Figge Events & Catering managed by Frontier Hospitality Group.

All Menus subject to 23% service charge and applicable sales tax.

Morning Mix

Executive Breakfast – 16
Scrambled eggs, sausage, bacon, breakfast potatoes, biscuits & gravy and sliced fresh fruit. Served with assorted juices and Kona Blend Coffee.

Classic Continental – 10
Seasonal fresh fruit and fresh baked pastries. Served with assorted juices and Kona Blend coffee.

The FIGGE Brunch – 18
Scrambled eggs, sausage, bacon, cheesy potatoes, fresh fruit, assorted pastries, hunter style green beans, chef carved ham, tossed salad and fresh baked rolls. Served with assorted juices and Kona Blend coffee.

Bennies & Waffles – 14
Chef prepared eggs benedict with savory garnishes. Golden waffles with assorted toppings.

Crepe Station – 10
Chef crafted crepes with assorted sweet & savory toppings.

Bloody Mary Bar – 17
Carafe of zesty bloody mary served with salt rimmed glasses and a hearty garnish tray.

Mimosas – 15
Carafe of Champagne and orange juice served with sugar rimmed glasses & garnished with cherries.

Spiked Coffee Bar – 7
Kona Blend coffee with an assortment of coffee liqueurs, whipped cream and garnishes. *3 Hour Limit

Breaks

Energizer – 9
Red Bull energy drink, nuts, assorted Nature Valley granola bars & fresh sliced fruit.

Refresh – 8
Fresh vegetables, pita chips, homemade hummus and assorted domestic meats & cheeses.

Chocolate Craze – 7
Signature chocolate chip cookies, brownies and mini candy bars.

Sweet & Salty – 7
Seasoned popcorn, mini candy bars, Gardettos and assorted cookies.

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**A La Carte**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit (per person) - Whole, Sliced or Individual Cups</td>
<td>3</td>
</tr>
<tr>
<td>Cinnamon Rolls (per half dozen) - 12</td>
<td></td>
</tr>
<tr>
<td>Nature Valley Granola Bars (per person) - 2.50</td>
<td></td>
</tr>
<tr>
<td>Dessert Bars (per half dozen) - 12 Brownies, Lemon, Pumpkin, Chocolate Chip</td>
<td></td>
</tr>
<tr>
<td>Cookies (per person)</td>
<td>2.50</td>
</tr>
<tr>
<td>Muffins (per half dozen)</td>
<td>10</td>
</tr>
<tr>
<td>Donuts (per half dozen)</td>
<td>10</td>
</tr>
<tr>
<td>Pastries (per half dozen)</td>
<td>12</td>
</tr>
<tr>
<td>Gardettos (per 25 people)</td>
<td>35</td>
</tr>
</tbody>
</table>

**Beverages**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Continuous Beverage Service - 10 per person Coffee, Soft Drinks, Assorted Hot Tea, Water and Iced Tea</td>
<td></td>
</tr>
<tr>
<td>Bottled Juices - Apple, Orange and Cranberry - 2.50</td>
<td></td>
</tr>
<tr>
<td>Red Bull</td>
<td>5</td>
</tr>
<tr>
<td>Coffee by the gallon</td>
<td>35</td>
</tr>
<tr>
<td>Iced Tea by the gallon</td>
<td>18</td>
</tr>
<tr>
<td>Coffee by the gallon</td>
<td>35</td>
</tr>
<tr>
<td>Iced Tea by the gallon</td>
<td>18</td>
</tr>
</tbody>
</table>
Plated Salads & Sandwiches – 14

225 Club
Ham, smoked turkey, Applewood smoked bacon, cheddar, provolone, lettuce and tomato on grilled sourdough parmesan bread. Served with lattice chips.

Pretzel Turkey Sandwich
Smoked turkey, Applewood smoked bacon, Provolone, spring greens and tomato on a soft pretzel bun. Served with a side of Boetje’s Mustard Mayo and lattice chips.

Turkey BLT Wrap
Tomato tortilla filled with smoked turkey, Applewood smoked bacon, shredded lettuce, provolone cheese and tomato. Served with lattice chips.

