

AT-A-GLANCE **FOOD & BEVERAGE**

LUNCH

Whether you're looking to entertain clients for a speedy business lunch or holding a fully coursed luncheon, our culinary team can design the perfect menu to suit your needs.

DINNER

Starting at \$40 per guest, we offer multiple packages to suit any budget and style of dining. Select favorites from our a la carte menus or have our culinary team design customized items for your group. Offerings are available as family style, plated, or as buffet stations. Menus change seasonally.

HORS D'OEUVRES

Fully customize your happy hour or mixer from our extensive list of passed and displayed hors d'oeuvres.

BEVERAGES

From budget-friendly house selections to premium and world-class brands, we offer a wide range of selections to suit any event type. Our experienced and professional beverage staff is trained in proper wine and bar service.

All menus change frequently based on seasonality, as we use the freshest, local ingredients. Please check with your event planner for most current offerings.



SAMPLE MENU



APPETIZERS

Seasonal Hummus
Wild Mushroom Flatbread
Vietnamese Meatballs
Ahi Tuna Poke

FIRST COURSE

Bibb Wedge Salad
Heirloom Tomato Salad

MAIN COURSE

Prime Bistro Steak "A La Brasa"
Crispy Skin Roasted Chicken
Wasabi Crusted Yellowfin Tuna
5Church Lamb Burger
Seasonal Vegetarian Pasta
"60 Second" NY Strip Steak^{§†}
Filet Mignon^{§†}
Seared Sea Scallops[†]

OPTIONAL FAMILY STYLE SIDES

Crushed Yukon Potatoes (\$8)
Smoked Honey Carrots (\$8)
Hand Cut French Fries (\$7)
Gingered Boy Choy (\$9)

DESSERT

S'mores Trifle
Chocolate Caramel Pretzel Bar
Lemon Brulee Tart
Chef's Selection Sorbet
Coconut Lime Mousse^{§†}

THE SAUCIER

Plated \$40pp | Buffet \$55pp
1 First Course
3 Main Course
2 Dessert

THE SOUS CHEF

Plated \$54pp | Buffet \$65pp
2 Appetizers
2 First Course
4 Main Course
3 Dessert

THE CHEF DE CUISINE

Plated \$67 | Buffet \$82pp
2 Appetizers
2 First Course
4 Main Course
3 Dessert

THE EXECUTIVE CHEF

Plated \$75pp | Buffet \$90pp
3 Appetizers
2 First Course
4 Main Course
2 Family-Style Sides
3 Dessert

§ "The Chef de Cuisine" item

† "The Executive Chef" item

SAMPLE MENU

Chef's Tasting Menu

\$125 per guest

\$175 with wine pairings per person

Menu

Winter Squash Salad, compressed stone fruit, tempura greens, aioli

Whiskey Barrel Wood, smoked wagyu beef tataki, garlic chips, pickled chilies

Sauteed Skate, root vegetables, parisienne, blood orange grenobloise

Wood Pigeon Roulad, cauliflower, sake-braised turnip, wild mushrooms

PB&J, butter brioche with peanut butter zeppelin, ruby port spheres, gianduja chocolate

