



# GILCHRIST FARM

## *Private Event Sample Menu*

### HOW IT WORKS

We have created three separate tiers for you to choose from, each at a different per person price point. Tier One & Tier Two are served buffet or family-style, however, individuals with allergies/dietary restrictions will be served individual plates. Tier Three is the only option for a fully plated service.

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 2 options for SECOND COURSE  
Select 2 options for THIRD COURSE

Per person pricing starts at: \$85

*\*Served family-style or buffet.*

#### TIER TWO

Select 3 options for FIRST COURSE  
Select 2 options for SECOND COURSE  
Select 2 options for THIRD COURSE  
Select 2 options for DESSERT

Per person pricing starts at: \$100

*\*Served family-style or buffet.*

#### TIER THREE

Select between FOCACCIA or PARKER HOUSE ROLLS  
Select 2 options for FIRST COURSE  
Select 3 options for SECOND COURSE  
Select 3 options for THIRD COURSE

Per person pricing starts at: \$120

Add on coursed wine pairings for an additional \$32 per person.

*\*Served plated. Tier Three is only available for Exclusive Rentals.*



GILCHRIST FARM  
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FIRST COURSE

toasted farro salad

*arugula, goat cheese, maple dijon vinaigrette, shaved brussel sprouts, sour cherries, roasted pepitas*

beef tartare

*cured egg yolk, spicy rice, smoked black tea, pickled mustard seeds*

*\*additional per person price based on market pricing*

burrata salad

*bitter greens, riesling reduction, marcona almonds, olive oil, delicata squash, smoked black pepper*

kale tahini caesar

*spicy breadcrumbs, raclette*

arancini

*shiitake mushroom, arugula pesto, chili cream, parmesan cheese shower*

focaccia

*herbed garlic focaccia, seasoned heirloom tomatoes, confit garlic, burrata, torn basil, balsamic reduction*

parker house rolls

*whipped cinnamon maple butter, smoked chili butter, herb butter*

ALLERGY WARNING

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

Dinner  
Fall 2024



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SECOND COURSE

malloredus

*wild mushroom cream sauce, rosemary, sage, bone marrow bread crumbs*

baked manicotti

*fresh ricotta filling, herbs, slow cooked tomato sauce, garlic, burrata, calabrian chili*

sicilian pizza

*squash cream, garlic confit, charred broccoli, parmesan cheese, truffle oil, lemon*

\*not available for plated service

mangalitsa pork risotto

*slow cooked pork shoulder, confit lemon, herbs, garlic parmesan cheese*

\*additional per person price based on market pricing

smashed potatoes

*chimichurri, toum, herb shower, raclette curls*

roasted beet salad

*shaved bison, garlic creme fraiche, dill, grapefruit supremes, roasted pistachio*

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THIRD COURSE

lasagna

*caramelized shallots, raclette, ricotta, confit tomatoes*

mangalitsa pork chops

*herbed couscous, wine poached pears, apple gastrique, toasted almonds*

\*additional per person price based on market pricing

ricotta gnocchi

*raclette parsnip mornay, lemon, cracked black pepper*

smoked caraflex cabbage

*roasted squash raita, pickled mustard seeds, burnt allium oil*

beef brisket

*red wine braise, spiced root vegetables, honeynut polenta, sour cherry agro dolce, jus*

\*additional per person price based on market pricing

mangalitsa pork back ribs

*squash honey mustard glaze, smoked black pepper, candied almonds*

\*additional per person price based on market pricing

bison bourguignon

*carrot polenta, pickled fried onions, jus*

\*additional per person price based on market pricing

coconut daal

*spiced red lentils, root vegetables, ginger, greek yogurt, forbidden rice*

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GILCHRIST FARM  
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pricing

DESSERT

basque cheesecake

*spiced pumpkin caramel, cardamom cookie crumble*

sticky fig brownie

*coffee caramel, black mission figs, mixed chocolate, vanilla creme anglaise*

earl grey panna cotta

*lavender shortbread, burnt honey tuile*

dark chocolate cookies

*extra virgin olive oil, maldon salt*

gateau basque

*vanilla bean pastry cream, spiced pear compote*

caramelized white chocolate ice cream

*butternut drizzle*

roasted pear cobbler

*brown butter biscuit, nutmeg, bourbon*

apple sorbet

*spiced tapioca pudding, gingersnap crumble*

pavlova

*stewed stone fruit, nutmeg whipped cream, buttermilk creme anglaise*

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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 and drink menu and can either pay at the time of purchase or start an individual tab. each individual tab, minus sales tax and gratuity, counts 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.