



MEETING & EVENT MENUS

BREAKFAST

We politely request a minimum of 12 guests for breakfast buffets.

BREAKFAST PACKAGES

BENTONVILLE CONTINENTAL \$16 per person
Selection of housemade scones, muffins, plain and everything bagels, seasonal whole fruit, fresh sliced melon, orange juice, locally roasted coffee and tea.

OSAGE PRAIRE BREAKFAST \$21 per person
Scrambled eggs, french toast or pancakes, local grits or skillet potatoes, hickory smoked bacon or sausage with hand cut seasonal fruit. Served with bagels, white, wheat and rye toast, orange juice, locally roasted coffee and tea.

HIGH SOUTH SUNRISE \$24 per person
Scrambled eggs, french toast or pancakes, local grits or skillet potatoes, hickory smoked bacon or sausage with hand cut seasonal fruit. Served with a selection of housemade scones, muffins, plain and everything bagels, white, wheat and rye toast, orange juice, locally roasted coffee and tea.

BOXED BREAKFAST TO-GO \$15 per person
Egg cheddar sandwich on choice of bagel, white, wheat or rye toast, housemade muffin and whole fruit. Add hickory smoked bacon or sausage for \$4 per person.

BREAKFAST ENHANCEMENTS

VANILLA HONEY YOGURT \$4 per person
Seasonal fruit and nut granola

PARFAIT BAR \$9 per person
Vanilla yogurt, housemade nut granola, honey and seasonal berries

WAR EAGLE STEEL CUT OATMEAL \$6 per person
Cinnamon, almonds and dried fruit

SEASONAL SLICED FRUIT \$3 per person

MUFFINS AND SCONES \$5 per person

SCRAMBLED OR HARDBOILED FARM EGGS
\$4 per person

BUTTERMILK OR BUCKWHEAT PANCAKES
\$5 per person
Whipped butter, local sorghum or maple syrup

SCRATCH BISCUITS AND SAUSAGE GRAVY
\$5 per person

SMOKED TROUT PLATTER \$8 per person
Traditional garnishes

HICKORY SMOKED BACON AND SAUSAGE
\$5 per person

OMELETS MADE TO ORDER Price per person and additional attendant fee may vary. Ask for details.
Farm egg omelets served with a selection of ham, hickory, smoked bacon, breakfast sausage, onions, peppers, spinach and cheddar cheese.



BREAK MENUS

BREAK PACKAGES

A LITTLE SOMETHING SWEET \$8 per person
Seasonal assorted dessert and whole fruit.

A LITTLE SOMETHING SALTY \$7 per person
Smoked popcorn, fried black eye peas and crispy hominy.

A LITTLE SOMETHING SAVORY \$7 per person
A selection of cheeses, breads, crackers and crudites.

A LITTLE SOMETHING POPPED \$7 per person
Carmel popcorn, smoked popcorn and chef's choice of popcorn.

MILK & COOKIES \$8 per person
Assorted housemade cookies. Served with skim or whole milk.

PARFAIT BAR \$9 per person
Vanilla yogurt, housemade nut granola, honey and seasonal berries.

HIGH SOUTH STAPLES \$12 per person
Pickled egg salad, pimento cheese, shell bean hummus with fresh veggies and grilled bread.

MEATS/RELISH/CHEESE \$14 per person
A selection of housemade and artisan-made salami, cured meats and cheeses served with three seasonal vegetable antipasti served with toasted bread and housemade pickles.

BEVERAGE OPTIONS

OPTION ONE \$5 per person
Coffee, hot tea, water

OPTION TWO \$6 per person
Coffee, hot tea, bottled water

OPTION THREE \$8 per person
Coffee, hot tea, soft drinks, bottled water

OPTION FOUR \$10 per person
Coffee, hot tea, soft drinks, bottled water, still water, sparkling water



HORS D'OEUVRES

Pick four canapes for \$16 per person, passed or stationed for 45 minutes during your event.

