

GUILDHALL PRIVATE EVENTS
DINNER MENU



A LA CARTE

HORS D' OEUVRES

HAMACHI

Chili Oil, Kumquat, Cucumber, Lemon

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

BURRATA

Pepper Jam, Basil, Sourdough, Balsamico

TRADITIONAL SLIDERS

B&B Pickles, Brioche Bun



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

Cucumber, Kohlrabi, Scallion, Cherry Tomato, Herb Vinaigrette

WATERMELON SALAD

Fennel, Fresh Herbs, Housemade Granola, Queso Fresco, White Balsamic

ROASTED BEET SALAD

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



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ENTREES

FAROE ISLAND SALMON

Gnocchi, Zucchini, Romanesco, Preserved Lemon, Lobster a l'Armoricaine

OVEN ROASTED AIRLINE CHICKEN

King Mushroom, Corn, Swiss Chard, Solera

CAMPANELLI

Grilled Zucchini, Spinach, Sun Dried Tomato Pesto, Ricotta Salata

LAKE SUPERIOR WHITEFISH

Lentil Ragout, Apricot, Green Olive Tapenade

GRILLED SKIRT STEAK

Mustard Greens, Chimichurri, Knob Onion Jam, Shoestring Potato

MEDITERRANEAN SEA BASS

Couscous, Cauliflower, Okra, Radish, Tomatillo Sauce

GRILLED PORK LOIN

Grilled Cucumber, Cippolini, Fennel, Pineapple Jus

DESSERTS

TIRAMISU

Hazelnut Brittle, Vanilla Tuile

FRIED VANILLA BEAN ICE CREAM

Gingered Pineapple, Caramelized Coconut

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

