



## tier 1 | na bev \$10

Rival Brothers Coffee & Espresso  
 House of Tea Loose Leaf Tea  
 Fresh Citrus (Orange, Grapefruit, etc)  
 Sodas (Coke, Diet, Ginger Ale, Sprite)  
 Add a Custom Mocktail + \$5

## tier 2 | house wine and beer \$25

Wine: Cielo Pinot Noir and Pinot Grigio |  
 de Pierre Brut & de Pierre Brut Rose  
 Beer: IPA, Lager  
 Add a Custom Citrus Punch + \$7

## tier 3 | draft beer, wine, and 1 classic cocktail \$40

3 Red Wines: Cabernet Sauvignon, Pinot Noir, &  
 a seasonal selection  
 3 White Wines: Chardonnay, Sauvignon Blanc,  
 & a seasonal selection  
 2 Sparkling Wines: Brut & Brut Rose  
 3 Rotating Drafts: IPA, Lager, Seasonal  
 Cocktail (choose 1):  
 Daiquiri (rum, lime)  
 Mule (vodka or tequila, lime, ginger beer)  
 Old Fashioned (bourbon, bitters)  
 Penicillin (scotch, lemon, ginger)  
 Southside (gin, lemon, mint)

## tier 4 | premium beer, premium wine and two classic cocktails \$60

5 Red Wines: Cabernet Sauvignon, Pinot Noir,  
 Tempranillo, Malbec, seasonal selection  
 5 White Wines: Chardonnay, Sauvignon Blanc,  
 Gruner Veltliner, Viognier, seasonal selection  
 4 Sparkling Wines: Brut/Sect, Brut Rose,  
 seasonal Cava, Prosecco  
 Draft and Bottled Beer: Cider, IPA, Lager, Pale  
 Ale, Pilsner, Saison, seasonal selection  
 Cocktail (choose 2):  
 Daiquiri (rum, lime)  
 Mule (vodka or tequila, lime, ginger beer)  
 El Diablo (tequila, cassis, ginger, soda)  
 Old Fashioned (bourbon, bitters)  
 Penicillin (scotch, lemon, ginger)  
 French 75 (gin or cognac, lemon, brut)  
 Manhattan (rye, sweet vermouth, bitters)  
 Pisco Sour (Pisco, citrus, egg whites, bitters)  
 Corpse Reviver #2 (gin, cocchi americano,  
 lemon, cointreau)





## beverage packages

priced per person for 2.5 hours | tax & gratuity non-inclusive

### tier 5 | house open bar \$55

3 Red Wines: Cabernet Sauvignon, Pinot Noir and a seasonal selection.

3 White Wines: Chardonnay, Sauvignon blanc and a seasonal selection.

3 Sparkling Wines: Brut, Brut Rose, Cava.

Well Spirits: (neat, rocks, up, or mixed)  
Titos vodka, Beefeater gin, Cruzan rum, Hornitos Blanco tequila, Buffalo Trace bourbon, Old Overholt rye, Famous Grouse scotch, Salignac VS Cognac

Draft: IPA, Lager, rotating seasonal

Bottled: Cider, Lager, Pale Ale, Pilsner

### tier 7 | custom bar package

We would be delighted to customize a beverage package for your event!

Custom Beer \$6 per person, per beer  
\$20 consulting fee, 30 minute consult

Custom Wine \$8 per person, per wine  
\$30 consulting fee, 1 hour consult & tasting

Custom Cocktail \$15 per person, per cocktail  
\$40 consulting fee, 1 hour consult & tasting

Custom Brunch Package, priced per person  
30 minute consult, \$ pricing varies



### tier 6 | premium open bar \$75

Spirits (neat, on the rocks, up, mixed, or as a cocktail)

Agave: Don Julio Silver, Espolon Blanco, Reposado, Anejo, Hornitos Blanco, Patron Silver

Brandy & Cognac: Lairds Applejack, Bonded, Pierre Ferrand Ambre, Salignac VS

Bourbon: Basil Hayden, Bulleit, Buffalo Trace, Eagle Rare, Elijah Craig, Makers Mark, Michters US-1, Woodford Reserve

Gin: Beefeater, Bluecoat, Hendricks, Plymouth, Tanqueray

Rum: Appleton Reserve, Barbancourt 8, El Dorado 3 | 8 | 12, Gosling's, Smith & Cross

Rye: Basil Hayden Red Rye, Bulleit, Old Overholt, Rittenhouse Bounded, Templeton

Scotch: Famous Grouse, Glenlivet 12, Johnnie Walker Red | Black, Macallan 12

Vodka: Effen, Grey Goose, Ketel One, Titos

World Whiskey: Crown Royal, Jameson, Tullamore Dew

All Wines | 6 Reds: Cabernet Sauvignon, Pinot Noir, Malbec, Tempranillo, and 2 seasonal selections. 6 White Wines: Chardonnay, Sauvignon Blanc, Gruner Veltliner, Viognier, and 2 seasonal selections. 4 Sparkling Wines: Brut, Brut Rose, Prosecco, Seasonal Cava

All Beers | 3 Drafts: IPA, Lager, seasonal.  
7 Bottled: Cider, Lager, Pale Ale, Pilsner, Porter, Sculpin, Sour





### tier 1 | \$35 per person

Kale salad, seasonal garnishes, whole grain mustard vinaigrette.  
Parmesan & herb breakfast potatoes.  
Baked egg frittata, caramelized onions, bacon, spinach, goat cheese (can be done vegetarian).  
Belgian waffles, fresh fruit compote.

