

GARRISON

KITCHEN  COCKTAILS

APPS + SNACKS (Pick 3)

onion dip + hummus, potato chips, crunchy veg, grilled veggies, crostinis
cucumber, pepperoncini, tahini + sesame, parsley
pimento cheese sandwiches, hook's cheddar, roasted red peppers, texas toast
charcuterie, cured meats, pickles, mustard, crostinis
cheese plate, aged cheddar, goat gouda, manchego, almonds, fig jam
caesar salad, romaine, anchovy dressing, crispy parmesan

ENTRÉES (Pick 3)

grilled chicken, roasted garlic, piperade, smoked paprika
mac + cheese, white cheddar fondue, butter crumb
scarlett rice, roasted mushrooms, asparagus, sauerkraut, ramp butter
bolognese, beef + pork, radiatore pasta, ricotta
housemade sausage, creste di bruco pasta, grilled broccolini, pecorino
roasted pork shoulder, brown sugar, mustard, pickled red onions
smoked beef, grilled over the wood fire, chimichurri

SIDES (Pick 2)

whipped potatoes, buttermilk, chives
fried brussels sprouts, worcestershire, sherry vinegar, honey
grilled broccolini, meyer lemon vinaigrette, chickpea gremolata

\$45/pp

BAR PACKAGES

Package A

House wine, Draft Beer, Seltzer

\$12/pp per hour

Package B

House wine, Draft Beer, Seltzer, Well Cocktails

\$17/pp per hour

Package C

Wine BTG, Beer, Seltzer, Well Cocktails + 2 Specialty Cocktails

\$23/pp per hour

Open Bar A

Selected Budget with a Limited Menu

Open Bar B

Selected Budget with a full bar

Partial Buyouts are subject to a 15% event space rental fee.