

## PASSED SNACKS

SELECT 3 / \$20 PER GUEST || SELECT 5 / \$30 || SELECT 7 / \$40 PER GUEST

*1 hour*

P&K BURGER SLIDER  
cabot cheddar, iceberg  
whiskey sauce

FRIED CAULIFLOWER  
POPPERS  
parmesan, green goddess

FRIED CHICKEN SLIDER  
hawaiian roll, hot sauce  
slaw

CHEDDAR GRILLED CHEESE  
add bacon \$1 pp

MUSHROOM "CASINO"  
bacon, peppers, parmesan

HOUSE SMOKED SALMON  
pretzel + dijon mustard

CRAB + AVOCADO TOAST  
lemon vinaigrette

DEVILED EGGS  
bacon + cheddar

TUNA CRUDO  
cucumber, red chili

## STATIONARY SNACKS

### KITCHEN TABLE

\$22 PER GUEST

. stationary option .

local artisan cheese board  
selection of italian cured meats  
seasonal crudité || marinated olives  
crispy chickpeas || roasted nuts  
autumn salad  
lost bread company selection

### RAW BAR

\$24 PER GUEST

. stationary option .

oysters  
shrimp cocktail  
crab claws  
jalapeño mignonette  
cocktail sauce

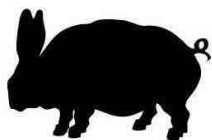
## ADDITIONS

PRICED PER PERSON

. stationary option .

p&k chicken wings \$7 || hand cut fries \$5  
farrow, kale & pumpkin salad \$4 || brussels sprouts \$6  
falafel + tahini ranch \$6 || foie gras terrine + fig jam \$10

OFFSITE & CATERING AVAILABLE



## TABLESIDE CHOICE

**\$52 PER GUEST**

*based on a la carte menu || sent 1 week prior to event*

*3 starters || 3 mains || 3 desserts*

*\*per person up charge for oysters, cheese, beef\**

## CLASSIC DINNER PARTY

**\$62 PER GUEST**

guest's orders submitted 1 week prior to event

### **f i r s t**

TUNA TARTARE - ahi pepper, black garlic, avocado

AUTUMN SALAD - fuyu persimmon, farro, ginger, apple cider vinaigrette

P&K WEDGE - roasted romanesco cauliflower, red pepper puree, tahini ranch

CRISPY CALAMARI - carrot+poblano slaw, cilantro, toasted corriander

CLASSIC CAESAR SALAD

### **s e c o n d**

SQUASH + RICOTTA LASAGNA - braised greens, garlic, parmesan cheese

BUCATINI CACIO E PEPE - parmesan cheese & black pepper

TAGLIATELLE BOLOGNESE - beef ragù

FRESH CATCH - golden beets, english cucumber, herbed fromage blanc,

trout roe vinaigrette

NY STRIP - steak frites

### **d e s s e r t s**

seasonal options available

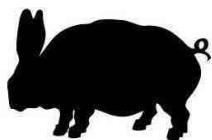
## P&K FRIED CHICKEN DINNER

**\$32 PER GUEST**

family style

FRIED CHICKEN || BRAISED GREENS || MASHED POTATOES ||

GRAVY || HONEY BISCUITS || SLAW || HOUSE HOT SAUCE



## OPEN BAR PACKAGES

### PACKAGE #1 || \$30 PER GUEST

2 hours  
beer & wine

#### 2 DRAFT BEERS

pilsner + ipa

#### SELECTIONS OF WINE BY THE GLASS

2 red

2 white

sparkling

SOFT DRINKS || COFFEE || TEA

### PACKAGE #2 || \$40 PER GUEST

2 hours  
beer, wine, liquor

#### 2 DRAFT BEERS

pilsner + ipa

#### SELECTIONS OF WINE BY THE GLASS

2 red || 2 white || sparkling

#### SELECT LIQUORS

tito's || beefeater || jim beam

bacardi || hornitos

SOFT DRINKS || COFFEE || TEA

## CONSUMPTION BAR

host charged based on consumption of event  
host may choose a full bar or beer & wine  
only

## CASH BAR

guests pay for their own drinks

## ADDITIONAL EVENTS + OPTIONS

P&K BARTENDER CLASS || \$45 PER GUEST || \$150 ROOM FEE

20 guest maximum  
learn new + classic cocktails  
how to set up a home bar  
Pub snacks

PREMIUM LIQUOR PACKAGES AVAILABLE UPON REQUEST

all bar packages must be accompanied by a food package