

CONTINENTAL BREAKFAST EVENT

HOUSE BAKED VIENOISSERIE & ARTISAN BREADS

BUTTER + JAM

GREEK YOGURT PARFAIT

DEVEILED EGGS + SMOKED SALMON

PLATED BRUNCH

FIRST COURSE FAMILY STYLE

HOUSE-BAKED PASTRIES: CROISSANTS, SCONES, BREADS GREEK YOGURT, FRUIT + GRANOLA

SECOND COURSE GUEST'S CHOICE OF ENTRÉE INDIVIDUALLY PLATED

EGGS BENEDICT

TRIPLE-CUT NUESKE'S BACON, POACHED CAGE FREE EGGS, HOLLANDAISE SAUCE, HASH BROWNS, ENGLISH MUFFINS (GF+)

HUEVOS RANCHEROS

EGGS UP, TORTILLA, REFRIED BEANS, ROASTED TOMATO, PEPPER SALSA, AVOCADO, CILANTRO, QUESO FRESCO, SPICY GREENS SALAD (VG)

FRITTATA MEDITERRANEAN

KALAMATA OLIVE, FETA, ONION, ROASTED PEPPER, PARMESAN, ROASTED TOMATO, ARTISAN TOAST (GF+)

DESSERT

HOUSE BAKED ARTISANAL MINI PASTRIES

\$29 PER PERSON. AVAILABLE EVERYDAY THREE HOUR EVENT, EVENT STARTING BEFORE 1:00PM BASED ON A 30 PERSON MINIMUM, BEVERAGE PACKAGE REQUIRED PRICING EXCLUDES STATE SALES TAX, 19% EVENT FEE, AND ROOM RENTAL FEE

BRUNCH BUFFET

HOUSE-BAKED PASTRIES: CROISSANTS, SCONES, BREADS

BUTTER + JAM

INDIVIDUAL GREEK YOGURT PARFAITS

STRAWBERRIES, BLUEBERRIES, HOUSE-MADE GRANOLA, HONEY

DEVEILED EGGS + SMOKED SALMON

HOUSE CURED SMOKED SALMON

SEASONAL FRESH FRUIT PLATTER

ADD PROTEIN PLATTERS

ROASTED CHICKEN (HL)

+7 per person

GRILLED CHICKEN BREAST (HL)

+6 per person

DESSERT

HOUSE BAKED ARTISANAL MINI PASTRIES

\$31 PER PERSON. AVAILABLE EVERYDAY THREE HOUR EVENT, EVENT STARTING BEFORE 1:00PM BASED ON A 30 PERSON MINIMUM, BEVERAGE PACKAGE REQUIRED PRICING EXCLUDES STATE SALES TAX, 19% EVENT FEE, AND ROOM RENTAL FEE

SEASONAL FRESH FRUIT

\$16.50 PER PERSON MONDAY - FRIDAY TWO HOUR EVENT, STARTING FROM 6-10AM BASED ON A 20 PERSON MINIMUM, BEVERAGE PACKAGE REQUIRED PRICING EXCLUDES STATE SALES TAX, 19% EVENT FEE, AND ROOM RENTAL FEE

FRENCH TOAST

VERMONT MAPLE SYRUP, WISCONSIN BUTTER, STRAWBERRIES AND BANANAS (VG+)

AVOCADO TOAST PLATTER

HARD-BOILED EGGS, CHILI FLAKES, NIÇOISE SALAD (WG+ VG)

AKB SALAD

ARTISAN GREENS, FRENCH BEANS, ARTICHOKE, SHAVED FENNEL, TETE DE MOINE, LEMON VINAIGRETTE (GF+ VG VV+)

SALMON, SALAD & NAAN

FETA, TZATZIKI, CHOPPED GREEK SALAD (WG+)

(HL) HALAL | (WG) WITHOUT GLUTEN | (VG) VEGETARIAN (VV) 100% PLANT-BASED | (+) POSSIBLE

BIBB LETTUCE SALAD

GREEK VILLAGE SALAD (WG, VG)

CHICKEN AND APPLE SAUSAGE

BAKED FRITTATA MEDITERRANEAN

BAKED CINNAMON FRENCH TOAST

VERMONT MAPLE SYRUP

GRILLED SALMON FILLET

+8 per person

(HL) HALAL | (WG) WITHOUT GLUTEN | (VG) VEGETARIAN (VV) 100% PLANT-BASED | (+) POSSIBLE

PLATED LUNCHEON

FIRST COURSE

SMOKED TOMATO SOUP WITH VEGETARIAN FLATBREAD (VG)

