

PRIVATE EVENTS MENU

HORS D'OEUVRES

DISPLAY PLATTERS

[priced per platter / each platter serves 25]

MEAT // \$119

various cured meats, rillettes, pate, terrines, sausage, smoked meats, pickled veggies, beer mustard, infused oils, smoked salts

VEGETABLE // \$68

grilled, raw, blackened, chilled, steamed served with fennel peppercorn ranch and blue cheese * other house dressings available upon request *

APPLE CIDER BRAISED BACON // \$87

bacon demi-glace, lemon tarragon vinaigrette

FRIED GREEN TOMATOES // \$74

polenta breaded, with green curry and fennel peppercorn ranch

CHEESE & BERRIES // \$101

local and imported cheeses, berries, honey, mustard, nuts, dried fruit, gastique, assorted crackers

WINGS // \$94

choice of green curry, buffalo, or bbq dry rub with blue cheese or fennel peppercorn ranch

SHORT RIB SLIDERS // \$106

potato hay, lemon horseradish cream

ROASTED RED PEPPER & ARTICHOKE DIP // \$71

topped with parmesan & breadcrumbs, grilled baguette

CONEY ONE BITES // \$75

open-faced coney dog with short rib chili, yellow mustard, pickled chilis, potato chip

MUSSELS // \$121

harissa, prosciutto, shallots, garlic, wine, marjoram, grilled baguette

BAR NUTS // \$44

spicy peanuts, pepitas, sunflower seeds

DUCK POPCORN // \$56

duck fat, butter, salt, pepper

PASSED

[priced at two dozen / minimum of increments 24]

BOURBON-GLAZED SHRIMP

& BACON LOLLIPOPS // 108

braised bacon and tiger shrimp marinated and basted in bourbon and maple syrup

DUXELLE STUFFED MUSHROOMS // \$72

mushrooms, shallots, garlic, fresh herbs, gruyère bechamel

FRIED CHICKEN SLIDERS // \$96

cornmeal battered chicken breast, spicy aioli, dill pickle chips, lettuce, tomato, bun

WARM CEMBERT & MELON // \$64

flake salt, gastique, balsamic reduction

HOUSE SAUSAGE // \$72

ask about current offerings

SOUTHWEST EGG ROLLS // \$66

chicken, black bean, red pepper chipotle crema, avocado mousse

BOARDS

[served with a fry bowl]

BRAT BOARD // \$119

quantity of 12 apple bacon brats, italian links, or jalapeño cheddar brats [or] mix and match any combination of the three

BURGER BOARD // \$149

quantity of 12 house burgers, black and blue burgers, quinoa burgers, or turkey burger

PLATED DINNER

create your custom three-course plated dinner.

events with 25 guests or less do not require a pre-order.
select two entrées for your guests to choose from the night of your event.
events with 25 guests or more require a pre-order on entrées.
select up to four entrées for your guests to pre-select prior to the event.

FIRST COURSE

[please select one for all guests]

SEASONAL GREENS // \$6

spring greens, radish, jicama, pears, ginger vinaigrette

FARMER'S SALAD // \$6

house blend of greens, radish, celery, shallots, tomato,
wild boar ham, lardons, stilton bleu cheese crumbles,
fennel peppercorn ranch

TOMATO CUCUMBER SALAD // \$6.5

scallions, capers, oregano, roasted garlic,
broken lemon herb vinaigrette

CAESAR // \$6.5

purple romaine, toast point crouton, parmesan tuille,
creamy caesar dressing, lemon, cracked pepper

ROASTED BEET SALAD // \$6.5

arugula, pickled pear, goat cheese, hazelnuts,
lemon tarragon vinaigrette

HOUSE // \$6

radish, spring greens, apple vinaigrette

SECOND COURSE

[pre-order: select up to four // without pre-order: select two]

SHORT RIB // \$31

red-wine braised short rib, potato hay, glazed carrots,
caramelized onion purée, garlic oil, red wine demi-glace

