

2023-2024 Catering Menu

We will coordinate your KU catering order. You tell us what you want and we'll take care of the rest.

Contact Jayhawk Hospitality at conferences@ku.edu or 785-424-3259.

We highly recommend ordering through KU Dining's catering services. Their offerings:

Breakfast

BREAKFAST BUFFET

Prices are based on a minimum of 20 guests. For events with fewer than 20 guests, additional charges may apply.

All breakfast buffets include Freshly Brewed Coffee, Decaf Coffee, Herbal Teas, and Iced Water

Classic All American | \$15.65+ per person

Assorted Breakfast Pastries **E, D, N, V**

Seasonal Fresh Fruit **VG, GF**

Fluffy Scrambled Eggs **D, GF, V, E**

Applewood Smoked Bacon **GF**

Choice of Protein

Pork Sausage Patty or Turkey Sausage Patty **GF**

Home Style Potatoes **VG**

Home-made Waffles with Maple Syrup and Whipped Butter **D**

Or

Biscuits & Gravy **D**

Ketchup and Hot Sauce

Rock Chalk Continental Breakfast | \$10.60+ per person

Breakfast Pastries & Muffins **D, N, V**

Bagels with Cream Cheese and Preserves **D**

Seasonal Fresh Fruit

BREAKFAST ENHANCEMENTS

Egg, Ham and Cheese on an English Muffin | \$5.15+ per person **D, E**

Egg, Sausage and Cheese on a Biscuit | \$5.15+ per person **D, E**

Egg, Spinach, Tomato and Cheese on an English Muffin | \$5.15+ per person **D, E, V**

Quiche: Lorraine or Spinach **V** | \$24.00+ (8 Slices per Pie) **D, E**

Sausage Burrito | Hash Brown, Pork Sausage, Blend Cheeses and Scramble Eggs \$7.10 **D, E**

Vegetarian Burrito | Hash Brown, Scrambled Eggs, Sautéed Peppers & Onion,

Chickpea and Blend Cheese \$6.10 **D, E, V** (Vegan option available)



Contact Jayhawk Hospitality
conferences@ku.edu
785-393-8654

All Prices are Subject to Service Charge
and Sales Tax if applicable.

+ indicates Service Charge applies

Dietary Restriction Abbreviation:

GF—does not contain Gluten, **D**—contains
Dairy, **N**—contains Nuts, **E**—contains egg

SF—contains shellfish, **VG**—vegan

& **V**—vegetarian

A La Carte Breakfast Bakery

Assorted Pastries | \$21.25+ per dozen *E, D, N, V*

Assorted Muffins | \$15.50+ per dozen *D, V*

Assorted Mini-Muffins | \$8.50+ per dozen *D, V*

Blueberry, banana, chocolate chip | Assorted Donut Holes | \$15.00 + Serves 24

Lunch

BOXED LUNCHESES

Boxed lunches includes a choice of Soft Drink or Bottled Water, Potato Chips and Chocolate Chip cookie

Turkey Sandwich | each \$13.00

Smoked Turkey, Monterey Jack Cheese on Wheat Berry Bread

Roast Beef Sandwich | each \$13.00

Roast Beef and Cheddar Cheese on Wheat Berry Bread

Ham Sandwich | each \$13.00

Honey Cured Ham, Swiss Cheese on Wheat Berry Bread

Veggie Wrap | each \$13.00

Sweet Potato, Squash, Zucchini, Mushrooms, Cauliflower with Coriander Chutney on a Whole Wheat Wrap

Vegetarian Sandwich | each \$13.00

Benedictine Cream Cheese Spread with Grilled Zucchini Squash, Roasted Red Bell Peppers and Grilled Mushrooms on Wheat Berry Bread

Brellas Crunchy Chicken Cheddar Wrap | \$13.00 each

Diced Chicken Tenders, Shredded Cheddar and Monterey Jack Cheeses, Lettuce, Sliced Tomato and Ranch Dressing in a Jalapeno Cheddar Wrap

Classic Veggie Salad | \$12.50 each *GF, VG*

Mixed Greens, Tomato, Cucumber, Shredded Carrots, Grilled Vegetables, Sweet and Sour Vinaigrette

Spring Roll Salad | \$14.50 each *GF*

Chilled Shrimp, Chilled Rice Noodle, Shredded Romaine, Cucumber, Pickled Carrots, Cilantro and Green Onion Served with Sweet Chili Vinaigrette. *(Vegan option available)*



Contact Jayhawk Hospitality
conferences@ku.edu
785-393-8654

All Prices are Subject to Service Charge and Sales Tax if applicable.

