

GUILDHALL PRIVATE EVENTS  
**DINNER MENU**



**A LA CARTE**

**HORS D' OEUVRES**

**AHI TUNA CRUDO**

Jalapeno, Apple, Aguachile

**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

**CAPONATA CROSTINI**

Fresh Mozzarella, Pea Tendrils, 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**

Asian Pear, Pomegranate, Radish, Kohlrabi, Scallion. Herb Vinaigrette

**BURRATA**

Local Seasonal Vegetables, Parmesan Crisp, Lemon Oil

**ROASTED BEET SALAD**

Frisee, Apple, Goat Cheese, Pecan, Honey Mustard



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**ENTREES**

**FAROE ISLAND SALMON**

Parsnip Puree, Beech Mushroom, Local Radish, Flageolet Bean

**ROASTED AMISH CHICKEN**

Broccolini, Mushroom, Sunchoke Puree, Chicken Au Jus

**ROASTED SQUASH TORTELLINI**

Pumpkin Seed Granola, Brown Butter, Balsamico, Lemon

**GRILLED AHI TUNA**

Potato Puree, Rapini, Sundried Tomato Oil

**GRILLED SKIRT STEAK**

Fingerling Potato, Caramelized Onions, Arugula, Herb Oil

**FABADA ASTURIANA**

Gigante Bean, Pork Shoulder, Chorizo, Farmer Sausage, Baguette

**STONE BASS**

Black Rice, Roasted Pumpkin, Braised Leek, Beurre Blanc

**DESSERTS**

**FRESH MOZZARELLA CHEESECAKE**

Cranberry Compote, Coconut, Cinnamon

**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**