HOT

- Creole BBQ Shrimp and Grits Spoons**
- Crispy Salt and Pepper Ox Rib** sweet soy
- Mini Biscuits** pimento cheese and bacon jam
- Griddled Goat Cheese Sandwich** tomato soup
- Brown Sugar Bacon Bites**
- Fried Green Tomato** pepper jelly (seasonal)
- Crispy Chicken Livers** buttermilk dressing
- Country Ham Fritters**
- Chicken, Mushroom and Rice Grits Spoons**
- Smoked Meatballs**
- Chili Panisse** marinated avocado
- Mushroom Profiterole** locally grown mushrooms

COLD

- Oyster Shooters** tomato, pastis or lemon worcestershire
- Smoked Trout Rillettes** served on toast
- Deviled Eggs**
- Seasonal Berry Spoons** mint yogurt and pecan crumble
- Assorted Bruschetta** seasonal ingredients
- Pickled Shrimp** avocado and bacon
- Steak Tartare** served on crispy garlic brioche
- Watermelon** mint and lime (seasonal)

MEATS/RELISH/CHEESE \$14 per person

Selection of housemade and artisan-made salami, cured meats and cheeses served with three seasonal vegetable antipasti, toasted bread and housemade pickles.

SLIDER BAR \$17 per person

Smoked brisket, grilled chicken and crispy eggplant sliders with fixins.

STATION SNACKS

SNACKS \$9 per person

- Smoked Beef Sliders**
- Smoked Chicken Wings**
- Grilled Chicken Sliders**
- Crispy Eggplant Sliders**
- Grilled Quail**
- Chicken & Waffle** cayenne honey
- BLT Bites**

SIDES \$6 per person

- War Eagle Grits**
- Popcorn** choice of style
- Arkansas Trail Mix**
- Spiced Pecans**
- Potatoe Puree**
- Grilled Veggies**

ENHANCEMENTS

TRADITIONAL HIGH SOUTH STAPLES \$12 per person

Pickled egg salad, pimento cheese, shell bean hummus with fresh veggies and grilled bread.

CARVING STATION Market price

Choice of one, served with additional accompaniments; smoked beef prime rib, sorghum brined pork loin or herb roasted leg of lamb.

DESSERT \$8 per person

Assortment of housemade confections featuring market and seasonal ingredients.

COTTON CANDY TREAT BAGS \$5 per person



WORKING LUNCH BUFFETS

Includes coffee, iced tea and rolls. We politely request a minimum of 12 guests for lunch buffets.

SOUP AND SALAD LIGHT LUNCH \$19 per person

Choice of one seasonal soup, mixed lettuce, Caesar salad with choice of protein: grilled chicken or seared farmed salmon; assorted desserts.

PRAIRE PICNIC \$27 per person

Mixed lettuce, ceasar salad, grilled chicken salad, smoked trout rillettes and assorted deli meats. Served with a variety of breads; cheddar and provolone cheese, assorted chips and assorted desserts.

CHOPPED SALADS \$28 per person

Assorted organic lettuces, romaine and baby spinach. Selection of toppings: grilled chicken, assorted deli meats, cheese, fresh veggies, seasonal berries and fruit. Choice of two seasonal dressings.

FEED YOUR SOUL \$23 per person

Choice of two seasonal salads, chicken pot pie or red beans and rice, cornbread and whipped sorghum butter served with an assortment of house-made confections.

LUNCH BUFFET ENHANCEMENTS

HOUSEMADE PIMENTO CHEESE OR FRESH HUMMUS \$8 per person

Housemade breads and vegetables

GRILLED CHICKEN SALAD \$8 per person

Celery, apples and pecans

SMOKED TROUT RILLETTES \$9 per person

Crusty bread and pickled relish

DELI SANDWICHES OR WRAPS

\$21/plattered \$22/boxed

Choice of two sandwiches served with whole fruit, assorted chips, cookies and bottle water. Vegetarian option available upon request.