+ indicates Service Charge applies
Dietary Restriction Abbreviation:

GF—does not contain Gluten, **D**—contains Dairy, **N**—contains Nuts, **E**—contains egg
SF—contains shellfish, **VG**—vegan
& **V**—vegetarian

Crimson and Blue Salad | \$14.50 GF

Spinach and Romaine topped with Grilled Chicken, Sliced Strawberries, Blueberries, Sliced Almonds, Goat Cheese and Sweet & Sour Vinaigrette.

Chicken Caesar Salad | \$13.50

Romaine Lettuce with Shaved Parmesan cheese, Grilled Chicken Caesar Dressing and Croutons.

Receptions

HOT HORS D'OEUVRES

Falafel with Tzatziki Sauce | \$20.50+ per dozen

Beef Empanadas with Chimichurri | \$21.00+ per dozen

All Beef Meatballs: Choice of Sauce - BBQ, Italian or Swedish | \$18.10+ per dozen

Boursin Cheese and Roasted Red Bell Pepper in Phyllo Cups | \$21.10+ per dozen

Mediterranean Phyllo Cups filled with Goat Cheese and Fig Preserves | \$21.00+ per dozen

Grilled Cheese Sliders served with Tomato Soup Dip | \$22.00+ per dozen D, V

Crispy Breaded Coconut Chicken served with Apricot-Ginger Sauce | \$24.00+ per dozen D, E

Chicken Spiedini (Can be made GF on request) | \$26.00+ per dozen

Chicken Albondigas (Chicken Meatballs served in Lemon Cream Sauce) | \$20.00+ per dozen

Crab Cakes served with Aioli sauce | \$31.00+ per dozen E, D

Maple Bacon Wrapped Shrimp | \$30.50+ per dozen GF

Pork Pot Stickers served with Teriyaki Sauce | \$20.00+ per dozen

Sweet Potato Crimson Lentil Cake served with Chimichurri Sauce | \$18.00+ per dozen GF, VG

Fried Cheese Ravioli served with Marinara Sauce | \$18.00+ per dozen D, V



Contact Jayhawk Hospitality
conferences@ku.edu
785-393-8654

All Prices are Subject to Service Charge and Sales Tax if applicable.

+ indicates Service Charge applies
Dietary Restriction Abbreviation:

GF—does not contain Gluten, **D**—contains Dairy, **N**—contains Nuts, **E**—contains egg
SF—contains shellfish, **VG**—vegan
& **V**—vegetarian

COLD HORS D'OEUVRES

Tortilla Pinwheels | \$21.00+ per dozen

Southwest Chipotle Cream Cheese **D**

Boursin Cream Cheese and Grilled Asparagus **D**

Cream Cheese, Orange Marmalade, Walnuts and Dried Cranberries **D**

Shrimp with Lemon & Cocktail Sauce Platter | \$28.50 Serves 12 **GF**

Tomato Bruschetta | \$20.00+ per dozen

Roasted Petite Tenderloin with Horseradish Sauce Bruschetta | \$24.00+ per dozen **D**

Deviled Eggs | \$16.00 per dozen **D, E, V**

Amuse Bouche | \$24.00+ per dozen

Order by the dozen for each item

Peppadew Pesto Skewer – Kale and Chickpea Pesto Stuffed Piquant Pepper
on a Hunk of Baby Gouda **D, V**

Berry, Brie & Basil – Brie Stuffed Strawberry with a Basil Leaf Garnish **D, V**

Greek Skewer – Cucumber, Grape Tomato, Feta Cheese and Kalamata Olive with Greek Dressing **D, V**

Shrimp Skewer – Sweet Chili Glazed Shrimp, Cucumber Kimchi and Pineapple **GF**

Boursin Potato – Chilled New Potato Stuffed with Garlic and Herb Cheese **D, V**

Antipasti Skewer – Salami, Pepperoni, Roasted Red Pepper and Provolone Cheese
garnished with basil and Queen Olive **D**

Reception Displays

Multiple tray orders may be combined onto larger trays

Cold Dips

Each - serving 35 people | \$44.00

House-made Salsa w/ Tortilla Chips **VG**

Guacamole w/ Tortilla Chips **VG**

French Onion Dip w/ Kettle Chips **D, GF**

Hummus w/ Naan Bites

Baba ghanoush w/ Naan Bread



Contact Jayhawk Hospitality
conferences@ku.edu
785-393-8654

All Prices are Subject to Service Charge
and Sales Tax if applicable.

