



Swizzle

Dinner & Drinks

GROUP MENUS



TIER 1 (\$110)

Bread Service

1ST COURSE

Caesar Salad Chopped Romaine Hearts, Grated Pecorino Romano, Crouton, Caesar Dressing

Spring Mix Salad Heirloom Cherry Tomato, Carrot, Pickled Red Onion, Garlic Parmesan Vinaigrette

2ND COURSE

Baked King Salmon w/ Pine Nut Romesco
Joyce Farms Chicken Breast w/ Garlic Aioli
Pork Tomahawk w/ Chipotle Maple Glaze

3RD COURSE

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

TIER 2 (\$130)

Bread Service

1ST COURSE

Caesar Salad Chopped Romaine Hearts, Grated Pecorino Romano, Crouton, Caesar Dressing

Spring Mix Salad Heirloom Cherry Tomato, Carrot, Pickled Red Onion, Garlic Parmesan 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/ Pine Nut Romesco
Joyce Farms Chicken Breast w/ Garlic Aioli
Pork Tomahawk w/ Chipotle Maple Glaze
Grilled 8oz Filet w/ House 25 Steak Sauce

3RD COURSE

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

TIER 3 (\$145)

Bread Service

1ST COURSE All Three Served Family Style

Grilled Meatball Skewers w/ Whipped Goat Cheese, Heirloom Tomato Jam, Basil

Fried Calamari w/ Arrabiata Sauce, Pepperoncini
Potato Gnocchi w/ English Peas, Broccolini and Leeks, Arugula Pesto, Pan Grattato

2ND COURSE

Caesar Salad Chopped Romaine Hearts, Grated Pecorino Romano, Crouton, Caesar Dressing

Spring Mix Salad Heirloom Cherry Tomato, Carrot, Pickled Red Onion, Garlic Parmesan Vinaigrette

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

3RD COURSE

Baked King Salmon w/ Pine Nut Romesco
Joyce Farms Chicken Breast w/ Garlic Aioli
Pork Tomahawk w/ Chipotle Maple Glaze
Grilled 8oz Filet w/ House 25 Steak Sauce

4TH COURSE

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

EACH TIER INCLUDES TWO PRE-SELECTED SIDES CHOSEN FOR THE ENTIRE PARTY SERVED FAMILY STYLE:

- Grilled Jumbo Asparagus
- Roasted Garlic Mash Potatoes
- White Cheddar Grits
- Charred Broccolini
- Baked Mac n Cheese
- Truffle Creamed Spinach

Upgrade Options:

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

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. DESSERT AND DIETARY RESTRICTIONS NO LATER THAN 1 WEEK PRIOR TO THE EVENT

All prices are subject to 20% gratuity, 6% service fee and 6% sales tax

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

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

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