



We offer a tradition of hospitality and excellence that is unmatched. Our professional staff is dedicated to helping you plan a stress free customizable and unforgettable event. Our culinary team is dedicated to excellent and fresh menus that will surely wow you and your guests.

Our Event Specialists will work with you to propose the best selections and options that will not only suit the feel of your event but will also fit within your budget. Your Event Specialist will assist in the planning, day of timeline and coordinate with any of your outside vendors to assure that your event is flawless.

The Oscar Event Center and The Oscar Station both offer unique settings very different from each other. The Oscar Event Center offers high ceilings, wood beams and a grand staircase while The Oscar Station offers a more industrial look with an amazing bar, open air patio and a beautifully landscaped lawn area. Both venues offer additional accents that will make either “Oscar” the perfect setting.

All events are scheduled for 4 hours and include the setup of room, linen underlays*, linen napkins*, flatware, china & glassware needed. Wedding receptions also include cake cutting service and bridal champagne toast.

All events will have a Minimum Spending Requirement (plus sales tax & service fee) based on the space needed for your event.

Menu options are endless and all customizable, but please enjoy reviewing some of our favorites.

*please ask your Event Specialist for color options



HOSTED BAR PACKAGES

One Bartender included per package - Additional bartenders required 1 per 75 guests.

HOSTED BAR #1

4 Hours

House Wine, Domestic Beer, Soda, Juice

HOSTED BAR #2

4 Hours

House Wine, Imported & Domestic Beer, Soda, Juice

HOSTED CALL BRANDS BAR

4 Hours

Call Brand Liquors, House Wine, Imported Beer,
Domestic Beer, Soda, Juice

HOSTED TOP SHELF BAR

4 Hours

Top Shelf Brand Liquors, Call Liquors, House Wine,
Elevated Wines, Imported Beer, Domestic Beer, Soda,
Juice

NON ALCOHOLIC BAR

4 Hours

Soda & Juice

Upgrade Hosted Bar Package #1, #2, or Call to Include the Elevated Wine Upgrades

BEVERAGE LIST

The following is a list of our beverages that are featured in our bar packages.

DOMESTIC BEER

Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light
Beer selection subject to change and additional options may be available

IMPORT/CRAFT BEER

Corona, Local 4-6 Craft Seasonals, 1 Seltzer
Beer selection subject to change and additional options may be available

HOUSE WINE

Chardonnay, Riesling, Moscato
Pinot Grigio, Shiraz Cab, Merlot, Pinot Noir

ELEVATED WINE

Hess Shiretail Collection: Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon

CALL LIQUOR

Wheatley Vodka, Buckeye Vodka, Bacardi, Corazon Tequila, Seagrams Gin, Seagrams 7,
Canadian Club, Fireball, Evan Williams, Captain Morgan, Grande Amber Brandy, Dewars White Label

TOP SHELF LIQUOR

Buffalo Trace, Jack Daniels, Titos, Tanqueray, Crown Royal, Makers Mark,
Bulleit, Hennessey, Corazon Tequila

-Premium Customizable Bar Available Upon Request-

SODA & JUICE

Coke Products & Juice : Orange, Grapefruit, Cranberry

*Menu Selections and pricing are subject to change.
A 23% service charge and 6.50% sales tax will be added to all items.*



BAR BY CONSUMPTION

Paid by Client. Bartender Fees Applicable

BEER

DOMESTIC BOTTLED BEER

IMPORTED BOTTLED BEER

DOMESTIC DRAFT BEER

IMPORTED DRAFT BEER

MIXED DRINKS

CALL

TOP SHELF

PREMIUM

PREMIUM SELECT

WINE/CHAMPAGNE

HOUSE WINE (per glass)

HOUSE WINE (per bottle)

HOUSE CHAMPAGNE (per bottle)

ELEVATED WINE

HESS SHIRTAIL CHARDONNAY (per glass)

HESS SHIRTAIL SAUVIGNON BLANC (per glass)

HESS SHIRTAIL PINOT NOIR (per glass)

HESS SHIRTAIL CABERNET SAUVIGNON (per glass)

NON-ALCOHOLIC DRINKS

SODA

BOTTLED WATER

JUICE

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THE
Oscar
EVENT CENTER & STATION
AT JUNGLE JIM'S INTERNATIONAL MARKET

PASSED APPETIZERS

50 pieces (1 option)
100 pieces (2 options)
200 pieces (4 options)

CHICKEN

ORANGE GINGER CHICKEN
Scallion Pancake, Sesame

CHICKEN & PIMENTO CHEESE EGG ROLL
Bacon Aioli

FRIED CHICKEN & WAFFLE
Togarashi Honey Sauce, Peanuts

KOREAN HOT CHICKEN FLATBREAD
Pineapple, Cilantro, Sesame Seeds

BEEF

STEAK AND POTATO ROULADE
Marinated Flank Steak, Mini Fries, Smoked Ketchup (GF)

SHORT RIB SLIDER
Gougere, Black Pepper Aioli, Bacon Jam, Kerrygold Skellig Sweet Cheddar

BEEF & BROCCOLI NEGIMAKI
Smoked Soy Sauce, Miso Glazed Pineapple

CONEY EGG ROLL
Yellow Mustard & White Onion

PORK

BACON WRAPPED BALSAMIC ONIONS
Smoked Blue Cheese (GF)

GOETTA TOAST
Grain Mustard Aioli, Roasted Apples

CHERRY BBQ PORK
Polenta Cake, Radish Slaw (GF)

PORK BELLY EN CROUTE
Green Tomato Relish

SEAFOOD

SHRIMP CROQUETTES
Smoked Paprika, Aioli

FIRECRACKER SHRIMP
Rice Cake, Miso Pineapple

OAK SMOKED SALMON
Yukon Latke, Chive Mouse, Cured Egg (GF)

GRILLED SHRIMP TOSTADA
lime aioli

VEGETARIAN

SPINACH & ARTICHOKE CAKE
Artichoke Tempura & Lemon Aioli

APPLE AND GOAT CHEESE TARTLET
Caramelized Onion

FRIED MUSHROOM CROSTINI
Remoulade, Grilled Coleslaw

CAPRESE SALAD CROSTINI
balsamic glaze

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COLD A LA CARTE APPETIZERS

THE JUNGLE VEGETABLE CRUDITE

SMALL (serves 25 guests) LARGE (serves 50 guests)

FRESH FRUIT DISPLAY

SMALL (serves 25 guests) LARGE (serves 50 guests)

IMPORTED AND DOMESTIC CHEESE DISPLAY

SERVED WITH SEASONAL JAM, ASSORTED CRACKERS, AND BREADSTICKS

SMALL (serves 25 guests) LARGE (serves 50 guests)

CHEESE & CHARCUTERIE

PER TABLE (served with Assorted Crackers & Breadsticks)

Serves 8 Guests

CARVED MINI SANDWICH DISPLAY

Serves 25

BEEF TENDERLOIN

ROASTED TURKEY

ROASTED PORK LOIN

Menu Selections and pricing are subject to change.

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COLD A LA CARTE APPETIZERS

Serves 25 guests

SMOKED SALMON

Served with Crostini, Dill Cream Cheese, Capers, Egg Yolk, Egg White, Cucumber, Red Pepper, Red Onions & Lemon

SHRIMP COCKTAIL

Traditional - with Lemon, Garlic, Wine

Served with Cocktail Sauce

CAPRESE SALAD SKEWERS

Jungle Jim's Fresh Mozzarella, Grape Tomatoes, Basil & Balsamic Reduction

HUMMUS TRIO

*ROASTED BELL PEPPER, BLACK BEAN, SPINACH & GARLIC
SERVED WITH HOUSEMADE PITA CHIPS*

SALSA TRIO

*MEDIUM, BLACK BEAN & CORN SALSA
SERVED WITH HOUSEMADE TORTILLA CHIPS*

PINWHEEL PLATTER

Choose One

ROAST BEEF, TURKEY, MEDITERRANEAN, B.L.T., SOUTHWESTERN (VEGETARIAN)

