

Munster Harvest Room

Side Room Private Dining Dinner Menu

The Thornbury

Three Course Plated Meal
\$56 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

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 Whitefish (gf)

lemon butter sauce, seasonal roasted vegetables

Chicken Caper Picatta

antibiotic free chicken breast, lemon caper sauce, bucatini
can be made gluten-free +\$2

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 gratuity will be added to each bill

Munster Harvest Room

Side Room Private Dining Dinner Menu

The Hampton

Three Course Plated Meal
\$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

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