

RECEPTION MENU

**all dishes served on platters, to be shared*



STARTERS

pork rilette, preserves, crostini
cheese and herb gougeres
river valley mushrooms, fines herbes, creme fraiche
white bean hummus, seasonal vegetable crudite, chili sauce,
house made crackers
roasted spinach and kale, cream cheese, garlic, herbs
beer cheese dip, cast iron brown ale, soft pretzels
pimento cheese dip, cheddar, crostini

\$6.00 PER PERSON, PER SELECTION

assorted domestic cheeses, preserves, candied nuts, crostini
assorted house made charcuterie, pickles, mostarda
laughing bird shrimp ceviche, tomatilla salsa verde, tortilla
chips
tuna tartare, spicy mayo, pickled summer beans
beef carpaccio, capers, hard boiled egg, horseradish aioli
smoked trout beignet, remoulade, peppers, pea shoots

\$8.00 PER PERSON, PER SELECTION

SLIDER BAR

chipotle BBQ pork shoulder, vegetable slaw, soft rolls
buffalo chicken sliders, blue cheese, soft rolls
laughing bird shrimp or peekytoe crab salad, herb mayo, pickles, soft rolls

\$10.00 per person, per selection (or all 3 for \$25.00 per person)

GREENS & GRAINS

PV green salad, pickled tomato vinaigrette, shaved fennel,
croutons, creamy parmesan dressing (*add chicken-\$3.00 per person*)
roasted beets, pecans, local blue cheese, preserved
fruit vinaigrette
wheat berry salad, fresh apple, honey & thyme vinaigrette
roasted squash, greens, parmesan, cherry bomb vinaigrette

\$8.00 PER PERSON, PER SELECTION

massaged kale, lemon pickled turnips, almond vinaigrette
roasted baby carrots, yogurt, raisins, curry
roasted root vegetables, pea shoots, marcona almonds,
lemon soy vinaigrette
three bean salad, giardiniera vinaigrette
chef's seasonal selection (example-asparagus, summer bean,
tomato, corn)

Please note: all menu items are seasonal and subject to change. The above options are sample menus only. Your menu will be customized for you based on the current season. All pricing is exclusive of current tax and service charge.

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MAINS

great lakes whitefish escabeche, arugula, pickled tomato vinaigrette

house chicken sausage, seasonal greens, spicy pickled pepper

shaved smoked pork loin, arugula, parmesan, lemon, olive oil

BBQ glazed meatloaf, creamy grits, pickled sweet corn relish

\$10.00 PER PERSON, PER SELECTION

marinated and grilled slagel family farm beef loin, garlic aioli
seared chicken breast, braised white beans, spinach, pesto

seared tuna, pea shoots, soy and lemon mayo

salmon, river valley mushrooms, basmati rice

grilled scallops, wheat berries, kale, lemon

\$12.00 PER PERSON, PER SELECTION

DESSERTS

lemon bar bites

seasonal short cakes

cheesecake bites

chocolate mousse cups

chocolate brownie bites

mini cupcakes

\$5.00 PER PERSON, PER SELECTION

salted chocolate chip cookies or chef cookies of the day

\$20.00 PER DOZEN

**\$3.00 per person fee applies to any outside cake or dessert (must be approved by staff)*

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BAR PACKAGES

CLASSIC BAR PACKAGE

house liquors

beer (craft can selections)

house wine (one white selection & one red selection)

sparkling house wine (one option)

mixers (juice, lime, soda)

\$25.00 PER PERSON, PER HOUR

**Excludes specialty cocktails, energy drinks, (Red Bull), doubles, & shots*

PREMIUM BAR PACKAGE

house & upgraded liquors

signature cocktails

beer (craft can & large format selections)

house wine (two white selections & two red selections)

sparkling house wine (one option)

mixers (juice, lime, soda)

\$30.00 PER PERSON, PER HOUR

** Excludes shots & doubles, & champagne*

BEER & WINE PACKAGE

house wine (two white selections & two red selections)

sparkling house wine (one option)

beer (craft can & large format selections)

\$20.00 PER PERSON, PER HOUR

** Excludes all liquor & champagne*

CONSUMPTION BAR

STANDARD MENU PRICING APPLIES

**We are happy to assist with wine selections based on your desired taste and price point.*

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