

Private Event Menu

*Cold Menu Items
Ala Carte
priced per person/piece*

Arugula & Fennel Salad \$4.00

apples, candied walnuts, Grana Padano, champagne vinaigrette

Roasted Beet & Burrata Salad \$6.00

baby kale, wheatberries, pistachios, honey thyme vinaigrette

Toasted Challah Caprese \$5.00

heirloom tomatoes, cucumbers, fresh mozzarella, olives, Za'atar vinaigrette

Melon & Mint Salad \$5.00

shaved cucumber, watermelon radish, prosciutto, extra virgin olive oil, sea salt

Cheese & Charcuterie \$12.00

assorted accoutrements, crostini, artisan crackers

Duck Pate Crostini \$2.00

house mostarda, berry compote

Deviled Eggs \$2.00

cheddar crisp, chives, bacon jam

Assorted Crostini \$2.00

ricotta & lavender honey - herbed goat cheese, asparagus, balsamic glaze - roasted artichoke, tomato, basil - olive tapenade & feta - roasted tomato, bacon jam & arugula

Crudite \$2.00

assorted baby vegetables, garlic herb dip & roasted red pepper hummus

Burrata \$4.00

garlic marinated tomatoes, prosciutto, basil oil

Shrimp Cocktail \$2.00

house made cocktail sauce

Ahi Tuna Bites \$4.00

avocado, lime, crispy wonton

Private Event Menu

*Hot Menu Items
Ala Carte
priced per person/piece*

Roasted Potato Salad \$2.00
black garlic vinaigrette, chives

Pan Roasted Artichokes \$3.00
tomatoes, white wine tarragon butter

Brie Bites \$2.00
puff pastry, rosemary, cranberry

Mini Lobster Cakes \$4.00
charred vegetable relish, tarragon aioli

Assorted Mini Sandwiches \$4.00
*duck confit, cranberry aioli, fennel slaw
braised pork, mango chutney, crispy greens
pulled chicken thighs, black pepper bacon, arugula, lemon aioli
short rib, horseradish cream, crispy onion strings*

Marinated Lamb Chops \$5.00
mint & garlic chimichurri

Prosciutto Wrapped Scallops \$5.00
balsamic glaze

Lamb Meatballs \$4.00
black currant pesto

Bacon Wrapped Shrimp \$3.00
maple bbq dipping sauce

Prosciutto Flatbread \$12.00
herbed goat cheese, balsamic reduction, arugula

Mushroom Flatbread \$12.00
gorgonzola, truffle parsley

Kitchen

Wine Bar

Private Event Menu

Packages

Four Course Plated Dinner

\$55 per person

Arugula & Fennel Salad
apples, candied walnuts, Grana Padano, champagne vinaigrette

Choice of One

Butternut Squash Bisque
sage honey

Lobster Bisque
tarragon crème fraiche

Choice of One per Guest

72 hour Sous Vide Short Rib
Seared Sea Scallops
Half Roasted Duck
truffle risotto, crispy greens, black currant reduction

Choice of One per Guest

Chevre Cheesecake
spiced cranberry compote

Flourless Chocolate Cake
berry compote, candied walnuts

Private Event Menu

Packages

Family Style- Shared Plates

Earth – Sea – Farm
regular dinner menu items

Pick Two Items from each category \$40 per person

Pick Three Items from each category \$55 per person

Pick Four Items from each category \$70 per person

Add Ons

Four 4 ounce wine pairings \$35 per person

Four 4 ounce beer pairings \$25 per person

Three Hour Open Bar \$45 per person

Kitchen

Includes all spirits, wines by the glass, draft beer

On Consumption Bar

Draft Beer \$7

House Cocktails \$12

Spirits \$10

Select Wines by the Glass \$8 - \$14

Private Event Menu

Brunch Packages

Seated Lunch
\$35 per person

Plated Salad

Choice of One

Grilled Peach & Tomato Salad
arugula, red onion, goat cheese, basil vinaigrette

Arugula & Fennel Salad
apples, candied walnuts, grana Padano, champagne vinaigrette

Brussels Sprout Salad
dried cranberries, almonds, maple vinaigrette

Family Style Entrée

Choice of Two

Quiche
spinach, bacon, cheese, onion
or
broccoli cheddar

French Toast
thick cut brioche, warm maple syrup

Omelette
ham & cheddar
or
roasted tomato & herbed goat cheese

Private Event Menu

Coffee & Dessert Bar

Coffee & Tea \$3 per person

Nutella Croissants \$4 per person

Cake Cutting/Outside Dessert Fee / \$25

Mimosa Bar

\$25 per bottle charged upon consumption

Trio of House Made Purees

Pear Ginger - Strawberry Lavender - Blood Orange Cinnamon

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Kitchen

Wine Bar