PRIVATE DINNERS: FOOD OPTIONS

Package 01:

$85 pp (includes bread service)

STARTERS (pick 2)

DEVILED EGGS Guanciale, Pickled Fresno, Celery
BLACK GARLIC & ARTICHOKE DIP Arugula, Pickled Onion, Spiced Pita
CRAB CAKES Avocado Crème Fraîche, Puffed Rice

FAMILY-STYLE SALADS (pick 2)

LOCAL GREENS Shaved Vegetables, Sunflower Seeds, Red Beet Vinaigrette
WEDGE SALAD Bacon, Crispy Onions, Blue Cheese Dressing
BRUSSEL CAESAR Gem Lettuce, Confit Tomatoes, Wheat Croutons

FAMILY-STYLE ENTREES (pick 2)

ROASTED BIRD Farm Raised Chicken, Sauce Albufera
BRAISED SHORT RIB Natural Reduction
CATALPA GROVE PORK CHOP Apple Compote
MUSHROOM BUCATINI Walnuts, Herb Ricotta

FAMILY-STYLE SIDES (pick 2)

CRISPY BRUSSELS Cider Glaze
FARM CARROTS Goat Cheese, Spiced Honey
WHIPPED POTATOES Chives
TRUFFLE MAC Sauce Mornay, Toasted Crumb
CAULIFLOWER GRATIN Toasted Crumb

FAMILY-STYLE DESSERTS (pick 2)

CHOCOLATE HAZELNUT CAKE Praline Mousse
PINEAPPLE GINGER VERRINE Brown Butter
### Package 02:

$105 pp (includes bread service)

#### Starters (pick 3)
- **Deviled Eggs** Guanciale, Pickled Fresno, Celery
- **Black Garlic & Artichoke Dip** Arugula, Pickled Onions, Spiced Pita
- **Crab Cakes** Avocado Crème Fraîche, Puffed Rice
- **Cured Meat & Cheese Board** Best of Both
- **Foie Mousse** Pickled Hen of the Woods, Mizuna, Grilled Sourdough

#### Family-Style Salads (pick 2)
- **Local Greens** Shaved Vegetables, Sunflower Seeds, Red Beet Vinaigrette
- **Wedge Salad** Bacon, Crispy Onions, Blue Cheese Dressing
- **Brussel Caesar** Gem Lettuce, Confit Tomatoes, Wheat Croutons
- **Roasted Farm Carrot** Toasted Oats, Candied Walnuts, Barley, Humbolt Fog

#### Family-Style Entrees (pick 3)
- **Roasted Bird** Brined Farm Raised Chicken, Sauce Albufera
- **Braised Short Rib** Natural Reduction
- **Catapla Grove Pork Chop** Apple Compote
- **Mushroom Bucatini** Walnuts, Herb Ricotta
- **Carved Strip Loin** Jus
- **Glazed Duck Breast** Port Wine Cherries
- **Hot Sauce Fried Chicken** Spiced Honey
- **Local Rack of Lamb** Black Currannt Gastrique

#### Family-Style Sides (pick 3)
- **Crispy Brussels** Cider Glaze
- **Farm Carrots** Goat Cheese, Spiced Honey
- **Whipped Potatoes** Chives
- **Truffle Mac** Sauce Mornay, Toasted Crumb
- **Cauliflower Gratin** Toasted Crumb

#### Family-Style Desserts (pick 2)
- **Chocolate Hazelnut Cake** Praline Mousse
- **Pineapple Ginger Verrine** Brown Butter
01: Beer & Wine

- $30 pp two hours
- $40 pp three hours
- $45 pp four hours

Imported and Domestic Beers
Manager Select Wines
Soda
Juice
Bottled Water

02: Select Bar

- $44 pp two hours
- $54 pp three hours
- $64 pp four hours

Select Brand Liquors
Imported and Domestic Beers
Manager Select Wines
Soda
Juice
Bottled Water

03: Premium Bar

- $48 pp two hours
- $58 pp three hours
- $68 pp four hours

Premium Brand Liquors
Imported and Domestic Beers
Manager Select Wines
Soda
Juice
Bottled Water

04: Dinner Wine Service

- $14 pp

Manager's Choice:
(1) Red Wine and (1) White Wine

Martinis and Shooters are not included in bar packages