

**Individual lunch and dinner menus are available by request*

Good Life **Function Information**



At good life, we can create an atmosphere for any type of event. We look forward to making your event delightful and one to remember!!!

Upstairs Dining Room

Seated Dinner - 45 Guests

Buffet style Dinner- 50 Guests

Cocktails & Passed Appetizers - 75 Guests

Downstairs Vodka Lounge

100+ Guests

*Taxes (5%), gratuities (20%) and room fees are additional.

**Live entertainment available

Dining Room- is perfect for any dinner function. Reservations can be made for dinner, but if you have a big party and would like to rent the entire room the fee would be \$500 as well as \$1000-\$1500 guarantee worth of food sales (not including tax and gratuity). We are willing to accommodate any customer so room fees can be wave depending on the guarantees in sales.

Vodka Lounge- meets the needs for any cocktail party. With its night lounge atmosphere it is just right for a night of drinks, apps, and dancing! The room includes 3 booths fitting 10-15 people per booth. Reservations are taken for individual booths without a charge, but a credit card is taken down and will be charged if customers are a no show without 24hrs notice. To rent the room the room fee is \$500 including \$1000-\$7500 in sales not including tax & gratuity guaranteed. This is all negotiable and price varies depending on the day of the week.

Entertainment- is available! We have DJs in house Thursday, Friday, and Saturday night. DVD accessibility is available in the Vodka Lounge. Outside decorations and cakes can be brought in house. If you choose to bring a cake; there is a \$50 fork and plate charge.

Service- Waiters, Waitresses, and Bartenders are on hand to make this a memorable evening. 20% is charged for gratuity and 5% tax that will be included to your bill.

Bar- Cash Bar or Open Bar however you wish to set it up. Cash Bar means that the wait staff will be cash&carry and everyone at your party will be responsible for paying their own drink tab. Open Bar means that one tab will be open for all drink orders.

* The Chef will be happy to work with anyone to find a menu that fits your needs!

Appetizers

(prices are per dozen, minimum order one dozen)

Tuna Tartar "Chips"	\$42
Brie and Caramelized Onion Cups	\$24
Steak Tartar Crostini	\$36
"Crab Rangoon" Cups	\$36
Thai Peanut Chicken Spring Rolls	\$36
Lobster Roll "Sliders"	\$48
Mini Fried Clam "Baskets"	\$42
Tuscan "Panzanella" Salad Sticks	\$36
Truffled Sweet Pea Risotto Spoons	\$36
Curried Chicken Salad Spoons with Feta and Grapes	\$36
Smokey Pulled Pork Sando's with Sweet Apple Slaw	\$38

Sicilian Pizzas

(1/2 sheet feeds 8-10 or Full Sheet feeds 15-20)

Margarita	\$18/36
Shaved Apple, Smoked Cheddar, Carmelized Onions	\$20/40
Roasted Peppers and Home Made Italian Sausage	\$25/49
Wild Mushroom and Gorgonzola	\$28/56
Rosemary Chicken, Mascarpone, Roasted Potato	\$28/56

Platters

Crudité \$55

(platters serve twenty guests)
Assorted vegetables with a two dips

Fruit and Cheese \$70

(platters serve twenty guests)
Fresh seasonal fruit and an assortment of fine artisinal cheeses

Latino \$90

(platters serve twenty guests)
Home Made Chips with Guacamole, Salsa, Black Bean Dip, & Smoked Jalapeno Crema

Mediterranean Platter \$100

(platters serve twenty guests)
Home made crostini with roasted peppers, mixed country olives,
marinated artichokes, chick pea hummus, feta and tomato salad

GL function **entrees priced per person (minimum 25 people)

Mains:

grilled and sliced pork tenderloin with balsamic fig compote, great hill blue cheese
crema

soy and orange roasted salmon with crushed herb and roasted pignola pistou	16
grilled breast of chicken with smokey ham vinaigrette	14
petite grilled filet of beef, cabernet and porcini butter	24
vegetarian cannelloni featuring season vegetables, herbed ricotta, roasted tomato sauce	14
pasticcio of braised lamb- hand made pasta baked with lamb ragout, béchamel crust	17
fresh penne pasta with home-made sausage, saged vodka cream, san marzano tomato	17
warm mediterranean orzo salad with grilled shrimp, fresh dill, oil cured olives, and feta cheese	17
brined and grilled pork loin chop with spiced apple and walnut chutney	15
fresh baked pasta “al forno” with petite veal and pistachio meatballs, sweet peas, nutmeg cream	16
seasonal vegetable “ratatouille” - seasonal farm vegetables stewed with tomato, wine, and herbs	14
braised beef short rib “stew” with herb roasted potatoes, carrots, turnips, and parsnips	18
shredded chicken stewed with sweet green chiles and onions. served with warm flour tortillas and lime sour cream	17
classic lasagana....fresh pasta sheets layered with ricotta, san marzano tomato sauce, fresh basil, reggiano	15
seared sea scallop on an herbed risotto cake, olive and caper aioli	19

Sides:

classic mashed potatoes	4
herb roasted sweet potatoes	4
herbed and toasted brown rice	4
asparagus with lemon and extra virgin	5
caramelized onion and brioche bread pudding	4
assorted roasted vegetables	5
baked mushroom gratin	5
caesar salad	5

mesclun green salad

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