

## PARTY PACKAGE

\$60 per person +tax +22% gratuity

Served family style

Friday and Saturday +\$15 per person



### SALAD

Choose 1

#### CAESAR

romaine, parmigiano reggiano, crouton, caesar dressing

#### HOUSE

chopped iceberg, red onion, cherry tomatoes, olives  
carrot, cucumber, balsamic vinaigrette

### PASTA

Choose 1

penne alla vodka, marinara, primavera or garlic  
& oil

### ENTREE

Choose 2

#### SALMON

broccolini, herb butter sauce

#### GRILLED CHICKEN PRIMAVERA

sauteed seasonal vegetables, garlic oil

#### CHICKEN MILANESE

baby arugula, grape tomatoes, fennel, shaved onion  
fresh mozzarella, aged balsamic

#### BRAISED SHORT RIB

roasted garlic mash, rosemary au jus (gf)

#### BERKSHIRE PORK CHOP

cherry pepper demi grace, crispy fried onions  
roasted garlic mash

#### MARINATED HANGER STEAK + 10 per person

roasted garlic mash, fried onions, hoisin glaze, scallion

#### FILET MIGNON + 15 per person

roasted garlic mash, demi glaze

#### CHICKEN FRANCESE

sauteed spinach, lemon butter sauce

#### SHRIMP RISOTTO

shrimp oreganata style, jasmine rice, white wine  
breadcrumb sauce

#### EGGPLANT ROLLATINI

breaded and fried, ricotta rolled, tomato sauce

### INCLUDES

soda coffee & tea

assorted cookies

### A LA CARTE APPS +4 per person per app

#### ANTIPASTO BOARD

chefs selection of artisan meats & cheeses, olives, marinated  
artichokes

#### FREE RANGE WINGS

slow cooked free range chicken wings, honey buffalo sauce

#### CRISPY CALAMARI

traditional or almalfi style

#### CAPRESE SKEWERS

marinated grape tomato, fresh mozzarella, balsamic reduction

#### BANG BANG SHRIMP

crispy tempura shrimp, chili garlic aioli

#### RIBEYE EGGROLLS

caramelized onions, provolone, horseradish cream sauce

#### BACON WRAPPED SCALLOPS +3

maple bourbon glaze, cracked black pepper

#### COCONUT SHRIMP

thai chili sauce, coconut drizzle

#### TUNA NACHOS

wonton chips, edamame, pineapple salsa, sweet soy wasabi  
cucumber sauce, crispy capers

### KIDS MENU \$25 per person

pasta with butter

chicken tenders & fries

hamburger & fries

mac n' cheese

### BAR PACKAGE

pricing is based on a 3 hour event

additional hour (if available) + \$400

\$300 cash or check required for deposit

wine \$35 per person

open bar \$45 per person

Please contact for any inquiries:

Huntington - [steved.harleys@gmail.com](mailto:steved.harleys@gmail.com)

Farmingdale - [pjsforza@gmail.com](mailto:pjsforza@gmail.com)

# BRUNCH PARTY PACKAGES



## APPETIZERS

### FRENCH TOAST STICKS

maple rum sauce

### TUNA NACHOS

wonton chips, edamame, pineapple salsa, sweet soy wasabi  
cucumber

### FRUIT PLATTER

seasonal fruit and berries

### BANG BANG SHRIMP

crispy tempura shrimp, chili garlic aioli

House / Caesar / Wedge Salad

### CHICKEN DUMPLINGS

hoisin glaze, scallions, toasted sesame seeds

### RIBEYE EGGROLLS

caramelized onions, provolone, horseradish cream sauce

### FREE RANGE WINGS

honey buffalo sauce, celery, baby carrots

### ANTIPASTO BOARD

chefs selection of artisan meats & cheeses, olives  
artichokes & roasted red peppers

### SPINACH AND ARTICHOKE DIP

three cheese blend, house made tortilla chips

## BRUNCH PLATES

### CHICKEN & WAFFLES

buttermilk fried chicken breast, homemade Belgian waffles  
maple rum sauce, hot honey

