Name of event:	Date of event:	
Printed name:	Signature:	

Hors d'oeuvres

please select either ½ hour or full hour

- □ ½ hour (with dinner) \$15 per person
- □ 1 hour (*with dinner*) \$20 per person

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

yellow fin tuna tartare on crostini
grilled garlic shrimp
seared Black Angus beef with blue cheese on baguette
miniature vegetable spring rolls
seasonal arancini (risotto balls)
Spanakopita
chickpea puree on crostini with cucumber & radish salad
Vegetables tempura
Ricotta and roasted red peppers crostini

Optional additions

please select from the following.

__lobster salad on brioche \$MP per person supplement for ½ hour & \$MP for 1 hour __foie gras, seasonal preparation \$15 per person supplement for ½ hour & \$20 for 1 hour. __oysters on the half shell \$MP per piece supplement __plucky sliders with aged cheddar & ketchup \$7 per person supplement for ½ hour and \$12 for 1 hour.

(Menu is subject to change without notice based on availability.)

Enhancements for Your Event

Please Check All that Apply

Add a pre-dessert for \$12 per person to any menu option, excluding the Chef's Tasting.
$\hfill\Box$ have the sommelier provide wine education for you and your guests for \$250 per hour (non-inclusive of wines)
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)
Plate de mere - \$MP (Oysters, clams, shrimp serves 6 – lobster available for a supplemental charge)
Shrimp Cocktail - \$MP per pound (15-18 shrimp per pound)
Butler passed lollipop lamb chops - \$MP per rack (7 to 8 chops per rack)QTY

** please contact Karla Gonzalez for more details (<u>kgonzalez@pluckemininn.com</u>)

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