

# Private Dining Packages

7% sales tax and 20% gratuity apply to all food & beverage

3 Courses // \$49 per guest HORS D'OEUVRES (Choose One) See Attached List

**SALAD OR SOUP** served w/ fried biscuits, apple butter & whipped sea salt butter (Choose One)

Little Gem Salad with figs, pecans, pickled red onion, whipped truffle goat cheese, fennel pollen, white balsamic vinaigrette

Baby Kale Caesar Salad with parmigiano

Seasonal Soup

**ENTREES (**Choose Two) \$3 for Each Additional Option

Baked Campanelle with bolognese, fontina, porcini breadcrumbs

Salmon with navy beans, black kale, leeks, harissa vinaigrette, thyme breadcrumbs

Short Rib with smoked potato puree, red cabbage agrodolce, beef jus

Seasonal Risotto

#### **DESSERT**

Chocolate Pot de Crème

\*save \$3 per guest by getting exact counts in 2 weeks prior to your event date\*

4 Courses // \$59 per guest HORS D'OEUVRES (Choose One) See Attached List

**SALAD OR SOUP** served w/ friend biscuits, apple butter & whipped sea salt butter (Choose One)

Little Gem Salad with figs, pecans, pickled red onion, whipped truffle goat cheese, fennel pollen, white balsamic vinaigrette

Baby Kale Caesar Salad with parmigiano

Seasonal Soup

**PASTA** (*Choose One*) \$3 for Each Additional Option

Baked Campanelle with bolognese, fontina, porcini breadcrumbs

Ravioli with pumpkin, sage, amaretti, ricotta salata

**ENTREES** (*Choose Two*) \$3 for Each Additional Option

Salmon with navy beans, black kale, leeks, harissa vinaigrette, thyme breadcrumbs

Short Rib with smoked potato puree, red cabbage agrodolce, beef jus

Seasonal Risotto

#### DESSERT

Chocolate Pot de Crème



# Hors D'Oeuvres

Goat Cheese Stuffed Dates Wrapped in Bacon with Marinara

Miniature Sauerkraut Balls with Pickled Beer Mustard

Seasonal Bruschetta

Deviled Eggs with Smoked Salmon Roe

Smoked Bleu Cheese Arancini with Spiced Pesto

Fontina and Speck Arancini with Marinara

Whipped Parmesan Crostini with Prosciutto

Housemade Yukon Potato Chips with Caviar and Chive Crema

# Upgraded Hors D'Oeuvres

priced per piece

Charcuterie Board with Accompaniments **10** (per person)

Haus Burger Sliders with Beef Patty, Sauerkraut, Pickled Mustard Seed Aioli **4.5** 

Brats in a Blanket with Sauerkraut and Dark Beer Mustard **4** 

Potato Pancake with Bourbon Cured Salmon, Crème Fraiche, and Caviar **4** 

Smoked Olive Tapenade, Whipped Nduja Braunschweiger Spread, and Truffled Goat Cheese Mousse **4** 

Kobe Beef Tartar on a Salted Rye Crostini 4

Snack Tray of Spicy Pistachios, Smoked Olives, Cheddar Crisps, & Smoked Almond Brittle **4** 



# The Presidents Room Bar Package

## **Complimentary**

Coke Products, Iced Tea

## **Unlimited Bar Service**

## **BEER & WINE**

3 HOURS \$24 / PERSON 4 HOURS \$30/ PERSON

## CALL BRAND (includes beer & wine)

3 HOURS \$30/ PERSON 4 HOURS \$36/ PERSON

## PREMIUM BRAND (includes beer & wine)

3 HOURS \$36/ PERSON 4 HOURS \$42/ PERSON

# Cash Bar/ Charge Per Consumption

BEER & WINE \$6 CALL BRAND \$7 PREMIUM BRAND \$8



#### BEER

Choose up to 6 can/ bottle options, rotating draft selection

#### WINE

Ornella Melon Prosecco Choose 2 Reds & 2 Whites

#### **CALL BRAND**

Bacardi Rum, Jim Beam Bourbon, Canadian Club Whiskey, Dewar's Scotch, Beefeater Gin, Smirnoff Vodka, Cuervo Gold Tequila

#### PREMIUM BRAND

Mt Gay Rum, Makers Mark Bourbon, Jack Daniels Whiskey, Chivas Regal Scotch, Tanqueray Gin, Absolut Vodka, Cazadores Tequila



# Your Presidential Experience Includes:

The Presidents Room Bar, no room rental fees apply

Dedicated Event Staff from start to finish

Complimentary Live Music During your Cocktail Reception

Complimentary Prosecco Toast to Kick Off Your Dinner

Complimentary Votives on Each Table (choice of color)

Floor Length White Linen With Your Choice of White, Black, or Ivory Overlay

Choice of White, Black, or Ivory Napkins

(accented color linen and napkins can be ordered at an additional charge)

Presidential House Made Pretzel Brittle Favors as a Thank You