1/2 Gourmet Grilled Cheese & Soup
Havarti, Cheddar and Boursin cheese on grilled sourdough and served with a cup of creamy tomato dill soup.

Apple Chicken Chop Salad
Mixed greens tossed with balsamic vinaigrette, candied pecan, Applewood smoked bacon, dried cranberry and granny smith apple. Finished with Bleu cheese crumbles and grilled chicken. Served with toasted garlic bread.

Bleu Cheese Steak Salad
Spinach, grape tomatoes, red onions, avocado, Bleu cheese, a tender medium rare steak and balsamic dressing. Served with toasted garlic bread.

Southwest Chicken Salad
Mixed greens, red onion, diced tomato, avocado, roasted corn and black bean salsa, grilled chicken and southwest cilantro dressing.

Greek Salad
Romaine lettuce, diced tomatoes, Kalamata olives, roasted red peppers, onion, cucumber and tzatziki dressing. Served with grilled pita bread.

Hot Plated Lunch – 16
All hot plated lunches served with a mixed green salad drizzled with balsamic dressing.

Chicken Picatta
Sautéed chicken breast with lemon and caper sauce. Served with wild rice blend and broccoli.

Shrimp Andouille Tortellini
Cheese tortellini, sautéed shrimp, andouille sausage, grape tomatoes, broccoli and creamy alfredo sauce.

Pan Seared Grouper
Tender seared grouper filet with roasted red pepper buerre blanc. Served with wild rice blend and seasonal vegetables.

Sirloin
Top sirloin grilled to perfection then topped with mushroom demi glaze. Served with roasted red potatoes and asparagus.

Tomato Dill Soup by the Cup - 3

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Lunch Buffets

**Butcher Block Buffet – 16**
Sliced turkey, ham, roast beef, assorted domestic cheeses, assorted fresh breads, lattice chips, soup or salad and completed with signature fresh baked cookies.

**Hot Lunch Buffet – 20**
*Choose Two Entrées*
- Chicken Breast with a light lemon caper sauce
- Roasted Pork Loin
- Dijon Pork Chop
- Baked Cod with a citrus buerre blanc
- Chicken Spinach Penne Pasta
- Smothered Sirloin Tips

*Choose One Salad*
- Mixed Green Salad
- Caesar Salad
- Greek Salad

*Choose Two Accompaniments*
- Honey Glazed Carrots
- Seasonal Vegetables
- Hunter Style Green Beans
- Mashed Potatoes with Gravy
- Wild Rice
- Garlic Roasted Red Potatoes

**The Harvester – 18**
*Choose Two*
- Barbeque Chicken
- Brisket
- Pulled Pork
Accompanied with our famous cole slaw, gourmet mac n’ cheese and brownies

**Going Green Buffet - 17**
Cucumber, tomato and red onion salad tossed in herb champagne vinaigrette, Farro, corn, and green bean salad with lemon tahini dressing, wild rice blend, Chicken Picatta, Italian sausage and Tomato Penne, roasted red peppers, kale, crushed tomatoes and black olives.

**Katz Buffet - 20**
Caesar Salad, Caprese Salad, Hummus, Bread, Chicken Spendini (skewers of panko encrusted chicken, grilled with herbs and lemon) and Creamy Sundried Tomato Risotto.

**Boxed Lunches – 12**
*Choose specific selections or order an assortment*
- Smoked Turkey BLT Wrap
- Roasted Turkey Sandwich
- Veggie Wrap
- Honey Glazed Ham Sandwich
- Deli Club Wrap
- Roast Beef Sandwich
Served with a signature fresh baked cookie, Vicky’s chips, whole fruit and bottled water.
**ARTIST DINNER BUFFET**

28 Per Person  
Minimum 25 People  
Served with fresh baked artisan rolls and compound butter

**SALADS**  
Choose Two  
Mixed Greens • Caesar Salad • Greek Salad • Plantation Salad

**ENTRÉES**  
Choose Two  
Chef Carved Roast Beef • Chicken Picatta • Baked Cod with Citrus Buerre Blanc • Roasted Pork Tenderloin with Boetje’s Cream Sauce • Tri Color Cheese Tortellini • Herb Baked Chicken  
*Add Prime Rib as 2nd Option for 6 per person*

