

MENUS

Exclusive Catering
crafted by Chef Andrew Martin and provided by New Leaf Café

priced per guest

FAMILY STYLE SILVER | \$85

includes rosemary potatoes, seasonal vegetables, bread and butter, coffee and tea

SALAD

Local Field Geens

white balsamic vinaigrette (gf, df, v)

CHOICE OF ONE ENTRÉE

Roasted Mad Hatcher Chicken

pan jus (gf)

Herb Crusted Pork Loin

mushroom demi-glace (gf)

Oven Roasted Cauliflower “Steak”

tomato chutney (gf, v)

FAMILY STYLE GOLD | \$100

includes rosemary potatoes, seasonal vegetables, bread and butter, coffee and tea

CHOICE OF TWO SALADS

Local Field Geens

white balsamic vinaigrette, crumbled chevre (gf)

Caesar

shaved Reggiano Parmesan

Caprese

tomatoes, fresh mozzarella, basil, balsamic drizzle, extra virgin olive oil (gf)

Heirloom Tomato Salad

shallots, fresh parsley, tarragon vinaigrette (gf, v)

Haricot Verts

shaved garlic extra virgin olive oil (gf, v)

CHOICE OF TWO ENTRÉES

Roasted Mad Hatcher Chicken

pan jus (gf)

Herb Crusted Pork Loin

mushroom demi-glace (gf)

Grilled Wild Salmon

Local Goods pear-ginger burre blanc (gf)

New York Strip Loin

black truffle butter (gf)

Oven Roasted Cauliflower “Steak”

tomato chutney (gf, v)

PLATED DINNER | \$80

Groups of 14 and under only

Includes bread and butter, coffee and tea. Please inquire for seasonal selections.

DESSERT

Ice Cream Service | \$5

Lavender and Blackberry Shortcake | \$15

blackberry compote, whipped cream

Flourless Chocolate Cake | \$15

just whip, saffron poached baby pear (gf)



df = dairy-free | gf = gluten-free | v = vegan
Venue rental fees not included and food & beverage minimums apply. All event charges are subject to a 22% taxable service charge and applicable sales tax.

HORS D'OEUVRES SELECTIONS

DISPLAYED HORS D'OEUVRES

| \$10 per selection |

Smoked Salmon Crostini (df)

Prosciutto Wrapped Shrimp
italian salsa rosa (df)

Chilled Wild Prawns
blackberry cocktail sauce (df, gf)

Raw Local Oysters
*champagne mignonette, lemon, blackberry
cocktail sauce (df, gf)*

Lamb Crostini
herbs, goat cheese, balsamic drizzle

Mole Chicken Skewer



Roasted Mushroom Crostini
parmesan, truffle oil

Roasted Beet Crostini
rye toast, herb goat cheese, balsamic drizzle

Roasted Tomato Bruschetta (df)

Brie Crostini
apricot jam, balsamic glaze



ENHANCEMENTS

Cheese Board | \$15 per guest (v)
*with local and imported cheeses, Marcona almonds,
Girl Meets Dirt cutting preserves*

New Leaf Signature Dungeness Crab Cake | \$12 per guest
garlic aioli

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Enhancements are available to add-on to Victorian Room and Water's Edge packages. Venue rental fees not included and food & beverage minimums apply. All event charges are subject to a 22% taxable service charge and applicable sales tax.

