
Munster Harvest Room

Side Room Private Dining Dinner Menu

THE THORNBURY

Three Course Plated Meal

\$52 per guest

First Course

salad of organic arugula, romaine, quinoa, roasted butternut squash, pears, feta,
white goddess dressing & balsamic glaze

&

bravacado crostini – fresh mozzarella, heirloom tomatoes, pickled red onion, avocado,
white goddess dressing, black salt

Second Course

HOST TO SELECT THREE OPTIONS TO OFFER TO GUESTS IN ADVANCE

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

Pot Roast

slow cooked grass fed pot roast,
squashed mashed potatoes, honey bourbon carrots

Wild Whitefish (GF)

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

Vegan "Chick'n" Breast (VG) (GF)

blackened Praeger's vegan "Chicken" breast,
spaghetti squash, zucchini, potatoes,
sundried tomato pesto

Chicken Breast & Vegetables (GF)

antibiotic free roasted chicken breast, seasonal
roasted vegetables, creamy lemon spinach
cavatappi pasta

Wild Mushroom Truffled Pappardelle (V)

creamy wild mushroom sauce, pappardelle pasta,
oyster mushrooms, truffle oil

Verano Pasta

wild caught gulf shrimp, Mediterranean olives,
tomatoes, feta, linguine, lemon balm pesto

Third Course

Assorted Mini Sweets

ask about dessert alternatives / upgrades

Price includes coffee, iced tea, & fountain drinks. 7% tax and 22% service charge will be added to each bill

\$2500 minimum for Dinner events beginning at 4:00 pm, \$3500 for events beginning at 5:00 pm

Munster Harvest Room

Side Room Private Dining Dinner Menu

THE HAMPTON

\$72 per guest

Appetizer Station

Bravacado Crostini

fresh mozzarella, heirloom tomatoes, pickled red onion,
avocado, white goddess dressing, black salt

Mediterranean Dips

seasonal vegetable array, hummus, olive tapenade,
spicy feta, grilled pita

Three Course Plated Meal

First Course

salad of organic arugula, romaine, quinoa, roasted butternut squash, pears, feta,
white goddess dressing & balsamic glaze

Second Course

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Herbed Prime Rib | MP (GF)

(min 10 orders; add \$5)

grass fed prime rib, squashed mashed potatoes,
honey bourbon carrots, bourbon horseradish cream

The Blackbird (GF)

blackened chicken breast, spaghetti squash,
zucchini, potatoes, roasted red peppers, sundried
tomato mushroom cream sauce

Lamb Shank (GF)

squashed mashed potatoes, honey bourbon carrots

Pan Roasted Salmon (GF)

Faroe Island salmon, bourbon honey carrots,
truffled forbidden rice, Dijon cream

Bistro Filet +\$5 (GF)

cooked medium – please advise your guests
grass fed filet, double baked squashed mashed
potatoes, honey bourbon carrots, red wine jus

Short Ribs (GF)

creamy manchego polenta, brussels sprouts &
honey bourbon carrots

Third Course

Flourless Chocolate Cake

Plush Horse ice cream, berry garnish

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