



GILCHRIST FARM
Private Event Sample Menu

HOW IT WORKS

We have created two separate tiers for you to choose from, each at a different per person price point.

This menu and pricing are for illustrative purposes only and may not accurately reflect the offerings or prices for your event date. For precise menu options and pricing tailored to your event, please complete the private event inquiry form on our website.

TIER ONE

Select 3 options for FIRST COURSE
Select 3 options for SECOND COURSE
Select 1 option for PASTRY

Per person pricing starts at: \$45

**Served buffet or family-style.*

TIER TWO

Select 3 options for FIRST COURSE
Select 4 options for SECOND COURSE
Select 2 options for PASTRY

Per person pricing starts at: \$65

**Served buffet or family-style.*



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FIRST COURSE

french shallot dip

greek yogurt, fried capers, served with compound butter baguette

rye cinnamon rolls

cardamom and date rolls, served with a spiced maple glaze

smashed potatoes

chimichurri, parmesan curls, calabrian chilis

toasted farro salad

roasted vegetables, maple dijon vinaigrette, spiced pepitas

kale tahini caesar

garlic breadcrumbs, raclette

ALLERGY WARNING

Our food may contain or come into contact with dairy, eggs, shellfish, ground nuts, tree nuts, wheat, sesame, and soy.



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SECOND COURSE

baked french toast

apple bourbon pouring cream, smoked maple syrup, chai crumble

sweet potato fritters

over easy eggs, chili crunch creme fraiche, scallions

frittata

roasted vegetables, swiss chard, raclette, served with dressed arugula

shakshuka

tomato sauce baked eggs, feta, confit garlic, fresh herbs, olive oil

breakfast sandwich sliders

parker house rolls, sharp cheddar eggs, pepper bacon, arugula, dill pickles, spicy aioli

spanakopita

goat cheese, fresh herbs, baked eggs

fettucini

sunday tomato sauce, garlic, parmesan, bone marrow bread crumbs

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PASTRY

biscotti

coffee, dark chocolate, and cherry

coffee cake

apple, streusel topping

brown butter challah

spiced brown sugar swirl

scones

lemon and blueberry, thyme glaze

muffins

chocolate chip, black cardamom sugar

tart

cranberry lime curd, saltine crust, whipped cream

focaccia

garlic herbed focaccia

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WINE PACKAGES

open bar

guests may order any glass or bottle from our regular wine and drink menu. charges will be accumulated on a master tab and charged to the card on file at the end of your event. the master tab, minus sales tax and gratuity, counts toward your food & beverage minimum.

cash bar

guests may order any glass or bottle from our regular wine menu and can either pay at the time of purchase or start an individual tab. cash bar purchases do not count toward your food & beverage minimum.

bottle service

order individual bottles of wine for the table, or purchase a case! our serving team will cork each bottle, and guests may pour for themselves. a 10% discount is offered on cases (12 bottles) of wine; any bottles leftover after the event are sent home with the host. the total cost of bottles purchased, minus sales tax and gratuity, counts toward your food & beverage minimum.

BATCHED BEVERAGES

sangria pitchers

red or white sangria | \$34 per pitcher (serves around 4 guests)

mimosa bar

bonnie bubbly & three juice selections | \$11 per person

mulled wine

house-made spiced red wine, served hot | \$11 per person

signature wine cocktail

collaborate with our culinary team to create your own signature wine cocktail!

NON-ALCOHOLIC BEVERAGES

water service is always included and complimentary. non-alcoholic beverage options such as tea, coffee, and mocktails are available for purchase and are typically added as individual charges for events, counting toward your food and beverage minimum.