### SILVER DOLLAR PANCAKES

homemade buttermilk pancakes  
banana, chocolate chip, blueberry available

### THICK CUT FRENCH TOAST

egg washed sweet brioche bread french toast  
apple pie available

### STEAK AND EGGS

marinated steak, scrambled eggs, steak sauce + 10 per person

### BACON EGG AND GRILLED CHEESE

applewood smoked bacon, fried eggs, three cheese blend  
thick sliced sourdough

### BUILD YOUR OWN FRITTATA

pick three- bacon, ham, sausage, tomato, spinach, mushroom  
onion, peppers, american, swiss, provolone, cheddar

### BURRATA AVOCADO TOAST

burrata, marinated tomatoes, smashed avocado  
arugula, balsamic

### SHRMP RISOTTO

lemon artichoke risotto, citrus gremolata

### SPICY VODKA

calabrian chili, stracciatella

### CHEESEBURGER SLIDERS

american cheese, pickle, harleys smash sauce, potato bun

### STEAK SANDWICHES

sliced steak, caramelized onion, provolone, roasted  
garlic aioli, seeded semolina hero

### CHICKEN CAPRESE SANDWICHES

burrata, marinated tomato, arugula, balsamic

### CHICKEN MILANESE

baby arugula, fresh mozzarella, olives, grape tomato  
fennel, shaved onion, aged balsamic

### STEAK FRITES + 10

sliced sirloin, peppercorn cream, truffle fries

### SILVER - 2 Apps, 2 Entrees

\$55 per person

### GOLD - 2 Apps, 3 Entrees

\$65 per person

### PLATINUM - 3 Apps, 3 Entrees

\$75 per person

### VIP -3 Apps, 3 Entrees, Bottomless Brunch Cocktails

\$95 per Person

### BOTTOMLESS BRUNCH COCKTAILS

\$35 Per Person

mimosa, bloody mary, bellini  
screwdriver, tequila sunrise

Beer & Wine \$35 per person

Open Bar \$45 per person

Pricing is based on a 3 hour event, additional hour (if available) + \$400 - \$300 cash or check required for deposit

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# HAPPY HOUR

**\$55 per person + tax + 22% Gratuity**

**2 hour event    Friday & Saturday Night +\$15 per person**

**3 hour event    \$15 per person for extended open bar**



## OPEN BAR

Beer - Wine - House Liquor - Soft Drinks

## FAMILY STYLE MENU    choose 5

### RIBEYE EGGROLLS

caramelized onions, provolone  
horseradish cream sauce

### CAPRESE SKEWERS

marinated grape tomato, fresh mozzarella  
balsamic reduction (gf)

### BANG BANG SHRIMP

crispy tempura shrimp, chili garlic aioli

### CHICKEN DUMPLINGS

hoisin glaze, scallions, toasted sesame seeds

### CRISPY CALAMARI

traditional or almalfi style

### FREE RANGE WINGS

slow cooked free range chicken wings, honey buffalo sauce

### PRETZEL BITES

mustard, beer cheese sauce

### COCONUT SHRIMP

thai chili sauce, coconut drizzle

### BACON WRAPPED SCALLOPS +5

maple bourbon glaze, cracked black pepper

### CHEESEBURGER SLIDERS

american cheese, pickle, harleys smash sauce

### CHICKEN SATAY

sweet soy glaze, toasted sesame, scallions

### TUNA NACHOS

wonton chips, edamame, pineapple salsa  
sweet soy wasabi cucumber sauce, crispy capers

### TUNA TARTARE

wonton crisps, pineapple salsa  
cucumber- wasabi aioli

### SHRIMP CROSTINIS

guacamole, grilled shrimp  
aged balsamic

### CRISPY SALMON

sriracha, kewpie mayo, scallion, crispy rice  
topped with hackle black caviar

**Please contact for any inquiries:**

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