



Swizzle

Dinner & Drinks

GROUP MENUS



TIER 1 (\$90)

Bread Service

1ST COURSE

Arugula Salad Strawberries, Marconna Almonds, Feta Cheese, Honey Balsamic Vinaigrette

2ND COURSE

Roasted Ora King Salmon w/Chimichurri Rojo Sauce
Amish Chicken Breast w/Garlic Aioli
Pork Tomahawk w/ Apricot Bourbon Glaze

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

- Roasted Garlic Mash Potatoes
- Herbed Pop Corn Rice
- Jalapeno White Cheddar Grits
- Grilled Jumbo Asparagus
- Charred Broccolini
- Truffle Creamed Spinach

3RD COURSE

Mixed Berries w/Whipped Lemon Creme Fraiche

Coffee & Tea

FOR AN ADDITIONAL FEE

FEATURED WINES:

- Carmel Road Chardonnay
- Bollini Pinot Grigio
- Michele Chiarlo Moscato d'Asti
- Campuget Rosé
- Bonterra Cabernet Sauvignon
- Ghost Pines Merlot
- La Marca Prosecco
- Korbel Brut Champagne

**FOR PARTIES OVER 15
 MENU LIMITED W/
 PRE-SELECTED SELECTIONS**

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

TIER 2 (\$110)

Bread Service

1ST COURSE

Arugula Salad Strawberries, Marconna Almonds, Feta Cheese, Honey Balsamic Vinaigrette

Wedge Salad Split Baby Iceberg Wedges, Cucumber, Candied Bacon, Point Reyes Blue Cheese, Tobacco Onions, Blue Cheese Dressing

2ND COURSE

Roasted Ora King Salmon w/Chimichurri Rojo Sauce

Amish Chicken Breast w/Garlic Aioli
Pork Tomahawk w/ Apricot Bourbon Glaze
Grilled 8oz Filet w/House 25 Steak Sauce

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

- Roasted Garlic Mash Potatoes
- Herbed Pop Corn Rice
- Jalapeno White Cheddar Grits
- Grilled Jumbo Asparagus
- Charred Broccolini
- Truffle Creamed Spinach

3RD COURSE

Mixed Berries w/Whipped Lemon Creme Fraiche
Caramel Cheesecake

Coffee & Tea

UPGRADE OPTIONS:

Add 6oz. Lobster tail to any entree + \$46
 Upgrade to Ribeye Entree +20

FOR AN ADDITIONAL FEE

FEATURED WINES:

- Kendall Jackson "Vintners Reserve" Chardonnay
- Whitehaven Sauvignon Blanc
- Pierre Sparr Pinot Gris
- Dora Rosé
- Boomtown Cabernet Sauvignon
- Alexander Valley Vineyards Merlot
- Domaine Carneros Brut

TIER 3 (\$120)

Bread Service

1ST COURSE

Grilled Meatball Skewers w/Pomodoro Sauce & Smoked Mozzarella, Basil

Fried Calamari w/Arrabiata Sauce, Peppercini, & Scallions

Potato Gnocchi Seasonal Garnish w/ Asparagus, English Peas, Caramelized Shallot, Arugula Pesto, Shaved Parmesan and Balsamic Reduction

2ND COURSE

Arugula Salad Strawberries, Marconna Almonds, Feta Cheese, Honey Balsamic Vinaigrette

Wedge Salad Split Baby Iceberg Wedges, Cucumber, Candied Bacon, Point Reyes Blue Cheese, Tobacco Onions, Blue Cheese Dressing

3RD COURSE

Roasted Ora King Salmon w/Chimichurri Rojo Sauce

Amish Chicken Breast w/Garlic Aioli
Pork Tomahawk w/ Apricot Bourbon Glazed
Grilled 8oz Filet w/House 25 Steak Sauce

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

- Roasted Garlic Mash Potatoes
- Herbed Pop Corn Rice
- Jalapeno White Cheddar Grits
- Grilled Jumbo Asparagus
- Charred Broccolini
- Truffle Creamed Spinach

4TH COURSE

Mixed Berries w/Whipped Lemon Creme Fraiche
Caramel Cheesecake
Key Lime Pie

Coffee & Tea

UPGRADE OPTIONS:

Add 6oz Lobster tail to any entree + \$46
 Upgrade to Ribeye Entree +20

FOR AN ADDITIONAL FEE

FEATURED WINES:

- La Crema Chardonnay
- Santa Margherita Pinot Grigio
- Honig Sauvignon Blanc
- Arrowood Cabernet Sauvignon
- St. Francis Merlot
- Cloudline Pinot Noir
- Columbia Valley Red Blend
- Taittinger Champagne