



SAMPLE MENU: CHEF'S CASUAL FAMILY STYLE

PACKAGE DETAILS

\$60 PER PERSON | OPEN BAR FOR THREE HOURS: \$55

Bar package includes two beers, three wines, basic classic cocktails, and two signature cocktails

We require a deposit of 75% of the total event, charged on a credit card upfront. The week of the event the remaining 25% of the total will be charged. Minimum count is due upon deposit, as this number is how we estimate the deposit amount. A confirmed guest count is kindly due one week prior to the date of the event. Cancellations are applicable up to 30 days in advance. Deposits from cancellations after 30 days can be used toward a future event. All prices are for goods; we add 11.75% for sales tax and 20% for a service fee.

THE MENU

TO START

HERITAGE RAW BAR

With traditional accompaniments

BLACK PEPPER SMOKED MACKEREL

With lemon and parsley salad

HOT SMOKED SALMON

With kimchi aioli, radish, grapefruit

HERITAGE BLACK BREAD, PICKLES, CHIPS, HAND CHURNED BUTTER

DUCK RILLETTE

With mustard

SLICED BEETS, WATERMELON, WHIPPED FETA

MARINATED OLIVES

ROASTED FIGS

With chermoula, ash roasted strawberries, holy basil and pomegranate molasses

FAMILY STYLE DINNER

SIGNATURE ENDIVES SALAD

With friese, apples, blue cheese, celery, crispy textures

WOOD ROTISSERIE CHICKEN
ROASTED CIPPOLINI, CAULIFLOWER PUREE, SALSA VERDE

WOOD ROASTED HANGER STEAK

ROASTED SQUASH
With lime, scallions and truffle

QUESO ANEJO

DESSERT

WARM APPLE CAKE
With chai ice cream and caramel

POLISH CHEESECAKE
With blueberry gastrique
