



GILCHRIST FARM
Private Event Sample Menu

HOW IT WORKS

The prices listed below each appetizer is per person. Minimum quantity for each appetizer selection is typically 12 with a few exceptions, which are noted.

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.

HORS D'OEUVRES

lamb meatballs

garlic confit aioli, zhoug, red shata

market price

beef tartare

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

market price

french shallot dip

greek yogurt, fried capers, compound butter baguette

\$7

steak frites

marinated beef or bison, herb roasted potatoes, red wine reduction

market price

roasted beet salad

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

\$8

sicilian pizza

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

\$8

arugula salad

bitter greens, riesling reduction, sour cherries, marcona almonds, olive oil, smoked black pepper

\$8



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BREAD

focaccia

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

\$10

parker house rolls

whipped cinnamon maple butter, smoked chili butter, herb butter

\$10

bread loaf

compound herb butter

\$10

BOARDS

charcuterie

cheese, meat, crackers, pickles, jam

\$15 | minimum quantity: 20

crudités

fresh vegetables and hummus

\$12 | minimum quantity: 20

sweets

cookies, pudding, cake, pie, delight!

\$9 | minimum quantity: 20

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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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.