
Munster Harvest Room

Side Room Private Dining Luncheon Menu

THE THORNBURY

Three Course Plated Meal

\$29 per guest

First Course

daily homemade soup

Second Course

Host to select three options to offer to guests.

Each guest to pre-select entrée – selections to be given to event planner one week before event

Roasted Golden Beet Salad (V)

four herbed goat cheese fritters, sliced golden beets, candied walnuts, dried cranberries, organic spring greens, maple sherry vinaigrette

Vegetable Cavatappi (V)

seasonal vegetables, cavatappi pasta grana cheese, lemon butter sauce

Whitefish Filet (GF)

charred lemon, Kalamata olives, tomato, cucumber, red onion, rice

Harvest Chopped Salad (V, GF)

Romaine hearts, red bell pepper, black beans, pepita seeds, queso fresco, blackened chicken, chipotle ranch

Chicken Breast (GF)

free range organic chicken breast, light lemon sauce, seasonal vegetables

Harvest Room Puma

cooked medium ~ please advise your guests grass-fed burger, aged cheddar, chipotle mayo, applewood smoked bacon, crispy onions, brioche bun, hand cut fries

Third Course

Caramel Bread Pudding
warm caramel drizzle

add our famous bravacado crostini for \$3 per person

Luncheon Menu is available for parties seated by 3 pm

ask about dessert alternatives / upgrades

Price includes coffee, iced tea, & fountain drinks. Tax and 22% service charge will be added to each bill .
3.5% fee will be applied to all credit/debit cards

Munster Harvest Room

Side Room Private Dining Luncheon Menu

THE HAMPTON

Three Course Plated Meal

\$36 per guest

First Course

Host selects one of the following in advance for all guests

daily soup

OR

small salad of organic arugula, romaine, quinoa, roasted butternut squash, diced pears, feta crumbles, white goddess dressing & balsamic vinaigrette

Second Course

Host to select three options to offer to guests.

Each guest to pre-select entrée – selections to be given to event planner one week before event

Verano Pasta (V)

Mediterranean olives, tomatoes, feta, linguine, lemon balm pesto

Tuscan Chicken (GF)

chicken breast stuffed with Italian cheeses, organic spinach, sundried tomatoes, basil cream, vegetable rice pilaf

Whitefish Filet (GF)

charred lemon, Kalamata olives, tomato, cucumber, red onion, rice

Roasted Pork Risotto (GF)

pulled pork, creamy risotto, brussels sprouts & wild mushrooms

Eden's Envy (VG, GF)

vegan pesto "chicken", wild mushrooms & roasted cauliflower, wild rice

Angus Skirt Steak (GF) +\$3

cooked medium ~ please advise your guests
grass-fed skirt steak, bravas potatoes, roasted cauliflower, tomatillo puree

Third Course

Carmelita

vanilla infused layers of oats, chocolate & salted caramel, whipped

cream

add our famous bravacado crostini for \$3 per person

Luncheon Menu is available for parties seated by 3 pm

ask about dessert alternatives / upgrades

Price includes coffee, iced tea, & fountain drinks. Tax and 22% service charge will be added to each bill.
3.5% fee will be applied to all credit/debit cards