
Palos Heights Harvest Room

Side Room Private Dining Dinner Menu

THE THORNBURY

Three Course Plated Meal

\$42 per guest

First Course

small salad of organic arugula, romaine, quinoa, apples & strawberries, feta crumbles,
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

Wild Whitefish (GF)

charred lemon, Kalamata olives, tomato,
cucumber, red onion, rice, light lemon wine sauce

BBQ Brisket (GF)

14-hour smoked grass fed brisket, strawberry BBQ
sauce, , poblano mashed potatoes, broccoli

Chicken Breast & Vegetables (GF)

antibiotic free roasted chicken breast with seasonal
roasted vegetables, light lemon wine butter sauce

Vegan "Chick'n" Breast (VG) (GF)

artichokes, riced cauliflower, sundried tomato
pesto, asparagus, vegan Italian sausage,
roasted red peppers, vegan cheese

Smoque Mac & Cheese

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

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 house made mini sweets + 3

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

Palos Heights Harvest Room

Side Room Private Dining Dinner Menu

THE HAMPTON

Three Course Plated Meal

\$48 per guest

First Course

small salad of organic arugula, romaine, quinoa, apples & strawberries, feta crumbles,
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

Bistro Filet +\$4 (GF)

cooked medium – please advise your guests
oyster mushrooms, roasted red peppers, broccoli,
feta, roasted fingerlings

Pan Roasted Salmon (GF)

Faroe Island salmon, wild mushrooms,
truffled black rice, broccoli, brandy Dijon cream

Verano Pasta

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

Truffled Mushroom Pappardelle (V)

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

BBQ Glazed Chicken Thighs (GF)

strawberry BBQ glazed chicken thighs,
poblano mashed potatoes, broccoli

Vegan "Chick'n" Breast (VG) (GF)

artichokes, riced cauliflower, sundried tomato
pesto, asparagus, crumbled vegan Italian sausage,
roasted red peppers, vegan cheese

Short Ribs (GF)

creamy manchego polenta, mustard greens, kimchi

Third Course

Carmelita

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

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