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HOT ALA CARTE APPETIZERS

Serves 25 guests

HOT DIPS *(Choose One Flavor)*

Served with Housemade Pita or Tortilla Chips

SPINACH & ARTICHOKE, BUFFALO CHICKEN, SMOKED GOUDA & BACON

COCKTAIL MEATBALLS *(Choose One Flavor)*

BBQ, CHIMICHURRI, TERIYAKI

BONELESS BUFFALO CHICKEN WINGS

(Served with Blue Cheese Dressing & Celery)

STUFFED MUSHROOMS *(Choose One Flavor)*

RICOTTA & HERB, SHRIMP & CRAB

STUFFED REDSKINS *(Choose One Flavor)*

LOADED POTATOES, SPINACH & ARTICHOKE

BEEF EMPANADAS

Served with Chimichurri Sauce

TURKISH CHICKEN KABOBS

Harissa, Herbs, Garlic, Lemon & Cumin Rubbed Chicken Skewers with a Cucumber Yogurt Sauce

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HORS D'OEUVRE STATIONS

Serves 50 guests

CHARCUTERIE STATION

Assorted Cubed Cheese, Assorted Imported Cheese, Antipasto Salad, Marinated Mushrooms, Spinach and Parmesan Dip, Spinach Hummus, Italian Relish, Spanish Chorizo, Mortadella, Pates, Vegetable Crudite, Assorted Olives and Nuts, Roasted Chickpeas, Manchego Marcona Almond Savory Cheesecake, Grilled Bread, Crackers, Pitas
Items change seasonally

DIPS AND SPREADS STATION

Hot Spinach & Artichoke Dip, Hot Smoked & Bacon Gouda Dip, Beef & Onion Dip, Roasted Red Bell Pepper Hummus, Black Bean Hummus, Spinach and Garlic Hummus, Medium Salsa, Black Bean Salsa, Spicy Corn Salsa

GRILLED CHEESE STATION

Tomato Bisque Soup Shooter with Cracked Pepper and Fennel Smoked Gouda, Bacon & Avocado, Pepper Jack, Carnita, & Pickled & Red Onion Fontina, Spinach, & Tomato

SLIDERS AND FRIES STATION

Cheese Cones - Classic Cincinnati Chili Cheese Coney w/ Minced Onion on the Side
Beef Slider - Flame Broiled Ground Chuck Slider w/ Cheese and Dill Pickle
Country Fried Chicken Slider with Chow Chow and Aioli
Hand Cut Fries with Ketchup, Sriracha Aioli, and Cheese Sauce

Menu Selections and pricing are subject to change.

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HORS D'OEUVRE STATIONS

*Serves 50 guests
Continued*

ASSORTED BREAD STATION

Assorted breads : Pretzel, Sliced French Baguettes, Rosemary Focaccia, Sourdough, Multi Grain, Buttermilk Biscuits with a Variety of Butters & Accoutrements: Caramelized Shallot & Red Wine Butter, Sundried Tomato & Herb Butter, Whipped Butter, Olive Oil, Balsamic Vinegar, Roasted Garlic Bulb & Beer Cheese Breads change seasonally

BEER CHEESE & PRETZEL STATION

*Ohio Beer Cheese with Pretzel Bread, Pretzel Stir Fry with Cheese Curds & Fried Garlic.
Goetta Egg Rolls with Bavarian Mustard*

FRENCH FRY STATION

*Hand Cut Idaho Fries, Cincinnati Chili, Mornay Cheese Sauce, Ranch, Bacon Bits, Green Onions.
Tossed in your favorite seasonings: Cajun, Smoked Salt, BBQ, Tajin, Aleppo*

BONELESS WING STATION

Choose 3 Sauces

Buffalo

Thai

Lemon Pepper

Chipotle BBQ

Garlic Parmesan

Served with Ranch, Blue Cheese, Carrots, Celery, Saratoga Chips

NACHO STATION

Tricolor Tortilla Chips with Sour Cream, Housemade Pico de Gallo, Guacamole, Jalapenos, Red Onions, Cotija Cheese, Jungle Queso, Mornay sauce, Tomatoes, Bacon Bits, Black Olives, Cilantro, Black Beans, Fajita Chicken, Taco Beef, Chorizo