FRESH BAKED ROLLS AND BUTTER

GUEST'S CHOICE OF ENTRÉE

HOUSE-MADE RIGATONI (VG)
SEASONALLY INSPIRED AND FLAVORFUL

GRILLED SCOTTISH SALMON
MIXED GREENS

GRILLED CHICKEN BREAST (HL)
KALE CAESAR SALAD

DESSERT

HOUSE BAKED ARTISANAL MINI PASTRIES

\$35 PER PERSON MONDAY - FRIDAY \$39 PER PERSON
SATURDAY - SUNDAY THREE HOUR EVENT, EVENT STARTING
BETWEEN 11AM - 2PM BASED ON A 30 PERSON MINIMUM,
BEVERAGE PACKAGE REQUIRED PRICING EXCLUDES STATE
SALES TAX, 19% EVENT FEE, AND ROOM RENTAL FEE

(HL) HALAL | (WG) WITHOUT GLUTEN | (VG) VEGETARIAN (VV)
100% PLANT-BASED | (+) POSSIBLE

ARTISAN SANDWICH BUFFET

FRESH BAKED ROLLS AND BUTTER

MIXED GREENS SALAD

KALE CAESAR SALAD (WG+)

GREEK VILLAGE SALAD (WG, VG)

HOST'S CHOICE OF SANDWICHES

• SELECT THREE FROM THE FOLLOWING

FRENCHY
HAM, SWISS, DIJONAISSÉ, LETTUCE, TOMATO, BAGUETTE

CALYPSO
CHICKEN BREAST, TZATZIKI, ARUGULA, FETA, TOMATO, OLIVE
OIL, SESAME BAGUETTE

CAPRESE (V)
TOMATO, FRESH MOZZARELLA, BASIL, OLIVE OIL, BALSAMIC,
SESAME BAGUETTE

MEDITERRANEAN (V)
GRILLED VEGETABLES, HUMMUS, OLIVE OIL, BALSAMIC, FLAX-
SEED CURRANT BAGUETTE

NORDIC
SMOKED SALMON, LEMON DILL CREAM, RED ONION,
ARUGULA, CAPERS, FLAX-SEED CURRANT BAGUETTE

SIGNATURE CHICKEN PARM
BREADED CHICKEN, MARINARA, MOZZARELLA, PARMESAN,
SESAME BAGUETTE

SIDES

ROASTED VEGETABLES, SERVED ROOM TEMP (VG)

SMOKED SALMON CANAPÉ OR MUSHROOM CANAPÉ

DESSERT

HOUSE BAKED COOKIES

\$35 PER PERSON MONDAY - FRIDAY \$39 PER PERSON
SATURDAY - SUNDAY THREE HOUR EVENT, EVENT STARTING
BETWEEN 11AM - 2PM BASED ON A 30 PERSON MINIMUM,
BEVERAGE PACKAGE REQUIRED PRICING EXCLUDES STATE
SALES TAX, 19% EVENT FEE, AND ROOM RENTAL FEE

AFTERNOON TEA

TEA INCLUDES

**HOUSE-MADE PASTRIES: CROISSANTS, SCONES, BREADS
BUTTER + JAM GREEK YOGURT, FRUIT, HOMEMADE
GRANOLA HOUSE CURED & SMOKED SALMON CUCUMBER
TEA SANDWICHES**

DESSERT

HOUSE BAKED ARTISANAL MINI PASTRIES

BEVERAGE

RISHI ORGANIC ENGLISH BREAKFAST TEA

\$25 PER PERSON MONDAY - FRIDAY TWO HOUR EVENT, EVENT STARTING AT 4PM BASED ON A 20 PERSON MINIMUM PRICING EXCLUDES STATE SALES TAX, 19% EVENT FEE, AND ROOM RENTAL FEE

PLATED THREE-COURSE DINNER

FIRST COURSE

GREEK SALAD (VG) AND KALE CAESAR SALAD

SERVED FAMILY STYLE

FRESH BAKED ROLLS AND BUTTER

GUEST'S CHOICE OF ENTRÉE

HOUSE-MADE RIGATONI (VG)

SEASONALLY INSPIRED AND FLAVORFUL

GRILLED SCOTTISH SALMON

SEASONALLY INSPIRED ACCOMPANIMENTS

DESSERT

HOUSE BAKED ARTISANAL MINI PASTRIES

\$49 PER PERSON. AVAILABLE EVERYDAY, THREE HOUR EVENT BASED ON A 40 PERSON MINIMUM, BEVERAGE PACKAGE REQUIRED PRICING EXCLUDES STATE SALES TAX, 19% EVENT FEE, AND ROOM RENTAL FEE

