



PRIVATE ROOM HOLIDAY PARTY MENU

4 HOUR OPEN BAR, ONE HOUR OF TAPAS

Guacamole & Chips, Meatballs, Garlic Shrimp, Chickpeas & Spinach,
Pulled Pork Tostones, Organic Chicken Empanadas, New Orleans
Mussels, Ham Croquettes,
& Fish Tacos

FAMILY STYLE DINNER

CHOICE OF SALAD

MESON SALAD (GF)

Field Greens, Granny Smith Apples, Red Onions, Tomatoes, Gorgonzola
Cheese, Caramelized Walnuts and Dried Cranberries, Shallot
Champagne Vinaigrette

BIG FAT GREEK SALAD

House Made Hummus, Baby Arugula, Baby Spinach, Cucumbers,
Pepperoncini peppers, Kalamata Olives, Onion, Tomato, Feta,
Pita Bread. Balsamic Vinaigrette

CHOICE OF ONE

Chicken Penne Vodka, Spanish Chicken, Spanish Rice, Shrimp Cavatelli

CHOICE OF MEAT ONE

Angus Boneless Short Ribs, Certified Angus NY Strip Steak

CHOICE OF SEAFOOD ONE

Wild Salmon, Mediterranean Sea Bass, Spanish Style Jambalaya

CHOICE OF 2 ACCOMPANIMENTS

Seasonal Vegetables, Roasted Garlic Mashed Potatoes, Spanish Rice

DESSERT CHOICE OF 2

Fresh Fruit, Tres Leches Cake, Chocolate Lava Cake

SUNDAY THROUGH THURSDAY: \$ 69 PER PERSON



**FRIDAY AND SATURDAY: \$ 89 PER PERSON
PRICE EXCLUDED CT SALES TAX AND SERVICE CHARGE**