### tier 3 | \$55 per person

Shrimp cocktail (U-16 shrimp), housemade cocktail sauce, fresh lemon.  
Fresh fruit & yogurt parfait, house made ginger granola.  
Smoked salmon, watercress, whipped cream cheese, "everything" crisps.  
Classic eggs benedict, house smoked ham, aleppo pepper hollandaise.  
Baked crème brûlée brioche french toast, seasonal fruit compote, chantilly cream.  
Grass-fed prime angus rib-eye "steak n eggs", soft smoked scrambled eggs, natural au jus.

### tier 2 | \$45 per person

Kale salad, seasonal garnishes, whole grain mustard vinaigrette.  
Chicken & waffles: warm corn bread waffles, crispy fried chicken, smoked maple, hot sauce.  
Parmesan and herb breakfast potatoes.  
Belgian waffles, fresh fruit compote.  
Soft scrambled eggs.

### sides | \$6 per person

Kale salad, seasonal garnishes, whole grain mustard vinaigrette.  
Attico hash browns, chipotle aioli.  
Applewood smoked bacon.  
Housemade maple sage sausage.  
Seasonal fruit salad.

Toast +\$3 per person

## ... lunch packages ...

*minimum of 25 people for 2 hours  
served family style*

### tier 1 | \$38 per person

Kale caesar salad, focaccia croutons, cucumber, creamy parmesan vinaigrette.  
Herb roasted chicken.  
Seasonal roasted vegetables.  
Honey mustard miso glazed scottish salmon.  
Heirloom grains or roasted potatoes.

### tier 2 | \$55 per person

Kale caesar salad, focaccia croutons, cucumber, creamy parmesan vinaigrette.  
Grilled NY strip steak.  
Seasonal roasted farm vegetables.  
Buttermilk crushed potatoes.  
Fresh housemade pasta scampi style, tiger prawns, garlic, san marzano tomato.





## *prix fixe dinner menu*

*\$55 per person, served family style  
a third appetizer can be added for  
an additional +\$5 per person*

### for the table |

Chips, herb seasoning, smoked ranch dip.

Sikil p'ak (toasted pumpkin seed dip), charred red pepper, shaved zucchini, warm flatbread.

### choose 2 from 1st course choose 2 from 2nd course

#### first course | choose 2

Chicken liver mousse, pumpkin spice bread, raisin and black garlic agro dolce, crunchy toasted oats.

Yellowfin tuna tartare, pineapple yuzu ponzu, black sesame rice crackers.

Grilled baby gem caesar, serrano ham, red onion, herb breadcrumbs, parmesan dressing.

Roasted beet + buratta salad, three springs pears, pine nuts, puffed grains.

Seasonal Soup: sweet chili, pickled cucumber and ginger.



### second course | choose 2

Grilled NY strip steak (additional +\$10pp)

Lancaster Chicken

Little Noodle Co. seasonal pasta

### dessert |

Dark chocolate and pumpkin crémaux, huckleberry, crème fraiche, toasted almond.

Bundt cake, honey crisp apple, speculoos icing.





## hors d'oeuvres

\$35 per person for 1.5 hours  
+10.5 per person each additional half hour  
select 1 from each category ~ (3) total

### meats | choose 1

Ham and cheese arancini

Ginger chicken skewers, black sesame, sweet chili (gf)

Jerk chicken satay, honey-lime vinaigrette (gf)

Black pepper fried chicken bites, house hot sauce

Serrano ham wrapped casesar bites, creamy parmesan dressing, bread crumbs (gf\*)

Grilled beef tataki, charred onion, soy dressing, spicy greens (gf)

Chicken liver mousse, toasted bread, seasonal jam

Mexican short rib croquettes, peanut mole

Steak tartar, rye crisp, horseradish (gf\*)

Char siu pork belly bao buns, asian bbq, pickled cucumber, cilantro.

