
Munster Harvest Room

Side Room Private Dining Luncheon Menu

THE THORNBURY

Three Course Plated Meal

\$34 per guest

First Course

Host to select one option in advance

daily homemade soup or lemon hummus, celery & carrots, warm pita

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

Naked Bird

simply grilled antibiotic free chicken breast served with side salad of organic spring greens, strawberry, apple, quinoa, white goddess vinaigrette

Chicken Norris

buttermilk battered chicken breast, cilantro aioli, cilantro ranch, havarti cheese, jalapenos, fried onions, brioche bun, hand cut fries

Charlatan (VG)

beyond 'beef' burger (veggie burger), balsamic caramelized onions, mushrooms, vegan mayo, vegan bun, sweet potato fries

The Greek (GF)

grilled chicken, cucumbers, red onion, kalamata olives, cherry tomatoes, crumbled feta, marinated tear drop peppers, Greek feta dressing, fresh dill and mint

Brisket Sandwich

14 hour smoked grass fed brisket, Korean bbq sauce, creamy chipotle slaw, house brined pickles, crispy onions, brioche bun, sweet potato fries

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 3:30 pm

ask about dessert alternatives / upgrades

Price includes coffee, iced tea, & fountain drinks. Tax and 22% service charge will be added to each bill

Munster Harvest Room

Side Room Private Dining Luncheon Menu

THE HAMPTON

Three Course Plated Meal

\$38.50 per guest

First Course

salad of organic arugula, romaine, quinoa, strawberries & apples, manchego cheese,
balsamic glaze & white goddess dressing
and
bravacado crostini

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

Chicken Breast (GF)

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

Vegan "Chicken" (V)

*Praeger's "chicken, cajun zucchini, yellow squash,
roasted corn, seoul chili aioli, cauliflower hash*

Whitefish Filet (GF)

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

The Strip

*sliced grass fed NY strip, steak, garlic aioli,
arugula, smoked gouda, pesto, balsamic onions,
mushrooms, potato Sammy bun, hand cut fries*

Vegetable Cavatappi (V)

*seasonal vegetables, cavatappi pasta
grana cheese, lemon butter sauce*

Crab Cake

house made crab cake, seasonal roasted vegetables

Third Course

Carmelita

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

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