

wild plum events

SMALL GREENHOUSE MENU

\$95 PP, MENU SERVED FAMILY STYLE FOR ALL GUESTS TO SHARE
PRICING INCLUDES 18% GRATUITY, DOESN'T INCLUDE 6% SALES TAX



FAMILY STYLE DINNER MENU

\$95 per person + sales tax

Dinner includes a four-course family-style dinner that you select in advance. You choose one option per category for your guests to share. We're happy to accommodate dietary restrictions as long as we're aware of them in advance.

ADD-ON STARTERS

- Brie en Croute, Red Wine Jelly + Toast (\$35, serves 8)
- Charcuterie Board, House Pickles + Toast (Add \$8 pp)
- Cheese Board, Olives, Almonds, Crackers (Add \$7 pp)
- Cheese + Charcuterie Board (Add \$10 pp)

SALAD

SELECT ONE, FOR TWO ADD \$6 PP

- Grilled Halloumi Chopped Salad with Chickpeas and Sherry Vin (GF)
- Roasted Pear and Squash Salad with Goat Cheese and Pumpkin Seeds (GF)
- Classic Wedge Salad with Housemade Bacon and Blue Cheese (GF)
- Mixed Lettuces with Crushed Almonds, Lemon and Parmesan (GF, Vegan Option)
- Truffled Potato Vichyssoise (GF)

FIRST COURSE

SELECT ONE, FOR TWO ADD \$8 PP

- Beef Carpaccio with Preserved Lemon Aioli and Herb Salad (GF)
- Marinated Shrimp, Fennel, Celery, Citrus (GF, Add \$3 pp)
- Housemade Ricotta Ravioli with Peas, Prosciutto & Preserved Lemon
- Fresh Fettuccine Bolognese with Local Pork and Beef (Avail. GF)
- Fresh Fettuccine with Creamy Truffle Sauce (Avail. GF)
- Eggplant Pasta a la Norma (Vegan, Avail. GF)
- Buffalo Cauliflower, Cashew Ranch (GF, Vegan)

ENTREE

SELECT ONE, FOR TWO ADD \$10 PP

(UP TO TWO COMPLIMENTARY VEG OPTIONS)

- Beef Tenderloin (Medium-Rare) with Au Poivre Sauce (GF, Add \$5 pp)
- Baked Steelhead with Beurre Blanc (GF)
- Pork Schnitzel with Marinated Cucumbers
- Mushroom Stuffed Chicken Roulade (GF)
- Roasted Pork Loin with Tart Cherry Beurre Blanc (GF)
- Charred Cauliflower with Beet Romesco (GF, Vegan)
- Eggplant Lasagna, Tomatoes and House Ricotta (GF)

ENTREE STARCHES

SELECT ONE PER PARTY

- Mashed Potatoes, Sour Cream and Scallions (GF)
- Olive Oil and Parsley Mashed Potatoes (GF, Vegan)
- Velvety Buttered Yams (GF)
- Parmesan Risotto with Chives (GF)
- Crispy Potatoes + Shallots (GF, Vegan)
- Organic Cheesy Grits (GF)

ALWAYS INCLUDES

- Seasonal Veggies (GF, Can be made Vegan)

DESSERTS (PLATED)

SELECT ONE, FOR TWO ADD \$6 PP

- NY Style Cheesecake + Blackberry Sauce
- Seasonal Fritters + Whiskey Caramel
- Dark Chocolate Mousse + Whip (GF)
- Seasonal Fruit Cobbler + Ice Cream
- Berry Crisp, Soy Ice Cream (Vegan, GF)
- Tawny Port or Coffee with Cheese (GF, Add \$5 pp)