



**Private Party Menu Ideas**

*Please call for current prices and this season's specials*

<p><b>Option 1</b>          One salad          Choice of two entrees          One dessert</p> <p>\$24 * per person plus beverage, gratuity and tax</p> <p>* add \$2 per person if the Strip Steak is one of the entrees</p>	<p><b>Option 2</b>          One seasonal soup          One salad          Choice of two entrees          One dessert</p> <p>\$28 * per person plus beverage, gratuity and tax</p> <p>* add \$2 per person if the Strip Steak is one of the entrees</p>
<p><b>Option 3</b>          One seasonal soup          Choice of two salads          Choice of three entrees          One dessert</p> <p>\$32 per person plus beverage, gratuity and tax</p>	<p><b>Option 4</b>          One seasonal soup          Choice of two salads          Choice of four entrees          Choice of two dessert</p> <p>\$36 per person plus beverage, gratuity and tax</p>

**Salad Choices**

**Southport Caesar Salad**

Baby romaine hearts with marinated white anchovies, herbed crouton, grainy mustard vinaigrette, and parmesan crisp

**Field Green Salad**

Local field greens with heirloom tomatoes, Point Reyes Smokey blue cheese, house-roasted pecans au poivre, balsamic cream and balsamic vinaigrette

## **Entrée Choices**

### **Roasted Chicken**

Pan Roasted Chicken breast with fall vegetable ragu, herb whipped potatoes and natural jus

### **Baked Salmon**

Irish Organic Slow Baked Salmon with braised endive, parsnip puree and citrus emulsion

### **Strip Steak**

Seared Boston-Cut Strip Steak with roasted wild mushrooms, wilted spinach, fingerling potatoes and soy caramel sauce

### **Tagliatelle**

Organic tagliatelle pasta with olive oil poached tomatoes, seasonal vegetables and parmesan broth

## **Dessert Choices**

### **Dutch Apple Cake**

Dutch apple cake with warm bourbon apple butter and vanilla bean ice cream

### **Raspberry Napoleon**

Fall raspberries with raspberry mint curd, sugar cookies, whipped cream and chocolate sauce

### **Cupcakes!**

Our famous vanilla and chocolate cupcakes

## **Beverage Service**

Coffee, Tea or Espresso - \$3.25 per person

Wines by the bottle - Price based on wine selection

Beers by the bottle - \$4 per bottle

Corking fee for BYO Wine - \$10 per bottle

Signature drink - Price based on drink selection