

GUILDHALL PRIVATE EVENTS
DINNER MENU



A LA CARTE

HORS D' OEUVRES

FRITTO MISTO

Calamari, Florida Rock Shrimp, Sunburst Squash, Lemon Aioli

WILD MUSHROOM TOAST

Mushroom Ragout, Wilted Spinach, Creme Fraiche, Chives, Grilled Bread

ROASTED PORTOBELLO FLATBREAD

Caramelized Onion, Gorgonzola, Fresh Parsley, Balsamic

SMOKED TROUT CANAPE

Cucumber, Dill

TARTE FLAMBEE

Gruyere, Crème Fraîche, Fromage Blanc, Onion Confit, Nueske's Bacon, Chives

BEEF CROSTINI

Basil Aioli, Onion Jam

BEET KABOB

Blue Cheese, Pecan, Chive

GUILDHALL SLIDERS

Cheddar, Onion Jam, Brioche Bun

SEASONAL SOUP SHOT

1 HOUR, 3 VARIETIES PER PERSON \$15.00

1 HOUR, 4 VARIETIES PER PERSON \$18.00



FIRST COURSE

SEASONAL SOUP

WINTER SALAD

Frisee, Radicchio, Spinach, Pear, Apple, Jicama, Pecan,
Goat Cheese, Cider Vinaigrette

KALE SALAD

Apple, Carrot, Scallion, Currants, Pine Nuts, Parmesan, Lemon Vinaigrette

BEET SALAD

Endive, Pomegranate, Ricotta Salata, Walnut Vinaigrette



GUILDHALL PRIVATE EVENTS
DINNER MENU



ENTREES

FAROE ISLAND SALMON

Gnocchi, Braised Leek, Cauliflower, Leek Velouté

MOROCCAN ROASTED CHICKEN

Cracked Wheat Pilaf, Roasted Roots, Almonds, Preserved Lemon, Herb Jus

ROASTED SQUASH RAVIOLI

Brown Butter, Sage, Pickled Apple, Seed Granola, Cider Gastrique

GRILLED ESCOLAR

Eggplant Caponata, Grilled Onion, Calabrian Chili Vinaigrette

SKIRT STEAK

Fingerling Potato, Caramelized Onion, Arugula, Chimichurri

ROASTED PORK LOIN

Crispy Spaetzle, Charred Broccoli, Pickled Mustard Seed, Fresh Dill

BRAISED SHORT RIB

Mashed Potato, Curry Braised Carrots, Shaved Roots, Fresh Horseradish, Au Jus



DESSERTS

RICE PUDDING

Toasted Coconut, Pecan, Caramelized Rice, Fermented Blueberry

APPLE COBLER

Cranberry, Vanilla Bean Ice Cream

CHOCOLATE CREMEUX

Biscuit Crunch, Orange Cream, Sour Cherries

DAILY SELECTION OF ICE CREAM OR SORBET



GUILDHALL PRIVATE EVENTS
DINNER MENU



(OPTION 1)

CHOICE OF TWO FIRST COURSES

CHOICE OF TWO ENTRÉES

PRESELECTED DESSERT

SODA, ICED TEA, COFFEE, CAPPUCCINO

\$52.00 PER PERSON



(OPTION 2)

CHOICE OF TWO FIRST COURSES

CHOICE OF THREE ENTRÉES

CHOICE OF TWO DESSERT COURSES

SODA, ICED TEA, COFFEE, CAPPUCCINO

\$59.00 PER PERSON



PLEASE SEE OUR BEVERAGE LIST FOR WINE, FESTIVE COCKTAILS AND CRAFT BEERS

.....

PRICES EXCLUSIVE OF TAX AND GRATUITY

.....

A 22% SERVICE FEE IS APPLIED

.....

FOOD AND BEVERAGE MINIMUMS APPLY

.....

A DEPOSIT IS REQUIRED FOR ALL EVENTS

.....

THIS MENU CHANGES SEASONALLY AND PRICES ARE SUBJECT TO CHANGE

