



# LUNCH

---

## INCLUSIONS

white table linens  
white napkins  
cutting and serving of desserts or cakes  
dedicated staff  
private outdoor space  
non-alcoholic beverages

## BOOKING & 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	ROOM RENTAL FEE	DEPOSIT
WHOLE UPPER LEVEL	80	180	\$500	\$500
HALF UPPER LEVEL	50	80	\$350	\$250
WHOLE PARTY ROOM	70	150	\$500	\$500
HALF PARTY ROOM	40	65	\$350	\$250

all packages are subject to state sales tax of 6% and a house gratuity of 20%



# CREATE YOUR OWN BUFFET

ONE ENTREE \$25 TWO ENTREE \$30  
ONE OR TWO ENTREES WITH YOUR CHOICE OF ONE SALAD, ONE VEGETABLE AND ONE STARCH  
ADDITIONAL ENTREES +\$5 ADDITIONAL SIDE +\$3

SALAD	VEGETABLE
HOUSE SALAD CAESAR SALAD ONE UNDER SALAD +\$3 STRAWBERRY WALNUT SALAD +\$3	CALIFORNIA VEGETABLE BLEND OVEN ROASTED VEGETABLE MEDLEY MAPLE GLAZED BABY CARROTS GREEN BEAN ALMONDINE BUTTERED CORN BRUSSEL SPROUTS +\$3
STARCH	ENTREE
MASHED POTATOES & GRAVY OVEN ROASTED RED SKINS MASHED RED SKINS FETTUCCHINI ALFREDO HOMEMADE MAC & CHEESE RICE PILAF MOSTACCIOLI MARINARA CHEESY POTATOES THREE CHEESE TORTELLINI +\$3	CHICKEN MARSALA CHICKEN PICATTA CHAMPAGNE STUFFED CHICKEN +\$3 HERB ROASTED CHICKEN COUNTRY FRIED CHICKEN CHICKEN PARMESAN ROASTED SIRLOIN +\$2.00 SALMON +\$4 FILET + MSRP

all packages are subject to state sales tax of 6% and a house gratuity of 20%



# BUFFET OPTION

CROISSANT BUFFET \$25	PASTA BUFFET \$25
<p>HOUSE SALAD OR CAESAR          SOUP OR SEASONAL FRUIT DISPLAY          CHICKEN SALAD          TUNA SALAD          PASTA SALAD          RELISH TRAY          CROISSANTS          SOUP OPTIONS: CHICKEN NOODLE, CHICKEN TORTILLA, BROCCOLI CHEDDAR, TOMATO BASIL, CREAM OF MUSHROOM, VEGETABLE, ITALIAN WEDDING</p>	<p>HOUSE SALAD          FRESH BAKED ROLLS          CALIFORNIA VEGETABLE BLEND  <b>YOUR CHOICE OF TWO:</b>          CHICKEN PRIMAVERA          MOSTACCIOLI WITH MEAT SAUCE          BROCCOLI FETTUCINI ALFREDO          FIVE CHEESE TORTELLINI</p>
HORS D' OEUUVRES	ADDITIONS
<p>FRESH VEGETABLE DISPLAY +\$4          SEASONAL FRUIT DISPLAY +\$4          CAPRESE DISPLAY +\$4.5          HUMMUS SERVED WITH PITA CHIPS +\$4.5          DOMESTIC CHEESE &amp; CRACKER DISPLAY +\$4.5          BRUSCHETTA SERVED WITH FRENCH BAGUETTE +\$4</p>	<p>HOMEMADE SOUP +\$4          FETTUCINI ALFREDO +\$5          TORTELLINI +\$5          MAC &amp; CHEESE +\$5          HAM, BACON OR SAUSAGE +\$5          ONE UNDER SALAD +\$5          STRAWBERRY WALNUT SALAD +\$5          HOUSE SALAD \$+4          CAESAR SALAD +\$4</p>

## BEVERAGE

<b>DISPENSERS</b>	<b>BOTTOMLESS</b>	<b>BY THE BOTTLE</b>
VODKA OR RUM PUNCH \$80	MIMOSAS \$12/PERSON	CHAMPAGNE \$40
SANGRIA \$80	BEER & WINE \$18/PERSON	WINE \$40+
NON- ALCOHOLIC PUNCH \$50	MIMOSAS & BLOODY MARYS \$18/PERSON	BLOODY MARY \$75

## CUSTOM LINENS

CUSTOM LINENS ARE PRICED PER PIECE

<b>TABLE LINENS</b>	<b>SASHES</b>	<b>NAPKINS</b>
SEQUINS, BEADED, APPLIQUE, LACE, PETAL, PAYETTE +\$25	SATIN, ORGANZA, BURLAP +\$3	COLORED COTTON NAPKINS +\$.50
SATIN, PIN TUCK, CRUSH, CRISS	SEQUINS, BEADED, APPLIQUE, LACE, PIN TUCK +\$5	SATIN NAPKINS +\$3
CROSS, STRIPED +\$20		

all packages are subject to state sales tax of 6% and a house gratuity of 20%