

WILD PLUM EVENTS

PRIVATE CHEF DINNERS AT WILD PLUM | \$60 PP

12 PERSON MIN | 32 PERSON MAX



ADD ON STARTERS

- Assorted Seasonal Crostini (Vegan/Vegetarian Available) \$5 pp
- Charcuterie Board: Prosciutto, Salami, Terrine, Pickles, Toast \$7 pp
- Cheese Board: Manchego, Irish Cheddar, French Brie, Mostarda, Olives, Almonds, Toast \$5 pp

SALAD (PICK ONE)

- Grilled Kale Caesar with Breadcrumbs and Parm
- Butter Lettuce with Castelvetrano Olives, Hazelnuts, Fennel, Pecorino, Sherry Vin (GF, Vegan Available)
- Roasted Delicata Squash with Manchego, Apples, Greens, Radicchio, Hazelnuts, Sherry Vin (GF)
- Brussels Sprouts, Fried Peanuts, Grapes, Chili, Lemon (GF, Vegan)
- Shaved Fennel, Citrus, Cranberries, Pistachios, Parm (GF, Vegan Avail)



ENTREES (PICK TWO)

- Beef Tenderloin with Morel Bordelaise, Colcannon Mashed Potatoes and Haricot Vert (GF) (Add \$5)
- Smoked Beef Brisket with Buttered Yams, Braised Greens, Cornbread
- Roasted Steelhead, Cauliflower Mash, Haricot Vert, Dill (GF)
- Morel-Stuffed Chicken, Cheesy Grits, Charred Broccoli, Herb Oil (GF)
- Vegetarian or Vegan Eggplant Lasagna (GF)

DESSERTS (PICK ONE)

- Idaho Huckleberry Cheesecake
- Warm Spiced Apple Crisp with Vanilla Ice Cream
- Dark Chocolate Pot de Creme (GF)
- Salted Caramel Panna Cotta (GF)
- Pumpkin Fritters with Whiskey Caramel
- Vegan Apple Crisp with Soy Ice Cream (GF, Vegan)
- Vegan Chocolate Cake (Vegan)



DRINKS, ETC

- House Wine & Beer Bar: House White, Red, Rose and Craft Beer, 3 Hour Open Bar, \$20 per person
- Wine & Beer by the Bottle: (Single Tab, Price Varies)
- Regular + Decaf Coffee Service: \$4 per person
- Hot Cocoa with Local Marshmallows: \$4 per person