**VEGETABLES**  
Choose Two  
Honey Glazed Carrots • Vegetable Medley • Hunter Style Green Beans • Steamed Broccoli

**ACCOMPANIMENTS**  
Choose One  
Garlic Roasted Red Potatoes • Creamy Mashed Potatoes with Gravy • Wild Rice • Cheesy Cheddar Potatoes • Gourmet Cellentani Mac n’ Cheese
## Curator Dinner Buffet

34 Per Person  
Minimum 25 People  
Served with fresh baked artisan rolls and compound butter

### Salads

**Choose Two**  
- Mixed Greens  
- Caesar Salad  
- Greek Salad  
- Plantation Salad

### Entrées

**Choose Two**  
- Chef Carved Prime Rib  
- Lemon Dill Salmon  
- Blackened Chicken Andouille Tortellini  
- Rosemary Pork Loin  
- Creamy Sundried Tomato Chicken Breast

### Vegetables

**Choose Two**  
- Roasted Carrots & Parsnips  
- Vegetable Medley  
- Roasted Butternut Squash  
- Steamed Broccoli

### Accompaniments

**Choose One**  
- Garlic Roasted Red Potatoes  
- Creamy Mashed Potatoes with Gravy  
- Wild Rice  
- Cheesy Cheddar Potatoes  
- Gourmet Cellantani Mac n’ Cheese

### Desserts

- Chocolate Mousse and New York Cheesecake
**Director Dinner Buffet**

40 Per Person  
Minimum 25 People  
Served with fresh baked artisan rolls and compound butter

**SALADS**  
Choose Two  
- Mixed Green Salad  
- Caesar Salad  
- Greek Salad  
- Plantation Salad  
- Orange Strawberry Spinach Salad

**ENTRÉES**  
Choose Two  
- Chef Carved Beef Tenderloin Filet  
- Grilled Chicken with Charred Tomato Sauce  
- Pan Seared Grouper with Roasted Red Pepper Buerre Blanc  
- Gouda and Arugala Stuffed Pork Loin

**VEGETABLES**  
Choose Two  
- Ratatouille  
- Roasted Asparagus  
- Steamed Broccolini with Garlic Butter

**ACCOMPANIMENTS**  
Choose One  
- Creamy Parmesan Risotto  
- Tri Color Roasted Potatoes  
- Gnocchi with Herb Cream Sauce

**DESSERTS**  
- Chocolate Grand Marnier Mousse  
- Lemon Mascarpone Cake with Fresh Berries
**COMPOSED PLATES**

All composed plates are served with a mixed green salad drizzled with balsamic dressing, roasted red potatoes, vegetable medley and fresh baked artisan rolls with compound butter.

- **Airline Chicken with Charred Tomato Sauce 23**
  Tender chicken breast grilled and topped with a robust sauce of charred tomatoes, onion, garlic, basil and olive oil

- **Filet Mignon 34**
  Grilled tenderloin filet with cognac pepper sauce

- **Prime Rib 30**
  Served with creamy, house-made horseradish

- **Ribeye 30**
  Grilled ribeye steak with caramelized onion demi-glace

- **Pork Tenderloin 26**
  Grilled Pork Tenderloin with Brown Sugar Jack Daniel's glaze

- **Grilled Halibut 32**
  Grilled Halibut with a classic buerre blanc sauce

- **Grilled Salmon 26**
  Grilled Salmon filet with lemon and dill compound butter

**DUET PLATES**

- **Filet & Lobster Fettucini 42**
  Grilled tenderloin filet paired with fettucini with lobster cream sauce and fresh poached lobster tail. Served with roasted sculpted carrots.

