

GUILDHALL PRIVATE EVENTS  
**DINNER MENU**



**A LA CARTE**  
**HORS D' OEUVRES**

**FRITTO MISTO**

Calamari, Florida Rock Shrimp, Sunburst Squash, Lemon Aioli

**TARTE FLAMBEE**

Gruyere, Creme Fraiche, Onion, Nueske's Bacon

**HOUSE SMOKED ISLAND SALMON**

Creme Fraiche, Pickled Jalepeno, Chive, Toast

**BEEF CROSTINI**

Basil Aioli, Onion Jam

**SMOKED TROUT CANAPE**

Cucumber, Dill

**BEET KABOB**

Blue Cheese, Pecan, Chive

**TRADITIONAL SLIDERS**

B&B Pickles, Brioche Bun

**SEASONAL SOUP SHOT**

Yellow Lentil, Curry, Turmeric, Lemon Oil



**1 HOUR, 3 VARIETIES PER PERSON \$15.00**

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**1 HOUR, 4 VARIETIES PER PERSON \$18.00**

**FIRST COURSE**

**SEASONAL SOUP**

**BUTTER LETTUCE SALAD**

Radicchio, Kohlrabi, Grape Tomato, Scallion, Herb Vinaigrette

**KALE SALAD**

Blackcurrant, Apple, Scallion, Pine nut, Parmesan, Lemon Vinaigrette

**ROASTED BEET SALAD**

Young Local Beets, Gooseberry, Candied Nuts, Farmers Cheese, Freekeh, Curry Aioli



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**ENTREES**

**FAROE ISLAND SALMON**

Lima Bean Ragout, Tarragon, Red Olive Tapenade

**OVEN ROASTED CHICKEN**

Curry Braised Rainbow Carrots, Wild Mushroom Puree, Au Jus

**GNOCCHETTI**

Grilled Broccoli, Pecorino Toscano, Rustica Sauce

**GRILLED ESCOLAR**

Fingerling Potato, Escarole, Pancetta, Puttanesca

**BRAISED SHORT RIB**

Root Vegetables, Pearl Onion, Parsnip Puree

**PORK SCHNITZEL**

Braised Red Cabbage, Spatzle, Apple Jus

**DESSERTS**

**BUTTERSCOTCH POT DE CREME**

Homemade Creme Fraiche, Salted Caramel

**NEW YORK STYLE CHEESECAKE**

Passionfruit, Vanilla Tuile

**CHOCOLATE CREMEAUX**

Biscuit Crunch, Orange Cream, Sour Cherries



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**DINNER MENU**



**(OPTION 1)**

CHOICE OF TWO FIRST COURSES

CHOICE OF TWO ENTRÉES

PRESELECTED DESSERT

SODA, ICED TEA, COFFEE

**\$52.00 PER PERSON**



**(OPTION 2)**

CHOICE OF TWO FIRST COURSES

CHOICE OF THREE ENTRÉES

PRESELECTED DESSERT

SODA, ICED TEA, COFFEE

**\$59.00 PER PERSON**



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

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**PRICES EXCLUSIVE OF TAX AND GRATUITY**

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**A 20% SERVICE FEE IS SUGGESTED**

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**FOOD AND BEVERAGE MINIMUMS APPLY**

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**A \$500 DEPOSIT IS REQUIRED FOR ALL EVENTS**

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**THIS MENU CHANGES SEASONALLY AND PRICES ARE SUBJECT TO CHANGE**

