



Swizzle

Dinner & Drinks

GROUP MENUS



TIER 1 (\$100)

Bread Service

1ST COURSE

Arugula Salad Red Grapes, Marconna Almonds, Goat Cheese, Basil Champagne Vinaigrette

Wedge Salad Split Baby Iceberg Wedge, Cucumber, Candied Bacon, Mimis Smoked Blue Cheese, Cured Tomato, Dijon Buttermilk Dressing

2ND COURSE

Baked King Salmon w/Chimichurri Rojo Sauce
Joyce Farms Chicken Breast w/Garlic Aioli
Pork Tomahawk w/ Apple Butter Bourbon Glaze

Comes With A Pre-Selected Choice Of 2-Sides From Below:

- Grilled Jumbo Asparagus
- Charred Broccolini
- Fried Brussel Sprouts
- Roasted Garlic Mash Potatoes
- Duck Fat Potatoes
- White Cheddar Grits

3RD COURSE

Mixed Berries w/Whipped Lemon Creme Fraiche
Chef's Choice Cheesecake

Coffee & Tea

FOR AN ADDITIONAL FEE

Featured Wines:

- Carmel Road Chardonnay
- Bollini Pinot Grigio
- Michele Chiarlo Moscato d'Asti
- Villa Viva Rose
- Bonterra Cabernet Sauvignon
- Decoy by Duckhorn Merlot
- La Marca Prosecco
- Korbel Brut Champagne

ANY GROUP OVER 12 WILL NEED TO CHOOSE A MENU FROM OUR TIERED GROUP MENU OPTIONS AND SUBMIT A COMPLETE GUEST LIST WITH EACH ATTENDEE'S SALAD, ENTRÉE, DESSERT AND DIETARY RESTRICTIONS NO LATER THAN 1 WEEK PRIOR TO THE EVENT

All prices are subject to 18% gratuity, 6% service fee and 6% sales tax

TIER 2 (\$125)

Bread Service

1ST COURSE

Arugula Salad Red Grapes, Marconna Almonds, Goat Cheese, Basil Champagne Vinaigrette

Wedge Salad Split Baby Iceberg Wedge, Cucumber, Candied Bacon, Mimis Smoked Blue Cheese, Cured Tomato, Dijon Buttermilk Dressing

Caesar Salad Chopped Romaine Hearts, Shaved Parmesan, Croutons, Caesar Dressing

2ND COURSE

Baked King Salmon w/Chimichurri Rojo Sauce
Joyce Farms Chicken Breast w/Garlic Aioli
Pork Tomahawk w/ Apple Butter Bourbon Glaze
Grilled 8oz Filet w/House 25 Steak Sauce

Comes With A Pre-Selected Choice Of 2-Sides From Below:

- Grilled Jumbo Asparagus
- Charred Broccolini
- Fried Brussel Sprouts
- Roasted Garlic Mash Potatoes
- Duck Fat Potatoes
- White Cheddar Grits

3RD COURSE

Mixed Berries w/Whipped Lemon Creme Fraiche
Chef's Choice Cheesecake
Apple Mascarpone Tart w/ Caramel and Almond Granola

Coffee & Tea

Upgrade Options:

Add 6oz. Lobster tail to any entree + \$47
 Upgrade to Ribeye Entree +20

FOR AN ADDITIONAL FEE

Featured Wines:

- Kendall Jackson "Vintners Reserve" Chardonnay
- Whitehaven Sauvignon Blanc
- Pierre Sparr Pinot Gris
- Chateau d'Escalans "Whispering Angel" Rose
- Daou Cabernet
- Duckhorn Merlot
- Domaine Carneros Brut

TIER 3 (\$140)

Bread Service

1ST COURSE

Grilled Meatball Skewers w/Pomodoro Sauce & Smoked Mozzarella, Basil
Fried Calamari w/Arrabiata Sauce, Peppercini
Potato Gnocchi Seasonal Garnish Brussel Sprouts, Sweet Potato, Shallot, Arugula Pesto, Toasted walnut, Balsamic Reduction

2ND COURSE

Arugula Salad Red Grapes, Marconna Almonds, Goat Cheese, Basil Champagne Vinaigrette

Wedge Salad Split Baby Iceberg Wedge, Cucumber, Candied Bacon, Mimis Smoked Blue Cheese, Cured Tomato, Dijon Buttermilk Dressing

Caesar Salad Chopped Romaine Hearts, Shaved Parmesan, Croutons, Caesar Dressing

3RD COURSE

Baked King Salmon w/Chimichurri Rojo Sauce
Joyce Farms Chicken Breast w/Garlic Aioli
Pork Tomahawk w/ Apple Butter Bourbon Glaze
Grilled 8oz Filet w/House 25 Steak Sauce

Comes With A Pre-Selected Choice Of 2-Sides From Below:

- Grilled Jumbo Asparagus
- Charred Broccolini
- Fried Brussel Sprouts
- Roasted Garlic Mash Potatoes
- Duck Fat Potatoes
- White Cheddar Grits

3RD COURSE

Mixed Berries w/Whipped Lemon Creme Fraiche
Chef's Choice Cheesecake
Apple Mascarpone Tart w/ Caramel and Almond Granola

Upgrade Options:

Add 6oz. Lobster tail to any entree + \$47
 Upgrade to Ribeye Entree +20

FOR AN ADDITIONAL FEE

Featured Wines:

- Sonoma Cutrer Private Barrel Chardonnay
- Santa Margherita Pinot Grigio
- Honig Sauvignon Blanc
- Mercury Head Cabernet Sauvignon
- Cakebread Cellars Merlot
- Domaine Drouhin Roserock Pinot Noir
- Arcanum "Il Fauno"
- Taittinger Champagne