

# 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 fraiche, 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

## 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

