

# VERBENA

## PRIVATE DINING & EVENT CATERING

At Verbena, we aspire to provide our guests with an exceptional private dining experience — whether it's an event in our private dining room, cocktail party on the lakeview terrace, or a full restaurant buyout. Our experienced team promises to help you plan every detail — from the food and drink to ambience and decor — and deliver a memorable experience for you and your guests.

### SAVORY BITES

{Choose up to 4.}

#### **CRAB CAKE FRITTER**

remoulade sauce - \$5/piece

#### **SHRIMP COCKTAIL**

old bay cocktail sauce - \$4/piece

#### **BREADED CHICKEN SLIDER**

tomato pesto, fresh mozzarella, lettuce - \$5/piece

#### **BEER-BATTERED COD SLIDER**

slaw, tartar sauce - \$7/piece

#### **NEW ENGLAND MINI SHRIMP ROLL**

duke's mayo, celery, tarragon, chive, lemon - \$10/piece

#### **NEW ENGLAND MINI CRAB ROLL**

duke's mayo, celery, tarragon, chive, lemon - \$14/piece

#### **NEW ENGLAND MINI LOBSTER AND CRAB ROLL**

duke's mayo, celery, tarragon, chive, lemon - \$16/piece

#### **OYSTERS ON THE HALF SHELL**

cocktail sauce, mignonette - \$4/piece

#### **TOMATO CROSTINI**

olive oil, balsamic, basil - \$2.5/piece

#### **WILD MUSHROOM CROSTINI**

whipped ricotta, honey, thyme - \$3.25/piece

#### **SMOKED SALMON CROSTINI**

crème fraîche, chive - \$4.95/piece

#### **STEAK TARTARE CROSTINI**

dijonnaise, chive - \$5/piece

#### **SELECTION OF CHARCUTERIE**

pickles, mustards, toast, toasted baguette - \$8/person

#### **SELECTION OF CHEESES**

nuts, jams, berries, crackers - \$6/person

#### **SEASONAL FRUIT TRAY**

honey lime dressing, citrus yogurt - \$4.75/person

### THINGS TO DIP

{Servings feed 6-8. Choose up to 2.}

#### **CHARRED SHISHITO PEPPERS**

lemon cucumber yogurt - \$25/serving

#### **GREEN GODDESS AVOCADO DIP**

vegetable crudite, tortilla chips - \$27/serving

#### **FRENCH ONION DIP**

vegetable crudite, house potato chips - \$25/serving

#### **PIMENTO CHEESE DIP**

vermont white cheddar, jalapeno, crackers - \$30/serving

#### **CHICKEN LIVER MOUSSE**

mustard, shallot jam, toast - \$30/serving

#### **SMOKED SALMON DIP**

creme fraîche, dill, crackers - \$40/serving

#### **FOIE GRAS MOUSSE**

strawberry jam, toasted brioche - \$45/serving

### SALADS

{\$15/person. Choose up to 2.}

#### **CAESAR SALAD**

romaine hearts, classic caesar dressing, garlic  
breadcrumbs, pickled shallot, parmesan

#### **CHOPPED WEDGE SALAD**

iceberg lettuce, cherry tomato, cucumber, bacon,  
sunflower seeds, sharp white cheddar dressing

#### **WALDORF SALAD**

little gem lettuce, green apple, candied walnut,  
grapes, celery, apple, yogurt dressing

#### **ROASTED BEET SALAD**

tangerine vinaigrette, endive, pistachio,  
goat cheese

## PRIVATE DINING & EVENT CATERING

### SOUP & BREAD

#### DAILY SEASONAL SOUP

cup - \$6/person | bowl - \$10/person

#### PARKER HOUSE ROLLS

everything spice, whipped honey butter - \$4.5/person

### ENTREES

{Choose up to 3.}

#### PAN-SEARED BEEF TENDERLOIN (6oz)

whipped potato, seasonal vegetable, green peppercorn sauce - \$45/person

#### SCOTTISH SALMON

carolina gold rice pilaf, seasonal vegetable, remoulade sauce - \$39/person

#### AMISH CHICKEN BREAST

golden potatoes, seasonal vegetable, truffle jus - \$34/person

#### SHRIMP & GRITS

cajun spiced red shrimp, white cheddar grits, blistered shishito, country ham xo sauce - \$36/person

#### LINGUINI & CLAMS

hand cut chitarra pasta, littleneck clams, white wine, garlic, parmesan, toasted breadcrumbs - \$31/person

#### LOBSTER & CRAB ROLL

fresh maine lobster, red crab, house potato chips, slaw - \$40/person

#### FISH & CHIPS

beer-battered cod, verbena fries, slaw, tartar sauce, malt vinegar - \$28/person

### VEGETARIAN OPTIONS

#### HAND-CUT CHITARRA PASTA

seasonal vegetable ragout - \$27/person

#### ROASTED CAULIFLOWER STEAK

miso glazed, bok choy, carrot ginger puree - \$26/person

#### SEASONAL PIEROGI

ricotta filling, crème fraîche, seasonal vegetables, fried shallots, ranch spice - \$23/person

### DESSERTS

{\$11 each. Choose up to 2.}

#### PEANUT BUTTER PIE

chocolate toffee sauce, whipped cream

#### RICOTTA DONUTS

espresso hot fudge sauce, lemon curd, raspberry

#### VANILLA CREME BRULEE

fresh berries

#### BLUEBERRY GINGER COBBLER

toasted cornbread oat topping, honey anglaise sauce

#### VANILLA ICE CREAM

chocolate or strawberry sauce

#### LEMON SORBET

fresh berries

### SWEET BITES

{Choose up to 2.}

#### RICOTTA DONUT HOLES

cinnamon sugar, lemon curd - \$2/piece

#### PEANUT BUTTER PIE BITES

pretzel crust, whipped cream - \$2/piece

#### CHOCOLATE TRUFFLES - \$2.5/piece

#### LEMON TART BITES

graham cracker crust, raspberry sauce - \$2.25/piece

### CAKES

{Cakes serve 8-10. \$38/cake. Gluten-free \$43.}

#### CHOCOLATE GANACHE CAKE

#### CARROT CAKE

#### CONFETTI CAKE

#### COCONUT CREAM PIE

### COFFEE

#### COFFEE SERVICE STATION

approximately 35 cups - \$50

#### TABLE-SIDE COFFEE SERVICE

\$2.5/person

