

The Tavern at Lark Creek Private Event Menu Selections

Hand Passed Hors d'oeuvres

\$15.00 per person for each 30 minutes of passed Hors D'oeuvres

Please select up to 4 choices

Selections including cost-supplement items (indicated with an asterisk*) are subject to an additional \$2.00 per person

Rock Shrimp "Nicoise" Lettuce Wraps

Olive, Egg, Potatoes, Capers, Little Gem Lettuce

Italian Eggplant & Pepper "Caviar"

Crostini

Macaroni & Cheese Croquettes

Cheddar Cheese Fondue

House Smoked Salmon Gravlax

Creme Fraiche, Crostini, Capers, Dill

Semolina Oysters*

Champagne Dressing, Garden Herbs

Sherry & Thyme Glazed Mushrooms

Point Reyes Blue Cheese, Fresh Herbs

Mini Fish Tacos

Sashimi Grade Market Fish, Spicy A Aioli, Romaine, Crisp Wonton

Dungeness Crab Cakes*

Meyer Lemon Crema, Scallions (Late Winter, Early Spring Only)

Rock Shrimp Cakes

Spicy Aioli, Garden Herbs

Crispy Quinoa Cakes

Roasted Pepper Coulis

Housemade Ricotta

Lemon Olive Oil, Oregano, Crostini

Seasonal Soup

"Shots"

Mini Beef Sliders

Harrisa Ketchup, Puff Pastry Bun, Little Gem Lettuce

Mini Vegetable Sliders

Harrisa Ketchup, Puff Pastry Bun, Little Gem Lettuce

Please note that all menus items are subject to seasonal changes and market availability, in the event that products are not available we reserve the right to substitute with a similar item. Prices are subject change and cannot be guaranteed prior to the receipt of a signed contract. Dietary needs can be accommodated by prior arrangement

Private Event Dinner Menu

3 Course Meals Start at \$69.00 per person

Menus including cost-supplement items (indicated with an asterisk*) are subject to an additional \$10.00 per person

All meals are served with Parker House Rolls and include coffee and tea.

Please select one appetizer; one entrée (additional entrée choices may be added and are subject to an additional \$5.00 per person for each choice, preselected counts are required) dessert course will be served as a dessert bar.

Appetizers

Heirloom Tomato Gazpacho

Bell Pepper, Cucumber, Extra Virgin Olive Oil (Summer – Fall)

Chilled Corn Soup

Pickled Maitake Mushrooms, Crispy Pancetta (Summer - Fall)

Golden Tomato Soup

Bruschetta Croutons, Basil, Garlic Oil, Fresh Mozzarella (Summer - Fall)

Harvest Squash Bisque

Pickled Wild Mushrooms, Extra Virgin Olive Oil (Fall-Winter)

Delta Asparagus Soup

Coppa, Pecorino Cheese, Pine Nuts (Late Winter – Spring)

Winter-Greens Soup

Soft-Poached Farm Egg, Mini Croutons, Extra Virgin Olive Oil (Winter)

Dungeness Crab Chowder*

Pancetta, Leeks, Yukon Potatoes (Winter - Spring)

Shellfish Cioppino*

Mussels, Prawns, Almonds, Roasted Pepper, Spiced Tomato Broth

Rock Shrimp Nicoise

Potato, Olives, Soft Poached Quail Eggs, Capers, Watercress

Dungeness Crab Salad*

Ruby Red Grapefruit, Avocado, Baby Greens, Honey Vinaigrette (Winter – Spring)

Tavern Caesar

Parmesan, Rustic Garlic Croutons

Star Route Farms Baby Lettuces

Fine Herbs, Champagne Vinaigrette

Little Gem Salad

Seasonal Fruit or Vegetables, Goat Cheese, Hazelnuts, Champagne Vinaigrette (Summer-Fall)

Roasted Pear & Goat Cheese Salad

Bibb Lettuce, Honey Lavender Almonds, Huckleberry Vinaigrette (Winter-Spring)

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Appetizers Continued...

Roasted Beet Salad

Cashews, Feta, Curry, White Balsamic Vinaigrette

Heirloom Tomato Salad

Cucumber, Avocado, Red Onion, Radishes (Summer – Fall)

Summer Melon Salad

Feta, Mint, Extra Virgin Olive Oil (Summer - Fall)

Blue Cheese Souffle

Wild Arugula, Pomegranates, Walnuts, Beet Vinaigrette

Entrees

Roasted Arctic Char*

Spaghetti Squash, Cauliflower, Wild Mushrooms

Idaho Rainbow Trout

Brown Butter, Capers, Zucchini-Hazelnut Salad, Sauce Gribiche

Alaskan Halibut*

Tomato-Olive Relish, Watercress, Beluga Lentils, Roasted White Corn (Spring – Fall)

Mary's Organic Chicken Breast

Herb-Pancetta Jus, Kabocha Squash, Braising Greens

Sonoma Duck Breast*

Beluga Lentils, Baby Vegetables, Sweet Onion Rings

Herb Roasted Pork Chop

Eggplant and Pepper Relish, Yukon Potatoes, Shallots, French Beans

Natural Prime New York Steak*

Marsala Glazed Mushrooms, Whipped Red Potatoes, Grilled Broccolini

Natural Beef Tenderloin*

Smashed Potatoes, Baby Vegetables, Stone Ground Mustard Crème Fraiche

Pumpkin Braised Short Rib

Sweet Onion, Polenta, Sugar Pumpkin, Autumn Vegetable Salad

Hand Picked Dungeness Crab Spaghetti

Olive Oil, Garlic, Chili Flakes, Parsley (Winter - Spring)

Farro Risotto (Vegan)

Golden Beets, Asparagus, Fennel, Orange & Fennel Salad

Quinoa Cakes (Vegan)

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Marin Market Vegetable Ragu, Roasted Pepper Coulis, Petite Salad

Dessert

Full Dessert Bar (for Corporate Groups or when no Wedding Cake is being served)

Mini Crème Brulee, Mini Brownie Cobblers, Butterscotch Pudding, House Baked Cookies, Market Fruit & Chantilly Cream,
Mini Banana Cheesecakes

Wedding Cake with Small Dessert Bar**

Butterscotch Pudding, House Baked Cookies, Mini Brownie Cobbler, Market Fruit and Chantilly Cream

**Wedding cake is to be arranged by the client and is subject to a \$3.00 per person cake cutting/plating fee. If a wedding cake is ordered through Branching Out Cakes, the cost can be invoiced through The Tavern at Lark Creek and applied towards the food and beverage minimum and the cutting/plating fee will be waived.

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