

PRIVATE EVENT DINING MENU OPTIONS

TABLESIDE CHOICE

THREE CHOICES THREE COURSES

OPTION #1 / \$52 per guest
YOU CAN SELECT

3 STARTERS
3 MAINS
3 DESSERTS

FROM THE WEEKLY A LA CARTE MENU
72 HOURS BEFORE EVENT DATE

FAMILY STYLE

DAISY'S FRIED CHICKEN DINNER

OPTION #2 / \$26 per guest

FRIED CHICKEN
BRAISED GREENS
MASHED POTATOES + GRAVY
HONEY BISCUIT
SLAW / HOUSE HOT SAUCE

P&K CLASSIC DINNER PARTY

OPTION #3 / \$62 per guest

your guests will select one item from the sections below

STARTERS

TUNA TATARE ~ green pepper relish, black olive, pine nuts

TRUFFLE WALDORF SALAD ~ celery, apple, walnuts

P&K WEDGE ~ beets, crispy radish + chickpeas, avocado, tahini ranch

FRIED CALAMARI ~ kohlrabi, green apple, red chili yogurt

CLASSIC CAESAR SALAD

MAINS

TRADITIONAL PORTERMAN'S PIE ~ root vegetables, guinness gravy, frisee & cheddar sauce

BUCATINI CACIO E PEPE ~ parmesan cheese & black pepper

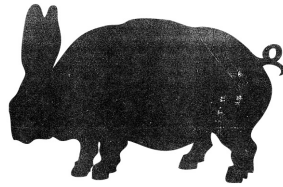
TAGLIATELLE BOLOGNESE ~ beef ragù

JERSEY FLUKE ~ garlic greens, yukon gold potato, citrus fumet

BRAISED SHORT RIB ~ pommes dauphine, braised kale, onion rings

DESSERT

SELECTION OF SEASONAL OPTIONS



PASSED SNACKS

SELECT 5 / \$30 -1ST HOUR [\$20 ADDITIONAL HOUR]

SELECT 7 / \$40 -1ST HOUR [\$20 ADDITIONAL HOUR]

OYSTERS ON THE HALF SHELL

citrus + jalapeño mignonette

OLD BAY GRILLED SHRIMP

house cocktail sauce

SOUTHERN DEVILED EGGS

bacon, cheddar

P&K BURGER SLIDER

swiss + dijonaise, whiskey onion

DAISY'S FRIED CHICKEN SLIDER

house biscuit, hot sauce, slaw

VEGAN "MEATBALLS"

tahini ranch

CRAB + AVOCADO TOAST

radish, lemon vinaigrette

FRIED CAULIFLOWER POPPERS

parmesan, green goddess

HOUSE CURED SALMON

pretzel, grain mustard creme fraiche

TUNA CRUDO

winter citrus, red chili

MUSHROOM "CASINO"

bacon, peppers, parmesan

5 SPOKE CREAMERY GRILLED CHEESE

pesto + tomato jam

STATIONARY

KITCHEN TABLE [\$22 PER GUEST]

LOCAL ARTISAN CHEESE BOARD

SELECTION OF ITALIAN CURED MEATS

PICKLED + GRILLED VEGETABLES

LOST BREAD COMPANY SELECTION

SEASONAL FRUITS + GARNISHES

PER GUEST PRICING IS LISTED BELOW

P&K CHICKEN WINGS ~ \$5

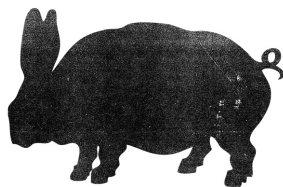
MARINATED OLIVES + ROASTED NUTS ~ \$5

BUTTERNUT SQUASH HUMMUS ~ \$4

HAND CUT FRIES ~ \$3

FRIED BRUSSELS SPROUTS

chili, pecorino ~ \$4



BAR PACKAGE OPTIONS

PLEASE SELECT ONE OF THE OPTIONS BELOW

SERVED FOR 2 HOURS

BAR PACKAGE #1 \$30/PERSON

2 DRAFT BEERS
PILSNER / IPA

SELECTION OF WINE BY THE GLASS

SOFT DRINKS

BAR PACKAGE #2 \$40/PERSON

2 DRAFT BEERS
PILSNER / IPA

SELECTION OF WINE BY THE GLASS

SELECT LIQUORS
TITO'S, BEEFEATER, KNOB CREEK
BACARDI, EL JIMADOR

SPECIALTY COCKTAILS
P&K OLD FASHIONED, MOSCOW MULE

SOFT DRINKS

ADDITIONAL EVENTS AND OPTIONS

P&K BARTENDER CLASS
LEARN NEW & CLASSIC COCKTAILS
HOW TO SETUP A HOME BAR

\$30 PER GUEST

\$100 ROOM AND STAFF FEE

CONSUMPTION AND CASH BAR
OPTIONS ARE ALSO AVAILABLE
