

THE  
*Refectory*

## GROUP DINING

### LUNCH no.1

Served from 11am-3pm

Monday-Friday

2 course     \$25 per person

*Includes appetizer & entree*

3 course     \$30 per person

*Includes appetizer, entree & dessert*

### Appetizer

*served family style*

#### **Garden Salad** *gf*

mixed greens, seasonal vegetables,  
lemon vinaigrette

#### **Cheese Flatbread**

cheddar, grana padano, marinara

### Entree

*guests will select one of the following*

#### **Chicken Caesar Salad**

baby gem, focaccia crouton, cured yolk, dill

#### **House Turkey Sandwich**

LTO, bacon, Duke's mayo

#### **Rock Shrimp Tacos** *gf*

sweet chili sauce, avocado, cilantro

#### **Spicy Vodka Rigatoni**

housemade rigatoni, calabrian chili,  
vodka sauce

### Dessert\*

*served family style*

#### **Refectory Dessert Tasting**

assortment of mini, house made desserts

*\*included when 3 course menu is selected*

### 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*

#### **Vegetable Crudite**

assortment of fresh, seasonal vegetables  
served with green goddess & buttermilk ranch  
dressings

*Additional \$5 per guest*

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## GROUP DINING

### LUNCH no.2

Served from 11am-3pm

Monday-Friday

2 course     \$35 per person

*Includes appetizer & entree*

3 course     \$40 per person

*Includes appetizer, entree & dessert*

### Appetizer

*guests will select one of the following  
-or- available family style*

#### **Garden Salad** *gf*

mixed greens, seasonal vegetables,  
lemon vinaigrette

#### **Cheese Flatbread**

cheddar, grana padano, marinara

#### **Buffalo Cauliflower** *gf*

served w/ buttermilk ranch

### Entree

*guests will select one of the following*

#### **Chicken Caesar Salad**

baby gem, focaccia crouton, cured yolk, dill

#### **House Turkey Sandwich**

LTO, bacon, Duke's mayo

#### **Rock Shrimp Tacos** *gf*

sweet chili sauce, avocado, cilantro

#### **Spicy Vodka Rigatoni**

housemade rigatoni, calabrian chili,  
vodka sauce

### Dessert\*

*served family style*

#### **Refectory Dessert Tasting**

assortment of mini, house made desserts

*\*included when 3 course menu is selected*

### 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*

#### **Vegetable Crudite**

assortment of fresh, seasonal vegetables  
served with green goddess & buttermilk ranch  
dressings

*Additional \$5 per guest*

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## 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

*Please select one*

### **Buffalo Cauliflower** *gf*

served w/ buttermilk ranch

### **Wood Grilled Flatbreads**

selection of both plain cheese & pepperoni

## Mains

*Please select two*

### **House Turkey Sandwiches**

mini turkey sandwiches w/  
LTO, bacon & duke's mayo

### **Nova Cravers**

2 oz slider burgers on house made buns w/  
cooper sharp cheese, pickle & special sauce

### **Plantain Crusted Mahi Tacos**

mini tacos in flour tortillas w/  
red cabbage, fresh lime & chipotle mayo  
*Available gluten free- ask for corn tortillas!*

## **GROUP DINING**

### **LUNCH BUFFET**

*Served from 11am-3pm*

*Monday-Friday*

**\$30 per person**

*Includes salad, side & main*  
*-or-*

**\$35 per person**

*Includes salad, side, main & dessert*

## Dessert\*

*served family style*

### **Refectory Dessert Tasting**

assortment of mini, house made desserts

*\*included when \$35 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*

## LUNCH & BRUNCH BEVERAGE PACKAGES

### **NON-ALCOHOLIC BEVERAGE PACKAGE**

**\$8 PER PERSON**

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

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

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### **BEER & WINE BAR**

**\$25 PER PERSON**

Bottled & Canned Beers  
*rotating selection*

House Red, White & Sparkling  
*rotating selection*

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### **STANDARD OPEN BAR**

**\$30 PER PERSON**

Bottled & Canned Beers  
*rotating selection*

House Red, White & Sparkling  
*rotating selection*

### **FEATURED COCKTAILS**

mimosa, bloody mary, rotating spritz

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**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