
Palos Heights Harvest Room

Side Room Private Dining Dinner Menu

THE THORNBURY

Three Course Plated Meal

\$37.75 per guest

First Course

Host selects one of the following in advance for all guests
daily homemade soup

OR

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

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

Wild Whitefish (GF)
charred lemon, Kalamata olives,
tomato, cucumber, red onion, rice

Native Smash (VG)
riced cauliflower, corn and baby chickpea succotash,
sweet amino glaze, green chile curry aioli

BBQ Brisket
Korean BBQ sauce, tender 12 hour smoked
brisket, creamy chipotle slaw, pickled red onions
& jalapenos, smashed fingerling potatoes

Smoque Mac & Cheese
12 hour smoked grass-fed brisket, jalapenos, four
cheese sauce, strawberry BBQ sauce, cavatappi pasta

Korean BBQ Glazed Chicken Thigh
Korean BBQ glazed chicken thighs, green chile,
lemongrass & cardamom scented jasmine rice,
peanut & soy cabbage slaw

Harvest Room Puma
cooked medium – please advise your guests
grass fed burger, aged cheddar, chipotle mayo,
applewood smoked uncured bacon, crispy
onions, brioche bun, hand cut fries

Third Course

Carmelita

chocolaty oats, salted caramel, whipped cream
substitute assorted mini sweets + 3

ask about alternatives / upgrades

Dinner menu is available for parties seated after 4:00 pm.

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

3.5% fee added to all credit/debit cards

Palos Heights Harvest Room

Side Room Private Dining Dinner Menu

THE HAMPTON

Three Course Plated Meal

\$46 per guest

First Course

Host selects one of the following in advance for all guests
daily homemade soup

OR

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

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

Bistro Filet +\$4 (GF)

cooked medium – please advise your guests

* seasonal preparation subject to change

Mexican street corn elotes, smashed
parmesan fingerlings, tequila lime butter

Truffled Mushroom Pappardelle (V)

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

Pan Roasted Salmon (gf)

riced cauliflower & asparagus succotash hash,
mango chile glaze

Tuscan Chicken (GF)

chicken breast stuffed with Italian cheeses,
organic spinach, sundried tomatoes, basil crema,
vegetable rice pilaf

Short Ribs (GF)

tender grass-fed chicory crusted boneless short
ribs, butternut squash puree, brussels sprouts

Verano Pasta

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

Third Course

Carmelita

vanilla infused layers of oats, chocolate & salted caramel, whipped
cream substitute assorted mini sweets + 3

ask about alternatives / upgrades

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

3.5% fee added to all credit/debit cards