

PRIVATE EVENT MENU PACKAGES

SILVER PACKAGE

Course One

House Salad

Arcadia Greens Salad with red onion, diced tomato, and cucumbers. Served with your choice of dressing.

Course Two

(guests choose one entrée)

Rigatoni alla Bolognese

Rich sauce of ground beef and sweet Italian sausage with marinara, a touch of cream, pesto, and parmesan cheese. Finished with a scoop of fresh ricotta.

New England Cod

Topped with seafood stuffing and served over garlic mashed potatoes and sautéed vegetables. Finished with lemon beurre blanc.

Jamaican Jerk Chicken

Boneless, skinless, chicken thighs marinated in a tangy Caribbean rub, grilled, served over cajun rice with black bean corn salsa, and zesty chipotle aioli.

Pesto Pappardelle

Artichoke hearts, sun-dried tomato, kalamata olives, spinach, fresh mozzarella, pine nuts and pesto, served over pappardelle pasta

\$25.00 Per Person

GOLD PACKAGE

Course One

House Salad

Arcadia Greens Salad with red onion, diced tomato, and cucumbers. Served with your choice of dressing.

Course Two

(guests choose one entrée)

Rigatoni alla Bolognese

Rich sauce of ground beef and sweet Italian sausage with marinara, a touch of cream, pesto, and parmesan cheese. Finished with a scoop of fresh ricotta.

New England Cod

Topped with seafood stuffing and served over garlic mashed potatoes and sautéed vegetables. Finished with lemon beurre blanc.

Jamaican Jerk Chicken

Boneless, skinless, chicken thighs marinated in a tangy Caribbean rub, grilled, served over cajun rice with black bean corn salsa, and zesty chipotle aioli.

Pesto Pappardelle

Artichoke hearts, sun-dried tomato, kalamata olives, spinach, fresh mozzarella, pine nuts and pesto, served over pappardelle pasta

Bistro Steak

Slow Grilled and served with au poivre sauce, mashed potatoes and sautéed seasonal vegetables.

Course Three

Mini Dessert Shooters

Includes non-alcoholic beverages.

\$35.00 Per Person

DIAMOND PACKAGE

Course One

Circulating Appetizers

Truffle Mac 'n' Cheese Bites, Spinach Filo Triangles, and CSG Mini Meatballs
Subject to change on availability

Course Two

House salad

Arcadia Greens Salad with red onion, diced tomato, and cucumbers. Served with your choice of dressing.

Course Three

(guests choose one entrée)

Pan Seared Sea Scallops

Served over a shaved brussels sprout and roasted butternut squash risotto and sautéed vegetables. Finished with champagne beurre blanc and topped with heirloom tomato jam.

New England Cod

Topped with seafood stuffing and served over garlic mashed potatoes and sautéed vegetables. Finished with lemon beurre blanc.

Jamaican Jerk Chicken

Boneless, skinless, chicken thighs marinated in a tangy Caribbean rub, grilled, served over cajun rice with black bean corn salsa, and zesty chipotle aioli.

Pesto Pappardelle

Artichoke hearts, sun-dried tomato, kalamata olives, spinach, fresh mozzarella, pine nuts and pesto, served over pappardelle pasta

Grilled Filet Mignon

Roasted Potatoes, seasonal vegetables, and port demi-glacé.

Course Four

Mini Dessert Shooters

Includes non-alcoholic beverages.

\$50.00 Per Person

PRIVATE EVENT MENU PACKAGES

IN ADDITION, WE ALSO OFFER:

- Circulating Appetizers for an additional \$3.00 per person*
- Veggie Crudite for an additional \$3.00 per person*
- Fruit and Cheese Platter for an additional \$3.00 per person*
- Classic Antipasto Platter for an additional \$3.00 per person*
- Cupcakes for an additional \$3.00 per person*
- Upgrade to full dessert menu for an additional \$6.00 per person*
- Champagne Toast for an additional \$7.00 per person*

SMALL PRIVATE DINING AREA

Our intimate Private Dining Room comfortably accommodates up to 15 guests, perfect for a personalized dining experience.

- Seats up to 15 guests
- Fully enclosed for complete privacy
- Equipped with a monitor for seminars or presentations
- Flexible dining options: off-menu orders or select menu packages available

LARGE PRIVATE DINING AREA

For larger gatherings, our Large Private Dining Room can host between 25 and 50 guests, providing a spacious and exclusive setting.

- Seats up to 50 guests
- Customizable menu packages available
- Minimum spend required to reserve the space exclusively

GROUP PACKAGE REQUIREMENTS AND MINIMUM SPEND POLICY

Our group packages require a guaranteed minimum of 15 guests and a reservation of at least 2.5 hours in our private room. The minimum spend represents the amount that must be met during the duration of your event. All food and beverage purchases contribute toward meeting your minimum spend requirement. Please note that tax and gratuity are not included in this total.

In the event that your group does not meet the minimum spend, the difference will be charged to you in the form of a gift card, which can be used for future purchases at CSG.

LUNCHEON MINIMUM SPEND:

- Smaller Private Dining Room: \$300.00 per time window
- Larger Private Dining Room: \$1,000.00 per time window

DINNER MINIMUM SPEND:

- Smaller Private Dining Room: \$300.00 per time window
- Larger Private Dining Room: \$1,500.00 per time window

If your group wishes to utilize both time windows, the minimum spend will be doubled accordingly.

-SOFT DRINKS-

INCLUDED WITH GOLD AND
DIAMOND PACKAGE PRICE

<i>Lemonade</i>	<i>Coca-cola</i>
<i>Strawberry Lemonade</i>	<i>Ginger ale</i>
<i>Bottle of Pellegrino</i>	<i>Club Soda</i>
<i>Arnold Palmer</i>	<i>Tonic Water</i>
<i>Can Of Ginger Beer</i>	<i>Iced Tea</i>
<i>Shirley Temple</i>	<i>Diet Coca-cola</i>

-COFFEE & TEA-

INCLUDED WITH GOLD AND
DIAMOND PACKAGE PRICE

Hot Coffee

Hot Decaf Coffee

Single Shot Of Espresso

Double Shot Of Espresso

Herbal Tea

(ask your server to view our herbal tea variety)