Wine Pairings

Schramsburg Blanc De Blanc

*Fitz-Ritter Gewurztraminer
Spatlese 2014*

Joseph Litez Rose Germany

*Chateau La Nerthe Chateauneuf-
du-pape 2012*

*5Church Signature Port Wine Hot
Chocolate*

SAMPLE MENU
HORS D'OEUVRES



**YAKITORI CHICKEN
SKEWERS**

yuzu barbeque, scallions
12 pc platter | \$18

**5CHURCH LAMB
SLIDERS**

gorgonzola, arugula, red onion
12 pc platter | \$84

SEASONAL HUMMUS

lavash, cold-press olive oil
12 person bowl | \$20

ARTISAN MEAT & CHEESE

chef's daily selection
12 pc platter | \$48

VIETNAMESE MEATBALLS

cabbage salad, nuoc cham glaze
12 pc platter | \$36

PRIME BISTRO

WRAPPED ASPARAGUS

drizzled with aioli
12 pc platter | \$36

**WILD MUSHROOM
FLATBREAD**

caramelized onions, fontina
8 slices | \$10

**HERB & CHEESE
FLATBREAD**

mozzarella, savory herbs
8 slices | \$9

CRAB SALAD

crab, ramen
12 pc platter | \$36

AHI TUNA POKE

avocado, chilies, pineapple, soy
12 pc platter | \$32

CAPRESE SKEWERS

heirloom tomato, mozzarella, basil,
balsamic reduction
12 pc platter | \$24

**CHILLED MAINE
LOBSTER**

12 pc platter | \$40

SAMPLE MENU



APPETIZER

Seasonal Hummus

MAIN COURSE

Bibb Wedge Salad with Chicken

Reuben Sandwich

Fried Chicken BLT

Ahi Tuna Poke

5Church Lamb Burger

Curry Beef Tacos

DESSERT

Assorted Seasonal Dessert Platters

LUNCH OPTION 1

\$18pp

1 Appetizer

3 Main Course

1 Dessert

LUNCH OPTION 2

\$24pp

1 Appetizer

4 Main Course

1 Dessert

SAMPLE MENU
BRUNCH BUFFET
For parties of 20 or more

C.A.B. HANGER STEAK

red wine sauce
Serves 15-20 | \$143

HERB & CHEESE FLATBREAD

mozzarella, savory herbs
Serves 4-6 | \$9

CHICKEN SALAD SLIDERS

local greens, tomato
12 pc platter | \$48

WAFFLES WITH CHAI SYRUP

pear preserves, whipped butter
Serves 10-15 | \$32

CRISPY BACON

Serves 15 | \$40

SCRAMBLED EGGS

cheddar cheese
Serves 6-8 | \$24

ASSORTED FRUIT PLATTER

Serves 10-15 | \$25

Heirloom Tomato Salad

Per guest | \$5

5 CHURCH LAMB SLIDERS

gorgonzola, arugula, red onion
marmalade
\$7 each or \$84 / 12 pc platter

SEASONAL HUMMUS

lavash, cold pressed olive oil
Serves 5-7 | \$20

SHRIMP & GRITS

heirloom tomato, white wine,
basil
Serves 10 | \$90

HAND CUT FRIES

Serves 4-6 | \$16

ANSON MILLS POLENTA

Serves 10-15 | \$40

**BRUNCH BEVERAGE
PACKAGE**

2 hours | \$27 per guest

SAMPLE MENU
BRUNCH PARTY
\$40 per guest
For parties of 10-25 guests

APPETIZERS

Seasonal Bread & Pastry Basket

MAIN COURSE

(select five)

5Church Lamb Burger

Belgian Waffles

Irish Breakfast

Crab Cakes & Poached Eggs

Shrimp & Anson Mills Grits

Chicken Salad Sandwich

BEVERAGES

(unlimited for 2 hours)

Bloody Mary

Sangria

Mimosa

5Church Signature Coffee

Teas

Soft Drinks

OPTIONAL DESSERT

(add \$2 per guest)

Chef's Assorted Dessert Platter

SAMPLE MENU

BEVERAGE PACKAGE 1

\$25 per guest



BEER

Current draft local craft beers

Budweiser

Bud Light

Miller Lite

Michelob Ultra Light

WINE

William Hill Cabernet Sauvignon

Sileni Pinot Noir Reserve Pinot Noir

William Hill Merlot

Don Miguel Gascon Malbec

Lajoya Syrah

Ink Monster Primitivo Zinfandel

Castello Del Albia Rioja

Novellum Chardonnay

Prophecy Sauvignon Blanc

Canti Pinot Grigio

Covey Run Riesling

SAMPLE MENU

BEVERAGE PACKAGE 2

Open bar for 2 hours | \$31 per guest

Each additional hour | \$10 per guest

LIQUOR

Smirnoff Vodka

Tanqueray Gin

Jose Cuervo Tequila

Bacardi Rum

Dewards Scotch Blend

Jim Beam Bourbon

Jack Daniels Whiskey

Seagrams Canadian Whiskey

MIXERS

Orange, grapefruit, cranberry, pineapple juices

Sprite, Coca-Cola, Diet Coca-Cola, Ginger Ale

Tonic Water

BEER

Current draft local craft beers

Budweiser

Bud Light

Miller Lite

Michelob Ultra Light

WINE

La Marca Prosecco, Veneto, Italy

William Hill Cabernet, Central Coast, California

Don Miguel Gascon Malbec, Mendoza, Argentina

Canti Pinot Grigio, Italy

Petirroko Chardonnay, Colchagua Valley, Chile

Prophecy Sauvignon Blanc, Marlborough, NZ

SAMPLE MENU

BEVERAGE PACKAGE 3

Open bar for 2 hours | \$40 per guest

Each additional hour | \$15 per guest

LIQUOR

Grey Goose & Belvedere Vodka
Bombay Sapphire Gin
Patron Silver Tequila
Bacardi Rum
Johnny Walker Black Scotch Blend
Makers Mark Bourbon
Jack Daniels Whiskey
Crown Royal Canadian Whiskey

MIXERS

Orange, grapefruit, cranberry, pineapple juices
Sprite, Coca-Cola, Diet Coca-Cola, Ginger Ale,
Red Bull
Tonic Water

BEER

Current draft local craft beers
Budweiser
Bud Light
Miller Lite
Michelob Ultra Light

WINE

Ghost Pines Cabernet, Napa, California
Colome Amalaya Malbec, Central Coast, California
Maso Canali Pinot Grigio, Italy
Black Stallion Chardonnay, Colchagua Valley, Chile
MacMurray Estates Pinot Noir, Central Coast, California
Prophecy Sauvignon Blanc, Marlborough, New Zealand

CUSTOM COCKTAILS

Host pre-selects two of our 5Church craft cocktails with personalized titles for your events.

Also includes all classic cocktails such as Margaritas, Martinis, Cosmopolitans, etc.