Turkey Breast jicama, avocado and provolone

Country Ham grain mustard, cheddar and onion jam

Roast Beef sweet peppers, garlic aioli and arugula

Grilled Chicken Salad celery, apples and pecans



SUMMER LUNCH

Includes coffee, tea and rolls. We politely request a minimum of 12 guests for lunch buffets.

SOUP & SALAD

English Pea & Vegetable Soup fried peas

Chilled Island Pepper Soup basil and feta

Local Greens sorghum vinaigrette and black walnuts

Iceberg Lettuce radish, cornbread croutons and buttermilk dressing

Garden Tomatoes buttermilk ricotta, peas and mint

Marinated Carrot and Raisin Salad quinoa, dill and spinach

MEAT, FISH AND POULTRY ENTRÉES

Market Fish white beans, arugula and horseradish

Marinated Grilled Chicken succotash and plum tomatoes

Smoked Pork Loin roasted summer squash, mustard greens and black-eyed peas

Braised Beef Brisket potato puree, onion jam and pole beans

VEGETARIAN ENTRÉES

Chili Panisse zucchini and tomato gravy

Summer Vegetable Risotto parsley and lemon

Crispy Eggplant summer squash, farrow, basil and watercress

DESSERT

Seasonal Blueberry Cobbler buttermilk ice cream

Flourless Chocolate Cake toasted marshmallow ice cream and graham cracker crumble

Blackberry Pie vanilla ice cream

SIT-DOWN LUNCH OPTIONS

OPTION 1

Choice of one starter,
one entrée,
one dessert.
\$27 per person

OPTION 2

Choice of two starters,
two entrées,
two desserts.
\$34 per person

HOT BUFFET LUNCH OPTIONS

OPTION 1

Choice of one starter,
one entrée,
one dessert.
\$31 per person

OPTION 2

Choice of two starters,
two entrées,
two desserts.
\$38 per person





AUTUMN LUNCH

Includes coffee, tea and rolls. We politely request a minimum of 12 guests for lunch buffets.

SOUP & SALAD

Butternut Squash Soup pecans and basil

Cauliflower Soup quinoa and curry

Local Greens sorghum vinaigrette and black walnuts

Iceberg Lettuce radish, cornbread croutons and buttermilk dressing

Roasted Beets apple, goat cheese, hazelnuts and honey thyme vinaigrette

Roasted Broccoli Salad pickled red onions, almonds and feta

MEAT, FISH AND POULTRY ENTRÉES

Market Fish white beans, arugula and horseradish

Marinated Grilled Chicken rice grits, mushrooms and soybeans

Smoked Pork Loin roasted autumn squash, mustard greens and black-eyed peas

Braised Beef Brisket potato puree, onion jam and pole beans

VEGETARIAN ENTRÉES

Chili Panisse broccoli rabe and tomato gravy

Autumn Vegetable Risotto parsley and lemon

Crispy Eggplant caramelized fennel and carrot, watercress and citrus

DESSERT

Apple Crisp buttermilk ice cream

Flourless Chocolate Cake toasted marshmallow ice cream and graham cracker crumble

Pecan Pie vanilla ice cream

SIT-DOWN LUNCH OPTIONS

OPTION 1

Choice of one starter,
one entrée,
one dessert.
\$27 per person

OPTION 2

Choice of two starters,
two entrées,
two desserts.
\$34 per person

HOT BUFFET LUNCH OPTIONS

OPTION 1

Choice of one starter,
one entrée,
one dessert.
\$31 per person

OPTION 2

Choice of two starters,
two entrées,
two desserts.
\$38 per person



WINTER LUNCH

Includes coffee, tea and rolls. We politely request a minimum of 12 guests for lunch buffets.

