



Lunch

INCLUSIONS

White table linens and white linen napkins

Cutting and serving of cake or desserts

Dedicated staff

Private outdoor space

Non-alcoholic beverages

BOOKING AND DEPOSITS

One Under requires a non-refundable deposit and a signed contract to secure a private event space. Adult minimums must be met and paid regardless of the final guest count. Menu options, guest counts and enhancements are due a minimum of 14 days prior to the event. While deposits are applied to the final invoice, room rental fees are in addition to the menu price.

RESERVATION TIME

Monday-Saturday 10:30am-3:30pm

Sunday 11:00am-4:00pm

EVENT SPACE	ADULT MINIMUM	MAXIMUM	RENTAL FEE	DEPOSIT
WHOLE UPPER LEVEL	80	180	\$500	\$500
HALF UPPER LEVEL	50	80	\$350	\$250
WHOLE PARTY ROOM	80	150	\$500	\$500
HALF PARTY ROOM	40	65	\$350	\$250

*menu prices, enhancements and upgrades are priced per person
 All Packages are subject to state sales tax of 6% and a house gratuity of 20%



Lunch

CROISSANT BUFFET \$22

a choice between house or caesar salad, a choice between soup or fresh fruit, along with chicken salad, tuna salad, pasta salad and a relish tray

PASTA BUFFET \$22

fresh baked rolls, house salad, california vegetable blend and a choice of two of the following pastas
add grilled chicken +\$2

Chicken Primavera
Mostaccioli with Italian Meat Sauce

Broccoli Fettuccini Alfredo
Five Cheese Tortellini

LUNCH BUFFET \$22/\$27

fresh baked rolls, a house salad, your choice of one or two entrees and two sides

Entrees

Herb Roasted or Fried Chicken
Chicken Picatta
Chicken Marsala
Chicken Parmesan
Honey Baked Ham
Broccoli Fettuccini Alfredo
Carved Sirloin +\$2
Salmon +\$4
Filet *MSRP*

Sides

Green Bean Almondine
Maple Glazed Carrots
Buttered Corn
California Vegetable Blend
Mashed Potatoes & Gravy
Oven Roasted Red Skins
Macaroni & Cheese
Cheesy Potatoes
Rice Pilaf

ENHANCEMENTS

HORS D'OEUVRES

Hors d'oeuvres are priced per person

fresh vegetable display +\$4 seasonal fruit display +\$4 domestic cheese and cracker display +\$4.5
bruschetta served with French baguette +\$4.0 hummus served with pita chips +\$3.5 caprese display +\$4.5

FOOD ENHANCEMENTS

food enhancements will replace the standard options provided in the package. upcharges are priced per person

PREMIUM SALADS

strawberry walnut salad +\$3
one under salad +\$3

PREMIUM SIDES

chicken primavera \$4
three cheese tortellini +\$3

PREMIUM ENTREES

champagne stuffed chicken +3
carving station +\$75

BEVERAGE ENHANCEMENTS

bottomless options are not to exceed 3 hours

BOTTOMLESS

Mimosas \$11/person
Beer & Wine \$18/person
Mimosas & Bloody Marys \$18/person

BY THE BOTTLE

Champagne \$40
Wine \$40+
Bloody Mary \$75

DISPENSERS

Vodka or Rum Punch \$80
Sangria \$80
Non-Alcoholic \$50

CUSTOM LINENS & DECOR

sequin, beaded, applique, lace, petal, payette table linens \$25/linen
satin, pin tuck, crush, criss cross, striped table linens \$20/linen
sashes satin, organza, burlap \$3/ sash
sequin, beaded, applique, lace, pin tuck \$5/sash
satin napkins \$3/napkin
chivari chairs \$9/ chair
camelean chairs \$12/ chair
ghost chairs \$12/chair
charger plates \$3-\$5
greenery wall (10.5'x8') \$600 (8'x8') \$500
centerpieces upon request