

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

Please select:

■ **Level 1** - Three Course \$90 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 \$100 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 5 course menu for your group based on the freshest available ingredients and your needs. Price will vary.

Parties of 10 to 14, Set menu NO OPTIONS.

■ **Sommelier guided Chef's tasting** -Five Course, including cheese, and with half an hour of premium hors de oeuvres, \$160.00 (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 \$24 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  Chef's Tasting

### **Appetizers**

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

### **Soup & Salads**

- squash soup, warm grain salad, port wine cherries, candied walnuts
- Pluckemin salad, chef's selection of freshest seasonal ingredients, verjus vinaigrette
- butter lettuce, blue cheese, pears, cashews, honey-sesame dressing

### **Entrees**

- black cod, cannellini beans, roasted peppers, arugula, tomato pesto
- organic salmon, fregola sarda, swiss chard, herb pesto
- 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**

- Tiramisu, mascarpone mousse, flourless chocolate cake, chocolate ice cream, chocolate sauce
- Apple pie, honey oat streusel, vanilla ice cream, caramel sauce
- Cranberry lemon mousse, cranberry lemon curd, cranberry compote, lemon sorbet
- Tasting of seasonal ice creams or sorbets with waffle tuile (Available for parties of 20 and under)
- selection of 3 Artisanal Cheeses (chef's choice) - \$24 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.