

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

BUTTER LETTUCE SALAD

Orange, Tomato, Turnip, Radish, Herb Vinaigrette

BURRATA

Local Seasonal Vegetables, Parmesan Crisp, Lemon Oil

WATERMELON SALAD

Compressed Watermelon, Pickled Rind, Radish, Macadamia



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ENTREES

GRILLED FAROE ISLAND SALMON

Green Bean, Tomato, Olive Tapenade, Tarragon, Tomato Consomme

ROASTED AIRLINE CHICKEN BREAST

Chicken Sausage, Corn Puree, Pickled Corn, Green Bean

HOUSEMADE SEMOLINA GNOCCHI

Golden Zucchini, Romanesco, Pesto, Ricotta, Lemon

SPICE CRUSTED AHI TUNA

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

WALLEYE PIKE

Braised Turnip, Kohlrabi, Eggplant Puree, Herb Salad

PORK TENDERLOIN

Black Beans, Grilled Patty Pan Squash, Pickled Red Onion, Lime Crema, Cilantro

MEDITERRANEAN SEABASS

Buttered Spinach, Tomatillo, Roasted Tomato Oil, Balsamico

DESSERTS

SALTED CARAMEL AND CHOCOLATE TART

Salted Caramel Mousse, Housemade Marshmallow

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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A \$500 DEPOSIT IS REQUIRED FOR ALL EVENTS

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THIS MENU CHANGES SEASONALLY AND PRICES ARE SUBJECT TO CHANGE

