

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)

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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, roasted tomatoes, maitake mushrooms, parmesan, aged balsamic
- gulf shrimp, vinegar peppers, garlic butter, arugula

Soup & Salads

- seasonal soup
- 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

- brown sugar espresso cheesecake, espresso mascarpone, graham cracker sable, espresso ice cream
- blueberry crumble, lemon curd, blueberry sauce, lemon sorbet
- flourless brownie, chocolate mousse, chocolate ganache, chocolate cremoux, chocolate ice cream
- 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)

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