



MENU PRICE \$100 PER PERSON
PRICE WITH FEES = \$128
Admin Fee %22
SF Mandate %6

Summer 2024

Private Dining Plated Menu

Menus subject to change based on seasonality

soups

(select one, for the entire group)

CORN TORTILLA SOUP lime creme fraiche, tortilla strips, micro cilantro (V)

CONSOMMÉ vegetable broth, market vegetables (V,GF)

salads

(select one, for the entire group)

SWEET GEM SALAD Granny Smith apple, wheat berry, red quinoa, blueberry, pickled red onion, mustard vinaigrette (V)

BUTTER LETTUCE SALAD avocado, pickled shallots, radish, dill, buttermilk herb dressing (V)

WAYFARE TAVERN CAESAR SALAD romaine, little gems, parmesan, crostini, anchovy, Caesar dressing

entrées

No orders are taken during the event, all items must be pre-selected

(select two for a plated duet) OR (select three for a plated "choice of" entree counts due 3 days prior to event)

ORGANIC FRIED CHICKEN buttermilk brine, roasted garlic, crisp woody herbs, lemon

ROASTED PORK LOIN grilled peach gastrique, salsa verde, pinto beans, collard greens, red pepper (GF)

SKUNA BAY SALMON quinoa, baby squash, baby kale, mustard vin, olive tapenade, mint (DF)

SUMMER CAVATELLI corn, andouille*, green onion, arugula, roasted red pepper, parmesan (V*)

BRANZINO cherry tomato, citrus salad, chimichurri, charred lemon (GF)

\$5 / \$6.4 supplement per person Fish

PRIME BEEF TENDERLOIN Truffled sauce diane, romanesco, baby carrot, corn, whipped potato's (GF)

\$15 / \$19.2 supplement per person Beef

CORN RISOTTO miso, corn, broccolini, chive, parmesan* (Vegan*)

family-style sides

\$9 per person for additional options price with fees \$11.52)

FRIED BRUSSELS SPROUTS fried capers, toasted walnuts, red wine vinaigrette (V, GF)

BAKED MACARONI & CHEESE smoked olive oil, chives (V)

BURRATA WHIPPED POTATOES olive oil, chives (V)

DELTA ASPARAGUS lemon mustard vinaigrette, chives (V, GF)

desserts

*(select one, for the entire group)- Sorbet is available for vegan & dairy free guests**

VANILLA BEAN PANNA COTTA seasonal fruit

PINA COLADA ENTREMET coconut dacquoise & mousse, mango compote, white chocolate shell, pineapple sauce

CAMPFIRE CAKE *(gf on request)* 5-layer chocolate buttercream cake