

\$27.00/Person



Hors d'Oeuvres

Towers of Zucchini Fries, Buttermilk Onion Rings and Beer Battered Jalapeno Pickles accompanied by a variety of dipping sauces including housemade ranch dressing, pesto sauce, chipotle aioli, garlic aioli, BBQ sauce, and honey mustard.

Entrées

Hubert Keller Burger

Buffalo burger on a ciabatta bun finished with caramelized onions, baby spinach, and blue cheese accompanied by skinny fries.

American Classic

Black Angus beef with America cheese, crispy bacon, tomato, onion, served on a sesame bun and accompanied by skinny fries.

Hawaiian

Marinated chicken breast served on a sesame bun with bacon, roasted pineapple, caramelized onions accompanied with skinny fries

Chef's Veggie Burger

Our famous recipe consists of caramelized onions, button mushrooms, lentils, green peas, brown and white rice, pumpkin puree, potato, bread crumbs, and mozzarella cheese. Served on a ciabatta bun with grilled asparagus, sprouts accompanied sweet potato fries.

\$35.00/Person



Hors d'Oeuvres

Towers of Zucchini Fries, Buttermilk Onion Rings and Beer Battered Jalapeno Pickles accompanied by a variety of dipping sauces including housemade ranch dressing, pesto sauce, chipotle aioli, garlic aioli, BBQ sauce, and honey mustard.

First Course

Choice of Salad or Soup (Must be preselected by host)

Entrées

Hubert Keller Burger

Buffalo burger on a Ciabatta bun finished with caramelized onions, baby spinach, and blue cheese accompanied by skinny fries.

American Classic

Black Angus beef with America cheese, crispy bacon, tomato, onion, served on a sesame bun and accompanied by skinny fries.

Atlantic Salmon

Hand-selected Atlantic Salmon served on a whole wheat bun finished with grilled seasonal zucchini, grilled Roma tomato accompanied by zucchini fries.

Hawaiian

Marinated chicken breast served on a sesame bun with bacon, roasted pineapple, caramelized onions accompanied with skinny fries

Chef's Veggie Burger

Our famous recipe consists of caramelized onions, button mushrooms, lentils, green peas, brown and white rice, pumpkin puree, potato, bread crumbs, and mozzarella cheese. Served on a ciabatta bun with grilled asparagus, sprouts accompanied sweet potato fries.

Dessert

Burger Bar Classic Milkshake Paddles

Nutella, Caramel Latte, Strawberry

\$30.00/Person



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Towers of Zucchini Fries, Buttermilk Onion Rings and Beer Battered Jalapeno Pickles accompanied by a variety of dipping sauces including housemade ranch dressing, pesto sauce, chipotle aioli, garlic aioli, BBQ sauce, and honey mustard.

Entrées

Burger Bar Sliders

Buffalo with caramelized onions, Angus with plain bacon, Country Natural beef with American cheese, all served on a plain bun accompanied by skinny fries.

Dessert

Burger Bar Classic Milkshake Paddles

Nutella, Caramel Latte, Strawberry

\$31.00/Person



Hors d'Oeuvres

Towers of Zucchini Fries, Buttermilk Onion Rings and Beer Battered Jalapeno Pickles accompanied by a variety of dipping sauces including housemade ranch dressing, pesto sauce, chipotle aioli, garlic aioli, BBQ sauce, and honey mustard.

Entrées

Hubert Keller Burger

Buffalo burger on a ciabatta bun finished with caramelized onions, baby spinach, and blue cheese accompanied by skinny fries.

American Classic

Black Angus beef with America cheese, crispy bacon, tomato, onion, served on a sesame bun and accompanied by skinny fries.

Atlantic Salmon

Hand-selected Atlantic Salmon served on a whole wheat bun finished with grilled seasonal zucchini, grilled Roma tomato accompanied by zucchini fries.

Hawaiian

Marinated chicken breast served on a sesame bun with bacon, roasted pineapple, caramelized onions accompanied with skinny fries

Chef's Veggie Burger (Optional)

Dessert

Burger Bar Classic Milkshake Paddles

Nutella, Caramel Latte, Strawberry