+ indicates Service Charge applies
Dietary Restriction Abbreviation:

GF—does not contain Gluten, **D**—contains
Dairy, **N**—contains Nuts, **E**—contains egg

SF—contains shellfish, **VG**—vegan
& **V**—vegetarian

Hot Dips

Each - serving 35 people / \$44.00

Chili con Queso w/ Tortilla Chips
Guinness Cheese Dip w/ Pretzel Chips
Spinach Artichoke Dip served w/ Tortilla Chips

Vegetables Crudité Display | \$40.00+ serves 12
Fresh Cut Vegetables served with Hummus or Ranch Dip

Seasonal Fresh Fruit Display | \$44.00+ serves 12

Antipasto Display | \$44.00+ serves 12
Fine Cheeses, Dry Cured Meats garnished served with Fire-Roasted Vegetables,
Marinated Olives and Rustic Breads

Cheese Board Display | \$46.00+ serves 12
Chef's selection of cheeses, garnished with Strawberries and Grape served with Variety Crackers

Roasted Vegetable Escalivada Display | \$48.00+ serves 12
Fire-roasted Vegetables, drizzle of lemon-garlic infused extra virgin olive oil, served w/ Naan Bites

Lunch and Dinner Buffets

A Buffet is designed for 90 minutes of service and a minimum of 20 guests. Please note we can customize most items to accommodate guest needs. Desserts are not transferable to Refreshment Breaks.

All buffets include Iced Tea and Water

Deli Buffet | \$16.30+ per person
Home-Style Potato Salad **GF, D, E, V**
Chef's Choice Pasta Salad
Choose 2:
Smoked Turkey Breast, Black Forest Ham, Roast Beef,
or Mediterranean Veggie Wraps
Cheddar, Swiss and Monterey Jack Cheeses **D, GF**
Sliced Tomatoes, Onions and Lettuce
Mayonnaise, Dijon Mustard and Dill Pickle
Assorted Breads
Chips
Dessert (see dessert tiers)



Contact Jayhawk Hospitality
conferences@ku.edu
785-393-8654

All Prices are Subject to Service Charge
and Sales Tax if applicable.
+ indicates Service Charge applies
Dietary Restriction Abbreviation:

GF-does not contain Gluten, **D**-contains
Dairy, **N**-contains Nuts, **E**-contains egg
SF-contains shellfish, **VG**-vegan
& **V**-vegetarian

Taco Bar | \$17.50+ per person

Hard and Soft Shell Tacos
Seasoned Ground Beef **GF**
Shredded Taco Chicken **GF**
Vegetarian Enchilada

Choose 2:

Chipotle Black Beans, **VG, GF** Spanish Rice, **GF** or Mexican-Style Street Corn **GF, D, E, V**

Toppings: Chili con Queso, **DV** Guacamole, **VG** Diced Tomatoes, Green Onions,
Shredded Lettuce, Salsa, Sour Cream **D** and Jalapeno **GF**

Dessert (*see dessert tiers*)

Italian Buffet | \$19.10+ per person

Classic Caesar Salad
Spaghetti Marinara
Add Meatballs + \$1.50 per person
Beef or Spinach Lasagna
Pasta Alfredo
Green Beans **GF**
Garlic Bread
Dessert (*see dessert tiers*)

BBQ Buffet | \$18.20+ per person

Choice of two Proteins
Pulled Pork, Burnt Ends or Smoked Chicken **GF**
With Sweet BBQ and Carolina White BBQ Sauces
Choice of three Sides
Home-Style Potato Salad **GF, D, E, V**
Carolina Cole Slaw **GF, VG**
Cheesy Potato Bake **V, D**
Baked Beans **GF, V**
Trottole and Cheese Casserole **D, V**
Buns
Choice of Dessert



Contact Jayhawk Hospitality
conferences@ku.edu
785-393-8654

All Prices are Subject to Service Charge
and Sales Tax if applicable.
+ indicates Service Charge applies
Dietary Restriction Abbreviation:

GF—does not contain Gluten, **D**—contains
Dairy, **N**—contains Nuts, **E**—contains egg
SF—contains shellfish, **VG**—vegan
& **V**—vegetarian

BUILD YOUR OWN BUFFET

Blue Plate | \$18.15+ per person

Choose (1) salad, (1) entree, (2) accompaniments and (1) dessert.

