

Name of event: _____ Date of event: _____

Printed name: _____ Signature: _____

Spring/Summer 2015

Hors d'oeuvres

please select either ½ hour or full hour

- ½ hour (*with dinner*) - \$10 per person
- 1 hour (*with dinner*) - \$15 per person

Pluckemin Inn Signature hors d'oeuvres feature
the following are **samples** of butler passed selections;

yellow fin tuna tartare with wasabi Tobiko and dashi cracker
grilled jumbo prawns with Carolina barbeque
seared Black Angus beef with roasted garlic-anchovy aioli on baguette
miniature crab cakes with spicy mustard
seasonal arancini (risotto balls)
chickpea puree on crostini with cucumber & radish salad

Optional substitutions

please select from the following;

- __ lobster salad on brioche \$3 per person supplement for ½ hour & \$6 for 1 hour
 - __ foie gras, seasonal preparation \$7 per person supplement for ½ hour & 13\$ for 1 hour.
 - __ oysters on the half shell \$3 per piece supplement
 - __ plucky sliders with aged cheddar & ketchup \$3 per person supplement for ½ hour and \$6 for 1 hour.
- (Menu is subject to change without notice based on availability.)

Cocktail Receptions

without seated dinner

please select from the following;

- 1 hour \$30 Per Person
- 2 hour \$50 Per Person

Includes Chef's choice Hors d'oeuvres along with crudites, bread, house marinated olives and seasonal bean spread. Also includes house-made cookies at the conclusion of the event.

Additions for Your Event

- __ Plat de mer - \$80 (serves 6)
 - __ Selection of house cured meats - \$8 -per person for 1 hour, \$14 for two hours
 - __ selection of 3 Artisanal Cheeses (chef's choice) - \$9 per person for one hour, \$15 for two hours
 - __ selection of 5 Artisanal Cheeses (chef's choice) - \$15 per person for one hour, \$22 for two hours
 - __ stationary or butler passed lollipop lamb chops - MP (7 to 8 chops per rack)
 - __ 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
 - __ sommelier guidance and educational presentation, \$200 per hour
- ** please return the completed form via fax 908.658.9991 or email

** [please contact Tal Itzhaki for more details \(titzhaki@pluckemininn.com\)](mailto:titzhaki@pluckemininn.com)

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Enhancements For Your Event

Please Check All that Apply

- Add a pre-dessert for \$10 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)
- selection of 3 Artisanal Cheeses (chef's choice) - \$12 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*
- Plate de mere - \$80 (assorted chilled shellfish serves 6)
- Shrimp Cocktail - \$30 per pound (15-18 shrimp per pound)
- Stationary or butler passed lollipop lamb chops - \$MP per rack (7 to 8 chops per rack)
 - QTY
- Valet Service (Monday through Thursday)- \$100 per valet
(automatically included at no additional charge Fridays & Saturdays)

** please contact Tal Itzhaki for more details
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T 908.658.9292

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www.pluckemininn.com

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