Name of event: _____Date of event: _____

Printed name: _____ Signature: _____

Hors d'oeuvres

please select either ¹/₂ hour or full hour
¹/₂ 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.

 $\hfill\square$ __ 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 (kgonzalez@pluckemininn.com)

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