- **Sirloin and Creamy Sundried Tomato Chicken Breast 32**
  Grilled sirloin steak and sautéed chicken breast with sundried tomato and herb cream sauce. Served with wild rice and roasted asparagus.
Vegetarian, Vegan & Gluten Free

Vegetable Napoleon* 20
Layers of yellow squash, zucchini, peppers, portabella mushrooms, spinach, and polenta with white wine and tomato broth

Tortellini 23
Cheese tortellini with spinach and tomato cream sauce

Angel Hair Primavera 20
Angel hair pasta, sautéed vegetables, basil and white wine garlic sauce

Sundried Tomato and Rosemary Polenta Cakes 20
Pan seared polenta cakes with grilled vegetables and brie cream sauce

Quinoa Portabella* 20
Portabella mushroom cap stuffed with grilled vegetable quinoa pilaf, toasted breadcrumbs and charred tomato broth

Eggplant Parmesan 23
Portabella mushroom cap stuffed with grilled vegetable quinoa pilaf, toasted breadcrumbs and charred tomato broth (Only available with orders of 3 or more)

Desserts

Cheesecake 7
Grand Marnier Chocolate Mousse 6
Lemon Mascarpone Cake 8
Double Chocolate Cake 7
Chocolate Covered Strawberries 2
Truffles 3
Strawberry Dessert Skewers 4
Hors d’Oeuvres

Two - 10 | Three - 12 | Four - 15 | Five - 17 | Six - 20

**Cold**
- Assorted Mini Finger Sandwiches
- Endive Leaf with Chicken Salad
- Strawberry Dessert Skewer
- Antipasto Skewer w/ Balsamic Reduction
- Grilled Vegetable Skewer w/ Basil Pesto
  - Assorted Fresh Fruit
  - Domestic Cheeses
  - Hummus Display
- Assorted Fresh Vegetables
- Watermelon Feta Bites
- Boursin Stuffed Peppadews
- Caramelized Bacon
- Bruschetta

**Hot**
- Pot Stickers
- Prosciutto Wrapped Asparagus
- Four Cheese Mushrooms
- Chicken Satay
- Sausage Stuffed Mushrooms
- Crab Stuffed Mushrooms
- Chicken Bacon Bites with Asian Barbeque Sauce
- Bacon Wrapped Dates Stuffed with Boursin Cheese
- Crab Cakes with Remoulade
- Mango Habanero Meatballs
- Baked Brie

**Butler Passed Hors D’oeuvres (price per piece)**
- Shrimp Shooters 4
- Gazpacho Shooters 3
- Rosemary Lamb Lollipops 6
- Grilled Chicken and Red Pepper Hummus Pita 3
- Seared Ahi Tuna Wonton with Pineapple Salsa 4

**A La Cart (price per 50 pieces)**
- Shrimp Cocktail 185
- Smoked Salmon with Accompaniments 185
Reception Stations

Two - 20 | Three - 25 | Four - 30 | Five - 35 | Six - 40

**Shaved Prime Rib Sandwiches**
Chef Shaved Prime Rib, Mini Brioche Buns, Assorted Accompaniments & Sauces

**Smoked Brisket Station**
Smoked Brisket, Mini Brioche Buns, Assorted Accompaniments and Housemade Signature Barbeque Sauces

**Flatbread Pizzas**
Assorted Gourmet Flatbread Pizzas

**Domestic & Imported Meat and Cheese Boards**
Assorted Domestic and Imported Cheeses, Meats and Crackers displayed as a Charcuterie Board Station

**Build-Your-Own Bruschetta Station**
Rich Bruschetta drizzled with a Balsamic Glaze, Fresh Buffalo Mozzarella, Goat Cheese Spread, Boursin Spread and Toasted Crostinis

**Mashed Potato Bar**
Creamy Whipped Potatoes, Cheddar Cheese Bacon, Scallions, Sour Cream, Butter, and other Assorted Toppings

**Popcorn Bar**
Choose Three Flavors: Cheddar • Caramel • Jalapeno
Cheddar • White Cheddar • Seasoning Salt • Sea Salt & Cracked Pepper • Butter • Kettle Corn

