

Pluckemin Inn Private Events Menu Options

Please select:

- Level 1 - Three Course \$83 Choice of appetizer, entrée, and dessert

Parties of 10 to 20 Pre-select 3 appetizers, 3 entrees and 3 desserts for your guest to choose from.

Parties 21 to 40 Pre-select 2 appetizers, 2 entrees and 2 desserts for your guest to choose from.

- Level 2 - Four Courses \$93 Choice of appetizer, soup/salad, entrée, and dessert

Parties of 10 to 20 Pre-select 3 appetizers, 2 soup/salad, 3 entrees and 3 desserts for your guest to choose from.

Parties 21 to 40 Pre-select 2 appetizers, 2 soup/salad, 2 entrees and 2 desserts for your guest to choose from.

- 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 and time of event: _____

Printed name: _____ Signature: _____

LEVEL 1: Three courses LEVEL 2: Four courses LEVEL 3: Tasting

Appetizers

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

Soup & Salads

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

Entrees

- cod, seasonal preparation
- organic salmon, seasonal preparation
- Griggstown chicken, roasted red potatoes, broccoli
- sirloin steak, pomme puree & brussels sprouts (\$12 SUPPLEMENT per order)
- Niman Ranch pork, polenta, broccoli rabe
- Maine lobster, seasonal preparation (\$MP per order)
- Seasonal vegetarian entree

Desserts

- chocolate brownie, chocolate ganache, streusel, vanilla ice cream
- pumpkin cheesecake, brown sugar whipped cream, candied pecans, sweet cream ice cream
- blueberry crumble, lemon curd, lemon-mascarpone cream, lemon sorbet
- 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.