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HORS D'OEUVRE STATIONS

*Serves 50 guests
Continued*

MEDITERRANEAN STATION

*Roasted Red Pepper Hummus, Turkish Chicken Kabobs, Pesto & Tomato Bruschetta, Assorted Olives,
Marinated Mushrooms, Balsamic Marinated Onions, Lemon Roasted Cashews
Served with Pita Chips and Grilled Bread*

LATIN AMERICAN STATION

*Peruvian Street Corn, Tostones, Beef Empanadas with Chimichurri Sauce,
Black Bean Tamales, Assorted Salsa, Tortilla Chips*

SUSHI AND SPRING ROLL STATION

Vietnamese Shrimp Spring Roll with Hoisin Peanut Sauce

SEAFOOD STATION

*Smoked Salmon Display, Shrimp Ceviche with Tortilla Chips, Ahi Tuna,
Oysters on the Half Shell with Mignonette, Grilled Octopus Salad*

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ENTREE STATIONS

All Stations Serve 50 Guests - Chef attended stations not intended for groups over 50

MADE TO ORDER PASTA STATION

(Chef Attended)

Penne Pasta and Bow Tie

*Italian Sausage, Chicken, Shrimp, Zucchini, Tomatoes, Sun Dried Tomatoes, Onions, Bell Peppers, Mushrooms, Artichokes, Pesto, Spinach, Marinara and Alfredo
Parmesan Cheese and Garlic Bread*

MADE TO ORDER PAD THAI STATION

(Chef Attended)

Custom made Pad Thai with choices of Rice Noodle, Shrimp, Chicken, Tofu, Bean Sprouts, Carrots, Peanuts, Cilantro, Chili Paste, Daikon, Red Chillies, Ginger, Garlic, Eggs, Scallions

MAC AND CHEESE STATION

Jungles Award Winning Mac and Cheese

Smoked Gouda Mac and Cheese

BBQ Chicken, Goetta, Bacon Bits, Green Onions, Caramelized Onions, Sauteed Peppers, Tabasco, Goldfish, Cool Ranch Doritos

CHICKEN AND WAFFLE STATION

Belgian Waffles

Country Fried Chicken Breast, Hickory Smoked Chicken Breast

Nashville Hot Honey Sauce, Mornay Sauce, Green Onions

Fried Leeks, Smoked Bacon Bits, Assorted Hot Sauce from our Store

Southern Succotash, Sauteed Peppers

Cornbread with Maple Butter and Orange Marmalade

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ENTREE STATIONS

All Stations Serve 50 Guests - Chef attended stations not intended for groups over 50

SPANISH STATION

Paella, Grilled Zucchini & Squash, Manchego Cheese, Assorted Olives, Marcona Almonds, Gazpacho Shooters, Iberico Chorizo

AFRICAN STATION

Soya Rubbed Chicken Kabobs, Greens, Follof Rice, Grilled Corn, Baby Roasted Tomatoes, Sweet Potatoes, West African Okra Soup, Pickled Carrots, Cornbread

ASIAN STATION

Beef Bulgogi, Herbed Jasmine Rice, Orange Ginger Chicken, Vegetable Medley, Kimchi, Yum-Yum Sauce, Dumplings, Kung Pao Walnuts



CARVING STATION

Each Station serves 50 Guests (Chef Attended \$75 fee per Chef)

PRIME RIB

With Horseradish Sauce and Au Jus

ROASTED TURKEY BREAST

With Cranberry Relish

MUSTARD AND HONEY GLAZED HAM

With Cherry Sauce

Add a side to your station

SIDE DISHES

Sauteed Zucchini and Grape Tomatoes

Pomegranate Glazed Baby Carrots

Roasted Carrot and Brussel Sprout

Medley with Balsamic Glaze

Herb Roasted Fingerling Potatoes

Wild Mushroom Rice Pilaf

Green Beans with Tomatoes

Garlic, and Parmesan

Yukon Smashed Potatoes

Layered Potatoes

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BUFFETS

Served with your choice of Salad, Bread Basket, Butter, Choice of 2 Entrees and 2 Sides

