

# Munster Harvest Room

Side Room Private Dining Dinner Menu

## The Thornbury

Three Course Plated Meal  
\$55.75 per guest

### First Course

salad of organic arugula, romaine, quinoa, apples & strawberries, 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 (gf)

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

#### Great Lakes Whitefish (gf)

lemon butter caper cream, spaghetti squash, charred asparagus, organic spinach, oyster mushrooms, chili oil

#### The Blackbird (gf)

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

#### Short Rib Ragout

grass fed boneless short ribs, sundried tomatoes, creamy goat cheese, pappardelle, oyster mushrooms

#### Wild Mushroom Truffled Pappardelle (v)

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

#### Vegan "Chick'n" Breast (vg) (gf)

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

### Third Course

#### Carmelita

bars of vanilla infused layers of oats, dark chocolate & salted caramel, whipped cream  
substitute seasonal cheesecake or raspberry tiramisu +\$4

Dinner menu is available for parties seated after 4 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 Dinner Menu

## The Hampton

\$76.25 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, apples & strawberries, feta, white goddess dressing & balsamic glaze  
and 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*

#### Miller's Farm Half Chicken (gf)

citrus blood orange glaze, couscous, truffled red potatoes

#### Pan Roasted Salmon (gf)

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

#### Strip Steak Bear (gf) (+\$2)

cooked medium -please advise your guests

12oz NY strip, candied roasted beets, roasted red potatoes, grilled asparagus, goat cheese, oyster mushrooms

#### Red Wine Braised Lamb Shank (GF)

new Zealand lamb shank, Greek smashed fingerlings with feta cheese, sauteed broccoli

#### Scallop Risotto (gf)

three sea scallops, lemon butter risotto, basil-arugula-pine nut pesto

#### Vegan "Chick'n" Breast (vg) (gf)

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

### Third Course

#### Flourless Chocolate Cake or Raspberry Tiramisu

with Plush Horse wildberry sorbet, berry garnish

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