

Emily's Bar & Restaurant

FUNCTION MENU OPTIONS 2019

Passed Tasty Teasers (10 guest minimum), select by the piece

\$3.75 per person per item (3 servings per person) -Tomato bisque soup shooter & miniature grilled cheese sandwich -Cheesy risotto fritter basil aioli



- Thai spring rolls, sweet chili sauce
- Cherry tomato stuffed with a bacon herb goat cheese
- Watermelon Feta basil skewers

\$4.50 per person per item (3 servings per person)

- Korean BBQ beef skewers
- Miniature short rib empanadas with cilantro aioli -
- Miniature Cuban sandwich, roasted pork, ham, swiss, mustard and pickles
- Tempura vegetables soy ginger dipping sauce
- Chorizo potato croquette citrus aioli
- Dates stuffed with herb goat cheese
- Caramelized onion crostini, apple fig jam and crumbled blue cheese



- \$4.75 per person per item (3 servings per person) -Miniature wagyu beef sliders
caramelized onion aioli, gruyere and Dijon
- Sliced wagyu tenderloin, velvety roasted garlic puree and a port wine reduction
 - Shrimp cocktail
 - Crispy shrimp, chipotle aioli
 - Fried plantain shredded beef red wine reduction
 - Tuna poke wasabi crème in a miniature cone
 - Lollipop chicken wings, chili glaze



\$5.75 per person per item (3 servings per person)

- Miniature crab cakes, preserved lemon aioli
- Smoked salmon top with caviar chive crème fraiche on potato blinis
- White fish Ceviche with aji amarillo, diced sweet potato and puffed corn



\$8.25 per person per item (3 servings per person)

- Baby lamb chops with rosemary glaze -Fresh seared foie gras, kumquat compote, on baguette

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Boards and Platters 10 Guest minimum

\$14 per person

Charcuterie board, cured meats, dried fruits, nuts, fresh fruits, jams/preserves, assorted crackers



\$18 per person

Cheese board, exotic, dry and aged, dried fruits, nuts, fresh fruits, jams/preserves, assorted crackers

\$12 per person

brie board, jams, preserves, dried fruits, fresh fruits

Baked

\$12 per person

Seasonal fresh fruit platter

The Deadliest Catch

Cold seafood display (10 guest minimum)

\$49.50 per person approx. 10-13 lbs. of premium seafood, Shrimp, oysters, king crab legs, lobster, ceviche, with all the condiments



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Carving Station Chef Action station, \$50 per chef

Carving Corners (10 guest minimum), artesian bread selection, sweet cream butter and choice of accompaniments



\$19.50 per person -Prosciutto wrap stuffed turkey breast, spinach ricotta, mushroom, Provençal gravy and cranberry compote

\$19.50 per person

-Pineapple coriander glazed ham with a pineapple chutney

\$21.50 per person

-Bourbon BBQ roasted Berkshire pork loin, apple chutney

\$23.50 per person

-Whole grain herb mustard roasted leg of lamb, mint infused au jus



\$29.50 per person

-Rosemary crusted prime rib, Certified Angus USDA Choice, Buttery beef au jus

\$37.50 per person

-Tellicherry pepper crusted tenderloin, Certified Angus USDA Choice, orange demi sauce and horseradish crème

Carving Station Accompaniments – Select two

- Baby roasted vegetables
- Roasted root vegetable
- Traditional coleslaw
- Wild sautéed mushrooms
- Yukon mashed potato
- Sweet potato puree
- Crispy fingerling Potato, parmesan cheese and Herbs
- Ratatouille



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Pasta Station Chef Action Station, \$50 per chef (10 guest minimum)

Includes Caesar salad, croutons, shaved parmesan,
Caesar dressing
Freshly baked focaccia

\$19.50 Per person

Pastas - Select two

Penne pasta, farfalle pasta, orecchiette pasta, linguine
pasta

Sauces - Select two

Roasted garlic parmesan cream sauce, tomato-basil sauce,
arrabbiata with crushed red peppers and
bacon, creamy basil pesto sauce

Toppings - Select two

Mushrooms, sun-dried tomatoes, peppers, fresh tomato,
zucchini, yellow squash, peas, peppers

Add chicken or sausage - \$4.00 per person

Add shrimp - \$8.00 per person



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New Orleans Cajun Seafood Boil

(10 Guest minimum)

\$25.50 per person

Shrimp, black mussel, snow crab legs, lobster tails, andouille sausage, corn, potato



Asian Street Market (10 guest minimum per protein)

\$17.50 per person

Springer mountain chicken teriyaki

\$19.50 per person

Spicy Szechuan beef

\$21.50 per person

Coconut ginger seafood stir-fry

Market food is served with seasonal vegetable stirfry and fried rice



Bamboo treasures (10 guest minimum)

Choice of Dim sums (2 per person)

\$4.50 per person

Pork and shrimp dumplings

Carrot ginger dumplings

Hoisin chicken shumai

BBQ pork buns



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Let's head to Mexico

Interactive fun (build your own, 10 guests minimum)

\$17.50 per person

Lime & Chipotle Grilled Chicken

Cumin Cilantro marinated Grilled skirt steak

Slow roasted achiote & pineapple marinated

Berkshire pork shoulder

Served with shredded lettuce, tomato, Pico de Gallo, sour cream, guacamole, jalapenos, cilantro, onions, creamy chipotle, pineapple salsa, tomatillo salsa, spicy red sauce

Choice of Soft Corn Tortillas, Hard Shell Corn

Tortillas or Soft Flour Tortillas



Buffet Dinners (10 guest minimum)

Includes artisan breads with sweet butter, entrée, salad, soup, accompaniments

\$34.50 per person

Entrees selection (choose two)

Springer mountain chicken breast, sweet marsala wine & mushroom sauce

Herb rubbed whole roasted springer mountain Chicken

Southern fried crispy chicken quarters & homemade Hot Sauce

Sour orange roasted pork shoulder

Braised beef short ribs red wine reduction

Seared salmon with a creamy herb sauce and smoked tomato

Prosciutto wrapped fresh cod fillet with a buttery dill sauce

Grilled skirt steak with a chimichurri sauce

Roasted tandoori Berkshire pork chop – add \$3.00 per person

Beef tenderloin medallions and wild mushroom ragu – add \$3.00 per person (Certified Angus USDA Choice)

Herb & panko crusted rack of lamb with mint Sauce – add \$5.00 per person

Seasonal Earthly Picking (choose one)

Mixed greens, cherry tomatoes, cucumber, peppers, sherry vinaigrette

Caesar salad with house-made garlic herb crouton creamy Caesar dressing

Greek salad heirloom tomato, cucumber, red onions, olives and feta cheese herb vinaigrette

Antipasto salad, heirloom tomatoes, cucumbers, artichokes hearts, red onion, provolone cheese, salami, soppressata, mortadella and parmesan cheese with herb vinaigrette

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Haricot vert salad French green bean, dried cranberry, pickled shallots tomato and toasted almonds, sherry vinaigrette

Napa cabbage salad, shredded carrots, water chestnut, scallions, sliced red pepper, bean sprouts, orange segments, soy ginger vinaigrette

Mixed grains salad faro, quinoa, barley, cucumber, watermelon, feta cheese, roasted peppers, cilantro, mint citrus vinaigrette

Caprese salad, fresh mozzarella, heirloom tomato, basil, lemon oil and balsamic glaze Spinach & arugula salad fresh raspberry, toasted walnut, creamy goat cheese raspberry vinaigrette

Soups (choose one)

Fire roasted tomato basil
Seasonal vegetable minestrone
Spicy potato & chorizo
Tortilla Potato and leek
Carrot ginger
Miso



Accompaniments Starches (choose two)

Roasted garlic mash potato
Twice baked potato, sour cream, chives, cheddar cheese
Cheesy potato au gratin
Smoked gouda macaroni
Creamy pecorino cheese polenta
Herb roasted fingerling potato
Buttery sweet potato puree
White rice
Black beans



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Accompaniments Vegetable (choose two)

Ginger roasted baby carrots
Roasted bacon, onion brussels sprouts
Thyme roasted assorted root vegetables
Caramelized onion French green beans
Fired roasted cauliflower
Sauté broccolini preserved lemon, garlic and crushed red pepper
Steamed buttery vegetable melody, zucchini, summer squash, carrots, asparagus



Create your Sweet Delights Display

Gourmet cookies & fudge brownie
\$24.00 per dozen



Assorted whoopie pies
\$26.50 per dozen

Assorted miniature desserts
\$48.00 per dozen

Tiramisu key lime pie Fruit tarts
Turtle tarts chocolate mousse
Mango panna cotta
Cake lollipops
Tres leche cake
Strawberry shortcake
Miniature cup cakes
Passion fruit cheesecake
Strawberry cheesecake
Cinnamon churros,
dulce de leche, chocolate sauces
Caramel coconut flan
Rice pudding



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Banana cream pie
Smores mousse
Chocolate covered strawberries



Please note:

All pricing and options are subject to change and are pending final confirmation.

18% Gratuity & 7% sales tax will be added to your bill.

Cleaning and setup fee based on final guest count will be added as per below.

Up to:	50	guest	\$75.00
	50 - 75	guest	\$100.00
	75 - 100	guest	\$125.00

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