Oread | \$21.20+ per person

Choose (1) salads, (2) entree, (2) accompaniments and (1) dessert.

Jayhawk | \$24.30+ per person

Choose (2) salads, (3) entrees, (2) accompaniments and (1) dessert.

~ Salad Selection ~

Mixed Green Salad GF

Salad Greens with Tomatoes, Shredded Carrots and Diced cucumber with Ranch Dressing **D**

Crimson & Blue Spinach Salad GF, V, D

Baby Spinach, Sliced Strawberries, Blueberries and Sliced Almonds, Garnished with Crumbled Goat Cheese and Drizzled with Sweet and Sour Vinaigrette

Caesar Salad

Romaine Lettuce, Shaved Parmesan Cheese, Croutons, Grape Tomatoes, Caesar Dressing

~ Entrées Selection ~

Beef Roast **GF**

Chicken Picatta **D, E**

Grilled Chicken Breast with Herb Butter Sauce **D, GF**

Cheese Tortellini with Herb Tomato Basil Sauce **V, D**

Spinach Lasagna **V, D**

Beef Bourguignon **GF**

Dijon Roasted Pork Loin with Apple Brandy Cream Sauce **D GF**

Baked Cod Romesco

Rosemary Orange Glazed Chicken Breast **GF**

Grilled Cauliflower Steak with Garbanzo Beans and Pesto **VG**



Contact Jayhawk Hospitality
conferences@ku.edu
785-393-8654

All Prices are Subject to Service Charge
and Sales Tax if applicable.
+ indicates Service Charge applies
Dietary Restriction Abbreviation:

GF—does not contain Gluten, **D**—contains
Dairy, **N**—contains Nuts, **E**—contains egg
SF—contains shellfish, **VG**—vegan
& **V**—vegetarian

~ Accompaniments Selection ~

Five Cheese Mac **D, V**
Classic Mashed Potatoes **GF, D, V**
Oven Roasted Potatoes **GF, VG**
Scalloped Potatoes **GF, D, V**
Rice Pilaf **GF, D, V**
Seasonal Vegetable Medley **GF, VG**
Steamed Broccoli with Lemon Butter **GF, D, V**
French-Style Green Beans **GF, D, V**
Ratatouille **GF, VG**

Dessert Tier 1 | Included

Brownies
Gourmet Cookies
Rice Krispy Bars

Dessert Tier 2 | +\$1.50 /person

Sheetcake
Cupcake

Dessert Tier 3 | +\$3.00 /person

Cheesecake w/ Strawberry Sauce
Zebra Cake
Tiramisu
Lemon Cream Cake



Contact Jayhawk Hospitality
conferences@ku.edu
785-393-8654

All Prices are Subject to Service Charge
and Sales Tax if applicable.
+ indicates Service Charge applies
Dietary Restriction Abbreviation:

GF—does not contain Gluten, **D**—contains
Dairy, **N**—contains Nuts, **E**—contains egg
SF—contains shellfish, **VG**—vegan
& **V**—vegetarian

Served Meals

Choice of Salad, Dessert and Fresh Baked Rolls with Butter.
Freshly Brewed Coffee, Decaf, Herbal Tea Iced Water and Iced Tea.

Salad Selection

Petite Mixed Green Salad GF

Organic Greens with Tomatoes, Shredded Carrots and Diced Cucumber with Balsamic Dressing

Crimson & Blue Spinach Salad GF, D, V

Baby Spinach, Sliced Strawberries, Blueberries and Sliced Almonds, Garnished with Crumbled Goat Cheese D and Sweet and Sour Vinaigrette

Traditional Caesar Salad D, E

Crisp Heart of Romaine, Shaved Parmesan and Garlic Croutons, Caesar Dressing

Mediterranean Salad D, V

Romaine, Feta, Cucumber, Grape Tomatoes, Onion, Green Pepper, Artichoke, Olives and Greek Dressing

