



# Swizzle

Dinner & Drinks

## GROUP MENUS



### TIER 1 (\$80)

#### Bread Service

#### 1ST COURSE

**Wedge Salad** Chilled baby iceberg wedges with cucumber & peppercorn ranch dressing, Kenny's bleu cheese, hot honey candied bacon, fried onions, and fresh herb

**B.L.T. Salad** crisp iceberg lettuce, house cured bacon, roma tomatoes, toasted panko bread crumbs, house made herb ranch

#### 2ND COURSE

**Roasted Salmon** w/Chimichurri  
**Amish Chicken Breast** w/Garlic Aioli  
**Coffee Chili Rubbed Duroc Pork Chop**

COMES WITH A PRE-SELECTED CHOICE OF 2-SIDES FROM BELOW:

- Roasted Garlic Mashed Potatoes
- Truffle Creamed Spinach
- Grilled Asparagus w/Garlic Aioli
- Crispy Broccolini
- Duck Fat Crushed Potatoes

#### 3RD COURSE

**Mixed Berries** w/ Whipped Lemon Creme Fraiche

#### Coffee & Tea

#### FOR AN ADDITIONAL FEE

##### FEATURED WINES:

- Carmel Road Chardonnay
- Bollini Pinot Grigio
- St. Supery Moscato
- Campuget Rosé
- Bonterra Cabernet Sauvignon
- Benziger Merlot
- La Marca Prosecco
- Korbel Brut Champagne

### TIER 2 (\$95)

#### Bread Service

#### 1ST COURSE

**Wedge Salad** Chilled baby iceberg wedges with cucumber & peppercorn ranch dressing, Kenny's bleu cheese, hot honey candied bacon, fried onions, and fresh herbs

**B.L.T. Salad** crisp iceberg lettuce, house cured bacon, roma tomatoes, toasted panko bread crumbs, house made herb ranch

#### 2ND COURSE

**Roasted Salmon** w/Chimichurri  
**Amish Chicken Breast** w/Garlic Aioli  
**Coffee Chili Rubbed Duroc Pork Chop**  
**Grilled 8oz Filet** w/House 25 Steak Sauce

COMES WITH A PRE-SELECTED CHOICE OF 2-SIDES FROM BELOW:

- Roasted Garlic Mashed Potatoes
- Truffle Creamed Spinach
- Grilled Asparagus w/Garlic Aioli
- Crispy Broccolini
- Duck Fat Crushed Potatoes

#### 3RD COURSE

**Mixed Berries** w/Whipped Lemon Creme Fraiche  
**Pineapple Upside Down Cake** w/Crumbled English Toffee & Luxardo Cherry

#### Coffee & Tea

##### UPGRADE OPTIONS:

Add 6oz. Lobster tail to any entree + \$25

##### FEATURED WINES:

- Kendall Jackson "Appellation Series" Chardonnay
- Honig Sauvignon Blanc
- Pierre Sparr Pinot Gris
- Diora Rosé
- Boomtown Cabernet Sauvignon
- Alexander Valley Vineyards Merlot
- Domaine Carneros Brut

### TIER 3 (\$110)

#### Bread Service

#### 1ST COURSE

**Wedge Salad** Chilled baby iceberg wedges with cucumber & peppercorn ranch dressing, Kenny's bleu cheese, hot honey candied bacon, fried onions, and fresh herbs

**B.L.T. Salad** crisp iceberg lettuce, house cured bacon, roma tomatoes, toasted panko bread crumbs, house made herb ranch

#### 2ND COURSE

**Grilled Meatball Skewers** w/ Pomodoro Sauce & Smoked Mozzarella  
**Fried Calamari** w/ Arrabiata Sauce, Pepperoncini, and Scallions  
**Potato Gnocchi Seasonal Garnish** w/Brown Butter, Aged Balsamico, and Pecorino Romano

#### 3RD COURSE

**Roasted Salmon** w/Chimichurri  
**Amish Chicken Breast** w/Garlic Aioli  
**Coffee Chili Rubbed Duroc Pork Chop**  
**Grilled 8oz Filet** w/House 25 Steak Sauce

COMES WITH A PRE-SELECTED CHOICE OF 2-SIDES FROM BELOW:

- Roasted Garlic Mashed Potatoes
- Truffle Creamed Spinach
- Grilled Asparagus w/Garlic Aioli
- Crispy Broccolini
- Duck Fat Crushed Potatoes

#### 4TH COURSE

**Mixed Berries** w/Whipped Lemon Creme Fraiche  
**Pineapple Upside Down Cake** w/Crumbled English Toffee & Luxardo Cherry  
**Peanut Butter Pie** w/ Honey Roasted Peanuts, Peanut Butter Curd, Italian Meringue

#### Coffee & Tea

##### UPGRADE OPTIONS:

Add 6oz Lobster tail to any entree + \$25

#### FOR AN ADDITIONAL FEE

##### FEATURED WINES:

- La Crema Chardonnay
- Santa Margherita Pinot Grigio
- Stags Leap Sauvignon Blanc
- Arrowood Cabernet Sauvignon
- Duckhorn Merlot
- Copain Pinot Noir
- Don Olegario Albariño
- Roth 'Heritage' Red Blend
- Taittinger Champagne

**FOR PARTIES OVER 20  
 MENU LIMITED W/  
 PRE-SELECTED SELECTIONS**

ALL PRICES ARE SUBJECT TO 18% GRATUITY,  
 6% SERVICE FEE AND 6% SALES TAX