ROASTED AMISH CHICKEN (HL)

SEASONALLY INSPIRED ACCOMPANIMENTS

(HL) HALAL | (WG) WITHOUT GLUTEN | (VG) VEGETARIAN (VV) 100% PLANT-BASED | (+) POSSIBLE

DINNER BUFFET

INCLUDES

FRESH BAKED ROLLS AND BUTTER

GREEK VILLAGE SALAD (WG,VG)

KALE CAESAR SALAD

MIXED GREENS SALAD

HOUSE-MADE RIGATONI (VG)

SEASONALLY INSPIRED AND FLAVORFUL

DESSERT

HOUSE BAKED ARTISANAL MINI PASTRIES

\$49 PER PERSON. AVAILABLE EVERYDAY, THREE HOUR EVENT BASED ON A 40 PERSON MINIMUM, BEVERAGE PACKAGE REQUIRED PRICING EXCLUDES STATE SALES TAX, 19% EVENT FEE, AND ROOM RENTAL FEE

GRILLED SCOTTISH SALMON

ROASTED AMISH CHICKEN (HL)

SEASONAL STARCH

CHEF'S SELECTION OF TWO SEASONAL VEGETABLES (VG)

(HL) HALAL | (WG) WITHOUT GLUTEN | (VG) VEGETARIAN (VV) 100% PLANT-BASED | (+) POSSIBLE

VEGETARIAN DINNER BUFFET

INCLUDES

FRESH BAKED ROLLS AND BUTTER

STRAWBERRY QUINOA KALE SALAD

BAKED EGGPLANT PARMIGIANA REGGIANO

MARINARA, PARMIGIANA REGGIANO

ROASTED CAULIFLOWER STEAK

MINT CHUTNEY

SEASONAL VEGETABLE PASTA

HOUSE-MADE PASTA, FRESH SEASONAL VEGETABLES

SEASONAL VEGETABLE MEDLEY

BASMATI RICE

DESSERT

HOUSE BAKED ARTISANAL MINI PASTRIES

SEASONAL FRUIT DISPLAY

\$49 PER PERSON. AVAILABLE EVERYDAY, THREE HOUR EVENT BASED ON A 40 PERSON MINIMUM, BEVERAGE PACKAGE REQUIRED PRICING EXCLUDES STATE SALES TAX, 19% EVENT FEE, AND ROOM RENTAL FEE

STEAKHOUSE DINNER

FIRST COURSE

JUMBO SHRIMP COCKTAIL

COCKTAIL SAUCE TWO EACH, PER PERSON (WG)

SECOND COURSE

BIBB SALAD

NUESKE BACON AND DANISH BLUE CHEESE

FRESH BAKED ROLLS AND BUTTER

GUEST'S CHOICE OF ENTRÉE

FILET MIGNON

8OZ FILET, BUTTER, ROSEMARY BASTED, PINK PEPPERCORN SAUCE SEASONAL ACCOMPANIMENTS

PRIME NY STRIP STEAK

12OZ PRIME, AKB STEAK SAUCE, SEASONAL ACCOMPANIMENTS

VEGETARIAN OR SEAFOOD ENTRÉE

OPTIONS AVAILABLE UPON REQUEST

DESSERT

HOST CHOICE OF: ALTERNATE DESSERT FROM OUR DESSERT MENU

WITH SPECIALTY COFFEES AND TEAS

\$99 PER PERSON, BASED ON AN 8 PERSON MINIMUM BEVERAGE PACKAGE REQUIRED PRICING EXCLUDES STATE SALES TAX, 19% EVENT FEE PRIVATE EVENT SPACE ALSO AVAILABLE

FIVE-COURSE DINNER

FIRST COURSE

CRUDO DU JOUR

SECOND COURSE

HOUSE-MADE PASTA

SEASONAL VEGETABLES

FIRST MAIN

WILD CAUGHT SEAFOOD ENTRÉE

SEASONAL ACCOMPANIMENTS

SECOND MAIN

PRIME NY STRIP STEAK

SEASONAL ACCOMPANIMENTS

DESSERT

DESSERT DU JOUR

WITH SPECIALTY COFFEES AND TEAS

WINE PAIRING

CUSTOM WINE PAIRING CURATED BY AKB'S WINE DIRECTOR

WINE PAIRING STARTING AT \$50 PER PERSON

\$99 PER PERSON, BASED ON AN 8 PERSON MINIMUM BEVERAGE PACKAGE REQUIRED PRICING EXCLUDES STATE SALES TAX, 19% EVENT FEE PRIVATE EVENT SPACE ALSO AVAILABLE

