

GUILDHALL PRIVATE EVENTS
DINNER MENU



A LA CARTE
HORS D' OEUVRES

FRITTO MISTO

Calamari, Florida Rock Shrimp, Sunburst Squash, Lemon Aioli

ARANCINI

Mushroom Duxelles, Arugula, Basil Aioli

HOUSE SMOKED FAROE ISLAND SALMON

Crema Fraiche, Pickled Jalapeno, Chive, Toast

HEIRLOOM TOMATO FLATBREAD

Fresh Mozzarella, Fresh Basil, Sun Dried Tomato Oil

BEEF CROSTINI

Basil Aioli, Onion Jam

BEET KABOB

Blue Cheese, Pecan, Chive

TRADITIONAL SLIDERS

B&B Pickles, 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

WATERMELON SALAD

Arugula, Fennel, Pickled Grapes, Farmers Cheese, Yuzu Vinaigrette

KALE SALAD

Strawberry, Carrot, Fennel, Sunflower Seed, Pecan Vinaigrette

FARM TO BOWL

Mixed Greens, Cucumber, Radish, Green Bean, Garbanzo, Ricotta Salata, Balsamic Vinaigrette



GUILDHALL PRIVATE EVENTS
DINNER MENU



ENTREES

FAROE ISLAND SALMON

Couscous, Radish, Cucumber, Kohlrabi, Curried Carrot Sauce

OVEN ROASTED CHICKEN

Green Bean, Roasted Cipollini, Fennel Puree, Au Jus

BUCATINI

Grilled Zucchini, Summer Squash, Cherry Tomato, Tuscan Kale Pesto, Ricotta Salata

WHITEFISH

Romanesco, Heirloom Cherry Tomato, Gnocchi, Lobster Beurre Blanc, Gremolata

HORSERADISH CRUSTED BEEF TENDERLOIN

Buttered Spinach, Potato Croquette, Pickled Bell Pepper, Au Poivre

\$5 EXTRA PER PERSON

DUROC PRIME PORK CHOP

Grilled Broccoli, Fermented Blueberry, Chimichurri

DESSERTS

BUTTERSCOTCH POT DE CREME

Homemade Creme Fraiche, Salted Caramel

PINEAPPLE TART

Whipped Cream, Micro Mint

CHOCOLATE CREMEAUX

Biscuit Crunch, Orange Cream, Sour Cherries



GUILDHALL PRIVATE EVENTS
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

.....

PRICES EXCLUSIVE OF TAX AND GRATUITY

.....

A 22% SERVICE FEE IS APPLIED

.....

FOOD AND BEVERAGE MINIMUMS APPLY

.....

A \$500 DEPOSIT IS REQUIRED FOR ALL EVENTS

.....

THIS MENU CHANGES SEASONALLY AND PRICES ARE SUBJECT TO CHANGE

