## 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 Fraiche, 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 Fraiche, 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
CATALPA 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 Currant 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
### Private Dinners: Drink Options

<table>
<thead>
<tr>
<th>Plan</th>
<th>Options</th>
<th>Prices (Per Person)</th>
<th>Duration</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>01:</strong> Beer &amp; Wine</td>
<td>Imported and Domestic Beers</td>
<td>$30</td>
<td>Two hours</td>
</tr>
<tr>
<td></td>
<td>Manager Select Wines</td>
<td>$40</td>
<td>Three hours</td>
</tr>
<tr>
<td></td>
<td>Soda</td>
<td>$45</td>
<td>Four hours</td>
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<tr>
<td><strong>02:</strong> Select Bar</td>
<td>Imported and Domestic Beers</td>
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<td>Two hours</td>
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<tr>
<td></td>
<td>Manager Select Wines</td>
<td>$54</td>
<td>Three hours</td>
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<tr>
<td></td>
<td>Soda</td>
<td>$64</td>
<td>Four hours</td>
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<tr>
<td><strong>03:</strong> Premium Bar</td>
<td>Premium Brand Liquors</td>
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<td>Two hours</td>
</tr>
<tr>
<td></td>
<td>Imported and Domestic Beers</td>
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<td>Three hours</td>
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<tr>
<td></td>
<td>Manager Select Wines</td>
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<td>Four hours</td>
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<tr>
<td><strong>04:</strong> Dinner Wine Service</td>
<td>Manager’s Choice: (1) Red Wine and (1) White Wine</td>
<td>$14</td>
<td></td>
</tr>
</tbody>
</table>

**Note:** Martinis and Shooters are not included in bar packages.