Entrees Selection

Grilled Chicken Breast | \$22.59+ per person GF

with Herb Butter Sauce, Boursin Mashed Potatoes and Green Beans

Pan Seared Chicken Marsala | \$22.59+ per person

with Mushroom Marsala Jus, Creamy Risotto and Seared Spinach

Chicken Picatta | \$22.59+ per person D, E

with Lemon, Basil and Caper Butter Sauce, Parsley New Potatoes and Charred Broccoli

Seared Salmon | \$27.59+ per person GF, D, E

with sauce béarnaise, Rice Pilaf and Seasonal Vegetables

Beef Tenderloin | \$36.59+ per person GF

with Demi Glaze, Roasted Potatoes and Haricot Vert



Contact Jayhawk Hospitality
conferences@ku.edu
785-393-8654

All Prices are Subject to Service Charge
and Sales Tax if applicable.
+ indicates Service Charge applies
Dietary Restriction Abbreviation:

GF—does not contain Gluten, D—contains
Dairy, N—contains Nuts, E—contains egg
SF—contains shellfish, VG—vegan
& V—vegetarian

Pan Seared Pork Chops | \$25.59+ per person
with a Sherry Sauce, Mashed Potatoes and Broccoli

Grilled Vegetable en Croute | \$20.59+ per person **D, V**
with Grilled Eggplant, Zucchini, Yellow Squash, Portabella Mushroom, Red Pepper,
Sweet Potato Puree and Roasted Tomato Coulis

Crimson Lentil Cake Napoleon | \$20.59+ per person **GF, VG**
with Chimichurri Sauce and Ratatouille

Side Selections

Choose one

Boursin Mashed Potatoes **GF, D**
Creamy Risotto **GF, D**
Rice Pilaf **GF, D**

Choose one

Seared Spinach **GF, D**
Charred Broccoli **GF, VG**
Seasonal Vegetables **GF, VG**

Dessert Selections

Choose one

New York Style Cheesecake topped with Strawberry **D, V, E**

Tiramisu Cake **D, V**

Lemon Cream Cake **D, V**

Chocolate Zebra Cake **D, V**



Contact Jayhawk Hospitality
conferences@ku.edu
785-393-8654

All Prices are Subject to Service Charge
and Sales Tax if applicable.
+ indicates Service Charge applies
Dietary Restriction Abbreviation:

GF—does not contain Gluten, **D**—contains
Dairy, **N**—contains Nuts, **E**—contains egg
SF—contains shellfish, **VG**—vegan
& **V**—vegetarian

DESSERT & SNACKS

Brownies | \$15.00+ per dozen **D, E, V**

Specialty Brownies | \$18.00+ per dozen **D, E, V**

Gourmet Cookies | \$16.00+ per dozen **D, E, V**

Rice Krispy Bars | \$15.00+ per dozen **D**

Frosted Cupcakes | \$28.00+ per dozen **D, V**

Sheet Cake | Basic Half Sheet (30-50 servings) \$38.00

Basic Full Sheet (60-100 servings) \$57.75

Customized Half Sheet \$53.50

Customized Full Sheet \$78.00

Premium Dessert Tray | \$6.10 per person

Pick 3:

Petit Fours, Lemon Tartlet, Mini Cannoli, Macarons, Truffles

Individual Bag

Pretzel | \$2.00+ each

Popcorn | \$2.00+ each

Snack Mix | \$2.00+ each

Trail Mix / \$3.00+ each

Potato Chips | \$2.00+ each

Chocolate Chip Cookie \$2.00 each



Contact Jayhawk Hospitality
conferences@ku.edu
785-393-8654

All Prices are Subject to Service Charge
and Sales Tax if applicable.
+ indicates Service Charge applies
Dietary Restriction Abbreviation:

GF—does not contain Gluten, **D**—contains
Dairy, **N**—contains Nuts, **E**—contains egg
SF—contains shellfish, **VG**—vegan
& **V**—vegetarian

Beverages

NON-ALCOHOLIC BEVERAGES

HOT BEVERAGE

- Starbuck's Pike Place Coffee** | \$47.25 serves 24
- Starbuck's Pike Place Decaf Coffee** | \$47.25 serves 24
- Hot Water with Herbal Tea** | \$22.00 per gallon serves 16
- Hot Chocolate** | \$30.00 serves 24
- Hot Cider** | \$20.00 serves 16