SOUP & SALAD

Pureed White Bean Soup braised bacon and guajillo chili

Tomato & Kale Soup chicken and red pepper flakes

Local Greens sorghum vinaigrette and black walnuts

Iceberg Lettuce radish, cornbread croutons and buttermilk dressing

Roasted Beets apples, goat cheese, hazelnuts and honey thyme vinaigrette

Roasted Broccoli Salad pickled red onions, almonds and feta

MEAT, FISH AND POULTRY ENTRÉES

Market Fish creamed lentils, arugula and pickled red onions

Marinated Grilled Chicken carrots, savoy cabbage and mustard vinaigrette

Smoked Pork Loin sweet potatoes, crispy kale and black-eyed pea vinaigrette

Braised Beef Brisket potato puree, onion jam and Brussels sprouts

VEGETARIAN ENTRÉES

Chili Panisse broccoli rabe and tomato gravy

Winter Vegetable Risotto parsley and lemon

Crispy Eggplant caramelized fennel and carrot, watercress and citrus

DESSERT

Apple Crisp vanilla bourbon ice cream

Flourless Chocolate Cake toasted marshmallow ice cream and graham cracker crumble

Sweet Potato Pie sorghum whipped cream

SIT-DOWN LUNCH OPTIONS

OPTION 1

Choice of one starter,
one entrée,
one dessert.

\$27 per person

OPTION 2

Choice of two starters,
two entrées,
two desserts.

\$34 per person

HOT BUFFET LUNCH OPTIONS

OPTION 1

Choice of one starter,
one entrée,
one dessert.

\$31 per person

OPTION 2

Choice of two starters,
two entrées,
two desserts.

\$38 per person



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SPRING LUNCH

Includes coffee, tea and rolls. We politely request a minimum of 12 guests for lunch buffets.

SOUP & SALAD

Green Pea Soup ham and mint

Spring Onion and Potato Soup bacon and buttermilk

Local Greens sorghum vinaigrette and black walnuts

Iceberg Lettuce radish, cornbread croutons and buttermilk dressing

Roasted Beets endive, arugula, fresh goat cheese, hazelnuts, rye crouton and honey thyme vinaigrette

Marinated Carrot and Raisin Salad quinoa, dill and spinach

MEAT, FISH AND POULTRY ENTRÉES

Market Fish white beans, arugula and horseradish

Marinated Grilled Chicken new potatoes, onions and radicchio

Smoked Pork Loin parsnips, mustard greens and black-eyed peas

Braised Beef Brisket potato puree, onion jam and sautéed spinach

VEGETARIAN ENTRÉES

Chili Puisse asparagus and mushroom gravy

Spring Vegetable Risotto parsley and lemon

Crispy Eggplant caramelized fennel and carrot, watercress and citrus

DESSERT

Strawberry Shortcake

Flourless Chocolate Cake toasted marshmallow ice cream and graham cracker crumble

Strawberry Rhubarb Pie cinnamon ice cream

SIT-DOWN LUNCH OPTIONS

OPTION 1

Choice of one starter,
one entrée,
one dessert.

\$27 per person

OPTION 2

Choice of two
starters, two entrées,
two desserts.

\$34 per person

HOT BUFFET LUNCH OPTIONS

OPTION 1

Choice of one starter,
one entrée,
one dessert.

\$31 per person

OPTION 2

Choice of two starters,
two entrées,
two desserts.

\$38 per person



SUMMER SIT DOWN DINNERS

Includes rolls, water, iced tea and coffee service.

SOUP & SALAD

Chilled Summer Squash Soup field peas

Tomato Gazpacho

Chilled Island Pepper Soup basil and feta

Local Greens sorghum vinaigrette and black walnuts

Iceberg Lettuce radish, cornbread croutons and buttermilk

Garden Tomatoes buttermilk ricotta, peas and mint

Marinated Carrot and Raisin Salad quinoa, dill and spinach

Compressed Watermelon and Wholegrain Salad kale, feta, fennel and basil

MEAT, FISH AND POULTRY ENTRÉES

Market Fish white beans, arugula and horseradish

Market Fish bacon, onions and soybeans

Smoked Chicken succotash and plum tomatoes

Braised Pork Shank bread and butter cabbage and grits

Braised Beef Brisket potato puree, onion jam and pole beans

Grilled NY Strip Steak confit potatoes, creamed spinach and shiitake mushrooms

Lamb chef's choice of accompaniments (price varies)

