

DINNER · PACKAGE 1

The Long Island

\$55 per person

SPRING 2026

The host checks their selections below at time of booking.

Guests choose their entrée from the host's three on arrival. Minimum 10 guests.

HOST NAME

PHONE

EVENT DATE

GUESTS

SALAD — FAMILY STYLE

Check one — served for the whole table

HOST SELECTS 1

- ☐ Caesar Salad · Little Gems, Savory Croutons, House Caesar Dressing
- ☐ IMC Wedge GF · Iceberg, Double Smoked Bacon, Heirloom Tomato, Bleu Cheese
- ☐ Watermelon Salad GF · Cucumber, Feta, Toasted Almonds, Sherry Vinaigrette

ENTRÉE — INDIVIDUALLY PLATED

Check three — guests choose from these on arrival

HOST SELECTS 3

- ☐ Brick Chicken · Half Chicken, Spring Pea & Mint Risotto, Salsa Verde
- ☐ Pan Seared Salmon* GF · 8oz Skin-On Fillet, Spring Vegetable Medley, Tarragon Cream Sauce
- ☐ House Pork Ribs · St. Louis Cut, Bourbon BBQ Glaze, Vinegar Slaw, Baked Butter Beans
- ☐ Grilled Branzino GF · Whole Fish, Seasonal Vegetables, Fresh Lemon & Herb
- ☐ IMC Dinner Burger* · Wagyu Blend, Bone Marrow Onion Jam, Gruyère, House Sauce, IMC Brioche Bun

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Check one — served for the whole table

HOST SELECTS I

- Selections must be submitted at least 72 hours before the event. Packages are food only; beverages, tax, and gratuity are additional. A deposit may be required to hold the reservation.*

TAKEN BY (STAFF)

4% Discount is applied to Cash Purchases · Prices reflect Credit Card pricing.

Food Allergy Notice — Please inform your server if a person in your party has a food allergy.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.