COLD BEVERAGE

- Iced Tea with Lemon** | \$19.50 per gallon serves 16
- Lemonade** | \$19.50 per gallon serves 16
- Fruit Punch** | \$19.50 per gallon serves 16
- Iced Water** | \$4.25 per gallon

- INFUSED WATER** | \$20.00 per gallon serves 16
- Choice of: Lemon,
Cucumber and Herb,
Strawberry, Lemon and Basil, or
Orange and Blueberries

- JAYHAWK GOURMET PUNCH** | \$22.00 per gallon serves 16
- Orange Juice, Pineapple Juice and Sierra Mist

INDIVIDUALS

- Orange Juice, Apple Juice or Cranberry Juice | \$2.59 each
- Bottled Water 16.9oz | \$2.00 each
- Soft Drinks 12oz can | \$2.00 each



Contact Jayhawk Hospitality
conferences@ku.edu
785-393-8654

All Prices are Subject to Service Charge
and Sales Tax if applicable.
+ indicates Service Charge applies
Dietary Restriction Abbreviation:

GF-does not contain Gluten, **D**-contains
Dairy, **N**-contains Nuts, **E**-contains egg
SF-contains shellfish, **VG**-vegan
& **V**-vegetarian

Bar options

Hosted and Guest Bar Options
Hosted Bar: Based on consumption
Guest Bar: Guests pay for drinks

Bartenders and Bar Set Up: \$95 per bartender for 2 hours.
One bartender per each 50 guests is recommended.
A minimum of \$250 beverage revenue is required for all bars.

BEERS

DOMESTIC

Bud Light and Michelob Ultra

LOCAL CRAFT / IMPORTED

Free State Copperhead Pale Ale, Free State Ad Astra, Boulevard Brewing Co. Wheat and Stella Artois

LIQUORS

HOUSE BRAND

Stoli Vodka
Gordon's Gin
Jim Beam Bourbon
Cutty Sark Scotch
Seagram's 7 Whiskey
Jose Cuervo Tequila
Bacardi Rum

PREMIUM BRAND

Tito Vodka
Bombay Sapphire Gin
Dewar's Scotch
Maker's Mark Bourbon
Crown Royal Whiskey
1800 Tequila
Captain Morgan Spiced Rum



Contact Jayhawk Hospitality
conferences@ku.edu
785-393-8654

All Prices are Subject to Service Charge
and Sales Tax if applicable.
+ indicates Service Charge applies
Dietary Restriction Abbreviation:

GF-does not contain Gluten, **D**-contains
Dairy, **N**-contains Nuts, **E**-contains egg
SF-contains shellfish, **VG**-vegan
& **V**-vegetarian

WINES

HOUSE

Cabernet Sauvignon, Chardonnay and Rosé

PREMIUM

Pinot Grigio, Pinot Noir, Chardonnay, Cabernet Sauvignon and Rosé

VARIETALS

WHITE WINES

Santa Carolina Reserva Chardonnay | *\$21.00 per bottle*

Georges Duboeuf Wildflower Chardonnay | *\$19.00 per bottle*

Pomelo Sauvignon Blanc | *\$20.00 per bottle*

Acrobat Pinot Gris | *\$24.00 per bottle*

Fleur de Prairie Rosé | *\$25.00 per bottle*

Seaglass Wine Co. Rose | *\$19.00 per bottle*

RED WINES

Smoking Loon Wine Co. Pinot Noir | *\$20.00 per bottle*

Georges Duboeuf Wildflower Pinot Noir *\$21.00 per bottle*

Georges Duboeuf Wildflower Merlot *\$19.00 per bottle*

Deloach Vineyards Heritage Reserve Merlot *\$22.00 per bottle*

Santa Carolina Reserva Cabernet Sauvignon *\$20.00 per bottle*

Z Alexander Brown Cabernet Sauvignon *\$29.0 per bottle*

SPARKLING WINES

Josh Cellars Prosecco *\$29.00 per bottle*

Bollicini Prosecco *\$24.00 per bottle*



Contact Jayhawk Hospitality
conferences@ku.edu
785-393-8654

All Prices are Subject to Service Charge
and Sales Tax if applicable.
+ indicates Service Charge applies
Dietary Restriction Abbreviation:

GF-does not contain Gluten, **D**-contains
Dairy, **N**-contains Nuts, **E**-contains egg
SF-contains shellfish, **VG**-vegan
& **V**-vegetarian