

# R

# GRADUATION DINNER

Our team is hosting a full service evening at our urban beer garden in the heart of downtown Ithaca, a perfect spot to celebrate without having to worry about finding a table at a restaurant.

Adults are \$69.95, Kids under 14 \$29.95 plus tax and gratuity. Kids under 2 Free.

Kids menu available. Seatings are available 3:00pm to 10:00pm Friday, Saturday and Sunday.

## RECEPTION

Upon arrival you will be greeted by our team with Champagne and Hors D'Oeuvres at our container bar. Cash bar with beer, wine and cocktails is available for purchase throughout your evening or you can add on open bar service for your group. Once your entire party has arrived and your table is ready you'll be seated under our banquet tent.

### SHRIMP COCKTAIL

Jumbo tiger shrimp, hint of lemon, cocktail sauce

### BITE SIZE CRAB CAKE

Maryland style lump crab cake, lemon, dijon remoulade

### BRUSCHETTA CROSTINI (V)

Crispy baguette, tomato salad, balsamic drizzle

### BLACKBERRY SKEWER (V,GF)

Fresh ripe blackberries, smoked NY cheddar

### SAUSAGE HAVARTI STUFFED MUSHROOM

Roasted mushroom cap, Italian sausage, havarti cheese

## DINNER

Once seated you will find a beautifully set table with a bottle of red and white wine for each table. Salad and bread will be served after seating with entrees following shortly after. Beer, wine and cocktails will be delivered from the bar by your server throughout your meal.

### SPINACH AND ROASTED PEAR SALAD (V,GF)

ARTISAN HONEY WHEAT ROLLS  
HONEY BUTTER

### FILET MIGNON (GF)

Seared beef tenderloin served with herb compound butter, roasted asparagus with fresh lemon & garlic mashed potatoes.

### PARMESAN CRUSTED CHICKEN

Baked chicken breast crusted with panko crumb & parmesan, topped with a roasted tomato cream. Served with thyme roasted potatoes & roasted baby bella mushrooms.

### ATLANTIC SALMON (GF)

Fresh Atlantic salmon filet topped with charred lemon butter served with wild long grain rice & roasted asparagus.

### EGGPLANT NEOPOLITAN (VG,GF)

Grilled eggplant elegantly layered with roasted peppers and tomatoes served with house pomodoro sauce

## DESSERT

Dessert and coffee service is available after dinner on our patio featuring self service buffet so you

Beer, wine and cocktails are also available from the bar.

### SORBETTO (VG,GF)

Raspberry sorbet, fresh mint leaves

### TUXEDO BOMBE (V)

Chocolate cake, white chocolate mousse, chocolate ganache

### NY CHEESECAKE (V)

Graham cracker crust, creamy cheesecake

### TIRAMISU (V)

Ladyfinger cake, coffee, rum, mascarpone