

## **Pluckemin Inn Private Events Menu Options**

Please select:

- Level 1 - Three Course \$78 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 \$88 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, \$150.00 (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 \$12 per person to any menu option, excluding the Chef's Tasting.

\* Add a cheese course for \$18 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)

\*\* please contact Karla Gonzalez for more details (kgonzalez@pluckemininn.com )

## Pluckemin Inn Private Events

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 (\$MP per order)
- yellowfin tuna poke, pineapple, sesame, hot cherry peppers, yuzu, bonito
- organic risotto, seasonal prep
- gulf shrimp, arugula, shishitos, cashews, garlic butter

#### Soups & Salads

- chef's seasonal soup with appropriate garnishes
- Pluckemin salad, chef's selection of freshest seasonal ingredients
- butter lettuce, blue cheese, pears, cashews, sesame

#### Entrees

- Swordfish, seasonal preparation
- organic salmon, seasonal preparation
- Griggstown chicken, roasted red potatoes, broccoli
- Flat Iron steak, pomme puree & Swiss chard (\$12 SUPPLEMENT per order)
- Niman Ranch pork, polenta, seasonal preparation
- Maine lobster, seasonal preparation (\$MP per order)
- Seasonal vegetarian entree

#### Desserts

- milk & dark chocolate mousse, vanilla ice cream, chocolate crumbs
- cheesecake, apple compote, caramel, cinnamon whipped cream
- Tasting of seasonal ice creams or sorbets with waffle tuile (Available for parties of up to 20 guests)
- selection of 3 Artisanal Cheeses (chef's choice) - \$18 per person
- Cookies - \$7 per person to stay or to go (small to go bag approx. 6 cookies)
- Cookies - \$12 per person (boxed, approx. 12 cookies)

\*\*please contact Karla Gonzalez for more details (kgonzalez@pluckemininn.com) \*\*\*Menu is subject to change without notice.