



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 2011

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 (\$5 SUPPLEMENT per order)
- ___ tuna & hamachi tartare, chefs seasonal preparation
- ___ organic risotto, Spring vegetables & parmesan
- ___ seared sea scallops, peas, favas, Spring onions & chowder sauce

Soups & Salads

- ___ chefs seasonal soup with appropriate garnishes
- ___ Pluckemin salad, chefs selection of freshest seasonal ingredients
- ___ local beet salad, hazelnuts, red onions and goat cheese

Entrees

- ___ Alaskan halibut, spinach & vegetables broth
- ___ organic salmon, fricasse of organic cauliflower & smoked caviar
- ___ Griggstown chicken, Spring vegetables & pistachio pistou
- ___ Angus sirloin, pomme puree & local broccoli rabe
- ___ local squab, trofie pasta, preserved tomato, bacon & crispy sea beans
- ___ Maine lobster, seasonal preparation (\$10 SUPPLEMENT per order)

Desserts

- ___ strawberry, rhubarb & cassis vacherin, violet flower & vanilla scented rhubarb
- ___ carrot cake, walnuts, coconut & carrot sorbet
- ___ cinnamon panko - crusted apple strudel warm caramel & cinnamon ice cream
- ___ Valrhona chocolate Napoleon, caramelized raspberry compote & chocolate gelato
- ___ Tasting of seasonal ice creams or sorbets with warm cinnamon funnel cake (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 (1/4 lb.) *to go or to stay*

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