Images provided by Satya Curcio Photography and Precious Pics Photography



BAR PACKAGES

priced per guest, for four hours of service

HOUSE WINE & BEER | \$65

WINE

Sageland

Cabernet Sauvignon

Love Noir

Pinot Noir

Free Reign

Pinot Grigio

Imagery

Chardonnay

BEER *(seasonal selection)*

Island Hoppin Pilsner

NON-ALCOHOLIC

Assortment of non-alcoholic beverages

FULL BAR | \$90

Available in Victorian Room only

WINE

Sageland

Cabernet Sauvignon

Love Noir

Pinot Noir

Free Reign

Pinot Grigio

Imagery

Chardonnay

BEER *(seasonal selection)*

Island Hoppin Pilsner

SPIRITS

Concierge by American Distilling Company

Vodka, Gin, Tequila, Rum, Whisky

NON-ALCOHOLIC

Assortment of non-alcoholic beverages

PREMIUM FULL BAR | \$125

Available in Victorian Room only

WINE

Sageland

Cabernet Sauvignon

Love Noir

Pinot Noir

Free Reign

Pinot Grigio

Imagery

Chardonnay

BEER *(seasonal selection)*

Island Hoppin Pilsner

SPIRITS

Tito's Vodka

Tanqueray Gin

Hornitos Tequila

Bacardi Rum

Jim Beam

Copperworks Whisky

NON-ALCOHOLIC

Assortment of non-alcoholic beverages

GUESTS UNDER 21 | \$25



Venue rental fees not included and food & beverage minimums apply. All event charges are subject to a 22% taxable service charge and applicable sales tax.

BAR PACKAGE ADDITIONS

Champagne Toast | \$8 per guest

Two New Leaf Specialty Drinks | \$10 per guest
choice of two spirits or zero proof

SPIRITS

Lavender Fields Forever

vodka, lavender sugar, lemon

Cascade Cooler

vodka, strawberry, lime, ginger beer

Rosemary's Party

gin, rosemary, lemon, bubbles

Pineapple Parade

tequila, chili pepper agave, pineapple, lime

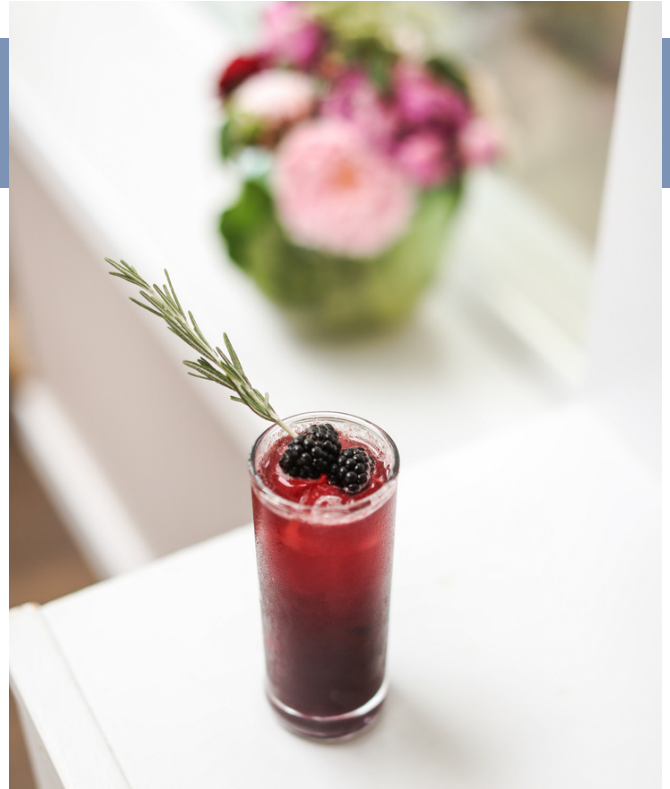
Something Old Fashioned

bourbon, angostura bitters, demerara

Moonlight Over Moran

bourbon, walnut, sweet vermouth, cherry

**classic cocktails available by request*



ZERO-PROOF

Lane 12

pathfinder, elderflower syrup, soda water

Lane 13

lavender, lemon, soda water

Long Weekend

wilderton aperitivo, pear juice, lemon, soda

Young Dreamer

*wilderton bittersweet, sage, lime,
elderflower syrup*



Beverages are subject to substitution based on availability. Venue rental fees not included. All event charges are subject to a 22% taxable service charge and applicable sales tax.