



SAMPLE MENUS

Please note that the following menu samples highlight just a few of the various types of menus we can provide. We look forward to helping you curate the perfect menu for your event.

BUSINESS SOCIAL HOUR WITH CRAFT COCKTAILS

SMALL BITES

HARRY'S BRUSCHETTA

Herbed heirloom tomatoes, goat cheese, olive tapenade, grilled French bread

CRAB SALAD LETTUCE WRAPS

Lump crab meat salad wrapped in endive lettuce and drizzled with a key lime and wood fire jalapeño vinaigrette

SHRIMP CROSTINI

Chile lime marinated and wood grilled shrimp over poblano and fried flour tortilla rounds topped with a corn salsa

CRAFT COCKTAILS & WINE

PEACHES & BOURBON

Grilled peach, sage and honey infused Bulleit bourbon over ice

SWEET BASIL

Boot Hill vodka shaken with lime juice, elderflower liquor, simple syrup and fresh basil

SEAN MINOR CHARDONNAY

Sonoma Coast, CA 2019

SEAN MINOR CABERNET SAUVIGNON

Paso Robles, CA 2019

DAVE & DANI APPLE CRAFT CIDER

Manhattan, KS



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FUNDRAISER WITH COCKTAIL HOUR & BUFFET

TO START

FRESH OYSTER STATION

Pacific Northwest-sourced live oysters shucked and served with lemon juice, mignonette and house hot sauce

BLACK EYED PEA HUMMUS

Toasted black eyed pea hummus, roasted chickpeas, pickled peppers, piquillo coulis, grilled naan bread

SEASONAL CHARCUTERIE TABLE

A variety of garden wood fired fresh vegetables, pickled vegetables, cheeses and selected cured meats all with a seasonal focus

FOR THE TABLE

BAGUETTE WITH CHIMICHURRI BUTTER

ASSORTED PICKLED VEGETABLES

FOR DINNER

ASSORTED WOOD ROASTED VEGETABLES & DIP

Assorted seasonal vegetables wood grilled with Aji Verde

TRI TIP OF BEEF

Served medium rare to medium and paired with a fresh salsa fresca

PORK TENDERLOIN

"Smashed" pork tenderloin paired with chimichurri

PINQUITO BEANS

Bacon blanketed pink beans with peppers and onions in a sweet chile glaze

BOURBON & BAKER ASSORTED CAKE EXPERIENCE

A variety of two-layer sliced chocolate-chocolate, blueberry crumble and birthday cakes



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WOOD FIRE 3-COURSE PLATED EXPERIENCE

FOR THE TABLE

BAGUETTE WITH CHIMICHURRI BUTTER

ASSORTED PICKLED VEGETABLES

FIRST COURSE

HARRY'S BRUSCHETTA FOR ONE

Herbed heirloom tomatoes, goat cheese, olive tapenade, grilled French bread

TUNA POKE STACK

Wonton, soy-marinated poke tuna, sliced cucumber, radish, gochujang aioli, avocado, scallions, toasted sesame seeds

SECOND COURSE

TRI TIP OF BEEF

Served with our sweet chile glazed beans, tomato salad and barrel sauce

PORK TENDERLOIN

"Smashed" pork tenderloin with grilled zucchini, served with a caramelized onion relish and a whiskey plum demi-glace

THIRD COURSE

**BOURBON & BAKER CHOCOLATE-CHOCOLATE CAKE
WITH CARAMEL DOTS**



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CHEF TABLE EXPERIENCE

AMUSE-BOUCHE

FRIED GOAT CHEESE

Herbed breading, black mission fig-white pear chutney, pickled beet coulis

COURSE 1

BABY ROMAINE BUTTERMILK SALAD

Grilled baby romaine, buttermilk dressing, fried chicken, caramelized vegetable relish, BellaVitano Merlot cheese
Rosé-Gobelsburger 'Cistercien' | Österreich, Austria

COURSE 2

PAN SEARED SCALLOP

Jumbo sea scallop, lobster mousse cream sauce, micro greens, shallot peppercorn vinaigrette, shaved roasted cauliflower, tomato caviar, toasted almond
Chardonnay-Pierre André | Burgundy, France

COURSE 3

RACK OF LAMB

Chopped pistachio herb crust, grilled ramps, heirloom tomato mint couscous, pine nut peppercorn demi-glace, parmesan cheese
Rosso di Montalcino-Molino di Sant'Antimo | Tuscany, Italy

COURSE 4

ROASTED BEEF TENDERLOIN

USDA Prime tenderloin, pecan bacon, rosemary olive oil, foie gras, artichoke hearts, porcini mushrooms, glace de viande
Syrah-Luca 'Laborde Double Select' | Uco Valley, Argentina

COURSE 5

CHOCOLATE COMPOSITION

Dark chocolate ice cream, toasted cocoa marshmallow, coffee infused chocolate crème brûlée, honey ganache cake, blackberry cocoa coulis
Pedro Ximénez-Bodegas Toro Albalá 1985 Gran Reserva Montilla-Moriles, Spain



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MANHATTAN FOOD EXPERIENCE

A food station focused reception menu

TALLGRASS TAP HOUSE

PRETZEL BITES WITH HOUSE BEER CHEESE

KOREAN WINGS

Marinated, double fried and sauced

BEER JAM CROSTINI

Bacon and beer jam, lemon herb goat cheese, sliced green apple

BOURBON & BAKER

DEVEILED EGGS

Pecan bacon, smoked paprika

BLACK EYED PEA HUMMUS

Toasted black eyed pea hummus, roasted chickpeas, pickled peppers, piquillo coulis, grilled naan bread

AMERICAN KOBE SLIDERS

Ground 'kobe' beef, pecan bacon, white cheddar cheese, caramelized onion aioli, egg wash bun

GUILTY BISCUIT

DEEP FRIED DOUGH BALLS

Mixed berry jam and sugar

CHOCOLATE CHIP 'MINI' BISCUITS

Strawberry drizzle

HARRY'S

HARRY'S BRUSCHETTA

Herbed heirloom tomatoes, goat cheese, olive tapenade, grilled French bread

CHARCUTERIE

Bologna, salami, capicola, toasted almond goat cheese, smoked mozzarella, pickled red onion, pickle spear, Dijon aioli, apple jam, toasted naan, crackers

CHORIZO STUFFED DATES

Medjool dates, chorizo sausage, pecan bacon, chile d'arbol tomato sauce



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TRADITIONAL SANTA MARIA WOOD FIRED DINNER

FOR THE TABLE

BAGUETTE WITH CHIMICHURRI BUTTER

ASSORTED PICKLED VEGETABLES

STARTER COURSE

GREEN SALAD

Kale, red cabbage, Brussels sprouts, shredded carrot, sunflower seeds, parmesan cheese. Choice of bacon tomato ranch or balsamic vinaigrette dressing

MAIN COURSE

TRI TIP OF BEEF

Seasoned with Santa Maria rub and served with bacon blanketed pinto beans and smoked corn on the cob

HALF CHICKEN

Seasoned with house paprika rub and served with bacon blanketed pinto beans and jicama slaw

DESSERT COURSE

BOURBON & BAKER BLUEBERRY CRUMBLE CAKE