

## Corkbuzz Group Dining

Seated events at Corkbuzz can be reserved for groups of 6-70 guests. Standing receptions can be reserved for groups of 10-120 guests. Events may be booked up to a year in advance.

*Please note: pricing excludes gratuity, tax & administration fee  
email [kristina@corkbuzz.com](mailto:kristina@corkbuzz.com) for more information*

### MENU OPTIONS

Brunch \$18 / person, 3 family style appetizers, 1 entree individually plated

Dinner \$50 / person, 3 courses

Standing Reception Canapés \$30 / person

*Please inquire for pricing, menus and availability for a full buy-out of any of our spaces.*



## **Beverage Packages**

Custom themed packages available upon request.

### **Brunch Cocktails & Wine \$12 / guest**

Unlimited 3 hours

Bloody Mary's, Bellinis, Mimosas and Screwdrivers,  
1 Red & 1 White wine

### **Corkbuzz Selection \$30 / guest**

Unlimited 3 hours

put yourself in our hands with a selection of wines we are excited about-  
changing frequently with the season and availability.  
includes five wines, two beers.

### **Supplementary Unlimited Spirits \$20 / guest**

Unlimited 3 hours

premium open bar, vodka, gin, rum, tequila, whiskey, bourbon with mixers

## **Private Wine Classes**

Private Wine Classes at Corkbuzz can be reserved for groups of 6-30 guests and are 90 minutes of instruction with one of our knowledgeable sommeliers leading the education. All classes inclusive of a tasting of six wines.

Taste and learn about wines of specific regions, history, grapes, styles of production and vintage. You select the class and we take care of the rest!

### **Wine 101 | \$55 /guest**

Learn the basics and discover what you enjoy in a wine so you can choose bottles in a restaurant or wine shop with confidence

### **A Tour of | \$65 / guest**

France, Italy, Spain, Germany, California, South America,  
Australia & New Zealand

### **Wine & Cheese Pairing | \$75 / guest**

Taste and cover: composition of cheese and wine; main types of cheese; general pairing guidelines; specific pairing suggestions.



## Brunch

**\$18 per guest**

Select **3** from first course to be served family style & **3** from second course to be served individually..

Custom menus will be made for your event reflecting your selection.

Dessert may be added as a supplement, or on consumption.

### 1<sup>st</sup> Course

HOUSE MADE BISCUITS WITH SEASONAL JAM

BROWN BUTTER CAULIFLOWER *pecorino, lemon, capers*

CAESAR SALAD *spinach, kale, olives, pecorino, focaccia*

MIXED GREENS SALAD *mixed berries, goat cheese, toasted pecans, sherry vinaigrette*

BRUSSELS SPROUTS *balsamic, soy, honey, peanuts, bonito*

RASPBERRY CINNAMON ROLLS *raspberry filling, cream cheese icing, pistachio cracklin', mint*

### 2<sup>nd</sup> Course

VEGGIE SANDWICH *focaccia, basil ricotta, mozzarella, portobello, roasted red pepper, balsamic vinegar reduction*

MONTE CRISTO *housemade brioche, french-toast battered, prosciutto, fontina, garlic aioli, maple syrup*

SHRIMP & GRITS *carolina shrimp, sausage, roasted red peppers, caramelized onion, shrimp gravy*

QUICHE FLORENTINE *fontina, grilled asparagus, spinach, crème fraîche*

BEEF FILET BENEDICT *poached eggs, potatoes rosti, arugula salad, brown butter hollandaise*

CORKBUZZ FARM BOWL *eggs-sunny side up, charred onion gravy, vegetable medley, grits*

BRIOCHE FRENCH-TOAST *macerated mixed berries, sweet ricotta maple syrup*

*\*Dessert options available upon request*



## Plated Dinner

**\$50 per guest**

Please **select two first course** options, **three second course** & **two dessert course** options. Custom menus will be made for you event reflecting your selection. First and third course can be served family style or individually plated.

### 1<sup>st</sup> Course

CAESAR SALAD *spinach, kale, olives, pecorino, focaccia*

SOUTHERN PANZANELLA SALAD *mozzarella, peaches, tomatoes, pancetta, cornbread croutons*

GRILLED ASPARAGUS *pancetta, feta, marcona almonds*

BERKSHIRE PORK MEATBALLS *roasted garlic & tarragon, parmesan breadcrumbs*

### 2<sup>nd</sup> Course

RISOTTO *caponata, summer squash, arugula pesto, ricotta*

HOUSEMADE LINGUINE *roasted red pepper, goat cheese fondue, arugula, lemon vinaigrette*

SALMON *spinach, potato, tomato-bacon vinaigrette, fennel salad*

CHICKEN GALLANTINE *carolina gold rice, ham braised greens, mustard-cream*

BEEF TENDERLOIN FILET *duck fat potatoes, asparagus, roasted piquillo pepper sauce*

MARKET FISH *corn bisque, yukon gold potato, chorizo*

### Dessert

POTS DU CRÈME FLIGHT *valrhona chocolate, white, milk and dark*

SORBETTO *housemade coconut macaroons, macerated berries*

STOUT SUNDAE *stout ice cream, butterscotch sauce, pecan cracklin', brownie*

LEMON CHESS BAR *red wine-raspberry sorbet, almonds, mint*



## Standing Reception

**\$30 per Guest**

Standing receptions at Corkbuzz can be reserved for parties of 10-120 guests and booked up to a year in advance.

Receptions are three hours from start to finish.

All hors d'oeuvres are passed or stationary, and beverages are served to order.

**Select 6 items.**

SMOKED SALMON CROSTINIS *herbed goat cheese, crispy capers*

TUNA WONTON TACOS *tuna poke, spicy aioli, crispy wontons, sesame seeds*

BOURGUIGNON BURGER *red wine fondue, mushroom & bacon jam*

MINI CRAB CAKES *old bay aioli, flash fried*

MINI-CROQUE MONSIEUR'S *gruyere, swiss, cured ham, ciabatta*

ARANCINI *risotto, parmesan, mornay, peas, bacon*

GAZPACHO SHOOTERS *tomato, cucumber, roasted red peppers, goat cheese, focaccia croutons*

PROSCIUTTO FLATBREAD *goat cheese, honey, truffle oil*

### Sweets

LEMON CHESS BARS (gf option available)

CHOCOLATE CHUNK & CHERRY MINI-BISCOTTI

COCONUT MACAROONS (GF)

MINI-CHEESE CAKES

DARK CHOCOLATE BROWNIE BITES