SALAD OPTIONS

House Salad

with Creamy Balsamic Dressing

Southern Ceasar

Goat Cheese, Biscuit Croutons, Smoked Paprika Pecan Caesar Dressing

Baby Green Salad

Dried Cranberries, Honey Crisp Apples, Toasted Almonds,
Parmesan Cheese Crisp or Goat Cheese and Maple Mustard Vinaigrette

BEEF ENTREES

Sweet Onion Braised Beef Brisket with Whiskey Cream Sauce

Grilled Flat Iron Steak with Red Wine and Herb Demi Glacé

Braised Beef Short Ribs with Sundried Tomato Demi Glace

Grilled Au Poivre New York Strip with Merlot Leek Sauce

Horseradish Crusted New York Strip with Marsala Wine Sauce

Grilled Beef Tenderloin with a Roasted Garlic and Herb Demi Glacé

CHICKEN ENTREES

Spinach & Roasted Red Pepper Stuffed Chicken with Smoked Gouda Cream Sauce

Grilled Chicken Piccata

Chicken Parmesan Milanese with Marinara and Mozzarella

Chicken Fricassee with Lemon Wine Sauce

Blushing Mushroom & Artichoke Stuffed Chicken with Creamy Tomato-Alfredo Sauce

Seared Chicken with Basquaise Sauce

PORK ENTREES

Bacon Wrapped Pork Loin with Gruyere and Leek Sauce

Buttermilk Fried Pork Chops with Bourbon Apple Medley

Center Cut Grilled Pork Chop with Bacon Bourbon Peach Sauce

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DINNER BUFFETS (continued)

SEAFOOD ENTREES

Ponzu Glazed Mahi Mahi with Pineapple Salsa
Blackened Salmon with Sauce Etouffee
Arctic Char with White Chocolate Parsnip Cream

PASTA ENTREES

Penne Pasta with Chicken, Roasted Peppers, and Basil
Penne Pasta with Italian Sausage, Pepperonata, and Pesto
Bow Tie Pasta with Short Ribs, Mushroom, and Tarragon Wine Sauce

VEGETARIAN ENTREES

Spinach & Artichoke Cakes with Lemon Cream Sauce & Artichoke Tempura
Mushroom Risotto Cakes with Roasted Peppers & Herb Cream Sauce
Butternut Squash & Crimini Stir Fry over Herbed Rice

SIDE DISHES

Green Bean Almondine	Zucchini & Yellow Squash Medley
Green Beans with Tomatoes, Garlic & Parmesan	Roasted Carrot & Brussel Sprout Medley with Balsamic Glaze
Dill Garlic Butter Baby Carrots	Spiced Red Lentils
Roasted Root Vegetables	Layered Potatoes
Parmesan Garlic Roasted Fingerlings	Truffle Mashed Potatoes
Four Cheese Macaroni and Cheese	Aloo Gobi
Wild Mushroom Rice Pilaf	

KIDS MEALS (Children 10 and under)

Half Price of Adult Buffet or
Chicken Tender Meal (served with waffle fries and fresh fruit) \$16.50

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PLATED ENTREE CHOICES

Includes choice of 1 salad and 2 sides
Not available in The Oscar Station

BEEF ENTREES

GRILLED FLAT IRON STEAK
with Red Wine and Herb Demi Glace

AU PIOVE NY STRIP
with Marsala Wine Sauce

BRAISED BEEF SHORT RIBS
with Sun Dried Tomato Demi Glace

GRILLED BEEF TENDERLOIN
with Roasted Garlic and Herb Demi Glace

CHICKEN ENTREES

SPINACH & ROASTED RED PEPPER STUFFED CHICKEN
with Smoked Gouda Cream Sauce

SEARED CHICKEN
With Basquaise Sauce

CHICKEN PARMESAN MILANESA
with Marinara and Mozzarella

CHICKEN PAILLARD
with a Pear Walnut Sauce

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PLATED ENTREE CHOICES (continued)

