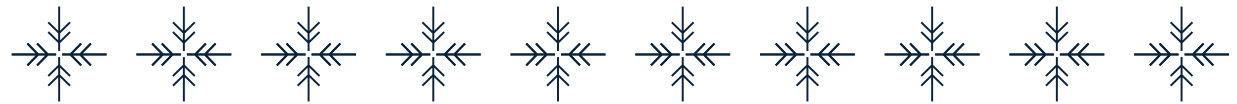


Holiday Party Menu 2019



PLATED DINNER

\$75/person

Family Style Boards to Share

Selection of Cured Meats, Local Cheeses and Farmer's Market Fruit

Starter: Choice of (1):

Roasted Butternut Squash Soup (V/GF)
Cardamom Crème Fraiche, Lingonberry Compote

Honeycrisp Apple Salad (V/GF) Fennel, Arugula,
Cranberries, Gorgonzola Dolce

Entrées: Choice of (2):

Peterson Farms Ribeye (GF)
avolo Nero, Yukon Potato, Bordelaise Sauce

Pan Seared Scallops (GF)

Celery Root Puree, Spiced and Roasted Carrots,
Golden Raisins with Star Anise

Roasted Kadejan Chicken

Farro Risotto, Braised Rainbow Chard and
Chicken Jus

Dessert: Choice of (1):

Chocolate Cremeux Cake
Spiced Apple Cake
Flourless Chocolate Cake
Chocolate Hazelnut Tart – Can be GF/V/DF
Seasonal Fruit Tart
Sweet Potato / Pumpkin Tart – Can be DF

RECEPTION PASSED APPETIZERS + KOLTBOARDS

Choice of 5 Appetizers + 2 Koltboards

\$47/person/hr

Choice of 7 Appetizers + 2 Koltboards

\$57/person/hr

Vegetarian

Asparagus and Gouda Fritters, Herb Aioli (V)
Locally Sourced Grilled Cheese, Wildflower Honey
(V)

Wild Mushroom Croquettes, Black Truffle Aioli,
Parmesan Cheese (V)

Heirloom Tomato Skewers, Fresh Mozzarella
Cheese, Basil (V/GF)

Hummus Tartlets, Za'atar, Feta Cheese (V)

Sweet Corn Beignets, Red Pepper Romesco (V)

Truffle Parmesan French Fries, Malt Vinegar Aioli
(V/GF)

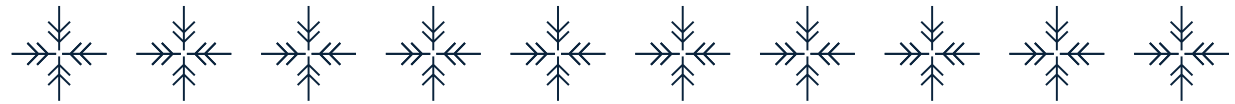
Fish & Shellfish

Chilled Gulf Shrimp, Horseradish Cocktail Sauce
(GF)

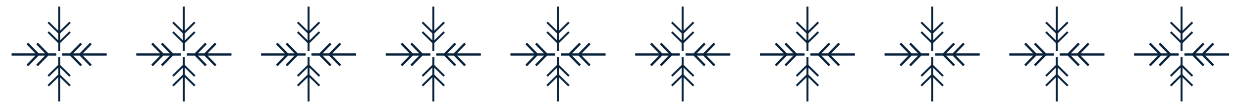
Maryland Crab Cakes, Basil Aioli, Tomato Relish
Smoked Salmon on Gouda Pancake, Dill Crème
Fraiche

Baja Style Shrimp Ceviche, Avocado Lime, Cilantro
Grilled Shrimp Skewers, Sweet Chili Cilantro (GF)

Oysters with scallion and citrus condiment (GF) +5



Holiday Party Menu 2019



Meat

Tullibee Meatballs, Swedish Gravy, Lingonberry Preserves
Fried Chicken, Hot Mayo, Sweet Pickles
Beef Tartare Crostini, Dijon Aioli, Parmesan Cheese
Duck Rillettes Tart, Market Berry Preserves
Prime Beef Skewers, House Steak Sauce (GF)
Tullibee Sliders, Burger Sauce, Aged Cheddar Cheese, Red Onion

Koltboards

Choice of: Cheese* (V), Meat*, Vegetable (V), Fruit (V), and Dessert. Served with Crackers and Rye Bread with Accoutrements

PREMIUM BAR PACKAGE

\$51/person/2hrs [Each Additional Hour(s) + \$20]
Effen Vodka
Sip Smith London Dry Gin
Plantation 3 Star Rum
El Jimador Tequila
Jim Beam Bourbon
Dewar's Scotch
Hardy V5 Cognac

Bar Enhancement – Specialty Cocktails (minimum order 30 people each)

30-60 cocktails \$14
61-100 cocktails \$12
101-150 cocktails \$10

SLAYBELLS

vodka | kahlua | crème de menthe | mint syrup | coldpress

YOU'RE NOT AT STARBUCKS

pumpkin spiced bourbon | cinnamon | cream | coffee liqueur

BEST IN CLASS

J Carver apple brandy | cinnamon | grenadine | apple jack | Cruella

Host bars require a minimum of 15 guests and a \$125.00+ tax bartender fee per bar (1 bar/50 guests recommended). Hosted bar items do not include applicable service fee of 24% and taxes.

Menu Selections are due two weeks in advance with final guarantees due 72-hours or three (3) business days prior to event. Menu items do not include applicable service fee of 24% and taxes.