

## ...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 Jason Ramos 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

Fall/Winter 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 caviar
- organic risotto, butternut squash, pancetta, parmigiano, balsamic
- grilled shrimp, smoked paprika & garlic croutons

Soups & Salads

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

Entrees

- Maine cod, seasonal preparation
- organic salmon, beluga lentils, swiss chard
- Griggstown chicken, fingerling potatoes, broccoli
- Sirloin steak, pomme puree & local spinach (\$7 SUPPLEMENT per order)
- Niman Ranch pork, polenta, Brussels sprouts
- Maine lobster, seasonal preparation (\$12 SUPPLEMENT per order)
- Seasonal vegetarian entree

Desserts

- Plucky cake (inquire about current flavor)
- 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)
- caramel apple cheesecake, apple compote, spiced whipped cream, caramel
- 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 Karla Gonzalez for more details (kgonzalez@pluckemininn.com) \*\*\*Menu is subject to change without notice.