AFTERNOON BUSINESS SOCIAL

APPETIZER STATIONARY DISPLAYS

SEASONAL VEGETABLE CRUDITÉ (VG, WG) FRESHLY MADE GUACAMOLE AND TORTILLA CHIPS (VG, WG) CHARCUTERIE BOARD ARTISAN CHEESE BOARD HUMMUS + PITA (VG)

\$20 PER PERSON MONDAY - FRIDAY TWO HOUR EVENT, STARTING BETWEEN 3-5PM BASED ON A 20 PERSON MINIMUM, BEVERAGE PACKAGE REQUIRED PRICING EXCLUDES STATE SALES TAX, 19% EVENT FEE, AND ROOM RENTAL FEE

BEVERAGE PACKAGES

COLD & HOT BEVERAGE PACKAGE

HOUSE-MADE LEMONADE AND FRESHLY BREWED ICED TEA FRESH BREWED COFFEE AND RISHI ORGANIC TEA SELECTION

• 7.00 PER PERSON

OPEN BAR PACKAGE

(HOST'S CHOICE OF SPECIALTY COCKTAIL) TITO'S VODKA | TANQUERAY GIN | JOHNNIE WALKER BLACK JACK DANIEL'S WHISKEY | MAKER'S MARK BOURBON CROWN ROYAL WHISKEY | JOSE CUERVO GOLD TEQUILA FLOR DE CANA RUM | BOTTLED BEER SELECTION SOMMELIER'S SELECTION OF WHITE, RED, & SPARKLING WINE COLD BEVERAGE PACKAGE

• 45.00 PER PERSON - 3HR (ADDITIONAL HOUR +15.00 PER PERSON)

BEER & WINE PACKAGE

HOUSE DRAFT BEER SELECTION BOTTLED BEER SELECTION SOMMELIER'S SELECTION OF WHITE, RED, SPARKLING WINE COLD BEVERAGE PACKAGE

• 25.00 PER PERSON - 3HR (ADD SIGNATURE COCKTAIL TO PACKAGE - +10.00 PER PERSON)

BRUNCH BEVERAGE PACKAGE

MIMOSAS + BELLINI'S SPARKLING WINE FRESH SQUEEZED ORANGE, GRAPEFRUIT, FRESH PEACH JUICE COLD AND HOT BEVERAGE PACKAGE HOUSE-MADE LEMONADE AND FRESHLY BREWED ICED TEA FRESH BREWED COFFEE AND RICH ORGANIC TEA SELECTION

• 19.00 PER PERSON - 3 HR

WINE CONNOISSEURS PACKAGE

(HOST'S CHOICE OF BOTTLES OF WINE) BASED ON CONSUMPTION PER BOTTLE MINIMUM OF 1 BOTTLE PER 3 GUESTS I.E. 30 GUESTS = 10 BOTTLE MINIMUM

COCKTAIL HOUR ENHANCEMENTS

40 PERSON MINIMUM CHARGE

APPETIZER STATIONARY DISPLAY

SEASONAL VEGETABLE CRUDITÉ (VG, WG) CHARCUTERIE BOARD FRESHLY MADE GUACAMOLE AND TORTILLA CHIPS (WG, VG) ARTISAN CHEESE BOARD HUMMUS + PITA (VG)

• \$12 PER PERSON

STATIONARY APPETIZER DISPLAY ADDITIONS**

CHILLED SEAFOOD TOWER**

WHOLE SHELLED LOBSTER, SHRIMP COCKTAIL (6), EAST COAST OYSTERS (12), AHI-TUNA POKE, COCKTAIL SAUCE, MIGNONETTE (WG)

• \$99 PER TOWER

SHRIMP COCKTAIL TOWER**

COCKTAIL SAUCE, LEMON WEDGES (50 PIECES) (WG)

