



FIRST COURSE | SHARED FOR THE TABLE

Crispy Chicken Bites

Tender Juicy Chicken Nuggets, Battered and Fried Golden Brown
Served with Ranch and Homemade Honey Mustard Sauce

Fried Macaroni & Cheese Pops

Homemade Macaroni and Cheese, Battered and Deep Fried
Served with Creamy Tomato-Herb Sauce

ENTRÉE | CHOICE OF:

(GROUPS 30+ MUST PRE-SELECT TWO)

Signature Sugar Factory Burger

Toasted Homemade Bun with Shredded Lettuce, Diced Tomatoes
Minced Pickles, Crispy Onions, Ketchup, Mayonnaise, and accompanied with Hand Cut Fries
Served Medium with Choice of Cheddar, Pepper Jack, Blue, Provolone or Swiss

Tomato Basil Pizza

Fresh Mozzarella, Sliced Tomatoes, Basil, Garlic, Extra Virgin Olive Oil

Rigatoni Marinara

Roasted Vine Ripened Tomatoes, Toasted Garlic, Basil, Parmesan with Grilled Chicken

DESSERT COURSE | SHARED FOR THE TABLE

Chef's Selection of Signature Sugar Factory Desserts

\$34.00 per Person



FIRST COURSE | SHARED FOR THE TABLE

Grilled Mini Burgers

Angus Sliders, Melted American Cheese, Toasted Brioche Roll, Sugar Factory Special Sauce

Fried Macaroni & Cheese Pops

Homemade Macaroni and Cheese, Battered and Deep Fried
Served with Creamy Tomato-Herb Sauce

Salad Course

Mixed Greens
Basil, Oven Roasted Tomatoes, Cucumbers, Balsamic Vinaigrette

ENTRÉE | CHOICE OF:

(GROUPS 30+ MUST PRE-SELECT TWO)

Steak Frites

Grilled Rosemary and Garlic Marinated Skirt Steak, Crispy Hand Cut Fries

Crispy Fried Chicken and Buttermilk Waffles

Cunchy Comfort Food, Our Signature Waffles and Buttermilk Fried Chicken
Served with Honey Butter, Maple Sugar, Warm Syrup

Pan Roasted Pacific Salmon

Grilled Asparagus & Bacon-Herb Vinaigrette

DESSERT COURSE | SHARED FOR THE TABLE

Chef's Selection of Signature Sugar Factory Desserts

\$49.00 per Person



FIRST COURSE | SHARED FOR THE TABLE

Bruschetta

Grilled Baguette, Roasted Garlic, Tomato, Parmesan, Basil, Extra Virgin Olive Oil

Creamy Artichoke & Spinach Dip

Creamy Blend of Artichoke Hearts, Spinach, Onions, Parmesan, Served with Herb Crostini

Jumbo Shrimp Cocktail

Jumbo Prawns accompanied with Horseradish and Cocktail Sauce

SECOND COURSE

Caesar Salad

Crisp Romaine Hearts, Shaved Parmesan Cheese, Black Pepper Croutons
With Creamy Caesar Dressing

ENTRÉE | CHOICE OF:

(GROUPS 30+ MUST PRE-SELECT TWO)

Pan Seared New York Strip

Served with Creamy Mushroom Brandy Sauce and Yukon Gold Mashed Potatoes

Roasted Free Range Chicken Breast

Steamed Haricot Verts and Lemon Buerre Blanc

Pan Roasted Pacific Salmon

Grilled Asparagus & Bacon Herb Vinaigrette

DESSERT COURSE | SHARED FOR THE TABLE

Chef's Selection of Signature Sugar Factory Desserts

\$59.00 per Person



FIRST COURSE | SHARED FOR THE TABLE

Fried Macaroni & Cheese Pops

Homemade Macaroni and Cheese, Battered and Deep Fried
Served with Creamy Tomato-Herb Sauce

Creamy Artichoke & Spinach Dip

Creamy Blend of Artichoke Hearts, Spinach, Onions, Parmesan, Served with Herb Crostini

Ahi Tuna Sliders

Toasted Brioche Bun, Seared Sushi Grade Tuna, Green Onions
Shiitake Mushrooms, Creamy Ginger Sauce

SECOND COURSE

Mixed Greens

Basil, Oven Roasted Tomatoes, Cucumbers, Balsamic Vinaigrette

ENTRÉE

SURF & TURF

Grilled Black Angus Filet and Grilled Shrimp
Yukon Gold Mashed Potatoes, Red Wine Sauce

DESSERT COURSE | SHARED FOR THE TABLE

Chef's Selection of Signature Sugar Factory Desserts

\$67.00 per Person