**Crepe Station**
Chef made Crepes with Sweet and Savory Accompaniments

**Slider Station**
Beef, Veggie, Pulled Pork, Toppings, Mini Brioche Buns and Assorted Garnishes

**Chef Tossed Salad Station**
Assorted Greens, Cheeses, Garden Vegetables, Assorted Toppings and Dressings

**Gourmet Mac n' Cheese Bar**
Cellantani Pasta in Cheese Sauce, Bacon, Peas, Parmesan, Bread Crumbs, Fried Onions, Green Onion, Ketchup, Sriracha and Tobasco for toppings

**Pastabilities**
Choose Two Noodles: Fettucine • Penne • Tortellini • Cellantani • Spaghetti
Choose Two Sauces: Alfredo • Marinara • House
Choose Two Meats: Meatballs • Grilled Chicken • Italian Sausage • Pepperoni
Mix-Ins: Sundried Tomatoes • Spinach • Broccoli • Parmesan • Mushrooms • White Onions • Served with Garlic Breadsticks.

**Fresh Fiesta Station**
Grilled Fajita Chicken, Spicy Pork, Grilled Steak, Warm Flour Tortillas, Salsa, Sour Cream, Pico de Gallo, Cilantro, Diced Onion, Tomato, Cheddar Cheese, Tortilla Chips and Queso.

**Wok This Way**

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**Beverages**

**By The Glass**

<table>
<thead>
<tr>
<th>Premium Brands 8+</th>
<th>Domestic Beer 4+</th>
</tr>
</thead>
<tbody>
<tr>
<td>Call Brands 7+</td>
<td>Craft Beer 5+</td>
</tr>
<tr>
<td>Cognacs &amp; Cordials 7+</td>
<td>Soft Drinks 2.50</td>
</tr>
<tr>
<td>Wine 7+</td>
<td></td>
</tr>
</tbody>
</table>

**Open Hosted Bar**

*Premium Package*

- 12 per person for the first hour | 10 per person for hours 2-4 | 6 per person for five or more hours
- Domestic, Craft & Imported Beer and Wine by the Glass
- Grey Goose • Barcardi • Captain Morgan • Bombay Sapphire • Jack Daniel’s • Crown Royal • Maker’s Mark • Johnny Walker Red Label • Jameson • Patron • Amaretto Disaronno • Kahlua • Bailey’s

*Call Package*

- 10 per person for the first hour | 8 per person for hours 2-4 | 5 per person for five or more hours
- Domestic Beer and Wine by the Glass
- Tito’s Vodka • UV Blue • Barcardi • Tanqueray • Captain Morgan • Malibu • Seagrams 7 • Jim Beam • Dewars • Jose Cuervo Gold • Amaretto Disaronno • Bailey’s

**Bloody Mary Bar - 17 per carafe**

Carafe of zesty bloody mary served with salt rimmed glasses and a hearty garnish tray.

**Mimosas - 15 per carafe**

Carafe of Champagne and orange juice served with sugar rimmed glasses & garnished with cherries.

**Spiked Coffee Bar - 7 per person**

Kona Blend coffee with an assortment of coffee liqueurs, whipped cream and garnishes. *3 hour limit*
WINE

Celebratory
La Marca Prosecco – 30/Btl
Cupcake Moscato D’Asti – 25/Btl

Decoy
Chardonnay • Cabernet Sauvignon or Blanc •
Red Blend • Cupcake Moscato
39/Btl

Chole Wine Collection
Red #249 • Pinot Grigio • Chardonnay •
Pinot Noir • Cupcake Moscato
33/Btl

Dark Horse
Cabernet Sauvignon • Red Blend •
Chardonnay • Pinot Grigio • Reisling
27/Btl

Keg Beer
Approximately 125 16oz. glasses
300 per Keg
Miller Lite • Bud Light • Coors Light
Craft, Imported & Local Kegs Available - Inquire for Pricing

Unlimited Soda Packages
Up to 100 people 175 | 101 - 200 people 225 | 201 and up 275

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ALL MENUS SUBJECT TO 23% SERVICE CHARGE AND APPLICABLE SALES TAX.