
Harvest Side Room

private event dining

THE THORNBURY

\$29 per guest

First Course

daily homemade soup

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

Solstice Salad

organic arugula, romaine, quinoa, roasted
butternut squash, diced pears, feta crumbles,
white goddess, balsamic glaze

Chicken Breast

free range organic chicken breast,
seasonal vegetables

Roasted Golden Beet Salad

four herbed goat cheese fritters, sliced golden
beets, candied walnuts, dried cranberries, organic
spring greens, maple sherry vinaigrette

Charlatan

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

Zen Tacos

blackened zucchini, red peppers, butternut
squash, potatoes, jalapeno pickled corn, guajillo
horseradish aioli, hand cut fries

Vegetable Cavatappi Pasta

cavatappi pasta, seasonal vegetables, grana
cheese, lemon, olive oil

Third Course

Caramel Bread Pudding
with warm caramel drizzle

ask about dessert alternatives / upgrades

Luncheon menu is available for parties seated before 3pm

Customize this menu with organic options, additional sides, & sweets.

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

Harvest Side Room

private event dining

THE HAMPTON

\$34 per guest

First Course

Host selects one of the following in advance for all guests

daily soup or

small salad of organic arugula, romaine, quinoa, roasted butternut squash, diced pears, feta crumbles,
white goddess & balsamic vinaigrette

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

Vegetable Truffle Risotto

arborio rice, wild mushrooms, roasted butternut
squash

Pappardelle Pasta

sundried tomato pesto cream, butternut squash,
spinach, wild mushrooms, sage & lemon zest,
grana cheese

Organic Chicken Breast

herbed and stuffed with prosciutto & Swiss
cheese, black garlic braised lentils &
seasonal vegetables

Smoque Mac & Cheese

14 hour smoked grass fed brisket, jalapenos, four
cheese sauce, strawberry bbq sauce, cavatappi pasta

Whitefish Filet

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

Bistro Filet +\$5

fingerling potatoes, confit fennel, applewood
smoked bacon, guajillo horseradish aioli

Third Course

Caramel Bread Pudding

with warm caramel drizzle

ask about dessert alternatives / upgrades

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Customize this menu with organic options, additional sides, & sweets.

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

