

GUILDHALL PRIVATE EVENTS
DINNER MENU



A LA CARTE

HORS D' OEUVRES

AHI TUNA CRUDO

Jalapeno, Cilantro, Red Onion, Lime, Agua Chile

FRITTO MISTO

Calamari, Florida Rock Shrimp, Sunburst Squash, Lemon Aioli

TARTE FLAMBEE

Gruyere, Crème Fraiche, Onion, Nueske's Bacon

HOUSE SMOKED ISLAND SALMON

Caper, Honey Creme Fraiche, Carrot Puree

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

SPINACH SALAD

Red Cabbage, Fennel, Poached Cherries, Parmesan, Poppy Seed Vinaigrette

ROASTED BEET SALAD

Arugula, Pistachio, Curry Aioli

CHOPPED SALAD

Kale, Carrot, Apple, Parmesan, Pine Nut, Lemon



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ENTREES

GRILLED FAROE ISLAND SALMON

Sugar Snap Peas, Olive Tapenade, Tarragon, Tomato Consomme

ROASTED AIRLINE CHICKEN BREAST

Chicken Sausage, Soft Polenta, Wild Mushrooms, Pea Salsa Verde

HOUSEMADE SEMOLINA GNOCCHI

Golden Zucchini, English Peas, Pesto, Ricotta, Lemon

SPICE CRUSTED AHI TUNA

Roasted Pepper Compote, Cucumber Salad, Dried Kalamata, Green Garlic Aioli

MAPLE LEAF FARMS DUCK BREAST

Local Radishes, Bacon, Orange Vinaigrette

GRILLED PRIME PORK CHOP

Toasted Farro, Pickled Carrot, Whole Grain Mustard, Marcona Almon

MEDITERRANEAN SEABASS

Buttered Spinach, Tomatillo, Roasted Tomato Oil, Balsamico

DESSERTS

SALTED CARAMEL AND CHOCOLATE TART

Salted Caramel Mousse, Housemade Marshmallow

MALTED MILK TRES LECHES

Coconut, Fresh Strawberry, Vanilla Bean, Whipped Cream

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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A \$500 DEPOSIT IS REQUIRED FOR ALL EVENTS

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THIS MENU CHANGES SEASONALLY AND PRICES ARE SUBJECT TO CHANGE