• \$189 PER TOWER

**PASSED APPETIZER ADDITIONS

**PASSED SLIDERS

MINI CORNED BEEF RUEBEN AKB BEEF SLIDERS MINI CRISPY CHICKEN

• \$12 PER PERSON

(HL) HALAL | (WG) WITHOUT GLUTEN | (VG) VEGETARIAN (VV) 100% PLANT-BASED | (+) POSSIBLE

COCKTAIL STYLE PARTY

APPETIZER STATIONARY DISPLAY

SEASONAL VEGETABLE CRUDITÉ (VG, WG) CHARCUTERIE BOARD FRESHLY MADE GUACAMOLE AND TORTILLA CHIPS (WG, VG) ARTISAN CHEESE BOARD HUMMUS + PITA (VG)

PASSED APPETIZERS

GOAT CHEESE POPPERS VEGETARIAN FLATBREAD (VG) GOUGERES SMOKED SALMON CANAPÉS ROAST BEEF CROSTINI, HORSERADISH CREAM, ARUGULA

PASSED APPETIZERS

GOAT CHEESE POPPERS VEGETARIAN FLATBREAD GOUGERES SMOKED SALMON CANAPÉS ROAST BEEF CROSTINI, HORSERADISH CREAM, ARUGULA

• \$12 PER PERSON

OYSTERS ON THE HALF SHELL TOWER**

36 OYSTERS SHUCKED TO ORDER, MIGNONETTE, COCKTAIL SAUCE, LEMON (WG)

• \$99 PER TOWER

SUSHI DISPLAY**

CHOSEN BY OUR MASTER SUSHI CHEF ADDED TO STATIONARY DISPLAY, BASED ON 5 PIECES PER PERSON

• \$12 PER PERSON

\$39 PER PERSON. TWO HOUR EVENT, AVAILABLE ANYTIME BASED ON A 30 PERSON MINIMUM, BEVERAGE PACKAGE REQUIRED PRICING EXCLUDES STATE SALES TAX, 19% EVENT FEE, AND ROOM RENTAL FEE

COCKTAIL STYLE PARTY ENHANCEMENTS

PASSED SLIDERS

MINI CORNED BEEF RUEBEN AKB BEEF SLIDERS MINI CRISPY CHICKEN

• \$12 PER PERSON

SUSHI DISPLAY

CHOSEN BY OUR MASTER SUSHI CHEF ADDED TO STATIONARY DISPLAY, BASED ON 5 PIECES PER PERSON

• \$12 PER PERSON

CHILLED SEAFOOD TOWER

WHOLE SHELLED LOBSTER, SHRIMP COCKTAIL (6), EAST COST OYSTERS (12), AHI-TUNA POKE, COCKTAIL SAUCE, MIGNONETTE, LEMON WEDGES (WG)

• 99 PER TOWER

TEEN EVENT PACKAGE

FRIDAY OR SATURDAY NIGHT PARTY

• LIGHT DISPLAY & PREMIUM SOUND

APPETIZER STATIONARY DISPLAY

SEASONAL VEGETABLE CRUDITÉ (VG, WG) CHARCUTERIE BOARD FRESHLY MADE GUACAMOLE AND TORTILLA CHIPS (VG, WG) ARTISAN CHEESE BOARD HUMMUS + PITA (VG)

DINNER BUFFET

FRESH BAKED ROLLS & BUTTER KALE CAESAR SALAD HOUSE-MADE RIGATONI IN TOMATO CREAM SAUCE GRILLED CHICKEN BREAST PLATTER (HL) ROASTED POTATOES (VG) GREEN BEANS (VG)

SHRIMP COCKTAIL TOWER

COCKTAIL SAUCE, LEMON WEDGES (50 PIECES) (WG)

• \$189 PER TOWER

OYSTERS ON THE HALF SHELL TOWER

36 OYSTERS SHUCKED TO ORDER, MIGNONETTE, COCKTAIL SAUCE, LEMON (WG)

• \$99 PER TOWER

(HL) HALAL | (WG) WITHOUT GLUTEN | (VG) VEGETARIAN (VV) 100% PLANT-BASED | (+) POSSIBLE

DESSERT

HOUSE-MADE ARTISANAL MINI PASTRIES

BEVERAGES

STRAWBERRY LEMONADE PUNCH & FRESHLY BREWED ICED TEA

\$55 PER PERSON THREE HOUR EVENT, BASED ON A 40 PERSON MINIMUM BEVERAGE PACKAGE & ROOM RENTAL INCLUDED IN PRICE PER PERSON PRICING EXCLUDES STATE SALES TAX, 19% EVENT FEE

(HL) HALAL | (WG) WITHOUT GLUTEN | (VG) VEGETARIAN (VV) 100% PLANT-BASED | (+) POSSIBLE

POWERED BY IMENUPRO