

Name of event: _____ Date of event: _____

Printed name: _____ Signature: _____

Hors d'oeuvres

please select either ½ hour or full hour

- ½ hour (*with dinner*) - \$17 per person
- 1 hour (*with dinner*) - \$23 per person

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

salmon tartare on crostini
grilled garlic shrimp
seared Black Angus beef with blue cheese on baguette
miniature crab cakes
miniature vegetable spring rolls
seasonal arancini (risotto balls)
Spanakopita
chickpea puree on crostini with cucumber & radish salad
ricotta and roasted red peppers crostini
eggplant caponata on 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.)

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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.

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
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