

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, Pretzel Bun



1 HOUR, 3 VARIETIES PER PERSON \$12.00

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1 HOUR, 4 VARIETIES PER PERSON \$16.00



FIRST COURSE

SEASONAL SOUP

BUTTER LETTUCE SALAD

Pea, Cherry Tomato, Radish, Citrus, Scallion, Herb Vinaigrette

STRAWBERRY SALAD

Mixed Greens, Kohlrabi, Goat Cheese, Pecan, Honey Vinaigrette

ROASTED BEET SALAD

Grilled Pear, Endive, Farmers Cheese, Walnut Vinaigrette



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ENTREES

FAROE ISLAND SALMON

Gnocchi, Zucchini, Pea, Preserved Lemon, Sauce Armoricaine

OVEN ROASTED AMISH CHICKEN

Local Carrot, Chermoula Spice, Burnt Onion Aioli

CAMPANELLI

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

LAKE SUPERIOR WHITEFISH

Lentil Ragout, Apricot, Green Olive Tapenade

GRILLED SKIRT STEAK

Smoke Mushroom Puree, Pickled Red Onion, Confit Radish, Herb Oil

SWORDFISH

Caponata, Castelvetrano Olive, Sweet Onion, Espelette

MAPLE LEAF FARM DUCK BREAST

Roasted Fennel Puree, Black Rice, White Peach Vinaigrette

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

\$48.00 PER PERSON



(OPTION 2)

CHOICE OF TWO FIRST COURSES

CHOICE OF THREE ENTRÉES

PRESELECTED DESSERT

SODA, ICED TEA, COFFEE

\$55.00 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

