

COCKTAIL HOUR

**Sample Menu for 25-50 Intended Guests
\$40 per person**

Hors d'Oeuvres

Fresh Vegetable Crudit  with Green Goddess Dip
Odd Duck Deviled Eggs
House Made Ciabatta, Leek & Onion Focaccia
Menehune Pineapple Beef Skewers, Shiso, Pickled Radish
Gougeres stuffed with Duck Confit, Shiso, Fava Tendrils, Beet & Plum Port Reduction
Red Wine Mushroom Arancini
Gougeres Pork Belly Sliders
Assorted Desserts

Beverages

(Open Bar Function)

White Peach Bourbon Smash \$12
Pom Drop Martini \$12
Sauvignon Blanc \$9/Glass
Pinot Noir \$10/Glass
IPA/White Beer/Stout \$8
Full Bar Available \$7-12

Coca Cola Products/Non-Alcoholic Beverages/Coffee and Tea \$2.50

Additional Estimated Costs

The Pennell Room Rental \$500-800
Tables/Chairs/Linens/D cor \$200-300
Servers/Bartender \$400-600

**LUNCHEON
PLATED MENU**

**Sample Menu for 10-15 Intended Guests
\$50 per person**

Appetizers

House Frissé Salad with Sherry Vinaigrette
Butternut Squash Soup with Crème Fraiche

Entrées

Duck Confit Reuben with House Rosemary Chips
Cordon Bleu with Creamed Cauliflower and Spinach
Summer Sautéed Vegetables with House Pesto Glaze

Dessert

Layered Toffee Cake with Toasted Pistachios
House Lemon Ice Cream with Red Wine Poached Pears

Beverages

Lemonade \$60
Pre-selected Champagne \$50/Bottle
Pre-selected White Wine \$35/Bottle
Pre-selected Red Wine \$35/Bottle
Pre-selected Beer 24 Packs
Call & Top Shelf Liquors \$7-12

Full Coffee and Tea Service \$60

Additional Estimated Costs

The Duck Pond Rental \$200-400
Tables/Chairs/Linens/Décor \$200-300
Servers/Bartender \$200-400

**DINNER
LIMITED MENU**

**Sample Menu for 10-25 Intended Guests
A La Carte (\$35 Minimum)**

Appetizers

House Salad \$8

Butternut Squash Soup \$8

Calamari, Currants, Sherry Vinaigrette and House Remoulade \$10

Entrees

Buttermilk Fried Chicken, Kielbasa & Herbed Pecorino Waffle, Haricot Verts, Honey \$20

Butternut Squash Risotto, Coconut Milk, Goat Cheese, Brussels Sprouts \$18

Free Range Top Sirloin, Mashed Potato, Haricot Verts, Gorgonzola Crumble \$22

Dessert

Chocolate Cake with Chocolate Ganache \$8

Strawberry Cheesecake \$8

Beverages

Current Menu's Seasonal Cocktails \$12

In-house Wines by the Glass \$10-14 / In-house Wine Bottles \$35-75

In-house Domestic Microbrews/International Beer \$5-9

Call & Top Shelf Liquors \$7-12

Coca Cola Products/Non-Alcoholic Beverages/Coffee and Tea \$2.50

Additional Estimated Costs

The Duck Pond Rental \$200-400

Tables/Chairs/Linens/Décor \$200-300

Servers/Bartender \$200-400

**WEDDING RECEPTION
PRIX FIXE**

**Sample Menu for 25-50 Intended Guests
\$120 per person**

Course One

whipped stilton bleu cheese blueberry crostini, violet radicchio syrup
mignonette pickled red raspberries, fried mint

Course Two

pine needle grilled Atlantic prawns, maine uni & sundried tomato mousse,
organic heirloom chelada purée

Course Three

local rosemary basted filet mignon, blood orange compound butter,
fried parsnips dusting, bourbon carrot purée, butter poached local potatoes,
red wine poached pearl onions, herb oil

Course Four

foie gras crème brûlée, sea salt caramel ice cream raspberry coulis, marcona almond
brittle tent

Beverages

Champagne Toast \$65/Bottle
Four-course Wine Pairings \$50/Person
Four-Course Beer Pairings \$25/Person
Call & Top Shelf Liquors \$7-12

Full Coffee and Tea \$75
Sparkling Water \$6/Bottle

Additional Estimated Costs

The Pennell Room Rental \$500-2500
Tables/Chairs/Linens/Décor \$200-500
Servers/Bartender \$400-800

**BUSINESS FUNCTION
BANQUET BUFFET**

**Sample Menu for 25-50 Intended Guests
\$70 per person**

Food

Fresh Vegetable Crudité with Green Goddess Dip
Assorted Cheese Board, with Honey, Walnuts, and Dried Dates
House Made Ciabatta, Leek & Onion Focaccia

Seared Scallops, Local Mushrooms, Sugar Snap Peas
Top Sirloin, Sautéed Mushrooms, Béarnaise Sauce
Duck Cassoulet
Ratatouille
Rice pilaf

Assorted Desserts

Beverages

(Cash Bar Function)

Crafted Cocktails \$10-14
Imported Specialty Wines Glass Pours \$10-14
Domestic Microbrews/International Beer \$5-9
Call & Top Shelf Liquors \$7-12

Coca Cola Products/Non-Alcoholic Beverages/Coffee and Tea \$2.50

Additional Estimated Costs

The Pennell Room Rental \$500-1200
Tables/Chairs/Linens/Décor \$200-300
Servers/Bartender \$300-600