



## MENU GUIDELINES

### **READ ME BEFORE BOOKING**

We do not take orders during events, all menus are predetermined before your guests arrive and have a deadline of 3 - 7 days before your event date. Even with a Plated Menu, we require that you provide your guests selections 3 days before your event, with a detailed floormap.

#### POPOVERS

Popovers included with all plated and family style menus.

#### FAMILY STYLE

The style of serving food in which diners help themselves from a platter of food vs individually plated dishes. This is still a coursed meal and we set out a platter for every 4-8 guests, depending on your floorplan. It's a great way to try a little bit of everything - and our most popular style of service. You just tell us how many guests are in attendance and we figure out the proper portioning for your group.

***The Family style menu can also be served as a Buffet for business and corporate events, not recommended for weddings or groups over 30 people as the buffet set up takes up a lot of floor space.***

#### PLATED DUET

(for a group of 30 or less) We offer a 3 course plated menu with the entree served as a Duet - this means we plate together two entree's on one plate for each guest. This is not a choice between two entrees but a lovely plated duet composition. All guest will enjoy the same duet option.

#### PLATED "CHOICE OF"

(for a group of 30 or less) you can select three entrees to share with your guests in advance, you will collect the orders and let us know a minimum of 3 days in advance who many of each entree you will need. This service style does require that you have assigned seating for your guests and a detailed floor map with guests names and entree selections. We do not take orders at the event - all menus are pre-fixe.

#### STANDING RECEPTIONS AND PASSED CANAPES

We offer a great reception menu, available for any size group in the Bartlett & Sequoia Rooms. Passed and Stationary options are available

#### BEVERAGES

All beverages are served on consumption, this means you are charged for exactly what is ordered. Wines are charged by bottle opened & served. We do not offer beverage packages or a cash bar at this time but you are welcome to set limits and caps on your bar offerings.

#### ALLERGIES & DIETARY PREFERENCES

Just choose the dishes that your whole group will enjoy. Is there a Vegetarian or Gluten Free guest in your group? We will make a special dish just for them, so pick items you think the rest of the group will love and let us worry about the dietary restrictions. Please note that any a la carte items ordered will be an additional charge.

#### KIDS & VENDOR MEALS

Kids 3-8 are \$25 each and eat a version of what the adults are eating, Vendor meals are \$35 each and are served only after the main course is plated and served to the party. We cannot always accommodate early vendor meals.