JERK CHICKEN // \$26

marinated chicken thighs, steakhouse fries, purple
coleslaw, pineapple salsa

FISH & CHIPS // \$25

beer-brined & battered atlantic cod, steakhouse fries,
purple coleslaw, orange remoulade

SMOKED RAINBOW TROUT RISOTTO // \$28

roasted red peppers, leeks, herbs, garlic, taleggio
* can be prepared vegetarian *

PASTA PRIMAVERA // \$26

yellow squash, zucchini, oyster mushrooms, kale, red
onion, garlic, herbs, bucatini, champagne butter sauce

BACON-WRAPPED MEATLOAF // \$29

lamb, beef, & pork meatloaf, wrapped in bacon, whipped
potato purée, peas, carrots, sage butter,
tomato powder, dinner rolls

THIRD COURSE

[please select one for all guests]

CHOCOLATE BANANA SUNDAE // \$8

chocolate graham crumble, caramel,
vanilla pudding, banana whip cream

DOUBLE CHOCOLATE CAKE // \$9

moist chocolate cake, fudge frosting,
chocolate fudge sauce
a la mode + \$1.5

MANGO CHEESECAKE // \$8

new york style cheesecake,
mango gelee

STRAWBERRY COCONUT CREAM CAKE // \$9

coconut cream angel food cake,
strawberry coulis, fresh strawberries,
whip cream

FAMILY-STYLE RECEPTION

RECEPTION STATIONS

[minimum of 20 guests / priced per guest]

PASTA BAR // \$27

macaroni, bucatini, white wine cream sauce, marinara, grilled chicken breasts, grilled trio of seasonal vegetables, parmesan, grilled baguette, butter

HOT SANDWICH BAR // \$24

CHOOSE 3: braised beef, sloppy joe, fried chicken, grilled chicken, jerk chicken, chicken tinga, pulled pork, sausage, hot dogs marinated tomatoes, or glazed portabellas accompanying breads or buns, assorted sliced & shredded cheese, mayo, aoli, mustard, ketchup, hot sauce, lettuce, tomato, pickles, chips, potato salad, coleslaw

NACHO BAR // \$18

tortilla chips, seasoned ground beef, chicken tinga, pico de gallo, guacamole, black bean corn salsa, black olives, jalapenos, diced radish, lettuce, scallions, refried beans, nacho cheese sauce, queso fresco, crème fraîche grilled peppers, tomatoes, and onions available upon request

SHORT RIB STROGANOFF // \$28

braised and marinated short ribs, oyster mushrooms, onions, brown butter gravy, sour cream, egg noodles, dinner rolls, whipped potato puree, rice

KIDS MENU

[\$12 each]

CHEESEBURGER

fries, pickle

HOT DOG

fries, pickle

MAC N CHEESE

add hot dog

CHICKEN FINGERS

add hot dog

SALADS

[minimum of 20 guests / priced per guest]

SEASONAL GREENS // \$6

spring greens, radish, jicama, pears, ginger vinaigrette

FARMER'S SALAD // \$6

house blend of greens, radish, celery, shallots, tomato, wild boar ham, lardons, stilton bleu cheese crumbles, fennel peppercorn ranch

TOMATO CUCUMBER SALAD // \$6.5

scallions, capers, oregano, roasted garlic, broken lemon herb vinaigrette

CAESAR // \$6.5

purple romaine, toast point crouton, parmesan tuille, creamy caesar dressing, lemon, cracked pepper

ROASTED BEET SALAD // \$6.5

arugula, pickled pear, goat cheese, hazelnuts, lemon tarragon vinaigrette

HOUSE // \$6

radish, spring greens, apple vinaigrette

DESSERT DISPLAYS

[priced per two dozen]

PETITE PASTRIES // \$96

ASSORTED COOKIES* // \$72

ASSORTED DESSERT BARS* // \$84

* please notify us of any allergies or dietary restrictions prior to ordering

NOTES:

