



Private Event Food & Drink Menu

option 1 (light hors d'oeuvres)

\$35/head

savory (choose 4):

- sweet potato, agro dulce, smoked eggplant spread, goat cheese, crispy kale, on focaccia (vegetarian)
- smoked salmon, scallion cream cheese, tomato, fried capers, on baguette
- meatloaf, bourbon ketchup, crispy onion, bibb lettuce, on pain de mie
- fried green tomato, house-made pimento cheese, on sourdough (vegetarian)
- caramelized onion, goat cheese, pine nut pizza (vegetarian)
- pernil sliders (slow roasted pork)

*note: servers included

option 2 (heavy hors d'oeuvres)

\$45/head

savory (choose 4):

- sweet potato, agro dulce, smoked eggplant spread, goat cheese, crispy kale, on focaccia (vegetarian)
- smoked salmon, scallion cream cheese, tomato, fried capers, on baguette
- meatloaf, bourbon ketchup, crispy onion, bibb lettuce, on pain de mie
- fried green tomato, house-made pimento cheese, on sourdough (vegetarian)
- caramelized onion, goat cheese, pine nut pizza (vegetarian)
- pernil sliders (slow roasted pork)

baked & wired sweets:

bars:

- OMG: s'mores bar
- bee sting: shortbread crust with honey and sliced almonds

cupcakes:

- karen's birthday cake: chocolate cake with vanilla buttercream.
- the satin: vanilla cake with chocolate ganache).

*note: servers included

option 3 (pizza + dessert):

\$25/head

savory:

- assortment of homemade pizza
- mixed greens side salad

baked & wired sweets:

- OMG: s'mores bar
- bee sting: shortbread crust with honey and sliced almonds

*note: served family style - no server

wine (\$18/bottle or \$5/glass)

Prosecco Stellina di Notte, ITA

Chardonnay Greystone Cellars, Cali USA

Pinot Grigio Stellina di Notte, ITA

Sauvignon Blanc Cape Mentelle, AUS

Rosé Cape Mentelle, AUS

Cabernet Greystone Cellars, Cali USA

Malbec Terrazas, Mendoza, ARG

Pinot Noir Belcrème De Lys, Cali USA

beer (\$5/glass)

local draft menu rotates seasonally

tea & soda (price varies)

full menu of hot tea, iced tea, and soda available

coffee (\$2/head)

intelligentsia house blend brewed coffee
milk, cream, and sugar included



Private Event Food & Drink Menu

breakfast option

\$18/head

breakfast

- yogurt fixing station: organic yogurt, homemade "hippie crack" granola, fresh fruit
- selection of pound cakes, sliced into individual portions
- selection of both meat and vegetarian quiches
- goat cheese and herb buttermilk biscuits

drinks

- intelligentsia house blend brewed coffee (milk, cream, & sugar included)
- natalie's orange juice

*note: served family style - no server

baby shower option

\$22/person

- **choose 2:** curry chicken salad, salmon, prosciutto, veggie #2 sandwiches (cut in half)
- assortment of quiches
- mixed Greens side salad
- OMG: s'mores bars
- beestings: shortbread crust with honey and sliced almonds

optional add ons:

pitchers of iced tea + lemonade for \$2/head
bottles of wine for \$18
pitchers of beer for \$28
mimosa bar (prosecco, orange juice, grapefruit) for \$10/head
cake or cupcakes from our sister store, baked & wired. flavors available upon request.

*note: served family style - no server