Includes choice of 1 salad and 2 sides

Not available in The Oscar Station

PORK ENTREES

CENTER CUT GRILLED PORK CHOP
with Bacon Bourbon Peach Sauce

BUTTERMILK FRIED PORK CHOPS
with Bourbon Apple Medley

BACON WRAPPED PORK LOIN
with Gruyere and Leek Sauce

SEAFOOD ENTREES

PONZU GLAZED MAHI MAHI
with Pineapple Salsa

PAN SEARED ARCTIC CHAR
with Leek and Dill Bechamel

BLACKENED SALMON

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PLATED ENTREE CHOICES (continued)

Includes choice of 1 salad and 2 sides
Not available in The Oscar Station

VEGETARIAN ENTREES

MUSHROOM WELLINGTON
with Merlot Leek sauce

SPINACH AND ARTICHOKE
with Lemon Cream Sauce & Artichoke Tempura

MUSHROOM RISOTTO CAKE
with Roasted Pepper Medley & Herb Cream Sauce

HOUSE SALAD
with Creamy Balsamic Dressing
PARMESAN BABY GREEN

with Almonds Dried Cranberries, Honeycrisp Apples,
Parmesan Cheese Chip or Goat Cheese, Maple Mustard Vinaigrette

SOUTHERN CAESAR SALAD
with Smoked Paprika Pecan Caesar Dressing

SIDE DISHES

Sauteed Zucchini and Grape Tomatoes
Pomegranate Glazed Baby Carrots
Roasted Carrot and Brussel Sprout
Medley with Balsamic Glaze
Herb Roasted Fingerling Potatoes

Wild Mushroom Rice Pilaf
Green Beans with Tomatoes
Garlic, and Parmesan
Yukon Smashed Potatoes
Layered Potatoes

KIDS MEALS

Children 10 and under
Chicken Tender Meal (served with waffle fries and fresh fruit)

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DESSERT STATIONS

All Stations Serve 50 Guests and Chef Attended

FLAMING DOUGHNUT BAR

FLAMBE GLAZED DONUTS, GRAETER'S VANILLA ICE CREAM,
ASSORTED TOPPINGS & SAUCES

WAFFLE BOWL STATION

WAFFLE BOWL (Made in front of the guests)

CHOOSE 3 GRAETER'S FLAVORS:

Vanilla	Chocolate	Raspberry Chocolate Chip
Cookies and Cream		Mint Chocolate Chip

MINI CHEESECAKE STATION

CHOOSE 4

Vanilla	Caramel	Chocolate
Chai	Oreo	Coffee

CARNIVAL STATION

FUNNEL CAKE FRIES, CHURROS, CRACKER JACKS,
COTTON CANDY, CIRCUS PEANUTS

CREME BRULEE STATION

CHOOSE 4

Vanilla	Cookies and Cream	Turtle Brownie
Salted Caramel	Strawberry & Cheesecake	Coffee & Donut

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BEVERAGE PACKAGES

HOT CHOCOLATE BAR

Serves 25 guests

Accompaniments Include:

Peppermint, Marshmallows, Sweet & Dark Chocolate Pieces,
Peanut Butter, Jimmies, Chips Ahoy, Cocoa Puffs,
Cinnamon & Fresh Homemade Whipped Cream

HOT BEVERAGE STATIONS

(Seasonal- September through December)

CRANBERRY MULLED APPLE CIDER

(Local apple cider that is infused with fresh cranberries, allspice, cinnamon & clove)

QUEEN CITY HOT CHOCOLATE

(A three milk hot chocolate blended with German bittersweet chocolate & peanut butter)

COCONUT AND BROWN SUGAR CHAI TEA

(Black tea with chai spices paired with creamy coconut milk & hint of molasses)

VERMONT MAPLE AND GINGER LATTE

(Robust coffee sweetened with Vermont maple and almond milk with a hint of ginger)

ACCOMPANIMENTS

Peppermint Sticks, Chantilly Cream, Marshmallow, Cocoa Nibs, Coconut Bacon (Vegan)

Regular and Decaf Coffee can be added or substituted

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