VEGETARIAN ENTRÉES

Chili Panisse zucchini and tomato gravy

Summer Vegetable Risotto parsley and lemon

Crispy Eggplant summer squash, farrow, basil and watercress

DESSERT

Blueberry Cobbler buttermilk ice cream

Buttermilk Panna Cotta peaches and pecans

Chocolate Cake toasted marshmallow ice cream and graham cracker

Blackberry Pie vanilla ice cream

Chocolate Mousse dulce de leche ice cream

SIT-DOWN DINNER OPTIONS

OPTION 1

3 courses
Choice one starter,
one entrée
and one dessert.
\$49 per person

OPTION 2

3 courses
Choice of two starters,
three entrées and
two desserts.
\$58 per person

OPTION 3

3 courses
Choice of three start-
ers, three entrées,
and three desserts.
\$65 per person

OPTION 4

5 courses
Chef tasting menu.
Wine pairings
available.
\$85 per person



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AUTUMN SIT DOWN DINNERS

Includes rolls, water, iced tea and coffee service.

SOUP & SALAD

Butternut Squash Soup pecans and basil

Cauliflower Soup quinoa and curry

Celery Root Soup apples and almonds

Local Greens sorghum vinaigrette and black walnuts

Iceberg Lettuce radish, cornbread croutons and buttermilk dressing

Roasted Beets apples, goat cheese, hazelnuts and honey thyme vinaigrette

Roasted Broccoli Salad pickled red onions, almonds and feta

MEAT, FISH AND POULTRY ENTRÉES

Market Fish white beans, arugula and horseradish

Marinated Grilled Chicken rice grits, mushrooms and soybeans

Braised Beef Brisket potato puree, onion jam and pole beans

Braised Pork Shank bread and butter cabbage and grits

Grilled NY Strip Steak confit potatoes, creamed spinach and shitake mushrooms

VEGETARIAN ENTRÉES

Chili Panisse broccoli rabe and tomato gravy

Autumn Vegetable Risotto parsley and lemon

Crispy Eggplant caramelized fennel and carrot, watercress and citrus

DESSERT

Apple Crisp buttermilk ice cream

Pecan Pie vanilla ice cream

Buttermilk Panna Cotta figs and pecans

Chocolate Cake toasted marshmallow ice cream and graham cracker

Chocolate Mousse dulce de leche ice cream

SIT-DOWN DINNER OPTIONS

OPTION 1

3 courses

Choice one starter, one entrée and one dessert.

\$49 per person

OPTION 2

3 courses

Choice of two starters, three entrées and two desserts.

\$58 per person

OPTION 3

3 courses

Choice of three starters, three entrées, and three desserts.

\$65 per person

OPTION 4

5 courses

Chef tasting menu. Wine pairings available.

\$85 per person



WINTER SIT DOWN DINNERS

Includes rolls, water, iced tea and coffee service.

SOUP & SALAD

Pureed White Bean Soup braised bacon and guajillo chili

Tomato & Kale Soup shiitake and red pepper flakes

Sweet Potato Soup bacon and pecans

Local Greens sorghum vinaigrette and black walnuts

Iceberg Lettuce radish, cornbread croutons and buttermilk dressing

Roasted Beets apples, goat cheese, hazelnuts and honey thyme vinaigrette

Roasted Broccoli Salad pickled red onions, almonds and feta

MEAT, FISH AND POULTRY ENTRÉES

Market Fish creamed lentils, arugula and pickled red onions

Market Fish bacon, onions and soybeans

Smoked Chicken carrots, savoy cabbage and mustard vinaigrette

Braised Pork Shank bread and butter cabbage and grits

Braised Beef Brisket potato puree, onion jam and Brussels sprouts

Grilled NY Strip Steak confit potatoes, creamed spinach and shiitake mushrooms

VEGETARIAN ENTRÉES

Chili Panisse broccoli rabe and tomato gravy

Winter Vegetable Risotto parsley and lemon

Crispy Eggplant caramelized fennel and carrot, watercress and citrus

DESSERT

Apple Cobbler vanilla bourbon ice cream

Pecan Pie vanilla ice cream

Flourless Chocolate Cake toasted marshmallow ice cream and graham cracker crumble

