

Pluckemin Inn Private Events Menu Options

Please select:

- Level 1 - Three Course \$69 Choice of appetizer, entrée and dessert

Parties of 10 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 \$79 Choice of appetizer, soup/salad, entrée and dessert

Parties of 10 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 Kevin LaFemina will tailor 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, and with half an hour of premium hors de oeuvres, \$105.00 (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

Winter/Spring 2019

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 seasonal preparation (**\$7 SUPPLEMENT per order**)
- ___ tuna tartare, aioli, ponzu, cucumber, tobiko cavial
- ___ organic risotto, kabocha squash, pancetta, walnuts, balsamic, aged provolone
- ___ grilled shrimp, smoked paprika & garlic croutons

Soups & Salads

- ___ chefs seasonal soup with appropriate garnishes
- ___ Pluckemin salad, chef's selection of freshest seasonal ingredients
- ___ baby spinach salad, roasted beets, walnuts & manchego

Entrees

- ___ Tilefish red quinoa, mussels, corn, shishito, arugula, sauce mariniere
- ___ organic salmon, white beans, kale, olives, rosemary, cherry tomato vierge
- ___ Griggstown chicken, fingerling potatoes, broccoli
- ___ Sirloin steak, pomme puree & local spinach (**\$7 SUPPLEMENT per order**)
- ___ Niman Ranch pork, polenta, carrots, fennel, chard, spring onion, almonds
- ___ Maine lobster, seasonal preparation (**\$12 SUPPLEMENT per order**)
- ___ Seasonal vegetarian entree

Desserts

- ___ Plucky cake (inquire about current flavor)
- ___ cinnamon panko - crusted apple strudel warm caramel & cinnamon ice cream
- ___ Warm valrhona chocolate soufflé torte, cocoa nib streusel, pecan-praline ice cream, salted caramel sauce
- ___ Tasting of seasonal ice creams or sorbets with waffle tuile (Available for parties of up to 20 guests)
- ___ Lemon Cheesecake, macerated strawberries, honey oat crumble, vanilla Chantilly

- ___ 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

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

***Menu is subject to change without notice.