### fish | choose 1

Smoked trout salad tea sandwich

Crispy rock shrimp tempura, smoked jalapeno aioli (gf\*)

Salmon tartar, black truffle, potato chips (gf)

Hamachi crudo skewers, apple-ginger marinade, rice pearls (gf)

Mezcal cured salmon gravlax, cilantro, chili cumin crackers (gf)

Tuna tartar, cucumber, ginger, ponzu (gf)

Lobster BLT (+\$3.00 pp)

Traditional jumbo shrimp cocktail, grilled lemon, house cocktail sauce (gf)

Market ceviche (seasonal preparation), lime, fresno chili pepper, corn crisps (gf)

Crispy crab croquettes, kimchi remoulade

Thai octopus brochette, peanut sauce (gf)

### vegetarian | choose 1

Crispy curried cauliflower tempura, housemade ranch (gf)

Loaded baked potato croquettes, green onions, smoked chili

Wild mushroom tarts, ricotta cheese, herbs

Seasonal vegetable skewers, marinated & grilled, seasonal garnishes

Heriloom polenta fries, garlic-herb aioli (gf)

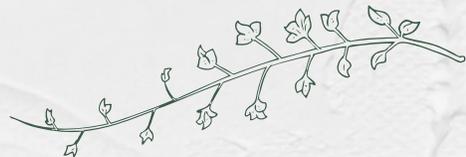
Sweet potato empanadas, chipotle crema

Fresh baked foccacia pan con tomato, black olives, goat cheese

Red beet tartar, smoked vinegar, rye toast, horseradish (gf\*)

White bean hummus, pita crisps, chili oil

Grilled artichoke hearts, lemon aioli (gf)





## composed stations |

30 person minimum, priced per item  
for 1.5 hours based on continual service refreshing and  
replenishment of boards

Seasonal vegetable crudité | \$12 pp

Chef's selection of marinated local  
vegetables served raw, chilled, & pickled with  
smoked buttermilk ranch (gf)

Artisanal cheese board | \$18 pp  
Selection of local and imported cheeses,  
crackers, seasonal mostarda, toasts, honey,  
fruit & candied nuts (gf\*)

Charcuterie board | \$20 pp  
Selection of house cured or local meats &  
terrines along with seasonal pickles &  
accoutrements (gf)

Cheese and charcuterie misto | \$22 pp

Raw bar | \$MP (serves 30-45 ppl, priced \$pp)  
Fresh selection of oysters, clams, shrimp,  
market ceviche, lobster & crab, of various  
preparations, all with traditional &  
seasonal accompaniments

## signature snacks |

For noshing served family style, minimum 15 people  
\$9 per person, per item for 1.5 hours

Chipotle white bean hummus, confit garlic, pita crisps

Herb potato chips, smoked sour cream & onion dip

Fresh baked pretzel, smoked honey mustard

Sikil p'ak (roasted pepper & pumpkin seed dip), fresh  
baked flat bread

Potted buffalo chicken rillettes, house puffed fritos

## desserts |

Desserts can be passed or stationary.  
\$6 per person, per dessert. Pricing is based on 40 minutes  
of continual service for a minimum of 15 people.

Peanut butter mousee, shaved chocolate, pretzel  
crunch banana caramel (gf\*)

Dark chocolate pot de creme, short breads, candied  
citrus (gf\*)

Cardamom pound cake, seasonal fruit, chantilly cream

Traditional creme brûlée (gf)

Pretzel bread pudding, smoked whipped cream

Warm doughnuts, seasonal accompaniments

## self-serve stations |

30 person minimum, priced per item  
for 1.5 hours based on continual service refreshing and  
replenishment of stations

Backyard bbq | \$20 pp

Pulled house smoked pork shoulder, cornbread  
muffins, green apple slaw

Street tacos | \$20 pp

Pork carnitas & mole spiced roasted chicken, salsa  
verde, chopped onions, cilantro, queso fresco, warm  
corn tortillas

Little noodle pasta station | \$18 pp

Fresh seasonal pastas with spinach or local farm  
vegetables, fresh baked foccacia, & your choice of  
sauce (choose 1):

San marzano tomato sauce

Mac 'n' cheese (made with aged cheddar)

Truffled mac 'n' cheese

Grilled almond pesto

Roasted garlic cream

[Add additional protein for +\$3 each per person]

Meatballs, italian sausage, or herb roasted chicken

Fried chicken and waffles | \$18 pp

Crispy boneless black pepper fried chicken, corn  
bread waffles, hot sauce, bourbon maple syrup

Whole roasted NY strip steak | \$25 pp

Red wine beef jus, horseradish creme fraiche, parker  
house rolls

## self-serve additions |

Priced per item, per person for 1.5 hours of refreshing

Shaved kale & barley salad (gf\*) | \$6 pp

Mixed organic baby greens, roasted onions, apples,  
candied walnuts, whole grain mustard vinaigrette  
(gf) | \$6 pp

Grilled baby gem lettuce caesar, red onion, bread  
crumbs, parmesan vinaigrette (gf\*) | \$7 pp

Crushed roasted garlic mashed potatoes (gf) | \$6 pp

Lyonnaise potatoes, bacon,  
caramelized onion (gf) | \$8 pp

Seasonal roasted vegetables (gf) | \$6 pp

Green meadow farms heirloom corn polenta &  
goat cheese (gf) | \$6 pp