Sweet Potato Pie sorghum whipped cream

Chocolate Mousse dulce de leche ice cream

SIT-DOWN DINNER OPTIONS

OPTION 1

3 courses

Choice one starter, one entrée

and one dessert.

\$49 per person

OPTION 2

3 courses

Choice of two starters, three entrées and

two desserts.

\$58 per person

OPTION 3

3 courses

Choice of three starters, three entrées,

and three desserts.

\$65 per person

OPTION 4

5 courses

Chef tasting menu.

Wine pairings

available.

\$85 per person



SPRING SIT DOWN DINNERS

Includes rolls, water, iced tea and coffee service.

SOUP & SALAD

Green Pea Soup ham and mint

Spring Onion and Potato Soup bacon and buttermilk

Cauliflower Soup quinoa and curry

Local Greens sorghum vinaigrette and black walnuts

Iceberg Lettuce radish, cornbread croutons and buttermilk dressing

Roasted Beets endive, fresh goat cheese, hazelnuts and honey thyme vinaigrette

Marinated Carrot and Raisin Salad quinoa, dill and spinach

MEAT, FISH AND POULTRY ENTRÉES

Market Fish white beans, arugula and horseradish

Market Fish bacon, onions and soybeans

Smoked Chicken new potatoes, onions and radicchio

Ham Brined Pork Chop parsnips, mustard greens and black eye peas

Braised Pork Shank bread and butter cabbage and grits

Braised Beef Brisket potato puree, onion jam and sautéed spinach

Grilled NY Strip Steak confit potatoes, creamed spinach and shiitake mushrooms

Lamb chef's choice accompaniments (price varies)

VEGETARIAN ENTRÉES

Chili Panisse asparagus and mushroom gravy

Spring Vegetable Risotto parsley

Crispy Eggplant caramelized fennel and carrot, watercress and citrus

DESSERT

Strawberry Shortcake

Pecan Pie vanilla ice cream

Flourless Chocolate Cake toasted marshmallow ice cream and graham cracker crumble

Strawberry Rhubarb Pie cinnamon ice cream

Chocolate Mousse dulce de leche ice cream

SIT-DOWN DINNER OPTIONS

OPTION 1

3 courses
Choice one starter,
one entrée
and one dessert.
\$49 per person

OPTION 2

3 courses
Choice of two starters,
three entrées and
two desserts.
\$58 per person

OPTION 3

3 courses
Choice of three start-
ers, three entrées,
and three desserts.
\$65 per person

OPTION 4

5 courses
Chef tasting menu.
Wine pairings
available.
\$85 per person



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SUMMER DINNER BUFFET

Includes coffee, tea and rolls. We politely request a minimum of 12 guests for dinner buffets.

