desserts

**included when \$60 per person option is
selected*

Additions

House Made Bread Basket

parker house rolls, focaccia, multigrain

For 29 guests or less -\$20

For 30 guests or more -\$40

Cheese & Charcuterie Board

assortment of artisanal cheeses and cured meats,
served with traditional accompaniments

For 29 guests or less -\$50

For 30 guests or more -\$75

Vegetable Crudite

Assorted fresh, seasonal vegetables,
served with green goddess and buttermilk ranch
dressings

For 29 guests or less -\$25

For 30 guests or more -\$40

THE
Refectory

Salads

Please select one

Garden Salad *gf*

mixed greens, seasonal vegetables,
lemon vinaigrette

Caesar Salad

baby gem lettuce, focaccia crouton,
Fresh dill, cured egg yolk

Sides

Included

Brussels Sprouts *gf*

bacon lardon, apple, balsamic mustard

Mini Crab Cakes

scallion, old bay, lemon

Pasta

Included

Spicy Vodka Rigatoni

house made pasta, calabrian chili

Mains

Please select two

Roasted Chicken

w/ seasonal accompaniments

Atlantic Salmon

w/ seasonal accompaniments

Prime Rib

w/ seasonal accompaniments

GROUP DINING

DINNER BUFFET no.2

Served from 4pm-9pm

7 days a week

\$65 per person

Includes salad, side, pasta & main
-or-

\$70 per person

Includes salad, side, pasta, main & dessert

Dessert*

served family style

Refectory Dessert Tasting

assortment of mini, house made desserts

**included when \$60 per person option is
selected*

Additions

House Made Bread Basket

parker house rolls, focaccia, multigrain

For 29 guests or less -\$20

For 30 guests or more -\$40

Cheese & Charcuterie Board

assortment of artisanal cheeses and cured meats,
served with traditional accompaniments

For 29 guests or less -\$50

For 30 guests or more -\$75

Vegetable Crudite

Assorted fresh, seasonal vegetables,
served with green goddess and buttermilk ranch
dressings

For 29 guests or less -\$25

For 30 guests or more -\$40

DINNER BEVERAGE PACKAGES

NON-ALCOHOLIC BEVERAGE PACKAGE

\$8 PER PERSON

Unlimited soda, fresh brewed iced tea, lemonade, and drip
coffee

*add two seasonal mocktails
for \$12 per person*

BEER & WINE BAR

\$25 PER PERSON

Bottled & Canned Beers

rotating selection

House Red, White & Sparkling

rotating selection

STANDARD OPEN BAR

\$35 PER PERSON

Bottled & Canned Beers

rotating selection

House Red, White & Sparkling

rotating selection

FEATURED COCKTAILS

two seasonal cocktails

DINNER BEVERAGE PACKAGES

PREMIUM OPEN BAR

\$45 PER PERSON

Bottled & Canned Beers

rotating selection

House Red, White & Sparkling

rotating selection

House Spirits

*boardroom vodka & gin, agavales tequila, plantation rum, bonded
bourbon*

FEATURED COCKTAILS

two seasonal cocktails

DELUXE OPEN BAR

\$55 PER PERSON

Bottled & Canned Beers

rotating selection

House Red, White & Sparkling

rotating selection

Premium Spirits

*tito's vodka, beefeater gin, plantation rum, casamigos blanco tequila,
makers mark bourbon*

FEATURED COCKTAILS

two seasonal cocktails



**GROUP DINING
ADD-ONS**

*Available to add to any
group dining package
priced individually
please see below*

House Made Bread Basket

small -\$20 ***large*** -\$40

Assortment of fresh, seasonal vegetables
served w/ house made green goddess dressing & buttermilk ranch

Vegetable Crudite

small -\$25 ***large*** -\$40

Assortment of fresh, seasonal vegetables
served w/ house made green goddess dressing & buttermilk ranch

Cheese & Charcuterie Board

small -\$50 ***large*** -\$75

assortment of artisanal cheeses and cured meats,
served with traditional accompaniments

Brisket Slider Board

small (1 dz.) -\$35 ***large (2 dz.)*** -\$65

shredded brisket on house made mini buns
w/ gouda, pickled red onion & horseradish aioli

Nova Craver Board

small (1 dz.) -\$45 ***large (2 dz.)*** -\$85

2oz burger patties on house made mini buns
w/ american cheese, pickle & special sauce

Raw Bar Seafood Tower

\$85

raw market oysters, raw clams, shrimp cocktail, spicy tuna tartare, chef's crudo
w/ mignonette & cocktail sauce