

BANQUET PACKAGES

BEVERAGES

- ★ Draught beer, soda, juices
\$15 per guest for the 1st hour / \$5 additional per hour
- ★★ Wines by the glass, Draught beer, soda, juices
\$17 per guest for the 1st hour / \$7 additional per hour
- ★★★ Well liquor, wines by the glass, draught beer, soda, juices
\$19 per guest for the 1st hour / \$9 additional per hour
- ★★★★ Top shelf liquor (includes hand crafted cocktails), well liquor, wines by the glass, draught beer, soda, juices
\$23 per guest for the 1st hour / \$10 additional per hour
- ★★★★★ Premium liquor & single malt scotch (includes hand crafted cocktails), well liquor, wines by the glass, draught beer, soda & juices
\$29 per guests for the 1st hour / \$14 additional per hour

PASSED APPETIZERS *(Priced per dozen)*

- Smokey Fritters, Scallion Mustard Sauce - \$7
- Grilled Flatbread, Bacon, Melted Sweet Onion - \$9
- Goat cheese and black olive croquettes - \$8
- Bruschetta (seasonal) - \$10
- Pork belly skewers - \$12

PLATTERS *(starter platters served family style priced for 25 guests)*

- Rib tips w/ house made barbeque sauce - \$50
- Seasonal vegetables and bagna cauda - \$35
- Relish Tray with house made crackers - \$40
- Cheese Platter - \$80
- Spiced Olives - \$3 / person

DINNERS

- (\$35) Choice of (1 starter, 1 main, 1 side, and 1 dessert)
- (\$40) Choice of (2 starters, 2 main, 1 side, and 1 dessert)
- (\$45) Choice of (2 starters, 2 main, 2 sides, and 2 desserts)
- (\$50) Choice of (3 starters, 2 main, 2 sides, and 3 desserts)

Dinner - \$35

Starter (Choice of 1)

Market Greens, Tarragon-Buttermilk Dressing
Apple Salad, Marinated Manchego, Hazelnuts
Monkey Bread Pull-Aparts, Dill Butter, Sea Salt
“Half Acre Brewery” Beer Cheese, Slaw, Crackers
Salmon Rillette, Crackers
Roasted Marrow Bones, Shallot Jam, Parsley Salad

Main (Choice of 1)

Fish (Market Fish - Whole Roasted)
Meat (Chef Choice)
Pork (Chef Choice)
Poultry (Chef Choice)
Pasta (Chef Choice)

Sides (Choice of 1)

Starch (Potato, Legume, Grain, or Pierogi)
Vegetable (Farmer’s Market-Chef Choice)

Desserts (Choice of 1)

Chocolate
Fruit
Cream

Dinner - \$40

Starter (Choice of 2)

Market Greens, Tarragon-Buttermilk Dressing
Apple Salad, Marinated Manchego, Hazelnuts
Monkey Bread Pull-Aparts, Dill Butter, Sea Salt
“Half Acre Brewery” Beer Cheese, Slaw, Crackers
Salmon Rillette, Crackers
Roasted Marrow Bones, Shallot Jam, Parsley Salad

Main (Choice of 2)

Fish (Market Fish - Whole Roasted)
Meat (Chef Choice)
Pork (Chef Choice)
Poultry (Chef Choice)
Pasta (Chef Choice)

Sides (Choice of 1)

Starch (Potato, Legume, Grain, or Pierogi)
Vegetable (Farmer’s Market-Chef Choice)

Desserts (Choice of 1)

Chocolate
Fruit
Cream

Dinner - \$45

Starter (Choice of 2)

Market Greens, Tarragon-Buttermilk Dressing
Apple Salad, Marinated Manchego, Hazelnuts
Monkey Bread Pull Aparts, Dill Butter, Sea Salt
“Half Acre Brewery” Beer Cheese, Slaw, Crackers
Salmon Rillette, Crackers
Roasted Marrow Bones, Shallot Jam, Parsley Salad

Main (Choice of 2)

Fish (Market Fish - Whole Roasted)
Meat (Chef Choice)
Pork (Chef Choice)
Poultry (Chef Choice)
Pasta (Chef Choice)

Sides (Choice of 2)

Starch (Potato, Legume, Grain, or Pierogi)
Vegetable (Farmer’s Market-Chef Choice)

Desserts (Choice of 2)

Chocolate
Fruit
Cream

Dinner - \$50

Starter (Choice of 3)

Market Greens, Tarragon-Buttermilk Dressing
Apple Salad, Marinated Manchego, Hazelnuts
Monkey Bread Pull-Aparts, Dill Butter, Sea Salt
“Half Acre Brewery” Beer Cheese, Slaw, Crackers
Salmon Rillette, Crackers
Roasted Marrow Bones, Shallot Jam, Parsley Salad

Main (Choice of 2)

Fish (Market Fish - Whole Roasted)
Meat (Chef Choice)
Pork (Chef Choice)
Poultry (Chef Choice)
Pasta (Chef Choice)

Sides (Choice of 2)

Starch (Potato, Legume, Grain, or Pierogi)
Vegetable (Farmer’s Market-Chef Choice)

Desserts (Choice of 3)

Chocolate
Fruit
Cream

BANQUET PACKAGES: BRUNCH

PACKAGE ONE (Select from I and II): \$10 per person

- (I) Choice of One: Baked Goods or Seasonal Fruit with Yogurt
- (II) Choice of One: Tart, Quiche, Biscuit Sandwiches, Waffles, Crepes, Chiquiles

PACKAGE TWO (Select from I,II, & III): \$15 per person

- (I) Choice of One: Baked Goods or Seasonal Fruit with Yogurt
- (II) Choice of One: Tart, Quiche, Biscuit Sandwiches, Waffles, Crepes, Chiquiles
- (III) Choice of One Side: Potato, Sausage, Bacon

PACKAGE THREE (Select from I,II): \$20 per person

Included: Baked Goods and Seasonal Fruit with Yogurt

- (I) Choice of Two: Tart, Quiche, Biscuit Sandwiches, Waffles, Crepes, Chiquiles
- (II) Choice of Two Sides: Potato, Sausage, Bacon