SOUP & SALAD

Chilled Summer Squash Soup field peas

Chilled Island Pepper Soup basil and feta

Tomato Gazpacho minted yogurt

Local Greens sorghum vinaigrette and black walnuts

Iceberg Lettuce radish, cornbread croutons and buttermilk dressing

Garden Tomatoes buttermilk ricotta, peas and mint

Marinated Carrot and Raisin Salad quinoa, dill and spinach

Compressed Watermelon and Wholegrain Salad kale, feta, fennel and basil

MEAT, FISH AND POULTRY ENTRÉES

Market Fish white beans, arugula and horseradish

Smoked Chicken succotash and plum tomatoes

Braised Pork Shank bread and butter cabbage and grits

Braised Beef Brisket potato puree, onion jam and pole beans

VEGETARIAN ENTRÉES

Chili Panisse zucchini and tomato gravy

Summer Vegetable Risotto parsley and lemon

Crispy Eggplant summer squash, farrow, basil and watercress

DESSERT

Blueberry Cobbler vanilla whipped cream

Buttermilk Panna Cotta peaches and pecans

Chocolate Cake toasted marshmallows and graham cracker

Blackberry Pie whipped cream

Chocolate Mousse dulce de leche

HOT BUFFET DINNER OPTIONS

OPTION 1

Choice of one starter,
one entrée,
one dessert.
\$55 per person

OPTION 2

Choice of two starters,
two entrées,
two desserts.
\$62 per person



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AUTUMN DINNER BUFFET

Includes coffee, tea and rolls. We politely request a minimum of 12 guests for dinner buffets.

SOUP & SALAD

Butternut Squash Soup pecans and basil

Cauliflower Soup quinoa and curry

Celery Root Soup apples and almonds

Local Greens sorghum vinaigrette and black walnuts

Iceberg Lettuce radish, cornbread croutons and buttermilk dressing

Roasted Beets apples, arugula, fresh goat cheese, hazelnuts, rye crouton and honey thyme vinaigrette

Roasted Broccoli Salad pickled red onions, almonds and feta

MEAT, FISH AND POULTRY ENTRÉES

Market Fish white beans, arugula and horseradish

Smoked Chicken rice grits mushrooms and soy beans

Braised Pork Shank bread and butter cabbage and grits

Braised Beef Brisket potato puree, onion jam and pole beans

VEGETARIAN ENTRÉES

Chili Panisse broccoli rabe and tomato gravy

Spring Vegetables rice grits, parsley and lemon

Crispy Eggplant caramelized fennel and carrot, watercress and citrus

DESSERT

Apple Crisp ginger whipped cream

Pecan Pie vanilla whipped cream

Buttermilk Panna Cotta figs and pecans

Chocolate Cake toasted marshmallows and graham crackers

Chocolate Mousse dulce de leche

HOT BUFFET DINNER OPTIONS

OPTION 1

Choice of one starter,
one entrée,
one dessert.
\$55 per person

OPTION 2

Choice of two starters,
two entrées,
two desserts.
\$62 per person





WINTER DINNER BUFFET

Includes coffee, tea and rolls. We politely request a minimum of 12 guests for dinner buffets.

SOUP & SALAD

Pureed White Bean Soup braised bacon and guajillo chili

Tomato and Kale Soup chicken and red pepper flakes

Sweet Potato Soup bacon and pecans

Local Greens sorghum vinaigrette and black walnuts

Iceberg Lettuce radish, cornbread croutons and buttermilk dressing

Roasted Beets apples, arugula, fresh goat cheese, hazelnuts, rye crouton and honey thyme vinaigrette

Roasted Broccoli Salad pickled red onions, almonds and feta

MEAT, FISH AND POULTRY ENTRÉES

Market Fish creamed lentils, arugula and pickled red onions

Market Fish bacon, onions and soybeans

Smoked Chicken carrots, savoy cabbage and mustard vinaigrette

Ham Brined Pork Chop sweet potatoes, crispy kale and black eyed pea vinaigrette

Braised Pork bread and butter cabbage and grits

Braised Beef Brisket potato puree, onion jam and Brussels sprouts

Grilled NY Strip Steak confit potatoes, creamed spinach and shiitake mushrooms

VEGETARIAN ENTRÉES

Chili Panisse broccoli rabe and mushroom gravy

Spring Vegetables rice grits, parsley and lemon

Crispy Eggplant caramelized fennel and carrot, watercress and citrus

DESSERT

Apple Crisp vanilla bourbon whipped cream

Flourless Chocolate Cake toasted marshmallows and graham cracker crumble

Sweet Potato Pie sorghum whipped cream

HOT BUFFET DINNER OPTIONS

OPTION 1

Choice of one starter,
one entrée,
one dessert.
\$55 per person

OPTION 2

Choice of two starters,
two entrées,
two desserts.
\$62 per person





SPRING DINNER BUFFET

Includes coffee, tea and rolls. We politely request a minimum of 12 guests for dinner buffets.

