

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 - \$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, caper, 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, crostini - \$9/person

SELECTION OF CHEESES

nuts, jams, berries, crackers - \$7/person

SEASONAL FRUIT TRAY

citrus yogurt - \$4.75/person

THINGS TO DIP

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

GREEN GODDESS AVOCADO DIP

vegetable crudite, potato chips - \$27/serving

FRENCH ONION DIP

vegetable crudite, 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, caesar vinaigrette, garlic
breadcrumbs, pickled shallot, parmesan

CHOPPED WEDGE SALAD

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

WALDORF SALAD

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

ROASTED BEET SALAD

tangerine vinaigrette, endive, pistachio,
blue cheese

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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

BRAISED BEEF SHORT RIB

parsnip puree, seasonal vegetable, red wine jus - \$38/person

GRILLED BERKSHIRE PORK CHOP

apple glaze, cheddar grits, seasonal vegetable - \$38/person

AMISH CHICKEN BREAST

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

SCOTTISH SALMON

panko-herb crusted, whipped potato, seasonal vegetable lemon caper butter sauce - \$39/person

PAN-SEARED SCALLOPS

saffron risotto, roasted tomato vinaigrette, wilted spinach - \$41/person

LINGUINI & CLAMS

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

LOBSTER & CRAB ROLL

fresh maine lobster, red crab, house potato chips, slaw - market price

FISH & CHIPS

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

VEGETARIAN OPTIONS

MUSHROOM RISOTTO

carolina gold rice, assorted mushrooms, parmesan - \$27/person

HAND-CUT LINGUINI PASTA

roasted eggplant, tomato sauce, chili flake, basil, parmesan - \$26/person

ROASTED CAULIFLOWER STEAK

rice pilaf, charred peppers, raisin-caper relish, toasted almond - \$26/person

DESSERTS

{Choose up to 2.}

PEANUT BUTTER PIE

chocolate toffee sauce, whipped cream - \$12/person

VANILLA CREME BRULEE

fresh berries - \$12/person

SEASONAL FRUIT COBBLER

streusel topping, anglaise sauce - \$12/person

CARROT CAKE

rum raisin caramel, coconut cream cheese frosting - \$12/person

VANILLA ICE CREAM

\$3/scoop

SEASONAL SORBET

\$3/scoop

SWEET BITES

{Choose up to 2.}

MINI CHOCOLATE TART - \$3.5/piece

MINI LEMON TART - \$3.5/piece

CREAM PUFF - \$3/piece

CHOCOLATE TRUFFLES - \$2.5/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

