
Munster Harvest Room

Side Room Private Dining Luncheon Menu

THE THORNBURY

Three Course Plated Meal

\$38 per guest

First Course

HOST TO CHOOSE ONE OPTION IN ADVANCE FOR ALL GUESTS

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

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

The Greek * (V, GF)

mixed greens, green & red peppers, Greek olives,
sweety drop peppers, cucumbers, red onion, feta,
fresh dill & mint, Greek dressing
**grilled chicken optional*
(VG) – no cheese, vegan “chicken”,
white goddess dressing

Chicken Norris

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

Whitefish Sandwich

beer battered great lakes whitefish, superslaw,
HR special sauce, brioche bun, hand cut fries

Crab Cake

house made crab cake, Seoul spiced aioli,
petite arugula salad

Solstice Salad * (V, GF)

organic arugula, romaine, quinoa, roasted butternut
squash, pears, feta, balsamic glaze,
white goddess dressing
**grilled chicken optional,*
(VG) – no cheese, vegan “chicken”

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

Carmelita

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

add our famous bravacado crostini for \$3 per person, ask about dessert alternatives / upgrades
Luncheon Menu is available for parties seated by 3:30 pm

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

\$47.50 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

Chicken Breast (GF)

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

Vegan "Chick'n" Breast (VG)

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

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, light lemon wine butter sauce

Smoque Mac & Cheese

14-hour smoked grass fed brisket, roasted
jalapeños, four-cheese sauce, strawberry bbq,
toasted panko

Third Course

Carmelita

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

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