



Pluckemin Inn Private Events Menus

Please select:

- Level 1 - Three Course \$65 Choice of appetizer, entrée and dessert

Parties of 13 to 20 guests may select from two appetizer and dessert options and three entrée choices.

Parties 21 to 40 may select two choices per course.

- Level 2 - Four Courses \$75 Choice of appetizer, soup/salad, entrée and dessert

Parties of 13 to 20 guests may select from two appetizer, soup/salad and dessert options and three entrée choices. Parties 21 to 40 may select two choices per course.

- Chef's Tasting - Chef Juan Jose Cuevas will taylor a special menu for your group based on the freshest available ingredients and your needs. Price will vary.

Chef's tasting: Set menu no options.

- Sommelier guided Chef's tasting -Five Course, including cheese, take home gift, and with an hour of premium hors de oeuvres, crudities and bean spread \$95.00 (additional charge for wine). Sommelier consultation, selections, educational presentation, supplemental \$200 per hour

Chef's tasting: Set menu no options.

* Add a pre-dessert for \$10 per person to any menu option, excluding the Chef's Tasting.

* Add a cheese course for \$12 per person to any menu option, excluding the Chef's Tasting.

* Add a take home gift to any menu option, excluding the Chef's Tasting

have the sommelier provide wine education for you and your guests for \$200 per hour (non-inclusive of wines)

* 20% Discount on Pluckemin Inn gift cards (minimum of 10 cards purchased- up to \$100 per card) *conditions apply

** for more enhancements, please see page 2

** please contact Tal Itzhaki for more details (titzhaki@pluckemininn.com)

Pluckemin Inn Private Events
Spring 2010

Name of event: _____ Date of event: _____

Printed name: _____ Signature: _____

LEVEL 1: Three courses LEVEL 2: Four courses LEVEL 3: Tasting

Appetizers

Hot & Cold

- Maine lobster salad with avocado & American caviar
- creamy-spicy tuna tartare with dashi scented wontons
- fennel salad, organic radish and arugula
- organic risotto, peas, pea shoots & parmesan

Soups & Salads

- chefs seasonal soup with appropriate garnishes
- Pluckemin salad, chefs selection of freshest seasonal ingredients
- butter lettuce with Asian pears, Maytag blue and sesame honey dressing

Entrees

- halibut, spinach, aromatic vegetable broth
- black bass, beluga lentils, aged sherry vinegar
- King salmon, fricassee of organic cauliflower & smoked caviar
- slow cooked Griggstown chicken, organic grains & mushrooms
- Angus sirloin, pomme puree & local organic broccoli
- roasted duck, organic polenta & spinach
- Maine lobster, seasonal preparation (\$10 SUPPLEMENT)

Desserts

- mango & coconut baked alaska with pink peppercorn & tropical fruit compote
- chocolate & raspberry tart with chocolate tuile & raspberry sorbet
- Cinnamon panko - crusted apple strudel warm caramel & cinnamon ice cream
- peach Tarte Tatin, mix berries sauce & crème fraîche gelato
- Tasting of seasonal ice creams or sorbets orange flower tuile (Available for parties of up to 20 guests)
- selection of 3 Artisanal Cheeses (chef's choice) - \$15 per person
- selection of 5 Artisanal Cheeses (chef's choice) - \$20 per person
- Cookies - \$5 per person *to stay or to go* (small to go bag approx. 8 cookies)
- Cookies - \$10 per person (boxed, approx. 16 cookies)
- Apple Crumb cake to take home - \$5 per person
- Petite Fours - \$15 per person
- Chocolate truffles - \$15 (¼ lb.) *to go or to stay*

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