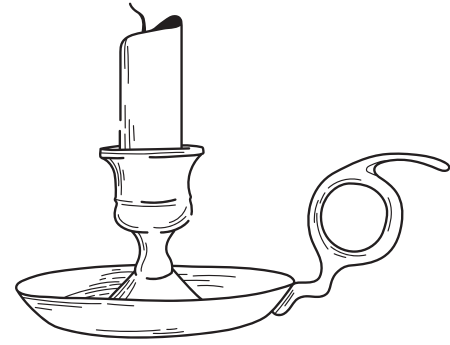


WILD PLUM WINTER 2022

event space menu

SERVED FAMILY STYLE, \$85 PP INCLUDES GRATUITY



SNACKS

-Salty Snacks on Arrival (See Add-Ons Below)

STARTER (CHOOSE ONE):

- Housemade Idaho Potato Gnocchi with Truffled Mushrooms
- Spaghetti Carbonara with Housemade Bacon + Parm (Available GF)
- Housemade Fettuccine Bolognese with Local Pork and Beef
- Shrimp and Saffron Risotto with Peas (GF)
- Vegan Spicy Buffalo Cauliflower with Cashew "Ranch" (Vegan, GF)

SALAD (CHOOSE ONE):

- Roasted Beets with Citrus, Whipped Housemade Ricotta + Oil Roasted Hazelnuts (GF)
- Grilled Kale Caesar with Breadcrumbs and Parm
- Chopped Salad with Chickpeas, Halloumi, Veggies and Sherry Vinaigrette (GF, Vegan Option)
- Roasted Winter Squash Salad with Pears, Goat Cheese and Balsamic (GF, Vegan Option)
- Mixed Lettuces with Crushed Almonds, Lemon and Parmesan (GF, Vegan Option)

ENTREES (CHOOSE TWO):

WE CAN PROVIDE TWO COMPLIMENTARY VEGAN ENTREES PER PARTY

- Beef Tenderloin with Au Poivre Sauce (GF, Add \$5 per person)
- Roasted Steelhead with Dill Beurre Blanc (GF)
- Smoked Brisket with Carolina-Style Mustard Barbecue Sauce (GF)
- Heritage Pork Loin with Tart Cherry Beurre Blanc (GF)
- Coq au Vin (GF, 2 person minimum)
- Vegan Stuffed Sweet Potato (GF, Vegan)

STARCH (CHOOSE ONE):

- Mashed Potatoes with Sour Cream + Chives (GF)
- Crispy Roasted Potatoes and Shallots (GF, Vegan)
- Organic Cheesy Grits (GF)
- Roasted Buttered Yams (GF)

ALWAYS COMES WITH:

- Seasonal Veggies (GF)
- Add Fresh Baked Dinner Rolls + Irish Butter (\$3 pp)

DESSERT (CHOOSE ONE):

- Lemon Ricotta Cake with Wild Plum Sauce + Whip
- NY Cheesecake with Strawberry Sauce
- Pumpkin Fritters with Whiskey Caramel Sauce
- Apple Crisp + Vanilla Ice Cream (Can be GF/Vegan)
- Chocolate Pots du Creme (GF)
- Vegan Chocolate Cake (Vegan)

SPECIAL ADD-ONS:

ADD SOMETHING FANCY FOR THE TABLE WHEN YOU ARRIVE

- Steak Tartare with Toast (\$10 pp)
- Brie en Croute with Cranberries, Pecans and Honey (Serves 4-8, \$30)
- Sturgeon Caviar with Creme Fraiche + Potato Chips (1 Ounce, GF, Serves 2-4, \$85)
- Raw Scallop Crudo (GF, \$10 pp)
- Cheese Board + Olives, & Nuts (\$10 pp)
- Cheese & Charcuterie Board (\$12 pp)

***ALL PRICING INCLUDES GRATUITY TO PAY WILD PLUM STAFF A LIVING WAGE. NO TIPPING NECESSARY.**