SOUP & SALAD

Green Pea Soup ham and mint

Spring Onion and Potato Soup bacon and buttermilk

Cauliflower Soup quinoa and curry

Local Greens sorghum vinaigrette and black walnuts

Iceberg Lettuce radish, cornbread croutons and buttermilk dressing

Roasted Beets endive, arugula, fresh goat cheese, hazelnuts, rye crouton and honey thyme vinaigrette

Marinated Carrot and Raisin Salad quinoa, dill and spinach

MEAT, FISH AND POULTRY ENTRÉES

Market Fish white beans, arugula and horseradish

Smoked Chicken new potatoes, onions and radicchio

Braised Pork Shank bread and butter cabbage and grits

Braised Beef Brisket potato puree, onion jam and sauteed spinach

VEGETARIAN ENTRÉES

Chili Panisse asparagus and mushroom gravy

Spring Vegetables parsley and lemon

Crispy Eggplant caramelized fennel and carrot, watercress and citrus

DESSERT

Strawberry Shortcake

Flourless Chocolate Cake toasted marshmallows and graham cracker crumble

Rhubarb Pie cinnamon whipped cream

HOT BUFFET DINNER OPTIONS

OPTION 1

Choice of one starter,
one entrée,
one dessert.
\$55 per person

OPTION 2

Choice of two starters,
two entrées,
two desserts.
\$62 per person





BAR OPTIONS

Cash bars are subject to a \$100 bar set-up fee. Custom bar options available upon request. Bar options prices based on consumption. Hourly package pricing listed below.

ON CONSUMPTION BAR

21c BAR

\$7 Liquor Finlandia Vodka, New Amsterdam Gin, Captain Morgan White Rum, Rittenhouse Rye, Old Forester Bourbon, Dewar's Scotch, Pepe Lopez Tequila

\$7 Wine California Chardonnay, French White Blend, California Pinot Noir, Washington Merlot

\$3-5 Beer PBR Miller Lite, Bud Light, Stella

PREMIUM BAR

\$9 Liquor Absolut Vodka, Tanqueray Gin, El Dorado 5 Year Rum, Woodford Reserve Bourbon, Johnnie Walker Red Scotch, Jameson Irish Whiskey, El Jimador Reposado Tequila

\$10 Wine Frei Brothers Russian River Chardonnay, Green and Red Napa Sauvignon Blanc, Matua Marlborough Pinot Noir, Josh California Cabernet

\$4-6 Beer Miller Lite, Bud Light, Stella, Mother's Lil' Helper IPA

SUPER PREMIUM BAR

\$11 Liquor Grey Goose Vodka, Hendrick's Gin, Flor De Cana 7 Year Rum, Woodford Reserve Double Oak, Templeton Rye, Crown Royal Reserve, Glenlivet 12 Year Scotch, Patron Silver Tequila, Copper and King's American Brandy

\$13 Wine Sonoma Cutrer Russian River Chardonnay, Alta Maria Santa Maria Valley Sauvignon Blanc, Meiomi California Pinot Noir, Justin Paso Robles Cabernet

\$4-6 Beer Miller Lite, Bud Light, Stella, Mother's Lil' Helper IPA

HOURLY BAR PACKAGES

HOUSE BEER & WINE

\$14 per person for first hour

\$7 per person for each additional hour

PREMIUM BAR

\$18 per person for first hour

\$9 per person for each additional hour

21c BAR

\$16 per person for first hour

\$8 per person for each additional hour

SUPER PREMIUM BAR

\$21 per person for first hour

\$11 per person for each additional hour